

**Life and Letters
of
Henry William Thomas**



HENRY WILLIAM THOMAS

Life and Letters
of
Henry William Thomas
Mixologist

(Privately Printed)

SECOND EDITION

Revised from the First Edition of MCMXXVI, 1000 copies printed on the Planograph at Washington, D. C., C. V. Wheeler, Editor. (Mem. Ancient Order of Froth Blowers, Carleton Bar Vat, London, and Hon. Mem. Independent Order of Bar Flies, Harry McElhone's New York Bar Trap, Paris.)



“Ye happy mixtures of more happy days.”

Byron.



"For He's a Jolly Good Fellow."

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Henry William Thomas

SOME Chevy Chase Club men call him "Hen," some call him "Tom" but few know that also he is "Bill."

Henry is like that—a man of several essences. . . .

As an all-around he-man one may consider Henry from various aspects, sides and angles since, as Ruskin so well expressed it: "He is the greatest artist who has embodied, in the sum of his works, the greatest number of greatest ideas." In this respect there are few artists who can rival the old members of our fast disappearing Guild of the resplendent Mahogany Bar in the pleasing variety of greatest ideas which they not only caused to flow but which they once had to listen to.

Legends gather cobweb-like around the memories of that formerly well-wiped stretch of polished wood with its foot-rail of shining brass pipe and we miss even its underset cuspidors more now than we did when they were conveniently arranged at our feet.

It is indeed hard to realize that erstwhile the bars of Washington were served by no less than three thousand white aproned yes-men.

They have vanished, gone the way of the dodo and the jabberwock.

They are gone but it may be that some of the old spirit lurks somewhere in a faerie-land of thousand-legged boots.

Even now we may well consider Henry Thomas in a quasi-geological sense as one of the few authentic relics of what may be called the later "Stone Fence Age," the fossil remains of which precede and underlie these invertebrate, lower barren, post XVIII Amendment measures.

We see the footprints of former activities but we do not see the feet. A Cuvier could reconstruct the entire frame as well as the feet. Be that as it may, when it comes to athletics Henry frankly comes out quite flat-footed and refuses to compete for the laurel wreath of the cinder-path. He states however that he will be glad to meet all comers at the well-known horizontal bar. And not only that, he favors the exercise known as "squash." ("Lemon-squash" the English call it.) "Throwing the sling" is a very ancient sport which Henry is willing to see revived. "Bowling" is a good sport too. These Henry considers well within his line. As to giving and taking the "punch" and "smash" as well as throwing the "high-ball," what finer setting-up exercises could there be? Take any of these indoor sports and Henry will be with you. Take the cocktail for instance! The cocktail has been called the "triumph of contradiction," if we can only remember how

it goes. You put in a little syrup to make it sweet and a squeeze of lemon to make it sour; a jigger of rum to make it hot and a bit of ice to make it cold; then you shoot a squirt of heavenly fizz and a dash of hellish bitters; all has to be well shaken up to make it settle down so that it will quench the thirst and, (oh yes!) invite another; thus cheering you on your way as you linger a while. Well—that's the way it goes!

Artistically considered we are face to face with Henry, not only as sculptor and painter but as a literary man and his hitherto unknown manuscript notes deserve our most appreciative attention. So charming are these poetic gems in the variety of their metres that they fairly set themselves to music—rather far-away perhaps—and so, in the guise of a musician, we may present Henry's beautiful art to posterity and teach our children's children to study the themes which caused many a song and chorus to rise on the night air long ago.

"And he played on a harp of a thousand strings—spirits of good men rectified!"

In many an attractive oasis of that arid desert of Pennsylvania avenue and also in neighboring stretches of thirsty ways hath our Henry stood pleasantly competent behind cool stretches of bar and skilfully piloted froth-crested schooners to the port of wishing men, or else deftly set forth bottled bar-goods to the solvent of the earth whilst keeping a wary weather eye upon any free-lunch pirate who furtively stormed the commissariat.



HENRY THOMAS

No doubt various older members of our best clubs and the former regular patrons of the Shoreham, Willard, Raleigh, Metropolitan and other hotel bars, and also of Loehl's, Shoemaker's, Aman's and Harvey's bars, have lingering in their appetizing memories a time when Henry Thomas, black mustache on lip, officiated here or there, but his longest tour of service, some fourteen years, was behind the mahogany at George Driver's bar which was the first irrigation or social-service station on the east side of the

"Avenue" as one came away from the Capitol.

"Ah, George Driver's, how cunningly I visualize your long paneled and columned massive bar with clean white pendant towels every few feet! It stood to the left as you entered the swinging doors and turning to it you glanced at your presentable reflection in the great mirror and greeting Henry you mentioned a pass word which entitled you to pass onward to the table at the end of the room where *hors d'oeuvres* dishes were tastefully grouped around a pressed-glass celery-jar containing a supply of forks in a prophylactic solution of *eau de Potomac*. Only it was not considered *comme il faut* to carelessly chuck discards of olive-pit and sausage skin on the ceiling. The large brown-fibre receptacles placed on the floor near each towel extremity were for this purpose as well as to receive the beer froth neatly "blown" in their general direction with a nonchalance in the *habitué*, not always accomplished by the son of an *habitué*.

Returning from the "refreshmen," as the viands were styled by the colored attendant, you ranged yourself in comfortable position as nearly opposite

Henry's zone of operations as possible, by placing one foot upon the lower brass-rail and hooking an arm over the raised polished wood rail at the outer edge of the bar proper, where you could see all comers without turning your head and really enjoy vicariously the ups and downs of an artist's life.

"Hello, Bill!" "Hello, Jim!" "Yes, I don't care if I do!" "I'll take the same, Henry!"

The big cash-register stood midway in the length of the mirrored side-board amid a profusion of bottles and small flasks with hollow-stem stoppers. Beyond the side-board was the large ice-chest or "box" and farther still a door leading somewhere with the legend neatly lettered, "HERE IT IS!"

It is true I visualize all this although I never happened to go in there. It was out of my beaten pathway. Speaking of pathway, I remember the stone inset in the sidewalk with "DRIVER'S PLACE" deeply cut therein and I recall that it was yet there when the glories of the old bar had vanished and the room was fitted as a shoe-shine parlor with Greek artists handling the shoe-brush and long cloth.

Here in the good old days the wearers of Toga and of Prince Albert ordered delectable drinks concocted the way they had them made "down home." These were the very heroes who later heard the voice of the Anti-Saloon League calling from the desert and scuttled the ship!

In Driver's bar our Henry learned to address every customer with a military or honorable title.; To overhear Henry salute a Senator with the remark that he had not seen the gentleman for a long time one might not realize that it was the polite thing to say even if the elapsed time had been brief. If the Senator had a constituent with him it were better thus. No customer was ever betrayed by the loose flapping tongue of the old-timer barkeep!

But it is in the functions rather than the habits of the Guild that we are now mostly interested.

It may well be conjectured whether anyone today knows exactly how to make that celebrated "Flower Pot Punch," like those old darky servitors used to prepare at Hancock's, 1234 Pennsylvania avenue. In a glass filled with crushed ice were introduced sugar and the juices of lemon and lime, colored red with grenadine, drenched to the top with Santa Cruz rum and decorated artistically with whatever fruits were in season. Perhaps their making is a lost art, but the "Rickey" was invented in Shoemaker's by the courtesy Colonel whose name it bears. Originally it was made of whiskey and that is why the title "gin Rickey" was specified at times.

The original "Bradley Martin High Ball" was invented at a great social function given by that gentleman in the early nineties in New York. It was made with one lump of ice, two ounces of rye whiskey, siphon soda, stirred with a spoon and a twist of lemon peel on top.

One need not trouble in those days to discriminate in the choice of any particular bar to procure an old-fashioned cocktail but the "julep" was best to be had at Driver's. There they frosted the glasses until the ice coating was an inch thick.

It is a tantalizing experience today to dip into a classical Hand Book of Bar Information for the year 1911.

There may be found the amazing wine production of the world for 1909. There is a list of the importation into this country of over two-hundred and fifty thousand cases of Champagne in 1910. There follows the comfortable revenue producing tariff rates on ales, wines and spirits which same duties helped us to avoid being assessed income taxes as well as taxes on theatre tickets, club-dues and corporation earnings. There were tables of liquid and proof spirits of all lands; the Chateaux wines of France and their classification by vintages; American equivalents of foreign measures and money; full instructions for cellar management; price lists wholesale for every kind of wine and liquor used in the trade, whether imported or domestic.

A mighty business seems to have been toppled over by autocratic fanatics who knew the traffic only as "Rum."

Now let the "untrammelled purity of your law-abiding nature" cast your celestial eyes over these case prices for quart bottles—and weep!

Guinness' Stout.....	\$2.80	
Bass's Ale.....	3.10	
Munich Beer.....	4.00	
French & Italian Vermouth.....	6.00	
Italian Chianti.....	6.00 to	\$ 20.00
German Wines.....	7.50 to	25.00
Clarets & Sauternes.....	6.00 to	40.00
Burgundy	10.00 to	40.00
Madeira	9.00 to	20.00
Port	9.00 to	50.00
Sherry	9.00 to	20.00
Hungarian Tokay.....	11.00 to	30.00
Sparkling Chambertin.....	28.00	
Champagnes	24.00 to	100.00
Absinthe	15.00	
Cordials	15.00 to	27.00
Gins	10.00 to	18.00
Three Star Brandy.....	14.00	
14 year old Brandy.....	20.00	
30 year old Brandy.....	30.00	
60 year old Brandy.....	50.00	
U. S. Whiskey.....	6.00 to	16.00
Canadian Whiskey.....	12.00	
Irish Whiskey.....	13.00	
Scotch Whiskey.....	14.00 to	30.00

At a good restaurant, or in the expansive dinner served at home, we thought but little of serving beverages at each course. The following useful hints were then in order:

As an appetizer: Either Sherry, Sherry & Bitters, Vermouth or Vermouth Cocktail.

With oysters & Fish: Rhinewine, Moselle, Sauternes, Chablis or Capri; Served cooled.

With the soup: Either Sherry, Madeira or Marsala, Served cooled.

With the entrees: Either Claret or Chianti, at room temperature.

With the roast: The red blood wines of Burgundy, Claret or Chianti, at room temperature.

With game: Champagne (cold) or old Vintage Champagne (cool).

With pastry: Cool Madeira.

With cheese: Rich Port.

With fruit: Malaga or Muscat.

With Coffee: Brandy, Cordial or Port.

Ale or Stout was served at suppers with oysters, fish, cold-meats, steaks, chops or bread and cheese.

Soon, oh chaste and carefully guarded fellow citizens, we will be most fortunate to get a cocktail of sorts and a whiskey high-ball to cheer us through the dinner. And so it goes!

Ah, how pleasant it is to remember those delightful ruby reds we visualized as we poured a bottle of Chateau La Rose, or those blonde beauties of Chateau Yquem. Can we ever forget the harmonious inner vibrations of comfort and well-being we experienced in dallying with a glass or two of Sparkling Burgundy? or the bottle of Pol Roger Brut Special? or the Liebfraumilch, Johannisberger, Berncastler Doctor? The old dusty bottle of Napoleon Cognac! How our eyes sparkled as we tenderly fondled the bottle for a moment before handing it to the butler for serving.

In our less formal visits to the Bar, which was the poor man's club, how we learned to appreciate many a fine chap like Henry Thomas or delightful "Father John Hartnett" at the Raleigh, who could and would cap any verse from Shakespeare with one as apt.

Henry Thomas hath a dry wit and delights to spin tales of lurid adventure in the mining camps and the gambling joints of those old days in the West so familiar to us all in the dashing drama of the silver screen. Out there, where it has been quaintly said that, "men are men, and the plumbing is all out of doors!"

Here Henry received many a hard kick in the stern—but chastening—school of experience. Practically it was the seat of his learning. One gets to know things in that way. The activities of a frontier bar in the late eighties reflected the intellectual as well as the physical expression of many who might well be termed "Nature's noblemen"—and a few skunks. If you failed to read human nature at a glance and to act with alacrity in the emergencies of conflicting interests, you—ahem—passed to eternity at the flicker of a hair trigger. There were rules which were recognized as applying to certain cases. For instance, in a poker game, you were allowed to hold four of a kind if it was your deal; there was nothing "on the house" but the roof; there was no such thing as "an innocent by-stander;" a man was not

drunk as long as he could hold on to the floor to keep from falling over the edge of the world; you could use any epithet as a pet name for a man except calling him a liar; you were not allowed to annoy the piano-player by shooting up the piano; once a lady—always a lady; the legitimate weapons of the barkeep were the seltzer bottle, a sawed-off shotgun and a length of lead-pipe in reserve. (The bung-starter mallet was still a weapon of the effete East.) The combined mercantile and clearing house routine of the bar proceeded in an atmosphere of humor and cussedness. Henry "came through!"

Of course we all believe every word he says because it almost seems that the movies have stolen some of his stuff and that gives it historical value. You simply have to believe history—or where are you? How much pleasanter it is to go through life in a cheerful and credulous way than to be sceptical of romance and so miss the full stream of bold swashbucklings. Henry has been chained to no bar to his mental horizon. That is why we believe him when he tells of his remarkable "Skagway" terrier which he picked up in Alaska and which is trained to point fish through the ice in winter and from the shore in summer.

Elsewhere I have quoted Henry as telling about the trouble he has to keep the animal comfortably cool during our Washington summer. These furry denizens of the far north languish and are likely to die in our climate and so it is necessary to keep this specimen in cold storage in the market house. Now and then, of course, she is taken out for a day's fishing. A well trained "Skag" such as this one rarely fails to indicate the whereabouts of the fish by coming to a point and scratching or "skagging" with one of her front paws. But they must not be fed on fish or they lose that delicacy of nose so essential to the Skagway of fishing.

When Henry was a school-boy the Washington of that day was partitioned into well-recognized districts where rock-throwing feuds flourished and battle raged between the youths of "Foggy Bottom," "Swampoodle," "Pipetown," "Vinegar Hill," "The Division" and the so-called "Island," in the south-west section below the "Mall," where Henry was born and where he still lives. Not far away was the sinister neighborhood known as "The Bloody Field," and on the outskirts was "Cowntown."

The literary pabulum most favored by the lads was what was known as "nickel" or "dime novels," which rather freely delineated the deeds of der-ring-do of "Deadwood Dick," "Harkaway Harry," "Wild Bill," "Nick Carter," "Diamond Jim," "Old Sleuth the Detective," "Captain Jack, the Scout" and other worthies of the wild and woolly west—and it speaks significantly of character that imagination induced this young man to see for himself the scenes of adventure he delighted in.

While quite accustomed to flirtatious adventures and the teasing advances of many a Venus to her Adonis-like Henry, he has never bowed his neck to the yoke of matrimony although, naturally, he has not felt lonesome nor neglected.

He is not one who kisses and tells!

You simply gather your impressions from broadly sketched details of his

raconteurship. You have to know Henry and to appreciate him to be taken into his confidence and be told the joyful story of his life. For instance, few persons know that he amuses himself with scientific research, but for those he knows believe in his experimental results he will put a few drops of his elixir of life, or "Turtle Serum," into their soft drinks but they have to take the particular nature of its virtues on trust excepting that they are given hints. It is said to have cured several ailments of long standing. One man had his golf handicap reduced three strokes after only six treatments and expects to reach "Scratch" by January if he does not overtrain.

It is well to be on Henry's good books because you never know when he may hand you a slice of imported bologna or a paté-de-foie-gras-spread cracker just when you can best appreciate the delicatessen attention.

For, as Pope wrote:

"Worth makes the man, and want of it the fellow;
The rest is all but leather or prunello."

Henry's ancestors may have been Shakers but for him the ups and downs of life have become second nature. Like many men who have led stirring lives, his greatest actions lie in the past and so—let us take up the pencil-written sheets of his prose-poems and tenderly scan them—as a voice of tradition coming to us out of an antiquity so recent that the speaker is still alive. Such are the strange conditions we ourselves have lived to see.

(C. V. W., 1928.)



"We thought little of serving beverages with each course."

In Honor of an Artist

Life and Letters of Henry William Thomas, Mixologist

10 x 7; 58pp. Washington; *Privately Printed.*

This entertaining and instructive work is in honor of Mr. Thomas, for many years one of the most eminent of Washington bartenders. He pontificated, in the days of the Bill of Rights, in various celebrated Washington bars, including Loehl's, Shoomaker's, Aman's and George Driver's, and those of the Shoreham, Willard, Raleigh and Metropolitan Hotels. His longest term of service was at Driver's, which was the first bar encountered in Pennsylvania avenue as one left the Capitol. Here his clients included all the most distinguished statesmen of the Republic, and many of its distinguished warriors, gifted publicists and opulent men of affairs. His acquaintance among such men was wide and intimate: he lived in an atmosphere of greatness that was denser and more exhilarating, even, than that surrounding Col. George B. M. Harvey. His professional or bedside manner, like that of every other salient man of his craft, was delicate, discreet and judicious. If a Congressman, coming in from a committee meeting, raced his metabolism by drinking too fast and so began to blab high matters of state, Mr. Thomas would knock him off with a reliable liquid silencer, and save him from ruin. If a Senator came in with a constituent who seemed to be a Christian, Mr. Thomas would express regret at not having seen him (the Senator) for a long, long time. If even higher dignitaries began to sway dizzily and clutch the bar-rail, Mr. Thomas would summon a pair of trustworthy negroes and send them home. Such thoughtfulness and humanity, when combined with a high professional competence, naturally made him popular in the town, and when the Methodist Board of Temperance, Prohibition and Public Morals supplanted Congress in the government of the District, and all the bars were closed, and Mr. Thomas moved out to Chevy Chase, and began serving limeade and Coca-Cola in what was once the bar of the club there—when these events fell like thunderclaps there was widespread woe in lofty circles, and congressional funerals began to multiply. Now his surviving friends honor him in his declining years.

