

DRINKS

By Jacques Straub

Wine steward of The Blackstone, Chicago
Formerly of The Pendennis Club, Louisville

Copyright 1914, by Jacques Straub

This book contains about seven hundred accurate directions for mixing various kinds of popular and fancy drinks served in the best hotels, clubs, buffets, bars and homes of the civilized world.

The introductory chapter on Wines tells of their medicinal value; when and how to serve them; the kinds and styles of glasses to use, and other information of importance to users of wines and liquors.

Pl One



Published by
The Hotel Monthly
443 South Dearborn Street, Chicago

AUTHOR'S PREFACE

How to Obtain the Best Results

In compiling the recipes for mixed drinks that appear in this book, it has been my aim to satisfy the palate of the most critical connoisseur.

It should be understood, however, that no matter whether these drinks be made at the club, cafe, or your private house, it is only by using the best quality of goods that proper and satisfactory results can be obtained.

Sugar, bitters, fruit juices, etc., are great agents of assistance in producing a palatable drink, even out of inferior whiskeys, gins and brandies; but the host who considers the welfare of his guests serves only the drinks that will have the proper after effects, hence will be very particular to have all ingredients of the very best quality.

JACQUES STRAUB.

Therapeutic Values of Wines

Centuries of experience have confirmed that wine is a marvelous product for man either in health or illness if he makes judicious use of it according to his constitution.

High medical authorities and scientists throughout the world acknowledge that wine spirits and malt liquors used as a beverage are very beneficial to health when taken in moderation and are absolutely necessary in many cases of fever, nervous exhaustion, debility and convalescence.

Old people are greatly benefited by daily drinking of good wines in moderate quantity. A poet once said, "The man who drinks wine must necessarily have more exalted thoughts than he who drinks water."

Wine invigorates the mind and body, and gives life an additional charm, but temperance and moderation are virtues essential to our happiness.

The good effect of wines as a food is due to their stimulating operation on the nervous system and muscular lining of the stomach, by which the same is excited to greater action and produces a healthy flow of the gastric juices.

Wine being the pure juice of the grape properly fermented and aged is without question a healthful beverage to take with meals, and if those who drink ice water would use wine instead, they would find their digestion better and their general health improved.

How to Handle and Serve Wines

Having made wine culture and distillation a lifetime study and profession, with experience in different countries, the writer takes pleasure in saying a few words regarding the proper handling, conditioning and serving of wines, also as to their therapeutic properties.

Champagne

Beginning with Champagne, I may say that

the quality of this wine very often suffers greatly by being placed into the hands of inexperienced people.

Upon receipt of a shipment of champagne or any other sparkling wine, the same should be promptly unpacked and every bottle inspected as to the soundness of the cork. All such that show signs of leakage should be used first, while the others should be stored lying down and be given a rest for several days.

When conditioning Champagne for service, the chilling of the same should be slowly and carefully done by placing the warm bottle in a refrigerator for several hours and not packed in ice until shortly before serving.

Taking wines from the case or shelf and packing them in ice is a very serious mistake, as chilling too quickly robs them of their life and vinosity.

Should the time for conditioning be short, place the wine in a bucket of cold water as it runs from the faucet, adding a few lumps of ice every ten to fifteen minutes and in this way preserve the good quality of your wine.

Old vintage wines should be served at a temperature of about 45 degrees, while the young vintages showing more life are served best at about 38 degrees. Non-vintage Champagnes may be served at a temperature of 32 degrees.

Upon taking the bottle from the cooler it should be well wrapped with a napkin so the warm hand of the waiter will not come in contact with the bottle and agitate the wine.

Cap, wire and string should be carefully removed, head of bottle cleaned and the cork slowly drawn so all gas may be retained in the wine.

Care should be taken to have the glasses clean and dry and to always serve the host first.

the host a chance to taste the wine before serving his guests.

Glasses should not be filled more than within one-fourth inch from the brim.

The solid stem champagne glass is unquestionably the best and most practical in the serving of sparkling wines because it is compact and does not agitate the wine, as is the case with a hollow stem glass.

The saucer glass, being wide and shallow, should never be used, as it gives the wine too much surface, causing the wine to quickly become warm and lose its effervescence.

The proper time for serving Champagne is with the last meat course of the dinner. Being served cold, the carbonic gas becomes "caged" and drinking the same between two warm courses, the gas becomes released, causing one to belch and bring small particles of food into the throat and render the stomach sour.

Having enjoyed a meal of several courses, the gastric juices are not strong enough to properly take care of same and fermentation, creating a gas, sets in before digestion is complete.

It is at this time that Champagne will do the work it is intended for, and at once relieve you of that oppressive and uncomfortable feeling.

In case of illness, especially typhoid fever, where the stomach has become dormant from not being supplied with solid food for a long time, Champagne should be the first wine given during convalescence. No matter in what small quantities solid food may be given, it will create a gas which may be easily removed through the use of Champagne, giving comfort to the patient until such time as the stomach becomes strong enough to perform its functions without outside aid.

Since the year of 1870, the following crops have been shipped as vintages: 1870, 1874, 1878, 1880, 1884, 1889, 1892, 1893, 1898, 1899, 1900,

1904, 1906. All authentic vintage wines have the name and year of their production marked on cork and label.

Clarets, Sauternes, Burgundies, Rhine and Moselle wines are, next to Champagne, more favorably known than any other; and while books could be written on their cultivation and maturing, I shall confine my remarks to their good uses and properties.

Burgundies

Red Burgundies are the richest of all natural wines, containing a great deal tannin or iron, and are for this reason a very fine blood building tonic.

Burgundies, being of very rich body, will form a sediment in the bottle, so, before serving, should be carefully decanted, without the sediment becoming mixed with the wine, as this would render it bitter and unwholesome.

Red Burgundies should be served with the dark meats, and at a temperature of about 65 degrees.

White Burgundies are served best at a temperature of about 50 degrees, and, like Rhine, Moselle and Sauterne wines, should be used with the fish, oyster or white meat courses of the meal.

Clarets

Clarets, although not as generally used as Champagne, are nevertheless wines of excellent therapeutic value. Their low percentage of alcohol, combined with the tannin, forms a very good tonic in cases of consumption, anaemia, debility from overwork and indigestion. They are a beneficial and curative element. A glass served with your meals, properly assimilated with your food, has a stimulating and health giving effect.

Being the only wine not spoiled by the addition of water, a half a glass so diluted is the most refreshing type of a beverage, and a pleasure to your palate.

When serving claret with your meals, the lighter but sound types should be served with the entree, while the rich and heavy chateau bottlings are served best with the roast.

They should be served at the temperature of the room in which the meal is served. Like the Red Burgundies, they form sediment and should be carefully decanted.

Many of the finer class clarets are bottled at the vineyard in which they are grown, and are thus known as chateau bottlings. Authentic chateau bottlings have their vintage and crest of the chateau plainly marked on cork and label. The best vintages in the last forty years are as follows: 1870, 1874, 1875, 1877, 1878, 1888, 1893, 1899, 1904.

Sauternes

Sauternes, no doubt on account of their sweetness, are not being given their deserved appreciation. Yet, a better and finer wine than a Chateau Yquem of a good vintage could not be found the world over.

Sauternes are of a delicate flavor, pale golden color, mellow, rich and have fine, agreeable bouquet.

They are hygienic, not heady, and merit the description of perfection in white wines. Their relatively high alcoholic strength is both tonic and stimulating.

Consumed moderately, they are invaluable to convalescents after a severe illness, or when it is necessary to revive an organism extenuated by high fever, hemorrhage, or long fatigue.

For table service, the dry Sauternes should be served with the fish course, while the rich and heavy Yquems are perfect dessert wines, and one or two glasses at the end of the meal facilitate digestion and provoke gaiety.

When conditioning Sauternes for the table, they should be chilled slowly, and be served at a temperature of not below 42 degrees.

A good many Sauternes are bottled at the chateau, and, to be authentic, should be properly marked on cork and label. The best vintages in recent years are: 1864, 1865, 1869, 1874, 1884, 1887, 1893, 1899, 1904.

Rhine Wines

Rhine and Moselle wines have in late years greatly gained in favor, and when the qualities and fineness of these wines are taken into consideration, their increased popularity is well deserved.

Rhine wines have great fragrance and vinosity and are pre-eminently the wines most suitable for intellectual enjoyment, as they are particularly exhilarating and increase the appetite.

Being of light alcoholic strength, but rich in volatile ethers, they are exceedingly efficacious, and do not (like clarets) so quickly spoil after opening.

The finer qualities widely differ in flavor, and being rich in ethers are much valued as a stimulant in sustaining the nervous force of the heart while its enfeebled muscular tissue recuperates.

For serious nervous prostration their value as a remedy can hardly be overestimated, their beneficial effects being strikingly exhibited in bringing back a stronger and steadier heart beat, thus calming any attendant irritability which is of the utmost importance to the patient.

Moselle Wines

Moselle wines are of a quite distinct character, fine, of a grape flavor, very light and delicate, decidedly fruity and known to be a most wholesome and refreshing beverage.

The finest growth of the Moselle and its tributary, the River Saar, are Scharzhofberger, Scharzberger, Berncasteler Doctor, Brauneberger, Josephshofer, etc., all widely known for their most delicate bouquet.

Moselle as a highly ethereal wine is also very useful in cases of cerebral and cardiac exhaus-

tion; it stimulates the action of the liver and kidneys, and is generally credited with being otherwise beneficial. It is anti-diabetic and does not increase the gouty tendency.

In conditioning either Rhine or Moselle wines for the table, they should be chilled slowly to a temperature of from 45 to 50 degrees. In this way they retain all their quality.

The proper time to serve them is with the fish course of your dinner.

* * *

The best vintage in recent years in the Rhine and Moselle districts are as follows: 1886, 1893, 1895, 1897, 1900, 1904, 1906.

Port

The wine commonly known as "Port" is grown along the River Douro, in Portugal, where the same is known as "Vinho do Porto." On the banks of this river, not far from the city of Oporto, are the vineyards of the Alto Douro. The vineyards are built in terraces, resembling mammoth stairways, on the steps of which are planted the vines. A great variety of grapes are grown here, and the vintage begins about the middle of September.

Only perfectly ripe grapes are gathered by the army of women performing this work. The pressing of the grapes is very similar to the method used in the Sherry district of Spain.

The fermentation of the must begins almost immediately after the same has been transferred into the casks, but in the production of the richer wines, fermentation is stopped at an early stage by the addition of young French brandy.

The wines intended for dry Ports are allowed to ferment more thoroughly before brandy is added.

When the secondary fermentation is complete, the casks are transported to the cellars of the shipping firms, most of which are located at Oporto.

Wines from the perfect crops are sold as vintage wines, and a great many are shipped to England, where, at the age of from three to five years, they are bottled.

Port greatly improves in bottles, and care should be taken to use only the very best corks.

Bottles should be hermetically sealed either with wax or especially made caps. A well aged bottle of Port should be carefully decanted before serving, as a good deal of the tannin and tartar settles during maturation.

Port wine of good quality and old, taken in moderation, is the most wholesome wine produced.

Port is especially agreeable when taken with a light repast, biscuit or cake. For those in delicate health, a glass of Port taken with a repast is a splendid invigorator, and will be found very beneficial to those suffering from anaemia.

Sherry

The district of Jerez, from which the well-known Spanish wines derive their name of "Sherry," is situated southwest from Jerez de la Frontera to Port St. Mary and north to San Lucar. The principal grapes grown in the Sherry producing districts are the Pedro Jimenez, Palomino, Penimo, Marituo Castellano.

The vintage begins in early September. The grapes are gathered into wooden troughs, and crushed by the bare feet of the workmen, after which they are pressed in an old-fashioned wooden press, from which the juice is pumped into large casks.

Previous to this operation, however, a small quantity of sulphate of lime is sprinkled upon the crushed grapes. This sulphate of lime is produced by burning some native earth, found near Jerez.

It is this process which gives the wine its

peculiar flavor and develops its volatile ethers, the aroma.

The first racking of the wine takes place in June. The wines are now stored in large casks in the bodegas, where in the course of one or two years remarkable changes are brought about, some of the wines developing into Amontillado, others into Oloroso, Basto or Fino, although being made from the same grapes and all receiving the same treatment.

Amontillados are extremely dry, and of wonderful flavor.

Oloroso has a pronounced nutty flavor, darker in color, and heavier body.

Basto is the cheapest grade, and not generally shipped.

In very good years a few casks of wine are kept for the purpose of blending with wines produced in inferior seasons, this imparting to them flavor and body.

Wines kept in storage for this purpose are known as "Soleras," which themselves are replenished by wines from perfect vintages only.

Sherries, possessing a large amount of alcohol, greatly improve with age, and a properly matured old Sherry is unquestionably the peer of any wine. Genuine Sherry, on account of its freedom from acidity and sugar, has great dietetic value.

By those who suffer from indigestion, exhaustion, sleeplessness, and general debility, Sherry, properly used, will be found a wonderful tonic.

Madeira

The island of Madeira is the largest of a group belonging to Portugal about five hundred miles southwest of Lisbon and is known for its excellent quality of wine.

The grapes mostly cultivated in the production of Madeira are the Malvasia, Vidogua, Sercial, Muscatel, Alicante, Negiamal, and Bardo.

The process of making Madeira wine is the same as applied in the making of Sherries. The gathered grapes are put into troughs and crushed by the naked feet of the harvesters. The juice, or mosto, is transferred into large casks and allowed to ferment, after which the alcoholic percentage is increased through the addition of French brandy. This is done to better preserve the quality of the wine.

After the first racking, more brandy is added, this bringing the alcoholic percentage of the wine up to about 18 to 20 per cent. The casks are then removed to the estufas, or heated storage, where they are left for several months. The heating process assists the formation of ethers, and also destroys all chances for the growth of fungi, which would render the wine bitter and unpalatable.

Another way to properly mature the finer wines, and which is still in practice by a good many growers, is to send wines in casks on long sea voyages, where the intense heat and constant shaking has a very beneficial effect.

The storing of the casks of wine in the sun also has a beneficial effect in the proper assimilation and formation of the ethers.

The best grades of Madeira wines are the Malmsey, Bual and Sercial.

Madeiras possess invigorating properties, and as either an appetizer or tonic are unsurpassed.

When to Serve Beverages

Appetizers—Pale dry sherry with bitters, vermouth, Dubonnet or cocktail.

With Soup—Old dry sherry.

With Fish—Rhine wine, Moselle, Sauternes, white Burgundy.

Entree—Light Bordeaux claret.

Roast—Chateau bottled claret or red Burgundy.

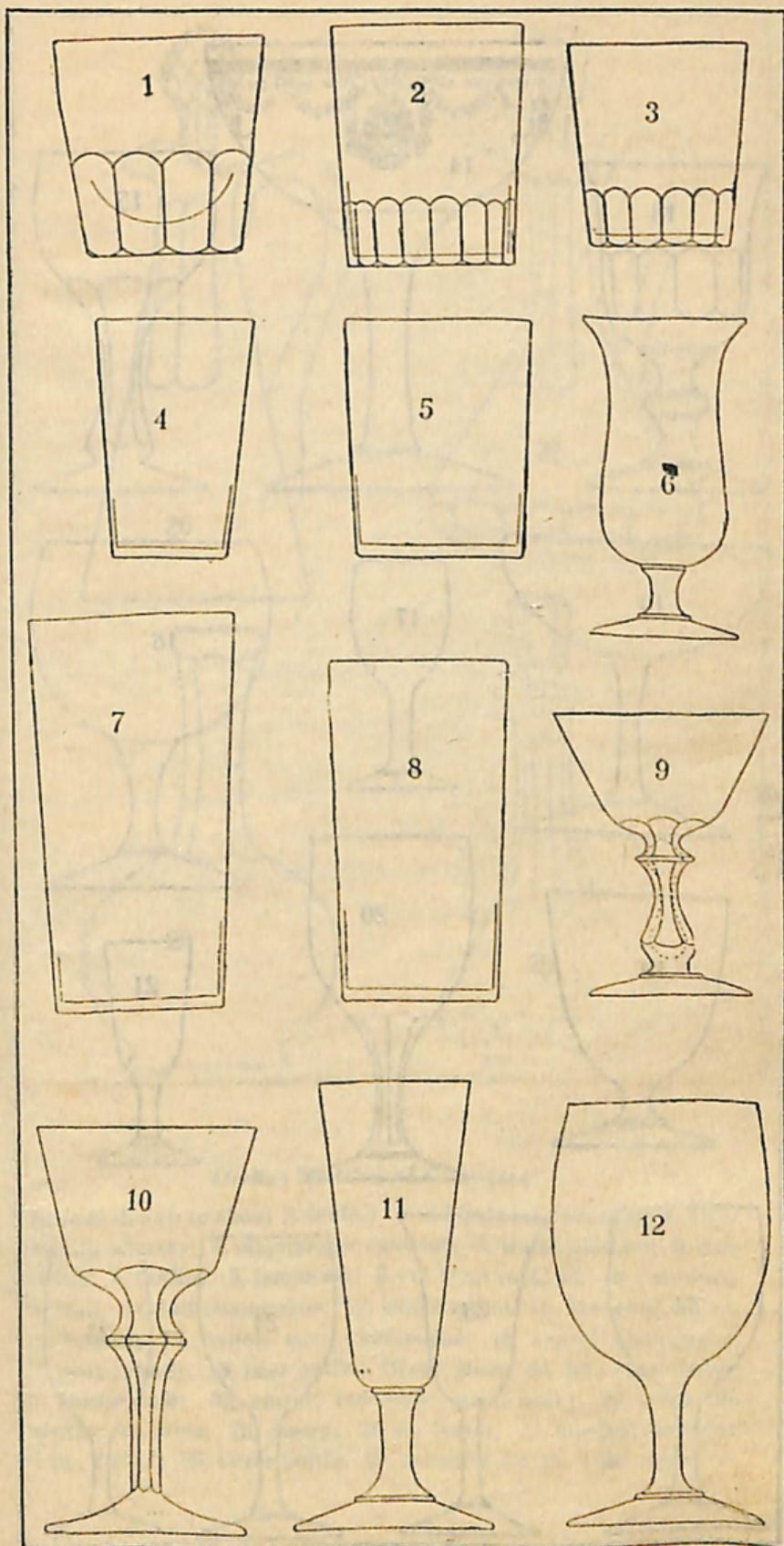
Game—Vintage champagne.

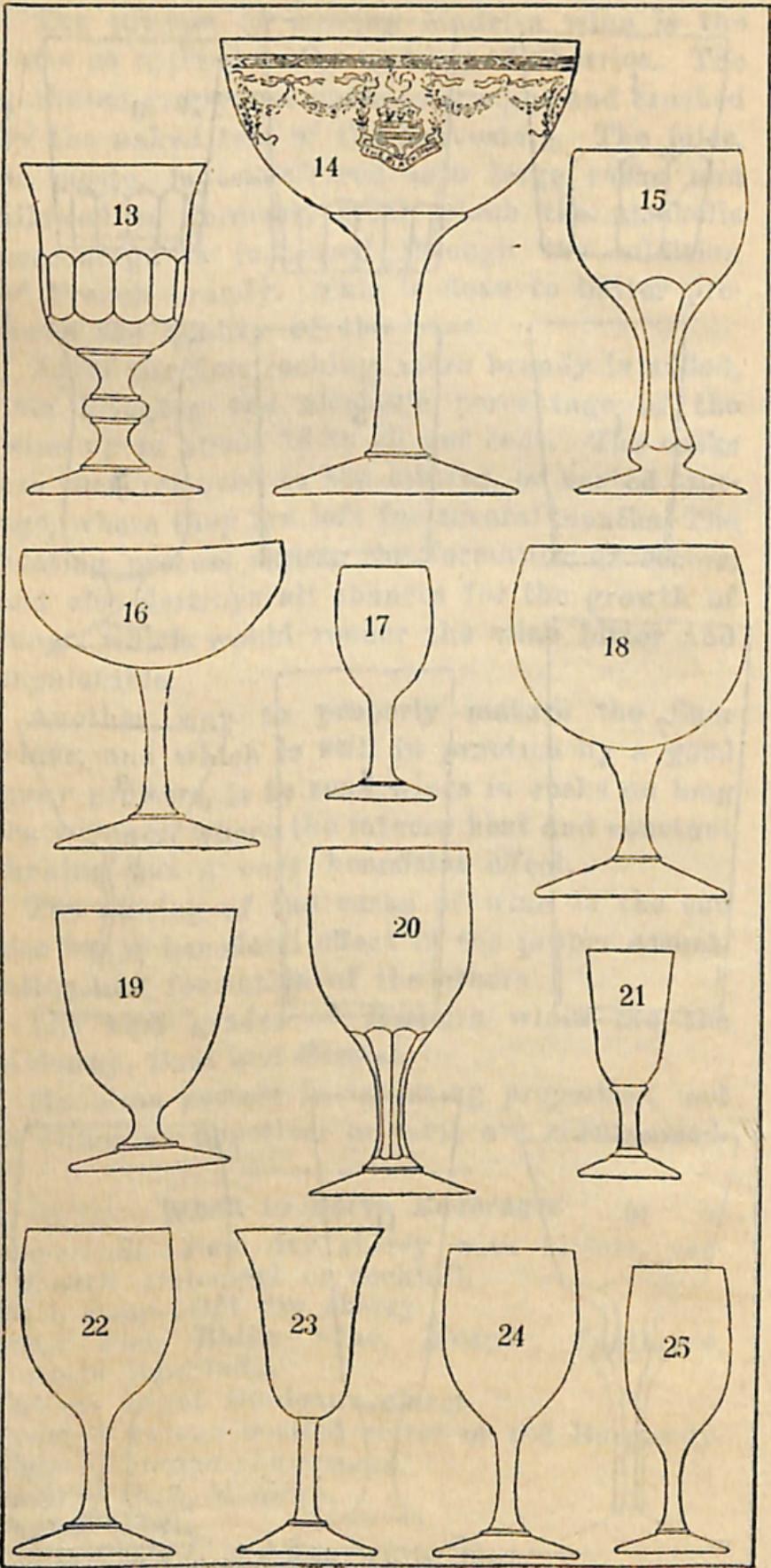
Pastry—Rich Madeira.

