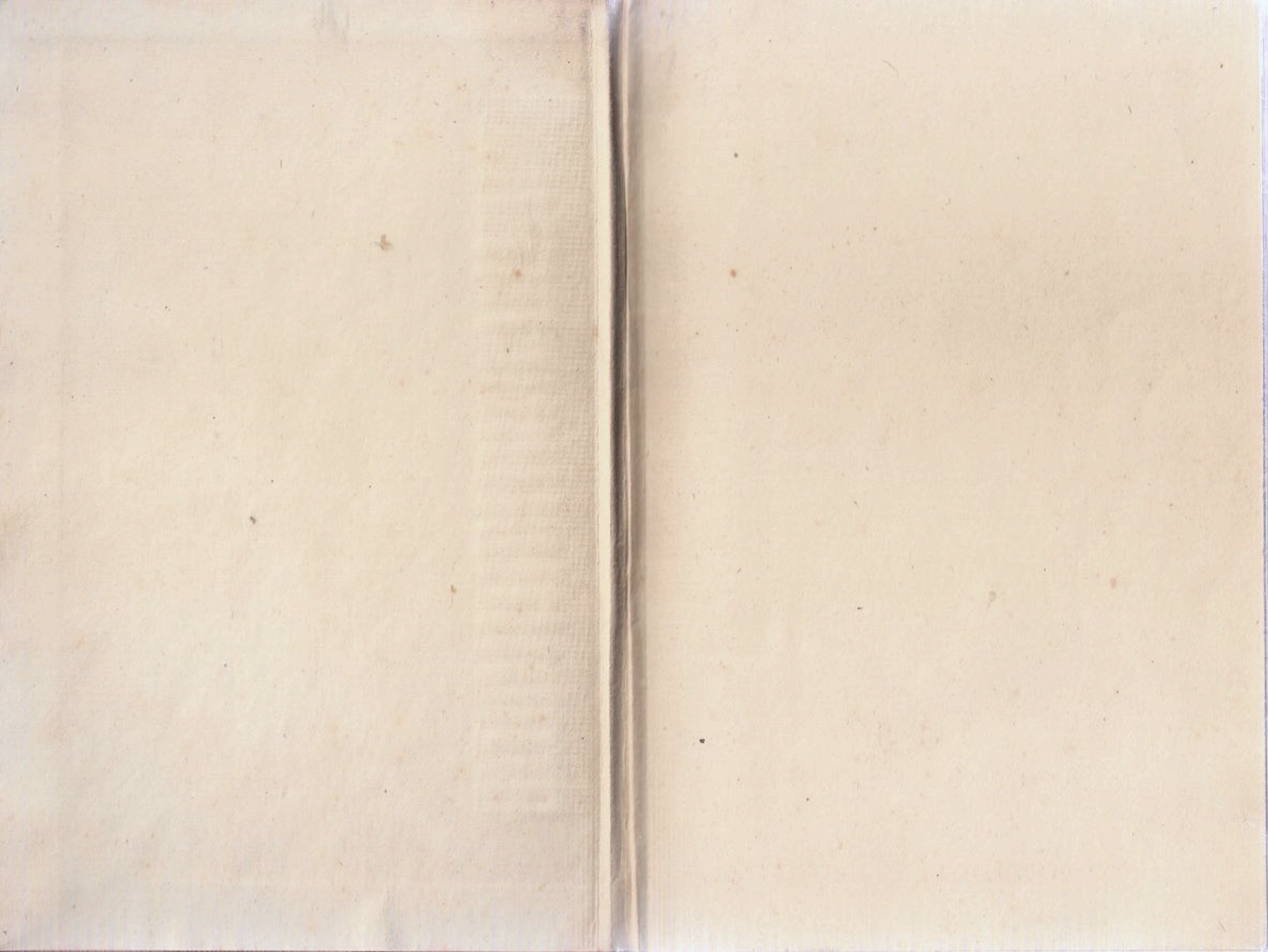


GAIGE ~ STANDARD COCKTAIL GUIDE ~ BARROWS





STANDARD COCKTAIL GUIDE

The Standard COCKTAIL GUIDE

*A Manual of Mixed Drinks Written
for the American Host*

By
CROSBY GAIGE



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NEW YORK

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THIS BOOK IS DEDICATED
TO THE MEMORY OF

LEONARD M. HOLLAND

WHO WAS THE SUPREME GUARDIAN OF THE
DISTINGUISHED WINE CELLARS OF THE
WALDORF-ASTORIA

ST. PAUL IN A LETTER TO TIMOTHY:

“DRINK NO LONGER WATER BUT
USE A LITTLE WINE FOR THY
STOMACH'S SAKE AND THINE OF-
TEN INFIRMITIES.”

PREFACE

DRINKING is a social custom that has existed since men became social creatures. Properly dealt with it is one of the amenities of life. It begets friendliness, warms the heart and the soul and makes timid tongues like mine own vocative and sometimes even eloquent. It is a rite or ceremony that marks the meetings of men who like each other. Persons who bear rebukes on their tongues or hate in their hearts are never convivial—"Amice, dum vivimus vivamus."

Practice and patience, trial and error, have over the centuries produced a ritual for the art of drinking—a Pharmacopoeia or National Formulary, such as physicians and chemists and pharmacists employ in the compounding of less pleasant doses. It is my purpose to put together in one small book the standard recipes and formulae for cocktails, punches, fizzes,

swizzles and other delectable mixtures that have stood the test of time and taste, both professional and amateur. Those who wish to travel farther afield and to become really encyclopaedic may consult the present author's "Cocktail Guide and Ladies' Companion," also published by M. Barrows.

If it is true, and I have my doubts concerning the products of modern bakers, that "bread is the staff of life," then it is doubly true that a good and heartening drink is the reward for the traveler at the end of the journey.

CROSBY GAIGE

*Watch Hill Farm,
Peekskill, N. Y.*

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The illustrations, reprinted through the courtesy of The Waldorf-Astoria Hotel, show their famous glass service, one of the most complete and beautiful in the world.

STANDARD COCKTAIL GUIDE

WHAT THE WELL-STOCKED BAR WILL NEED

HALF the fun of casual drinking is lost if you mix your cocktails in the kitchen. Some folks are fortunate enough to have a small bar in their playroom or sun porch. Those who do not should find themselves a handy corner cabinet and keep in it all the bottles and equipment necessary. The hard-working host should not have to run to the dining room for a mixing spoon or to the kitchen for a jigger. With the exception of lemons, oranges and limes his cabinet or bar should be complete unto itself.

It may enclose within itself all the essentials for ready use or, better still, the tray and ice bucket may decorate the top along with interesting bottles and decanters. Every bar, no matter how small, will need in addition to liquor a bottle of Angostura Bitters, a bottle of Dry Vermouth and another of Sweet Ver-

mouth, bottled soda water, lemons, oranges, olives, pearl onions, cherries and simple syrup.

The majority of popular drinks call for sugar but dry sugar, no matter how finely it is granulated or powdered, is difficult to dissolve in an alcoholic drink. It is not only difficult but well nigh impossible unless dissolved first in a little lemon juice or muddled in soda water.

Simple Syrup, however, blends easily with your cocktail ingredients and results in a smoother, better flavored drink. It is easy to make and may be kept on hand for instant use, and this is how you do it. Just boil equal amounts of sugar and water for two minutes. Two cups of sugar and a pint of water will give you enough syrup to last for many rounds. It is always a good idea to have a small bowl of fine granulated sugar and another of lump sugar on hand for special drinks.

Your cocktail shaker is, naturally, the most important equipment for your corner cabinet or bar. If it is small it may also be conveniently used for cocktails which call for stirring. If it is large or narrow your bar spoon will not reach the bottom and in this case you should invest in a mixing glass and stirring spoon.

Your shaker, serving tray, ice bucket and tongs are of major necessity but no more essential to the good host than his corkscrew, measuring glass or jigger, bar spoon, squeezer, small pitcher for fruit juice, swizzle sticks, muddlers, stainless steel fruit knife and bottle opener. With this equipment at his finger tips he can whip up all of the more popular cocktails ordered by his guests.

In order to increase his repertoire of cocktails the host will also have to increase his standard equipment to include some, or all, of the following bottles:

Yellow Chartreuse
Crème de Cacao
Maraschino
Crème de Yvette
Grenadine
Orange Bitters
Dubonnet and Dry Sherry
Crème de Menthe (White and Green)
Cointreau
Orange Curaçao
Benedictine
Cherry and Apricot Brandy

The more of these delightful accessories he has tucked away in his private corner the more varied his casual drinking hour or his cocktail parties will be, and the more adept he will become as a master of the bar. Many of the list will do double duty in supplying a tasty cordial after a meal, or in satisfying the demand of a guest who prefers a glass of wine rather than a cocktail as a preface to dinner.

THREE BASIC RULES FOR THE GOOD HOST

THE success of a cocktail party or just a casual pick-me-up before dinner depends on the Host. A dinner party usually depends on the Hostess but in the realm of the cocktail the Host shines forth in all his glory. This is *his* department and should be dealt with properly.

1. Always follow a recipe ACCURATELY. Only an experienced bartender, after many years of training, should be allowed to judge with his eye the amount of this and that. Use a measuring glass marked in ounces, or a jigger, and put the ingredients into a shaker in the order in which they are listed; if shaking is called for add the ice and shake vigorously. Strain into cocktail glass and serve promptly. Many recipes call for stirring. That is exactly what it means—STIR, don't shake, but when it says

SHAKE, then do so with vim and vigor. When it calls for dashes—use dashes—not drops.

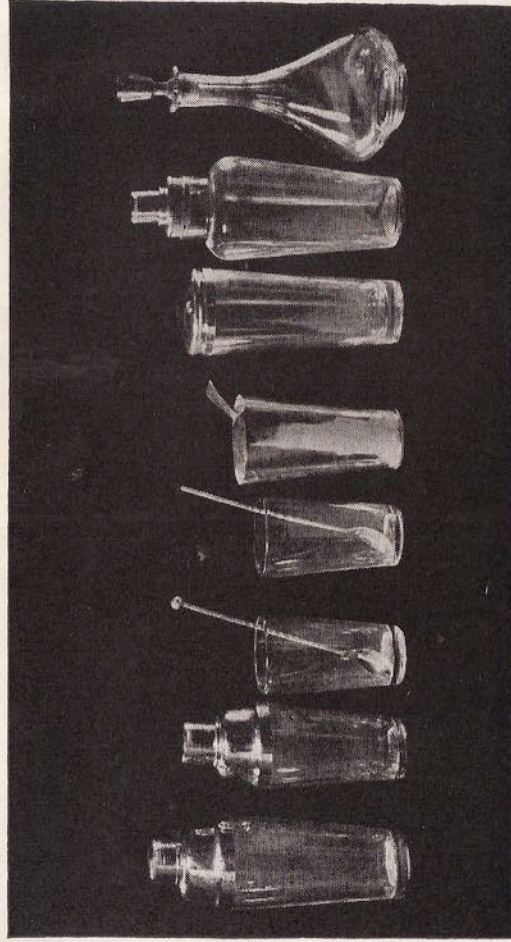
1 jigger	= 1 1/2 ounces
1 pony	= 1 ounce
1 wineglass	= 4 ounces
1 teaspoon	= 1/8 ounce
Juice of a lemon	= 1 1/2 ounces
1 dash	= 1/6 teaspoonful

2. A really sound and trustworthy sparkling water is one that does not lie down on its job of effervescing. However, in order to depend on it to await your convenience and to salute you with a friendly twinkle as you give your glass a final tilt, NEVER STIR A CARBONATED WATER VIGOROUSLY. This releases the carbonic acid gas leaving your drink flat in a very short time.

