



BARTENDER'S GUIDE

BOOKS BY TRADER VIC

Bartender's Guide

Trader Vic's Book of Food & Drink

Bartender's Guide

BY TRADER VIC



With drawings by Ray Sullivan

Garden City Books

GARDEN CITY, NEW YORK

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A little boid told me.

P R E F A C E

A bartenders' guide, along with a few pertinent remarks on mixing drinks, chilling and serving wines, and a thousand or so recipes for drinks no sane person would ever drink, can include signs of the zodiac, tell how to take spots off your suits, give remedies for curing hiccoughs and removing warts, include a complete chart on the rise and fall of the tides, tell what hour the sun comes up, add a little after-dinner magic, and end up with a full chapter on horse racing.

Just to make this book unique, I'm going to stick to bartending. Every bartender knows a helluva lot more about horses than I do—I've never even seen a horse race much less bet on one—and anyone interested in home remedies can find the rest of the information and lots more in John Kieran's *Information Please* or in an almanac put out by Miles's Little Liver Pills.

This is intended to be a guide for professional bartenders, with not too sage advice on handling phonies and drunks, along with all the drink formulas I've collected in the past few years. I've an idea, however, that you amateur mixologists will be horning in on it, so when you come to the chapters dedicated to the treatment of drunks and the various and sundry methods of gypping bartenders and innkeepers, you read them at your own risk. If the shoe fits, well, take your book off to a dark corner so no one will notice your face taking on a crimson hue.

There's nothing very original about this volume. Most of the stuff has been rehashed in a dozen different books, but the treatment may be different, and I think there are a few worth-while bits of information and recipes to interest the old hand as well as the novice.



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Dedicated to
those sweet ladies, gay Lotharios,
and lunkhead bartenders
whose fancy concoctions
of spirits fermenti
have made this volume possible



I say, my good man, J. P. Morgan hasn't been here looking for me today, has he?

PHONIES, CHECK-DODGERS OR THE PERILS OF BARTENDING

The methods employed by the public in gypping saloonkeepers are many and not too varied. Most bartenders have experienced the following incidents in one form or another, but quite often the offender has been so damn clever that the victim wasn't sure whether he'd been on the receiving end of a fast one or whether it was just a mistake. Nine times out of ten it's no mistake, believe me, but the result of years of practice. I'm talking now about the habitual check-dodger.

Let's start with that pest of pests who, as far as liquor is concerned, has a champagne appetite on a beer income. Like the much-reviled Scotchman, he can drink any given amount. His technique goes something as follows: He usually comes in early before the bar is crowded and the bartender isn't too busy to indulge in a little chitchat. He orders one or

two drinks and launches into a terrific discussion about nothing, blowing a lot of conversational smoke up the bartender's sleeve. A few more quickies are downed to the accompaniment of a lot of fast patter until everyone within earshot is swimming in conversation, then there's a quick glance at his watch. He's late! With a hurried good-by, he dashes off at a mad sprint to keep a mythical appointment. If the bartender's a hundred-dash man he might tackle him at the door. Otherwise, he's out on a limb and out about seven bucks for drinks.

Another phony to watch out for is the guy who operates on a combination of sympathy, embarrassment, and confusion, and his deal goes something like this: A drink is ordered and promptly paid for, and a crisp new dollar bill is tipped to the bartender, who thinks to himself, "Now there's a swell guy." The generous customer probably offers to buy the barkeep a drink and then proceeds to knock himself out. When he's through he rises sedately from his stool, thanks the bartender with elaborate courtesy, and walks out in drunken dignity. His immaculate appearance, courteous manner, and generosity put the bartender on the spot and he hesitates to embarrass such an obviously high-class gentleman. The matter of payment just slipped his mind, thinks the bartender, and what the hell! The boss won't miss a few shots, so the phony gets by with it and another bartender has been outfoxed. This is the sweetest gyp of all because the victim feels that he's done his Boy Scout deed for the day by not mentioning the small bar bill. Of course the gentleman will remember the incident and return later to settle up. The hell he will!

Watch out for the stranger who uses his friends.

The friend is usually a respected patron, a customer to value. This kind of chiseler comes in and orders several rounds of drinks—generally just about as many as he wants—and when it comes time to pay up there's a great display of going through pockets, wallets, and billfolds, but no dough. So the bartender is called down to the end of the bar and in hushed tones given a load of: "My name's Courtney. I'm a friend of Bill Aldecott. You know him. He comes in here all the time. I find myself embarrassed—must have left my money in another suit. You understand, I don't want my guest to pay for these drinks as this is a little business deal and it would embarrass me considerably. I'll be in tomorrow evening and settle up this little bar bill. Here's my card."

No one wants to spoil a business deal and he's a friend of Bill Aldecott's, so an I O U goes in the damper saying that "A. J. Courtney owes \$10.50 for drinks." After he leaves it is noticed that it's a personal card, with no address or business connections mentioned, and at the end of a year or whenever the I O U gets so sticky no one can read it, it's thrown away. Besides, it makes the boss so darn mad every time he sees it there with all the bum checks and other chits that accumulate that everyone's glad to get rid of it.

Another phony you'll meet up with one of these days is the fellow who comes in with a large party and buys a round of drinks. When you give him change for the ten-dollar bill he gave you he declares that he gave you a twenty and makes a hell of a stink about it. Of course you haven't time to balance the cash to prove he's wrong, and if you give him too bad a time you incur the wrath of the whole group, so to avoid

a riot you let it slide but you know blame well he's going to brag about gypping you out of ten bucks when he gets outside. You'll never see him again at any rate, and when the boss balances the till in the morning, sure enough, you're out ten bucks, unless you're one of those smart bartenders who makes shortages up by throwing in those four-bit pieces that should have been rung up before. The latter practice is a bad habit because sometimes it gets difficult to tell your dough from the boss's, and the bartender who is consistently over in his cash is just as much of a risk as the one who's always short.

Someday the show-off will cross your path. Beware of him, for he's going to give you a rugged fifteen minutes. In a booming voice it's scotch for this one and imported brandy for someone else, a Planter's Punch for the lady, and he'll have a double Old Grand Dad. Then comes the finale, "Give me the change from the fifty-dollar bill I gave the other bartender. Well, it's in the cash register. What, you don't know about it! Man, are you kidding? I never heard of such a goddamn joint. Sure I gave it to him. What! I will not pay it. You check your cash. You can't do it now? You're too busy! Well, what am I supposed to do? That's not peanuts. Now wait a minute, fellow, don't get sore. If you really think I didn't leave the fifty, O.K., O.K.! Tell you what, I'll pay this and when you balance your cash tonight, if you're over fifty, let me know and I'll drop around and pick it up." And you get that "Here's my card" stuff again.

Of course he won't backwater until he sees that he's not getting over and you're getting pretty hot under the collar, but that takes a lot of talking. This

bird drives a hard bargain and he'll outtalk you if you're not smart to him.

You're bound to lock horns sooner or later with the chap who does a lot of fancy drinking at the bar and then tells you to put it on the dinner check. Later, when he gets his dinner check from the waiter, he moans like hell, swears he paid the bartender, and is so genuinely outraged that in the confusion he sometimes squeezes out without paying at all.

The nicer the bar you work for, the more phonies you'll meet because that's the circuit they play, and you get so you can peg 'em the minute they walk through the door. It's the flashy, too-well-dressed guy with the tooth-paste-ad smile and big roll (tens and twenties wrapped around a flock of one-dollar bills) to watch out for.



What goes here? Don't the house ever buy a drink?

PEOPLE THAT BARTENDERS HAVE LEARNED NOT TO LIKE

About twelve years ago I was introduced to a new profession, and since becoming a saloonkeeper it has been my good fortune to see in action as well as be served by some of the outstanding mixologists in the business, both here and abroad. It has been fun most of the time, but now and then the view from my side of the plank hasn't been rosy.

I've found that different people respond differently to a Zombie, and everyone reacts differently to a steak than they do to a Zombie. Whoever orders a second steak? But after a second Zombie—and some folks even try a third—customers do the most amazing things. Vice-presidents act like regular guys, and regular guys act like vice-presidents, and guys who'd like you to think they're vice-presidents act like, well, like guys would act who'd like to be vice-presidents.

That's a little mixed up on first reading, but try it again. It makes sense.

It's amusing at times to serve and observe individuals under the influence and watch their attitude toward their fellow men. I've come to the conclusion that there are basic types among drinkers, or customers to us, and they're easily recognized after a few short ones under belt or girdle, as the case may be.

You can't miss the gal who gets chummy with every unattached male in the place. She makes a cheap B-girl but usually ends up giving your joint a bad name. If you run a sawdust joint it's O.K., but if you're trying to run your place differently you'd better discourage her.

All saloonkeepers should be wary of the sharp-looking, well-dressed dame with a good figure and well-bred air. She's a knockout, and every man in the place strains his neck to get another gander at her. After confiding to you that she doesn't usually like to go to bars alone, but yours is different—she feels so much at ease—she becomes a regular patron at well-spaced intervals. Eventually she becomes friendly. You're flattered and well on the road to a beautiful friendship, until one evening she suggests that you go to her apartment with her to see her trained canary. Right then, if you're married and your business is solvent, let some other guy go with her because you'll undoubtedly discover, if you take the trouble to check it, that her trained canary is costing a couple of other gents a few C notes a month.

There're the pests that come in pairs. These old blisters start out with a lot of dignity and proceed to get absolutely fried. They talk to everybody in the place, butt into private groups, and get in everyone's

hair, and when you try to get them to go home no amount of coaxing or suggestions are of any use. If you say it's time for the cop on the beat to come in for his nightcap they enthusiastically offer to buy him a drink. If you tell them they've had enough to drink they're indignant and start a rumpus. I finally resorted to a bottle of seltzer water on a pair one evening. All the fight oozed out of them after a few well-placed squirts which made them look as bedraggled as a pair of wet hens.

No matter how carefully you watch it, someone is bound to get drunk and get out of line. Blackjacks, wooden mallets, beer bottles, rubber hose filled with buckshot, brass knuckles are all definitely no solution to the problem. A rousing through the front door usually works, but there's a technique for this treatment which should be learned and used at all times. The recipient of the jostle should never be allowed to get set but should be taken unawares and kept on the move until he's out the front door. Once he grabs onto anything, gets his feet set, or falls down, you have to tackle the problem from another angle.

Sometimes you can bluff 'em. I remember one bellicose gent of generous proportions who was giving us a bad time one evening and who looked as though he'd be difficult to bounce. One of my bartenders, Gene, and I looked the guy over at close range. I took a four-bit piece out of my pants pocket and flipped it. "Heads I throw him out and tails you do it," I said to Gene right in front of the obnoxious customer but without looking at him. Before we could see whether heads or tails turned up, the guy grabbed his hat and beat it.

Another ass who makes bartenders blow their

corks is the show-off who orders fancy drinks—usually when the bar is crowded and the rush is on—just to impress his companions. I almost lost one of my best men one night; it took three guys to hold him when one such nit-wit ordered an eight-color Pousse-Café. The bartender sweat bullets getting the damn thing cooked up; spoiled the first two because he couldn't remember which liqueurs were the heaviest (you get an order for one of the fool things about once every five years), but he finally sent it to the table with pride. It was beautiful, glowing with color. And what did the guy do but display it to his friends and then down it with one gulp like a straight shot! In case there's anyone in the world who doesn't know how to drink a Pousse-Café, it should be sipped, one color at a time.

Another wisecre that burns me to a crisp comes in with a crowd and everyone buys a round of drinks, but when he feels that he can't hold out much longer from parting with his cabbage he asks loudly and with a great show of good humor, "When does the house buy a drink?" You're really not hurt, but he puts you on the spot and your face gets red and you feel like shoving your bar towel down his gullet. If the house doesn't buy a drink he finally digs into his jeans for the next round, but you'll hear about your joint being cheap the rest of the evening.

About the best answer I know is, "We buy all our drinks after closing time," and that usually shuts the beggars up completely.



Oop's a daisy.

BARTENDERS THAT CUSTOMERS DON'T LIKE

Bartenders come in for their share of panning too. The sinning isn't all done on the paying side of the bar. While I don't suggest that all bartenders observe the rigid rules of conduct maintained by the great Eastern hotels, where a bartender is supposed to speak only when spoken to and answer questions civilly and briefly period, he certainly shouldn't be gabby or butt into customers' conversations.

There's no getting around it, the farther West you go the less formality you find. Society is not the sacred cow that it is in the East; you see tails in public—and damn few of those—only at opening nights at the opera, and people more often don't "dress" than do. But East or West, there are certain basic rules of conduct from which no bartender should deviate.

First, he should never, no matter how well he

knows a customer, point out a customer's drunken antics of the night before or any previous occasion. It's ten to one any guy who ties one on knows he's made an ass of himself and he wishes everyone would either forget it or have the good taste not to mention it.

It's strictly not kosher to mention a customer's prior companions, particularly feminine ones, when he's with a group of people unknown to the bartender. If a man wants to lead a double life it's his own business and he'll have trouble enough without a bartender complicating matters. A man may have reasons of his own for telling his companion that he attended a lecture on "Anthropology and the Hereafter" last Thursday night, and no bartender will endear himself to the fibbing customer by asking a few moments later, "How did you and Jack Burns make out Thursday night? You two sure were lit up!" And the corn flows on while the poor guy tries to crawl into the woodwork.

The bartender who plays favorites with the boss's liquor may be influencing people, but he's not making a helluva lot of friends for the business. There are darn few people who like to be slugged, even for free. I'm talking now about the bartender who makes drinks for friends or followers extra strong. After being knocked on their cans once or twice, such favored ones are apt to remark, "We'd like to go to the Blind Mouse, but Harry always makes our drinks so strong we can't see either. Guess we'll drop in at the Pink Rat."

Other faults of bartenders which make customers see red, or drink elsewhere, are listening in on conversations and joining in uninvited; gossiping about

other customers; griping about the boss, working hours, and pay, or discussing the boss's private affairs. Customers turn thumbs down on bartenders who work their shifts unshaven, wear soiled jackets and spotted or wrinkled neckties, have dirty hands or clean hands with fingernails in mourning, need a haircut, and smoke while on duty. Cigar smokers are particularly objectionable. You just about lose your appetite for any mixed drink when you see the bartender remove a well-chewed cigar from his mouth, lay it on the edge of the counter, and dive into ice and lemons with unwashed hands.

Bartenders with misplaced funny bones are a pain in the neck too. A gag that was funny once palls when used on every customer thereafter. I know a bartender—he manages the joint so gets away with it—who is hipped on Fats Waller's "Your Feet's Too Big." Morning, noon, or night he drops his shekels into the juke box for his favorite number and renders the vocal accompaniment in an unpleasant throatiness. Friends and well-known customers he greets with "How come your feet's so big?" or "What makes you so ugly?" Very funny, maybe, the first time he pulled it.

Bartenders that try to gyp customers aren't too hard to find either—wrong wring-ups and short-changing drunks. As old as it is, the towel trick gets a play every now and then in the lesser dives. In case you've never heard of it, the bartender simply wipes up some of your loose change or currency as he wipes up the bar and pockets it.

The towel trick isn't so apt to be pulled back East, where drinks are paid for after they've been consumed. Out West it's different, however. Which

brings me to one little point I'd like to clean up for Eastern bartenders. The next time a customer comes in and planks his cabbage on the bar before he orders you needn't look down your nose or treat him as though he'd just dropped from Mars. Chances are he's from out West, where the custom dates back to the gold rush of '49. In those days, when nearly every man was unshaven and probably needed a bath and a change of clothes, you couldn't tell a bum from a millionaire, so it was pay as you go. Before you could get a drink at any saloon you put your poke of dust or cash on the bar and ordered up. It still goes out here and we think nothing of it. It's commonplace to go into a crowded bar, every stool taken, and see a little pile of currency or silver in front of every customer. Even women have the habit.

Ray Sullivan



Didn't the boss say to measure all drinks?

THOUGHTS ON MIXING AND MEASURING

There are a lot of books on drinks, and thousands of drink recipes, but not much information on how to mix a drink, or why. As important as good ingredients are to a drink, improper mixing can ruin the best liquor, so I might as well add my two cents' worth.

Plenty of ice is the first requisite of good mixing. Ice is commonly used in three sizes—shaved, crushed, and in lumps or cubes. In stirred drinks, use plenty of ice, and it is my contention that the ice should always be placed in the mixing glass, shaker, or glass before adding the liquor. The receptacle has that much more chance to chill, the liquids poured over ice are off to a cold start, and the whole process of chilling the drink is accomplished more quickly. A highball without enough ice is a sickly mess, and a warm cocktail revolting.

Let me point out right now that fancy twirling of spoons, flipping of glasses, and tossing bottles into the air are not the earmarks of a good bartender. Such antics not only do not produce good drinks, they slow any bartender down to a walk. Any guy who goes through a lot of gymnastics behind a bar is just putting on the flash. I've never seen one yet that made good drinks or made them fast.

I remember a little fellow who once worked for me. His name was Joe and he was one of the best. No matter how crowded the bar was or how many orders he had, he never got nervous. He'd fill his glass with ice from a scoop, measure every drink, pick up his spoon carefully, and just work along easily with no lost motion. He made twice as many, and better, drinks as the flash-in-the-pan working in the next position, trying to put on a show.

My best advice is to make every drink as though it were to be the best you've ever made, and you can't do this if you don't measure. Novice or professional, measure your liquor. You won't spoil any drinks and your customers will always know that they're getting what they pay for.

When it comes to mixing, some drinks are shaken with ice for plenty of dilution, proper blending, or to dissolve sugar; others are stirred with ice, with a spoon. Don't change the technique or you'll spoil the drinks. When to shake and when to stir aren't much of a problem, after all, when you consider the ingredients. Any cocktail or drink made up of clear liquors requires *only* stirring with ice to obtain the necessary dilution, chilling, and blending, with the exception of a few drinks, such as stingers. The resulting drink should be icy cold and amber clear.

Fruit juice, eggs, cream, and sugar added to a drink will cloud it anyway, and the proper blending requires shaking.

The use of mechanical mixers is varied and in many cases abused. Most cocktails, as mentioned before, are best stirred or shaken. Putting them in a mechanical mixer dilutes them to a sickly mess. Waring blenders and other mechanical mixers are indispensable, however, for some punches and drinks which contain fruit, fizzes, Daiquiris, and drinks where snow ice is required, as well as milk and cream drinks and a few frappés. I'm in favor of using a Hamilton Beach for egg drinks, sours, and some punches. There's a school of thought that claims that sours should be shaken, and this is correct, in my opinion, but an experienced bartender can make a good sour with this type of mixer.

The drink is measured and mixed; it's ready to be poured into a glass. In an individual bar the drinks will be individual also, and individuality calls for a glamorous package. Look around the next time you go to a grocery store and see if it isn't the package that makes the first sale. The contents must be good for the next sale, but initially it's the package that sells the stuff. It's the same thing at a bar. It's the package and the drink, not the decorations on the wall or the bartender in a fancy coat, that sell a drink.

Certain types of glassware are traditional for certain drinks, and this is no accident. Take for instance a Martini or Manhattan. These drinks are stirred with ice and strained into a stemmed glass. The glass should be well chilled, and a stemmed glass is used so that the heat of the hand will not warm the drink before it is consumed. Stemmed glassware, logically,

is not required when ice is served in the drink itself.

Speaking of Martinis, people are more critical of a Martini than any other drink, probably because the flavors are so delicate and easily changed. The term "dry" means light on vermouth and bitters, and very dry would be practically no vermouth, so in mixing this drink measure carefully. Whatever you do, don't think you're a barber putting shampoo on someone's head when you douse bitters in your mixing glass. All you should ever use is one drop per drink, unless requested to do otherwise. I've seen men stab at the glassful of ice and gin until the whole thing looked like a glass of weak tea. Take it easy with the bitters bottle. And another thing, the reason you put a spoon into a mixing glass of Martinis is to mix them, so mix good and long to get the proper dilution and you'll serve good drinks. This goes for any cocktail mixed in a glass.

Once you've made a drink properly and poured it into the right glass, you're still not ready to set it before your thirsty customer. Not if you're a good bartender. How many times have you gone into a bar for a cocktail, only to have the barkeep slap the thing together, throw in an olive or a cherry, and slosh it toward you? To me that's lousy and the boss is being gypped. He pays a bartender as much as the vice-president of the First National gets, and the guy thinks he's doing the boss a favor by working there.

It takes but a second to make up an orange and cherry on a toothpick or spear an olive, place it gently in the cocktail, and then carefully set it on a cocktail napkin before a customer. That added courtesy keeps the cash register in tune.

And while we're still near the subject of mixing,



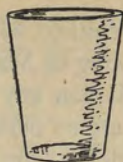
Daiquiri



Champagne



Punch



Punch



Sour

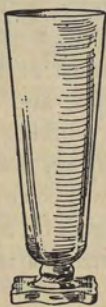
Scorpion
+
Gremlin
4 Persons



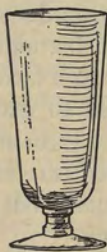
Kava Bowl
4 Persons



Punch



Julep +
punch



Punch



Swizzle
+ Punch



Small
Punch



Cocktail



Whisky



Snifter



Large Punch
2 Persons

Fog
Cutter



Hot Buttered Rum
+
Coffee Grog



Sherry



Sm. Hiball



Rickey



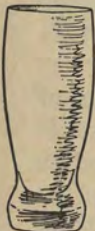
Water



Rickey +
Cocktail
Daisy



wine



Swizzles



Zombie



Cocktail



Hiball



Fizz



Hot Drinks
+ Coffee

I've a little advice to offer on fancy mixes. I've always fought these things and speak from painful experience. Outside of grenadine, orgeat and simple syrup, you'll eventually run into grief. Let's say you buy a new mix from a high-powered salesman and get started using it in a special drink that's really got something. The drink becomes a headliner and is selling good when all of a sudden the firm supplying your fancy mix goes broke or some other damn thing and you're stuck. Your special drink is out the window, and it's tough to build up a substitute. Better stick to liquors and their various combinations and the ingredients that nature always supplies and forget all the fancy stuff.

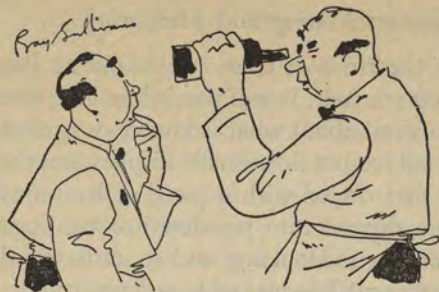
All of which brings me to the subject of lemon and orange juice in drinks. For the life of me I can't see why any bar uses anything but pure fresh lemon and orange juice. There's absolutely no excuse for using artificial, concentrated, or ersatz fruit juices of any kind. They make lousy Collinses and worse Sours.

You buy good liquor and the best cordials available and then completely offset them with the use of artificial fruit juices. Here at Trader Vic's we use sufficient orange and lemon juice to hire a man to prepare it daily, and it has paid dividends in the quality of our drinks. Lemon and orange juice, especially orange juice, will not hold up more than a day. After that it's bitter, so it should be prepared fresh each day.

My advice to small bars not using a great deal of juices is either to buy it daily or have it prepared. It might pay to investigate frozen fruit juices. These are very satisfactory, since the packages can be kept on hand and used as required. If you can't buy fresh or frozen juice, have the janitor or one of the waitresses

squeeze the fruit—it takes only about an hour a day—or do it yourself. It will pay in the long run.

Just a word about what is known as frosted glasses. In cocktail recipes this usually implies that the chilled glass is first ringed with a piece of lemon or orange and then dipped into powdered or bar sugar. It's a nice touch, good-looking, and it starts the drink off with a pleasant bouquet of lemon or orange.



Spirits? I don't see no spirits.

LIQUOR—WHAT IS IT?

You've been drinking the stuff for years, but do you know what it is? Do you know what gives different types of liquor their individual taste? Rye, bourbon, and corn whisky; irish, Canadian, and scotch whisky; and gin are all distilled from the same type of ingredients, i.e., grains, but what gives them such a different taste?

If you've read anything about the manufacture of scotch, for instance, you've found pot stills, malted barley, fermentation, distillations, and blending mentioned, but you probably still didn't know what the hell it was all about. You'll find pot stills mentioned in connection with certain rums, too, which are distilled from sugar cane. And what about brandies, which are distilled from fruit juices or wines?

I'm going to try to explain, without a lot of hifa-lutin language, how various liquors are made and how

so many different flavors can spring from practically the same ingredients. We might as well start with the home product.

AMERICAN WHISKY

There are three types of whisky made in the United States: rye, bourbon, and corn whisky. Bourbon, originally a pure corn product and the first whisky to be made in this country, got its name from Bourbon County in Kentucky. It was one time the custom to name a whisky after the county in which it was made, but as Bourbon County continued to lead in the manufacture of whisky the term was eventually applied to all Kentucky whiskies.

Bourbon: As the old distillers became more experienced in making whisky they found that the addition of some rye to the corn in the mash increased the yield and improved the flavor. Still later it was found that a little barley malt further increased the yield. Nowadays bourbon is made from a mixture of about 51 per cent corn, and the rest rye, wheat, oats, and barley.

Rye: Later, distillers began manufacturing whisky from rye grain, either from pure rye or a large percentage of rye, which was, and still is, called rye whisky. Rye, today, is made from at least 51 per cent rye and the rest other grains.

Corn Whisky: This is made from corn with just enough barley malt to aid in the conversion during fermentation.

The grains used in making whisky must first be ground into meal and then cooked to a mash. The mash is then mixed with water—20 to 25 gallons of

water to every bushel of grain—stirred and allowed to stand overnight, during which time a small amount of lactic acid forms, giving the mash its sour, acid characteristics. Then the mash is brought to the boiling point and maintained there for about 15 minutes, at which time the temperature is reduced. When it has cooled to about 150 degrees the barley malt is added for the purpose of liquefying the starch in the grain, reducing the temperature further to about 140 degrees, and this is called the malting or conversion point. This temperature is maintained from fifteen minutes to an hour, during which time the greater part of the starch is converted into sugar. The mash is then ready for fermenting, which is accomplished by “yeasting.”

Yeasting is the process of adding a pure yeast, cultured in the distillers' laboratory, to the prepared mash to induce fermentation. Fermentation completes the breakdown of the sugars and turns it into alcohol and carbonic acid gases.

Whisky is made by two methods—the sweet-mash method and the sour-mash method. Under the sweet-mash method the fermentation is limited by federal statute to 72 hours and not more than 45 gallons of beer to each bushel of grain. Under the sour-mash method the time for fermentation must not exceed 96 hours and not more than 60 gallons of beer are permitted per bushel of grain. The sour-mash method produces a heavier whisky, richer in flavor, but it takes longer to age.

After the required fermentation the mash is ready to be distilled. I'll not go into details here, as you must all know the basis of distillation from your high-school-chemistry days, but to refresh your minds, the

fermented mass is put into a still and heat is applied. The vapors are condensed and the spirit and essence of whisky are the result. At this point, under the sweet-mash method, it is pale, raw-tasting, and extremely unpalatable. Whisky made under the sour-mash method, on the other hand, while it is distilled somewhat differently, is not unpleasant, but weak and sweet.

It is aging that makes good whisky. Here in this country it is customary to age whisky in charred oak casks where a chemical change takes place, changing the color of the liquid, mellowing and aging it, a process which takes a minimum of four years. A sour-mash whisky doesn't begin to mellow or improve in flavor until after four years.

Whisky which is bottled in bond must conform to the strictest federal government regulations. It must be distilled, aged, and bottled under government supervision; it must be at least four years old and must be from a single distillation and be 100 proof when bottled.

IMPORTED WHISKY

Of the three types of whisky imported to the United States, scotch is by far the most popular, with a yearly consumption of around 6,500,000 gallons. But less you think that we are a nation of scotch drinkers preferred, as a nation we consumed 130,000,000 gallons of alcoholic spirits in 1938, about 5 per cent of which was scotch. As late as 1945 our national alcoholic intake was claimed to have been 190,000,000 gallons. These figures aren't up to date but are close enough to give you some idea of how likely a candidate the United States is for national prohibition.

The other two whiskies imported are Canadian whisky and Irish whisky.

Scotch Whisky: Made from malted barley and aged in sherry casks or plain oak casks, scotch whisky has a distinctive flavor which has never been successfully imitated or made elsewhere. This is due to several factors: the malted barley itself, the practice of drying the malted barley over peat, and the water used. The principal types of malt whisky are Highland, Lowland, and Islay, the latter being one of the most outstanding and having the smokiest flavor.

Barley is steeped in water for two or three days, then spread out to germinate for nearly two weeks. During germination the starch reaches a point where it is convertible to sugar just before the barley sprouts, so this growth is arrested by smoking the grain for several days over peat and coke fires. It is then crushed and mixed with hot water to form a mash and fermented. After fermentation it is distilled. The first distillation is redistilled, and from this comes three "flows," the first and the last being redistilled with the first distillation of the next batch. It is the second or middle flow of the second distillation which is considered choice and is whisky.

Briefly, this is the way malt whisky has always been made in Scotland, but it is as variable as the crop of barley each year from which it is made and, besides, many people do not care for a straight malt whisky.

Canadian Whisky: A distinctive product of Canada, the taste of Canadian whisky is owing mainly to lightness of body which keeps the flavor of rye or corn or malted grain from dominating the bouquet. The young whisky is apportioned to different types of

cooperage, whence it derives its flavor, and then is blended at maturity. It is manufactured in Canada in compliance with the laws of the Dominion of Canada and contains no distilled spirits less than two years old.

A blended scotch whisky may contain as high as 50 per cent malt whisky and may be made from several grains and from 20 to 25 different malt whiskies. A blender selects the malt whiskies to be used, usually including some Islay, and vats them together for a couple of years. After that time he mixes the blended malts with patent-still grain whiskies selected, adds coloring, and vats the resulting blend for six or eight months before bottling.

Irish Whisky: Fine whisky comes from Ireland, and it is made the same way as scotch whisky except that it does not have the smoky flavor.

RUM

Because rums are distilled from sugar cane, molasses, and the by-products of sugar manufacture, they are produced in most tropical countries. While there are hundreds of brands, there are only about a dozen types, each type of rum being the product of a different tropical country or group of islands. The type of rum usually takes its name from its place of origin, and each has its own flavor, body, and bouquet.

A few rums are made in one place and shipped elsewhere for aging and bottling, as in the case of Martinique rums, which are shipped to France for final export, and the London Dock Jamaicas, which are sent to England.

Most rums are made from sugar cane, the juice of which is fermented, distilled, rectified, and aged in oak vats.

Barbados Rums: A fine brandy-type rum from the Barbados Islands, best used in light punches, cocktails, and daiquiris. Having a clear flavor, it can be mixed in any type drink without too much rum flavor, although it is slightly heavier-flavored than Cuban and Puerto Rican rums.

Cuban Rum: The rum from Cuba is distilled chiefly from sugar-cane juice, with a resulting light sweet flavor. By means of a fine yeast culture and careful distillation a fine rum is produced which is unequaled for mild-flavored cocktails, or highballs with soda or plain water.

Demerara Rums: British Guiana is the home of the Demeraras, which are similar in some respects to dark Jamaicas. The Demeraras have, in addition to the aromatic and pungent flavor of the Jamaicas, a dry burned flavor and run higher in proof than others, often being bottled at 160 proof.

Jamaica Rums: Both light and dark types of rum are produced in Jamaica, and both are strong and pungent in flavor. Four factors contribute to the individuality and characteristics of Jamaica rums, the combination of which can be duplicated nowhere else: (1) Soil, climate, and water; (2) the use of the old pot still; (3) the ingredients of the wash and its slow fermentation; (4) aging solely by time in white-oak casks.

By law, nothing except the products of sugar—molasses, cane juice, and the by-products of sugar manufacture—may be used in the production of Ja-

maica rums. Even the coloring must be burned sugar or burned molasses.

Because of its outstanding flavor, Jamaica rums are usually used in combination with milder-flavored rums in drinks and are favored by candy- and pastry makers.

Martinique Rums: Made in the French West Indies, Martinique rums are similar to Jamaica rums. They are heavy in body, coffee-colored, and often, although faintly, have the dry burned flavor of the Demeraras. In many cases the rum produced in Martinique is shipped to France, where it is aged, and re-shipped as French rum.

New England Rums: The rum industry in this country, hundreds of years old, dates back to colonial days, when trading ships taking manufactured goods and sundry items to the Caribbean returned with sugar, tobacco, and molasses. The molasses was distilled and, as most New Englanders were seafaring people, their natural spirits was rum. Light in body and mild in flavor, New England rum can be used in cocktails.

Puerto Rican Rums: The rum from Puerto Rico is distilled in the same manner as that from Cuba. Light-bodied and sweet-flavored, it is excellent for delicate drinks.

Virgin Islands Rum: Rum produced in the Virgin Islands is individual, neither heavy nor light in body and having its own peculiar molasses flavor. In general, it is not favored in this country.

Haitian Rum: The little republic of Haiti produces a delightful brandy-type rum, Rhum Sarthe being one of the finest, a rum to be enjoyed in highballs or as a straight liqueur.

Habanero Rum: Mexico distills a very light-bodied, mild-flavored type of rum which is aged in Spanish sherry casks. One of the finest brands is Tenampa.

Philippine Island Rum: The production of rum, a comparatively new industry in the Philippine Islands, was interrupted by the war, and it may be years before full production is resumed. The distillation was light, similar to that of Puerto Rico, but the flavor was distinctive, faintly reminiscent of vanilla beans and herbs. Popular brands, prior to Pearl Harbor, were Tanduay and Panay.

Venezuelan Rums: With no particular outstanding feature, Venezuelan rums are similar to those produced in Haiti or the Virgin Islands, and there is no great demand for them in this country.

BRANDY

Brandy is distilled from the fermented juices of ripe grapes or various fruits, the best brandies usually being a blend of several types of brandy to produce a smooth, full-flavored brandy. While brandy may be made from various fruits, when used alone the word brandy implies a grape product. The finest of all brandies is cognac.

Cognac: Cognac is distilled from grapes grown in the Charente district in France, the principal city of which is named Cognac. Only brandy from this section may be called cognac, so it follows that while cognac is brandy, not all brandy is cognac. The brandies from this section are aged in oak barrels, and blends of different ages and characteristics are blended skillfully to produce a fine product. Best after 20 years.

OTHER BRANDIES

Armagnac: Produced in Gers, south of Bordeaux, armagnac is often bottled straight, whereas cognac is always blended. Matures rapidly and is fine up to about 20 years of age, sometimes even better than a cognac. But cognacs can stand the greater aging because they do not become so heavy.

Apple Brandy: Originally made in the province of Normandy in France, where it is known as calvados. Distilled from apple cider, this brandy is aged in wood and in this country is known as applejack.

California Grape Brandies: Usually distilled from muscatel wine. Pleasant and fragrant.

Spanish Brandy: Made from sherry wine in the Jerez district of Spain, it is similar to cognac.

Greek Brandy: Outstanding in flavor, smooth and mellow.

Kirsch or Kirschwasser: A cherry brandy made in Switzerland, France, and Germany. A distillation of the cherries and pits, it is highly flavored and used in cocktails and cooking.

Fruit Brandies: Brandy may be made from the fermented juices of many fruits, but if sweetening is added the United States liquor laws require that the product be called a liqueur and not a brandy.

GIN

Gin is a grain-mash distillate redistilled with such aromatics as juniper berries, coriander seed, and angelica root, or a rectified spirit may be flavored with

essential oils. While there are many types of gin, the most popular is dry gin for cocktails.

Holland Gin: Gin was first made in Holland and was and still is highly flavored and aromatic. The mash from which it is distilled contains rye, and spices are added during distillation. Because of its distinctive flavor it is seldom used for cocktails. Often called schnapps.

Fruit-Flavored Gins: Made in several flavors, such as orange and lemon, this type of gin is a grain-mash distillation with fruit flavor added during the distilling process.

Old Tom Gin: A highly aromatic gin with sweetening added. When using this gin, use less sugar in drinks.

Plymouth Gin: A combination of dry gin and Old Tom gin, it is slightly sweet.

Sloe Gin: Actually not a gin but a liqueur, sloe gin is made from sloe berries or blackthorn plums. It is purplish-red and quite sweet.

WINE

When I first started this book I didn't feel much like writing about the making and selling of wine, how to serve it, or how to store it, but the publishers decided it would be a good idea, so I might as well make a few remarks in this respect. Before I do, however, I'd like to comment on the manner in which some hotels and restaurants handle their wine situation.

First of all, they should decide what they want to do: sell it or just have it on hand. It seems to me they just want to have it on hand because when you

go out to dine your waiter invariably asks you whether you'll have coffee, tea, or milk with dinner.

I sometimes wonder why so much money is spent on wine lists—it's so difficult to get hold of one. The common procedure is to be seated in grand style by the captain, immediately handed a food menu, and asked if you'd like a cocktail. So you order cocktails and ask for the wine list. At once the whole dining room is in a tizzy. The waiter goes to his captain, the captain goes to another captain, and they both go to the *maître d'hôtel*, who digs around in his desk and finally pulls out a wine list. Then they all hover over you to see if you can read it.

You thumb through the list and finally decide upon No. 25, which we'll say is a nice sauterne. The waiter then tells you that No. 25 is not being served that night. They're serving only numbers 20, 21, and 23 in the white wines, and 54, 57, and 60 in the red wines—all pretty stinking as far as you are concerned. So you ask him why and are informed that the wine room is closed. Now isn't that the most ridiculous thing, to close it at night? I don't think anyone sells much wine at breakfast, and darn little at lunch, but the storeroom is open all day when no one buys wine because the storekeeper is receiving supplies and storing wine and then at night he locks the storeroom and goes home so you can't sell it. It's perfectly silly, but that's what happens everywhere. Wine lists cost money, so why not have somebody around with access to the storeroom so that the waiters can merchandise wine?

The average waiter has so little interest in selling wine that whenever anybody orders it he gets a chill. The main reason is that he has four or five tables to

take care of, and locating a bottle of wine and getting it ready to serve just slow him down. Table No. 1's steak is ready, another party is waiting to have the soup plates removed, and you want a bottle of wine. Well, first you usually get, "Do you want red or white wine?" When you ask about brands and types, nine times out of ten he tells you, "We have no wine list. We have only so-and-so's brand." So you order a bottle. What the hell, maybe it's good. Or you skip it and drink Martinis or scotch or you come to Trader Vic's and drink wine cups, which, incidentally, with some meals, are terrific.

How many times have you gone to a fairly nice restaurant and asked for wine, only to have the waiter or waitress stare at you in the manner so well portrayed by Mortimer Snerd? Don't blame the waiter, blame the boss. The boss buys a stock of wine, prints the list on the back of the food menu, and then tells the help, "We got wine now, go out there and sell it." But that's not enough.

Our waiters today, with their lack of training in food preparation and practically no knowledge of wines, should be given pep talks on anything they are to sell, and particularly on wines. They should not only be instructed in the selection and serving of wines but should be permitted to taste and discuss the merits of every wine on the wine list. Every wholesale purveyor of wines and spirits has information on the subject, and in large cities there are wine specialists who will be willing to address a crew about types of wines, as well as furnish information on how they're made, the various flavors, and the kinds of wines generally preferred.

A wine dealer should give employees informative

talks and tell how to merchandise wine. Few hotels or restaurants have so many employees that it will break the dealer up in business to give each waiter small bottles to sample. Firsthand information will give them some idea of what they're selling when guests ask advice on ordering wines with dinner.

We should give the dear consumer the benefit of a few words too. I know all about white wine with fish and red wine with red meats and fowl—it's been hashed over for years, but personally I'm not for it. Unless you have the palate of a connoisseur and really know your wines all that stuff is just so much bunk. When you want a glass of beer you don't want Coca-Cola, and when you want Coca-Cola you don't want strawberry pop, and so it goes with wine for dinner. If you're in the mood for a light white wine I see nothing sacrilegious about drinking it, no matter what you're having for dinner, and if your guest wants a red wine let him have it.

There are a few points about wine drinking, however, which can save the beginner a lot of experimenting: dry wines go better with main courses than sweet wines; sweet white wines are best with desserts; red wines are apt to give fish a metallic taste, while white wines complement its flavor; it's a good idea to skip wine entirely with the salad course as the herbs and other ingredients in the dressing kill the flavor of wine.

Just as a general guide to wine drinking, some wines may be used as apéritifs in place of cocktails. These are pale dry sherries, dry champagne, French vermouth, Dubonnet, and Madeira. Dinner wines are usually clarets, sauternes, Rhine wines, red or white burgundies, and dry champagne. A dry sherry may be

used with dinner also. Dessert wines are sweet white wines. Of the fortified wines, only dry sherries and champagnes are considered good throughout an entire meal, although a switch is made to a sweeter type of either for dessert.

Too many people get stage fright about ordering wines because of all this nonsense about wines with this and that. There is no need to order several wines with any meal. However, if just one is to be served throughout a meal, it is best to pick a good white wine which will go with meat, whereas a red wine, fine with steak or roast beef, simply doesn't go well with oysters, other sea food, or desserts. There is no need, either, to serve wine with every course. You can serve wine with one course and let it go at that, usually the meat course. Wine after the main course may be dispensed with entirely.

Of course we all have to contend with those stinkers who know nothing of wine, rarely drink the stuff, but whenever they dine in public read up on wine just enough, before leaving the house, to give the waiter a bad time. They usually embarrass the rest of the group to a point of collapse with their carrying on about vintages, flavors, dryness, sweetness, bouquet, etc. They don't know a damn thing about wine, and everyone at the table knows it. My advice is to act natural and drink with an open mind as well as an open mouth. Wine drinking is lots of fun, but the only way to learn flavors and types is to experiment and teach your palate to remember.

Despite my personal opinion on the subject, a great many people like to stick to the rules, so here are the wines traditionally recommended for various foods, with the correct temperatures:

SUGGESTED WINES WITH FOOD

Food	Imported	Californian	Eastern	Temperatures
Hors d'oeuvres	Pale dry sherry Madeira Fr. vermouth Champagne	Pale dry sherry Dry vermouth Champagne	Dubonnet Champagne	Chill Dubonnet; sherry may be chilled; chill vermouth and champagne; serve Madeira at room temperature.
Soup	Madeira Hock Moselle Sauternes Champagne	Rhine wine Hock Moselle Sauterne Champagne	Elvira	Chill all white wines (40°-45° F.).
Oysters and other shellfish	Chablis Meursault Pouilly Moselle Hock	Dry Semillon Grey Riesling Sylvaner (Franken Riesling) Chablis Hock Rhine wine Moselle	Catawba Iona Delaware Diana Elvira	Chill all white wines (40°-45° F.).

<i>Food</i>	<i>Imported</i>	<i>Californian</i>	<i>Eastern</i>	<i>Temperatures</i>
Fish	Sauternes	Johannisberger	Dutchess	Chill white wines (40°-45° F.).
Roast Chicken	Graves	Riesling	Diamond	
Frog Legs	Montrachet	Burger	Elvira	
	Riesling	Gutedel	Vergennes	
	Liebfraumilch	Chenin Blanc	Niagara	
	Swiss Neuchatel	Folle Blanche	Scuppernong	
	Alsatian Riesling	Grey Riesling		
	White Hermitage	Sauvignon Blanc		
	Château d'Yquem	Pinot Blanc		
	Barsac	Ugni Blanc (Treb- biano)		
		Dry Semillon		
		Chardonnay		
		Traminer		
		Sylvaner (Franken Riesling)		
		Hock		
		Rhine wine		
		Moselle		
Veal	Ch. Haut-Brion	Mourestel	Isabella	Serve claret-type red wines at cellar temperature (50°- 55° F.).
Lamb	Ch. Latour	Zinfandel		
Chicken	Ch. Lafite	Cabernet		
Game—mild- flavored	Ch. Margaux	Tipo		
Macaroni dishes	Ch. Pontet	Chianti		
	Médoc	Grignolino		
		Carignane		
		Barbera		

<i>Food</i>	<i>Imported</i>	<i>Californian</i>	<i>Eastern</i>	<i>Temperatures</i>
Steak	Red Hermitage	Pinot Noir	Norton	Serve burgundy-type and heavy red wines at room temperature (65°-70°F.).
Roast Beef	Romanée Conti	Charbono	Bacchus	
Beef dishes	Clos Vougeot	Cabernet	Ives	
Game:	Ch. Mouton-	Burgundy	Clinton	
Venison	Rothschild	Gamay	Eumelan	
Pheasant	Chambertin	Petite Sirah		
Wild Duck		Refoscoe		
Goose		Barbera		
Baked Ham		Duriff		
Mutton				
Desserts	Sweet sauternes	Aleatico	Scuppernong	Serve all sparkling wines well chilled; heavy sweet wines at cellar or room temperature, as preferred.
	Champagne	White port	Champagne	
	Sweet sherry	Malaga		
		Muscatel		
		Tokay		
		Angelica		
		Champagne		
		Sweet sauterne		
		Sweet sherry		
Cheese:				Room temperature.
Camenbert	Port	Port		
Roquefort	Red Hermitage			
Stilton				

So much for the selling and drinking of wine. Now for a few words of common sense about the care and serving of wine.