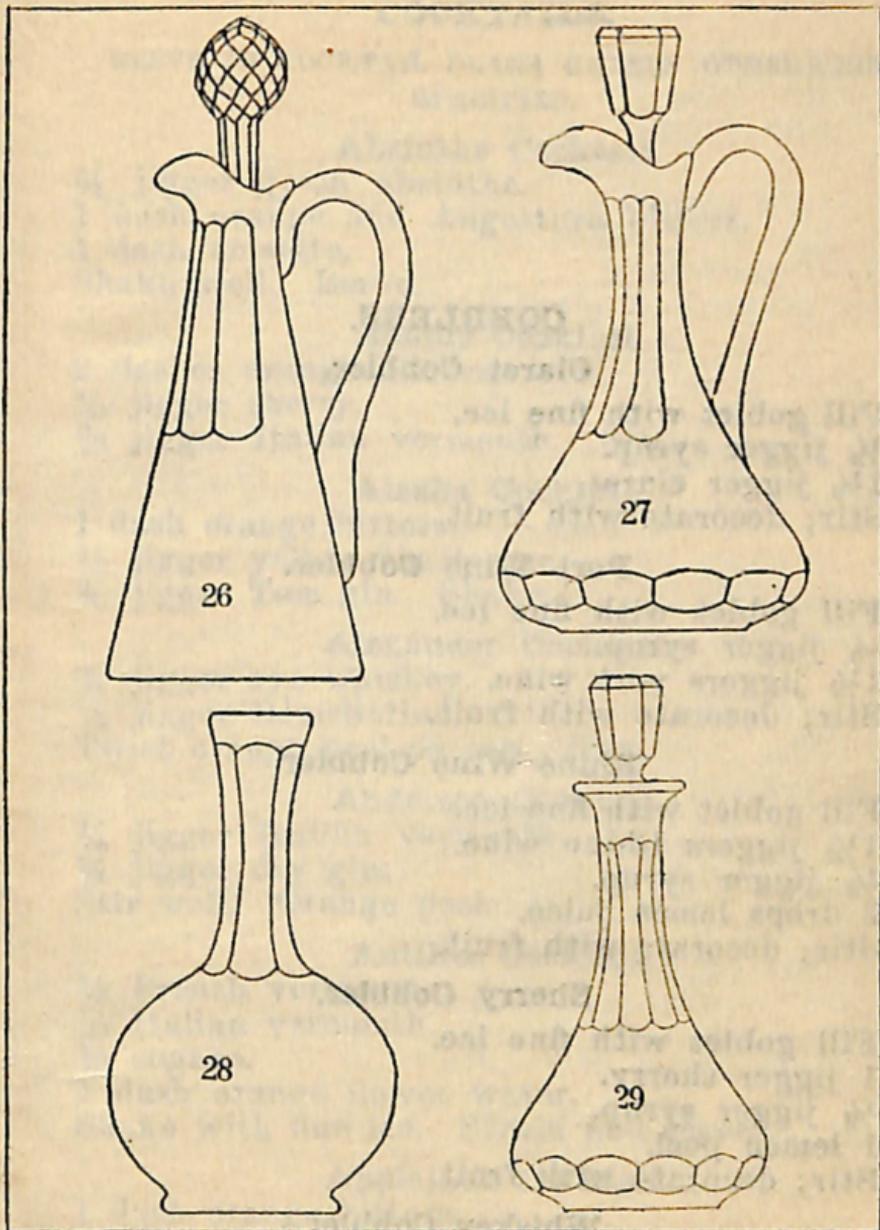
Cheese—Port.

Fruit—Tokay, Malaga, white port.

Coffee—Cognac, liqueurs or cordials.







Outline Sketches of Glassware

(Glasses drawn to about $\frac{1}{4}$ scale.) 1, old fashioned whiskey; 2, high-ball; 3, whiskey; 4, champagne tumbler; 5, water tumbler; 6, cafe parfait; 7, Collins; 8, lemonade; 9, cut stem cocktail; 10, California cocktail; 11, tall champagne; 12, water goblet; 13, hot whiskey; 14, tall brandy; 15, hollow stem champagne; 16, saucer champagne; 17, pony brandy; 18, beer goblet; 19 egg glass; 20, Ritz champagne; 21, pousse cafe; 22, claret; red hock; green hock; 23, creme de menthe; 24, wine; 25, sherry; 26, oil bottle; 27, handled decanter (1 pt., 2 pts.); 28, bitter bottle; 29, decanter ($\frac{1}{2}$ pt., 1 pt., 2 pts.)

COBBLERS.**Claret Cobbler.**

Fill goblet with fine ice.
 $\frac{1}{2}$ jigger syrup.
 $1\frac{1}{2}$ jigger claret.
Stir; decorate with fruit.

Port Wine Cobbler.

Fill goblet with fine ice.
 $\frac{1}{3}$ jigger syrup.
 $1\frac{1}{2}$ jiggers port wine.
Stir; decorate with fruit.

Rhine Wine Cobbler.

Fill goblet with fine ice.
 $1\frac{1}{2}$ jiggers Rhine wine.
 $\frac{1}{2}$ jigger syrup.
2 drops lemon juice.
Stir; decorate with fruit.

Sherry Cobbler.

Fill goblet with fine ice.
1 jigger sherry.
 $\frac{1}{2}$ jigger syrup.
1 lemon peel.
Stir; decorate with fruit.

Whiskey Cobbler.

Fill goblet with fine ice.
1 jigger bourbon.
 $\frac{1}{4}$ jigger curaçao.
1 slice of lemon.
Decorate with fruit.

COCKTAILS.

SERVE IN COCKTAIL GLASS UNLESS OTHERWISE SPECIFIED.

Absinthe Cocktail.

$\frac{3}{4}$ jigger green absinthe.
1 dash orange and Angostura bitters.
1 dash anisette.
Shake well. Serve.

Adonis Cocktail.

2 dashes orange bitters.
 $\frac{1}{3}$ jigger sherry.
 $\frac{2}{3}$ jigger Italian vermouth. Stir.

Alaska Cocktail.

1 dash orange bitters.
 $\frac{1}{3}$ jigger yellow chartreuse.
 $\frac{2}{3}$ jigger Tom gin. Shake.

Alexander Cocktail.

$\frac{3}{4}$ jigger rye whiskey.
 $\frac{1}{4}$ jigger Benedictine.
Twist orange peel on top. Stir.

Anderson Cocktail.

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger dry gin.
Stir well. Orange peel.

Antilles Cocktail.

$\frac{1}{3}$ French vermouth.
 $\frac{1}{3}$ Italian vermouth.
 $\frac{1}{3}$ cognac.
1 dash orange flower water.
Shake with fine ice. Strain and serve.

Applejack Cocktail.

1 dash orange bitters.
1 jigger apple brandy.
Squeeze piece lemon peel in mixing glass.
Frappé. Olive.

Ardley Cocktail.

$\frac{1}{2}$ jigger calisaya.
 $\frac{1}{2}$ jigger sloe gin. Shake.

Armour Cocktail.

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger sherry. Stir.

Astoria Cocktail.

1 dash orange bitters.
 $\frac{2}{3}$ jigger Tom gin.
 $\frac{1}{3}$ jigger French vermouth. Stir.

Auto Cocktail.

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger Tom gin.
 $\frac{1}{3}$ jigger Scotch whiskey. Shake.

Aviation Cocktail.

- $\frac{3}{4}$ jigger applejack.
 $\frac{1}{2}$ jigger lime juice.
 1 dash absinthe.
 1 barspoonful of grenadine syrup. Shake.

Bacardi Cocktail.

- $\frac{1}{2}$ pony grenadine syrup.
 $\frac{2}{3}$ jigger Bacardi rum.
 Juice of half a lime.
 Shake well. Strain. Serve.

Ballantine Cocktail.

- 1 dash absinthe.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Shake.

Bamboo Cocktail.

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry sherry.
 1 dash orange bitters.

Baraccas Cocktail.

- $\frac{3}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger Fernet-Branca.

Barry Cocktail.

- 2 dashes Angostura bitters.
 4 dashes creme de menthe.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin.

Beadlestone Cocktail.

- $\frac{1}{2}$ jigger Scotch whiskey.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Beals Cocktail.

- $\frac{1}{2}$ jigger Scotch whiskey.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth. Shake. Serve in whiskey glass.

Beauty Cocktail.

- $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian Vermouth.
 1 white of an egg.
 1 dash of absinthe.
 1 barspoonful syrup. Shake.

Bijou Cocktail.

- $\frac{1}{3}$ jigger green chartreuse.
 $\frac{1}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth. Shake.

Beauty Spot Cocktail.

- $\frac{1}{8}$ jigger orange juice.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger gin.
 Dash of grenadine bottom of glass.

Bird Cocktail.

- $\frac{2}{3}$ jigger brown curaçao.
 $\frac{1}{3}$ jigger brandy. Shake well.

Bishop Potter Cocktail.

- 2 dashes orange bitters.
 2 dashes calisaya.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian Vermouth.
 $\frac{1}{2}$ jigger dry gin. Stir well.

Bishop Cocktail.

- 1 jigger Jamaica rum.
 1 barspoon syrup.
 1 barspoon claret.
 1 dash lemon juice. Shake.

Black Hawk Cocktail.

- $\frac{1}{2}$ jigger rye whiskey.
 $\frac{1}{2}$ jigger sloe gin. Stir. 1 cherry.

Blackstone Cocktail.

- $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 piece orange peel. Shake.

Blackstone No. 1.

- $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger Old Tom gin.
 Shake. Squeeze lemon peel on top.

Blackstone No. 2.**(SPECIAL BLACKSTONE.)**

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 Serve with orange peel on top.

Blackstone No. 3 Special.

- 1 dash absinthe.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 Serve with lemon peel on top.

Bobbie Burns Cocktail (For Two).

- 1 barspoonful orange juice.
 1 barspoonful maraschino.
 Crush 1 lump of sugar.
 $\frac{1}{2}$ jigger Scotch.
 $\frac{1}{2}$ jigger Italian vermouth. Shake.

Blackthorne Cocktail.

- 1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger sloe gin. Lemon peel.

Boles Cocktail.

- $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 Ice. Stir.

1 orange peel. Serve in old-fashioned glass.

Booby Cocktail.

- 1 jigger gin.
 $\frac{1}{8}$ jigger grenadine syrup.
 $\frac{1}{2}$ jigger lime juice. Shake well in fine ice.

Brandy Cocktail.

- 2 dashes orange bitters.
 1 jigger good brandy.
 2 dashes plain syrup. Stir.

Brant Cocktail.

- 1 dash Angostura.
 $\frac{1}{4}$ jigger white mint.
 $\frac{3}{4}$ jigger brandy.
 Lemon peel on top. Shake.

Bridal Cocktail.

- 1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 1 dash maraschino (Holland).
 Stir well. Orange peel on top.

Brighton Cocktail.

- 1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger dry gin.
 $\frac{1}{4}$ jigger Tom gin.
 1 lemon peel. Stir well.

Brooklyn Cocktail.

- 1 dash Amer Picon.
 1 dash maraschino.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger good rye whiskey. Stir.

Bronx Cocktail.

- $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 1 piece orange. Shake well.

Bronx Dry.

- $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth.
 1 barspoonful orange juice. Shake.

Bronx Terrace.

- Juice of $\frac{1}{2}$ lime.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Brown Cocktail.

- 1 dash orange bitters.
 $\frac{2}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger dry gin. Shake.

Brut Cocktail (French Style).

- 4 dashes Angostura bitters.
 $\frac{1}{3}$ jigger Amer Picon.
 $\frac{2}{3}$ jigger French vermouth. Stir well.

Brut Cocktail.

- $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger calisaya.
 1 dash absinthe. Shake.

Busch Cocktail.

- $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 barspoonful apple brandy. Shake.

Byrrh Cocktail.

- $\frac{1}{4}$ jigger vermouth.
 $\frac{1}{4}$ jigger rye whiskey.
 $\frac{1}{2}$ jigger Byrrh wine.

Cabinet Cocktail.

- $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 Orange peel. Shake.

Cafe de Patee Cocktail.

- 1 jigger dry gin.
 1 white of egg.
 1 barspoon cream.
 1 barspoon anisette.
 Frappé. Serve in claret glass.

Cafe Au Kirsch.

- 1 pony kirschwasser.
 1 pony cognac.
 1 white of egg.
 1 pony cold black coffee.
 Frappé. Serve in claret glass.

Calisaya Cocktail.

- 1 jigger Calisaya.
 1 dash Angostura bitters. Stir.

Calumet Club Cocktail.

- 3 dashes of acid phosphate.
 1 dash Angostura bitters.
 $\frac{1}{2}$ jigger bourbon.
 $\frac{1}{2}$ jigger Italian vermouth. Stir.

Cameo Kirby Cocktail.

½ jigger dry gin.
 ½ jigger French vermouth.
 2 barspoons raspberry syrup.
 5 drops lime juice. Shake.

Cat Cocktail.

½ jigger French vermouth.
 ½ jigger dry gin. Stir. Olive.

C. A. W. Cocktail.

⅓ jigger Italian vermouth.
 ⅓ jigger French vermouth.
 ⅓ jigger brandy.
 1 piece of orange peel on top. Shake.

Champagne Cocktail.

1 lump of sugar.
 2 dashes Angostura bitters.
 1 dash Peychaud bitters.
 1 piece of orange peel twisted on top.
 1 pint of champagne.

Chantecler Cocktail.

Bronx with 4 dashes of grenadine syrup. Shake.

Chauncey Cocktail.

¼ jigger brandy.
 ¼ jigger dry gin.
 ¼ jigger Italian vermouth.
 ¼ jigger bourbon. Shake.

Chocolate Cocktail.

⅓ jigger maraschino.
 ⅓ jigger yellow chartreuse.
 ⅓ jigger blackberry brandy.
 1 yolk of egg. Shake.

Chrisp Cocktail.

1 dash orange bitters.
 ½ jigger dry gin.
 ½ jigger Italian vermouth.
 1 slice of orange. Shake.

Cider Cocktail.

Lemon rind.
 2 dashes Angostura bitters.
 1 lump of ice.
 1 pint of cider.

Cincinnati Cocktail.

½ glass beer.
 Fill up with soda or ginger ale. Serve.

Clare Cocktail.

½ jigger sloe gin.
 ½ jigger Italian vermouth.
 Dash of brandy on top. Stir well.

Clove Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.

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

1 barspoon brandy. Shake.

Clover Leaf Cocktail.

Juice of $\frac{1}{2}$ a lemon.

White of one egg.

1 jigger dry gin.

1 barspoon raspberry syrup.

Shake well. 1 sprig of mint on top.

Clifton Cocktail.

1 dash Angostura bitters.

1 dash brown curaçao.

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

$\frac{1}{2}$ jigger French vermouth. Stir.

C. O. D. Cocktail.

2 dashes grenadine.

1 jigger gin.

1 slice grape fruit. Shake.

Coffee Cocktail.

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

1 egg.

$\frac{1}{2}$ jigger port wine.

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

Shake well. Serve in claret glass.

Columbus Cocktail.

$\frac{2}{3}$ jigger French vermouth.

$\frac{1}{3}$ jigger Angostura bitters. Shake well.

Colonial Cocktail, or**Miller Cocktail (For Two Persons).**

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

1 jigger Tom gin.

1 jigger grape fruit juice.

Shake well. Serve in claret glass.

Consolidated Cocktail.

$\frac{3}{4}$ jigger dry gin.

$\frac{1}{4}$ jigger Italian vermouth.

Coney Cocktail.

$\frac{1}{2}$ jigger French vermouth.

$\frac{2}{3}$ jigger dry gin. Shake well.

Congress Cocktail.

1 pony brandy.

1 pony creme de rose.

3 dashes orange flower water.

1 white of egg.

Shake. Serve in claret glass.

Cornell Cocktail.

$\frac{1}{3}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin. Shake.

Coronation Cocktail.

$\frac{1}{3}$ jigger French vermouth.

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

$\frac{1}{3}$ jigger Dubonnet. Serve.

Creole Cocktail.

$\frac{1}{3}$ jigger absinthe.

$\frac{2}{3}$ jigger Italian vermouth. Shake well.

Cristie Cocktail.

2 dashes orange bitters.

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{2}$ jigger French vermouth.

1 piece of lemon peel. Stir.

Crescent Cocktail.

$\frac{1}{3}$ Amer Piçon.

$\frac{1}{3}$ Italian vermouth.

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

1 barspoon raspberry syrup.

Shake well. Strain and serve.

Cuban Cocktail.

$\frac{1}{2}$ jigger lime juice.

$\frac{1}{3}$ jigger gin.

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

$\frac{1}{2}$ jigger apricot brandy. Shake.

Cushman Cocktail.

$\frac{1}{4}$ jigger French vermouth.

$\frac{3}{4}$ jigger dry gin. Shake.

Daiguri Cocktail.

$\frac{2}{3}$ jigger lime juice.

$\frac{1}{3}$ jigger rum.

1 barspoon powdered sugar.

Shake well in fine ice; strain into cocktail glass.

Delmonico Cocktail.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin.

1 orange peel. Shake.

Dimention Cocktail.

$\frac{1}{4}$ jigger creme de menthe, white.

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

$\frac{1}{2}$ jigger creme de caçao. Shake.

Dorr Cocktail.

$\frac{2}{3}$ jigger dry gin.

$\frac{1}{3}$ jigger Italian vermouth.

2 dashes French vermouth.

Orange peel. Shake.

Down Cocktail.

1 dash orange bitters.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger dry gin. Stir. Olive.

Dream Cocktail.

Juice of $\frac{1}{2}$ a lemon.
1 barspoonful of sugar.
 $\frac{3}{4}$ jigger dry gin.
1 white of egg.
1 dash of liqueur.
Shake. Serve in claret glass.

Dry Martini Cocktail.

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin. Stir.

Dubonnet Cocktail.

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Dubonnet.
1 dash orange bitters. Shake.

Duchess Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger absinthe. Shake well.

Duke Cocktail.

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Stir.

Duplex or Albern Cocktail.

2 dashes orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Dutch Charlie's Cocktail.

2 dashes Angostura bitters.
 $\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger Dubonnet.
 $\frac{1}{3}$ jigger Italian vermouth. Stir well.

Emerald Cocktail.

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Irish whiskey. Stir.

Emerson Cocktail.

$\frac{1}{2}$ lime juice.
3 dashes maraschino.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Old Tom gin. Shake.

Evans Cocktail.

1 dash apricot brandy.
1 dash curaçao.
1 jigger rye whiskey. Stir.

Express Cocktail.

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey. Shake.

Ewing Cocktail.

3 dashes Angostura bitters.

1 jigger rye whiskey. Stir.

Fairbank's Cocktail.

10 dashes apricot brandy.

1 jigger rye whiskey.

1 dash Angostura bitters.

Serve in old-fashion glass.

**Fancy Brandy Cocktail,
Fancy Gin Cocktail, and
Fancy Whiskey Cocktail.**

1 dash of syrup.

1 dash curaçao.

1 dash Angostura bitters.

1 jigger brandy, gin or whiskey, as desired.

Shake. Twist a piece of lemon peel.

Farmer's Cocktail.

3 dashes Angostura bitters.

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{4}$ jigger French vermouth.

$\frac{1}{4}$ jigger Italian vermouth. Shake well.

The Favorite Cocktail.

Juice of one lime.

3 or 4 sprigs of mint crushed.

1 jigger dry gin.

1 pt. imported ginger ale.

Fill glass with cube ice and serve.

Flushing Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

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

1 dash syrup.

1 dash Angostura bitters.

1 lemon peel. Stir.

Strain into old-fashion glass and serve.

Four Dollar Cocktail.

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{4}$ jigger French vermouth.

$\frac{1}{4}$ jigger Italian vermouth.

Fourth Regiment Cocktail.

1 dash orange bitters.

1 dash Angostura bitters.

1 dash celery bitters.

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

$\frac{1}{2}$ jigger Italian vermouth.

Piece of lemon peel. Shake.

Frank Hill Cocktail.

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

$\frac{1}{2}$ jigger cognac.

Twist lemon peel. Shake well.

Fourth Degree Cocktail.**Feather Cocktail.**

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger white absinthe. Shake well.

Fox Shot Cocktail.

- $\frac{1}{5}$ jigger Angostura bitters.
 $\frac{1}{5}$ jigger brandy.
 $\frac{1}{5}$ jigger Italian vermouth.
 $\frac{2}{5}$ jigger dry gin. Stir well.

French Canadian Cocktail.

- 1 dash of absinthe.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger Canadian whiskey. Stir well.

Futurity Cocktail.

- 2 dashes Angostura bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger sloe gin. Stir.

Gibson Cocktail.

- $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 Stir, strain and serve.

Gin Cocktail.

- 1 jigger gin.
 1 or 2 dashes orange bitters.
 Stir well and serve.

Golf Cocktail.

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 2 dashes Angostura bitters.
 Stir well and strain into cocktail glass.

Good Fellow Cocktail.

- $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger bourbon.
 1 dash Angostura bitters.
 1 dash calisaya. Stir well, strain and serve.

Good Times Cocktail.

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger Tom gin.
 1 piece of lemon peel.
 Shake and strain into cocktail glass.

Graham Cocktail.

- $\frac{1}{4}$ jigger French vermouth.
 $\frac{3}{4}$ jigger Italian vermouth.
 Stir well and strain. Serve.

Grit Cocktail.

- $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Irish whiskey.
 Shake, strain into cocktail glass. Serve.

Guggenheim Cocktail.

1 jigger French vermouth.
 2 dashes Fernet Branca bitters.
 1 dash orange bitters.
 Shake, strain into cocktail glass. Serve.

Hall Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger dry gin. Stir. Olive.

Hart Cocktail.

$\frac{1}{3}$ jigger gin.
 $\frac{1}{3}$ jigger Dubonnet.
 $\frac{1}{3}$ jigger Italian vermouth. Serve.

Harvard Cocktail.

2 dashes orange bitters.
 $\frac{2}{3}$ jigger sherry or brandy.
 $\frac{1}{3}$ jigger Italian vermouth.
 1 piece of lemon peel on top.
 Stir well and serve.

Harvester Cocktail.

$\frac{1}{2}$ jigger orange juice.
 $\frac{1}{2}$ jigger gin. Shake.

Hearst Cocktail.

1 dash Angostura bitters.
 2 dashes orange bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Italian vermouth. Serve.

Highstepper Cocktail.

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 2 dashes Angostura bitters. Shake.

Highland Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey. Shake.

Hillard Cocktail.

2 dashes Angostura bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.

Holstein Cocktail.

1 dash Amer Picon.
 $\frac{1}{2}$ jigger cognac.
 $\frac{1}{2}$ jigger blackberry brandy. Serve.

Homestead Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 Slice orange. Shake.

Howard Cocktail.

Gin cocktail.
 1 dash Angostura on top.

Honolulu Cocktail.

3 dashes Angostura bitters.
1 jigger bourbon.
Add seltzer. Stir well and serve.

Hudson Cocktail.

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger gin.
Slice orange. Serve.

Hunter Cocktail.

$\frac{2}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger cherry brandy. Stir.

Improved Martini Cocktail.

Same as Martini cocktail except add two dashes maraschino. Shake.

Infuriator Cocktail.

$\frac{2}{3}$ jigger brandy.
 $\frac{1}{3}$ jigger anisette.
Shake well. Strain into cocktail glass.

Iris Cocktail.

$\frac{1}{3}$ jigger lemon juice.
 $\frac{2}{3}$ jigger gin.
1 barspoonful sugar. Shake.
3 sprigs of mint.

Irving Cocktail.

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger calisaya.
 $\frac{1}{4}$ jigger French vermouth.
1 slice orange. Shake.

Isabelle Cocktail.

1 small lump of ice in cocktail glass.
 $\frac{1}{2}$ jigger grenadine syrup.
 $\frac{1}{2}$ jigger creme de cassis.

Italian Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger grenadine syrup.
 $\frac{1}{4}$ jigger Fernet Branca.

Jack Rose Cocktail.

1 jigger Applejack.
 $\frac{1}{2}$ lime.
 $\frac{1}{4}$ jigger grenadine syrup. Shake well.

Jack Zeller Cocktail...

$\frac{1}{2}$ jigger Old Tom gin.
 $\frac{1}{2}$ jigger Dubonnet. Stir.

Japanese Cocktail.

2 dashes curacao.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{6}$ jigger grenadine syrup. Shake.

Jenks Cocktail.

Dry Martini with one dash benedictine.

Jersey Cocktail.

2 dashes syrup.

1 jigger apple brandy.

2 dashes Angostura bitters.

Jersey Lily Cocktail.

Martini with mint sprigs.

Jim Lee Cocktail.

2 dashes Peychaud bitters.

2 dashes Angostura bitters.

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{4}$ jigger French vermouth.

$\frac{1}{4}$ jigger Italian vermouth. Shake.

Jockey Club Cocktail.

Same as Gin Cocktail.

John Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{1}{3}$ jigger French vermouth.

$\frac{1}{3}$ jigger gin.

White of one egg. Shake well.

Judge Cocktail.

$\frac{7}{8}$ jigger rye whiskey.

$\frac{1}{8}$ jigger apricot brandy. Shake.

Junkins Cocktail.

$\frac{1}{4}$ jigger Italian vermouth.

$\frac{3}{4}$ jigger dry gin or rye whiskey in small whiskey glass.

Small piece of ice. Lemon peel. Small spoon.

Kentucky Colonel Cocktail.