3. The careful host knows his glasses. The proper glass embellishes a drink just as a glamorous evening dress renders the female figure presentable in polite society. No one would think of serving beer in a Champagne glass. Neither should you serve an Old Fashioned in a Cocktail glass, or a Martini in a Wine glass. Glasses as well as shaker should be thoroughly chilled before using.

STANDARD GLASSES

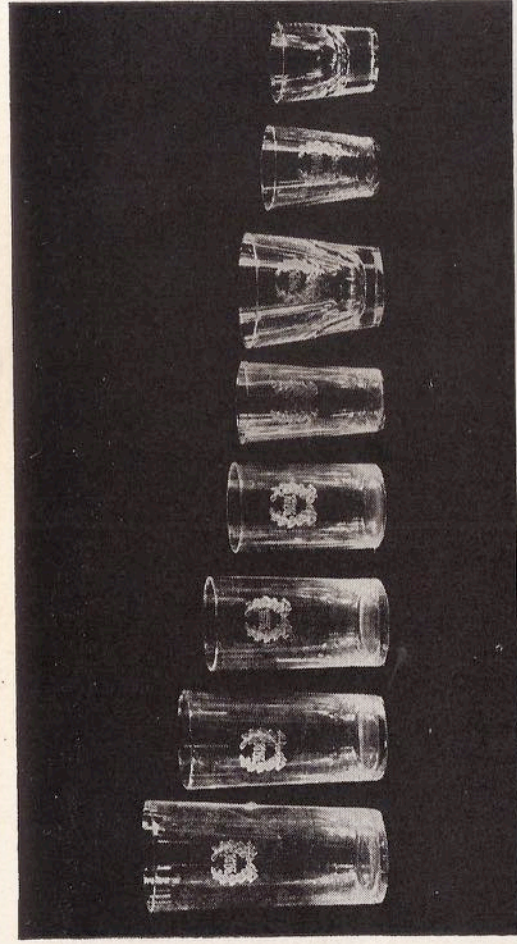
Cocktail Glass	3 ounces
Sherry	2 1/2 ounces
Champagne	6 ounces
Cordial	1 ounce
Delmonico	6 ounces
Old Fashioned	6 ounces
Highball	8-10 ounces
Collins	10-14 ounces



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COCKTAIL SHAKERS, MIXERS AND CONTAINERS

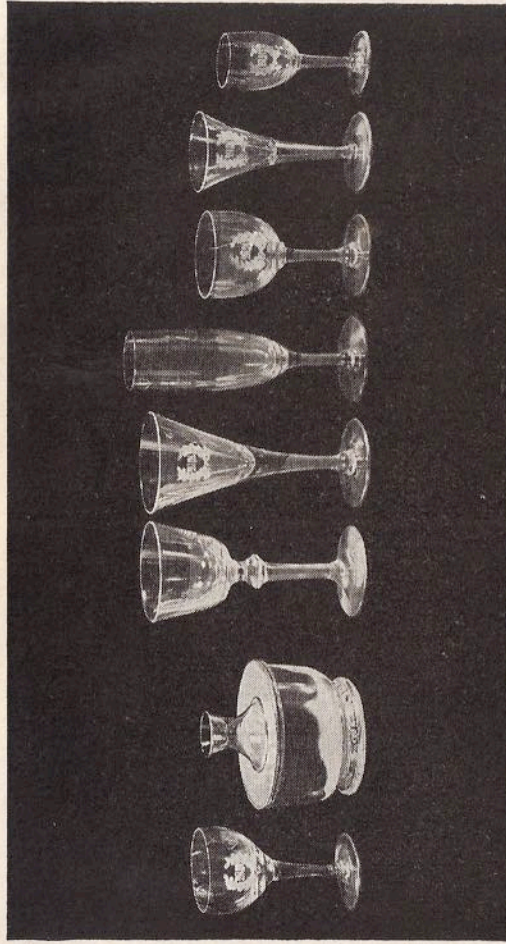
Large cocktail shaker room service—combination shaker and mixer room service—combination silver shaker and mixer—banquet cocktail shaker and server (quart and pint size)—wine decanter.



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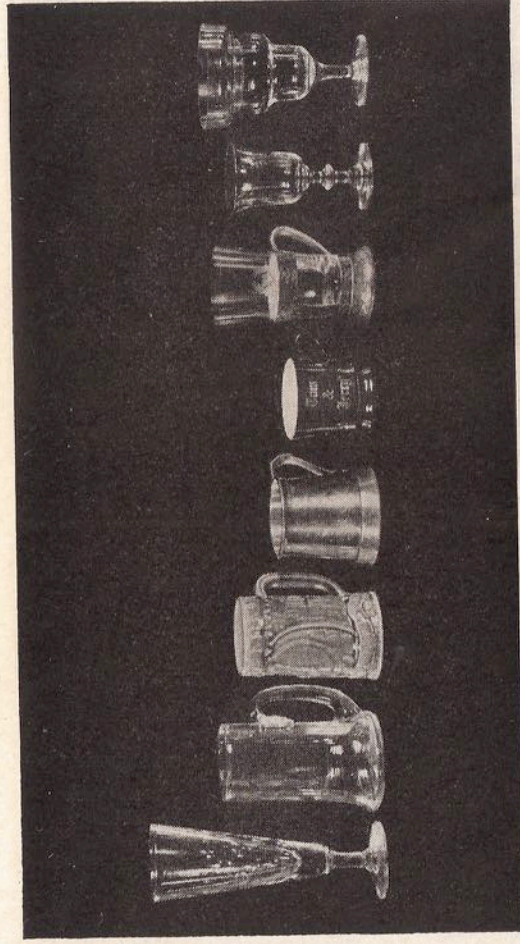
COLLINS, HIGHBALL AND WHISKEY GLASSES

Tom Collins — lemonade — highball (large) — highball (small) — Delmonico — Old-fashioned — whiskey measurer — jigger glass.



COCKTAIL SERVICE, SHERRY, PORT

Cocktail glass—silver cocktail server, with glass carafon for room service (three sizes; one, two and four drinks)—California cocktail (double size)—champagne cocktail—daquiri—clover club—sherry—port.



BEER, ALE AND MISCELLANEOUS

Pilsener—seidl—stein—pewter mug—Tom and Jerry—tea in silver holder—hot toddy—French drippe.

THE BEST FROM A BOTTLE OF GIN

ABBEY COCKTAIL

- 2 ounces Gin
- 3/4 ounce Orange Juice
- Dash Sweet Vermouth
- 2 dashes Angostura Bitters

Shake with cracked ice. Serve with Maraschino Cherry.

ALASKA COCKTAIL

- 2 ounces Gin
- 3/4 ounce Yellow Chartreuse
- 2 dashes Orange Bitters

Stir with cracked ice.

ALEXANDER COCKTAIL

- 1 jigger Gin
- 3/4 ounce Crème de Cacao
- 3/4 ounce Fresh cream

Shake with cracked ice.

AVIATION COCKTAIL

- 2 ounces Gin
- Juice of 1/2 Lemon
- 2 dashes Maraschino

Shake with ice.

BIJOU COCKTAIL

- 3/4 ounce Dry Gin
- 3/4 ounce Chartreuse
- 3/4 ounce Sweet Vermouth
- 1 dash Orange Bitters

Stir with cracked ice. Decorate with Cherry and a twist of Lemon Peel over drink.

BLUE MOON COCKTAIL

- 2 ounces Dry Gin
- 1/2 ounce Crème Yvette
- 1/2 ounce Lemon Juice

Stir well with cracked ice.

BRONX COCKTAIL

- 1 ounce Dry Gin
- 3/4 ounce Sweet Vermouth
- 3/4 ounce Dry Vermouth
- 1/2 ounce Orange Juice

Shake with cracked ice.

CLOVER CLUB

- 1/2 teaspoon Fine Sugar
- 1 jigger Gin
- 4 dashes Grenadine
- Juice of 1/2 Lemon
- White of 1 Egg

Shake with ice.

FRENCH '75

- Juice of 1 Lemon
- 1 teaspoon Fine Granulated Sugar
- 2 ounces Dry Gin
- 5 dashes Angostura Bitters

Shake with cracked ice and pour into Highball glass. Fill with Champagne.

GIBSON COCKTAIL

- 2 ounces Gin
- 3/4 ounce Dry Vermouth

Stir with cracked ice. Serve with small Pearl Onion.

GIMLET COCKTAIL

- 1 jigger Gin
- 1 jigger Lime Juice
- 1 teaspoon Fine Sugar

Shake with shaved ice. Serve with twist of Orange Peel.

HAWAII COCKTAIL

- 1 jigger Gin
- 1 ounce Pineapple Juice
- 1 dash Orange Bitters
- 1/2 White of Egg

Shake with cracked ice.

IDEAL COCKTAIL

- 1 jigger Gin
- 1/2 ounce Dry Vermouth
- 1/2 ounce Grapefruit Juice
- 2 dashes Angostura Bitters
- 1 teaspoon Fine Granulated Sugar

Shake with cracked ice. Serve with a Cherry.

MARTINI COCKTAIL (DRY)

- 2 ounces Gin
- 3/4 ounce Dry Vermouth

Stir with cracked ice. Serve with a twist of Lemon Peel.

MARTINI COCKTAIL (SWEET)

- 2 ounces Gin
- 3/4 ounce Sweet Vermouth

Stir with cracked ice. Serve with Cherry.

MERRY WIDOW COCKTAIL

- 1 jigger Gin
- 1 jigger Dubonnet
- Dash of Orange Bitters

Stir with cracked ice. Serve with twist of Lemon Peel.

PINK LADY

- 1 jigger Gin
- 1/2 ounce Applejack
- 1/2 ounce Grenadine
- Juice of 1/2 Lemon
- 1 White of Egg

Shake with cracked ice.