There are a few little courtesies to observe in the serving of wine. While 85 per cent of the people who drink wine don't know a blamed thing about it outside of the fact that it's smart or they like it, there are a few people who know what they want and why. I believe you should give a man what he wants if he's going to pay the check. Bring out the wine, show it to him to see if it meets with his approval, then chill it if necessary, and proceed to pull the cork carefully and gently in his presence.

I don't think it's good taste to pull the cork in the kitchen, but I've had it happen to me. In fact, I once ordered a bottle of sparkling Urbani, one of my favorites, in a prominent restaurant in Jackson, Florida; they hadn't sold a bottle for so long the waitress had to see if they still had any, and after she found a bottle, without showing it to me and without chilling it, she proceeded to pull the cork in the kitchen. In so doing she lost half of it on the floor; it was still foaming in her hand when she brought it to the table and she was very flustered and flushed. I didn't say much, but drank it even though it was warm. This incident just shows the inexperience of people handling wine, and it happens every day. I'd advise managers and owners to do a little research on the proper chilling of various wines and either pass the information on to employees or take care of the matter themselves so that the Jackson incident doesn't happen to anyone else.

THE CARE AND SERVING OF WINES

1. Store all wines in cool, dry rooms of even temperatures, from 55° to 53° F. Lay bottles on their sides to keep the corks wet and airtight.

2. Serve wines at proper temperatures. Red wines (except sparkling burgundy) should be served at room temperature; white wines are best served chilled.

3. Red wines and some white wines produce a natural sediment called "lees" which adheres to the side or bottom of the bottle when allowed to rest. Be sure to draw the cork gently for wines of this type, without jerking, and pour the wine carefully so the sediment is not riled up.

4. A wine should always be taken to the table after it is ordered and shown to the host for approval before it is opened. The cork of the bottle should be pulled at the table and the mouth of the bottle wiped with a napkin.

5. A bottle of wine should never be wrapped in a napkin while it is being poured. In the first place it makes the bottle awkward to handle, and in the second place it covers the label, which should never be done unless it's something to be ashamed of. Any wine which drips from the mouth of the bottle can be caught by a napkin held in the left hand.

6. The cork should be drawn several minutes before pouring the wine, and a small quantity should be poured into the host's glass so that any bits of cork or chance sediment will go to him rather than his guests, and so that he may be sure the wine is in good condition.

7. The bottle of wine should be held in the right hand, with the label turned toward the person being served.

8. Wineglasses should be dry and gleaming and should be filled about one-half to two-thirds full so that the bouquet may be enjoyed.

9. Place wine cooler where it can be seen—in a standard or on a table.

HOW WINE IS MADE

Wines are the fermented juices of grapes, primarily, although other fruits may be made into wine. The term wine, in the industry, is generally understood to mean grape wine. The grapes are harvested in the fall, delivered to wineries, where they are crushed. The juices, pulp, and skins are pumped into large vats and let ferment anywhere from a few days to a few weeks, depending upon the type of wine being made. Fermentation will continue as long as any of the natural grape sugar is left in the vat unless stopped. For dry wines, fermentation is allowed to continue until all the natural grape sugars are used up. For semi-sweet or dessert wines, fermentation is arrested by the introduction of a little pure grape brandy, the amount and the time this takes place depending upon the amount of sweetness desired.

Red wines are made from the juice, pulp, and skins of grapes, the pigment of the skins furnishing the color. White wines are achieved by drawing the juice off immediately after pressing, before fermentation takes place. Pink and pale red wines are made by permitting a short period of fermentation of the juice with the pulp and skins before drawing off the juice,

and then letting the juice continue to ferment alone.

After the proper amount of fermentation has taken place the wine is pumped into storage casks to age, the length of time depending again upon the type and quality of the wine being made. During aging, sediment or "lees" forms on the bottom and sides of the casks, and the wine is transferred to fresh casks from time to time until it is clear, aged, and ready for bottling. As wine is the only beverage which continues to age after bottling, great care must be used in handling it, keeping it at the correct temperature and away from strong light.

Types of wines are often named after the grapes from which they are made, as in the case of zinfandel, Tokay, muscatel, but more often are named after districts or localities in which the grapes are grown, as in the case of champagne, sauterne, Madeira, Médoc, Graves, Rhine wines, etc. Domestic wines are often made from grapes grown from European root stocks, but climate, the mineral content of the soil, and water all naturally affect the flavor and quality of the wine. The knowledge and skill of the wine maker will also have a great effect on the wine.



You gotta cross your heart you're twenty-one before I can give you dis Martini.

LIQUEURS FOR BARS— A DESCRIPTION OF SOME OF THE MOST NOTEWORTHY

✓ *Absinthe*—formerly made in France but now banned, a liqueur containing wormwood, a drug. Substitutes are Pernod Veritas, Anis Herbsaint, and Spanish Ojen.

Advocaat—made in Holland from fresh egg yolks, sugar, and brandy.

✓ *Anisette*—a clear liqueur made from anise seed and flavored with bitter almonds, coriander, etc.

✓ *Aquavit*—a clear, potent liquor flavored with caraway seeds from Scandinavian countries.

✓ *Benedictine*—a liqueur made by the Benedictine monks; a secret formula reputed to be a combination of herbs, spices, and fine brandy.

Channelle—a spicy liqueur made from cinnamon and other spices.

Chartreuse—a cordial made by an order of monks, the Carthusian order. Formerly made in France, the

order was banned and moved to Spain, where the cordial is now made in Tarragona. Comes in yellow and green, both being made of hundreds of ingredients, such as spices, herbs, roots, etc.

✓ *Cointreau*—a brandy of Triple Sec orange curaçao.

Cordial Médoc—made from orange curaçao, champagne cognac, and claret from the Médoc district in France.

Crème d'Anana—a liqueur made from fresh pineapple, brandy, and flavored with vanilla.

Crème de Banana—made from bananas and brandy.

Crème de Celeri—made from celery and brandy.

✓ *Crème de Cacao*—made from cocoa beans, spices, and vanilla.

✓ *Crème de Cassis*—made from black currants, a French liqueur.

Crème de Fine Champagne—a mixture of several cordials blended with fine champagne cognac.

✓ *Crème de Menthe*—a peppermint liqueur made from fresh mint and brandy. Comes in three colors—red, green, and white.

✓ *Crème de Moka*—made from coffee beans and brandy.

Crème de Noyau—made from apricot and peach pits, and having an almond flavor.

Crème de Recco—made from tea leaves, brandy, and sugar.

Crème de Rose—a liqueur made from rose petals.

Crème de Vanilla—a liqueur made from vanilla beans and brandy.

Crème de Violette—a liqueur having the color and flavor of violets.

Crème Yvette—similar to crème de violette.

✓ *Curaçao*—liqueur made from the peels of the bitter curaçao oranges grown in the West Indies, along with peels of other oranges, spices, rum, port wine, sugar, and brandy.

Drambuie—a liqueur made from old scotch, honey, herbs, and spices. First made in 1745 in Scotland.

Elixir de Bacardi—a Cuban liqueur made principally from rum.

Flora Alpina—an Italian liqueur made from alpine flower or edelweiss plant, herbs, and spices. Comes in red, orange, and yellow colors.

Forbidden Fruit—an American liqueur made from the fruit of the shaddock (a type of grapefruit) and cognac.

Fraise—liqueur made from strawberries and brandy.

Framboise—liqueur made from raspberries and brandy.

✓ *Goldwasser*—a liqueur containing tiny flakes of gold leaf, made from spices, ripe figs, lemon peel, herbs, and brandy.

Grand Marnier—made from champagne cognac and orange curaçao.

✓ *Kahlua*—a Mexican coffee liqueur made from coffee beans, cocoa beans, vanilla, and brandy.

✓ *Kirschwasser* or *Kirsch*—a liqueur made from wild black cherries, crushed cherry pits.

✓ *Kümmel*—a clear, potent liqueur distilled from grain and flavored with spices and caraway seeds.

Liqueur de Dessert—called *Strega* or *Galliano*, a liqueur made in Italy from spices, vanilla, and brandy.

Liqueur Jaune—imitation yellow chartreuse.

Liqueur Verte—imitation green chartreuse.

Mandarine—a liqueur made from mandarin oranges and brandy.

Maraschino—a liqueur made from Marasca cherries and crushed pits grown in the Dalmatia district on the west coast of the Adriatic Sea.

Mazarine—an herb liqueur from Argentina, secret formula of the Abbey of Montbenoit.

Mirabelle—a distillation of fermented yellow plums grown in Alsace-Lorraine.

Monastique—imitation benedictine made in South America.

Orgeat—flavoring syrup made from almonds.

Parfait Amour—sweet French liqueur made from lemons, oranges, herbs, and brandy.

Passionola—a non-alcoholic syrup made from passion fruit. Comes in three colors—red, green, and natural.

Perry—a cider made from pears.

Prunelle—a liqueur made from prunes or a type of plum called sloes, and brandy.

Quetsche—an unsweetened, colorless liqueur distilled from fermented juice of prunes.

Quince Brandy—made from ripe quince, spices, and brandy.

Rock & Rye—made from fruit juice, rock candy, and rye whisky.

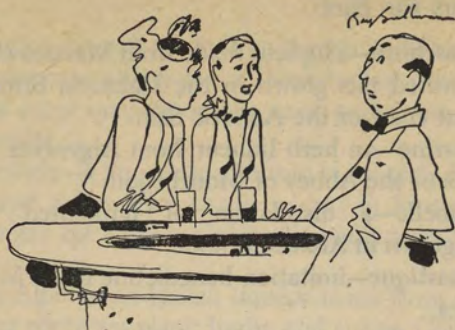
Southern Comfort—a high-proof liqueur made in the United States from a secret formula, reputed to have a brandy and whisky base.

Swedish Punch—like arrack, but flavored with extracts of tea, lemon, etc.

Triple Sec—white curaçao.

Van der Hum—a liqueur made from spicy South African plants and tangerine-flavored.

Vieille Cure—made in France from a secret formula of aromatic plants and herbs.



Bar whisky—I thought it came in liquid form.

AFTER DINNER DRINKS

ALSACE-LORRAINE

$\frac{1}{2}$ kirschwasser

$\frac{1}{2}$ anisette

Pour into chilled liqueur glass and serve with ice-water chaser.

ANGEL

$\frac{1}{3}$ raspberry syrup

$\frac{1}{3}$ maraschino liqueur

$\frac{1}{3}$ crème de violette

Pour carefully in order given so ingredients do not mix in Pousse-Café glass.

ANGEL'S BLUSH

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

$\frac{1}{4}$ benedictine

$\frac{1}{4}$ crème Yvette

$\frac{1}{4}$ thick cream

Pour carefully into Pousse-Café glass in order given so ingredients do not mix.

ANGEL'S DREAM

$\frac{1}{3}$ maraschino liqueur

$\frac{1}{3}$ crème Yvette

$\frac{1}{3}$ cognac

Pour carefully in order given into Pousse-Café glass so ingredients do not mix.

ANGEL FACE

$\frac{1}{2}$ crème de cacao $\frac{1}{2}$ prunelle

Pour carefully into chilled Pousse-Café glass so ingredients do not mix.

ANGEL KISS—1

$\frac{3}{4}$ apricot cordial $\frac{1}{4}$ thick cream

Chill cordial with ice and pour into chilled Pousse-Café glass. Float chilled cream on top.

ANGEL KISS—2

$\frac{1}{4}$ crème de cacao $\frac{1}{4}$ prunelle
 $\frac{1}{4}$ crème de violette $\frac{1}{4}$ cream

Pour carefully into chilled Pousse-Café glass in order given so the ingredients do not mix.

ANGEL'S KISS

$\frac{1}{6}$ maraschino liqueur $\frac{1}{6}$ benedictine
 $\frac{1}{6}$ Parfait Amour $\frac{1}{6}$ cognac
 $\frac{1}{6}$ yellow chartreuse $\frac{1}{6}$ thick cream

Pour carefully into chilled Pousse-Café glass in order given, so ingredients do not mix. Dust with ground ginger or cloves.

ANGEL'S LIPS

$\frac{2}{3}$ benedictine $\frac{1}{3}$ sweet thick cream

Pour benedictine into chilled Pousse-Café glass; float cream on top.

ANGEL'S TIT

$\frac{3}{4}$ maraschino liqueur $\frac{1}{4}$ whipped cream

Pour liqueur into chilled Pousse-Café glass, top with whipped cream, and place red cherry in exact center.

ANGEL'S WING

$\frac{1}{3}$ cherry liqueur $\frac{1}{3}$ maraschino liqueur
 $\frac{1}{3}$ Parfait Amour

Pour carefully into chilled Pousse-Café glass in order given so colors are separate.

✓ B AND B - Exc

$\frac{1}{2}$ benedictine $\frac{1}{2}$ cognac

Serve in liqueur glass.

BABY KITTY

$\frac{1}{3}$ anisette $\frac{1}{3}$ crème de violette
 $\frac{1}{3}$ whipped cream

Pour carefully in order given into chilled Pousse-Café glass; top with cream.

BABY'S OWN

$\frac{2}{3}$ white curaçao $\frac{1}{3}$ thick cream
1 drop Angostura bitters

Pour into chilled Pousse-Café glass in order given.

BARNACLE BILL

$\frac{1}{2}$ oz. yellow chartreuse $\frac{1}{2}$ oz. Parfait Amour
 $\frac{1}{2}$ oz. Pernod

Shake with cracked ice; strain into chilled cocktail glass.

BEEN BEE

$\frac{3}{4}$ oz. cognac $\frac{3}{4}$ oz. benedictine

Shake with cracked ice; strain into chilled cocktail glass.

BENEDICTINE FRAPPÉ

In frappé glass two-thirds full shaved ice add benedictine to fill; garnish with fruit and serve with cut straws.

BLACKJACK

$\frac{3}{4}$ oz. kirschwasser $\frac{3}{4}$ oz. coffee
1 dash brandy

Stir with cracked ice; strain into chilled claret glass.

BLANCHE

$\frac{1}{2}$ oz. cointreau $\frac{1}{2}$ oz. anisette
 $\frac{1}{2}$ oz. Triple Sec

Shake with cracked ice; strain into chilled cocktail glass.

BROADWAY SMILE

$\frac{1}{3}$ crème de cassis $\frac{1}{3}$ Swedish Punch
 $\frac{1}{3}$ cointreau

Pour carefully into chilled Pousse-Café glass in order given so ingredients do not mix.

CAFÉ BRÛLÉ COCKTAIL

$\frac{7}{8}$ hot coffee $\frac{1}{8}$ cognac

Moisten edge of claret glass with lemon and dip in powdered sugar; add coffee, then cognac, and set fire to cognac.

CAFÉ KIRSCH

$\frac{3}{4}$ oz. cognac $\frac{3}{4}$ oz. kirschwasser
 $\frac{3}{4}$ oz. strong coffee

Shake with cracked ice; strain into chilled cocktail glass.

CHAMPERELLE

$\frac{1}{4}$ curaçao $\frac{1}{4}$ chartreuse
 $\frac{1}{4}$ anisette $\frac{1}{4}$ cognac

Pour carefully in order given into chilled Pousse-Café glass so that ingredients do not mix; add a few drops of Angostura bitters.

CUCUMBER

$\frac{1}{2}$ crème de menthe $\frac{1}{2}$ sweet cream

Pour carefully in order given into chilled liqueur glass.

DIANA

Fill narrow, stemmed glass with shaved ice; fill three-fourths full with white crème de menthe and finish with brandy. Serve with cut straws.

DOUBLE ARROWHEAD

$\frac{1}{3}$ white curaçao $\frac{1}{3}$ crème Yvette
 $\frac{1}{3}$ sweet cream

Pour carefully in order given into chilled sherry glass so ingredients do not mix.

EVE'S GARDEN

$\frac{1}{3}$ white curaçao $\frac{1}{3}$ crème Yvette
 $\frac{1}{3}$ apricot brandy

Pour carefully in order given into chilled Pousse-Café glass; top with a spoonful whipped cream and a green cherry.

FRAPPÉS

Pack a sherry glass with shaved ice and fill with preferred cordial or liqueur. Serve with cut straws.

FRENCH TRI-COLOR

$\frac{1}{3}$ grenadine $\frac{1}{3}$ maraschino liqueur
 $\frac{1}{3}$ crème Yvette

Pour carefully in order given into chilled Pousse-Café glass so ingredients do not mix.

GARDEN OF EDEN

$\frac{1}{2}$ crème de violette $\frac{1}{2}$ apricot liqueur

Pour carefully into liqueur glass.

✓ GRASSHOPPER - Exc

$\frac{1}{2}$ crème de menthe $\frac{1}{3}$ crème de cacao $\frac{1}{3}$ cream

Pour carefully into liqueur glass.

HAVANA RAINBOW PLUS

$\frac{1}{4}$ grenadine $\frac{1}{4}$ green crème de menthe
 $\frac{1}{4}$ anisette $\frac{1}{4}$ yellow curaçao
 $\frac{1}{4}$ Parfait Amour $\frac{1}{4}$ yellow chartreuse
 $\frac{1}{4}$ Jamaica rum

Pour carefully into chilled Pousse-Café glass in order given and serve with rum flaming.

JERSEY

$\frac{1}{2}$ green chartreuse $\frac{1}{2}$ cognac

Pour carefully into liqueur glass.

JERSEY LILY

$\frac{2}{3}$ green chartreuse $\frac{1}{3}$ cognac

Pour carefully in order given into chilled Pousse-Café glass; add 10 drops Angostura bitters on top.

JOKER

$\frac{1}{4}$ anisette $\frac{1}{4}$ benedictine
 $\frac{1}{4}$ crème de violette $\frac{1}{4}$ sweet cream

Pour carefully in order given into chilled Pousse-Café glass to keep colors separate.

KING ALPHONSE

$\frac{3}{4}$ crème de cacao $\frac{1}{4}$ sweet cream

Pour into liqueur glass and float cream.

LA CREOLE

$\frac{1}{4}$ raspberry syrup $\frac{1}{4}$ yellow chartreuse
 $\frac{1}{4}$ maraschino liqueur $\frac{1}{4}$ green chartreuse

Pour carefully in order given into chilled Pousse-Café glass to keep colors separate.

LA ZARAGOZANA

$\frac{1}{6}$ apricot brandy $\frac{1}{6}$ cointreau
 $\frac{1}{6}$ benedictine $\frac{1}{6}$ cognac
 $\frac{1}{6}$ chartreuse $\frac{1}{6}$ crème de cacao

Pour over shaved ice in sherry glass in order given and top with a dash of anisette.

LILLIAN RUSSELL

$\frac{1}{3}$ crème de rose $\frac{1}{3}$ crème de violette
 $\frac{1}{3}$ sweet cream

Pour carefully into chilled Pousse-Café glass in order given to keep colors separate.

LILLIAN WALDORF

$\frac{1}{2}$ maraschino liqueur $\frac{1}{2}$ crème Yvette

Pour carefully into chilled liqueur glass in order given to keep colors separate.

LIQUID SYMPHONY

$\frac{1}{4}$ crème de rose $\frac{1}{4}$ crème de menthe
 $\frac{1}{4}$ yellow chartreuse $\frac{1}{4}$ cognac

Pour in order given into claret glass filled with shaved ice; top with cherries.

PANTHER'S BREATH

$\frac{1}{2}$ curaçao $\frac{1}{2}$ cream

Pour carefully into chilled sherry glass, floating cream; add 1 dash Angostura bitters and serve.

PARISIEN

$\frac{1}{6}$ Framboise $\frac{1}{6}$ curaçao
 $\frac{1}{6}$ maraschino liqueur $\frac{1}{6}$ green chartreuse
 $\frac{1}{6}$ champagne

Pour carefully in order given into chilled Pousse-Café glass so ingredients do not mix.

POMPONETTE

$\frac{1}{4}$ French vermouth $\frac{1}{4}$ kirschwasser
 $\frac{1}{4}$ crème de cassis $\frac{1}{4}$ cognac

Pour carefully in order given into chilled Pousse-Café glass so ingredients do not mix.

POUSSE-CAFÉ—1

$\frac{1}{6}$ grenadine $\frac{1}{6}$ crème de violette
 $\frac{1}{6}$ maraschino liqueur $\frac{1}{6}$ yellow chartreuse
 $\frac{1}{6}$ green crème de menthe $\frac{1}{6}$ brandy

Pour carefully in order given into chilled Pousse-Café glass so colors are kept separate.

POUSSE-CAFÉ—2

$\frac{1}{4}$ yellow curaçao $\frac{1}{4}$ green chartreuse
 $\frac{1}{4}$ kirschwasser $\frac{1}{4}$ cognac

Pour carefully in order given into chilled Pousse-Café glass, keeping colors separate.

POUSSE-CAFÉ (AMERICAN)

$\frac{1}{6}$ maraschino liqueur $\frac{1}{6}$ green chartreuse
 $\frac{1}{6}$ curaçao $\frac{1}{6}$ anisette
 $\frac{1}{6}$ cognac

Pour carefully in order given into Pousse-Café glass; serve with the cognac burning.

POUSSE-CAFÉ (PAREE)

$\frac{1}{3}$ benedictine	$\frac{1}{3}$ curaçao
	$\frac{1}{3}$ kirschwasser

Pour carefully in order given into chilled Pousse-Café glass to keep ingredients separated.

POUSSE-CAFÉ—RAINBOW

$\frac{1}{6}$ grenadine	$\frac{1}{6}$ yellow chartreuse
$\frac{1}{6}$ maraschino liqueur	$\frac{1}{6}$ curaçao
$\frac{1}{6}$ green crème de menthe	$\frac{1}{6}$ brandy

Pour carefully in order given into chilled Pousse-Café glass to keep ingredients separated.

POUSSE-CAFÉ (ST. MORITZ)

$\frac{1}{7}$ raspberry syrup	$\frac{1}{7}$ yellow chartreuse
$\frac{1}{7}$ anisette	$\frac{1}{7}$ green chartreuse
$\frac{1}{7}$ Parfait Amour	$\frac{1}{7}$ curaçao
	$\frac{1}{7}$ cognac

Pour carefully in order given into chilled Pousse-Café glass so ingredients do not mix.

POUSSE L'AMOUR—1

$\frac{1}{3}$ maraschino liqueur	$\frac{1}{3}$ benedictine
1 egg yolk	$\frac{1}{3}$ cognac

Build drink in order given in sherry glass, keeping layers separated.

POUSSE L'AMOUR—2

$\frac{1}{3}$ grenadine	$\frac{1}{3}$ maraschino liqueur
1 egg yolk	$\frac{1}{3}$ champagne

Build carefully in order given in sherry glass, keeping layers separate.

POUSSE L'AMOUR—3

$\frac{1}{3}$ maraschino liqueur	$\frac{1}{3}$ crème de vanilla
1 egg yolk	$\frac{1}{3}$ brandy

Build carefully in order given in sherry glass, keeping layers separate.

RAINBOW

$\frac{1}{7}$ crème de violette	$\frac{1}{7}$ green crème de menthe
$\frac{1}{7}$ crème de cassis	$\frac{1}{7}$ yellow chartreuse
$\frac{1}{7}$ maraschino liqueur	$\frac{1}{7}$ curaçao
	$\frac{1}{7}$ cherry brandy

Pour carefully in order given into chilled Pousse-Café glass, keeping colors separate.

SAM WARD

Cup a small lemon and fill it with shaved ice; fill with green chartreuse and serve with cut straws.

SKYSCRAPER

$\frac{1}{8}$ crème de vanilla	$\frac{1}{8}$ green crème de menthe
$\frac{1}{8}$ maraschino liqueur	$\frac{1}{8}$ yellow chartreuse
	$\frac{1}{8}$ cognac

Pour carefully into chilled Pousse-Café glass in order given, keeping colors separate. Note: Crème de cassis may be substituted for the crème de vanilla.

STARS AND STRIPES

$\frac{1}{3}$ crème de cassis	$\frac{1}{3}$ maraschino liqueur
	$\frac{1}{3}$ green chartreuse

Pour carefully in order given into chilled Pousse-Café glass, keeping colors separate.

SUNRISE

$\frac{1}{4}$ grenadine	$\frac{1}{4}$ yellow chartreuse
$\frac{1}{4}$ crème de violette	$\frac{1}{4}$ cointreau

Pour carefully in order given into chilled Pousse-Café glass, keeping colors separate.

SYMPHONY OF MOIST JOY

Same as Liquid Symphony.

THREE-FOURTHS

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

Pour carefully into chilled liqueur glass, keeping colors separate.

UNION JACK

 $\frac{1}{3}$ grenadine $\frac{1}{3}$ maraschino liqueur $\frac{1}{3}$ green chartreuse

Pour carefully in order given into chilled Pousse-Café glass, keeping colors separate.

CLARET COBBLER

1 tsp. sugar
1 tsp. lemon juice

1 dash maraschino liqueur
Claret to fill

Add sugar, lemon juice, and maraschino liqueur to tumbler half filled with cracked ice; add claret to fill; stir and decorate with fruits in season. Serve with straws and a spoon.

COFFEE COBBLER

2 oz. brandy
1 oz. port wine

Stir with ice and strain into goblet half filled with shaved ice; twist lemon peel over drink and serve with straws and a spoon; decorate with fruits and berries in season.

ENGLISH COBBLER

2 oz. Jamaica rum
1 oz. strong tea

1 tsp. sugar
1 tsp. lemon juice

Stir with ice and strain into goblet half filled with shaved ice; decorate with fruits and berries in season and serve with straws and a spoon.

NARRAGANSETT COBBLER

2 oz. whisky
1 tsp. sugar syrup

Ginger ale to fill

Spiral-peel one orange and place in large glass; pack with shaved ice about two-thirds full and add liquor and sugar syrup; fill up with ginger ale; garnish with fruits in season and serve with straws and a spoon.

PORT AND SHERRY COBBLER

2½ oz. sherry
1 tsp. port wine

½ tsp. curaçao

Stir sherry and curaçao with cracked ice; strain into goblet two-thirds filled with fine ice; add the port wine last and serve with straws. May be garnished with fruits in season.

PORT WINE COBBLER

1 tsp. orange juice
Port wine to fill

1 tsp. curaçao

Add orange juice and curaçao to tumbler two-thirds filled with finely cracked ice; add port wine to fill glass; stir and



Was the last one dry enough for you, sir?

COCKTAILS

Cocktails are mostly little drinks made up from people's screwy ideas of what tastes good or sounds better. They're usually originated during the middle stages of a beautiful glow or to create an impression of sophistication. Among the hundreds of cocktails, some with the most gosh-awful names and outlandish ingredients, comparatively few have weathered the years and are ordered repeatedly everywhere. Martinis, Manhattans, Bronx cocktails, Side Cars, Gimlets, and Daiquiris are a few outstanding examples.

Most cocktails, whatever the name, are just slight variations of a few good standard recipes. One flavoring is substituted for another, the proportions are changed, or a dash of this or a drop or two of that is added, and the concoction is given another name. Many times the head bartender at one of the better joints will take a well-known cocktail recipe, add an-

APPLE COCKTAIL

½ oz. calvados or applejack ¼ oz. gin
 ½ oz. apple cider ¼ oz. brandy

Shake with cracked ice; strain into chilled cocktail glass.

APPLE BLOSSOM COCKTAIL

¼ oz. calvados or applejack ¾ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

APPLE TODDY COCKTAIL

1 lump sugar 1½ oz. applejack
 3 tsps. water 1 lump ice

Dissolve sugar in water in Old-Fashioned glass; add ice and applejack and stir. Grate nutmeg over drink and serve with spoon.

APPLEJACK COCKTAIL

1 oz. applejack ¼ oz. grenadine
 ¼ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.
 Variation: Half applejack and half Italian vermouth; shake.

APRICOT COCKTAIL

1 oz. apricot brandy ½ oz. lemon juice
 ½ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

ATLAS COCKTAIL

1 oz. calvados or applejack ½ oz. cointreau
 ½ oz. Demerara rum (151 1 dash Angostura bitters
 proof)

Shake with cracked ice; strain into chilled cocktail glass.

BABBIE'S SPECIAL COCKTAIL

1 oz. apricot brandy ½ oz. sweet cream
 1 dash gin

Shake with cracked ice; strain into chilled cocktail glass.

BIRD COCKTAIL

1 oz. Triple Sec curaçao ½ oz. cognac
2 twists orange peel

Shake with shaved ice; strain into chilled, frosted cocktail glass; add two more twists orange peel.

BLOCK AND FALL COCKTAIL

Same as Block and Tackle Cocktail.

BLOCK AND TACKLE COCKTAIL

½ oz. cognac ¼ oz. calvados or applejack
½ oz. cointreau ¼ oz. Pernod

Shake with cracked ice; strain into chilled cocktail glass.

BLUE SPECIAL COCKTAIL

½ oz. cognac ½ oz. pineapple syrup

Shake with cracked ice; strain into chilled, frosted cocktail glass; add champagne to fill glass.

BOA CONSTRICTOR COCKTAIL

1½ oz. blackberry brandy

Shake with cracked ice; strain into chilled cocktail glass; grate nutmeg over drink and serve.

BOMBAY COCKTAIL

1 oz. brandy ½ oz. French vermouth
½ oz. Italian vermouth 2 dashes curaçao
1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

BONNIE PRINCE CHARLES

1 oz. cognac ½ oz. Drambuie
Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.

BOOSTER COCKTAIL

1½ oz. brandy 4 dashes curaçao
1 egg white

Shake with cracked ice; strain into chilled double cocktail glass; grate nutmeg over drink.

CHEVALIER COCKTAIL

$\frac{3}{4}$ oz. cognac	1 dash cointreau
$\frac{3}{4}$ oz. lemon juice	1 dash Angostura bitters
	$\frac{1}{2}$ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

CHICAGO COCKTAIL

$1\frac{1}{2}$ oz. brandy	2 dashes curaçao
	1 dash Angostura bitters

Shake with cracked ice; strain into chilled, frosted cocktail glass. Twist lemon peel over drink and lace with champagne.

CLASSIC COCKTAIL

$\frac{3}{4}$ oz. brandy	$\frac{1}{4}$ oz. curaçao
$\frac{1}{4}$ oz. lemon juice	$\frac{1}{4}$ oz. maraschino liqueur

Shake with cracked ice; strain into frosted cocktail glass.

CLASSIQUE COCKTAIL

Same as Classic Cocktail.

CLIMAX COCKTAIL

$\frac{1}{2}$ oz. applejack	$\frac{1}{2}$ tsp. grenadine
$\frac{1}{2}$ oz. French vermouth	$\frac{1}{2}$ tsp. lemon juice
	1 egg white

Shake with cracked ice; strain into large chilled cocktail glass; grate nutmeg over drink.

CLUB COCKTAIL

$1\frac{1}{2}$ oz. brandy	2 dashes maraschino liqueur
2 dashes orange bitters	2 dashes pineapple syrup

Stir with cracked ice; strain into well-chilled cocktail glass and add a dash of champagne.

COFFEE COCKTAIL

$\frac{1}{2}$ oz. brandy	$\frac{1}{2}$ oz. coffee
	$\frac{1}{2}$ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

COUNTRY COCKTAIL

½ oz. apple brandy	½ tsp. lemon juice
½ oz. port wine	½ whole egg
	½ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.
Grate nutmeg over drink.

COUNTRY GENTLEMAN COCKTAIL

1 oz. apple brandy	1 tsp. lemon juice
½ oz. curaçao	1 tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

CRAWL COCKTAIL

1 oz. cognac	2 dashes curaçao
½ oz. Cuban rum	2 dashes crème de noyau
	2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.
Twist lemon peel over drink.

CROISETTE COCKTAIL

½ oz. cherry brandy	½ oz. French vermouth
½ oz. Italian vermouth	½ tsp. kirschwasser

Shake with cracked ice; strain into chilled cocktail glass.
Serve with maraschino cherry.

CRUX COCKTAIL

½ oz. cognac	½ oz. cointreau
½ oz. Dubonnet	½ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

CUBAN COCKTAIL (BRANDY)

1 oz. brandy	½ oz. apricot brandy
	Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.

CULROSS COCKTAIL

½ oz. apricot brandy	½ oz. Kina Lillet
½ oz. Bacardi	Juice ¼ lime

Shake with cracked ice; strain into chilled cocktail glass.

DIKI DIKI COCKTAIL—1

1 oz. calvados ¼ oz. Swedish Punch
¼ oz. grapefruit juice

Shake with cracked ice; strain into chilled cocktail glass.

DREAM COCKTAIL

1 oz. brandy ½ oz. curaçao
1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

EAST INDIA COCKTAIL—1

1½ oz. brandy 3 dashes Angostura bitters
 3 dashes maraschino liqueur 1 tsp. red curaçao
1 tsp. raspberry syrup

Shake with cracked ice; strain into chilled cocktail glass.

EAST INDIA COCKTAIL—2

1½ oz. brandy ¼ oz. orange curaçao
 ¼ oz. pineapple juice 1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

ETHEL COCKTAIL

½ oz. apricot brandy ½ oz. white crème de menthe
½ oz. curaçao

Shake with cracked ice; strain into chilled cocktail glass.

FAIR WEATHER COCKTAIL

1 oz. apple brandy 1 dash orange bitters
 ½ oz. Italian vermouth 2 drops Angostura bitters
1 dash sugar syrup

Stir with lump of ice in Old-Fashioned glass.

FAN TAN COCKTAIL

1½ oz. ginger brandy 1 drop Tabasco
 1 dash lemon juice ½ egg white

Shake with cracked ice; strain into chilled cocktail glass.

GOATS' DELIGHT COCKTAIL

$\frac{3}{4}$ oz. brandy	1 dash orgeat
$\frac{3}{4}$ oz. kirschwasser	$\frac{1}{2}$ tsp. cream
	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

GOOD FELLOW COCKTAIL

$\frac{3}{4}$ oz. brandy	1 dash Angostura bitters
$\frac{3}{4}$ oz. benedictine	2 dashes sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.
Twist lemon peel over drink.

GRENADIER COCKTAIL

1 oz. brandy	1 dash Jamaica ginger
$\frac{1}{2}$ oz. ginger brandy	1 tsp. powdered sugar
	$\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

HARMONY COCKTAIL

$1\frac{1}{2}$ oz. brandy	2 dashes orange bitters
$\frac{1}{2}$ tsp. strawberry syrup	1 dash maraschino liqueur

Stir with ice in Old-Fashioned glass.

HARVARD COCKTAIL

$\frac{3}{4}$ oz. brandy	1 dash sugar syrup
$\frac{3}{4}$ oz. Italian vermouth	2 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

HAVANA BRANDY COCKTAIL

1 oz. apricot brandy	$\frac{1}{2}$ oz. gin
$\frac{1}{2}$ oz. Swedish Punch	1 dash lemon juice

Stir with cracked ice; strain into chilled cocktail glass.

HAWAIIAN BRANDY COCKTAIL

1 oz. apple brandy	1 dash maraschino liqueur
$\frac{1}{2}$ oz. pineapple juice	1 dash lemon juice
	$\frac{1}{2}$ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

HELL COCKTAIL

Same as Devil Cocktail.

HEY HEY COCKTAIL

Same as Frank Sullivan Cocktail.

HIGH HAT COCKTAIL

$\frac{3}{4}$ oz. brandy $\frac{3}{4}$ oz. grapefruit juice
 $\frac{1}{2}$ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

HIGH LIFE COCKTAIL

$\frac{3}{4}$ oz. brandy $\frac{1}{2}$ tsp. sugar syrup
 $\frac{3}{4}$ oz. port wine $\frac{1}{2}$ egg white

Shake with cracked ice; strain into chilled cocktail glass.

HONEYMOON COCKTAIL

$\frac{3}{4}$ oz. apple brandy Juice $\frac{1}{2}$ lemon
 $\frac{3}{4}$ oz. benedictine 3 dashes curaçao

Shake with cracked ice; strain into chilled cocktail glass.

HOOP LA COCKTAIL

Same as Frank Sullivan Cocktail.

HOP TOAD COCKTAIL—1

$1\frac{1}{2}$ oz. apricot brandy $\frac{1}{2}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

HUGO BRACER

1 oz. apple brandy 2 dashes grenadine
 $\frac{1}{2}$ oz. Amer Picon Juice 1 lime

Shake with cracked ice; strain into chilled cocktail glass.

IMPERIAL COCKTAIL

$\frac{1}{2}$ oz. cognac $\frac{1}{2}$ oz. port wine
 $\frac{1}{2}$ oz. curaçao

Shake with cracked ice; strain into chilled cocktail glass.

JOSETTE COCKTAIL

½ oz. cognac
 ½ oz. anisette

½ oz. curaçao
 ½ egg white

Shake with cracked ice; strain into chilled cocktail glass; add dash nutmeg.

KISS FROM HEAVEN COCKTAIL

½ oz. cognac
 ½ oz. French vermouth
 ½ ounce Drambuie

Stir with cracked ice; strain into chilled cocktail glass.

KLONDIKE COCKTAIL

¾ oz. applejack
 ¾ oz. French vermouth
 3 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

LA MA DONE COCKTAIL

½ oz. ginger brandy
 ½ oz. Cordial Médoc

½ oz. benedictine
 ½ oz. kümmel

Shake with cracked ice; strain into chilled cocktail glass.

LAKESIDE COCKTAIL

¼ oz. brandy
 ¼ oz. crème de menthe

¾ oz. crème de cacao
 ¼ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

LAMP COCKTAIL

Same as Lakeside Cocktail.

LAST RESORT COCKTAIL

½ oz. brandy
 1 oz. port wine

½ tsp. sugar syrup
 1 egg yolk

Shake with cracked ice; strain into chilled cocktail glass. Grate nutmeg over drink.

LAST THOUGHT COCKTAIL

Same as Rajah Cocktail and League of Nations.

LEAGUE OF NATIONS COCKTAIL

Same as Rajah.

METROPOLE COCKTAIL

$\frac{3}{4}$ oz. cognac or brandy 1 dash Peychaud's bitters
 $\frac{3}{4}$ oz. French vermouth 1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass; serve with maraschino cherry.

METROPOLITAN COCKTAIL—1

$\frac{1}{2}$ oz. cognac $\frac{1}{2}$ oz. Dubonnet
 $\frac{1}{2}$ oz. white crème de menthe

Shake with cracked ice; strain into chilled cocktail glass.

METROPOLITAN COCKTAIL—2

$\frac{3}{4}$ oz. cognac 1 dash Angostura bitters
 $\frac{3}{4}$ oz. French vermouth 2 dashes sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.
 Variation: Use Italian vermouth instead of French.

MIKADO COCKTAIL

$1\frac{1}{2}$ oz. brandy 2 dashes crème de noyau
 2 dashes Angostura bitters 2 dashes curaçao

Stir with cracked ice; strain into chilled cocktail glass.

MILLIONAIRE COCKTAIL

$\frac{1}{2}$ oz. apricot brandy $\frac{1}{2}$ oz. sloe gin
 $\frac{1}{2}$ oz. Jamaica rum 1 dash grenadine
 Juice 1 lime

Shake with cracked ice; strain into chilled cocktail glass.

MONTANA COCKTAIL

$\frac{1}{2}$ oz. brandy $\frac{1}{2}$ oz. French vermouth
 $\frac{1}{2}$ oz. port wine

Stir with cracked ice; strain into chilled cocktail glass.

MOONRAKER COCKTAIL—1

$\frac{1}{2}$ oz. brandy $\frac{1}{2}$ oz. peach brandy
 $\frac{1}{2}$ oz. quinquina 3 dashes Pernod

Shake with cracked ice; strain into chilled cocktail glass.

MOONRAKER COCKTAIL—2

½ oz. brandy	½ oz. peach brandy
½ oz. Dubonnet	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

MORNING COCKTAIL

¾ oz. brandy	2 dashes maraschino liqueur
¾ oz. French vermouth	2 dashes orange bitters
2 dashes curaçao	2 dashes Pernod

Stir with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry and twist lemon peel over drink.

MOULIN ROUGE COCKTAIL

1 oz. apricot brandy	½ oz. lemon juice
½ oz. orange gin	1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.

NEWTON'S SPECIAL

1½ oz. brandy	1 oz. cointreau
	1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

NICK'S OWN COCKTAIL

¾ oz. brandy	1 dash Pernod
¾ oz. Italian vermouth	1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

NIGHTCAP COCKTAIL

½ oz. brandy	½ oz. curaçao
½ oz. anisette	1 egg yolk

Shake with cracked ice; strain into chilled cocktail glass. Grate nutmeg over drink.

ODD McINTYRE COCKTAIL

½ oz. brandy	½ oz. lemon juice
½ oz. Kina Lillet	½ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

SARATOGA COCKTAIL—2

½ oz. applejack ½ oz. Dubonnet
 ½ oz. Italian vermouth 2 dashes orange juice

Shake with cracked ice; strain into chilled cocktail glass.

SAUCY SUE COCKTAIL

¾ oz. brandy 1 dash apricot brandy
 ¾ oz. calvados 1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

✓ SIDE CAR COCKTAIL - Exc.

3 ½ oz. brandy 2 ½ oz. cointreau
 1 ½ oz. lemon juice

Shake with cracked ice; strain into chilled, frosted cocktail glass. *3 drinks*

SIR KNIGHT COCKTAIL

½ oz. cognac ½ oz. yellow chartreuse
 ½ oz. cointreau 1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

SIR WALTER COCKTAIL

¾ oz. brandy 1 tsp. grenadine
 ¾ oz. Bacardi 1 tsp. curaçao
 1 tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

SLAM COCKTAIL

½ oz. cognac ¼ oz. apricot brandy
 ½ oz. cointreau ¼ oz. lime juice

Shake with cracked ice; strain into chilled cocktail glass.

SMART ALEC COCKTAIL

Same as Sir Knight Cocktail, with orange bitters instead of Angostura bitters.

TROPICAL COCKTAIL

1 oz. brandy ½ oz. crème de vanilla
1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.
 Variation: Substitute Pimento Dram for Pernod.

TULIP COCKTAIL

¾ oz. calvados ½ tsp. apricot brandy
 ¾ oz. Italian vermouth ½ tsp. lemon juice
½ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

VALENCIA COCKTAIL—1

1 oz. apricot brandy ½ oz. orange juice
4 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

VALENCIA COCKTAIL—2

1 oz. apricot brandy ½ oz. orange juice

Shake with cracked ice; strain into chilled, frosted champagne glass. Fill with champagne.

VANDERBILT COCKTAIL

¾ oz. brandy 2 dashes sugar syrup
 ¾ oz. cherry brandy 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

VEL D'HIV COCKTAIL

1 oz. cognac ¼ oz. lemon juice
 ¼ oz. benedictine 2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

VERMONT COCKTAIL

2 tsps. applejack 2 tsps. gin
 2 tsps. apricot brandy 2 tsps. benedictine
2 tsps. maple syrup

Shake with cracked ice; strain into chilled cocktail glass.

WALLICK'S SPECIAL COCKTAIL

1½ oz. brandy	Juice ½ lime
½ oz. cream	½ tsp. powdered sugar
1 egg white	2 dashes grenadine

Shake with cracked ice; strain into chilled wineglass.

WALLY COCKTAIL

¾ oz. brandy	2 dashes lemon juice
4 dashes benedictine	Champagne to fill

Shake with cracked ice; strain into chilled champagne goblet; fill with chilled champagne.

WANDA COCKTAIL

1 oz. cognac	½ oz. kümmel
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Stir with cracked ice; strain into chilled cocktail glass.

WAR DAYS COCKTAIL

½ oz. calvados	½ oz. Italian vermouth
½ oz. gin	1 tsp. green chartreuse

Stir with cracked ice; strain into chilled cocktail glass.

WARD'S COCKTAIL

¾ oz. green chartreuse	¾ oz. brandy
1 piece orange peel	

Arrange peel in bottom of Old-Fashioned glass in circle; fill with finely cracked ice; add liquor and decorate with fresh mint.

WATERBURY COCKTAIL

Same as Wallick's Special, omitting the ½ ounce cream.

W. B. M. COCKTAIL

½ oz. brandy	½ oz. sloe gin
½ oz. French vermouth	

Shake with cracked ice; strain into chilled cocktail glass.

WHICH WAY COCKTAIL

½ oz. brandy	½ oz. Pernod or Herbsaint
½ oz. anisette	

Shake with cracked ice; strain into chilled cocktail glass.

WHIP COCKTAIL—1

$\frac{1}{2}$ oz. cognac	$\frac{1}{4}$ oz. Italian vermouth
$\frac{1}{4}$ oz. French vermouth	2 dashes curaçao
	1 dash Pernod or Herbsaint

Shake with cracked ice; strain into chilled cocktail glass.