$\frac{1}{4}$ jigger benedictine.

$\frac{3}{4}$ jigger bourbon.

1 piece of lemon peel.

Stir well and serve in an old style glass.

Leonora Cocktail.

$\frac{1}{4}$ jigger orange juice.

$\frac{1}{4}$ jigger raspberry syrup.

$\frac{1}{2}$ jigger dry gin. Serve.

Lewis Cocktail.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin. Shake.

Liberal Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger rye whiskey.

1 dash Amer Picon. Stir.

Loftus Cocktail.

Same as Duchess Cocktail.

Loewi Cocktail.

$\frac{1}{4}$ jigger French vermouth.

$\frac{1}{4}$ jigger Orange gin.

$\frac{1}{2}$ jigger dry gin. Frappé.

Lone Tree Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger Tom gin. Shake well.

Love Cocktail.

Martini with white of egg. Shake.

Lusitania Cocktail.

1 dash orange bitters.

1 dash absinthe.

$\frac{2}{3}$ jigger French vermouth.

$\frac{1}{3}$ jigger good brandy. Shake.

Mallory Cocktail.

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

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

$\frac{1}{3}$ jigger white creme de menthe.

1 dash absinthe. Shake.

Manhattan Cocktail.

1 dash Angostura bitters.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger bourbon. Stir.

Manhattan, Jr., Cocktail.

Manhattan with orange peel. Shake well.

Marconi Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger apple brandy. Shake.

Marguerite Cocktail.

$\frac{1}{2}$ jigger French vermouth.

2 dashes orange bitters.

$\frac{1}{2}$ jigger dry gin. Stir.

Marqueray Cocktail.

$\frac{1}{2}$ lime juice.

1 dash absinthe.

2 dashes grenadine syrup.

1 white of egg.

1 jigger dry gin. Shake.

Marquette Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger dry gin.

1 dash Crème de Noyaux.

Shake. Strain. Serve.

Martini Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger gin.

1 dash orange bitters. Stir well and serve.

Mauser Cocktail.

½ jigger Italian vermouth.
 ½ jigger dry gin.
 1 barspoonful apple brandy. Shake.

McCutcheon Cocktail.

1 dash orange bitters.
 1 dash Angostura bitters.
 ½ jigger dry gin.
 ¼ jigger French vermouth.
 ¼ jigger Italian vermouth.
 1 dash anisette on top. Stir well and serve.

McHenry Cocktail.

Martini cocktail with one barspoonful of Hungarian apricot brandy. Shake well and serve.

McLane Cocktail.

Same as Perfect Cocktail.

Merry Widow Cocktail.

4 dashes maraschino.
 ⅓ jigger French vermouth.
 ⅔ jigger Italian vermouth or byrrh wine.
 Shake well.

Metropolitan Cocktail.

½ jigger French vermouth.
 ½ jigger brandy.
 2 dashes Angostura bitters. Stir.

Metropolitan Cocktail (Southern Style).

⅓ jigger Italian vermouth.
 ⅔ jigger brandy.
 1 dash orange bitters. Serve.

Millionaire Cocktail.

1 dash orange bitters.
 6 dashes curacao.
 ¾ jigger rye whiskey.
 2 dashes grenadine syrup.
 1 white of egg.
 Stir well. Serve in claret glass.

Miller Cocktail.

Same as Colonial Cocktail.

Milo Cocktail.

2 dashes pepsin bitters.
 ⅓ jigger Italian vermouth.
 ⅔ jigger dry gin. Stir.

Montana Cocktail.

¼ jigger French vermouth.
 ½ jigger brandy.
 2 dashes port wine.
 2 dashes Angostura bitters.
 2 dashes anisette. Shake well.

Morning Cocktail.

- 1 dash absinthe.
 1 dash Angostura bitters.
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger Italian vermouth. Frappé.

Nana Cocktail.

- 1 white of egg.
 1 barspoon sugar.
 1 jigger brandy. Shake.

Narragansett Cocktail.

- $\frac{2}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger Italian vermouth.
 1 dash absinthe. Olive. Stir well.

Netherland Cocktail.

- $\frac{1}{3}$ jigger curaçao.
 $\frac{2}{3}$ jigger good brandy.
 1 dash orange bitters. Stir well.

Newman Cocktail.

- 3 dashes Amer Picon.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Nicholas Cocktail.

- $\frac{1}{2}$ jigger sloe gin.
 $\frac{1}{2}$ jigger Old Tom gin. Shake well.

North Pole Cocktail.

- $\frac{1}{3}$ jigger maraschino.
 $\frac{1}{3}$ jigger dry gin.
 Juice of one-half a lemon.
 1 white of egg.
 Shake well and strain into claret glass with
 whipped cream on top.

Nutting Cocktail.

- 1 dash Angostura bitters.
 1 dash orange bitters.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Shake.

Ojen Cocktail.**Spanish Absinthe Cocktail.**

- 1 jigger Ojen absinthe in large glass of ice.
 Keep dropping seltzer in glass and stir with
 spoon until the outside of glass is frozen and
 your cocktail is finished. Then add a few
 drops of Angostura bitters and strain into a
 cocktail glass.

Ojen Cocktail—(New Orleans Style).

- 1 jigger Ojen.
 2 dashes Peychaud bitters.
 Shake with shaved ice. Serve in white wine
 glass.

Old Fashion Cocktail.

1 dash Angostura bitters.
 2 dashes orange bitters.
 Piece of cut loaf sugar.
 Dissolve in two spoonfuls of water.
 1 jigger liqueur as desired.
 Serve in old fashioned glass.

Olivette Cocktail.

3 dashes orange bitters.
 3 dashes absinthe.
 1 dash syrup.
 1 dash Angostura bitters.
 ½ jigger dry gin.
 ½ jigger French vermouth.
 Stir well and twist lemon peel on top.

Opal Cocktail.

½ jigger French vermouth.
 ½ jigger dry gin.
 1 dash absinthe on top. Stir.

Opera Cocktail.

½ jigger Dubonnet.
 ½ jigger dry gin.
 2 barspoons crème de mandarine.
 Twist orange peel on top.
 Shake, strain and serve.

Orange Blossom Cocktail.

½ jigger orange juice.
 ½ jigger gin. Shake well.

Oyster Bay Cocktail.

½ jigger white curaçao.
 ⅓ jigger dry gin. Shake.

Palmer Cocktail.

2 dashes orange bitters.
 ½ jigger Italian vermouth.
 ½ jigger St. Croix rum. Shake.

Palmetto Cocktail.

½ jigger St. Croix rum.
 ½ jigger French vermouth.
 1 dash Angostura bitters. Frappé.

Pan-American Cocktail.

1 dash syrup.
 1 dash lemon juice.
 1 jigger rye whiskey. Shake.

Paradise Cocktail.

⅓ jigger gin.
 ⅔ jigger apricot brandy. Shake.

Parisian Cocktail.

Juice of one lime.
 1 jigger Byrrh wine. Stir.

Parson Cocktail.

Same as Rossington. Shake.

Peblo Cocktail.

Pousse cafe. Shake and strain.

Peacock Cocktail.

1 dash Amer Picon.

1 dash absinthe.

1 jigger brandy. Shake.

Perfect Cocktail.**McLane Cocktail.**

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{1}{3}$ jigger French vermouth.

1 orange peel. Shake.

Pheasant Cocktail.

$\frac{1}{2}$ jigger cognac.

$\frac{1}{2}$ jigger dry gin. Shake well.

Philadelphia Special.

Martini with dash of curaçao.

Pick-Me-Up Cocktail.

$\frac{1}{3}$ jigger cognac.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{1}{3}$ jigger absinthe. Frappé.

Picon Cocktail.

$\frac{1}{4}$ jigger Italian vermouth.

$\frac{3}{4}$ jigger Amer Picon.

1 orange peel. Shake.

Pine Tree Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger gin. Mint. Shake.

Ping Pong Cocktail.

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

$\frac{1}{2}$ jigger creme Yvette.

3 dashes lemon juice. Shake well.

Pink Lady Cocktail.

$\frac{1}{2}$ jigger lime juice.

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

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

5 dashes grenadine. Shake well.

Plaza Cocktail.

$\frac{1}{4}$ jigger Italian vermouth.

$\frac{3}{4}$ jigger dry gin.

1 slice pineapple. Shake.

Poet's Dream Cocktail.

$\frac{1}{3}$ jigger French vermouth.

$\frac{2}{3}$ jigger dry gin.

2 dashes orange bitters.

2 dashes benedictine. Stir.

Polo Farm Cocktail.

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Stir.
 Rinse cocktail glass with brandy.

Polo Cocktail.

$\frac{1}{3}$ jigger grape fruit juice.
 $\frac{1}{3}$ jigger orange juice.
 $\frac{1}{3}$ jigger Tom gin.
 Shake. Serve in claret glass.

Porter or Pat's Cocktail.

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 6 dashes Italian vermouth.
 1 dash curaçao.
 1 lemon peel.
 1 fresh sprig of mint. Stir well.

Prairie Cocktail.

1 pony Tom gin.
 1 egg. Salt and pepper.

Prince Cocktail.

$\frac{1}{3}$ jigger white creme de menthe.
 $\frac{1}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth. Shake.

Prince Henry Cocktail.

1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger creme de menthe white. Frappé.

Princeton Cocktail.

Gin Cocktail with one squirt seltzer on top.

Racquet Club Cocktail.

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 Orange peel on top.

Reis Cocktail.

2 dashes Angostura.
 2 dashes absinthe.
 1 jigger Old Tom gin. Shake.

Richmond Cocktail.

$\frac{2}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger Italian vermouth.
 1 dash curaçao. Shake well.

Rob Roy Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey.
 1 dash Angostura.
 1 dash orange bitters.

Riding Club Cocktail.

- 1 jigger calisaya.
 1 dash Angostura.
 3 drops acid phosphate. Stir.

Robert Burns Cocktail.

- 1 dash absinthe.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger Irish or Scotch whiskey. Shake well.

Robin Cocktail.

- 3 dashes calisaya.
 1 jigger Scotch whiskey. Stir well. Serve with one cherry.

Rose Cocktail.

- $\frac{1}{5}$ jigger orange juice.
 $\frac{1}{5}$ jigger grenadine syrup.
 $\frac{3}{5}$ jigger gin. Shake well.

Rossington Cocktail.

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger Tom gin. Orange peel. Stir well.

Royal Smile Cocktail.

- $\frac{1}{2}$ jigger lime juice.
 $\frac{1}{2}$ pony grenadine syrup.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger apple brandy.
 1 white of egg. Shake. Serve in claret glass.

Ruby Cocktail.

- 1 dash grenadine.
 1 barspoonful apple jack.
 $\frac{3}{4}$ jigger dry gin. Shake well.

Ruby Royal Cocktail.

- $\frac{1}{2}$ jigger sloe gin.
 $\frac{1}{2}$ jigger French vermouth.
 2 dashes raspberry. Frappé. 1 cherry.

Sabath Cocktail.

- $\frac{1}{2}$ jigger French brandy.
 $\frac{1}{2}$ jigger port wine.
 1 egg.
 $\frac{1}{2}$ pony black coffee.
 $\frac{1}{2}$ barspoon sugar.
 Shake and strain into claret glass and serve.

Salome Cocktail.

- $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 2 dashes orange bitters.
 Frappé with 3 celery leaves.

Sandy McKay Cocktail.

- 1 white of egg.
 1 jigger dry gin.
 ½ jigger Italian vermouth.
 ½ jigger orange juice.
 1 barspoon grenadine. Shake. Serve in claret glass.

Saratoga Cocktail.

- 2 dashes pineapple juice.
 2 dashes maraschino.
 1 dash orange bitters.
 1 jigger brandy. Shake.

Scheuer Cocktail.

- ½ jigger Dubonnet.
 ½ jigger Italian vermouth. Stir.
 1 dash Angostura bitters.

Sherman Cocktail.

- ⅓ jigger Italian vermouth.
 ⅔ jigger rye whiskey.
 1 dash absinthe. Shake.

Sherry Cocktail.

- 1 jigger sherry wine.
 1 dash orange bitters.
 1 dash Angostura bitters.

Silver Cocktail.

- 2 dashes orange bitters.
 ⅓ jigger Italian vermouth.
 ⅔ jigger dry gin.
 2 dashes maraschino. Shake.

Slome Cocktail.

- ⅓ jigger bourbon whiskey.
 ⅓ jigger French brandy.
 ⅓ jigger Dubonnet. Frappé.

Smith Cocktail.

- ½ jigger brandy.
 ½ jigger apricot brandy.
 1 barspoonful creme de menthe. Shake.
 1 dash absinthe on top.

Society Cocktail.

- ⅓ jigger dry gin.
 ⅔ jigger French vermouth.
 1 dash grenadine syrup. Shake.

Soda Cocktail.

- 3 dashes Angostura bitters.
 Peel of whole lemon.
 1 pint lemon soda.
 Use large glass and lump ice.
 Add a teaspoonful of powdered sugar. Serve.

Soul Kiss No. 3 Cocktail.

- $\frac{1}{3}$ jigger rye whiskey.
- $\frac{1}{3}$ jigger Dubonnet.
- $\frac{1}{3}$ jigger French vermouth.
- 1 barspoon orange juice. Shake.

South Africa Cocktail.

- $\frac{1}{2}$ jigger sherry wine.
- 1 dash Angostura bitters.
- $\frac{1}{2}$ jigger gin.
- 3 drops lime juice.

Spaulding Cocktail.

- $\frac{1}{3}$ jigger Dubonnet.
- $\frac{2}{3}$ jigger dry gin.
- 1 barspoon Scotch whiskey. Frappé.

Sphinx Cocktail.

- $\frac{2}{3}$ jigger dry gin.
- $\frac{1}{6}$ jigger Italian vermouth.
- $\frac{1}{6}$ jigger French vermouth.
- Very thin slice lemon peel on top.

St. Francis Cocktail.

- $\frac{1}{2}$ jigger French vermouth.
- $\frac{1}{2}$ jigger dry gin.
- 1 pimola.

St. John Cocktail.

- Old Fashion Martini made of Tom gin.

St. Peter Cocktail.

- 1 jigger dry gin.
- 1 dash lime juice.
- 1 dash syrup. Shake.

Star Cocktail.

- 1 dash orange bitters.
- $\frac{1}{2}$ jigger apple jack.
- $\frac{1}{2}$ jigger Italian vermouth. Stir. Lemon peel.

Star Cocktail (Old Fashion).

- 1 barspoonful of sugar.
- 1 dash of orange bitters.
- $\frac{2}{3}$ jigger apple jack.
- $\frac{1}{3}$ jigger Italian vermouth.
- Slice orange. Sprig of mint.

Story Cocktail.

- $\frac{1}{2}$ jigger boonekamp bitters.
- $\frac{1}{2}$ jigger good French brandy. Frappé.

Strawberry Cocktail.

- 2 dashes orange bitters.
- $\frac{1}{4}$ jigger strawberry syrup or juice of three strawberries.
- 1 dash maraschino.
- 1 jigger cognac. Shake.

Sunshine Cocktail (For Two).

Juice of one lime.

$\frac{1}{2}$ jigger French vermouth.

$1\frac{1}{2}$ jigger Tom gin.

1 barspoon grenadine.

1 white of egg for each one.

Frappé. Serve in claret glass.

Swan Cocktail.

3 drops lime juice.

2 drops Angostura bitters.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin. Stir.

Taxi Cocktail.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin.

2 barspoonfuls lime juice.

2 barspoonfuls absinthe. Frappé.

Tango Cocktail.

$\frac{1}{3}$ Italian vermouth.

$\frac{2}{3}$ dry gin.

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

Shake well. Strain. Serve.

Tip-Top Cocktail.

1 jigger French vermouth.

4 dashes benedictine.

1 dash Angostura.

3 dashes orange bitters. Shake.

Treasury Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger dry gin.

1 slice of orange. Frappé.

Trilby Cocktail.

1 dash orange bitters.

$\frac{2}{3}$ jigger Tom gin.

$\frac{1}{8}$ jigger French vermouth.

$\frac{1}{8}$ jigger creme Yvette. Stir well.

Add 1 cherry.

Trowbridge Còcktail.

1 dash orange bitters.

$\frac{2}{3}$ jigger French vermouth.

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

1 orange peel. Shake well.

Turf Cocktail No. 1.

2 dashes orange bitters.

2 dashes maraschino.

1 dash absinthe.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin.

Turf Cocktail No. 2.

2 dashes Angostura bitters.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger Holland gin. Stir.

Tulane Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.

$\frac{1}{2}$ jigger dry gin.

1 barspoon strawberry brandy.

Shake with fine ice. Strain and serve.

Tussetto Cocktail.

$\frac{1}{3}$ jigger sherry wine.

$\frac{2}{3}$ jigger dry gin.

2 dashes orange bitters. Stir.

Tuxedo Cocktail.

1 dash maraschino.

3 dashes Angostura bitters.

1 dash absinthe.

$\frac{2}{3}$ jigger dry gin.

$\frac{1}{3}$ jigger French vermouth.

1 barspoon of sherry wine. Stir well.

Two-Spot Cocktail.

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

$\frac{1}{2}$ jigger brown curaçao.

Shake. Strain into cocktail glass.

Twist a piece of lemon peel on top.

U. C. Cocktail.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin.

1 dash absinthe. Shake.

Union League Cocktail.

1 dash orange bitters.

$\frac{1}{3}$ jigger port wine.

$\frac{2}{3}$ jigger Tom gin. Stir well.

Van Wyck Cocktail.

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

$\frac{1}{2}$ jigger dry gin.

2 dashes orange bitters. Shake well.

Van Zandt Cocktail.

1 dash apricot brandy.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger dry gin. Stir.

Vienna Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.

$\frac{1}{2}$ jigger French vermouth.

1 dash absinthe. Frappé.

No mixed drink is perfect unless ingredients used are perfect.

Virgin Cocktail.

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Italian vermouth.
 2 dashes raspberry syrup.
 2 dashes Angostura bitters. Shake.

Waldorf Cocktail.

$\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger absinthe.
 2 dashes orange bitters. Shake.

Waldorf Special.

Juice of one lime.
 1 jigger apricotine.
 Shake thoroughly and serve in cocktail glass.

Waldorf Queen's.

2 slices pineapple moddled.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth.
 Small piece of orange.
 Frappé well. Strain into cocktail glass and serve.

Waxen Cocktail.

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger apple brandy.
 $\frac{1}{2}$ pony yellow chartreuse.
 $\frac{1}{2}$ jigger Tom gin.

West India Cocktail.

2 dashes Angostura bitters.
 $\frac{1}{2}$ jigger French vermouth.
 2 lemon peels. Shake.

White Elephant Cocktail.

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 White of egg. Shake well.

White Lion Cocktail.

1 barspoon sugar.
 $\frac{1}{2}$ jigger lemon juice.
 3 dashes Angostura bitters.
 3 dashes raspberry syrup.
 1 jigger St. Croix rum. Shake well.

White Rat Cocktail.

$\frac{3}{4}$ jigger absinthe.
 $\frac{1}{4}$ jigger anisette. Shake well.

Whiskey Cocktail.

2 dashes Angostura bitters.
 1 small lump of sugar.
 1 jigger bourbon.
 Piece of lemon peel.

Wonder Cocktail.

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 1 piece pineapple. Frappé.

Yale Cocktail.

- 1 dash orange bitters.
 1 dash absinthe.
 1 jigger Tom gin.
 1 lemon peel. Shake.

Yankee Prince Cocktail.

- 1 barspoon orange juice.
 $\frac{1}{4}$ jigger Grand Marnier.
 $\frac{3}{4}$ jigger dry gin.
 1 filbert nut. Frappé.

York Cocktail.

- 2 dashes orange bitters.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey. Frappé.

Zabriskie Cocktail.

- 1 dash orange bitters.
 1 dash maraschino.
 1 dash Angostura bitters.
 $\frac{2}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth. Stir well.

Zazarac Cocktail.

- Old fashion glass.
 $\frac{1}{2}$ lump sugar.
 1 dash Angostura bitters.
 1 dash orange bitters.
 1 dash anisette.
 1 jigger bourbon or rye whiskey.
 Twist lemon peel on top.
 Add 2 dashes of absinthe. Serve in tall glass.

Zaza Cocktail.

- $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Dubonnet.
 1 dash Angostura bitters.

*No mixed drink is perfect unless ingredients used
 are perfect.*

COLLINS.**Tom Collins.**

Fill goblet with fine ice.
Juice one small lemon.
1 spoon powdered sugar.
1 jigger dry gin. Shake well.
Strain into large thin glass and fill with one
bottle club soda or domestic soda.
Stir with spoon.

John Collins.**Brandy Collins.****Bourbon Collins.****Rye Collins.****Scotch Collins.****Irish Collins.****Rum Collins.**

Same as Tom Collins except use:

Holland gin for John Collins.

Brandy for Brandy Collins.

Bourbon for Bourbon Collins.

Rye whiskey for Rye Collins.

Scotch whiskey for Scotch Collins.

Irish whiskey for Irish Collins.

Rum for Rum Collins.

COOLERS.

SERVE IN TALL GLASS ALWAYS.

Ardley Cooler.

- 1 lump of ice.
- 1 jigger Tom gin.
- 1 pint imported ginger ale.
- 1 large bunch of mint. Serve in Collins glass.

Automobile Cooler.

- 1 jigger gin.
- 1 pint imported ginger ale.
- 1 bunch of mint.
- 1 large piece of ice.

Billy Taylor Cooler.

- 1 jigger gin.
- Juice of $\frac{1}{2}$ lime.
- 1 pint club soda.
- 1 cube ice.

Blackstone Cooler.

- 1 lemon rind.
- 1 jigger Jamaica rum.
- 1 pint imported soda.

Bull Dog Cooler.

- 1 rind of orange.
- Juice of 1 orange.
- 1 lump of ice in Collins glass.
- 1 jigger of dry gin.
- 1 pint imported ginger ale.

Bull Pup Cooler.

- Juice of $\frac{1}{2}$ a lemon.
- 1 jigger gin.
- 1 pint imported ginger ale.
- Serve in Collins glass.
- 1 lump of cube ice.

Boston Cooler.

- Juice of $\frac{1}{2}$ a lemon.
- 1 barspoon of sugar.
- 1 jigger rum.
- 1 pint club soda.

Country Club Cooler.

- $\frac{1}{2}$ jigger grenadine syrup.
- $\frac{1}{2}$ jigger French vermouth.
- 1 pint club soda.
- 1 lump of cube ice.

Durkee Cooler.

- 1 lemon moddled.
- 1 barspoonful powdered sugar.
- 1 jigger Jamaica rum.
- 1 pint club soda.

Dunham Cooler.

Peel of an orange in one long string in a Collins glass, with the end hanging over edge of glass.

- 1 jigger orange juice.
- 1 jigger rye or bourbon whiskey.
- 1 pint imported ginger ale.
- 1 piece cube ice. Stir slowly.

Floradora Cooler.

- Juice of $\frac{1}{2}$ a lime.
- $\frac{1}{4}$ jigger raspberry.
- $\frac{1}{4}$ jigger dry gin.
- 1 lump cube ice.
- 1 pint imported ginger ale.

Floradora—Imperial Style.

- Juice $\frac{1}{2}$ a lime.
- 1 jigger brandy.
- 1 pint ginger ale.

Ginger Ale Cooler.

- 1 lemon rind on a spiral shaped piece. Place a round piece of ice inside of the rind.
- Add 1 pint of imported ginger ale.

Grape Juice Cooler.

- 1 lemon rind.
- $\frac{1}{2}$ split white or red grape juice.
- 1 lump of ice.
- 1 pint imported soda.

Hawaii Cooler.

- Rind and juice of 1 orange.
- 1 jigger rye.
- 1 pint imported ginger ale.

Hilly Croft Cooler.

