

Cocktails

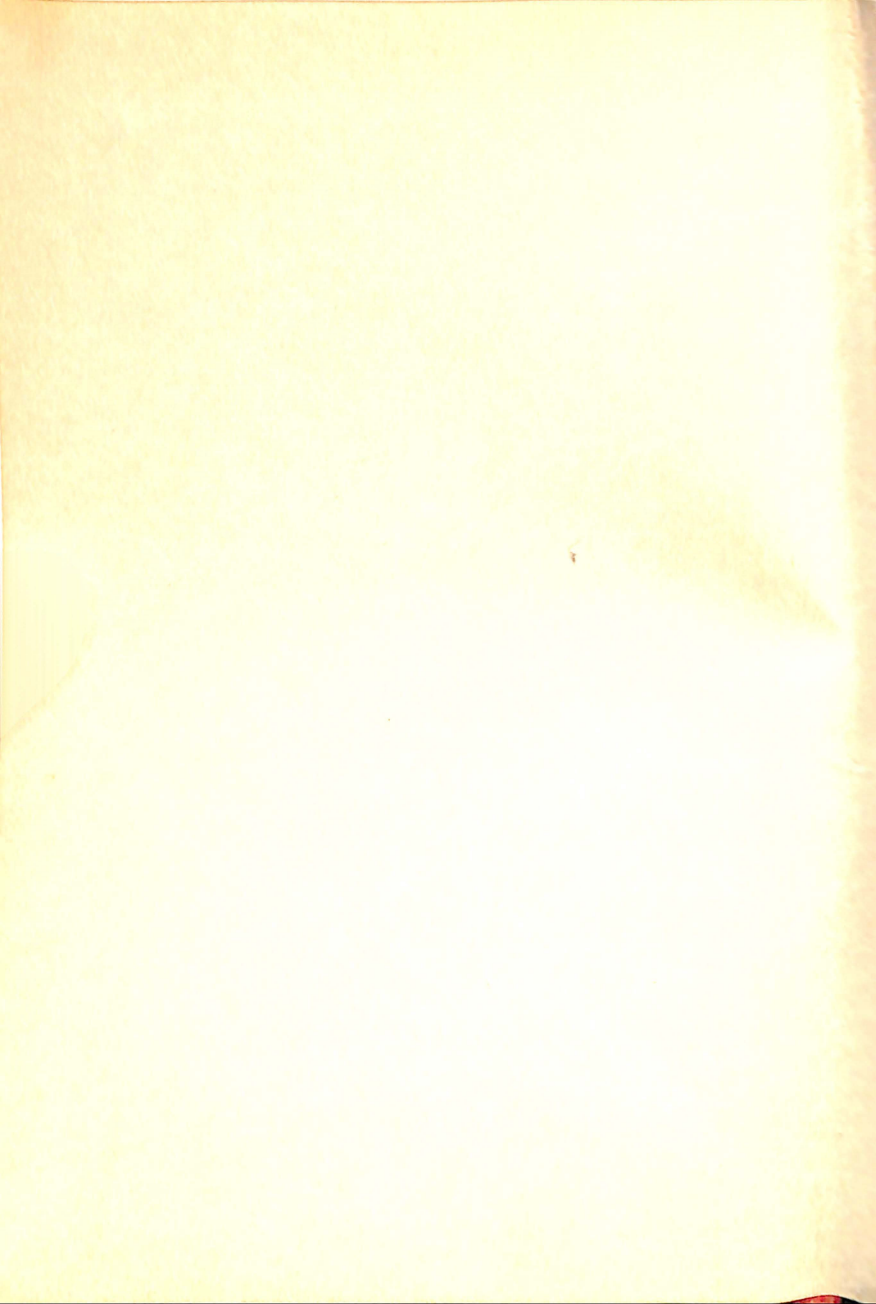


by

JIMMY







COCKTAILS

*Then to this flowing bowl did I adjourn,
My lip the secret well of life to learn;
And lip to lip it murmur'd—*

*“While you live,
Drink!—for once dead, you never shall
return.”*

OMAR KHAYYAM

COCKTAILS

BY "JIMMY"
LATE OF CIRO'S LONDON



DAVID MCKAY COMPANY, INC.
NEW YORK

SMITHSONIAN INSTITUTION

DEPARTMENT OF AGRICULTURE
BUREAU OF PLANT INDUSTRY



Printed in The United States of America

CONTENTS

	PAGE
PREFACE	15
REMARKS	18
COCKTAILS	
1. ABSINTHE	19
2. ADAM	19
3. ADONIS	19
4. ALASKA	20
5. ANDY	20
6. ASTORIA	20
7. BACARDI	20
8. BAMBOO	21
9. BARBARY COAST	21
10. BENNETT	21
11. BERMUDIANA ROSE	21
12. BERRY	22
13. BIJOU	22
14. BISHOP	22
15. BLACKTHORN	22

CONTENTS

16. BLENTON	23
17. BLOODHOUND	23
18. BLOSSOM	23
19. BOBBY BURNS	23
20. BOOMERANG	24
21. BOWMAN	24
22. BRANDY	24
23. BRAZIL	24
24. BRIDGE	25
25. BRONX	25
26. BRONX TERRACE	25
27. BUNNY'S HUG	25
28. BUSTER BROWN	26
29. CAMERON'S KICK	26
30. CANVASBACK	26
31. CARROLL	26
32. CARRY ON	27
33. CASINO	27
34. CHAMPAGNE	27
35. CHAPARRA	27
36. CHICAGO	28
37. CHINESE	28
38. CHOCOLATE	28
39. CHORUS LADY	28
40. CLARIDGE	29
41. CLOVER CLUB	29
42. CLOVER LEAF	29
43. CLUB	30

CONTENTS

44. COFFEE	30
45. COLONIAL	30
46. COMMODORE	31
47. COOPERSTOWN	31
48. CORNWELL	31
49. CORONATION	31
50. COUNTRY	32
51. COUNTRY CLUB	32
52. COWBOY	32
53. CROW	32
54. CUBAN	32
55. CUBAN MANHATTAN	33
56. DAIQUIRI	33
57. DEEP SEA	33
58. DELMONICO	33
59. DERBY	34
60. DE RIGUER	34
61. DEVIL	34
62. DIABOLO	34
63. DIPLOMATE	35
64. DIXIE	35
65. DOROTHY GISH	35
66. DOUGLAS	35
67. DREAM	36
68. DUNDEE	36
69. DUNLOP	36
70. DUPLEX	37
71. EAST INDIA	37