It is a mellow and charming volume, and the pity is that it is printed for private circulation only, and will thus not get into the public libraries, for the instruction of future generations. Prohibition, as everyone knows, has not actually cut off the supply of strong drink, nor has it diminished the consumption. On the contrary, it has made drinking more common than ever before, especially among the young. But the young miss something that their fathers enjoyed: the privilege of contact with amiable and accomplished bartenders. They drink in washrooms, surrounded by bootblacks, busboys and subway

tiles; their fathers drank in front of mahogany bars, with men of the world serving them. In the more high-toned of the old-time saloons American civilization, such as it is, probably reached its highest point. The society was of the best. The most obscure man, if he were decently clad, could meet United States Senators, the Governors of great States, men distinguished in all the arts and sciences, and the principal business heads of the nation. It was a charming and admirable school for youngsters just coming to maturity, not only in manners but also in all the ideas and fancies that engrossed the superior minority. They heard the great problems of statecraft discussed in an offhand and confidential way. They saw notable men in mufti, so to speak, with their cares laid off, and their minds functioning brilliantly. They came into contact with every class making up the world of affairs, from members of the Cabinet to champion pugilists, and from scientific men of the first calibre to the greatest artists of the nation. All this was especially true in Washington. The saloons of that town, during the century before Prohibition, were the true centers of its intellectual activity. Its great men frequented them incessantly. They entertained all its eminent guests. Naturally enough, such customers would shrink from being served by roughnecks: they demanded bartenders of the highest skill and most delicate prudence. Such a bartender was Henry William Thomas. The statesmen and others who honor him do honor to themselves.

The volume is small, as befits the modesty of the man whose virtues it celebrates, but it is packed with good things. It opens with a series of quotations from the greatest authors of all time—Homer, Shakespeare, Cervantes, and so on—, every one of them a conscientious wet. Lesser men are also included—Longfellow, Sheridan, Villon, Irving, Pepys, Omar, Horace, Ben Johnson and company—all of them equally wet. There follows a series of original toasts * * *, and after that comes a page of music and a sketch of the life and times of Mr. Thomas. Some curious details are in it, and not a few of them are pathetic. In the days of his service at Driver's bar, it appears, the common price for French and Italian vermouth, in case lots, was \$6 a case. Absinthe cost \$15 a case, and the best gins were obtainable at from \$10 to \$18. Scotch ran from \$14 to \$30 and rye from \$6 to \$16. Fourteen-year-old brandy cost \$20, and 60-year-old brandy cost \$50. The booticians of today, though they gradually perfect their art, will never be able to offer sound goods at such prices. Even if Scotch drops to \$50 a case, as the public relations counsel of the New York booters lately predicted, it will still cost four times as much as the average Scotch of Mr. Thomas' prime. Moreover, it will be inferior in quality. Such bars as Driver's served only the choicest goods. They didn't buy labels, but Scotch. Today it runs the other way. The last part of the book is given over to a discussion of the drinks that Mr. Thomas used to compound. Many of the materials mentioned are almost unobtainable today. The booters bring in plenty of so-called Scotch and English gin, and immense supplies of highly dubious champagne, but it would be hard, I believe, to find one able to furnish a plausible Sloe gin, or a sound Hollands or a genuine St. Croix rum. Such delicatessen have simply gone out of the repertoire. They have gone out with the old-time bartenders—men of fine feelings, and high gifts, their lives consecrated to an art that made men happy.

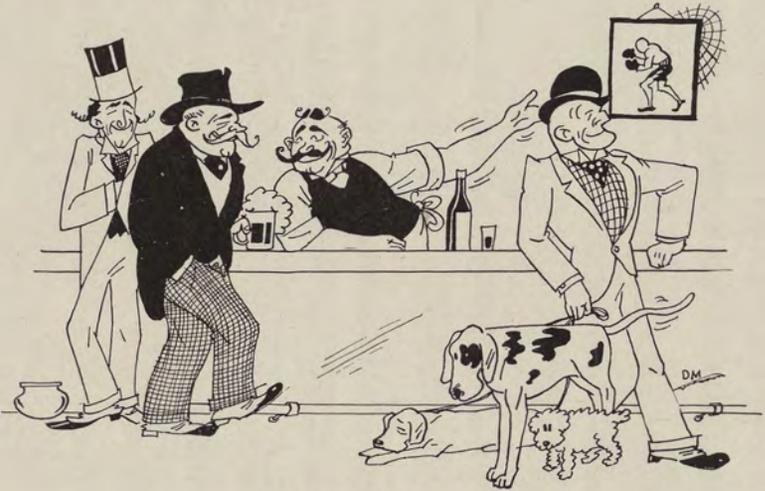
Of these great craftsmen Mr. Thomas was one of the best. The frontispiece shows him as he is today, still vigorous and handsome, but with the light

of tragedy in his eyes. He looks as Shakespeare would have looked had he (Shakespeare) lived into the bleak, sour days of the Commonwealth.

H. L. Mencken, in the
AMERICAN MERCURY, February, 1927.

NOTE.—Mr. Mencken had a mistaken idea that this booklet was what he called a “Festschrift” or symposium by several hands, for which reason his references using that term have been dropped.

At a later date Mr. Mencken requested that a copy be sent to his friend Mr. Hergesheimer and the latter thought he should have an autograph recipe to paste in the book just the same as Mr. Mencken’s. To Mr. Thomas was suggested the pleasing idea that he improvise an original cocktail to be called the “Hergesheimer.” Mr. Thomas not only composed one but four of these *morceaux* and gave them titles as well. These will be found in the body of the cocktail recipes. (Editor.)



Thoughts From Other Great Wets

"And twelve large vessels of unmingled wine,
Mellifluous, undecaying and divine."

[*Homer.*]

"Some say three fingers, some say two;—I leave the choice to you."

[*John Hay.*]

"In small proportions we just beauties see."

[*Ben Jonson.*]

"Drink today and drown all sorrow."

[*Fletcher.*]

"And may there be no moaning of the bar."

[*Tennyson.*]

"Drawer, let me have sack for us old men:
For these girls and knaves small wines are best."

[*Sir Launcelot Sparcock.*]

"We shall have a posset at the end of a sea-coal fire."

[*Shakespeare.*]

"In came the bridesmaids with the posset."

[*Sir John Suckling.*]

"For he by geometric scale
Could take the size of pots of Ale."

[*Butler.*]

"I drink when I have occasion, and sometimes when I have no occasion."

[*Cervantes.*]

"I pray thee let me and my fellow have
A haire of the dog that bit us last night."

[*Heywood.*]

"Come, thou monarch of the vine,
Plumpy Bacchus with pink eyne!"

[*Shakespeare.*]

"Orthodox Oxford dons know good old port from wormwood."

[*Henry Mactier.*]

Diogenes the Cynic, being asked what wine he liked best, he said, "Another's."

Gnathena the courtesan, when a very small bottle of wine was brought in, with the praise that it was very old, answered, "It is very little for its age."

"To Bicias shee it gave, and sayd,
'Drink of this cup of myne!
He quickly quaft it, and left not
Of licoure any sygne."

[*Cornelius Agrippa.*]

... "Behold this cordial Julep here,
That foams and dances in his crystal bounds,
With spirits of balm and fragrant syrups mix'd."

[*Milton.*]

"Sack, Hypocras, now, and burnt brandy
Are drinks as good and warm as can-be."

[*1699 Almanac.*]

"Beneath the shade you here may dine
And quaff the harmless Lesbian wine."

[*Horace.*]

"When Mars, the god of War,
Of Venus first did think,
He laid aside his helm and shield,
And mix'd a drop of drink."

"Rise then, my Muse, and to the world proclaim
The mighty charms of porter's potent name."

"Nothing can be more frequent than an occasional drink."

[*Ohio State Journal.*]

"As clever Tom Clinch, while the rabble was bawling,
Rode stately through Holborn to die of his calling,
He stopped at the 'George' for a bottle of sack
And promised to pay for it when he came back."

[*Swift.*]

"We have drunk the Soma
And are entered into Light,
So that we know the Gods."

[*Saxon Vedas.*]

"Fortune! if thou'll but gie me still
Hale breeks, a scone, an' Whisky gill,
An' rowth o' rhyme to rave at will,
Tak' a' the rest."

[*Robert Burns.*]

Hennessey: "Here's a dochter says thut whuskey an' water'll susteen loife."

Dooley: "I'm not misdoubten it. Sure—whiskey and water make life sustainable!"

[*F. P. Dunne.*]

“Pure water is the best of gifts that man to man can bring
But who am I that I should have the best of anything?
Let princes revel at the pump, let peers with ponds make free,
Whiskey or wine, or even beer, is good enough for me!”

[*Neaves.*]

There was an Irish priest who, rebuking his flock for their love of whiskey, said: “Whiskey is the bane of this congregation. Whiskey, that steals away your brains. Whiskey, that takes the bread out of the mouths of your children. Whiskey, that makes you shoot at your landlord—and miss him!”

[*Haunted Bookshop.*]

“If on my theme I rightly think,
There are five reasons why men drink,—
Good wine, a friend, because I’m dry,
Or lest I should be by-and-by,
Or any other reason why.”

[*John Sirmond, 1589-1649.*]

“From the earliest times drinking has been regarded not alone as a necessary lubricant, but also as a pastime, and the ingenuity of every race under the sun has been exercised in the attempt to give variety and distinction to its beverages.”

[*James Stephens.*]

Old Soak says: “To get down to telling just what these places was like, it would surprise this generation of posterity how genteel some of them was.”

[*Don Marquis.*]

“They’re playing a tune in McGuffy’s saloon and it’s cheery and bright in there,

(God! but I’m weak—since the bitter dawn, and never a bite of food;)

I’ll just go over and slip inside—I musn’t give way to despair—

Perhaps I can bum a little booze—if the boys are feeling good.”

[*Service.*]

A bumper of good liquor
Will end a contest quicker
Than justice, judge, or vicar;
So fill a cheerful glass,
And let good humour pass.

[*Sheridan.*]

“O Peggy, Peggy, when thou go’st to brew,
Consider well what you’re about to do;
Be very wise—very sedately think
That what you’re going to make is—drink;
Consider who must drink that drink, and then
What ’tis to have the praise of honest men;
Then future ages shall of Peggy tell,
The nymph who spiced the brewages so well.”

[*Dr. William King.*]

Tell me what men ye ar? He sayde
Or whose men that ye be
Who gave youe leave to Hunte in this
Cheviat Chays in the spyt of me?

[*Tap Room Inscription.*]

“A rasher of bacon I'd have,
And potatoes the finest e'er seen, sir;
And for drink,—it's no claret I'd crave,
But a keg of ould Mullens' potteen, sir.
Sure it warms both the head and the heart,
It's the soul of all readin' and writin';
It teaches both science and art,
And disposes for love or for fightin'.”

[*Charles Lever.*]

Why, be this Juice the growth of God, who dare
Blaspheme the twisted tendril as a Snare?

A Blessing, we should use it, should we not?
And if a Curse—why, then, Who set it there?

[*Omar Khayyam.*]

If heaven loved not the wine,
A Wine Star would not be in heaven;
If earth loved not the wine,
The Wine Spring would not be on the earth.
Since heaven and earth love the wine,
Need a tipling mortal be ashamed?

[*Li Ti Po.*]

For some we loved, the loveliest and the best
That from his Vintage rolling Time hath prest,
Have drunk their Cup a Round or two before,
And one by one crept silently to rest.

[*FitzGerald.*]

Love and the Grape,
What waste of life all else!
And so, young winged god,
And joy-dispensing Bacchus,
Look to it, in years to come,
That vineyards thrive
And lovers meet,
To smother Time in kisses—
And old Falernian!

[*Horace—per Mitchell.*]

TO A BALTIMORE BELLE

I fill this cup to one made up
Of loveliness alone!
A woman, of her gentle sex,
The seeming paragon;

To whom the better elements
And kindly stars have given
A form so fair that, like the air,
'Tis less of earth than Heaven.

[*Pinckney.*]

"Now, your Holiness," says Father Tom, "This bein' the first time you ever dispensed them chymicals," says he, "I'll just make bould to lay down one rule ov orthography," says he, "for conwhounding them, secundum mortem."

"What's that?" says the Pope.

"Put in the sperits first," says his Riv-rence; "and then put in the sugar; and remember, every dhrop ov wather you put in after that spoils the punch.

[*Maguire.*]

Prince, may God curse their vitals! is my prayer;
And may they burst with venom all, in fine,
These traitorous thieves, accursed and unfair,
The vinters that put water in our wine.

[*Villon.*]

"To the Rhenish wine house, where Mr. Moore showed us the French manner when a health is drunk, to bow to him that drunk to you, and then apply yourself to him, whose lady's health is drunk, and then to the person that you drink to, which I never knew before; but it seems it is now the fashion."

[*Pepys.*]

Here's a health to Martin Hanegan's aunt,
And I'll tell ye the reason why;
She eats bekase she is hungry
And drinks bekase she is dhry.
And if ever a man
Stops the course of a can,
Martin Hanegan's aunt will cry;
"Arrah, fill up your glass,
And let the jug pass;
How d'ye know but your neighbor's dhry?"

[*Charles Lever.*]

O let us gather in the bar-room,
The beautiful, the beautiful bar-room.
O let us gather in the bar-room,
And put our foot on the bar-room-rail.

[*Ancient Ditty.*]

Old wine is a true panacea
For ev'ry conceivable ill,
When you cherish the soothing idea
That somebody else pays the bill!
Old wine is a pleasure that's hollow
When at your own table you sit
For you're thinking each mouthful you swallow
Has cost you a threepenny-bit!

[*Sir W. S. Gilbert.*]

—DOWN WITH KING ALCOHOL!—

We are comin'—we are comin',
Our brave little band,
On the right side of temp'rance
We've taken our stand.
We don't use tobacco
Because we do think,
That them as does use it
Most always does drink!
Oh, will you join our band?
Will you?—will you?—
Oh, will you join our band?
Will you? *voulez-vous?*—
If you!—and you!—and you!—and you!—
With me will take your stand,
We'll down the Demon Alcohol,
And drive him from our land!

[*Salvation Army.*]

“So boys; if you give me just another whiskey I'll be glad,
And I'll draw right here a picture of the face that drove me mad.
Give me that piece of chalk with which you mark the baseball score,
You shall see the lovely Madeleine upon the bar-room floor!”
Another drink and with chalk in hand the vagabond began
To sketch a face that well might buy the soul of any man;
Then, as he placed another lock upon the shapely head,
With a fearful shriek he leaped and—fell across the picture—dead!

[*Hugh D'Arcy.*]

OLD SOAK'S HISTORY

Well, if they was more men that carried there liquor like Samson done instead of sprawling and yowling all over the sidewalks and bringing the name of liquor into disgrace and making it a by-word in every household they wouldn't of been an excuse for Prohibition.

Too many bad customers use to drink liquor and it was natcheral that liquor got into disgrace on account of the company it kept.

But they was bad customers afore they took to the liquor habit.

And now Jake Smith and Al and all them that kept a nice genteel kind of a bar room has been brought down with their heads in sorrow to the grave all on account of a few bad customers like that.

Leaseways they would be going in sorrow to the grave only the bootlegging line of business held out a welcoming hand to them and snatched them like a branch from the burning.

[*Don Marquis.*]

“Gentlemen,” says Jorrocks, “I'll trouble you to charge your glasses, 'eel-taps off—a bumper toast—no sky-lights, if you please. Crane, pass the wine—you are a regular old stop-bottle—a turn-pike gate, in fact. Gentlemen, are you all charged?—then I'll give you the Noble Sport of Fox 'Unting!—gentlemen, with three times three, and Crane will give the 'ips,—all ready—now, 'ip, 'ip, ip, 'uzza, 'uzza, 'uzza!—'ip, 'ip, 'ip, 'uzza, 'uzza'—one cheer more, 'uzza!”

[*Surtees.*]

A THOUGHT FOR LENT

Drink—and the world drinks with you;
Swear off—and you drink—alone!

