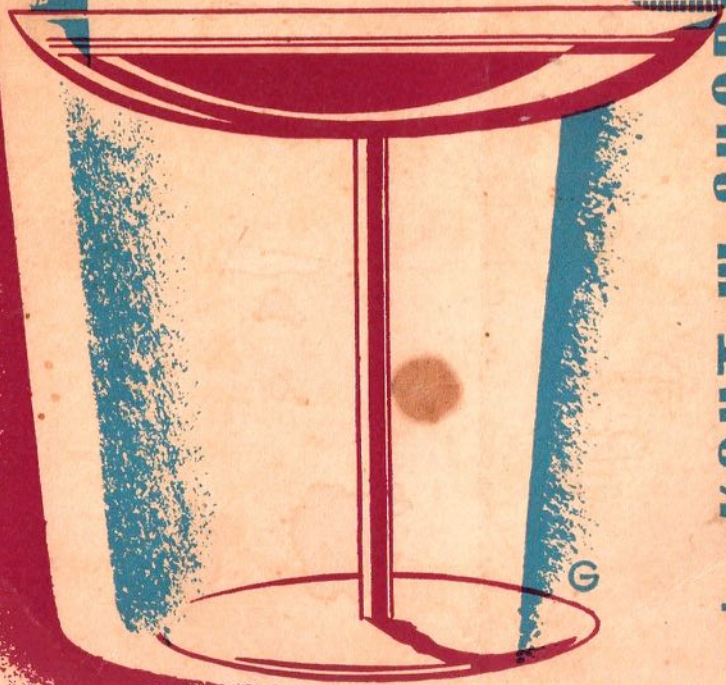


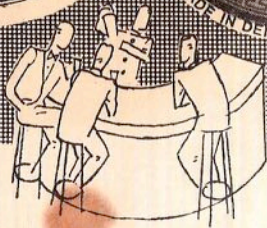
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by **KNUT W. SUNDT**



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KNUT W. SUNDIN

4th EDITION

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Wm. M. Sundin

A FEW WORDS ABOUT THIS BOOK.

I suppose that most people know how to drink a cocktail, but that only a few of them can mix one: That was the inception of this book.

Thus, I will give full instructions as to the mixing of all well-known cocktails, and not only cocktails but also cobbler, egg noggs, fizzes, flips, frappes, highballs, juleps, pousse-café, sours and toddies.

Above all I will tell you how with a comparatively trifling expense it is possible to offer your friends first class drinks at home.

To the amateur mixer this work is dedicated, for him it has been carefully and thoroughly prepared. Here also the sophisticated drinker will find an authentic guide to a broader understanding of an art, to which in truth an old adage may be properly applied: "A little knowledge is a dangerous thing."

The Host and Hostess may follow with assurance the directions given for the creation and serving of drinks upon any and all occasions.

During my practice as a bartender in Sweden and abroad (i. e. for thirteen years on the vessels of the Swedish American Line) I have collected and composed a plurality of recipes of various kinds of drinks of which an abundant selection will be found in this book.

Finally, I do not omit to let you know that I have previously published a similar book of recipes in four editions, and that on account of desires expressed rather frequently from various quarters I have decided to place before the public this third English edition, containing the absolutely latest drinks composed.

Collaborating with me was "Frenchy" Mats E. Berg who helped me greatly in compiling this book of recipes.

Göteborg (Sweden), December 1936.

Knut M. Sundin

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Cocktails.

No. 1. Absinthe Cocktail.

Put 1/2 gill of absinthe in a tumbler, add a little plain syrup of grenadine or anisette and fill up the balance with iced water, add the white of an egg and shake well, strain into a cocktail glass and serve.

No. 2. Alexander Cocktail.

Fill the shaker half full of broken ice and add:

2/3 of Creme of Cocoa

1/3 of Gin

Fresh cream

Shake well and strain into a cocktail glass.

No. 3. Aquarium Cocktail.

Fill a shaker half full with broken ice and add:

2/3 Bacardi Rum

1/3 Cointreau

The juice of half a lime

Shake well and strain into a cocktail glass.

No. 4. Bacardi Cocktail.

Fill the shaker half full of broken ice and add:
2/3 of Bacardi rum, the juice of half a lime, sugar
syrup according to taste. Shake well and strain
into a cocktail glass.

No. 5. Bacardi Rose Cocktail.

Fill the shaker half full of broken ice and add:

1/3 orange juice
2/3 Bacardi Rum
One dash of Grenadine
Cracked ice.

Shake well. Strain into a cocktail glass.

No. 6. Bachelors Club Cocktail.

Fill the shaker half full of broken ice and add:

1/3 of brown cream of Cocoa
1/3 of Brandy
1/3 of fresh cream

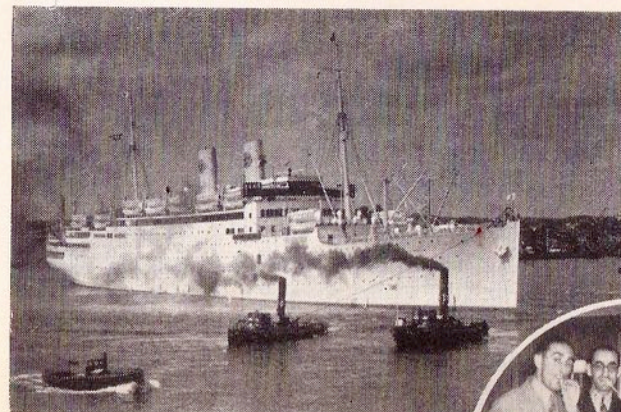
Shake well and strain into a cocktail glass.

No. 7. Bamboo Cocktail.

Fill a large bar glass half full of broken ice
and add.

3 dashes of Angostura bitters
3 dashes of Orange bitters
1/2 glass of Dry Vermouth
1/2 glass of Dry Sherry wine

Stir up well, strain into a cocktail glass and
add a cherry.



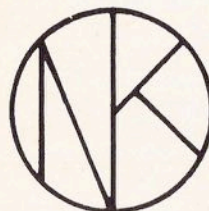
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No. 8. Bijou Cocktail.

Fill the shaker half full of broken ice and add:

1 dash of Orange bitters
4 dashes of White Curacao
4 dashes of Green Chartreuse
1/2 glass of Dry Gin
1/2 glass of Italian Vermouth

Shake well, strain into a cocktail glass and add
an olive or a cherry according to taste.

No. 9. Brandy Cocktail.

Fill the bar glass half full of broken ice and add:

One or two dashes of Angostura bitters
3 dashes of Curacao
One glass of Brandy

Stir up well, strain into a cocktail glass.

No. 10. Brooklyn Cocktail.

Fill a large bar glass half full of broken ice
and add:

2 dashes of Angostura bitters
2 dashes of Maraschino
1/2 glass of Whisky
1/2 glass of Italian Vermouth

Stir up well, strain into a cocktail glass and
add a cherry.

No. 11. Bronx Cocktail.

Fill the shaker half full of broken ice and add:

The juice of a quarter of an orange
1/2 of Dry Gin
1/4 of Dry Vermouth
1/4 of Italian Vermouth

Shake well and strain into a cocktail glass.

No. 12. Black Mammy Cocktail.

Fill the shaker half full of broken ice and add:

2/3 Jamaica Rum
1/3 Kummel
Grape fruit juice
Sugar according to taste
Two dashes of Angostura bitters

Shake well and strain into a cocktail glass.

No. 13. Caresse interieure.

(Bosom Caresser)

Fill the shaker half full of broken ice and add:

1/3 of Brandy
1/3 of Curacao
1/3 of Grenadine syrup
The yolk of a fresh egg

Shake well, strain into a tumbler.

No. 14. Champagne Cocktail.

In a champagne glass put a lump of sugar, soak it with Angostura Bitters, squeeze the essence of two or three lemon peels in the glass, add a lump of ice and fill the glass with iced Champagne, stir up slightly with the mixing spoon, squeeze and drop another piece of lemon peel in the glass.

No. 15. Champs Elysées Cocktail.

Fill the shaker half full of broken ice and add:

1/3 of Brandy
1/3 of Chartreuse
1/3 of sweetened lemon juice
1 dash of Angostura bitters

Skake well and strain into a small wine glass.