WHIP COCKTAIL—2

$\frac{1}{2}$ oz. brandy	$\frac{1}{2}$ oz. curaçao
$\frac{1}{2}$ oz. French vermouth	$\frac{1}{2}$ oz. Pernod

Shake with cracked ice; strain into chilled cocktail glass.

WHITE WAY COCKTAIL

Same as Which Way Cocktail.

WIDOW'S KISS COCKTAIL

1 oz. calvados	$\frac{1}{2}$ oz. benedictine
$\frac{1}{2}$ oz. yellow chartreuse	2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

WILLIE SMITH COCKTAIL

1 oz. brandy	$\frac{1}{2}$ oz. maraschino liqueur
	2 dashes lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

WINCHELL COCKTAIL

$\frac{3}{4}$ oz. cognac	1 tsp. cointreau
$\frac{3}{4}$ oz. gin	1 tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

WINDY CORNER COCKTAIL

Stir $1\frac{1}{2}$ oz. blackberry brandy with cracked ice; strain into chilled cocktail glass and sprinkle with nutmeg.

W. JOHNSON QUIN COCKTAIL

1 oz. brandy	$\frac{1}{2}$ oz. Italian vermouth
$\frac{1}{2}$ oz. French vermouth	3 dashes curaçao
	1 dash Pernod or Herbsaint

Stir with cracked ice; strain into chilled cocktail glass.

WOW COCKTAIL

$\frac{1}{2}$ oz. cognac $\frac{1}{2}$ oz. calvados
 $\frac{1}{2}$ oz. Hercules $\frac{1}{2}$ oz. Bacardi

Shake with cracked ice; strain into chilled cocktail glass.

YANKEE PRINCE COCKTAIL

Same as Yellow Parrot Cocktail.

YELLOW PARROT COCKTAIL

$\frac{1}{2}$ oz. apricot brandy $\frac{1}{2}$ oz. Pernod or Herbsaint
 $\frac{1}{2}$ oz. yellow chartreuse

Shake with cracked ice; strain into chilled cocktail glass.
Apricot liqueur may be used instead of apricot brandy.

YOLANDA COCKTAIL

$\frac{1}{2}$ oz. cognac 1 oz. Italian vermouth
 $\frac{1}{2}$ oz. gin 1 dash Pernod
1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.

YOUNG MAN COCKTAIL

$\frac{3}{4}$ oz. brandy 3 dashes curaçao
 $\frac{3}{4}$ oz. French vermouth 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

ZED COCKTAIL

$\frac{3}{4}$ oz. calvados $\frac{3}{4}$ oz. Hercules

Shake with cracked ice; strain into chilled cocktail glass.

ZEPHR COCKTAIL

$1\frac{1}{2}$ oz. brandy $\frac{1}{2}$ tsp. pineapple syrup
2 dashes maraschino liqueur $\frac{1}{2}$ tsp. curaçao
2 drops Angostura bitters

Wipe inside of chilled cocktail glass with twist of lemon peel and then wet the inside with a few drops of lemon juice and toss out. Shake ingredients with ice and strain into prepared glass. Serve with maraschino cherry.



Two Martinis—one without Vermouth.

GIN COCKTAILS

ABBEY COCKTAIL—1

1 oz. dry gin

$\frac{1}{2}$ oz. Kina Lillet

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

Stir with cracked ice; strain into chilled cocktail glass; serve with maraschino cherry.

ABBEY COCKTAIL—2

2 oz. dry gin

1 dash Angostura bitters

1 oz. orange juice

1 dash Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass; serve with maraschino cherry.

ACACIA COCKTAIL

1 oz. gin

$\frac{1}{2}$ oz. benedictine

2 dashes kirschwasser

Shake with cracked ice; strain into chilled cocktail glass.

ACE COCKTAIL

$\frac{3}{4}$ oz. gin	$\frac{1}{2}$ egg white
$\frac{1}{4}$ oz. grenadine	5 drops lemon juice
$\frac{1}{4}$ oz. cream	Nutmeg

Shake with cracked ice; strain into chilled cocktail glass; grate nutmeg on drink.

✓ ADDISON COCKTAIL V.G.

1 oz. gin	$1\frac{1}{2}$ oz. Italian vermouth
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Stir with ice; strain into chilled cocktail glass; serve with twist of orange peel.

ADMIRAL COCKTAIL—1

$1\frac{1}{2}$ oz. gin	1 oz. cherry cordial
	Juice of $\frac{1}{2}$ lime

Shake with cracked ice; strain into chilled cocktail glass. Variation: Cut cherry cordial to $\frac{1}{2}$ tsp. and use $\frac{1}{4}$ tsp. each of lime juice and sugar.

AGONIE COCKTAIL

$\frac{1}{2}$ oz. gin	$\frac{1}{2}$ oz. lemon juice
2 dashes rum	1 tsp. sugar

Shake with cracked ice; strain into small chilled cocktail glass.

AINSWORTH COCKTAIL

1 oz. gin	$\frac{1}{2}$ oz. French vermouth
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Stir with cracked ice; strain into chilled cocktail glass.

ALASKA COCKTAIL

$1\frac{1}{2}$ oz. gin	$\frac{1}{2}$ oz. yellow chartreuse
	2 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass; twist lemon peel over top and serve. Variations: (1) Use 1 oz. gin to $\frac{1}{2}$ oz. chartreuse and omit bitters. (2) Use 2 oz. gin to $\frac{3}{4}$ oz. chartreuse.

ANISETTE COCKTAIL

1 oz. gin
 ½ oz. anisette
 ½ oz. cream
 ½ egg white
 Nutmeg

Shake with cracked ice; strain into chilled cocktail glass; grate nutmeg on top.

ANNOUNCER COCKTAIL

½ oz. dry gin
 ½ oz. brandy
 ¼ oz. lemon juice
 ¼ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

ANTS IN THE PANTS COCKTAIL

1 oz. gin
 ½ oz. Grand Marnier
 ½ oz. sweet vermouth
 1 dash lemon juice

Shake with cracked ice; strain into cocktail glass. Twist lemon peel over drink.

APACHE COCKTAIL

1 oz. gin
 1 oz. French vermouth
 2 dashes onion juice
 2 dashes curaçao

Shake with cracked ice; strain into chilled cocktail glass.

APÉRITIF COCKTAIL

Same as Appetizer Cocktail with juice of ½ orange added.

APPARENT COCKTAIL

1 oz. gin
 1 oz. Dubonnet
 1 dash absinthe

Stir with cracked ice; strain into chilled cocktail glass.

APPETIZER COCKTAIL

1 oz. gin
 1 oz. Dubonnet

Stir with cracked ice; strain into chilled cocktail glass.

APRICOT COCKTAIL—1

1 oz. gin	½ tsp. grenadine
½ oz. apricot brandy	2 drops bitters
	¼ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

Variation: Use apricot cordial instead of brandy, omit grenadine and bitters, and use 5 drops lime juice instead of lemon juice.

APRICOT COCKTAIL—2

1½ oz. apricot brandy	2 dashes lemon juice
1 oz. gin	2 dashes orange juice

Shake with cracked ice; strain into chilled cocktail glass.

ARGENTINA COCKTAIL

1 oz. gin	½ tsp. benedictine
1 oz. French vermouth	1 dash orange bitters
½ tsp. cointreau	2 drops Angostura bitters
	½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

ARMY COCKTAIL

2 oz. gin	½ oz. Italian vermouth
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Shake with cracked ice; strain into chilled cocktail glass. Twist orange peel over glass. Variation: Cut gin to 1 oz. and shake slice of lemon and slice of orange peel with drink.

ARSENIC AND OLD LACE

1½ oz. gin	3 dashes French vermouth
½ oz. absinthe	3 dashes crème de violette

Shake with cracked ice; strain into chilled cocktail glass.

ARTILLERY COCKTAIL

1½ oz. gin	¾ oz. Italian vermouth
	2 dashes Boker's bitters

Stir with cracked ice; strain into chilled cocktail glass.

ASTOR COCKTAIL

1½ oz. dry gin	1 dash orange juice
	1 dash lemon juice

Stir with cracked ice; strain into chilled cocktail glass.

BALLANTINE'S COCKTAIL

$\frac{3}{4}$ oz. Plymouth gin 2 dashes orange bitters
 $\frac{3}{4}$ oz. French vermouth 1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

BARBARA COCKTAIL—1

1 oz. gin 2 drops Angostura bitters
 1 oz. sherry 5 drops lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

BARBARY COAST COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ oz. crème de cacao
 $\frac{1}{2}$ oz. scotch $\frac{1}{2}$ oz. cream

Shake with cracked ice; strain into chilled cocktail glass.

BARKING DOG COCKTAIL

Substitute 2 dashes of Calisaya for absinthe in the Bald Head Cocktail; serve with a maraschino cherry.

BARNUM WAS RIGHT COCKTAIL

1 oz. dry gin 1 dash lime juice
 $\frac{1}{2}$ oz. apricot brandy 3 dashes Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

BARON COCKTAIL

1 oz. gin 2 dashes Italian vermouth
 $\frac{1}{2}$ oz. French vermouth $\frac{1}{2}$ tsp. curaçao

Shake with cracked ice; strain into chilled cocktail glass.
 Twist lemon peel over drink.

BARRY COCKTAIL

1 oz. gin 1 dash Angostura bitters
 1 oz. Italian vermouth Crème de menthe

Stir first 3 ingredients with cracked ice; strain into chilled cocktail glass; add $\frac{1}{2}$ tsp. crème de menthe float. Twist lemon peel over drink.

BARTON SPECIAL COCKTAIL

1 oz. dry gin ½ oz. scotch
 ½ oz. apple brandy

Shake with cracked ice; strain into chilled cocktail glass.

BEAUTY SPOT COCKTAIL

Same as Breakfast Cocktail.

BEAUX ARTS COCKTAIL

½ oz. dry gin ½ tsp. pineapple juice
 ¼ oz. Italian vermouth 1 dash anisette
 ¼ oz. French vermouth ½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

BEBBO COCKTAIL

1½ oz. dry gin ½ tsp. orange juice
 1 oz. lemon juice ½ tsp. honey

Shake with cracked ice; strain into chilled cocktail glass.

BECK COCKTAIL

1 oz. gin ½ oz. Italian vermouth
 ½ oz. French vermouth 3 drops anisette

Stir with cracked ice; strain into chilled cocktail glass.

BEE'S KNEE

1 oz. gin Juice of ¼ lemon
 1 tsp. honey

Shake with crushed ice; strain into chilled cocktail glass.

BEL-AIRE COCKTAIL

¾ oz. gin ¾ oz. Italian vermouth
 2 dashes curaçao

Shake with crushed ice; strain into chilled cocktail glass.

BELMONT COCKTAIL

1 oz. gin ½ oz. raspberry syrup
 ½ oz. sweet cream

Shake with crushed ice; strain into chilled cocktail glass.

BITER COCKTAIL

1 oz. gin
 1/2 oz. chartreuse

1/2 oz. lemon juice
 1 dash absinthe

Shake with cracked ice; strain into chilled cocktail glass.

BLACKJACK COCKTAIL

1 oz. gin

1/2 oz. kirschwasser
 1/2 oz. crème de cassis

Stir with cracked ice; strain into chilled cocktail glass. Twist peel over drink.

BLACKOUT COCKTAIL

1 3/4 oz. gin

3/4 oz. blackberry brandy
 Juice of 1/2 lime

Shake with cracked ice; strain into chilled cocktail glass.

BLACKTHORN COCKTAIL—1

1 oz. gin

1/2 oz. Dubonnet
 1/2 oz. kirschwasser

Stir with cracked ice; strain into chilled cocktail glass.

BLACKTHORN COCKTAIL—2

1/2 oz. gin

1 oz. sloe gin

1/2 oz. French vermouth
 2 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

BLINTON COCKTAIL

1 oz. gin

1 oz. French vermouth
 1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

BLISTER COCKTAIL

1 oz. gin

1/2 oz. cremede noyau

1 tsp. lemon juice
 1/2 tsp. sugar

Shake with cracked ice; strain into chilled cocktail glass.

BLOODHOUND COCKTAIL

1 oz. gin	1 tsp. Italian vermouth
1 tsp. French vermouth	3 strawberries

Crush strawberries in shaker; add liquor and shake with cracked ice; strain into chilled cocktail glass. Variations: (1) Increase vermouths to $\frac{1}{2}$ oz. each; (2) cut gin to $\frac{1}{2}$ oz. and use 6 crushed raspberries.

BLOSSOM COCKTAIL

1 oz. gin	1 dash orange bitters
1 oz. orange juice	1 dash grenadine
	$\frac{1}{2}$ egg white

Shake with cracked ice; strain into chilled double cocktail glass.

BLUE BIRD COCKTAIL

1 oz. gin	1 tsp. lemon juice
1 tsp. curaçao	3 drops blue vegetable coloring

Shake with cracked ice; strain into chilled small cocktail glass.

BLUE DEVIL COCKTAIL

1 oz. gin	$\frac{1}{2}$ oz. lime juice
$\frac{1}{2}$ oz. maraschino liqueur	1 dash blue vegetable coloring

Shake with cracked ice; strain into chilled cocktail glass.

BLUE FLYER COCKTAIL

Substitute cointreau for the maraschino in the Blue Devil Cocktail.

BLUE MOON COCKTAIL

1 oz. dry gin	$\frac{1}{2}$ oz. crème Yvette
	$\frac{1}{2}$ oz. lemon juice

Stir with cracked ice; strain into chilled cocktail glass.

BLUE TRAIN COCKTAIL

1 oz. gin	$\frac{1}{2}$ oz. cointreau
$\frac{1}{2}$ oz. lemon juice	1 dash blue vegetable coloring

Stir with cracked ice; strain into chilled cocktail glass. Variation: Cut ingredients to $\frac{1}{4}$ oz. each and add $\frac{1}{4}$ oz. crème de violette instead of coloring.

BOGEY COCKTAIL

- | | |
|-----------------------|--------------------|
| 1 oz. gin | 1 dash whisky |
| 1 oz. French vermouth | 2 drops absinthe |
| | 1 dash lemon juice |

Shake with cracked ice; strain into chilled cocktail glass.

BOOMERANG COCKTAIL

- | | |
|-----------------------------------|------------------------------------|
| $\frac{1}{2}$ oz. gin | $\frac{1}{2}$ oz. Italian vermouth |
| $\frac{1}{2}$ oz. French vermouth | 2 dashes maraschino liqueur |
| | 2 drops Angostura bitters |

Stir with cracked ice; strain into chilled cocktail glass.

BOSTON CLUB COCKTAIL

- | | |
|-----------|------------------------------------|
| 1 oz. gin | $\frac{1}{2}$ oz. Italian vermouth |
| | Juice of $\frac{1}{2}$ lime |

Shake with cracked ice; strain into chilled cocktail glass.

BOSTONIAN COCKTAIL

- | | |
|------------------------------------|--------------------------------|
| 1 oz. gin | $\frac{1}{2}$ tsp. lemon juice |
| $\frac{1}{4}$ oz. Italian vermouth | $\frac{1}{2}$ tsp. sugar syrup |
| $\frac{1}{2}$ tsp. orange juice | 3 sprigs mint |

Crush mint with fruit juices; add sugar syrup and liquor; shake with cracked ice; strain into chilled cocktail glass.

BOULEVARD COCKTAIL

- | | |
|---------------------------|------------------------------------|
| $\frac{1}{2}$ oz. dry gin | $\frac{1}{2}$ oz. Italian vermouth |
| | $\frac{1}{2}$ oz. orange juice |

Shake with cracked ice; strain into chilled cocktail glass.

BREAKFAST COCKTAIL

- | | |
|---------------|-----------------------------|
| 1 oz. dry gin | $\frac{1}{2}$ oz. grenadine |
| | 1 egg white |

Shake with cracked ice; strain into large chilled cocktail glass.

BROADWAY SPECIAL COCKTAIL

- | | |
|------------------------------------|------------------------------------|
| 1 oz. gin | $\frac{1}{2}$ tsp. pineapple juice |
| $\frac{1}{2}$ oz. Italian vermouth | $\frac{1}{2}$ egg white |
| 2 dashes grenadine | Nutmeg |

Shake with cracked ice; strain into chilled cocktail glass; grate nutmeg over drink.

BROKEN SPUR COCKTAIL—1

1 oz. gin	1 dash anisette
1 oz. white port	1 egg yolk

Shake with cracked ice; strain into chilled double cocktail glass.

BROKEN SPUR COCKTAIL—2

1 oz. white port	$\frac{1}{4}$ oz. dry gin
$\frac{1}{4}$ oz. Italian vermouth	1 tsp. anisette
	1 egg yolk

Shake with cracked ice; strain into chilled cocktail glass.

BRONX COCKTAIL (ORIGINAL)

1 oz. dry gin	1 dash French vermouth
$\frac{1}{2}$ oz. orange juice	1 dash Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

BRONX COCKTAIL—2

1 oz. dry gin	$\frac{1}{2}$ oz. Italian vermouth
$\frac{1}{2}$ oz. French vermouth	Juice of $\frac{1}{4}$ orange

Shake with cracked ice; strain into chilled cocktail glass.

BRONX GOLDEN COCKTAIL

Add 1 egg yolk to Bronx Cocktail.

BRONX PINEAPPLE COCKTAIL

1 oz. gin	$\frac{1}{2}$ oz. Italian vermouth
	$\frac{1}{2}$ oz. pineapple juice

Shake with cracked ice; strain into chilled cocktail glass.

BRONX RIVER COCKTAIL

1 oz. gin	Juice of $\frac{1}{4}$ lemon
$\frac{1}{2}$ oz. Italian vermouth	$\frac{1}{4}$ tsp. sugar

Shake with cracked ice; strain into chilled cocktail glass.

BRONX SILVER COCKTAIL

Add 1 egg white and a slice of pineapple to Bronx No. 2.

CASINO COCKTAIL—2

$\frac{1}{2}$ oz. gin	$\frac{1}{4}$ oz. plum brandy
$\frac{1}{2}$ oz. applejack	$\frac{1}{4}$ oz. Italian vermouth
	1 dash cointreau

Shake with cracked ice; strain into chilled cocktail glass.

CASON COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{4}$ oz. Cederlund's Swedish
$\frac{1}{4}$ oz. grenadine	Punch
	$\frac{1}{4}$ oz. calvados
	$\frac{1}{4}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.
Note: Also known as C. F. H. Cocktail.

CAT'S EYE COCKTAIL

1 oz. gin	$\frac{1}{2}$ tsp. cointreau
$\frac{1}{2}$ oz. French vermouth	$\frac{1}{2}$ tsp. lemon juice
	2 dashes kirschwasser

Shake with cracked ice; strain into chilled cocktail glass.

CE SOIR OU JAMAIS

(Meaning Tonight We Love)

$\frac{1}{2}$ oz. gin	$\frac{1}{2}$ tsp. cognac
$\frac{1}{2}$ French vermouth	$\frac{1}{2}$ tsp. apere

Shake with cracked ice; strain into chilled cocktail glass.

CEON DE PAU COCKTAIL

$\frac{1}{2}$ oz. gin	$\frac{1}{4}$ armagnac
$\frac{3}{4}$ oz. French vermouth	$\frac{1}{2}$ tsp. Izarra

Shake with cracked ice; strain into chilled cocktail glass.

C'EST VERT—MAIS JUSTE

(Meaning Green but Right)

$\frac{1}{2}$ oz. gin	$\frac{1}{2}$ oz. cognac
$\frac{1}{2}$ oz. crème de menthe	1 drop bitters

Shake with cracked ice; strain into chilled cocktail glass.

CHANTICLEER COCKTAIL

1 oz. dry gin	Juice of ½ lemon
1 tbs. raspberry syrup	1 egg white

Shake with cracked ice; strain into chilled cocktail glass.

CHAPELLE COCKTAIL

¾ oz. dry gin	Juice of ½ lime
¾ oz. Italian vermouth	3 slices pineapple

Muddle pineapple; add rest of ingredients; shake with cracked ice; strain into chilled cocktail glass.

CHARLESTON COCKTAIL—1

½ oz. gin	½ oz. Dubonnet
	½ oz. Bacardi

Shake with cracked ice; strain into chilled cocktail glass.

CHARLESTON COCKTAIL—2

¼ oz. dry gin	¼ oz. curaçao
¼ oz. kirschwasser	¼ oz. French vermouth
¼ oz. maraschino liqueur	¼ oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink and serve.

CHARLEY PIE COCKTAIL

¾ oz. gin	½ oz. Italian vermouth
	¼ oz. campari

Shake with cracked ice; strain into chilled cocktail glass.

CHARLIE LINDBERGH COCKTAIL

¾ oz. Plymouth gin	2 dashes Pricota
¾ oz. Kina Lillet	2 dashes orange juice

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

CHARLIE O. COCKTAIL

1 oz. dry gin	1 dash cointreau
½ oz. French vermouth	1 dash Grand Marnier

Shake with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

CHARME DE PARIS COCKTAIL

½ oz. gin	¼ oz. anisette
½ oz. Italian vermouth	¼ oz. rum

Shake with cracked ice; strain into chilled cocktail glass.

CHATTERLY COCKTAIL

1 oz. gin	1 tsp. orange juice
¼ oz. French vermouth	1 tsp. curaçao

Shake with cracked ice; strain into chilled cocktail glass.

CHERRY BLOSSOM COCKTAIL

1 oz. gin	2 dashes orange bitters
2 dashes raspberry syrup	1 egg white

Shake with cracked ice; strain into chilled cocktail glass.

CHINATOWN COCKTAIL

½ oz. gin	½ oz. Italian vermouth
½ oz. French vermouth	1 dash brandy

Stir with cracked ice; strain into chilled cocktail glass.

CHORUS GIRL COCKTAIL

Substitute juice of ¼ orange for brandy in Chinatown Cocktail.

CHORUS LADY COCKTAIL

Same as Chorus Girl Cocktail.

CHURCH PARADE COCKTAIL

1 oz. gin	4 dashes orange juice
½ oz. French vermouth	1 dash orange curaçao

Stir with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry.

CLARIDGE COCKTAIL

½ oz. gin	¼ oz. apricot brandy
½ oz. French vermouth	¼ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

CLOUDY WITH SHOWERS COCKTAIL

1 oz. gin ½ oz. orange juice
 ½ oz. Italian vermouth 3 dashes curaçao

Shake with cracked ice; strain into chilled cocktail glass.

CLOVER CLUB COCKTAIL

1½ oz. dry gin Juice of ½ lime or lemon
 4 dashes grenadine 1 egg white

Shake with cracked ice; strain into chilled double cocktail glass. Variation: Increase grenadine to ½ oz.

CLOVER LEAF COCKTAIL

A Clover Club Cocktail with a mint leaf on top.

CLOVER ROYAL COCKTAIL

Use yolk of egg instead of white in Clover Club Cocktail.

CLUB COCKTAIL

1 oz. dry gin ½ oz. Italian vermouth
1 dash chartreuse

Stir with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry or stuffed olive.

COCKNEY COCKTAIL

¾ oz. dry gin ½ tsp. lemon juice
 ¾ oz. champagne ½ tsp. bar sugar

Stir with cracked ice; strain into chilled cocktail glass.

COCOANUT GROVE COCKTAIL

Omit dash of brandy in Chinatown Cocktail.

COINTREAU COCKTAIL

½ oz. dry gin ½ oz. cointreau
½ oz. Cuban rum

Shake with cracked ice; strain into chilled cocktail glass.

COLA COCKTAIL

¾ oz. dry gin ¾ oz. curaçao
2 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

COUP DE CAFARD COCKTAIL

1 oz. gin	½ tsp. port wine
½ tsp. cognac	2 dashes curaçao
½ tsp. Italian vermouth	1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.
Serve with very thin slice of lemon.

COUP DE ROULES

½ oz. gin	¼ oz. cointreau
½ oz. French vermouth	¼ oz. cherry brandy

Shake with cracked ice; strain into chilled cocktail glass.

CREOLE COCKTAIL

½ oz. dry gin	½ oz. sherry
	½ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

CROCKER COCKTAIL

1½ oz. dry gin	1 dash Italian vermouth
	1 dash French vermouth

Shake with cracked ice thoroughly; strain into chilled cocktail glass.

CRUTCH COCKTAIL

Same as Creole Cocktail.

CUBANO COCKTAIL

¾ oz. gin	2 dashes kümmel
¾ oz. French vermouth	2 dashes pineapple syrup

Shake with cracked ice; strain into chilled cocktail glass.

CULPRIT FEY COCKTAIL

¼ oz. dry gin	¼ oz. anisette
¼ oz. white crème de menthe	¼ oz. cointreau
	¼ oz. heavy cream

Shake with cracked ice; strain into chilled cocktail glass.

CUTEST ONE COCKTAIL

¾ oz. gin	¾ oz. sherry
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Stir with cracked ice; strain into chilled cocktail glass. Serve with a maraschino cherry.

DEMEANOR COCKTAIL

$\frac{3}{4}$ oz. Old Tom gin 1 dash orange bitters
 $\frac{3}{4}$ oz. Italian vermouth 2 dashes crème de violette

Stir with cracked ice; strain into chilled cocktail glass.

DEMPSEY COCKTAIL

$\frac{3}{4}$ oz. gin 2 dashes Pernod
 $\frac{3}{4}$ oz. calvados 2 dashes grenadine

Stir with cracked ice; strain into chilled cocktail glass.

DEPTH CHARGE COCKTAIL

$\frac{3}{4}$ oz. gin $\frac{3}{4}$ oz. Kina Lillet
 2 dashes Pernod

Shake with cracked ice; strain into chilled cocktail glass.
 Twist lemon peel over drink.

DERBY COCKTAIL

$1\frac{1}{2}$ oz. gin 2 dashes peach bitters
 1 sprig mint

Shake with cracked ice; strain into chilled cocktail glass and
 add frosted mint.

DERNIER ROUND COCKTAIL

1 oz. gin $\frac{1}{2}$ tsp. cognac
 $\frac{1}{4}$ oz. French vermouth $\frac{1}{2}$ tsp. cointreau
 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

DESERT DREAM COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{2}$ oz. crème de cacao
 $\frac{1}{2}$ oz. Italian vermouth 1 egg white
 Nutmeg

Shake with cracked ice; strain into double chilled cocktail
 glass.

DESTINY COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{2}$ oz. absinthe
 $\frac{1}{2}$ oz. Italian vermouth $\frac{1}{2}$ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

DOROTHY'S DELIGHT COCKTAIL

1 oz. Old Tom gin ½ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

DOUGLAS COCKTAIL

Same as Dorothy's Delight with Plymouth gin.

DREAM COCKTAIL

1 oz. dry gin ¼ oz. grenadine
¼ oz. apricot brandy 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

DRONDA COCKTAIL

1 oz. gin ½ oz. Calisaya

Shake with cracked ice; strain into chilled cocktail glass.

DU BARRY COCKTAIL

1 oz. gin 2 dashes Pernod
½ oz. French vermouth 1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

DUBONNET COCKTAIL

¾ oz. gin ¾ oz. Dubonnet

Stir with large ice; strain into chilled cocktail glass. Twist lemon peel over drink. Variations: (1) Wet chilled cocktail glass with French vermouth and toss out; add 2 dashes maraschino liqueur to above formula. (2) Add 1 dash orange bitters. (3) Add 1 dash French vermouth.

DUBONNET DRY COCKTAIL

1 oz. gin ½ oz. Dubonnet

Stir with large ice; strain into chilled cocktail glass. Twist lemon peel over drink.

DUCK UNDER COCKTAIL

¾ oz. dry gin ¾ oz. cointreau
1 dash grape juice

Shake with cracked ice; strain into chilled cocktail glass.

DUNHILL COCKTAIL

½ oz. gin	½ oz. French vermouth
½ oz. sherry	1 dash Pernod
	2 drops curaçao

Stir with cracked ice; strain into chilled cocktail glass.

DUPLEX COCKTAIL

1 oz. gin	¼ oz. French vermouth
¼ oz. Italian vermouth	2 dashes orange bitters
	1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

EAGLE'S DREAM COCKTAIL

¾ oz. gin	1 tsp. powdered sugar
¼ oz. crème Yvette	Juice of ¼ lemon
	1 egg white

Shake with cracked ice; strain into chilled double cocktail glass. Note: Parfait Amour may be used in place of crème Yvette. This is also known as an Eagle Cocktail.

EARTHQUAKE COCKTAIL

½ oz. gin	½ oz. whisky
	½ oz. Pernod

Shake with cracked ice; strain into chilled cocktail glass.

EAU DU NIL COCKTAIL

1 oz. gin	½ tsp. grenadine
½ oz. whisky	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

ECLIPSE COCKTAIL

½ oz. dry gin	Grenadine
1 oz. sloe gin	1 ripe olive

Place olive in cocktail glass; cover with grenadine. Mix gins and add carefully so they don't mix with the grenadine. Squeeze orange peel over drink and serve.

EDDIE (OR EDDY) BROWN COCKTAIL

1 oz. gin ½ oz. Kina Lillet
2 dashes apricot brandy

Shake with cracked ice; strain into chilled cocktail glass.

EDITH DAY COCKTAIL

2 oz. dry gin ½ tsp. powdered sugar
 1½ oz. grapefruit juice 1 egg white

Frappé with fine ice; serve in chilled champagne glass.

EL GUARANI COCKTAIL

½ oz. gin ½ oz. French vermouth
½ ounce Aperital

Shake with cracked ice; strain into chilled cocktail glass.

ELEGANT COCKTAIL

¾ oz. dry gin ¾ oz. French vermouth
1 dash Grand Marnier

Stir with cracked ice; strain into chilled cocktail glass.

ELEPHANT'S EAR COCKTAIL

½ oz. gin ½ oz. French vermouth
½ oz. Dubonnet

Stir with cracked ice; strain into chilled cocktail glass.

ELEPHANTS SOMETIMES FORGET COCKTAIL

½ oz. gin ¼ oz. lemon juice
 ½ oz. cherry brandy ¼ oz. French vermouth
1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

ELK COCKTAIL

¾ oz. gin ¾ oz. prunelle
2 dashes French vermouth

Stir with cracked ice; strain into chilled cocktail glass.

FASCINATOR COCKTAIL

1 oz. gin
 1/2 oz. French vermouth

2 dashes Pernod
 1 sprig mint

Shake well with crushed ice; strain into chilled cocktail glass.

FAVORITE COCKTAIL

1/2 oz. gin
 1/2 oz. apricot brandy

1/2 oz. French vermouth
 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry.

FERNET BRANCA COCKTAIL

1 oz. dry gin
 1/2 oz. Fernet Branca

1/2 oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry.

FIFTY-FIFTY COCKTAIL

3/4 oz. gin
 3/4 oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass. Serve with a washed stuffed olive.

FIN DE SIÈCLE COCKTAIL

1 oz. Plymouth gin
 1/2 oz. Italian vermouth

1 dash orange bitters
 1 dash Amer Picon

Stir with cracked ice; strain into chilled cocktail glass.

FINE AND DANDY COCKTAIL

1 oz. Plymouth gin
 1/2 oz. cointreau

1/2 oz. lemon juice

Stir with cracked ice; strain into chilled cocktail glass.

FITCHETT COCKTAIL

3/4 oz. gin
 1/2 oz. Italian vermouth

1/4 oz. benedictine
 1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass. Serve with washed olive.

GANGADINE COCKTAIL—1

1 oz. gin ¼ oz. Oxygenee
 ¼ oz. white crème de menthe ½ tsp. raspberry syrup

Shake with cracked ice; strain into chilled cocktail glass.
 Note: In season, substitute 4 raspberries and ½ tsp. bar sugar for raspberry syrup.

GANGADINE COCKTAIL—2

½ oz. gin ½ oz. Oxygenee Cusenier
 ½ oz. white crème de menthe ½ tsp. Framboise

Shake with cracked ice; strain into chilled cocktail glass.
 Variation: Substitute Pernod for Oxygenee.

GASPAR COCKTAIL

¾ oz. gin ¾ oz. absinthe
¼ tsp. powdered sugar

Shake with cracked ice; strain into chilled cocktail glass.
 Variation: Use apricot brandy in place of absinthe.

GENE CORRIE COCKTAIL

¾ oz. gin ¾ oz. Hercules

Stir with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry.

GENE TUNNEY COCKTAIL

1 oz. Plymouth gin 1 dash orange juice
 ½ oz. French vermouth 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.
 Serve with maraschino cherry.

GENEVER COCKTAIL

1½ oz. Holland gin 1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

GENEVIEVE COCKTAIL

Same as Gene Corrie Cocktail.

GIBSON COCKTAIL—DRY

$\frac{3}{4}$ oz. gin $\frac{3}{4}$ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass. Serve with pickled onion. Twist lemon peel over drink.

GIBSON COCKTAIL—MEDIUM

1 oz. gin $\frac{1}{4}$ oz. Italian vermouth
 $\frac{1}{4}$ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass. Serve with pickled onion. Twist lemon peel over drink.

✓ GIBSON COCKTAIL—SWEET *V.G.*

$\frac{3}{4}$ oz. gin $\frac{3}{4}$ oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass. Serve with pickled onion. Twist lemon peel over drink.

GILROY COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{4}$ oz. lemon juice
 $\frac{1}{2}$ oz. cherry brandy $\frac{1}{4}$ oz. French vermouth
1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

✓ GIMLET COCKTAIL—1 *Exc*

$1\frac{1}{4}$ oz. gin $\frac{1}{2}$ oz. Rose's lime juice
1 scant tsp. fine sugar *or more*

Shake with ice; strain into chilled Daiquiri glass.

GIMLET COCKTAIL—2

$\frac{3}{4}$ oz. Plymouth gin $\frac{3}{4}$ oz. Rose's lime juice

Stir with large ice; strain into chilled cocktail glass.

GIN COCKTAIL

$1\frac{1}{2}$ oz. gin 1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

GIN AND CAPE COCKTAIL

$\frac{3}{4}$ oz. gin $\frac{3}{4}$ oz. Caperitif

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

GIN BLIND COCKTAIL

1 oz. gin ½ tsp. cognac
 ¼ oz. curaçao 1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

GIN SOUTHERN COCKTAIL

1½ oz. gin 2 dashes curaçao
2 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

GIN STINGER COCKTAIL

1 oz. dry gin ½ oz. white crème de menthe

Shake with shaved ice; strain into chilled cocktail glass.

GINGER ROGERS

Same as Favorite Cocktail.

GINGIVITIS COCKTAIL

1 oz. gin ½ oz. grenadine
1 tsp. cream

Shake with cracked ice; strain into chilled cocktail glass.

GLOOM RAISER COCKTAIL

1 oz. gin 2 dashes absinthe
 ½ oz. French vermouth 2 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

GLORIA COCKTAIL—1

1½ oz. gin ½ tsp. grenadine
 ½ tsp. lemon juice 1 egg white
1 sprig mint

Shake with cracked ice; strain into chilled double cocktail glass.

GLORIA COCKTAIL—2

½ oz. gin ¼ oz. cointreau
 ½ oz. French vermouth ¼ oz. campari

Shake with cracked ice; strain into chilled cocktail glass.

GOLF COCKTAIL

1 oz. dry gin ½ oz. French vermouth
 2 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Serve with an olive.

GRAND BRETAGNE COCKTAIL—1

1½ oz. dry gin ½ oz. lime juice
 ½ oz. apricot brandy ½ egg white
 1 dash orange bitters

Shake with cracked ice; strain into chilled double cocktail glass.

GRAND BRETAGNE COCKTAIL—2

1½ oz. dry gin ½ oz. lime juice
 ½ oz. kirschwasser ½ egg white
 1 dash peach bitters

Shake with cracked ice; strain into chilled double cocktail glass. Note: Cordial Médoc may be used in place of the peach bitters.

GRAND ROYAL COCKTAIL

1½ oz. gin Juice of ½ lime
 1 tbs. grenadine 1 whole egg

Shake with cracked ice; strain into chilled double cocktail glass. Note: Also known as Grand Royal Clover Club Cocktail.

GRAND SLAM COCKTAIL

½ oz. dry gin ½ oz. apricot liqueur
 ½ oz. brandy ½ tsp. lime juice

Shake with cracked ice; strain into chilled cocktail glass.

GRAPEVINE COCKTAIL

1 oz. gin ¼ oz. grape juice
 ¼ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

HAKAM COCKTAIL

$\frac{3}{4}$ oz. dry gin	1 dash orange bitters
$\frac{3}{4}$ oz. Italian vermouth	2 dashes cointreau

Shake with cracked ice; strain into chilled cocktail glass.

HANKY PANKY COCKTAIL

$\frac{3}{4}$ oz. dry gin	$\frac{3}{4}$ oz. Italian vermouth
	2 dashes Fernet Branca

Stir with cracked ice; strain into chilled cocktail glass.

HARROVIAN COCKTAIL

$1\frac{1}{2}$ oz. dry gin	1 tsp. orange juice
1 dash lemon juice	1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

HARRY'S COCKTAIL

1 oz. gin	1 dash Pernod
$\frac{1}{2}$ oz. Italian vermouth	2 sprigs mint

Shake with cracked ice; strain into chilled cocktail glass.
Serve with a stuffed olive.

HASTY COCKTAIL

1 oz. gin	1 dash Pernod
$\frac{1}{2}$ oz. grenadine	4 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

HAVE A HEART COCKTAIL

$1\frac{1}{2}$ oz. dry gin	2 dashes grenadine
$\frac{3}{4}$ oz. Cederlund's Swedish Punch	Juice of $\frac{1}{2}$ lime

Shake with fine ice; strain into chilled double cocktail glass.
Garnish with pineapple and maraschino cherry.

HAWAII COCKTAIL

$\frac{3}{4}$ oz. dry gin	1 dash orange bitters
$\frac{3}{4}$ oz. pineapple juice	$\frac{1}{2}$ egg white

Shake with cracked ice; strain into chilled Daiquiri glass.

HAWAIIAN COCKTAIL

1 oz. gin ¼ oz. orange juice
⅛ oz. curaçao

Shake with cracked ice; strain into chilled cocktail glass.

HE LOVES ME COCKTAIL

1 oz. dry gin 1 tsp. grenadine
 ½ oz. Italian vermouth 1 tbs. pineapple juice
1 egg white

Shake with cracked ice; strain into chilled double cocktail glass. Garnish with pineapple.

HEADLONG HALL COCKTAIL

¾ oz. dry gin 2 dashes Pernod
 ¾ oz. French vermouth 2 dashes benedictine

Stir with cracked ice; strain into chilled cocktail glass.

HELEN'S OWN COCKTAIL

½ oz. gin 2 dashes apricot brandy
 ½ oz. French vermouth 2 dashes orange juice

Shake with cracked ice; strain into chilled cocktail glass.

HI HO COCKTAIL

1 oz. gin ½ oz. white port
1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

HILLIARD COCKTAIL

1 oz. dry gin ½ oz. Italian vermouth
1 dash Peychaud's bitters

Stir with cracked ice; strain into chilled cocktail glass.

HILLSBORO COCKTAIL

1 oz. gin 1 dash orange bitters
 ½ oz. French vermouth 1 drop Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

HOCUS POCUS COCKTAIL

1 oz. gin
 1 oz. cointreau
 1 oz. lemon juice

Frappé and serve in chilled champagne glass.

HOFFMAN HOUSE COCKTAIL

1 oz. gin
 1 dash orange bitters
 ½ oz. French vermouth
 1 drop Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Serve with orange peel. Angostura bitters may be omitted.

HOLLAND COCKTAIL

½ oz. Holland gin
 ½ oz. orange bitters
 ½ oz. white curaçao

Stir with cracked ice; strain into chilled cocktail glass.

HOLLAND HOUSE COCKTAIL

1 oz. gin
 1 slice pineapple
 ½ oz. French vermouth
 Juice of ¼ lemon
 4 dashes maraschino liqueur

Muddle pineapple; shake with cracked ice; strain into chilled cocktail glass.

HOLLYWOOD COCKTAIL

1 oz. Bacardi
 ½ tsp. grapefruit juice
 ¾ oz. dry gin
 ½ egg white
 Nutmeg

Shake with cracked ice; strain into chilled double cocktail glass. Grate nutmeg over drink.

HOMESTEAD COCKTAIL

1 oz. dry gin
 ½ oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass.
 Variation: Muddle 1 slice of orange before adding other ingredients.

HONG KONG COCKTAIL—1

½ oz. gin
 2 drops Angostura bitters
 ½ oz. French vermouth
 ½ tsp. lime juice
 ½ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

HONG KONG COCKTAIL—2

½ oz. gin	½ oz. French vermouth
½ oz. orange juice	5 drops kirschwasser
	1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

HONOLULU COCKTAIL—1

½ oz. gin	½ oz. maraschino liqueur
	½ oz. benedictine

Stir with cracked ice; strain into chilled cocktail glass.

HONOLULU COCKTAIL—2

1½ oz. dry gin	1 dash pineapple juice
1 dash Angostura bitters	1 dash lemon juice
1 dash orange juice	¼ tsp. powdered sugar

Shake with cracked ice; strain into chilled cocktail glass.

HONOLULU CAFÉ COCKTAIL

½ oz. gin	½ oz. French vermouth
½ oz. pineapple juice	½ oz. cream

Shake with crushed ice; strain into chilled double cocktail glass.

HONOLULU SILVER COCKTAIL

Add white of egg to Honolulu Cocktail (1 or 2) and serve in chilled double cocktail glass.

HOTEL PLAZA COCKTAIL

½ oz. dry gin	½ oz. French vermouth
½ oz. Italian vermouth	1 slice pineapple

Muddle pineapple; shake with shaved ice; strain into chilled double cocktail glass.

H. P. W. COCKTAIL

¾ oz. Old Tom gin	¾ oz. Italian vermouth
	2 dashes kirschwasser

Stir with cracked ice; strain into chilled cocktail glass.

JUDGE, JR., COCKTAIL

$\frac{1}{2}$ oz. gin	$\frac{1}{2}$ oz. lemon juice
$\frac{1}{2}$ oz. Cuban rum	1 dash grenadine
	$\frac{1}{2}$ tsp. powdered sugar

Shake with cracked ice; strain into chilled cocktail glass.

JUDGETTE COCKTAIL

$\frac{1}{2}$ oz. gin	$\frac{1}{2}$ oz. French vermouth
$\frac{1}{2}$ oz. peach brandy	1 dash lime juice

Shake with cracked ice; strain into chilled cocktail glass and serve with maraschino cherry.

JUNE BRIDE COCKTAIL

$1\frac{1}{2}$ oz. gin	$\frac{1}{2}$ tsp. lemon juice
$\frac{1}{2}$ egg white	$\frac{1}{2}$ tsp. fine sugar
	2 dashes liqueur (choice)

Shake with cracked ice; strain into chilled double cocktail glass.

JUNGLE COCKTAIL

$\frac{1}{2}$ oz. gin	$\frac{1}{2}$ oz. Italian vermouth
	$\frac{1}{2}$ oz. sherry

Shake with cracked ice; strain into chilled cocktail glass.

JUNIPER COCKTAIL

1 oz. dry gin	$\frac{1}{2}$ oz. French vermouth
	2 dashes grenadine

Stir with cracked ice; strain into chilled cocktail glass.

JUPITER COCKTAIL

1 oz. gin	1 tsp. orange juice
$\frac{1}{2}$ oz. French vermouth	1 tsp. Parfait Amour

Shake with cracked ice; strain into chilled cocktail glass.

KAISER COCKTAIL

$\frac{3}{4}$ oz. gin	$\frac{3}{4}$ oz. kummel
	2 dashes French vermouth

Stir with cracked ice; strain into chilled cocktail glass.

KÜMMEL COCKTAIL

Same as Kaiser Cocktail.

KUP'S INDISPENSABLE COCKTAIL

$\frac{3}{4}$ oz. dry gin $\frac{1}{2}$ oz. French vermouth
 $\frac{1}{4}$ oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass. Twist orange peel over drink.

LA NEGRESSA BLONDE COCKTAIL

$\frac{1}{4}$ oz. gin $\frac{1}{2}$ oz. crème de cacao
 $\frac{1}{4}$ oz. cognac $\frac{1}{2}$ oz. cream
1 drop vanilla extract

Shake with cracked ice; strain into chilled cocktail glass.

LADIES' CHOICE COCKTAIL

Same as Kaiser and Kümmel cocktails.

LADY FINGERS COCKTAIL

1 oz. dry gin $\frac{1}{4}$ oz. kirschwasser
 $\frac{1}{4}$ oz. cherry brandy

Stir with cracked ice; strain into chilled cocktail glass.

LAFITTE COCKTAIL

1 tsp. dry gin 1 tsp. Pernod
 1 tsp. French vermouth 1 tsp. white crème de menthe

Pour into glass of cracked ice; shake well and strain into chilled cocktail glass.