- 1 lemon rind.
- 1 lump of ice.
- 1 jigger Tom gin.
- 1 pint imported ginger ale.

Irish Whiskey Cooler.

- 1 lemon rind.
- 1 jigger Irish whiskey.
- 1 pint club soda.
- 1 dash Angostura bitters.

Khatura Cooler.

- $\frac{1}{4}$ jigger French vermouth.
- $\frac{1}{4}$ jigger Italian vermouth.
- $\frac{1}{2}$ jigger gin.
- 2 dashes Angostura bitters.
- 1 pint club soda.

Mint Cooler.

- 1 bunch of fresh mint.
- Crush lightly.
- 1 lump ice.
- 1 pint imported ginger ale.

Moraine Cooler.

- 2 jiggers Rhine wine.
- $\frac{1}{2}$ lemon moddled.
- 1 lemon rind.
- 1 lump of ice.
- $\frac{1}{3}$ jigger curaçao.
- 1 pint club soda.

Narragansett Cooler.

- 1 rind and juice of 1 orange.
- 1 jigger bourbon whiskey.
- 1 pint imported ginger ale.

Orange Blossom Cooler.

- 2 jiggers orange juice.
- 1 jigger gin.
- 1 small barspoon sugar.
- Collins glass. Fine ice. Dress with fruit. Fill glass with seltzer.

Remsen Cooler.

- 1 lemon rind.
- 1 jigger dry gin.
- 1 pint club soda.

Robert E. Lee Cooler.

- 1 dash absinthe.
- Juice $\frac{1}{2}$ lime.
- 1 jigger Scotch whiskey.
- 1 pint imported ginger ale.

Sabath Cooler.

- $\frac{1}{2}$ jigger brandy.
- $\frac{1}{2}$ jigger vermouth.
- Juice $\frac{1}{2}$ lime.
- 1 pint club soda with 2 or 3 sprigs of mint on top.

Sarsaparilla Cooler.

- 3 or 4 round slices of lime.
- Juice of $\frac{1}{2}$ lime.
- 1 large piece of ice.
- 1 pint imported sarsaparilla.

Scotch Cooler.

- 1 lemon rind.
- 3 large lumps of ice in Collins glass.
- 1 jigger Scotch whiskey.
- 1 pint imported soda.

Sea Side Cooler.

- Juice of 1 lime.
 1 jigger grenadine syrup.
 1 pint club soda.

White Cooler.

- Juice of $\frac{1}{2}$ an orange.
 $\frac{1}{2}$ jigger Scotch whiskey.
 1 dash Angostura bitters.
 1 bottle imported ginger ale. Serve in Collins glass.

CUPS.**Adalor Cup.**

- 1 fresh peach perforated with fork.
 1 pint champagne.

Bishop's Cup.

- Use quart glass pitcher.
 $\frac{1}{2}$ jigger lemon juice.
 1 jigger plain syrup.
 1 jigger Jamaica rum.
 1 pint of claret or red Burgundy.
 Dress with fruit and mint.

Bull's Eye Cup.

- 1 pint sparkling cider.
 1 pint imported ginger ale.
 1 jigger brandy.

Burgundy Cup.

- Use large glass pitcher, into which put:
 1 pony brandy.
 1 pony brown curaçoa.
 1 pony maraschino.
 1 quart Burgundy.
 1 pint sparkling water.
 1 long cube ice.
 Stir well and decorate with:
 1 lemon sliced.
 1 orange sliced.
 5 or 6 pieces of pineapple.
 Maraschino cherries and 1 small bunch of green mint on top.

Champagne Cup.

Use glass pitcher.

- 1 jigger cognac.
- 1 pony maraschino.
- 1 pony yellow chartreuse.
- 1 pony syrup.
- 1 large piece of cube ice.
- 1 quart champagne.
- 1 pint sparkling water.
- 1 small lemon sliced.
- 1 orange.
- 6 pieces of pineapple sliced.
- 2 thin slices of pear or apple.

Cherries.

1 bunch fresh green mint.

Stir well and put a little powdered sugar on top.

Champagne Cup No. 2.

Use large glass pitcher.

- 1 pony cognac.
- 1 pony white curaçoa.
- 1 pony maraschino.
- 1 pony plain syrup.
- Juice of $\frac{1}{2}$ a lemon.
- 1 quart champagne.
- 1 pint sparkling water.
- 1 long cube ice.
- 2 pieces cucumber rind.
- 1 orange sliced.
- 1 lemon sliced.
- 4 or 5 pieces fresh pineapple.
- 6 cherries.
- 1 or 2 pieces of sliced pear.
- 1 nice bunch green mint.

Stir well and serve in Delmonico glass.

Cider Cup.

Use large glass pitcher, into which put:

- 4 slices lemon.
- 5 slices orange.
- 5 slices pineapple.
- 1 jigger brandy.
- $\frac{1}{2}$ jigger curaçoa.
- $\frac{1}{2}$ jigger maraschino.
- 1 quart champagne cider, or sweet cider, as preferred.
- 2 dashes lemon juice.

Cherries.

1 large piece of ice.

1 bunch of mint on top.

Claret Cup.

Use large glass pitcher, into which put
 1 lemon sliced.
 1 orange sliced.
 5 pieces of fresh sliced pineapple.
 1 jigger curaçoa.
 1 jigger brandy.
 1 jigger syrup.
 1 dash maraschino.
 1 dash lemon juice.
 6 or 8 maraschino cherries.
 1 quart claret.
 1 pint soda or any kind of good sparkling water,
 and one bunch of mint on top.

Cider Cup—(Without Liquor).

Use large glass pitcher.
 Juice of 2 lemons or limes.
 Juice of 1 orange.
 1 jigger grenadine syrup.
 1 jigger of plain syrup.
 1 large piece of cube ice.
 3 or 4 slices of lemon.
 4 slices of orange.
 4 slices of pineapple.
 2 pieces of cucumber rind.
 ½ dozen cherries.
 1 quart champagne cider.
 Stir well with long spoon; put 1 bunch of mint
 on top. Serve in Delmonico glass.

Grape Juice Cup—(With Liquor).

FOR 6 PEOPLE. USE GLASS PITCHER.

1 pony brandy.
 1 pony maraschino.
 1 pony yellow chartreuse.
 1 dash grenadine syrup.
 Juice of ½ a lemon.
 1 long cube ice.
 1 quart grape juice.
 1 pint Apollinaris.
 Dress with fruit and mint.

Grape Juice Cup—(Without Liquor).

Juice of 2 lemons.
 Juice of 2 oranges.
 2 jiggers grenadine syrup.
 Frappé and strain into glass pitcher.
 1 long cube ice.
 1 quart white or red grape juice.
 1 pint Apollinaris.
 Sugar to taste. Dress with fruit and mint. Stir
 well with long spoon.

Ginger Ale—(Without Liquor).

FOR PARTY OF 6 PEOPLE. GLASS PITCHER.

- Juice of 3 lemons.
- Juice of 3 oranges.
- 2 jiggers grenadine syrup.
- Sugar to taste.
- Frappé and strain into pitcher.
- Add 1 quart ginger ale.
- 1 long cube ice.
- Dress with fruit in season and put one bunch of mint on top. Serve in Delmonico glasses.

Ginger Ale Cup—(With Liquor).

FOR ABOUT 6 PEOPLE. GLASS PITCHER.

- 1 jigger cognac.
- ½ jigger maraschino.
- 1 dash benedictine.
- 3 pints imported ginger ale.
- 1 long cube ice.
- 4 or 5 pieces of sliced orange.
- 4 or 5 pieces of sliced pineapple.
- 4 or 5 pieces of sliced lemon.
- 1 dash lemon juice.
- 1 bunch of mint. Stir well and put little powdered sugar on top. Serve in thin glasses.

Lord Latounne Cup.

- Use glass pitcher.
- 1 lemon rind, cut thin.
- 2 jiggers sherry.
- 1 sprig mint.
- ½ dozen maraschino cherries.
- 1 quart claret.
- 1 pint imported soda.
- Stir well and serve in Delmonico glass.

Moselle Wine Cup.

- 1 pony cognac.
- 1 pony maraschino.
- 1 dash yellow chartreuse.
- 1 dash benedictine.
- 1 quart moselle wine.
- 1 pint Apollinaris.
- 1 large, long cube ice.
- 6 or 8 cherries or grapes.
- 1 lemon sliced.
- 1 orange sliced.
- 2 or 3 pieces of pineapple.
- 1 bunch of green mint.
- Stir well and serve in Delmonico glass.

Rhine Wine Cup.

Use large glass pitcher.
 1 jigger French brandy.
 ½ jigger maraschino.
 ½ jigger benedictine.
 1 dash white Curaçao.
 1 long cube ice.
 1 pint Apollinaris.
 1 quart Rhine wine.
 4 pieces sliced lemon.
 6 pieces sliced orange.
 6 pieces sliced pineapple.
 2 pieces sliced pear.
 6 or 8 maraschino cherries.
 1 dash lemon juice.
 Stir well and decorate with 1 bunch fresh mint.

Sauternes Cup.

Use large glass pitcher.
 1 pony French brandy.
 1 pony yellow chartreuse.
 1 pony maraschino (French).
 1 long cube ice.
 1 pint Apollinaris.
 1 quart sauternes.
 1 pony curaçao.
 Juice of ½ a lemon.
 ½ lemon sliced thin.
 4 or 5 pieces of sliced orange.
 4 pieces of sliced pineapple.
 2 pieces cucumber rind.
 6 maraschino cherries.
 1 bunch of green mint on top.

Sauternes Cup (Southern Style).

Use large glass pitcher.
 1 jigger lemon juice.
 ½ jigger French brandy.
 ½ jigger curaçao.
 ½ jigger benedictine.
 1 long, large cube ice.
 1 quart sauternes.
 ½ lemon sliced.
 ½ orange sliced.
 4 or 5 slices pineapple.
 Maraschino cherries.
 1 pint Apollinaris.
 Stir well and put 1 bunch of green mint on top.
 Serve in Delmonico glass.

No mixed drink is perfect unless ingredients used are perfect.

Turk's Neck Cup.

1 pint dry champagne.
 1 pint French claret.
 1 long cube ice. Dress with fruit and mint.

Velvet Cup.

Use glass pitcher.
 1 pint champagne.
 1 pint stout.
 1 long cube ice.
 (Dark imported beer may be used in place of stout if preferred).

DAISYS.**Brandy Daisy.**

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{2}$ jigger raspberry syrup.
 1 jigger brandy.
 In goblet with fine ice. Fruit.

Chocolate Daisy.

Juice of 1 lime.
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger port.
 $\frac{1}{3}$ jigger raspberry syrup.
 Goblet, with fine ice. Fruit.

Gin Daisy.

Juice $\frac{1}{2}$ lemon.
 1 jigger gin.
 $\frac{1}{2}$ jigger raspberry syrup.
 In goblet with fine ice. Fruit.

Ginger Daisy.

Juice $\frac{1}{2}$ lime.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ jigger gin.
 $\frac{1}{2}$ jigger brandy.
 Shake in fine ice. Pour into goblet. Decorate with fruit and mint.

Highland Daisy.

Juice $\frac{1}{2}$ lemon.
 Juice $\frac{1}{2}$ lime.
 Juice $\frac{1}{2}$ orange.
 $\frac{2}{3}$ jigger Scotch whiskey.
 1 jigger syrup.
 In goblet with fine ice. Decorate with fruit.

June Daisy.

Juice $\frac{1}{2}$ lemon.
 Juice $\frac{1}{2}$ lime.
 Juice $\frac{1}{2}$ orange.
 $\frac{1}{2}$ jigger raspberry syrup.
 In goblet with fine ice. Fill with ginger ale.
 Decorate with fruit.

Rum Daisy.

Juice $\frac{1}{2}$ lemon.
 1 jigger rum.
 $\frac{1}{2}$ jigger raspberry syrup.
 In goblet with fine ice. Decorate with fruit.

Star Daisy.

Juice $\frac{1}{2}$ lime.
 $\frac{1}{2}$ jigger gin.
 $\frac{1}{2}$ jigger applejack.
 $\frac{1}{2}$ jigger grenadine syrup.
 In goblet with fine ice. Fruits.

Whiskey Daisy.

Juice $\frac{1}{2}$ lemon.
 1 jigger whiskey.
 $\frac{1}{2}$ jigger raspberry syrup.
 In goblet with fine ice. Fruits.

EGGNOGS.**Brandy Egnog.**

1 egg.
 1 jigger brandy.
 1 dash Jamaica rum.
 1 barspoonful sugar.
 Milk. Shake and strain. Dash of nutmeg on top.

Rum Egnog.

1 jigger Jamaica rum.
 1 barspoonful sugar.
 1 egg.
 Milk. Shake and strain. Dash of nutmeg on top.

Whiskey Egnog.

1 jigger bourbon.
 1 dash Jamaica rum.
 1 egg.
 1 barspoonful sugar.
 Milk. Shake and strain. Dash of nutmeg on top.

FIZZES.**Amer Piçon Pouffe Fizz.**

1 jigger Amer Piçon.
 1 pony grenadine syrup.
 1 white of egg.
 Shake, strain and fill glass with siphon.

Angostura Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 $\frac{1}{2}$ jigger Angostura.
 1 white of egg.
 1 barspoonful of cream.
 Shake well and strain into fizz glass.
 Fill with siphon.

Bayard Fizz.

Juice of $1\frac{1}{2}$ lemons.
 1 barspoon of sugar.
 1 jigger dry gin.
 1 dash maraschino.
 1 dash raspberry syrup.
 Shake, strain and fill glass with siphon.

Bird of Paradise Fizz.

Same as Silver Fizz.
 Add 1 dash of raspberry syrup.

Bismarck Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 egg.
 1 jigger sloe gin.
 Fill glass with siphon. Shake.

Brandy Fizz.

Juice of one lemon.
 1 barspoonful of sugar.
 1 jigger French brandy.
 Shake and strain.
 Fill glass with siphon.
 2 dashes yellow chartreuse.

Canadian Whiskey Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 jigger Canadian whiskey.
 Shake, strain and fill glass with siphon.

Chicago Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 $\frac{1}{2}$ jigger Jamaica rum.
 $\frac{1}{2}$ jigger port wine.
 1 white of egg.
 Shake, strain. Fill glass with siphon.

Canadian Fizz.

Juice of one lime.
 1 barspoonful of sugar.
 1 jigger gin.
 1 egg.
 Shake well, strain and fill glass with siphon.

Claret Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 glass claret.
 Shake and strain. Fill glass with siphon.

Daisy Fizz.

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{2}$ jigger orange juice.
 $\frac{2}{3}$ jigger brandy.
 Shake, strain and fill glass with siphon.

Diamond Fizz.

Same as Gin Fizz.
 Fill glass with champagne and serve.

Elsie Ferguson Fizz.

$\frac{1}{2}$ a lemon crushed.
 2 strawberries crushed.
 1 jigger dry gin.
 2 barspoonfuls grenadine syrup.
 4 barspoonfuls cream.
 Shake well, strain into fizz glass and fill with siphon.

Galvez Fizz.

Juice of one lemon.
 1 barspoonful of sugar.
 4 dashes raspberry syrup.
 1 jigger dry gin.
 1 white of egg.
 1 dash orange flower water.
 1 jigger cream.
 Shake very well, strain into lemonade glass and fill with siphon.

Gin Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoon of sugar.
 1 jigger gin.
 Shake, strain into fizz glass and fill with siphon.

Tom Gin Fizz.**Dry Gin Fizz.****Sloe Gin Fizz.**

Same as Gin Fizz except substitute gins as named.

Grenadine Gin Fizz.

Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{3}$ jigger grenadine syrup.
 1 jigger Tom gin.
 Shake well, strain into fizz glass and fill with siphon.

Golden Gin Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 jigger of dry gin.
 1 yolk of egg.
 Shake well and strain into lemonade glass and fill with fizz water.

Holland Gin Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 jigger Holland gin.
 1 dash white creme de menthe.
 Shake well and strain into fizz glass.
 Fill glass with siphon.

Irish Whiskey Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 jigger Irish whiskey.
 Shake well and strain into fizz glass.
 Fill glass with siphon.

Jap Fizz.

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 white of egg.
 $\frac{1}{2}$ jigger port wine.
 $\frac{1}{2}$ jigger rye whiskey.
 Shake well, strain into fizz glass.
 Fill with siphon.

King Cole Fizz.

Gin Fizz with grenadine syrup. Frappé.

Lalla Rookh Fizz.

Juice of one-half lime.
 1 barspoonful of sugar.
 $\frac{1}{3}$ jigger vanilla.
 $\frac{1}{3}$ jigger brandy.
 $\frac{1}{3}$ jigger Jamaica rum.
 1 barspoonful of cream.
 Shake, strain and fill with siphon.

No mixed drink is perfect unless ingredients used are perfect.

Merry Widow Fizz.

Juice of one-half a lemon.
 Juice of one-half an orange.
 1 barspoonful of sugar.
 1 jigger sloe gin.
 1 white of egg.
 Shake well, strain into lemonade glass. Fill with siphon.

Morning Glory Fizz.

Juice of one-half a lemon.
 Juice of one-half a lime.
 2 dashes absinthe.
 1 white of egg.
 1 jigger Scotch whiskey.
 1 barspoonful of sugar.
 Shake, strain and fill glass with siphon.

New Orleans Fizz.

Juice of one-half a lemon.
 2 dashes orange flower water.
 Small spoon of granulated sugar.
 1 jigger cream.
 1 jigger dry gin.
 1 white of egg.
 1 dash of lime juice.
 Shake well, strain into lemonade glass and add siphon.

Remus Fizz.

Juice of one-half a lemon.
 1 dash grenadine.
 1 dash lime juice.
 1 barspoonful sugar.
 1 jigger dry gin.
 ½ jigger fresh cream.
 Shake very well. Strain into lemonade glass and fill with fizz water.

Royal Gin Fizz.

Juice of one-half a lemon.
 1 barspoonful sugar.
 1 jigger gin.
 1 white of egg.
 Shake, strain and fill with siphon.

Ruebli Fizz.

Juice of one-half a lemon.
 Juice of one-half an orange.
 ½ jigger grenadine syrup.
 1 jigger Rhine wine.
 Shake, strain, fill glass with siphon.

Scotch Whiskey Fizz.

Juice of one small lemon.
 1 barspoonful of sugar.
 1 jigger Scotch whiskey.
 Shake, strain into glass and fill with siphon.

Silver Bowl Fizz.**Snowball Fizz.**

1 jigger grape fruit juice.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Rhine wine.
 2 dashes orange flower water.
 1 white of egg.
 1 barspoonful sugar.
 Shake very well and strain.

Silver Fizz.

Juice of one-half a lemon.
 1 barspoonful of sugar.
 1 jigger dry gin.
 1 white of egg.
 Shake well, strain into lemonade glass and fill with siphon.

Sunshine Fizz.

Juice of one-half a lemon.
 Juice of one-half an orange.
 1 white of egg.
 1 jigger rye whiskey.
 Shake, strain into lemonade glass and fill with siphon.

Strawberry Fizz.

Juice of one-half a lemon.
 $\frac{1}{4}$ spoon sugar.
 $\frac{1}{2}$ dozen strawberries.
 1 jigger Tom gin.
 Shake, strain and fizz with siphon.

Violet Fizz.

Juice of one-half a lemon.
 1 barspoonful sugar.
 $\frac{3}{4}$ jigger gin.
 $\frac{1}{4}$ jigger creme de violet.
 Frappé, strain into fizz glass and fill with siphon.

Waldorf Fizz.

Juice of one orange.
 Juice of one lemon.
 1 egg.
 1 barspoonful sugar.
 Shake, strain and fill glass with siphon.

Whiskey Fizz.

Juice of one-half a lemon.

1 barspoonful sugar.

1 jigger rye or bourbon whiskey, whichever customer prefers.

Shake, strain and fill glass with fizz water.

Whiskey Grenadine Fizz.

Juice of one-half a lemon.

$\frac{1}{3}$ jigger grenadine syrup.

$\frac{2}{3}$ jigger rye or bourbon whiskey.

Shake very well, strain into fizz glass and fill with siphon.

FLIPS.**Brandy Flip.**

1 jigger brandy.

1 barspoonful sugar.

1 egg.

Shake well in fine ice. Grate nutmeg on top.

Busse Flip.

1 jigger sloe gin.

1 yolk of egg.

2 dashes apricot brandy.

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

Shake well in fine ice. Strain into claret glass.

Grated nutmeg on top.

Coffee Flip.

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

$\frac{1}{2}$ jigger port.

1 egg.

1 barspoonful of sugar.

Shake well. Grated nutmeg on top.

Chocolate Flip.

$\frac{1}{2}$ jigger cognac.

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

1 yolk of egg.

1 barspoonful of sugar.

Shake well in fine ice.

Cream Flip.

1 egg.

3 jiggers cream.

1 dash curaçao.

Shake well in fine ice. Grated nutmeg on top.

Egg Flip.

- 1 egg.
 1 barspoonful sugar.
 1 barspoonful maraschino.
 1 jigger milk. Shake. Grated nutmeg on top.

Gin Flip.

- 1 jigger gin.
 1 egg.
 1 barspoonful sugar. Shake well and strain.

Port Wine Flip.

- 1 jigger port.
 1 egg.
 1 barspoonful sugar.
 Shake; strain. Grated nutmeg on top.

Reviver Flip.

- 1 jigger sloe gin.
 $\frac{1}{4}$ jigger curaçao.
 1 egg.
 Shake well. Grated nutmeg on top.

Rum Flip.

- 1 jigger Jamaica rum.
 1 egg.
 1 barspoonful sugar.
 Shake well; strain. Grated nutmeg on top.

Sherry Flip.

- 1 jigger sherry.
 1 egg.
 1 barspoonful sugar. Shake. Strain. Grated nutmeg top.

FRAPPES.**Absinthe Frappé.**

- $\frac{1}{2}$ jigger absinthe, green.
 $\frac{1}{2}$ jigger water.
 Shake well in fine ice.

Frappés Assorted.

Fill cocktail glass with fine shaved ice and fill with any cordial customer may ask for, as:

Creme de Menthe Frappe.

Curacao Frappe.

Chartreuse Frappe.

Benedictine Frappe.

Anisette Frappe, Etc.

HIGHBALLS.**Amer Piçon High Ball.**

1 jigger Amer Piçon.

$\frac{1}{4}$ jigger grenadine.

1 lump ice. Fill with siphon.

Bermuda High Ball.

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

$\frac{1}{3}$ jigger gin.

$\frac{1}{3}$ jigger French vermouth.

1 lump ice. Fill with siphon.

Bourbon High Ball.

1 jigger bourbon.

1 lump ice. Fill with siphon.

Brandy High Ball.

1 jigger brandy.

1 lump ice. Fill with siphon.

Cascade High Ball.

$\frac{1}{2}$ jigger Italian vermouth.

$\frac{1}{2}$ jigger crème de cassis.

1 lump ice. Fill with siphon.

Gin High Ball.

1 jigger gin.

1 lump ice.

1 lemon peel. Fill with siphon.

Irish Rose High Ball.

1 jigger Irish whiskey.

$\frac{1}{3}$ jigger grenadine syrup.

1 lump ice. Fill with siphon. Stir.

Pall Mall High Ball.

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

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{1}{3}$ jigger gin.

1 lump ice. Fill with siphon.

Pompier High Ball.

$\frac{1}{2}$ jigger French vermouth.

$\frac{1}{2}$ jigger crème de cassis.

1 lump ice. Fill with siphon.

Rye High Ball.

1 jigger rye.

1 lump ice. Fill with siphon.

Scotch High Ball.

1 jigger Scotch whiskey.

1 lump ice. Fill with seltzer.

Queen's High Ball.

$\frac{2}{3}$ jigger Amer Piçon.

1 pony grenadine syrup.

1 clear piece of ice in glass.

Fill glass with siphon. Serve.