CONTENTS

72. ELK'S OWN	37
73. E. NOS	38
74. FANCY	38
75. FANTASIO	38
76. FIFTY FIFTY	39
77. FIOUPE	39
78. FLAPPER	39
79. FOUR DOLLAR	39
80. FOURTH DEGREE	40
81. FRENCH	40
82. FUTURITY	40
83. GAZETTE	40
84. GIBSON	41
85. GIN	41
86. GIN SOUR	41
87. GLOOM RAISER	41
88. GOLDEN BELL	42
89. GRAPE-FRUIT BLOSSOM	42
90. GREEN FIZZ	42
91. GREEN ROOM	42
92. GRENADIER	43
93. GRENADINE	43
94. GUARDS	43
95. HARVARD	43
96. HASTY	44
97. HAVANA	44
98. HAYMARKET	44
99. HIGHLAND FLING	44

CONTENTS

100. HIGH STEPPER	45
101. HOFFMAN HOUSE	45
102. HOLLANDER	45
103. HOMESTEAD	45
104. HOULA-HOULA	46
105. H. P. W.	46
106. HURRICANE	46
107. IDEAL	46
108. INCA	47
109. INK STREET	47
110. IRISH	47
111. ISLE OF PINES	48
112. ITALIAN	48
113. JACK ROSE	48
114. JAPANESE	48
115. JOCKEY CLUB	49
116. JOURNALIST	49
117. KNICKERBOCKER	49
118. KNOCK-OUT	49
119. KURBAG	50
120. LAW'S	50
121. LAWHILL	50
122. LEAVE-IT-TO-ME	50
123. LEE	50
124. LEROI	51
125. LITTLE DEVIL	51
126. LIVINGSTON	51
127. LONDON	51

CONTENTS

184. RAZZBERRY	67
185. REFORM	67
186. RISING SUN	67
187. ROB ROY	68
188. ROSE	68
189. ROSELYN	68
190. ROSINGTON	68
191. ROYAL	69
192. ROYAL CLOVER CLUB	69
193. RUM	69
194. RYE SOUR	69
195. SAN MARTIN	70
196. SARATOGA	70
197. SENSATION	70
198. SIDNEY	70
199. S. G.	71
200. SHERRY	71
201. SHERRY AND EGG	71
202. SIBBY'S SPECIAL	71
203. SIDE-CAR	72
204. SILVER	72
205. SIR WALTER	72
206. SLEEPY TIME GAL	72
207. SLOEBERRY	73
208. SLOPPY JOE	73
209. SMILE	73
210. SOFT	73
211. SOME MOTH	74

CONTENTS

212. SPANISH	74
213. SPANISH DELIGHT	74
214. STANLEY	74
215. STINGER	75
216. SUMMER	75
217. SUNSHINE	75
218. SWALTER	75
219. TANGO	76
220. THIRD DEGREE	76
221. THISTLE	76
222. THUNDER	77
223. TIPPERARY	77
224. TRINITY	77
225. TROCADERO	78
226. TURF	78
227. TUXEDO	78
228. VANDERBILT	79
229. VELOCITY	79
230. VERMOUTH	79
231. WALDORF	79
232. WARD EIGHT	80
233. WARDEN	80
234. WASHINGTON	80
235. WAX	80
236. WEMBLEY	81
237. WEST INDIAN	81
238. WHIP	81
239. WHISKY	81

CONTENTS

240. WHITE CARGO	82
241. WHITE LADY	82
242. WHIZ-BANG	82
243. W. W. W.	83
244. XANTHIA	83
245. X. Y. Z.	83
246. YACHT CLUB	83
247. YELLOW PARROT	84
248. YELLOW RATTLER	84
249. YORK	84
250. YOUNG MAN	84
251. ZAZA	84

TOASTS	89
--------------	----

PREFACE

The preparation of this drinking-tome is quite in keeping with the best ethics of such standard works as the family cook-book which your wife keeps tucked away for ready reference in the kitchen table drawer. Here you will find nothing having to do with jiggers nor gills. All such occult references have been abandoned and you will find that your favorite drink's make-up is listed in terms of "parts"; so many parts gin, so many parts pineapple juice and so forth, so that even a child of five may prepare his (or her) favorite beverage without the necessity of running to ask daddy: "Please, what is a jigger?"

This in short, is a work dedicated to the simplification of serious and scientific drinking. The "part" of course is of elastic size, its final extent to be determined by the student. If he desires he may use a bathtub. On the

PREFACE

other hand, for the more conservative drinker, the "part" may be represented by a teaspoon. Simply preserve the ratios laid down by that *maestro* of drink-concocters, Jimmy of Ciro's, and the result will save you the endless bother of taking trips to Europe. It is all very simple.

The recipes between these covers, you will soon discover, have been arranged in alphabetical order for the assistance of the systematic drinker who wants to do his imbibing from A to Z. For those given to attending conference in the president's office we respectfully suggest the use of a common or ordinary book marker when halts have to be called in the pleasant pastime of drinking one's way through the book.

Most books on this subject included such a large portion of recipes containing ingredients which are difficult to procure or which would not be found in the average man's private stock. You will accordingly find that Jimmy has included a vast majority of cocktails which most of us can both mix and enjoy.

At the back there are a few blank pages. Now these pages are not blank because Jimmy ran out of recipes, nor because we had too much paper, but because it is just possible

PREFACE

that you will some day find a drink not listed in these pages and want to mark it down for future swallowing. In short we admit that while thoroughly conversant with the subject of scientific drinking, as that term is known in the better imbibing circles, we do not profess to infallibility. There are things to drink that you cannot find here. So, when you find them, mark them down. Better than that, drop us a line and send us your recipe. Darned if we won't try it. We will, in fact, drink anything once.

REMARKS

When mixing cocktails use plenty of cracked ice and shake them well, the more you shake the better they become.

All cocktails are at their best immediately after making and should be taken as soon as possible.

The difference between Dry and Old Tom Gin is the same as between Dry and Sweet Ginger Ale, that is to say, one is bitter and the other sweet. Plymouth Gin is half way between the two.

Grenadine syrup is manufactured from raspberries and is a product of France. It is used in cocktails as a sweetener, in some cases in place of sugar.

Gum syrup is very often used in place of sugar as it mixes much more readily.

Orgeat syrup is manufactured from almonds.

The above three syrups are non-alcoholic and are procurable at all first-class grocery or provision stores.

Since the sale of Absinthe is now illegal in the United States, Pernod is recommended as an acceptable substitute wherever Absinthe is called for in these recipes.

COCKTAILS

ABSINTHE

1 part Absinthe
1 part Lime Juice
3 parts Water
1 dash Angostura Bitters per cocktail
Sugar to taste.

ADAM

2 parts Jamaica Rum
1 part Lemon Juice
1 part Grenadine.

ADONIS

1 part Sherry
2 parts Italian Vermouth.

COCKTAILS

ALASKA

2 parts Dry Gin
1 part Yellow Chartreuse.

ANDY

1 part Brandy
1 part Italian Vermouth
1 dash Absinthe per cocktail
1 dash Angostura Bitters per cocktail

Squeeze a piece of lemon peel on top and
serve with a cherry.

ASTORIA

2 parts Dry Gin
1 part French Vermouth
Serve with a stuffed olive.