LAMB'S CLUB COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{2}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. French vermouth 2 dashes benedictine

Stir with cracked ice; strain into chilled cocktail glass.

L'AMOUR COCKTAIL

1 oz. gin 1 sprig mint
 1 tsp. cherry cordial 1 tsp. lemon juice

Muddle mint; shake with other ingredients with cracked ice; strain into chilled cocktail glass.

LOUD-SPEAKER COCKTAIL

½ oz. gin	¼ oz. cointreau
½ oz. brandy	¼ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

LOUIS COCKTAIL

1 oz. dry gin	1 dash cointreau
½ oz. French vermouth	1 dash Grand Marnier

Shake with cracked ice; strain into chilled cocktail glass.

LOUIS SPECIAL COCKTAIL

½ oz. dry gin	½ oz. benedictine
	½ oz. green chartreuse

Shake with cracked ice; strain into chilled cocktail glass.

LOUISE COCKTAIL

½ oz. gin	¼ oz. French vermouth
¼ oz. Italian vermouth	½ oz. pineapple syrup

Shake with cracked ice; strain into chilled cocktail glass.

LOVERS' DELIGHT COCKTAIL

Same as Emergency Cocktail—orange sherbet and gin.

LOVUM AND LEAVEM COCKTAIL

¾ oz. dry gin	1 dash grenadine
¼ oz. Triple Sec	1 egg white
	Juice ½ lime

Shake with cracked ice; strain into chilled double cocktail glass.

LUCIEN-GAUDIN COCKTAIL

¾ oz. dry gin	¼ oz. cointreau
¼ oz. campari	¼ oz. French vermouth

Shake with cracked ice; strain into chilled cocktail glass.

LUIGI COCKTAIL

¾ oz. dry gin	1 tsp. grenadine
¾ oz. French vermouth	1 dash cointreau
	Juice ½ tangerine

Shake with cracked ice; strain into chilled cocktail glass.
Twist lemon peel over drink.

MARTINI COCKTAIL—MEDIUM DRY

1 oz. dry gin ¼ oz. French vermouth
¼ oz. Italian vermouth

Stir with cracked ice; strain into well-chilled cocktail glass.
 Serve with stuffed olive.

MARTINI COCKTAIL—SPECIAL DRY

1 oz. dry gin ¼ oz. French vermouth
½ tsp. Pernod

Stir with cracked ice; strain into well-chilled cocktail glass.
 Serve with pearl onion.

MARTINI COCKTAIL—SWEET

1 oz. dry gin ½ oz. Italian vermouth
1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass. For
 a sweeter Martini, use half gin and half Italian vermouth.

MARY JANE COCKTAIL

½ oz. gin ½ oz. French vermouth
 ½ oz. Dubonnet ½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

MARY ROSE COCKTAIL

½ oz. dry gin ½ oz. cherry liqueur
1 oz. port wine

Shake with cracked ice; strain into chilled cocktail glass.
 Serve with maraschino cherry.

MAURICE COCKTAIL—1

1 oz. dry gin ¼ oz. French vermouth
 ¼ oz. Italian vermouth Juice ¼ orange
1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

MAURICE COCKTAIL—2

1 oz. gin ¼ oz. prunella
 ¼ oz. curaçao 1 dash lemon juice

Stir with cracked ice; strain into chilled cocktail glass.

MERRY-GO-ROUND COCKTAIL

1 oz. gin ¼ oz. French vermouth
¼ oz. Italian vermouth

Stir with cracked ice; strain into well-chilled cocktail glass.
 Serve with green olive. Twist lemon peel over drink.

MERRY WIDOW COCKTAIL—1

¾ oz. gin 2 dashes Pernod
 ¾ oz. French vermouth 2 dashes benedictine
1 dash Peychaud's bitters

Stir with cracked ice; strain into chilled cocktail glass.

MERRY WIDOW COCKTAIL—2

¾ oz. dry gin ¾ oz. Byrrh

Stir with cracked ice; strain into well-chilled cocktail glass.

MICKEY BOY COCKTAIL

1 oz. gin 4 dashes Pernod
 ½ oz. French vermouth 4 dashes crème de menthe

Stir with cracked ice; strain into well-chilled cocktail glass.

MICKY FINN COCKTAIL

Same as Knockout Cocktail.

MIDNIGHT COCKTAIL

½ oz. gin ½ oz. French vermouth
 ½ oz. Italian vermouth 1 dash Pernod
½ tsp. orange juice

Stir with cracked ice; strain into chilled cocktail glass.

MILLIONAIRE COCKTAIL—1

1 oz. gin 1 dash anisette
 ½ oz. Pernod 1 egg white

Shake with cracked ice; strain into chilled double cocktail glass.

MISTER MANHATTAN

1½ oz. gin
1 lump sugar
4 mint leaves
1 dash lemon juice
4 dashes orange juice

Crush sugar with a dash of charged water in mixing glass and muddle with mint leaves; add rest of ingredients and shake with cracked ice; strain into chilled cocktail glass.

M. J. COCKTAIL

1 oz. dry gin
1 dash crème de cacao
½ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

MODDER RIVER COCKTAIL

1 oz. gin
¼ oz. French vermouth
¼ oz. Caperitif

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink and serve. Note: Also known as Modder Cocktail.

MOLLY PICON COCKTAIL

1 oz. dry gin
¾ oz. Italian vermouth
1 oz. Amer Picon

Stir with cracked ice; strain into chilled double cocktail glass.

MONKEY GLAND COCKTAIL

1 oz. gin
½ oz. orange juice
3 dashes benedictine
3 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

MONTPELIER COCKTAIL

1 oz. dry gin
½ oz. French vermouth

Shake with cracked ice; strain into chilled cocktail glass. Serve with pickled pearl onion.

MOOD INDIGO COCKTAIL

¾ oz. dry gin
¼ oz. cognac
¼ oz. crème de violette or
Parfait Amour
½ egg white

Shake with cracked ice; strain into chilled cocktail glass.

NEWBURY COCKTAIL

$\frac{3}{4}$ oz. gin	3 dashes curaçao
$\frac{3}{4}$ oz. Italian vermouth	1 strip orange peel
	1 strip lemon peel

Shake all together with cracked ice; strain into chilled cocktail glass.

NIGHTMARE ABBEY COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{4}$ oz. orange juice
$\frac{1}{2}$ oz. Dubonnet	$\frac{1}{4}$ oz. cherry brandy

Shake with cracked ice; strain into chilled cocktail glass.

NINETEEN COCKTAIL

1 oz. French vermouth	$\frac{1}{4}$ oz. kirschwasser
$\frac{1}{4}$ oz. dry gin	1 dash Boker's bitters
	4 dashes sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

NINETEEN-FOURTEEN COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{2}$ oz. cream
	$\frac{1}{2}$ oz. orange curaçao

Shake with cracked ice; strain into chilled cocktail glass.

NUDE EEL COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{2}$ oz. Dubonnet
$\frac{1}{2}$ oz. cognac	$\frac{1}{2}$ oz. chartreuse

Shake with cracked ice; strain into chilled cocktail glass.

NUMBER THREE COCKTAIL

$1\frac{1}{2}$ oz. dry gin	1 dash orange bitters
$\frac{1}{2}$ oz. French vermouth	1 dash anisette

Shake with cracked ice; strain into chilled cocktail glass.

NUMBER SIX COCKTAIL

$1\frac{1}{2}$ oz. dry gin	1 strip orange peel
$\frac{3}{4}$ oz. Italian vermouth	1 strip lemon peel
	3 dashes curaçao

Shake with cracked ice; strain into chilled cocktail glass.
Serve with maraschino cherry.

NUPTIAL COCKTAIL

1 oz. gin	½ tsp. curaçao
½ oz. kirschwasser	½ tsp. orange juice
	½ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

OLD ETONIAN COCKTAIL

¾ oz. dry gin	2 dashes orange bitters
¾ oz. Kina Lillet	2 dashes crème de noyau

Shake with cracked ice; strain into chilled cocktail glass.
Twist orange peel over drink.

OLD FALL RIVER LINE COCKTAIL

½ oz. dry gin	¼ oz. white crème de menthe
½ oz. brandy	¼ oz. maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

OLD PUSS COCKTAIL

¾ oz. gin	2 dashes Pernod
¾ oz. calvados	2 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

OLD TOM COCKTAIL

1½ oz. Old Tom gin	2 dashes orange bitters
½ tsp. sugar syrup	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

OLD VERMONT COCKTAIL

1½ oz. gin	½ tsp. orange juice
1 tsp. maple syrup	1 dash lemon juice
	2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

OLIVETTE COCKTAIL

1½ oz. gin	2 dashes anisette
3 dashes orange bitters	2 dashes sugar syrup

Stir with cracked ice; strain into chilled cocktail glass. Serve with stuffed olive.

OLYMPIC COCKTAIL—1

$\frac{1}{2}$ oz. Plymouth gin $\frac{1}{2}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. French vermouth 1 dash orange juice

Shake with cracked ice; strain into chilled frosted cocktail glass. Twist lemon peel over drink.

OLYMPIC COCKTAIL—2

1 oz. gin $\frac{1}{2}$ oz. Italian vermouth
 1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

ONE EXCITING NIGHT COCKTAIL

Same as Olympic Cocktail—1.

ONE OF MINE COCKTAIL

1 oz. dry gin $\frac{1}{4}$ oz. Italian vermouth
 $\frac{1}{4}$ oz. French vermouth Juice $\frac{1}{4}$ orange
 1 dash Hostetter's bitters

Stir with cracked ice; strain into chilled cocktail glass.

ONE SPOT COCKTAIL

1 oz. gin 2 drops Angostura bitters
 $\frac{1}{2}$ oz. Pernod $\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

OPAL COCKTAIL

$\frac{3}{4}$ oz. gin $\frac{1}{4}$ oz. cointreau
 $\frac{1}{2}$ oz. orange juice $\frac{1}{2}$ tsp. sugar
 1 dash orange flower water

Shake with cracked ice; strain into chilled cocktail glass.

OPERA COCKTAIL

1 oz. gin $\frac{1}{4}$ oz. Dubonnet
 $\frac{1}{4}$ oz. maraschino liqueur

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

PACIFIC COCKTAIL

1 oz. gin ½ oz. cherry brandy
½ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

PALISADES COCKTAIL

¾ oz. dry gin ¾ oz. cider
2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

PALL MALL SPECIAL COCKTAIL

½ oz. Plymouth gin ½ oz. French vermouth
 ½ oz. Italian vermouth 1 tsp. crème de menthe
1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

PALM BEACH SPECIAL COCKTAIL

1 oz. gin ¼ oz. Italian vermouth
¼ oz. grapefruit juice

Shake with cracked ice; strain into chilled cocktail glass.

PALMS COCKTAIL

1 oz. gin ¼ oz. Italian vermouth
 ¼ oz. French vermouth 1 dash curaçao
½ egg white

Shake with cracked ice; strain into chilled double cocktail glass.

PARADISE COCKTAIL

½ oz. gin ½ oz. apricot brandy
½ oz. orange juice

Shake with cracked ice; strain into chilled double cocktail glass.

PARFAIT AMOUR COCKTAIL

¾ oz. gin ¾ oz. Parfait Amour
1 dash maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

PARIS COCKTAIL

$\frac{1}{4}$ oz. gin $\frac{1}{4}$ oz. cherry cordial
 $\frac{1}{4}$ oz. Grand Marnier $\frac{1}{4}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

PARISIAN COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{2}$ oz. crème de cassis
 $\frac{1}{2}$ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass.

PASSIPE COCKTAIL

1 oz. gin $\frac{1}{2}$ oz. French vermouth
Juice of 1 orange

Shake with cracked ice; strain into chilled cocktail glass.

PAT BRA COCKTAIL

1 oz. gin 1 dash maraschino liqueur
 $\frac{1}{2}$ oz. Italian vermouth $\frac{1}{2}$ tsp. lime juice

Shake with cracked ice; strain into chilled cocktail glass.

PAT'S SPECIAL COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{2}$ oz. sherry
 $\frac{1}{2}$ oz. quinquina 1 dash abricotine
1 dash crème de cassis

Shake with cracked ice; strain into chilled cocktail glass.
 Serve with maraschino cherry. Twist orange peel over drink.

PECK COCKTAIL

1 oz. gin $\frac{1}{2}$ oz. apricot brandy
 $\frac{1}{2}$ oz. French vermouth

Shake with cracked ice; strain into chilled cocktail glass.

PEDIATRICIAN COCKTAIL

1 oz. dry gin 1 oz. lemon juice
 $\frac{1}{2}$ oz. grape juice 1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.

PERIDOT COCKTAIL

½ oz. gin
½ oz. crème de menthe

½ oz. cream
Mint leaf

Shake with cracked ice; strain into chilled cocktail glass; garnish with mint leaf.

PERSONALITY COCKTAIL

1 oz. gin
½ oz. calvados

½ oz. Hercules
1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

PERSONALITY À LA ROY

Same as Personality Cocktail.

PETER ARNO COCKTAIL

1 oz. gin
¾ oz. apricot brandy

½ oz. lemon juice
4 sprigs fresh mint

Shake with cracked ice until mint is crushed and thoroughly mixed; strain into chilled cocktail glass.

PETER PAN COCKTAIL

½ oz. dry gin
½ oz. French vermouth

½ oz. orange juice
½ oz. peach bitters

Shake with cracked ice; strain into chilled cocktail glass.

PETO COCKTAIL

1 oz. gin
½ oz. French vermouth

½ oz. Italian vermouth
Juice ¼ orange

2 dashes maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

PICCAD COCKTAIL

¾ oz. dry gin
¾ oz. Capertif

3 dashes Angostura bitters
3 strips lemon peel

Stir with cracked ice; strain into chilled cocktail glass.

PICCADILLY COCKTAIL

1 oz. gin
½ oz. French vermouth

1 dash grenadine
1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

PINEAPPLE COCKTAIL

1 oz. gin
 ½ oz. grenadine
 ½ oz. pineapple juice

Shake with cracked ice; strain into chilled cocktail glass.

PINK BABY COCKTAIL

½ oz. gin
 ¼ ounce grenadine
 ¼ ounce sirop-de-citron
 1 egg white

Shake with cracked ice; strain into chilled cocktail glass.

PINK GARTER COCKTAIL

1 oz. gin
 ½ oz. grenadine
 ½ tsp. lemon juice
 ½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

PINK GIN COCKTAIL

1½ oz. gin
 1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

PINK GOODY COCKTAIL

½ oz. gin
 ½ oz. Cuban rum
 ½ oz. lemon juice
 1 dash maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

PINK LADY COCKTAIL

1½ oz. gin
 1 tbs. grenadine
 1 egg white

Shake with cracked ice; strain into chilled cocktail glass.

PINK ROSE COCKTAIL

1 oz. dry gin
 1 tsp. grenadine
 1 tsp. lemon juice
 1 tsp. cream
 1 egg white

Shake with cracked ice; strain into chilled cocktail glass.

PINK TOP COCKTAIL

1½ oz. gin
 ¾ oz. Grand Marnier
 ¼ oz. lemon juice
 1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.

PRINCE OF WALES COCKTAIL

1 oz. gin ½ oz. pineapple juice
1 egg white

Shake with cracked ice; strain into chilled, frosted double cocktail glass.

PRINCE'S COCKTAIL

1 oz. gin ½ oz. calvados
 ½ oz. apricot brandy 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

PRINCE'S SMILE COCKTAIL

Same as Prince's Cocktail.

PRINCESS MARY COCKTAIL

Same as Alexander Cocktail.

PRINCETON COCKTAIL—1

1½ oz. gin ½ oz. port wine
2 dashes orange bitters

Shake gin and orange bitters with cracked ice; strain into chilled cocktail glass; add port and let settle before pouring.

PRINCETON COCKTAIL—2

1½ oz. gin 1½ oz. French vermouth
2 dashes lime juice

Stir with cracked ice; strain into chilled double cocktail glass. Serve with olive.

PROHIBITION COCKTAIL

¾ oz. gin 2 dashes orange juice
 ¾ oz. Kina Lillet 1 dash apricot brandy

Shake with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

PRUNEAUX COCKTAIL

¾ oz. gin 1 tsp. prune juice
 ¾ oz. sherry ½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

RAMON NEWTON COCKTAIL

Same as Ramon Cocktail.

✓ RANGER COCKTAIL - V6

½ oz. gin
½ oz. Cuban rum

½ oz. lemon juice
1 ½ tsp. powdered sugar

Shake with cracked ice; strain into chilled cocktail glass.

RASPBERRY COCKTAIL

½ oz. gin
½ oz. Italian vermouth

½ oz. French vermouth
3 raspberries

Crush berries in shaker; add rest of ingredients and shake with crushed ice; strain into chilled cocktail glass.

RATTLER COCKTAIL

½ oz. gin
½ oz. Italian vermouth

½ oz. French vermouth
½ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

RED LION COCKTAIL

½ oz. dry gin
½ oz. Grand Marnier

¼ oz. orange juice
¼ oz. lemon juice

Shake with cracked ice; strain into chilled, frosted cocktail glass.

RESOLUTE COCKTAIL

1 oz. gin

½ oz. apricot brandy
½ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

RETREAT FROM MOSCOW

1 oz. dry gin

½ oz. kümmel
½ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

REVIGORATOR COCKTAIL

1 oz. gin

½ oz. Kola Tonic
½ oz. sirop-de-citron

Shake with cracked ice; strain into chilled cocktail glass.

ROSE DU ROY COCKTAIL

1 oz. gin ¼ oz. cherry brandy
 ¼ oz. French vermouth ½ tsp. kirschwasser

Stir with cracked ice; strain into chilled cocktail glass.

ROSELYN COCKTAIL

Same as Marguerite Cocktail.

ROSE-MARIE COCKTAIL

1 oz. gin ¼ oz. armagnac
 ½ oz. French vermouth ¼ oz. cherry brandy
½ tsp. campari

Shake with cracked ice; strain into chilled cocktail glass.

ROSINGTON COCKTAIL

1 oz. gin ½ oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass. Twist orange peel over drink.

ROSY COCKTAIL

1 oz. gin ½ oz. claret
½ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

ROSY DAWN COCKTAIL

½ oz. dry gin ½ oz. cherry brandy
 ½ oz. orange curaçao 1 tsp. Rose's lime juice

Shake with cracked ice; strain into chilled cocktail glass.

ROYAL COCKTAIL—1

1 ½ oz. gin Juice ½ lime
 ½ tsp. powdered sugar 1 egg

Shake with cracked ice; strain into chilled double cocktail glass.

ROYAL COCKTAIL—2

½ oz. dry gin ½ oz. French vermouth
½ oz. cherry brandy

Stir with cracked ice; strain into chilled cocktail glass.
 Variation: Add 1 dash maraschino liqueur.

ROYAL COCKTAIL—3

1 oz. gin
 1/2 oz. Dubonnet

1 dash orange bitters
 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

ROYAL CLOVER COCKTAIL

1 1/2 oz. gin
 1 tbs. grenadine

Juice 1/2 lemon
 1 egg yolk

Shake with cracked ice; strain into chilled cocktail glass.

ROYAL ROMANCE COCKTAIL

1/2 oz. dry gin

1/2 oz. Grand Marnier
 1/2 oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

ROYAL SMILE COCKTAIL—1

3/4 oz. gin

3/4 oz. grenadine
 2 dashes lemon juice

Stir with cracked ice; strain into chilled cocktail glass.

ROYAL SMILE COCKTAIL—2

1/2 oz. gin
 1/2 oz. applejack

1/2 oz. grenadine
 1/2 oz. lemon juice

Shake with shaved ice; serve frappé in double cocktail glass.

RUBY COCKTAIL

2 oz. gin

3/4 oz. applejack
 3 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

RUMOLA COCKTAIL

1 oz. dry gin

1/2 oz. lemon juice
 1/2 oz. Rumola

Shake with cracked ice; strain into chilled cocktail glass.

RUSSIAN COCKTAIL—1

1/2 oz. gin

1/2 oz. vodka
 1/2 oz. crème de cacao

Stir with cracked ice; strain into chilled cocktail glass. Note:
 Also known as the Undertaker's Cocktail.

ST. MARK COCKTAIL

½ oz. dry gin	¼ oz. Groseille
½ oz. French vermouth	¼ oz. cherry brandy

Stir with cracked ice; strain into chilled cocktail glass.

SALOME COCKTAIL

½ oz. dry gin	½ oz. Dubonnet
	½ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass.

SAN MARTIN COCKTAIL

Same as Sandmartin Cocktail.

SANDMARTIN COCKTAIL

¾ oz. dry gin	¾ oz. Italian vermouth
	1 tsp. green chartreuse

Stir with cracked ice; strain into chilled cocktail glass.

SANGAREE COCKTAIL

A Bronx Cocktail with the addition of ¼ oz. crème de rose, a piece of lemon peel, and the white of an egg.

SARDI'S DELIGHT COCKTAIL

1 oz. gin	2 dashes grenadine
½ tsp. passion fruit	2 dashes Pernod
½ tsp. lemon juice	2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

SATAN'S WHISKERS COCKTAIL (Straight)

½ oz. dry gin	½ oz. orange juice
½ oz. French vermouth	¼ oz. Grand Marnier
½ oz. Italian vermouth	¼ oz. orange bitters

Shake with cracked ice; strain into chilled double cocktail glass.

SATAN'S WHISKERS COCKTAIL (Curled)

Substitute orange curaçao for the Grand Marnier in the above cocktail.

SILVER BULLET COCKTAIL

1 oz. gin ½ oz. lemon juice
½ oz. Kina Lillet

Stir with cracked ice; strain into chilled cocktail glass.

SILVER KING COCKTAIL

1½ oz. dry gin 2 dashes sugar syrup
 Juice ½ lemon 2 dashes orange bitters
1 egg white

Shake with cracked ice; strain into chilled double cocktail glass.

SILVER STREAK COCKTAIL

¾ oz. dry gin ¾ oz. kümmel

Stir with cracked ice; strain into chilled cocktail glass.

SIX CYLINDER COCKTAIL

¼ oz. gin ¼ oz. campari
 ¼ oz. Dubonnet ¼ oz. French vermouth
 ¼ oz. Italian vermouth ¼ oz. cherry brandy

Shake with cracked ice; strain into chilled cocktail glass.

SIX DEGREE COCKTAIL

1 oz. dry gin ½ oz. cherry brandy
 ½ oz. kirschwasser ½ tsp. kümmel

Shake with cracked ice; strain into chilled cocktail glass.

SIX-O-SIX COCKTAIL

1 oz. gin 1 dash Pernod
 ½ oz. cointreau 1 dash cochineal
½ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

SKINNER AND EDDY COCKTAIL

Same as Alaska Cocktail.

SKIPPER COCKTAIL

¾ oz. dry gin ½ tsp. grenadine
 ¾ oz. maraschino liqueur 1 tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

SLAM COCKTAIL

$\frac{3}{4}$ oz. dry gin	$\frac{1}{2}$ tsp. apricot brandy
$\frac{3}{4}$ oz. brandy	$\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

SMILER COCKTAIL

1 oz. dry gin	$\frac{1}{2}$ oz. French vermouth
$\frac{1}{2}$ oz. Italian vermouth	1 dash orange juice
	1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

SNICKER COCKTAIL

1 oz. dry gin	1 tsp. sugar syrup
$\frac{1}{2}$ oz. French vermouth	2 dashes maraschino liqueur
1 dash orange bitters	1 egg white

Shake with cracked ice; strain into chilled double cocktail glass.

SNOWBALL COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{4}$ oz. white crème de menthe
$\frac{1}{4}$ oz. crème de violette	$\frac{1}{4}$ oz. anisette
	$\frac{1}{4}$ oz. cream

Shake with cracked ice; strain into chilled cocktail glass.

SNYDER COCKTAIL

1 oz. dry gin	$\frac{1}{2}$ oz. French vermouth
	2 dashes curaçao

Stir with cracked ice; strain into chilled cocktail glass. Serve with cube of ice and a piece of orange peel.

SOL Y SOMBRA COCKTAIL

(Sun and Shade)

$\frac{3}{4}$ oz. dry gin	$\frac{3}{4}$ oz. Spanish brandy
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Shake with cracked ice; strain into chilled cocktail glass.

SOME MOTH COCKTAIL

1 oz. dry gin	$\frac{1}{2}$ oz. French vermouth
	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass. Serve with pearl onion.

SONZA COCKTAIL

$\frac{3}{4}$ oz. gin $\frac{1}{2}$ tsp. lemon juice
 $\frac{3}{4}$ oz. cherry brandy $\frac{1}{2}$ tsp. grenadine

Stir with cracked ice; strain into chilled cocktail glass.

SONZA WILSON COCKTAIL

Same as Sonza Cocktail.

SO-SO COCKTAIL

$\frac{1}{2}$ oz. gin $\frac{1}{4}$ oz. calvados
 $\frac{1}{2}$ oz. Italian vermouth $\frac{1}{4}$ oz. grenadine

Stir with cracked ice; strain into chilled cocktail glass.

SOUR KISSES COCKTAIL

1 oz. gin $\frac{1}{2}$ oz. French vermouth
1 dash orange flower water

Shake with cracked ice; strain into chilled cocktail glass.

SOURIRE COMMERCIAL COCKTAIL

$\frac{1}{4}$ oz. gin $\frac{1}{2}$ tsp. cointreau
 $\frac{1}{4}$ oz. cognac $\frac{1}{2}$ tsp. orange juice
 1 oz. Dubonnet 2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

SOUTH SIDE COCKTAIL

$1\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ tsp. powdered sugar
 Juice $\frac{1}{2}$ lemon 2 sprigs fresh mint

Shake with cracked ice until mint is well mixed; strain into chilled cocktail glass; add dash of seltzer.

SOUTHERN BRIDE COCKTAIL

1 oz. dry gin $\frac{1}{2}$ oz. grapefruit juice
3 dashes maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

SOUTHERN GIN COCKTAIL

$1\frac{1}{2}$ oz. dry gin 2 dashes orange bitters
2 dashes curaao

Shake with cracked ice; strain into chilled cocktail glass.

SWEET MAGNOLIA COCKTAIL

Same as Magnolia Blossom Cocktail.

SWEET PATOOTIE COCKTAIL

1 oz. gin ½ oz. cointreau
½ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass

SWEETIE PIE COCKTAIL

½ oz. dry gin ½ oz. cherry brandy
½ oz. yellow chartreuse

Shake with cracked ice; strain into chilled cocktail glass.

SWIZZLE COCKTAIL

1½ oz. gin 1 dash Angostura bitters
1 tsp. sugar

Stir drink in cocktail glass with swizzle stick, rotating it between the palms of the hands until it foams; add 1 lump of ice; serve.

TAKE IT OR LEAVE IT COCKTAIL

1 oz. dry gin ½ oz. French vermouth
 ½ oz. apricot brandy 1 dash lemon juice
1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.

TAMMANY COCKTAIL

½ oz. gin. ½ oz. Italian vermouth
 ½ oz. French vermouth 1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

TANGO COCKTAIL

1 oz. dry gin ½ oz. French vermouth
 ½ oz. Italian vermouth Juice ¼ orange
2 dashes orange curaçao

Stir with cracked ice; strain into chilled cocktail glass.

TIPTOES COCKTAIL

½ oz. dry gin	¼ oz. Italian vermouth
½ oz. whisky	¼ oz. kirschwasser

Shake with cracked ice; strain into chilled cocktail glass.

TRANSVAAL COCKTAIL

¾ oz. dry gin	¾ oz. Caperitif
	3 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

TRILBY COCKTAIL

¾ oz. dry gin	¾ oz. Italian vermouth
	2 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass and add a float of crème Yvette.

TRINITY COCKTAIL

½ oz. dry gin	½ oz. Italian vermouth
	½ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass.

TUNNEY COCKTAIL

Same as Gene Tunney Cocktail.

TURF COCKTAIL—1

¾ oz. dry gin	½ tsp. Pernod
½ oz. French vermouth	½ tsp. maraschino liqueur

Stir with cracked ice; strain into chilled cocktail glass.

TURF COCKTAIL—2

¾ oz. dry gin	2 dashes Pernod
¾ oz. French vermouth	1 piece lemon peel
	2 dashes maraschino liqueur

Stir with cracked ice; strain into chilled cocktail glass.

TURRET COCKTAIL

½ oz. dry gin	¼ oz. Swedish Punch
¼ oz. grenadine	¼ oz. calvados
	¼ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

TUXEDO COCKTAIL

Same as Turf Cocktail—either 1 or 2.

TWENTIETH CENTURY COCKTAIL

Same as Alexander Cocktail.

TWIN SIX COCKTAIL

1½ oz. dry gin	1 dash grenadine
¾ oz. Italian vermouth	3 slices orange
	1 egg white

Muddle fruit in shaker; add rest of ingredients and shake with cracked ice; strain into chilled double cocktail glass.

ULANDA COCKTAIL

1 oz. dry gin	½ oz. cointreau
	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

UNE IDÉE COCKTAIL

½ oz. dry gin	½ oz. cognac
½ oz. Italian vermouth	½ tsp. apricot brandy

Shake with cracked ice; strain into chilled cocktail glass.

UNION JACK COCKTAIL

1 oz. dry gin	½ oz. crème Yvette
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Stir with cracked ice; strain into chilled cocktail glass.

UP-IN-THE-AIR COCKTAIL

1½ oz. dry gin	¾ oz. lemon juice
	2 tsp. maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

UPISSIPPI COCKTAIL

¾ oz. dry gin	1 dash Italian vermouth
¾ oz. French vermouth	1 dash Pomeranzen

Shake with cracked ice; strain into chilled cocktail glass.

VAMPIRE COCKTAIL

$\frac{3}{4}$ oz. dry gin $\frac{3}{4}$ oz. French vermouth
 $\frac{1}{2}$ tsp. lime juice

Shake with cracked ice; strain into chilled cocktail glass.

VAN COCKTAIL

1 oz. dry gin $\frac{1}{2}$ oz. French vermouth
2 dashes Grand Marnier

Stir with cracked ice; strain into chilled cocktail glass.

VAN DUSEN COCKTAIL

Same as Van Cocktail.

VANCOUVER COCKTAIL

1 oz. dry gin $\frac{1}{2}$ tsp. benedictine
 $\frac{1}{2}$ oz. Italian vermouth 2 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

VELOCITY COCKTAIL

1 oz. dry gin $\frac{1}{2}$ oz. Italian vermouth
1 slice orange

Bruise fruit in shaker; add rest of ingredients and shake with cracked ice; strain into chilled cocktail glass.

VELVET COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ oz. Dubonnet
 $\frac{1}{4}$ oz. Mandarinette

Shake with cracked ice; strain into chilled cocktail glass.

VENDOME COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ oz. Dubonnet
 $\frac{1}{4}$ oz. French vermouth

Shake with cracked ice; strain into chilled cocktail glass. Serve with twist of lemon peel.

VERITAS COCKTAIL

$\frac{3}{4}$ oz. dry gin $\frac{3}{4}$ oz. cointreau
 $\frac{3}{4}$ oz. lime juice

Shake with cracked ice; strain into chilled cocktail glass. Add float of 2 tbs. crème de cassis.

VERMONT COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ oz. benedictine
 $\frac{1}{2}$ oz. applejack $\frac{1}{2}$ oz. apricot brandy
 $\frac{1}{2}$ oz. maple syrup

Shake with cracked ice; strain into large chilled cocktail glass.

VESPER COCKTAIL

1 oz. dry gin $\frac{1}{2}$ tsp. orange juice
 $\frac{1}{2}$ oz. crème de noyau 2 drops Angostura bitters

Shake with cracked ice; strain into large chilled cocktail glass.

VICOMTE COCKTAIL

$\frac{3}{4}$ oz. dry gin $\frac{3}{4}$ oz. French vermouth
 $\frac{3}{4}$ oz. crème de rose

Shake with cracked ice; strain into chilled cocktail glass.

VICTOR COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ oz. brandy
1 oz. Italian vermouth

Stir with cracked ice; strain into chilled cocktail glass.

VIE ROSE COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{4}$ oz. lemon juice
 $\frac{1}{2}$ oz. kirschwasser $\frac{1}{4}$ oz. grenadine

Shake with cracked ice; strain into chilled cocktail glass.

VIRGIN COCKTAIL

$\frac{1}{2}$ oz. dry gin $\frac{1}{2}$ oz. white crème de menthe
 $\frac{1}{2}$ oz. Forbidden Fruit

Shake with cracked ice; strain into chilled cocktail glass.

VLADIVOSTOK VIRGIN COCKTAIL

$\frac{3}{4}$ oz. dry gin $\frac{1}{2}$ oz. canned unsweetened
 $\frac{3}{4}$ oz. vodka grapefruit juice
1 dash Angostura bitters

Shake with cracked ice; strain into chilled champagne glass. Serve very cold with a very thin slice of cucumber floating on top.

WEATHER-BE-DAMNED COCKTAIL

Same as Damn-the-Weather Cocktail.

WEBSTER COCKTAIL

1 oz. dry gin
 ½ oz. French vermouth

¼ oz. apricot brandy
 ¼ oz. lime juice

Shake with cracked ice; strain into chilled cocktail glass.

WEDDING BELLE COCKTAIL

½ oz. dry gin
 ½ oz. Dubonnet

¼ oz. cherry brandy
 ¼ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

WEESUER COCKTAIL

½ oz. dry gin
 ½ oz. orange curaçao

½ oz. Italian vermouth
 ½ oz. French vermouth

4 dashes Pernod

Stir with cracked ice; strain into chilled cocktail glass.

WEILUC COCKTAIL

½ oz. dry gin

1 oz. Italian vermouth

1 dash maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.
 Twist lemon peel over drink.

WELCOME COCKTAIL

¼ oz. dry gin
 ¼ oz. lemon juice
 ¼ oz. orange juice

¼ oz. grenadine

¼ oz. Cederlund's Swedish
 Punch

¼ oz. brandy

Shake with cracked ice; strain into chilled cocktail glass.

WELCOME STRANGER COCKTAIL

Same as Welcome Cocktail.

WELLINGTON COCKTAIL

1½ oz. dry gin
 2 dashes cherry cordial

2 dashes Swedish Punch
 Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.

X. Y. Z. COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{2}$ oz. French vermouth
$\frac{1}{2}$ oz. Italian vermouth	$\frac{1}{2}$ tsp. sugar syrup
	$\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

YACHTING CLUB SPECIAL COCKTAIL

1 oz. dry gin	2 dashes sugar syrup
$\frac{1}{2}$ oz. French vermouth	2 dashes Peychaud's bitters
	1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

YALE COCKTAIL

$1\frac{1}{2}$ oz. dry gin	1 dash maraschino liqueur
$\frac{3}{4}$ oz. French vermouth	1 dash sugar syrup
	3 dashes orange bitters

Stir with cracked ice; strain into chilled double cocktail glass.

YANKEE DOODLE COCKTAIL

1 oz. dry gin	$\frac{1}{2}$ tsp. crème de violette
$\frac{1}{2}$ tsp. cream	$\frac{1}{2}$ tsp. lemon juice
	$\frac{1}{2}$ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

YELLOW DAISY COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{4}$ oz. Grand Marnier
$\frac{1}{2}$ oz. French vermouth	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

YELLOW GLOW COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{2}$ oz. yellow chartreuse
	$\frac{1}{2}$ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

YELLOW RATTLER COCKTAIL

$\frac{1}{2}$ oz. dry gin	$\frac{1}{2}$ oz. French vermouth
$\frac{1}{2}$ oz. Italian vermouth	$\frac{1}{2}$ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass with small crushed pickled onion.

YOKOHAMA COCKTAIL

½ oz. dry gin	¼ oz. vodka
½ oz. orange juice	¼ oz. grenadine
	1 dash Pernod

Shake with cracked ice; strain into chilled cocktail glass.

YOLANDA COCKTAIL

½ oz. gin	½ oz. brandy
1 oz. Italian vermouth	1 dash grenadine
	1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

YVETTE COCKTAIL

1 oz. gin	½ tsp. lemon juice
½ oz. crème Yvette	½ tsp. powdered sugar

Shake with cracked ice; strain into chilled cocktail glass.

ZAZA COCKTAIL—1

¾ oz. dry gin	¾ oz. Dubonnet
	1 piece orange peel

Stir with cracked ice; strain into chilled cocktail glass.

MISCELLANEOUS COCKTAILS

MANHATTAN DE LUXE

1 oz. Southern Comfort ½ oz. French vermouth
1 dash Angostura bitters

Stir with large ice; strain into cocktail glass. Serve with cherry and twist of thin lemon peel.

MEMPHIS COCKTAIL

Place ½ peach or apricot in champagne glass. Add shaved ice to brim and fill with ice-cold Southern Comfort. Top with cherry and serve with demitasse spoon and short straws.

NEW YORKER

2 oz. Southern Comfort Juice of ¼ lime
Shake with cracked ice; strain into chilled cocktail glass.

REVELATION COCKTAIL

1 oz. benedictine ½ oz. kümmel
1 tsp. crème de menthe

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink and serve with short straws.

RHETT BUTLER

2 oz. Southern Comfort Juice $\frac{1}{2}$ small lime
 1 tsp. curaçao Juice $\frac{1}{3}$ lemon
 $\frac{1}{2}$ tsp. bar sugar

Pour in champagne glass and fill with shaved ice.

ST. MORITZ COCKTAIL

1 oz. kümmel 1 dash scotch

Serve in cocktail glass with shaved ice and place slice of lemon on top; pour kümmel over lemon; add scotch and serve with short straws.

SCARLETT O'HARA

1 $\frac{1}{2}$ oz. Southern Comfort 1 oz. cranberry juice
 1 dash fresh lime juice

Shake with cracked ice; strain into chilled cocktail glass.

SOUTHERN HOSPITALITY

Mix half chilled Southern Comfort and half chilled champagne in champagne glass.

TRADER VIC'S CHAMPAGNE-APRICOT

1 whole peeled frozen apricot 1 tsp. shaved ice
 1 oz. Southern Comfort Chilled champagne

Place the frozen apricot in a chilled champagne glass; pour over it the Southern Comfort; add the shaved ice and fill glass with champagne. Note: Freeze whole can of whole, peeled apricots in cube tray of refrigerator, an apricot in each cube.

LIQUEUR & CORDIAL COCKTAILS

ABSINTHE COCKTAIL

- | | |
|----------------|---------------------------|
| 1 oz. absinthe | 1 dash anisette |
| 1 dash orgeat | 2 drops Angostura bitters |

Stir with fine ice; strain into chilled cocktail glass. Twist lemon peel over drink and serve with ice-water chaser. Note: In all recipes calling for absinthe use Pernod or Herbsaint. Real absinthe is no longer made.

ABSINTHE AMERICAN COCKTAIL

- | | |
|----------------|----------------------|
| 1 oz. absinthe | 4 dashes sugar syrup |
| | 1 ounce water |

Shake until frosted with fine ice; strain into chilled cocktail glass.

ABSINTHE AND EGG COCKTAIL

- | | |
|----------------|-------------------|
| ½ oz. absinthe | 1 egg white |
| ½ oz. gin | 1 tsp. fine sugar |

Shake with fine ice until frosted; strain into chilled wine-glass.

ABSINTHE FRENCH COCKTAIL

2 oz. absinthe ½ lump sugar

Half fill cocktail glass with shaved ice; place sugar on top and drip absinthe, drop by drop, on sugar. Twist lemon peel over drink and serve with cut straws.

ABSINTHE ITALIANO COCKTAIL

1 oz. absinthe 3 dashes maraschino liqueur
 ½ oz. anisette ¼ oz. water

Shake with cracked ice; strain into chilled cocktail glass; serve with ice-water chaser.

ABSINTHE SPECIAL COCKTAIL

1 oz. absinthe ¼ oz. gin
 ¼ oz. anisette 1 dash orange bitters
2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass. Serve with ice-water chaser.

ALBERTINE COCKTAIL

½ oz. kirschwasser ½ oz. cointreau
 ½ oz. chartreuse 1 dash maraschino liqueur

Shake with cracked ice; strain into chilled cocktail glass.

ALFONSO COCKTAIL

1 oz. Grand Marnier ½ oz. gin
 ½ oz. French vermouth 4 dashes Italian vermouth
2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

ALICE MINE COCKTAIL

¾ oz. kümmel ¾ oz. Italian vermouth
2 dashes bourbon

Shake with cracked ice; strain into chilled cocktail glass.

ANISETTE COCKTAIL

1 oz. anisette ½ tsp. benedictine
2 drops Angostura bitters

Shake with fine ice; strain into frosted cocktail glass; drip water through ice to fill glass.



Believe it or not, I'm waiting for a sidecar.

RUM COCKTAILS

ADIOS AMIGOS COCKTAIL

1 oz. Bacardi	½ oz. brandy
½ oz. French vermouth	½ oz. dry gin
	Juice ½ lime

Shake with cracked ice; strain into large chilled cocktail glass.

ANN SHERIDAN COCKTAIL

1 oz. white Bacardi	½ oz. orange curaçao
	Juice ½ lime

Shake with fine ice; strain into chilled cocktail glass.

APPLE PIE COCKTAIL

1 oz. Cuban rum	2 dashes grenadine
1 oz. Italian vermouth	4 dashes lemon juice

Shake well with ice; strain into chilled cocktail glass.

BIRDIE COCKTAIL

1½ oz. Cuban rum ½ tsp. curaçao
 ½ tsp. grenadine ½ tsp. pineapple juice
 ½ tsp. orange juice

Shake well with cracked ice and strain into chilled cocktail glass. Note: Also known as Bim or Bimini Cocktail.

BISHOP COCKTAIL

1½ oz. Cuban rum ½ bar spoon sugar
 ¾ oz. claret Juice 1 lime

Shake well with cracked ice; strain into chilled cocktail glass.

BLUE BOY COCKTAIL

1½ oz. Cuban rum ½ tsp. orange juice
 ½ oz. Italian vermouth 1 dash Angostura bitters

Shake well with cracked ice; strain into chilled cocktail glass.

BOLO COCKTAIL

1½ oz. Cuban rum Juice ¼ orange
 Juice ½ lime 1 bar spoon powdered sugar

Shake well with cracked ice; strain into chilled cocktail glass.

BROOKLYNITE COCKTAIL

2 oz. Jamaica rum ½ tsp. lime juice
 ½ oz. honey 1 dash Angostura bitters

Shake well with cracked ice; strain into chilled cocktail glass.

BUMPER COCKTAIL

1½ oz. light rum ¼ oz. gin
 1 dash lemon juice

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over glass and serve.

BUSHRANGER COCKTAIL

1 oz. Cuban rum 1 oz. Caperitif
 2 drops Angostura bitters

Shake well with cracked ice; strain into chilled cocktail glass.

BUSTER COCKTAIL

1½ oz. Puerto Rican rum ½ oz. Pernod

Shake well with cracked ice; strain into chilled cocktail glass. Serve with sections of fresh or canned pineapple.

B. V. D. COCKTAIL

¾ oz. Bacardi ¾ oz. French vermouth
¾ oz. Dubonnet

Stir in mixing glass with ice; strain into chilled cocktail glass.

CANTON COCKTAIL

2 oz. Jamaica rum 2 dashes maraschino liqueur
2 dashes Angostura bitters 2 tsp. grenadine

Shake with ice and strain into chilled cocktail glass. Variation: Add 2 dashes curaçao and serve with maraschino cherry. Twist lemon peel over glass and serve.

CAPTAIN KIDD

1 oz. Jamaica rum ½ oz. scotch
½ oz. dry sherry 1 tsp. bar sugar
1 dash orange bitters

Shake well with cracked ice; strain into chilled cocktail glass.

CAPTAIN'S BLOOD

1½ oz. Jamaica rum ½ oz. lime juice
1 tsp. Angostura bitters

Shake ingredients with finely cracked ice; strain into chilled cocktail glass.

CHAPARRA COCKTAIL

¾ oz. light Cuban rum ½ tsp. sugar
¾ oz. Italian vermouth 1 lemon peel, thoroughly
squeezed

Mix and stir with cracked ice; strain and serve in chilled cocktail glass, leaving lemon peel in glass in the shape of a spiral.

CHINESE COCKTAIL

- | | |
|--------------------------|---------------------------|
| 1 oz. Jamaica rum | 1 dash maraschino liqueur |
| 1 dash Angostura bitters | 1 dash curaçao |
| | 1 tsp. grenadine |

Stir well with cracked ice; strain into chilled cocktail glass. Twist lemon peel over glass and serve with maraschino cherry.

CIGALON COCKTAIL

- | | |
|-------------------------|---------------------------|
| 1½ oz. light rum | 1 dash maraschino liqueur |
| 1½ oz. Italian vermouth | 1 dash orange bitters |

Shake well with ice; strain into chilled cocktail glass.

