



Collected during 1945 – 1947
by

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in Augsburg and Ingolstadt as barkeeper
of the NGO club of the 9th Infantry Division



NGO-Club

My father, Alfred Brandstetter, was a prisoner of war after WW II in Augsburg and Ingolstadt, Germany. He worked as the barmixer in the NCO-Club of the 9th Infantry Division. In this time my father collected many mixed drink recipes for his bar-service in a book.

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Measurements for mixing

dash, grain, scruple	1/24 ounce	1/3 teaspoon
dram, drachm, teaspoon	1/8 ounce	1/256 lt
tablespoon	1/2 ounce	1/64 lt = 4 teaspoons
pony, ounce	1/32 lt	1/32 quart
jigger	1 1/2 ounce	1/24 lt.
wineglass	2 ounces	1/16 lt.
gill	4 ounces	1/8 lt.
pint	16 ounces	1/2 lt.
Quart	32 ounces	1 lt.
Fifths	25 1/2 ounces	0,78 lt. = 1/5 gallon
flagon	64 ounces	2 lt. = 1/2 gallon
gallon	128 ounces	4 lt.
cuartilla	131 ounces	4,1 lt. = 1,06 gallons
firkin		42,8 lt. = 10,7 gallons
puncheon		280 lt. = 70 gallons

Sorts of Liquors

Absinthe	A highly concentrated wormwood distillate.
Amer Picon	A bitter liqueur wine. An Aperitif.
Angustora	A popular brand of bitters. Its basis is rum and a number of herbs and roots.
Anisette	Liqueur. Colorless and sweet. Flavour: Aniseed.
Apricot Brandy	England, France, Holland. Tawny in color with flavor of apricot and mostly sweet.
Apricot Gin	Liquor flavored with Apricot.
Arrack	Strong spirituous liquor distilled chiefly from rice, but also from sugar cane, and flavored with some Eastern fruits and roots.
Aurum	An orange flavored liqueur of delicate taste, from Pineta di Pescara (Italy).
Bacardi	Popular brand of west Indian Rum.
Benedictine	1510 French Monk, Dom Bernardo Vincilli, at Monastery Fecamp. Best and oldest French Liqueur.
Bitters	Cocktail bitters are indispensable in flavoring cocktails and are made from various roots, herbs and seeds.
Bourbon	Distilled from maize.
Brandy	A spirit distilled from wine.
Calvados	Fine Apple Brandy.
Cherry Brandy	Originally by Thomas Grant & sons, Maidstone, with Morella Cherries and brandy.
Chartreuse	Green, yellow, white. Originally by La Grande Chartreuse, the old Chartusian monastery near Grenoble. 1797 perfected by Father Gerome Maubec.
Cointreau	A Triple Sec with Curacao, light taste of oranges.
Cognac	Cognac is a variety of Brandy as Scotch is a variety of Whiskey. Is distilled in pot stills from wine made from grapes grown in the Cognac district. A 3-star-Cognac may be anywhere from 3 to 9 years old. It improves in casks, an older is better.
Cordials	May be generally defined as any of an infinite variety of heavy spirits, usually sweetened, flavored with various aromatic fruits, herbs and spices. They are best served with the coffee after dinner.
Creme de Cacao	French liqueur, chocolate in color, with the flavor of cacao and very sweet.
Creme de Cassis	A rich and delicious liqueur made from black currants. Varies between 16 - 36 proof.
Creme de Menthe	Made of wine or grain spirit flavored with peppermint and sweetened. Mostly green, but by nature colorless. The green one gets white when exposed to daylight.
Creme de Noyau	French. First with almond flavor. Pink, white.
Creme Yvette or Violette	American. Flavor, color and scent of parma violet. High alcoholic strength.
Curacao	Sweet digestif. First made of spirit-wine or grain-spirit, sugar and orange peel. First made by the Dutch, who used as a flavoring the Citrus <i>Aurantium curassuviensis</i> , a bitter orange, first discovered in Curacao. White, blue.
Forbidden Fruits	American. Mixture of grapefruit and orange. Color a red flame. Sweet with a bitter aftertaste. High alcoholic strength.
Gin	Potable grain spirit, rectified and flavored with Juniper, Cassia bark, Coriander seeds and Angelica roots.

Grenadine	Made from the pure juice of ripened pomegranates. It is a bright red and is usually non-alcoholic, only from flavoring.
Kirsch	Liqueur distilled from the fresh kernels of cherry-stones. White and with a strong flavor of the bitter almond of the cherry stone.
Kummel	Colorless, flavored with caraway or cummin. Sweet and not sweet.
Maraschino	Made in Zara, Dalmatia. Very distinctive flavor of the cherry.
Orange Bitters	Extract of sour oranges or sour orange pips.
Prunelle	France. Made from sloes prunes.
Rum	Spirit distilled from the fermented sugar cane, juice and molasses. Various kinds have differnt colors, the most usual are white and brown.
Sherry	Made from the white grapes grown in the Jerez-district, Spain. The best pale, dry are called Amontillado, Fino, Vino de Pasto & Manzanilla, the best dark, rich and full ones Oloroso and Amoroso.
Triple Sec	Description of white Curacao used for a number of brands of Curacao.
Vermouth	Italian Vermouth is a white wine which possesses certain tonic properties owing to the infusion of various aromatic herbs. French Vermouth is made by infusing cheap white wine with camomile flowers. The best Italian Vermouth is made by Martini Rossi, the best French is Cusenier.
Vodka	Potable spirit obtained by distillation of potatoe or grain, or of inverted and fermented starch. Colorless and tasteless.
Whiskey	Potable graion spirit obtained through a 'patent' or continous still, or through a 'pot' still, either from malted barley, such as Scotch Whiskey, and Irish Whiskey, or Maize, such as Boubon Whiskey, or other grain as Rye Whiskey.
Zubrowka	Known as the green Vodka. The color is tinged with green mede by insertion of the herb Zubrowka, and tastes of herb, which has flavor similar to almonds.

Explanation of different kinds of drinks

The Cobbler

It is necessary to display some taste in ornamenting the glass after the beverage is made. Always serve a straw with the cobbler. Berries in season, should always be used in dressing or ornamenting. First fill the glass with shaved ice, add ingredients, stir, dress and serve.

The Cocktail

It normally consists of spirits, syrups, ice and bitters for flavoring. Use regular cocktail-glasses, unless otherwise specified. The glass should be chilled with ice, then remove the ice and pour in the mixed cocktail. In preparing the beverage it should be iced, mixed well in the shaker and then strained into the cocktail glass. Dress in various ways, like Maraschino cherry or green olive. Barmaid Betsy Flanagan at Halls Corners at Elmsford, N. Y., dressed the glasses on her bar with the tail feathers of fowl, which inspired the name.

The Crusta

An improvement of the Cocktail, invented by Santina, Spanish caterer of New Orleans Cover the entire inside of the glass with lemon peel, put a slice of lemon around the edge, dip glass in sugar to give it a frosted effect. Ornament the drink with little fruit.

The Daisy

Is a drink made by mixing the ingredients in a mixing-glass without ice and then pouring the drink into the glass containing clean shaved ice, stirring with a spoon and serving, dressed with fruits and, if desired, a sprig of mint on top.

The Egg-Nog

X-mas-time-drink, in the North always. In Scotland it is called old man's milk.

The Fizz

An effervescing drink or a liquor with other ingredients prepared so as to effervesce. The ingredients used should be mixed with ice and strained into a fizz-glass with some effervescing or charged water such as Seltzer which must be extra cold. A Small piece of lemon may be crushed and placed over the top of the drink if desired. Mix by stirring with a spoon.

The Flip

A sweetened and sometimes spiced beverage which is composed of ale, beer, cider or spirits and usually containing an egg or eggs. In preparing a Flip, ice, shake well, strain and serve.

The Frappe

A beverage consisting of various ingredients and flavors and which has been loosely frozen to serve. Prepare with ice. A regular cooler is obtainable which gives best result for making frappes.

The Highball

Always use carbonated water or Gingerale, serve with a small bar spoon in the glass.

The Julep

Put into a tumbler about a dozen shoots of mint, upon them put a spoon white sugar, and equal parts of peach and common brandy, so as to fill it up 1/3. Then take rasped or pounded ice, and fill up the tumbler. More see at the "Mint Julep".

The Pousse Cafe

Usually served in a tall cordial glass, or sherrywine-glass and the ingredients added carefully so that each floats on top of the one added before it.

The Punch

To make it in perfection, the essence of the lemon must be extracted by rubbing lumps of sugar on the rind. This and making the mixture sweet and strong, using tea instead of water and well amalgamating all the compounds so that the taste of neither one shall be perceptible over the other, is the grand secret.

In making hot toddy or punch, you must put in the spirits before the water, in cold punch the other way round.

The Sangaree

Consists of wine, water and sometimes brandy, sweetened and spiced.

The Sling

Crush 1 cube of sugar in a glass with ca. 1 teaspoon water, 1 cube of ice. Crush a piece of lemon or orange peel for the top if desired. Stir with a spoon and serve. If hot sling is desired use hot water and grate a little nutmeg on top.

The Sour

Place ice in the mixing-glass adding the other ingredients, mix and shake well. Strain and pour the mixture into the Sour glass. Decorate only with a piece of lemon in the glass.

The Toddy

Is a mixture of spirit and hot water, sweetened. In the old days toddies were served either cold (with a little ice) or hot as desired. They differ from slings only in the fact that they never served with nutmeg on top.

Cobblers

Catawba Cobbler

- 1 teaspoon powdered, sugar, dissolved in
- 1 tablespoon water
- 1 ½ wineglass Catawba wine
- 1-2 slices orange

Champagne Cobbler

- ½ glass shaved or cracked ice
 - 1 tablespoon sugar
 - 1 slice lemon peel
 - 1 slice orange peel
- Fill with champagne.

Claret Cobbler

- 1 teaspoon sugar, dissolved in water
- 1-2 slices of orange
- 1 ½ wineglass of claret

Hock cobbler

Same as Catawba, but Hock-wine instead of Catawba wine.

Port Cobbler

- 2 tablespoon powdered sugar
- 1 jigger mineral water
- 1 ½ wineglass port-wine

Sauterne Cobbler

- 1 teaspoon powdered sugar
- 1 pony orchard syrup
- 1 ½ wineglass sauterne wine.

Sherry Cobbler (California)

- 1 teaspoon sugar
- 1 pony syrup
- 1 wineglass Calif. Sherry

After mixing and dressing with fruit add a little port-wine on top.

Sherry Cobbler

- 1 tablespoon powdered sugar
- 1 ½ wineglass sherry wine
- 1-2 slices orange

Whiskey Cobbler No. 1

- 1 tablespoon sugar, dissolved
- 1 tablespoon pineapple syrup
- 2 slices of orange
- 1 jigger whiskey

Whiskey Cobbler No. 2

1 jigger whiskey
½ pony Curacao
juice of ½ lemon
1 slice of lemon
1 slice of orange

Cocktails

Abbey Cocktail. E.

1 pony dry gin
½ pony Kina Lillet
½ pony Orange juice
1 dash Angustora bitters

Absinthe Cocktail No. 1.

3 dashes Benedictine
2 dashes bitters
1 pony water
1 pony Absinthe

Absinthe Cocktail No. 2.

3 dashes gum syrup
1 dash Bitters
1 dash Anisette
1 pony water
1 pony Absinthe

Adam Cocktail. E.

1 pony Jamaica Rum
½ pony lemon Juice
½ pony Grenadine

Alexander Cocktail. E.

1 pony dry gin
1 pony French Vermouth
2 dashes Kummel

Alexander Cocktail

Juice of ½ lime
1 dash sweet cream
1 pony Gin
1 pony Creme de Cacao

Alexander Special Cocktail.

1 pony Creme de Cacao
1 pony dry Gin
1 pony pure cream

Allies Cocktail. E.

1 pony dry Gin
1 pony Creme de Cacao
½ pony sweet cream

American Beauty Cocktail. E.

1 dash Creme de Menthe
1 pony Orange Juice
1 pony Grenadine

- 1 pony French Vermouth
- 1 pony Brandy
- On top a little port-wine

Apple Jack Cocktail.

- 3 dashes gum syrup
- 3 dashes raspberry syrup
- 1 jigger Apple Jack

Apple Jack Cocktail.

- 1 dash Angustora Bitters
- 1 pony Italian Vermouth
- 1 pony Apple jack

Aviation Cocktail.

- 1 jigger Apple jack
- 1 pony lime juice
- 1 dash Absinthe
- 2-3 dashes Grenadine

Aviation Cocktail. E.