BACARDI

2 parts Bacardi Rum
1 part Dry Gin
1 part Lime Juice
Grenadine to taste.

COCKTAILS

BAMBOO

- 2 parts Sherry
 - 2 parts French Vermouth
 - 1 part Orange Juice
 - 1 dash Angostura Bitters per cocktail
- Squeeze a piece of lemon peel on top.

BARBARY COAST

- 1 part Scotch Whisky
- 1 part Creme de Cacao
- 1 part Dry Gin
- 1 part Cream.

BENNETT

- 2 parts Old Tom Gin
- 1 part Lime Juice
- 2 dashes Angostura Bitters per cocktail.

BERMUDIANA ROSE

- 2 parts Dry Gin
- 1 part Apricot Brandy
- 1 part Grenadine
- 1 part Lemon Juice.

COCKTAILS

BERRY

2 parts Bacardi Rum
1 part Orange and Pineapple Juice
Grenadine to taste.

BIJOU

1 part Green Chartreuse
1 part Old Tom Gin
1 part Italian Vermouth

Squeeze a piece of lemon peel on top and
serve with a cherry.

BISHOP

2 parts Bacardi Rum
1 part Claret
1 part Lime Juice
Sugar to taste.

BLACKTHORN

1 part Irish Whisky
1 part French Vermouth
3 dashes Angostura Bitters per cocktail
3 dashes Absinthe per cocktail.

COCKTAILS

BLENTON

- 1 part Plymouth Gin
- 1 part French Vermouth
- 1 dash Angostura Bitters per cocktail.

BLOODHOUND

- 1 part Dry Gin
 - 1 part French Vermouth
 - 1 part Italian Vermouth
- Serve with two or three strawberries.

BLOSSOM

- 1 part Bacardi Rum
- 1 part Orange Juice
- Grenadine to taste.

BOBBY BURNS

- 1 part Scotch Whisky
 - 1 part Italian Vermouth
 - 2 dashes Benedictine per cocktail
- Squeeze a piece of lemon peel on top.

COCKTAILS

BOOMERANG

1 part Dry Gin
1 part French Vermouth
1 part Italian Vermouth
1 dash Angostura Bitters per cocktail
Serve with a cherry.

BOWMAN

2 parts Bacardi Rum
1 part Orange Juice
Sugar to taste
Shake up with a few sprigs of fresh mint.

BRANDY

See Plain cocktail.

BRAZIL

1 part Sherry
1 part French Vermouth
3 dashes Angostura Bitters per cocktail
3 dashes Absinthe per cocktail
Squeeze a piece of lemon peel on top and
serve with a cherry.

COCKTAILS

BRIDGE

1 part Old Tom Gin
1 part Orange and Lemon Juice
Sugar to taste.

BRONX

1 part Dry Gin
1 part French Vermouth
1 part Italian Vermouth
1 part Orange Juice.

BRONX TERRACE

2 parts Dry Gin
1 part French Vermouth
1 part Lime Juice.

BUNNY'S HUG

1 part Gin
1 part Scotch Whisky
1 part Absinthe.

COCKTAILS

BUSTER BROWN

1 part Whisky
2 dashes Lemon Juice per cocktail
2 dashes Orange Bitters per cocktail
Sugar to taste.

CAMERON'S KICK

2 parts Scotch Whisky
2 parts Irish Whisky
1 part Lemon Juice
1 part Orgeat Syrup.

CANVASBACK

3 parts Scotch Whisky
2 parts Italian Vermouth
1 part Dry Gin
2 parts Lemon Juice
5 dashes Curacao per cocktail
5 dashes Angostura Bitters per cocktail.

CARROLL

1 part Italian Vermouth
2 parts Brandy
Serve with a pickled walnut.

COCKTAILS

CARRY ON

1 part Dry Gin
4 parts Italian Vermouth
5 parts Green Chartreuse
1 part Lemon Juice.

CASINO

In a wineglass put 1 lump of sugar, soak it with Absinthe, add 1 lump of ice, fill the glass with iced Champagne, add a dash of Brandy, and squeeze a piece of lemon peel on top.

CHAMPAGNE

In a wineglass put 1 lump of sugar, soak it with Angostura Bitters, add 1 lump of ice, fill the glass with iced Champagne, squeeze a piece of lemon peel on top.

CHAPARRA

2 parts Bacardi Rum
2 parts Italian Vermouth
1 part Lemon Juice
Sugar to taste.

COCKTAILS

CHICAGO

This is the same as a Fancy Brandy cocktail.

CHINESE

- 2 parts Jamaica Rum
- 1 part Grenadine
- 1 dash Angostura Bitters per cocktail
- 3 dashes Maraschino per cocktail
- 3 dashes Curacao per cocktail

Squeeze a piece of lemon peel on top and serve with a cherry.

CHOCOLATE

- 4 parts Port
- 4 parts Yellow Chartreuse
- 1 part sweet powdered Chocolate
- 1 yolk of an Egg per cocktail.

CHORUS LADY

- 1 part Dry Gin
- 1 part Italian Vermouth
- 1 part French Vermouth
- 1 part Orange Juice

Serve with a slice of orange.

COCKTAILS

CLARIDGE

- 2 parts Dry Gin
- 2 parts French Vermouth
- 1 part Cointreau
- 1 part Apricot Brandy.

CLOVER CLUB

- 4 parts Dry Gin
- 2 parts French Vermouth
- 1 part Grenadine
- 1 part Lime Juice
- 1 white of an Egg per cocktail

Italian Vermouth may be substituted if desired.

CLOVER LEAF

This is the same as a Clover Club cocktail but is shaken up with a few sprigs of fresh mint and decorated with a mint leaf on top.

COCKTAILS

CLUB

6 parts Whisky or Brandy
1 part Grenadine
2 dashes Angostura Bitters per cocktail

Squeeze a piece of lemon peel on top and
serve with a cherry.

COFFEE

2 parts Port Wine
1 part Brandy
1 whole Egg per cocktail
Sugar to taste

Serve with grated nutmeg on top.

COLONIAL

2 parts Dry Gin
1 part Grape-fruit Juice
2 dashes Angostura Bitters per cocktail
Grenadine to taste.

COCKTAILS

COMMODORE

4 parts Rye Whisky
1 part Lime Juice
2 dashes Orange Bitters per cocktail
Sugar to taste.

COOPERSTOWN

This is the same as a Dry Martini cocktail but is shaken up with a few sprigs of fresh mint.

CORNWELL

2 parts Dry Gin
1 part Seville Orange Bitters
Squeeze a piece of lemon peel on top and serve with an olive.

CORONATION

1 part Sherry
2 parts French Vermouth
2 dashes Maraschino per cocktail
3 dashes Orange Bitters per cocktail.

COCKTAILS

COUNTRY

This is the same as a Coffee cocktail.

COUNTRY CLUB

1 part French Vermouth
1 part Bacardi Rum
1 dash Orange Curacao per cocktail.