[*The Trifler.*]

I am fully satisfied that man, if left to himself, would about as readily go right as wrong. It is only this eternally sounding in his ears that it is his duty to go right, which makes him go the very reverse. The noble independence of his nature revolts at this intolerable tyranny of law, and the perpetual interference of officious morality, which are ever besetting his path with finger-posts and directions to "keep to the right, as the law directs;" and like a spirited urchin, he turns directly contrary, and gallops through mud and mire, over hedges and ditches, merely to show that he is a lad of spirit, and out of his leading-strings.

[*Washington Irving.*]

They were seated in the little, Creole-haunted café of Madame Tibault, in Dumaine street. If you know the place, you will experience a thrill of pleasure in recalling it to mind. It is small and dark, with six polished tables, at which you may sit and drink the best coffee in New Orleans, and concoctions of absinthe equal to Sazerac's best. "You musn't sit by those table," she interposed. "Thass so boys. But no. I mek you come at this room, like my très bons amis. Yes. I goin' mek for you myself one anisette and one café royale ver' fine. Ah! I lak treat my fren' nize. Yes. Plis come in this way."

[*O. Henry.*]

MASON & DIXEY'S LAND

Lay the jest about the julep in the camphor balls at last,
For the miracle has happened and the boozeful days are past;
That which made Milwaukee thirsty doesn't foam in Tennessee,
And the lid in old Missouri is as tight locked as can be—
O, the comic-paper Colonel and his comrades well may sigh,
For the mint is waving gayly, but the South has done gone dry.

By the stillside on the hillside in Kentucky all is still,
For the only damp refreshment may be dipped from the rill;
No'th Ca'lina's stately ruler gives his soda glass a shove
And discusses choc'lut sundaes with the South Ca'lina Gov.,
It is useless at the fountain to be winkful of the eye,
For the Bourbon jug is missing and the South has done gone dry.

Lay the jest about the julep neath the chestnut tree at last,
There's only one kind of moonshine and the golden days are past;
Now the water wagon rumbles through the Southland on its trip,
And it helps no one to drop off to pick up the driver's whip,
For the egg-nog now is nogless and the rye has gone awry,
The punch bowl holds carnations and the South has done gone dry.

"For us American whiskey," says Jones—"none of your Scotch smoke or anisada or Three Star Hennessy on the Fourth of July. We'll borrow the Consul's flag; old man Bullfinger shall make orations, and we'll have a barbecue on the plaza."

The six of us made progress among the cantinas, divesting the bars of all strong drinks bearing American labels.

[*O. Henry.*]

“There from the flowing bowl
Deep drinks the warrior’s soul,
Skoal! to the Northland! SKOAL!”

[*Longfellow, 1841.*]

Here is a very brief sketch of the way we skoaled in Sweden.

Travelling in Sweden one is impressed with the charming manner of offering a toast to one another, either at a formal dinner or when good people get together for a little quiet drink.

Desiring to take a drink with a friend, the Swedish gentleman catches the eye of his friend, says “Skoal,” then drops his eye to his glass and after finishing his drink again looks his friend in the eye, smiles and bows and the function is completed. Quite delightful.

It is said that the word “skoal” means “to the skull of one’s enemy.” According to the legend, the reason for dropping the glance when one is actually drinking is that in the old days, when people were somewhat distrustful of each other, unless you watched your good friend in the eye constantly you might get—knifed. By not watching him you show your confidence in his good intentions.

[*William F. Ham, 1926.*]

The curfew notes no more the parting day,
The lying herd of golfers treads the lea
And, as they homeward plod their weary way,
State that they should have had the ninth in three.
And there in yonder ivied locker room
Preventive drams soothe premonitions vague,
And to the wholesome tan a richer bloom
Speaks the cosmetic skill of Haig and Haig.

[*Ted Robinson.*]

A modern young infant said, “Why
Should I take Ginger Ale with my Rye?
With a Scofflaw papa
And an Ignordinance ma,
What a lucky Scornstatue am I.”

The Honorable James A. McKensie,

Dear Jim:

I send you some of the most wonderful whiskey that ever chased a skeleton from a feast or painted landscapes on the brain of man. For many years this liquid joy has been within the happy staves of oak. It is the mingled souls of wheat and corn. In it you will find the sunshine and the shadows that chased each other over the billowy fields; the breath of June; the carol of the lark; the dews of night; the wealth of summer and autumn’s rich content, all golden with imprisoned light. Drink it and you will hear songs of men and maidens fair, mingled with the laughter of children as they sing the “Harvest Home.” Drink it and you will feel within your blood the star-lit dawns, the dreamy, tawny dusks of many perfect days.

Yours truly,

Robert G. Ingersoll.

STATISTICAL

Bavaria holds the world record for beer drinking with 67 gallons per person a year. Holland is next with 54 gallons. Ten years ago the average in England was 31 gallons but now (1924) it amounts to 39 gallons. The French are the champion wine drinkers with 26 gallons per capita.

HOOCH

We were standing in the basement
With the candle burning low,
And he poured me out three fingers—
Maybe four, for all I know;
But I slowly raised the beaker
To my lips and drained it dry;
After which I saw a spider—
Look at me—and wink its eye!
Then the atmosphere grew denser
As the air-plane plunged ahead,
O'er the desert far beneath us,
With the Arabs clothed in red;
Yes—the submarine was sinking
And the sun had gone to rest—
Though the mine was dark and fearsome,
Yet—she—said—she—loved—me—best!
[*Wilkesbarre Elk's Bulletin.*]

“But lest care should make me sicker,
I did bury care in liquor.”

[*Drunken Barnaby.*]

DIPLOMATIC

You object to my friend as a candidate for the Diplomatic service because he used to be in the liquor business!

Nevertheless that is exactly why I am plugging for him.

Because he has been tried out!

I claim that no one but a Diplomat of the highest order can be a successful Barkeep.

Think of it! He has to discuss politics, religion, horse-racing, pugilism, baseball, the drama, medical science, the weather, poker science, breeds of dogs, police news and other topics with dozens of customers every day, holding up his end of the conversation, but antagonizing no man's views. He must pour oil on troubled waters, decide bets, pacify the Jag who is looking to be insulted and reconcile old friends who are getting ready to clinch. He must look pleasant when the slot machine sticks the house for twenty-five cigars. When an all-night Souse, with his hat on one ear, comes in and beats on the bar and announces that he is a gentleman, the barkeep must admit that such is the case. He must listen by the hour to yammering talk of gabby-light-weights who are full of gas—and yet stand ready to corroborate any statement by a regular patron.

But the Diplomat must sometimes take the aggressive.

If asked to mark something on the ice until the “next time” he must de-

cide at once whether he is to say "Cert!" or grab the Seltzer. He must cultivate a knowledge of human nature so that he can tell at a glance whether the fuzzy Bat who cuts a circle before he gets to the rail is a Hobo or a respected citizen out on a periodical.

For him life is a series of perplexing problems, a delicate manipulation of alcoholic fancies, a constant effort to keep square with both political parties, to josh the police and rival wine agents.

For any man who can handle this job the ordinary duties of a Diplomat would be as simple as serving straight bar whiskey. What we need in our Diplomatic service is fewer bum politicians and more Barkeeps.

Drink to me only with thy lies,
And I will hedge with mine,
And leave my quibble in the cup
To counter one of thine.
For why should the spirit of mortal
Be more than ten dollars a quart
While bootleggers snicker and chortle
And officers drag us to court?

[*Life.*]

NEW YORK RECOLLECTIONS

Double Bronxes at the Holland House . . . Stingers at the Belmont . . . Silver Fizzes at the Manhattan . . . Ginger Ale High balls at the Buckingham . . . Benedictine at the Lafayette . . . Seidels of Munchener at Luchow's . . . Navy Rainbows at Maxim's . . . Chateau Yquem at Mouquin's . . . Manhattan Cocktails at the Knickerbocker . . . Gin Daisies at the Astor . . . Yellow Chartreuse at the Brevoort . . . Infuriators at the Beaux Arts . . . Pousse Cafés at Rector's . . . Stone Fence at Churchill's . . . Milk Punch at the Savoy . . . Martinis at Sherry's . . . Champagne Cocktails at Delmonico's . . . Central Park Souths at the Plaza . . . Sherry Flips at the Cadillac . . . Clover Clubs at Bustanoby's . . . Jack Roses at Eberlin's . . . Beakers of Stout at Dinty Moore's . . . Louis Roderer at Martin's . . . Mint Juleps at the Casino . . . Kummel, with a dash of tabasco, at the Fifth Avenue . . . Tom and Jerry at Shanley's . . . Pilsener with scrambled eggs and Irish bacon at 5 A. M. at Jack's.

[*C. G. S. in Life.*]

DELMONICO'S

And when from your filet so tenderly brown
You turned to your window to beam on the town,
A bottle of wine from the underground cells
Appeared at the side of your table at Del's.

No more may a man take his ease at his inn;
What once was a virtue is changed to a sin,
And Progress is tolling the drearest of knells:
Adieu and adieu to the table at Del's.

[*Arthur Guiterman.*]

YOUTHS SPOIL ART

Paris, September, 1926. Baggy-trousered college boys from the United States have brought the art of drinking to evil days, say the white-coated men who push liquid mixtures across the mahogany counters of Paris "American" bars. "The cocktails they ask us for are terrible," said Angus who tends bar at a café on the Boulevard des Italiens, beloved of Americans. "They want to compound drinks of everything that stands on the shelves, and the result tastes like the explosion of a Big Bertha shell. The gentlemanly days of the scientifically compounded Gibson, Martini, Manhattan and Sazerac cocktails are gone."

[*Washington Evening Star.*]

HIPSTERS AND BANBUGS

Sixteen drink addicts, ranging in age from thirty to seventy, are now said to be staunch "spigotbigots," as a result of recent medical experiments at Bellevue.

[*N. Y. Herald.*]

To the Editor of the Keystone:

You seem to take a good deal of delight in telling other people how to live and perhaps that is your business, but it seems to me that you exceed your duty when you arrogate the right to inform all of those who may happen to enjoy an occasional drink of Scotch.

I have been presented with a fine bottle of Scotch whiskey for Christmas, and it is before me as I sit at the typewriter and indite this letter to you. It bears the label "Sandy MacDonald," a good, sound, well-bodied liquor which I am assured was bought before the war, and has been in my friend's cellar ever since. What right has any form of law to make me a criminal if I partake of this gift as it was intended that I do by the giver?

I claim that any such law is an invasion of my personal liberty. I notice that you have referred to the so-called "Bill of Rights" which secures to all men certain inalienable rights to their personal liberty, which, as you say, are not inconsistent with the rights of others. How do you reconcile your statements?

I have just tasted of this bottle of liquor, I will confide to you, and I cannot see where or how I am invading the rights of any other person on earth. I find it excellent. It warms my stomach; it inspires my thought. I cannot feel, Mr. Editor, that I have wronged the community or added to the lawlessness of general society in doing so. It makes me tired to be classed as a criminal for any such reason, and I notify you that before long there will be a revolt against the sort of stuff that you are writing.

Just to show my independence of such truck as you are writing, I have taken another drink of the aforesaid jubilant Sandy MacDonald, and I will say to you that it is about as smooth a drink as a man ever put into his system. The second drink, which I shall soon follow by a third, makes me more certain that those who feel their systems require stimulants, should band together, organize and start a campaign to floor this Volstead business if it can be done.

Now, Mr. Editor, I am no bum, and can't make me a bum. I like a little drink now and then, and I have taken a third, or maybe it's a fourth,

and I am more than ever convinced than any man that does not is a bid idiot. You may say this evabion of the law is producing a staße of raffairs in our Grear mand Glorious County. You are wromh. This country is juss as good as it ever was and was a grsat beat better coundre and will leabe it to you f iit was not, when we had free rum.

I wouldn&t say to you that this socitch is all right, I lotbof it would'tdo us harm. When we ened stimulatory we need it . . . My grand-fafyer was brouhtr up onrum. They had it in the housd all the time. They dranj it freely and even the minstew dramk it when he came to our housr. It&s a pretty kindf a vicuntry when a garnson is better than his gundfaher. I can drink this sort of scutog all day and not be a worse citezen that I was gefete. I could drinl this who.e wuart and nebber quiber an itelash.

I wanto say to to thattt here are 34"—to the the lasr cendus free amerixan citrizens in the Ud.D.S. there are no bombs, I sa y to you that yoe maje me sick.

Well, sire, no Editor, when I satartef out to arite this letretl, m I had no 38453 3rd notion to taje weig of your ti, e an' thesw typrwretet keys are buzzing arounbd so I canjr write ant more bus whay I whest of youi is to remmdn yei one again abe again thsqt you arw dead wrong ib consfebging evert bady why drinls as a t bomb. We aint cruilals. We are as goof made as uiou.

Rexectfully ywru-?T.

John D. Black.

FROM THE LAY OF THE LOOP HOUND

He used to drink gin rickeys from Van Buren up to Lake,
Each barkeep knew his favorite drink from Fifth Avenue to State.
He kept the cabarés lit up, the loop he painted red,
And now, Gord knows, their hearts is broke,
For that old loop hound is dead.

[James C. Jeffery.]

A former saloon keeper was asked what he thought about prohibition.

"Well," he said, "you can believe me or not, but seven years ago I was convinced that it would be a good thing. They panned us so much that I was beginning to feel ashamed of myself. And, anyway, I was tired and ready to quit. But nowadays, when I look around and see what is going on—see men spending more money for poison than they ever paid for good liquor—well, I kind of doubt whether it was such a good thing after all."

[*Washington Post*, 1927.]

"Nowadays, Drinking and Kissing go by favor. Also—Kicking! Do tell!"

[*Case B. Rafter*.]

The Romans mixed with their wine assafoetida, salt, honey, tar, myrrh, aloes, pepper, spikenard, poppies, wormwood, cassia, milk, chalk, bitter-almonds and cypress.

[*Requiescat in Pace!*]

WALTON'S FRIEND

"There underground a magazine
Of sovereign juice is cellared in,
Liquor that will the seige maintain
Should Phoebus ne'er return again."

[*Charles Cotton.*]

REVERIES

Ales and lager beers, wines and spirits,
In those bars of auld lang syne;
Stored with fair earth's choicest fruits and grains,
And magic of glad sunshine.
Produced by rotund masters of malt,
The still, and the vineyard steep,
Sparkling with bubbles of lusty mirth
Or mellowed by cob-webbed sleep.

Mahogany and bright mirrored glass
Reflecting a hazy dream,
When drink was no sin, nor crime to buy;
Now we meanly cringe and scheme.
So memories glide on a falling tide
To mental caverns of gloom,
And we must watch lest bootleg Scotch
Shall seal our doom to our tomb.

[*C. V. W.—1926.*]

TO A BRAIN CHILD

Go little book out in the world,
Bearing your message of pain,
Until everywhere that you have went
They'll be glad that you have came!

[*Bill Nye.*]

IN CONCLUSION

And now, kind friends, what I have wrote,
I hope you will look o'er,
And not criticize as some have done,
Hitherto, herebefore.

[*The Sweet Singer of Michigan.*]

THE OLD SIDEBOARD

A friend of mine has just bought an English sideboard of the late eighteenth century which, besides being a very graceful and elegant piece of furniture, has a number of conveniences that, while not extraordinary in the sideboards of earlier and later periods, are more or less strange to many well-informed persons today.

I refer to the special features or cupboards at each end of the sideboard, one containing accommodation for ice and bottles and the other a cistern for water in which to wash silver or to use as a plate warmer.

Besides the large and small drawers to contain napery, silver and the butler's things, two vase-like polished wood knife-boxes adorn the top and, at one end of the cabinet proper, is a commode compartment to contain a chamber-pot.

What a picture of English hospitality is presented to mind as we see the three-bottle squires, with punch bowl on table, relaxing in their chairs after the ladies have left them to their wine and the host has thrown the dining-room key into the grate fire as a signal that the fuel will burn out before the door is again opened.

We may hear Jorrock's mellow voice calling from the floor: "Lift me up!—tie me in my chair!—fill my glass!"

We remember the convivial scenes in *Pickwick* and the worthy who announced: "Where I eats, I sleeps!"

Somewhere I have read of the honorable office of the faithful retainer who waited under the table to ease the neck-cloths of the heroes who fell below.

Gothar's "Midnight Modern Conversation," which shows the gentlemen in various degrees of dissolution, quite frankly depicts the pot with a cover on it, in the lower, right-hand corner of the plate. Did they drink a lot? Well:

"His Royal Highness saw we were all pretty well done, and he walked off. There were twenty dined, we drank sixty-three bottles of wine." (Claret—in this case.)

[*Dyott's Diary, 1781-1845.*]



Imaginary Toasts

- "How!" [Gen'l. McCain.]
- "Your health!" [Tom Claytor.]
- "Down the hatch!" [Adm. McVay.]
- "A votre sante!" [Fred Wynn.]
- "Down with crime!" [Peyton Gordon.]
- "Keep on Putting!" [Harry Gillis.]
- "I hate the stuff!" [Stan Rinehart.]
- "Hip, hip, hurrah!" [Walter Wilcox.]
- "More Power to you!" [Bill Ham.]
- "Cheerio, old thing!" [Arthur Browne.]
- "All over the world!" [Newt Gulick.]
- "I looks towards you!"
"I has your eye!"
"I likewise bows!"
"You does me proud!" [Charlie Wilson.]
- "Produce the evidence!" [Cuno Rudolph.]
- "Alfalfa me, Alphonse!" [Milt Elliott.]
- "Here's more tomorrow!" [Billy Camp.]
- "More and better bunkers!" [Morven Thompson.]
- "This charming little cherry,
When duly soaked in rum,
Will make the very cherubim
Frisk like a cherry-bum." [Charlie Light.]