- ½ pony lemon juice
- 1 jigger Dry Gin
- 2 dashes Maraschino

Babbie's Special Cocktail. E.

- 1 dash Gin
- ½ pony sweet cream
- 1 jigger Apricot Brandy

Bacardi Cocktail.

- 1 jigger Bacardi Rum
- 3 dashes Grenadine
- Juice of ½ lime

Bacardi Cocktail. E.

- ½ pony lemon juice
- ½ pony Grenadine
- 1 jigger Bacardi Rum

Bacardi Blossom Cocktail. E.

- 1 jigger Orange Juice
- 1 jigger Bacardi Rum
- 1 dash Maraschino

Bacardi Grapefruit Cocktail. E.

- 1 pony Grapefruit Juice
- 1 jigger Bacardi Rum
- 3 dashes Maraschino

Bacardi Liberal Cocktail. E.

- 1 jigger Bacardi Rum
- 1 pony Martini Vermouth
- 1 dash Amer Picon

Bamboo Cocktail.

- 1 pony Sherry Wine
- 1 pony French Vermouth
- 2 dashes Orange Bitters

Benedictine Cocktail

- 1 pony Benedictine
- 1 pony French Vermouth
- ½ pony Lime Juice

Bermudiana Rose Cocktail. E.

- 1 pony Dry Gin
- ½ pony Apricot Brandy
- ½ pony Grenadine
- ½ pony Lemon Juice

Between the sheets Cocktail. E.

- 1 dash Lemon Juice
- ½ jigger Brandy
- ½ jigger Cointreau
- ½ jigger Bacardi Rum

Biffy Cocktail. E.

- 1 pony Lemon Juice
- 1 pony Swedish Punch
- 1 jigger Dry Gin

Bird Cocktail. E.

- 1 jigger Brown Curacao
- 1 pony Brandy

Biltmore Cocktail.

- Fresh pineapple, muddled
- 1 dash Maraschino
- ½ pony Italian Vermouth
- 1 jigger Dry Gin
- Serve with one Hazel-nut.

Black Mammy Cocktail. E.

- ¾ pony Grapefruit Juice
- ¾ pony Lemon Juice
- 1 jigger Rum
- 3 dashes Brandy
- 1 dash Cloves

1 Slice of Orange and Lemon.

Blackstone Cocktail. E.

½ pony Vermouth
1 jigger Gin
1 dash Absinthe (not too necessary)
1 slice of lemon and orange peel

Blood and Sand Cocktail. E.

½ pony Orange Juice
½ pony Scotch Whiskey
½ pony Cherry Brandy
½ pony Italian Vermouth

Blue Danube. Cocktail. E.

1 jigger Dry Gin
½ pony Blue Curacao
dash Absinthe

Blue Devil. Cocktail. E.

1 jigger Dry Gin
½ jigger Lemon or Lime Juice
½ jigger Maraschino
1 dash Blue Vegetable extract

Blue Lady Cocktail. E.

1 jigger Blue Curacao
½ jigger Dry Gin
½ jigger lemon Juice
1 dash of White of an egg

Blue Moon Cocktail

½ jigger Dry Gin
½ jigger Creme de Violette

Bobby Burns Cocktail.

1 pony Scotch Whiskey
½ pony Italian Vermouth
1 dash Angustora Bitters

Booby Cocktail. E.

1 jigger Gin
½ pony Lime Juice
2 dashes Grenadine

Box Car Cocktail.

White of an egg

1 dash Grenadine Syrup
Juice of ½ lime
½ jigger Cointreau
½ jigger Gin
Cocktail glass with frosted rim.

Fancy Brandy Cocktail No. 1.
2 – 3 dashes gum syrup
2 dashes Angustora Bitters
1 – 2 dashes Curacao
1 jigger Brandy
Put on top a squirt of champagne

Fancy Brandy Cocktail No. 2.
2 – 3 dashes gum syrup
2 dashes Angustora Bitters
2 dashes Maraschino
1 jigger Brandy
Frost rim of glass with powdered sugar.

Brandy Gump Cocktail. E.
1 jigger Brandy
Juice of 1 lemon
2 dashes Grenadine

Bronx Cocktail.
1 pony French Vermouth
1 pony Italian Vermouth
1 pony Gin
3 dashes Orange Bitters
1 slice of Orange

Bronx Terrace. E.
1 jigger Dry Gin
½ jigger French Vermouth
½ jigger Lime Juice

Brooklyn. Cocktail. E.
1 dash Amer Picon
1 dash Maraschino
1 jigger Candian Club Whiskey
½ jigger French Vermouth
Brown Rumba Cocktail. E.
1 jigger Bourbon Whiskey
½ jigger Pineapple Juice
½ pony Orange Syrup
½ pony Whipped egg (White and Yolk)
Frost rim of glass with sugar

Byrrh Special Cocktail. E.

1 jigger Byrrh Wine
1 jigger Gin

Casino Cocktail. E.
2 dashes Maraschino
2 dashes Orange Bitters
2 dashes Lemon Juice
1 jigger gin

Champs Elysees Cocktail. E.
1 jigger Cognac
½ pony Chartreuse
½ pony sweetened lemon juice
1 dash Angustora Bitters

Champagne Cocktail.
1 jigger cracked ice
1 lump sugar
1-2 dashes Angustora Bitters
1 slice of lemon
Fill glass with champagne

Champagne Cocktail.
1 lump sugar saturated in Ang. Bitters
1 piece of lemon peel
4 pony champagne

Cherry Blossom Cocktail. E.
1 jigger Cherry Brandy
1 pony Brandy
1 dash of lemon juice
1 dash Grenadine
1 dash Curacao

Chinese Cocktail. E.
1 dash Angustora Bitters or
3 dashes Maraschino
3 dashes Curacao
1 pony Grenadine
1 jigger Jamaica Rum

Chocolate Cocktail.
1 pony Maraschino
1 pony Yellow Chartreuse
1 pony Blackberry Brandy
1 Yolk of an egg

Classic Cocktail. E.
½ pony Lemon Juice
½ pony Curacao

½ pony Maraschino
1 jigger Brandy
Frost rim of glass with sugar.

Club Cocktail.
2 dashes rum
2 dashes Orange Bitters
1 dash Green Chartreuse
1 pony Dry Gin

Cocktail Coffee.
1 teaspoon powdered sugar
1 egg
1 wineglass of port Wine
1 pony Brandy
Grate a little nutmeg on top.

Coffee Cocktail.
1 fresh egg
1 teaspoon powdered sugar
1 wineglass Port Wine
1 pony Brandy
Grate a little nutmeg on top

Corpse Reviver Cocktail. E.
1 jigger Brandy
1 jigger Orange Juice
1 jigger Lemon Juice
2 dashes Grenadine
Fill glass with Champagne

Crow Cocktail. E.
1 jigger Whiskey
2 jigger Lemon Juice
2 dashes Grenadine

Cuban Cocktail. E.
1 pony Apricot Brandy
1 jigger Brandy
1 pony Lime Juice

Daily Mail Cocktail. E.
½ jigger Benedictine
½ jigger Lemon Juice
1 jigger Dry Gin
1 dash Angustora Bitters
1 dash Orange Curacao

Daiqiri Cocktail.
Juice of ¼ lemon or ½ lime
1 teaspoon powdered sugar

1 jigger Bacardi Rum

Deauville Cocktail. E.

½ pony Brandy

½ pony Calvados

½ pony Cointreau

½ pony Lemon Juice

Deceitful Cocktail. E.

1 pony Gin

½ pony Apricot Brandy

½ pony Green Curacao

5 dashes Lemon Juice

Delmonico Special Cocktail.

1 pony Gin

½ pony French Vermouth

½ pony Italian Vermouth

1 pony Brandy

3 dashes Angustora Bitters

Diki-Diki Cocktail. E.

½ pony Grapefruit Juice

½ pony Swedish Punch

1 jigger Calvados

Dixie Whiskey. E.

To 2 lumps of sugar add a small teaspoon Angust.Bitters, another
Of lemon Juice, 4 glasses of Whiskey, a small teaspoon of Curacao
And 2 teaspoon Creme de Ment. Add plenty of ice and shake carefully.

Dot Cocktail. E.

1 pony Dry Gin

½ pony Cherry Brandy

¼ pony White Cuaracao

¼ pony Apricot Syrup

Dubonnet Cocktail.

1 pony Dubonnet

1 pony Dry Gin

3 dashes Angustora Bitters

Duchess Cocktail.

1/3 jigger French Vermouth

1/3 jigger Italian Vermouth

1/3 jigger Absinthe

Duce Cocktail. E.

1 jigger Dry Gin
½ jigger Aurum Liqueur
½ Jigger Orange Juice

Duke Cocktail. E.
1 jigger Drambuie
½ jigger Sweet Orange Juice
½ jigger Sweet Lemon Juice
1 egg
dash with Champagne after mixing

Duke of Burgundy Cocktail.
2/3 jigger Dry Gin
1/3 jigger Cordial Medoc
Juice of 1 lime.

Dykaree Cocktail
1 jigger Dry Gin
½ pony Lime or lemon Juice
½ pony Dykaree syrup

Eagle's Dream Cocktail. E.
1 teaspoon powdered sugar
The White of 1 egg
The Juice of ¼ lemon
½ pony Creme Yvette
1 jigger Dry Gin

East India Cocktail.
3 dashes Raspberry Syrup
3 dashes red Curacao
3 dashes Angustora bitters
3 dashes Maraschino
1 jigger Brandy
Serve with a twist of lemon peel.

Emerald Cocktail.
1 pony Irish Whiskey
1 pony Italian Vermouth
1 pony Scotch Whiskey

Eye-Opener Cocktail. E.
The Yolk of 1 fresh egg
1 teaspoon powdered sugar
2 dashes Absinthe
2 dashes Curacao
2 dashes Creme de Noyau
1 liqueur-glass Rum

Fairy Belle Cocktail. E.
The White of 1 egg
1 teaspoon Grenadine
½ pony Apricot Brandy
1 jigger Dry Gin

Fantasio Cocktail. E.
½ jigger Dry Gin
½ jigger Brandy
½ pony White Mint
½ pony Maraschino

Favourite Cocktail. E.
1 dash Lemon Juice
½ jigger Apricot Brandy
½ jigger French Vermouth
½ jigger Dry Gin

Fireball Cocktail. Own Invention
1 jigger Cognac
½ pony Kummel
½ pony Benedictine
dash with good red wine

Five Fifteen Cocktail. E.
1 pony Curacao
1 pony French Vermouth
1 pony Sweet Cream

Frosty Weather Cocktail. E.
½ jigger Martell Three Star
½ jigger Jamaica rum
1/ jigger Calvados
½ jigger Grenadine
The Juice of ¼ lemon

Futurity Cocktail.
2 dashes Angustora Bitters
1 pony Italian Vermouth
1 pony Sloe Gin

Gaiety Cocktail. E.
2 dashes Lemon Juice
½ pony Maraschino
½ pony Grand Marnier
Shake and add
2 jiggers Champagne

Gilroy Cocktail. E.

¼ jigger Lemon Juice
¼ jigger French Vermouth
½ jigger Cherry Brandy
½ jigger Dry Gin
1 dash Orange Bitters

Gin Blind Cocktail. E.
1 pony Gin
½ pony Curacao
¼ pony Brandy
¼ pony Orange Bitters

Gin Skin Cocktail. E.
1 jigger Gin
1 jigger lemon Juice
1 teaspoon powdered sugar
3 dashes Gum Syrup
4 dashes Strawberry Syrup

Gin Spur Cocktail. E.
1 jigger Gin
½ jigger Lemon Juice
1 dash Gum Syrup
After mixing add Soda-Water

Gin Cocktail. No. 1.
3 dashes Gum Syrup
2 dashes Angustora Bitters
1 jigger gin
2 dashes Curacao or Absinthe
1 twist of lemon peel

Gin Cocktail No. 2.
½ jigger Sloe Gin
½ jigger Old Tom Gin
1 dash Orange Bitters
Fancy Gin and Whiskey Cocktail.
2-3 dashes Gum Syrup
2 dashes Angustora Bitters
2 dashes Maraschino
½ jigger Gin
½ jigger Whiskey
Frost rim of glass with powdered sugar

Old Tom Gin Cocktail.
3 dashes Gum Syrup
2 dashes Angustora Bitters
2 dashes Curacao
1 jigger Old Tom Gin Serve with Lemon

Golf Cocktail.

½ pony French Vermouth
1 pony Dry Gin
2 dashes Angustora Bitters

Grapefruit Cocktail. E.

1 jigger Gin
½ pony Grapefruit Juice
Sugar to taste and plenty of ice

Grape Vine Cocktail. E.

