

DRINKS— LONG & SHORT



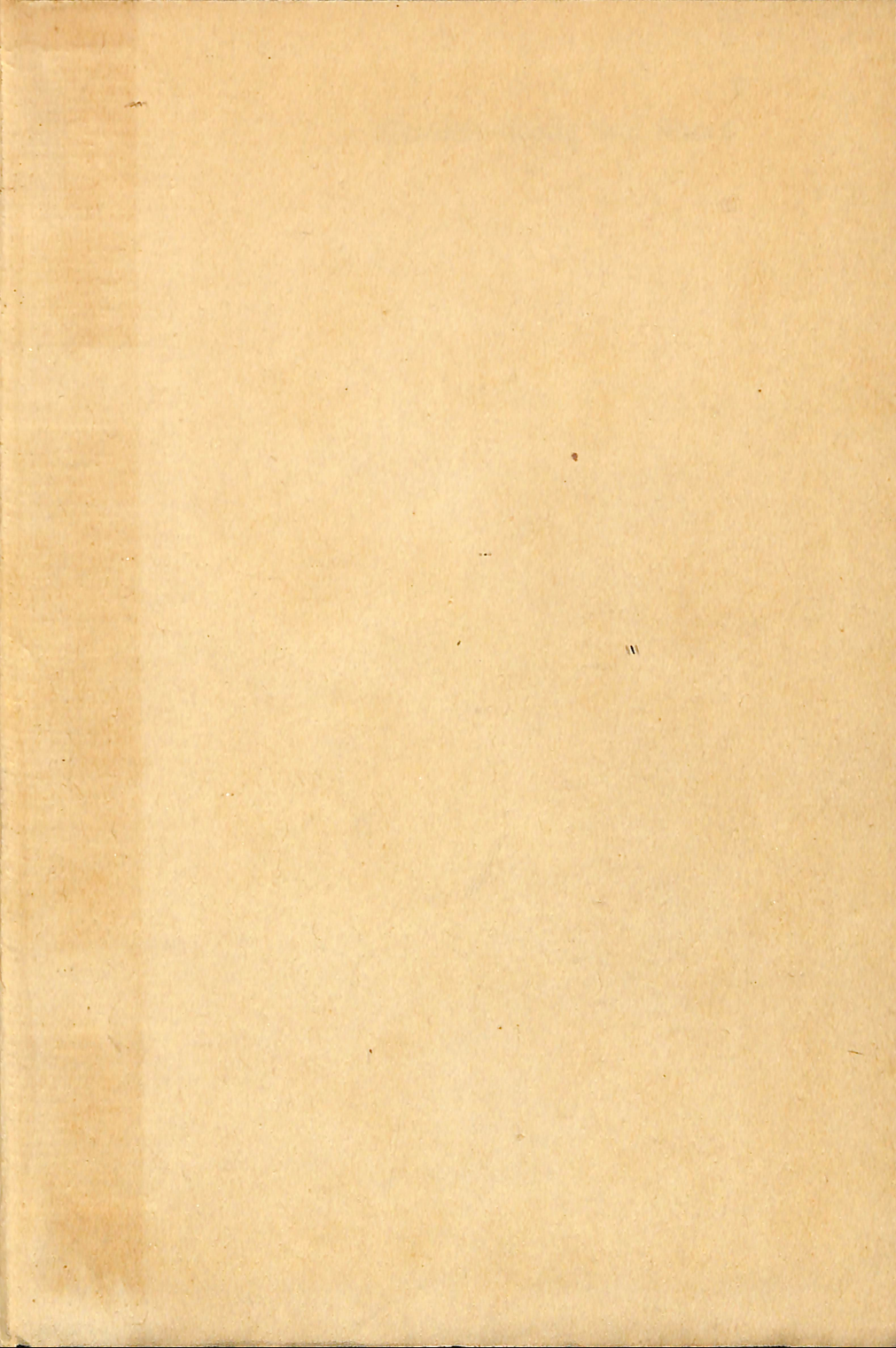
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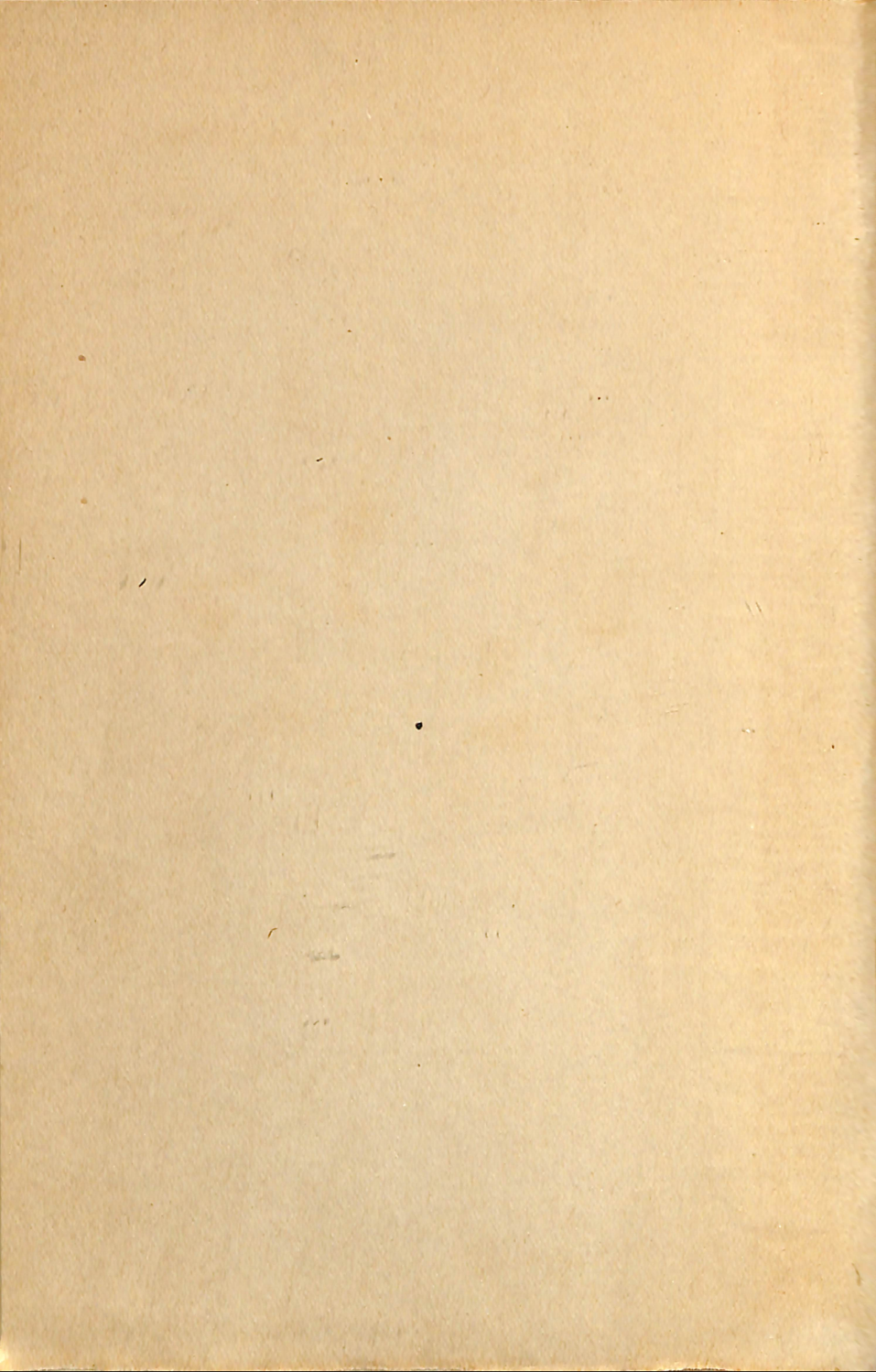
by
Nina Toye & A. H. Adair

With a Preface, "*In a Glass*," by
X. MARCEL BOULESTIN

Wrapper design by J. E. LABOUREUR

THIS is a June book, and if summer deigns to stay, it should be *the* June book. For it contains the recipes of the nectar which Mr. Adair dispenses at that newest and most intriguing of restaurants for which M. Boulestin purveys the ambrosia. And if you have made your way to that corner of Leicester Square where Boulestin's hangs out a tricolor awning, you will know that Mr. Adair's cocktails and juleps and punches are drinks with a difference. What riches are here for the thirsty—drinks long and short, steaming and iced, dry drinks, sweet drinks, stiff drinks, soft drinks (yes, one or two for "our American friends"), and a preface, *In a Glass*, by M. Boulestin, exhilarating as a cocktail itself.





Drinks—Long and Short

By

X. MARCEL BOULESTIN

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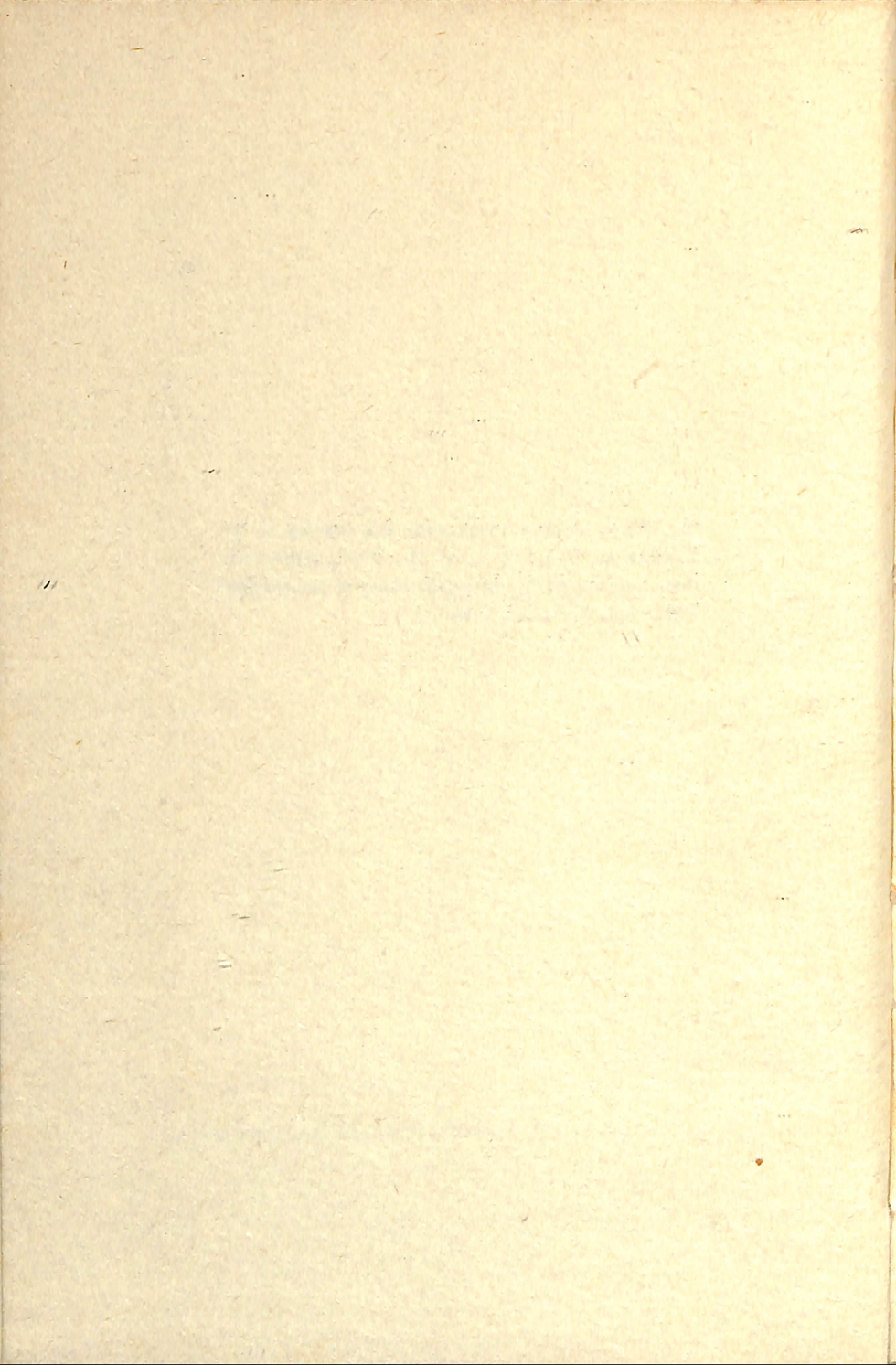
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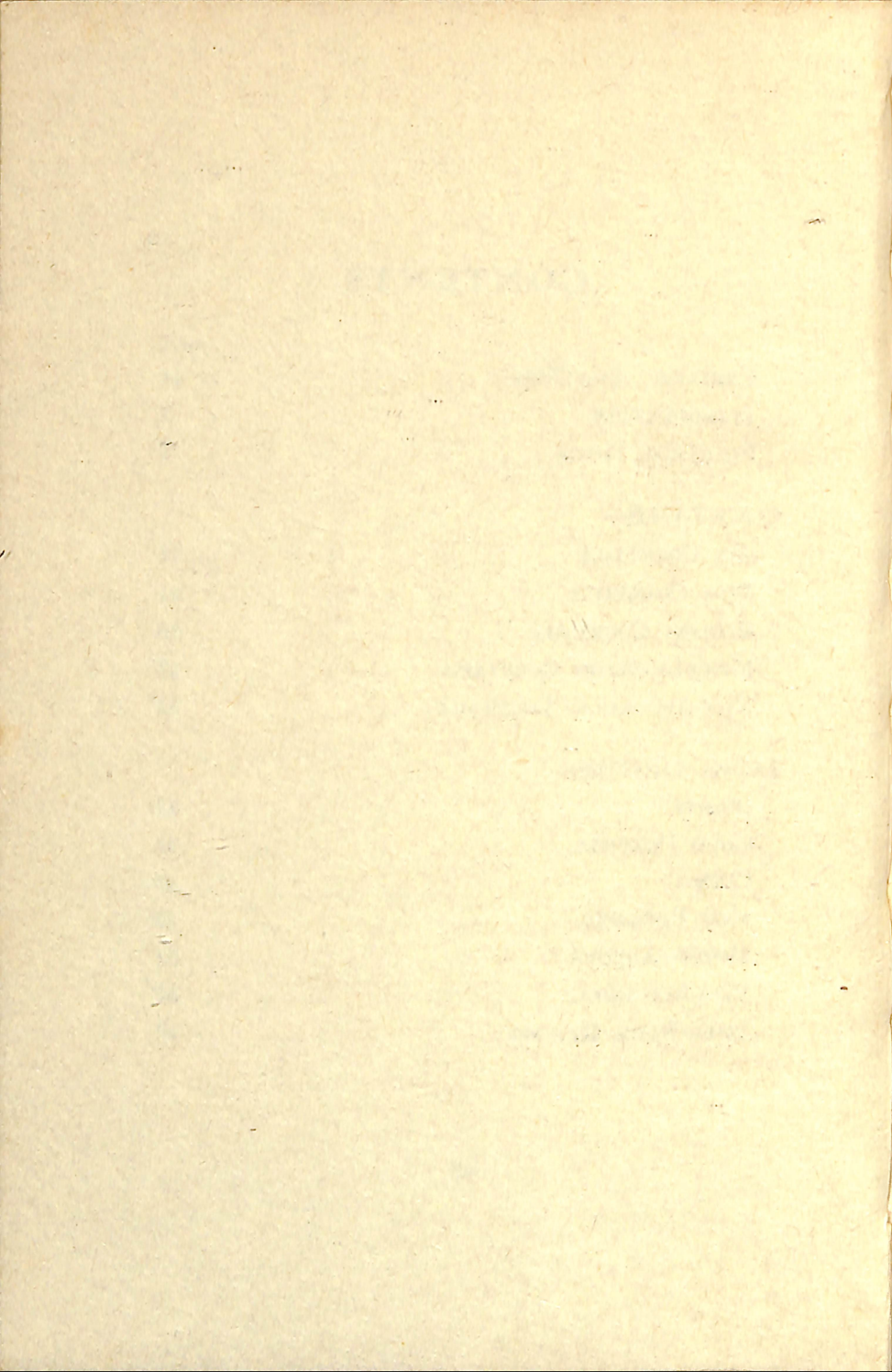
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Mr. Adair wishes to express his thanks to the Editors of *Vogue*, *Eve* and the *Daily Express* for their permission to reproduce some of the receipes which appear in this book.