SNAPPER COCKTAIL

- 1 jigger Gin
- 1 jigger White Crème de Menthe

Shake with cracked ice.

WINDSOR COCKTAIL

- 1 jigger Gin
- 1 jigger Green Crème de Menthe

Stir with cracked ice. Serve with twist of Lemon Peel.

WHITE LADY COCKTAIL

- 1 jigger Gin
- 3/4 ounce Cointreau
- Juice of 1/2 Lemon
- 1 White of Egg

Shake with cracked ice.

IF YOU PREFER BOURBON OR
RYE

BOOMERANG COCKTAIL

- 1 ounce Rye
- 3/4 ounce Sweet Vermouth
- 3/4 ounce Swedish Punch
- 2 dashes Lemon Juice
- 1 dash Angostura Bitters

Shake with cracked ice.

THE BATTLE OF NEW ORLEANS

- 1 jigger Bourbon
- 1 dash Orange Bitters
- 1 dash Anisette
- 3 dashes Peychaud Bitters
- 1/2 lump Sugar
- 2 dashes Absinthe Substitute

Stir with cracked ice and strain into Cocktail glass. Garnish with a twist of Lemon Peel.

BLUES COCKTAIL

- 1 jigger Bourbon
- 1/4 jigger Curaçao
- 1 dash Prune Syrup

Pour over crushed ice and shake until thoroughly cold.

MANHATTAN COCKTAIL

- 2 ounces Rye
- 3/4 ounce Sweet Vermouth
- 3 dashes Angostura Bitters

Stir with cracked ice. Serve with a Cherry.

MILLIONAIRE COCKTAIL

- 1 jigger Rye
- 1/2 ounce Orange Curaçao
- Dash of Grenadine
- White of Egg

Shake with ice.

MONTE CARLO COCKTAIL

- 2 ounces Rye
- 3/4 ounce Benedictine
- Dash Angostura Bitters

Shake with cracked ice.

THE DERBY

- 1/2 part Four Roses Whiskey
- 1/4 part Sweet Vermouth
- 1/4 part White Curaçao
- Juice of 1/2 Lime

Shake with cracked ice and strain into Cocktail glass. Garnish with a Mint leaf.

NEW YORKER COCKTAIL

- 2 ounces Rye
- 1 teaspoon Simple Syrup
- Juice of 1/2 Lime
- Dash of Grenadine

Shake with cracked ice. Serve with twist of Lemon Peel.

OLD FASHIONED

Muddle 1 lump of Sugar with 4 dashes Angostura Bitters. Add a splash of Soda Water, 2 ice cubes, a Cherry and a twist of Lemon Peel. Pour over 1 jigger of Rye and serve with stir rod. This drink may be garnished with a stick of Pineapple and 1/2 an Orange slice, or better still, served with no fruit except a slice of Lemon Peel.

NOTE: Old Fashioned Cocktails may be made with Bourbon, Scotch or Brandy, Rum and Applejack as well as with Rye.

WALDORF COCKTAIL

1/3 part Bourbon
1/3 part Absinthe Substitute
1/3 part Sweet Vermouth
3 dashes Angostura Bitters

Stir until thoroughly blended with cracked ice and strain into Cocktail glass.

WARD EIGHT COCKTAIL

1 jigger Rye
1/2 ounce Grenadine
Juice of 1/2 Lemon
1/4 ounce Orange Juice

Shake with ice. Serve in tall glass with cracked ice. Add Cherry and 1/2 slice Orange. Top with Club soda.

BRANDY BEFORE DINNER

PANAMA COCKTAIL

- 1 jigger Brandy
- 3/4 ounce Crème de Cacao
- 3/4 ounce Fresh Cream

Shake with cracked ice.

AMERICAN BEAUTY COCKTAIL

- 1 dash Crème de Menthe
- 1/2 ounce Orange Juice
- 1/2 ounce Grenadine
- 1/2 ounce Dry Vermouth
- 1/2 ounce Brandy

Shake with cracked ice. Top with Port Wine.

BOMBAY COCKTAIL

- 1 jigger Brandy
- 3/4 ounce Sweet Vermouth
- 3/4 ounce Dry Vermouth
- 1 dash Anisette
- 2 dashes Curaçao
- 2 dashes Angostura Bitters

Shake with ice.

BRANDY COCKTAIL

- 2 ounces Brandy
- 1/2 teaspoon Simple Syrup
- 1/2 Curaçao
- 1 dash Angostura Bitters

Shake with cracked ice. Twist of Lemon Peel on top.

BRANDY SMASH

Muddle 4 leaves of Mint and 1 teaspoon Fine Granulated Sugar in an Old Fashioned glass. Add a splash of Soda and fill glass with cracked ice. Pour over 1 jigger Brandy. Garnish with a sprig of Mint and serve with stir rod.

CUBAN COCKTAIL

2 ounces Brandy
3/4 ounce Apricot Brandy
Juice of 1/2 Lime

Shake with cracked ice.

EAST INDIA COCKTAIL

1 jigger Brandy
3/4 ounce Pineapple Juice
1/2 ounce Orange Curaçao
3 dashes Angostura Bitters

Shake with ice. Serve with Cherry.

NETHERLAND COCKTAIL

2 ounces Brandy
3/4 ounce Curaçao
Dash Orange Bitters

Stir with cracked ice.

SIDE CAR COCKTAIL

2 ounces Brandy
3/4 ounce Cointreau
Juice of 1/2 Lemon

Shake with ice.

STINGER COCKTAIL

1 jigger Brandy
1 jigger White Crème de Menthe

Shake with cracked ice.

ZOOM COCKTAIL

2 ounces Brandy
1/2 ounce Fresh Cream
1 teaspoon Honey

Shake with cracked ice.

FOR A CHANGE—TRY APPLEJACK

APPLEJACK COCKTAIL

2 ounces Applejack
1/2 ounce Simple Syrup
Juice of 1/2 Lemon

Shake with ice.

APPLEJACK RABBIT COCKTAIL

1 jigger Applejack
1/2 ounce Lemon Juice
1/2 ounce Orange Juice
1 ounce Maple Syrup

Shake with ice.

B. V. D. COCKTAIL

1 jigger Applejack
1 ounce Sweet Vermouth

Shake with cracked ice.

HONEYMOON COCKTAIL

2 ounces Applejack
1/2 ounce Benedictine
Juice of 1/2 Lemon
3 dashes Curaçao

Shake with cracked ice.

JACK ROSE COCKTAIL

1 jigger Applejack
Juice of 1/2 Lemon
1/2 ounce Grenadine

Shake with cracked ice.

STAR COCKTAIL

1 jigger Applejack
1 jigger Sweet Vermouth
2 dashes Angostura Bitters

Stir with cracked ice.

JACK-IN-THE-BOX COCKTAIL

- 1 jigger Applejack
- 1 ounce Pineapple Juice
- Dash Angostura Bitters

Shake with cracked ice.

JERSEY LIGHTNING COCKTAIL

- 1 jigger Applejack
- 1/2 ounce Italian Vermouth
- Juice of 1 Lime

Shake with cracked ice.

LIBERTY COCKTAIL

- 1 jigger Applejack
- 3/4 ounce Rum
- 1/4 teaspoon Simple Syrup

Stir with cracked ice.

*THE GOOD HOST WITH A
BOTTLE OF SCOTCH*

BARBARY COAST COCKTAIL

- 3/4 ounce Scotch
- 3/4 ounce Gin
- 3/4 ounce Crème de Cacao
- 1/2 ounce Fresh Cream

Shake with shaved ice. Serve in Delmonico glass.

LOCH LOMOND COCKTAIL

- 2 ounces Scotch
- 2 dashes Angostura Bitters
- 1 teaspoon Simple Syrup

Shake with shaved ice.

ROB ROY

- 2 ounces Scotch
- 3/4 ounce Sweet Vermouth
- 1 dash Angostura Bitters

Stir with cracked ice. Serve with Cherry.

AFFINITY COCKTAIL

- 3/4 ounce Sweet Vermouth
- 3/4 ounce Dry Vermouth
- 1 ounce Scotch
- 2 dashes Orange Bitters

Stir with cracked ice.

BLOOD AND SAND COCKTAIL

- 1 ounce Scotch
- 1/2 ounce Orange Juice
- 1/2 ounce Cherry Brandy
- 1/2 ounce Sweet Vermouth

Shake well with cracked ice.

BOBBY BURNS COCKTAIL

- 1 jigger Scotch
- 1 ounce Sweet Vermouth
- 1 teaspoon Benedictine

Stir with cracked ice and serve with a twist of Lemon Peel.

MIAMI BEACH COCKTAIL

- 1 jigger Scotch
- 3/4 ounce Dry Vermouth
- 3/4 ounce Grapefruit Juice

Stir well with cracked ice.

LEARN TO USE RUM

IN THIS year of 1944 it behooves the prudent mixer to know his Rums. Good Whiskey is now scarce and will be scarcer for some time to come while good Rum is in plentiful supply. I do not believe that I could serve present readers better than to quote, by permission of author and publisher, a part of the chapter on Rum in Crosby Gaige's "Cocktail Guide and Ladies' Companion":

"The ancient Hindu name for sugar cane was Sakkara. The Latins called it Saccharum. If we take the last three letters of this latter word we get rum and that, ladies and gentlemen, is a very pleasant thing to have for a long, cooling drink on a hot August afternoon.

"Sugar cane originated in southern Asia, spread to most of the hotter countries of the earth and by 1520 plantations of it were flour-

ishing in the West Indies. In these islands it found ideal soil and climate, and ultimately the human capacities and genius that brought to perfection its distillation into the various types of rum that help to grace our lives today.

"The galaxy of islands and isles and coasts that stream through the western Atlantic Ocean and the Caribbean Sea brings us a range of rums as varied and as interesting as the solar spectrum. They all stem from sugar cane. They all have certain characteristics in common. They all have, however, individual qualities of color and consistency and strength and flavor and aroma that distinguish them from their neighbors. They are all worth study if you have the time, the interest and the capacity. No discriminating palate could ever mistake a light rum from Cuba for the heavier type from Jamaica. They are both good but of entirely different characteristics. No one of taste could ever confuse the honesty of Demerara from British Guiana with Government House, the typical New Deal rum from the Virgin Islands.

"The British colonies in the West Indian archipelago are by far the most numerous and by similar token the British rums are the most

pervasive. Britain's sailors are raised on rum. It is the pap that they get from their nursing bottles. Perhaps today this is an encouraging and heartening factor. There is nothing ersatz about a bottle of rum.