No. 16. Chatham Cocktail.

Fill the shaker half full of broken ice and add:

5 dashes of Maraschino
2 dashes of Angostura bitters
3 dashes of syrup
2/3 of Dry Gin

Shake well, strain into a cocktail glass with a cherry and squeeze lemon peel on top.

No. 17. Chicago Cocktail.

The Chicago Cocktail (also called Fancy Brandy Cocktail) is a plain Brandy cocktail with a little Champagne on the top, squeeze the lemon peel and drop it in the glass.

Before straining the mixture into the cocktail glass, moisten the outside borders of the glass with lemon juice and dip into pulverized sugar.

No. 18. Coffee Cocktail.

Fill a shaker half full of broken ice and add:

1 teaspoonful powdered sugar
1 fresh egg
1 glass of Portwine
1/2 glass of Cognac Brandy

Shake up very thoroughly and strain into a medium bar goblet, grate a little nutmeg on top before serving.

No. 19. Clover Club Cocktail.

Fill the shaker half full of broken ice and add:

The white of a fresh egg
The juice of a small fresh lime or of a lemon
One teaspoon of Grenadine syrup
2/3 of Dry Gin
1/3 of Dry Vermouth

Shake well and strain into a wine glass.

No. 20. Clover Leaf Cocktail.

The Clover Leaf is a Clover Club shaken up with one or two sprigs of fresh mint, and decorate with a mint leaf on the top.

No. 21. Corpse reviver Cocktail.

Fill a shaker half full of broken ice and add:

1/4 of Italian Vermouth
1/4 of Absinthe
1/2 of Brandy

Shake well and strain into a cocktail glass.

To be taken before noon, or whenever steam and energy are needed.

No. 22. Cuban Manhattan Cocktail.

Fill the shaker half full of broken ice and add:

Half a cocktail glass of Bacardi Rum
Half a cocktail glass of Italian Vermouth
A few drops of Angostura bitters

Shake well and strain into a cocktail glass.

No. 23. Daiquiri Cocktail.

Fill the shaker half full of broken ice and add:

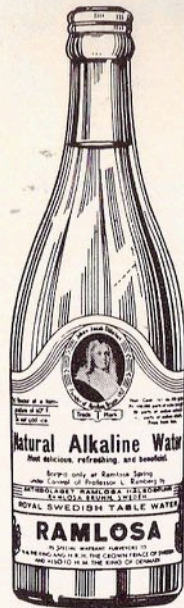
2/3 of Bacardi
The juice of half a lime
Sugar according to taste

Shake well and strain into a cocktail glass.

Drink



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No. 24. Daiquiri Florida Cocktail.

Fill a shaker half full of shaved ice and add:

The juice of a lime
One glass of Bacardi Rum
4 dashes of Maraschino Liqueur
Sugar according to taste

Shake well and strain into a large Cocktail glass.

No. 25. Doctor's Cocktail.

Fill the shaker half full of broken ice and add:

2/3 of a glass of Swedish Punsch
1 dash of Angostura bitters
1/3 of lemon juice

Shake well and strain into a cocktail glass.

No. 26. Dubonnet Cocktail.

Fill a bar glass half full of broken ice and add:

2/3 of Dubonnet
1/3 of Gin

Stir up and strain into a cocktail glass.
Squeeze lemon peel on top.

No. 27. Ebba Cocktail.

Fill the shaker half full of broken ice and add:

1/3 Cointreau
1/3 Dry Gin
1/3 of lemon juice
2 dashes of Absinthe

Shake well and strain into a cocktail glass.

No. 28. **Eternal Sunshine.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Half a glass of Dry Gin
Half a glass of Swedish Punsch
2 dashes of Grenadine syrup

Shake well, strain into a cocktail glass and add a cherry.

No. 29. **Fernet Branca Cocktail.**

Fill a shaker half full of broken ice and add:

1/4 of Fernet Branca
1/4 Italian Vermouth
1/2 Dry Gin

Shake well and strain into a cocktail glass.

No. 30. **Greta Garbo Cocktail.**

Fill the shaker half full of broken ice and add:

The juice of half a lime
3 dashes of Grenadine
1 dash of Absinthe
1/3 of Cointreau
2/3 of Bacardi Rum

Shake well and strain into a cocktail glass.

No. 31. **Gripsholm Cocktail.**

Fill the shaker half full of broken ice and add:

2 dashes of Angostura bitters
2 dashes of Orange bitters
2 dashes of Brown Curacao
1/3 of Benedictine
1/3 of Italian Vermouth
1/3 of Dry Vermouth

Shake well, strain into a cocktail glass and add a cherry.

No. 32. **Happy Days Cocktail.**

Fill the shaker half full of broken ice and add:

1/3 of Apricot Brandy
1/3 Cointreau
1/3 Gin
The juice of half a lime

Shake well and strain into a cocktail glass.

Decorate with a slice of lime with a drop of grenadine on the top.

No. 33. **Hula Hula Cocktail.**

Fill the shaker half full of broken ice and add:

2/3 of Dry Gin
1/3 of Italian Vermouth
One teaspoonful of Curacao

Shake well and strain into a cocktail glass.

The Hula Hula originates from Hawaii.

No. 34. **Isle of Pines Cocktail.**

Fill the shaker half full of broken ice and add:

One teaspoonful of sugar
1/3 Grapefruit juice
2/3 Bacardi Rum

Shake well and strain into a cocktail glass.

No. 35. **Jack Rose Cocktail.**

Fill the shaker half full of broken ice and add:

The juice of a fresh lime or lemon
2/3 glass of Apple Jack Brandy
A teaspoonful of grenadine syrup

Shake well and strain into a cocktail glass.

No. 36. K. W. S. Cocktail.

Fill a bar glass half full of broken ice and add:

1 5 Kummel
2 5 Whisky, Rye
2 5 Sherry wine
1 dash of Angostura bitters

Stir up and strain into a cocktail glass, add a cherry.

No. 37. Knut's Habana Cocktail.

Fill a shaker half full of broken ice and add:

2/3 Bacardi Rum
1/3 Swedish Punsch
The juice of half a lime

Shake well and strain into a cocktail glass.

No. 38. K. S. S. S. Jubilee Cocktail.
1930.

(Royal Swedish Yacht Club Cocktail.)

Fill the shaker half full of broken ice and add:

2/3 of Bacardi Rum
1/3 of Green Curacao
The juice of half a lime

Shake well, strain into a cocktail glass and add a cherry.



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No. 39. **Kungsholm Cocktail.**

Fill the bar glass half full of broken ice and add:

One or two dashes of Angostura bitters
 4 dashes of Cointreau
 2/3 of Brandy
 1/3 of Italian Vermouth

Stir well and strain into a cocktail glass, add a cherry. A dash of Absinthe gives a good taste to this drink.

No. 40. **Manhattan Cocktail.**

Fill a bar glass half full of broken ice and add:

1 or 2 dashes of Angostura bitters
 2/3 of Rye Whisky
 1/3 of Italian Vermouth

Stir well, strain into a cocktail glass and add a cherry.

No. 41. **Marconi Cocktail.**

Fill the bar glass half full of broken ice and add:

2 dashes of Angostura bitters
 2/3 of Dry Gin
 1/3 of Italian Vermouth

Stir up and strain into a cocktail glass, add a cherry.

No. 42. **Martini Cocktail (Dry).**

Fill the bar glass half full of broken ice and add:

1 dash of Orange bitters
 2/3 of Dry Gin
 1/3 of Dry Vermouth

Stir up and strain into a cocktail glass, squeeze lemon peel on top add an olive.

No. 43. Martini Cocktail (Sweet).

Fill the bar glass half full of broken ice and add:

- 1 dash of Orange bitters
- 2/3 of Dry Gin
- 1/3 of Italian Vermouth

Stir up and strain into a cocktail glass, add a cherry.

No. 44. Mary Pickford.

Fill the shaker half full of broken ice and add:

- 2/3 of Bacardi Rum
- 1/3 of Pineapple juice
- 2 dashes of Grenadine syrup

Shake well and strain into a cocktail glass.

No. 45. Metropolitan Cocktail.

