

Agua Caliente "Land of Mañana"

SITUATED on the ancient romantic "El Camino Real," where once the painted Indian warrior roamed, where the good fathers built long enduring Missions, was first visited by an American James O. Pattie in 1827.

Close in the wake of Pattie came the fur traders linking "El Camino Real" with the Sierra trail of the Hudson Bay trappers. Scores of years and thousands of feet passed over these trails. Where once mystery existed now reigns peace and contentment.

"There is a pathos in ruins of past splendor- which brings a sobering sense of the transitory works of man."

HERE INDEED IS INSPIRATION FOR DREAMS, IN THE MELLOW LIGHT OF THE DYING DAY.

On the summit of yon mountain a Spanish fort once frowned. A thousand Indians vainly assaulted its walls. Now a squirrel crouches low in play on the sunken bastions,- soldiers and flag are gone.

To the left of the fort there squatted a walled cemetery where Castilian officers and cowed Dominican Padres were placed at rest with the pomp of other days. Now the walls are broken, the graves fallen in. Below the fort and to right of the cemetery where, amid silent ruins curled a moat - where flowed a precious stream of water used for irrigation and defense.

DOWN AT THE BASE OF THE HILL STANDS A GNARLED, BLACKENED, ANCIENT SENTINEL GUARDING THE RUINS ABOVE.

WHO WON'T YIELD TO THE MAGIC LANGUOR OF THIS ENCHANTED LAND?

The Old Tree

[El Arbol Viejo]

A gnarled, silent sentinel on guard before Agua Caliente's portals.



Bottoms
Up

1250
W HISPERING softly in a faint evening breeze, just after twilight rays had bent downward in the neighborly Pacific, the * * * * *

"Old Tree" distinctly said:

"I have seen all—and I know all—and I know that wine or spirit, properly taken—harms no man—but does him exceeding good."

THIS NOTEBOOK

first appeared in Spanish as "Mucho and Poco"

Adventures of the
Borracho Boys in Mexico

FIRST PRINTING 1933
SECOND PRINTING 1935

OUR RIGHT TO PREPARE A TREATISE on drinking is apparent.

After Prohibition a Lost Art is to be revived.

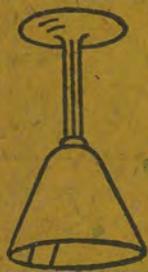
At Agua Caliente drinking never ceased.

HERE on the 19th day September 1542, Cabrillo's soldiers, brought on litters from their caravel, standing in the ocean beyond, were delivered of scurvy and sundry ills akin, in the health giving mud and natural waters—which the Spaniards believed to be the Fountain of Youth.

THE malicious are drinkers of water."

Celebrated dictum.

The Origin of Bottoms Up



AS an expression "BOTTOMS UP" may have had its derivation from the practice in vogue with Cossack soldiers. Cossacks, in the old days, considered themselves he-men, and were. It was their practice to drain a glass, no matter how big--no matter how potent, at a single draught [or shall we say swig]--turn it upside down--then with a bang klop it BOTTOMS UP on the table. Peter the Great, a veritable drinking champion, inaugurated the custom, 'tis claimed. Hardy lads, those Cossacks.

But the greatest drinkers of all times, says tradition, were the Old bewhiskered Norsemen. They used bowls curved on the bottom. A man couldn't set his bowl down, once it was filled, or partially filled for then it would keel over, and spill. Such an act was a sacrilege which Thor and his boys would savagely punish. If een a single drop of wine was spilled at banquet or festive board no Valhalla for the culprit.

When table cloths came into human life so many of them were ruined by dripping wine that a stem was put on the bowl--hence the wine glass.

And so
Let us

Dedicate this Notebook

— To the grape, the fruit, the grain . . . and you —

With the sincere hope that certain instructions and advice set herein yields some profit to the reader in the bright days to come

AFTER PROHIBITION

Down Through the Ages - -

Bottoms
Up

THANK Heavens for Noah. The flood fortunately spared Noah and his boy and girl friends aboard the Ark. Immediately he left the Ark good old Noah planted the first Vine.

A Cup of Coffee

MENANDER-- celebrated Athenian poet (342-291 B. C.) in his comedy "The Toady" has Bias ejaculating:

"In Cappadocia, Struthias, I polished off three times a golden tankard holding ten pints, brimming full with wine, too."