½ jigger Grape Juice
½ jigger Lemon Juice
1 jigger Gin
1 dash Grenadine

Green Death Cocktail. Own Invention.

1 jigger Gin
½ jigger Creme de Menthe
½ pony Cordial
2 dashes Cognac
Fill glass with sweet Lemon Juice

Hi-Octane Cocktail. Own Invention.

1 jigger Cognac
½ jigger Triple sec
½ jigger Kummel
dash Cherry Juice
Fill glass with sweet Lemon Juice

Hot Night Cocktail. E.

½ jigger Dry Gin
½ jigger Bacardi Rum
½ pony Orange Juice
½ pony White Curacao
Hoosiac Tunnel cocktail.

Juice of ½ lemon
1 tablespoon sugar
1 dash Orange Bitters
1 dash of Cream
1 jigger Gin
Serve with a bit nutmeg on top.

Hunter Cocktail.

1 pony Rye Whiskey
1 pony Cherry Brandy

Japanese Cocktail.

1 tablespoon Orgeat Syrup
2 dashes Angustora Bitters

1 jigger Brandy

Jack Rose Cocktail.

1 jigger Apple Jack Brandy

1 pony Grenadine

Juice of ½ lime

Jersey Cocktail.

1 teaspoon sugar

3 dashes Angustora Bitters

1 wineglass cider

Jubilant Cocktail. E.

1 jigger Dry Gin

½ jigger Benedictine

½ pony Lemon Juice

½ pony Orange Juice

White of 1 egg

Jubilation Cocktail. E.

1 pony Bacardi Rum

1 pony Lemon Juice

1 pony White Curacao

White of 1 egg

Frost rim of glass with lemon and sugar

Jubilee Cocktail. E.

1 jigger Gin

½ jigger Van de Hum

1 dash Gum Syrup

½ jigger Lemon or Lime Juice

Jubilee Monday Cocktail. E.

1 jigger Dry Gin

½ pony Green Curacao

½ pony Pineapple Juice

½ pony French Vermouth

Kentucky Colonel Cocktail.

½ pony Benedictine

1 jigger Bourbon Whiskey

Serve with a twist of lemon peel.

King's Jubilee Cocktail. E.

½ jigger Lemon Juice

½ jigger Maraschino

1 jigger Bacardi Rum

Leave it to me Cocktail. E.

1 dash Grenadine
Juice of ½ lemon
1 jigger Gin
1 dash Maraschino

Lone Tree Cocktail.

½ jigger Italian Vermouth
1 jigger Tom Gin

Mallory Cocktail.

½ pony Cognac Brandy
½ pony Apricot Brandy
½ pony Creme de Menthe
2 dashes Absinthe

Manhattan Cocktail No. 1

1 pony French Vermouth
1 pony Whiskey
3-4 dashes Angustora Bitters
3 dashes gum syrup

Manhattan cocktail No. 2

2 dashes Curacao
2 dashes Angustora Bitters
1 pony Whiskey
1 pony Italian Vermouth

Martinez Cocktail.

Same as Manhattan Cocktail, substituting Gin in place of Whiskey

Manhattan Dry Cocktail. E.

1 jigger French Vermouth
1 jigger Rye or Bourbon Whiskey

Manhattan Medium Cocktail. E.

1 dash Angustora Bitters
1 pony Rye or Bourbon Whiskey
1 pony French Vermouth
1 pony Italian Vermouth

Manhattan Sweet Cocktail. E.

1 jigger Italian Vermouth
1 jigger Rye or Bourbon Whiskey
1 dash Angustora bitters if desired

Margaret rose Cocktail. E.

1 pony Dry Gin

1 pony Calvados
½ pony Cointreau
½ pony Lemon Juice
1 dash Grenadine

Martini Dry Cocktail.
1 pony French Vermouth
1 pony Gin
1 green Olive

Martini Medium Cocktail
½ pony French Vermouth
½ pony Italian Vermouth
1 pony Gin

Martini Sweet Cocktail.
½ pony Italian Vermouth
1 pony Gin

Mary Pickford Cocktail. E.
1 jigger Bacardi Rum
1 jigger Pineapple Juice
1 teaspoon Grenadine
1 dash Maraschino

Maytime cocktail. E.
1 jigger Apple Dry Gin
½ jigger unsweetened lime Juice
½ jigger Aurum

Melon Cocktail. E.
3 dashes Lemon Juice
1 pony Maraschino
1 jigger Dry Gin

Metropolitan Cocktail. E.
1 pony Brandy
½ pony French Vermouth
2 dashes Angustora Bitters

Miami Cocktail
1 pony Rum
1 pony Cointreau
3 dashes Lemon Juice

Miami Special Cocktail. E.
1 pony Dry Gin
½ pony French Vermouth

1 pony Pineapple Juice
2 dashes Curacao

Mickey Mouse Cocktail. E.
1 pony Dry Gin
1 pony Grapefruit Juice
½ pony Brandy
½ pony Cordial Medoc

Mickie Walker Cocktail. E.
1 dash Grenadine
1 dash Lemon Juice
½ pony Italian Vermouth
1 jigger Scotch Whiskey

Midnight Cocktail. E.
½ jigger Orange Juice
½ jigger Dry Gin
½ jigger French Vermouth
½ jigger Italian Vermouth
1 dash Absinthe

Millionaire Cocktail. E.
The Juice of 1 lime
1 dash Grenadine
½ pony Sloe gin
½ pony Apricot Brandy
½ pony Jamaica Rum

Millionaire Cocktail.
1 dash Orange Bitters
3 dashes Curacao
1 jigger Rye Whiskey
2 dashes Grenadine syrup
The Whit of 1 egg

Monte Carlo Imperial Cocktail. E.
1 jigger Dry Gin
½ jigger Lemon Juice
½ jigger White Creme de Menthe.
Fil glass with Champagne.

Morning Cocktail.
3-4 dashes Gum Syrup
2 dashes Red Curacao
2 dashes Angustora Bitters
1 dash Absinthe
1 pony Brandy

1 pony Whiskey
1 twist of lemon peel
stir and fill glass with syphon water

Moulin Rouge Cocktail. E.

3 dashes Grenadine
1 jigger Apricot Brandy
½ jigger Orange Gin
½ jigger Lemon Juice

New York Cocktail. E.

1 lump Sugar
½ pony Lime or lemon Juice
2 dashes Grenadine
1 piece Orange peel
1 jigger Canadian Club Whiskey

Nick's Own Cocktail. E.

1 dash Angustora Bitters
1 dash Absinthe
1 pony Italian Vermouth
1 pony Brandy
Cherry and lemon peel on top.

Nicole Cocktail. E.

1 pony Sloe Gin
1 pony Kummel
1 pony Orange Juice

Number One Cocktail.

1 pony Old Tom Gin
½ pony Italian Vermouth
1 twist of lemon Peel

Oh Henry Cocktail. E.

1 pony Benedictine
1 pony Bourbon Whiskey
1 pony Ginger Ale

Ohio Cocktail. E.

1 pony Scotch Whiskey
1 pony Italian Vermouth
3 dashes Orange Bitters

Old Fashioned Cocktail.

1 lump of sugar
1 teaspoon carbonated water
2 dashes Bitters
1 jigger Whiskey

In thick-bottomed old fashioned glass, crush the sugar in the water and bitter add the whiskey and a cube of ice, stir and dress with a cherry, slice of orange and a twist of lemon.

Old Pal Cocktail.

1 pony Whiskey
1 pony Creme de Menthe
1 pony French Vermouth

Olympic Cocktail. E.

1 pony Orange Juice
1 pony Curacao
1 pony Brandy

Opening Cocktail. E.

½ pony Grenadine
½ pony Italian Vermouth
1 pony Canadian Club Whiskey

Opera Cocktail. E.

¼ jigger Maraschino
¼ jigger Dubonnet
1 jigger Dry Gin

Orange Blossom Cocktail.

1 pony Dry Gin
1 pony Orange Juice
1 pony Italian Vermouth (if desired)

Orange Bloom Cocktail. E.

½ pony Italian Vermouth
½ pony Cointreau
1 pony Dry Gin

Oriental Cocktail. E.

1 pony Rye Whiskey
½ pony Italian Vermouth
½ pony White Curacao

Oyster Bay Cocktail. E.

1 pony White Curacao
1 jigger Gin

Paddy Cocktail. E.

1 pony Irish Whiskey
1 pony Italian Vermouth
1 dash Angustora Bitters

Paradise Cocktail. E.

1 dash Lemon Juice

½ pony Orange Juice
½ pony Apricot Brandy
1 pony Dry gin

Peacock Cocktail. E.
1 jigger Brandy
1 dash Amer Picon
1 dash Absinthe

Pegu Club Cocktail. E.
1 dash Angustora Bitters
1 dash Orange Bitters
1 teaspoon lime juice
½ pony Curacao
1 pony Dry Gin

Philomel Cocktail. E.
1 pony Sherry
½ pony Quinquina
1 pony Orange Juice

Piccadilly Cocktail. E.
1 dash Absinthe
1 dash Grenadine
½ pony French Vermouth
1 pony Dry Gin

Pink Gin Cocktail. E.
1 dash Angustora Bitters
1 glass Gin

Pink Lady Cocktail. E.
The White of an egg
1 tablespoon Grenadine
1 glass Plymouth Gin

Pink Lady Cocktail.
1 pony gin
1 pony Apple Jack
½ tablespoon Grenadine
2 dashes lime juice

Pink Mouse cocktail. E.
½ pony Orange Gin
2 dashes Grenadine
Mix and add 1 jigger Champagne.

Pink Pearl Cocktail. E.
1 jigger Grapefruit Juice

½ pony Lemon Juice
1 pony Grenadine
The White of an egg. Plenty of ice.

Pink Rose Cocktail. E.
The White of an egg
1/3 pony Grenadine
1/3 pony Lemon juice
1/3 pony Sweet Cream
1 jigger Dry Gin

Planter's Punch cocktail.
Juice of ½ lime
1 teaspoon powdered sugar
1 jigger Jamaica Rum
Juice of ½ lemon
White of an egg
Littel shipped cream on top.

Poet's Dream Cocktail. E.
½ pony French Vermouth
1 pony Dry Gin
2 dashes Orange Bitters
2 dashes Bendeictine.

Polar Cocktail.
1 pony Maraschino
1 pony Dry Gin
Juice of ½ lemon
White of an egg and little whipped cream on top.

Polo Cocktail. E.
The Juice of ¼ lemon or ½ lime
1 pony Italian Vermouth
1 pony French Vermouth
1 pony Dry Gin

Pontoon Cocktail. E.
½ pony Bacardi Rum
½ pony Peach Brandy
½ pony Calvados
½ pony Sweet Orange and Lemon Juice
1 dash Absinthe

Poop Deck Cocktail. E.
1 pony Blackberry Brandy
½ pony Port Wine
½ pony Brandy

Presto Cocktail. E.

1 dash Absinthe

1/3 pony Orange Juice

1/3 pony Italian Vermouth

1 jigger Brandy

Quaker's Cocktail.

1 pony Brandy

1 pony Rum

½ pony Lemon Juice

½ pony Raspberry Syrup

Quarter's Deck Cocktail. E.

1 teaspoon Lime Juice

½ jigger Sherry

1 jigger Rum

Ray Long Cocktail. E.

1 dash Angustora Bitters

4 dashes Absinthe

½ pony Italian Vermouth

1 pony Brandy

Red Lion Cocktail. E.

1 pony Dry Gin

1 pony Grand Marnier

½ pony fresh Orange Juice

½ pony fresh Lemon Juice

Frost rim of glass with powdered sugar

Resolute Cocktail. E.

½ pony Lemon Juice

½ pony Apricot Brandy

1 pony Dry Gin

Ritz Jubilee Cocktail. E.

¼ pony Lemon Juice

½ pony Orange Curacao

1 jigger Dry Gin

Roc-a-coe Cocktail. E.

1 pony Sherry

1 pony Dry Gin. Add one cherry

rocking Horse Cocktail. E.

1 jigger Martell Brandy

½ pony Sherry

½ pony Alcoholic Ginger Wine
3 dashes Lime Juice
3 dashes French Vermouth Add a cherry

Rock and Rye Cocktail.

1 jigger Rock and Rye
1 pony Port wine
1 dash Angustora Bitters
1 dash Lime juice

Roadster Cocktail. E.

1 pony gin
1 pony Grand Marnier
1 pony Orange Juice

Roosevelt Cocktail. E.

½ pony Lemon Juice
½ pony Grenadine
½ pony Gin
½ pony Jamaica Rum

Rose Cocktail. E.

2 drops Orange Bitters
1 pony Gin
1 pony Cherry Brandy. Add cherry

Royal Smile Cocktail. E.