HOT DRINKS.**American Grog.**

1 lump sugar.
 ½ lemon juice.
 1 jigger Jamaica rum.
 Fill glass with hot water.

Blue Blazer.

USE HEAVY BAR GLASSES OR METAL MUGS.

½ lump sugar.
 Fill glass $\frac{2}{3}$ full hot water.
 Float with Scotch or rye.
 Set the liquid on fire and pour from one glass to another 3 or 4 times. Twist lemon on top and serve.

Burnt Brandy With Peach.

Burn 1 jigger brandy with 1 lump sugar in a saucer.
 Place 2 slices dried peach in hot toddy glass.
 Pour liquid over the peach.

Café Boules.

Rub edge of cocktail glass with a lemon peel all around.
 Dip in powdered sugar.
 Fill $\frac{7}{8}$ hot coffee, $\frac{1}{8}$ brandy.
 Light with match and serve.

Claret Punch, Hot.

½ lump sugar.
 Fill glass $\frac{2}{3}$ hot water.
 Fill with French claret.
 1 lemon peel.

Columbia Skin.

½ lump sugar.
 1 jigger rye whiskey.
 1 lemon peel. Fill with hot water.

Hot American Grog.

½ lump sugar.
 1 jigger Jamaica rum.
 Fill with hot water.
 1 slice lemon.

Hot Creole Punch.

2 barspoonfuls syrup.
 2 dashes Jamaica rum.
 1 dash Hungarian apricot brandy.
 1 jigger French claret.
 1 barspoon spices.
 Lemon peel.
 Have this heated on stove till nearly boiling.

Hot Applejack Toddy.

½ lump sugar.
 1 jigger apple brandy in hot toddy glass.
 Fill with hot water.
 1 lemon peel.

Hot Lemonade.

1 lemon juice.
 1 tablespoon sugar.
 Fill with hot water.
 1 slice lemon.

Hot Milk Punch.

1 jigger brandy or whiskey.
 2 barspoonfuls sugar.
 1 dash Jamaica rum.
 Fill with hot milk. Stir and serve.

Hot Spiced Rum.

½ lump sugar.
 1 jigger rum.
 ½ barspoonful allspice.
 Fill with hot water.

Mull Claret.

1 lump sugar.
 2 dashes lemon juice.
 1 dash Angostura bitters.
 2 jiggers claret.
 1 barspoon mixed spices.
 Heat poker red hot and stick in liquid till boiling and serve.

Port Wine Negus.

½ lump sugar.
 Fill glass ⅔ hot water.
 1 jigger port wine. Stir. Grated nutmeg on top.

JULEPS.**Brandy Julep.**

2 barspoonfuls syrup.
 1 jigger brandy in silver cup filled with crushed ice.
 Stir gently. Set large bunch of mint on top.
 Serve with straws.

Gin Julep.

2 barspoonfuls syrup.
 1 jigger gin in silver cup.
 Crushed ice. Stir. Bunch of mint on top. Serve with straws.

Grape Juice.

1 barspoonful syrup.
 ½ split grape juice in silver cup.
 Stir. Large bunch of mint on top. Serve with straws.

Pineapple Julep.

Juice of two oranges.
 1 jigger raspberry syrup.
 1 jigger maraschino.
 1 jigger Tom gin.
 1 quart moselle.
 1 sliced pineapple.
 Ice and serve with straws.

Kentucky Mint Julep.

Two barspoons syrup.
 1 jigger bourbon in silver cup filled with crushed ice.
 Stir gently, then take ice pick and from a big chunk of ice chop off fine ice so it will adhere to side of cup. Carefully place a nice, large bunch of Kentucky mint on top and serve with straws.

Mint Julep, Western Style.

In julep cup or lemonade glass crush 1 lump of sugar and 3 sprigs of mint.
 Fill with fine ice.
 1 jigger bourbon.
 ½ barspoonful Jamaica rum.
 Stir well. Decorate with fruits. Place a bunch of mint on top. Serve with straws.

LEMONADES.**Angostura Lemonade.**

Add 1 teaspoon Angostura bitters to each glass of lemonade.

Apollinaris' Lemonade.

Juice of one lemon.
 1 tablespoonful sugar.
 1 split Apollinaris.
 Stir well. Decorate with fruits. Serve with straws.

Claret Lemonade.

Plain lemonade.
 Float claret on top.

Club Soda Lemonade.

1 tablespoonful sugar.
 Juice of one lemon.
 1 split club soda.
 Stir. Decorate with fruit.

Egg Lemonade.

Juice one lemon.
 1 tablespoonful sugar.
 1 egg.
 Fill with fine ice and water. Shake well.

Fruit Lemonade.

Plain lemonade.
 Add slices pineapple, orange, cherries and other fruit in season.

Hot Lemonade.

1 tablespoonful sugar.
 Juice one lemon.
 Fill with hot water. Stir. Add slice of lemon.

Orangeade.

Juice one orange.
 Juice one-half lemon.
 ½ tablespoonful sugar.
 Fill glass with ice and water.
 Shake well. Decorate with fruit.

Plain Lemonade.

Juice of one lemon.
 1 tablespoonful sugar.
 Fill with fine ice and distilled water.
 Decorate with fruit and serve.

Seltzer Lemonade.

Juice one lemon.
 One tablespoonful sugar.
 Fill glass one-half full of ice.
 Fill with seltzer. Stir. Decorate with fruit.

Soda Lemonade.

Juice one lemon.
 One tablespoonful sugar.
 Fill glass one-half full ice.
 Add one pint lemon or plain soda.
 Stir gently. Decorate with fruit.

Whiskey Lemonade.

Plain lemonade.
 Float one jigger whiskey on top. Fruit.

No mixed drink is perfect unless ingredients used are perfect.

MISCELLANEOUS.**Absinthe Drip.**

1 pony absinthe in large glass.
 Fill drip glass with fine ice and a jigger of plain water. Let drip into absinthe, then pour into iced glass.

Ale Sangaree.

Fill glass with ale.
 1 barspoonful powdered sugar.
 Stir gently. Grated nutmeg on top.

Amer Pigeon Pouffe.

$\frac{3}{4}$ jigger Amer Pigeon.
 $\frac{1}{4}$ jigger grenadine syrup.
 1 white of egg.
 Shake, strain and fill glass with siphon.

Ammonia and Seltzer.

About ten drops of spirits of ammonia aromatic.
 Put into a small glass of seltzer. Stir well.

Angel Blush.

$\frac{1}{4}$ maraschino.
 $\frac{1}{4}$ crême Yvette.
 $\frac{1}{4}$ benedictine.
 $\frac{1}{4}$ cream on top.

Angel Dream.

$\frac{1}{3}$ maraschino.
 $\frac{1}{3}$ crême Yvette.
 $\frac{1}{3}$ cream on top.

Angel Kiss.

$\frac{2}{3}$ benedictine.
 $\frac{1}{3}$ cream on top.

Angel Tip.

$\frac{3}{4}$ maraschino.
 $\frac{1}{4}$ cream on top.

Angostura Phosphate.

USE A PHOSPHATE GLASS.

$\frac{1}{2}$ teaspoonful acid phosphate.
 1 teaspoonful Angostura bitters.
 2 tablespoonfuls lemon syrup, or juice of $\frac{1}{2}$ lemon well sweetened. Fill glass with carbonic water.

Angostura Ginger Ale.

1 glass ginger ale.
 3 dashes Angostura bitters.

Appetizer.

Four dashes absinthe.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French or Italian vermouth.
 Use Delmonico glass and add little seltzer.
 Shake well.

Angostura Soda.

Large bar glass with two or three lumps of ice.
5 or 6 dashes Angostura bitters.

1 or 2 slices of orange.

Fill up glass with lemon soda and place a tea-
spoon filled with sugar on top of the glass
for customer to put it in himself.

Bachelor Dream.

$\frac{1}{4}$ jigger curaçao.

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

$\frac{1}{4}$ jigger crème violet.

$\frac{1}{4}$ jigger whipped cream on top.

Baltimore Bracer.

$\frac{1}{2}$ jigger anisette.

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

1 white of egg.

Shake; strain into Delmonico glass. Fill with
siphon.

Beer Shandy.

$\frac{1}{2}$ glass of beer.

$\frac{1}{2}$ glass of ale.

Bird of Paradise.

Silver Fizz with little raspberry syrup and two
dashes of Angostura bitters.

Bissell Sweeper.

Lemonade glass.

Whiskey Rickey with one split imported ginger
ale and fill glass with siphon.

Bishop.

$\frac{1}{2}$ barspoonful sugar.

$\frac{1}{2}$ lemon juice.

$\frac{1}{2}$ orange juice.

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

Fill with Burgundy wine.

1 dash Jamaica rum on top. Dress with fruit.

Black Jack.

$\frac{1}{3}$ jigger cold coffee.

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

$\frac{1}{3}$ jigger kirschwasser.

Shake well. Rub edge of glass with lemon rind.

Dip in sugar.

Bradley Martin.

Iced crème de menthe with $\frac{1}{5}$ jigger curaçao
on top.

Brain Duster.

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

$\frac{1}{3}$ jigger Dubonnet.

$\frac{1}{3}$ jigger French vermouth.

Shake, strain into Delmonico glass.

Brandy Champrelle.

- $\frac{1}{4}$ jigger anisette.
 $\frac{1}{4}$ jigger curaçao.
 $\frac{1}{4}$ jigger kirschwasser.
 $\frac{1}{4}$ jigger chartreuse.
 2 dashes Angostura bitters on top.

Brandy Crusta.

- $\frac{1}{4}$ jigger maraschino.
 $\frac{3}{4}$ jigger brandy.
 1 dash lemon juice.
 Shake, strain and dress with fruit.

Brandy Fix.

- 1 lime and juice.
 $\frac{1}{2}$ barspoonful sugar.
 1 pony pineapple juice.
 2 dashes yellow chartreuse.
 $\frac{2}{3}$ jigger brandy.
 Shake; strain into goblet filled with fine ice.
 Decorate with fruit.

Brandy Float.

- Fill a pony glass with brandy. Put a whiskey glass over it, rim down. Reverse the glasses, holding them tightly together so as to keep the brandy in the pony glass; then fill the whiskey glass one-half full of seltzer and draw out the pony glass very carefully so as to leave the brandy floating on top of seltzer.

Brandy Scaffa.

- $\frac{1}{4}$ jigger raspberry syrup.
 $\frac{1}{4}$ jigger maraschino.
 $\frac{1}{4}$ jigger chartreuse.
 $\frac{1}{4}$ jigger cognac.

Brandy Sangaree.

- 1 barspoonful of sugar.
 $\frac{3}{4}$ jigger brandy.
 $\frac{1}{4}$ jigger port wine.
 Fill glass with ice. Shake, strain and serve.

Chocolate Cream Puff.

- 3 dashes acid phosphate.
 1 pony cream.
 1 yolk of one egg.
 Shake, strain and fill glass with siphon.

Cliquot.

- $\frac{1}{2}$ jigger orange juice.
 1 jigger rye.
 2 dashes St. Croix rum.
 Serve in old fashioned glass and twist a lemon peel on top.

Columbia Skin.

Hot Rye Toddy.

Cream Puff. $\frac{1}{2}$ barspoonful sugar.

1 jigger cream.

1 jigger St. Croix rum.

Shake, strain and add little siphon on top.

Creole Lady. $\frac{1}{4}$ jigger maraschino. $\frac{3}{4}$ jigger bourbon.

1 jigger Madeira.

2 cherries. Shake; strain into claret glass.

Crystal Slipper.

2 dashes orange bitters.

 $\frac{3}{4}$ jigger dry gin. $\frac{1}{4}$ jigger crême Yvette. Shake well.**De Luxe Bracer.**

1 pony white absinthe.

1 dash French vermouth.

1 dash anisette.

1 dash yellow chartreuse.

Shake well and strain into Delmonico glass. Add a little seltzer and serve.

Diarrhea Mixture.

USE WHISKEY GLASS.

3 dashes Jamaica ginger.

1 dash peppermint.

1 pony blackberry brandy.

1 pony good brandy and put a little nutmeg on top.

Dog Days.

1 jigger old vatted Scotch.

1 pint ginger ale.

2 slices orange.

Collins glass. 1 cube of ice.

Dream. $\frac{1}{2}$ lemon juice. $\frac{1}{2}$ barspoon sugar.

1 jigger dry gin.

1 white of egg.

2 dashes assorted cordials on top.

Dutch Mike. $\frac{1}{2}$ lime.

2 dashes Amer Piçon.

1 jigger Tom gin.

1 lump ice. Long glass. Fill with seltzer.

Egg Phosphate.

1 egg.
 1 barspoon sugar.
 Juice of one orange.
 3 dashes acid phosphate.
 Shake well, strain and serve with straw.

Frazie.

$\frac{7}{8}$ jigger maraschino Holland.
 $\frac{1}{8}$ jigger Hungarian apricot. Float.

French Flag.

$\frac{1}{3}$ jigger grenadine.
 $\frac{1}{3}$ jigger maraschino.
 $\frac{1}{3}$ jigger crème Yvette.

Floater.

$\frac{3}{4}$ Russian kummel.
 $\frac{1}{4}$ good brandy.
 Iced.

Garden of Eden.

$\frac{1}{2}$ jigger apricot brandy.
 $\frac{1}{2}$ jigger crème Yvette.

Golden Dream.

$\frac{1}{2}$ lemon juice.
 1 barspoon sugar.
 1 yolk of egg.
 1 jigger dry gin.
 Shake, strain into claret glass, little seltzer on top.

Golden Slipper.

USE SHERRY GLASS.

$\frac{1}{4}$ yellow chartreuse.
 1 whole egg.
 Fill glass with eau de vie de Dantzic.

Golfer.

Use old fashioned glass.
 Juice of one-half lime.
 1 jigger Scotch whiskey.
 1 lump of ice. Little powdered sugar and fill glass with seltzer.

Green Tie.

$\frac{1}{2}$ jigger crème de menthe, green.
 $\frac{1}{2}$ jigger de rose. Float.

Halsted Street.

Use glass pitcher.
 1 pint champagne.
 1 pint beer.
 Mixed.

Happy Thought.

- $\frac{1}{8}$ jigger anisette.
 $\frac{1}{8}$ jigger crême de cacao.
 $\frac{1}{8}$ jigger crême de rose.
 $\frac{1}{8}$ jigger green crême de menthe.
 $\frac{1}{8}$ jigger crême Yvette.
 $\frac{1}{8}$ jigger cognac.

Harvester.

- 1 jigger orange juice.
 $\frac{1}{2}$ jigger dry gin.
 Shake in fine ice and strain into a claret glass.

Headache Drinks.

Take two lemonade glasses, into one of which put a barspoonful of bromo seltzer or bromo soda, as preferred. Fill the other glass half full of water. Pour the water into the bromo, and pour from one glass to the other until thoroughly mixed. Drink at once.

Hook and Eye.

- $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger apricot brandy.
 1 barspoonful of white crême de menthe.
 1 dash of absinthe. Shake.

Horse's Neck.

- 1 rind of one lemon cut thin.
 1 pint imported ginger ale.
 1 cube of ice. Collins glass.

Hungarian Bracer.

USE WHISKEY GLASS.

- $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger good rye whiskey.
 2 dashes Angostura bitters.
 2 dashes absinthe.
 Twist one lemon peel over one small glass seltzer with one dash acid phosphate on the side.

Irish Rose.

Irish Whiskey High Ball with three or four dashes of grenadine syrup.

Jersey Flashlight.

- 2 lumps sugar.
 2 dashes Angostura bitters.
 1 jigger apple brandy.
 Twist lemon peel on top. Add little hot water; light with match and serve.

Jersey Lily Pousse Café.

$\frac{1}{2}$ jigger green chartreuse.
 $\frac{1}{2}$ jigger brandy.
 10 drops Angostura bitters.
 Pour brandy in carefully so it will not mix.
 Serve.

Jersey Sunset.

$\frac{1}{2}$ jigger syrup.
 1 jigger plain water.
 1 jigger apple brandy.
 1 lemon peel.
 Crushed ice in the goblet.
 Add two drops of Angostura bitters, which should not be stirred in, but be allowed to drop slowly through the above mixture.

June Rose.

Juice of half a lime.
 Juice of half a lemon.
 1 orange juice.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger raspberry syrup.
 Shake, strain, fill glass with siphon.

King's Cordial.

$\frac{3}{4}$ maraschino.
 $\frac{1}{4}$ Scotch whiskey. Float. Cordial glass.

Knickerbein.

$\frac{1}{2}$ jigger benedictine.
 1 yolk of egg.
 3 dashes kummel.
 1 dash Angostura bitters.
 Use sherry glass and see that different ingredients are not mixed.

Knickerbocker.

$\frac{1}{4}$ jigger raspberry syrup.
 Juice of one lemon.
 1 jigger Jamaica rum.
 2 dashes brown curaçao.
 Shake, strain into goblet with fine ice. Dress with fruit in season.

Lalla Rookh.

$\frac{1}{3}$ jigger crème de vanilla.
 $\frac{1}{3}$ jigger Jamaica rum.
 $\frac{1}{3}$ jigger brandy.
 $\frac{1}{2}$ barspoon cream.
 $\frac{1}{2}$ barspoon sugar.
 Shake, strain and fill glass with seltzer.

Maiden Dream.

$\frac{3}{4}$ jigger benedictine or cacao.
 $\frac{1}{4}$ jigger cream. Float.

Lemon Phosphate.

- 2 dashes acid phosphate.
- 1 barspoon lemon juice.
- 1 pint lemon soda.

Mamie Taylor.

USE COLLINS GLASS.

- 1 large lump of ice.
- 1 jigger Scotch whiskey.
- Juice of one-half lime.
- 1 bottle imported ginger ale. Stir well.

Mamie Taylor, Southern Style.

USE LONG THIN GLASS.

- Peel of lemon in one string.
- Place in glass so it hangs over.
- 1 jigger Scotch whiskey.
- 1 piece cube ice.
- 1 quart imported ginger ale.

Mamie Taylor's Sister.

USE COLLINS GLASS.

- 1 jigger dry gin.
- 1 lime squeezed and dropped in.
- 1 bottle imported ginger ale.
- 1 large cube ice.

Martinique.

- $\frac{1}{3}$ jigger benedictine.
- $\frac{1}{3}$ jigger kummel.
- $\frac{1}{3}$ jigger cream on top.

Milk and Seltzer.

- $\frac{1}{2}$ glass seltzer.
- $\frac{1}{2}$ glass fresh milk. Serve.

Morning Bracer.

- $\frac{1}{3}$ jigger white absinthe.
- $\frac{2}{3}$ jigger Italian vermouth.
- Shake well and strain into Delmonico glass. Fill with seltzer.

Morning Bracer No. 2.

- Juice of one-half orange.
- Juice of one-half lime.
- Juice of one-half lemon.
- $\frac{1}{2}$ barspoonful sugar.
- 1 barspoonful crême de cacao.
- 1 white of egg.
- Shake well and strain into a Delmonico glass.
- Add a little seltzer.

Nana.

- 1 white of egg.
- 1 jigger brandy.
- $\frac{1}{2}$ barspoonful of powdered sugar.
- Shake, strain into claret glass.

Morning Star.

1 jigger cream.

$\frac{1}{2}$ jigger port wine.

$\frac{1}{4}$ jigger Scotch.

1 fresh egg.

Shake, strain into a long thin glass; fill with seltzer.

Parisian.

1 jigger byrrh wine.

1 lime juice.

1 lump of ice in glass.

Stir; fill glass with seltzer and serve.

Parisian Pousse Café.

$\frac{2}{5}$ brown curaçao.

$\frac{2}{5}$ kirschwasser.

$\frac{1}{5}$ chartreuse.

Useousse café glass.

Peach Blow.

$\frac{1}{2}$ lemon juice.

1 barspoon sugar.

1 jigger gin.

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

Shake, strain and fill glass with seltzer.

Perfecto.

Use large glass.

4 lumps of ice.

1 dash lemon juice.

1 lump of sugar.

2 slices of pineapple.

Fill glass with champagne.

1 dash Angostura bitters.

Dress with fruit in season.

Polly.

Gin Fizz made with grenadine syrup instead of using sugar.

Porto Rico.

Gin Rickey made with two dashes of raspberry syrup.

Porter Shandy.

$\frac{1}{2}$ glass of porter.

$\frac{1}{2}$ glass light beer.

Port Starboard.

$\frac{1}{2}$ white curaçao.

$\frac{1}{2}$ yellow chartreuse.

Useousse café glass.

Port Wine Sangaree.

$\frac{1}{2}$ barspoon sugar.

1 jigger port wine.

Little water. Stir well with spoon. Grate a little nutmeg on top and serve.

Pousse Café No. 1.

- $\frac{1}{8}$ raspberry syrup.
 $\frac{1}{8}$ maraschino.
 $\frac{1}{8}$ creme de menthe, green.
 $\frac{1}{8}$ curaçao, brown.
 $\frac{1}{8}$ yellow chartreuse.
 $\frac{1}{8}$ martell brandy.
 Use pousse café glass.

Pousse Café No. 2.

- $\frac{1}{5}$ grenadine syrup.
 $\frac{1}{5}$ anisette.
 $\frac{1}{5}$ creme Yvette.
 $\frac{1}{5}$ green chartreuse.
 $\frac{1}{5}$ cognac.
 Use pousse café glass.

Pousse L'Amour.

- $\frac{1}{3}$ maraschino.
 1 yolk of egg.
 $\frac{1}{3}$ benedictine.
 $\frac{1}{3}$ brandy.
 Sherry glass.

Promoter.

- $\frac{1}{2}$ lemon juice.
 $\frac{1}{2}$ lime juice.
 1 barspoonful sugar.
 1 jigger sloe gin.
 Fine ice.
 1 fresh egg.
 Shake well, strain. Fill glass with seltzer.

Queen Charlotte.

- $\frac{1}{4}$ jigger raspberry syrup.
 1 jigger French claret.
 1 lump of ice.
 1 pint lemon soda. Stir well.
 Use Collins glass.

Red Swizzle.

USE A SHAKER.

- 1 teaspoonful Angostura bitters.
 $\frac{2}{3}$ wine-glass of whiskey.
 $\frac{1}{3}$ wine-glass water.
 Add syrup or other sweetening to suit taste.
 1 wine-glass of shaved ice. Shake very well
 and strain into a fancy cocktail glass.

Renaud's Pousse Café.

- $\frac{1}{3}$ jigger maraschino.
 $\frac{1}{3}$ jigger curaçao.
 $\frac{1}{3}$ jigger brandy.
 Use whiskey glass.

Rhine Wine and Seltzer.

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

Fill with Rhine wine and serve.

Rum and Honey or Molasses.

Use whiskey glass into which put 1 barspoonful of honey or molasses.

Let customer help himself with rum.

Sam Ward.

Fill cocktail glass with fine ice.

Remove the rind from a slice of lemon and fit it inside of the rim of the cocktail glass, then fill with yellow chartreuse or any cordial the customer may prefer, and serve.

Shandy Gaff.

Half a glass of ale.

Half a glass of ginger ale.

Sherry and Bitters.

1 dash of bitters and fill glass with sherry wine and serve.

Sherry and Egg.

1 barspoonful of sherry wine.

1 fresh egg and fill glass with sherry until it floats. Serve.

Sherry Chicken.

Sherry Egg Nogg.

Sherry Wine Sangaree.

Prepare this drink same as Port Wine Sangaree, substituting sherry for port.

Silver Dream.

Juice of $\frac{1}{2}$ lemon.

$\frac{1}{2}$ barspoonful sugar.

1 white of egg.

1 jigger dry gin.

Shake well, strain into claret glass, then squirt a little seltzer on top and serve.

Single Standard.

Bourbon Whiskey Rickey in lemonade glass.

Soda Negus Punch Bowl.

4 dashes Angostura bitters.

1 pint of port wine.

10 or 12 lumps of loaf sugar.