COWBOY

2 parts Scotch Whisky
1 part Cream.

CROW

2 parts Scotch Whisky
1 part Lemon Juice
Grenadine to taste.

CUBAN

1 part Apricot Brandy
2 parts Brandy
1 part Lime Juice.

COCKTAILS

CUBAN MANHATTAN

- 1 part Bacardi Rum
- 1 part Italian Vermouth
- 2 dashes Angostura Bitters per cocktail.

DAIQUIRI

- 2 parts Bacardi Rum
- 1 part Lime Juice
- Grenadine to taste.

DEEP SEA

- 1 part Old Tom Gin
- 1 part French Vermouth
- 1 dash Orange Bitters per cocktail
- 1 dash Absinthe per cocktail

Squeeze a lemon peel on top and serve with an olive.

DELMONICO

- 1 part Old Tom Gin
- 1 part French Vermouth
- 2 dashes Angostura Bitters per cocktail
- Sugar to taste

Serve with a slice of orange and an olive.

COCKTAILS

DERBY

This is the same as the East India cocktail but a dash of Champagne is added before serving.

DE RIGUER

2 parts Scotch Whisky
1 part Honey
1 part Grapefruit Juice.

DEVIL

1 part Brandy
1 part green Creme de Menthe
Serve with a pinch of red pepper on top.

DIABOLO

1 part Brandy
1 part French Vermouth
3 dashes Orange Curacao per cocktail
2 dashes Angostura Bitters per cocktail
Squeeze a piece of lemon peel on top and serve with a cherry or an olive.

COCKTAILS

DIPLOMATE

2 parts French Vermouth
1 part Italian Vermouth
2 dashes Maraschino per cocktail

Squeeze a piece of lemon peel on top and serve with a cherry.

DIXIE

This is the same as a Plain Whisky cocktail but 1 dash Curacao and 6 drops green Creme de Menthe is added.

DOROTHY GISH

2 parts Bacardi Rum
1 part Orange and Pineapple Juice
1 dash Apricot Brandy per cocktail.

DOUGLAS

2 parts Dry Gin
1 part French Vermouth

Squeeze a piece of orange peel on top.

COCKTAILS

DREAM

1 part Old Tom Gin
1 part Cream or rich Milk
3 dashes Lemon Juice per cocktail
1 white of an Egg per cocktail
Sugar to taste

Cover the top lightly with Creme de Menthe.

DUNDEE

2 parts Keiller's Dundee Marmalade
1 part Italian Vermouth
4 parts Dry Gin
1 dash Orange Bitters per cocktail.

DUNLOP

2 parts Jamaica Rum
1 part Sherry
1 dash Angostura Bitters per cocktail.

COCKTAILS

DUPLEX

- 2 parts Old Tom Gin
- 1 part Italian Vermouth
- 1 part French Vermouth
- 3 dashes Acid Phosphate per cocktail
- 4 dashes Orange Bitters per cocktail.

EAST INDIA

- 1 part Brandy
- 2 dashes Angostura Bitters per cocktail
- 2 dashes Curacao per cocktail
- 2 dashes Pineapple Juice per cocktail

Squeeze a piece of lemon peel on top and serve with a cherry.

ELK'S OWN

- 2 parts Irish Whisky
- 2 parts Port Wine
- 1 part Lemon Juice
- 1 white of an Egg per cocktail

Serve with a slice of pineapple.

COCKTAILS

E. NOS

- 2 parts Dry Gin
- 1 part French Vermouth
- 3 dashes Absinthe per cocktail.

FANCY

- 1 part Base Liquor
- 3 dashes Curacao per cocktail
- 2 dashes Angostura Bitters per cocktail

Before pouring into the cocktail glass, moisten the rim of the glass and dip into powdered sugar. Add a little Champagne and squeeze a piece of lemon peel on top. Serve with an olive or cherry. The base liquor can be either Gin, Whisky, Rum, Vermouth, Sherry, etc., and the cocktail is named according to the base liquor.

FANTASIO

- 2 parts Dry Gin
- 2 parts Brandy
- 1 part White Mint
- 1 part Maraschino.

COCKTAILS

FIFTY-FIFTY

- 1 part Dry Gin
- 1 part French Vermouth.

FIOUPE

- 1 part Brandy
- 1 part Italian Vermouth
- 1 teaspoonful Benedictine per cocktail

Squeeze a piece of lemon peel on top and serve with a cherry.

FLAPPER

- 1 part Bacardi Rum
- 1 part French Vermouth
- 2 dashes Angostura Bitters per cocktail
- Sugar to taste

Serve with a cherry and a slice of orange.

FOUR DOLLAR

- 1 part Bacardi Rum
- 1 part French Vermouth
- 1 part Italian Vermouth.

COCKTAILS

FOURTH DEGREE

1 part Dry Gin
1 part French Vermouth
1 part Italian Vermouth
4 dashes Absinthe per cocktail

Serve with a cherry.

FRENCH

This is the same as an Italian cocktail but French instead of Italian Vermouth is used.

FUTURITY

2 parts Sloe Gin
1 part Italian Vermouth
2 dashes Angostura Bitters per cocktail.

GAZETTE

2 parts Brandy
2 parts Italian Vermouth
1 part Lemon and Orange Juice
2 dashes Angostura Bitters per cocktail
Sugar to taste

Serve with a slice of lemon.

COCKTAILS

GIBSON

This is the same as a Martini cocktail but is served with a small white onion.

GIN

See Plain cocktail.

GIN SOUR

3 parts Dry Gin
1 part Lemon Juice
1 part Cream
Sugar to taste
Serve with a cherry.

GLOOM RAISER

2 parts Dry Gin
1 part French Vermouth
2 dashes Absinthe per cocktail
Grenadine to taste
Squeeze a piece of lemon peel on top.

COCKTAILS

GOLDEN BELL

1 part Dry Gin
5 parts Sherry
3 dashes Orange Bitters per cocktail
2 dashes Angostura Bitters per cocktail.

GRAPE-FRUIT BLOSSOM

2 parts Bacardi Rum
1 part Grape-fruit Juice
Grenadine to taste.

GREEN FIZZ

3 parts Dry Gin
1 part green Creme de Menthe
2 parts Lemon Juice
Sugar to taste.

GREEN ROOM

1 part Brandy
2 parts French Vermouth
2 dashes Curacao per cocktail.

COCKTAILS

GRENADIER

2 parts Brandy
1 part Ginger Brandy
1 dash Jamaica Ginger per cocktail
Sugar to taste.

GRENADINE

This is the same as a Daiquiri cocktail.

GUARDS

1 part Dry Gin
2 parts Italian Vermouth
2 dashes Curacao per cocktail.

HARVARD

1 part Brandy
1 part Italian Vermouth
2 dashes Angostura Bitters per cocktail
Sugar to taste

Squeeze a piece of lemon peel on top.