2 dashes Grenadine
3 dashes Lemon Juice
½ jigger Calvados
1 jigger Dry Gin

Royal Toast Cocktail. E.

1 pony Vodka
1 pony Cherry Brandy
1 pony French Vermouth

Sandy MC Kay Cocktail. E.

White of an egg
½ pony French Vermouth
½ pony Orange Juice
1 pony Gin
3 dashes Grenadine

Saratoga Cocktail. E.

2 dashes Maraschino
2 dashes Angustora Bitters
¼ slice Pineapple
1 jigger Brandy

Saratoga Cocktail. American

2 dashes Angustora Bitters
1 pony Brandy
1 pony Whiskey
1 pony Vermouth Slice of lemon!

Satans Whiskers. E.
1/3 jigger Italian Vermouth
1/3 jigger French Vermouth
1/3 jigger Dry Gin
1/3 jigger Orange Juice
1/6 jigger Orange Curacao
1 dash Orange Bitters

Savoy Hotel Cocktail. E.
1 pony Creme de Cacao
1 pony Benedictine
1 pony Brandy
poor ingredients carefully not to mix.

Savoy Tango Cocktail. E.
1 pony Sloe gin
1 pony Apple Jack or Calvados

Settling Sun Cocktail. E.
1 jigger Brandy
½ pony Pineapple Juice
½ pony Curacao
3 dashes Grenadine
3 dashes Angustora Bitters

Settler Cocktail. E.
1 pony sweet Brandy
½ pony Lemon Juice
½ pony Kummel
1 teaspoon powdered sugar

Seventh Heaven Cocktail. E.
1 dash Angustora Bitters
2 dashes Maraschino
1 pony Caperitif
1 pony Dry Gin Add Orange and Cherry!

Shanghai Cocktail. E.
2 dashes Grenadine
1 pony Lemon Juice
¼ pony Anisette
1 jigger Jamaica Rum

Shantaini Cocktail. E.

1 pony Bourbon Whiskey
1 pony Vodka
1/3 pony Orange Curacao
1/3 pony Creme de Noyau
2 pony Lemon Juice

Sherry and Egg Cocktail. E.

Place an egg in a large Portwine glass, being careful not to break the yolk.
Fill glass with Cherry.

Sherry Lady Cocktail. E.

1 pony Dry Sherry
1 pony Dry Gin
½ pony Cointreau
½ pony Lemon Juice Squeeze lemon on top.

Sherry, Old fashioned. E.

Use large glass. Put ½ lump sugar in the glass, dampen it slightly with
Water, crash well with muddler, then put in lemon peel on sugar and ice.
1 dash Peychaud or Angustora Bitters
1 jigger Sherry. Stir well and serve.

Sherry Twist Cocktail. E.

Juice of an Orange
½ pony Whiskey
1 jigger Sherry
2 dashes Cointreau

Shrapnell. Cocktail. E.

1 dash Lemon Juice
1 dash French Vermouth
1 pony Orange Gin
1 pony Calvados

Side-Car Cocktail. E.

1 pony Cointreau
1 pony Brandy
1 pony Lemon Juice

Side-Car Cocktail. American.

1 pony Cointreau or Triple Sec
1 pony Cognac
1 pony Lemon Juice
1 White of an egg
Frost rim of glass with powdered sugar

Champagne Sidecar Cocktail. E.

1 pony Lemon Juice
1 pony Brandy

1 pony Cointreau
Full glass with Champagne.

Silent Third Cocktail. E.
1 pony Cointreau
1 pony Lemon Juice
1 pony Scotch Whiskey

Silver Celebration Cocktail. E.
1 pony Kirsch
½ pony gin
½ pony Cointreau
Teaspoon Lemon Juice
Dash of White of an egg
Frost rim of glass with orange and sugar.

Silver Bullet Cocktail. E.
1 pony gin
½ pony Lemon Juice
½ pony Kummel

Silver Jubilee Cocktail. E.
1 pony Dry Gin
½ pony fresh Cream
½ pony Creme de Banana

Silver Streak Cocktail. E.
1 pony Kummel
1 pony Dry Gin

Sir Walter Cocktail. E.
½ jigger Jamaica Rum
½ jigger Brandy
½ pony Grenadine
½ pony Curacao
½ pony Lemon Juice

Skoal Cocktail. E.
1 pony Swedish Punch
1 pony Anisette
1 pony Lemon juice

Soda Cocktail
1 teaspoon sugar
2-3 dashes Angustora Bitters
5-6 lumps of cracked ice
Fill glass with soda, ornament richly.

Sleepy Time Gal Cocktail. E.

1 jigger Dry Gin
½ pony Grape Juice
½ pony Orange Juice
½ pony Lime Juice

Sloppy Joe Cocktail. E.
1 jigger Gin
1 jigger Pineapple Juice
Sugar to taste

Snicker Cocktail. E.
The White of an egg.
2 dashes Maraschino
1 teaspoon sugar
1 dash Orange Bitters
½ pony Orange Bitters
1 pony Dry Gin

Sonza's Wilson Cocktail. E.
1 pony Gin
1 pony Cherry Brandy
4 dashes Lemon or lime juice
4 dashes Grenadine

Soul Kiss Cocktail. E.
½ pony Orange Juice
½ pony Dubonnet
1 pony French Vermouth
1 pony Canadian Club Whiskey
1 slice Orange

Southern Belle Cocktail. E.
1 pony Brandy
½ pony Benedictine
½ pony Maraschino

Southern Gin Cocktail. E.
2 dashes Curacao
2 dashes Orange Bitters
1 jigger Gin

Soyer-au-Champagne. E.
1 liqueur-glass Ice-cream
2 dashes Maraschino
2 dashes Curacao
2 dashes Brandy
fill glass with Champagne and ornament!

Special Rough Cocktail. E.

1 dash Absinthe
1 pony Apple Jack
1 pony Brandy

Speed Cocktail. E.

1 pony Brandy
1 pony Apricot Brandy
½ pony Orange Juice
½ pony Lemon Juice Ornament!

Spring Feeling Cocktail. E.

½ pony Lemon Juice
½ pony Green Chartreuse
1 pony Dry Gin

Starboard Light Cocktail. E.

1 pony Dry Gin
½ pony Lemon Juice
½ pony Creme de Menthe

Stars and Stripes Cocktail. E.

1 pony Creme de Cassis
1 pony Maraschino
1 pony Green Chartreuse
pour in carefully so ingredients do not mix!

Stinger Cocktail. E.

1 pony White Creme de Menthe
1 pony Liqueur Brandy

Stomach Reviver Cocktail. E.

5 dashes Angustora Bitters
½ pony Fernet Branca
1 pony Brandy
1 pony Kummel.

Streamline Cocktail. E.

1 jigger Dry Gin
1 pony Strawberry Brandy
½ pony Pineapple Juice Top fresh creat.

Strike's off Cocktail. E.

½ pony Lemon or Lime Juice
½ pony Swedish Punch
1 pony Gin

Summit Cocktail. E.
½ pony Lemon Juice
½ pony Orange Curacao
1 pony Brandy

Turf Cocktail.
2 dashes Orange Bitters
2 dashes Maraschino
1 dash Absinthe
1 pony French Vermouth
1 pony Dry Gin

Twelve Mile Limit Cocktail. E.
1 jigger Brandy
½ jigger Bacardi Rum
1 teaspoon Lemon Juice

Twentyfive Cocktail. E.
1 pony Calvados
1 jigger Dry Gin
½ jigger Grapefruit Juice
¼ pony Van der Hum

Vermouth Cocktail No. 1.
1 jigger French Vermouth
2 dashes Angustora Bitters
2 dashes Gum Syrup

Vermouth Cocktail No. 2.
4-5 dashes Gum Syrup
1-2 dashes angustora Bitters
2 dashes Maraschino
1 jigger Vermouth
piece of lemon on top.

Vie Rose Cocktail. E.
½ pony Lemon Juice
½ pony Grenadine
1 pony Dry Gin
1 pony Kirsch

Virgin Cocktail. E.
1 pony Forbidden Fruit Liqueur
1 pony White Creme de Menthe
1 pony Dry Gin

Waldorf Cocktail. E.
½ pony Lemon or Lime Juice
½ pony Dry Gin

1 pony Swedish Punch.

Waldorf Cocktail. American.

1 dash Bitters

1/3 jigger Rye

1/3 jigger Absinthe

1/3 jigger Italian Vermouth

Washington Cocktail.

½ pony Brandy

1 pony French Vermouth

3 dashes Angustora Bitters

3 dashes Gum Syrup

Wembley Cocktail. E.

1 pony Whiskey

1 pony French Vermouth

1 pony Pineapple Juice

Western Rose Cocktail. E.

1 dash Lemon Juice

½ pony French Vermouth

½ pony Apricot Brandy

1 pony Dry Gin

Whiskey Cocktail.

2-3 dashes Gum Syrup

1-2 dashes Angustora Bitters

1-2 dashes Curacao

1 jigger Whiskey

White Horse Cocktail. E.

1 pony White Horse Whiskey

1 pony French Vermouth

2 dashes Benedictine

1 dash Angustora Bitters

White Ladey Cocktail. E.

½ pony Lemon Juice

½ pony Cointreau

1 pony Dry Gin

White Lily Cocktail. E.

½ jigger Cointreau

½ jigger Bacardi Rum

½ jigger Gin

1 dash Absinthe

White Lion Cocktail. E.

½ pony Lemon Juice

1 pony rum

3 dashes Angustora Bitters

3 dashes Raspberry Syrup

White Rose Cocktail. E.

The Juice of $\frac{1}{4}$ Orange

The Juice of $\frac{1}{4}$ Lemon or $\frac{1}{2}$ Lime

The White of 1 egg

$\frac{1}{2}$ pony Maraschino

1 jigger Dry Gin

White Satin Cocktail. E.

$\frac{1}{2}$ pony Dry Gin

1 pony White Curacao

5 dashes Lemon Juice

Willie Smith Cocktail. E.

1 dash Lemon Juice

$\frac{1}{2}$ pony Maraschino

1 pony Brandy

Xanthia Cocktail. E.

$\frac{1}{2}$ jigger Cherry Brandy

1/ jigger Yellow Chartreuse

$\frac{1}{2}$ jigger Dry Gin

X.Y.Z. Cocktail. E.

$\frac{1}{2}$ pony Lemon Juice

$\frac{1}{2}$ pony Cointreau

1 pony Bacardi Rum

Zanzibar Cocktail. E.

$\frac{1}{2}$ pony Lemon Juice

$\frac{1}{2}$ pony Dry Gin

1 pony French Vermouth

1-2 teaspoon sugar syrup

Zazarac Cocktail.

2 lumps of ice

1 lump sugar

1 jigger Bourbon Whiskey

1-2 drops Absinthe

1 dash Angustora Bitters

Ornament with Orange and lemon peel.

Zulu Cocktail.

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

$\frac{1}{2}$ jigger Cherry Brandy

2 dashes Angustora Bitters

Collins

John Collins' Gin

2 teaspoon sugar

5 dashes Lemon Juice

1 jigger Gin

5-6 lumps ice

1 bottle plain soda

Sandy Collins

1 jigger Scotch Whiskey

1 teaspoon powdered sugar

Juice of ½ lemon

Fill glass with soda or seltzer

Tom Collins.

2 cubes ice

5 dashes simple syrup

Juice of ½ lemon

1 jigger Dry Gin

Tom Collins' Brandy.

1-2 lumps cracked ice

5-6 dashes gum syrup

1-2 dashes Maascino

Juice of one small lemon

1 jigger Brandy

Fill glass with Soda or seltzer.

Tom Collins' Gin and Whiskey.

This is prepared in the same manner as the brandy collins,
substituting equal parts gin and Whiskey in place of the brandy.

Rum Collins.

C r u s t a s

Brandy Crusta.

Fill mixing glass $\frac{3}{4}$ full shaved ice

3-4 dashes gum syrup

1-2 dashes angustora bitters

1-2 dashes Lemon Juice

2 dashes Maraschino

1 jigger Brandy

Using a nice bright lemon, the size of the wineglass. Peel the rind from it all in one piece. Fit it into glass, covering the entire inside. Run a slice of lemon around the edge, and dip the glass in powdered sugar to give the rim the frosted effect. Strain the mixture, after stirring well, into this prepared glass. Ornament with a little fruit and serve.

Gin Crusta

St. Croix Crusta

Whiskey Crusta

Are made the same way as Brandy Crusta, substituting Gin or St. Croix or Whiskey for Brandy.