"Grog is a mixture of rum and water and if properly made is an equal portion of each. It got its name from a pair of pants made of grogram, a coarse cloth worn by Admiral Sir Edward Vernon of the British navy. On account of his trousers the sailors called him 'Old Grog.' Some time in the year 1740 the Admiral retired with his fleet, and with a certain amount of petulance, to Jamaica from an unproductive attack on the city of Cartagena, in Colombia. As a restorative for dampened soul and spirit he ordered for each sailor a portion of native Jamaica rum and water. It proved to be a popular gesture. The tars showed their appreciation by dubbing the drink 'grog.' After 200 years grog still goes on. May it live forever!

"American rums have been famous for flavor and potency since clipper ships with gleaming sails plied the seven seas. The rums of Medford and other parts of New England and

Philadelphia and New Orleans had particular and pleasant significance to our grandsires.

"It would be my opinion that in long range and diversified cocktail-mixing the various rums make more sense, and present more opportunity for sound experiment than any other basic liquor, except possibly gin. The latter is potent in spirit and fairly neutral in flavor, while rum has potency and is highly endowed with flavor and aroma."

Incidentally, there is a new boon for Rum drinkers which comes under the name of "Ching No. 1 Boy Zombie Mixer," which may be used as an all-purpose flavoring base for the composition of most of the standard Rum drinks. It is an unusual and delectable combination of tropical fruit flavors and other ingredients. There is not much point in mentioning this product unless you are also informed where you can procure it as it has not been long enough on the market to have reached its ultimate distribution. Those who are unable to find this Mixer at their local stores may write to the distributors, Letterman-Glass, 30 Rockefeller Plaza, New York 20, New York.

Here are a couple of recipes embodying this ingredient:

ZOMBIE

- 1 1/2 ounces Ching No. 1 Boy Zombie Mixer
- 1 ounce Heavy-bodied Rum
- 1 ounce Gold Rum
- 1 ounce White Rum
- A dash of Bitters
- 1/2 ounce Lemon or Lime Juice
- 3 dashes Pernod (if desired)

Shake well with ice. Strain into tall glass filled with cube ice. Garnish with fruit and sprig of Mint.

THE BEACHCOMBER

- 3/4 ounce Ching No. 1 Boy Zombie Mixer
- 1/2 ounce Heavy-bodied Rum
- 1 ounce Gold Rum
- 1/2 ounce Brandy
- 1/2 ounce Lemon or Lime Juice

Shake well with ice. Strain into Rickey glass filled with ice.

RUM

BACARDI

- Juice of 1/2 Lime
- 1/2 teaspoon Powdered Sugar
- 1 jigger Bacardi Rum

Place in mixing glass and stir thoroughly. Then add fine cracked ice and shake vigorously. Strain into Cocktail glass.

DAIQUIRI

- 1 jigger West Indies White Rum
- Juice of 1/2 Lime
- 1 teaspoon Powdered Sugar

Shake with finely shaved ice and strain into Cocktail glass.

Variation:

- 4 parts Daiquiri Coctelera Rum
- 2 parts Fresh Lime Juice
- 1 part Falernum

FROZEN DAIQUIRI

- 2 ounces White Bacardi Rum
- Juice of 1/2 Lime
- 1 ounce (or slightly less) White Maraschino
- 10 ounces Shaved Ice

Mix in electric cocktail mixer for 1 minute.

PETER VISCHER

- 1 jigger West Indies Rum
- Juice of 1/2 Lemon
- 1 teaspoon Strained Honey

Dissolve Honey in the Lemon Juice, add the Rum, and shake in cracked ice. Strain into Cocktail glass.

FIG LEAVES FOR TWO

- 1 jigger Sweet Vermouth
- 1/2 jigger White Rum
- Juice of 1/2 Lime
- 2 dashes Angostura Bitters

Shake with ice and serve.

MY HEART STOOD STILL

- 2/3 part West Indies Rum
- 1/3 part Sweet Vermouth
- 2 dashes Angostura Bitters

Stir with ice. Serve with Cherry.

SEPTEMBER MORN

- 1 jigger Jamaica Rum
- Juice of 1/2 Lime
- White of 1 Egg
- 1 Dash Grenadine

Shake with ice and strain into a large Cocktail glass.

CAPTAIN'S BLOOD

- 1 jigger Jamaica Rum
- Juice of 1 Lime
- 4 dashes Angostura Bitters

Shake with finely shaved ice and strain into Cocktail glass.

JAMAICA GINGER

- 2/3 part Jamaica Rum
- 1/3 part Grenadine
- 3 dashes Maraschino
- 3 dashes Curaçao
- Dash of Angostura Bitters

Shake with cracked ice and strain into Cocktail glass.

THE RUMMY

- 1/4 part Jamaica Rum
- 1/2 part Dry Vermouth
- 1/4 part Lime or Lemon Juice
- 2 dashes Grenadine

Shake well with cracked ice and strain into Cocktail glass.

BACARDI GRENADINE COCKTAIL

- Juice of 1/2 Lime
- 2 dashes Grenadine
- 1 jigger Bacardi Rum

Stir well in mixing glass, then shake with cracked ice and strain into Cocktail glass.

THE CUBAN CARESS

- 1/2 part Bacardi Rum
- 1/2 part Pineapple Juice
- 6 drops Maraschino
- 1 teaspoon Grenadine

Mix ingredients and strain into an Old Fashioned glass full of finely shaved ice.

THE NAKED LADY

- 1/2 part Bacardi Rum
- 1/2 part Sweet Vermouth
- 4 dashes Apricot Brandy
- 2 dashes Grenadine
- 4 dashes Lemon Juice

Frappé well and strain into Cocktail glass.

THE FRANK MORGAN

- 1/3 part Sherry
 Dash of Angostura Bitters
 2/3 part Rum

Stir well with cracked ice and strain into Cocktail glass.

TOO GOOD TO BE TRUE

- 1 jigger Daiquiri Coctelera Rum
 1 teaspoon Lemon Juice
 1 teaspoon Orange Juice
 1 teaspoon Raspberry Syrup
 2 dashes Curaçao
 Slice of Pineapple

Shake well with cracked ice.

HAVANA CLUB

- 1 jigger Havana Rum
 1 jigger Sweet Vermouth

Stir well in cracked ice and strain into Cocktail glass. Serve with or without a Cherry.

CARIOCA RUM COCKTAIL

- Juice of 1/2 Lime
 1 jigger Carioca Rum
 1 teaspoon Sugar

Moisten the rim of a Cocktail glass with a piece of Lime Peel and dip into fine Granulated Sugar. Shake ingredients with ice and strain into prepared glass.

PRESIDENT WATSON

- 2/3 jigger Cuban Rum
 1/3 jigger Orange Curaçao
 1/3 jigger Dry Vermouth
 Dash of Grenadine

Shake with ice and strain into a Cocktail glass. Garnish with a twist of Orange Peel. If you wish a clear deep orange color, stir instead of shaking.

BETWEEN THE SHEETS

- 1/3 jigger West Indies Rum
 1/3 jigger Triple Sec Nuyens
 1/3 jigger Lemon Juice
 1/3 jigger Brandy

Shake well with cracked ice and strain into Cocktail glass.

THE BLACK BOMBER

- 1/2 part Calvados
- 1/4 part Bacardi Rum
- 1/4 part Swedish Punch

Shake with cracked ice and strain into Cocktail glass.

THE PAN-AMERICAN

- 1 jigger White Rum
- 1 teaspoon Honey
- Juice 1/2 Lime

Shake well with cracked ice, strain into Old Fashioned glass and fill with Champagne. Stir and serve, but not too plentifully.

YOU'D BE SURPRISED (for 6)

- 2 1/2 jiggers Kümmel
- 2 1/2 jiggers Orange Juice
- 5 jiggers Jamaica Rum
- Dash Pimento Dram

Shake vigorously with cracked ice and serve immediately.

QUARTERDECK COCKTAIL

- 1/4 part Dry Sherry
- 1/4 part Scotch Whiskey
- 1/2 part Jamaica Rum
- 1 teaspoon Simple Syrup
- Dash of Orange Bitters

Shake well with cracked ice and strain into Cocktail glass.

S. O. S.

- 1/3 part Jamaica Rum
- 1/3 part Apricot Brandy
- 1/3 part Sloe Gin
- Juice 1 Lemon
- Dash of Grenadine

Shake with ice and strain into Cocktail glass.

COUNTRY LIFE

- 1/2 jigger Jamaica Rum
- 1/2 jigger Port Wine
- 1 jigger Bourbon Whiskey
- 3 dashes Angostura Bitters
- Dash of Orange Bitters

Shake with ice and strain into Cocktail glass.

SWING HIGH, SWING LOW

- 1/3 part Cointreau
- 1/3 part Bacardi Rum
- 1/3 part Dry Gin
- Dash of Absinthe Substitute or Anisette

Shake with ice and strain into Cocktail glass.

YO HO

- 1/3 part Rum
- 1/3 part Swedish Punch
- 1/3 part Apple Brandy

Shake with ice and strain into Cocktail glass.
Garnish with a twist of Orange Peel.

MALECON

- 1/3 part Bacardi Rum
- 1/3 part Swedish Punch
- 1/3 part Dry Gin
- Dash of Apricot Brandy

Shake with crushed ice and strain into Cocktail glass.

HOT BUTTERED RUM

- 3 ounces New England Rum
- 2 dashes Angostura Bitters
- 1 teaspoon Butter
- 3 or 4 Cloves
- Hot Water Sufficient

Dash the Bitters into a glass or pewter mug. Add the Rum and place the teaspoon with the Butter in the Rum. Pour piping hot water into the mug. Sprinkle a few Cloves on top. Stir with the spoon and allow to steep for a few minutes. Inhale freely, sip cautiously!

RUM-CASSIS (Serves 4)

- 3 jiggers Brugal Superior Puerto Rican Rum
- Juice of 1 large Lime
- 1/2 jigger Crème de Cassis (Gold Label)

Mix well in a Bar glass, add cracked ice, stir well and serve very cold.

GOLDEN RUM COCKTAIL

- 1 1/2 ounces Cuban or Puerto Rican
Rum
- Juice of 1/2 Lime
- 1 ounce Pineapple Juice
- 1 1/2 teaspoons Sugar

Stir thoroughly, add fine cracked ice and shake vigorously or mix in electric mixer. Serve in Cocktail glass.

MANCHESTER SPECIAL

(As served at the Manchester Hotel,
Mandeville, Jamaica)

- 1 1/2 ounces Jamaica Rum
- 1/2 ounce Grapefruit Juice
- 1/2 ounce Honey
- 1 dash Bitters

Shake well with cracked ice.

RUM ALEXANDER

- 1 jigger Jamaica or New England
Rum
- 1 pony Crème de Cacao
- 1 pony Sweet Cream

Shake well with cracked ice, strain into Alexander glass, and serve.