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PREFACE

IN A GLASS

I SHOULD state here, now, without any further delay, and emphatically, that, as a wine drinker, and a gourmet, I disapprove of cocktails. I specially disapprove of the English concoctions called (for no reason whatsoever) cocktails, and served two minutes before dinner.

The cocktail habit, as generally practised in England, is a vice—in the same way that the American baseball is a form of sadism or of masochism—unless it be a mortification. It does not in the least correspond to the elegant drinking of various mixtures in Parisian bars, or to the even more charming cocktail parties in private houses. It is then six or seven o'clock, and of course, you would not dream of dining before nine. But the idea of swallowing a strong cocktail just before your soup, then expecting to appreciate and enjoy good food and noble wines amounts to sheer insanity. How much saner, for instance, is my friend Nicole, who drinks cocktails at night, between dances. And what champagne ever tasted better than that pint of Clicquot, bought and drunk hurriedly, at breakfast time, during a ride in occupied Flanders?

Yet, one can disapprove and appreciate at the same time. And the poetic charm of the cocktail is so powerful, its appearance so perversely fascinating, its perfume so complex, its effect so subtle that one cannot help, not only yielding to so many attractions, but also being, at times, and for reasons almost purely literary, moved, if not to tears, at least to exaltation.

In fact, as it were, the mysticism of St. Therese, the pity of Dostoïevsky, the laughter of the sun, the speed of a non-stop express, the jungle of Douanier Rousseau—in a small, thin glass, frosted and warming.

"Les invités s'attardent longtemps.

*Etendus dans des rocking-chairs ils s'abandonnent
à ce climat amollissant.*

*Sur un signe de son maître le vieux Jupiter sort d'un
petit meuble laqué*

Une bouteille de Xérès

Un seau à glace

Des citrons . . .

Personne ne parlait plus . . .

Il n'y avait plus un souffle dans l'air

*On entendait dans le lointain le rire énorme de la
grenouille-taureau qui abonde dans ces parages."*

It is a poem of Blaise Cendrars. It might be an etching of Dufresne. Drinks, long and short. Drinks as the expression of modern life, of post-war civilisation. A romantic symbol, both remote and precise. The collaboration of the scientist and the poet—that is, the barman.

It began centuries ago, probably about 1885. There is a play of Donnay (he had just left the Chat Noir and the august Académie Française had not yet looked upon him as a possible member) in which an act begins by a dialogue about American drinks. I cannot remember exactly, but it runs charmingly, something like this:—

*"Voici venir l'été, c'est le moment de boire des alcools
glacés (we said des alcools in those heroic days). Savez
vous faire des cocktails? J'ai un ami, garçon fort riche et
qui aime boire." . . .*

There was, at the same time, or slightly before, that delightful genius Alphonse Allais, also his immortal

Captain Cap, great amateur of logic and of drinks. These are the classics.

There was the Bar de la Paix where celebrities spent an hour drinking short and long mixtures of an American origin, by way of a change from the absinthe dear to Verlaine and to officers in provincial garrison towns. America was not dry. England had no income tax. Drugs were unknown in Paris.

Now, a new phase in the history of the cocktails: amateurs attempt them, and successfully. To the technique of the professional they add the intelligent taste and the imagination of the educated man—though I would not go so far as recommending the *Désespoir* invented by M. Jean Cocteau. M. Paul Morand is, I understand a genius at mixing drinks (there ought to be one of his called *Les amis nouveaux*). Rumour has it that M. Max Jacob is at present working on a *Cocktail à l'eau Bénite*, which promises well. And M. Darius Milhaud who seems to be an expert in melodious drinks as well as in musical dissonances, writes:

"Sous les tropiques, le cocktail est une nécessité. Saint Léger Léger une disait qu'il fallait la latitude de Singapour pour comprendre le cocktail. A Rio-de-Janeiro pendant les mois d'été, il était indispensable, pour éviter l'accablante torpeur des journées torrides, d'aller le soir dès six heures au bar de l'hôtel des Etrangers. Vêtu de blanc, très élégant, le Barman dispose d'un choix merveilleux et l'on peut varier à l'infini la boisson qui stimule et qui fortifie. . . ."

In London also, on a chilly summer evening, cocktails are *une nécessité*, and their exotic charm remains untouched (I am not speaking of the shouting, immediate, brutal satisfaction of almost pure gin, or of its effects on a dull company at dinner). But how few appreciate their fuller meaning, their more subtle value. One can feel exquisitely in love after two cocktails *à l'absinthe* and I have had drinks mixed by a negro barman which

had a languorous and nostalgic appeal, which made me homesick for countries I did not know.

*"Fuir ! là-bas fuir ! Je sens que des oiseaux sont ivres
D'être parmi l'écume inconnue et les cieux !"*

Ah ! names of tropical islands, liqueurs sweet and strange, negro carvings, souvenirs of the heroines of Francis Jammes, intense vegetations, steamers, illustrations in the Larousse dictionary, vague echo of childish longings, pathetic visions. The Explorer stays at home.

X. MARCEL BOULESTIN.

INTRODUCTION

THE derivation of the word "cocktail" seems to be shrouded in mystery and though there are several stories connected with the origin of this delicious and subtle little *apéritif*, these stories differ so widely that none of them seem worth quoting. But it is interesting to know that the cocktail habit was more or less established in America so early as 1869 and in a manual on the subject of mixed drinks, written about that time and now relegated to the Dead Language Department of American bookshops, one finds an amusing paragraph concerning ice: "Of late years, artificial ice has taken to some extent, largely in the Southern States, the place of the natural product."

Things have changed since those days and icebergs, like solitude, are becoming elusive. The method of mixing a cocktail has altered too, for the shaker was unknown at the time of the first cocktails, which were mixed in a glass and stirred with a spoon, a process far less satisfactory than that of our present day.

To the making of cocktails there is no end, nor is the art likely to perish from the earth. The word "art" is used advisedly, for the compounding of a cocktail is a delicate business. There is as much art in the blending of flavours in a glass as in the blending of colours on a canvas or in a scheme of decoration. Even the choice of the appropriate cocktail for any occasion betrays the hostess' *savoir faire*—one might better say *savoir boire*—or her lack of it.

Those who despise the cocktail, who denounce cocktail-drinking as a pernicious habit, are out of their own mouths condemned. The person who absorbs six or more cocktails at a sitting is no more and no less a commendable member of society than would be he who, as a prelude to dinner, consumed a pound of caviare or six dozen oysters, or in the middle of the afternoon regaled himself on a box of salted almonds or a barrel of olives. Over-indulgence in cocktails betrays a gross spirit and an utter lack of understanding of the rôle of the cocktail.

Our forebears were wont to pursue the party spirit, which they called conviviality, through a procession of bottles of sherry, claret, champagne, port and what not, marching steadily athwart the repast and after; that pursuit ended only too frequently in the recumbent forms of those same valiant drinkers being swept up with the crumbs in the morning. What was worse, not infre-

quently those convivial souls grew quarrelsome, and your three-or-more-bottle man found himself, without quite knowing how he got there, on the duelling ground, while in his ears echoed the grim order: "Pistols for two and coffee for one." Not that the duel was the ineluctable last green of a promising drinking career, it was purely incidental, a bunker by the way; but with gout looming ahead as the inevitable 18th hole of a triple-bottled course, the expectation of life must have been distinctly poor. One may doubt, too, whether the cause of conviviality was truly served by those prodigal potations.

Your modern diners-out and above all the hostess who entertains them, are no less imbued by the party spirit but they prefer greater economy of means and, reversing the ancestral process, choose to begin dinner, not only to end it, on good terms with themselves and the world. As an introduction to the modern, more brilliant and certainly less uproarious conviviality, the cocktail stands supreme. Nothing else so adequately bridges the dull interval between the guests' arrival and the announcement of dinner, not to mention that awful first quarter of an hour when, uninspired and forlorn in a cocktail-less house, one casts about in one's mind for a subject unconnected with the weather with which to open conversational battle with one's neighbour. Sherry will not do the trick, nor

yet the experience of the most accomplished hostess, charm she never so wisely. These specifics work slowly, and by the time their virtues begin to tell, dinner is a third over. But start the proceedings with a cocktail and see how, as if by magic, your guests unbend from their proud estate, mark how their tongues wag, and with what lively interest they engage their respective partners! It would be interesting to learn how many hostesses owe their reputation for brilliant and successful entertaining to that modest ally, the cocktail.

Do not forget, however, that there are cocktails and cocktails. Many of them are not everybody's meat, and a few are poison to some. The dry cocktail has its votaries, and to these a sweet concoction is anathema, while the lover of sweet flavours will make a medicine-taking face on tasting the purest gem of a dry collection. Consider well your company, the menu and the occasion before selecting the appropriate cocktail which should be as inevitable as the *mot juste*. It is a subtly artful affair, this process of selection. One cocktail will make an admirable prelude to champagne, another will attune the palate to hock or cider cup, but neither of these would be the proper introduction to claret or burgundy, while whisky-and-soda, though apparently a neutral drink, requires a different herald. Does the party threaten to prove heavy

in the hand, leaven its lumpishness with an *absinthe* cocktail, a Green Devil or a Kingston cocktail, and watch the result.

Concerning the menu, as a general rule the richer the food the stronger and brighter the cocktail, and *vice versa*. There is, you see, more in this question of choice than meets the eye. Many a good dinner has been ruined by the wrong cocktail.

The proof the pudding may be in the eating, but the proof of the cocktail is not only in the pleasure in sipping its subtle deliciousness, but also in the enlivening, slightly exhilarating effect it has upon the drinker. Considered in its relation to the dinner or supper party, it is as the patch on a powdered beauty's cheek, the deft touch that gives piquancy to a frock, the opening phrase that rivets one's attention to a story, the high light in a picture.

But the cocktail needs no apology. Nothing succeeds like success, and the "success of the cocktail has long since been recognised by those who use it with discrimination in its proper place. It is not the mission of the cocktail to allay thirst or to while away the afternoon or evening hours. For that purpose exists the legion of long drinks, alcoholic or otherwise.

For leisurely consumption during a hot afternoon or evening a gin rickey or mint julep, iced tea or coffee, a rum punch, a fruit or other long drink

will refresh both mind and body, while hot punch or toddy lend charm to the coldest of winter evenings if served to the accompaniment of a good fire. Conversation in both cases will take care of itself, and that, oh hostess, is the secret of successful entertaining.