D a i s i e s

Brandy Daisy

3-4 dashes gum syrup

2-3 dashes Curacao

Juice of ½ lemon

2-3 dashes Orange Cordial

1 jigger Brandy

Add seltzer or Appolinaris water to suit.

Candian Daisy

Juice of ½ lemon

1 jigger Whiskey

1 pony Raspberry syrup

Gin Daisy.

Like Brandy Daisy, substituting Gin for Brandy.

Ginger Daisy.

Prepared like Brandy Daisy, substituting Gingerale for Seltzer or Appolinaris.

Lauder's Daisy.

Juice of ½ lemon

Juice of ½ lime

1 jigger Scotch Whiskey

1 pony simple syrup

Rum Daisy.

Like Brandy Daisy, substituting Rum for Brandy

Santa Cruz rum daisy.

2-4 dashes gum syrup

2-3 dashes Curacao

Juice of ½ lemon

1 jigger Santa Cruz Rum

Whiskey Daisy No. 1.
3 dashes gum syrup
2 dashes Orgeat Syrup
Juice of ½ lemon
1 jigger Rye Whiskey

Whiskey Daisy No. 2.
½ tablespoon sugar
3-4 dashes lemon juice
1 dash lime Juice
1 pony Seltzer water
1 jigger good Whiskey
½ pony Chartreuse

Yellow Daisy.
1 pony Gin
1 pony French Vermouth
½ pony Grand Marnier
Juice of ½ lemon

E g g - N o g g s .

Baltimore Egg-Nog.

1 yolk of an egg, $\frac{3}{4}$ tablespoon sugar, a little nutmeg and ground cinnamon and beat the mixture to a cream. Add $\frac{1}{2}$ pony brandy or Jamaica Rum, 3-4 lumps of cracked ice, 1 wineglass Madeira wine, fill the glass with milk and shake thoroughly. Strain, grate a little nutmeg on top and serve.

Boston Egg-Nog.

Yolk of 1 egg, $\frac{3}{4}$ tablespoon powdered sugar, little nutmeg and cinnamon, beat cream. $\frac{1}{2}$ pony brandy, 1 wineglass shaved ice, $\frac{1}{2}$ pony Jamaica Rum, 1 jigger Madeira. Fill glass with milk, shake well, strain into a large glass, grate a little nutmeg on top and serve.

Bowl of Egg-Nog for a party for 20 persons.

2 $\frac{1}{2}$ lb powdered sugar + 20 eggs.

Separate the yolks, beat as thin as water and add them to the sugar and dissolve by stirring well together, then add 2 quarts Brandy, 1 $\frac{1}{2}$ pints Jamaica Rum, 2 gallons of milk. Mix ingredients well and stir continually while pouring the milk into the mixture to prevent it from curdling. Then beat and put this on top. Serve with a ladle putting some of the egg froth on each glass with a little nutmeg grated on top.

Cider Egg-Nog.

1 egg – $\frac{1}{4}$ teaspoon sugar – $\frac{1}{2}$ glass ice

Fill with sweet cider. Shake well and strain. Grate little nutmeg on top. A good cider must be used.

Egg-Nog Plain.

Cook the yolk of 1 egg by mixing thoroughly with 1 jigger Whiskey. Beat the white of the egg until fairly stiff. Add 1 spoon sugar. As much sugar as deemed necessary. Shake well and strain, dashing a little nutmeg on top.

Hot Egg-Nog.

Same as previous, omitting ice and using hot milk.

General Harrison Egg-Nog.

2-3 small pieces cracked ice

1 fresh egg

½ teaspoon sugar

Fill with cider, shake well, strain and add a little nutmeg on top.

Imperial Egg-Nog.

1 tablespoon sugar

1 fresh egg

1/3 glass shaved ice

1 jigger Brandy

1 pony Jamaica Rum

Fill the glass with rich milk, shake thoroughly and strain. Grate a little nutmeg on top if desired.

Sherry Egg-Nog No. 1.

1 tablespoon sugar

1 fresh egg

1 pony brandy

1 jigger sherry

Fill with shaved ice, shake well, strain into a fancy bar glass and serve with a little nutmeg on top.

Sherry Egg-Nog No. 2.

2 teaspoon sugar

1 fresh egg

1 ½ wineglass sherry

½ glass shaved ice

Fill with milk and shake thoroughly, add nutmeg on top and serve.

Fancy Drinks

American Method of serving Absinthe

Place shaved or cracked ice in the mixing glass.

4-5 dashes gum syrup

1 jigger Absinthe

1 jigger water

Shake the ingredients until the outside of the shaker has a frosty appearance, strain into a large champagne glass and serve.

Angel's Face. E.

1 pony Dry Gin

1 pony Apricot Brandy

1 pony Calvados

Angel's Dream. E.

1 pony Maraschino

1 pony Creme Yvette

1 pony Whipped Cream.

Pour carefully, so ingredients do not mix!

Bachelor's Dream.

½ pony Curacao

½ pony Maraschino

½ pony Creme de Violet

½ pony pure cream on top

Bishop.

1 teaspoon powdered sugar

¾ glass shaved or cracked ice

2 dashes lemon juice with 2 slices rind

3 dashes Jamaica Rum

1 jigger Seltzer Water

Fill glass with red Burgundy, straw!

Bismarck.

½ pony Vanilla Cordial

1 yolk carefully covered with Benedictin

1 pony Kummel

2-3 drops Bitters

Keep the colours seperate!

Bishop a la Prusse.

1 bottle of Claret

½ lb sugar

5 large bitter oranges

Roast the oranges until they are of a pale brown color, lay them in a tureen, and cover them with the suagr, adding 3 glasses of the claret, cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon and run the juice through a sieve, boil the remainder of the claret; add the strained juice, and serve warm in glasses. Portwine may be substituted for claret.

Black Stripe.

1 jigger Santa Cruz or Jamaica Rum

1 tablespoon molasses

If served in warm weather, stir in about a pony of water and cool with shaved ice. If in cold weather, fill the glass with boiling water, grating a little nutmeg on top.

Blue Blazer.

1 jigger Scotch Whiskey

1 jigger boiling water

Use 2 silver plated mugs!

Place them in one mug, ignite the liquid and while blazing mix both ingredients by pouring them rapidly 4-5-times from one mug into the other. If well done this will have the appearance of a continued stream of liquid fire.

Sweeten with one teaspoon pulverized white sugar, serve in a small tumbler, with a piece of lemon peel.

Brace Up.

1 tablespoon powdered sugar

2-3 dashes Bitters

2-3 dashes lemon juice

1 dash lime juice

2 dashes Anisette

1 egg

1 jigger Brandy

½ glass shaved ice. Fill with Seltzer. Shake very well

Brace Up Saratoga.

1 tablespoon sugar
2-3 dashes Bitters
3-4 dashes Lime juice
2 dashes Absinthe
1 egg
1 pony Brandy
2 small lumps ice
Shake well and fill glass with Seltzer.

Brandy and Gum-
2 small lumps ice
2 dashes gum syrup
1 jigger Brandy

Brandy Champerelle
1 pony red Curacao
1 pony Anisette or Maraschino
1 pony Brandy
3 drops Angustora Bitters

Brandy Scaffa
1 pony Maraschino
1 pony Chartreuse green
1 pony fine old Brandy
Keep ingredients separate!

Bryan Club Guzzle.
1 small bottle Ginger Ale
1 pony Rum

Burnt Brandy and Peach.
1 jigger Brandy
2 lumps white sugar
Burn both in a saucer, place 2-3 slices dried peach in the glass.
Extinguish the burning brandy and pour it over the peaches.

Cafe Royal.
Equal parts of hot strong coffee and Applejack-brandly. Serve in a cup prepared by moistening the rim in lemon juice and dipping in powdered sugar.

Champagne Velvet.
½ glass porter
½ glass champagne
Stir slowly with a spoon and serve.

Clover Leaf.
1 White of an egg
Juice of a lime or ¼ lemon
3 dashes Grenadine

1 pony Dry Gin
1 pony Italian Vermouth

Couperie.

1 pony Brandy
1 pony Red Curacao
1/3 glass ice cream
Mix well and fill glass with plain soda. Grate a little nutmeg on top and serve.

Diarhoea Cure

1 pony Peach Brandy
1 pony Blackberry Brandy
1 dash Jamaica Ginger
Stir well with a little nutmeg.

English Bishop.

1 quart best portwine
1 orange with 12 cloves stuck in it
Roast orange over fire and when enough brown, cut in quarters and pour over it the port, previously heated, add sugar to taste and have the mixture simmer over a fire for 20 minutes.

Fedora.

1 pony Brand
½ pony Jam.Rum
1 tablespoon sugar
1 pony Curacao
½ pony Bourbon
1 slice lemon
Fill tumbler with shaved ice, shake well dress with berries, orange, serve with straw!

Garden of Eden.

1/ jigger Apricot Brandy
1/ jigger Creme de Violet

Gin and Bitters

5 parts dry Gin
1 part orange bitters
plenty ice cubes

Gin and Calmus.

Steep small pieces of calmus root in an bottle of Gin until the essence is extracted. Serve straight.

Gin and Milk.

1 jigger Gin

Fill glass with ice cold Milk and serve

Gin and Molasses

Cover bottom of glass with gin

2 teasppon molasses

1 jigger Gin

Serve with a spoon

Gin and Pine

Secure some slivers of pine from the center of a pine-log, steep them in a bottle of gin and extract the flavor. After 2 hours the Gin is ready to serve.

Gin and Tanny.

Steep a bunch of tansy in a bottle of Gin.

Gin and Wormwood.

5-6 sprigs of wormwood placed in 1 quar bottle of Gin to extract the essence.

Golden Slipper.

1 pony Yellow Chartreuse

1 yolk of an egg

1 pony Goldwasser

Do not break yolk of the egg.

Havana. E.

1 dash Lemon Juice

½ pony Dry Gin

½ pony Swedish Punch

1 pony Apricot Brandy

Hot Grog

1 lump sugar

1 jigger Jamaica rum

2 jiggers hot water

1 slice Lemon

Hot Shot. E.

1 jigger rum

1 pony Cherry Brandy

4 dashes Angustora Bitters

2 dashes Lime Juice

Houla-Houla. E.

1 dash Curacao

½ jigger Orange Juice
1 jigger Dry Gin

Hurricane. E.
1 pony Whiskey
1 pony Gin
1 pony Creme de Menthe
Juice of two lemons

Hari-Kari.
Make a whiskey sour and large enough to fill a brandy glass half,
fill with Seltzer and dress with fruits.

Infuriator. E.
1 pony Brandy
½ pony Anisette

John McKlintock
½ jigger Gin
½ jigger Curacao
½ jigger Lemon juice
½ pony Rum
¼ pony Grenadine

Kaffirs Dream.
1 pony Sloe Gin
1 pony Re Whiskey
1 dash Raspberry Syrup
½ tablespoon sugar
1 dash Cream
1 egg

Khedive.
1 pony Sloe gin
1 pony Rye Whiskey
Juice ½ lemon with Rind
1 dash Raspberry Syrup
1 tablespoon sugar
1 dash Cream
1 egg
Fill fizz-glass with Seltzer.

Knickerbocker
2-3 teaspoon Raspberry Syrup
Juice of ½ lime or ¼ lemon, rind in Gl.
1 slice of pineapple and orange
1 jigger St. Croix Rum
1 teaspoon Curacao

Dress with fruits, serve with straw!

Locomotive.

Yolk of 2 eggs

1 pony honey

A little essence of cloves

1 pony Curacao

Add a pint of Burgundy, made hot. Bit of cinnamon on top.

Lulu's Favorite. E.

½ jigger Lemon Juice

½ jigger Orange Juice

1 jigger Cointreau

Mamie Taylor.

Fill a tall thin glass with cracked ice

1 jigger Scotch Whiskey

Fill with Gingerale, stir well

Mira Mare. E.

Few drops Maraschino

1 pony Dry Gin

½ pony Cherry Brandy

Serve with cherry.

Mississippi Mule. E.

1 jigger Dry Gin

½ pony Lemon Juice

½ pony Creme de Cassis

Monk. E.

½ pony Lemon Juice

½ pony Benedictine

1 pony Dry Gin

Monkey Gland. E.

1 dash Grenadine

½ jigger Lemon Juice

½ jigger Orange Juice

1 jigger Dry Gin

Monopole Special.

3 Cubes ice

½ jigger Rock and Rye

½ jigger Sloe Gin

½ pony Lemon Juice

Use tall Fizz-glass and fill with Gingerale.

Montana. E.

1 pony French Vermouth
1 pony Brandy
2 dashes Port
2 dashes Angustora Bitters
2 dashes Anisette

Monnshine. E.