Fill the bar glass half full of broken ice and add:

- 4 dashes of Absinthe
- 2 dashes of Angostura bitters
- Half a glass of Italian Vermouth
- Half a glass of Brandy

Stir up and strain into a cocktail glass, add a cherry, squeeze lemon peel on top.

No. 46. Millionaire Cocktail.

Fill the shaker half full of broken ice and add:

- The white of a fresh egg
- 2 dashes of Curacao
- 1/3 of Grenadine syrup
- 2/3 of Rye Whisky

Shake well and strain into a small wine glass.
A dash of Absinthe may be added if desired.

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No. 47. Milk Of The Wild Cow Cocktail.

Fill the shaker half full of broken ice and add:

2/3 of Dry Gin
1/3 of Grenadine
1 teaspoonful of fresh cream

Shake well and strain into a cocktail glass.

No. 48. Mas-Olle Cocktail.

Fill a shaker half full of broken ice and add:

1 glass of Brandy
1 glass of Cointreau
1 glass of Gin
The juice of 1/4 of a lemon
4 or 5 dashes of Absinthe

Shake well and strain into a cocktail glass.

No. 49. Mojito.

Cuban Old fashion.

Put a teaspoonful sugar in a tumbler or old fashion glass, add one glass of Bacardi Rum and two lumps of ice, the juice of half a lime. Stir up, and decorate with green mint on top.

The Mojito is always prepared and served in the same glass.

No. 50. North Cape Cocktail.

Fill a shaker half full of broken ice and add:

1/3 Benedictine
1/3 Cognac Brandy
1/3 Dry Vermouth

Before mixing the above ingredients, prepare a cocktail glass as follows:

Rub a slice of lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass.

Shake well and strain into the prepared glass.

No. 51. Old Fashioned Cocktail.

Put a piece of sugar in a tumbler with a strong bottom and soak with Angostura bitters. Reduce it with a muddler or spoon, add one glass of Rye Whisky and a lump of ice. Stir up and drop lemon peel squeezed in the glass. Add some fruits like sliced orange, lemon, pineapple, cherries.

The Old Fashioned Cocktail is always prepared and served in the same glass.

No. 52. Olle Cocktail.

Recipe by Olle, the well known bartender of the Vikings in Paris.

Put a large lump of ice in a tumbler and add:

Half a cocktail glass of Gin
Half a cocktail glass of Cointreau
Fill the balance with Champagne

No. 53. Olle Pick-me-up.

Put a large lump of ice in a tumbler and add:

Half a cocktail glass of Brandy
Half a cocktail glass of Bacardi
A few drops of lemon juice
A dash of Grenadine syrup

Stir well and fill the balance with Champagne.

No. 54. Orange Blossom Cocktail.

Half a cocktail glass of dry Gin and half a glass of fresh orange juice, iced and well shaken with two dashes of orange bitters. Two or three dashes of Grenadine syrup, if desired sweet.

No. 55. Oyster Cocktail.

Take a portwine glass and add:

2 teaspoonful of Tomato Ketchup
2 cleaned oysters

Fill up with dry Sherry wine, add half a slice of a lemon, serve with a teaspoon.

No. 56. Ping Pong Cocktail.

Fill the bar glass half full of broken ice and add:

2 dashes of Orange bitters
1/3 of Italian Vermouth
1/3 of Dry Gin
1/3 of Malaga Wine

Stir up and strain into a cocktail glass, add a cherry, squeeze lemon peel on top.

No. 57. Pick-me-up Cocktail.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
3/6 of Brandy
2/6 of Jamaica Rum
1/6 of Grenadine syrup
5 dashes of Maraschino

Shake well and strain into a cocktail glass.

No. 58. Portwine Cocktail.

Fill a large bar glass half full of broken ice and add:

2 dashes of Jamaica Rum
2 dashes of Angostura bitters
3/4 of a glass of Portwine
1/4 of a glass of Brandy

Stir up and strain into a cocktail glass with grated nutmeg on top.

No. 59. **Prairie Oyster Cocktail.**

Pour into a large cocktail glass following ingredients:

2 dashes of vinegar
The yolk of 1 egg
1 teaspoonful Worcestershire Sauce
1 teaspoonful Tomato Ketchup
1 dash pepper on top

Do not break the yolk of the egg.

No. 60. **President Cocktail.**

Fill a bar glass half full of broken ice and add:

2/3 of Bacardi Rum
1/3 of Dry Vermouth
1 teaspoonful of Grenadine

Stir up and strain into a small tumbler, add a cherry and the peel of an orange.

No. 61. **Prince of Wales Cocktail.**

Fill the shaker half full of broken ice and add:

The juice of 1/4 of a lemon
One glass of Cognac
4 dashes of Benedictine

Shake well, strain into a champagne glass and fill up with Champagne.

No. 62. **Red Devil Cocktail.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon or lime
One glass of Chartreuse
One glass of Dry Gin
4 dashes of Absinthe
4 dashes of Grenadine syrup

Shake well and strain into a champagne glass.

No. 63. **Regina Cocktail.**

Fill the bar glass half full of broken ice and add:

3 dashes of Angostura bitters
2/5 of Brandy
2/5 of Whisky
1/5 of Brown Curacao

Stir well and strain into a cocktail glass, add a cherry and squeeze lemon peel on top.

No. 64. **Red Lion Cocktail.**

Fill the bar glass half full of broken ice and add:

4 dashes of Raspberry syrup
4 dashes of Benedictine
2 dashes of Anisette
One glass of Whisky

Stir well and strain into a cocktail glass with a cherry, squeeze lemon peel on top.

No. 65. **Rex Cocktail.**

Fill the bar glass half full of broken ice and add:

2 dashes of Benedictine
2 dashes of Anisette
Half a glass of Dry Vermouth
Half a glass of Dry Gin

Stir well up and strain into a cocktail glass and add a cherry and squeeze lemon peel on top.

No. 66. **Rose Cocktail.**

Fill a shaker half full of broken ice and add:

1 dash of lemon juice
1/4 Cherry Brandy
1/4 Dry Vermouth
1/2 Dry Gin

Shake well and strain into a cocktail glass. Frost edge of cocktail glass with sugar.

No. 67. Royal Clover Club Cocktail.

The Royal Clover Club Cocktail is made the same way as the Clover Club but the yolk of the egg is used instead of the white of an egg.

No. 68. S. A. L. Cocktail.

Fill the bar glass half full of broken ice and add:

- 3 dashes of Angostura
- 4 dashes of Brown Curacao
- 3 dashes of anisette
- Half a glass of Italian Vermouth
- Half a glass of Rye Whisky

Stir up and strain into a cocktail glass, add a cherry.

No. 69. Saratoga Cocktail.

Fill the bar glass half full of broken ice and add:

- 3 dashes of Angostura bitters
- 3 dashes of Pineapple juice
- 2 dashes of Maraschino
- 1 glass of Brandy

Stir well and strain into a cocktail glass, add a cherry, squeeze lemon peel on top.

No. 70. "Spring Feeling" Cocktail.

Fill a shaker half full of broken ice and add:

- 1/3 of Chartreuse
- 2/3 of Dry Sherry Wine
- The juice of half a lime
- 1 dash of Grenadine

Shake well and strain into a cocktail glass, add a cherry.



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No. 71. Sherry Cocktail.

Fill the bar glass half full of broken ice and add:

4 dashes of Orange bitters

One glass of Dry Sherry Wine

Stir well and strain into a cocktail glass.

No. 72. Cherry Brandy Cocktail.

Fill the bar glass half full of broken ice and add:

1/5 of Cherry Brandy

1/5 of Italian Vermouth

2/5 of Dry Vermouth

1/5 of Dry Gin

Stir up and strain into a cocktail glass, add a cherry.

No. 73. Side Car Cocktail.

Fill the shaker half full of broken ice and add:

3 dashes of lemon juice

Half a glass of Cointreau

Half a glass of Brandy

Shake well and strain into a cocktail glass.

No. 74. Silver Cocktail.

Fill the bar glass half full of broken ice and add:

3 dashes of Orange bitters

1 dash of sugar syrup

3 dashes of Maraschino

Half a glass of Dry Vermouth

Half a glass of Dry Gin

Stir up and strain into a cocktail glass.

No. 75. Spanish town Cocktail.