To which Struthias replies: "You've drunk more than Alexander the King - - great drinking that."

SPLENDID Greek athletes, in order to increase their strength, drank long draughts of the Wine of Samos.

HORACE, Virgil, Dante, Plato, Cicero, Shakespeare, Goethe, Wagner loved and glorified Wine.

A LIBATION

[GREEK PRAYER]

*A libation. Face you the altar.
A libation. Come my boy, now
pour the wine.*

*Let us offer up prayers to the
Olympians one and all, to Gods
and Goddesses.*

*There raise the voice. By virtue
of this may they grant health,
safety, blessings manifold and
enjoyment of our present bene-
fits to all.*

Let this be our prayer.

Pasteur the illustrious, whose genius gave birth to modern science - whose discoveries enabled millions of lives to be saved, declared:

"Wine may rightly be considered the most wholesome and most hygienic of all drinks".

EUROPE, consumer of wine for time without end, within a century and a half increased its population from 180 millions to 450 millions.

If Wine was not a great benefit then wouldn't it be right today to expect that Europe would be a desert or depopulated?

And Today!

BEFORE starting their tremendous and victorious undertaking, the long distance flight from Italy to Chicago, General Balbo and his men stowed in the cockpits of their planes a generous supply of Marsala.

Drinkology

Bottoms
Up

How to Speak "Libation."

GIVE me a..... Shot, spot, dram, slug, tiddly wink, nip, bam, snort, swig, sniff, hooker, drop, otshay, snifter, finger, pick me up, litre.

I feel a bit..... Tight, blotto, stiff, shicker, oiled, wobbly, soaked, socko, non compus mentus, elephants, crocked, borracho, zig zag, high, tipsy, ossified, stinko, organized, tanked, cock-eyed. piflicated.

FAMOUS DRINKERS OF HISTORY

(Plain and Fancy)

Napoleon-- Loved Corvoiseur Brandy.

Alexander the Great - A Red Wine Fancier.

George Washington-- Canary. (Sherry)

Julius Ceasar-- Chianti. (We have it)

Frederick the Great-- Moselle.

Louis XIV - Chambertin.

Robert Burns-- Scotch.

etc. etc.

DRINKING BY NATIONALITIES

Englishman-- Drinks Scotch and Soda and gets full.

American----- Drinks Beer and gets full before he gets tight.

Scotchman-- Drinks Beer with a whisky chaser and gets tight and full at the same time.

Frenchman-- Drinks wine and never gets tight.

German----- Drinks Beer all night, then drinks a Kummel chaser.

A Scotch Story

What is Whisky? Let us explain about this spirit, beneficial in health or illness, a really miraculous beverage, as you shall see.

FROM a brewing of malted barley which has been dried with peat comes Scotch. A fortunate accident was the use of peat for drying the malt in Scotland. The slight peat flavor gives Scotch a superb digestibility. Smoking of foodstuffs is age old, Herring, bacon and those unforgettable Virginia hams tell their own stories in smoke flavor.

SCOTCH today may be mellowed by ageing for many years in oaken casks. But in earlier days it was consumed new. Aye, the present race lives in a softer manner than did our forebearers.

SCOTCH cannot be made in Canada because during the malting process the Scottish air blows across peat hags and heather is breathed by the living malt upon the malting floor. This is largely why Scotch has its characteristic quality in flavor.

THE water used in steeping the barley, and the water used in mashing and fermenting process is a determining factor in Scotch manufacture. Scotch must have the qualities peculiar to the hills, the heather and the peat hags of Old Scotland. It cannot be made anywhere else.

Virtues of Whisky

It sloweth age, it strengthenth youth; it helpeth digestion; it cutteth fleume; it abandoneth melancholie; it relisheth the harte; it lighteneth the mynd; it quickeneth the spirites; it cureth the dropsie; it healeth the strangury; it repelleth gravel; it puffeth away ventositie; it kepyth and preserveth the hed from whyrlyng — the eyes from dazelyng — the tongue from lispynge — the mouth from snafflyng — the teeth from chattering — the throte from ratlyng — the stomach from womblyng — the harte from swellyng — the hands from shivering — the sinowes from shrinkyng — the veynes from crumplyng — the bones from akyng — the marrow from soaking - - - - - and trulle it is a sovereign liquor.