12 whole cloves.

1 teaspoon nutmeg.

Put above ingredients into saucepan, warm and stir well. Do not let it boil.

Remove this mixture to cool, then add 1 pint soda in punch and serve in cups.

Snowball.

1 white of egg.
 1 barspoon sugar.
 1 jigger rum or brandy.
 Shake, strain and fill glass with imported ginger ale and serve.
 Use Collins glass.

Soother.

$\frac{1}{2}$ lemon juice.
 1 barspoon sugar.
 $\frac{1}{4}$ jigger brandy.
 $\frac{1}{4}$ jigger apple jack.
 $\frac{1}{4}$ jigger curaçao.
 Shake, strain into goblet filled with fine ice.

Soul Kiss.

$\frac{1}{2}$ barspoon sugar.
 1 orange juice.
 $\frac{1}{2}$ jigger byrrh wine.
 $\frac{1}{4}$ jigger rye.
 $\frac{1}{4}$ jigger French vermouth.
 Shake, strain into lemonade glass and fill with seltzer.

Soul Kiss No. 2.

$\frac{1}{2}$ jigger maraschino.
 $\frac{1}{2}$ jigger creme Yvette.
 1 maraschino cherry.

Special.

1 jigger orange juice.
 1 jigger lemon juice.
 1 jigger dry gin.
 1 barspoon sugar.
 Shake well and pour ice and all into goblet and serve.

St. Croix Rum Crusta.

3 dashes of syrup.
 1 dash Angostura bitters.
 1 dash orange bitters.
 1 jigger St. Croix rum.
 2 or 3 dashes maraschino.
 Mix well and strain into long glass and put the peel from one lemon in one string into glass after dipping in powdered sugar. Little seltzer on top.

Stinger.

$\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger creme de menthe, white.
 1 lemon peel.
 Shake, strain into cocktail glass.

Stone Fence.

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

Stonewall.

1 barspoon sugar.
 2 lumps of ice.
 1 jigger whiskey.
 1 pint of club soda.
 Stir up well with spoon and serve.

Susie Taylor.

$\frac{1}{2}$ lime juice.
 1 jigger Jamaica rum.
 1 pint imported ginger ale.

Suissess.

$\frac{3}{4}$ jigger white absinthe.
 $\frac{1}{4}$ jigger anisette.
 1 white of egg.
 Shake well in shaker, strain in Delmonico glass.

Suissette.

$\frac{1}{2}$ lemon juice.
 2 dashes absinthe.
 1 barspoon of sugar.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger brandy.
 Shake, strain into long glass; fill with seltzer.

Tea Shake.

1 jigger of tea.
 1 whole fresh egg.
 $\frac{1}{2}$ barspoon sugar.
 Shake well and strain into claret glass and serve.

Three-Quarter.

$\frac{1}{3}$ jigger yellow chartreuse.
 $\frac{1}{3}$ jigger curaçao.
 $\frac{1}{3}$ jigger brandy.

Tit Float.

Curçao with little whip cream on top. Place a small piece red cherry in the center and serve.

Tip-Top Bracer.

Take highball glass into which put 1 small lump of ice.
 1 split sparkling water.
 2 dashes celery bitters.
 A little salt. Stir well with spoon and serve.

Tobie Tobias.

½ jigger brandy.

½ jigger apricot brandy.

Lemon peel. Shake. Strain into cocktail glass.

Tom and Jerry.

USE LARGE BOWL.

Take the whites of any number of eggs and beat to a stiff froth.

Add 1½ barspoons of sugar to each egg.

Beat the yolks of the eggs separate. Stir well together and beat till you have a stiff batter.

Add to this as much bicarbonate of soda as will cover a nickel. Stir up frequently, so that eggs will not separate or settle.

To serve: Put 1 tablespoonful of batter into Tom and Jerry mug.

1 jigger rum and brandy mixed.

Fill up with boiling water or milk; grate nutmeg on top, stir with spoon and serve.

Twentieth Century.

Juice of ½ lime.

Juice of ½ lemon.

1 barspoon sugar.

1 jigger bourbon.

1 dash Jamaica rum.

Shake well and strain into highball glass. Fill with ginger ale or seltzer.

Velvet.

1 pint champagne.

1 pint stout.

Vichy.

Do not mix in white or red wines, as it turns black.

It blends well with Scotch and Irish whiskey.

White Cap.

Benedictine with cream on top.

White Horse.

1 lump of ice.

Juice of ½ orange.

2 dashes Angostura bitters.

1 jigger Scotch whiskey.

1 pint imported ginger ale.

Use Collins glass.

White Plush.

½ jigger rye.

¼ jigger maraschino.

1 egg.

1 small bottle milk.

Shake, strain into thin glass and serve.

Widow's Dream.

$\frac{2}{3}$ jigger benedictine.
 1 egg.
 1 jigger cream. Shake, strain and serve.

Widow's Kiss.

$\frac{1}{4}$ jigger parfait amour.
 $\frac{1}{4}$ jigger yellow chartreuse.
 $\frac{1}{4}$ jigger benedictine.
 Beaten white of egg on top.

Widow's Kiss No. 2.

1 yolk of egg.
 1 barspoonful sugar.
 1 jigger rye whiskey.
 Shake well, then fill highball glass $\frac{1}{2}$ full with seltzer and float above mixture on top.

Whiskey Float.

Fill glass $\frac{1}{2}$ full of fizz water; pour 1 jigger bourbon or rye whiskey slowly on top of fizz water and serve.

Whiskey Fix.

1 barspoonful sugar.
 Juice of $\frac{1}{2}$ lemon.
 1 jigger whiskey.
 Shake and strain into goblet and dress with fruit in season.

PUNCHES.**American Beauty Punch.**

1 barspoonful creme de menthe in goblet filled with fine ice.
 Mix juice of $\frac{1}{2}$ orange.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger French vermouth in mixing glass.
 Shake; strain into goblet. Dress with fruit and mint. Top off with 1 barspoonful of port wine.

Astor Punch.

$\frac{1}{2}$ jigger white creme de menthe.
 Fine ice in goblet.
 $\frac{1}{2}$ jigger sloe gin on top.
 Dress with fruit in season.

Bill Meyer Punch.

- 1 dash lemon juice.
- 1 lump of loaf sugar.
- 2 slices pineapple.
- 2 slices orange.
- 1 slice lemon.

Use large glass, with 5 lumps of clear ice. Fill up with imported champagne. Stir well. Dress with cherries and serve.

Bishop Punch (Pitcher).

- $\frac{1}{2}$ lemon juice.
 - 1 jigger syrup.
 - 1 jigger Jamaica rum.
 - 1 pint claret (for party of 2 or 3).
- Dress with fruit and mint.

Brandy Milk Punch.

- 1 jigger brandy.
 - 1 dash Jamaica rum.
 - 1 barspoonful sugar.
- Milk. Shake, strain and put little nutmeg on top.

Brandy Punch.

USE GOBLET.

- Crushed ice.
 - 1 jigger brandy.
 - 1 dash sugar.
 - 2 dashes raspberry syrup.
 - 1 dash maraschino.
- Dress with mint. Stir well. Seltzer.

Bordelaise Punch.

- Juice of $\frac{1}{2}$ lemon.
 - 2 dashes raspberry syrup.
 - 1 barspoon sugar.
 - 1 jigger kirschwasser in goblet with fine ice.
 - 2 slices lime.
 - 2 slices lemon.
- Stir well and squirt a little seltzer on top.

Boston Milk Punch.

- $\frac{1}{2}$ jigger bourbon whiskey.
- $\frac{1}{2}$ jigger St. Croix rum.
- 1 small barspoonful sugar.
- $\frac{1}{2}$ bottle milk. Shake; strain.

Bourbon Whiskey Punch.**Eye Whiskey Punch.**

- Juice of $\frac{1}{2}$ lemon.
 - 1 small barspoonful sugar.
 - 1 jigger bourbon or rye, as desired.
- Shake, strain into goblet with fine ice. Dress with fruit and serve.

Brunswick Punch.

Milk Shake made without sugar.

Use raspberry syrup instead and $\frac{1}{2}$ pony curaçao.

Bull Moose Punch.

$\frac{1}{3}$ jigger rye whiskey.

$\frac{1}{3}$ jigger bourbon whiskey.

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

1 dash Angostura bitters.

1 dash orange bitters.

3 dashes syrup.

Shake, strain into goblet. Fill with crushed ice and dress with fruit.

Cardinal Punch.

Cover the bottom of a punch bowl with loaf sugar in 2 quarts sparkling water, 2 quarts claret, 1 pint cognac, 1 pint rum.

1 pint sparkling moselle.

1 jigger vermouth.

3 oranges, sliced.

1 lemon, sliced.

$\frac{1}{4}$ pineapple, sliced.

1 large piece of ice. Serve in punch glasses.

Champagne Punch.

1 GALLON PUNCH BOWL.

Juice of 4 lemons.

1 pony maraschino (Holland).

3 ponies cognac.

1 pony brown curaçao.

1 dash yellow chartreuse.

2 quarts imported champagne.

2 quarts Apollinaris, or any other brand the customer desires.

Sugar to taste. Fruit.

Champagne Punch No. 2.

1 GALLON PUNCH BOWL.

2 quarts imported champagne.

1 quart Rhine wine.

1 quart Apollinaris.

1 quart lemon juice.

2 jiggers curaçao.

1 jigger applejack.

1 jigger brandy.

Sugar to taste. Dress with fruit.

Claret Punch.

Goblet fine ice.

1 jigger claret.

4 dashes lemon juice.

2 dashes curaçao.

2 dashes syrup. Dress with fruits.

Claret Punch.

1 GALLON.

Juice of 6 lemons.
 2 ponies curaçao.
 4 ponies brandy.
 2 dashes benedictine.
 2 quarts of claret.
 2 quarts of Apollinaris.
 Sugar to taste. Punch bowl. Fruits.

Combination Punch.

Juice of $\frac{1}{2}$ lemon.
 Juice of $\frac{1}{2}$ lime.
 Juice of $\frac{1}{2}$ orange.
 1 jigger rye or bourbon whiskey.
 Shake, strain into goblet filled with crushed ice
 and dress with fruit.

Cream Punch.

1 barspoonful of granulated sugar.
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger maraschino.
 1 small bottle cream.
 1 dash curaçao.
 Shake, strain into punch glass.

Creole Punch.

1 jigger French claret.
 $\frac{1}{2}$ jigger brandy.
 2 dashes Hungarian apricot brandy.
 2 dashes Jamaica rum.
 1 barspoonful syrup.
 Crushed ice into goblet. Dress with fruit.
 When served hot, add spices and lemon peel and
 serve in silver pitcher.

Curaçao Punch.

$\frac{1}{4}$ of 1 lemon juice.
 Sugar to taste.
 $\frac{3}{4}$ jigger curaçao.
 $\frac{1}{4}$ jigger brandy.
 Shake, strain into goblet of fine ice. Dress with
 fruit.

Elmwood Punch.

4 pints grape juice.
 1 pint claret.
 1 pint imported champagne.
 2 spoons grated pineapple.
 Sugar to taste. Dress with fruit in season.

*No mixed drink is perfect unless ingredients used
 are perfect.*

Empress Punch.

- 2 crushed lumps sugar.
- 3 dashes Angostura bitters.
- 4 or 5 lumps of ice.
- 1 split champagne.
- Dress with fruit and put little mint on top. Add 2 thin slices of limes and serve.

Fish House Punch.

ONE ONLY.

- Juice of $\frac{1}{2}$ lemon.
- $\frac{2}{3}$ jigger rum.
- $\frac{1}{3}$ jigger brandy.
- 1 dash peach brandy.
- $\frac{1}{2}$ barspoonful sugar.
- Shake, strain into water goblet filled with fine ice. Dress with fruit.

Fish House Punch.

(Note: In the original recipe for the Fish House Punch, cider was used in place of champagne, and no water used.)

- Juice of 4 dozen lemons.
- $1\frac{1}{2}$ pounds granulated sugar.
- 1 pint curaçao.
- 1 pint Jamaica rum.
- 1 pint benedictine.
- 1 quart peach brandy.
- 4 quarts bourbon.
- Put above ingredients in a jug (not sealed) for about 10 days. Shake occasionally. Strain through cheesecloth and serve in punch bowl.
- Add 1 quart champagne.
- 1 quart of sparkling water to about 3 quarts of the punch.

Goodman Punch.

- $\frac{1}{2}$ lime juice.
- $\frac{1}{4}$ jigger sherry.
- $\frac{3}{4}$ jigger rye whiskey.
- $\frac{1}{2}$ barspoon granulated sugar.
- Shake, strain into goblet. Dress with fruit.

Harding Punch.

2 GALLONS.

- 1 quart St. Croix rum.
- 1 quart brandy.
- 1 quart imported champagne.
- $\frac{2}{3}$ quart arrack.
- 1 quart peach brandy.
- 3 pounds granulated sugar.
- $\frac{1}{8}$ pound green tea, steeped.
- 2 quarts ice water.

Herald Punch.

2 jiggers orange juice.
 1 jigger rye whiskey.
 Goblet; fine ice; dress with fruit, and dash of rum on top.

Holland Gin Punch.

Juice of $\frac{1}{2}$ lime.
 1 small barspoonful sugar.
 1 jigger Holland gin.
 Goblet, with fine ice. Shake and strain. Dress with fruit.

Tom Gin Punch.**Sloe Gin Punch.****Dry Gin Punch.**

Same as Holland Gin Punch, except use gin as named.

Hot Claret Punch.

Juice of $\frac{1}{2}$ lemon.
 1 barspoonful of sugar.
 Cinnamon to taste.
 1 jigger claret.
 Lemon peel.
 Boil this and strain into glass cup and serve.

Irish Whiskey Punch.

Juice of $\frac{1}{2}$ lemon.
 1 barspoonful sugar.
 1 jigger Irish whiskey.
 Shake and strain into goblet with fine ice. Dress with fruit in season.

Knickerbocker Punch.

$\frac{1}{2}$ lime juice.
 1 barspoonful sugar.
 1 jigger St. Croix rum.
 Shake, strain into goblet with fine ice. Dress with fruit and put 1 dash claret on top.

Lord Baltimore Punch.

Juice of 2 limes.
 1 barspoonful sugar.
 1 jigger Scotch whiskey.
 2 dashes benedictine.
 Shake, strain into goblet. Dress with fruit.

Merry Widow Punch.

Juice of $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ barspoon sugar.
 1 jigger sloe gin.
 1 dash vanilla.
 Shake, strain into goblet with fine ice and float 1 barspoonful cream on top.

Milk Punch.

- 1 barspoonful sugar.
 $\frac{2}{3}$ jigger bourbon.
 $\frac{1}{3}$ jigger French brandy.
 1 dash rum.

Fill mixing glass with fresh, rich milk. Shake well. Strain in lemonade glass and serve little nutmeg on top.

Millionaire Punch.

- Juice of 1 lemon.
 1 dash of lime juice.
 1 barspoonful sugar.
 1 jigger of very best whiskey.
 2 dashes of grenadine syrup.
 Shake well. Strain into goblet and decorate with fruit.
 1 dash creme de menthe on top.

Monticello Punch.

- 1 pint imported champagne.
 1 jigger brandy.
 $\frac{1}{2}$ lemon juice.
 Sugar to taste. Dress with fruits in season.

Peach Brandy Punch.

- Juice $\frac{1}{2}$ lemon.
 1 barspoonful sugar.
 1 jigger peach brandy.
 Shake, strain into goblet filled with fine ice.
 Dress with fruit.

Pony Punch.

- Juice of 6 lemons.
 Juice of $\frac{1}{2}$ pineapple.
 1 quart bourbon whiskey.
 1 quart green tea.
 $\frac{1}{2}$ pint Jamaica rum.
 $\frac{1}{2}$ pint maraschino, French.
 Mix well together and serve in punch glass. Dress with fruit.

Regent Punch.

- 1 lemon, sliced.
 1 orange, sliced.
 1 can pineapple and juice.
 $\frac{1}{4}$ pint St. Croix rum.
 $\frac{1}{2}$ pint rye whiskey.
 18 lumps of sugar.
 Mix in punch bowl and let stand 2 hours in cold place; then add quickly 1 pint of tea and mix slowly with above.
 When ready to serve set on table and add 1 quart of champagne.

Rhine Wine Punch.

1 gallon.

Juice of 8 lemons.
 2 ponies of brandy.
 2 ponies of curaçao.
 1 pony of benedictine.
 2 quarts Rhine wine.
 2 quarts sparkling water. Sugar to taste.

Roman Punch.

Juice of $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ pony water.
 1 barspoonful granulated sugar.
 $\frac{1}{4}$ jigger rum.
 $\frac{1}{4}$ jigger brown curaçao.
 $\frac{1}{2}$ jigger brandy.
 Shake well, strain into goblet.
 Dress with fruit in season and add little port wine on top.

Roosevelt Punch.

Moddle $\frac{1}{2}$ lemon.
 1 barspoonful sugar.
 1 jigger apple brandy.
 $\frac{1}{2}$ pony water.
 Shake; strain into goblet. Dress with fruit and little brandy on top.

Rum Punch.

Juice of $\frac{1}{2}$ lemon or lime.
 1 barspoonful sugar.
 1 jigger rum.
 1 dash brandy.
 Shake, strain into goblet and dress with fruit.

Salome Punch.

1 barspoonful sugar.
 1 egg.
 1 pony curaçao.
 1 pint milk.
 Shake and strain into goblets. Serve.

Sauternes Punch.

1 gallon.

Juice of 4 to 6 lemons.
 2 jiggers brandy.
 1 jigger apple brandy.
 1 jigger pineapple juice.
 2 dashes yellow chartreuse.
 2 quarts sauternes.
 2 quarts Apollinaris.
 Sugar to taste. Dress with fruit.

Schley Punch.

Juice and rind of 1 lime.
 1 barspoonful of sugar.
 $\frac{1}{3}$ jigger St. Croix rum.
 $\frac{2}{3}$ jigger bourbon or rye whiskey.
 Shake, strain into goblet with fine ice.
 Dress with fruit and put little mint on top.

Scotch Whiskey Punch.

Juice of $\frac{1}{2}$ lemon.
 1 barspoonful of sugar.
 1 jigger Scotch whiskey.
 Shake and strain into goblet. Dress with fruit.

Sheridan Punch.

Plain lemonade, with $\frac{1}{2}$ jigger rye whiskey,
 float.

Sherry Chicken Punch.

1 barspoonful sugar.
 1 jigger sherry.
 1 egg.
 3 jiggers of milk.
 1 dash of brandy.
 Shake, strain into thin glass and serve.

Soother Punch.

Juice of $\frac{1}{2}$ lemon.
 1 barspoonful sugar.
 $\frac{1}{4}$ jigger brandy.
 $\frac{1}{4}$ jigger Jamaica rum.
 $\frac{1}{4}$ jigger applejack.
 $\frac{1}{4}$ jigger curaçao.
 Shake, strain into goblet with fine ice. Dress
 with fruit.

Special Punch.

1 jigger orange juice.
 1 jigger lemon juice.
 1 jigger dry gin.
 $\frac{1}{2}$ jigger plain syrup.
 Shake and strain into goblet with only ice in
 that and serve.

Steinway Punch.

Juice of 1 lemon.
 1 barspoonful sugar.
 $\frac{3}{4}$ jigger rye whiskey.
 $\frac{1}{4}$ jigger curaçao.
 Shake and strain into punch glass. Fill with
 seltzer.

*No mixed drink is perfect unless ingredients used
 are perfect.*

Waldorf Punch.

Juice of $\frac{1}{2}$ lemon.
 1 barspoonful sugar.
 1 jigger rye whiskey.
 $\frac{1}{2}$ pony water.
 Shake, strain into goblet with crushed ice.
 Dress with fruit and float little claret on top.

Whiskey Punch (Old Fashion).

1 quart.
 1 quart bourbon whiskey.
 3 jiggers of lemon juice.
 2 jiggers of curaçao.
 $\frac{1}{2}$ pint plain water or sparkling.
 1 jigger plain syrup.
 1 long cube ice.
 3 or 4 slices of cucumber rind.
 Decorate with fruit and mint.

PUNCHES—Non-Alcoholic.**Arctic Punch.**

1 jigger raspberry syrup.
 Juice of 2 limes.
 2 pints imported ginger ale.
 1 pint cold English tea in pitcher.
 Dress with fruit and mint.

Blackstone Nectar.

Juice of 1 small orange.
 Juice of 1 small lemon.
 Raspberry syrup to taste.
 Shake; strain into goblet with crushed ice. Fill glass with seltzer, dress with fruit and 3 or 4 sprigs of mint on top.

Conclave Punch.

Juice of 1 orange.
 1 jigger raspberry syrup.
 1 barspoonful sugar.
 3 jiggers fresh milk.
 Shake, strain into thin glass and serve.

Cuban Milk Punch.

1 jigger vanilla.
 1 egg.
 1 barspoonful sugar.
 3 jiggers fresh milk.
 Shake, strain and serve in thin glass.

Ginger Ale Punch.

Juice of $\frac{1}{2}$ orange.

Juice of $\frac{1}{2}$ lemon.

Grenadine syrup to taste.

Shake, strain into goblet filled with crushed ice.

Add 1 split of ginger ale.

Dress with fruit and serve 2 or 3 sprigs of mint on top.

Mint Punch.

1 bunch fresh mint moddled in long, thin glass.

1 cube of ice.

1 pint imported ginger ale.

Waldorf Punch.

Juice of 1 orange.

Juice of 1 lemon.

1 fresh egg.

Shake, strain. Fill glass with seltzer.

Milk Shake.

$\frac{1}{2}$ barspoonful sugar.

1 pint fresh milk.

1 dash raspberry syrup. Shake well.

RICKEYS.**Gin Rickey.**

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

1 lump of cut ice.

Then allow the customer to help himself to gin and fill glass with seltzer. Stir with spoon.

Irish Whiskey Rickey.**Bourbon or Rye Rickey.****Scotch Rickey.****Rum Rickey.****Brandy Rickey.****Apricot Brandy Rickey.**

Make these same as Gin Rickey, except use whiskey or brandy or rum instead of gin.

Gin Buck.

Same as Gin Rickey, except use ginger ale instead of seltzer.

SOURS.**Amer Picon Sour.**

Juice of $\frac{1}{2}$ lemon.

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

1 small barspoonful of sugar.

$\frac{1}{4}$ jigger grenadine syrup.

$\frac{3}{4}$ jigger Amer Picon.

Shake well and strain into sour glass; then put in 1 slice of orange, 1 slice of pineapple and 1 cherry.

Brandy Sour.

Juice of $\frac{1}{2}$ lemon.

1 barspoonful of granulated sugar.

1 jigger cognac.

Shake and strain. Dress with fruit.

Brunswick Sour.

Juice of 1 small lemon.

1 barspoonful of granulated sugar.

1 jigger rye whiskey.

Shake well and strain and float claret on top.

Same fruit as Amer Picon Sour.

Canadian Whiskey Sour.

Juice of $\frac{1}{2}$ lemon.

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

1 barspoonful sugar.

1 jigger Canadian whiskey.

1 dash of grenadine.

Shake well. Dress with fruit.

Champagne Sour.

Juice of $\frac{1}{2}$ fresh lemon.

1 lump of sugar, dissolved.

Fill with champagne.

Stir well. Dress with fruit in season.

Double Standard Sour.

Juice of 1 lime.

$\frac{1}{2}$ barspoonful sugar.

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

$\frac{1}{2}$ jigger dry gin.

2 dashes raspberry syrup.

Shake, strain.

1 squirt seltzer on top.

Egg Sour.

1 barspoonful of sugar.

Juice of $\frac{1}{2}$ lemon.

Yolk of 1 egg.

1 dash anisette.

1 jigger brandy. Shake well.

Gin Sour.