Fill the shaker half full of broken ice and add:

One glass of Jamaica Rum
Half a teaspoonful of sugar syrup

Shake well, strain into a wine glass and add
grated nutmeg on top.

No. 76. Speedway Cocktail.

Fill the bar glass half full of broken ice and add:

3 dashes of Orange bitters
4 dashes of Maraschino
3 dashes of Anisette
One glass of Whisky

Stir up and strain into a cocktail glass.

No. 77. St. James Cocktail.

Fill the bar glass half full of broken ice and add:

6 dashes of Angostura bitters
4 dashes of sugar syrup
3 dashes of brown Curacao
2 dashes of Anisette
1 glass of Jamaica Rum

Stir up and strain into a cocktail glass and
drop the peel of a lemon in the glass.

No. 78. Stinger Cocktail.

Fill the shaker half full of broken ice and add:

2/3 of Brandy
1/3 of Green Creme de Menthe

A dash of Absinthe gives a good taste to this
drink.

Shake well and strain into a cocktail glass.

No. 79. Stomach reviver Cocktail.

Fill a shaker half full of broken ice and add:

5 dashes of Fernet Branca bitters
1/5 of Angostura bitters
2/5 of Brandy
2/5 of Kummel

Shake well and strain into a cocktail glass.

No. 80. Suisse Cocktail.

Fill a shaker half full of broken ice and add:

The white of 1 egg
1/2 of Anisette
1/2 of Absinthe

Shake well and strain into a medium size glass.

A good drink for "the day after the night
before."

No. 81. Three Daggers Cocktail.

Fill the shaker half full of broken ice and add:

Half a glass of Bacardi Rum
Half a glass of Jamaica Rum
The juice of a lime
One dash of sugar syrup or grenadine syrup

Shake well and strain into a cocktail glass.

No. 82. Tuxedo Cocktail.

Fill the bar glass half full of broken ice and add:

2 dashes of Maraschino
2 dashes of Anisette
3 dashes of Angostura
Half a glass of Dry Vermouth
Half a glass of Dry Gin

Stir up and strain into a cocktail glass.

No. 83. Virginia Cocktail.

Fill the shaker half full of broken ice and add:

1 glass of Gin
Juice of 1/2 lemon
1 teaspoonful of sugar

Shake well and strain into a cocktail glass, add a cherry.

No. 84. White Lady Cocktail.

Fill the shaker half full of broken ice and add:

1/3 Cointreau
1/3 Dry Gin
1/3 of Lemon juice

Shake well and strain into a cocktail glass.

No. 85. White Nigger Cocktail.

Fill the shaker half full of broken ice and add:

The juice of 1/2 lime
1/2 glass of Bacardi Rum
1/2 glass of Curacao (White)
2 dashes of Grenadine syrup

Shake well, strain into a cocktail glass and add a cherry.

No. 86. "Whoopee" Cocktail.

Fill a shaker half full of broken ice and add:

1/3 of Dry Vermouth
1/3 of Cognac Brandy
1/3 of Chartreuse

Shake well and strain into a cocktail glass.

WHOOPEE! COMPLIMENTS

FROM

E. T. MOYNAHAN

W. G. SMITH

G. W. HALL

W. R. DOUGLASS





Cobblers.

The cobblers are long drinks, they are very refreshing during hot weather. They can be made with almost any kind of wines and also with whisky, gin, brandy.

No. 87. Brandy Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Rhine wine
One and a half glass of Brandy

Fill up with cold soda water, decorate the top with fruit in season and serve with straws and a spoon.

No. 88. California Cobbler.

Fill a tumbler $\frac{2}{3}$ of broken ice and add:

The juice of half a lemon
Sugar according to taste
One glass of Dry Vermouth
One glass of Portwine
Half a glass of Brandy

Fill up with cold soda water, decorate the top neatly with slices of fruit in season and pour a little claret on top. Serve with straws and a spoon.

No. 89. Champagne Cobbler.

Fill a tumbler $\frac{2}{3}$ of broken ice and add:

The juice of an orange
A teaspoon full of sugar
Half a glass of raspberry syrup
One glass of Brandy

Fill up with Champagne, decorate with fruit in season and serve with straws.

No. 90. Claret Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
One and a half glass of Claret
Half a glass of Brandy

Fill up with cold soda water and stir up, decorate the top neatly with slices of fruits in season, serve with straws and a spoon.

No. 91. Cosmopolitan Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
One glass of Brandy
One glass of Portwine

Fill up with cold soda water, decorate with the peel of a cucumber and slices of fruit in season, serve with straws and a spoon.

No. 92. Curacao Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
One glass of Brown Curacao
Half a glass of Yellow Chartreuse

Fill up with cold soda water, decorate the top with slices of fruit in season, add half a glass of Portwine on the top, serve with straws and a spoon.

No. 93. Hoch Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Rhine wine
Half a glass of Brandy

Fill up with cold soda water, decorate the top neatly with slices of fruit in season, serve with straws and a spoon.

No. 94. Maxim Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of an orange
A teaspoonful of sugar
 $\frac{1}{2}$ a glass of Brandy
 $\frac{1}{2}$ a glass of Portwine

Fill up with soda water, decorate with fruit in season and serve with straws and a spoon.

No. 95. Rocky Mountains Cobbler.

Fill a tumbler $\frac{2}{3}$ of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Gin
 $\frac{2}{3}$ of Anisette
 $\frac{1}{3}$ of Green Curacao

Fill up with cold soda water, decorate the top neatly with slices of fruit in season. Serve with straws and a spoon.

No. 96.

Sherry Cobbler.

Fill a tumbler half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Sherry wine

Fill up with cold soda water and stir up, decorate with fruit slices, serve with straws and a spoon.

No. 97.

St. Charles Cobbler.

Fill the tumbler $\frac{2}{3}$ of broken ice and add:

The juice of half a lemon
Sugar according to taste
Half a glass of Portwine
One glass of Brandy

Fill up with cold soda water, decorate the top neatly with slices of fruit in season, serve with straws and a spoon.

No. 98.

Tip Top Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
Half a glass of Brandy
Half a glass of Brown Curacao

Fill up with Champagne, decorate the top with slices of fruit in season, serve with straws and a spoon.

No. 99.

Whisky Cobbler.

Fill a tumbler $\frac{3}{4}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Mosel wine
Half a glass of Whisky

Fill up with soda water, decorate the top with fruit in season, serve with straws and a spoon.

Egg Noggs.

No. 100. Baltimore Egg Nogg.

This egg nogg is slightly stronger than the usually prepared egg noggs, because it contains:

- 1 fresh egg
- 1 teaspoonful of sugar syrup
- Half a wine glass of Madeira
- One cocktail glass of Brandy
- One cocktail glass of Jamaica Rum

Shake up with fresh milk and strain into a large tumbler, with grated nutmeg on top.

No. 101. Breakfast Egg Nogg.

The ingredients are:

- 1 fresh egg
- Half a cocktail glass of Orange Curacao
- One cocktail glass of Brandy
- Balance with rich milk

Ice well, shake and strain into a tumbler.
Grate cinnamon on top.

No. 102. Egg Nogg.

Fill the shaker half full of broken ice and add:

- 1 fresh egg
- 1 teaspoonful of sugar syrup
- 2/3 of Brandy
- 1/3 of Rum
- Balance with rich milk

Shake well and strain into a tumbler. Add grated nutmeg on top.

No. 103. Eye Opener.

A good eye opener is made as following:

- 1 fresh egg
- 1/3 of Old good Brandy
- 1/3 of Absinthe
- 1/3 of Green Creme de Menthe

Ice well and shake, strain into a wine glass. If this drink does not open the eyes, add a small pinch of red pepper on the top. This will do it properly, and give you a glad eye at the same time.

No. 104. Itchiban Egg Nogg. (Chinese Egg Nogg)

Fill the shaker half full of broken ice and add:

- 1 fresh egg
- 1 teaspoonful of Creme de Cocoa
- 1 teaspoonful of Benedictine
- Half a glass of Cognac Brandy
- Balance with cold rich milk

Shake well, strain into a tumbler with nutmeg grated on top.

Itchiban is for the Chinese number one.

No. 105. Night Cap.