COCKTAILS

HASTY

2 parts Dry Gin
1 part French Vermouth
1 dash Absinthe per cocktail
Grenadine to taste.

HAVANA

2 parts Dry Gin
1 part Pineapple Juice
Grenadine to taste.

HAYMARKET

1 part Rye Whisky
1 part Orange Juice
1 white of an Egg per cocktail.

HIGHLAND FLING

2 parts Scotch Whisky
1 part Italian Vermouth
2 dashes Orange Bitters per cocktail
Serve with an olive.

COCKTAILS

HIGH STEPPER

2 parts Bacardi Rum
1 part Orange Juice
1 dash Apricot Brandy per cocktail.

HOFFMAN HOUSE

2 parts Dry Gin
1 part French Vermouth
1 dash Orange Bitters per cocktail
Squeeze a piece of orange peel on top.

HOLLANDER

4 parts Apricot Brandy
1 part Holland Gin
2 parts Grape Juice.

HOMESTEAD

2 parts Dry Gin
1 part Italian Vermouth
Serve with a slice of orange.

COCKTAILS

HOULA-HOULA

2 parts Dry Gin
1 part Orange Juice
1 part Curacao.

H. P. W.

1 part Dry Gin
1 part Italian Vermouth
1 part French Vermouth
Serve with a slice of orange peel.

HURRICANE

1 part Dry Gin
1 part Scotch Whisky
1 part Creme de Menthe
1 part Lemon Juice.

IDEAL

1 part Old Tom Gin
1 part French Vermouth
1 part Grape-fruit Juice
Sugar to taste.

COCKTAILS

INCA

- 1 part Plymouth Gin
 - 1 part Dry Sherry
 - 1 part French Vermouth
 - 2 dashes Orgeat Syrup per cocktail
 - 2 dashes Orange Bitters per cocktail
- Serve with a small piece of pineapple.

INK STREET

- 1 part Irish Whisky
- 1 part Orange Juice
- 1 part Lemon Juice.

IRISH

- 2 parts Irish Whisky
- 1 part Italian Vermouth
- 2 dashes Acid Phosphate per cocktail
- 3 dashes Orange Bitters per cocktail

Squeeze a piece of lemon peel on top and serve with an olive.

COCKTAILS

ISLE OF PINES

2 parts Bacardi Rum
1 part Grape-fruit Juice
Sugar to taste.

ITALIAN

4 parts Italian Vermouth
1 part Orange Juice
2 dashes Angostura Bitters per cocktail
Squeeze a piece of orange peel on top.

JACK ROSE

2 parts Brandy
1 part Lime Juice
Grenadine to taste.

JAPANESE

4 parts Brandy
1 part Orgeat Syrup
2 dashes Angostura Bitters per cocktail
Serve with a cherry.

COCKTAILS

JOCKEY CLUB

- 1 part Rye Whisky
- 1 part Italian Vermouth
- 3 dashes Maraschino per cocktail.

JOURNALIST

- 2 parts Dry Gin
- 1 part Italian Vermouth
- 1 part French Vermouth
- 1 dash Angostura Bitters per cocktail
- 2 dashes Curacao per cocktail
- 2 dashes Lemon Juice per cocktail.

KNICKERBOCKER

- 3 parts Jamaica Rum
- 1 part Orange and Lemon Juice
- 2 dashes Curacao per cocktail
- Grenadine to taste
- Serve with a piece of pineapple.

KNOCK-OUT

- 1 part Dry Gin
- 1 part French Vermouth
- 1 part Absinthe
- White Mint to taste.

COCKTAILS

KURBAG

This is the same as a Whip cocktail.

LAW'S

This is the same as a Coffee cocktail.

LAWHILL

2 parts Rye Whisky
1 part French Vermouth
1 dash Angostura Bitters per cocktail
1 dash Absinthe per cocktail
1 dash Maraschino per cocktail.

LEAVE-IT-TO-ME

4 parts Dry Gin
1 part Lemon Juice
1 part Grenadine.

LEE

4 parts Dry Gin
2 parts Italian Vermouth
1 part Orange Curacao
Sugar to taste.

COCKTAILS

LEROI

- 1 part Brandy
- 1 part Sloe Gin
- 1 part Curacao
- 1 yolk of an Egg per cocktail
- 1 teaspoonful Grenadine per cocktail
- 1 teaspoonful Cream per cocktail
- ½ teaspoonful Lemon Juice per cocktail.

LITTLE DEVIL

- 2 parts Dry Gin
- 2 parts Bacardi Rum
- 1 part Cointreau
- 1 part Lemon Juice.

LIVINGSTON

- 2 parts Old Tom Gin
- 1 part Italian Vermouth
- Sugar to taste
- Squeeze a piece of lemon peel on top.

LONDON

This is the same as an Olivette cocktail but Dry Gin is used instead of Plymouth Gin.

COCKTAILS

LONE TREE

- 1 part Dry Gin
- 1 part Italian Vermouth
- 1 part French Vermouth

Squeeze a piece of orange peel on top.

LUIGI

- 3 parts Dry Gin
- 3 parts French Vermouth
- 2 parts Tangerine Juice
- 1 part Grenadine
- 1 dash Cointreau per cocktail.

MAIDEN'S BLUSH

- 2 parts Dry Gin
- 1 part Absinthe
- Grenadine to taste.

MAIDEN'S PRAYER

- 6 parts Dry Gin
- 4 parts Cointreau
- 3 parts Orange Juice
- 3 parts Lemon Juice.

COCKTAILS

MANHATTAN

1 part Rye Whisky
1 part Italian Vermouth
2 dashes Angostura Bitters per cocktail
Squeeze a piece of lemon peel on top.

If required dry, substitute French for Italian Vermouth.

MARTINEZ

1 part Old Tom Gin
1 part French Vermouth
2 dashes Angostura Bitters per cocktail

Squeeze a piece of lemon peel on top and serve with an olive.

MARTINI

2 parts Dry Gin
1 part Italian Vermouth
3 dashes Angostura Bitters per cocktail
Squeeze a piece of lemon peel on top and serve with an olive.

If required dry, substitute French for Italian Vermouth.

If required medium, use equal parts Dry Gin, French Vermouth and Italian Vermouth.

COCKTAILS

MARY PICKFORD

- 2 parts Bacardi Rum
- 1 part Pineapple Juice
- 1 dash Grenadine per cocktail.

MAYFAIR

- 1 part Dry Gin
- 1 part Orange Juice
- 3 dashes Apricot Brandy per cocktail.

MEEHOULONG

- 2 parts Sloe Gin
- 1 part French Vermouth
- 1 part Italian Vermouth
- 1 dash Orange Bitters per cocktail
- Squeeze a piece of lemon peel on top.

MENÉNDEZ

- 1 part Bacardi Rum
- 1 part French Vermouth
- 1 part Orange and Pineapple Juice
- 1 dash Apricot Brandy per cocktail.