Juice of 1 small lemon.
1 barspoonful granulated sugar.
1 jigger dry gin, or Tom, Holland, sloe gin, or whatever brand the customer desires.
Shake and strain into sour glass. Dress with fruit.

Grenadine Sour.

Juice of 1 small lemon.
 $\frac{1}{3}$ jigger grenadine syrup.
1 jigger bourbon whiskey.
Shake well; strain into sour glass. Dress with fruit.

Grenadine Gin Sour.

Juice of $\frac{1}{2}$ lemon.
 $\frac{1}{3}$ jigger grenadine.
1 jigger dry gin.
Shake well; strain into sour glass and dress with fruit.

Hancock Sour.

Juice of 1 lime.
1 barspoonful sugar.
1 jigger bourbon whiskey.
1 dash of rum.
Shake and strain. Dress with fruit.
1 squirt seltzer on top.

Irish Whiskey Sour.

Same as Whiskey Sour, except use Irish whiskey in place of rye or bourbon.

Jamaica Rum Sour.

Juice of 1 lemon.
1 barspoonful of sugar.
1 jigger Jamaica rum.
1 dash curaçao.
Shake, strain. Dress with fruit.

Jersey Sour.

Juice of 1 lemon.
1 barspoonful of sugar.
1 jigger applejack.
Shake, strain. Squeeze lemon peel on top. Dress with fruit.

Millionaire Sour.

Juice of 1 lime.
1 dash lemon juice.
 $\frac{1}{3}$ jigger of grenadine.
 $\frac{2}{3}$ jigger of rye whiskey.
3 or 4 dashes of curaçao.
Shake well. Dress with fruit.

Roosevelt Sour.

½ lemon juice.
 1 dash lime juice.
 1 jigger applejack.
 1 barspoonful of sugar.
 Shake well. Dress with fruit in season.

Rum Sour.

½ lemon juice.
 1 barspoonful of sugar.
 1 jigger of rum (whichever is preferred by your customer).
 Shake well; strain into sour glass. Dress with fruit.

Saratoga Sour.

Juice of ½ lemon.
 Barspoonful of sugar.
 1 jigger rye whiskey.
 Shake well. Dress with fruit. Squirt seltzer, and float claret.

Scotch Sour.

Same as Rum Sour, except use Scotch whiskey in place of rum.

Silver Sour.

Juice of 1 lemon.
 1 barspoonful of sugar.
 ¼ jigger Jamaica rum.
 ¼ jigger brandy.
 ¼ jigger curaçao.
 ¼ jigger applejack.
 Shake well, strain into sour glass. Dress with fruit.

Southern Sour.

Juice of ½ lemon.
 1 barspoonful of sugar.
 1 jigger St. Croix rum.
 Shake and strain. Dress with fruit and float claret.

Stone Sour

1 jigger Plymouth gin.
 Juice of 1 lemon.
 Sweeten with plain syrup.
 Frappé well; strain into goblet filled with fine cracked ice. Serve.

Whiskey Sour.

Juice of ½ lemon.
 1 barspoonful of granulated sugar.
 1 jigger bourbon or rye.
 Shake and strain into sour glass. Dress with fruit.

Touraine Sour.

Whiskey Sour, with dash of benedictine.
Float claret.

SLINGS.**Brandy Sling.**

1 crushed lump of sugar in old fashion glass.
1 jigger brandy.
1 lump of ice.

Gin Sling.

1 crushed lump of sugar in old fashion glass.
1 jigger gin.
1 lemon peel.
1 lump ice. Stir.

Irish Sling.

In old fashion glass.
Crush 1 lump sugar.
Add 1 jigger Irish whiskey.
2 small lumps of ice.

Rum Sling.

1 crushed lump of sugar in old fashion glass.
1 jigger Jamaica rum.
1 lump of ice.

Scotch Sling.

1 crushed lump of sugar in old fashion glass.
1 jigger Scotch.
1 orange peel.
1 lump of sugar.

Whiskey Sling.

In old fashion glass.
Crush 1 lump of sugar.
Add 1 jigger bourbon.

SMASH.**Brandy Smash.**

In old fashion glass.
Crush $\frac{1}{2}$ lump of sugar with 3 sprigs of mint.
1 jigger brandy.
1 lump of ice. Stir and serve.

Gin Smash.

Same as Brandy Smash, except substitute gin for brandy.

Mint Smash.

Crush some mint and $\frac{1}{2}$ lump sugar in old fashion glass.
1 jigger whiskey.
1 lump ice. Stir and serve.

Whiskey Smash.

Same as Mint Smash.

TODDIES.**Apple Toddy.**

Crush $\frac{1}{2}$ lump of sugar with little water in an old fashion glass.

1 lump of ice.

1 jigger applejack.

1 lemon peel. Stir.

Brandy Toddy.

Same as Apple Toddy.

Use brandy instead of applejack.

Gin Toddy.

Same as Brandy Toddy.

Use gin instead of brandy.

Kentucky Toddy.

Crush $\frac{1}{2}$ lump of sugar with a little water in an old fashion glass.

1 jigger bourbon.

1 lump ice. Stir.

Mint Toddy.

Crush $\frac{1}{2}$ lump of sugar and 3 sprigs of mint in old fashion glass.

1 jigger bourbon.

1 lump of ice. Stir.

Peach Toddy.

Crush $\frac{1}{2}$ lump of sugar in old fashion glass.

1 jigger peach brandy.

1 lump ice.

1 lemon peel.

Pendennis Toddy.

Crush $\frac{1}{2}$ lump of sugar with a little water in an old fashion glass.

1 jigger bourbon.

1 lump of ice.

Rum Toddy.

Same as Peach Toddy, except use 1 jigger Jamaica rum instead of peach brandy.

Scotch Toddy.

Same as Rum Toddy, except use Scotch whiskey instead of rum.

Southern Toddy.

$\frac{1}{2}$ lump of sugar crushed in old fashion glass.

1 jigger bourbon.

1 lemon peel. Stir.

Whiskey Toddy.

Crush $\frac{1}{2}$ lump of sugar with a little water in old fashion glass.

1 jigger bourbon.

1 lemon peel. Stir.

INDEX

ABSINTHE

Absinthe cocktail.....	17
drip	67
frappe	61
Adalor cup	48
Adonis cocktail.....	17
Alaska cocktail.....	17
Albern cocktail.....	25
Ale Sangaree.....	67
Alexander cocktail....	17
American beauty punch	81
grog	63
grog, hot.....	63
Amer Picon highball..	62
pouille	67
pouille fizz.....	55
sour	92
Ammonia and Seltzer..	67
Anderson cocktail.....	17
Angel blush.....	67
dream	67
kiss	67
tip	67
Angostura fizz.....	55
ginger ale.....	67
lemonade	65
phosphate	67
soda	68
Anisette frappe.....	61
Antilles cocktail.....	17
Apollinaris lemonade..	65
Appetizer	67
Applejack cocktail....	17
toddy, hot	64
Apple toddy.....	96
Apricot brandy rickey..	91
Arctic punch	90
Ardsley cocktail.....	17
cooler	45
Armour cocktail.....	17
Assorted frappes.....	61
Astor punch.....	81
Astoria cocktail.....	17
Auto cocktail.....	18
Automobile cooler....	45
Aviation cocktail.....	18
Bacardi cocktail.....	18
Bachelor dream.....	68
Ballantine cocktail....	18
Baltimore bracer.....	68
Bamboo cocktail.....	18
Baraccas cocktail.....	18
Barry cocktail.....	18
Bayard fizz.....	55
Beadlestone cocktail..	18
Beals cocktail.....	18
Beauty cocktail.....	18
Beauty spot cocktail..	19
Beer shandy.....	68
Benedictine frappe....	61
Bermuda high ball....	62
Beverages, when to	
serve	12
Bijou cocktail.....	18
Bill Meyer punch.....	82
Billy Taylor Cooler...	45

BIRD

Bird cocktail.....	19
Bird of Paradise.....	68
fizz	55
Bishop	68
Bishop cocktail.....	19
punch	82
Bishop's cup	48
Bishop Potter cocktail..	19
Bismark fizz	55
Bissell sweeper.....	68
Black Hawk cocktail..	19
Black Jack	68
Blackstone cocktail &	
special	19
Blackstone cooler....	45
nectar	90
Blackthorne cocktail..	20
Blue blazer.....	63
Bobbie Burns cocktail..	19
Boles cocktail.....	20
Booby cocktail.....	20
Bordelaise punch.....	82
Boston cooler.....	45
milk punch	82
Boules cafe.....	63
Bourbon Collins.....	44
high ball	62
rickey	91
whiskey punch.....	82
Bracer, Baltimore....	68
de luxe	70
Hungarian	72
Morning	74
tip-top	79
Bradley Martin.....	68
Brain duster.....	68
Brandy, burnt with	
peach	63
Brandy champrelle....	69
cocktail	20
Collins	44
crusta	69
daisy	53
eggnog	54
fizz	55
fix	69
flip	60
float	69
high ball	62
julep	64
punch	82
rickey	91
sangaree	69
scaffa	69
sling	95
smash	95
sour	92
toddy	96
Brant cocktail.....	20
Bridal cocktail.....	20
Brighton cocktail....	20
Bronx cocktail.....	20
dry cocktail	20
Terrace cocktail...	21
Brooklyn cocktail.....	20

BROWN	
Brown cocktail.....	21
Brunswick punch.....	83
sour	92
Brut cocktail	21
cocktail (French) ..	21
Buck, gin	91
Bull dog cooler.....	45
Bull moose punch.....	83
Bull pup cooler.....	45
Bull's eye cup.....	48
Burgundies	6
Burgundy cup.....	48
Burnt brandy with peach	63
Busch cocktail.....	21
Busse flip.....	60
Byrrh cocktail.....	21
Cabinet cocktail.....	21
Cafe au kirsch cocktail.	21
Cafe Boules	63
Cafe de Patee cocktail.	21
Calisaya cocktail.....	21
Calumet club cocktail.	21
Cameo Kirby cocktail.	22
Canadian fizz.....	56
whiskey fizz	55
whiskey sour.....	92
Cardinal punch.....	83
Cascade high ball....	62
Cat cocktail	22
C. A. W. cocktail.....	22
Champagne	3
Champagne cocktail... cup	22 49
punch	83
sour	92
Chantecler cocktail....	22
Chartreuse frappe....	61
Chauncey cocktail....	22
Chicago fizz.....	55
Chocolate cocktail.... cream puff	22 69
daisy	53
flip	60
Chrisp cocktail.....	22
Cider cocktail..... cup	22 49
cup, without liquor	50
Cincinnati cocktail....	22
Clare cocktail.....	22
Claret cobbler..... cup	16 50
fizz	56
lemonade	65
mull	64
punch	83-84
punch, hot	86
punch, hot.....	63
Clarets	6
Clifton cocktail.....	23
Cliquot	69
Clove cocktail.....	23
Clover leaf cocktail... Club soda lemonade... Cobbler, claret	23 66 16
port wine	16
rhine wine	16
sherry	16
whiskey	16
Cocktail, absinthe....	17
Adonis	17

COCKTAIL	
Albern	25
Alaska	17
Alexander	17
Anderson	17
Antilles	17
applejack	17
Ardsley	17
Armour	17
Astoria	17
auto	18
aviation	18
Bacardi	18
Ballantine	18
bamboo	18
Baraccas	18
Barry	18
Beadlestone	18
Beals	18
beauty	18
beauty spot.....	19
bijou	18
bird	19
Bishop	19
Bishop Potter.....	19
Black Hawk.....	19
Blackstone, & Sp'l.	19
blackthorne	20
Bobbie Burns.....	19
Boles	20
booby	20
brandy	20
Brant	20
bridal	20
Brighton	20
Bronx	20
Bronx dry.....	20
Bronx Terrace.....	21
Brooklyn	20
Brown	21
brut	21
brut (French).....	21
Busch	21
byrrh	21
C. A. W.....	22
Cabinet	21
cafe au kirsch.....	21
Cafe de Patee.....	21
calisaya	21
Calumet Club	21
Cameo Kirby	22
cat	22
champagne	22
chantecler	22
Chauncey	22
chocolate	22
chrisp	22
cider	22
Cincinnati	22
Clare	22
Clifton	23
clove	23
clover leaf	23
C. O. D.....	23
coffee	23
Colonial	23
Columbus	23
Coney	23
Congress	23
consolidated	23
Cornell	23

COCKTAIL

coronation	24
Creole	24
Crescent	24
Cristie	24
Cuban	24
Cushman	24
Diaguiri	24
Delmonico	24
dimention	24
Dorr	24
down	24
dream	25
dry Martini	25
Dubonnet	25
Duchess	25
Duke	25
duplex	25
Dutch Charlie's	25
emerald	25
Emerson	25
Evans	25
Ewing	26
express	25
Fairbank's	26
fancy brandy	26
fancy gin	26
fancy whiskey	26
farmer's	26
favorite	26
feather	27
Flushing	26
four dollar	26
fourth degree	27
Fourth Regiment	26
Fox shot	27
Frank Hill	26
French Canadian	27
futurity	27
Gibson	27
gin	27
golf	27
good fellow	27
good times	27
Graham	27
grit	27
Guggenheim	28
Hall	28
Hart	28
Harvard	28
Harvester	28
Hearst	28
Highland	28
Highstepper	28
Hillard	28
Holstein	28
homestead	28
Honolulu	29
Howard	28
Hudson	29
hunter	29
improved martini	29
infuriator	29
Iris	29
Irving	29
Isabelle	29
Italian	29
Jack rose	29
Jack Zeller	29
Japanese	29
Jenks	30
Jersey	30

COCKTAIL

Jersey Lily	30
Jim Lee	30
Jockey club	30
John	30
Judge	30
Junkins	30
Kentucky Colonel	30
Leonora	30
Lewis	30
Liberal	30
Lcewi	31
Loftus	30
Lone tree	31
Love	31
Lusitania	31
Mallory	31
Manhattan	31
Manhattan Jr.	31
Marconi	31
Marguerite	31
Marqueray	31
Marquette	31
Martini	31
Mauser	32
McCutcheon	32
McHenry	32
McLane	35
Merry widow	32
Metropolitan	32
Metropolitan (southern)	32
Miller	23
millionaire	32
Milo	32
Montana	32
morning	33
Nana	33
Narragansett	33
Netherland	33
Newman	33
Nicholas	33
North Pole	33
Nutting	33
Ojen	33
Ojen (New Orleans)	33
old fashion	34
old fash'n star	39
Olivette	34
opal	34
opera	34
orange blossom	34
Oyster Bay	34
Palmer	34
Palmetto	34
Pan-American	34
Paradise	34
Parisian	34
parson	35
Pat's	36
peacock	35
Peblo	35
pheasant	35
Phila. special	35
Pick-me-up	35
Picon	35
pine tree	35
ping pong	35
Pink lady	35
Plaza	35
Poet's dream	35
polo	36

COCKTAIL

Polo farm	36
Porter	36
prairie	36
prince	36
Prince Henry	36
Princeton	36
Racquet club	36
Reis	36
Richmond	36
Riding club	37
Robert Burns	37
Robin	37
Rob Roy	36
Rose	37
Rossington	37
royal ruby	37
royal smile	37
ruby	37
Sabath	37
St. Francis	39
St. John	39
St. Peter	39
Salome	37
Sandy McKay	38
Saratoga	38
Scheuer	38
Sherman	38
sherry	38
silver	38
Slome	38
Smith	38
society	38
soda	38
soul kiss No. 3	39
South Africa	39
Spanish absinthe	33
Spaulding	39
Sphinx	39
star	39
Story	39
strawberry	39
sunshine	40
swan	40
tango	40
taxi	40
Tip top	40
treasury	40
Trilby	40
Trowbridge	40
Tulane	41
turf, No. 1	40
turf, No. 2	41
Tussetto	41
Tuxedo	41
Two-spot	41
U. C.	41
Union League	41
Van Wyck	41
Van Zandt	41
Vienna	41
Virgin	42
Waldorf	42
Waldorf Queens	42
Waldorf special	42
waxen	42
West India	42
whiskey	42
white elephant	42
white lion	42
white rat	42
wonder	43

COCKTAIL

Yale	43
Yankee prince	43
York	43
Zabriskie	43
Zaza	43
Zazarac	43
C. O. D. cocktail	23
Coffee cocktail	23
flip	60
Collins, brandy	44
bourbon	44
Irish	44
rye	44
rum	44
Scotch	44
Tom	44
Colonial cocktail	23
Columbus cocktail	23
Columbia skin	63-70
Combination punch	84
Conclave punch	90
Coney cocktail	23
Congress cocktail	23
Consolidated cocktail	23
Cooler, Ardsley	45
automobile	45
Billy Taylor	45
Blackstone	45
Boston	45
bull dog	45
bull pup	45
Country club	45
Dunham	46
Durkee	45
Floradora	46
Floradora (Imperial)	46
ginger ale	46
grape juice	46
Hawaii	46
Hilly Croft	46
Irish whiskey	46
Khatura	46
mint	47
moraine	47
Narragansett	47
orange blossom	47
Remsen	47
Robert E. Lee	47
Sabath	47
sarsaparilla	47
Scotch	47
Sea side	48
white	48
Cornell cocktail	23
Coronation cocktail	24
Country club cooler	45
Cream flip	60
Cream puff	70
puff, chocolate	69
Cream punch	84
Creme de menthe	
frappe	61
Creole cocktail	24
Lady	70
punch	84
punch, hot	63
Crescent cocktail	24
Christie cocktail	24
Crystal slipper	70
Cuban cocktail	24

CUBAN

milk punch	90
Cup, Adalor	48
Bishop's	48
bull's eye	48
Burgundy	48
champagne	49
cider	49
cider, without liquor	50
claret	50
ginger ale, with liquor	51
ginger ale, without liquor	51
grape juice without liquor	50
grape juice, with liquor	50
Lord Latounne ...	51
Moselle wine	51
Rhine wine.....	52
sauternes	52
sauternes (South- ern)	52
Turk's neck.....	53
velvet	53
Curacao frappe	61
punch	84
Cushman cocktail.....	24
Daiguirí cocktail.....	24
Daisy, brandy	53
chocolate	53
fizz	56
gin	53
ginger	53
Highland	53
June	54
rum	54
star	54
whiskey	54
Delmonico cocktail....	24
De luxe bracer.....	70
Diamond fizz	56
Diarrhea mixture.....	70
Dimention cocktail....	24
Dog days	70
Dorr cocktail	24
Double standard sour..	92
Down cocktail	24
Dream	70
Dream cocktail.....	25
Dry gin fizz.....	56
Dry Martini cocktail..	25
Dubonnet cocktail.....	25
Duchess cocktail.....	25
Duke cocktail.....	25
Dunham cooler.....	46
Duplex cocktail.....	25
Durkee cooler.....	45
Dutch Charlie's cocktail	25
Dutch Mike	70
Egg flip	61
Egg lemonade	66
Eggnog, brandy	54
Eggnog, rum	54
Eggnog, whiskey.....	54
Egg phosphate	71
Egg sour	92
Elsie Ferguson fizz....	56
Elmwood punch.....	84
Emerald cocktail.....	25
Emerson cocktail.....	25

EMPRESS

Empress punch.....	85
Evans cocktail.....	25
Ewing cocktail.....	26
Express cocktail.....	25
Fairbank's cocktail....	26
Fancy brandy cocktail.	26
gin cocktail	26
whiskey cocktail...	26
Farmer's cocktail.....	26
Favorite cocktail.....	26
Feather cocktail.....	27
Fish house punch.....	85
Fizz, Amer Picon, pouffle	55
Angostura	55
Bayard	55
bird of Paradise...	55
Bismark	55
brandy	55
Canadian	56
Canadian whiskey..	55
Chicago	55
claret	56
daisy	56
diamond	56
Elsie Ferguson.....	56
Galvez	56
gin	56
golden gin	57
Grenadine gin	57
Holland gin	57
Irish whiskey.....	57
Jap	57
King Cole	57
Lalla Rookh	57
merry widow	58
morning glory.....	58
New Orleans.....	58
Remus	58
royal gin	58
Ruebli	58
Scotch whiskey....	59
silver	59
silver bowl	59
sloe gin	56
snowball	59
strawberry	59
sunshine	59
Tom gin	56
violet	59
Waldorf	59
whiskey	60
whiskey grenadine..	60
Flip, brandy	60
Busse	60
chocolate	60
coffee	60
cream	60
egg	61
gin	61
port wine	61
reviver	61
rum	61
sherry	61
Float, tip	79
Floater	71
Floradora cooler.....	46
cooler (Imperial)...	46
Flushing cocktail.....	26
Four-dollar cocktail...	26
Fourth degree cocktail.	27

FOURTH

Fourth Regiment cock- tail	26
Fox shot cocktail.....	27
Frank Hill cocktail... ..	26
Frappe, absinthe.....	61
anisette	61
assorted	61
Benedictine	61
chartreuse	61
creme de menthe... ..	61
curacao	61
Frazie	71
French Canadian cock- tail	27
French flag.....	71
Fruit lemonade	66
Futurity cocktail.....	27
Gaff, shandy	77
Galvez fizz.....	56
Garden of Eden.....	71
Gibson cocktail	27
Gin buck	91
cocktail	27
daisy	53
Gin fizz	56
fizz, dry.....	56
fizz, golden	57
fizz, grenadine	57
fizz, holland	57
fizz, royal	58
Gin flip	61
high ball	62
julep	64
rickey	91
sling	95
smash	95
sour	93
sour, grenadine.....	93
toddy	96
Ginger ale, angostura..	67
cooler	46
cup with liquor... ..	51
cup, without liquor.	51
punch	91
Ginger daisy.....	53
Glassware	13-14
Golden dream	71
Golden gin fizz.....	57
Golden slipper.....	71
Golf cocktail	27
Golfer	71
Good fellow cocktail... ..	27
Good times cocktail... ..	27
Goodman punch	85
Graham cocktail.....	27
Grape juice cooler.....	46
cup, with liquor... ..	50
without liquor.....	50
Grape juice julep.....	65
Green tie	71
Grenadine fizz, whiskey	60
Grenadine gin fizz.....	57
gin sour	93
Grenadine sour	93
Grit cocktail	27
Grog, American	63
hot American	63
Guggenheim cocktail... ..	28
Hall cocktail	28
Halsted street	71
Hancock sour	93

HAPPY

Happy thought	72
Harding punch.....	85
Hart cocktail.....	28
Harvard cocktail.....	28
Harvester	72
cocktail	28
Hawaii cooler	46
Headache drinks.....	72
Hearst cocktail.....	28
Herald punch.....	86
High ball Amer Picon.	62
Bermuda	62
Bourbon	62
brandy	62
cascade	62
gin	62
Irish rose	62
Pall Mall	62
Pompier	62
Queens	62
rye	62
Scotch	62
Highland cocktail.....	28
daisy	53
Highstepper cocktail... ..	28
Hillard cocktail.....	28
Hilly Croft cooler.....	46
Holland gin fizz.....	57
gin punch	86
Holstein cocktail.....	28
Homestead cocktail... ..	28
Honey and rum.....	77
Honolulu cocktail.....	29
Hook and eye.....	72
Horse's neck	72
Hot American grog... ..	63
applejack toddy... ..	64
claret punch.....	63
claret punch	86
Creole punch.....	63
lemonade	64-66
milk punch	64
spiced rum	64
Howard cocktail.....	28
How to handle & serve wines	3
How to obtain best re- sults	2
Hudson cocktail.....	29
Hungarian bracer.....	72
Hunter cocktail.....	29
Improved Martini cock- tail	29
Infuriator cocktail... ..	29
Iris cocktail	29
Irish Collins	44
rose	72
rose high ball.....	62
sling	95
whiskey cooler.....	46
whiskey fizz	57
whiskey punch.....	86
whiskey rickey.....	91
whiskey sour.....	93
Irving cocktail	29
Isabelle cocktail.....	29
Italian cocktail.....	29
Jack rose cocktail... ..	29
Jack Zeller cocktail... ..	29
Jamaica rum sour... ..	93
Japanese cocktail.....	29