RUM OLD FASHIONED

- 1 jigger Jamaica Rum
- 1 teaspoon Sugar
- 1 dash Angostura Bitters
- 1 dash Curaçao
- 1 slice each Lemon, Pineapple,
Orange

Muddle Sugar and Bitters in Old Fashioned glass, add ice and other ingredients. Stir vigorously and serve with Cherry.

RUM FRAPPÉ

- 1 jigger Jamaica or New England
Rum
- 1/4 pint Orange Sherbet

Place Sherbet in Highball glass and add Rum; stir slowly until lumps dissolve, and serve.

HOT SPICED RUM

- 1 jigger Jamaica or New England Rum
- 2 or 3 teaspoons Sugar
- 2 teaspoons Fresh Butter
- 1/2 teaspoon Mixed Spices

Fill glass with boiling water; stir well and serve.

VODKA FOR VERSATILITY

KANGAROO COCKTAIL

- 2 ounces Vodka
- 3/4 ounce Dry Vermouth

Shake with cracked ice. Serve with twist of Lemon Peel.

RUSSIAN COCKTAIL

- 1 ounce Vodka
- 1 ounce Gin
- 3/4 ounce Crème de Cacao

Shake with cracked ice.

TOVARICH COCKTAIL

- 1 ounce Vodka
- 1 ounce Kümmel
- Juice of 1/2 Lime

Shake with cracked ice.

VODKA COCKTAIL

1 jigger Vodka
3/4 ounce Cherry Brandy
Juice of 1/2 Lemon

Shake with cracked ice.

FOR A GENTLE PALATE

ADONIS COCKTAIL

1 dash Orange Bitters
3/4 ounce Sweet Vermouth
2 ounces Dry Sherry

Stir with cracked ice.

BAMBOO COCKTAIL

1 1/2 ounces Dry Sherry
1 1/2 ounces Dry Vermouth
2 dashes Angostura Bitters

Stir with cracked ice.

CHAMPAGNE COCKTAIL

Place 1 lump of Sugar in a Champagne glass and saturate with Angostura Bitters. Fill with Champagne. Add a twist of Lemon Peel.

CORONATION COCKTAIL

- 1 ounce Dubonnet
- 1 ounce Dry Vermouth
- 1 ounce Dry Gin

Stir with cracked ice.

DUBONNET COCKTAIL

- 1 jigger Dubonnet
- 1 jigger Gin

Stir in chilled Cocktail glass. Add twist of Lemon Peel.

VERMOUTH COCKTAIL

- 1 jigger Sweet Vermouth
- 2 dashes Angostura Bitters

Stir with cracked ice. Serve with 1/2 slice of Lemon.

CORDIAL DELIGHTS

ABSINTHE COCKTAIL

- 1 1/2 ounces Absinthe Substitute
- 1/2 ounce Simple Syrup
- 2 dashes Angostura Bitters

Shake well with cracked ice. Serve with twist of Lemon Peel.

APRICOT COCKTAIL

- 1 jigger Apricot Brandy
- 1 ounce Gin
- 2 dashes Lemon Juice
- 2 dashes Orange Juice

Shake with ice.

VALENCIA COCKTAIL

- 2 ounces Apricot Brandy
- 3/4 ounce Orange Juice
- 2 dashes Orange Bitters

Shake with cracked ice.

AFTER DINNER COCKTAIL

- 1 ounce Apricot Brandy
- 1 ounce Curaçao
- 1/2 teaspoon Lemon Juice

Shake with cracked ice.

BABBIE'S COCKTAIL

- 1 jigger Apricot Brandy
- 1/2 ounce Sweet Cream
- 1/4 teaspoon Gin

Shake with cracked ice.

POOP DECK COCKTAIL

- 1 jigger Blackberry Brandy
- 1/2 ounce Port Wine
- 1/2 ounce Brandy

Stir with cracked ice.

BUTTON HOOK COCKTAIL

- 1/2 ounce Crème de Menthe
(White)
- 1/2 ounce Apricot Brandy
- 1/2 ounce Absinthe Substitute
- 1/2 ounce Brandy

Shake well with cracked ice.

ST. PATRICK'S DAY COCKTAIL

- 3/4 ounce Crème de Menthe
(Green)
- 3/4 ounce Green Chartreuse
- 3/4 ounce Whiskey (Irish if available)

Stir with cracked ice.

CHERRY BLOSSOM COCKTAIL

- 1 ounce Cherry Brandy
- 1 ounce Brandy
- 1 teaspoon Curaçao
- 1/4 teaspoon Lemon Juice
- 1/4 teaspoon Grenadine

Shake well with cracked ice.

ANGEL'S KISS

- 1/4 Crème de Cacao
- 1/4 Crème Yvette
- 1/4 Sweet Cream
- 1/4 Prunelle Brandy

Pour ingredients into a Liqueur glass carefully in order listed so that they form layers.

B & B

- 1/2 Benedictine
- 1/2 Brandy

Pour into Cordial glass and they will blend.

FRAPPE

Fill a small Cocktail glass with shaved ice. Pour over 1 ounce of any cordial and serve with two short straws.

POUSSE-CAFÉ

- 1/6 Grenadine
- 1/6 Crème de Cacao
- 1/6 Maraschino
- 1/6 Orange Curaçao
- 1/6 Crème Yvette
- 1/6 Brandy

Pour ingredients as listed very carefully into a Liqueur glass so that they form colorful layers.

RAINBOW CORDIAL

- 1/7 Crème de Cacao
- 1/7 Crème Yvette
- 1/7 Yellow Chartreuse
- 1/7 Maraschino
- 1/7 Benedictine
- 1/7 Green Chartreuse
- 1/7 Brandy

Pour ingredients as listed very carefully into Cordial glass so that they form colorful layers.

COLLINS

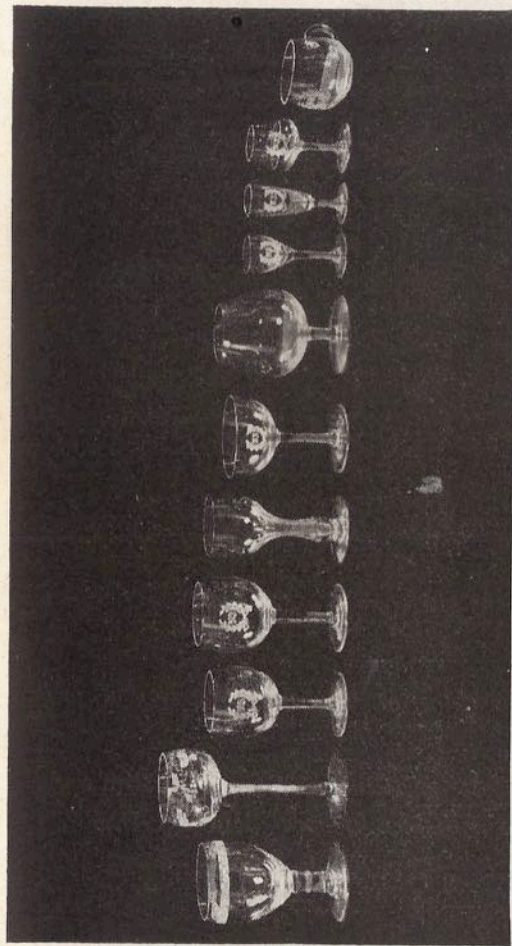
A COLLINS is a long, tall drink designed not only as a stimulant but as a thirst-quencher. It is tradition that it gets its name from a barman named Collins who labored at the old Astor House in New York. It is made by placing 2 or 3 ice cubes in a Collins glass. A teaspoon of fine granulated Sugar is dissolved in the juice of half a Lemon and poured over the ice. Two ounces is added of any one of the following:

Gin, Applejack, Bourbon, Brandy, Irish Whiskey, Rum, Rye or Scotch.

The glass is then filled with Soda Water and stirred before serving.

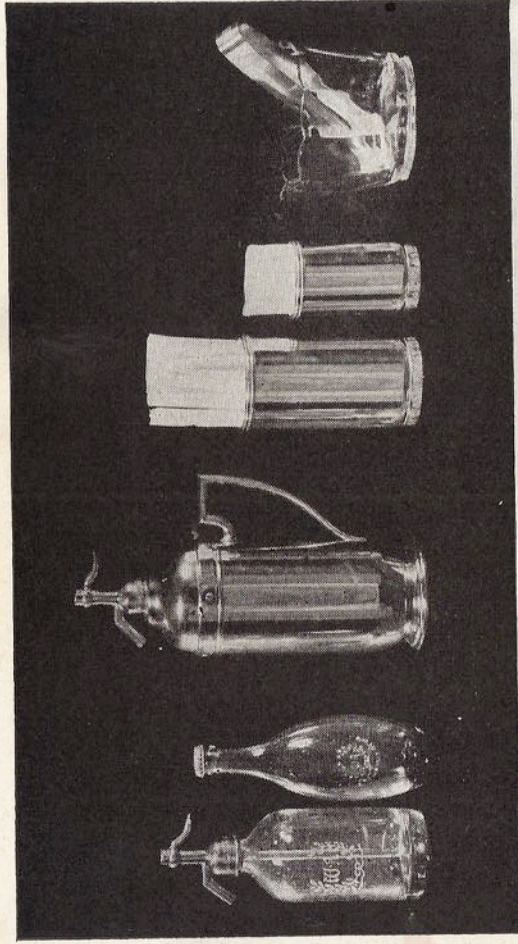
CAPE COD COLLINS

- 1 jigger Puerto Rican Rum
- 1 jigger Cranberry Juice
- 1 cup Shaved Ice



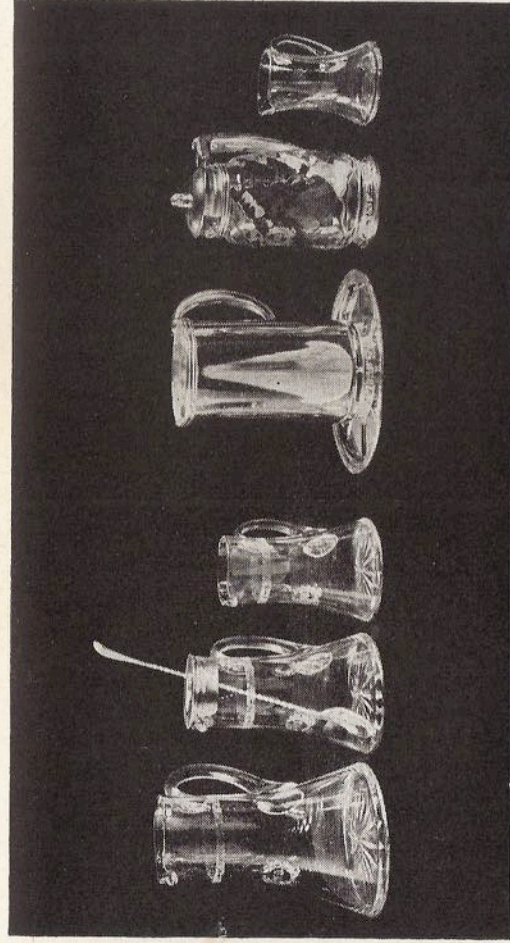
RESTAURANT SERVICE—WINE—CHAMPAGNES—BRANDIES—CORDIALS

Water goblet—rhine wine—bordeaux wine—champagne goblet—champagne hollow stem—champagne cup—brandy snifter—pony brandy—pony cordial—liqueur—punch glass.