COCKTAILS

MIAMI SPECIAL

2 parts Dry Gin
1 part French Vermouth
2 parts Pineapple Juice
2 dashes Curacao per cocktail.

MIDNIGHT

This is the same as a Bronx cocktail shaken up with a dash of Absinthe.

MIKADO

This is the same as a Japanese cocktail.

MILLIONNAIRE

2 parts Rye Whisky
1 part Grenadine
2 dashes Curacao per cocktail
White of an Egg per cocktail.

MINNEHAHA

This is the same as a Midnight cocktail.

COCKTAILS

MODERN

3 parts Sloe Gin
2 parts Scotch Whisky
1 dash Orange Bitters per cocktail
1 dash Absinthe per cocktail
Sugar to taste
Serve with a cherry.

MONKEY'S GLAND

1 part Dry Gin
1 part Orange Juice
1 dash Absinthe per cocktail
Grenadine to taste.

MORNING

1 part Brandy
1 part French Vermouth
2 dashes Curacao per cocktail
2 dashes Maraschino per cocktail
2 dashes Orange Bitters per cocktail
2 dashes Absinthe per cocktail
Squeeze a piece of lemon peel on top and
serve with a cherry.

COCKTAILS

MOUNTAIN

- 2 parts Rye Whisky
 - 1 part French Vermouth
 - 1 part Lemon Juice
 - 3 dashes Angostura Bitters per cocktail
 - 1 white of an Egg per cocktail
- Serve with a cherry.

NAVY

- 3 parts Bacardi Rum
- 1 part Italian Vermouth
- 1 part Orange Juice
- 1 dash Angostura Bitters per cocktail.

NEW BRUNSWICK

- 2 parts Scotch Whisky
- 1 part Lemon Juice
- 1 part Maple Syrup.

NIGHT CAP

- 2 parts Bacardi Rum
- 1 part Orange Curacao
- 1 yolk of an Egg per cocktail.

COCKTAILS

NUMEROUS TREASURE

- 1 part Dry Gin
- 1 part French Vermouth
- 3 dashes Absinthe per cocktail
- 3 dashes Orange Bitters per cocktail

This cocktail may be served sweet by the substitution of Italian for French Vermouth.

OHIO

- 1 part Scotch Whisky
- 1 part Italian Vermouth
- 3 dashes Orange Bitters per cocktail.

OLD FASHIONED

In a wine glass put 1 lump of sugar, soak it with Angostura Bitters, add 1 lump of ice, fill the glass with Rye Whisky and squeeze a piece of lemon peel on top. Serve in the same glass as mixed.

COCKTAILS

OLIVETTE

1 part Plymouth Gin
3 dashes Orange Bitters per cocktail
3 dashes Absinthe per cocktail
Sugar to taste
Squeeze a piece of lemon peel on top.

OLYMPIC

1 part Brandy
1 part Curacao
1 part Orange Juice.

ORANGE BLOSSOM

1 part Dry Gin
1 part Orange Juice.

PALL MALL

1 part Dry Gin
1 part French Vermouth
1 part Italian Vermouth
1 teaspoonful White Mint per cocktail
1 dash Orange Bitters per cocktail.

COCKTAILS

PARADISE

1 part Apricot Brandy
2 parts Bacardi Rum.

PEGU CLUB

4 parts Dry Gin
1 part Curacao
1 part Lime Juice
1 dash Angostura Bitters per cocktail
1 dash Orange Bitters per cocktail.

PERFECT

1 part Dry Gin
1 part Italian Vermouth
1 part French Vermouth
Squeeze a piece of orange peel on top.

PETO

This is the same as a Bronx cocktail, with a dash of Maraschino.

COCKTAILS

PINEAPPLE BRONX

1 part Dry Gin
1 part French Vermouth
1 part Pineapple Juice.

PING-PONG

This is the same as a Manhattan cocktail,
but Sloe Gin is used instead of Rye Whisky.

PINK LADY

2 parts Dry Gin
1 part Brandy
1 white of an Egg per cocktail
Grenadine to taste.

PINK ROSE

6 parts Dry Gin
1 part Grenadine
1 part Lemon Juice
1 part Cream
1 white of an Egg per cocktail.

COCKTAILS

PLAIN

- 1 part Base Liquor
- 3 dashes Curacao per cocktail
- 2 dashes Angostura Bitters per cocktail

Squeeze a piece of lemon peel on top, and serve with an olive or cherry. The base liquor can be either Gin, Whisky, Rum, Vermouth, Sherry, etc., and the cocktail is named according to the base liquor.

PLANTER'S

- 1 part Rum
- 1 part Orange Juice
- 1 part Lemon Juice.

PLAZA

- 1 part Dry Gin
- 1 part Italian Vermouth
- 1 part French Vermouth

Serve with a small piece of pineapple.

COCKTAILS

PLINIUS

2 parts Scotch Whisky
2 parts Jamaica Rum
1 part Orange Juice
Serve with a slice of lemon.

POLO

4 parts Dry Gin
1 part Orange Juice
1 part Grape-fruit Juice.

PRAIRIE OYSTER

1 part Worcester Sauce
1 part Malt Vinegar
1 yolk of an Egg per cocktail
Serve with a little red pepper and salt.

PRESIDENTE

2 parts Bacardi Rum
1 part French Vermouth
Grenadine to taste
Serve with a slice of twisted orange peel
and a cherry.

COCKTAILS

PRESTOMAN

4 parts Brandy
1 part Italian Vermouth
1 part Orange Juice
1 dash of Absinthe per cocktail.

PRINCE

1 part Bacardi Rum
1 part Italian Vermouth
1 dash white Creme de Menthe per cocktail.

PRINCESS MARY

1 part Dry Gin
1 part Creme de Cacao
1 part Cream.

PRINCETON

4 parts Old Tom Gin
1 part Port Wine
2 dashes Orange Bitters per cocktail
Squeeze a piece of lemon peel on top.

COCKTAILS

PURITAN

4 parts Plymouth Gin
2 parts French Vermouth
1 part Yellow Chartreuse
2 dashes Orange Bitters per cocktail.

PUSSYFOOT

1 part Lemon Juice
1 part Orange Juice
1 yolk of an Egg per cocktail
Grenadine to taste.

QUAKER

2 parts Brandy
2 parts Jamaica Rum
1 part Lemon Juice
1 part Grenadine.

QUARTER-DECK

4 parts Jamaica Rum
2 parts Sherry
1 part Lime Juice.

COCKTAILS

QUEEN'S

2 parts Dry Gin
2 parts French Vermouth
2 parts Italian Vermouth
1 part Pineapple Juice
1 part Orange Juice.

R. A. C.

2 parts Dry Gin
1 part French Vermouth
1 part Italian Vermouth
1 dash Grenadine per cocktail
1 dash Orange Bitters per cocktail

Squeeze a piece of orange peel on top,
and serve with a cherry.

RAMONA

1 part Old Tom Gin
1 part Lemon Juice
1 sprig of chopped mint per cocktail
Sugar to taste.