JAP

Jap fizz	57
Jenks cocktail.....	30
Jersey cocktail.....	30
flashlight	72
Jersey Lily cocktail...	30
pousse cafe.....	73
Jersey sour	93
sunset	73
Jim Lee cocktail.....	30
Jockey club cocktail...	30
John cocktail	30
Judge cocktail	30
Julep, brandy	64
gin	64
grape juice.....	65
Kentucky mint.....	65
mint, western style.	65
pineapple	65
June daisy	54
rose	73
Junkins cocktail.....	30
Kentucky Col. cocktail.	30
mint julep	65
toddy	96
Khatura cooler	46
King Cole fizz.....	57
King's cordial	73
Knickerbein	73
Knickerbocker	73
punch	86
Lalla Rookh	73
fizz	57
L'Armour pousse	76
Lemonade, angostura..	65
Apollinaris	65
claret	65
club soda	66
egg	66
fruit	66
hot	64-66
plain	66
Lemon phosphate.....	74
Lemonade, seltzer.....	66
soda	66
Leonora cocktail.....	30
Lewis cocktail.....	30
Liberal cocktail.....	30
Loewi cocktail.....	31
Loftus cocktail.....	30
Lone tree cocktail....	31
Lord Baltimore punch.	86
Lord Latounne cup....	51
Love cocktail	31
Lusitania cocktail	31
Maderia	11
Maiden dream	73
Mallory cocktail.....	31
Mamie Taylor	74
Mamie Taylor's sister.	74
Mamie Taylor (South-	
ern)	74
Manhattan cocktail....	31
Jr. cocktail.....	31
Marconi cocktail	31
Marguerite cocktail....	31
Marqueray cocktail....	31
Marquette cocktail....	31
Martini cocktail.....	31
cocktail, dry.....	25
cocktail, improved.	29
Martinique	74

MAUSER

Mauser cocktail	32
McCutcheon cocktail...	32
McHenry cocktail.....	32
McLane cocktail.....	35
Merry widow cocktail..	32
fizz	58
punch	86
Metropolitan cocktail..	32
cocktail (southern).	32
Milk punch	87
punch, Boston.....	82
punch, Cuban.....	90
punch, hot	64
Milk & seltzer.....	74
Milk shake	91
shake punch.....	91
Miller cocktail.....	23
Millionaire cocktail....	32
punch	87
sour	93
Milo cocktail	32
Mint cooler	47
julep, Kentucky....	65
julep, Western style	65
punch	91
smash	95
toddy	96
Molasses and rum.....	77
Montana cocktail.....	32
Monticello punch	87
Moraine cooler.....	47
Morning bracer.....	74
cocktail	33
glory fizz	58
star	75
Moselle wine cup.....	51
Moselle wines	8
Mull claret	64
Nana	74
cocktail	33
Narragansett cocktail..	33
cooler	47
Negus, port wine.....	64
Netherland cocktail....	33
Newman cocktail.....	33
New Orleans fizz.....	58
Nicholas cocktail.....	33
Non-alcoholic punches..	90
North Pole cocktail....	33
Nutting cocktail.....	33
Ojen cocktail.....	33
cocktail (New Or-	
leans)	33
Old fashion cocktail...	34
star cocktail	39
whiskey punch.....	90
Olivette cocktail.....	34
Opal cocktail	34
Opera cocktail	34
Orangeade	66
Orange blossom cocktail	34
Orange blossom cooler.	47
Oyster Bay cocktail...	34
Pall Mall high ball...	62
Palmer cocktail.....	34
Palmetto cocktail.....	34
Pan-American cocktail.	34
Paradise cocktail.....	34
Parisian	75
cocktail	34
pousse cafe.....	75

PARSON	
Parson cocktail.....	35
Pat's cocktail.....	36
Peacock cocktail.....	35
Peach blow.....	75
Peach brandy punch..	87
Peach toddy.....	96
Peblo cocktail.....	35
Pendennis toddy.....	96
Perfecto	75
Pheasant cocktail....	35
Philadelphia sp'l cockt'l	35
Phosphate angostura..	67
lemon	74
Pick-me-up cocktail...	35
Picon cocktail.....	35
Pinapple julep	65
Pine tree cocktail....	35
Ping pong cocktail....	35
Pink lady cocktail....	35
Plain lemonade.....	66
Plaza cocktail.....	35
Poet's dream cocktail.	35
Polly	75
Polo cocktail.....	36
farm cocktail.....	36
Pompier high ball....	62
Pony punch	87
Port	9
Port starboard.....	75
Port wine cobbler....	16
flip	61
negus	64
sangaree	75
Porter cocktail.....	36
shandy	75
Porto Rico	75
Pouffle, Amer Picon..	67
Pousse cafe, 1 & 2....	76
Jersey Lily.....	73
Parisian	75
Renaud's	76
Pousse, l'Amour	76
Prairie cocktail.....	36
Prince cocktail.....	36
Prince Henry cocktail.	36
Princeton cocktail....	36
Promoter	76
Punch, American beauty	81
Arctic	90
Astor	81
Bill Meyer	82
Elshop	82
Blackstone nectar..	90
bordelaise	82
Boston milk	82
bourbon whiskey...	82
brandy	82
Brunswick	83
bull moose	83
cardinal	83
champagne	83
claret	83-84
combination	84
conclave	90
cream	84
Creole	84
Cuban milk	90
Curacao	84
Elmwood	84
Empress	85
fish house	85

PUNCH	
ginger ale.....	91
Goodman	85
Harding	85
Herald	86
holland gin.....	86
hot claret	63
hot claret	86
hot creole	63
hot milk	64
Irish whiskey.....	86
knickerbocker	86
Lord Baltimore....	86
merry widow.....	86
milk	87
milk shake	91
millionaire	87
mint	91
Monticello	87
non-alcoholic	90
old fashion whiskey	90
peach brandy.....	87
pony	87
regent	87
Rhine wine	88
Roman	88
Roosevelt	88
rye whiskey.....	82
Salome	88
sauternes	88
Schley	89
Scotch whiskey....	89
Sheridan	89
sherry chicken	89
Soda Negus bowl...	77
soother	89
special	89
Steinway	89
Waldorf	90
Waldorf (non-alco-	
holic)	91
Queen Charlotte.....	76
Queen's high ball....	62
Racquet club cocktail.	36
Red swizzle	76
Regent punch	87
Reis cocktail	36
Remsen cooler.....	47
Remus fizz	58
Renaud's pousse cafe..	76
Results, how to obtain	
the best	2
Reviver flip	61
Rhine wine cobbler...	16
cup	52
punch	88
& seltzer	77
Rhine wines	8
Richmond cocktail...	36
Rickey, Apricot brandy	91
bourbon	91
brandy	91
gin	91
Irish whiskey....	91
rum	91
rye	91
Scotch	91
Riding club cocktail..	37
Robert Burns cocktail.	37
Robert E. Lee cooler..	47
Robin cocktail	37
Rob Roy cocktail.....	36

ROMAN

Roman punch	88
Roosevelt punch.....	88
sour	94
Rose cocktail.....	37
Rossington cocktail....	37
Royal gin fizz.....	58
smile cocktail.....	37
Ruby cocktail.....	37
Ruby royal cocktail....	37
Ruebli fizz	58
Rum Collins	44
crusta, St. Croix...	78
Rum eggnog	54
flip	61
Rum and honey.....	77
Rum, hot spiced.....	64
Rum and molasses....	77
Rum rickey	91
sling	95
sour	94
sour, Jamaica	93
toddy	96
Rye Collins	44
high ball	62
rickey	91
whiskey punch.....	82
Sabath cocktail.....	37
cooler	47
St. Croix rum crusta.	78
St. Francis cocktail...	39
St. John cocktail.....	39
St. Peter cocktail.....	39
Salome cocktail.....	37
punch	88
Sam Ward	77
Sandy McKay cocktail.	38
Sangaree, ale.....	67
port wine.....	75
sherry wine.....	77
Saratoga cocktail.....	38
sour	94
Sarsaparilla cooler...	47
Sauternes	7
Sauternes cup.....	52
Sauternes cup (south- ern)	52
punch	88
Scheuer cocktail.....	38
Schley punch	89
Scott Collins	44
cooler	47
high ball	62
rickey	91
sling	95
sour	94
toddy	96
whiskey fizz	59
whiskey punch.....	89
Sea side cooler.....	48
Seltzer and ammonia..	67
Seltzer & milk.....	74
Seltzer lemonade.....	66
Shake, tea	79
Shandy, beer	68
Shandy gaff	77
Shandy, porter	75
Sheridan punch.....	89
Sherman cocktail.....	38
Sherry and bitters....	77
Sherry chicken.....	77
chicken punch.....	89

SHERRY

cobbler	16
cocktail	38
flip	61
Sherry wine sangaree.	77
Silver bowl fizz.....	59
Silver cocktail.....	38
dream	77
fizz	59
sour	94
Single standard.....	77
Sling, brandy.....	95
gin	95
Irish	95
rum	95
Scotch	95
whiskey	95
Sloe gin fizz.....	56
Slome cocktail.....	38
Smash, brandy.....	95
gin	95
mint	95
whiskey	95
Smith cocktail.....	38
Snowball	78
fizz	59
Society cocktail.....	38
Soda, angostura.....	68
cocktail	38
lemonade, club....	66
negus punch bowl..	77
Soother	78
punch	89
Soul kiss.....	78
No. 3 cocktail....	39
special	78
Sour, Amer Picon....	92
brandy	92
Brunswick	92
Canadian whiskey..	92
champagne	92
double standard...	92
egg	92
gin	93
grenadine	93
grenadine gin.....	93
Hancock	93
Irish whiskey.....	93
Jamaica rum.....	93
Jersey	93
millionaire	93
Roosevelt	94
rum	94
Saratoga	94
Scotch	94
silver	94
Southern	94
stone	94
Touraine	95
whiskey	94
South Africa cocktail.	39
Southern sour.....	94
toddy	96
Spanish absinthe cock- tail	33
Spaulding cocktail...	39
Special punch.....	89
Sphinx cocktail.....	39
Spiced rum, hot.....	64
Star cocktail	39
cocktail, Old Fash'n	39
daisy	54

STEINWAY

Steinway punch.....	89
Stinger	78
Stone fence.....	79
Stone sour.....	94
Stonewall	79
Story cocktail.....	39
Strawberry cocktail...	39
fizz	59
Suisette	79
Suissess	79
Sunshine cocktail.....	40
fizz	59
Susie Taylor.....	79
Swan cocktail.....	40
Tango cocktail.....	40
Taxi cocktail.....	40
Tea shake	79
Therapeutic value of wines	3
Three-quarter	79
Tip float	79
Tip-top bracer.....	79
Tip top cocktail.....	40
Tobie Tobias.....	80
Toddy, apple	96
brandy	96
gin	96
hot applejack.....	64
Kentucky	96
mint	96
peach	96
Pendennis	96
rum	96
Scotch	96
Southern	96
whiskey	96
Tom Collins.....	44
Tom gin fizz.....	56
Tom & Jerry.....	80
Touraine sour.....	95
Treasury cocktail.....	40
Trilby cocktail.....	40
Trowbridge cocktail...	40
Tulane cocktail.....	41
Turf cocktail No. 1...	40
No. 2	41
Turk's neck cup.....	53
Tussetto cocktail	41
Tuxedo cocktail.....	41
Twentieth century...	80
Two-spot cocktail.....	41
U. C. cocktail.....	41
Union League cocktail.	41
Van Wyck cocktail....	41
Van Zandt cocktail....	41
Velvet	80
Velvet cup	53
Vichy	80

VIENNA

Vienna cocktail.....	41
Violet fizz	59
Virgin cocktail.....	42
Waldorf cocktail.....	42
fizz	59
punch	90
punch (non-alco- holic)	91
Queens cocktail....	42
special cocktail....	42
Waxen cocktail.....	42
West India cocktail...	42
When to serve bever- ages	12
Whiskey Cobbler.....	16
cocktail	42
cooler, Irish.....	46
daisy	54
eggnog	54
fix	81
fizz	60
fizz, Irish.....	57
fizz, Scotch	59
float	81
lemonade	66
punch, bourbon....	82
punch, Irish.....	86
punch, old fash'n..	90
punch, rye	82
sling	95
smash	95
sour	94
sour, Canadian....	92
sour, Irish.....	93
toddy	96
White cap	80
cooler	48
elephant cocktail...	42
horse	80
lion cocktail.....	42
plush	80
White rat cocktail...	42
Widow's dream.....	81
kiss	81
Wine flip, port.....	61
Wines, how to handle & serve	3
Wines, Moselle.....	8
therapeutic value of	3
Wonder cocktail.....	43
Yale cocktail.....	43
Yankee prince cocktail.	43
York cocktail.....	43
Zabriskie cocktail....	43
Zazarac cocktail.....	43
Zaza cocktail.....	43
Rhine	8



MEMORANDA

Faint, illegible text on the left side of the page, possibly bleed-through from the reverse side.

Faint, illegible text on the right side of the page, possibly bleed-through from the reverse side.

THE HOTEL MONTHLY
HANDBOOK SERIES

for Hotel, Restaurant, Transportation
Catering, Institution and Club Use

For Sale By

The Hotel Monthly, John Willy, Publisher
443 So. Dearborn St., CHICAGO

Sent to any address (carriage prepaid) upon
receipt of price.

A Selection of Dishes and the Chef's Reminder. By Chas. Fellows. Is the most popular of Hotel Monthly handbook series. Contents includes: 450 entrees of meats, fowl and game. 200 entrees suitable for Fridays and vegetarians. 89 sweet entrees. 78 hors d'oeuvres—hot and cold. 85 salads. 131 soups, broths and bouillons. 67 consommés. 40 kinds of fish and 400 ways of cooking them. 182 sauces, showing their ingredients. 125 garnishes, showing their composition. 7 fancy butters. 10 flavoring vinegars. 8 fritter batters. 50 fancy potato dishes for garnishing. 24 miscellaneous recipes. 46 valuable hints to cooks and stewards. **BREAKFAST**, including fruits in season, cereals, fish (37); fried meats (15); entrees and miscellaneous (59); omelets (28); eggs (35); cold meats; potatoes (19); hot breads and cakes; drinks; specimen breakfast menus. **LUNCHEONS**, including soups (37); relishes; fish; luncheon entrees (157); luncheon menus. **SUPPER**, including vegetable salads and their dressings (47); chafing dish service and cookery (36); wine service. A pronouncing glossary of culinary terms giving 734 translations. The book is vest pocket size, printed on bond paper, bound in leather. Price, postpaid, \$1.

The Culinary Handbook. By Charles Fellows. The most complete reference book for all things culinary that has ever been produced in single volume of 200 pages. Recipes and explanations for upwards of 4,000 different articles and dishes. The book is of especial value because entirely in English, and the contents are so grouped as to be easily found; also there is to the book a carefully compiled index so that reference to any particular item can be had on the instant. This index also is of particular value as a reminder. The book is handsomely bound in leather and printed on bond paper. Price, postpaid, \$2.

Fellows' Menu Maker with Appendix Menus and Bills of Fare. Contains suggestions for selecting and arranging menus for hotels and restaurants, with object of changing from day to day to give continuous variety of foods in

season. A reminder for the breakfast, luncheon, dinner and supper cards, together with brief notations of interest to the proprietor, steward, headwaiter and chef. An exposition of catering ideas calculated to popularize public dining halls. A chapter devoted to the most popular soups, fish, boiled meats, roasts, and entrees; also a department for banquet bills of fare and suggestions for dinner party menus. An appendix of 100 pages of sample menus and bills of fare. Price, postpaid, \$2.

Paul Richards' Pastry Book includes practical recipes for breads, rolls and buns of all kinds; puddings, hot and cold, of all kinds; pudding sauces, cakes of all kinds, icings, cake ornamenting, pies of all kinds, with the different pastes and fillings, tarts of all kinds, creams of all kinds, ice creams and ices, cups, sherbets, frappes, frozen punches, glaces, timbales, charlottes, sweet omelets, fritters, compotes, jellies, jams, syrups, extracts, sugar boiling, colors the popular candy and confectionery goods, egg preserving; German, English, French, Scotch, and other specialties; together with many useful hints, supplemented with about three thousand indexed reference lines. It is without doubt the most complete and best pastry book ever written. One hundred and eighty pages. Leaf measures $6\frac{1}{2} \times 9\frac{1}{2}$ inches. Printed on buff linen ledger paper, hand sewed, and bound in leather. Price, postpaid, \$2.

The Lunch Room, by Paul Richards, supplies a long-felt want, not alone for the proprietors of lunch rooms as a guide to making and marketing their foods and beverages, but also is of great value to hotel-keepers; in particular those that have been on the American plan and are changing over to European plan; or others, established European plan, that are following the now very general custom of putting in a lunch room in addition to the restaurant. Contains plans, book-keeping forms and specimen bills of fare. Price, postpaid, \$2.

Vest Pocket Pastry Book. By John E. Meister. The most useful book for pastry cooks and bread bakers ever published. The author has produced in condensed form a series of receipts for breads, cakes, pies, puddings, creams, ices, jellies, etc., especially adapted to the requirements of the average American hotel, restaurant, bakery, club and institution. The book contains five hundred receipts, including hot puddings, pudding sauces, etc. (57 receipts); cold puddings, side dishes, jellies, etc. (77 receipts); ice creams, water ices, punches, etc. (90 receipts); pasties, patties, pies, tarts, etc. (68 receipts); cakes (77 receipts); icings, colorings, sugars, etc. (17 receipts); bread, rolls, yeast raised cakes, griddle cakes, etc. (60 receipts); miscellaneous receipts (55 receipts). This book is printed on linen paper and bound in leather. Price, postpaid, \$1.

Vest Pocket Vegetable Book. By Chas. G. Moore. Is the first and only book of the kind championing a reformation in vegetable cookery as necessary to the great improvement of the average hotel and restaurant cuisine. Is in many respects the most important culinary book for hotel requirements ever written. One hundred and twenty-six pages; an index of over a thousand references; gives the history and the English, French and

German names of the different vegetables; receipts for the vegetable salads, sauces and garnishes. The book is not, as its title might infer, an advocate of the vegetarian theory, but, rather, is an earnest plea for a more general recognition of the vegetable kingdom, in combination with the animal kingdom, as a prolific source of supply of appetizing, wholesome and nutritious foods for mankind. The book is printed on bond paper; bound in leather. Price, postpaid, \$1.

The Fish and Oyster Book, by Leon Kientz. Contains 400 recipes, including fish of all kinds; shell fish of all kinds; frog's legs, turtle, terrapin, snails, scallops, shrimps, mussels; the stocks, essences, roux and sauces; the butters; the garnishings; the forcemeats, batters, borders, etc. The book also contains thirty choice menus for luncheons, dinners and banquets. The book is so thoroughly indexed that any recipe can be located on the instant. The author has been chef of Rector's famous Oyster House in Chicago for many years, and is a man of international reputation. The book is vest pocket size, printed on linen paper, and bound in leather. Price, postpaid, \$1.

Vachon's Economical Soups and Entrees. Contains receipts for one hundred soups, and two hundred entrees. Is a serviceable book for those catering for hearty eaters, where cost of meal is first consideration from the caterer's standpoint. All the receipts are for wholesome, palatable dishes, and many of them for dishes that can be served to advantage in high class catering establishments. Book is vest pocket size, printed on bond paper and bound in leather. Price, postpaid, \$1.

The Practical Hotel Steward. By John Tellman. Forms the most complete exposition of the steward's duties that has appeared in print. Contains articles on the management of help, bill of fare making, banquets, party catering, buying, carving; storeroom and winerom book-keeping (illustrated); kitchen, bakeshop and storeroom equipment (with lists of utensils); organization for small, medium and large hotels; plan of working department, specimen bills of fare, menus, requisition blanks, market lists, etc.; also an exhaustive article on the wines and liqueurs of the world. Price, \$2.

Pocket Prices Reference Book. By John Tellman. For use of proprietors, managers and stewards. A classified arrangement of about 1,500 different articles of a caterer's market list, including provisions, wines and cigars, china, glass, silverware, bar, billiards, painters', laundry, engineers' and miscellaneous supplies, kitchen utensils, linens, carpets, stationery, drugs and general expense, with space for entry of brand, minimum, and maximum price, size of package and quantity purchased. Several pages of wax engraved rulings for table compilation of quantity, price, averages, etc., by day, month and year for comparison with preceding year. These tables are ready reference for quantity and cost of coal, charcoal, sawdust, milk, cream, salt, ice; stock used by bar; amount of commissary purchased; transportation charges; house count; cost per capita; total cost of all supplies and service each month; issues of commissary to the various departments; cafe operating and cafe receipts; table of freight rates, etc. An exhaustive index listing a thousand different articles, is a valuable compilation for "reminder" purposes. Book is printed on bond paper and bound in leather. Price, postpaid, \$1.

Clifford M. Lewis' American Plan Checking System has demonstrated its effectiveness in hotels conducted by Mr. Lewis during the last six years. Its introduction has effected a great saving both in storeroom issues and dining-room service. The system is elaborated to provide for the meals check system between the front office and the dining-room, and between kitchen and dining-room; also the system is adapted for hotels conducted on both the American and European plans. Price, postpaid, \$1.

Applegreen's Bar Book, or How to Mix Drinks. By John Applegreen, formerly of Kinsley's, Chicago, and Holland House, New York. Third edition, revised. This little book is intended to serve a useful purpose as a vest pocket ready reference where high class bar or catering service is demanded. By a careful compounding of the different receipts as directed, and the use of only first-class ingredients, success is assured. The departments include: Cocktails, Collins, Coolers, Daisies, Fizzes, Frappes, High Balls, Hot Drinks, Mint Juleps, Miscellaneous Drinks, Party Drinks, Punches, Rickeys, Smashes, Sours, Temperance Drinks and Toddies; also menu and wine list suggestions. The book is printed on linen paper, bound in leather. Price, postpaid, \$1.

Drinks. By Jacques Straub, price \$1.00.

The American Waiter. By John B. Goins. Instructs in the different branches of a waiter's work from bussman to head waiter. Over forty illustrations. The only book that shows by means of diagrams table setting, tray setting, table building; how to serve different foods and wines; and specimen menus, with instruction on service for American plan dining-room, restaurant, cafe, buffet, and private party. There is a valuable chapter on restaurant work. The book is carefully indexed. Vest pocket size. Printed on bond paper, bound in leather. Price, postpaid, \$1.

The Frank E. Miller Pocket Wages Book for 28-, 30-, and 31-day months. A series of wax engraved tables on bond paper, bound in leather. Invaluable for ready reference. Used by railroad systems and large employers of labor. Price, 50 cents: or on cloth sheets, 75 cents.

Preston's Hotel Calculator for computing board bills, wages of help, room rent, etc., by the day, week and month. 120 pages. Price, postpaid, fifty cents.

The Pattison Loose Leaf and Card System for Hotel Front Office Bookkeeping. By W. C. Pattison: Utilizes the Hotel Monthly Patented Room Rack Ledger System for its base, and elaborates with cash sheets, auditor's sheets, methods of handling mail and express, keeping track of bills due, etc., etc. The only book of its kind in print. Profusely illustrated. Printed on linen ledger paper, bound in leather. Price, \$3.

Clarenbach System of Hotel Accounting (Second Edition). Describes a complete system of bookkeeping for the average hotel of the American plan; and with slight changes can be adapted for all kinds of hotels. It utilizes the Hotel Monthly patented room rack ledger system for the front office, and provides simple and effective methods of keeping track of the different departments, as store room, wine room, cigar room; also explains method of keeping the private office books, including journal, ledger, and private office cash book. The only complete system of hotel bookkeeping in print; profusely illustrated. Printed on linen ledger paper; bound in leather. Price, \$3.