1 jigger Dry Gin
1 pony French Vermouth
½ pony Maraschino

Moon Raker. E.

1 pony Brandy
1 pony Quinquina
1 pony Peach Brandy
3 dashes Absinthe

More. Own Invention.

1 pony Gin	½ pony Triple Sec
1 pony Rum	½ pony Red Wine
½ pony Cordial	½ pony White Wine

Morning Call

1 pony Lemonnor Lime Juice
1 pony Maraschino
1 pony Absinthe
dress with fruits and serve with straw.

New Corpse Reviver. E.

½ jigger Italian Vermouth
½ jigger Applejack or Calvados
1 jigger Brandy

Newton's Special. E.

1 dash Angustora Bitters
½ pony Cointreau
1 jigger Brandy

Nicolaski.

Brandy
1 slice lemon with a little castor sugar spread over it.
Drink brandy through prepared lemon.

Night Cap. E.

Yolk of 1 egg
1 pony Anisette

1 pony Curacao
1 pony Brandy

Night Light. E.
1 jigger Bacardi Rum
½ jigger Orange Curacao
Yolk of an egg

One exiting Night. E.
1 dash Orange Juice
1 pony French Vermouth
1 pony Italian Vermouth
1 pony Dry Gin
Frost rim with sugar. Lemon on top.

Parson's Special. E.
4 dashes Grenadine
1 glass Orange Juice
Yolk of 1 egg

Peach an Honey.
1 tablespoon honey
1 jigger Peach Brandy

Powers Cafe.
1/3 jigger Maraschino
yolk of 1 egg
1/3 jigger Benedictine
1/3 jigger Brandy
Ingredients shall not mix!

Rainbow. E.
½ pony Creme de Cacao
½ pony Creme de Violette
½ pony Yellow Chartreuse
½ pony Maraschino
½ pony Benedictine
½ pony Grenn Chartreuse
½ pony Brandy
Be careful that ingredients do not mix!

Rhine Wine and Seltzer.
Fill glass ½ full with Wine, balance with Seltzer, both kept on ice.

Rhine Wine Lemonade.
2 teaspoon powdered sugar
juice of ½ lemon
Add a little shaved ice and fill glass with Wine, dress with fruits.

Rock and Rye Whiskey.

1 teaspoon Rock Candy Syrup

1 jigger Rye Whiskey

Rocky Mountain Cooler.

Fill glass ½ full with shaved ice

1 egg well beaten

1 teaspoon sugar

Juice of ½ lemon

Fill with cider

On top a bit nutmeg if desired.

Hot Rum.

1 teaspoon powdered sugar

1 small lump of butter

1 jigger Jamaica Rum

Fill glass with hot water.

Rum and Sugar.

1-2 dashes Gum Syrup

¼ glass shaved ice

1 jigger Jamaica Rum

Rumfustian.

Beat the yolks of 12 eggs well and put them in a quart strong beer; to this add a pint of gin; a bottle of sherry wine is put in a saucepan, with a stick of cinnamon, a nutmeg grated; 12 lumps of sugar and a rind of 1 lemon peeled very thin; when the wine boils, it is put upon the Gin and Beer, and the whole is consumed while hot.

Hot Scotch Whiskey.

1 jigger Water

1 jigger Scotch Whiskey

2 dashes good wine or brandy

Hot the ingredients and pour it in glass.

Scotch and Soda.

1 cube ice in a highball-glass

1 jigger Scotch Whiskey

Fill with Seltzer or Club Soda.

Scotch Whiskey Skin.

1 jigger Scotch Whiskey

½ glass hot water

Place a peel of lemon on top and serve.

Shandy Gaff.

½ glass of lager

½ glass of Gingerale

Sherry and Egg.

1 egg ice cold
1 wineglass Sherry wine

Sherry and Bitters.

1 dash Angustora Bitters
1 Wineglas Sherry wine

Side-Car.

1 White of an egg
1 pony Cointreau
1 pony Brandy
1 pony Lemon Juice

Sleeper.

To a gill of old rum add 1 pony sugar, 2 yolks egg and the juice of ½ lemon; boil ½ pint water with 6 cloves, 6 coriander seeds and a bit of cinnamon; mix all well together and strain into tumble.

Sloe Gin Sky Ride.

1 jigger Sloe gin
½ jigger pure cream
Juice of ½ lemon
1 teaspoon sugar
Fill glass 2/3 with shaved ice and fill with seltzer.

Snowball. E.

½ pony Creme de Violette
½ pony White Creme de Menthe
½ pony Anisette
½ pony Sweet Cream
1 pony Dry Gin

Soda Nectar.

Juice of 1 lemon
¾ glass Seltzer or Appolinaris
Sweeten to taste with powdered sugar
½ teaspoon soda

Soudan.

1 dash Orange Bitters
1 dash Angustora Bitters
1 jigger Bourbon Whiskey

Stinger.

Fill shaker 1/3 full shaved ice
1 pony Cognac
1 pony White Creme de Menthe
Serve very cold.

Stone Fence.

1 jigger Bourbon Whiskey
2-3 lumps ice
Fill with cider, shake well and serve.

Stone Wall.

¼ tablespoon powdered sugar
3-4 spoon shaved ice
1 jigger Whiskey
1 small bottle plain soda

Vermouth Cassis.

2-3 cubes ice
1 pony Creme de Cassis
1 jigger French Vermouth
Add piece of lemon and fill with Seltzer

Weekly Special. E.

1 pony Grapefruit Juice
1 pony Dry gin
½ pony Maraschino
½ pony Kummel
Add a cherry

Whiskey and cider

1 jigger Whiskey
fill with cider, stir well

Whiskey Lemonade Float.

1 glass plain Lemonade
1 Maraschino Cherry
Float 1 jigger Bourbon Whiskey on top.

White Cap.

1 pony Benedictine
Float ½ pony pure cream on top.

White Lion.

Fill glass with shaved ice
2 teaspoon powdered sugar, dissolved
Juice ½ lemon, rind in glass
1 teaspoon raspberry Syrup
1 jigger St. Coroix Rum
½ pony Curacao
Dress with fruits.

White Top.

1 pony Creme de Menthe
1 pony Creme de Cacao
Serve with a little cream on top.

Widow's Dream.

1 jigger pure cream
1 egg
1 pony Benedictine
Shake well, strain and serve.

White Plush.

2/3 jigger Rye Whiskey
1/3 jigger Maraschino
1 egg
½ pint milk

Krambambuli. Own Invention.

1 pony Rum
¼ pony Kummel
¼ pony Cordial
1 dash Red Wine

Earthquake. Own Invention.

½ pony Gin
¼ pony Cognac
¼ pony rum
¼ pony Triple Sec
¼ pony Kummel
¼ pony Cordial
¼ pony Benedictine
½ pony Red Wine

Al's Special. Own Invention.

1 pony good Cognac
½ pony Cherry Brandy or Benedictine
¼ pony Triple Sec
Fill glass with Lemonade.

Fixes.

Applejack Fix.

Like Whiskey Fix, using Applejack instead of Whiskey.

Brandy Fix.

2 teaspoon powd.sugar, dissolved

½ pony pineapple syrup o r

Juice of ¼ lemon

1 jigger Brandy

3 dashes Curacao

Dress with fruits and serve with straw.

Gin Fix.

1 tablespoon powd.sugar, dissolved

½ pony Pineapple or raspberry syrup o r

Juice of ¼ lemon

1 jigger Holland Gin

Dress with fruits and serve with straw.

St. Croix or Santa Cruz Rum Fix.

1 teaspoon powdered sugar.

1 pony water

2-3 dashes lemon Juice

½ pony fruit syrup

1 jigger above rum

dress with fruit, orange and serve with straw.

Whiskey Fix.

Like Brandy Fix, using Whiskey instead of Brandy.

F i z z e s .

Brandy Fizz.

1 teaspoon powdered sugar
Juice of ½ lemon
1 jigger Brandy
2 dashes of White of an egg
serve in Fizz-style

Cream Fizz.
1 jigger Gin
1 pony Lemon Juice
1 teaspoon Juice
½ jigger Cream

Gin Fizz.
1 jigger Dry Gin
Juice of ¼ lemon
1 tablespoon powdered sugar

Golden Fizz.
The yolk of 1 egg
1 tablespoon powdered sugar
2-3 dashes lime or lemon juice
1 jigger Old Tom Gin or Whiskey

Green Fizz. E.
1 jigger Dry gin
½ pony Creme de Menthe
1 pony Lemon juice
Sugar to taste.

Louisiana Fizz. E.
1 jigger Dry gin
½ jigger Lemon Juice
1 tablespoon powdered sugar
White of 1 egg
1 teaspoon of cream

Morning Glory Fizz.
4 dashes Absinthe mixed in a little wat
3 dashes lime juice
4 dashes lemon juice
½ tablespoon powdered sugar
the White of 1 egg
1 jigger Whiskey

New Orleans Fizz.
1 jigger Dry Gin
Juice of ½ lemon
Orange juice to taste

1 teaspoon sugar
1 White of an egg
1 jigger Cream
1 dash Lime Juice

Orange Fizz.

1 jigger Dry Gin
1 jigger Orange Juice
½ teaspoon powdered sugar

Pineapple Fizz.

1 jigger Dry Gin
1 jigger Pineapple Juice

Royal Fizz.

1 jigger Gin or Whiskey
½ jigger Lemon Juice
1 teaspoon powdered sugar
1 egg

Silver Fizz.

White of an egg
Juice of 1 Lime
1 jigger Dry gin
1 teaspoon powdered sugar

Sloe Gin Fizz.

1 jigger gin or Whiskey
Juice of ½ lemon
1 teaspoon powdered sugar

Whiskey Fizz.

1 teaspoon powdered sugar.
Juice of ¼ lemon or ½ lime
2-3 dashes of White of 1 egg
1 jigger Bourbon or Rye Whiskey.

Flips.

Brandy Flip.

1 fresh egg thoroughly beaten
1 tablespoon powdered sugar

1 jigger Brandy
Little nutmeg on the top.

Gin Flip.
1 teaspoon powdered sugar
1 jigger Dry gin
1 egg

Glasgow Flip.
Beat 1 egg thoroughly
Juice of 1 lemon
2 tablespoon powdered sugar
Balance cold gingerale

Port Wine Flip.
1 egg
2 tablespoon powdered sugar
1 ½ wineglass portwine
Nutmeg on the top.

Sherry Flip.
Like Port Flip, using sherry for Port.

Whiskey Flip.
Like Brandy Flip, using Whiskey for Brandy.

F r a p p e s .

Absinthe Frappe.
3 dashes Benedictine
1 pony Absinthe
1 jigger water

Shake until outside appears frosty.

Frappe Cafe Royal.

Consists of $\frac{3}{4}$ black coffee and $\frac{1}{4}$ brandy, frapped in a cooler, and drunk while the mixture is yet in a semifrozen state. It is very potent.

Champagne Frappe.

Place the bottle in the champagne cooler. Fill with shaved ice well salted and whirl the bottle until the wine becomes almost frozen.

Pick me up Frappe. E.

1 pony Cognac

1 pony French Vermouth

1 pony Absinthe

Shake until outside appears frosty.

Vermouth Frappe.

Fill the glass $\frac{1}{2}$ full with shaved or cracked ice. Add 1 jigger French Vermouth. Fill with cold Seltzer or Appolinaris water and frapp it in cooler.

H i g h b a l l s .

Bourbon Highball.

2 cubes ice

1 jigger Bourbon Whiskey

Use an 8 ounce tall glass and fill with carbonated water or gingerale. Serve with a small bar spoon in the glass and a piece of lemon peel if desired.

Scotch Highball

Rye Highball

Made in the same manner as Bourbon Highball using the respective liquor in place of Bourbon.

Juleps

Mint Julep.

1 tablespoon powdered sugar dissolved in 2 ½ tablespoon water. 3-4 sprigs fresh mint are pressed well in the sugar and water. Add 1 ½ - 2 ½ pony Cognac, fill tumbler with fine shaved ice, withdraw

the crushed sprigs of mint and insert fresh mint in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet, Arrange berries and small pieces of sliced orange on top in a tasty manner, dash with Jamaica Rum and sprinkle with sugar o top. Serve with a straw.

Brandy Julep.

Gin Julep.

Whiskey Julep.

Are all made in the same manner as the above mint julep, omitting the fancy fixings.

Pineapple Julep.

Peel, slice and cut up a ripe pineapple into a glass bowl, add the juice of two oranges, a gill of raspberry syrup, a gill of maraschino, a gill of old Gin, a bottle of sparkling Moselle, and about a pound of pure ice crashed real fine or shaved. Mix, ornament with berries in season, and serve in cocktail-glasses.