PRACTICAL HINTS

It may be possible to make bricks without straw—that is a question for brickmakers to decide. Certainly it is not possible to make cocktails without ice. Innocent of ice, the drink may be an *apéritif* or anything else you choose to call it, but a cocktail it is not. Ice, then, is the chief requisite, and unless otherwise specified in the recipe it should be chipped or cracked into small pieces, not shaved. Shaved ice melts too quickly with an unpleasantly diluting effect on the cocktail. First catch your ice then, and the remainder of the process is fairly simple.

Although it is more convenient to use a proper shaker, the lack of one need deter no ardent spirit. A wide-mouthed glass bottle with a tightly fitting screw top, such as is used for bottling fruit, supplemented by a strainer, will serve the purpose in an emergency. Even an ordinary jug with a swizzle stick to stir the mixture will answer quite well. By-the-bye, a swizzle stick should be included in the drink mixer's outfit, since it is called for in certain recipes, and no other utensil will take its place.

But to return to the shaker. The best type is that shaped like a jug or coffee-pot, the spout being fitted with a screw-cap and the stopper with a good cork. This kind of shaker does not leak as do so many of the ordinary type, and the spout and handle facilitate pouring out. Also it is more decorative in appearance. One should never forget that the charm of cocktail-making, or any other ritual connected with eating and drinking, lies in nicety of detail. The pleasure of the eye should precede that of the palate.

In mixing the cocktails given in this book, the ingredients should be poured into the shaker in the precise order given. In many cases the success of the drink depends on the observance of this direction; alteration of the order may change the entire character of the cocktail, for flavour is an exceedingly subtle thing. In every case, unless otherwise directed, the ice must be added last of all. The authors have, for convenience sake, avoided using an arbitrary measure such as the jigger; in its stead they have chosen as a measuring unit one of the glasses in which the cocktail is to be served. Glasses vary in capacity, and the jigger measure may cause the hostess the embarrassment of making either too much—which in the case of a popular cocktail is a fault, if anything, on the right side—or too little, which from the convivial point of view is that crime worse than a sin: a blunder.

The cocktail should be well shaken, stood a minute to frost and shaken again, after which it should be poured out at once. If any guest comes late to the feast his portion should be poured out with the rest. If left in the shaker the remaining ice will melt and dilute the cocktail of that dilatory one until it is a libel on the name. If desired, the shaker can be emptied, the extra glass or glasses poured back into it and the receptacle set in a cool place, preferably the ice chest, until required, when it should again be shaken.

Some cocktails may be made up in large quantities and kept bottled ready to be iced and shaken, but do not attempt this with any cocktail of which fresh or bottled fruit juice, jelly or anything of a syrupy nature is an ingredient.

When vintage wines are to be served with dinner, it is a good plan to serve with the cocktail tiny sandwiches or some other light *hors d'œuvre*, in order that the palate may not be spoiled for the delicately flavoured wines to follow. Very small and thin *pâté de foie gras* sandwiches or caviar sandwiches with the merest squeeze of lemon on each are suitable, also olives, salted nuts, biscuits plain or cheese, cheese straws, or small rolled slices of brown bread-and-butter, with or without a tiny strip of *pimento* in the middle. No hostess should forget that a choice wine has always the right of way; nothing must

be allowed to destroy or even lessen the delicacy of its bouquet. By providing *hors d'œuvres* with the cocktail, choosing the cocktail itself with regard to the dinner wines, and allowing a short interval to elapse between the cocktail and the serving of dinner, the danger can be avoided.

The cocktails selected for publication in this book have all been tested and approved. Some have been contributed by friends whose generosity in imparting their cherished recipes the authors gratefully acknowledge, the others are the original invention of the authors themselves. Recipes belonging to clubs have that fact mentioned in the name. For general convenience, recipes which in their original form made cocktails for two, four, five, or more persons have been standardised, so that every cocktail in this book provides for six persons unless otherwise stated.

In making punch the sugar should be melted in water, boiling water if the punch be hot, and added to the mixture as a syrup.

COCKTAILS

GIN COCKTAILS

ORANGE BLOSSOM

(Four People)

For this cocktail take two glasses of gin and two of orange juice; add six drops of orange bitters and a teaspoonful of essence of orange blossom (it can be bought at most stores and Soho shops, the French kind called *eau de fleurs d'oranger* being the best). Put the mixture into the shaker with ice, shake well, and serve.

PAT'S SPECIAL

Take two glasses of gin, two of sherry and two of *Dubonnet*; put these into a shaker with two dashes of *Crème de Cassis* and two dashes of *Abricotine*. Add broken ice, shake well and serve with a cherry and a small slice of orange. (This recipe is from Hatchett's Bar).

PRUNEAUX COCKTAIL

Two glasses of gin, two of sherry, one of prune syrup and one of strained orange juice. Shake for longer than usual.

MADGE

Three glasses of gin, two of *Dubonnet* and one of orange juice. Add a dash of lime juice before shaking, and sugar to taste.

SPECIAL MARTINI

Four glasses of gin, one and a half of French *Vermouth*, and not quite half a glass of Essence of Orange Blossom. Before shaking, add a dash of *Absinthe* and one or two of *Angostura* bitters.

WESTBROOK

Three and a half glasses of gin, one and a half of Italian *Vermouth* and one glass of whisky. Just before shaking add a little sugar to taste.

KICKER

Three glasses of gin, two of sweetened lemon juice and half a glass of French *Vermouth*.

BITER

Four glasses of gin, two glasses of sweetened lemon juice and two of *Chartreuse*. Add a dash of *Absinthe* just before shaking.

SPRING

Three glasses of gin, two of *Dubonnet* and of *Benedictine*. Add a dash of Wormwood bitters and serve with an olive in each glass

GASPER

Three glasses of gin and three of *Absinthe*. You may add a little sugar if you like but nothing else. Shake very thoroughly.

MOONSHINE

Three glasses of gin, two glasses of French *Vermouth* and one of *Maraschino*. Add, before shaking, a drop of Wormwood bitters.

OPALE

Three glasses of gin, two of sweetened orange juice and one glass of *Cointreau* and essence of orange in equal proportions.

YELLOW DAISY

Three glasses of gin, two of *Vermouth* and one of *Grand Marnier*. Add a dash of *Absinthe* before shaking.

WHITE HEAT

Put six glasses of gin into the shaker with a dash of *Absinthe* and a dash of orange bitters. This cocktail must be shaken very thoroughly and must be drunk immediately.

MARMALADE COCKTAIL

Sweet and slightly bitter, this cocktail is distinctly a luncheon *apéritif*. Two tablespoonfuls of marmalade (Cooper's Oxford Marmalade), the juice of one large juicy lemon or two small ones,

and four glasses of gin are the ingredients of this cocktail. Shake well, and pinch a piece of fresh orange peel over each glass.

APRICOT COCKTAIL

Two glasses and a half of orange juice, two glasses and a half of gin, one puddingspoon brimming full of apricot brandy. Ice well and shake.

GREEN DEVIL

A potent cocktail, very dry, warranted to wake up any party. Contrary to most cocktails no depression is felt when the effect wears off. This cocktail can be mixed or bottled for use. Four glasses of gin, three quarters of a glass of *Noilly Prat Vermouth*, one quarter of a glass of Italian *Vermouth* (*Martini Rossi*), half a glass of *Centerbe*, green and unsweetened. Ice and shake well. Serve so cold that the glasses are frosted.

M'EN FOUS COCKTAIL

A mild cocktail. One glass and a half of grapefruit juice, to which add one teaspoonful of lemon juice; one glass and three quarters of gin (generous measure), two glasses of *Noilly Prat Vermouth*, three quarters of a glass of *Liqueur des Iles Crème d'Orange*. Ice and shake. Rinse the glasses with Orange Bitters before serving cocktail.

27th OF APRIL COCKTAIL

One glass and a half of gin. Full measure. Two glasses brimming of *Noilly Prat Vermouth*, three quarters of a glass of Italian *Vermouth* (*Martini Rossi*), three quarters of a glass of May Blossom Brandy, three teaspoonfuls of sloe gin. Ice and shake. Rinse the glasses with Orange Bitters.

ORANGE MARTINI

Two glasses and a half of gin, two glasses of *Noilly Prat Vermouth*, one glass of Italian *Vermouth*; soak the thinly pared peel of an orange (none of the white pith must be left on the peel) in this mixture for an hour or two before icing and shaking. Rinse the glasses with Orange Bitters.

RASPBERRY COCKTAIL

This is a very refreshing summer cocktail. Slightly crush a cupful of fresh raspberries and add two glasses of gin. Let stand a couple of hours. Strain. Add to the liquor thus obtained a liqueur glass of *Kirsch* and two glasses of white wine (not too dry a Hock, Graves, or Chablis). Ice and shake. Put a fresh raspberry in each glass when serving.

MOONLIGHT

A very dry cocktail. One glass and a half of grape-fruit juice, two glasses of gin, half a glass of *Kirsch*, *Mirabelle* or *Quetsch*, two glasses of

white wine. Ice and shake well. Serve with a thinly pared strip of lemon peel in each glass.

CAT'S EYE

Half a glass of Kia Ora Lemon Squash, half a glass of water, two glasses of gin, one tablespoonful of *Kirsch*, half a glass of *Cointreau*, two glasses (scant measure) *Noilly Prat Vermouth*. Ice well and shake. Serve an olive in each glass.

MAIDEN'S BLUSH

An excellent luncheon cocktail. Two glasses of gin, two glasses and a half of grapefruit juice, half glass of *grenadine*, one puddingspoonful of brandy, one dash of Peach Bitters. Use plenty of ice. Can be served with a crystallised cherry in each glass.

MINT COCKTAIL

(Luncheon)

Soak a bunch of fresh green mint in a glass and a half of dry white wine for two hours. Add half a glass of *Crème de Menthe*, two glasses of gin and a glass and a half of the white wine. Ice and shake well. Serve with a sprig of green mint in each glass.

ALMOND COCKTAIL

Heat two glasses of gin (not to boiling point). Add a teaspoonful of castor sugar. While cooling, soak in it six bitter almonds blanched and a

crushed peach stone, if obtainable. When cold, add a tablespoonful of *Kirsch*, one of Peach Brandy, one glass of *Noilly Prat Vermouth* and two glasses of sweet white wine. Shake with two or three glasses of shaved ice.

APRICOT COCKTAIL

(Sweet)

Stir one teaspoonful of apricot jam into one glass of apricot brandy. Add a teaspoonful of Peach Bitters, two scant glasses of gin, two and a half glasses of *Noilly Prat Vermouth*. Set the shaker containing this mixture on ice until thoroughly chilled and shake with shaved ice—two or three glasses.

APRICOT COCKTAIL

(Dry)

Cut up two fresh apricots, crunch the stones, and soak for a couple of hours in a glass and a half of brandy. Add two teaspoonfuls of Peach bitters, two glasses of gin, and two glasses of *Noilly Prat Vermouth*. Ice and shake.

MIDSUMMER

A very pretty and refreshing summer cocktail. One glass of the juice of fresh red currants, half a glass of *Sirop de Groseille*. Mash a cupful of fresh raspberries and pour over them a glass of brandy and two glasses of gin, add the currant

juice and the *Sirof* and let stand half an hour. Add a glass of sweet white wine, ice, and shake. Serve with a raspberry or small bunch of currants in each glass.

GRAPE COCKTAIL

The juice of one lemon and a half, one and a half teaspoonfuls of grape jelly (soft), four glasses of gin. Ice and shake. This cocktail can be varied by substituting for the grape jelly any kind of strongly flavoured fruit jelly.

CLOVER CLUB

One glass and a half of *grenadine*, one teaspoonful of lemon juice, three and a half glasses of gin, the white of one large egg. Shake in plenty of ice and serve with a clover leaf on the top of each glass.

GRAPEFRUIT COCKTAIL. II

This cocktail is light but insidious. Three and a half glasses of gin, the juice squeezed from one and a half large grape fruits, sugar to taste. Ice and shake.