COCKTAILS

RAZZBERRY

- 2 parts Dry Gin
- 2 parts Raspberry Juice
- 1 part Lemon Juice.

REFORM

- 2 parts Sherry
 - 1 part French Vermouth
 - 1 part Orange Juice
 - 1 dash Angostura Bitters per cocktail
- Serve with a cherry.

RISING SUN

- 4 parts Brandy
 - 1 part Pineapple Juice
 - 1 part Curacao
 - 2 dashes Grenadine per cocktail
 - 3 dashes Angostura Bitters per cocktail
- Squeeze a piece of lemon peel on top.

COCKTAILS

ROB ROY

2 parts Scotch Whisky
1 part Italian Vermouth
1 dash Angostura Bitters per cocktail

Serve with a cherry.

ROSE

2 parts Bacardi Rum
1 part Orange Juice
Grenadine to taste.

ROSELYN

This is the same as a Rosington cocktail.

ROSINGTON

2 parts Dry Gin
1 part Italian Vermouth
Serve with an orange peel.

COCKTAILS

ROYAL

1 part Cherry Brandy
1 part French Vermouth
1 part Dry Gin

Squeeze a piece of lemon peel on top and serve with a cherry.

ROYAL CLOVER CLUB

This is the same as a Clover Club cocktail but the yolk instead of the white of an Egg is used.

RUM

See Plain cocktail.

RYE SOUR

3 parts Rye Whisky
1 part Lemon Juice
1 part Cream
Sugar to taste

Serve with a cherry.

COCKTAILS

SAN MARTIN

3 parts Dry Gin
3 parts Italian Vermouth
1 part Yellow Chartreuse

Squeeze a piece of lemon peel on top.

SARATOGA

1 part Whisky
1 part Brandy
1 part Vermouth

Serve with a slice of lemon.

SENSATION

2 parts Dry Gin
1 part Lemon Juice
3 dashes Maraschino per cocktail

Shake up with a few sprigs of fresh mint.

SIDNEY

3 parts Rye Whisky
2 parts Yellow Chartreuse
1 part French Vermouth

Serve with an olive or cherry.

COCKTAILS

S. G.

1 part Scotch Whisky
1 part Lemon Juice
1 part Orange Juice
Grenadine to taste.

SHERRY

See Plain cocktail.

SHERRY AND EGG

1 part Sherry Wine
1 yolk of an Egg per cocktail
Sugar to taste

Serve with a pinch of cinnamon.

SIBBY'S SPECIAL

5 parts Jamaica Rum
1½ parts Dry Gin
¾ part Italian Vermouth
¾ part French Vermouth
½ part Cointreau
1 part Lime Juice
2 parts Lime Syrup D'orgeat
A few drops of Absinthe per cocktail.

COCKTAILS

SIDE-CAR

- 1 part Brandy
- 1 part Cointreau
- 1 part Lemon Juice.

SILVER

- 1 part Dry Gin
- 1 part French Vermouth
- 1 white of an Egg per cocktail
- 2 dashes Maraschino per cocktail
- 1 dash Orange Bitters per cocktail.

SIR WALTER

- 3 parts Jamaica Rum
- 3 parts Brandy
- 1 part Grenadine
- 1 part Curacao
- 1 part Lemon Juice.

SLEEPY TIME GAL

- 2 parts Dry Gin
- 1 part Grape Juice
- 1 part Orange Juice
- 1 part Lime Juice
- Grenadine to taste.

COCKTAILS

SLOEBERRY

1 part Sloe Gin
1 dash Angostura Bitters per cocktail
1 dash Orange Bitters per cocktail.

SLOPPY JOE

1 part Old Tom Gin
1 part Pineapple Juice
Sugar to taste.

SMILE

2 parts Bacardi Rum
2 parts Italian Vermouth
1 part Lime Juice
Sugar to taste.

SOFT

2 parts Old Tom Gin
1 part Lime Juice
1 white of an Egg per cocktail
Sugar to taste.

COCKTAILS

SOME MOTH

2 parts Dry Gin
1 part French Vermouth
1 dash of Absinthe per cocktail
Serve with two pickled silver onions.

SPANISH

5 parts Italian Vermouth
1 part Lemon Juice
4 dashes Angostura Bitters per cocktail
Squeeze a piece of lemon peel on top.

SPANISH DELIGHT

This is the same as a Spanish cocktail.

STANLEY

2 parts Jamaica Rum
2 parts Dry Gin
1 part Grenadine
1 part Lemon Juice.

COCKTAILS

STINGER

1 part Brandy
1 part White Creme de Menthe.

SUMMER

2 parts Rye Whisky
1 part Lemon Juice
Grenadine to taste.

SUNSHINE

1 part Old Tom Gin
1 part French Vermouth
1 part Italian Vermouth
2 dashes Orange Bitters per cocktail
Squeeze a piece of lemon peel on top.

SWALTER

This is the same as a Sir Walter cocktail.

COCKTAILS

TANGO

2 parts Plymouth Gin
2 parts Italian Vermouth
1 part Curacao
1 part Orange Juice

Squeeze a piece of lemon peel on top.

THIRD DEGREE

2 parts Plymouth Gin
1 part French Vermouth
4 parts Absinthe per cocktail

Serve with an olive.

THISTLE

2 parts Scotch Whisky
1 part Italian Vermouth
2 dashes Angostura Bitters per cocktail

Squeeze a piece of lemon peel on top.

COCKTAILS

THUNDER

1 part Brandy
1 yolk of an Egg per cocktail
Sugar to taste

Serve with a sprinkle of Cayenne pepper
on top.

TIPPERARY

4 parts Dry Gin
2 parts Italian Vermouth
1 part Orange Juice
1 part Grenadine
2 sprigs Fresh Mint per cocktail.

TRINITY

1 part Dry Gin
1 part Italian Vermouth
1 part French Vermouth.

COCKTAILS

TROCADERO

- 1 part French Vermouth
- 1 part Italian Vermouth
- 1 dash Orange Bitters per cocktail
- Grenadine to taste

Squeeze a piece of lemon peel on top, and serve with a cherry.

TURF

- 1 part Plymouth Gin
- 1 part French Vermouth
- 2 dashes Absinthe per cocktail
- 2 dashes Orange Bitters per cocktail
- 2 dashes Maraschino per cocktail

Serve with an olive.

TUXEDO

- 1 part Old Tom Gin
- 1 part French Vermouth
- 1 dash Absinthe per cocktail
- 1 dash Maraschino per cocktail
- 2 dashes Orange Bitters per cocktail

Squeeze a piece of lemon peel on top, and serve with a cherry.

COCKTAILS

VANDERBILT

1 part Brandy
1 part Cherry Brandy
2 dashes Angostura Bitters per cocktail
Sugar to taste

Squeeze a piece of lemon peel on top and serve with a cherry.