"So's your old Mephistopheles!"

[*Fred Faust.*]

"Oh, hit the ball! Why don't you?"

[*John Childress.*]

"It's a long Time between drinks!"

[*Camp Stanley.*]

"I do not feel the slightest pain!"

[*A. C. Oliphant.*]

"Work—the curse of the drinking classes!"

[*Levi Cooke.*]

"Here's to Bar associations—and others!"

[*John Lewis Smith.*]

"Here's to the heights of heaven,
Here's to the depths of hell.
D——n a man—who would kiss a girl . . .
And then go and tell!"

[*Bill Pearson.*]

"One swallow maketh not a summer—not at all,
But—many a swallow goeth before a fall!"

[*Floyd Waggaman.*]

"Here's to the Queen o' Clubs—and three others!"

[*Bob Baker.*]

"Here's to myself,—hollow and hard to pull!"

[*Edgar Legg.*]

"The greatest golfer in the world! I admit it!"

[*Billy Williams.*]

"Here's to it . . . and to it . . . and to it again . . .
Here's to it . . . to do it . . . when you get to it . . .
For . . . you may not get to it . . . to do it . . . again!"

[*Pres Gatley.*]

"There I go—head up, tail up, and all pores open!"

[*Hugh Southgate.*]

"Here's hoping you fellows get full—but not—

[*Tom Fuller!*"]

"Touch brim! touch foot! the wine is red
Though the present our last glass be;
Our wassail true is quickly said,—
Comrade! I drink to thee!"

[*Frank Fisher.*]

"Here's to the good little girl—
But not too good—
For the good die young—and
Who wants a dead one?
Here's to the bad little girl—
But not too bad—
For the bad die too—
And who wants a dyed one?"

[*Marshall Exnicios.*]

- “Here’s to a bilulous ibex, leaping from jag to jag!”
[*Col. Proctor.*]
- “Rum is like Sex, it’s all in the way you handle it!”
[*George Oxley.*]
- “Salut e pesetsa mucha fuerza on los castanates!”
[*George Richards.*]
- “Here’s to the rich—God bless them!
D——n the poor—let ’em work—they’re used to it!”
[*Marie Bakshirtsoff.*]
- “Here’s success to all kinds of Crime—and Death to Missionaries!”
[*Ivan Ichanitch.*]
- “Here’s to Reggie Van Allstyne, the wealthy archyteck and cornersewer!”
[*Cookie Dunlop.*]
- “May the wing of the pigeon of friendship never moult a feather!”
[*Lish Hanson.*]
- “Here’s to Civic Spirit—with a kick in the pants and the Best People appeal!”
[*Randall Hagner.*]
- “Stay on the water-wagon—it takes a lot of weight off the hips!”
[*Jack LaGorce.*]
- “Here’s to the psychology of uplift—with a reflective delay between drinks!”
[*Jess L. Suter.*]
- “Here’s t’ uz—all o’n uz; Maay we nivver want nowt—
None o’n uz; Na me naether!”
[*Yorkshire toast.*]
- “Nature abhorreth a vacuum. Nature hath no morals but many moods—
hurrah for Nature!”
[*Val Ridsdale.*]
- “Here’s to the grave and reverend Seniors—once handicapped in my Sanitary
method!”
[*John Letts.*]
- “Here’s to ‘Housemaid’s knee,’ I’ve had everything else and even felt that!”
[*Bing.*]
- “Here’s to investors; in thirty years not one of them has cost me a penny!”
[*Hal Rust, Jr.*]
- “Well—here’s hoping we may all be here—this time next year!”
[*Henry William Thomas.*]
- “Here’s to the art of bootlimbing and a coupla loud whoops for their whoopee
soup!”
[*Tudor Morselle.*]
- “Here’s to the ginocent bystander in the obscenario where the girls pose in
the lewd!”
[*Simon Konshus.*]

"Here's to the light that lies in women's eyes and the sparkling wine of her voice divine!"

[*Harry Sheridan.*]

"Here's to wives and sweethearts! Sweethearts and wives!
The old toast—with its oldest and best meaning!"

[*Loren Johnson.*]

"Here's to leisurely drinking! A hasty drink is as crudely brutal as a newspaper comic-strip!"

[*Charlie Long.*]

"Here's to marriage—the only insurance policy against loneliness!"

[*Tom Sweeney.*]

"Necessity may be the mother of invention and alcohol the mother of the cocktail-shaker, but the patent has run out!"

[*Reeve Lewis.*]

"Here's a sun-kist smile radiating across the continent!"

[*Morrill Chamberlin.*]

"My toast is never twice the same—but the gist of it is:
As God wishes us to be happy, the least we can do is to co-operate!"

[*Stan Peelle.*]

"Here's to my well known kindness of heart—always trying to do you good—
on the first tee!"

[*Dick Whaley.*]

"One star differeth from another star in glory. A quenchless star, forever bright, led on from green to green."

[*In memory of Rudie Kauffmann.*]

"Here's to good scouts who can follow the trail, save a life, extend hospitality, enjoy good fellowship, use the divining rod when necessary, give the high sign and do a good deed every day!"

[*Barry Mohun.*]

"Here's to spontaneous drunkenness. To get drunk deliberately is almost as bad as to get sober by accident!"

[*Chauncey Hackett.*]

"Here's to your garbage-lender's bride—er, you know, I mean your Bar Tender's Guide!"

[*Lew. Cameron.*]

"Happy days! Waes hael! Ban-Zai! Gesundheit! Tengo el honor beber a la salud de Vuestra Merced! And all points South and West!"

[*George Minnegerode.*]

"Symbols are the true essence of facts. Prohibition seems to be a fact and the cost of booze its symbol. A tinkling symbol may be made with some ice in a tall glass. Just that and some of the true essence, of course!"

[*Ching Smith.*]

"The longest drive being the nineteenth hole, the shortest putt must be down the throat. A high-ball is never out of bounds until it stops rolling. A bisque in hand is worth two rain-checks in the rough. The best of greens have the flavor of mint. Keep your eye on the high-ball in hand and follow through!"

[*Mustapha Camel.*]

"Kentucky, oh Kentucky! I love thy classic shades,
Where flit the fairy figures of dark-eyed Southern maids;
Where mocking-birds are singing 'mid flowers newly born,
Where the corn is full of kernels—and the Colonels full of corn!"

[*John Hamilton.*]

THE END OF A PERFECT DAY

Set—'em up again, Bar-tender,
For we're out upon a bender,
And reckon to get pizzoori-eyed drunk;
Somewhat snozzled and hard-boiled,
Plastered, swamped or smoothly oiled,
Pipped, then blotto, and absolutely sunk!

[*The Rounder.*]

A TOAST

I enter thru the swinging doors where lights proclaim good cheer;
I summon me a white-clad one and quickly order—beer;
I pause—a thirsty moment—as a sentiment I quest;
I BLOW THE FOAM to Gambrinus . . . To Yorick—drink the rest!

[*C. V. W., Circa—1890.*]



Cocktails

Among the various ways in which the early cocktails were concocted it will be noticed by the earnest student, (or "stewgent," as Old Soak terms him), that sometimes the ice was put into the drinking glass and sometimes it was strained off. Sometimes the ice was in lumps and sometimes crushed or shaved. Sometimes the ingredients were stirred with a spoon or shaken or else not disturbed or irritated as it were. These points were very important. The twist of lemon peel was more of a gesture by the artist mixer and was most effective in a mild way when the peel was left in the drink. Since each cocktail had a name the following list is arranged in alphabetical order.

Absinthe Bracer: This corpse reviver was made of half proportions of Italian Vermouth and Absinthe, with a dash of Angostura bitters and a twist of lemon peel on top. It was well shaken with ice in a shaker and strained into a cocktail glass or a pony liquor glass.

Absinthe Cocktail: In an ice-filled cocktail shaker three or four dashes of gum syrup, one dash of Angostura and a dash of Anisette were followed by one part of water to three parts of Absinthe (four parts to a glass for each person), which were well shaken and, after straining into cocktail glass, received a twist of lemon peel.

Addison: One part Italian Vermouth to two parts dry Gin and a bit of orange peel.

Admiral: In a six ounce or table glass were placed two lumps of cube ice, the juice of one lime, two bar-spoons of powdered sugar, one bar-spoon of cherry-cordial and two ounces of gin. Stirred with spoon and served.

Apple Blossom: (Claret Glass), One part Italian Vermouth to two parts Apple Brandy (or Apple Jack), with two dashes of Grenadine and two dashes of pineapple juice.

Apple Blossom (Col. Whitted's): One-half grapefruit juice, one-half Apple Jack, one teaspoon maple syrup to each cocktail. Shake up cold and strain into glass.

Aviator: (One drop fatal!). One part New England rum to two parts Apple Brandy or Apple Jack, with the juice of one-half lime and three dashes of Grenadine. Shake cold.

Baby Fingers: (You can feel 'em!) One part Plymouth gin to two parts Sloe gin and three dashes Calasaya bitters, well shaken.

- Bacardi:** (Floyd Waggaman.) Proportions—one-half Bacardi rum and one-half lemon juice. The latter had to be prepared with about one-half by bulk of granulated sugar and water to make a sweet lemon syrup. They had to be shaken very cold indeed. (Oh, you Mandy!)
- Bacardi:** (Col. Whitted.) Proportions—one-fourth gin, one-fourth Bacardi rum, one-fourth grapefruit juice, one-fourth orange juice, maple syrup to sweeten. A table glass of syrup should sweeten about sixteen cocktails.
- Bacardi:** Just Bacardi rum with the juice of one lime and a bar-spoon of sugar.
- Joe Bagley:** To two parts Rye whiskey and one part Italian Vermouth were added a dash of Curacao and a bit of lemon peel. (Fifteen of these before dinner was the old record!)
- Bamboo:** Two parts Sherry and one part Italian Vermouth with a dash of Benedictine were well shaken. Sometimes Angostura was used instead of Benedictine.
- Barry:** To two parts of dry gin and one part Italian Vermouth were added three dashes of white Crème de Menthe and a bit of lemon peel.
- Beau Brummel:** In an old-fashioned (thick-bottomed short glass for old-fashioned cocktails) glass was served some orange juice and Bourbon (corn) whiskey with a bar-spoon (smaller than teaspoon) of sugar, two dashes of Prunell and a slice of lemon.
- Bijou:** To two parts dry gin were added one part Italian Vermouth and one part Chartreuse, vigorously shaken.
- William T. Bingham:** Two parts dry gin with one part French Vermouth and a dash of Oxygennee or Ojen from New Orleans.
- “Bing”:** In a tall glass were crushed six Niagara grapes and two parts Gordon gin with one part Italian Vermouth and one part orange juice with the juice of one-half lime, well shaken and strained into glass.
- Bishop:** In this cocktail a dash of Chartreuse was added to two parts Scotch whiskey, one part orange juice and one part Italian Vermouth.
- Blackthorne:** One part of Italian Vermouth and two parts Sloe gin with a dash each of Maraschino and of lemon juice, all well shaken.
- Borderer:** To half Scotch whiskey and half Italian Vermouth was added a dash of Peychaud bitters from New Orleans.
- Boston:** Four parts dry gin and one part Italian Vermouth were well shaken with the juice of one-quarter orange, the juice of one lime and two sprigs of fresh mint.
- Boston Club:** To one part Italian Vermouth and two parts Plymouth gin was added the juice of one-half lime, and pearl onions were placed in the cocktail glass.

- Brandy:** A large bar-glass was three-quarters filled with shaved ice. The following ingredients were used: Two or three dashes of gum syrup, one or two dashes of Angostura, one or two dashes of Curacao and one glass of French Brandy. This was stirred with a spoon and strained into cocktail glass. A little Champagne was squirted into the glass and a twist of lemon peel on top.
- Brooklyn Bridge:** A claret glass was used. One part of Italian Vermouth, one part dry gin, and one part of white of egg with two dashes of orange juice. Well shaken. (Steve Brodie took a chance!)
- Bronx:** One-half dry gin with the juice of one-quarter of an orange and the balance Italian Vermouth.
- Caruso:** Equal parts of Dubonnet. French Vermouth and dry gin were supposed to put you in good voice.
- Champagne Cocktail:** In a goblet was placed two or three small lumps of crystal clear ice and then a slice or two of orange and one loaf of sugar, upon which a dash or two of Angostura was given. The goblet was then filled with wine poured slowly and stirred with a spoon. A twist of lemon peel on top. A pint of wine was enough for three cocktails.
- Cherry Blossom:** Served in a claret glass, the white of one egg and about the same quantity of dry gin were shaken with three dashes each of raspberry syrup and orange juice.
- Clover Club:** (New Willard.) Two parts dry gin, one part French brandy, pony fresh cream, juice of two limes, dash of strawberry brandy.
- Cocktail No. 4:** Equal parts of French and Italian Vermouth and of dry gin were shaken with a dash each of Brandy and of orange-flower water.
- Coffee Cocktail:** Into large mixing glass was placed two ounces of Port with one pony of Brandy and one egg freshly laid for that occasion, with a bar-spoon of sugar. The glass was filled with crushed ice and well shaken and then strained into Delmonico glass.
- Coopertown:** In this were used equal parts of dry gin, Italian Vermouth and orange juice with two sprigs of fresh mint and well shaken.
- Coronation:** In this were used equal quantities of Apple Brandy, French and Italian Vermouth with a dash of Apricot Brandy.
- Daiquiri:** Just Bacardi rum with the juice of one lime and a dash of Grenadine were used but it was well shaken.
- Dunlop:** In this excellent cocktail invented by one of our leading lawyers, a large bar glass was filled with fine ice. For each cocktail two dashes of orange bitters were put in and then followed one ounce of gin, two dashes of rock-candy syrup, one dash of French Vermouth, all shaken well and strained into cocktail glasses prepared with powdered sugar rim and a few pearl onions. To put sugar around rim of glass a saucer was partly filled with powdered sugar and the rim of the glass dipped therein. The said rim being first rubbed with a slice of orange or lemon peel. The glass was allowed to stand in the sugar for a moment or two.

- East India:** The large bar glass filled with shaved ice was prepared with one teaspoon of raspberry syrup, one teaspoon of Curacao (red), two or three dashes of Angostura, two dashes of Maraschino and one wine glass of brandy. This was well stirred with spoon and strained into cocktail glass with twist of lemon peel on top.
- Eureka:** Two dashes of lemon juice and one dash of orange juice were added to two parts dry gin and one part of Grenadine.
- Ferguson:** Six Niagara grapes were crushed in tall glass and well shaken with two parts Gordon gin and one part each of Italian Vermouth and of orange juice.
- Bob Fleming:** Four parts Bacardi rum, the same amount of lemon juice (saturated with sugar, half and half), the same amount of orange juice, three parts dry gin, one part Orgeat syrup.
- Fog Horn:** A fog-horn condition of the larynx was supposed to be produced by drinking a cocktail composed of two parts Peach Brandy, one part French Vermouth with two dashes of Grenadine.
- Gibson:** Two parts of gin to one part each of French and Italian Vermouth with twist of lemon peel left in glass.
- Gin Cocktail:** Two dashes of syrup, one dash Orange bitters and two ounces of any kind of preferred gin were well shaken and strained into cocktail glass with twist of lemon peel.
- General Green:** Two parts of Peach Brandy and one part of French Vermouth with one dash of Grenadine may seem very like the FOG HORN article but, in the GENERAL GREEN, was also inserted a dash of lemon juice. Oh, the magic lemon juice!
- Hackett:** Equal quantities of dry gin, French Vermouth and orange juice, with a dash of Cacao.
- Harriet:** Half and half of Holland gin and Italian Vermouth, to which were added the juice of one lime and a dash of Benedictine.
- Hawaiian:** Two parts of Apple Brandy and one part of pineapple juice, with the juice of one-half lemon, a bar-spoon of sugar and a dash of Maraschino were supposed to give the exotic flavor of the Islands. Served in claret glass.
- Hazelton:** In a claret glass was served, after well shaking and straining, the mixture of two parts gin to one part Italian Vermouth and about half the latter amount of orange juice. A sprig or two of fresh mint on top.
- Hergesheimer:** A quartet of compositions by H. W. T. in honor of Mr. Joseph Hergesheimer, in February, 1928:
- Joseph Hergesheimer Cocktail:** Using a cocktail shaker, fill it with fine ice and add equal parts of gin, Rye whiskey, Scotch whiskey and Creme de Cacao. Shake well, strain in cocktail glass. Add one filbert nut in glass, twist orange peel on top.