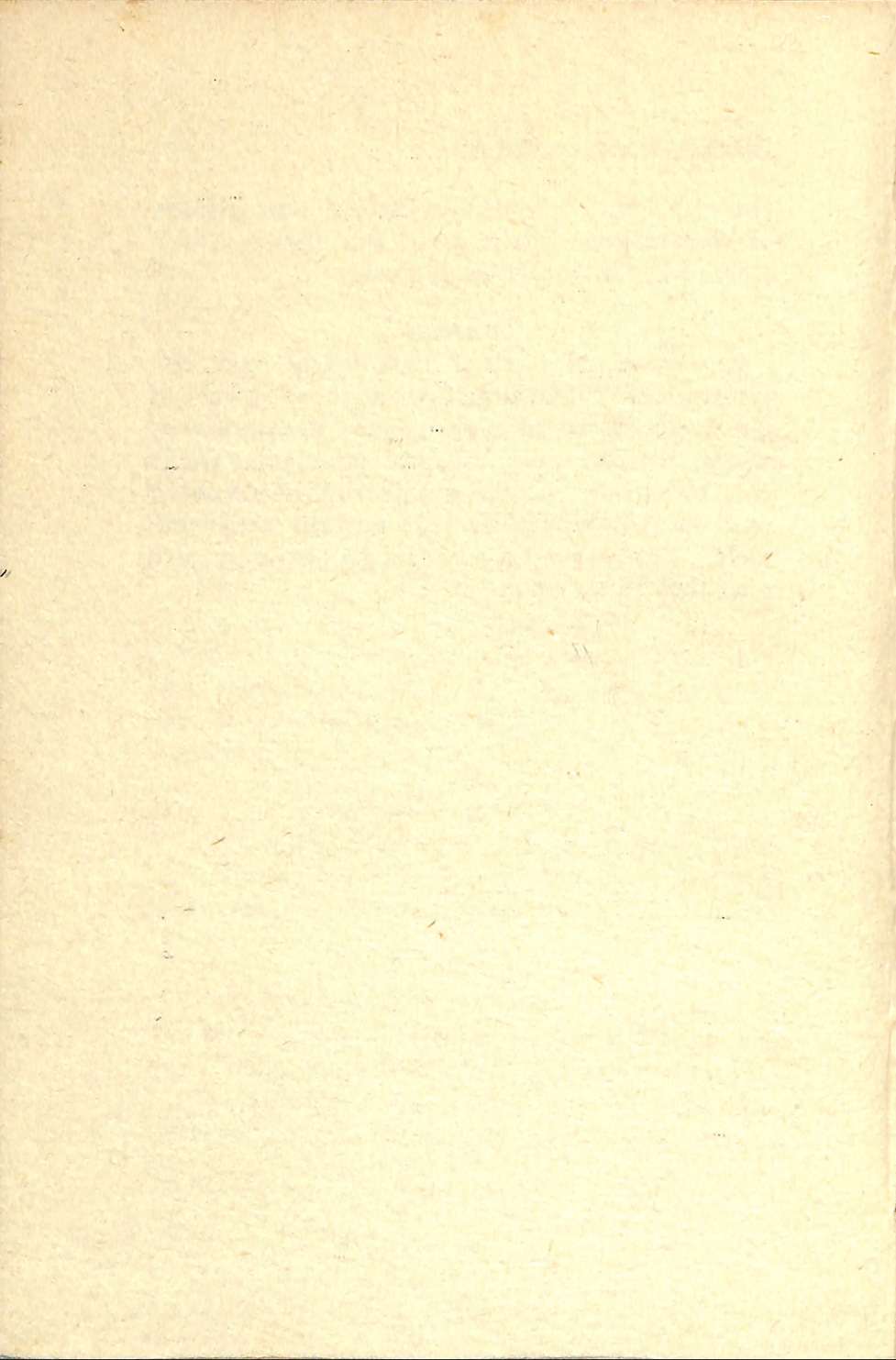
PLAIN GIN COCKTAIL

Pare a lemon as thinly as possible. On the peel pour four and a half glasses of gin, one tablespoonful of syrup (less if a dry cocktail is desired) one tablespoonful of Orange Bitters,

two dashes of *Angostura* Bitters, four glasses of shaved ice. Shake well, and serve with a strip of lemon peel in each glass.

ORANGE

One glass and a half of fresh orange juice, one tablespoonful of Orange Bitters, three glasses of gin, one teaspoonful of syrup (or a teaspoonful of castor sugar heaping full), one scant glass *Noilly Prat Vermouth*. Chill the shaker in ice and shake with largish lumps, so that not too much will melt. Squeeze a piece of orange peel over each glass before serving.



RUM COCKTAILS

KINGSTON COCKTAIL

This cocktail owes its unique flavour to the *Pimento Dram* and *Kummel*, without which it becomes just an ordinary cocktail. Put three glasses of Jamaica rum, one and a half glasses of *Kummel* and one and a half of strained orange juice into a shaker with a dash of *Pimento Dram*. Add broken ice, shake well and serve while frothy.

RUM COCKTAIL

(Four People)

Put in a shaker two glasses of Jamaica rum, a glass of sweet fruit juice, and a glass of *Cointreau* and lime juice in equal proportions. It is better to use the juice of fresh limes when possible, but if you cannot get them use unsweetened lime juice. Add a pinch of aromatic pepper (this is an important ingredient), fill up with ice, and serve as usual.

RUM COCKTAIL. II

Two and a half glasses of Jamaica rum, one and a half of *Vermouth* and two and a half of sweet orange juice. Put this in the shaker with a pinch of powdered cinnamon.

SUNSHINE

(For one Person)

One teaspoonful of *Grenadine*, half a teaspoonful of French *Vermouth*, half a teaspoonful of rum. Shake well. This recipe is from the Embassy Club.

PAULINE

Mix three glasses of rum with three of sweetened lemon juice. Add a dash of Wormwood Bitters and, before shaking, some grated nutmeg.

SPANISH TOWN

Put five glasses of rum into the shaker with a tablespoonful of brown sugar. Add more ice than is usual and shake very thoroughly. Serve with a little grated nutmeg on the top of each glass.

ECLIPSE

Four glasses of rum, one glass of *Chartreuse* and one of sweetened lemon juice. Serve with a cherry.

DAIQUIRI COCKTAIL

This recipe was brought back by the U.S. fleet from its trip round the world as the best drink it had found. Fill the shaker half full of shaved ice, add the juice of three fresh limes, a scant teaspoonful of sugar and three glasses brimming full of *Bacardi* rum. Shake well.

WHISKY COCKTAILS

GRACE'S DELIGHT

This cocktail must, of course, be thoroughly shaken immediately before serving. Put into a jug two glasses of whisky, two and a half glasses of French *Vermouth*, and half a glass of *Eau de Vie de Framboise*. Add the juice of half an orange, a teaspoonful of *Eau de Fleurs d'Oranger*, three juniper berries, a small piece of cinnamon and a little grated nutmeg. Stir well with a silver spoon and pour the mixture into a *litre* bottle through a very fine strainer. Shake the bottle and ice for an hour.

DUPPY

For this cocktail put a few cloves in a jug three quarters full of whisky, add three or four drops of Orange Bitters, and fill up with any strongly-flavoured sweet liqueur, *Grand Marnier*, *Cointreau*, or *Curacao*, then proceed with the shaker as usual and serve.

WHISVER

Here is an example of an entirely simple cocktail much in favour with the inhabitants of the

West Indies. Take a jug which will hold exactly the required amount, put in a little over one third of whisky and fill it with equal parts of French or Italian *Vermouth*. Pour the mixture into a shaker half full of crushed ice, shake well and serve.

WHISKY COCKTAIL

(Very Dry)

Three glasses of whisky, two of French *Vermouth* and half a glass of orange juice. Put into the shaker with a little grated nutmeg, and serve with an olive in the glass.

BLUES

Four glasses of whisky, and one of *Curacao*. Mix with a teaspoonful of prune syrup. You must, for this cocktail, use more ice, and shake more thoroughly than is usual.

LINSTEAD COCKTAIL

Three glasses of whisky mixed with three glasses of sweetened pineapple juice. Before shaking add a dash of Wormwood Bitters, and when the cocktails are poured out squeeze a piece of fresh lemon peel over each glass.

MINT COCKTAIL

First put two or three sprigs of mint into the shaker. Rub them round with a spoon and then pour in three glasses of whisky. Let this stand

for a few minutes. Add three glasses of sweetened lemon juice and ice, and shake very thoroughly for longer than usual.

VELVET

Three glasses of whisky and two of French *Vermouth*. Add one glass of *Crème de Parfait Amour*, a dash of *Absinthe* and two or three dashes of Wormwood bitters. Shake very well.

PLAIN WHISKY COCKTAIL

Put four glasses of whisky into the shaker with a teaspoonful of soft sugar and a few drops of Orange Bitters. Add more ice than usual and shake for longer, so that some of the ice melts to make up the required quantity.

CHOKER

Four glasses of whisky, two of *Absinthe*, and a dash of Wormwood bitters. This cocktail should be shaken very thoroughly and no sugar should be added.

TEA COCKTAIL

Two glasses and a half of green China tea, brewed strong but not allowed to stand on the leaves more than five minutes, one teaspoonful of syrup or a heaping teaspoonful of castor sugar, three glasses old Scotch or Irish liqueur whisky.

WHISKY COCKTAIL

(Plain)

Five lumps of sugar dissolved (unless a very dry cocktail is desired), one pudding spoonful *Angostura* Bitters, five glasses of whisky. Leave a large lump of ice in the shaker until it is frosted, then shake and serve.

FLYING SCOTCHMAN

One pudding spoonful of Orange Bitters, one teaspoonful of syrup or sugar dissolved, two glasses and a half of Italian *Vermouth*, three glasses of Scotch Whisky. Ice and shake.

MISCELLANEOUS COCKTAILS

KIRSCH COCKTAIL

Three glasses of *Kirsch* and three of orange juice, add, before shaking, a few drops of *Angostura* Bitters and one clove.

HATCHETT'S SPECIAL

Put two glasses of Rye Whisky, two glasses of brandy and two of *Dubonnet* into a shaker, add two dashes of *Crème de Parfait Amour* and two dashes of *absinthe*. Fill up with broken ice and shake thoroughly. This cocktail should be served with a cherry. The recipe is from Hatchett's Bar.

NIELKA

Put three glasses of *Vodka* into the shaker with two glasses of orange juice and one of French *Vermouth*. This is meant to be a very dry cocktail, but sugar may be added if desired.

ABSINTHE COCKTAIL

(One Person)

One dash of *Angostura* bitters, two teaspoonfuls of sugar syrup, one glass of *Absinthe*. Shake *very well*. This recipe is from the Embassy Club.

PINK PEARL

One glass and a half of grapefruit juice, one tablespoonful of lemon juice, half a glass of *Grenadine*, two glasses of *Calvados*, the white of one large egg. Ice and shake well. Use shaved ice.

JACK ROSE

Two glasses of the juice of fresh limes, or one and a half glasses of grapefruit juice and half a glass of lemon juice, half a glass of *Grenadine*, three glasses of *Calvados* or Apple Jack. Ice and shake well.

APPLE COCKTAIL

Two glasses of sweet cider, one glass of gin, one liqueur glass of brandy, two glasses of *Calvados* or Apple Jack.

BRANDY SNAP

(Four People)

Take one glass of brandy, not quite two of dry sherry, and one of orange juice, add one or two drops of *Angostura* Bitters, and put all this in a cocktail-shaker, fill it with broken ice, shake it well, and serve at once.

CHAMPS ELYSÉES

Three glasses of brandy, one glass of *Chartreuse* and one and a half glasses of sweetened lemon juice, put in the shaker with a dash of *Angostura* Bitters.

DOCKER

Four glasses of brandy, one of *Cointreau*, and one glass of *Dubonnet*. Just before shaking, add a few drops of Orange Bitters.

LOIRE COCKTAIL

Three glasses of brandy, two of *Grand Marnier* and one of *Maraschino*. If this is too strong for your taste, you may substitute one of the glasses of brandy for one of orange juice.

BAYANA

Put four glasses of brandy into the shaker with two of sweetened lemon juice. Add a few drops of Orange Bitters and two dashes of *Absinthe*. Shake thoroughly.

CHO:CHO

Three glasses of brandy mixed with two glasses of French *Vermouth*. Add one glass of *Curacao* and a good dash of *Absinthe* before shaking.

CURACAO COCKTAIL

(Sweet)

Two glasses and a half of orange juice, two glasses of red *Curacao*, half a glass of brandy, half a glass of gin. Ice and shake. Rinse the glasses in Orange Bitters.

COUP DE FOUDRE

One full glass of white *Centerbe* (unsweetened), three glasses of red *Curacao*, one glass and a

quarter of gin. Ice and shake well. Squeeze a piece of orange peel over each glass and put in glasses small pieces of candied orange peel.

LUCIFER

(Very Strong)

Half a glass of white *Centerbe* (unsweetened), two glasses of white *Curacao*, half a glass of *Cointreau*, two glasses of gin. Ice and shake. Rinse the glasses in Orange Bitters.

CALVADOS COCKTAIL. I

Mix two glasses of *Calvados* with two of strained orange juice, one of *Cointreau* and one of Orange Bitters. Add ice and shake well.

CALVADOS COCKTAIL. II

Put three glasses of *Calvados* into the shaker with three glasses of sweetened lemon juice. Shake thoroughly.

ALBERTINE

Two glasses of *Kirsch*, two of *Cointreau* and two of *Chartreuse*. Just before shaking add a few drops of *Maraschino*.

NICOLE

Two glasses of sloe gin, two of *Kummel* and two of orange juice. Serve with a cherry in the glass.

PLAIN VERMOUTH COCKTAIL

Put five glasses and a half of French *Vermouth* into the shaker with a teaspoonful of Wormwood Bitters and a teaspoonful of *Maraschino*. Shake very thoroughly and serve with a cherry.

DEVONIA

Put four glasses of rather sweet sparkling cider into the shaker, add two glasses of gin, a few drops of Orange Bitters and ice. Shake lightly.

TEA TIME

Put three glasses of rum into the shaker with three glasses of carefully strained cold tea. Add a dash of lime juice and sugar to taste. Shake lightly.

CHAMPAGNE COCKTAIL

Put six glasses of iced champagne into a jug with a few drops of essence of orange, sugar to taste and a dash of Orange Bitters. Mix with a swizzle stick.

MOL

Two glasses of gin, two of sloe gin and two of *Vermouth*, add a few drops of Orange Bitters and sugar to taste.

SOOTHER

Two glasses of French *Vermouth*, two glasses of sloe gin and two glasses of *Absinthe*. Add a dash of Wormwood Bitters and shake thoroughly.

DUNES

Three glasses of *Calvados* and three glasses of French *Vermouth*. Add a drop of Orange Bitters and a dash of Wormwood Bitters.

RAPIDE

Three glasses of *Maraschino*, three of *Vermouth*, a drop of Wormwood Bitters and a dash of *Absinthe*.

RATTLESNAKE

Four glasses of Rye whisky, the whites of two eggs and a glass of sweetened lemon juice, then add a few dashes of *Absinthe*, shake very thoroughly and pass through a fine strainer.