COCKTAIL BRUGAL

- | | |
|-------------------------------|---------------|
| 1½ oz. White Label Brugal rum | ½ tsp. sugar |
| | Juice ¼ lemon |

Sprig of mint, well crushed, or few drops white crème de menthe

Shake well with cracked ice; strain into chilled cocktail glass.

COLUMBIA COCKTAIL

- | | |
|------------------|-----------------------|
| 1½ oz. light rum | ¾ oz. lemon juice |
| | ¼ oz. raspberry syrup |

Shake with ice; strain into chilled cocktail glass.

COMMODORE COCKTAIL

- | | |
|--------------------|------------------------|
| 2 oz. white rum | 1 dash grenadine |
| ½ tsp. fine sugar | 1 egg white |
| 1 dash lemon juice | 1 dash raspberry syrup |

Shake well (or use electric mixer) with cracked ice; strain into large chilled cocktail glass.

CONGO COCKTAIL

- | | |
|-------------------------|--------------|
| 2 oz. white rum | 1 tsp. sugar |
| 1 tsp. powdered coconut | Nutmeg |

Mix in electric mixer with 2 scoops of shaved ice; pour into champagne glass. Grate nutmeg over top and serve.

CORAL COCKTAIL

1½ oz. light rum 1 tsp. apricot cordial
 1 tsp. grapefruit juice ½ tsp. lemon juice

Shake well with cracked ice; strain into chilled cocktail glass.

CORONEL BATISTA COCKTAIL

½ oz. Torino vermouth Juice ½ lemon
 ½ oz. Bacardi ½ tsp. bar sugar

Shake well with crushed ice; strain into chilled cocktail glass.
 Serve with one slice of pineapple and two cherries.

CUBA LIBRE COCKTAIL

1 oz. Cuban rum 1 oz. Coca-Cola
 Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.

CUBAINE COCKTAIL

1 oz. Bacardi ½ tsp. lemon juice
 ½ tsp. orange juice ½ tsp. bar sugar

Shake well with crushed ice; strain into chilled cocktail glass.

CUBAN COCKTAIL—1

1 oz. Bacardi ½ oz. fresh lime juice

Shake well with ice; strain into chilled cocktail glass.

CUBAN COCKTAIL—2

1½ oz. Bacardi ½ tsp. grenadine
 ½ tsp. maraschino liqueur 1 dash orange bitters
 2 drops lemon juice

Shake well with ice; strain into chilled cocktail glass. Twist
 lemon peel over drink and serve.

CUBAN COCKTAIL—3

1 oz. Bacardi 2 drops Angostura bitters
 ½ oz. Italian vermouth 1 tsp. orange juice

Shake well with ice; strain into chilled cocktail glass.

FROZEN PEACH DAIQUIRI

1½ oz. white rum ½ tsp. sugar
 Juice ½ lime 2 dashes curaçao
 ½ fresh ripe freestone peach

Mix with shaved ice in Waring blender; serve in chilled champagne glass. Variations: Substitute several large ripe strawberries for the peach.

LA FLORIDA DAIQUIRI—1

2 oz. Bacardi 1 tsp. sugar
 Juice ½ lemon

Shake with cracked ice and strain into chilled cocktail glass.

LA FLORIDA DAIQUIRI—2

2 oz. Bacardi 1 tsp. orange juice
 Several dashes of curaçao 1 tsp. sugar
 Juice ½ lemon

Shake with cracked ice and strain into chilled cocktail glass.

LA FLORIDA DAIQUIRI—3

2 oz. Bacardi 1 tsp. grapefruit juice
 1 tsp. sugar 1 tsp. maraschino liqueur
 Juice ½ lemon

Mix with shaved ice in Waring blender; serve frappé in chilled champagne glass.

LA FLORIDA DAIQUIRI—4

2 oz. Bacardi Carta Oro 1 tsp. maraschino liqueur
 1 tsp. sugar Juice ½ lemon

Mix with shaved ice in Waring blender; serve frappé in chilled champagne glass.

TRADER VIC'S DAIQUIRI

1½ oz. Puerto Rican rum ½ tsp. sugar
 ¼ oz. maraschino liqueur ¾ oz. fresh lime juice

Mix with shaved ice in Waring blender; strain into chilled champagne glass.

DAVIS COCKTAIL

$\frac{1}{2}$ oz. Jamaica rum $\frac{1}{2}$ oz. lime juice
 1 oz. French vermouth 1 dash grenadine

Shake well with cracked ice; strain into chilled cocktail glass.

DEL MONTE COCKTAIL

$1\frac{1}{2}$ oz. white rum $\frac{1}{2}$ tsp. grenadine
 $\frac{1}{2}$ tsp. lemon juice

Shake well with cracked ice; strain into chilled cocktail glass.

DEVIL'S LEAP COCKTAIL

$\frac{1}{2}$ oz. Puerto Rican rum $\frac{1}{2}$ oz. Swedish Punch
 $\frac{1}{2}$ oz. applejack or calvados

Shake well with ice; strain into chilled cocktail glass.

DEVIL'S TAIL COCKTAIL

1 oz. 151-proof rum $\frac{1}{2}$ oz. lime juice
 1 oz. vodka $\frac{2}{3}$ oz. grenadine

Mix with shaved ice in electric mixer; serve in champagne glass with float of apricot brandy.

DOCTOR COCKTAIL

$1\frac{1}{2}$ oz. Swedish Punch 1 tsp. lemon juice
 $\frac{3}{4}$ oz. Jamaica rum 1 tsp. orange juice

Shake well with cracked ice; strain into chilled cocktail glass. Variations: Substitute the juice of $\frac{1}{2}$ lime for lemon and orange juice. Equal parts rum and Swedish Punch may be used.

DOLORES COCKTAIL

$\frac{1}{2}$ oz. Jamaica rum $\frac{1}{4}$ oz. Dubonnet
 1 oz. sherry $\frac{1}{4}$ oz. orange juice

Shake well with cracked ice; strain into chilled cocktail glass.

DUNLAP COCKTAIL

$1\frac{1}{3}$ oz. Puerto Rican rum $\frac{2}{3}$ oz. sweet sherry
 1 dash Angostura bitters

Stir with ice in mixing glass; strain into chilled cocktail glass.

EL PRESIDENTE COCKTAIL

1 oz. Puerto Rican rum 1 tsp. grenadine
 ½ oz. French vermouth 1 dash curaçao

Stir with ice; strain into chilled cocktail glass.

EYE-OPENER COCKTAIL—1

1½ oz. white rum ½ tsp. lemon juice
 2 dashes curaçao ½ tsp. sugar
 2 dashes Pernod ½ egg white

Shake well with cracked ice; strain into chilled cocktail glass.

EYE-OPENER COCKTAIL—2

1 oz. Cuban rum 2 dashes curaçao
 2 dashes Pernod 1 tsp. powdered sugar
 1 egg yolk

Shake well with cracked ice; strain into chilled cocktail glass.

EYE-OPENER COCKTAIL—3

1 oz. Jamaica rum 2 dashes orgeat
 2 dashes Pernod 1 tsp. powdered sugar
 2 dashes curaçao 1 egg yolk

Mix in electric mixer with fine ice; strain into chilled cocktail glass.

FAIR AND WARMER COCKTAIL

1 oz. Cuban rum ½ oz. Italian vermouth
 2 dashes curaçao

Stir well with cracked ice; strain into chilled cocktail glass.

FIG LEAF COCKTAIL

1 oz. white rum Juice ½ lime
 1½ oz. French vermouth 1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

FLORIDA SPECIAL

1½ oz. Puerto Rican rum 1 tsp. French vermouth
 1 oz. unsweetened grapefruit 1 tsp. Italian vermouth
 juice

Shake well with cracked ice; strain into chilled cocktail glass.

FOUR FLUSHER COCKTAIL

1 oz. Cuban rum ½ oz. Swedish Punch
 ½ oz. French vermouth 1 dash grenadine

Shake well with cracked ice; strain into chilled cocktail glass.

FOX TROT COCKTAIL

1½ oz. Cuban white rum 2 dashes Triple Sec
 Juice ½ lime

Shake well with cracked ice; strain into chilled cocktail glass.

FULL HOUSE COCKTAIL

1 oz. Cuban rum ½ oz. Swedish Punch
 ½ oz. French vermouth

Shake well with cracked ice; strain into chilled cocktail glass.

GILDED LILY

½ oz. peach brandy ½ oz. Puerto Rican rum
 ½ oz. gin ½ oz. orange juice

Shake well with ice; strain into chilled cocktail glass.

GOLDEN GLOVES

2 oz. Cuban rum 1 tsp. sugar
 1 tsp. cointreau Juice ½ lemon

Mix in electric shaker with shaved ice; serve frappé after squeezing an orange peel into a chilled cocktail glass.

GRADEAL COCKTAIL

1 oz. Cuban white rum ½ oz. apricot brandy
 ½ oz. gin 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.
 Note: Apricot liqueur may be used in place of the brandy.

HAVANA COCKTAIL

1½ oz. sweet sherry 1½ oz. white rum
 ½ tsp. lemon juice

Shake well with cracked ice; strain into chilled cocktail glass.

LAST KISS COCKTAIL

1 oz. Bacardi	½ tsp. French vermouth
½ oz. gin	½ tsp. lemon juice
½ tsp. brandy	½ tsp. fine sugar

Shake well with cracked ice; strain into chilled cocktail glass.

LEAP FROG COCKTAIL

1 oz. Cuban rum	1 tsp. grenadine
1 oz. apricot brandy	Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.
Variation: Increase rum to 1½ oz. and reduce brandy to ½ oz.

LEAVE-IT-TO-ME

1½ oz. Cuban rum	1 tsp. raspberry syrup
1 tsp. maraschino liqueur	Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.

MADELAINE COCKTAIL

1 oz. light rum	Juice ½ lime
1 oz. Drambuie	Juice ½ lemon

Shake well with cracked ice; strain into chilled cocktail glass.

MARAGATO COCKTAIL

½ oz. Bacardi	1 dash kirschwasser
½ oz. French vermouth	Juice ½ lemon
½ oz. Italian vermouth	Juice ½ lime
	½ tsp. powdered sugar

Shake with cracked ice; strain into chilled cocktail glass.

MARVEL COCKTAIL

1½ oz. rum	½ oz. grenadine
	1 tsp. lemon juice

Shake well with ice; strain into chilled cocktail glass.

MARY PICKFORD COCKTAIL

1½ oz. Cuban rum	1 tsp. grenadine
1½ oz. pineapple juice	1 dash maraschino liqueur

Shake well with cracked ice; strain into chilled cocktail glass.
Note: There are many versions of this old-time cocktail. The rum may be stepped up to 2 oz. and ¾ oz. pineapple used.

MIGUEL LIGERO COCKTAIL

2 oz. Bacardi ½ tsp. curaçao
 1 dash Angostura bitters ½ tsp. sugar
Juice ½ lemon

Shake with ice; strain into chilled cocktail glass.

MOFUCO COCKTAIL

2 oz. Bacardi 1 tsp. sugar
 1 peel of lemon 1 dash Angostura bitters
1 whole egg

Shake well with plenty of ice; strain into chilled cocktail glass.

MONKEY COCKTAIL

1 oz. Cuban rum 1 oz. pineapple juice
1 dash curaçao

Shake with ice; strain into chilled cocktail glass.

MONTMARTE SPECIAL COCKTAIL

1 oz. Bacardi ½ oz. cream
1 dash grenadine

Shake with ice; strain into chilled cocktail glass. Grate nutmeg over drink.

NATIONAL COCKTAIL

2 oz. Cuban rum 1 tsp. apricot brandy
 2 oz. pineapple juice Juice ½ lime

Shake with ice; strain into chilled cocktail glass. Note: Also known as Nacional Cocktail.

NATURAL COCKTAIL

1 oz. Bacardi ½ tsp. grenadine
 ½ oz. brandy ½ tsp. orgeat
½ tsp. lemon juice

Shake with ice; strain into chilled cocktail glass.

NEAPOLITAN COCKTAIL

½ oz. Bacardi ½ oz. Grand Marnier
1 oz. cointreau

Shake with ice; strain into chilled cocktail glass.

PIKAKI COCKTAIL

2 oz. Jamaica rum 1 tsp. lemon juice
 1 tsp. orange juice 1 tsp. raspberry syrup
 1 small slice pineapple

Mix with fine ice in Waring blender; strain into chilled cocktail glass.

PILGRIM COCKTAIL

1½ oz. New England rum ½ oz. cointreau
 ½ oz. lemon juice ½ tsp. fine sugar

Shake with cracked ice; strain into chilled cocktail glass.

PINK GOODY COCKTAIL

1 oz. Cuban rum 1 oz. lime juice
 1 oz. dry gin 1 dash maraschino liqueur

Shake with fine ice; serve in champagne glass with a stick of fresh pineapple.

PIRATE COCKTAIL

½ oz. rum ¼ oz. raspberry syrup
 ½ oz. cognac ¼ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

PLANTATION COCKTAIL

1 oz. Jamaica rum ½ oz. lemon juice
 ½ oz. orange juice

Shake well with ice; strain into chilled cocktail glass.

PLANTER'S COCKTAIL—1

1 oz. rum 1 oz. orange juice
 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

PLANTER'S COCKTAIL—2

1 oz. rum 1 oz. lemon juice
 ½ tsp. bar sugar

Shake with ice; strain into chilled cocktail glass.

PLATINUM BLONDE COCKTAIL

½ oz. Bacardi ½ oz. curaçao
 ½ oz. sweet cream

Shake with cracked ice; strain into chilled cocktail glass.

POKER COCKTAIL

Same as Bacardi Sweet Cocktail.

POOH BAH COCKTAIL

½ oz. Bacardi ½ oz. Swedish Punch
 ½ oz. dry gin 1 dash apricot brandy

Shake with cracked ice; strain into chilled cocktail glass.

POOP-POOP-A-DOOP COCKTAIL

Same as Pooh Bah Cocktail except that ordinary brandy is used in place of the apricot brandy.

POOR DEAR OLD THING

1 oz. Bacardi ½ oz. sherry
 ½ tsp. lemon juice

Shake well with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink and serve.

PORTO RICO COCKTAIL

1½ oz. rum 5 drops molasses
 1 dash Pimento Dram

Stir well with ice; strain into chilled cocktail glass.

✓ PRESIDENT COCKTAIL—1

1½ oz. Bacardi 1 dash grenadine
 2 ¼ tsp. orange juice 1 dash lemon juice

Shake well with cracked ice; strain into chilled cocktail glass.

PRESIDENT COCKTAIL—2

1½ oz. Cuban rum Juice of ¼ orange
 2 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

PRESIDENT COCKTAIL—3

1 oz. Cuban rum ½ oz. French vermouth
 ½ oz. orange curaçao 1 dash grenadine

Shake with ice; strain into chilled cocktail glass. Garnish with a twist of orange peel.

PRESIDENT ROOSEVELT COCKTAIL

1½ oz. Bacardi 1 dash grenadine
 ½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

PRIMA VERA COCKTAIL

½ oz. rum ½ oz. anisette
 ½ oz. gin 2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

PUERTO RICAN COCKTAIL—1

1½ oz. Puerto Rican rum ½ oz. fresh lime juice
 ½ oz. French vermouth 1 tsp. grenadine

Mix with shaved ice; serve in champagne glass.

PUERTO RICAN COCKTAIL—2

1½ oz. Puerto Rican rum ½ tsp. sugar
 ½ oz. fresh lime juice 1 dash maraschino liqueur
 6 oz. cracked ice

Blend in electric mixer; strain into large chilled cocktail glass.

QUAKER COCKTAIL

½ oz. New England rum ½ tsp. raspberry syrup
 ½ oz. brandy ½ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

QUARTER DECK COCKTAIL—1

1 oz. Cuban rum ½ oz. sherry
 2 dashes lemon juice

Shake well with ice; strain into chilled cocktail glass.

QUARTER DECK COCKTAIL—2

1 oz. Jamaica rum ½ oz. scotch
 ½ oz. sherry 1 tsp. sugar syrup
 1 dash orange bitters

Shake well with cracked ice; strain into chilled cocktail glass.

QUARTER DECK COCKTAIL—3

1 oz. rum ½ oz. sherry
 1 tsp. lime juice

Shake well with cracked ice; strain into chilled cocktail glass.

✓ RANGER COCKTAIL V. 6.

½ oz. Cuban light rum ½ oz. lemon juice
 ½ oz. gin 1 ¼ tsp. fine sugar

Shake well with cracked ice; strain into chilled cocktail glass.

READY-GO COCKTAIL

½ oz. rum ½ oz. anisette
 ½ oz. cointreau ½ tsp. pineapple juice

Shake with cracked ice; strain into chilled cocktail glass.

ROBINSON CRUSOE COCKTAIL

1 ½ oz. Cuban rum 1 ½ oz. pineapple juice
 1 coconut shell

Stir rum and pineapple juice with ice; strain into coconut shell containing piece of ice.

ROBSON COCKTAIL

1 oz. rum ½ tsp. lemon juice
 ½ oz. grenadine ½ tsp. orange juice

Shake with ice; strain into chilled cocktail glass.

RON-CACAO COCKTAIL

¾ oz. Jamaica rum ¾ oz. crème de cacao
 ¾ oz. French vermouth

Shake well with ice; strain into chilled cocktail glass.

SOUTHERN CROSS COCKTAIL

1 oz. Virgin Island rum Juice $\frac{1}{2}$ lime
 1 oz. brandy $\frac{1}{2}$ tsp. sugar
 1 dash curaçao

Shake with cracked ice; strain into chilled double cocktail glass; add squirt of charged water.

SPANISH TOWN COCKTAIL

1½ oz. rum 2 dashes curaçao
 Nutmeg

Stir with cracked ice; strain into chilled cocktail glass and grate nutmeg on top.

SUNSHINE COCKTAIL—1

1 oz. Bacardi 2 dashes crème de cassis
 1 oz. French vermouth Juice $\frac{1}{4}$ lemon

Shake with cracked ice; strain into chilled cocktail glass.

SUNSHINE COCKTAIL—2

$\frac{1}{2}$ oz. rum $\frac{1}{4}$ oz. maraschino liqueur
 $\frac{1}{2}$ oz. orange wine 1 dash lemon juice
 1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

SUPERIOR COCKTAIL

1 oz. rum $\frac{1}{2}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. apricot cordial $\frac{1}{2}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

SUPREME COCKTAIL

1 oz. rum $\frac{1}{2}$ oz. Italian vermouth
 1 oz. benedictine $\frac{1}{2}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.
 Variation: Cut rum and benedictine to $\frac{3}{4}$ oz. each.

SWEET DREAM COCKTAIL

$\frac{3}{4}$ oz. Bacardi $\frac{3}{4}$ oz. apricot brandy
 $\frac{3}{4}$ oz. gin 2 dashes pineapple syrup

Shake with cracked ice; strain into chilled cocktail glass.

SWING HIGH—SWING LOW COCKTAIL

$\frac{3}{4}$ oz. Bacardi $\frac{3}{4}$ oz. dry gin
 $\frac{3}{4}$ oz. cointreau 1 dash Pernod or Herbsaint

Shake with cracked ice; strain into chilled cocktail glass.

TABU COCKTAIL

$1\frac{1}{2}$ oz. Puerto Rican rum 1 slice pineapple
 1 scant tsp. sugar $\frac{1}{2}$ oz. cranberry syrup
 $\frac{1}{2}$ oz. lemon juice

Mix in Waring blender with handful shaved ice; pour into chilled champagne glass.

TAHITIAN HONEY BEE

$1\frac{1}{2}$ oz. Puerto Rican rum $\frac{1}{2}$ oz. lemon juice
1 tsp. honey

Mix honey with lemon juice in shaker; add rum and shake with cracked ice; strain into chilled cocktail glass; serve with twist of lemon peel. Variation: Increase rum to 2 oz. and honey to $\frac{1}{4}$ oz. Note: Most cocktails with honey are called Honey Bees, Honey, etc.

TAHOE COCKTAIL

1 oz. Bacardi $\frac{1}{2}$ tsp. fresh lime juice
 $\frac{1}{2}$ tsp. sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

TAMPA COCKTAIL

1 oz. rum $\frac{1}{2}$ oz. gin
 $\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

TANGLEFOOT COCKTAIL

1 oz. Bacardi rum $\frac{1}{2}$ oz. orange juice
 1 oz. Swedish Punch or caloric $\frac{1}{2}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass. Variation: Cut rum and Swedish Punch to $\frac{1}{2}$ oz. and juices to $\frac{1}{2}$ tsp.

✓ TANGO COCKTAIL V.G.

$\frac{1}{2}$ oz. French vermouth $\frac{1}{2}$ oz. rum
 $\frac{1}{2}$ oz. Italian vermouth $\frac{1}{2}$ oz. benedictine
 $\frac{1}{2}$ oz. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

TEMPTATION COCKTAIL

$\frac{1}{2}$ oz. Bacardi $\frac{3}{4}$ oz. Pernod
 $\frac{1}{4}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

THIRD RAIL COCKTAIL

$\frac{3}{4}$ oz. Bacardi $\frac{3}{4}$ oz. calvados
 $\frac{3}{4}$ oz. brandy 1 dash absinthe

Shake with cracked ice; strain into chilled cocktail glass.

TOP HAT COCKTAIL

$1\frac{1}{2}$ oz. Puerto Rican rum 1 slice lemon
 $1\frac{1}{2}$ tsp. grenadine 1 slice orange
 2 slices pineapple

Muddle fruit and grenadine; add rum and fine ice; shake well and strain into large chilled cocktail glass.

TRINIDAD COCKTAIL—1

1 oz. Trinidad rum 1 oz. dry vermouth
 1 dash Angostura bitters

Stir in mixing glass with cracked ice; strain into chilled cocktail glass.

TRINIDAD COCKTAIL—2

2 oz. Trinidad rum 3 dashes Angostura bitters
 1 tsp. sugar Juice of $\frac{1}{2}$ lime

Shake with cracked ice; strain into chilled cocktail glass.

TROPICAL COCKTAIL

1 oz. Bacardi 1 tsp. curaçao
 Juice of $\frac{1}{2}$ lime

Shake with cracked ice; strain into chilled cocktail glass.

TWINKLE TOES COCKTAIL

Same as Tanglefoot Cocktail.

WAHINE COCKTAIL

2 oz. pineapple juice 2 oz. Puerto Rican rum

Mix and serve in fresh coconut shell with large piece of ice; garnish with a small gardenia and serve with short straws.

WEISSMULLER COCKTAIL

½ oz. Bacardi ¼ oz. lemon juice
 ½ oz. gin 1 tsp. bar sugar
 ½ tsp. grenadine

Shake with cracked ice; strain into chilled cocktail glass.

WEST INDIES COCKTAIL

Add 4 dashes pineapple juice to a standard frozen Daiquiri.

WHIST COCKTAIL—1

1½ oz. Puerto Rican rum ½ oz. applejack
 ¾ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

WHIST COCKTAIL—2

½ oz. Bacardi 1 oz. calvados
 ½ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

WHITE LILY COCKTAIL

¾ oz. Bacardi ¾ oz. cointreau
 ¾ oz. gin 2 dashes absinthe

Shake with cracked ice; strain into chilled cocktail glass.

WILD WEST COCKTAIL

½ oz. Bacardi 1 oz. East India Punch
 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

WILLIAMSON COCKTAIL

1½ oz. Cuban rum ½ tsp. lemon juice
 ½ tsp. orange juice ½ tsp. bar sugar

Shake with cracked ice; strain into chilled cocktail glass.

WOW COCKTAIL

½ oz. Bacardi ½ oz. Hercules
 ½ oz. cognac ½ oz. calvados

Shake with cracked ice; strain into chilled cocktail glass.

X. Y. Z. COCKTAIL

1 oz. Bacardi ½ oz. cointreau
 ½ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

MABEL BERRA COCKTAIL

$\frac{3}{4}$ oz. sloe gin $\frac{3}{4}$ oz. Swedish Punch
Juice $\frac{1}{2}$ lime

Shake with cracked ice; strain into chilled cocktail glass.

McCLELLAND COCKTAIL

1 oz. sloe gin $\frac{1}{2}$ oz. curaçao
1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

MEEHOULANG COCKTAIL

(Fire-eating Devil)

1 oz. sloe gin $\frac{1}{4}$ oz. French vermouth
 $\frac{1}{4}$ oz. Italian vermouth 1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

MINNEAPOLIS COCKTAIL

Same as Meehoulang Cocktail.

MODERN COCKTAIL

1 oz. sloe gin 1 dash Pernod
 $\frac{1}{2}$ oz. bourbon 1 dash grenadine
1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

MOLL COCKTAIL

$\frac{1}{2}$ oz. sloe gin 1 dash orange bitters
 $\frac{1}{2}$ oz. gin $\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{2}$ tsp. sugar

Shake with cracked ice; strain into chilled cocktail glass.

OCEAN SHORE COCKTAIL

1 oz. sloe gin $\frac{1}{2}$ egg white
 $\frac{1}{2}$ oz. gin $\frac{1}{2}$ tsp. orgeat
1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

VODKA COCKTAILS

BARBARA COCKTAIL—2

1 oz. vodka

½ oz. crème de cacao

½ oz. cream

Shake with cracked ice; strain into chilled cocktail glass.

BLUE MONDAY COCKTAIL

1½ oz. vodka

½ oz. cointreau

Shake with cracked ice; strain into chilled cocktail glass.

RUSSIAN COCKTAIL—2

½ oz. vodka

½ oz. gin

½ oz. crème de cacao

Shake with cracked ice; strain into chilled cocktail glass.

SANTA BARBARA COCKTAIL

Same as Barbara Cocktail—2.

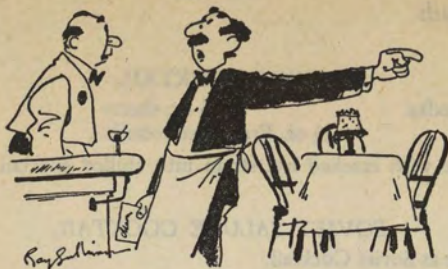
SOVIET COCKTAIL

 $\frac{1}{2}$ oz. vodka $\frac{1}{2}$ oz. sherry $\frac{1}{2}$ oz. French vermouth

Shake with cracked ice; strain into chilled cocktail glass.

SOVIET SALUTE COCKTAIL

Same as Soviet Cocktail.



That guy at 6 must be nuts. Every time he orders Champagne he calls me a brute.

WINE COCKTAILS

ADONIS COCKTAIL

1 oz. sherry ½ oz. Italian vermouth
 1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

AFFINITY COCKTAIL

½ oz. French vermouth ½ oz. Italian vermouth
 ¼ oz. crème de violette

Shake with cracked ice; strain into chilled cocktail glass.

ALFONSO COCKTAIL—2

1 lump sugar 1 lump ice
 2 dashes Secretat bitters ½ oz. Dubonnet
 Champagne to fill

Stir slightly in chilled champagne glass; fill with champagne and twist lemon peel over drink.

AMOUR COCKTAIL

$\frac{3}{4}$ oz. sherry $\frac{3}{4}$ oz. French vermouth
 2 dashes Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.
 Twist orange peel over drink.

ARMOUR COCKTAIL

Substitute orange bitters in Amour Cocktail.

AVIATION COCKTAIL

$\frac{3}{4}$ oz. Dubonnet $\frac{3}{4}$ oz. sherry

Shake with cracked ice; strain into chilled cocktail glass.
 Twist orange peel over drink.

BALM COCKTAIL

$1\frac{1}{2}$ oz. sherry $\frac{1}{2}$ tsp. orange juice
 $\frac{1}{2}$ tsp. cointreau 2 drops orange bitters
 1 dash Pimento Dram

Shake with cracked ice; strain into chilled cocktail glass.

BAMBOO COCKTAIL

1 oz. sherry 2 dashes orange bitters
 $\frac{1}{2}$ oz. French vermouth 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass and
 serve with green olive.

BLACK AND TAN COCKTAIL

1 oz. Italian vermouth $\frac{1}{2}$ oz. Pernod or Herbsaint
 $\frac{1}{2}$ oz. crème de cassis

Shake with cracked ice; strain into chilled cocktail glass.
 Serve with a very thin slice of lemon on top.

BLUE TRAIN SPECIAL

1 oz. brandy 1 oz. pineapple syrup
 Champagne

Shake brandy and pineapple syrup with cracked ice; strain
 into chilled champagne glass; fill glass with champagne; stir
 gently and serve.

PANTOMIME COCKTAIL

- | | |
|-----------------------|------------------|
| 1 oz. French vermouth | 1 dash grenadine |
| 1 dash orgeat | 1 egg white |

Shake with cracked ice; strain into chilled cocktail glass.

PERPETUAL COCKTAIL

- | | |
|------------------------------------|-------------------------|
| $\frac{3}{4}$ oz. Italian vermouth | 2 dashes crème de cacao |
| $\frac{3}{4}$ oz. French vermouth | 2 dashes crème Yvette |

Stir with cracked ice; strain into chilled cocktail glass.

PHILOMEL COCKTAIL

- | | |
|-----------------------------|--------------------------------|
| 1 oz. sherry | $\frac{1}{4}$ oz. orange juice |
| $\frac{1}{4}$ oz. quinquina | $\frac{1}{2}$ tsp. rum |
| | 1 dash black pepper |

Shake with cracked ice; strain into chilled cocktail glass.

PORT WINE COCKTAIL—1

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|------------------------------|---------------|
| $1\frac{1}{2}$ oz. port wine | 1 dash brandy |
|------------------------------|---------------|

Stir with ice; strain into chilled cocktail glass. Twist orange peel over drink.

PORT WINE COCKTAIL—2

- | | |
|------------------------------|-----------------------|
| $1\frac{1}{2}$ oz. port wine | 1 dash orange bitters |
| 1 dash Angostura bitters | 2 dashes curaçao |

Stir with cracked ice; strain into chilled cocktail glass.

RAYMOND COCKTAIL

- | | |
|-------------------------------------|-----------------------|
| $1\frac{1}{2}$ oz. Italian vermouth | 1 tsp. orange juice |
| | 1 dash orange bitters |

Shake with cracked ice; strain into chilled cocktail glass.

REFORM COCKTAIL

Same as Armour Cocktail.

ST. MARK COCKTAIL

- | | |
|------------------------------------|----------------------------------|
| $\frac{3}{4}$ oz. French vermouth | $\frac{1}{2}$ tsp. Groseille |
| $\frac{3}{4}$ oz. Italian vermouth | $\frac{1}{2}$ tsp. cherry brandy |

Shake with cracked ice; strain into chilled cocktail glass.

SATYRE COCKTAIL

½ oz. French vermouth ¼ oz. Prunella
 ¼ oz. cognac

Shake with cracked ice; strain into chilled cocktail glass.

SHERRY TWIST COCKTAIL—1

1 oz. sherry ½ tsp. cointreau
 ½ tsp. French vermouth 2 dashes lemon juice
 ½ tsp. brandy 1 small piece cinnamon

Shake with cracked ice; strain into chilled cocktail glass.
 Twist lemon peel over drink.

SHERRY TWIST COCKTAIL—2

½ oz. sherry 2 dashes lemon juice
 ½ oz. whisky 2 dashes orange juice
 ½ tsp. cointreau 2 cloves
 1 pinch black pepper

Shake with cracked ice; strain into chilled cocktail glass.

SHIP COCKTAIL

1 oz. sherry ½ tsp. rum
 ½ oz. bourbon ½ tsp. prune syrup
 1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

SOUL KISS COCKTAIL—1

¾ oz. Italian vermouth ½ tsp. Dubonnet
 ¾ oz. French vermouth ½ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.

SPANISH COCKTAIL

1½ oz. Italian vermouth 4 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist three pieces of orange peel over drink.

STEPHEN'S COCKTAIL

½ oz. sherry ½ oz. French vermouth
 ½ oz. benedictine

Shake with cracked ice; strain into chilled cocktail glass.

VICTORY COCKTAIL

$\frac{3}{4}$ oz. French vermouth $\frac{1}{4}$ oz. orange and lemon juice
 $\frac{3}{4}$ oz. Italian vermouth mixed
 2 dashes grenadine

Shake with cracked ice; strain into chilled cocktail glass.

WASHINGTON COCKTAIL

1 oz. French vermouth 2 dashes Angostura bitters
 $\frac{1}{2}$ oz. brandy 3 dashes sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

WOXUM COCKTAIL

$\frac{3}{4}$ oz. Italian vermouth $\frac{3}{4}$ oz. applejack
 $\frac{1}{2}$ oz. yellow chartreuse

Shake with cracked ice; strain into chilled cocktail glass.

WYOMING SWING COCKTAIL

$\frac{3}{4}$ oz. French vermouth $\frac{1}{2}$ tsp. powdered sugar
 $\frac{3}{4}$ oz. Italian vermouth Juice of $\frac{1}{4}$ orange

Shake with cracked ice; strain into chilled wineglass and fill with seltzer, using 1 lump ice.

XERES COCKTAIL

$1\frac{1}{2}$ oz. sherry 1 dash peach bitters
 1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

ZANZIBAR COCKTAIL

1 oz. French vermouth $\frac{1}{2}$ tsp. sugar syrup
 1 tsp. gin $\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

ZAZA COCKTAIL—2

$\frac{3}{4}$ oz. Dubonnet $\frac{3}{4}$ oz. gin

Shake with cracked ice; strain into chilled cocktail glass.

ZAZA COCKTAIL—3

$\frac{3}{4}$ oz. sherry $\frac{3}{4}$ oz. Dubonnet

Stir with cracked ice; strain into chilled cocktail glass.



She says she ordered one without bitters, one with bitters and no sugar, and one with bitters and without sugar—but with ice and no cherries in one of them.

WHISKY COCKTAILS

ADELLE SPECIAL COCKTAIL

$\frac{1}{2}$ oz. scotch $\frac{1}{2}$ oz. orange curaçao

Mix and serve in whisky glass.

AFFINITY COCKTAIL

$\frac{1}{2}$ oz. scotch $\frac{1}{2}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. French vermouth 2 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

ANGELIC COCKTAIL

$\frac{3}{4}$ oz. bourbon $\frac{1}{4}$ oz. crème de cacao
 $\frac{1}{4}$ oz. grenadine $\frac{1}{4}$ oz. cream
Nutmeg

Shake with cracked ice; strain into chilled cocktail glass. Grate nutmeg over drink.

BARBARY COAST COCKTAIL

½ oz. scotch	½ oz. crème de cacao
½ oz. gin	½ oz. cream

Shake with cracked ice; strain into chilled cocktail glass.

BARNEY FRENCH COCKTAIL

4 slices orange	1 piece lemon peel
2 dashes Pernod	1 cube ice

Serve with whisky on the side.

BEAU BRUMMEL COCKTAIL

¾ oz. bourbon	2 dashes prunelle
¾ oz. orange juice	½ tsp. sugar syrup

Stir with cracked ice; strain into chilled cocktail glass.

BIANCO COCKTAIL

1 oz. bourbon	½ oz. French vermouth
	2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

BISHOP COCKTAIL

1 oz. bourbon	½ oz. orange juice
½ oz. Italian vermouth	1 dash chartreuse

Shake with cracked ice; strain into chilled cocktail glass.

BLACKTHORN COCKTAIL

¾ oz. irish	3 dashes Pernod
¾ oz. French vermouth	3 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

BLARNEY COCKTAIL

1 oz. irish	½ oz. Italian vermouth
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Stir and serve in Old-Fashioned glass with piece of ice. Dress with fruit.

BLARNEY STONE COCKTAIL

Same as Erin's Irish Cocktail.

COMMODORE COCKTAIL—1

½ oz. bourbon	½ oz. crème de cacao
½ oz. lemon juice	1 dash grenadine

Shake with cracked ice; strain into chilled champagne glass.

COMMODORE COCKTAIL—2

1½ oz. rye	2 dashes orange bitters
1 tsp. sugar syrup	Juice ½ lime

Shake with cracked ice; strain into chilled cocktail glass.

COWBOY COCKTAIL

1 oz. bourbon	½ oz. cream
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Shake with cracked ice; strain into chilled cocktail glass.

CREOLE COCKTAIL—1

¾ oz. bourbon	2 dashes benedictine
¾ oz. Italian vermouth	2 dashes Amer Picon

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

CREOLE COCKTAIL—2

1½ oz. bourbon	1 dash Angostura bitters
1 dash curaçao	1 dash Peychaud's bitters

Wet chilled cocktail glass with a few drops of Pernod and toss out. Stir above ingredients with cracked ice; strain into prepared cocktail glass.

CROW COCKTAIL

1 oz. bourbon	½ oz. lemon juice
	1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.
Variation: Use equal parts bourbon and lemon juice.

CURAÇAO COCKTAIL

¾ oz. bourbon	¾ oz. curaçao
	1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

DANDY COCKTAIL

$\frac{3}{4}$ oz. bourbon	3 dashes cointreau
$\frac{3}{4}$ oz. Dubonnet	1 strip lemon jeel
1 dash Angostura bitters	1 strip orange peel

Shake with cracked ice; strain into chilled cocktail glass.

DE RIGUEUR COCKTAIL

1 oz. bourbon	$\frac{1}{2}$ oz. grapefruit juice
	$\frac{1}{2}$ oz. honey

Shake with cracked ice; strain into chilled cocktail glass.

DERBY COCKTAIL

1 oz. bourbon	$\frac{1}{2}$ oz. white curaao
$\frac{1}{2}$ oz. Italian vermouth	Juice $\frac{1}{2}$ lime

Shake with cracked ice; strain into chilled cocktail glass. Garnish with mint leaf. Note: Same as Oriental Cocktail.

DESHLER COCKTAIL

$\frac{3}{4}$ oz. rye	2 dashes cointreau
$\frac{3}{4}$ oz. Dubonnet	1 strip lemon peel
2 dashes Peychaud's bitters	1 strip orange peel

Shake with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

DIXIE COCKTAIL

$1\frac{1}{2}$ oz. bourbon	1 dash curaao
2 dashes creme de menthe	1 drop Angostura bitters

Stir with cracked ice; strain into cocktail glass. Twist lemon peel over drink.

DIZZY IZZY COCKTAIL

$\frac{3}{4}$ oz. bourbon	1 tsp. pineapple syrup
$\frac{3}{4}$ oz. sherry	2 dashes lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

DOWN THE HATCH COCKTAIL

$1\frac{1}{2}$ oz. bourbon	3 dashes blackberry brandy
	2 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

DRY COCKTAIL

$\frac{3}{4}$ oz. rye $\frac{3}{4}$ oz. Hostetter's bitters

Stir with cracked ice; strain into chilled cocktail glass. Serve with olive.

EDWARD VIII COCKTAIL

$1\frac{1}{2}$ oz. rye 2 tsp. Italian vermouth
 1 dash Pernod 2 tsp. plain water
1 piece orange peel

Stir in Old-Fashioned glass with lump of ice and serve.

ELEGANT COCKTAIL

$1\frac{1}{2}$ oz. bourbon 1 dash maraschino liqueur
1 dash lemon juice

Stir with lump of ice in Old-Fashioned glass. Serve with ice-water chaser.

ELK'S OWN COCKTAIL

$\frac{3}{4}$ oz. rye Juice $\frac{1}{2}$ lemon
 $\frac{3}{4}$ oz. port wine 1 tsp. bar sugar
1 egg white

Shake with cracked ice; strain into double cocktail glass. Serve with slice of pineapple. Note: Also known as Elk's Special Cocktail.

ERIN'S IRISH COCKTAIL

$1\frac{1}{2}$ oz. irish 6 dashes green chartreuse
3 dashes green crème de menthe

Shake with cracked ice; strain into chilled cocktail glass

EVAN'S COCKTAIL

$1\frac{1}{2}$ oz. rye 1 dash apricot brandy
1 dash curaçao

Stir with cracked ice; strain into chilled cocktail glass.

EVERYBODY'S IRISH COCKTAIL

Same as Erin's Irish Cocktail.

EXPRESS COCKTAIL

$\frac{3}{4}$ oz. scotch $\frac{3}{4}$ oz. Italian vermouth
 1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

FANCY COCKTAIL

$1\frac{1}{2}$ oz. bourbon 1 dash Angostura bitters
 1 dash curaçao $\frac{1}{2}$ tsp. sugar syrup
 1 piece lemon peel

Stir with cracked ice; strain into chilled, frosted cocktail glass. Serve with a maraschino cherry and an ice-water chaser.

FANCY FREE COCKTAIL

$1\frac{1}{2}$ oz. bourbon 2 dashes maraschino liqueur
 1 dash Angostura bitters 1 dash orange bitters

Shake with cracked ice; strain into chilled, frosted cocktail glass.

FLU COCKTAIL

$1\frac{1}{2}$ oz. rye 1 tsp. rock-candy syrup
 1 dash Jamaica ginger 1 tsp. ginger brandy
 Juice $\frac{1}{4}$ lemon

Stir with cracked ice; strain into chilled cocktail glass.

FLYING SCOTCHMAN COCKTAIL

1 oz. scotch 1 dash Angostura bitters
 $\frac{1}{2}$ oz. Italian vermouth 1 dash sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

FOX RIVER COCKTAIL

$1\frac{1}{2}$ oz. bourbon $\frac{1}{2}$ oz. crème de cacao
 2 dashes peach bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

FRANCIULLI COCKTAIL

1 oz. bourbon $\frac{1}{2}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. Fernet Branca

Shake with shaved ice and serve frappé in cocktail glass.

FRISCO COCKTAIL

1 oz. bourbon ½ oz. benedictine

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

GIGOLA COCKTAIL

¾ oz. bourbon ¾ oz. cream
1 tsp. honey

Stir honey and cream without ice in bar glass; add whisky; stir and grate nutmeg over drink.

GLOOM LIFTER COCKTAIL

1½ oz. irish 1 egg white
½ tsp. brandy ½ tsp. bar sugar
Juice ½ lemon 1 dash raspberry syrup
1 dash grenadine

Shake with cracked ice; strain into chilled double cocktail glass.

GOOSEBERRY COCKTAIL

Same as Artist's Special Cocktail.

GRAND COCKTAIL

¾ oz. bourbon ¾ oz. Italian vermouth
1 tsp. anisette

Stir with cracked ice; strain into chilled cocktail glass. Twist orange peel over drink.

GREEN-EYED MONSTER COCKTAIL

Same as Hearn's Cocktail.

HAGUE COCKTAIL

¾ oz. bourbon ¾ oz. green chartreuse
½ tsp. French vermouth

Stir with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry.

HOBBY COCKTAIL

$\frac{3}{4}$ oz. bourbon	1 dash orange bitters
$\frac{3}{4}$ oz. gin	1 dash curaçao

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

HOME ON THE RANGE COCKTAIL

Same as Dandy Cocktail.

HOOT MON COCKTAIL

1 oz. scotch	$\frac{1}{2}$ oz. Italian vermouth
	$\frac{1}{2}$ oz. Kina Lillet

Stir with cracked ice; strain into chilled cocktail glass.

HOT DECK COCKTAIL

$1\frac{1}{2}$ oz. rye	$\frac{1}{2}$ oz. Italian vermouth
	1 dash Jamaica ginger

Stir with cracked ice; strain into chilled cocktail glass.

HURRICANE COCKTAIL

$\frac{1}{2}$ oz. bourbon	$\frac{1}{2}$ oz. crème de menthe
$\frac{1}{2}$ oz. gin	Juice 2 lemons

Shake with cracked ice; strain into chilled cocktail glass.

I-DON'T-CARE COCKTAIL

$\frac{3}{4}$ oz. bourbon	$\frac{3}{4}$ oz. crème de menthe
	1 dash raspberry syrup

Shake with cracked ice; strain into chilled cocktail glass.

INK STREET COCKTAIL

1 oz. rye	$\frac{1}{2}$ oz. orange juice
	$\frac{1}{2}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

IRISH COCKTAIL

$1\frac{1}{2}$ oz. irish	2 dashes Pernod
2 dashes curaçao	1 dash maraschino liqueur
	1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Serve with a green olive. Twist lemon peel over drink.

MILAN COCKTAIL

$\frac{3}{4}$ oz. bourbon $\frac{3}{4}$ oz. Bacardi
 $\frac{1}{2}$ tsp. orange juice

Shake with cracked ice; strain into chilled cocktail glass.
 Twist lemon peel over drink.

MILLIONAIRE COCKTAIL—1

$\frac{3}{4}$ oz. bourbon 2 dashes curaçao
 $\frac{1}{4}$ oz. grenadine 1 egg white

Shake with cracked ice; strain into chilled double cocktail glass.

MILLIONAIRE COCKTAIL—2

1 oz. bourbon $\frac{1}{4}$ oz. grenadine
 $\frac{1}{4}$ oz. Pernod 1 dash curaçao
1 egg white

Shake with cracked ice; strain into chilled champagne glass

MILWAUKEE COCKTAIL

$1\frac{3}{4}$ oz. rye $\frac{1}{4}$ oz. apricot brandy

Stir with cracked ice; strain into chilled cocktail glass. Serve with green cherry.