Joe Herg Cocktail: Fill cocktail shaker with fine ice, add two parts gin, one part Italian Vermouth, one part orange juice, shake well and strain in cocktail glass. Add pearly onion, twist lemon peel on top.

Herg E. Sheimer Cocktail: Once more the shocktail caker is filled with fine ice. The proportions used are to be two parts Scotch whiskey, one part each of French and of Italian Vermouth with the juice of one-half lime. To be well shaken, strained into glass with one stuffed olive.

Whiskey-Sheimer Cocktail: Using the caketail shocker filled with fine ice, a good shot of Rye whiskey, with the juice of one-quarter orange, one-half lime, one dash Angostura bitters, a teaspoon powdered sugar, well shaken, strain in cocktail glass with one cherry.

Hibbs: Two parts of dry gin to one part of Italian Vermouth with a bit of orange peel in glass. (Play that on a five point margin! Both ways!)

Holland Gin: A large bar glass was filled with ice. Two or three dashes of white gum syrup, one or two dashes of Angostura bitters and a dash of either Curacao or Absinthe, were well stirred with a wine glass of Holland gin and strained into cocktail glass with the twist of lemon peel on top.

Hong Kong: Two parts Scotch whiskey with one part each of French and Italian Vermouth and two dashes of Maraschino.

Honolulu: Two parts Bacardi rum to one part orange juice and two dashes Cherry cordial.

Indian: Two parts of Sloe gin with one part each of Italian and of French Vermouth with a dash of Orange bitters.

Irish Rose: (Not Abie's.) Irish whiskey, orange juice and Cream, flavored with Crème de Vanille. (Apple jack substitute.)

Jack Rose: One part each of lime juice and Grenadine and six parts Apple brandy (Apple Jack.)

Japanese: Two parts Apple brandy, one part Maraschino and a bar-spoon of sweet cream.

Jeffery: Equal parts of dry gin, Cacao and fresh cream with the white of one egg.

Jersey: (Cider.) Three or four lumps of ice in a large glass, one-half tablespoon sugar, three or four dashes of Angostura and a wine glass of good cider were well mixed and strained into cocktail glass with lemon peel on top.

Victor Kauffmann: Filling the tall glass three-quarters full of shaved ice, two or three dashes of gum syrup or two dashes Angostura, one or two dashes of Curacao and a wine glass of whiskey were stirred well with a spoon and strained into cocktail glass with a piece of lemon peel squeezed on top.

Keeney: Equal parts of Scotch whiskey, Italian and French Vermouth.

- Knickerbocker:** Four parts St. Croix rum to one part each of orange and lemon juice, and flavored with raspberry syrup and pineapple syrup.
- Lamb's Club:** Equal proportions of dry gin, Italian and French Vermouth with a dash of Benedictine.
- Lawyer's:** Half dry gin and French Vermouth with a dash of lime juice and a dash of Cacao.
- Loftus:** One part each of French Vermouth, Italian Vermouth and of Oxygennee. (Substitute for Absinthe.)
- Lone Tree:** Two parts dry gin, one part each of French and of Italian Vermouth with orange peel in glass.
- Lozier:** Two parts of Port to one part Bourbon whiskey and a dash of Benedictine.
- Malcomb McC.:** Two parts dry gin, one part French Vermouth and two dashes of Maraschino.
- Manhattan:** Into the shaking glass were placed one part each of Italian Vermouth and two parts Rye whiskey with a dash of Angostura. Well shaken with crushed ice and strained into glass in which was placed a Maraschino cherry. A twist of lemon peel on top was the last touch. Price 15¢.
- Martini:** (Dry.) This was perhaps the most popular "K.T." of all. Either half and half, or two parts dry gin to one part French Vermouth and a dash of Orange bitters. In the glass it was usual to place what Henry calls a "Castrated olive" or a small pickled olive. Price 15¢.
- Marguerite:** To the juice of one-half lime and the white of an egg were added sufficient quantity of dry gin and a dash each of Absinthe and of Grenadine.
- Mary Ann:** Dubonnet, orange juice and French Vermouth in equal parts.
- Maxim:** To two parts dry gin and one part Italian Vermouth, a dash of Cacao.
- Mazda:** One part Apple brandy to two parts Dubonnet and a dash of Peychaud bitters.
- Morven's:** One part dry gin, two parts Italian Vermouth, the juice of one-half lime and a dash of Maraschino, served with three up and four to go.
- Navy:** Equal parts of Sloe gin, Sherry and Dubonnet with a dash of Benedictine.
- Tom Neill (Gloria):** White of an egg with sufficient dry gin, a dash each of Grenadine and of lemon juice. Mint leaves in the glass.
- Niagara:** Eight Niagara grapes mashed and shaken up with two parts dry gin and one part Italian Vermouth.

1915: Equal quantities of dry gin, sweet cream and Cacao.

The Nineteenth Hole: Under this title we will lightly touch on the subject of cocktail construction in these days of a limited available selection. As far as we know there is no satisfactory substitute for either French or Italian Vermouth and its importation is so small that it is practically crossed from off our American repertoire. The Vermouth without alcohol contents as sold by dealers lacks characteristic flavor and the new flavor is not likely to become very popular.

Vermouth, with bitters, syrups and spirits, formed the basis of most of our cocktails and our comfort is often disordered by having to substitute fruit juices which cause indigestion in varying degree to most people. Vermouth is a perfectly palatable potable, so much so that many gouty persons sip a little of it every day without trouble. An alcoholic content of 15% to 17% is probably essential to bring out the resulting flavor after two year's storage in casks exposed to the sun. We certainly miss very keenly the dry sugarless quality of the French article and the sweeter flavor of the Italian, as well as the delicious flavor which was sometimes created by mixing the two Vermouths with spirits.

It may be assumed that it is possible to procure from Booticians Scotch, Rye and Corn whiskey, Bacardi Rum, Apple Jack and Alcohol from which to make your own gin. In the Delicatessen shops may be bought Angostura bitters, Grenadine syrup, Orgeat syrup, Apricot syrup, and several other flavoring liquids.

With experiment anyone may make fairly satisfactory cocktails with these ingredients to avoid the use of fruit juices. The syrups used as flavoring should not be combined with each other. Whiskey makes a good flavoring for gin cocktails. Sour mash corn whiskey requires a strong dose of syrup. If no plain or charged water, or ginger ale, is introduced in the mixture the cocktails should be shaken a long time to get the diluting effect of melted ice. A few drops of Angostura have a good effect sometimes but not with the flavored syrups.

Four quarts of very nice cocktails for a party may be made by mixing 1 qt. fresh orange or grapefruit juice, 1 pt. fresh lemon juice saturated with granulated sugar to make a syrup, 2 qts. gin, $\frac{1}{2}$ pt. rye whiskey, the whole flavored with Angostura to taste. These should be shaken until very cold. A quart of liquid makes about fifteen or more cocktails. Fruit juices should only be used quite fresh and unused cocktails containing fruit juices should be thrown out as the mixture cannot be used later without danger of poisoning. After being kept a while it develops a distinctly turpentine flavor.

A little lemon juice with Grenadine and gin makes a pleasant cocktail which can be prepared quickly. Lime juice added to lemon juice gives a piquant flavor.

Here is an elaborate cocktail: To make five quarts which will keep indefinitely. Use one quart Bacardi rum, the juice of two dozen limes and one dozen lemons with their peels with two cups of sugar. Mix these ingredients and let stand for twenty-four hours. Then add two more quarts of Bacardi rum and two pints of boiled milk, (which will curdle), filter through double thickness of filtering paper. Put in bottles and place on ice. Serve in chilled glasses.

A gin cocktail may be made with following proportions: 13 parts gin, 5 parts Orgeat syrup, (syrup of almonds), 5 parts lemon juice, 7 parts orange juice.

To make dry gin use to each quart $\frac{1}{2}$ alcohol, $\frac{1}{2}$ hot water, 1 spoonful of gin drops.

To make Gordon gin, use same proportions as above and add 1 spoon glycerin and 1 spoon sugar syrup.

For ten cocktails: 10 teaspoons sugar dissolved in 4 oz. water. Juice of two medium lemons, add full half pint rye whiskey, shake well until cold and strain in ten $2\frac{1}{2}$ oz glasses. Juice of $\frac{1}{2}$ orange helps flavor.

Old Fashioned Whiskey: This foundation stone of our national independence richly deserved the distinction of its special heavy-bottomed glass wherein we now figuratively place a single loaf of cut-sugar which we moisten slightly with a dash or two of Angostura bitters and then crush with the small wooden pestle with which the bar was provided for that very purpose. A single lump of crystal clear ice we carefully select and place in the glass and then hand you the whiskey bottle for you to pour out your own poison to the desired amount which was usually a good stiff drink. We then deftly twist a bit of lemon peel on top and complete the drink which does not require stirring. Price 15¢.

Old Tom Gin: The large bar glass was filled with shaved ice to which were added two or three dashes of gum syrup, one or two dashes Angostura, one or two dashes of Curacao or Absinthe and a wine glass of Old Tom gin which were well stirred with a spoon and strained into glass with a twist of lemon peel.

Opalescent: To the juice of one-half lemon were added twice as much dry gin and a dash of cream and a dash of Grenadine. A sprig of fresh mint in the glass.

Orange Blossom: Half orange juice and dry gin with a dash of Grenadine.

Pall Mall: Rye whiskey with two dashes Apple brandy, four dashes orange juice, two dashes lemon juice and two dashes of Grenadine.

Palmetto: Equal proportions of St. Croix rum, French Vermouth and orange juice.

Peach Blossom: Juice of one lime, same amount of Italian Vermouth and twice as much Peach brandy with a dash of Grenadine.

Perfect: Equal quantities of dry gin, Italian and of French Vermouth and some lemon peel in the glass.

Pilgrim: Two parts Tom gin, one part Italian Vermouth with orange peel, shaken and strained with lemon peel in glass.

Pineapple Bronx: Two parts dry gin, one part Italian Vermouth, slices of pineapple in glass.

Pink Lady: Two portions dry gin and one portion Grenadine with juice of one-half lime and a dash of Peychaud bitters.

- Police Hotel Special:** Half dry gin, quarter orange juice, quarter pineapple juice and the white of one egg. (Oh, let us gather at the "Hoose Gow!")
- Polo:** Half orange bitters (WOW!) and half dry gin with three dashes of lemon juice and two chuggers (dashes) Curacao.
- Queen's:** Two parts English dry gin, one part Italian Vermouth, dash of Maraschino, all well shaken and a slice of pineapple in glass.
- Bill Quigley—(There is a reason!):** Two parts Apollinaris, one part White Rock and a dash of prune juice.
- Rain Bow:** Four parts Rye whiskey with one part each of Italian and of French Vermouth with a little lemon peel in the glass.
- Rob Roy:** Two parts Scotch whiskey, one part Sherry, lemon peel in the glass.
- Rosemary:** Two parts Peach brandy and one part Italian Vermouth with a little orange juice.
- Rossington:** Two parts dry gin, one part Italian Vermouth and three peels orange skin. Frappé.
- Royal Smile:** Three parts dry gin to one part each of Grenadine and of lime juice.
- Ruby:** Two parts Sloe gin, one part Italian Vermouth, a dash each of Cherry Cordial and of Orange bitters.
- Ruby Royal:** One part each of Sloe gin and of dry gin to half a part each of Italian and of French Vermouth with two dashes of Benedictine.
- Santiago de Cuba:** Equal parts of dry gin and of French and Italian Vermouth with three dashes of orange juice and fresh mint leaves in the glass.
- Saratoga:** Equal quantities of Apple brandy, Italian Vermouth and of Dubonnet with a flavor of orange juice.
- Sazerac:** Rye whiskey with three dashes each of Anisette, Absinthe and Peychaud bitters.
- Shrove:** Half and half of French Vermouth and Sloe gin with two dashes of Angostura and three dashes of Grenadine.
- Silver:** Equal quantities of dry gin and French Vermouth with the white of one egg and a dash of Maraschino.
- Soda:** In a large bar-glass four or five small lumps of broken ice, five or six dashes of Angostura, one or two slices of orange, one teaspoon of sugar and the glass filled up with a bottle of lemon soda water, stirred with a spoon and served. Voila!
- Southern:** Bourbon whiskey, with a dash of lemon juice, a dash of Grenadine and a dash of Benedictine. Served in a stem goblet with a Maraschino cherry in it.

Spring Maid: Equal quantities of dry gin and of French Vermouth and two dashes of Curacao.

Star: Two parts Apple Brandy and one part of Italian Vermouth with a dash of Curacao.

Stoneleigh: Two parts Dubonnet and one part Sherry with orange peel in glass.

Tammany: Equal thirds of gin (dry), Italian and French Vermouth with a dash of Absinthe to make the Tiger jump.

Tennessee: (Childress.) Two parts Tennessee whiskey, one part Italian Vermouth and a dash of Peychaud's bitters.

Trilby: Two parts dry gin, one part Italian Vermouth, a dash of Crème Yvette. A cherry in the glass.

Turf: "They're off!" Dry gin and French Vermouth—neck and neck at the half! Backed to a fare-you-well with Maraschino and Absinthe one dash behind at the finish.

Tuxedo: Two parts dry gin and one part French Vermouth with two dashes Maraschino, two dashes Oxygennee and one dash of Peychaud bitters.

Vermouth: The large bar-glass was three-fourths filled with shaved ice and the ingredients were as follows: Four to five dashes of gum syrup, one or two dashes of Angostura, two dashes of Maraschino and a wine glass of Vermouth, well stirred with a spoon and strained into glass with twist of lemon peel.

H. P. W.: To two parts dry gin were added one-half part of French and Italian Vermouth with a little orange peel.

Waddy Wood: Two parts Bourbon whiskey, one part each of Italian and French Vermouth with lemon peel in glass.

Ward Eight: To the juice of one-half lime and one-fourth orange was added a like quantity of liquid of which Scotch whiskey and Italian Vermouth made each a fourth of the whole. A dash of Absinthe to excuse the complicated expression. (Absinthe makes the dash grow fonder.)

Whiskey: In the shaking glass, for each cocktail, place two dashes of prepared sugar syrup, one dash Angostura, two ounces Rye whiskey and shake well. A twist of lemon peel on top.

White Pelican: Two parts dry gin, one part each of French and of Italian

Widow's Kiss: Vermouth and a hazel nut in the glass. (Not hard to take!) Half dry gin and half Dubonnet with two dashes of Maraschino and one dash after the widow.

Wild Rose: Two parts dry gin, one part each of French and Italian Vermouth with a dash of Orange bitters and a bit of lemon peel in the glass.

Wilson: Equal parts of dry gin, French Vermouth and of orange juice.

Yvette: Two parts dry gin, juice of one-half lime, one part each of Crème Yvette and sweet cream and a bar-spoon of sugar. Well shaken and served in a claret glass.

Note:—The tale of the cocktail has been told and the bewildered reader may well wonder at it as an account of a lost art in America owing to the difficulty of procuring the ingredients mentioned. It will now be an Adam-like looking backward into Eden to read the following list of former delightful and cheerful swigs, tipples, drams, swills, nips, sips, sups, grogs, wassails, potions and gulps, which we once could expect to get in a first-class Bar. These will be classed in the order of Toddy, Sour, Julep, Smash, Collins, Rickey, Fizz, Flip, Fix, Sling, Sangaree, Cobbler, Crusta, Punch, Nog, and Miscellaneous.

TODDY

Whiskey Toddy: In a whiskey glass place a half teaspoon of sugar with a little water to dissolve it; then one or two pieces of ice and a wine glass of whiskey, stirring with a spoon. (The old barkeep used to poise the long handled bar-spoon with its bowl in the glass and its handle-end pressed against the ball of his index finger while he adroitly revolved the spoon forward and back with his thumb and second finger.)

Holland Gin Toddy: In this gin was used instead of whiskey.

Hot Apple Toddy: The apple was prepared by peeling and coring a medium sized apple and baking or roasting same in a nice juicy manner. The apple was selected small enough to be dropped into the extra large special glass used for this drink. Into the glass was placed one-half tablespoon of sugar with a little hot water to dissolve it. The apple was next dropped in and slightly mashed. Then one wine-glass of old Apple Jack (or either Apple Brandy, French Brandy, Rye or Bourbon whiskey). The glass was then filled with hot water and stirred with a spoon. With a little nutmeg grated on top it was served with the spoon.

Cold Brandy Toddy: In a whiskey glass half full of water was dissolved a half teaspoon of sugar. One or two lumps of ice and a wine-glass of brandy were then stirred around with a spoon and the ice removed to serve.

Apple Toddy: Made in a bowl. Description of this and other bowl punches will be included in Miscellaneous items.

SOURS

Whiskey Sour: Now here is one of the most popular of short drinks approximating to the cocktail but served in a special "sour" glass which was a small thin glass with tapering sides and known as a Tiffany or Delmonico glass. One-half tablespoon of sugar with a squirt of syphon soda to dissolve it, well stirred with the juice of one-half of a lemon. The glass was then filled with crushed ice and a wine-glass of whiskey poured in and well stirred with a spoon. After straining into the "sour"

glass, a piece or two of fruit, such as a slice of orange or pineapple was tucked into the top.