This is enough for 5 persons.

L e m o n a d e s .

Cordial Lemonade.

Make aplain lemonade. Ornament with fruits in season. Then pour in slowly ½ pony of the cordial desired.

Italian Wine Lemonade.

2 teaspoon powdered sugar, little water
5-6 dashes lemon juice
½ glass shaved ice
1 wineglass Sherry, claret or port wine
Fill with water, stir well. Dress the top with fruits and serve with straw.

Orgeat Lemonade.

1 teaspoon powdered sugar
5-6 dashes Lemon juice
1 Wineglass Orgeat
¾ glass shaved ice
Fill the glass with water, stir well and dress with fruit and serve with straw.

Wine Lemonade.

1 ½ tablespoon sugar
Juice of ½ lemon
Fill glass ¾ full with shaved ice
Add a tablespoon raspberry or strawberry syrup, a dash or 2 of port wine, dress with fruit, fill with water, stir or shake well before adding the fruit.

Wine Lemonade.

Fill glass with shaved ice
3-4 dashes lemon juice
2 tablespoon powdered sugar
1 wineglass of any wine desired
fill with water, shake well, dress with fruit and serve with straw.

P o u s s e e C a f e s .

American Pousse Cafe.

½ pony Maraschino
½ pony Curacao
½ pony Chartreuse green
½ pony Anisette
½ pony Brandy

Keep colors separate. Burn, setting fire to the brandy.

American Flag Pousse Cafe.

½ jigger Grenadine

½ jigger Creme de Menthe, white

½ jigger Creme de Violette

Angel's Kiss Pousse Cafe.

½ pony Creme de Cacao

½ pony Prunelle

½ pony Creme de Violette

½ pony Pure Sweet Cream

French Pousse Cafe.

½ glass Maraschino

Add equal parts Raspberry syrup, Vanilla Cordial, Curacao, Chartreuse and Brandy in order, sufficient to fill Sherrywine-glass.

Jersey Lily Pousse Cafe.

1 jigger Cognac

1 jigger Chartreuse

Paree Pousse Cafe.

1 pony Benedictine

1 pony Curacao

1 pony Kirschwasser

Parisian Pousse Cafe No. 1

1 pony Curacao

1 pony Chartreuse

1 pony Brandy

Parisian Pousse Cafe No. 2

1 jigger Maraschino

½ jigger Kirschwasser

½ jigger Chartreuse

Add a little Brandy on top.

Pousse L'Amour.

1 pony Maraschino

Carefully add the yolk of 1 egg

½ pony Vanilla Cordial

½ pony Old Brandy

Santina's New Orleans Pousse Cafe.

½ pony Brandy

½ pony Maraschino

½ pony Curacao
½ pony Jamaica Rum

Punches (Individual).

Agler's Punch.

1 egg

1 dash raspberry syrup

1 tablespoon sugar

Fill with milk, shake well, strain into a fizz-glass, grate a little nutmeg on top.

Arrack Punch.

2 teaspoon powdered sugar with little water
1-2 dashes lemon juice
1 jigger Batavia Arrack
½ glass shaved ice
Shake well, dress with fruit, serve with straw.

Arrack Punch-Hot-
1 teaspoon powdered sugar
1-2 dashes lemon juice
1 jigger Arrack
Fill with hot water, stir well, nutmeg!

Astor Punch.
½ jigger White Creme de Menthe
Little shaved ice in the goblet
½ jigger Sloe Gin on top
Dress with fruit.

Boating Punch.
2 teaspoon powdered sugar
1-2 dashes lemon juice
1-2 dashes lime juice
Add a little water and dissolve.
Fill glass with shaved ice.
Add 1 jigger Rum.
1 pony Brandy
Stir with spoon, dress with fruit, straw.

Boland Punch –Hot-
1 lump sugar
2 jiggers boiling water
1 jigger Scotch Whiskey
1 pony Gingerale

Bourbon or Rye Punch.
Juice of ½ lemon
1 teaspoon sugar
1 jigger Bourbon or Rye Whiskey
Shake well, fine ice, dress with fruits.

Brandy Punch. No. 1.
A little fine cracked ice
1 jigger Brandy
½ teaspoon sugar
2 dashes respberry syrup
1 dash Maraschino
Dress with mint, stir well, add Seltzer.

Brandy Punch No. 2.
2 teaspoon powdered Sugar dissolved water
½ small lemon

½ pony St. Croix Rum

1 jigger Brandy

1 piece pineapple

1-2 slices oranges

Fill glass with ice, shake well, dress with fruits and serve with a straw.

Claret Punch.

3 teaspoon powdered sugar

1 slice lemon

2 slices orange

Fill glass with shaved ice, pour in Claret wine, shake dress with fruit, serve with a straw.

Cohasset Punch.

1 jigger Vermouth

1 jigger Medford Rum

1 dash orange Bitters

2-3 dashes gum syrup

juice of ½ lemon

Serve with preserved peach.

Cosmopolitan Claret Punch.

½ glass shaved ice

½ pony Brandy

1 teaspoon powdered sugar

Fill with Claret to taste, Shake well, dress with fruits and berries.

Curacao Punch.

2 teaspoon powdered sugar

3-4 dashes lemon juice

1 jigger Brandy

1 pony red Curacao

½ pony Jamaica Rum

Ice, dress with fruits, serve with straw.

Egg Milk Punch.

1 egg

2 tespoon powdered sugar

1 jigger Brandy

1 pony St. Croix Rum

½ glass shaved ice

Fill with milk, use shaker.

El Dorado Punch.

2 tablespoon powdered sugar

1 pony Brandy

½ pony Jamaica Rum

½ pony Bourbon Whiskey
1 slice lemon
Fill glass with ice, fruits, straw!

First Regiment Punch.
1 pony Irish Whiskey
1 pony Scotch Whiskey
1 teaspoon powdered sugar
2-3 dashes lemon juice
2 jiggers hot water

Gin Punch.
3 teaspoon powdered sugar
1 pony Seltzer or Appolinaris
1 wineglass Dry Gin
4-5 dashes lemon juice
Fill glass with shaved ice, slice of lemon on top, nutmeg on top.

Grassot Punch.
1 wineglass Brandy
5 drops Curacao
2 teaspoon simple syrup
1 teaspoon strawberry syrup
1 gill of water
The peel of a small lemon, sliced.
Mix well, on top peach or apricot. Very good when made hot.

Hot Irish Punch.
3 teaspoon powdered sugar
1-2 dashes lemon juice
1 jigger Irish Whiskey
Fill with hot water, slice of lemon and nutmeg!

Kirschwasser Punch.
1 teaspoon powdered sugar
2-3 dashes lemon juice
3-4 dashes Chartreuse
1 jigger Kirschwasser
fill glass $\frac{3}{4}$ full ice, fruits straw!

Medford Rum Punch.
Fill glass with shaved ice
1 teaspoon powdered sugar
2-3 dshes lemon juice
1 jigger Medford Rum
1 dash Jamaica Rum

Stir well, dress with fruits, straw!

Milk Punch.

1/3 glass shaved ice
1 teaspoon powdered sugar
½ pony Brandy
½ pony St. Croix Rum
½ pony Jamaica Rum
Fill fresh Milk, mix well, nutmeg on top!

Milk Punch –Hot-.

2 teaspoon powdered sugar
1 pony St. Croix Rum
1 pony Brandy
Fill glass with hot milk.
Always mix this punch with a spoon!

Millionaire Punch.

Juice of 1 lemon
1 dash Lime Juice
1 teaspoon sugar
1 jigger Bourbon Whiskey
2 dashes Grenadine
Shake well, dress with fruits and add a dash of Creme de Menthe
on top.

Mississippi Punch.

2 teaspoon powd. Sugar in a pony water
2 – 3 dashes lemon juice
½ pony Bourbon Whiskey
½ pony Jamaica Rum
½ pony Brandy
Fill glass with ice, dress with orange.

Orchard Punch.

2 tablespoon orchard syrup
2 – 3 dashes lime or lemon juice
½ pony pineapple syrup
Fill glass with shaved ice
1 jigger califonia Brandy
Dress with fruits, Port on top, straw!

Orgeat Punch.

½ pony Orgeat syrup
1 jigger Brandy
4 –5 dashes lemon juice
Fill glass with shaved ice
Shake, fruits, port on top, straw!

Peach Brandy Punch.

Juice of ½ lemon
1 teaspoon sugar
1 jigger Peach Brandy
Shake well, strain in goblet, fruits!

Philadelphia Punch.

Fill glass with shaved ice
2 teaspoon powdered sugar
1 – 2 dashes lemon juice
1 jigger St. Croix Rum
1 pony Old Brandy
Stir well, dress with fruits, straw!

Planter's Punch.

Juice of ½ lime
1 teaspoon sugar
1 jigger Jamaica Rum
1 dash Cocktail Bitters
Shaved ice, shake well, fill with Seltzer.

Plymouth Punch. Use Champagne Glass!

¼ lemon peel muddled in glass
½ tablespoon sugar
1/3 jigger Sloe Gin
2/3 jigger Rye Whiskey
Stir with spoon, strain into glass containing ½ fresh peach.

Port Wine Punch.

1 teaspoon powdered sugar
½ tablespoon orchard syrup
1 – 3 dashes lemon juice
1 ½ wineglass port wine
Fill glass with ice, stir, fruits, straw!

Roman Punch.

½ glass shaved ice
2 teaspoon powdered sugar
2 – 3 dashes lemon juice
Juice of ½ orange
¼ pony Curacao
1 pony Brandy
½ pony Jamaica Rum
Stir well, dash Port, fruits, straw!

Rum Punch.

Juice of ½ lime or lemon
1 teaspoon sugar
1 jigger Jamaica Rum
1 dash Brandy

Shake well, strain into goblet, fruits!

Sauterne Punch.

The same as Claret Punch but Sauterne wine is substituted for Claret.

Vanilla Punch.

2 teaspoon powdered sugar + little water

3 –4 dashes lemon juice

2 – 3 dashes Curacao

1 jigger Brandy

1 pony Vanilla Cordial

Fill with saved ice, mix well, dress with fruits and berries and serve with straw. You can flavor it with a little Vanilla extract instead of Vanilla Cordial.

Whiskey Punch – Hot -.

Juice of ½ lemon

3 teaspoon powdered sugar

1 wineglass hot water

1 jigger Scot´ch or Irish Whiskey

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the rind. Grate some nutmeg on top.

P u n c h e s (In Punch Bowl Quantities)

African Hot Punch.

Make 1 gallon strong black coffee, give 4 lb sugar into a large bowl, then pour 4 btls brandy and 2 btls Jamaica Rum over the sugar and set the liquid on fire. Let the sugar dissolve then pour in the Black coffee; stir well and you will have an excellent punch for 20 – 25 persons.

Ale Punch.

A quart of mild ale, a wineglass of white wine, one of brandy, one of capillaire, the juice of 1 lemon, a roll of the peel pared thin, nutmeg grated on top and a bit of toasted bread.

Apple Punch.

Lay in a china bowl slices of apples and lemons alternately, each layer being thickly strewn with powdered sugar. Pour over the fruit, when the bowl is half filled a bottle of claret; cover, and let it stand for 6 hrs. Strain through a muslin bag and serve.

Arrack Punch.

Steep in 1 ltr batavia Arrack, 6 lemons cut in thin slices, for 6 hrs. Then the lemon must be removed without squeezing. Dissolve 1 lb of loaf sugar in 1 ltr of boiling water, and add the hot solution on the arrack. Let it stand to cool.

Balaklava Nectar. (for 10 – 12 persons)

Thinly peel the rind of ½ lemon, shred it fine, and put it into a punch bowl, add 4 tablespoon powdered sugar and the juice of 1 lemon. Add 1 gill Marascino, 2 bottles soda, 2 bottles Claret wine, 2 bottles Champagne. Stir well together and dress the top with fruits.

Bimbo Punch.

Made like Arrack Punch, substituting Cognac for Arrack.

Brandy Punch (for 20 persons)

1 gallon water
3 quarts Brandy
½ pint Jamaica Rum
2 pounds sugar
Juice of 6 lemons
3 Oranges sliced
1 Pineapple sliced and quartered
1 Gill Curacao
2 gills raspberry Syrup
Ice, add berries, mix and serve

Brandy and Rum Hot Punch (for 15 persons)

1 quart Jamaica Rum
1 quart Brandy (Cognac)
1 pound Loaf sugar
4 lemons
3 quarts boiling water
1 teaspoon nutmeg
Rub sugar over lemons until it has absorbed all the yellow part, then put the sugar into the punch-bowl; add the ingredients well together, pour over them the boiling water, stirring well; add the rum, cognac and nutmeg. Mix well.