DUNHILL'S SPECIAL

(For one Person)

Two dashes of *Curacao*, one third dry gin, one third sherry, one third French *Vermouth*. Stir thoroughly and then strain into the glass. Serve with an olive and then add two dashes of *Absinthe*. (From Hatchett's Bar).

TRAIN BLEU

Put one glass of brandy and one of pineapple syrup into the shaker with ice. Shake well and then add three glasses of champagne. Shake just once more and serve immediately.

BALM

Put into a shaker half a glass of strained orange juice, the same amount of *Cointreau* and

three glasses of sherry, add a dash of Orange Bitters and two dashes of *Pimento Dram*. Fill with broken ice, shake and serve as usual, but in glasses in which there is an olive.

SHERRY TWIST

To the strained juice of one orange add two glasses of whisky, two and a half of sherry and half a glass of *Cointreau*. Put this into a shaker with two cloves and a squeeze of lemon juice, twist over this a pepper grinder in which there is some aromatic pepper, and fill the shaker with broken ice. Shake and serve as usual.

SHERRY TWIST. II

One glass of brandy, one of *Vermouth*, and three of sherry. Add to this two thirds of a glass of *Cointreau* and one third of lime juice. Put in the shaker with a piece of cinnamon.

PHILOMEL

Two and a half glasses of sherry, one of rum, and three glasses of *Dubonnet* and orange juice in equal proportions. Add a twist of aromatic pepper before shaking.

PLAIN SHERRY COCKTAIL

Put six glasses of sherry into the shaker with a good dash of Wormwood Bitters and a few drops of *Maraschino*. Shake very thoroughly.

ELECTRA

Five glasses of sherry and one of French *Vermouth*. Add a good dash of *Absinthe* and a dash of Wormwood Bitters.

SHIP

Three glasses of sherry, one of whisky, one of rum and one of prune syrup. Add a dash of Orange Bitters and a little sugar or not, according to taste.

PEACH COCKTAIL

Cut up a ripe peach, soak in one glass of brandy for two hours, add a glass of liquor from brandied peaches and one teaspoonful of Peach Bitters. Add four glasses of dry white wine, or champagne. Chill well in ice, but do not add ice to the cocktail. Stir well with a swizzle stick.

PINEAPPLE COCKTAIL

One glass of fresh pineapple juice. Take the pulp from which the juice has been pressed and soak in two glasses of dry white wine for a couple of hours. Add the pineapple juice and a small squeeze of lemon juice. Pour in three glasses of sherry. Ice well by putting the shaker in ice, not ice in the shaker. Shake and serve with a small piece of pineapple in each glass. This is a very light cocktail.

COFFEE COCKTAIL

Two glasses and a half of *Santa Cruz* or *Bocardi* rum, three of strong black Moka coffee. Mix while the coffee is hot, chill on ice, and shake with shaved ice.

CLUB COCKTAIL

Fill the shaker half full of shaved ice. Pour in four glasses of liqueur brandy, half a glass of *Maraschino*, half a glass of pineapple syrup, one teaspoonful of Orange Bitters. Mix with a spoon, stirring well. Pour out and dress the glasses with strawberries and twisted pieces of lemon peel. Dash with champagne.

ABSINTHE COCKTAIL

Fill the shaker three quarters full of shaved ice. Add four glasses of *Absinthe*, one glass of water, poured in slowly, one teaspoonful of syrup, and one of *Angostura* Bitters. Stir well and serve.

CHAMPAGNE COCKTAIL

One good piece of thin lemon peel; one glass liqueur brandy; three dashes of *Angostura* Bitters; five glasses of iced champagne. Stir with spoon and serve.

BLACKTHORNE

One tablespoonful of syrup, two teaspoonfuls of lemon juice, one pudding-spoonful of Orange Bitters two dashes *Angostura* Bitters. Fill the

shaker half full of shaved ice and pour in two glasses and a half of *Noilly Prat Vermouth*, and two glasses of sloe gin. Shake and serve.

DIXIE

Four lumps of sugar dissolved, one teaspoonful *Angostura* Bitters, one of lemon juice, four glasses of whisky, one teaspoonful of *Curacao*, two teaspoonfuls of *Creme de Menthe*. Ice and shake well.

SUNSET COCKTAIL

Put in a large glass a good strip of thinly pared orange or tangerine peel (the latter is better), a teaspoonful of peach jam, two small apricots or one large one cut into small pieces and the stone or stones crushed. Pour over this one full glass of brandy and a teaspoonful of *Kirsch*. Let soak for two hours. Pour all into the shaker. Add one glass and a half of white wine, one glass and a half of gin, and one glass of *Noilly Prat Vermouth*. Ice and shake.

BLACK MAMMY

To the juice of one grapefruit and one lemon add a strip of thin orange peel and a strip of thin lemon peel, one heaping teaspoonful of sugar, two cloves, three glasses of *Santa Cruz* rum and one glass of brandy. Ice well and shake.

COCKTAILS

(NON-ALCOHOLIC)

STRAWBERRY COCKTAIL

Pass half a pound of strawberries through a fine sieve and put the juice in a shaker, with the juice of an orange and a dash of whisky or brandy. Add some pieces of ice, shake well, and serve.

"SOFT" COCKTAIL

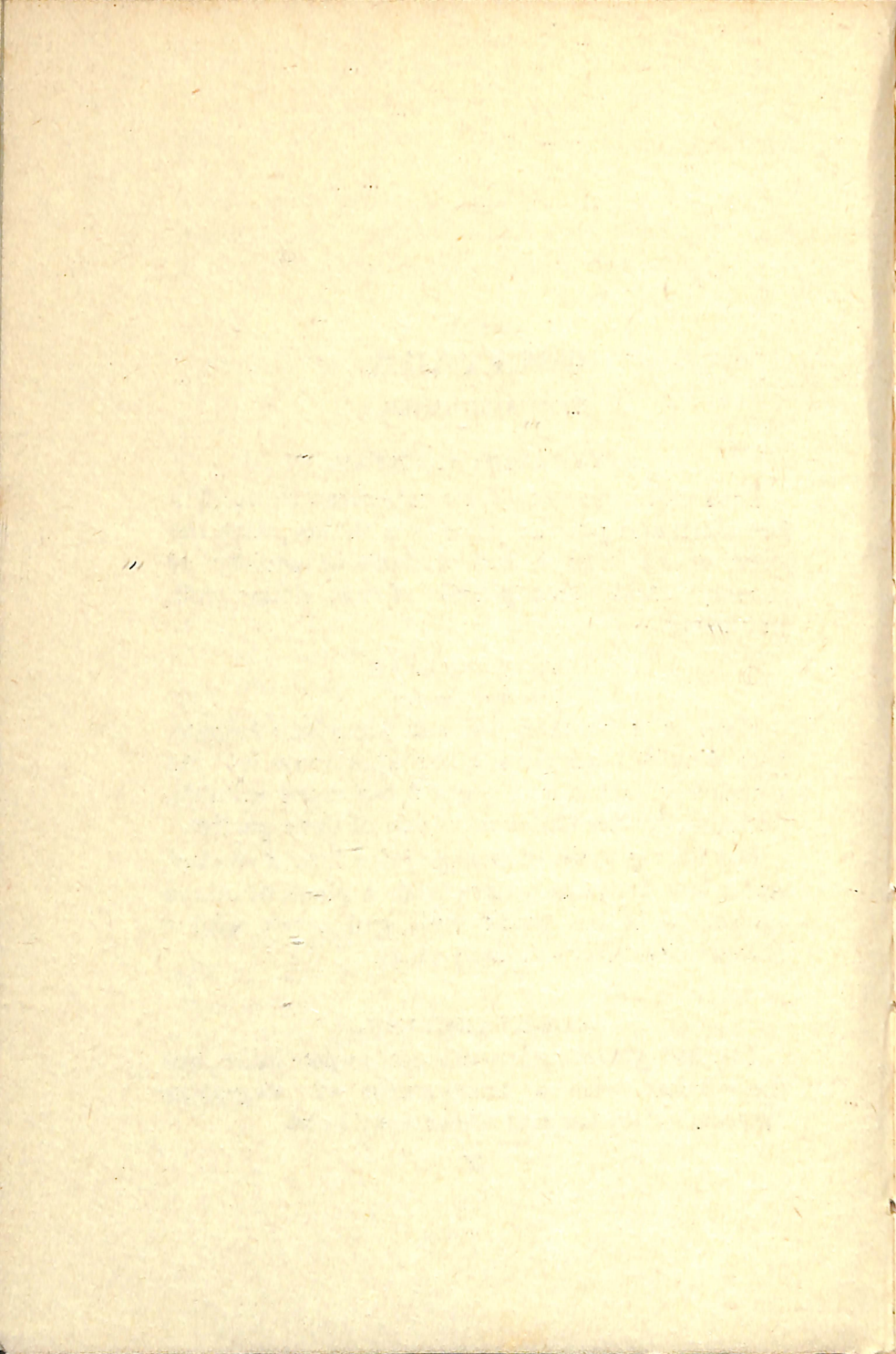
(For four People)

Here is a cocktail for our American friends, who would, I am sure, quite appreciate it! As a matter of fact it is very good, but more suitable, perhaps, for the children at one of their parties.

Put four glasses of orange juice into a shaker, add a few drops of bitters with a pinch of mixed spices. Add ice, shake well, and serve with a *Maraschino* cherry in each glass.

LEMON COCKTAIL

Put five glasses of sweetened lemon juice into the shaker with a teaspoonful of *Angostura* Bitters. Add ice and shake very hard.



LONG DRINKS

JULEPS

RUM JULEP

Dissolve three tablespoonsful of soft sugar in a little water and add a few sprigs of mint. Let this soak until the flavour of the mint is extracted, and then strain this juice into a tumbler. Add a brandy glass of rum, one or two cherries, a slice of tangerine and any other small fruits that are in season. Fill up the glass with finely crushed ice and serve with straws.

BRANDY JULEP

Fill the glasses or jug with finely cracked or shaved ice. For each person allow one port glass of *Cognac*. Bruise several" sprigs of mint with half a teaspoonful of sugar for each person, and strain into the glass or jug. Add a dash of rum for each glass, dress with fruit and a few sprigs of mint which have been moistened and dipped in sugar. Serve with straws.

PINEAPPLE JULEP

(For eight persons)

Use a glass bowl and fill it one quarter full of shaved ice. Add juice of four oranges, two

of raspberry syrup, two of *Maraschino*, three of gin, two quart bottles of sparkling *Moselle*, one large pineapple, or two small ones, torn with a silver fork into shreds. Stir and dress with fruit.

MINT JULEP

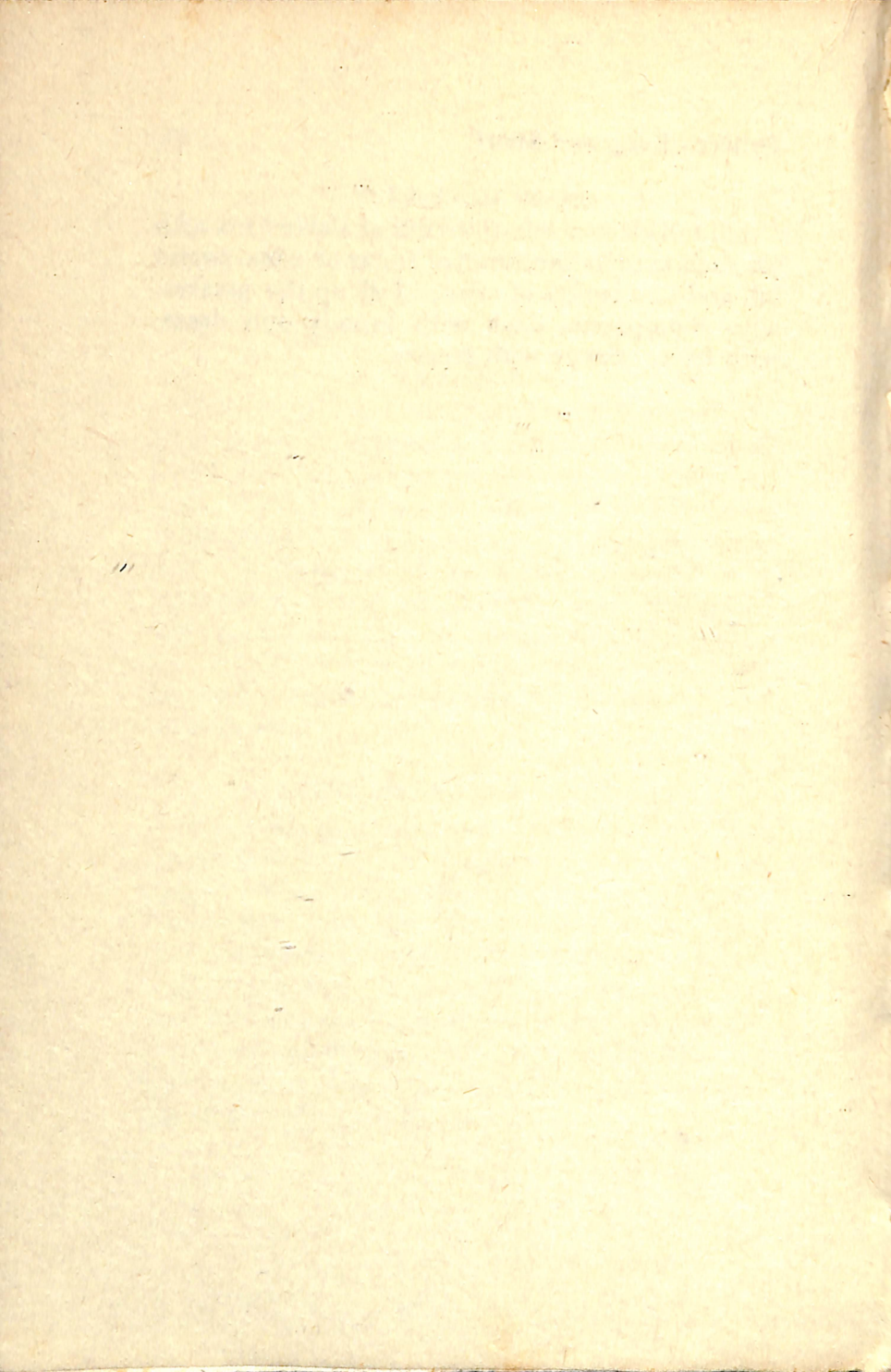
One teaspoonful of crushed mint tips and half a teaspoonful of powdered sugar for each glass. Crush the mint and sugar together in a basin or jug. Fill the glasses or other receptacle with finely cracked or shaved ice. Put in a port glass of rye or *Bourbon* whisky (Irish whisky may be substituted) for each person. Stick sprigs of mint round the tops of the glasses or jug, and lay on a thin slice of lemon and a strawberry for each person; let stand until frosted. Serve with straws.