Brandy Sour, Holland Gin Sour, Apple Jack Sour, Medford Rum Sour, Jamaica Rum Sour, St. Croix Rum Sour, were made the same as the Whiskey Sour using the suggested substitutions.

Saratoga Sour: A large mixing glass was used. In this were placed one bar-spoon of powdered sugar, the juice of one-half lemon, the white of one egg, two ounces of Rye whiskey and filled with fine ice. This was then well shaken and strained into Delmonico glass where it was made to fizz with cold syphon soda or White Rock.

Champagne Sour: In the large bar glass was used a loaf of cut-sugar dissolved in two dashes of fresh lemon juice. The saturated sugar was then poured into the "sour" glass and the wine was slowly poured in and stirred with a spoon. Ornaments of grapes, fruit or berries in season were used on top.

JULEPS

Mint Julep: In a large bar-glass were placed one tablespoon of sugar and half a wine-glass of water with three or four sprigs of mint which were allowed to stand until the flavor of the mint was well extracted but not by crushing because the flavor would then be too strong. The mint sprigs were then removed. One and a half wine-glass of Brandy was then put in and the glass filled with fine shaved ice. It was then well stirred or shaken and fresh sprigs of mint inserted in the top of the glass like a bouquet. Ornaments of pineapple slices, oranges, berries, etc., were used in the top in a tasty manner. Whiskey was often used instead of brandy. At last a dash of Jamaica rum or of Crème de Cacao with a little powdered sugar were added on top. Served with a straw was the usual thing but some misguided ones actually preferred to bury their noses in the foliage to gratify all five senses (a musical gurgle while they drink—see?).

Ice Berg Mint Julep: In a fifteen ounce large bar-glass, two loaves of cut sugar were dissolved in a little water. Six tender leaves of fresh mint were placed in the glass without being crushed. At this stage it was the practice in Driver's Bar to bury the glass in fine crushed ice. Then two and a half ounces of Rye whiskey were added and the glass itself filled with fine ice and stirred well for about half a minute. Taking the glass out of the enclosing ice a heavy coating of the same would remain and adhere to the outside. Six sprigs of fresh mint and some fruit were placed in the top and the drink was served with or without a straw.

Whiskey Julep, Holland Gin Julep: These were made in the manner of the Mint Julep but whiskey or gin was substituted for brandy.

Champagne Julep: For this a fancy champagne julep glass was used and the following instructions followed: Placed in the glass were one lump of sugar and one long spray of fresh mint. The wine was then poured

into the glass very slowly and stirred gently all the time. A piece of orange and a few berries were placed on top to serve. This drink had to be used at once as the wine would soon become flat.

SMASH

Old-Fashioned Mint Smash: One loaf of sugar dissolved in a little water in an old-fashioned tumbler. To this were added four sprigs of mint, two ounces of Rye whiskey and ice. Stirred or shaken well it was strained into a drinking glass and a bit of mint added on top.

Fancy Mint Smash: In a bar tumbler were dissolved two lumps of sugar in water. Two ounces of whiskey were added and eight sprigs of mint were stood in the glass around the sides so that one sprig stood stem down and the next stem up, all around. The glass was then filled with crushed ice and stirred with a bar-spoon.

Fancy Brandy Smash, Holland Gin Smash, Old Medford Rum Smash.

Made the same as the whiskey smash.

COLLINS

John Collins: An extra large bar-glass was used, one tablespoon of sugar, five or six dashes of fresh lemon juice, one wine-glass of Holland gin, four or five small lumps of ice, bottled soda-water opened and poured over the ingredients, well stirred, the ice removed, and served. Care was always taken not to let the soda foam up in the glass.

Tom Collins: Same as above only using Tom Gin and either lime or lemon juice.

Mamie Taylor: Large glass with ice, juice of one-half lime, two ounces Scotch whiskey, bottle of C. & C. ginger ale. Popular summer drink.

RICKEY

Joe Rickey: (Col. Joe Rickey died in 1903). Using a six ounce glass, one-half a lime was squeezed in and skin dropped in. Two ounces of Bourbon or Rye whiskey and a split of White Rock stirred with a spoon. One lump ice.

Gin Rickey: Same as above only substituting gin.

Sheeney Rickey: A variation in which the lime skin was not used in the Rickey.

FIZZ

Gin Fizz: In a large bar-glass were placed one-half tablespoon of sugar and two or three dashes of lemon juice. The glass was then filled with shaved ice and one wine-glass of Old Tom gin, all well stirred with a spoon and strained into another bar-glass. The balance was then filled with Vichy or Seltzer water and served. And it was a good thing to remember that fizz drinks ceased to fizz if kept waiting.

Silver Fizz: The same as above with the addition of the white of an egg with the sugar and lemon.

Whiskey Fizz, Brandy Fizz: Substituting same for the gin.

Golden Fizz: The yolk only of one egg was used and either Tom gin or whiskey with the sugar and lemon.

Morning Glory Fizz: In the large bar-glass were placed three-quarters of a tablespoon of sugar, three or four dashes of lemon juice, two or three dashes of lime juice, three or four dashes of Absinthe previously dissolved with a little water and the glass was then filled three-quarters full of shaved ice and the white only of one egg. A wine-glass of Scotch whiskey was added and it was shaken and then strained into a large bar-glass and filled with syphon-soda or Vichy water and served. This drink was highly recommended by barkeepers as excellent to tone one's system, settle the nerves and give a good appetite as a morning beverage.

FLIPS

Sherry Flip: In a large bar-glass were placed one nice fresh egg, one-half tablespoon of sugar and the glass half filled with shaved ice. Then a wine-glass and a half of Sherry. It was well shaken and a little nutmeg grated on top and served. Henry says he sometimes recommended this as a very delicious drink and as giving strength to delicate people and policemen.

Port Wine Flip: Oh! What's the use?

Brandy Flip: In a large bar-glass were placed one egg, three-quarters of a tablespoon of sugar and the glass half filled with shaved ice. One wine-glass of brandy. Well shaken and strained into a flip or bar-glass. A little nutmeg was grated on top and served.

FIXES

Gin Fix: In a large bar-glass were placed one-half tablespoon of sugar, three or four dashes of lime or lemon juice, one-half pony-glass of pineapple syrup, dissolved well with a little water. The glass was filled with the shaved ice and a wine-glass of Holland gin. This was well stirred with a spoon and the top ornamented with fruit or berries and served with a straw.

Whiskey Fix, Brandy Fix, St. Croix Rum Fix: All the same as above only using the suggested potable. Which reminds us of the old-time Bartender's Guide wherein the recipe for Whiskey Straight is given: Take one plain whiskey glass and put in desired amount of whiskey. Brandy Straight—the same as Whiskey Straight only using Brandy instead of Whiskey. What could be plainer than that!

SLINGS

Cold Whiskey Sling: In a small bar-glass were placed one teaspoon of sugar, one-half wine-glass of water, one or two small lumps of ice and

a wine-glass of whiskey. Well mixed with a spoon, a little nutmeg on top and served.

Hot Scotch Whiskey Sling: In a hot water-glass one lump of sugar was well dissolved with a little hot water. To this were added a wine-glass of Scotch whiskey and some lemon peel. The glass filled with hot water and stirred with a spoon, a little nutmeg grated on top and served.

Hot Brandy Sling: Same only not using the lemon peel.

Hot Gin Sling: Same as above only using half a lump of sugar, no lemon peel and a wine-glass of Holland gin.

SANGAREE

Brandy Sangaree: A small bar-glass was used in which one or two lumps of ice were placed with one-half wine-glass of water, one-half tablespoon of sugar and one glass of brandy. After stirring well with a spoon a little nutmeg was grated on top and it was served either strained or not.

Port Wine Sangaree; Sherry Sangaree: Guess!

Ale Sangaree: In a large bar-glass were placed one teaspoon sugar, one-half wine-glass water, stirred with a spoon to dissolve. The balance of the glass was filled up with ale and a little nutmeg grated on top. Either old, new or mixed ale was used and the foam carefully prevented from running over the glass. The ale itself was of about room temperature.

Porter Sangaree: In a large bar-glass one-half tablespoon of sugar was well dissolved with a wine-glass of water and three or four small lumps of broken ice put in. The rest of the glass was filled with Porter, mixed well with a spoon, the ice removed and a little nutmeg grated on top. The Porter was not allowed to foam over the glass.

COBBLER

Sherry Cobbler: In a large bar-glass were placed three-quarters of a tablespoon of sugar with one-half wine-glass of water well dissolved with a spoon. The glass was then filled with fine crystal ice. Sherry was then poured to the top and stirred with a spoon. With ornaments of grapes, orange or pineapple slices or berries, it was served with a straw.

Port Wine Cobbler: In a large bar-glass were used one-half tablespoon sugar, a pony-glass of Orgeat syrup and one-half wine-glass of water well dissolved by stirring with a spoon. The glass was then filled with fine ice and one-and-a-quarter wine-glass of Port added. It was well mixed and fruits placed on top. Served with a straw.

Rhine Wine Cobbler: Was much the same as the above but one-an-a-half tablespoon of sugar was used, one-half wine-glass of water and one-and-a-half wine-glass Rhine wine.

California Wine Cobbler: In this but three-quarters of a tablespoon of sugar was used, the juice of one orange and one-and-a-half wine-glass of California wine. It was topped with fruits and a little Port.

Sauterne Cobbler: Was prepared in same manner as Port Cobbler.

Champagne Cobbler: In a large bar-glass three-quarters of a tablespoon of sugar was well dissolved in one-quarter wine-glass water. One or two slices of Orange, one or two slices of lemon, one-and-a-half wine-glass of Champagne, the glass then filled with ice and stirred well with a spoon. The top ornamented with fruits and served with a straw.

Whiskey Cobbler: In a large bar-glass was dissolved one-half a tablespoon of sugar in one-half wine-glass of water and one-and-a-half tablespoon of pineapple syrup added. The glass was then filled with fine ice and a wine-glass of whiskey which was well stirred with a spoon, the top crowned with fruits and served with a straw.

California Sherry Cobbler: In a large barglass one-half tablespoon sugar was dissolved with a little water and a ponyglass of pineapple syrup added. One-and-a-half wineglass of California Sherry and the glass filled with shaved ice. Well stirred with a spoon, the top ornamented with fancy fruits and a little Port poured in, it was "servire mit stroh."

CRUSTA

Whiskey Crusta: A nice clean lemon was selected, the size of the wine-glass to be used. Both ends were cut off and the peel removed in circular-spiral manner. The peel was then placed inside the wineglass to cover the inner surface. The edge of the glass and the top of the lemon peel were then dipped in pulverized sugar. In a large bar-glass was placed one-half pony-glass of Orgeat syrup, one or two dashes of Angostura, one dash of lemon juice, two dashes of Maraschino, one-half glass of fine shaved ice and three-quarters wine-glass of whiskey. This was well mixed with a spoon and then strained into the prepared wine-glass, a little fruit put on top and served.

Brandy Crusta; St. Croix Rum Crusta: These were prepared just like the Whiskey Crusta but only one wine-glass of the Brandy or Rum was used.

PUNCH

Milk Punch: In a large glass were placed three-quarters tablespoon of sugar, one-third glass of fine ice, one wine-glass of brandy, one-half wine-glass of St. Croix rum and the glass filled with rich milk. This was well shaken and strained into fancy bar-glass and a little nutmeg grated on the top. For typhoid patients it was better to omit the nutmeg.

Curacao Punch: In a large bar-glass were placed three-quarters table-
spoon sugar, three or four dashes of lemon juice, one-half wine-glass of water and all dissolved by stirring. The glass was then filled with fine shaved ice and three-quarters of a wine-glass of brandy with one pony-glass of Red Curacao and one-half pony-glass of Jamaica Rum. These were stirred with spoon, ornamented with fruit and served with a straw.

Brandy Punch: In a large bar-glass were incorporated three-quarters
tablespoon of sugar, a few drops of raspberry syrup, three or four dashes

of lemon juice and one-half glass of water, well dissolved with a spoon. The glass was then filled with fine shaved ice and one-and-a-half wine-glass of old brandy. After well stirring, a few drops of Jamaica rum were used as a flavoring with some fruit on top. Served with a straw.

Port Wine Punch: In a large bar-glass were placed the one-half tablespoon of sugar, the one-half tablespoon of Orgeat syrup, the one or two dashes of lemon juice, the one-half wine-glass of water, well stirred together. The glass was then filled with the finest of shaved ice and one-and-a-half wine-glass of Port. Well mixed with a spoon and some fruit artistically used on the top, it was served with a straw.

St. Croix Rum Punch: The usual bar-glass in this case became the receptacle of a tablespoon of sugar, three or four dashes of lime or lemon juice, one-half wine-glass of water and very well dissolved by stirring. Before filling with the shaved ice, a wine-glass of St. Croix rum and one-quarter pony-glass of Jamaica rum were put in. Mixed well with a spoon and duly ornamented with fruits in season, it was served with a straw.

St. Charles Punch: Again the large bar-glass is on the job and now, by your leave, holds the well-known tablespoon of sugar, the three or four dashes of lemon juice and the modicum of water to be stirred and compounded into the wine-glass of Port, the pony-glass of brandy and a flavor of Curacao. The glass was then filled with nicely shaved ice and well shaken. Ornamented with fruits, anon it was served with a straw.

Mississippi Punch: Down along the levee we would gather in the moonlight and bring out a large bar-glass and in it would place one tablespoon of sugar, one-half wine-glass of water right out of the river, two dashes of lemon juice, (isn't it wonderful the way these exact quantities of ingredients are discovered to be better than a little more or less?) One-half wine-glass of Bourbon whiskey, one wine-glass of brandy and the glass filled with shaven ice and vigorously shaken. Such specimens of fresh fruits as were available were applied to the top and served with a straw while the darkies twanged the banjo and danced on the levee or shot a little African golf with the galloping bones.

Vanilla Punch: In the not unknown large bar-glass were deposited a tablespoon of sugar, two or three dashes of lime or lemon juice, two or three dashes of Curacao, well dissolved with a little water. The glass being then filled with shaved ice, a wine-glass of brandy and a pony-glass of vanilla (which same were well mixed together with a spoon), ornamented with divers and sundry fruits and served with a straw.

Kirschwasser Punch: Only one-half tablespoon of sugar was placed in the large bar-glass and with it one or two dashes of lime or lemon juice with three or four dashes of yellow Chartreuse which were dissolved with a little water. The glass was then three-quarter filled with ice and a wine-glass of Kirschwasser and well mixed with a spoon, ornamented with fruit and served with a straw.

Roman Punch: "Punch, brothers punch; punch with care!" It was required in this case of doing in Rome what the Romans do, to use a

large bar-glass as a change and in it put one-half table-spoon sugar, one-half pony-glass of raspberry syrup, two or three dashes of lemon juice, all dissolved with a little Tiber water. The glass was then filled with fine shaved ice, one-quarter pony-glass Curacao, one-half wine-glass of brandy, one-half pony-glass Jamaica rum, stirred with said spoon, crowned with Bacchanalian trophies of fruit and served with a golden straw. "*Ave, Caesar, morituri te sabutant!*"

Sherry Wine Punch: Grasping the large bar-glass of fair Andalusia firmly but gently they placed therein one-half wine-glass of Orgeat syrup, one or two dashes of lemon juice and filled the glass with fine shaved ice. Then one-and-a-half wine-glass of Sherry were not only added but stirred with a spoon. Lastly the fruit ornamentation was added and a little claret floated thereon and served with a wee straw.

Medford Rum Punch: Of course you just know they will use the old bar-glass of large proportions. Within it were assembled such things as a three-quarter tablespoon of sugar accurately measured, no more—no less, and two or three dashes of lemon juice and then some water, well stirred together before filling the glass with fine ice. The one-and-a-quarter wine-glass of old Medford rum were added and the whole well stirred and flavored with a few drops of Jamaica rum before topping off with fruits in season and serving with a straw.

Port Wine Punch: Yes, you are right, they certainly used the large bar-glass again and in it the one-half tablespoon of sugar, yes indeed, but this time one or two dashes of lemon juice were incorporated with the juice of one-half an orange and a little water for the sugar dissolving. Fine shaved ice filled the glass and one-and-a-half wine-glass of Port wine was well mixed with a spoon, ornamented with fruit and served with a straw.

Philadelphia Boating Punch: As they floated adown the Schuylkill river where its ripples lap the bridge piers near Walnut or Chestnut street, it was quite the usual custom to produce a large bar-glass and place therein a tablespoon of sugar, one or two dashes of lemon juice, one or two dashes of lime juice, dissolved in a little water but not the water of the stream, and then fill the glass with finely shaved Wissahickon ice, a wine-glass of St. Croix rum and a pony-glass of old brandy. When well stirred and the top tastefully bedecked with fruits it was served with a straw and the boating party was always voted a success.