Burgundy Punch (for 12 glasses)

1 quart Burgundy Wine
1 pony Maraschino
1 pony Cognac

1 pony Chartreuse
1 pint Apollinaris water
Juice of ½ lemon
1 wineglass simple syrup
3 slices orange
4 slices lemon
4 slices pineapple quartered
3 slices cucumber rind
10 green grapes or olives
Ice, mix well and serve.

Canadian Punch.

2 quarts Rye Whiskey
1 pint Jamaica Rum
6 lemons sliced
1 sliced pineapple
4 quarts water
sweeten to taste and ice before serving

Century Club Punch.

1 pint Santa Cruz Rum
1 pint Jamaica Rum
5 pints water
Lemon and sugar to taste.

Champagne Punch.

1 quart Champagne
¼ pound sugar
1 Orange sliced
Juice of 1 lemon
3 slices pineapple
1 wineglass raspberry or strawberry syrup. Ornament with fruits,
serve in champagne glass

Cold Punch.

1 quart Arrack
1 quart Port wine
1 quart water or green tea
1 pound loaf sugar
Juice of 8 lemons
Mix, ice and serve

Crimean Cup a la Marmora.

1 pint of Orgeat Syrup
1/3 pint of Cognac
1 gill Maraschino
1 gill Jamaica Rum
1 bottle Champagne
1 bottle Soda
2 lemons and 2 oranges, sliced thin,
a few thin slices of pineapple.

Add sugar to taste, stir well with a ladle and place in a bowl with shaved ice and serve.

Duke of Norfolk Punch (For bottling)

In 10 quarts of French Cognac place the peels of 15 lemons and 15 oranges, pared so thin that not the least of the white is left. Infuse 12 hrs. Have ready 15 quarts of cold water that has been boiled, add to it 7 ½ lb double refined sugar. When well mixed, pour it upon the brandy and peels, adding the juice of the oranges and lemons. Mix well, strain through a fine hair-sieve, into a very clean barrel that has kept spirits, add 2 quarts fresh milk. Stir and then bung it close; bottle the liquor for use observing great care that the bottles are perfectly clean and dry, and the corks of the best quality and well put it. This liquor will keep for many years and improves with the age.

Dry Punch.

2 gallons Cognac

1 gallon water

½ gallon tea

1 pint jamaica rum

½ pint Curacao

Juice of 6 lemons

1 ½ pounds white sugar

Mix well and strain, bottle and keep on ice for 3 – 4 days. The longer the better.

Grandeur Punch.

1 ½ pounds loaf sugar

6 lemons sliced

1 gill Anisette

1 bottle Kummel

6 Oranges sliced

1 bottle Kirschwasser

1/3 gallon water

6 bottles Nordhauser Branntwein

1 gill Curacao red

Stir well with a ladle, surround the bowl with ice and serve in a wineglass.

International Club Punch.

2 bottles Champagne

1 bottle pale sherry

1 bottle cognac

1 bottle Suaterne

1 Pineapple, sliced and cut in small pieces
3 lemons sliced
Sweeten to taste, mix, cool and serve.

La Patria Punch (for 20 persons)

3 bottles iced Champagne
1 bottle Cognac
6 Oranges
1 Pineapple

Slice the Pineapple and oranges into a bowl, pour the Cognac over them, and let them steep for 2 hrs, then add the Champagne and serve immediately.

Moselle Wine Cup (for 12 glasses)

1 quart Moselle wine
1 jigger Maraschino syrup
1 wineglass Brandy
3 pints soda water
5 slices orange
5 slices pineapple
5 slices pear
5 slices lemon, cut thin
3 pieces cucumber rind
8 grapes, not concord
Mix well in a pitcher, containing a big piece of ice.

Nuremberg Punch (for 15 persons)

$\frac{3}{4}$ pound loaf sugar, press upon it, through muslin, then juice of 2 – 4 big oranges, add a little of the peel, cut very thin, pour upon it a quart of boiling water, the third quart of Batavia Arrack, and a bottle of hot, but not boiling red or white French wine, red preferable. Stir all together. It improves with age.

Orange Punch.

The Juice of 3 – 4 oranges
The peel of 1 – 2 oranges
 $\frac{3}{4}$ pound of lump sugar
3 $\frac{1}{2}$ pints boiling water
Infuse for $\frac{1}{2}$ hour, strain, add $\frac{1}{2}$ pint porter; 1 pint rum and cognac, and add water, the more the weaker. A pony Curacao or maraschino improves it.

Philadelphia Fishhouse Punch.

2 $\frac{1}{2}$ wineglasses lemon juice
 $\frac{3}{4}$ pound white sugar

1 gill peach brandy
2 gills Cognac
1 gill Jamaica Rum
2 ½ pints cold water

Pineapple Punch (for 10 persons)

4 bottles Champagne
1 pint Jamaica Rum
1 pint Cognac
1 gill Curacao
Juice of 4 lemons
4 pineapples sliced

Sweeten to taste with powdered sugar. Place the pineapple with 1 lb sugar in a glass-bowl and let it stand until the sugar is well soaked into the pineapple then add all the other ingredients, except the Champagne. Let this mixture stand in ice for 1 hour, then add the champagne. Place a large block ice in the center of the bowl, and ornament it with loaf sugar, sliced oranges and other fruits. Serve in champagne glasses.

Punch a la Romaine (for 10 – 15 persons)

1 quart Rum
1 quart wine
10 lemons
2 sweet oranges
2 pounds powdered sugar
10 eggs

Dissolve the sugar in the juice of lemon and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl containing the mixture on ice for a time then stir briskly while adding the rum and the wine.

Rocky Mountain Punch (for 20 persons)

5 bottles Champagne
1 quart Jamaica Rum
1 pint Maraschino
6 lemons sliced
Sugar to taste.

Mix the ingredients in a large bowl, then place in the center a large square block of ice, ornamented on top with rock candy, loaf sugar; sliced lemons or oranges, and fruits in season.

Tip-Top Punch (for 5 persons)

1 bottle Champagne

2 bottles soda water

1 pony Curacao

2 tablespoon powdered sugar

1 slice pineapple chooped fine

Mix the ingredients together in a small punch-bowl, and serve in champagne-goblets.

Wets Indian Punch.

This Punch is made in the same way as Brandy Punch, but to each glass of punch add a clove or two of preserved ginger, and a little to the syrup.

S a n g a r e e s .

Ale Sangaree

1 teaspoon powdered sugar, dissolved in

1 pony water

Fill with Ale, grate nutmeg on top.

Brandy Sangaree

¼ glass shaved ice

1 pony water

1 jigger Brandy

1 teaspoon powdered sugar

Stir well, dash port wine on top.

Gin Sangaree.

1 teaspoon powdered sugar in a littel water

1 jigger Holland Gin

¼ glass of shaved ice

Stir well dash sherry-wine on top.

Porter Sangaree.

1 teaspoon powdered sugar

¼ glass shaved ice

Fill with porter, stir well, nutmeg!

Port Wine Sangaree.

2/3 glass shaved ice

1 teaspoon powdered sugar

1 ½ wineglass Port wine

Shake well, little nutmeg on top.

Sherry Wine Sangaree.

1 teaspoon powdered sugar

1/3 glass shaved ice

1 wineglass sherry wine

Shake well. Little nutmeg on top.

S l i n g s .

Brandy Sling

1 teaspoon powdered sugar

1 jigger Brandy

For a hot brandy-Sling fill with hot water; stir well, grate a little nutmeg on top. For cold use a lump of ice and water.

Gin Sling.

1 lump sugar dissolved in a little water

1 lump ice

1 jigger Gin

Hot Scotch Whiskey Sling.

1 jigger Scotch Whiskey

1 lump sugar

Fill glass ¾ full with boiling water, grate nutmeg on top.

S m a s h e s

Brandy Smash

1 tablespoon powdered sugar

1 pony water

2 – 3 sprigs of fresh mint, muddled in the glass

1 jigger Brandy

Fill glass ½ full with shaved ice, stir well, strain into a fancy bar glass.

Gin Smash

½ glass shaved ice

2 teaspoon powdered sugar

2 – 3 sprigs fresh mint, muddled

1 jigger Holland Gin

Stir well, strain into a sour-glass, dress with fruit if desired.

Medford Rum Smash

1 teaspoon powd.sugar dissolved in water

2-3 sprigs fresh mint, pressed to extract the essence

1 jigger Medford rum

Stir well, dress with fruit if desired.

Whiskey Smash

2 teaspoon powdered sugar

2 – 3 sprigs of mint, muddled

½ glass shaved ice

1 jigger Whiskey

Stir well. Strain into a fancy or sour glass. Dress with fruit if desired.

Sours

Applejack Sour

1 – 2 teaspoon sugar

2 – 3 dashes lemon or lime juice

1 jigger Old Apple Jack

Stir, strain, dress and serve.

Brandy Sour

1 teaspoon powdered sugar

Juice of ½ lemon or lime

1 jigger Brandy

Add a little Seltzer

Champagne Sour

1 teaspoon powdered sugar

2 – 3 dashes lime or lemon juice

Fill with wine.

Continental Sour.

½ teaspoon powdered sugar

Juice of ½ lemon

1 jigger Whiskey of liquor desired

Shake, strain, dash with claret, serve.

Egg Sour.

1 tablespoon powdered sugar

1 egg

Juice of 1 lemon

Grate nutmeg on top, serve with straw.

Gin Sour

1 teaspoon powdered sugar

4 – 5 dashes lime or lemon juice

1 jigger Dry Gin

Add a little Apollinaris or Seltzer

Jamaica Rum Sour.

Juice of 1 lemon

1 teaspoon sugar

1 jigger Jamaica Rum

1 dash Curacao

Shake well, strain, dress and serve.

Jersey Sour.

Made the same as Applejack Sour.

Medford Rum Sour

Santa Cruz Sour

St. Croix Sour

Are made the same as Jamaica Rum Sour, omitting the Curacao.

Sloe Gin Sour

Juice of ½ lemon

1 jigger Sloe gin

1 teaspoon sugar

Shake, strain, dress and serve.

Whisky Sour

Juice of ½ lemon

1 teaspoon sugar

1 jigger Whisky

Shake, strain, dress and serve.

T o d d i e s

Kentucky Toddy

Dissolve 1 lump sugar in a little water

1 jigger Bourbon Whiskey

1 lump ice

Stir well and serve.

Use an old fashioned glass.

If hot toddy is desired, omit ice, add hot water to taste.

Brandy Toddy

Gin Toddy

Whisky Toddy

These are made in the same manner substituting the respective liquor.

Tom and Jerry

5 pounds sugar

12 eggs

1 wineglass Jamaica rum

1 ½ teaspoon ground cinnamon

½ teaspoon ground cloves

½ teaspoon ground allspice

Beat the Whites of the eggs to a stiff froth , and the yolks until they are as thin as water, mix then together and add the spice and rum, thicken with sugar until the mixture attains the consistency of a light batter.

To one of the above mixture add one wineglass Brandy, and fill a mug, in which it should be served, with boiling water and grate a little nutmeg on top.

Syrups

Banana Syrup

1 gallon white Syrup

1 ounce Essence of banana

Add a few drops of lemon extract.

Wild Cherry Syrup

4 ounces wild Cherry bark, steeped in a pint of cold water 36 hrs.

Press out, and add ½ pound sugar and strain.

Cordial Syrup

35 pound refined lump sugar

3 gallons boiling water

Dissolve the sugar in the water and stir it through flannel.

Gum Syrup

15 pound of loaf sugar

1 gallon water

Boil together for 5 – 6 minutes and add water to make 2 gallons.

Orgeat or Almond Syrup

2 pound sweet Almond

3 ½ pound bitter Almond

3 pints fresh water

6 – 6 ½ pound sugar

Drop both Almonds in boiling water, skin them. After that drop them into cold water to wash them. Then mash them in a (marble) mortar. Squeeze in the juice of 2 lemons, pour part of a pint of clean water into the mortar. Mash thoroughly until the mixture looks like thick milk and no pieces of the almonds are left. Then add another pint of the spring water. Now squeeze the white mash through a hair cloth, or other good strainer. The milk may be caught in a clean basin. Whatever of the almonds is left in the cloth put back into the mortar and mash it over again, adding a little of the spring water, then strain it and mix it with the sugar which must first be boiled and clarified. While adding the almond-milk let the pan of hot sugar be off the fire. When mixed boil a little more, then remove and stir until cold. Pour in a small portion of the tincture of orange flowers, or the least drop of the essence of neroly, and pass the mixture again through the cloth; give the bottles an occasional shake for a few days afterwards; it will keep the syrup from parting.

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