For a good night cap the ingredients are:

- The yolk of a fresh egg
- 1/3 of Anisette
- 1/3 of Curacao
- 1/3 of Brandy

Ice well and shake, strain into a small wine glass.

No. 106. Plain Egg Nogg.

Fill the shaker half full of broken ice and add:

- 1 fresh egg
- 1 teaspoonful of sugar syrup
- One wine glass of Brandy, Whisky, Gin or
Rum, according to taste
- Fill the balance with rich milk

Shake well and strain into a tumbler. Add
grated nutmeg on top.



Fizzes.

No. 107. Brandy Fizz.

Fill the shaker half full of broken ice and add:

- The juice of half a lemon
- Sugar according to taste
- 1 glass of Brandy

Shake well, strain into a tumbler and fill up
with cold soda water.

No. 108. Chicago Fizz.

Fill the shaker half full of broken ice and add:

- The juice of half a lemon
- Half a cocktail glass of Portwine
- Half a cocktail glass Jamaica Rum
- The white of a fresh egg
- Sugar according to taste

Shake well, strain into a tumbler and fill up
with cold soda water.

No. 109. Club Royal Gin Fizz.

Fill the shaker half full of broken ice and add:

- The juice of half a lemon
- 2 teaspoons full of sugar
- 2/3 of Dry Gin
- One fresh egg
- 1/3 of fresh milk

Shake well, strain into a tumbler and fill up
with cold soda water.

No. 110. **Eagles Fizz.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon
A dessert spoon of sugar
The white of a fresh egg
One drop of Vanilla essence
One glass of Dry Gin
Half a glass of fresh cream

Shake well, strain into a tumbler and fill up with cold soda water.

No. 111. **Elk's Own Fizz.**

Fill the shaker half full of broken ice and add:

The white of a fresh egg
1 teaspoonful of sugar
1/3 juice of lemon
1/3 of Rye Whisky
1/3 of Portwine

Shake well, strain into a tumbler and add a slice of pineapple.

No. 112. **Gazette Fizz.**

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
The juice of half a lemon
Sugar according to taste
1 glass of Gin

Shake well, strain into a tumbler and fill up with cold soda water.

No. 113. **Gin Fizz.**

Fill the shaker half full of broken ice and add:

A teaspoonful of sugar syrup
The juice of one lemon
1 glass of Dry Gin

Shake well, strain into a tumbler and fill up with cold soda water. Serve and drink immediately.

No. 114. **Gin Rickey Fizz.**

Put a few lumps of ice in a tumbler, cut a good size lime in half, drop it into the glass, add one glass of Dry Gin, fill up with cold soda water and serve with a spoon.

No. 115. **Golden Fizz.**

A golden fizz is a gin fizz to which the yolk of an egg has been added.

No. 116. **Looping the loop Fizz.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon
One dessert spoon of sugar
The white of a fresh egg
3 dashes of Brown Curacao
3 dashes of Maraschino
Half a glass of Dry Gin
Half a glass of Malaga Wine

Shake well and strain into a tumbler. Fill up with cold soda water.

No. 117. Manhattan Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Italian Vermouth
1 glass of Rye Whisky

Shake well, strain into a tumbler and fill up with cold soda water.

No. 118. Martini Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Gin
Half a glass of Italian Vermouth

Shake well, strain into a tumbler and fill up with cold soda water.

No. 119. Morning Glory Fizz.

Fill the shaker half full of broken ice and add:

The white and yolk of a fresh egg
1 teaspoonful of sugar
1 glass of Gin

Shake well, strain into a tumbler and fill up with cold soda water.

No. 120. Silver Fizz.

A gin fizz with the white of an egg in it.

No. 121. Soul Kiss Fizz.

Fill the shaker half full of broken ice and add:

The juice of half an orange
A teaspoonful of sugar
1 glass of Sherry wine
Half a glass of Whisky
Half a glass of Dry Vermouth

Shake well, strain into a tumbler and fill up with cold soda water.

No. 122. Vermouth Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 1/2 glass of Italian Vermouth

Shake well, strain into a tumbler and fill up with cold soda water.

No. 123. Whisky Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Whisky

Shake well, strain into a tumbler and fill up with cold soda water.

Flips.

Flips belong to the same class of drinks as the egg noggs, but contain the yolk of a fresh egg and never any milk. The different flips are made of Sherry, Port, Claret, Vermouth, Whisky, Brandy etc.

No. 124. Boston Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
1 cocktail glass of Madeira
1 cocktail glass of Rye Whisky

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 125. Brandy Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
One glass of Brandy

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 126. Butterfly Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
Half a glass of Brandy
Half a glass of Brown Curacao
Half a glass of fresh cream

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 127. Cahns Flip.

Fill the shaker half full of broken ice and add:

1 fresh egg (White and yolk)
A dessert spoon of sugar
Half a glass of Portwine
Half a glass of Brandy

Shake well and strain into a small wine glass.

No. 118. Champagne Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
Half a glass of Brandy

Shake well and strain into a large wine glass, fill up with Champagne and stir up.

No. 129. Gin Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
One glass of Dry Gin

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 130. Glasgow Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
3 dashes of raspberry syrup
The juice of half a lemon
One glass of Italian Vermouth
Half a glass of Jamaica Rum

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 131. Morning Glory Flip.

Fill the shaker half full of broken ice and add:

A fresh egg
Sugar syrup according to taste
Half a glass of Brandy
Half a glass of Portwine
3 dashes of lemon juice

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 132. Portwine Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
One glass of Portwine

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 133. Sherry Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
One glass of Pale Dry Sherry

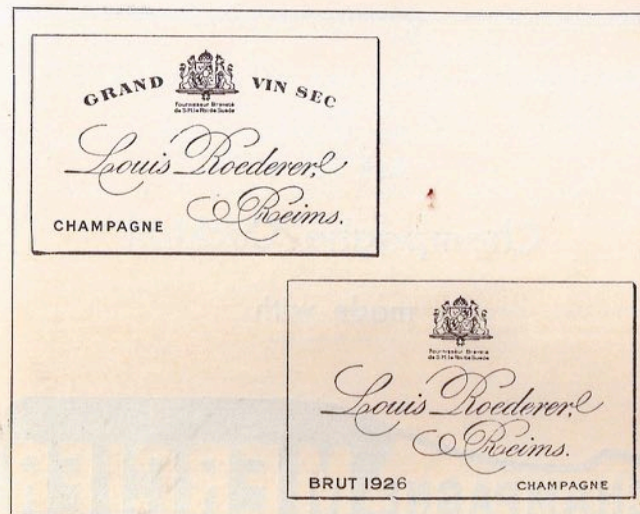
Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 134. Vermouth Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
One glass of Italian Vermouth

Shake well, strain into a small wine glass and add grated nutmeg on top.

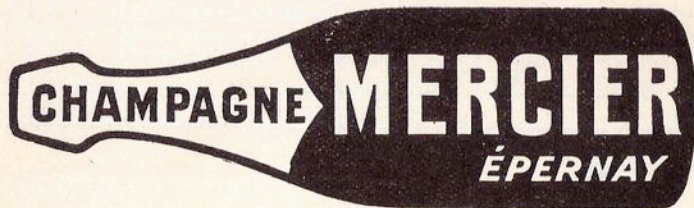


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Martell

Appreciated over the whole
world for two centuries

Ask for a
Champagne Cocktail •

made with



you'll be satisfied
its degree of dryness
just suits

No. 135.

Whisky Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
One glass of Whisky

Shake well, strain into a small wine glass and
add grated nutmeg on top.

Lemonades and Soft Drinks

No. 136. Claret Lemonade.

Is a lemon squash filled up with equal parts of Claret and cold soda water.

No. 137. Fresh Fruit Lemonade.

Fill a tumbler half full of broken ice and add:

The juice of a lemon
Sugar according to taste

Fill up with plain water and stir well, add a cherry, serve, with straws.

No. 138. Fresh Fruit Orangeade.

The Fresh Fruit Orangeade is made like the Lemonade, but Orange juice is used instead of Lemon juice.

No. 139. Grenadine Highball.

Dissolve 4 or 5 tender sprigs of fresh mint with sugar and water until the flavour of the mint is well extracted. Strain carefully into a tumbler and add a cocktail glass full of Grenadine syrup, add some ice, fill the balance with plain water. Decorate tastily with berries or orange, according to season.