Tip Top Punch: The large bar-glass; The three or four lumps of ice; The pony-glass of brandy; The piece of loaf sugar; The one or two slices of orange; the one or two slices of pineapple; The two or three drops of lemon juice. These formed but the base and they were well stirred. The glass was then filled with Champagne and mixed with a spoon, top dressed with delicious fruits and served with a spoon.

Egg Milk Punch: In the large bar-glass a fresh egg was laid and three-quarters of tablespoon of sugar and one-half glass of shaved ice, one wine-glass of brandy, one pony-glass of St. Croix rum, the balance filled with good milk, well shaken, making a stiff cream of the ingredients, straining into another glass, a little nutmeg on top and served.

Orgeat Punch: (Syrup of Almonds.) A large bar-glass was used and in it were placed two tablespoons of Orgeat syrup, two or three dashes of lime or lemon juice, one-half pony-glass of pineapple syrup, with a little water. The glass filled with fine ice, one wine-glass of California brandy, well mixed with a spoon, ornamented with fruits, topped off with a little Port wine and served with a straw.

Virginian Whiskey Punch: Carefully prepared this is one of the most exquisite of drinks as the friends of Morrill Chamberlin well remember when he concocted the same in the old days before he moved to California and traditional hospitality yet reigned in Wyoming Avenue. The result largely depended upon the use of fresh ice. That is, ice pounded in a tea-cloth or a canvas bag with a mallet and used before the air escaped from the crushed mass. Enough ice was first prepared and tall thin high-ball glasses were used for making and for serving. Each glass was filled one-third full of crushed ice and two teaspoons of sugar and then stirred hard. To this were added juice of one-half lemon, more ice and a good sized jigger or wine-glass of good Bourbon or old Rye whiskey. Then it was stirred and stirred as more and more ice was added gradually until the glass was filled to the top and there was a fine frosted effect on the outside of the glass. This frosting added greatly to the effectiveness of the result. It was a labor of love to produce this wonderful drink and its traditions go way back to the old happy days in the fine family homes of the South. A little sugar was added to the top—just lightly dusted on.

Strained Whiskey Punch: Use large bar-glass—fill glass with fine ice—juice of one-half lemon—two teaspoons of powdered sugar—one ounce of Rye whiskey—one-quarter ounce of Jamaica or Santa Cruz rum—shake well—strain into Delmonico glass—garnish with slice of orange.

Hot Milk Punch: In the large bar-glass one tablespoon of sugar, one-quarter wine-glass of St. Croix rum and three-quarters wine-glass of brandy or Jamaica rum. The glass filled with boiling hot milk. Stirred with a spoon and a little nutmeg grated on top. A shaker was never used with hot drinks. I should say not!

Hot Arrac Punch: A hot water glass was used with one or two lumps of sugar dissolved with a little hot water and two or three drops of lemon juice added. Then three-quarters wine-glass Batavia Arrac put in and the glass filled with hot water, stirred well, nutmeg grated on top and served.

Hot Irish Punch: In a hot water glass, one or two lumps of loaf sugar, one squirt of lemon juice, a little hot water to dissolve, one wine-glass of Irish whiskey, the balance hot water, well stirred, nutmeg and a slice of lemon and, Arrah, there ye are!

NOGS

Egg Nog: The large bar-glass used. One fresh egg, three-quarters table-spoon sugar, one-third glass of fine ice, one pony-glass of St. Croix rum, one wine-glass of brandy, the glass was then filled with rich milk, the

ingredients well shaken and strained into a large bar-glass with a little nutmeg grated on top.

General Harrison Egg Nog: In the large bar-glass were placed one fresh egg, one tablespoon sugar, three or four lumps of ice, the glass filled with cider and well shaken. Then strained into large bar-glass, a little nutmeg grated on top and served to Tippecanoe and Tyler too.

Baltimore Egg Nog: A large bar-glass was used. In it the yolk of an egg, three-quarters tablespoon of sugar, a little nutmeg and cinnamon were beaten together to a cream. Then one-half pony-glass of Madeira and the glass filled with fresh milk. After well shaking, it was strained into large bar-glass and a little nutmeg grated on top.

Sherry Wine Egg Nog: A large bar-glass was used. One fresh egg, one-half tablespoon sugar, the glass filled with fine ice and then one pony-glass of brandy and a wine-glass of Sherry, shaken until well mixed, strained into fancy bar-glass and a little nutmeg grated on top.

MISCELLANEOUS

Hot Scotch: In a hot whiskey-glass were placed one or two lumps of loaf sugar with a little hot water to dissolve it. Several whole cloves dropped in. One wine-glass of Scotch whiskey and enough hot water to fill the glass were well mixed. Lemon peel was squeezed and left in and a little nutmeg grated on top.

Hot Lemonade: In a large bar-glass were placed one tablespoon sugar, five to six dashes of lemon juice and the glass filled with hot water, stirred with a spoon and served. It was better to temper the glass at first by putting a little hot water in and stirring it before adding the full amount, to keep the glass from breaking.

Lemonade: In a large bar-glass were placed one-and-a-half tablespoon of sugar and five or six dashes of lemon juice. The glass was then filled three-quarter full of shaved ice, and then with water, either carbonated or plain, well shaken, dressed on top with fruit and served with a straw. This drink should be strong with lemon and sugar to be pleasant.

Seltzer Lemonade: In making this drink three to four small lumps of ice were used instead of the shaved ice and Seltzer in place of plain water.

Claret Lemonade, Sherry Lemonade, Port Lemonade: In these wine lemonades the same procedure was followed as with plain lemonade excepting a wine-glass of the wine was put in with the water.

Major Bailey: This drink was very popular at certain Washington Clubs and was merely a large sweet lemonade made in a large bar-glass filled with shaved ice and, instead of water, it was filled solid with Gordon gin. Served with a straw. One quart bottle of gin would make about three of the Baileys.

Lieutenant Bailey: This drink was the same as the "MAJOR" only smaller in size—say one-half size.

Orgeat Lemonade: In a large bar-glass, one-and-a-half wine-glasses of Orgeat syrup (Almond), half a tablespoon of sugar, four or five dashes of lemon juice, shaved ice and water to the top. Ornaments of fruit and straw to serve.

Italian Wine Lemonade: In a large bar-glass were placed one-half wine-glass of raspberry syrup, one-quarter wine-glass of Orgeat syrup, three or four dashes of lemon juice and the glass filled three-quarter full of shaved ice. Then a wine-glass of either Claret or Port and the balance filled with water. After mixing well and ornamenting with grapes, fruit or berries in season, served with a straw. This, Henry says, was a favorite drink for the ladies in warm climates.

Egg Lemonade: In a large bar-glass were placed the entire inside works of one egg, fresh one preferred, one tablespoon of sugar, four or five dashes of lemon juice and the glass three-quarters filled with fine ice. The balance was filled with water, well shaken and strained into another glass to serve.

Orange Lemonade: In a large bar-glass a table-spoon of sugar, a dash of lemon juice and the juice of one orange and the glass three-quarters filled with fine shaved ice. The balance was filled with water, well shaken, top dressed with fruit or berries and served with straw.

Hot Spiced Rum: In a hot-water glass were placed one or two lumps of sugar, one-half teaspoon of mixed allspice and a little hot water to dissolve the sugar. Then a wine-glass of Jamaica rum and the balance of the glass filled with hot water. This was well stirred and a little nutmeg grated on top to serve. Sometimes a small portion of butter was used as desirable for sore throats and colds.

Hot Rum: In a hot-water glass one or two lumps of loaf sugar were dissolved in a little hot water and one wine-glass of Jamaica rum added, the glass then filled with hot water, all well stirred and a little nutmeg grated on top.

Café Royale par Harry Lay: As the schooner slipped down the Chesapeake Bay in the ducking season, before the dawn of day, the skipper was busily preparing our breakfast and Harry proposed to make "Café Royale" for us in the big "Mother Follet" tin coffee-pot. The proportion of coffee fluid and of whiskey was about half-and-half. We compared notes and found that we did not feel a particle of pain. But it is remembered that we did not get as many ducks that day as we expected.

Rock and Rye Whiskey: In a whiskey-glass was placed one-half table-spoon of the best quality of rock-candy syrup and Rye whiskey to sufficient quantity, stirred with a spoon. Said to be excellent stuff for sore throats.

Sherry and Egg: In a whiskey-glass enough Sherry to cover the bottom to prevent the egg from sticking to the glass. Then an ice cold egg was broken therein and the customer poured the amount of Sherry he wished to imbibe.

Brandy and Soda: In a large bar-glass were placed three or four lumps of broken ice and a wine-glass of brandy. A bottle of plain soda-water was then poured in and well stirred. I have heard that this was a popular tippie in the summer in certain countries where brandy was not a crime to own.

Sherry Wine and Ice: This simple drink is fully explained by its title. A whiskey-glass was sometimes used.

Rhine Wine and Seltzer: (Trade name—"Selters.") A large wine-glass was used. This favorite drink of the Germans was proportioned to suit individual taste as to more or less of wine and Seltzer but generally half and half.

Brandy and Ginger Ale, Whiskey and Ginger Ale, Gin and Ginger Ale, Any-Thing-You've-Got and Ginger Ale: In a large bar-glass with two or three lumps of ice and a wine-glass of the brandy or other kicker was poured a half-pint of good dry ginger ale and stirred.

Peach and Honey: In a small bar-glass a tablespoon of honey and one wine-glass of peach brandy well stirred and served. A great drink in winter for a sore throat.

Whiskey and Cider: In a whiskey-glass the customer used to pour a shot of whiskey ("forty-rod") and then fill the glass with good apple cider, stirred and put where it would do the most good. (A popular drink with farmers and hired-men.)

Gin and Milk: Just a shot of gin in a whiskey-glass and filled up with rich cold milk. All well stirred. Quite simple and effective!

Pink Lady: Using a large bar-glass for mixing enough for yourself and the lady, the juice of one lime and the juice of one-half medium size orange, one-half pony of Grenadine, five sprigs of mint, three ounces of gin and the glass filled with ice. After well shaking it was strained into two Delmonico glasses.

Hillycroft Cooler or Horse's Neck: The lemon peel spirally cut to curl in the form of a cone was hung in the bar-glass by notching a bit of one end of the peel over the top of the glass and the glass filled up with fine cracked ice. Sometimes a little lemon juice was added but this was not recommended. A jigger of Tom gin was poured in and allowed time to run through the ice. A bottle of good ginger ale was poured in and the service was complete.

Bradley Martin High Ball: Eight ounce glass, one lump of ice, two ounces of Rye whiskey, stirred with spoon, twist of lemon peel on top, filled with Soda or White Rock. (Brandy, Gin or Bourbon also recommended—if you happen to have any of these sinful things.)

Knickerbocker: A large bar-glass was used, two tablespoons of raspberry syrup, two dashes of lemon juice, one slice of pineapple, one slice of orange. So far—so good! But now what are you going to do? Now you are supposed to put in a wine-glass of St. Croix rum and one-half glass of Curacao. While it is hardly worth completing the recipe—

it may be briefly said that fine shaved ice filled the glass, all well stirred or shaken, dressed with fruit and served with a straw.

White Lion: A large bar-glass was used. One tablespoon of sugar, two or three dashes of lime or lemon juice and a little water to dissolve the sugar. One-half pony-glass of raspberry syrup, one-quarter pony-glass of Curacao and the glass filled with shaved ice. A wine-glass of St. Croix rum was then put in and stirred well, dressed with fruit and served with straw. (The "White Lion" and the "Knickerbocker" are among the extinct fauna of our land. Only green and pink lions are now to be seen after indulging in bum gin distilled from denatured alcohol by amateur talent.)

Stone Fence: In a whiskey glass one wine-glass of whiskey, two or three lumps of broken ice, filled with cider, stirred.

Stone Wall: In a large bar-glass, one-quarter tablespoon sugar, three or four lumps ice, one wine-glass whiskey, one bottle plain soda water, stirred with spoon, ice removed and served. A good warm weather drink.

Note: The terms "Stone Fence" or "Stone Wall" were often used for certain combinations which were not unpleasant to drink but which gave you a terrible headache and sickness the next day. Whiskey and black-berry brandy was one of these mixtures to avoid.

Hot Locomotive: In a large bar-glass was inserted the yolk of one raw egg, one-half tablespoon sugar, one pony-glass of honey, well stirred and dissolved. Then one-half pony-glass of Curacao, one-and-a-half wine-glass of Burgundy or Claret. The ingredients were then placed in a cooking dish and put over a fire until they boiled up, when they were poured into a mug and back again into the dish four or five times. In the mug at last a slice of lemon was added and the top sprinkled with a little cinnamon. CHOO! CHOO! Clear the tracks! Here comes a hot locomotive with Casey Jones at the throttle!

Mulled Claret: In making this drink great care had to be taken to have the ingredients well mixed. A large bar-glass or mug was used for service but at first a dish was used in which were placed three or four lumps of sugar, one or two dashes of lemon juice, one teaspoon of mixed spice, one-quarter teaspoon of cloves, one-quarter teaspoon ground cinnamon, and two wine-glasses of old claret. Placed over a fire until the boiling started and stirred briskly all the time, it was then poured into the mug or glass, strained while pouring, a little nutmeg added on top and served. It is said that the ladies in Europe are very fond of this.

Mulled Claret and Egg: About the same proceeding as the preceding but the yolks of two eggs with a little sugar were beaten into a batter and the hot wine poured over the same while stirring. The eggs must not be poured into the wine or it will be spoiled.

Gin and Tansy: A small bunch of tansy was put into a quart bottle and filled with good Holland gin and allowed to stand uncorked for several days. Without other preparation the concoction was served in a whiskey glass.

Gin and Wormwood: In a quart bottle were placed six or eight sprigs of wormwood and filled up with Holland gin and allowed to stand for several days. Served in small glass—"as iz."

Gin and Calamus: Three or four long pieces of calamus root were placed in a quart bottle and filled with gin. After standing a few days it was ready to serve without other preparation.

Gin and Molasses: A whiskey-glass was used in which a small quantity of gin was used to cover the bottom, then one tablespoon of New Orleans black molasses and the glass filled with gin and well stirred. Hot water was required to clean the glass afterward.

Black Stripe: A small bar-glass was used. One wine-glass of St. Croix rum, one tablespoon of molasses stirred in glass. It might then be filled with shaved ice or with hot water and stirred and a little nutmeg grated on top.

Burnt Brandy and Peach: A small bar-glass was used. One wine-glass of Cognac, one-half tablespoon of white-sugar burned in a saucer or plate, two or three slices of dried peaches. The fruit was placed in the glass and the liquid poured over them. A little nutmeg was grated on top.

Blue Blazer: Two large mugs with handles were used in the preparation of this drink. One-half tablespoon of sugar was dissolved in a little hot water, one wine-glass of Scotch whiskey added in the dish. Placed over a fire until it boiled up. It was then poured back and forth from one mug to the other three or four times in long streams until it was well mixed. A little nutmeg was grated on top and the drink poured into a large water glass. A slice of lemon was added. While care had to be taken not to burn the hands nor let the liquid catch fire some of the old timers loved to show their virtuosity by igniting the liquid and while blazing pour it back and forth through the air like a continuous stream of liquid fire. To become proficient in this exercise it was necessary to practice with cold water until you got the hang of it.

Sherry and Bitters: This is the substitute for cocktails in use among the benighted Britishers. A Sherry wine-glass was used. A dash of Angostura bitters was rolled or twisted in the glass to cover the inside surface of same. The glass was then filled with Sherry. Voila!

Brandy and Gum: A whiskey-glass was used in which three or four dashes of gum syrup, one or two lumps of ice and enough brandy to suit the customer, all stirred with spoon.

Arf and Arf: A large ale-glass was used. One-half porter and one-half ale was the old English way but, in this country, it was usually merely one-half old and new ale mixed.

Bishop: In a large bar-glass were placed two dashes of lime or lemon juice, one tablespoon sugar, juice of one-half orange, one-half wine-glass water, well stirred. Three-quarters of glass was then filled with shaved ice and then it was filled to the top with Burgundy. Flavored

with a few drops of Jamaica rum and stirred. A little fruit on top and served with a straw.

Soda and Nectar: A large bar-glass, three or four dashes lemon juice, three-quarters of the glass of water, one-half teaspoon of bi-carbonate of soda, with sufficient white sugar to sweeten the whole. Stirred with a spoon and filled with plain soda it was drunk while foaming. An excellent morning drink it was and a physic.

French Style of Serving Absinthe: For this style was used a special drip-glass which had the form of a bowl with a small round hole in the center of the bottom. This bowl was filled with fine shaved ice and then with water. The bowl was then raised up high and the cold water from the bowl allowed to drip on a pony-glass of Absinthe placed in the drinking or serving glass, until sufficient of the water had been used as shown by the color of the Absinthe. It became opalescent. It was then poured into a large bar-glass and served. This was what was called the old French style of serving Absinthe.

American Style of Serving Absinthe: One large bar-glass three-quarters filled with fine ice, six or seven dashes of gum syrup, one pony-glass of Absinthe, two wine-glasses of water. These were shaken until the outside of the glass was covered with frost. Then strained into a large bar-glass and served. This was the frozen or Absinthe frappé.