MODERN COCKTAIL

1 oz. sloe gin 1 dash orange bitters
 $\frac{1}{2}$ oz. scotch 1 dash Pernod
1 dash grenadine

Shake with cracked ice; strain into chilled cocktail glass.

MODERN MAID COCKTAIL

$1\frac{1}{2}$ oz. scotch 2 dashes Jamaica rum
 2 dashes lemon juice 1 dash Pernod
1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

MONTE CARLO COCKTAIL

$1\frac{1}{2}$ oz. bourbon $\frac{1}{2}$ oz. benedictine
2 drops Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.
 Twist lemon peel over drink.

NEW YORKER COCKTAIL

1½ oz. bourbon	½ tsp. powdered sugar
2 dashes claret	½ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

NINETEEN-TWENTY COCKTAIL

1 oz. rye	½ oz. French vermouth
½ oz. Italian vermouth	1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

OH HENRY! COCKTAIL

½ oz. bourbon	½ oz. benedictine
	½ oz. ginger ale

Stir with cracked ice until very cold; strain into chilled cocktail glass.

OLD FAITHFUL COCKTAIL

Same as Milwaukee Cocktail.

OLD-FASHIONED APPETIZER

¾ oz. rye or bourbon	2 dashes Pernod
¾ oz. Dubonnet	1 dash Peychaud's bitters
2 dashes curaçao	1 cube ice

Mix and serve in Old-Fashioned glass with 1 slice orange, 1 slice pineapple, and 1 piece lemon peel.

OLD-FASHIONED COCKTAIL—1

½ cube sugar	1½ oz. bourbon
2 dashes Angostura bitters	1 strip orange peel
2 dashes curaçao	1 strip lemon peel

Muddle sugar and bitters, add cube of ice, curaçao, and whisky; stir and decorate with a slice of pineapple.

OLD-FASHIONED COCKTAIL—2

½ cube sugar	1 squirt seltzer
1 dash Angostura bitters	1½ oz. rye or bourbon
	1 large piece ice

Muddle sugar and bitters; add ice and whisky; stir and decorate with cherry and slice of orange on toothpick.

PERFECTO COCKTAIL

$\frac{3}{4}$ oz. bourbon $\frac{1}{4}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. French vermouth 1 dash orange bitters
 1 drop Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

PICK-UP COCKTAIL

1 oz. rye 3 dashes Pernod
 $\frac{1}{2}$ oz. Fernet Branca 1 slice lemon

Stir gently with cube of ice in Old-Fashioned glass. Float slice of lemon.

PICON WHISKY COCKTAIL

$\frac{3}{4}$ oz. bourbon $\frac{3}{4}$ oz. Amer Picon
 1 dash sugar syrup

Stir with cracked ice until very cold; strain into chilled cocktail glass. Twist lemon peel over drink.

POLLY'S SPECIAL COCKTAIL

1 oz. scotch $\frac{1}{2}$ oz. grapefruit juice
 $\frac{1}{2}$ oz. curaçao

Shake with cracked ice; strain into chilled cocktail glass.

PRIMOS COCKTAIL

$\frac{3}{4}$ oz. bourbon $\frac{3}{4}$ oz. cognac
 1 tsp. Grand Marnier

Stir with cracked ice; strain into chilled cocktail glass.

QUAKER COCKTAIL

$\frac{3}{4}$ oz. rye 1 tsp. raspberry syrup
 $\frac{3}{4}$ oz. brandy Juice $\frac{1}{2}$ lime

Shake with cracked ice; strain into chilled cocktail glass.

RAH-RAH-RUT COCKTAIL

$1\frac{1}{2}$ oz. rye 2 dashes Pernod
 2 dashes Peychaud's bitters

Stir with cracked ice; strain into chilled cocktail glass.

RATTLESNAKE COCKTAIL

1 oz. rye
 2 dashes Pernod
 1 tsp. lemon juice
 $\frac{1}{2}$ tsp. powdered sugar
 $\frac{1}{2}$ egg white

Shake with cracked ice; strain into chilled cocktail glass.

REDSKIN COCKTAIL

1 oz. bourbon
 $\frac{1}{2}$ oz. French vermouth
 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

ROB ROY COCKTAIL

1 oz. scotch
 $\frac{1}{2}$ oz. French vermouth
 1 dash Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

ROBERT BURNS COCKTAIL

$1\frac{1}{2}$ oz. scotch
 $\frac{1}{2}$ oz. Italian vermouth
 1 dash orange bitters
 1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

RORY O'MORE COCKTAIL

$\frac{3}{4}$ oz. irish
 $\frac{3}{4}$ oz. Italian vermouth
 1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

RUSSELL HALL COCKTAIL

$1\frac{1}{2}$ oz. rye
 3 dashes blackberry brandy
 2 dashes sugar syrup
 2 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass. Note: Same as Down the Hatch Cocktail.

ST. MORITZ COCKTAIL

$\frac{1}{2}$ oz. rye
 $\frac{1}{2}$ oz. French vermouth
 $\frac{1}{2}$ oz. goldwasser
 1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

SAN DIEGO COCKTAIL

$\frac{3}{4}$ oz. bourbon	2 dashes curaçao
$\frac{3}{4}$ oz. apéritif	2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

SANTA BARBARA COCKTAIL

1 oz. bourbon	2 dashes apricot brandy
$\frac{1}{2}$ oz. grapefruit juice	2 dashes sugar syrup

Shake with cracked ice; strain into chilled cocktail glass.

SATAN COCKTAIL

$1\frac{1}{2}$ oz. bourbon	1 dash Pernod
1 dash Italian vermouth	3 dashes Peychaud's bitters

Stir with cracked ice; strain into chilled cocktail glass.

SAZERAC COCKTAIL

2 oz. rye	3 dashes Peychaud's bitters
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Coat inside of thoroughly chilled large Old-Fashioned glass with Pernod, turning the glass to coat it evenly and thoroughly. Shake rye and bitters with cracked ice until very cold; strain into prepared Old-Fashioned glass; twist lemon peel over drink and serve.

SCOFFLAW COCKTAIL—1

$\frac{3}{4}$ oz. bourbon	$\frac{1}{2}$ tsp. grenadine
$\frac{3}{4}$ oz. French vermouth	$\frac{1}{2}$ tsp. lemon juice
	1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

SCOFFLAW COCKTAIL—2

$\frac{1}{2}$ oz. rye or bourbon	$\frac{1}{4}$ oz. lemon juice
$\frac{1}{2}$ oz. French vermouth	$\frac{1}{4}$ oz. grenadine
	1 dash orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

SCOTTISH GUARDS COCKTAIL

$\frac{1}{2}$ oz. bourbon	$\frac{1}{2}$ oz. orange juice
$\frac{1}{2}$ oz. lemon juice	1 tsp. grenadine

Shake with cracked ice; strain into chilled cocktail glass.

SERPENT'S TOOTH COCKTAIL

Same as John Wood Cocktail.

SEVEN FRUITS COCKTAIL

1½ oz. bourbon 2 dashes orange bitters
 ½ oz. Seven Fruits liqueur 1 dash Angostura bitters

Shake with cracked ice; strain into chilled cocktail glass.

SHAMROCK COCKTAIL

¾ oz. irish 3 dashes green chartreuse
 ¾ oz. French vermouth 3 dashes crème de menthe

Stir with cracked ice; strain into chilled cocktail glass. Serve with an olive.

SHILLELAGH COCKTAIL

¾ oz. irish 2 dashes Pernod
 ¾ oz. French vermouth 2 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

SHRAPNEL COCKTAIL

¾ oz. bourbon ¼ oz. French vermouth
 ¼ oz. Italian vermouth 1 dash apricot brandy

Stir with cracked ice; strain into chilled cocktail glass and serve with half slice of orange.

SOUL KISS COCKTAIL—2

½ oz. rye ¼ oz. orange juice
 ½ oz. French vermouth ¼ oz. Dubonnet

Stir with cracked ice: strain into chilled cocktail glass; serve with slice of orange.

SOUTHERN COCKTAIL

1½ oz. bourbon 1 dash grenadine
 1 dash benedictine 1 dash lemon juice

Stir with a lump of ice in an Old-Fashioned glass; add maraschino cherry and twist lemon peel over drink.

STINGER RESERVE COCKTAIL

$\frac{3}{4}$ oz. rye $\frac{1}{4}$ oz. vermouth
 $\frac{1}{4}$ oz. Pernod Juice $\frac{1}{2}$ orange

Shake with cracked ice thoroughly; strain into chilled cocktail glass.

STYRRUP COCKTAIL

1 oz. bourbon $\frac{1}{2}$ oz. orange juice
2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon peel over drink.

SUBURB COCKTAIL

$\frac{3}{4}$ oz. bourbon $\frac{1}{4}$ oz. port wine
 $\frac{1}{4}$ oz. Jamaica rum 1 dash Angostura bitters
1 dash orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

TEMBLOR COCKTAIL

Same as Bunny Hug Cocktail.

TEMPTATION COCKTAIL

$1\frac{1}{2}$ oz. rye 2 dashes Pernod
 2 dashes curaçao 2 dashes Dubonnet

Stir with cracked ice; strain into chilled cocktail glass. Twist lemon and orange peel over drink. Serve with ice-water chaser.

TENNESSEE COCKTAIL

$\frac{1}{2}$ oz. bourbon $\frac{1}{2}$ oz. maraschino liqueur
 $\frac{1}{2}$ oz. lemon juice

Shake with cracked ice; strain into chilled cocktail glass. Serve with maraschino cherry.

TENNIS GIRL COCKTAIL

$\frac{1}{2}$ oz. scotch 1 oz. French vermouth
1 dash lime juice

Shake with cracked ice; strain into chilled cocktail glass.

THISTLE COCKTAIL—1

$\frac{3}{4}$ oz. scotch $\frac{3}{4}$ oz. Italian vermouth
 2 dashes Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.

THISTLE COCKTAIL—2

1 oz. scotch $\frac{1}{2}$ oz. Italian vermouth
 2 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

TIPPERARY COCKTAIL

$\frac{1}{2}$ oz. irish $\frac{1}{2}$ oz. yellow chartreuse
 $\frac{1}{2}$ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

T. N. T. COCKTAIL

$\frac{3}{4}$ oz. rye or bourbon $\frac{3}{4}$ oz. Pernod

Shake with cracked ice; strain into chilled cocktail glass.

TIPTOES COCKTAIL

$\frac{1}{2}$ oz. bourbon $\frac{1}{4}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. gin $\frac{1}{4}$ oz. kirschwasser

Shake with cracked ice; strain into chilled cocktail glass.

TRILBY COCKTAIL

$\frac{1}{2}$ oz. scotch $\frac{1}{2}$ oz. Italian vermouth
 $\frac{1}{2}$ oz. Parfait Amour 2 dashes Pernod
 2 dashes orange bitters

Shake with cracked ice; strain into chilled cocktail glass.

UP IN MABEL'S ROOM

Same as De Rigueur Cocktail.

UP-TO-DATE COCKTAIL

$\frac{3}{4}$ oz. rye or bourbon 2 dashes Angostura bitters
 $\frac{3}{4}$ oz. sherry 2 dashes Grand Marnier

Shake with cracked ice; strain into chilled cocktail glass.

VAIL COCKTAIL

1 oz. rye ½ oz. benedictine
½ oz. French vermouth

Stir with cracked ice; strain into chilled cocktail glass.

WALFORD COCKTAIL

Same as Hearn's Cocktail.

WALDORF COCKTAIL

Same as Hearn's or Walford, using 3 dashes Angostura bitters instead of just 1.

WARD VIII

Same as Scottish Guards Cocktail.

WEMBLEY COCKTAIL

½ oz. scotch ½ oz. French vermouth
½ oz. pineapple juice

Shake with cracked ice; strain into chilled cocktail glass.

WESTMINSTER COCKTAIL

½ oz. bourbon ½ oz. French vermouth
½ oz. Italian vermouth

Shake with cracked ice; strain into chilled cocktail glass.

WHISKY COCKTAIL

1½ oz. bourbon 1 dash sugar syrup
 1 dash orange bitters 2 drops Angostura bitters

Stir with cracked ice; strain into chilled cocktail glass.
 Variations: (1) Omit orange bitters; (2) substitute curaçao for the orange bitters.

WHISKY BLOSSOM COCKTAIL

1 oz. bourbon 1 dash pineapple juice
 ½ oz. Italian vermouth 1 dash lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

WHISPER COCKTAIL

Same as Westminster Cocktail.

WHIZ BANG COCKTAIL—1

1 oz. scotch	2 dashes Pernod
½ oz. French vermouth	2 dashes grenadine
	2 dashes orange bitters

Stir with cracked ice; strain into chilled cocktail glass.

WHIZ BANG COCKTAIL—2

1 oz. scotch	1 dash grenadine
	1 dash Pernod

Stir with cracked ice; strain into chilled cocktail glass.

WHIZ DOODLE COCKTAIL

Same as Barbary Coast Cocktail.

WILD-EYED ROSE COCKTAIL

1 oz. irish	½ oz. grenadine
	Juice ½ lime

Stir in Old-Fashioned glass with lump of ice until thoroughly cold; add squirt of seltzer.

WISCONSIN COCKTAIL

Same as Milwaukee Cocktail.

YASHMAK COCKTAIL

Same as Hearn's Cocktail.

ZAZERAC COCKTAIL—1

½ oz. rye	¼ oz. Bacardi
¼ oz. anisette	1 dash Angostura bitters
¼ oz. sugar syrup	1 dash orange bitters
	3 dashes Pernod

Shake with cracked ice; strain into chilled cocktail glass.

ZAZERAC COCKTAIL—2

½ cube sugar	1 tsp. Pernod
1 dash Angostura bitters	1 piece of ice
1 dash orange bitters	1 oz. bourbon or rye

Dissolve sugar in Old-Fashioned glass with bitters; add ice, Pernod, and whisky and blend. Add a piece of lemon peel and a squirt of Schweppes soda or seltzer; stir and serve.

COLLINS

Collinses really belong to the punch family, the brothers John and Tom being the most prominent members of the Collins family. A Collins may be made from any distilled liquor, a standard proportion being 2 ounces liquor, the juice of $\frac{1}{2}$ lime or lemon, and a teaspoon of sugar, with seltzer to fill. For this excellent warm-weather drink, a good tip for bars in warm regions is to keep glasses and all ingredients under refrigeration.

BRANDY COLLINS

Substitute brandy for gin in Tom Collins.

JOHN COLLINS

Substitute bourbon whisky for gin in Tom Collins.

RUM COLLINS

Substitute Puerto Rican rum for gin in Tom Collins.

TOM COLLINS

2 oz. dry gin

 $\frac{1}{2}$ lemon

1 tsp. bar sugar

Squeeze lemon and drop into 10-oz. glass; add and dissolve sugar; add cracked ice and gin; stir and fill glass with seltzer. Stir and serve.

WHISKY COLLINS

Known as John Collins.

CRUSTAS

A Crusta is a particular little breed of drink which seems to require two things to make it legitimate: a frosted wineglass and the entire peeling of a lemon or orange fitted right into the glass. The rest of it's standard—liquor, lemon juice, maraschino liqueur, a dash of bitters or some other flavoring, all handled like a cocktail and poured into lemon or orange peeling.

BRANDY CRUSTA—1

2 oz. brandy	1 tsp. lemon juice
1 dash Angostura bitters	1 tsp. maraschino liqueur

Into a frosted wineglass which has been well chilled, fit the rind of $\frac{1}{2}$ orange which has been peeled all in one piece. Add one lump of ice. Shake above ingredients with shaved ice; strain into prepared wineglass.

BRANDY CRUSTA—2

2 oz. brandy	2 dashes lemon juice
2 dashes Angostura bitters	2 dashes maraschino liqueur
	3 dashes sugar syrup

Chill wineglass and frost; peel the rind from a fresh lemon all in one piece and fit it into the wineglass, covering the entire inside of the glass. Shake above ingredients with shaved ice; strain into prepared glass.

GIN CRUSTA

Same as Brandy Crusta, substituting gin for brandy.

RUM CRUSTA

Same as Brandy Crusta, substituting rum for brandy.

WHISKY CRUSTA

2 oz. bourbon	2 dashes lemon juice
2 dashes curaçao	2 dashes Angostura bitters
2 dashes maraschino liqueur	2 dashes sugar syrup

Remove the peeling from a fresh orange all in one piece and fit it into a chilled cocktail glass. Frost glass by moistening the rim with lemon and dipping the rim into powdered sugar. Mix above ingredients in shaker and shake with shaved ice; strain into prepared glass.

MORNING-GLORY DAISY

2 oz. liquor, as preferred 1 tsp. bar sugar
 ½ egg white 2 tsp. Pernod

Shake with cracked ice; strain into fizz glass; add squirt of Schweppes soda or seltzer and serve.

POMPIER DAISY

1 oz. crème de cassis 1½ oz. French vermouth
 1 cube ice

Stir in Old-Fashioned glass; fill with seltzer and serve.

RUM DAISY

1½ oz. Puerto Rican rum ½ lime
 1 dash grenadine

Squeeze lime and drop in shaker with finely cracked ice; add rum and grenadine; shake and pour unstrained into Old-Fashioned glass.

STAR DAISY

Substitute applejack or calvados for brandy in Brandy Daisy.

WHISKY DAISY—1

1½ oz. bourbon 4 dashes grenadine
 Juice ½ lime or ¼ lemon

Add above ingredients to goblet filled with shaved ice; stir or swizzle until glass is frosted. Garnish with fruit in season and fresh mint and serve with straws. Note: Brandy, gin, or rum may be substituted for the whisky.

WHISKY DAISY—2

1½ oz. bourbon 3 dashes Pernod
 Juice ½ lime or ¼ lemon

Shake with cracked ice; strain into chilled Old-Fashioned glass.



One egg nog and one milk punch—imported milk in the milk punch.

EGG NOGS AND MILK PUNCHES

The word egg nog brings to mind two different and wholly separate pictures. One either thinks of big bowls of the stuff for the holiday season, or a vista of hospitals, white iron beds, and individual egg nogs spring into view. Seriously, there comes a time in every man's life when he feels the need of raw eggs, and an egg nog is the most agreeable way I know of to get them down.

Milk punches lend aid to that convalescent period known as the morning after and are as good a way as any for drinking the prescribed pint of milk a day.

BALTIMORE EGG NOG—1

1 oz. brandy	½ oz. rum
1½ oz. Madeira	1 whole egg
2 tsp. sugar syrup	4 oz. fresh milk

Shake vigorously with cracked ice; strain into 12-oz. glass, adding cold milk to fill glass; stir gently and dust with nutmeg.

BALTIMORE EGG NOG—2

1 oz. bourbon	2 oz. milk
1 oz. Madeira	1 whole egg
	1 tsp. sugar

Shake with cracked ice; strain into tumbler and top with grated nutmeg.

BANANA COW

1 crushed ripe banana	3 oz. whole milk
2 level tsp. bar sugar	1½ oz. Puerto Rican rum

Shake with cracked ice or mix in electric mixer; strain into large glass. Note: This drink is good for children, omitting the rum. Be sure the banana is ripe.

BOSTON EGG NOG

½ oz. brandy	4 oz. shaved ice
¼ oz. Jamaica rum	1 egg yolk
4 oz. Madeira	¾ tbs. powdered sugar

Beat egg and sugar together; add rest of ingredients and a cup of chilled fresh milk; shake and strain into large bar glass; fill up with cold milk; stir gently and dust with nutmeg.

BRANDY EGG NOG—1

2 oz. brandy	2 tsp. sugar syrup
4 oz. milk	1 oz. Jamaica rum
	1 whole fresh egg

Shake vigorously with cracked ice; strain into large glass and dust with nutmeg.

BRANDY EGG NOG—2

1 oz. brandy	1 whole egg
1 oz. Jamaica rum	2 oz. milk
	1 tsp. bar sugar

Shake with cracked ice; strain into tumbler and dust with nutmeg. Note: Egg nogs, hot or cold, may be made with gin, rum, sherry, or whisky, as preferred. For Hot Egg Nog, see Hot Drinks. For Holiday Egg Nog, see Punches.

MILK PUNCH—2

(Cognac)

3 oz. cognac	1 tsp. sugar syrup
1 dash Jamaica rum	½ tsp. curaçao
	4 oz. milk

Shake vigorously with cracked ice; strain into 10-oz. highball glass. Dust with nutmeg.

MILK PUNCH—3

(Brandy)

2 oz. brandy	1 oz. benedictine
1 dash Jamaica rum	4 oz. milk

Shake vigorously with cracked ice; strain into 10-oz. highball glass. Add a dash or two of seltzer and dust with nutmeg.

RUM COW

1½ oz. Puerto Rican rum	1 dash Angostura bitters
2 drops vanilla	1 cup milk
1 dash nutmeg	2 tsp. sugar

Mix thoroughly in shaker with cracked ice; strain into 10-oz. glass.

RUM EGG NOG

3 oz. Jamaica rum	2 tsp. sugar syrup
4 oz. milk	1 dash vanilla extract
	1 whole egg

Shake vigorously with cracked ice; strain into 10-oz. glass and dust with nutmeg.

RUM PICKUP

2 oz. rum	2 oz. milk
	Charged water

Mix rum and milk in 10-oz. glass with cracked ice; add charged water and stir slightly.

WHITE PLUSH—1

3 oz. bourbon	3 oz. milk
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Shake with cracked ice; strain into 8-oz. tumbler; dust with nutmeg.

WHITE PLUSH—2

2 oz. gin

1 oz. maraschino liqueur

2 oz. milk

Shake with cracked ice; strain into 6-oz. tumbler; dust with nutmeg.

FIXES

Small, potent, and sweet, Fixes are like miniature Cobblers.

BRANDY FIX—1

1 oz. cherry brandy	1 tsp. sugar
1 oz. brandy	Juice $\frac{1}{2}$ lemon

Mix in 8-oz. glass; fill glass with shaved ice. Stir slowly; add a slice of lemon and serve with straws.

BRANDY FIX—2

Juice of $\frac{1}{2}$ lemon	1 dash curaçao
1 tsp. sugar	2 oz. brandy

Mix in 8-oz. glass; fill with shaved ice; stir and decorate with a slice of orange and berries in season. Serve with straws. Note: Gin, rum, or whisky may be substituted for the brandy.

GIN FIX

2 oz. gin	Juice $\frac{1}{2}$ lemon
1 oz. water	1 tsp. sugar

Mix in 8-oz. glass; fill two-thirds full with shaved ice; stir and fill glass with berries and fruits in season. Serve with spoon and straws.

FIZZES

The Fizz is an early-morning drink with a definite purpose—a panacea for hang-overs. Generally contrived from liquor, citrus-fruit juices, and sugar shaken with ice and strained into a tall glass or goblet, the Fizz gets its name from the addition of fizz water, usually seltzer or club soda. Any carbonated beverage may be used, however, even champagne. The addition of the white of an egg turns a plain Fizz into a Silver Fizz; add an egg yolk and you have a Golden Fizz. The addition of a whole egg produces a Royal Fizz. They're easy to make, but follow the recipes.

Many an unwary early-morning customer is knocked right on his ear by the bartender who throws in an extra slug of gin or fouls up the mixture with imitation or stale lemon juice. You've a man's life in your hands, so take it easy. You don't want him to peter out before noon, do you? That's scotch-and-soda time.

ALABAMA FIZZ

Add a sprig of fresh mint to a plain Gin Fizz.

ALBEMARLE FIZZ

2 oz. gin ½ tbs. powdered sugar
Juice ½ lemon

Shake with lots of cracked ice; strain into 8-oz. highball glass and fill up with seltzer; add 1 tsp. raspberry syrup.

AMER PICON FIZZ

3 oz. Amer Picon 1 egg white
1 oz. grenadine

Shake with lots of cracked ice; strain into large goblet and fill with club soda.

APPLE BLOW FIZZ

2 oz. applejack 1 tsp. sugar
 4 dashes lemon juice 1 egg white

Shake with lots of cracked ice; strain into 8-oz. highball glass and fill with seltzer.

AZIZ FIZZ

3 oz. dry gin 1 egg white
 ½ tsp. sugar Juice 1 small lemon
1 oz. cream

Shake with lots of cracked ice; strain into large goblet; add 3 dashes orange flower water and fill with club soda or seltzer, as preferred.

BARCELONA FIZZ

3 oz. gin ½ tsp. lime juice
 2 oz. sherry ½ tsp. sugar syrup

Shake with lots of cracked ice and strain into chilled goblet; fill with seltzer.

BIRD OF PARADISE FIZZ

3 oz. gin 1 egg white
 1 oz. thick cream Juice 1½ limes
3 tsp. raspberry syrup

Shake with lots of cracked ice; strain into large chilled goblet; add 3 dashes orange flower water and fill up with club soda. Note: 3 tsp. blackberry liqueur may be substituted for the raspberry syrup.

BRANDY FIZZ

Substitute brandy for gin in Gin Fizz.

BUCKS FIZZ

½ oz. orange juice 1 ice cube
 Champagne to fill

Pour orange juice over ice in champagne glass; fill with chilled champagne; stir gently and serve at once.

CHERRY RUM FIZZ

½ lemon 1 tsp. cherry brandy
 ½ tsp. sugar 1 oz. Puerto Rican Rum

Squeeze lemon and drop into shaker; add rest of ingredients and shake with cracked ice; strain into Fizz glass and add squirt or two of seltzer.

CREAM FIZZ

2 oz. dry gin Juice ½ lemon
 ½ tbs. powdered sugar 1 tsp. fresh thick cream

Shake with lots of cracked ice; strain into 8-oz. highball glass and fill with seltzer.

CREOLE FIZZ

3 oz. sloe gin 1 egg white
 ½ oz. thick cream Juice ½ lemon

Shake with lots of cracked ice; strain into chilled goblet and fill with seltzer.

DERBY FIZZ

2 oz. bourbon 1 tsp. sugar
 1 tsp. lemon juice 1 whole egg
 3 dashes curaçao

Shake with lots of cracked ice; strain into chilled goblet and fill with seltzer.

DIAMOND FIZZ

3 oz. dry gin 1 tsp. sugar
 Juice ½ lemon Champagne to fill

Shake with lots of cracked ice; strain into chilled goblet and fill with chilled champagne.

DUBONNET FIZZ

2 oz. Dubonnet	Juice $\frac{1}{2}$ orange
1 tsp. cherry brandy	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into 8-oz. highball glass and fill with seltzer.

FIZZ À LA VIOLETTE

2 oz. dry gin	1 egg white
1 oz. crème de violette	2 tbs. cream
1 tsp. sugar	Juice $\frac{1}{2}$ lime
	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into chilled goblet and fill with club soda. Note: Crème Yvette may be substituted for crème de violette.

FUZZY FIZZ

2 oz. crème de menthe	1 oz. cream
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Shake with lots of cracked ice; strain into chilled goblet and fill with seltzer.

GIN FIZZ

2 oz. dry gin	Juice $\frac{1}{2}$ lime
1 tbs. powdered sugar	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into 8-oz. highball glass; fill with seltzer.

GINGER FIZZ

Same as Gin Fizz, only fill with ginger ale instead of seltzer.

GOLDEN FIZZ

Add 1 egg yolk to Gin Fizz.

GOOD MORNING FIZZ

2 oz. dry gin	1 tsp. sugar
$\frac{1}{2}$ oz. anisette	Juice $\frac{1}{2}$ lemon
	1 egg white

Shake with lots of cracked ice; strain into chilled goblet and fill with seltzer.

GRAND ROYAL FIZZ

2 oz. dry gin	Juice $\frac{1}{2}$ lemon
1 tbs. powdered sugar	1 dash maraschino liqueur
$\frac{1}{2}$ oz. cream	3 dashes orange juice
Juice $\frac{1}{2}$ lime	1 whole egg

Shake with lots of cracked ice; strain into chilled goblet and fill with seltzer.

HARVARD FIZZ

2 oz. brandy	3 dashes orange bitters
$\frac{1}{2}$ oz. Italian vermouth	1 dash sugar syrup

Shake with lots of cracked ice; strain into chilled goblet and fill with seltzer.

HOFFMAN HOUSE FIZZ

2 oz. gin	Juice $\frac{1}{2}$ lemon
$\frac{1}{2}$ tbs. powdered sugar	Juice $\frac{1}{4}$ orange
2 dashes maraschino liqueur	1 tbs. cream
	1 tsp. grenadine

Shake with lots of cracked ice; strain into 8-oz. highball glass; fill with seltzer.

IAN'S FIZZ

3 oz. gin	1 oz. cointreau
1 oz. orgeat	$\frac{1}{2}$ tbs. powdered sugar
$\frac{1}{2}$ oz. orange juice	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

IMPERIAL HOTEL FIZZ

1 oz. bourbon	4 dashes lemon juice
$\frac{1}{2}$ oz. St. Croix rum	Juice $\frac{1}{2}$ lime

Shake with lots of cracked ice; strain into 8-oz. highball glass; fill with seltzer.

MARGUERITE FIZZ

3 oz. gin	$\frac{1}{2}$ tsp. grenadine
1 dash Angostura bitters	$\frac{1}{2}$ tsp. lemon juice

Shake with lots of ice; strain into chilled goblet; fill with seltzer.

PEACH BLOW FIZZ

2 oz. gin	½ fresh ripe peach, mashed
1 oz. cream	Juice ½ lime
1 tsp. powdered sugar	Juice ½ lemon

Shake with cracked ice; strain into 8-oz. highball glass; fill with seltzer.

PINEAPPLE FIZZ

1½ oz. Bacardi	½ tbs. powdered sugar
	2 tbs. pineapple juice

Shake with cracked ice; strain into 8-oz. highball glass; fill with seltzer.

PINK LADY FIZZ

3 oz. gin	1 tsp. grenadine
1 tsp. lemon juice	1 egg white

Shake with lots of cracked ice; strain into chilled goblet; fill with club soda or seltzer, as preferred.

RACQUET CLUB FIZZ

1½ oz. Puerto Rican rum	2 tsp. bar sugar
1 oz. lemon juice	1 whole egg
	½ slice pineapple

Blend with ice in electric mixer; strain into 10-oz. glass; fill with seltzer.

RAMOS FIZZ—1

1½ oz. gin	1 tsp. powdered sugar
¾ oz. lemon juice	2 oz. fresh milk
	5 or 6 drops orange flower water

Shake with lots of cracked ice; strain into chilled Fizz glass and fill with seltzer.

RAMOS FIZZ—2

2 oz. Old Tom gin	1 egg white
1 tsp. sugar	2 tbs. cream
3 or 4 drops orange flower water	Juice ½ lime
	Juice ½ lemon

Shake vigorously with finely cracked ice; strain into thin chilled goblet; fill with chilled club soda.

REGAL FIZZ

2 oz. brandy	Juice $\frac{1}{2}$ lemon
1 oz. benedictine	1 tsp. bar sugar

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

RICKEY FIZZ

3 oz. gin	Juice $\frac{1}{2}$ lemon
2 dashes Pernod	1 tsp. bar sugar

Shake with lots of cracked ice; strain into chilled goblet; fill with chilled lime rickey.

ROSE IN JUNE FIZZ

2 oz. gin	Juice 2 limes
2 oz. raspberry syrup	Juice 1 orange

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

ROYAL FIZZ

2 oz. gin	$\frac{1}{2}$ tbs. powdered sugar
1 whole egg	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

RUBY FIZZ

2 oz. sloe gin	1 tsp. powdered sugar
2 dashes raspberry syrup	1 egg white
	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

SILVER FIZZ

3 oz. gin	1 egg white
$\frac{1}{2}$ tbs. powdered sugar	Juice $\frac{1}{2}$ lemon

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

SILVER BALL FIZZ

2 oz. Rhine wine Juice $\frac{1}{4}$ grapefruit
 1 egg white 1 tsp. powdered sugar
 2 dashes orange flower water

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

SILVER STALLION FIZZ

2 oz. dry gin Juice $\frac{1}{2}$ lemon
 2 oz. vanilla ice cream $\frac{1}{2}$ tsp. sugar
 1 egg white

Shake with cracked ice; strain into Collins glass; fill with seltzer.

SLOE GIN FIZZ

Substitute sloe gin for gin in plain Gin Fizz.

SOUTH SIDE FIZZ

Top plain Gin Fizz with sprig of fresh mint.

TEXAS FIZZ

3 oz. gin $\frac{1}{2}$ tsp. grenadine
 1 tsp. orange juice $\frac{1}{2}$ tsp. lemon juice

Shake with lots of cracked ice; strain into chilled goblet; fill with seltzer.

TRADER VIC'S RUM FIZZ

$1\frac{1}{2}$ oz. Puerto Rican rum 2 tsp. sugar
 1 oz. lemon juice 1 egg
 $\frac{1}{2}$ oz. cream soda

Mix ingredients in electric or hand shaker with cracked ice; strain into Fizz glass and polish off with grated orange rind.

TROPICAL FIZZ

3 oz. gin Juice of $1\frac{1}{2}$ green limes
 3 tsp. pineapple syrup 1 egg white

Shake with lots of cracked ice; strain into chilled goblet; fill with chilled club soda or seltzer. Top with sprig of fresh mint.

FLIPS

Made with egg, sugar, and the liquor of choice, Flips are for the proponents of drinks without lemon. They combine the curative properties of an Egg Nog and a Fizz, are good early-morning or bedtime drinks, and considered good builder-uppers.

There are sherry, brandy, port, whisky, and numerous other Flips, but the following standard recipe will serve for all. As the flavor of the liquor used is the essential flavor of the drink, white wines or gin are not usually relished.

STANDARD FLIP

- | | |
|-------------------|-----------------------|
| 1 whole fresh egg | 1 tsp. powdered sugar |
| | 2 oz. liquor or wine |

Shake thoroughly with cracked ice; strain into chilled wine-glass and dust with nutmeg. Suggested liquors and wines: Blackberry and cherry brandy, cognac or good brandy, bourbon, port and sherry wine, Jamaica, Barbados or Virgin Island rums.

HOT DRINKS

Made right, and served piping hot, a hot drink is the most soothing and comforting libation known to man. Weariness and worry slink away after the first swallow, and the world soon seems warm and welcoming once more.

Among the most popular, and the most abused, is Hot Buttered Rum. Usually they're weak little noggins with bits of butter floating on top which look good stuck on the customer's upper lip. I urge the use of a batter, from which some fine drinks may be made.

Hot Toddies are nice quick little drinks for cold days, but don't use too much liquor in any hot drink and especially a Toddy. If it's too strong a guy can't drink it until it cools, and then it's no good.

BRANDY HOT

1 tbs. water	1 pinch allspice
2 lumps sugar	1 piece orange peel
	1 oz. brandy

Heat in small saucepan, preferably glass; set aflame and allow to burn for a second or two. Pour into heated stemmed coffee glass. Note: Gin, rum, or whisky may be substituted for the brandy.

CAFÉ BRÛLOT

1 cup brandy	4 sticks cinnamon
14 lumps sugar	20 whole cloves
Peel of 1 orange	1 $\frac{2}{3}$ cups strong black coffee

Preheat silver bowl and ladle with hot water. Pour brandy into bowl and add orange peel, spices, and sugar. Set afire, stir, and ladle it above the container constantly while it blazes, for about 2 minutes; slowly pour in coffee while brandy burns and ladle into demitasse cups as soon as fire flickers out.

CAFÉ DIABLO

2 cups strong black coffee	Peel of 1 lemon
2 cups brandy	8 lumps sugar
Peel of 1 orange	8 cloves

Preheat silver bowl and ladle with hot water. Pour brandy into bowl and add orange and lemon peels, cloves, and all but two lumps of sugar. Dip up some brandy; place remaining two lumps of sugar in ladle and set afire, then start ladling and pouring the brandy back and scooping up the peels and sugar so that all burn, until all the brandy is ablaze; then slowly add the coffee so as not to put out the flames. As the flames flicker and are about to go out, start ladling into demitasse cups.

CAFÉ ROYAL

Dissolve 1 cube of sugar in 1 tsp. yellow chartreuse; pour into a cup of hot coffee. Stir and serve with spoon.

CARIBBEAN HOT SWIZZLE

$\frac{1}{2}$ lime	1 $\frac{1}{2}$ oz. Jamaica rum
1 tsp. sugar	Hot water

Squeeze and drop lime into a 12-oz. highball glass; add sugar and mix, then add rum and hot water. Swizzle and serve.

COLUMBIA SKIN

1 tbs. water	Juice $\frac{1}{2}$ lemon
2 cubes sugar	1 tsp. curaao
	2 oz. rum

Mix and heat in small saucepan but do not boil; served in preheated wineglass with spoon.

ENGLISH BISHOP

Stud an orange with whole cloves; dip in brown sugar and broil over open flame or in broiler. Cut in quarters and place in glass saucepan; add 1 qt. port wine; cover and simmer about 20 minutes. Add 3 oz. cognac just before serving, and pour into heated tumblers.

ENGLISH ROYAL

1 pt. hot green tea	4 oz. arrack
$\frac{1}{2}$ pt. brandy	1 lemon, cut in slices
$\frac{1}{2}$ pt. Jamaica rum	$\frac{1}{2}$ cup sugar
4 oz. orange curaao	Juice 2 limes

Mix thoroughly and add 4 egg whites beaten to a froth. Drink as hot as possible. If necessary to reheat, set over heat but do not boil. Serve in preheated mugs.

FALKLAND ISLAND WARMER

1 tbs. lemon juice	1 oz. Drambuie
$\frac{1}{4}$ tsp. sugar	Hot water

Mix lemon juice and sugar in an Old-Fashioned glass; add Drambuie and hot water; stir and serve.

GLOG

A famous cold-weather drink from Sweden

$\frac{3}{4}$ cup granulated sugar	1 pt. claret
2 oz. Angostura bitters	1 pt. sherry
	$\frac{1}{2}$ pt. brandy

Combine ingredients and heat in saucepan until piping hot, but do not boil. Preheat Old-Fashioned glass with boiling water and place in bottom of it 1 large raisin and 1 unsalted almond; place spoon in glass to prevent breaking and fill two-thirds full with hot wine mixture.

GLUH WEIN

(Hot Claret)

2 lumps sugar	1 piece orange peel
1 clove	1 piece lemon peel
1 piece cinnamon	½ pt. claret

Heat in saucepan but do not boil. Strain into heated tumbler.

HEAT WAVE

1 oz. Myers's Planter's Punch Rum	1 oz. Triple Sec 1 oz. Rock & Rye
1 drop lemon juice	

Mix in Toddy glass; fill with boiling water. Garnish with slice of orange stuck with whole clove and stick of cinnamon.

HOT BENEFACTOR

2 lumps sugar	Hot water
2 oz. Jamaica rum	1 slice lemon
2 oz. burgundy	Nutmeg

Dissolve sugar in a little hot water in saucepan; add rum and burgundy and heat; pour into heated mug and add boiling water to fill mug. Serve with lemon and a dash of nutmeg.

HOT BUTTERED RUM BATTER

1 lb. brown sugar	Pinch of salt
¼ lb. butter	Spices

Cream butter and sugar together until smooth and fluffy; add ¼ to ½ tsp. each of nutmeg, cinnamon, and cloves; add salt. Use this batter in making the following:

Hot Buttered Rum: Preheat 6-oz. mug with boiling water. Drop 1 heaping tsp. of above batter in mug; add 1½ oz. Puerto Rican rum; stir and fill with hot water.

Northwest Passage: 1 heaping tsp. batter in 10-oz. goblet. Add 1 oz. Demerara 151-proof rum; stir and add boiling water and piece of lemon rind.

Coffee Grog: Place 1 tsp. batter, 1 strip of lemon rind, 1 strip of orange rind, and 1½ oz. Puerto Rican rum in preheated mug. Stir well; add 1 oz. cream and fill mug with hot coffee.

Hot Buttered Rum Cow: Place 1 tsp. batter, 1½ oz. Puerto

Rican rum, $\frac{1}{2}$ oz. Jamaica rum in preheated mug. Stir well and fill with hot milk. Stir thoroughly and dust with nutmeg before serving.

HOT EGGNOG

1 egg yolk	1 oz. brandy
1 tsp. sugar	Hot milk
1 oz. rum	Nutmeg

Mix egg yolk and sugar in heated mug; add rum and brandy and stir thoroughly; fill rest of mug with hot milk, stirring constantly. Sprinkle with nutmeg.

HOT GIN

Juice 1 lemon	2 cubes sugar
	$1\frac{1}{2}$ oz. gin

Mix in Old-Fashioned glass and fill up with hot water. Stir and dust with nutmeg.

HOT LEMONADE

(Non-alcoholic)

Juice 1 lemon	2 cubes sugar
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Mix in Collins glass and fill with boiling water; stir and serve with spoon.

HOT MILK PUNCH

1 tsp. sugar	1 oz. brandy
1 dash Angostura bitters	Hot milk (about 1 cup)
1 oz. Jamaica rum	Nutmeg

Dissolve sugar in a little hot milk and pour into Hamilton Beach mixer; add bitters, liquor, and a cup of hot milk and mix for a minute or two. Pour into a preheated mug and dust with nutmeg.

HOT RUM COW

1 tsp. sugar	$1\frac{1}{2}$ oz. Puerto Rican rum
1 dash Angostura bitters	Hot milk (about 1 cup)
	Nutmeg

Give the above ingredients hell in a drink mixer and pour into a large heated mug. Dust with nutmeg.

LOCOMOTIVE

6 oz. burgundy or claret	1 oz. honey
½ oz. orange curaçao	1½ tsp. sugar

Stir in saucepan and add one lightly beaten egg. Bring to a simmer and pour into preheated mugs. Swizzle and add thin slice of lime and dust with cinnamon.

PORT WINE NEGUS

1½ oz. port wine	½ tbs. powdered sugar
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Stir in wineglass and fill one third with boiling water. Dust with nutmeg.

TAM O'SHANTER

3 oz. scotch	1 tsp. bar sugar
1 tsp. lemon juice	1 dash allspice

Mix in preheated highball glass and fill with boiling water. Dust with spice and serve with spoon.

TEA PUNCH

3 oz. brandy	1 tsp. lemon juice
1 tsp. rum	1 tsp. sugar

Mix in preheated highball glass and fill with hot tea; stir and serve with spoon.

THANKSGIVING PUNCH

(Serves 10 to 12 people)

1 qt. Jamaica rum	1 qt. apple cider
2 tsp. allspice	3 sticks cinnamon
	3 tsp. butter

Heat in saucepan to develop flavor; serve very hot in preheated mugs.

TOM AND JERRY

(A day's supply)

1 doz. eggs	¼ tsp. cloves
3 to 4 lbs. powdered sugar	½ tsp. cinnamon
½ tsp. nutmeg	¼ tsp. cream of tartar

Separate the yolks from the whites. Into the yolks work powdered sugar until the mixture is as thick as you can make

it. Beat the egg whites stiff; add $\frac{1}{4}$ tsp. cream of tartar. Add spices to egg-yolk mixture and fold in the egg whites with a spatula or large spoon. Preheat 6-oz. Tom and Jerry mug with hot water; add 1 heaping dessert spoon of the above batter, $\frac{1}{2}$ oz. rum, $\frac{1}{2}$ oz. brandy, and stir. Fill mug with boiling water. Stir and serve. Hot coffee or hot milk may be substituted for the hot water.

TOM AND JERRY

(Single drink)

1 egg	1 tsp. powdered sugar
1 oz. Jamaica rum	$\frac{1}{4}$ tsp. allspice
	$\frac{1}{4}$ oz. brandy

Mix well the egg yolk, sugar, rum, and spice, then add the egg white, beaten separately to a stiff froth. Add the brandy and stir well. Fill mug with hot water and dust with nutmeg.

VIN CHAUD

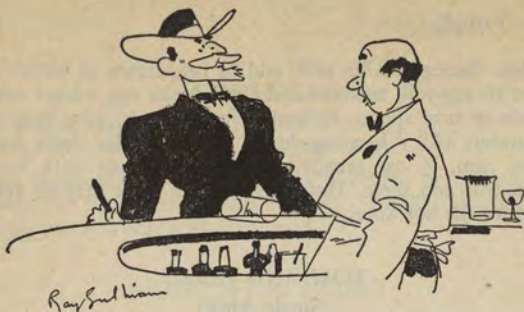
1 fifth good burgundy	1 stick cinnamon
3 tsp. sugar	Rind of $\frac{1}{2}$ lemon
6 cloves	Rind of $\frac{1}{2}$ orange

Pour wine in saucepan; add sugar and spice; slice lemon and orange rind and twist into wine mixture; heat to boiling point. Set afire, stirring constantly. Serve at once in preheated goblet or mug.