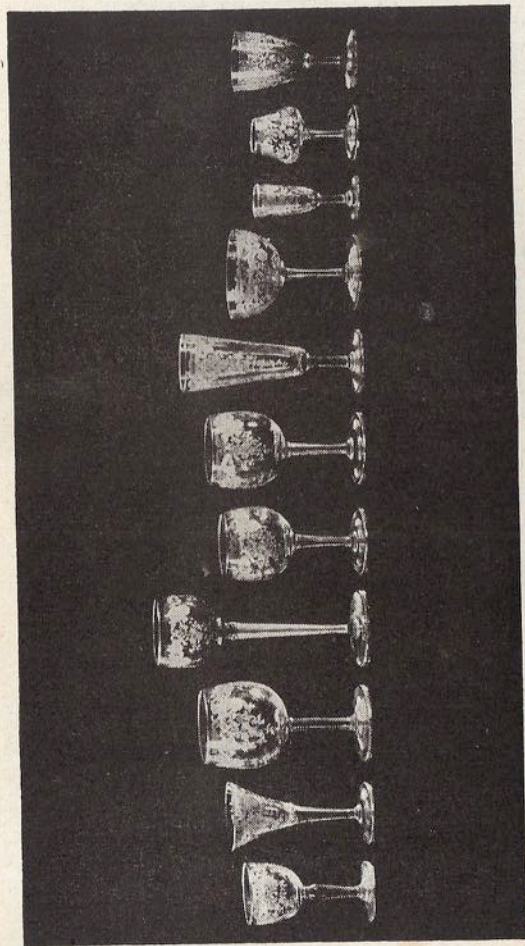
CARBONATED WATER SERVICE—BAR AND CAFE SERVICE

Siphon (quarts and pints) and club soda (pints and mips) (Waldorf-Astoria bottling)—chrome-plated siphon holder for bar service—silver holders for lemonade sippers and cordial sippers—glass bucket for cube ice.



BEER, WINE AND ICE WATER PITCHERS

First three combination pitchers (left) may be used either as a beer, water, or when silver attachment and spoon are used, as a wine cup pitcher. The three pitchers on the right are bar ice water pitcher, glass and silver water pitcher and individual ice water pitcher.



GOLD SERVICE (PRIVATE PARTIES)
 Cocktail—sherry—water goblet—rhine wine—bordeaux wine—champagne goblet—champagne
 tulip—champagne cup—brandy—cordial—port.

Place ingredients in shaker and shake until well mixed and chilled. Fill tall Collins glass half full of shaved ice and pour into mixture. Fill with Soda Water, stir once or twice, and top with Orange slice or Maraschino Cherry, and a sprig of Mint.

WHISKEY FREEZER

- 8 leaves Mint
- 1 teaspoon Fine Granulated Sugar
- 2 dashes Lemon Juice
- 2 ounces Whiskey

Shake vigorously with cracked ice and strain into 14 ounce Collins glass partly filled with finely cracked ice. Fill with Carbonated Water, stir lightly, garnish with sprig of Mint.

ROCKY MOUNTAIN COOLER

- 1 Egg
- 1 teaspoon Simple Syrup
- 4 dashes Angostura Bitters
- Juice of 1 Lemon
- 6 ounces Cider

Put ingredients into shaker, add cracked ice sufficient and shake thoroughly. Strain into a 10 ounce glass. Dust with Nutmeg, serve with straws.

WHISKEY COOLER

- 1 teaspoon Fine Granulated Sugar
- 1 teaspoon Lemon Juice
- 3 ounces Whiskey

Put Sugar and Lemon Juice into Highball glass. Add ice then pour in Whiskey. Fill glass with Ginger Ale, stir and serve with stir rod.

APRICOT COOLER

- Juice of 1/2 Lime
- 2 dashes Grenadine
- 1 ounce Apricot Brandy

Shake well with cracked ice and strain into Highball glass. Fill with Soda Water.

APPLEJACK COOLER

- Juice of 1/2 Lime
- 1/2 tablespoon Fine Granulated Sugar
- 1 jigger Applejack

Shake well with cracked ice and strain into Highball glass. Fill with Soda Water.

LONE TREE COOLER

- Juice of 1/4 Lemon
- Juice of 1 Orange
- 1 ounce Gin
- 1/2 ounce Dry Vermouth
- 1 pony Grenadine

Shake well with cracked ice and strain into Highball glass. Fill with Soda Water.

MANHATTAN COOLER

- Juice of 1/2 Lemon
- 1/2 tablespoon Fine Granulated Sugar
- 1 Wineglass Claret
- 3 dashes Rum

Stir with cracked ice and strain into Highball glass. Fill with Soda Water and decorate with fruit.

MINT COOLER

- 1 jigger Scotch
- 3 dashes Crème de Menthe

Pour over ice cubes in Highball glass. Fill with Soda Water and garnish with sprig of Mint.

SEA BREEZE COOLER

- Juice of 1/2 Lemon
- 2 dashes Grenadine
- 1 ounce Apricot Brandy
- 1 ounce Gin

Shake with cracked ice and strain into Highball glass. Fill with Soda Water. Decorate with 2 sprigs of Mint.

BISHOP'S COOLER

- 1/2 ounce Lemon Juice
- 1 ounce Orange Juice
- 1 teaspoon Fine Granulated Sugar
- 3 ounces Burgundy
- 1/2 ounce Jamaica Rum
- 2 dashes Angostura Bitters

Shake with cracked ice and pour into Collins glass. Fill glass with shaved ice and stir.

DAISIES

- Juice of 1/2 Lemon
- 4 dashes Grenadine
- * 2 ounces Liqueur

Serve in goblet with finely shaved ice. Garnish with fruit and top with a squirt of Soda Water.

* Brandy, Gin, Rum, Applejack or Whiskey.

SANTA CRUZ DAISY

- Juice of 1/2 Lime
- 2 ounces Rum
- 3 dashes Simple Syrup
- 3 dashes Maraschino

Serve in goblet with finely shaved ice. Garnish with fruit and top with a squirt of Soda Water.

RUM DAISY

- 1 jigger Cuban Rum
- Juice of 1/2 Lemon
- 2 dashes Grenadine
- 3 dashes Curaçao
- Splash of Soda Water

Fill Highball glass with shaved ice, shake ingredients, strain into glass and garnish with fruits.

RICKEYS

Squeeze juice from 1/2 Lime into a small Highball glass, leaving Lime in the glass.

- * Add 1 1/2 ounces Liquor
- 1 Ice Cube

Fill glass with Soda Water and stir.

* Brandy, Rum, Rye, Bourbon, Scotch, Gin or Sloe Gin.

MAMIE TAYLOR

Squeeze juice of 1/2 Lime into a 10 ounce Highball glass. Add ice cubes, 2 ounces Scotch and fill with Ginger Ale.

FLIPS

The Flip is an old-fashioned drink of great popularity.

- * 2 ounces Liquor or Wine
- 1 teaspoon Fine Granulated Sugar
- 1 Egg

Shake and Strain into Wine glass. Serve with a sprinkle of Nutmeg on top.

* Brandy, Port, Sherry or Rum.

ALE FLIP

In a saucepan put 1 quart of Ale and let it boil. Beat separately the whites of 2 Eggs and the yolks of 4 Eggs. Add Eggs by degrees to 4 tablespoons of moist Sugar and 1/2 teaspoon grated Nutmeg. When all is mixed pour slowly into the boiling Ale, beating continually. Then pour it rapidly backward and forward from one jug to another until flip is smooth and frothed.

RUM FLIP

- 1 jigger Dark Rum
- 1 Egg
- 1/2 jigger Fresh Cream
- 2 teaspoons Powdered Sugar

Shake well with cracked ice, strain into Flip glass, grate Nutmeg on top and serve.

FIZZES

Juice of 1 Lemon

1 teaspoon Fine Granulated Sugar

* 1 jigger Liquor

Shake well with cracked ice and strain into 10 ounce Highball glass. Add 1 ice cube and fill with Soda Water. Decorate with a sprig of Mint.

* Gin, Sloe Gin, Brandy.

DIAMOND FIZZ

Juice of 1 Lemon

1 teaspoon Sugar

Serve in Highball glass with 1 ice cube. Fill glass with Champagne.

STRAWBERRY FIZZ

Juice of 1/2 Lemon

4 Mashed Strawberries

1/2 tablespoon Fine Granulated Sugar

1 tablespoon Sweet Cream

1 jigger Dry Gin

Shake well with cracked ice. Strain into Highball glass, add 1 ice cube and fill with Soda Water.

PINEAPPLE FIZZ

2 tablespoons Pineapple Juice

1/2 tablespoon Fine Granulated Sugar

1 jigger Bacardi Rum

Shake well with cracked ice, strain into Highball glass and fill with Soda Water.

GOLDEN FIZZ

Juice of 1 Lemon

1 teaspoon Fine Granulated Sugar

1 jigger Gin

1 Yolk of Egg

Shake well with ice and strain into Highball glass with 1 ice cube. Fill with Soda Water.

MORNING GLORY FIZZ

- Juice of 1 Lemon
- 1 teaspoon Fine Granulated Sugar
- 1 jigger Scotch or Brandy, Bourbon or Rye
- 1 White of Egg
- 1/2 ounce Absinthe Substitute
- 5 dashes Angostura Bitters

Shake well with cracked ice and strain into Highball glass with 1 ice cube. Fill with Soda Water.

ROYAL FIZZ

- Juice of 1/2 Lemon
- 1 jigger Gin
- 1 teaspoon Sugar
- 1 Egg

Shake and strain into Highball glass with 1 ice cube. Fill with Soda Water.

SILVER FIZZ

- Juice of 1/2 Lemon
- 1 teaspoon Fine Granulated Sugar
- 1 jigger Gin
- 1 White of Egg

Shake and strain into Highball glass with 1 ice cube. Fill with Soda Water.

DUBONNET FIZZ

- Juice of 1/2 Orange
- Juice of 1/4 Lemon
- 1 teaspoon Cherry Brandy
- 1 jigger Dubonnet

Shake and strain into Highball glass. Fill with Soda Water.