No. 140. Hen's dream.

Fill the shaker half full of broken ice and add:

A fresh egg
The juice of half a lemon
The juice of half an orange
Two teaspoonful of Grenadine

Shake well and strain into a small tumbler, squeeze orange peel on top.

No. 141. Orangette.

Take the juice of a strained orange, add sugar syrup according to taste, three or four lumps of ice and the yolk of an egg.

Shake well and strain into a tumbler, fill up with Ginger ale.

No. 142. Prince's Punch.

This refreshing non alcoholic Punch is made by boiling five minutes, to extract the flavour, of equal quantities of sugar syrup and water together with chopped ginger, a little cinnamon and a few cloves. Stand until cold and add the juice of one lemon and two oranges. Put into the shaker with one or two sprigs of mint and shake, well iced. Pour into the tumbler and decorate with mint and fruit in season. Serve with a spoon.

No. 143. Raspberry Highball.

Fill a large tumbler half full of broken ice and add:

One cocktail glass of raspberry syrup
The juice of a lemon

Stir well and decorate with fruit in season, serve with straws.

No. 144. Tropical Fruit Lemonade.

A Tropical Fruit Lemonade is made of the juice of two limes, the juice of one orange, Grenadine to sweeten according to taste, 2 or 3 sprigs of mint. Shake well and strain into a large tumbler half full of broken ice. Fill the balance up with plain water or Ginger ale.

Long Drinks.

No. 145. Bizzi Izzi Highball.

Put two lumps of ice in a large glass and add:

One cocktail glass of Rye Whisky
One cocktail glass of Pale Sherry

A little lemon juice, sweetened to taste, and fill up with mineral water.

No. 146. Canadian Rickey.

In a medium sized glass: the juice of one lime or half a lemon, a cocktail glass of Rye Whisky, a piece of ice, and fill up with Appollinaris or other mineral water.

No. 147. Club Cup.

In a large glass: the juice of a lemon, a piece of ice, a wine glass full of Rye Whisky and a bottle of Ginger ale.

No. 148. Horses Neck.

Place the peel of a lemon in a tumbler with one end hanging over the top of glass, add two lumps of ice and fill the glass with cold Ginger ale.

No. 149. John Collins.

Fill the shaker half full of broken ice and add:

The juice of one and a half lemon
Sugar according to taste
One and a half glass of Genever (Holland Gin)

Shake well and pour this into a large bar glass and fill up with cold soda water, serve with straws.

No. 150.

Kiss-me-quick.

Put 2 or 3 lumps of ice in a tumbler and add:

2 dashes of Angostura bitters

4 dashes of Curacao

Half a glass of Absinthe

Fill up the glass with cold soda water, stir up and serve with straws.

No. 151.

Stiff Horses Neck.

A Stiff Horses Neck is made the same way as Horses Neck and add:

A dash of Angostura bitters

One glass of Gin, Brandy, Whisky etc. as required

No. 152.

Tom Collins.

Fill the shaker half full of broken ice and add:

The juice of one and a half lemon

Sugar according to taste

One and a half glass of Dry Gin

Shake well, pour into a large bar glass and fill with cold soda water. Serve with straws.

Pousse-Cafés.

The Pousse-Cafés are usually served after the meals like Luncheon and Dinner.

They are French drinks, very popular in France.

The different and several liqueurs required in the preparation of these Pousse-Cafés must be held perfectly separate from each other. The best way is to pour the liqueurs from the bottles into a spoon, and thereupon slowly into the glass along its side.

A Pousse-Cafés may contain 8 different liqueurs, or only 2 or 3 ones.

No. 153.

The American Flag Pousse-Café.

The ingredients are:

1/5 of the capacity of the Pousse-Café glass of
Grenadine syrup

1/5 ditto of Maraschino

1/5 ditto of Yellow Chartreuse

1/5 ditto of Green Curacao

1/5 ditto of Brandy

No. 154.

Jersey Lily.

Equal parts of Brandy and Yellow Chartreuse.

The latter being the heaviest liqueur should be poured out first, the Brandy floating on the top of it.

No. 155. Pousse l'amour.

Pour into a cocktail glass without mixing:

The yolk of a fresh egg
1/3 Anisette
1/3 Green Curacao
1/3 Brandy

This drink should be taken in one gulp.

No. 156. Pousse-Café Francais.

The ingredients are poured out into the Pousse-Café glass in the following order and quantities:

1/6 of the capacity of the Pousse-Café glass of
Raspberry syrup.
1/6 ditto of Anisette
1/6 ditto of Brown Curacao
1/6 ditto of Green Curacao
1/6 ditto of Yellow Chartreuse
1/6 ditto of Brandy

The Pousse-Cafés are also called "Rainbow" because of the similarity of its colours.

No. 157. Pousse-Café Parisien.

The ingredients are:

1/5 of the capacity of the Pousse-Café glass of
Syrup of Grenadine
1/5 ditto of Maraschino
1/5 ditto of Brown Curacao
1/5 ditto of Yellow Chartreuse
1/5 ditto of Fine Champagne

Punches.

Punches are numerous and various. They can be served either cold or hot. When served cold they are generally decorated with fruits in season, when served hot a slice of lemon on top is sufficient.

No. 158. American Punch.
(4-6 persons)

Fill a stew pan with following ingredients:

4 pieces of sugar
1 little piece of cinnamon
Lemon peel
5 cloves
Half a wine glass of Whisky
Half a glass of Portwine
Two wine glasses of plain water

Let boil and serve in a tumbler.

No. 159. Real Swedish Christmas
Punch (Julglögg).

One Liter Swedish "Kronbrännvin" = 45 volym percent alcohol to be poured into an iron pot.
One bottle of Claret.

The following spices to be added:

15 Cardamoms, of which the husks are a little crushed
20 Cloves
3 Peels of better oranges
4 Figs
2 ozs. Dessert raisins
4 ozs. Sweet almonds, peeled
Abt. 6 inches long cinnamon

To be warmed with the cover on and when it begins to boil an iron grill is laid on the pot and then is added 1/2 lb. of loaf sugar, on which the "glögg" is lit. When the sugar is melted the flame is extinguished by putting the cover on. To be served in wine glasses with raisins and almonds.

No. 160. **Night Punch.**

Fill a stew pan with following ingredients:

6 dashes of Raspberry syrup
Half a cocktail glass of Whisky
Half a cocktail glass of Madeira
Half a cocktail glass of Claret
A wine glass of plain water

Let boil and serve in a tumbler.

No. 161. **Milk Punch.**

Fill the shaker half full of broken ice and add:

1 tablespoonful of sugar syrup
1/3 of Jamaica Rum
2/3 of Brandy
Balance with rich milk

Shake well and strain into a tumbler, put nutmeg on top.

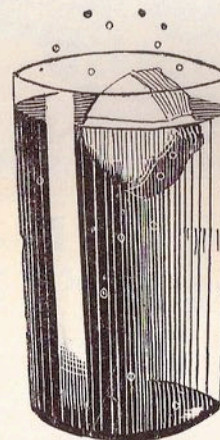
No. 162. **Mint Julep.**

Dissolve 4 or 5 tender sprigs of mint with sugar until the flavour of the mint is well extracted. Strain very carefully into a large tumbler, add chipped ice and two glasses of Rye Whisky. Stir up well, dash a little Rum on top. Insert 2 or 3 sprigs of mint with the leaves upwards, which have been dipped into powdered sugar before. Decorate gently with fruits in season.

IN JAMAICA IT'S

CHARLEY'S PUNCH BOWL

FOR THE FINEST OF ALL RUM DRINKS



THE
"CHARLEY COLLINS"
ALSO

CHARLEY'S
Jamaica **RUM**

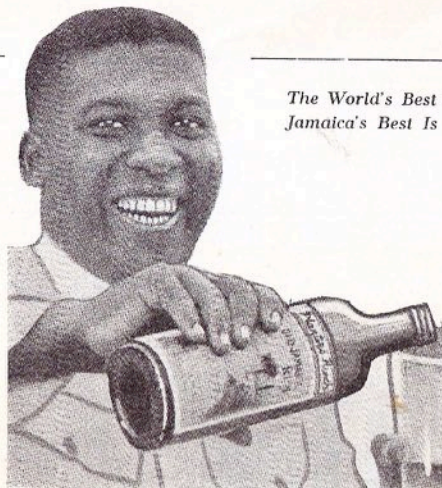
Charley Collins.