WHISKY PUNCH

3 oz. whisky	1 tsp. sugar
	$\frac{1}{2}$ tsp. lemon juice

Serve in preheated highball glass; mix and fill with hot water. Add slice of lemon and dust with allspice or nutmeg. Serve with spoon.



Sure, Col, I'm from the South too—Los Angeles.

JULEPS

The fight in the South over the Mint Julep is unending. Elsewhere folks aren't so fussy about the mint being muddled, crushed, or inserted whole, nor is the selection of something besides rye or Kentucky bourbon a cardinal sin. At any rate, it's safer to give all versions than to take sides.

One rule in making juleps: Don't be stingy with the booze. If someone wants a julep for thirty-five cents you haven't got one! Make him save up for it or drink beer. Juleps are swell drinks but don't rush them. Never serve one immediately after it's made, as the mint should marry with the liquor.

BRANDY JULEP

1 tsp. sugar
 ½ oz. water

12 sprigs fresh mint
 4 oz. cognac or brandy
 ½ oz. Jamaica rum

Dissolve sugar with water and add 6 sprigs of mint; muddle and pack with shaved ice. Stir and add brandy. Decorate with

pineapple or any fresh fruit; add rum float and garnish with rest of mint tops. Let frost and serve.

CHAMPAGNE JULEP

4 sprigs mint	2 oz. brandy
1 lump sugar	Champagne to fill

Crush mint with sugar and a tablespoonful of water in a large glass; half fill with crushed ice; add brandy and pour in champagne to fill glass, stirring slowly. Decorate with a slice of pineapple or orange, several sprigs of mint, and serve with straws.

GEORGIA MINT JULEP

1 tsp. sugar syrup	2 oz. brandy
4 sprigs fresh mint	2 oz. apricot brandy

Crush mint with sugar syrup in large glass; fill with crushed ice; add brandy and stir gently until glass frosts. Serve with straws and garnish with more mint.

GIN JULEP

1 tsp. sugar	6 sprigs fresh mint
1 tsp. lemon juice	4 oz. dry gin

Muddle mint, sugar, and lemon juice with a little water; strain into large glass packed with finely crushed ice; add gin and stir gently until glass frosts. Decorate with frosted mint leaves and serve with short straws.

MANILA HOTEL JULEP

½ tbs. sugar	6 sprigs mint
2 tbs. water	4 oz. bourbon or rye
2 tsp. Barbados rum	

In a prechilled glass dissolve sugar in water, add 2 sprigs of mint, and muddle; pack one third of the glass with shaved ice and add 2 more sprigs of mint; muddle and add more shaved ice to fill glass two-thirds full; add other 2 sprigs of mint and muddle and then fill glass the rest of the way with shaved ice. Add bourbon and pour rum on last. Garnish with more mint and spike with two fingers of fresh ripe pineapple. Let frost and serve with short straws.

PEACH BRANDY JULEP

1 tsp. bar sugar	6 sprigs fresh mint
2 tsp. water	2½ oz. cognac
	1½ oz. peach brandy

Dissolve sugar with water in julep glass; add several sprigs of mint and muddle. Add shaved ice to fill glass about one third of the way and add rest of mint; muddle thoroughly to spread mint flavor inside the glass. Pack glass with shaved ice; add brandies and garnish with more mint and a slice of fresh ripe peach. Let glass stand until it frosts, and serve with short straws.

RUM JULEP—1

1 oz. bar sugar	5 sprigs fresh mint
	3 oz. light Puerto Rican rum

Half fill 12-oz. glass with shaved ice and add sugar, mint, and rum; muddle thoroughly and fill glass with shaved ice. Stir with up and down motion until glass is frosted; decorate with more mint, a slice of lemon, and serve with short straws.

RUM JULEP—2

1 tsp. sugar	1 ripe freestone peach
Juice ½ lime	8 sprigs fresh mint
	5 oz. Bacardi

Half fill large goblet with shaved ice; add 4 sprigs of mint and muddle. Peel and remove stone from peach; stand halves upright in center of glass and pack with shaved ice. In the meantime, mix lime juice, sugar, and rum and pour over ice; garnish with rest of mint. Let stand until frosted, and serve with short straws.

SANTIAGO JULEP

6 sprigs fresh mint	Juice 1 large lime
2 tsp. grenadine	2 tbs. pineapple juice
	4 oz. Bacardi

Bruise mint in 12-oz. glass; pack with shaved ice. Pour lime juice, pineapple juice, rum, and grenadine over ice. Garnish with clusters of fresh mint leaves; let stand to frost, and serve with short straws.

SOUTHERN MINT JULEP

1 tsp. sugar

6 sprigs mint

4 oz. bourbon

Half fill large julep glass or goblet with shaved ice; add sugar, whisky, and mint, and muddle to bruise mint and mix with whisky; fill glass up with shaved ice and stir until glass is thoroughly frosted. Decorate with more mint, a slice of lemon, and serve with short straws. Note: Rum, brandy, rye, or gin may be substituted for the bourbon in the above recipe.



We've had a Zombie, a Martini, a Manhattan, and a King Alphonse. Bartender, what shall we try next?

MISCELLANEOUS DRINKS

You'll find more good stuff cruising around in this section than any other part of the book, but don't go knocking yourselves out trying them. Just sell the stuff.

ADDINGTON HIGHBALL

1½ oz. French vermouth 1½ oz. Italian vermouth

Stir in highball glass with ice; add plain soda to fill. Twist orange peel over drink and serve.

ADMIRAL HIGHBALL

1½ oz. bourbon 2 dashes pineapple syrup
1½ oz. Tokay 2 dashes lemon juice

Stir with ice; strain into highball glass. Add lump of ice and fill with seltzer.

AMER PICON HIGHBALL

2 oz. Amer Picon 1 oz. grenadine

Stir with ice and strain into highball glass. Add lump of ice; fill with seltzer.

BLOODY MARY

1½ oz. vodka
 Chilled tomato juice
 1 slice lemon

Pour vodka into chilled champagne glass; fill with chilled tomato juice and float the lemon.

BON SOIR HIGBALL

1 oz. benedictine
 1 oz. crème Yvette

Stir well in short highball glass with ice; fill with ginger ale.

BONANZA

1 oz. brandy
 1½ oz. sherry
 Riesling wine to fill

Stir in highball glass with cracked ice; fill with chilled Riesling wine.

BOOSTER

3 oz. brandy
 ½ oz. curaçao
 1 egg white

Shake with cracked ice; strain into short highball glass. Dust with nutmeg.

BOSOM CARESSER—2

1 oz. brandy
 1 oz. curaçao
 1 oz. Madeira
 1 oz. grenadine
 1 egg yolk

Shake with cracked ice; strain into short highball glass.

BOSOM CARESSER—3

1 oz. brandy
 1 dash grenadine
 1 oz. Madeira
 1 dash curaçao
 1 egg yolk

Shake with cracked ice; strain into double cocktail glass.

BOURBON SQUASH

½ orange
 1 tsp. sugar
 ½ lemon
 2½ oz. bourbon

Squeeze orange and lemon into 14-oz. tapering glass, dropping in the shells; add sugar and dissolve in the juice. Pack glass with shaved ice; add whisky and stir thoroughly. Serve with straws.

BRACER

2 oz. brandy	1 tsp. lemon juice
2 dashes anisette	1 tsp. sugar
2 dashes Angostura bitters	1 egg

Shake with cracked ice; strain into highball glass; fill with vichy water.

BRANDY BUCK

3 oz. brandy	½ lemon
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Squeeze lemon and drop in shell; crush with ice; add brandy and fill with lime rickey; stir well.

BRANDY HIGHBALL—1

2 oz. brandy	½ tsp. lemon juice
3 drops orange bitters	½ tsp. sugar

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with seltzer.

BRANDY HIGHBALL—2

2 oz. brandy	½ tsp. lemon juice
3 dashes Pernod or Herbsaint	½ tsp. sugar

Shake with cracked ice; strain into highball glass. Add lump of ice; fill with seltzer.

BRECK AND BRACE

2 oz. cognac	Chilled champagne
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Stir cognac in frosted highball glass with ice; fill with chilled champagne.

BROWN SHAKE

1½ oz. brown curaçao	2 drops Angostura bitters
	½ tsp. lemon juice

Shake with cracked ice; strain into chilled cocktail glass.

BRUNSWICK SOUR

3 oz. Bacardi	1 tsp. sugar syrup
1 oz. lime juice	Claret float

Shake with cracked ice; strain into short highball glass; add cracked ice to fill and add a float of claret wine.

BULLDOG HIGHBALL

3 oz. gin ½ oz. orange juice

Shake with cracked ice; strain into highball glass; add lump of ice and fill with ginger ale.

CABLEGRAM HIGHBALL

3 oz. bourbon Juice ½ lemon
1 tsp. sugar

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with ginger ale.

CANADIAN GRENADIER

2 oz. gin 1 oz. lemon-water ice

Stir well in highball glass; fill with ginger ale.

CASSIS-KIRSCH HIGHBALL

2 oz. crème de cassis 1 oz. kirschwasser

Stir well with ice; strain into highball glass. Add lump of ice and fill with plain soda.

CECIL

2 oz. brandy 1 tsp. sugar syrup
1 egg yolk Champagne to fill

Shake with ice; strain into highball glass and fill with chilled champagne.

CHAMPAGNE VELVET

½ champagne ½ Dublin stout

Mix and serve same as Black Velvet.

CIDER NECTAR

1 tsp. brandy 1 tsp. sugar
1 tsp. lemon juice Cider to fill

Mix in highball glass to dissolve sugar; add cracked ice and brandy and stir well; fill glass with cider and mix thoroughly.

COLA ABSENT

Pour 2 tbs. Pernod or Herbsaint into highball glass one-quarter filled with shaved ice; stir and fill with Coca-Cola.

THE COLONEL'S BIG OPU

½ lime 1 oz. gin
 1 oz. cointreau Split of chilled champagne

Squeeze lime in 14-oz. glass; add cracked ice and liquor; stir and fill with full split of champagne.

CONDITIONER

1 oz. curaçao 1 oz. Pernod or Herbsaint
 1 oz. Puerto Rican rum 1 egg yolk

Shake with cracked ice; strain into Fizz glass.

CONTINENTAL HIGHBALL

2 oz. Pernod or Herbsaint 2 dashes sugar syrup

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with seltzer.

COPENHAGEN

2 bar spoons Tom and Jerry 2 oz. Jamaica rum
 batter Lemon soda

Stir batter with a squirt of seltzer in Tom and Jerry mug; add lump of ice and stir until chilled and smooth; add rum and mix well; fill with lemon soda.

CORN POPPER

2 oz. bourbon 1 oz. cream
 1 tsp. grenadine 1 egg white

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with White Rock. Dust with nutmeg.

COUNTRY CLUB

4 oz. French vermouth 1 tsp. grenadine

Stir well with ice in highball glass; fill with plain soda.

CRYSTAL HIGHBALL

1 oz. French vermouth 1 oz. Italian vermouth
 1 oz. orange juice

Stir with ice in highball glass; fill with plain soda.

ESKIMO

- | | |
|-------------------------|---------------------------|
| 1 oz. vanilla ice cream | 1 dash maraschino liqueur |
| 1 dash curaçao | 2 oz. brandy |

Shake and strain into wineglass.

ETON HIGHBALL

- | | |
|--------------------|--------------------|
| 2 oz. gin | 1 tsp. sugar |
| 1 oz. kirschwasser | 1 tsp. lemon juice |

Shake with cracked ice; strain into highball glass. Add large ice and fill with plain soda.

EXPORT CASSIS

- | | |
|-----------------------|-----------------------|
| 2 oz. French vermouth | 1 oz. crème de cassis |
|-----------------------|-----------------------|

Stir with ice in highball glass; fill with seltzer.

EYE OPENER

- | | |
|------------------------|--------------|
| 1 oz. Puerto Rican rum | 1 oz. Pernod |
| 1 oz. curaçao | 1 egg yolk |

Shake with cracked ice; strain into Fizz glass.

FOG CUTTER

- | | |
|------------------------|--------------------|
| 2 oz. Puerto Rican rum | 1 oz. orange juice |
| 1 oz. brandy | 2 oz. lemon juice |
| ½ oz. gin | ½ oz. orgeat syrup |

Sherry wine float

Shake all but sherry with cracked ice; pour into 14-oz. glass and add more cracked ice. Add sherry wine float; serve with straws.

FRENCH "75"

- | | |
|---------------|-----------------------|
| 1 oz. dry gin | ½ tsp. powdered sugar |
| Juice ¼ lemon | Champagne to fill |

Shake with cracked ice; pour into highball glass filled with cracked ice; fill with chilled champagne.

FROZEN ABSINTHE

- | | |
|---------------------------|--------------------|
| 1 oz. Pernod or Herbsaint | 1 tsp. sugar syrup |
|---------------------------|--------------------|

Shake with cracked ice; strain into highball glass filled with cracked ice; fill with seltzer.

GIMLET HIGHBALL

3 oz. gin
 1 oz. lime juice
 2 tsp. sugar

Shake with cracked ice; strain into highball glass. Add large ice; fill with seltzer.

GIN BUCK

4 oz. gin
 Juice $\frac{1}{4}$ lemon

Crush lemon in highball glass; add cracked ice and gin. Stir and fill glass with ginger ale.

GIN & BITTERS

2 oz. gin
 1 dash Angostura bitters

Wet inside of chilled cocktail glass with bitters and toss out. Add gin and serve with ice-water chaser.

GOLDEN SLIPPER

1 oz. benedictine
 1 egg yolk
 1 oz. goldwasser

Pour benedictine in cocktail glass; drop in unbroken egg yolk and float the goldwasser.

GOLF LINKS HIGHBALL—1

2 oz. bourbon
 $\frac{1}{2}$ oz. loganberry juice
 1 tsp. pineapple juice
 1 tsp. lemon juice
 1 tsp. sugar
 2 dashes rum

Shake with cracked ice; strain into highball glass; add ice and fill with seltzer.

GOLF LINKS HIGHBALL—2

$1\frac{1}{2}$ oz. bourbon
 1 tsp. loganberry juice
 2 dashes lemon juice
 1 tsp. rum
 2 dashes pineapple syrup

Shake with cracked ice; strain into highball glass; add cracked ice and fill with seltzer.

GOSSAMER

3 oz. gin
 $1\frac{1}{2}$ oz. crème de menthe
 Champagne to fill

Shake with cracked ice; strain into chilled goblet; fill with champagne. Decorate with sliced orange.

HORSE'S HIGHBALL

- | | |
|------------------------------|--------------------|
| 4 oz. brandy | 1 tsp. lemon juice |
| 2 dashes Pernod or Herbsaint | 1 tsp. sugar syrup |
| 3 dashes Angostura bitters | 1 egg |

Shake with cracked ice; strain into tall highball glass. Add ice and fill with seltzer. Dust with nutmeg.

HORSE'S NECK

- | | |
|--------------|--------------------------|
| 2 oz. brandy | 1 dash Angostura bitters |
|--------------|--------------------------|
- Lemon peel cut in spiral

Drop peel in highball glass with end hanging over edge of glass; fill with cracked ice. Add brandy and bitters and fill with ginger ale.

HOTEL BRISTOL SPECIAL

- | | |
|-----------------|--------------------|
| 1 oz. cointreau | 1 oz. peach brandy |
|-----------------|--------------------|

Shake with cracked ice; strain into highball glass and fill with crushed ice.

HOUR GLASS HIGHBALL

- | | |
|--------------|---------------------------|
| 1 oz. cognac | 1 oz. cointreau |
| | 1 oz. Pernod or Herbsaint |

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with seltzer. Twist lemon peel over drink.

I. B. F. HIGHBALL

- | | |
|------------------|------------------------|
| 2 oz. cognac | 3 dashes Fernet Branca |
| 3 dashes curaçao | Champagne to fill |

Stir well with ice in highball glass; fill with chilled champagne.

JERSEY HIGHBALL

- | | |
|--------------------------|--------------------|
| 2 oz. applejack | 1 tsp. sugar syrup |
| 1 dash Angostura bitters | Cider to fill |

Stir well with ice in highball glass; fill with cider. Twist lemon peel over drink and serve.

KIRSCH HIGHBALL

- | | |
|--------------------|-----------------|
| 2 oz. kirschwasser | 2 oz. grenadine |
|--------------------|-----------------|

Stir with ice in highball glass; fill with seltzer.

MICKIE

1 oz. Jamaica rum ¼ oz. curaçao
1 dash grenadine ¼ oz. bourbon

Shake with cracked ice; strain into Collins glass and fill with cracked ice. Decorate with fruit.

MILLIE SPECIAL

1½ oz. Jamaica rum ¾ oz. curaçao
¾ oz. bourbon 1 dash grenadine

Shake with cracked ice; strain into Collins glass and fill with shaved ice.

MONTE CARLO IMPERIAL

2 oz. gin ½ oz. lemon juice
½ oz. crème de menthe Champagne to fill

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with chilled champagne.

MORNING-GLORY—1

1 oz. brandy 2 dashes curaçao
1 oz. bourbon 2 drops Angostura bitters
1 dash anisette 2 dashes sugar syrup

Stir with ice and strain into highball glass. Add lump of ice and fill with seltzer. Twist lemon peel over drink.

MORNING-GLORY—2

1½ oz. rye or bourbon 1 tsp. curaçao
1½ oz. cognac 1 tsp. Pernod or Herbsaint
1 tsp. sugar syrup 3 dashes Angostura bitters

Stir with cracked ice; strain into Old-Fashioned glass. Add lump of ice and a squirt of club soda. Twist lemon peel over drink.

MOVITO

1½ oz. Cuban rum ½ tsp. sugar
Juice ½ lime

Shake with cracked ice; strain over ice in 5-oz. glass. Stir and fill with seltzer. Garnish with fresh mint.

RUM MOCHA

2 scoops vanilla ice cream Hot black coffee
2 oz. St. James Rhum or
Rhum Sarthe

Half fill 14-oz. glass with chipped ice; add ice cream and rum. Fill glass with hot coffee and stir.

RUM PICKUP

2 oz. Puerto Rican rum 2 oz. milk

Mix rum and milk in 1-oz. glass with lots of cracked ice; fill with charged water and stir slightly.

SETTLER HIGHBALL

2 oz. cognac 1 oz. crème de cassis

Shake with cracked ice; strain into highball glass. Add ice and fill with seltzer.

SHANDY GAFF

Stir 4 oz. ale with ice in highball glass; fill with ginger ale.

SHARKY HIGHBALL

2 oz. applejack 1 tsp. lemon juice
½ oz. bourbon 1 tsp. sugar syrup

Stir with ice in highball glass; fill with plain soda.

SHOT-IN-THE-ARM

2 oz. brandy 2 oz. cream
2 oz. crème de menthe 1 dash grenadine

Shake with cracked ice; strain into highball glass filled with cracked ice.

SLEEPY HEAD

3 oz. brandy 2 pieces orange peel
Several mint leaves

Shake with cracked ice; strain into highball glass. Add ice and fill with ginger ale.

SUISSESSE—1

1½ oz. Pernod or Herbsaint 2 dashes orgeat syrup

Shake until shaker is frosted; drip through absinthe dripper into chilled highball glass. Drip seltzer until glass is full. Stir gently and serve with straws.

SUISSESSE—2

1½ oz. Pernod or Herbsaint ¼ oz. anisette

Shake with cracked ice; strain into small highball glass; fill with seltzer.

SUISETTE

½ oz. Italian vermouth	Juice 1 lemon
½ tsp. sugar	1 egg
1 oz. brandy	2 dashes Pernod

Shake with shaved ice; strain into Collins glass; fill with seltzer.

SUNRISE

2 oz. cognac	1 tsp. lime juice
	1 tsp. sugar syrup

Stir lime juice with syrup and pour into sherry glass. Add warmed cognac and set afire. When it flickers out, add lump of ice and stir well.

VEILLEUSE

Same as Vera Highball.

VERA HIGHBALL

1½ oz. Pernod or Herbsaint 1 tsp. sugar syrup

Stir with ice in highball glass; fill with ice water and stir thoroughly again.

VERMOUTH-CASSIS

2 oz. French vermouth 1 tbs. crème de cassis

Mix in large wineglass with lump of ice; add Schweppes soda or seltzer to fill.

VERMOUTH-CURAÇAO HIGHBALL

2 oz. French vermouth 1 oz. curaçao

Stir with ice in highball glass; fill with plain soda.

VICTORY HIGHBALL

1 oz. Pernod or Herbsaint 1 oz. grenadine

Shake with ice; strain into highball glass. Add ice and fill with seltzer.

WALLY'S COCKTAIL—1

2 oz. cointreau 4 oz. gin
2 oz. crème de menthe Juice ½ lemon

Mix with ice in highball glass; fill with seltzer.

WALLY'S COCKTAIL—2

1 oz. brandy Juice ½ lemon
4 dashes benedictine Champagne to fill

Shake with ice; strain into champagne goblet; fill with chilled champagne.

WHITE FLAME

2 oz. gin 1 oz. cointreau
 Champagne to fill

Shake with ice; strain into chilled goblet; fill with chilled champagne. Dress with fruit.

WHITE LION—1

2 tsp. powdered sugar 2 tsp. raspberry syrup
Juice ½ lemon 1½ oz. Cuban rum
Rind ½ lemon ½ oz. orange curaçao

Dissolve powdered sugar in small highball glass with dash of soda; add rest of ingredients and mix well; pack with shaved ice and garnish with fruit and mint.

WHITE LION—2

3 oz. Cuban rum 1 oz. raspberry syrup
1 oz. curaçao 1 tsp. lemon juice

Shake with cracked ice; strain into tall highball glass. Fill with shaved ice; garnish with fruit and serve with straws.

Ray Sullivan



Lemonade? . . . Lemonade? Are you sure you hoid de
guy right?

NON-ALCOHOLIC DRINKS

There comes a time when even your best customer goes on the wagon and, of course, a few of those who have never been off it stray in now and then. You'll make a friend if you can suggest something that isn't too poisonous, and most of these will pass.

ANGOSTURA FIZZ

1 oz. Angostura bitters	Juice 1 lime
1 tsp. grenadine	1 egg white
	1 tbs. cream

Shake with cracked ice; strain into a goblet and fill with club soda or seltzer. Garnish with a stick of fresh pineapple, or top with grated lemon rind.

CARDINAL PUNCH

1 qt. cranberry juice	1 pt. orange juice
Juice 2 lemons	4 bottles chilled ginger ale

Mix juices and pour into bunch bowl over cake of ice; add chilled ginger ale and serve in punch cups or serve individually in tall glasses half filled with cracked ice.

MOCK DAISY CRUSTA

Juice 2 limes 1 oz. raspberry syrup

Add to goblet filled with fine ice; fill with club soda and add float of about $\frac{1}{2}$ tsp. grenadine. Garnish with fresh raspberries in season, or pineapple and sprig of mint.

ORGEAT FIZZ

Juice $\frac{1}{2}$ lime $1\frac{1}{2}$ oz. orgeat

Shake with cracked ice; strain into fizz glass and add Schweppes soda or seltzer.

QUEEN CHARLOTTE FRUIT PUNCH

1 oz. lemon juice 1 oz. orange juice
1 oz. grenadine

Pour ingredients over cracked ice in 12-oz. glass; stir thoroughly and fill with charged water; stir slightly and serve.

RHUBARB HIGHBALL

6 cups diced pink rhubarb 2 cups water
4 cups sugar Orange juice

Mix sugar and water and add rhubarb before it boils; simmer until tender, then rub through sieve. Mix with equal parts orange juice and pour into highball glasses packed with fine ice about two-thirds full; fill with club soda. Garnish with mint.

TEA PUNCH

3 cups strong black tea 2 cups raspberry syrup
1 qt. orange juice 1 cup crushed pineapple
1 cup lime or lemon juice Sugar to taste

Pour over cake of ice in punch bowl and let chill. Just before serving, add 2 qts. chilled sparkling water.

TEMPERANCE PUNCH—1

$\frac{1}{2}$ lb. powdered sugar $\frac{1}{2}$ pt. lemon juice
2 qts. red grape juice

Mix and pour over cake of ice in punch bowl; let chill. Add cut-up fruit in season. Just before serving, add 1 qt. sparkling water, well chilled. Serve in punch cups.

TEMPERANCE PUNCH—2

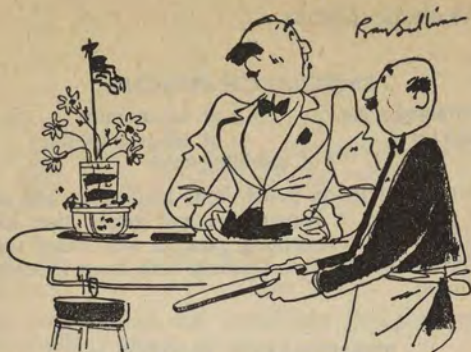
½ lb. powdered sugar	1 pt. lemon juice
2 qts. cold tea	1 qt. white grape juice
	1 qt. sparkling water

Mix sugar and tea in punch bowl to dissolve; add cake of ice and pour over it lemon juice and grape juice; let chill thoroughly. Just before serving, pour in well-chilled sparkling water. Serve in punch cups. Decorate with fruits in season and sprigs of mint.

TEMPERANCE PUNCH—3

1 cup powdered sugar	1 qt. orange juice
3 cups lemon juice	1 cup pineapple juice

Mix well and pour over cake of ice in punch bowl; let chill thoroughly. Add 2 qts. chilled ginger ale just before serving and cut-up fruits in season—sliced oranges, pineapple, and berries. Serve in punch cups.



Some soulless wretch will probably gulp it down with one swallow.

PUNCHES AND COOLERS

Punches can be anything from a mild, thin drink to a stinker that will knock you down with a dipperful. There's not much difference between a cooler and a simple, individual punch—just not as much lime or lemon juice in a cooler, which usually calls for just the rinds of lemons or oranges.

It has been my observation that formulas are changed too often by the use of too much lemon juice. Most bars use bottled lemon juice, and there are varying ideas as to the equivalents of the juice of $\frac{1}{2}$ lemon, 1 lime, or the juice of 1 orange.

An ounce of lemon juice is ample for any individual drink served in a 10- to 14-ounce glass, but I've seen many a bartender take a bottle of lemon juice and just give a drink a terrific thumping—sometimes as high as 3 ounces. This completely ruins the drink and will upset the most rugged constitution.

Punch-bowl mixes are just individual punches multiplied for large gatherings. For a big private party, a punch bowl is the answer as it saves time and extra bartenders. A punch bowl can solve the problem of handling large private cocktail parties, too, for Martinis, Manhattans, and other cocktail mixes can be mixed and served from punch bowls containing large cakes of ice. Use a little judgment, however, and don't turn a club social into a bacchanalian revel.

APPLEJACK COOLER

1½ oz. applejack ½ tsp. brandy
 ½ tsp. lemon juice ½ tsp. sugar syrup

Shake with cracked ice; strain into highball glass. Add lump of ice and fill with chilled seltzer.

APRICOT COOLER

Juice ½ lemon 2 dashes grenadine
 Juice ½ lime 1 oz. apricot brandy

Shake with cracked ice; strain into 8-oz. highball glass; add 1 cube of ice and fill with club soda.

APRICOT BRANDY COOLER

Juice ½ lemon 1 dash Angostura bitters
 1 tsp. grenadine 2 oz. apricot brandy

Mix in highball glass with 2 or 3 pieces of ice; stir while adding Schweppes soda or seltzer.

ARRACK COOLER

1½ oz. arrack 1 tsp. sugar syrup
 1 dash champagne ½ oz. Puerto Rican rum
 1 tsp. lemon juice

Shake, omitting champagne, with cracked ice; strain into goblet; add large piece of ice; fill with seltzer and add dash of champagne.

BATTERY CHARGER

1 oz. Pernod 1 tbs. grenadine

Pour into highball glass half filled with cracked ice; stir and fill with seltzer.

BIMINI COOLER

1½ oz. crème de cacao 1½ oz. dry gin
 1½ oz. sweet cream

Shake with cracked ice; strain into highball glass; add two lumps of ice; fill with seltzer.

BISHOP'S COOLER

½ lemon 1 tsp. sugar
 ½ orange 3 oz. burgundy
 ½ oz. Jamaica rum

Squeeze lemon and orange over cracked ice in 10-oz. glass; add sugar and stir. Add burgundy and stir; float the rum.

BOSTON COOLER—1

Juice ½ lemon ¼ tsp. sugar
 2 oz. New England rum

Shake with cracked ice; strain into highball glass; fill with seltzer.

BOSTON COOLER—2

2 oz. cognac ½ tsp. lemon juice
 ½ tsp. sugar

Shake with cracked ice; strain into goblet; add cracked ice and fill with seltzer. Add dash of rum on top.

BRANDY COOLER

3 oz. brandy 1 piece lemon peel

Place twist of lemon peel in goblet; add cracked ice and brandy; stir and fill with ginger ale.

BUILDER-UPPER

Rind 1 lemon 1 oz. benedictine
 Juice 1 lemon 1½ oz. cognac

Place rind of lemon in Collins glass; add cracked ice, lemon juice, and liquor. Stir and fill up with seltzer.

BULLDOG COOLER

3 oz. gin ½ tsp. lemon juice
 ½ tsp. sugar

Stir with cracked ice; strain into highball glass; add large lump of ice and fill with ginger ale.

CABLEGRAM COOLER

Substitute 3 oz. of bourbon whisky for gin in Bulldog Cooler.

DESERT COOLER

2 oz. gin
1 oz. cherry brandy

$\frac{1}{2}$ oz. orange juice
Ginger beer to fill

Shake liquor and orange juice with cracked ice; strain into goblet. Add piece of ice; fill with ginger beer.

FURNACE CREEK COOLER

$1\frac{1}{2}$ oz. Puerto Rican rum
 $1\frac{1}{2}$ oz. apple juice

1 dash lemon juice
1 dash lime juice

1 dash grenadine or maraschino liqueur

Shake with cracked ice; strain into 12-oz. glass; add large lump of ice and fill with chilled soda. Garnish with fruits in season.

HARVARD COOLER

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

$\frac{1}{2}$ tbs. sugar
2 oz. applejack

Shake with cracked ice; strain into highball glass; fill with seltzer.

HAWAIIAN COOLER

Rind 1 orange

2 oz. rye

Place 2 pieces of ice in whole orange rind in highball glass; add rye and fill glass with Schweppes soda or seltzer; stir slightly and serve.

HIGHLAND COOLER

Juice $\frac{1}{2}$ lemon
1 tsp. powdered sugar

2 dashes Angostura bitters
2 oz. scotch

Mix in highball glass with lump of ice; fill with ginger ale.

HILLYCROFT COOLER

4 oz. gin

1 piece lemon peel
Ginger ale to fill

Place twisted lemon peel and cracked ice in tall highball glass; add gin; stir and fill with ginger ale.

OASIS COOLER

4 oz. gin
 1 tsp. lemon juice
 4 oz. French vermouth

Shake with cracked ice; strain into goblet. Add cracked ice; fill with seltzer.

PARACHUTE COOLER

2 oz. brandy
 2 oz. coffee
 2 oz. kirschwasser
 1 egg white

Shake with cracked ice; strain into goblet; add cracked ice and fill with seltzer.

QUEEN CHARLOTTE COOLER

3 oz. Framboise
 2 dashes orgeat syrup

Stir well in highball glass; add cracked ice and fill with seltzer.

QUENCHER COOLER

3 oz. cognac
 2 tsp. lemon juice
 2 tsp. sugar syrup
 1 egg

Shake with cracked ice; strain into goblet; add shaved ice and fill with ginger ale. Garnish with fruit in season.

REMSON COOLER—1

3 oz. gin
 1 tsp. sugar syrup
 6 pieces lemon peel

Bruise peel in bottom of highball glass with syrup; add gin and cracked ice. Stir and fill with seltzer.

REMSON COOLER—2

Rind of whole lemon
 2 oz. Old Tom gin

Place 2 pieces of ice in lemon rind in 8-oz. highball glass; add gin and fill with Schweppes soda; stir slightly.

REVIVER COOLER

1½ oz. brandy
 ½ oz. Framboise
 3 oz. milk

Shake with cracked ice; strain into goblet; add cracked ice and fill with seltzer.

ROCKY MOUNTAIN COOLER

2 oz. applejack 1 tsp. sugar syrup
 1 whole egg 1 tsp. lemon juice
 Cider to fill

Shake with cracked ice; strain into goblet. Add cracked ice and fill with cider. Dust with nutmeg.

SARATOGA COOLER

Juice 1 lime ½ tsp. sugar
 1 split of ginger ale

Mix lime juice and sugar in large glass with 3 or 4 pieces of ice; add ginger ale; stir slightly and serve.

SAUTERNE COOLER

6 oz. sauterne 2 tsp. lemon juice
 1 tsp. sugar syrup

Shake with cracked ice; strain into goblet filled with shaved ice. Decorate with fruit.

SCOTCH WHISKY COOLER

Rind 1 lemon 2 oz. scotch

Place 2 pieces of ice in whole lemon rind in highball glass; add scotch; add split of Schweppes soda.

SCOTCH STONE FENCE

2 oz. scotch 2 dashes Peychaud's bitters

Pour whisky into highball glass containing 1 lump of ice; add bitters and fill glass with chilled club soda.

SEA BREEZE COOLER

Juice ½ lemon 1 oz. apricot brandy
 2 dashes grenadine 1 oz. dry gin

Mix in highball glass with large lump of ice; fill with chilled club soda and garnish with sprig of mint.

SHADY GROVE COOLER

Juice ½ lemon 2 oz. dry gin
 1 tbs. sugar Ginger beer to fill

Mix in highball glass with cracked ice; fill with ginger beer.

SUDAN COOLER

2 oz. gin
2 oz. Italian vermouth

2 oz. French vermouth
1 tsp. lime juice

Shake with cracked ice; strain into chilled goblet; fill with plain chilled soda or chilled cider.

TERRY SLOAN COOLER

1½ oz. dry gin
½ oz. crème de cassis

1 tsp. lemon juice
1 dash sugar syrup

Shake with cracked ice; strain into highball glass; fill with chilled seltzer.

TOD SLOAN COOLER

Same as Terry Sloan Cooler.

TURKISH HAREM COOLER

½ Vin de Rose
½ essence of quince

Fill goblet with shaved ice; pour in Vin de Rose until half filled; fill rest of glass with essence of quince; garnish with pomegranate seeds; serve with straws.

VANILLA COOLER

2 oz. cognac
1 oz. crème de vanilla

1 tsp. sugar syrup
4 oz. sweet cream

Shake with cracked ice; strain into goblet; add cracked ice; fill with seltzer. Dust with nutmeg.

VELVET GAFF COOLER

Chill goblet; add 4 oz. well-chilled porter; fill with chilled champagne.

VENICE COOLER

2 oz. brandy
1 egg

1 tsp. sugar syrup
1 tsp. lemon juice

Shake with cracked ice; strain into goblet; add cracked ice; fill with ginger ale. Garnish with sprig of mint and maraschino cherry.

BACARDI PUNCH—2

1½ oz. Bacardi	1 tsp. sugar
1 oz. cointreau	1 tsp. lemon juice

Shake with cracked ice; strain into highball glass. Add lump of ice; fill with seltzer. Decorate with fruit; serve with straws.

BACARDI RUM PUNCH

2 oz. grenadine	2 oz. Bacardi
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Mix grenadine and rum in Old-Fashioned glass; pack with shaved ice; stir until glass frosts. Garnish with fruit and serve with straws.

BALI PUNCH

Juice ½ lime	½ oz. passion fruit
1 tsp. sugar	1½ oz. Puerto Rican rum

Shake with cracked ice; strain into 10-oz. glass. Fill glass with crushed ice; decorate with fruit and sprig of mint and serve with straws.

BRANDY PUNCH—1

2 oz. brandy	1 tsp. lemon juice
1 dash curaçao	1 tsp. sugar
	1 dash rum

Stir with cracked ice; strain into goblet. Add cracked ice; fill with seltzer; add dash of rum. Serve with straws.

BRANDY PUNCH—2

2 oz. brandy	1 tsp. lemon juice
1 oz. benedictine	1 tsp. sugar

Shake with cracked ice; strain into tall highball glass. Add several lumps of ice; fill with seltzer and serve with straws.

BRANDY PUNCH—3

2 tsp. sugar	3 oz. brandy
Juice ½ lemon	1 piece pineapple
1 oz. rum	2 slices orange

Shake with cracked ice or use mechanical mixer; strain into large bar glass. Pack with shaved ice; garnish with fruit and fresh mint. Serve with straws.

DEEP PURPLE PUNCH

1 oz. grape juice ½ oz. lime juice
 1 oz. passion fruit 1½ oz. Puerto Rican rum

Shake with cracked ice; strain into 12-oz. highball glass; pack with shaved ice. Decorate with fruit and serve with straws.

DIXIE PUNCH

2 oz. Southern Comfort 1 oz. lime juice
 1 oz. gin 2 dashes grenadine
 ½ slice pineapple

Mix in electric mixer, preferably without ice. Pour over shaved ice in 12-oz. Mint Julep goblet or Fizz glass. Garnish with fresh pineapple and slice of orange. Serve with straws.

DR. FINK

2 oz. gin 1 tsp. lemon juice
 1½ oz. Pernod or Herbsaint 1 tsp. sugar

Shake with cracked ice; strain into highball glass; add cracked ice; fill with soda. Serve with straws.

DR. FUNK

2½ oz. dark Jamaica or ½ oz. lemon juice
 Martinique rum ¼ oz. grenadine
 ¼ oz. Pernod or Herbsaint 1 lime
 ¼ tsp. sugar

Add liquid ingredients to crushed ice in shaker. Cut lime in half and squeeze into shaker, dropping in the shells; add the sugar. Shake well; pour the whole mess into a 12-oz. chimney glass; fill rest of glass with charged water and decorate with fruit or freshly picked geranium leaf. Serve with straws.

FEDORA PUNCH

1 oz. curaçao ½ oz. bourbon
 1 oz. cognac 1 tbs. sugar
 ½ oz. Jamaica rum 1 slice lemon

Dissolve sugar with a dash of seltzer; add lemon and rest of ingredients and shake with cracked ice; strain into goblet filled with shaved ice.

FISH HOUSE PUNCH

Juice $\frac{1}{2}$ lemon	1 oz. Jamaica rum
1 tsp. sugar	1 oz. brandy
	1 oz. peach brandy

Mix lemon juice and sugar in 12-oz. glass; add two or three pieces of ice and liquor; stir and fill with seltzer.

FLAMINGO

1 $\frac{1}{2}$ oz. Puerto Rican rum	1 slice cucumber rind
1 dash Angostura bitters	7-Up

Mix in 12-oz. chimney glass with crushed ice; fill with 7-Up.

FLORIDA PUNCH

4 oz. bourbon	1 oz. pineapple juice
	2 tsp. sugar syrup

Stir with cracked ice; strain into goblet; add crushed ice and seltzer to fill. Decorate with fruit and serve with straws.

GIN PUNCH

1 cube sugar	Juice $\frac{1}{2}$ lemon
1 piece lemon peel	2 oz. dry gin
	2 dashes maraschino liqueur

Dissolve sugar in glass with lemon juice; fill glass with crushed ice and add liquor. Stir and fill with seltzer. Serve with straws.

GIN-MINT PUNCH

4 oz. gin	1 tsp. lemon juice
4 sprigs mint	1 tsp. sugar

Bruise mint with lemon juice and sugar; add lump of ice and gin; stir and strain into goblet. Add crushed ice and fill with ginger ale. Decorate with fruit and more mint; serve with straws.

GYPSY PUNCH

2 oz. rum	1 tsp. lemon juice
2 dashes grenadine	1 tsp. sugar
	Nutmeg

Stir in tall highball glass with cracked ice; add seltzer to fill; dust with nutmeg; garnish and serve with straws.

HAOTE PIKIA

- | | |
|------------------------|--------------------------|
| 1 oz. okolehao | 1 dash Angostura bitters |
| 1 oz. Puerto Rican rum | Lemon soda |

Mix ingredients in mixing glass with large ice; pour over cracked ice in 10-oz. highball glass; fill rest of glass with lemon soda.

HURRICANE PUNCH

- | | |
|-------------------|------------------------|
| 1 oz. lime juice | 2 oz. passion fruit |
| 1 oz. lemon juice | 4 oz. Puerto Rican rum |

Shake with cracked ice; strain into 14-oz. chimney glass filled with shaved ice. Decorate with fresh pineapple and mint. Serve with long straws.

IMPERIAL PUNCH

- | | |
|-------------------|-------------------------------|
| 4 oz. bourbon | $\frac{1}{4}$ oz. lemon juice |
| 1 tsp. curaçao | $\frac{1}{4}$ oz. sugar syrup |
| Champagne to fill | |

Shake with cracked ice; strain into chilled goblet; fill with chilled champagne.

LADIES' PUNCH

- | | |
|--------------------------------------|----------------------|
| 2 tbs. powdered sugar | 1 oz. crème de cacao |
| 1 egg | 1 piece orange peel |
| $\frac{1}{2}$ oz. maraschino liqueur | Nutmeg |

Shake with cracked ice; strain into goblet and dust with nutmeg.

MAHUKONA

- | | |
|------------------------------|-------------------------------|
| 2 dashes Angostura bitters | 2 tbs. crushed pineapple |
| $\frac{1}{2}$ oz. Triple Sec | $\frac{1}{2}$ oz. lemon juice |
| 1 oz. Puerto Rican rum | 1 scant tsp. sugar |

Fill 10-oz. glass with shaved ice; add 2 dashes bitters. Shake rest of ingredients with cracked ice; strain into glass of shaved ice. Insert bar spoon without stirring so bitters are not completely mixed into drink. Decorate with maraschino cherry; serve with straws.

MALAHAT PUNCH

- | | |
|----------------------------|--------------------|
| $1\frac{1}{2}$ oz. brandy | 1 tsp. lemon juice |
| 1 tsp. Pernod or Herbsaint | 1 tsp. sugar syrup |

Shake with cracked ice; strain into tall highball glass. Add crushed ice and fill with seltzer. Serve with straws.

Amer PICON PUNCH — *Exc.*

2 oz. Amer Picon 1 tsp. grenadine
 1 dash lemon juice

Stir with cracked ice; strain into goblet; add cracked ice; twist lemon peel over drink and fill with seltzer. Serve with straws.

Bourandy on top floated

PINO FRIO

1½ oz. Cuban rum 1 tsp. sugar
 2 slices pineapple Handful shaved ice

Mix in Waring mixer; pour into 14-oz. glass. Rum may be omitted and you'll still have a dandy drink.

PLANTATION PUNCH

1½ oz. Southern Comfort 1 dash rum
 ¾ oz. lemon juice 1 tsp. sugar

Mix in Old-Fashioned glass with crushed ice; fill glass with charged water and top with slice of orange and cherry.

PLANTER'S PUNCH—1
(Cuban)

3 oz. Cuban rum 1 tsp. sugar
 1 oz. lime juice Orange juice

Shake rum, lime juice, and sugar with cracked ice; pour over cracked ice in 12-oz. glass and fill rest of glass with orange juice; stir and serve.

Barry, PLANTER'S PUNCH—2
(Trader Vic's)

4oz 3 oz. Jamaica rum Juice 1 lime
dash ½ oz. grenadine ½ oz. lemon juice —
2 dashes Bitters ¼ tsp. sugar *2x.*

Pour rum, grenadine, lime, and lemon juice into a mixing glass with large pieces of ice; add sugar and stir thoroughly. Strain into 12-oz. glass filled with crushed ice; fill rest of glass with seltzer.

PLANTER'S PUNCH—3
(Trinidad)

½ lime or ¼ lemon 1 tsp. grenadine
1 dash Angostura bitters 2 oz. Demerara rum

Squeeze lime or lemon and drop shell into 12-oz. glass; add rest of ingredients with two or three pieces of ice; stir and fill with seltzer.

PLANTER'S PUNCH—4
(Sloppy Joe's)

½ lime 2 oz. Jamaica rum
1 dash curaçao 1 dash grenadine

Squeeze lime in shaker; add rest of ingredients and shake with cracked ice; serve in Mint Julep glass with ice and fruits.

PONDO PUNCH

3 oz. Puerto Rican rum ¼ oz. grenadine
½ oz. orange curaçao 1 oz. orange juice
3 oz. seltzer

Shake with cracked ice; pour over fine ice in 14-oz. glass; garnish with sliced fruits in season.

PONTALBA PUNCH

¾ oz. orange juice 1 dash apricot brandy
1½ oz. Puerto Rican rum

Shake with cracked ice; strain into Old-Fashioned glass packed with shaved ice. Decorate with fruit and serve with straws.

PORT OF SAN JUAN

½ oz. pineapple syrup 1½ oz. Puerto Rican rum
½ oz. curaçao Port wine float

Shake with cracked ice; strain into 10-oz. glass half filled with cracked ice; add club soda to fill. Top with a float of port wine; decorate with fruit and sprig of mint and serve with straws.