Italian Style of Serving Absinthe: In a large bar-glass they placed one pony-glass of Absinthe, two or three lumps of broken glass—er, I mean, ice, two or three dashes of Maraschino, one-half pony-glass of Anisette. A small pitcher of ice-water was used from which the water was poured very slowly into the glass and stirred. Then served.

Absinthe Swissess: A large bar-glass in which the white of one egg, and one-fourth Maraschino and three-fourths Absinthe with some ice were well shaken and strained into large glass and filled up with White Rock, stirred and served.

Pousse Café: A sherry wine-glass was used. A second sherry-glass also was used in measuring and pouring the several ingredients in layers so that not one of the six mixed with the others, pouring one layer after the other. Sometimes a spoon was used to place or float the layers into place. In the order given were used one-sixth glass each: (1) Raspberry syrup, (2) Maraschino, (3) Vanilla, (4) Red Curacao, (5) Yellow Chartreuse, (6) Brandy. Well-made it was an attractive drink to hold up to the light and to let slowly trickle down your throat.

Pousse L'Amour: A sherry wine-glass was used. The yolk of the egg must not run into the liquor. One-quarter of glass first filled with Maraschino. Then the yolk of a fresh cold egg. This should about half fill the glass. The third quarter of the glass was vanilla and the top quarter cognac.

Knickerbein: Like the pousse café the sherry wine-glass was used and filled one-third full of Vanilla (always the Extract), then the yolk of

a fresh cold egg which was first covered with Benedictine. The glass was then filled with Kummel and one or two drops of Angostura put on top.

Brandy Shamperelle: Preventing the liquors from running together, the sherry glass was filled one-quarter full of red Curacao, one-quarter yellow Chartreuse, one-quarter Anisette, one-quarter Kirschwasser or Brandy.

Santinas Pousse Café: The liquors prevented from running together, a sherry glass filled one-third Maraschino, one-third red Curacao and one-third French Brandy.

Faivre's Pousse Café: Again preventing the running together of liquids, the sherry glass filled one-third with Benedictine, one-third red Curacao, one-third Kirschwasser with two or three drops of Angostura bitters on top.

Brandy Scaffa: Another layer effect was this drink served in a sherry wine-glass with one-quarter raspberry syrup, one-quarter Maraschino, and one-half French Brandy.

Golden Slipper: Another layer drink but served in a wine-glass. First one-half glass yellow Chartreuse, the yolk of a fresh cold egg and the glass filled with Danziger Goldwasser.

Prairie Chicken: (A useful pick-me-up in the morning or to restore the stomach quivering with regrets for the night before.) Into a large bar-glass put one fresh cold egg, two teaspoons Vinegar, one teaspoon Worcester Sauce, five dashes of Tabasco Sauce, fill with fine ice, shake well and strain into Delmonico glass.

Barracuda Cocktail (per Jack La Gorce): Equal parts of rye whiskey, dry gin and fresh cream with a teaspoon of Grenadine, well shaken but—Jack says: "Better pour the whiskey and gin into the cream to prevent cuddling!"

Note: This is the sort of drink you can slip an egg into without hurting anything but the hen's feelings.

Egg Nog: The large bar-glass is trotted out. One fresh egg, three-quarter tablespoon sugar, one-third glass of fine ice, one pony-glass of St. Croix rum, one wine-glass of brandy, the glass then filled with rich milk, the ingredients well shaken and strained into a large bar-glass with a little nutmeg grated on top.

General Harrison Egg Nog: Large bar-glass, one fresh egg, one tablespoon sugar, three or four lumps ice, glass filled with cider and well shaken. Then strained into large bar-glass, nutmeg grated on top and served.

Baltimore Egg Nog: A large bar-glass, yolk of an egg, three-quarters tablespoon sugar, a little nutmeg and cinnamon were beaten up with cream. One-half pony-glass Madeira and the glass filled with fresh milk. Shake well and strain into large bar-glass with a little grated nutmeg on top.

Sherry Wine Egg Nog: A large bar-glass. One fresh egg. One-half tablespoon sugar, glass filled with fine ice and then one pony-glass of brandy and a wine-glass of Sherry, all shaken until well mixed. Strained into fancy bar-glass and a little nutmeg grated on top.

Bowl of Egg Nog for a New Year's Party: A large bowl was provided for mixing two gallons of this concoction. Two and a half pounds fine pulverized sugar, twenty fresh eggs, (the yolks were separated and made thin as water by being well beaten, and then added to the sugar in the bowl and well dissolved by stirring with a spoon), two quarts of good old brandy, one and a half pint of St. Croix rum, one and a half gallons of good rich milk. These things completely mixed together with a ladle and while pouring the milk continually stir it to prevent milk curdling. Then the whites of the eggs are beaten until they present a stiff froth which is carefully placed on top of the other mixture by floating. In serving the punch into the punch-glass or cup, a little of the yellow mixture was ladled out and some white froth put on top and then a little nutmeg grated over it.

How to Mix Tom and Jerry: Two large punch bowls were used. Fresh eggs were used according to the quantity of mixture desired. Before using the eggs they were cooled in the ice chest. The eggs were carefully broken and the yolks separated from the whites, each of the bowls being used for this purpose. With an egg beater the whites were beaten until they were in the condition of a stiff froth. For each egg used one and a half tablespoon of sugar was thoroughly mixed with the white egg froth. The yolks of the eggs were then beaten until they were as thin as water. The yolks were then mixed with the whites and sugar until the mixture attained the consistency of a light batter. It was necessary to stir this mixture every little while to prevent the eggs from separating. In serving Tom and Jerry a special mug or bar-glass was used. Two tablespoons of the above mixture were placed in a mug, one wine-glass of brandy, one pony-glass of Jamaica rum and the mug or glass filled with hot water or hot milk and stirred up well with a spoon. Then the mixture was poured from one mug to another three or four times, when a little nutmeg was grated on top. For cold Tom and Jerry the same process was used only cold water or cold milk used in place of hot.

Toledo Punch: Using a large punch bowl, two pounds of loaf sugar were first placed in bowl, four or five bottles of plain soda water then poured in and the juice of four lemons, one quart of French Cognac, one small bunch of wintergreen, slices of four oranges and one pineapple, strawberries and grapes in season, the ingredients well mixed with a spoon, and then six quarts of Champagne added with one bottle of Brandy, two bottles of Claret, four bottles of Rhine wine, one and a half gallons of water and the whole well mixed. The bowl was surrounded with ice to keep it cold.

May Wine Punch: A large punch-bowl was used. One or two bunches of Waldmeister or Woodruff were taken and cut up into two or three lengths and placed in a large bar-glass and the same filled with French brandy and allowed to stand for three or four hours to extract the

essence. The bottom of the bowl was covered with loaf sugar and six to eight bottles of plain soda water poured over the same. Six oranges were sliced and one-half a pineapple and put in with grapes and berries. Then eight bottles of Rhine or Moselle wine and two bottles of Champagne. Then the Woodruff mixture was poured into the bowl and all stirred with the ladle. Surrounded with ice the bowl was kept cold and served into wine-glasses so that each customer had some of the fruits.

Claret and Champagne Cup a La Brunow: A large punch-bowl for a party of twenty. The proportions: Three bottles Claret, two-thirds pint of Curacao, one pint Sherry, one pint brandy, two wine-glasses of Ratafia of raspberries, three oranges and one lemon cut into slices, some sprigs of green balm or borage, two bottles German Selters water, three bottles soda water, all well stirred with capillaire or pounded sugar until it fermented. It was allowed to stand one hour, then strained and well iced. Serve in small glasses. In Champagne cup the Champagne was used instead of Claret and Noyan instead of Ratafia. It was said to have been very popular in old Russia.

Balaklava Nectar: For a party of fifteen a punch bowl was charged with the following: The rind of half a lemon was thinly peeled and finely shredded and put in bowl to which were added four tablespoons of crushed sugar and the juice of one lemon. Then one gill of Maraschino, two bottles of soda water, two bottles Claret, two bottles Champagne, all well stirred together and top dressed with fruits in season. (A gill is one-fourth of a pint.)

Bottle of Cocktails for Party: Three-quarters of a quart of good old whiskey, one pony-glass Curacao, one-quarter wine-glass gum syrup, three-quarter pony-glass Angostura, all well mixed and poured in bottle, corked and put in cold place.

Soldier's Camping Punch: In a large kettle was boiled strong coffee, then in a large dish were placed four pounds of lump sugar over which were poured four bottles of brandy and two bottles of Jamaica rum and the dish set over the fire until the sugar dissolved when the mixture was dropped into the black coffee and well stirred. It was a good hot punch for soldiers on guard.

Bombay Punch: A large bowl was used. One-pound of loaf sugar was rubbed over the yellow part of the skin of six lemons until all the yellow was absorbed in the sugar and the latter was then placed in the punch bowl. Two bottles of imported Seltzer water, six oranges and one pineapple were sliced and put into bowl, one box of strawberries, two lemons sliced, all mixed well with a spoon and then added four bottles of Champagne, one bottle brandy, one bottle pale Sherry, one bottle Madeira, one gill of Maraschino, which were all well stirred together. It was served in wine-glasses so that each customer got some fruit.

Prussian Grandeur Punch: For this an extra large bowl was used. One-and-a-half pound of loaf sugar, six lemons sliced, one gill of Anisette, one bottle of Berlin Kummel, six oranges sliced one bottle Kirschwasser, one-half gallon of water, six bottles of Nordhauser Branntwein, one-gill

of Curacao, stirred well and the bowl surrounded with ice. Served in wine-glasses.

Empire's Punch: An extra large bowl was used. One-and-a-half pounds of loaf sugar were rubbed on the yellow skins of four fine lemons and two oranges until the colored parts of the fruit had been rubbed into the sugar. Then they placed in the bowl slices of one pineapple, slices of a dozen fine oranges, one box of strawberries, two bottles of Appollinaris, and mixed these ingredients thoroughly. Then were added one-half gill of Maraschino, one-half gill of Curacao, one-half gill of Benedictine, one-half gill of Jamaica rum, one bottle brandy, six bottles Champagne, four bottles Tokay wine, two bottles Madeira, four bottles Chateau Lafitte, (Claret), and all mixed well with the ladle. It was then strained through a very fine sieve into a clean bowl surrounded with ice. Served in wine-glasses. It was said to be one of the best.

Fish House Punch: For one gallon they used one pound of sugar, one-and-a-half pints of Jamaica rum, one pint French brandy, juice of twelve lemons, juice of six oranges, one pint of cold tea, (Four ounces of Oolong tea would make the right strength for the one pint of tea.) One pint of ginger ale, one pint of White Rock, sliced fruit in season, well stirred together and decorated with white and red grapes.

Cold Apple Toddy: (Geo. W. Driver's.) In preparing the apples they were selected so as to be of one size and not too large. They were carefully peeled and cored and put in a baking pan in dozen lots. They were stuffed with two or three rows of cloves around the tops as they stood in the pan or else after they were baked. They were then put in the oven and about half baked. These were the apples which later floated in the toddy bowl. Three other apples were thoroughly baked and then mashed into the Toddy. For one gallon, one dozen apples were prepared for the floating population. In the punch bowl were placed one pound of powdered sugar, two ounces of whole cloves, two ounces of allspice, three sticks of cinnamon, one-half gallon Apple brandy (or Apple Jack), one-half gallon of water, and all stirred. This was set aside for twenty-four hours in a cold place. When about to be used the three apples were mashed into the punch. Nutmeg was grated on top of the service glass.

Cup: "The Cup that cheers." Here we have a subject matter not usually associated with the Bar unless the Bar were connected with a Hotel or Restaurant, as "Cup" was a dinner table garnishment and regalement from times away back before Horace wrote: "Quaff with the gods immortal wine."

Coupled with the idea of "Cup" one brings to mind not so much the habitual service at the household meal nor the impromptu frivolities of the day but the rather more carefully prepared and formal feasting.

Cup had to be made ready with its fruits and spicery arranged and it was capable of being replenished with its wines and effervescent liquids as the feast wore on and wit sparkled and bubbled in merry measure.

We seem to see old Vulcan stumbling around the jovial Jovian board with thirst-quenching "Cup" as he substituted for "cup-bearing Ganymede, most beautiful of mortals."

Bacchanalian in its traditions "Cup" survived to our day as a symbol of relaxation and refreshment after a season of harvest, a day perhaps of work or sport, when fruits and wine gave pleasure to the eye and inspiration to the soul.

The tall and graceful two-quart cut-glass pitcher with silver, flagon-lipped mouth now stands dusty and oxidized upon some upper shelf nor even holds less honorable decoration for the feast than was its double function in the past.

Here, then, let us pass in review a few of the ghostly items so ruthlessly stricken from our lives. "The present joys of life we doubly taste, by looking back with pleasure to the past." (Martial.)

Claret Cup: The butler or bar-tender functioning as sculptor carved and shaved one piece of ice of eight inches length so it would stand in the pitcher and leave about half-an-inch space all around it. In this space were placed three moon-round slices of orange, three sun-round slices of pineapple and preserved cherries, like beads, all spaced between. Three long slices of fresh cucumber rind were next put in the space. One quart of claret, two pony-glasses each of brandy and of Benedictine were then put in and stirred with a long-handled spoon. (Bar-spoon.) Fresh mint was used as top decoration but sometimes, in the off-season, a little holly with its berries or box sprays were decoratively used.

Sauterine Cup, Rhine Wine Cup, Champagne Cup: These cups were made the same as the Claret Cup only using the suggested wines instead of Claret.

Old Velvet Cup: This was made the same as the Claret Cup excepting, instead of a quart of Claret, there was substituted a pint each of Champagne and of Brown Stout.

Royal Shandygaff: In the large pitcher equal portions of Stout and Champagne were stirred and drunk out of the pitcher.

For Ten Whiskey Sours: Ten teaspoons of sugar, dissolved in four ounces of water, the juice of two medium sized lemons, a full half-pint of rye whiskey, then shaken cold and strained into ten two-and-a-half ounce glasses. The juice of one-half orange was sometimes put in to help the flavor. Another proportion for twenty Sours was: One quart whiskey, one pound sugar and the juice of one dozen limes.

For About Forty Cocktails: Using cocktail-glass to measure. Thirteen glasses of grain alcohol, twelve glasses of water, five glasses of Orgeat syrup, five glasses of lemon juice and five glasses of orange juice. If it was preferred to use gin the measurement for alcohol was doubled and the water left out.

John Lewis Smith High Ball: Whiskey, quant. suf., balance of set up one-half ginger ale and one-half White Rock.

To Make Jamaica Rum: (?) Equal quantity of alcohol and thin sugar syrup. Say enough to fill two quart bottles. To this add the contents of one small bottle of Mouquin's Jamaica Rum extract and a like amount of vinegar. Stir all together and allow to age for about a day or five minutes.

Mouquin's Apricot Syrup, when freshly opened, primed with a cup of alcohol. Used as a sweetener for K. T.'s.

To a Bottle of Non-Alcoholic Vermouth: (Say Mouquin's or Martini's brand.) Using only freshly opened bottle, there may be removed two or three ounces of the same and this replaced with a like quantity of pure alcohol. When well shaken it may be allowed to mature for several days. It is then "good until used." The cocktail mixture using this vermouth may be half gin and half vermouth. A bottle of the non-alcoholic vermouth that has been opened for a time without the alcohol treatment may be sour and so not fit to be used.

For Certain Purposes: One sometimes made a mixture of one pint alcohol, one pint of hot distilled water (or not distilled, but nevertheless hot), one teaspoon of citric acid, two drops of juniper berries. To this might be added a spoon of glycerin and a spoon of sugar syrup. The first mixture was called KING EDWARD GIN and the second was called GORDON GIN. These might reasonably be expected to improve in quality by being aged for a while in the bottles without corks.

POST BELLUM AUXILIUM PERORATION

Like the beggar at the feast of the Barmecide, here we may see in fancy the things we cannot get.

The American Barroom exists today as a memory despite the fact that you may notice this hopeful trade-mark, "American Bar," over and over again, in every capital of Europe and in surprisingly small villages, from Potsdam to Segovia and from London to Paris. The fame of our erstwhile national institution has impressed the imaginations of wine and beer drinkers but that is all.

The American Barroom is dead! The Anti-Saloon League killed it and the Volstead Act buried it.

It is perfectly true that we may sip, sup, suck, swig, swizzle and swill alcoholic tipples of unlawful sorts in this our own fair land and enjoy a very fair dry Martini cocktail almost anywhere in Europe but the old academy of the fine arts of whistle-wetting has dusty cobwebs on the swinging doors. It has defuncted!

And so let us quaff a stirrup-cup to its memory, whether sternly in an Icelandic "skull-of-our-enemy" stoup filled with bootleg whiskey or, in poetic complacency, with classic Falernian from the lip of that fabled cup which fitted Trojan Helen's little breast.

C. V. W.

"East Side, West Side, all around town
First a Manhattan cocktail,
Then a Bronx to wash it down.
Don't delay the party by trying to pull the cork,
But knock the neck off the bottle,
On the Sidewalks of New York!"