The juice of one green lime.

1/2 Tablespoonful of plain sugar syrup or refined sugar.

1 1/2 ounces **Charley's Fine Old Jamaica Rum.**

Fill glass with Seltzer or any Sparkling Water.
Use half pint glass.



The World's Best Is Jamaica Rum
Jamaica's Best Is **MYERS'S** Rum

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(Bottled in Bond) and the best imported
Wines and Spirits, obtainable for im-
mediate delivery, by the bottle and
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Myers's Old Plantation Cocktail.

1/3 lemon juice

2/3 MYERS'S FINE OLD JAMAICA RUM

1/2 Teaspoonful sugar for each cocktail. Add a dash of Bitters.

Plenty of ice. Shake thoroughly and serve with a Cherry in a cocktail glass.

No. 163. **Planters Punch.**

This drink is very popular on the Island of
Jamaica and principally in Kingston.

The ingredients are:

1 wine glass of Jamaica Rum
The juice of a fresh lime
A tablespoonful of sugar syrup
1 dash of Angostura bitters

Shake well and pour into a tumbler, add a
cherry.

No. 164. **Port Negus Punch.**

Fill a stew pan with following ingredients.

3 pieces of sugar
A few dashes of any liqueur
5 cloves
1 wine glass of Portwine
Half a wine glass of Cognac Brandy

Let boil and serve in a tumbler, add some
grated nutmeg on top.

No. 165. **Rum Punch.**

Fill the shaker half full of broken ice and add:

1 tablespoonful of plain syrup or Curacao
The juice of half a lemon
1 wine glass of Jamaica Rum

Shake well and strain into a tumbler, add cold
soda water.

Sling.

The slings are all made the same way. One has only to substitute the base liqueur. When desired, use water and ice; when hot use boiling water.

No. 166.

Strait Sling.

The ingredients of the well-known Singapore drink are:

- 2 dashes of Orange bitters
- 2 dashes of Angostura bitters
- The juice of half a lemon
- Half a liqueur glass of Benedictine
- Half a liqueur glass of Dry Cherry Brandy
- Half a liqueur glass of Gin

Pour into a tumbler and fill up with cold soda water.

Sangaree.

No. 167.

Whisky Sangaree.

Dissolve a tablespoonful of sugar in a small wine glass of water. Pour this into a large tumbler and fill up with Rye Whisky and water.

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Oliver Goldsmith 1728



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Smashes.

All smashes are made the same way by substituting the base of liqueur.

No. 168. Fancy Gin Smash.

The Fancy Gin Smash is made the same way as the plain Gin Smash, described below. The glass is, however, filled up with chipped ice and decorated with fruits and a little sprig of mint. Serve with straws and a spoon.

No. 169. Gin Smash.

Dissolve a little sugar and water in a shaker, add 4 sprigs of fresh mint, press the flavour out of them and put sprigs aside. Fill the shaker with ice, add one cocktail glass of Gin, shake and strain into a wine glass. Dress with fruit and serve with a spoon.

Sours.

No. 170. Brandy Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Brandy

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 171. Champagne Sour.

Put a piece of sugar in a wine glass and add:

3 dashes of Brandy
2 dashes of Brown Curacao

Fill up with Champagne, add a slice of lemon.

No. 172. Claret Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
One and a half glass of Claret
Half a glass of Brandy

Shake well, strain into a small tumbler and fill up with plain water.

No. 173. Creole Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1/3 of Rum
2/3 of Malaga Wine

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 174. Derby Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1/3 of Rum
1/3 of Whisky
1/3 of Italian Vermouth

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 175. Dizzy Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Brandy
1/3 glass of Portwine

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 176. Manhattan Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
1 glass of Rye Whisky
Half a glass of Italian Vermouth

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 177. Martini Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Gin
Half a glass of Italian Vermouth

Shake well and strain into a small tumbler and add a little splash of soda water on top.

No. 178. Pine-Apple Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Brandy
Half a glass of Madeira wine
Half a glass of Pineapple juice

Shake well and strain into a small tumbler and fill up with plain water.

No. 179. Rough Rider Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
Half a glass of Claret
Half a glass of Whisky
1 glass of Dry Sherry Wine

Shake well, strain into a small tumbler and fill up with plain water.

No. 180. Saratoga Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Rye Whisky
3 dashes of Anisette
Half a glass of Dry Vermouth

Shake well, strain into a small tumbler and fill up with plain water.

No. 181. Snigh Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1/3 of Dry Vermouth
1/3 of Portwine
1/3 of Whisky
3 dashes of Anisette

Shake well, strain into a small tumbler and fill up with plain water.

No. 182. Yachting Club Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
The white of an egg
1 glass of Brandy
3 dashes of Green Curacao

Shake well, strain into a small tumbler and fill up with plain water.

No. 183. Vermouth Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
One and a half glass of Italian Vermouth

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 184. Whisky Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Rye Whisky

Shake well, strain into a small tumbler and fill up with cold soda water.

Cups.

No. 185.

Castle Cup.

(12-14 persons)

Put a large piece of ice in a big jug and add:

- 2 bottles of Claret
- 2 bottles of Graves Wine
- 5 wine glasses of Brandy
- 2 bottles of Soda water
- 2 cocktail glasses of Brown Curacao
- 2 large peels of cucumber
- Some grated nutmeg on top
- Sugar according to taste

Stir up and serve in Champagne glasses.

No. 186.

Champagne Cup.

(4 persons)

Put a large lump of ice in a big jug and add:

- 1 liqueur glass of Cherry Brandy
- 1 liqueur glass of Curacao
- 2 liqueur glasses of Brandy
- 1 bottle of iced Champagne
- 1 bottle of cold soda water

Stir up well and decorate with different kinds of fruit in season. A sprig of fresh mint or a slice of cucumber peel is often added.

No. 187.

Claret Cup.

(4 persons)

The Claret Cup is made in the same way as the Champagne Cup, but a little lemon juice instead of Cherry Brandy improves it.

No. 188.

Gripsholm Special.

(4-6 persons)

Put a large piece of ice in a big jug and add:

- 1 bottle of Ginger ale
- 1 wine glass of Raspberry syrup
- 1 wine glass of Brandy
- Half a cocktail glass of Yellow Chartreuse
- The juice of 3 oranges
- A tablespoonful of sugar
- A bottle of soda water
- The peel of a cucumber

Stir well, add orange slices and some grapes. Serve in Champagne glasses.

No. 189.

King's Cup.

(4-6 persons)

Put a large piece of ice in a big jug and add:

- 1 bottle of Dry Champagne
- 1 cocktail glass of Yellow Chartreuse
- 1 cocktail glass of Brandy
- Half a bottle of Mosel Wine
- A little bunch of celery

Stir up and serve in Champagne glasses.

No. 190.

Madeira Cup.

(4 persons)

Put a large piece of ice in a big jug and add:

- The juice of two lemons
- 2 cocktail glasses of Italian Vermouth
- 1 bottle of Dry Madeira Wine
- 1 bottle of cold soda water

Stir up well and decorate with thinly cut slices of lemon, orange and pine-apple.

No. 191. **Mediterranean Cup.**

(12--15 persons)

Put a large piece of ice in a big jug and add:

The juice of two lemons
Half a cocktail glass of Rum
Half a wine glass of Maraschino
Half a wine glass of White Curacao
One wine glass of Brandy
2 bottles of Champagne
Half a bottle of Burgundy Wine
2 bottles of Apollinaris
Sweeten to taste

Stir up carefully, decorate with pine-apple, cherries and grapes. Serve in Champagne glasses.

No. 192. **Peace Cup.**

(4 persons)

Smash 5 or 6 slices of fresh pine-apple and also two dozen clean strawberries, add some sugar and a little water. Strain very carefully into a big jug, add a big lump of ice and 2 cocktail glasses of Maraschino, a bottle of dry iced Champagne and a bottle of cold soda water. Stir up well, and decorate with pieces of pine-apple cut into dices, and a little strawberries.