HIGHBALLS

- 1 Ice Cube
- 1 jigger of any Liquor

Fill glass with Soda Water. Ginger Ale can be used if preferred.

SWIZZLES

- * 1 1/2 ounces Liquor
- 3 dashes Angostura Bitters
- 3/4 ounce Lime Juice
- 1 teaspoon Fine Granulated Sugar

Pour ingredients into a glass pitcher. Add a quantity of shaved ice and churn vigorously with a swizzle stick until the pitcher begins to frost, then strain into Cocktail glass.

Incidentally, if you do not have, or cannot get, a swizzle stick, put your ingredients into your cocktail shaker and shake well.

* Gin, Rum or Whiskey.

APPLE SWIZZLE

- 1 1/2 ounces Applejack
- 1 ounce West Indies Rum
- 6 dashes Angostura Bitters
- Juice of 1/2 Lime

Pour ingredients into a glass pitcher. Add a quantity of shaved ice and churn vigorously with a swizzle stick until the pitcher begins to frost, then strain into Cocktail glass.

SLINGS

- * 1 jigger Liquor
- 2 dashes Angostura Bitters

Serve in Highball glass with cracked ice. Fill with Soda Water, garnish with a twist of Lemon Peel. Stir.

* Gin, Brandy, Rum, Scotch, Bourbon or Rye.

SINGAPORE SLING

- 2 ounces Gin
- 3/4 ounce Cherry Brandy
- Dash Benedictine
- Juice of 1/2 Lemon

Serve in Highball glass with 2 ice cubes. Decorate with slice of Orange and sprig of Mint. Top with Soda Water.

SOURS

A Sour is prepared in the following manner:

- * 2 ounces Liquor
- Juice of 1/2 Lemon
- 1 teaspoon Sugar

Shake with cracked ice and strain into Delmonico glass. Decorate with fruit and add a dash of Soda Water.

* Rye, Bourbon, Scotch, Applejack, Brandy, Gin or Rum.

EGG SOUR

- 1 teaspoon Fine Granulated Sugar
- 3 dashes Lemon Juice
- 1 ounce Curaçao
- 1 ounce Brandy
- 1 Egg

Shake with cracked ice and strain into Delmonico glass.

JULEPS

THE Julep is one of the most delightful potions ever invented. It stemmed from Kentucky, and many great men have sung its praises. There are many varieties composed of Claret, Sherry and even Champagne, but the oldest recipe was made from equal proportions of Peach Brandy and Brandy and the rim of the tumbler was rubbed with a piece of fresh Pineapple.

The secret of a good Julep is to have it properly frosted. With the outside of the glass white with frost and plenty of freshly picked Mint there is no drink more colorful or more irresistible.

MINT JULEP

Fill a Collins glass with finely cracked ice and place aside. Strip leaves from two sprigs of

Mint. Muddle leaves with 1 teaspoon Fine Granulated Sugar. Add a splash of Soda Water and 3 ounces of Bourbon. Stir and strain into the prepared glass over the ice. Work a long handled spoon up and down in the mixture until the outside of the glass begins to frost. Top with a splash of Rum, two sprigs of Mint and a Cherry.

CHAMPAGNE JULEP

In a Highball glass put 1 Lump of Sugar and 2 Sprigs of Mint. Fill glass with iced Champagne and decorate with fruit in season.

SMASHES

In the bottom of an Old Fashioned glass muddle 1 Lump of Sugar and 3 Sprigs of Mint.

Add 1 Ice Cube

Decorate with Fruit

Pour over 1 1/2 ounces either

Brandy, Gin or Whiskey

Top with Soda Water and stir.

The "Smash" is really a Mint Julep on a small scale—a colorful, tasty drink and much less trouble to prepare.

COBBLERS

A Cobbler is made and served in a large goblet. It can be mild and cooling or strong and stimulating. A goblet is filled with finely shaved ice. Over this is poured 3 ounces of either one of the following:

Claret, Sauterne, Sherry,
Port Wine, Rhine Wine, Rum
or Whiskey.

A teaspoon of Fine Granulated Sugar is added, and the drink is stirred. It is decorated with fruit and a sprig of Mint.

RUM COBBLER

2 ounces Dark Rum

1 dash Orange Curaçao

Use Highball glass filled with cracked ice, add Rum and Curaçao, stir, garnish with slice of Lemon and Orange. Serve with a straw.

CAFÉ BRULOT DIABOLIQUE

Place in bowl 6 whole Cloves, 1 stick of Cinnamon (1 inch long), 1 peel of a Lemon, 6 lumps of Sugar, and 4 jiggers of Brandy. Light the Brandy and stir the ingredients until well blended.

Slowly add 4 cups of hot, black Coffee and stir again. Burn one minute and serve immediately.

TODDIES

- * 1 1/2 ounces Liquor
- 1 teaspoon Sugar
- 2 Cloves
- Slice of Lemon
- Piece of Cinnamon stick

Place in Old Fashioned glass along with a silver spoon and fill with boiling water.

* Applejack, Brandy, Rum or Whiskey.

BRANDY TODDY

- 1 teaspoon Fine Granulated Sugar
- 1 1/2 ounces Brandy
- Hot water sufficient

Place Sugar in Toddy glass and dissolve with a little hot water. Add the Brandy and fill the glass nearly full with piping hot water. Stir gently. Grate a little Nutmeg on top and serve. (Place a spoon in glass before adding hot water.)

SCOTCH TODDY

- 1 teaspoon Fine Granulated Sugar
- 1 1/2 ounces Scotch
- Small piece Cinnamon Stick
- Slice of Lemon garnished with
- 4 Cloves

Place a spoon in a Toddy glass, fill 2/3 full with boiling water. Add Cinnamon, Lemon, Cloves and Sugar. Then add Whiskey. Stir and serve with a spoon.

Toddies may be made with any type of Whiskey and with Brandy, Rum or Gin.

TOM AND JERRY

- 1 Fresh Egg
- 1 tablespoon Fine Granulated Sugar
- 3/4 ounce Jamaica Rum
- 3/4 ounce Rye Whiskey (or Brandy)

Beat yolk and white of Egg separately and then mix together in a goblet or China mug. Add liquor and fill with boiling water. Stir and serve with a grating of Nutmeg.

BLUE BLAZER

Use 2 large mugs. Into one mug put 3 ounces of Scotch, and into the other 3 ounces of boiling water. Ignite the Whiskey and while blazing mix both ingredients by pouring them from one mug to the other. Sweeten with 1 teaspoon of powdered Sugar and serve in a tumbler with a piece of Lemon Peel.

BRANDY GROG (15 persons)

Into a large casserole put 3/4 cup Granulated Sugar, 2 ounces Angostura Bitters, 1 pint

Claret, 1 pint Sherry, 1/2 pint Brandy. Place over fire until piping hot. Put 1 large Raisin and 1 unsalted Almond in an Old Fashioned glass and fill glass 3/4 full. (Put a spoon in the glass before pouring in the hot liquid.)

HOT WHISKEY LEMONADE

Put a spoon into a 10 ounce Collins glass. Squeeze the juice of 1 lemon into the glass, add 1 1/2 ounces Whiskey, sweeten with fine Granulated Sugar, fill with hot water. (This drink helps to relieve a cold.)

EGGNOGS

The Eggnog is generally considered a Christmas time beverage and originated in the southern states of America. Many use it as a "Morning After Pick-me-up."

EGGNOG

- 1 Fresh Egg
- 1 teaspoon Fine Granulated Sugar
- * 2 ounces Liquor or Wine
- 8 ounces Top Milk

Shake and strain into tall glass. Garnish with a sprinkle of Nutmeg on top.

* Brandy, Port, Rum, Sherry, Bourbon or Rye.

BALTIMORE EGGNOG

- 1 Fresh Egg
- 1/2 tablespoon Fine Granulated Sugar
- 1/4 jigger Brandy
- 1/4 jigger Jamaica Rum
- 1/2 pint Fresh Milk

Shake well and strain into Highball glass.
Serve with a grating of Nutmeg.

BREAKFAST EGGNOG

- 1 Fresh Egg
- 1/4 jigger Curaçao
- 1 jigger Brandy
- 1/4 pint Fresh Milk

Shake well and strain into Highball glass.
Serve with a grating of Nutmeg.

PUNCHES

PUNCHES, generally speaking, are drinks designed for parties, weddings and similar goings-on where the host, no matter how nimble, cannot be expected to mix a separate concoction to suit sixteen or sixty different notions of refreshment. If you go to a wedding these days you may be prepared for punch, and to like it. If made by loving and knowing hands it can be very likable and can kick bridesmaids, flower girls and other small fry right into the middle of next week.

There follow a number of formulae for preparing one drink of punch. These, in most instances, may be multiplied by the expected number of guests. There are also some recipes for mass production.

RUM PUNCH

Juice of 1/2 Lemon
1 teaspoon Sugar
2 ounces Rum
1 dash Brandy

Shake and strain into goblet filled with shaved ice. Garnish with fruit.

WHISKEY PUNCH

Juice of 1/2 Lemon
1 teaspoon Sugar
2 ounces Whiskey
1 dash Brandy

Shake and strain into goblet filled with shaved ice. Garnish with fruit.

AMERICAN BEAUTY PUNCH

Pour 1 teaspoon Crème de Menthe into goblet filled with crushed ice. Mix juice of 1/2 Orange with 1/2 teaspoon Fine Granulated Sugar, 1 Pony Brandy, 1 Pony Dry Vermouth in mixing glass. Stir vigorously and strain into prepared goblet. Top with 1 teaspoon Claret.

BLACKBERRY PUNCH

Juice of 1 Lemon
1 teaspoon Fine Granulated Sugar
2 ounces Blackberry Liqueur
1 ounce Rum

Shake well with cracked ice and strain into goblet filled with shaved ice. Dress with fruit and serve with straws.

BRANDY PUNCH

2 ounces Brandy
1 dash Grenadine
1 dash Maraschino

Serve in goblet filled with shaved ice. Garnish with fruit and a sprig of Mint. Top with a dash of Soda Water.

PLANTER'S PUNCH

Juice of 1/2 Lemon
1 teaspoon Fine Granulated Sugar
1 1/2 ounce Jamaica Rum

Shake with shaved ice and pour without straining into tall Glass. Fill with Soda Water and serve with straws.

PLANTER'S PUNCH

- 1 ounce Fresh Lime Juice
- 1 ounce Simple Syrup
- or
- 2 teaspoonfuls Fine Granulated Sugar
- 3 ounces West Indies Rum (dark)
- 5 dashes Angostura Bitters

Shaved ice sufficient. Place ingredients in mixing glass and shake vigorously. Pour unstrained into a 10-ounce Collins glass, fill with chilled carbonated water, stir slightly. Garnish with a slice of Lemon and dust with Nutmeg. Serve with straws. (Simple Syrup instead of Sugar makes a smoother drink.)