ANOTHER RECIPE FOR MINT JULEP

Dissolve a tablespoonful of sugar in twice that quantity of water, add four sprigs of mint and let them soak until you have extracted all the flavour. Strain this juice into a large and wide-topped glass, add half a tumblerful of whisky, a dash of rum or gin, and fill up with crushed ice. You may decorate the top with a few cherries and one or two sprigs of fresh mint, or, indeed, with any fruit such as pineapple, tangerine and the like. Serve the drink with two straws.

CHAMPAGNE JULEP

Fill tall glasses one-third full of shaved ice, add for each person one lump of sugar or a teaspoonful, and two sprigs of mint. Fill up the glasses with champagne, dash with brandy and dress with fruit. Serve with straws.



COLD PUNCHES

RUM PUNCH

(Four People)

This is a popular West Indian "long drink," and adapts itself very well to the buffet at a London dance. Put into a glass jug four "tots" of rum and, if you can get them, the juice of four limes (if not, use lemons), add sufficient water, sweeten to taste, and serve very cold.

The recipe corresponds to that of the famous Jamaica "Planters' Punch," the exact formula for which is as follows:—

"One of sour (lime juice),
Two of sweet (sugar),
Three of strong (rum),
And four of weak (water)."

LONDON PUNCH

Put a tumblerful of gin into a punch bowl with a drop of Wormwood Bitters and an orange. Stick with cloves, add sugar to taste and pour in a large jug of boiling water.

WHISKY PUNCH

Allow a brandy glass of whisky for each person and put it into a jug or bowl. Add one orange

cut in slices, a few cloves, and for each person two drops of *Eau de Fleurs d'Oranger*. Sweeten to taste, and put in some ice and half a tumbler of cold water per head.

FISH CLUB PUNCH

(For eight Persons)

Use a bowl. One-third of a pint of lemon juice, three quarters of a pound of sugar dissolved in water, half a pint of *Cognac*, one quarter of a pint of peach brandy, one quarter of a pint of Jamaica rum, two pints and a half of iced water. Add a piece of ice. Mix and serve.

CHAMPAGNE PUNCH

(Four People)

Use a glass jug or bowl. One quart of champagne, a quarter of a pound of sugar, one sliced orange, the juice of one lemon, three or four slices of pineapple, and one cupful of crushed strawberries or raspberries. Ice well. Garnish with fruit.

DEVIL'S CUP PUNCH

One liqueur glass each of green and yellow *Chartreuse*, one of *Benedictine* and two of brandy. Two quarts of iced champagne. Stir and serve.

CUPS

CLARET CUP

Put a few sticks of barley sugar into a large jug with a few slices of orange and lemon, some cherries, a sprig of mint and some cucumber peel. Pour over this a tumblerful of brandy and half that amount of any sweet liqueur, such as *Cointreau*, *Curacao* or *Grand Marnier*. Let this stand, covered, for about six hours. Pour in two bottles of claret and stand the jug on ice until you are ready for the cup. Then splash in a syphon of soda water. You should taste the cup before adding the soda water and add, if necessary, some soft sugar.

CLARET CUP AUX CERISES

(An Austrian Receipe)

Crush a pound of red or black cherries, cover with a quarter bottle of rum and let stand several hours in a cool place. Add two or three bottles of claret, a sliced orange, thin lemon peel and a bunch of borage. Ice well and add soda water.

SAUTERNE CUP

Put in a large bowl or jug: One liqueur glass of yellow *Chartreuse*, one of brandy and one of

Kirsch, two quart bottles of *Sauterne*. Add the peel of half a lemon in a strip pared thin, a sliced orange, cherries, grapes, strawberries and raspberries, small pieces of pineapple (any or all these fruits), and a bunch of borage. Ice well. Just before serving put in a strip of cucumber peel, and add soda water.

HOCK CUP

(For Six Persons)

Use a large glass jug. Fill it one quarter full of cracked ice. Add six or eight teaspoonfuls of sugar, one lemon, sliced, one sliced orange, four slices of pineapple, one liqueur glass of brandy, one of Apricot brandy, one of *Curacao*, one quart of Hock, and one pint of soda water. Mix and add a piece of cucumber rind. Decorate with small fruits and a few pieces of grapefruit.

MOSELLE CUP

Same as above, substituting *Moselle* for Hock.

MARCEL'S CUP

Put one bottle of *vin rosé* into a jug with sugar to taste, add a port glass of brandy, a port glass of *Benedictine*, one slice of orange, one slice of lemon, a sprig of mint and some cucumber peel. Let the jug stand on ice for an hour, then strain the Cup into another jug and add, just before serving, about half a syphon of soda-water. This will make sufficient Cup for six or eight people. It depends on the people !

CHAMPAGNE CUP. I

Put a small teacupful of sugar in a jug with a few slices of orange, lemon and pineapple, also a few cherries. Add a port glass of brandy and let this stand on ice for an hour. Stir well, and pour in two pints of champagne (previously iced). Stir again with a swizzle stick.

CHAMPAGNE CUP. II

One cupful of pieces of pineapple, two sliced oranges, one sliced lemon, half a pint of *Curacao*, one gill of *Chartreuse*, one gill of Apricot brandy, half a pint of brandy, half a pint of *Sauterne*. Stir well, and let stand over night. When ready to use, add plenty of ice, one pint of soda water, and one quart and a half of champagne. Garnish with small fruits.

CIDER CUP

One hesitates to give a recipe for this well-known cup, but there are just a few changes in the method of preparation which make rather a difference. Put into a glass jug a few pieces of barley sugar, a slice of lemon, three slices of orange, some mint, cucumber rind, and six cloves. Pour over this a pint of still cider, and let this stand on ice for one hour before serving. Then add a pint of sparkling cider, a bottle of dry ginger ale, both of which should have been on ice previously.

JAMAICA CUP

Take half a dozen sticks of barley sugar and put them in a large jug with an orange cut in slices, a few slices of pineapple, the peel of a cucumber, and (if you can get them) a teacupful of Jamaica Pimento berries. Pour over a tumbler and a half of whisky, cover the jug and let it stand on ice for six hours. Then strain the cup into a glass jug and "fizz" it with three bottles of strong dry ginger ale instead of the usual soda water.

HOT PUNCHES

CANNON PUNCH

Put a quart of still dry cider into a saucepan with three oranges stuck with cloves, and bring it to the boil. Sweeten to taste with lump sugar and let the cider boil for a few minutes. Then add a tumblerful of whisky and serve very hot in a punch bowl.

ST. JACUT PUNCH

Put half a dozen baked apples, fresh from the oven, into a punch bowl with six tablespoonfuls of sugar. Pour in a little boiling water and stir well. Add six brandy glasses of *Calvados* and then pour in sufficient boiling water to make a drink for twelve people.

RUM PUNCH

(Eight or ten Persons)

One pint of Jamaica or *Santa Cruz* rum, half a pint of brandy, and one wineglass of *Cointreau*, the peel of one lemon and one orange pared in a thin long strip. Add one sliced orange, one sliced lemon, sugar to taste. Put these ingredients in a bowl and add three pints of boiling water. Stir well and serve.

HOT TEA PUNCH

One pint of brandy and one pint of rum, two sliced oranges, one sliced lemon, three pints of hot tea, freshly brewed, sugar to taste. *Mull with a poker.*

GIN TODDY

Put a "nice drop of gin" into a tumbler with a slice of lemon, sugar to taste and a little cinnamon. Add very hot water and stir well.

HONEYSUCKLE

Dissolve two teaspoonfuls of honey in a tumbler with boiling water. Add a slice of lemon, some rum (as much or as little as you like) and fill up the glass with hot water. Stir thoroughly.

MISCELLANEOUS

ORANGEADE. I

Mix the juice of six oranges with a half pint of water, sweeten with sugar and put it in a jug with a half-tumbler of whisky. You may add, if you wish, two liqueur glasses of *Benedictine* or *Grand Marnier*. Let the jug stand on ice for an hour and, before serving, splash in sufficient soda water.

ORANGEADE. II

Made in the same way as the preceding recipe, but substitute rum for whisky. Instead of adding a liqueur, put in two or three teaspoonfuls of Essence of Orange.

SHERRY CUP

(Four People)

Put the following ingredients into a glass jug. Two or three sticks of barley sugar, some mint, cucumber rind, a slice of lemon, two or three of orange, and a few preserved cherries. Pour in a glass of brandy, and let it soak for three hours, keeping the jug covered. Then add three glasses

of very dry sherry, and let it stand for one hour more, after which remove the mint and cucumber rind. Just before serving add some ordinary sugar if necessary, and splash in sufficient water.

BLACK VELVET

An excellent accompaniment to an oyster supper. One pint of stout to one quart of iced champagne. This drink is also an admirable pick-me-up, to be taken at about eleven in the morning.

KING'S PEG

A tall glass of champagne laced with a liqueur glass of brandy.

JOHN COLLINS

For each person put one "tot" of gin into a tumbler with two heaped teaspoonfuls of castor sugar and the strained juice of half a lime (or lemon). Stir well, and add a few small lumps of ice. Stir again, and fill up the glass with soda water.

THREESOME

For each person put one "tot" of gin into a tumbler with the strained juice of half an orange, half a brandy glass of Orange Bitters, and sugar to taste. Add ice, and fill the glass with plain cold water.

"COLD TEA"

First make some tea and before it has time to become bitter, pour it through a strainer, into a

jug and let it get quite cold. Then put into a tumbler (one for each person) one teaspoonful of prune syrup, one teaspoonful of *Curacao*, and a tablespoonful of rum. Add sugar to taste, a piece of ice, and fill each glass with the tea.

SWIZZLE

Strange though it may seem, or perhaps the name is ironically appropriate, this is the principal and favourite drink of the Virgin Islands.

Take a deep glass jug and set it on the floor. Pour in one pint of *Santa Cruz* rum or any dark, heavy rum. Take six limes and squeeze the juice from them into the rum. Put in six pieces of ice the size of an egg. Put in four lumps or spoonfuls of sugar. Add a few sprigs of green mint. Take your swizzle stick and, holding the jug firmly between the feet, roll the swizzle stick between your hands, stirring up the contents of the jug until it froths and becomes very cold, frosted on the outside of the glass. In the Tropics this occurs quickly, and the real swizzle maker will stick small blossoms, such as rose petals, on the outside of the jug. These will also become frosted, giving a pretty picture to the eye as the delicious drink is served.

N.B.—An excellent substitute for fresh lime juice is grapefruit and lemon juice mixed, in the proportion of one lemon to one grapefruit.

SLOE GIN FIZZ

For each person take one port glass of sloe gin, the juice of half a lime or small lemon, sugar to taste, stir in well and add syphon soda.

GIN RICKEY

To each tall glass a port glass of gin, the juice of a fresh lime or half a lemon. Fill the glasses with shaved ice, put in sugar to taste, a strip of thinly pared lemon or lime peel, and fill up with fresh or soda water.

BRANDY SOUR

For each person put into a shaker three quarters of a tall glassful of shaved ice, one teaspoonful of sugar, the juice of half a lime or a quarter of a large lemon, squeezed; one port glass of brandy. Shake and pour into glasses. Dress with fruit. This can also be mixed with a swizzle stick in a jug.