VELOCITY

2 parts Dry Gin
1 part Italian Vermouth
Serve with a slice of orange peel.

VERMOUTH

See Plain cocktail.

WALDORF

2 parts French Vermouth
2 parts Italian Vermouth
1 part Orange Juice
Serve with a piece of pineapple.

COCKTAILS

WARD EIGHT

5 parts Rye Whisky
2 parts Lemon Juice
2 parts Orange Juice
1 part Grenadine.

WARDEN

4 parts Dry Gin
1 part French Vermouth.

WASHINGTON

1 part Brandy
2 parts French Vermouth
2 dashes Angostura Bitters per cocktail
Sugar to taste.

WAX

1 part Dry Gin
1 part Absinthe
1 white of an Egg per cocktail
Sugar to taste.

COCKTAILS

WEMBLEY

- 1 part Scotch Whisky
- 1 part French Vermouth
- 1 part Pineapple Juice.

WEST INDIAN

- 4 parts Dry Gin
- 1 part Lemon Juice
- 4 dashes Angostura Bitters per cocktail
- Sugar to taste.

WHIP

- 1 part Brandy
- 1 part French Vermouth
- 1 part Absinthe
- 1 part Curacao.

WHISKY

See Plain cocktail.

COCKTAILS

WHITE CARGO

- 1 part Dry Gin
- 1 part Vanilla Ice Cream

Shake without ice and add water if necessary.

WHITE LADY

- 1 part Creme de Menthe
- 4 parts Cointreau
- 1 part Brandy.

WHIZ-BANG

- 2 parts Scotch Whisky
- 1 part French Vermouth
- 2 dashes Absinthe per cocktail
- 2 dashes Orange Bitters per cocktail
- Grenadine to taste

Squeeze a piece of lemon peel on top.

COCKTAILS

W. W. W.

4 parts Dry Gin
2 parts thick Cream
1 part Lemon Juice
Sugar to taste.

XANTHIA

1 part Dry Gin
1 part Cherry Brandy
1 part Yellow Chartreuse.

X. Y. Z.

1 part Dry Gin
1 part French Vermouth
1 part Italian Vermouth
1 part Lemon Juice
Sugar to taste.

YACHT CLUB

1 part Dry Gin
1 part Italian Vermouth
1 part Orange Juice
2 dashes Orange Bitters per cocktail
Sugar to taste.

COCKTAILS

YELLOW PARROT

1 part Apricot Brandy
1 part Absinthe
1 part Yellow Chartreuse.

YELLOW RATTLER

This is the same as a Dry Martini cocktail but is shaken up with a few bruised, white onions.

YORK

This is the same as a Thistle cocktail.

YOUNG MAN

This is the same as a Diabolo cocktail.

ZAZA

1 part Dry Gin
2 parts Italian Vermouth
2 dashes Angostura Bitters per cocktail
Serve with a cherry.

COCKTAILS

COCKTAILS

COCKTAILS

COCKTAILS

TOASTS

Friend of my soul, this goblet sip,
'Twill chase the pensive tear.
'Tis not so sweet as woman's lip,
But oh, 'Tis more sincere.

Here's to Adam, the radio inventor; he
made a broadcasting station out of a rib.

Here's to you, as good as you are;
And here's to me, as bad as I am.
But as good as you are, and as bad as I am;
I'm as good as you are, as bad as I am.

After man came woman—and she has been
after him ever since.

Here's to low necks and short skirts—may
they never meet.

TOASTS

Here's to our wives, who fill our lives with
 little bees and honey!
They break life's shocks, they mend our
 socks—
But don't they spend the money!

Hips that touch liquor shall never fall
down.

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

Here's to our wives; they are like cider—
the longer you leave them standing around, the
more of a kick you get.

Here's to Prohibition; hippy days!

Here's to a long life, and may you live a
thousand years and I a thousand years less one
day, for I would not care to live after you had
passed away.

TOASTS

Here's to the old-fashioned girl who used
to stay home when she had nothing to wear!

Here's to a chaperone.
May she learn from Cupid
Just enough blindness to be sweetly stupid.

Here's to the blonde—we love her henna-
way.

Our Country—May she always be in the
right, but our country, right or wrong.

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

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

Here's to present day culture—which
doesn't care about your English if your Scotch
is all right!

'Tis better to have loved and lost than
never to have loved and won.

TOASTS

Here's to father—the "kin" you love to touch!

Here's to those I love,
Here's to those who love me,
Here's to those who love those I love,
And here's to those who love those who love me.

Two little pillows made of lace,
Two little heads face to face,
And everything else
Right in place,
Cheerio!

Here's to that august body—the bathing girl.

Here's to her who halves our sorrows and doubles our joys.

A little woman is a dangerous thing!

Here's to the love that lies in woman's eyes,
And lies, and lies, and lies.

You don't have to look at a clothes line these days to see what the women are wearing!

TOASTS

Here's to the girl I love—
I wish that she were nigh;
If drinking beer would bring her here,
I'd drink the damn place dry.

Here's to the bachelor; you can always
tell him because he has no buttons on his shirt.
A married man has no shirt!

Laugh and the world laughs with you,
Weep and you weep alone;
For this grand old earth must borrow its
mirth,
It has troubles enough of its own.

Here's to the wings of love—
May they never moult a feather,
Till my big boots and your little shoes
Are under the bed together.

Here's to the club girl,
Here's to the tub girl,
Here's to the lass who looks you through;
Here's to the mannish girl,
Here's to the clannish girl—
Drink to 'em standing—the petticoat crew!

TOASTS

Synthetic complexion, synthetic gin, and
next, I suppose, is synthetic sin.

Drink and the world drinks with you,
Swear off and you drink alone.

Here's to the bathing girl—she certainly
isn't all wet.

In poker, like a glass of beer,
You draw to fill.

Here's to the pedestrian; every year is
leap year with him.

Woman—she needs no eulogy—she speaks
for herself.

May we kiss whom we please,
And please whom we kiss.

Here's to the liquor that makes a man see
double and feel single.

TOASTS

Champagne for our real friends and real
pain for our sham friends.

Here's to your car and my car—may they
never meet.

In through the teeth,
Over the tongue,
Look out, stomach,
Here I come.

Here's to love; it may be blind but mostly
it just doesn't give a damn.

Here's to you, my dear, and to the dear
who's not here, my dear; but if the dear who's
not here, my dear, were here, my dear, I'd
not be drinking to you, dear, that's clear.

The Lord gives us our relatives;
Thank God we can choose our friends.

TOASTS

Now, boys, just a moment! You all had your
say,
While enjoying yourselves in so pleasant a
way.
We've toasted our sweethearts, our friends and
our wives,
We've toasted each other, wishing all merry
lives;
But I now will propose to you the toast that is
best—
'Tis one in a million, and outshines the
rest—
Don't frown when I tell you this toast beats
all others—
But drink one more toast, boys, a toast to
Our Mothers.

4M

150