HOT RUM PUNCH (16 persons)

Grate the rind of 3 Lemons into a small earthenware bowl and add 1/4 pound of Granulated Sugar. With muddler macerate Sugar and

Lemon gratings, add the juice of the 3 Lemons, and 1 teaspoon of ground Ginger. Mix well and put into another earthenware bowl, somewhat larger and which has been previously warmed. Then add, in the following order: 1 pint Bouquet Rum, 1 pint Brandy, 1/2 pint Sherry, 1 quart boiling water. Mix well, sweeten further if desired with Simple Syrup, and allow to stand near heat for 20 minutes. Serve in Punch glasses, dust with Nutmeg.

CHAMPAGNE PUNCH (20 persons)

- 2 boxes fresh or defrosted frozen Strawberries
- 1 pound Powdered Sugar
- 1 bottle Moselle
- 2 bottles Champagne
- 1/2 bottle Claret

Put the Strawberries in a large glass bowl packed in ice and sprinkle with the Sugar. Pour in Moselle and let stand from 2 to 6 hours. When ready to serve add chilled Champagne and the Claret for color. Serve with berries in each glass.

BACCIO PUNCH (8 persons)

- 1 pint Champagne
- 1 pint Grapefruit Juice
- 1 pint Dry Gin
- 1 pint Carbonated Water
- 1/2 pint Anisette
- Sugar as desired

Mix in punch bowl with a large block of hard-frozen, crystal-clear ice. Garnish well with slices of fresh fruit such as Orange, Lemon, Pineapple, etc. Add Champagne last, just before serving. Serve punch in Wine or Delmonico glasses.

BUDA PUNCH (10 persons)

- 1 quart Champagne
- 1 quart Rhine Wine
- 1 cup (6 ounces) Orange Juice
- 1 cup Lemon Juice
- 3 ounces Orange Curaçao
- 3 ounces Bacardi Gold Label Rum
- 1 quart Carbonated Water
- Angostura Bitters to taste

Mix in large punch bowl with a solid block of hard-frozen, crystal-clear ice. Garnish with Mint leaves and add slices of fresh fruit such as Orange, Lemon, Pineapple, etc. Add Champagne last, just before serving. Serve in either Wine or Delmonico glasses.

BURGUNDY PUNCH (14 persons)

- 2 quarts Burgundy
- 1 pint Port Wine
- 1/2 pint Cherry Brandy
- Juice of 3 Lemons
- Juice of 6 Oranges
- 1/4 pound Fine Granulated Sugar
- 2 quarts Carbonated Water

Mix in a large punch bowl surrounded with fine crushed ice. Float a block of crystal-clear ice in the punch. Decorate with fresh fruit in season.

EGG MILK PUNCH

- 1 Egg
- 2 teaspoons Fine Granulated Sugar
- 1 1/2 ounces Brandy
- 1 ounce West Indies Rum
- 6 ounces Milk

Pour ingredients into mixing glass and shake well with cracked ice. Strain into 10 ounce Collins glass and dust with Nutmeg.

FISH HOUSE PUNCH (6 persons)

- 4 ounces Lemon Juice
- 3/4 pound Fine Granulated Sugar
(Dissolved in a little water)
- 8 ounces Brandy
- 4 ounces Peach Liqueur
- 8 ounces Jamaica Rum
- 2 tablespoons Angostura Bitters
- 2 pints or more Carbonated Water

Pour ingredients into a punch bowl in order listed. Ice and serve. For individual Fish House Punch ordered at the bar use same ingredients, in proportionate quantities.

MERCEDES PUNCH (6 persons)

- 1 pint Grape Juice
- 1/2 pound Fine Granulated Sugar
- 1 pint Dry Red Wine
- 1/2 pint Benedictine
- 1 pint Carbonated Water

Dissolve Sugar in Grape Juice. Put into a large punch bowl with a block of crystal-clear ice. Garnish with fruits in season.

ROMAN PUNCH (7 persons)

- 1 pound Fine Granulated Sugar
- Juice of 6 Lemons
- Juice of 3 Oranges
- 3 ounces Angostura Bitters
- Whites of 6 Eggs
- 1 quart West Indies Rum
- 1 quart Champagne

Dissolve Sugar in Fruit Juices. Add Angostura Bitters, Whites of Eggs, well beaten, Rum and Champagne. (This recipe makes a potent drink and can be diluted with carbonated water if desired.)

SAUTERNE CUP (10 persons)

- 3/4 ounce Brandy
- 3/4 ounce Benedictine
- 3/4 ounce Curaçao (White)
- 1/2 ounce Yellow Chartreuse
- 1 teaspoon Maraschino
- 1 quart Sauterne
- 1 pint Carbonated Water

Pour all except the Sauterne and the Water into a large glass pitcher. Set in a bowl of fine cracked ice. Just before serving add the Wine and the Carbonated Water.

RUM PARTY PUNCH (Serves 20)

Place 1 quart Fresh Strawberries and 6 ounces Sugar in 1 quart Dark Jamaica Rum or New England Rum and allow to soak for 2 hours. Put 1 large piece of ice in center of punch bowl, and pour the mixture on the ice. Add juice of 3 Oranges, 1 pint Cold Tea, 1 pint Brandy, 1 quart of Champagne. Stir slowly, adding fresh fruit—sliced Pineapple, diced Apples, slices of Orange and Maraschino Cherries.

TRINIDAD PUNCH (for 2)

- 1 ounce Lime or Lemon Juice
- 1 ounce Simple Syrup
- 3 ounces Rum
- 4 dashes Angostura Bitters

Put 4 tablespoons of fine cracked ice into a mixing glass and add ingredients in order listed. Mix thoroughly, strain and divide into two drinks. Add a twist of Lime or Lemon Peel.

WINES

DUE to circumstances temporarily beyond her control, France no longer sends us her fine vintage wines, but it is pleasurable to know that we are doing pretty well here in America—that from California, New York and Ohio good sound wines are being pressed from American grown grapes.

Grapes grow wild over most of North America and more native species of the grapevine are found here than in all other regions of the world combined. Many of these grapes showed great promise as a source of wine when, early in the last century, vintners turned their serious attention to their development. In spite of the nearly fatal handicap of the Eighteenth Amendment, that promise has been fulfilled in

greater measure than was ever dreamed of by those “toilers in the vineyard.”

The American wine grapes that we have today are the magnificent result of years of patient experimentation—of hybridizing and selecting. Wines from the casks of honest and competent vintners are American products of which we may all be proud, so quench your thirst with cheerful thanks to the gods for such blessings.

RULES IN GENERAL FOR WINE SERVICE

1. White Wines should be stored in the ice box prior to serving and served very cold.
2. Red Wines should be served at room temperature.
3. Burgundy and Claret should be uncorked and placed in the room in which they are to be served for several hours before serving.
4. When removing the cork, hold the bottle with a napkin to allow for the possibility of breaking the neck. Wipe rim of bottle carefully before serving.

5. When opening Sparkling Wines hold bottle at a 45° angle.
6. Glasses should only be filled 2/3's full.
7. White wines are served with fish.
8. Red Wines are served with meat, salad and cheese.
9. Champagne is usually served with dessert.
10. Any good, sound, simple wine may be served throughout the meal. Perhaps this is the best bit of wisdom in this book.

CANAPÉS AND HORS D'OEUVRE

ADD a tablespoon of fresh horseradish to a package of Philadelphia cheese. Cream and make into paper-thin sandwiches or serve on crackers garnished with chopped parsley.

There is nothing more refreshing than thin slices of small tomatoes and cucumber on rounds of bread buttered with mayonnaise. Garnish with chopped parsley.

Take four slices of bread, and butter all but the two outside slices. Spread the first with anchovy paste; the second with deviled ham; and the third with tomato paste. Put the slices together and press firmly with your hand. Slice into fingers and serve with pickled onions.

Crush some roasted almonds and mix with anchovy paste. Spread on thin unsalted crackers.

Chop some pickled onions and some Spanish olives very fine and mix with deviled ham. Heap on saltine crackers and garnish with chopped parsley.

Place very thin slices of smoked salmon on buttered pumpernickel bread. Dust with freshly ground black pepper and squeeze a bit of lemon juice on them.

Chop some fresh watercress and chives in your chopping bowl and blend in enough mayonnaise to make it a paste. Season with salt and pepper and spread on thin squares of buttered bread. Serve with strips of cucumber sprinkled with celery salt, which have been soaked in ice salt water with two cloves of garlic until crisp.

Mash some kippered herring in its own juice. Add a dash of Tabasco sauce and a dash of vinegar. Heap on rounds of toasted bread and sprinkle with freshly ground pepper.

Pile some buttered rounds of bread with grated American cheese and toast in a hot oven. Serve sizzling hot.

Mash a can of sardines in their own oil and mix with a little mayonnaise and a dash of Worcestershire sauce. Spread on fingers of rye bread. Sprinkle with freshly ground black pepper and garnish with a strip of pimiento.

Blend together anchovy paste, tomato catsup, and mayonnaise, and add a dash of Worcestershire sauce. Spread on crackers or fancy-shaped pieces of toast and garnish with slices of stuffed olives.

Roquefort cheese blended with sweet butter and a dash of A-1 sauce, and spread on crackers, is always pleasing.

Spread very thin slices of bread with fresh butter and *pâté de fois gras*. Trim the sandwiches and slice into finger lengths.

You can't beat hearts of celery stuffed with caviar and dusted with hard-boiled egg that has been put through a ricer.

Celery stuffed with Roquefort cheese, mashed into a paste with sweet cream, is also an acceptable offering.

Mix a dash of *pâté de fois gras* with finely chopped watercress and serve with thin slices of pumpernickel bread or crackers. Let the guests do their own spreading.

If you can afford champagne cocktails you should go hog-wild and heap caviar on squares of sautéed toast. Top with a dab of grated onion and garnish with finely chopped hard-boiled egg.

Have you ever tried toasting these in a hot oven for one minute? You have not? Well then, do not spoil your caviar.

Cut some sliced pineapple, canned or fresh, into small pieces. Wrap a thin strip of bacon around each piece and secure with a toothpick. Roast in oven until bacon is crisp.

Wrap giant stuffed olives with thin slices of bacon. Secure the bacon with a toothpick and fry in hot fat until the bacon is crisp. Serve with potato chips.

Recipes for canapés and hors d'oeuvre reprinted from Crosby Gaige's *Cocktail Guide and Ladies' Companion*, published by M. Barrows & Company, Inc.

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