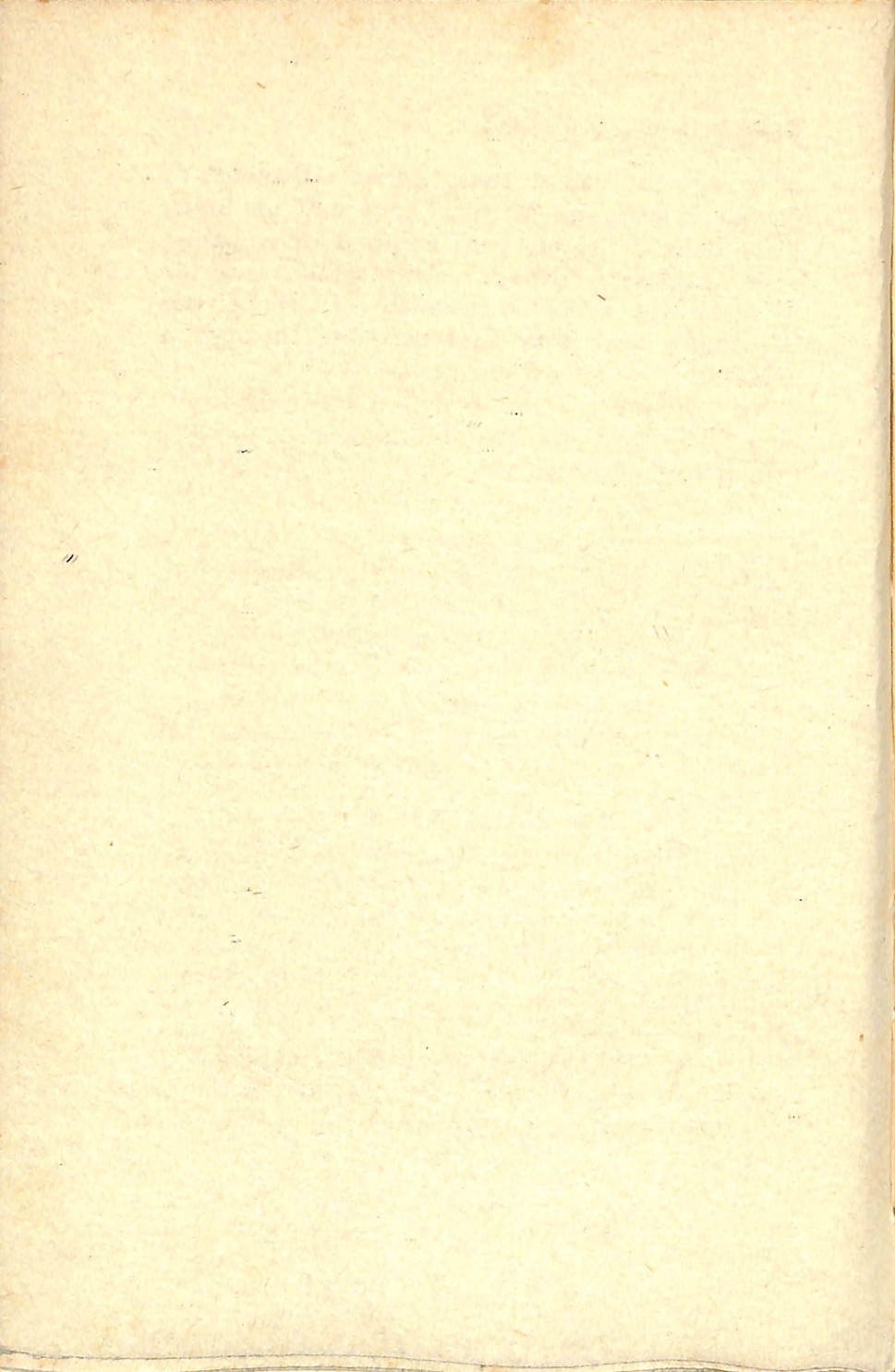
MORNING GLORY FIZZ

For each person put into the shaker: One heaping teaspoonful of sugar, the juice of one lemon, two dashes of *Absinthe* mixed in a tablespoonful of water, white of one egg, one port glass of whisky or gin. Ice well. Shake and pour into glasses. Fill up with soda water.

BRANDY PUNCH

Put one brandy glass of the spirit per person into a large jug, add a slice of lemon, a few slices

of orange and one or two cherries. Sweeten to taste, stir well, and let it rest for half an hour. Then half fill the jug with chipped ice and pour over it a glass of *Kirsch*. Add sufficient water to make the required number of drinks, stir vigorously and pour into tumblers through a strainer.



NON-ALCOHOLIC

ICED TEA

(Six or eight Persons)

Very few people know how to make iced tea. The following is the best recipe out of several the authors have tried.

Fill a large glass jug with small pieces of ice. Put on top of the ice a lemon cut into slices (not the ends), and six heaping spoonfuls of castor or granulated sugar. Pour over a quart of freshly made, very hot tea. The boiling water must not be allowed to stand more than three minutes on the tea. Allow for each person a heaping teaspoonful of China or the best Ceylon tea leaves. If desired, the iced tea can be made in individual tall glasses. In this case fill each glass with pieces of ice, put on top a thickish slice of lemon and a puddingspoonful of sugar before pouring in the tea.

GRANITA DI CAFFE

(Iced Coffee)

Allow a breakfast cup of good strong coffee to each person. Let it cool, sweeten to taste and shake well with finely chipped or shaved ice. Put a spoonful of whipped cream on the top of each glass. Serve before the ice has melted.

LEMON SQUASH

(Six Persons)

The squeezed juice of one orange and four lemons, sweetened to taste. Add ice, shaved or in pieces, and three pints of plain water or syphon soda.

GINGER POP

It is to be hoped that the recipe for such a simple and old-fashioned drink as ginger pop will be useful.

It is certainly inexpensive, and would not look in the least commonplace in the sophisticated surroundings of a modern party.

Take two ounces of well-bruised ginger, two ounces of cream of tartar, and two pounds of soft white sugar. Put these ingredients into an earthenware vessel, pour over them two gallons of boiling water ; allow this to get cold, and add two tablespoonfuls of yeast, then let the whole thing stand for twenty-four hours, after which skim it, and keep it for three days in a cool place before bottling. See that your corks are sound, and tie them down carefully.

The quantities given above will provide a full glass each for at least thirty people.

LEMON WATER

Take the whites of four eggs and beat them to a very stiff froth, put this into a jug with the juice of three lemons, add three tumblerfuls of

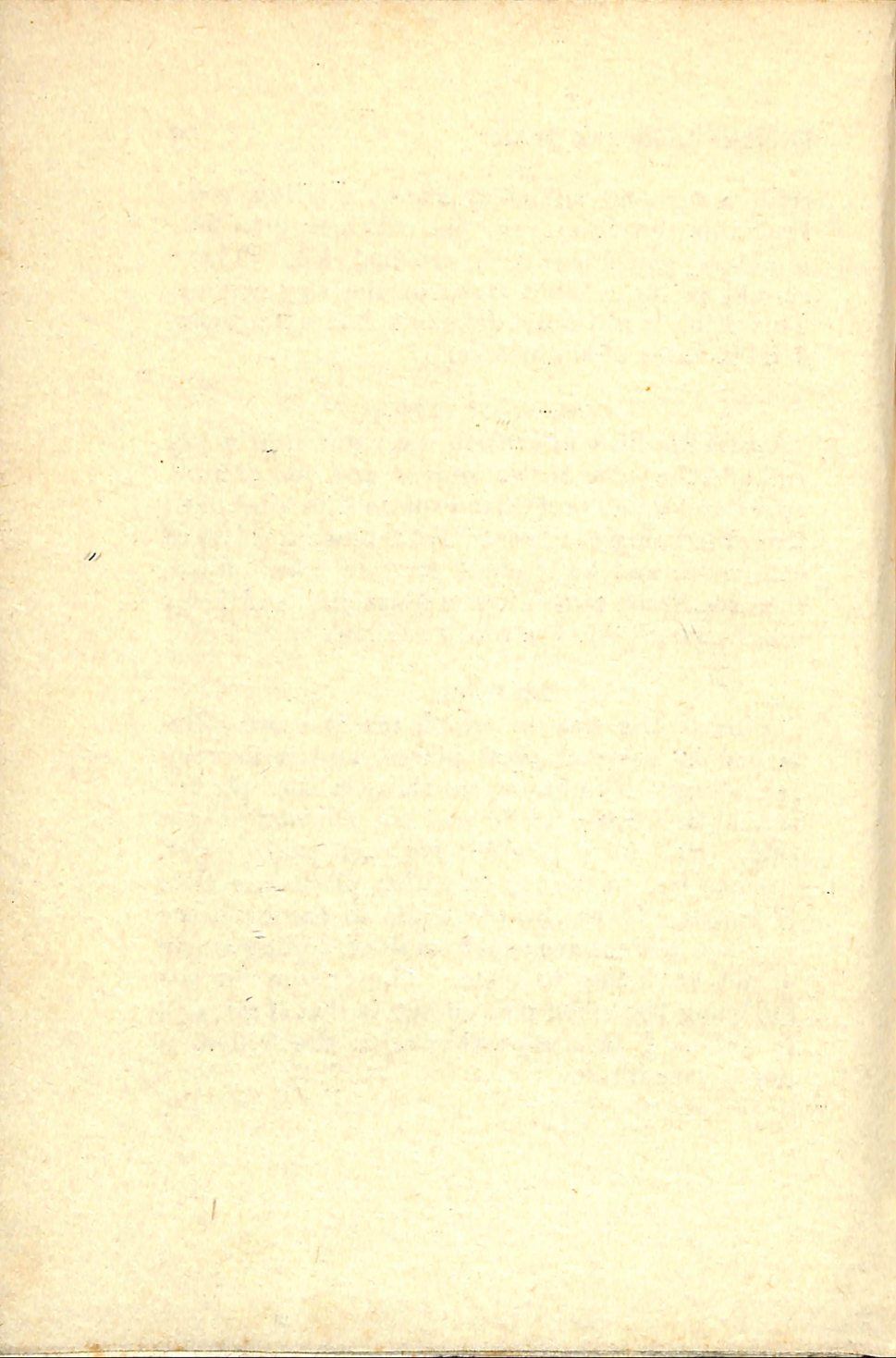
cold water and sufficient sugar, stirring well. Pour this through a very fine strainer into four tumblers half-filled with crushed ice. There should be no visible trace of the egg whites. This drink is not only delicious, but very beneficial in cases of slight fever.

COCOANUT PUNCH

Grate the flesh of a fresh cocoanut into a jug and add the juice of two lemons and one orange, sugar and a pinch of mixed spices (the kind used for cakes being the best). Add four tumblers of cold water and let it stand for one hour on ice, then strain the punch into a glass jug and keep it on ice until you are ready to drink it.

ICED TEA

This is the way in which tea is more often served in some tropical places, and it is very refreshing. The important thing is that the tea should be freshly made and not allowed to get cold. Half fill a tumbler for each person with crushed ice, on the top of which place one slice of lemon. Have the tea made in the ordinary way and pour it over each tumbler, adding sugar or not, according to taste. The reason for the tea being hot when poured out is that if allowed to get cold, in conjunction with the lemon, it tastes very bitter.



STILL-ROOM RECIPES

RECIPE FOR MILK PUNCH

(Twenty bottles)

As prepared in the Secunderabad Club. (Especially recommended).

Take four dozen fresh limes, two ounces of cinnamon and two ounces of nutmeg (powder), six pounds of sugar, six pints of milk, two bottles of brandy and twelve of rum, six pints boiled water. Take off the peel from the limes and keep separate the juice. Wet the peel in two bottles of rum in a bowl for twenty-four hours.

After twenty-four hours take a big bowl and put the lemon peel and rum into it, also two bottles of brandy, ten bottles of rum and the cinnamon, nutmeg and sugar. Shake or stir until the sugar is dissolved. Then add the six pints of boiled milk. This will curdle the fluid in the bowl. Add six pints of boiled water to the mixture. Keep in the same bowl for twenty-four hours, covered with a cloth. Then strain it

in a flannel bag and pour into bottles. The fluid should be quite clear.

To the above recipe, the contributor, well aware of the excellent quality of the brew, appends this appeal:—

"If possible keep the bottles at least a fortnight before drinking."

RASPBERRY VINEGAR

(Non-alcoholic)

Put two quarts of fresh raspberries into a stone jar and pour over them one quart of good wine or cider vinegar. Cover and stand in a cool, dry place for two days, then strain off the liquid without crushing the fruit, pour it over a quart of fresh fruit and stand as before. Do this once again and the last time strain through a calico or flannel bag. Now add one pound of sugar to every pint of the liquid. Boil slowly for five minutes, skim, let stand fifteen minutes, bottle and seal.

Strawberry, cherry and blackberry vinegar are made in the same manner, except that the cherries should be pricked or stoned.

When drinking, fill a glass three-quarters full of shaved ice, or put in a good piece of ice, add a wineglassful of the vinegar and fill up with syphon soda or water.

BRANDY PEACHES

Take large yellow or white freestone peaches, not too ripe. Scald them with boiling water, cover and let stand until the water is cold. Repeat this scalding then take out the peaches, lay them on a soft cloth, cover them over with another cloth and let them remain until perfectly dry. Now put them in stone jars or large glass bottles, and cover with brandy. Tie paper over the tops and let them remain this way one week. Then make a syrup, allowing one pound of granulated sugar and half-a-pint of water to each pound of peaches. Boil and skim the syrup, then put in the peaches and simmer until tender. Then take the peaches out and put them in glass bottles. Stand the syrup aside to cool. When cool, mix equal quantities of this syrup and the brandy in which you had the peaches. Pour this over the peaches and seal. Any brandy that is left, or any brandy and syrup, should be bottled and kept for use in cocktails or cup. It is also excellent for pudding sauces.

MAYBLOSSOM BRANDY

Fill bottles three quarters full of freshly picked mayblossom—not stems or leaves. Fill up with brandy, cork and seal. Store for a month or six weeks, then strain off the brandy, re-bottle and seal. This is an excellent substitute for peach brandy and of great use in cocktails or cup.

CILIEGE SOTTO SPIERITO

(Cerises à l'eau-de-vie)

The cherries should be ripe, firm and well-flavoured. Morellos are particularly good, but any juicy, well-flavoured cherry will do. Cut the stems to within an inch of the fruit. Pack them without squeezing, stem upwards into glass bottles, and put amongst the cherries to each quart bottle, four whole cloves, three bitter almonds blanched, a bay leaf, and a strip of lemon peel cut so thin that no white appears. Sift a cupful of castor sugar into each bottle, fill up with pure spirits of wine, cork and seal. The bottles should be kept for two years before using. The longer they are kept the better, up to, say, seven or eight years.