No. 193. **Punsch Cup.**

(4 persons)

Put a large lump of ice in a glass can and add:

Half a bottle of Swedish Punsch
One bottle of Niersteiner Wine
Half a wine glass of Green Curacao

Stir well and serve in Champagne glasses.



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Toddies.

These drinks can be served hot or cold, by using respectively hot water or ice and cold water.

No. 194. Aurore Boreale Toddy.

Dissolve four pieces of sugar in hot water and add:

One cocktail glass full of Raspberry syrup
One and a half cocktail glass of Brandy

Fill up with boiling water, add a slice of lemon on top. Serve with a bar spoon.

No. 195. King's Toddy.

Dissolve three pieces of sugar in hot water and add:

One cocktail glass of Claret
Half a cocktail glass of Brandy
One cocktail glass of Portwine

Fill up with boiling water, add a slice of lemon and serve with a bar spoon.

No. 196. Kungsholm Toddy.

Dissolve three pieces of sugar in a tumbler and add:

One glass of Brandy
Half a cocktail glass of Brown Curacao

Fill up with boiling water, add a slice of lemon and serve with a bar spoon.

No. 197. Portwine Toddy.

Dissolve four pieces of sugar in a tumbler and add:

1 wine glass full of Portwine

Fill up with boiling water, add a slice of lemon, serve with a bar spoon.

No. 198. Rum Toddy.

Dissolve four pieces of sugar in a tumbler and add:

One glass of Jamaica Rum

Fill up with boiling water, add two slices of lemon, serve with a bar spoon.

No. 199. Stockholm Toddy.

Dissolve two pieces of sugar in a tumbler and add:

Half a cocktail glass of Brandy
Half a cocktail glass of Portwine
4 dashes of Raspberry syrup

Fill up with boiling water, add a slice of lemon, serve with a bar spoon.

No. 200. Whisky Toddy.

Dissolve four pieces of sugar in a tumbler and add:

One glass of Whisky

Fill up with boiling water, add a slice of lemon, serve with a bar spoon.

Alcoholic content of Liquors & Wines.

	Per cent by Volume
Ale	6—8
Beer	4 ¹ / ₂ —7
Burgundy	8—15
Champagne	12—16
Chartreuse	43
Curacao	25
Gin	40—52
Madeira	18—20
Mosel Wines	8—10
Portwine	18—24
Rhine Wine	8—14
Rum	40—50
Sauternes	8—15
Sherry	15—25
Stout	7—9
Whisky	40—58
Aquavit	45
Punsch	27

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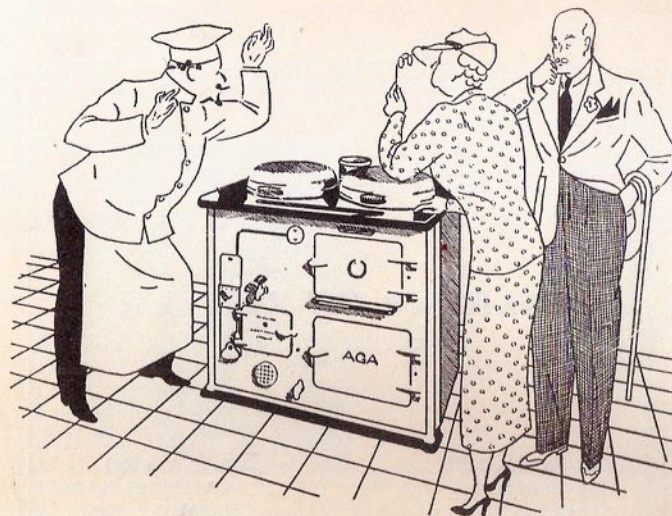
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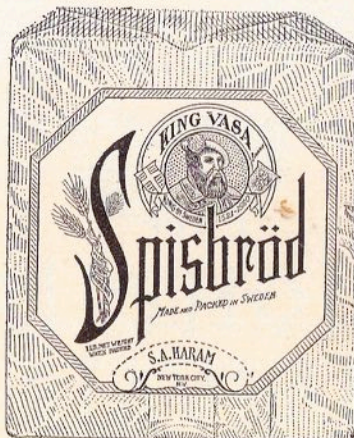
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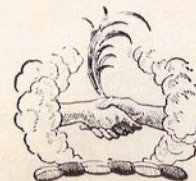
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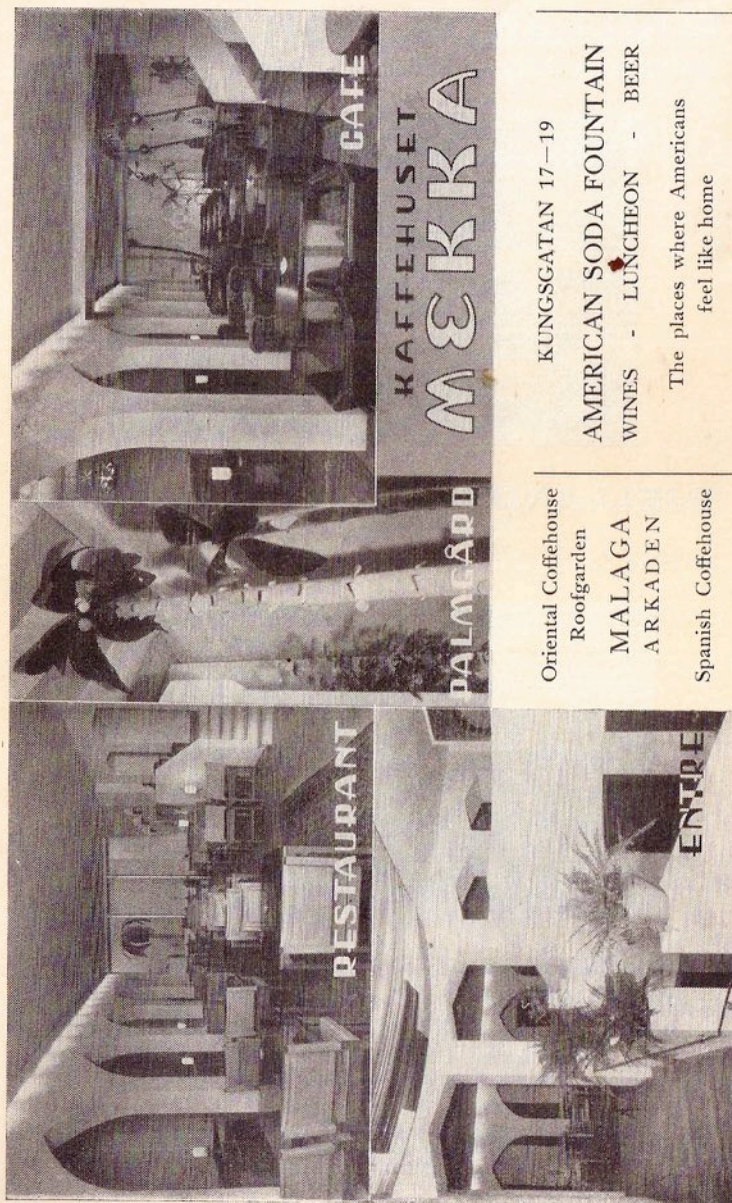


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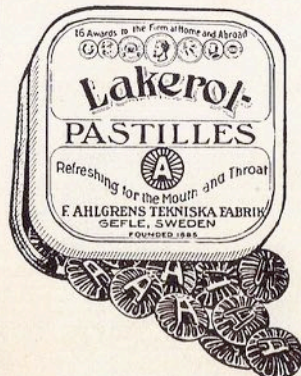
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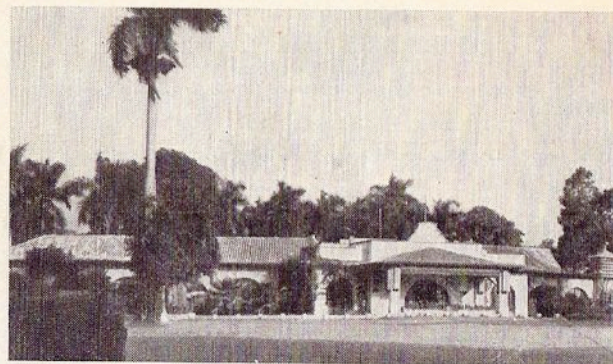
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