ROMAN PUNCH—1

Juice $\frac{1}{2}$ lemon	1 oz. Jamaica rum
1 oz. raspberry syrup	1 oz. brandy
	Port wine float

Mix lemon juice, syrup, and liquor in 12-oz. glass; fill glass with shaved ice and swizzle. Add berries in season and add float of port wine. Serve with spoon and straws.

ROMAN PUNCH—2

2 oz. cognac	2 tsp. lemon juice
1 tsp. curaçao	2 dashes Jamaica rum
1 tsp. raspberry syrup	1 tsp. sugar syrup

Shake with cracked ice; strain into highball glass; add cracked ice to fill. Decorate with fruits in season and serve with straws.

RUM PUNCH—1

2 oz. rum	2 tsp. lemon juice
1 dash curaçao	1 tsp. sugar syrup

Shake with cracked ice; strain into highball glass; add cracked ice to fill. Decorate and serve with straws.

RUM PUNCH—2

1 $\frac{1}{2}$ oz. rum	1 tsp. curaçao
	$\frac{1}{2}$ tsp. lemon juice

Shake with cracked ice; strain into goblet. Add cracked ice and fill with seltzer. Decorate and serve with straws.

RURAL PUNCH

2 pieces lemon peel	1 dash Angostura bitters
2 oz. applejack	$\frac{1}{2}$ tsp. sugar syrup
	Cider

Twist 2 pieces of lemon peel and bruise with syrup in goblet; add bitters and applejack; stir with cracked ice; fill with cider. Serve with straws.

RUSSIAN PUNCH

1 oz. cognac	1 oz. kümmel
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Mix cognac and kümmel in frosted 8-oz. highball glass with 1 cube of ice; add chilled champagne to fill. Stir gently.

TAHITIAN RHOM PUNCH

1½ oz. Martinique rum	1 tsp. sugar
½ lime	Nutmeg

Mix rum and sugar in mixing glass with large piece of ice; stir thoroughly. Squeeze lime and drop into 10-oz. glass with cracked ice; pour drink over this and dust with nutmeg. Decorate with a slice of fruit—banana, pineapple, or orange—and serve with straws.

TAMARIND PUNCH

4 oz. gin	1 tsp. lemon juice
1 tsp. sugar	2 oz. tamarind

Stir with ice in goblet; add seltzer to fill. Twist lemon peel over drink and serve with straws.

TIP-TOP PUNCH

2 oz. brandy	1 tsp. sugar
1 tsp. lemon juice	1 tsp. benedictine

Shake with cracked ice; strain into tall highball glass. Add cracked ice and fill with chilled champagne. Serve with straws.

TORTUGA

1 oz. 123-proof Havana Club rum	2 dashes curaçao
	2 dashes crème de cacao
1 oz. 151-proof Demerara rum	1 dash grenadine
	½ oz. orange juice
1 oz. Italian vermouth	½ oz. lime juice
	½ oz. lemon juice

Shake with cracked ice; strain over crushed ice in 14-oz. chimney glass. Serve with straws.

TRADER VIC'S PUNCH

½ orange	1¼ oz. Puerto Rican rum
½ lemon	1 slice pineapple
1¼ oz. dark Jamaica rum	1 tsp. sugar
	½ tsp. orgeat syrup

Squeeze orange and lemon and drop in mixer; add handful shaved ice, liquor, fruit, and rest of ingredients; shake well and pour, unstrained, into a 14-oz. stubby glass. Serve with straws.

YACHT CLUB PUNCH

2 oz. Puerto Rican rum	3 dashes Pernod or Herbsaint
½ oz. grenadine	1 tsp. lemon juice

Stir with cracked ice; strain into goblet. Add crushed ice and seltzer to fill. Garnish with fruits in season and serve with straws.

ZOMBIE

1 oz. Jamaica rum	1 oz. orange curaçao
2 oz. Puerto Rican rum	1 oz. lemon juice
½ oz. 151-proof Demerara rum	1 oz. orange juice
	½ oz. grenadine
1 dash Pernod or Herbsaint	

Mix in mixing glass with large piece of ice; stir well and pour over cracked ice in 14-oz. chimney glass. Serve with straws.

PUNCH BOWL MIXES

APPLE CIDER PUNCH

(For 10 people)

- | | |
|-----------------------|------------------------------|
| 1 cup sugar | Several strips cucumber rind |
| Juice 4 lemons | 2 qts. apple cider |
| 1 tsp. cucumber juice | $\frac{1}{2}$ pt. brandy |
| | 2 apples, diced |

Dissolve sugar with lemon juice; add cucumber juice and cucumber rind and stir. Pour over large block of ice in punch bowl and add brandy and cider. Let chill before serving; add diced apple last. Serve in punch cups.

BACCIO PUNCH

(Serves 8 to 10 people)

- | | |
|------------------------|-----------------------|
| 1 pt. champagne | 1 pt. dry gin |
| 1 pt. grapefruit juice | 4 oz. anisette |
| | 1 pt. sparkling water |

Prechill all ingredients; mix in punch bowl embedded in crushed ice; add thinly sliced oranges and halved, seeded grapes. Serve in punch cups or wine goblets.

BALAKLAVA PUNCH

(Serves 20 to 25 people)

4 tbs. powdered sugar	4 oz. maraschino liqueur
Shredded rind $\frac{1}{2}$ lemon	2 bottles sparkling water
Juice 1 lemon	2 fifths claret
	2 bottles champagne

Mix powdered sugar, lemon rind, and lemon juice in punch bowl; add maraschino and stir well to dissolve sugar. Add large block of ice and chilled claret. Just before serving add chilled champagne and chilled sparkling water. Serve in punch cups or champagne glasses.

BENGAL LANCERS' PUNCH

(Serves 10)

1 cup sugar	3 oz. Barbados rum
$\frac{1}{2}$ cup orange juice	3 oz. curaçao
$\frac{1}{2}$ cup fresh pineapple juice	1 qt. claret
$\frac{1}{2}$ cup lemon juice	1 pt. sparkling water
	1 qt. champagne

Mix sugar with fruit juice in punch bowl until dissolved; add rum and curaçao and stir. Add large block of ice and then pour in chilled claret. Let stand until thoroughly chilled. Just before serving add chilled sparkling water and chilled champagne. Garnish with fresh fruits in season and mint leaves. Serve in punch cups or champagne goblets.

BEST PUNCH

(Serves 10)

1 cup strong tea	2 oz. brandy
Juice 2 lemons	1 oz. Jamaica rum
1 tbs. bar sugar	1 qt. champagne
1 oz. curaçao	1 qt. sparkling water

Mix all ingredients except champagne in punch bowl and add large block of ice; let chill thoroughly and just before serving add chilled champagne and chilled sparkling water.

BOMBAY PUNCH—1

(Serves 35 to 40 people)

1 qt. brandy	$\frac{1}{2}$ pt. orange curaçao
1 qt. sherry	4 qts. champagne
4 oz. maraschino liqueur	2 qts. sparkling water

BRANDY-CHAMPAGNE PUNCH

(Serves 6 people)

2 oz. brandy	1 tsp. bar sugar
1 oz. maraschino liqueur	1 fifth champagne
1 oz. benedictine	1 pt. club soda

Mix brandy and liqueurs with sugar in punch bowl and add large block of ice; let chill thoroughly and just before serving pour in chilled champagne and chilled club soda. Garnish with sliced oranges and fruits in season; serve in punch cups.

BRIDGE PUNCH—1

(Serves 12 people)

1 cup sugar syrup	Few pieces of cucumber rind
2 oz. maraschino liqueur	2 oz. curaçao
6 oz. sherry	2 oz. brandy
1 lemon, sliced	1 qt. claret
1 orange, sliced	1 qt. sparkling water

Twist orange and lemon slices in bowl; add syrup and liqueurs and mix thoroughly; add large block of ice and pour in rest of ingredients except sparkling water. Let chill thoroughly, and just before serving time add sparkling water and garnish with fresh fruits and mint. Serve in punch cups.

BRIDGE PUNCH—2

1 lb. bar sugar	1 qt. strong tea
6 sprigs mint	1 cup lemon juice
1 cup orange juice	1 cup grapefruit juice
1 can crushed pineapple	4 oz. rum
1 bottle maraschino cherries	1 qt. brandy
	1 qt. sparkling water

Crush mint with sugar in punch bowl; add fruit juices, fruit, and tea and mix thoroughly; add large block of ice and add brandy. Let chill thoroughly, and just at serving time add chilled sparkling water. Serve in punch cups.

BUDDHA PUNCH

(Serves 15 people)

1 qt. Rhine wine	1 oz. Bacardi
2 oz. orange juice	1 fifth champagne
1 oz. orange curaçao	1 qt. sparkling water

Mix wine, orange juice, etc., in punch bowl; add large block of ice and let chill. Just before serving time add chilled champagne and chilled sparkling water. Serve in champagne goblets.

CAMARGO PUNCH

(Serves 10 people)

1 pt. claret	½ lb. bar sugar
1 pt. port wine	8 oz. brandy
Juice 6 oranges	1 pt. sparkling water

Mix wine, orange juice, sugar, and brandy in punch bowl; stir until sugar is dissolved and add block of ice; let chill thoroughly. Just before serving time add chilled sparkling water and sliced strawberries and bananas. Serve in punch cups.

CAMBRIDGE PUNCH

(Serves 12 people)

Juice and peel of 1 lemon	4 oz. port wine
Cucumber rind	1 pt. sherry
Verbena leaf	1 qt. claret
1 cube sugar	1 qt. sparkling water

Crush lemon peel in punch bowl with cube of sugar and add lemon juice, pieces of cucumber rind, and verbena leaf. Add block of ice and port, brandy, and sherry; let chill. Just before serving pour in chilled claret and chilled sparkling water. Serve in wineglasses or punch cups.

CARDINAL PUNCH—1

(Serves 20 people)

1½ lbs. bar sugar	1 pt. Barbados rum
2 qts. claret	1½ oz. Italian vermouth
1 pt. brandy	2 qts. sparkling water
1 split champagne	

Dissolve sugar in punch bowl with a little sparkling water; add prechilled claret, brandy, and rum with large block of ice and let chill thoroughly. Just before serving add sliced oranges and pineapple and pour in chilled sparkling water and champagne. Serve in wineglasses.

CARDINAL PUNCH—2

(Serves 15 people)

1 lb. bar sugar	1 qt. burgundy
Juice and peel of 10 lemons	1 pt. sauterne
4 oz. chartreuse	1 qt. sparkling water

Dissolve bar sugar in punch bowl with orange juice and peel; add chartreuse and large block of ice; let chill and add chilled

burgundy and sauterne. Just before serving add 1 qt. sparkling water chilled beforehand. Garnish with sprigs of mint and serve in punch cups.

CARIBBEAN PUNCH

(Serves 25 people)

3 bottles Puerto Rican rum	3 oranges, sliced
½ pt. Jamaica rum	1 large can sliced pineapple
1 gal. water	4 oz. curaçao
1 pt. fresh lemon juice	2 boxes fresh raspberries
Falernum to taste	

Mix thoroughly and pour over large cake of ice in punch bowl. The Falernum sweetens as well as flavors. Let stand until very cold before serving.

CHAMPAGNE PUNCH—1

(Serves 15 people)

½ lb. powdered sugar	1½ oz. curaçao
1½ oz. brandy	2 qts. champagne
1½ oz. maraschino liqueur	1 qt. sparkling water

Mix sugar with brandy and liqueurs in punch bowl embedded in cracked ice; let chill thoroughly. Just before serving add chilled champagne and chilled sparkling water; garnish with sliced fruits and berries in season. Serve in champagne glasses.

CHAMPAGNE PUNCH—2

(Serves 15 people)

½ lb. bar sugar	½ pt. rum
1 qt. green tea	1 pt. brandy
1 can crushed pineapple	1 qt. champagne

Dissolve sugar in tea in punch bowl; add block of ice, pineapple, brandy, and rum. Let chill. Just before serving pour in chilled champagne and garnish with sliced orange and sliced lemon and mint leaves. Serve in champagne glasses.

CHAMPAGNE PUNCH—3

(Serves 10 people)

Juice and peel of 1 lemon	2 oz. maraschino liqueur
1 cube sugar	1 qt. seltzer
4 oz. dry sherry	1 qt. champagne

Crush lemon peel with cube of sugar in punch bowl; add lemon juice, liqueur, and sherry. Add block of ice and let chill.

Just before serving pour in chilled champagne and chilled seltzer. Serve in punch cups or champagne glasses.

CHICKADEE PUNCH

(Serves 15 people)

2 lbs. bar sugar	2 oz. Jamaica rum
Juice 3 lemons	4 oz. cherry liqueur
1 pt. orange juice	1 qt. sloe gin
	1 qt. sparkling water

Dissolve sugar in orange and lemon juice; stir in rum and liqueur. Add sloe gin and pour over block of ice in punch bowl. Let stand to chill thoroughly. Just before serving pour in chilled sparkling water. Garnish with fresh fruits and berries in season and serve in punch cups.

CLARET PUNCH—1

(Serves 20 to 25 people)

½ lb. powdered sugar	1½ oz. curaçao
½ pt. lemon juice	3 qts. claret
	2 qts. sparkling water

Mix powdered sugar and lemon juice in punch bowl and set bowl in cracked ice; add chilled claret and decorate with sliced oranges, diced pineapple, and cherries. Just before serving pour in chilled sparkling water. Serve in wineglasses.

CLARET PUNCH—2

(Serves 25 to 30 people)

12 lumps sugar	2 oranges, sliced
2 lemons, sliced	4 oz. maraschino liqueur
	1 bottle sparkling water

Mix in punch bowl to dissolve sugar; add large block of ice. When ready to serve pour in the following well-chilled ingredients:

4 bottles chilled claret	1 bottle chilled champagne
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Mix and add sliced fruits and berries in season. Serve in champagne goblets.

CLUB PUNCH—1

(Serves 20 people)

½ lb. sugar	1 oz. orange bitters
Juice 10 lemons	6 oz. curaçao
1 qt. brandy	2 qts. champagne
	1 qt. seltzer

Dissolve sugar in lemon juice in punch bowl; add large cake of ice, brandy, orange bitters, and curaçao; let chill thoroughly. Just before serving pour in chilled champagne and chilled seltzer. Decorate with sliced fruits and berries in season. Serve in punch glasses.

CLUB PUNCH—2

(Serves 20 people)

1 fresh ripe pineapple	1 bottle cognac
3 lemons	1 bottle sauterne
1 bottle pale dry sherry	2 bottles champagne

Peel, core, and slice pineapple and place in punch bowl; add lemons, very thinly sliced, and sprinkle fruit with powdered sugar; let stand several hours. Add large cake of ice and pour in sherry, cognac, and sauterne; let chill thoroughly. Just before serving pour in well-chilled champagne; serve in punch cups or champagne goblets.

DRAGOON PUNCH

(Serves 12 people)

½ lb. bar sugar	3 oz. sherry
2 lemons, thinly sliced	1 qt. porter
3 oz. brandy	1 qt. lager beer
	1 qt. champagne

Dissolve sugar, crushing in the lemons, with the brandy and sherry; add cake of ice and pour in porter and beer. Let chill thoroughly. Just before serving pour in chilled champagne. Serve in punch cups or wine goblets.

EGG NOG PUNCH

(Serves 20)

1 doz. fresh eggs	4 oz. curaçao
1 lb. sugar	6 oz. rum
3 qts. milk	1 qt. cognac
	Nutmeg

Separate eggs and beat whites until stiff and dry. Beat yolks and beat in sugar thoroughly; add very cold milk, beating constantly. Add liquors and stir well; pour into punch bowl. Spread beaten egg whites over top. Serve in punch cups or stemmed goblets and dust top of each with nutmeg, if requested.

EMPIRE CITY PUNCH

(Serves 50 people)

4 lemons	2 oz. curaçao
2 oranges	2 oz. benedictine
½ lb. cube sugar	1 qt. Jamaica rum
1 fresh ripe pineapple	1 bottle cognac
12 oranges, thinly sliced	6 bottles champagne
1 box strawberries	4 bottles Tokay
2 bottles club soda	2 bottles Madeira
2 oz. maraschino liqueur	4 bottles claret

Rub the 4 lemons and 2 oranges with pieces of sugar until all the color has been absorbed by the sugar; dissolve sugar in one bottle of soda; add large cake of ice and fruit, peeling and coring the pineapple and dicing it, and slicing the strawberries. Add chilled wines and liqueurs, except champagne; let chill thoroughly. Just before serving add chilled champagne; serve in punch glasses or champagne goblets.

FISH HOUSE PUNCH—1

(Serves 30 people)

1 lb. brown sugar	1 qt. cognac
1 qt. lemon juice	4 oz. peach brandy
2 qts. Jamaica rum	2 qts. water

Slack sugar in punch bowl; when completely dissolved add lemon juice and let stand. Combine rest of ingredients and let stand in separate container. Two hours before serving time combine lemon juice mixture and liquor in punch bowl with large cake of ice and let chill to acquire proper dilution. In winter, when ice melts slowly, more water may be used, but in warm weather the melting ice will dilute the mixture sufficiently.

FISH HOUSE PUNCH—2

¾ lb. cube sugar	2 qts. Jamaica rum
2 qts. water	1 qt. cognac
1 qt. lemon juice	4 oz. peach brandy

Dissolve sugar in punch bowl with water; add rest of ingredients and let stand with large block of ice for two hours. Serve in punch cups.

GRANDEUR PUNCH

(Serves 25 people)

1½ lbs. bar sugar	1 fifth kummel
6 lemons, sliced	⅓ gal. water
4 oz. anisette	6 fifths brandy
4 oz. orange curaçao	

Dissolve sugar in punch bowl with sufficient water; set punch bowl in bed of crushed ice; add rest of ingredients which have been prechilled; let stand until thoroughly chilled before serving. Garnish with mint and fresh fruits in season. Serve in wineglasses.

HOLIDAY EGG NOG

(Serves 30 to 35 people)

1 doz. eggs, separated	1½ gals. milk, well chilled
1½ cups bar sugar	1 pt. brandy
1 tsp. vanilla	1 cup Jamaica rum
Nutmeg	

Beat the egg yolks until thick and lemon-colored; add the sugar and continue beating. Add the vanilla and then beat in the milk. When smooth, stir in the liquor, pouring it slowly as you'd add oil to mayonnaise. Rinse the egg beater and beat the egg whites until stiff, then lay in clouds on top of the egg nog and sprinkle with grated nutmeg. To serve, cut a hole in the topping, ladle out the liquid from this hole, and break off a spoonful of the topping for each cup of egg nog.

IMPERIAL PUNCH

(Serves 20 people)

1 lb. sugar	6 oz. curaçao
Juice 10 lemons	1 pt. rum
1 cup raspberry syrup	3 qts. brandy
1 can shredded pineapple	2 qts. seltzer

Dissolve sugar in lemon juice in punch bowl and stir in syrup and pineapple; add large block of ice and pour in rum and brandy. Let chill thoroughly. Just before serving time add chilled seltzer; serve in punch cups. Sliced fruits and berries in season may be added.

INDEPENDENCE PUNCH

(Serves 20 people)

2 lbs. bar sugar	3 qts. claret
Juice 2 doz. lemons	1 qt. brandy
1 pt. strong green tea	1 qt. champagne

Dissolve sugar in lemon juice in punch bowl and add tea. Place large block of ice in punch bowl and add claret and brandy which have been chilled beforehand. Let chill thoroughly. Just before serving time pour in chilled champagne. Serve in wine goblets or punch cups.

KIRSCHWASSER PUNCH

(Serves 10 to 12 people)

½ lb. bar sugar	½ cup maraschino liqueur
1 qt. pineapple juice	1 qt. sauterne
1½ cups kirschwasser	1 pt. sparkling water

Dissolve sugar in pineapple juice and add kirschwasser and maraschino liqueur. Mix and add block of ice. Pour in pre-chilled sauterne. Just before serving time add chilled sparkling water and serve in punch cups. Garnish with mint. A few pitted black cherries in season are a nice touch.

LEAMINGTON BRANDY PUNCH

(Serves 20 people)

1 lb. bar sugar	1 fifth cognac
1 fifth lemon juice	2½ fifths sauterne

Place sugar in bottom of gallon jug and add a fifth of fresh lemon juice. Shake and stir until sugar is thoroughly dissolved, and add a fifth of brandy, then fill jug to top with sauterne or any good white wine (about 2½ fifths). Mix well and chill. At serving time pour into punch bowl over block of ice. Garnish with mint and serve in punch cups or wineglasses.

MIDNIGHT PUNCH

(Serves 10 people)

1 qt. rum	½ pt. green tea
½ pt. grapefruit juice	4 bottles ginger ale

Mix rum, grapefruit juice, and tea in punch bowl with large block of ice; let chill. Just before serving pour in 4 bottles of ginger ale which have been prechilled. Serve in punch cups or cocktail glasses.

OLD NAVY PUNCH

(Serves 12 to 15 people)

$\frac{2}{3}$ pt. lemon juice	4 oz. peach brandy
$1\frac{1}{2}$ lbs. bar sugar	1 fifth 151-proof Demerara rum
Juice 3 oranges	1 pt. brandy
	3 pts. champagne

Dissolve sugar in lemon and orange juice in punch bowl; add block of ice and pour in brandy and rum. Let stand to chill thoroughly. Just before serving pour in chilled champagne. Serve in champagne glasses.

PEACE PUNCH

(Serves 10 people)

1 lb. sugar	1 slice pineapple
$1\frac{1}{2}$ qts. seltzer	1 basket strawberries
6 oz. maraschino liqueur	6 oz. brandy
	$1\frac{1}{2}$ qts. champagne

Dissolve sugar with $\frac{1}{2}$ qt. seltzer, crushing in the fruit; stir in liqueur and brandy; add large block of ice and let mixture chill thoroughly. Before serving stir in gently the chilled champagne and rest of chilled seltzer. Serve in punch cups or champagne glasses.

PEACH PUNCH

(Serves 10 people)

12 ripe freestone peaches	1 bottle chilled burgundy or claret
Powdered sugar	
1 bottle chilled Moselle wine	1 bottle chilled champagne
	2 oz. apricot brandy

Peel, pit, and slice peaches into bottom of bowl and cover with powdered sugar; let stand about 1 hour. Add red and white wine; and brandy and chill together. When ready to serve, pour into punch bowl with large block of ice and add the chilled champagne. Serve in champagne goblets or punch cups.

PINEAPPLE PUNCH—1

(Serves 15 to 20 people)

1 large fresh ripe pineapple	1 fifth rye
Powdered sugar	3 qts. champagne

Peel, core, and dice pineapple. Place in punch bowl and cover with powdered sugar. Let stand an hour or so, then add

rye. Let this stand for 8 to 12 hours. When ready to serve, add block of ice and pour in chilled champagne. Stir gently and serve in champagne goblets or punch cups.

PINEAPPLE PUNCH—2

(Serves 10 people)

¾ oz. pineapple syrup	Juice 3 lemons
¾ oz. grenadine syrup	1½ qts. Moselle wine
¾ oz. maraschino liqueur	1 ripe pineapple
1½ oz. Old Tom gin	1 qt. sparkling water

Mix syrups, gin, and lemon juice in punch bowl and add large block of ice. Pour in chilled Moselle wine and add diced meat of pineapple. Let chill thoroughly. Just before serving pour in chilled sparkling water. Serve in punch cups.

PUNCH À LA MARMORA

(Serves 15 people)

1 pt. orgeat syrup	2 lemons, sliced
3 oz. sugar syrup	2 oranges, sliced
4 oz. maraschino liqueur	1 small can sliced pineapple
4 oz. Jamaica rum	1 qt. champagne
4 oz. cognac	1 qt. club soda

Mix syrup, liqueur, rum, cognac, and fruit in punch bowl and add large block of ice; let chill thoroughly. Just before serving pour in chilled champagne and chilled club soda. Add fresh fruits and berries in season and serve in punch cups.

PUNCH À LA ROMAINE

(Serves 12 people)

2 lbs. powdered sugar	Rind 1 orange
Juice 10 lemons	10 eggs (whites only)
Juice 2 oranges	1 bottle rum
	1 bottle sauterne

Dissolve sugar with lemon and orange juice; add rind of orange and muddle well; strain into punch bowl. Embed bowl in cracked ice to chill thoroughly. Beat egg whites to a froth and pour into punch bowl; stir and pour in chilled rum and wine. Serve in punch cups or wineglasses.

PUNCH ROYAL
(Serves 30 to 35 people)

2 lbs. sugar	½ pt. apricot brandy
2 oz. lemon juice	1 pt. sauterne
4 oz. Bardinnet	6 oz. orange juice
1 qt. sherry	2 oz. grapefruit juice
1 pt. brandy	6 sprigs fresh mint
	4 bottles ginger ale

Crush mint with sugar in punch bowl and add lemon, orange, and grapefruit juice; dissolve sugar and add rest of ingredients with the exception of the ginger ale. Add large block of ice and let chill thoroughly. At serving time pour in chilled ginger ale; serve in punch cups.

REGENT PUNCH—1
(Serves 10 people)

½ lb. bar sugar	1 pt. brandy
Juice 5 lemons	1 pt. sauterne
2 oz. curaçao	1 pt. seltzer
2 oz. Jamaica rum	1½ qts. champagne

Dissolve sugar in lemon juice; stir in curaçao, rum, and brandy in punch bowl; add large block of ice. Add chilled sauterne. Just before serving pour in chilled seltzer and champagne. Serve in punch cups. Decorate with fruits and berries in season.

REGENT PUNCH—2
(Serves 8 to 10 people)

18 lumps sugar	3 oz. Jamaica rum
1 lemon, sliced	6 oz. bourbon
1 orange, sliced	1 pt. strong tea
1 can pineapple and juice	1 qt. champagne

Dissolve sugar with fruit and juice, muddling slightly, in punch bowl; add rum, brandy, and tea and chill. Embed bowl in cracked ice and when thoroughly chilled pour in chilled champagne. Serve in punch cups.

ROMAN PUNCH
(Serves 10 people)

1 cup sugar	4 oz. raspberry syrup
Juice 6 lemons	1 qt. brandy
4 oz. curaçao	½ pt. rum
	1 qt. seltzer

Dissolve sugar in lemon juice in punch bowl; add curaçao and raspberry syrup. Mix well and add large block of ice; pour in brandy and rum and let stand until thoroughly chilled. Just before serving add chilled seltzer. Garnish with fresh mint and serve in punch cups.

RUBY RUM PUNCH

(Serves 25 to 30 people)

1 pt. fresh lemon juice	4 oz. yellow chartreuse
1 pt. brandy	4 oz. maraschino liqueur
1 pt. Jamaica rum	Sugar to taste
4 oz. curaçao	1 qt. white wine

Mix and chill the above ingredients, then pour over large block of ice in punch bowl. Just before serving add the following, which have been thoroughly chilled:

2 qts. sparkling red Concord grape wine (Renault or Urbani)	1 qt. charged water
---	---------------------

Stir and serve in punch cups or wine goblets.

ST. CECELIA'S SOCIETY PUNCH

(Serves 50 people)

3 cups bar sugar	1 bottle cognac
1 fresh ripe pineapple	1 pt. Jamaica rum
6 lemons	1 bottle peach brandy
1 qt. green tea	4 qts. champagne
2 qts. sparkling water	

Peel, core, and dice pineapple; slice lemons very thin; place in bowl and add sugar and brandy; let stand overnight. Several hours before serving add tea, rum, and peach brandy and pour over block of ice in punch bowl. Just before serving pour in chilled champagne and chilled sparkling water. Stir gently and serve in champagne goblets or punch cups.

SAUTERNE PUNCH

(Serves 10 people)

½ lb. powdered sugar	1½ oz. maraschino liqueur
2 qts. sauterne	1½ oz. curaçao
1½ oz. Grand Marnier	

Dissolve sugar with liqueurs in punch bowl; add large block of ice. Stir in chilled sauterne and add cut-up fruits and berries in season. Let stand until thoroughly chilled and serve in punch cups.

SCORPION PUNCH

(Serves 12 people)

- | | |
|-----------------------------|--|
| 1½ bottles Puerto Rican rum | ½ pt. fresh orange juice |
| 2 oz. gin | ½ pt. orgeat syrup (almond
flavoring) |
| 2 oz. brandy | 2 sprigs fresh mint |
| 1 pt. fresh lemon juice | ½ bottle white wine |

Mix thoroughly; pour over cracked ice in punch bowl. Let stand two hours and add more ice. Garnish with gardenias and serve in coconut cups or punch cups.

STAG SPECIAL PUNCH

(Serves 10 people)

- | | |
|--------------------------|------------------------|
| 1 qt. bourbon | ½ pt. Jamaica rum |
| ½ pt. maraschino liqueur | ½ pt. pineapple juice |
| Juice 6 lemons | 1 qt. strong green tea |

Mix in punch bowl with large block of ice and let stand until thoroughly chilled. Garnish with fresh mint and serve in punch cups.

TAHITIAN RUM PUNCH

(For about 100 people)

- | | |
|--------------------|-----------------------|
| 2 lbs. brown sugar | 3 grapefruit |
| 5 doz. oranges | 2 sprigs mint |
| 4 doz. lemons | 10 bottles white wine |
| 10 bananas | 6 bottles white rum |
| | 1 bottle Jamaica rum |

Squeeze the fruit and slice the bananas and put everything into a large crock, rinds and all, with the exception of the rum. Let this stand overnight. Next day add the rum. Strain off and discard the fruit pulp and rinds and put in a barrel or punch bowl with plenty of ice. Let mixture chill and serve in coconut cups or punch cups.

TOLEDO PUNCH

(For about 150 people)

- | | |
|----------------------------------|------------------------|
| 2½ lbs. cube sugar | 1 bunch mint |
| 6 bottles sparkling water | 4 oranges, sliced |
| Juice 4 lemons | 1 fresh ripe pineapple |
| 1 qt. cognac | 1 box strawberries |
| 1 lb. grapes, stemmed and washed | |

Dissolve sugar in sparkling water in large crock; add lemon juice, cognac, mint, sliced oranges, and pineapple which has been peeled, cored, and diced. Slice strawberries and halve grapes and add to mixture. Let stand overnight or 6 to 8 hours in cold place. Refrigerate if possible. When ready to serve, pour over cake of ice in large punch bowl and add the following which have been thoroughly chilled:

6 bottles champagne	2 bottles French claret
1 bottle brandy	4 bottles Rhine wine
	1½ gals. ice water

Mix and serve in punch cups or stemmed goblets. Extra fruit may be added for garnish.

TONGA PUNCH

(Serves about 25 people)

2 bottles light rum	12 oz. Passionola
12 oz. brandy	1 qt. lemon juice
12 oz. curaçao	1½ pts. orange juice
	6 oz. grenadine

Blend well with cracked ice and pour over large cake of ice in punch bowl. Serve in coconut cups or punch glasses.

VELVET PUNCH

(Serves 6 people)

2 tbs. powdered sugar	1 sprig verbena
Shredded peel of 1 lemon	½ pt. sherry
	1 qt. Moselle wine

Mix in punch bowl; add large piece of ice and pour in chilled Moselle wine. Let chill and serve in wineglasses.

WARZANA PUNCH

(Serves about 15 people)

4 oz. cointreau	4 oz. lemon juice
4 oz. Jamaica rum	1 qt. claret
4 oz. orange juice	1 qt. champagne
	1 qt. sparkling water

Mix cointreau, rum, and fruit juices in punch bowl; add large cake of ice and pour in chilled claret. Let stand until thoroughly chilled and just before serving add chilled champagne and chilled sparkling water. Serve in champagne glasses or punch cups. Fruits and berries in season may be added for decoration.

WEDDING PUNCH

(For about 25 people)

- | | |
|--------------------|-------------------------------|
| 1 bottle sauterne | 4 oz. Triple Sec |
| 4 oz. kirschwasser | 1 qt. fresh ripe strawberries |
| | 4 qts. champagne |

Mix sauterne and liqueurs in punch bowl and add halved strawberries. Embed punch bowl in crushed ice and let chill thoroughly. Just before serving pour in chilled champagne. Stir gently and serve in champagne glasses.

WEST INDIES PUNCH

- | | |
|------------------------|-----------------------------------|
| ½ lb. bar sugar | ½ bottle dark Jamaica rum |
| 1 pt. strong green tea | ½ bottle light vatted Jamaica rum |
| 1 doz. large limes | 1 pt. cognac |
| 1 cup guava marmalade | 1 bottle Madeira |
| 2 cups boiling water | |

Dissolve sugar in tea. Halve the limes; squeeze and add juice and shells to tea mixture. Dissolve guava marmalade in boiling water and combine with lime juice and tea mixture. Add rum, cognac, and wine and let stand overnight. Remove the lime shells and pour over large cake of ice in punch bowl. Let chill thoroughly and serve in punch cups.

ZOMBIES

(For about 60 people)

- | | |
|---------------------------------|---------------------------|
| 2 bottles Jamaica rum | 2 bottles curaçao |
| 4 bottles Puerto Rican rum | 3 qts. lemon juice |
| 1 bottle Demerara 151-proof rum | 3 qts. orange juice |
| | 1 qt. grenadine |
| | 2 oz. Pernod or Herbsaint |

Mix ingredients thoroughly; chill with large cake of ice in punch bowl, letting it stand an hour or two before serving.

RICKEYS

Rickeys seem to be a cross between a Collins and a Sour. The family resemblance is strong, but the drink has a personality of its own.

The general procedure for a Rickey is to squeeze half a lime into a Rickey or small highball glass, drop the shell in, add gin or any preferred liquor along with some cracked ice, and fill the glass up with charged water.

That's the way it all started, but time has added sundry dashes of this and that, and various carbonated beverages.

APPLEJACK RICKEY—1

1½ oz. applejack
½ tsp. brandy

½ tsp. grenadine
½ tsp. lemon juice

Stir in Rickey glass with cracked ice; fill with charged water.

ROYAL RICKEY—2

1 oz. gin
 1½ oz. French vermouth

6 raspberries
 ½ tsp. lemon juice

Crush raspberries and shake with rest of ingredients with cracked ice; strain into Rickey glass; add lump of ice and fill with seltzer.

RUM RICKEY

1½ oz. rum
 2 oz. benedictine

½ tsp. grenadine
 ½ tsp. lemon juice

Stir in Rickey glass with cracked ice; fill with seltzer.

SLOE GIN RICKEY

Same as Cloudy Sky Rickey, substituting 7-Up for ginger ale.

WHISKY RICKEY—1

1½ oz. bourbon
 ½ tsp. maraschino liqueur

½ tsp. brandy
 ½ tsp. lemon juice

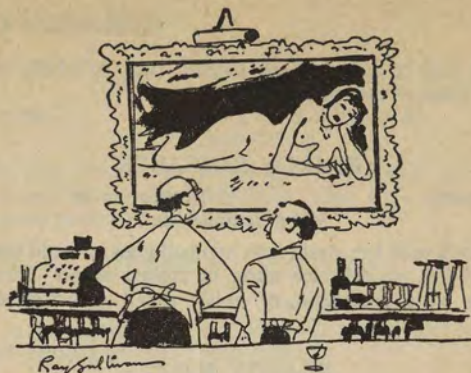
Stir in Rickey glass with cracked ice; fill with seltzer.

WHISKY RICKEY—2

2 oz. bourbon

Juice ½ lime
 ½ tsp. benedictine

Stir in Rickey glass with lump of ice; fill with club soda.



Sure it stimulates business, but not the saloon business.

SANGAREES AND SLINGS

Sangarees are tall drinks, made like Old-Fashioneds but without bitters, and are usually topped with a dash of nutmeg. Slings, on the other hand, in their simpler versions, are pointed up with bitters or a similar type of flavoring and resemble elongated Old-Fashioneds with the addition of a little lemon juice. With the exception of the Singapore Slings, this entire group of drinks has little merit.

ALE SANGAREE

In a 10-oz. glass mix $\frac{1}{2}$ tsp. sugar with a little water; add a large piece of ice; stir and fill with very cold ale. Note: Beer, porter, or stout may be used in place of ale.

APPLEJACK SLING

3 oz. applejack	$\frac{1}{2}$ tsp. sugar
Juice $\frac{1}{2}$ lemon	1 dash Angostura bitters

Stir well with ice and strain into highball glass; add large lump of ice and fill with ice water or chilled seltzer. A dash of

RAFFLES HOTEL SLING

1 oz. dry gin
1 oz. cherry brandy
1 oz. benedictine

Shake with cracked ice; strain into 10-oz. glass containing several lumps of ice; fill with chilled club soda and garnish with a spiral peeling of 1 green lime.

SAUTERNE SANGAREE

4 oz. sauterne
1 tsp. sugar syrup

Mix in small highball glass; fill with shaved ice; stir and dust with nutmeg and serve with straws.

SHERRY SANGAREE

4 oz. sherry
1 tsp. sugar syrup

Mix in small highball glass; fill with shaved ice; stir and dust with nutmeg.

SINGAPORE SLING—1

1½ oz. dry gin
½ lime
½ oz. cherry brandy
1 tsp. grenadine
½ oz. lemon juice
¼ oz. sloe gin
½ oz. crème de cassis

Squeeze lime and drop into 12-oz. glass with cracked ice; add rest of ingredients and stir well; fill rest of glass with seltzer.

SINGAPORE SLING—2

Juice ½ lemon
¾ oz. cherry brandy
1 dash benedictine
2 oz. dry gin

Stir in 12-oz. glass with cracked ice; decorate with slice of orange and sprig of mint; fill with seltzer and serve with straws.

GIN SLING

1½ oz. dry gin
1 tsp. sugar
1 lump ice

Dissolve sugar in 8-oz. glass with dash of water; add ice and gin, and stir and fill with iced water or soda.

Note: For a hot drink mix in stem glass; add boiling water and dust with nutmeg.

RUM SCAFFA

Substitute rum for gin in Gin Scaffa.

WHISKY SCAFFA

Substitute whisky for gin in Gin Scaffa.

SHRUBS

Where they got their name is a puzzle, but shrubs are concoctions of stewed fruit, brandy or rum, sugar, sometimes lemon juice, berries, and heavy-flavored fruits, all brewed together and set aside for a designated length of time. Then they're strained and bottled, ready for use. Usually served hot, they are good cold-weather drinks, but refreshing warm-weather drinks may also be made.

HOW TO SERVE SHRUBS

Hot

Pour 2 oz. shrub into preheated tumbler or mug; fill with boiling water to taste.

Cold

Pour 2 oz. shrub into a highball glass with 1 large piece of ice; stir and fill with chilled seltzer or ice water.

RUM SHRUB—3

1 gal. rum

Juice 10 lbs. cooked currants

2 lbs. sugar

Dissolve sugar in a little water; mix with rum and currant juice; cover closely and let stand a week or more. Mix and strain through muslin bag and bottle.

brandy; stir until glass is frosted. Garnish with a sprig of mint and serve with cut straws.

MOJITO

½ lime	3 sprigs mint
1 tsp. bar sugar	2 oz. Puerto Rican rum

Squeeze lime and drop shell in 10-oz. glass; add sugar to juice and mint leaves and muddle. Fill glass with shaved ice; pour rum over ice; stir or swizzle until glass frosts. Add dash of charged water; garnish with mint and serve with straws.

MOJITO CRIOLLO

1 lemon	1 tsp. bar sugar
6 sprigs mint	2 oz. Bacardi

Cut lemon; squeeze halves and drop into 8-oz. glass; add sugar and leaves of the sprigs of mint; muddle and fill glass with shaved ice. Add rum; stir well and fill glass with seltzer water. Serve with straws and garnish with mint.

SOURS

A Sour can be the most disappointing drink in the world if it's not made with fresh lemon juice, but just because it's a Sour doesn't mean it should be all lemon juice. Give your customer a break—not heart-burn.

BRANDY SOUR

2 oz. brandy Juice $\frac{1}{2}$ lemon
 $\frac{1}{2}$ tsp. sugar

Shake with fine ice; strain into chilled Sour glass; add a squirt of Schweppes soda or seltzer and dress with section of orange and cherry.

CALVADOS SOUR

2 oz. calvados or applejack $\frac{1}{2}$ tsp. sugar
1 tsp. fresh lemon juice

Shake with fine ice; strain into chilled Sour glass and decorate with half slice of orange and a cherry.

Shake with shaved ice; strain into chilled Sour glass. Garnish with half slice of orange and a cherry. Note: Rum of choice may be used in place of Jamaica rum.

WHISKY SOUR

Same as Brandy Sour, substituting whisky for brandy.

SWIZZLES

Swizzles originated in the West Indies where everything, including hot chocolate, is swizzled. A swizzle stick is the branch of a tropical bush which has from three to five forked branches on the end. You insert this in the glass or pitcher and twirl the stem rapidly between the palms of your hand. Fine ice is used in Swizzles, and by rapid swizzling you'll get a good outside frost such as on a Julep. Of course you won't get this frost if you haven't used enough liquor—that's important.

Most true Swizzles, because of their origin, call for rum, but nearly all punches can be swizzled. Punches for three or four people can be mixed in a pitcher with fine ice and swizzled until the pitcher frosts, and then poured into tall glasses.

WINE CUPS

For those who have no great appreciation of wine or just plain don't like it, wine cups offer refreshing mealtime accompaniments. Made with fruits, liqueurs, and wines, they are really small versions of wine punches and can be dry or sweet according to preference. I have found people who formerly passed up the wine list to be delighted with any of the following wine cups and I sincerely hope that more bars and restaurants serve them.

BURGUNDY CUP

2 oz. brandy	1 oz. benedictine
1 oz. curaçao	1½ qts. burgundy
	4 tbs. powdered sugar

Mix thoroughly in pitcher with ice, adding burgundy last. Add slices of orange, pineapple, cherries, and a strip of cucumber rind. Stir thoroughly and top with fresh mint. Serve in wineglasses with spoons.

CHAMPAGNE CUP—1

1 orange, sliced	1½ oz. maraschino liqueur
½ lemon, sliced	1½ oz. chartreuse
3 slices pineapple	1½ oz. brandy
	1 bottle champagne

Half fill large glass pitcher with cracked ice; add fruit, liqueurs, and brandy. Let chill thoroughly and add chilled champagne at the last moment. Serve in champagne glasses.

CHAMPAGNE CUP—2

2 oz. brandy	½ oz. maraschino liqueur
2 tbs. powdered sugar	½ oz. Grand Marnier
1 oz. orange curaçao	1 qt. champagne

Mix powdered sugar with liquors thoroughly in pitcher; half fill with cracked ice; dress with slices of pineapple and orange, cherries or berries in season, and a strip of cucumber peel; add chilled champagne last and garnish with fresh mint. Serve in champagne glasses.

CHAMPAGNE CUP—3

1½ oz. brandy	1 oz. maraschino liqueur
1 oz. benedictine	1 bottle sparkling water
	1 fifth champagne

Mix liquor and sparkling water with ice in pitcher; dress with fruits and berries; add chilled champagne just before serving and garnish with mint. Serve in champagne glasses.

CLARET CUP—1

½ oz. maraschino liqueur	3 tbs. powdered sugar
1 oz. orange curaçao	1 qt. claret

Mix liquor with powdered sugar in large pitcher; add cracked ice and stir thoroughly; stir in chilled claret and dress with fruits and berries. Serve in wineglasses.

CLARET CUP—2

1 qt. claret	½ pt. sherry
1 pt. champagne	2 lemons, sliced
¼ lb. loaf sugar dissolved in 1 cup water	

Let sugar, water, and lemon steep together half an hour before adding rest of ingredients. Mix together thoroughly in a

large pitcher and add crushed ice until the mixture is thick. Serve in wineglasses.

RHINE WINE CUP—1

1 oz. maraschino liqueur	½ oz. sugar syrup
½ oz. curaçao	1 qt. Rhine wine

Mix liqueurs and sugar syrup in large pitcher; add cracked ice and pour in Rhine wine; stir and serve in wineglasses.

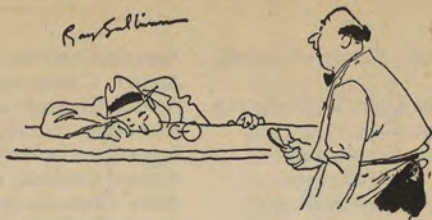
RHINE WINE CUP—2

2 oz. brandy	1 oz. maraschino liqueur
1 oz. orange curaçao	1 qt. Rhine wine
	½ pt. club soda

Mix brandy and liqueurs with cracked ice in pitcher; add wine and soda; dress with sliced pineapple and oranges and berries in season; add a strip of cucumber peel and decorate with mint. Serve in wineglasses.

SAUTERNE CUP

Substitute sauterne for Rhine wine in either of the above recipes.



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