SLOE GIN

Take fine ripe sloes after the first frost. Prick each in four or five places and fill the bottles about three quarters full. Put in a strip of thinly pared lemon peel, three or four cloves and two blanched bitter almonds to each bottle. Shake in a cupful of crushed candy sugar and fill up with Plymouth gin. Two bottles of gin should fill three of the sloe bottles. Cork and seal. Shake the bottles by turning upside down daily for six months. At the end of a year strain off the liquor, bottle and seal. Sloe gin is improved by keeping for a year or two before drinking.

NOCINO

(A Walnut Cordial)

Take young walnuts tender enough to be pierced through with a pin. About the end of June is usually the right time. Fill quart bottles with them (the two quart size is better), and add to each quart bottle two bitter almonds blanchèd, a strip of thin lemon peel, three whole cloves, half an ounce of ratafia, an even teaspoonful of mace, one liqueur glass of yellow *Chartreuse*, and a teacupful of crushed candy sugar. Fill up with pure spirit. Shake every other day for six months. Then strain off the liquor, bottle and seal. This cordial can be drunk at the end of two years, but it is best to keep it five years before using.

PRUNE SYRUP

Put one pound of prunes (which have been soaked in cold water for twenty-four hours) into a saucepan with two heaped teaspoonfuls of brown sugar, a piece of vanilla, and enough cold water to cover them. Boil until half the liquid has disappeared, then add a tumblerful of claret and simmer until the prunes are cooked. You may add, about ten minutes before removing them, a port glass of brandy to the prunes.

Strain the contents of the saucepan and then pass the juice through a muslin. When it is cool, put it in a bottle and cork it tightly. This syrup

will keep for two to three weeks. The prunes, of course, are delicious to eat.

WORMWOOD BITTERS

Put three to four sprigs of wormwood into a pitcher, and pour over them a bottle of gin. Cover the pitcher and let it stand for three weeks, after which time the bitters are ready to be bottled, the wormwood having been removed. This recipe is from Bermuda, whose inhabitants, we are told, used these bitters almost exclusively.

ESSENCE OF ORANGE AND OF LEMON

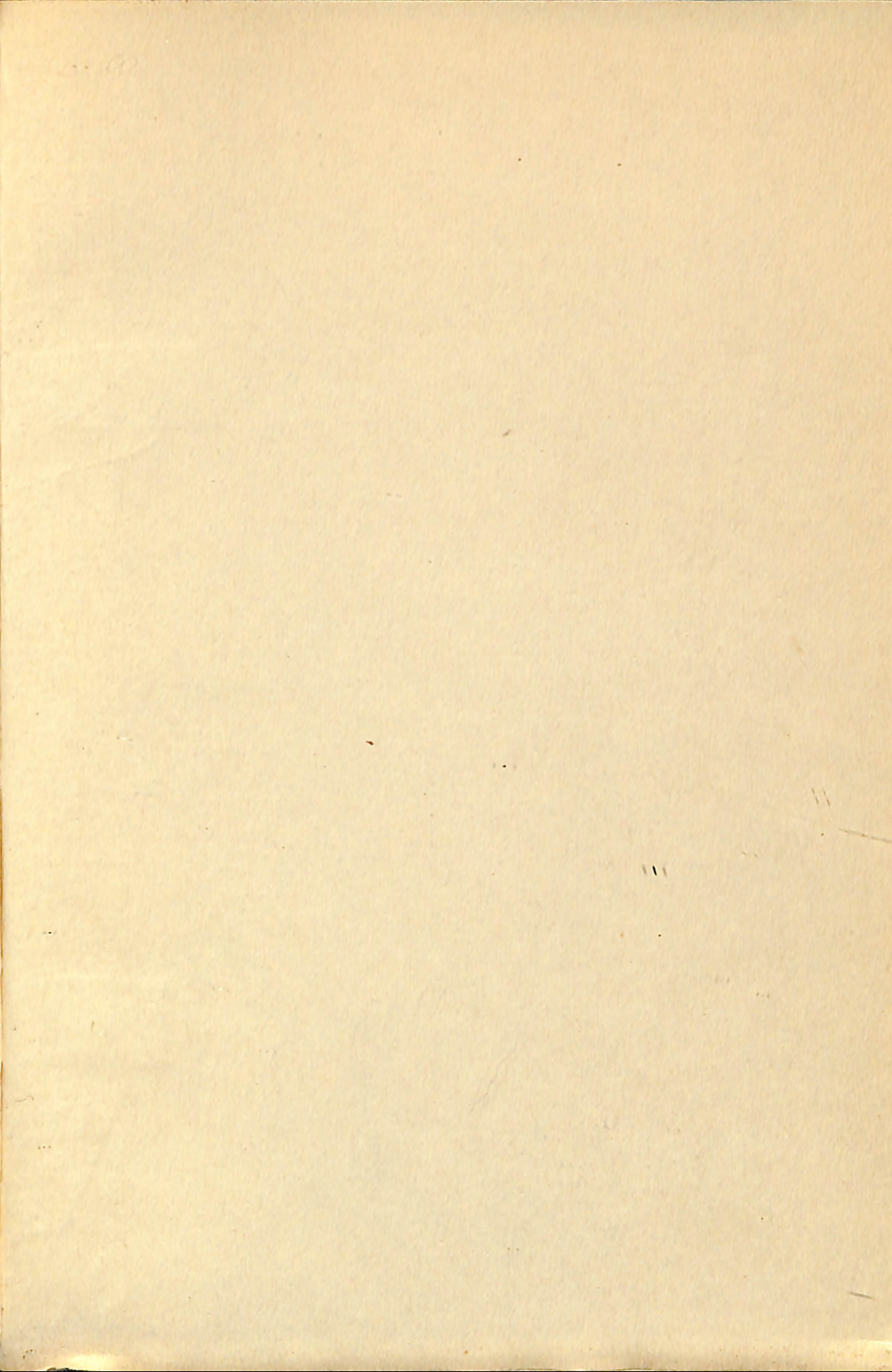
The rind of oranges peeled off very thin, to be put in glass jar with alcohol at 90 or 95 degrees, enough to cover the skins, but no more. Leave it at least a month, shaking occasionally, then remove the pieces of rind. It makes a pure essence of orange, extremely scented and strong. A teaspoonful would be enough to flavour a sweet, and a few drops in a glass of water with a lump of sugar makes a very refreshing summer drink, at a time when oranges are at their worst.

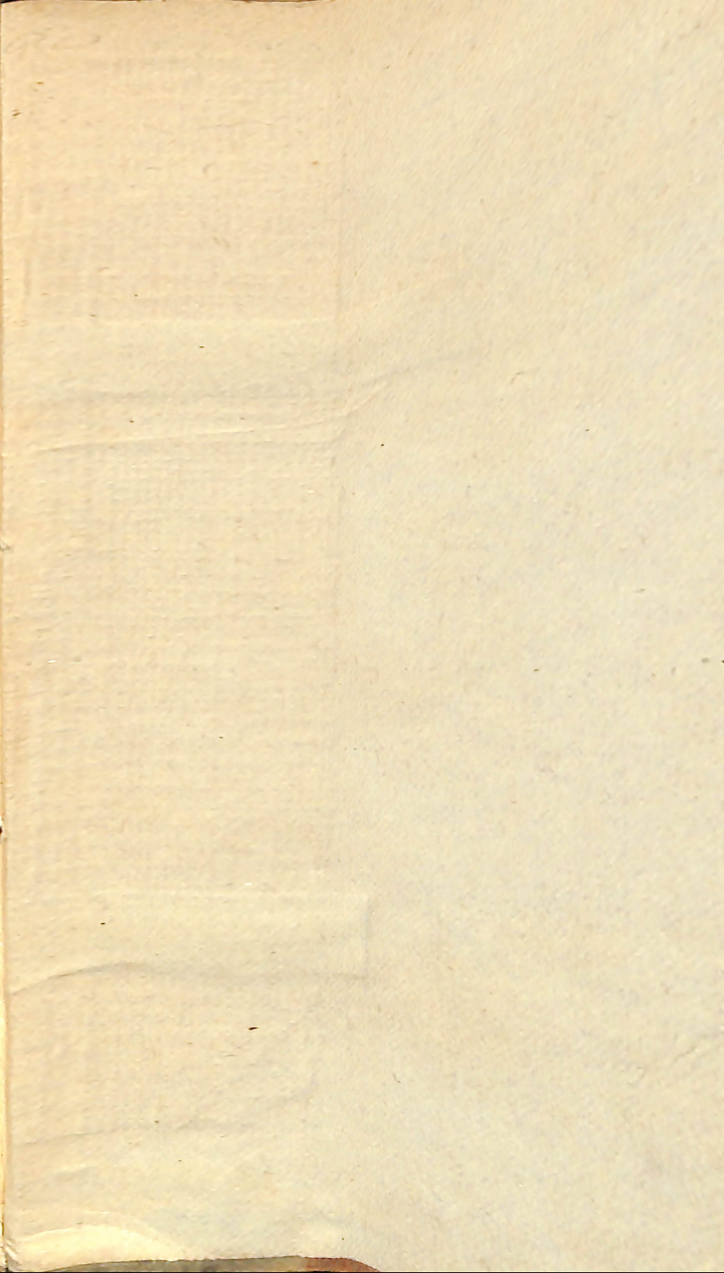
Lemon rind to be treated in the same way.

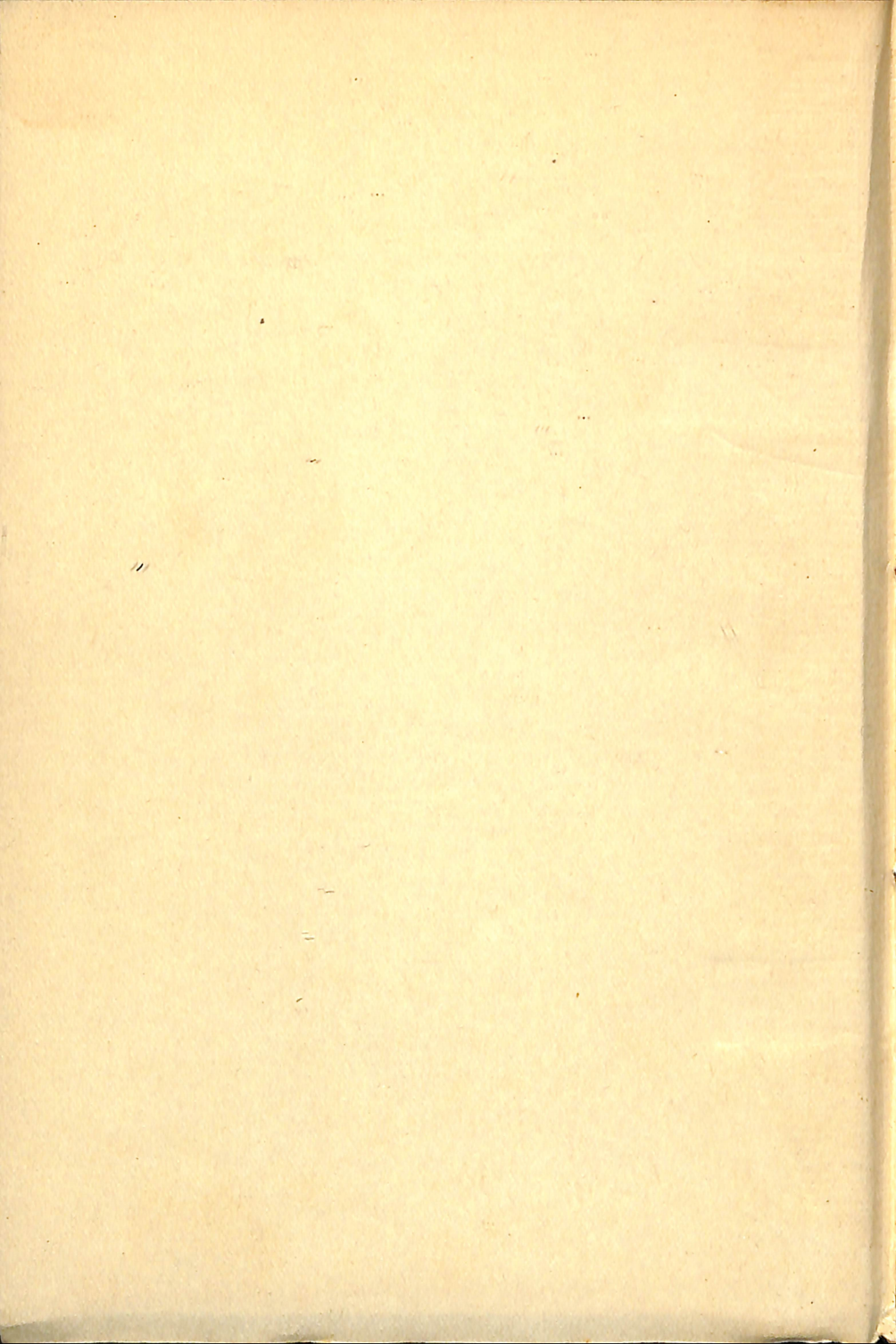
We are indebted for this recipe to Mr. X. Marcel Boulestin, author of "Simple French Cooking for English Homes." (HEINEMANN, Publishers).

SYRUP OF LEMON

Squeeze the juice of six lemons and pass it through a fine muslin, and add to it as much sugar as it will dissolve naturally in twelve hours. Put the syrup in bottles tightly corked, when it will keep for several months.







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