IF IT BE ORDERLIE TAKEN."

—Written by Hollinshed in his
Chronicles, year 1577.

A simple pear shaped copper vessel known as the Pot Still, with a long neck leading down into the tub where the distilled spirit is condensed into liquid form completes the job, except, of course for blending.

Agua Caliente obtains all its Scotch whisky from Scotland. Their excellence cannot be questioned.

FAMOUS

Bottoms
Up

Johnnie Aggie Scotch

SCOTCH comes in an unlimited number of types, styles, and varieties. More than 400 are catalogued. For many years this beverage was the only one within the reach of Scotland's poorer classes. It was distilled in a simple pot-still, over an open fire. Its taste and flavor changed considerably according to the way the distiller had dried his malt; according to the different burns from which the water had been drawn to make the mash; according to the fuel used to distill it; according to the way and the place in which the newly distilled spirit was stored.

ALL THESE DISTINCTIVE CHARACTERISTICS STILL EXIST TODAY IN SCOTCHES

SCOTCH never attained more than a limited and purely local reputation until the advent of the blender. The blender's business is to understand what the public requires. He has done his work admirably especially in Johnnie Aggie, Agua Caliente's own exclusive Scotch.

SOME years ago when Agua Caliente's expert went to Messrs. W. H. Chaplin Co. Ltd. in the Minaries, London, he said "We want for Agua Caliente patrons the kind of a Scotch the Prince of Wales would order if he came into our place, on a rainy evening wearied from a hunt's gallop and drenched to the skin".

"RIGHTO", REPLIED Mr. LOATES OF W. H. CHAPLIN CO. LTD. "WE SHALL SUPPLY IT".

THE BIRTH OF JOHNNIE AGGIE

Old Scotland gave its best in the form of a perfect Highland malt which blended to a whisky of superior quality by Messrs. W. H. Chaplin, Co. Ltd. produced Johnnie Aggie. Johnnie Aggie reposes in Sherry hogsheads in London warehouses for many years before shipment to Ensenada and as Messrs. W. H. Chaplin Co. Ltd. have explained, "The mating virtue of the sea voyage from London through the canal to Agua Caliente lends to this already perfect whisky a quality that makes Johnnie Aggie not only unsurpassed, but unequalled anywhere in the world"

JOHNNIE AGGIE SCOTCH IS USED EXCLUSIVELY IN AGUA CALIENTE HIGHBALLS

AGUA CALIENTE In Old Mexico

Johnnie Aggie Scotch Cocktails

Bottoms
Up

Ten formulas from Agua Caliente.

Flying Scotchman

(For Six people)

1. 2½ glasses Italian Vermouth.
 2. Three glasses Johnnie Aggie Scotch Whisky.
 3. One table spoon bitters.
 4. One table spoon Sugar syrup.
- Cocktail glass. Shake. Strain.

Los Angeles Cocktail

1. Juice one Lemon.
 2. Four Hookers Johnnie Aggie Scotch Whisky.
 3. Four teaspoon Sugar.
 4. One egg.
 5. One dash Vermouth. (Italian)
- Cocktail glass. Shake. Strain.

Johnnie Aggie Cocktail

1. One half Italian Vermouth. (For Men)
 2. One half Johnnie Aggie Scotch Whisky.*
 3. Three dashes Benedictine.
- Cocktail glass. Stir. Strain.
Squeeze lemon peel on top.
*Available in America after prohibition.

Ladies Cocktail

1. Two dashes Absinthe.
 2. Two dashes Anisette.
 3. Two dashes Angostura Bitters.
 4. One glass Johnnie Aggie Scotch Whisky.
- Stir. Small piece pineapple in glass.

Choker Cocktail [For six people]

1. Four glasses Johnnie Aggie Scotch Whisky.*
 2. Two glasses Absinthe.
 3. One dash Absinthe Bitters.
- Shake hard.
*Johnnie Aggie Scotch available in America after prohibition.

New York Cocktail

1. One Lump Sugar.
 2. Juice one half Lime.
 3. Two dashes Grenadine.
 4. One piece Orange Peel.
 5. One glass Johnnie Aggie Scotch Whisky.*
- Cocktail glass. Shake Strain.

Earthquake Cocktail

1. One third Gin.
 2. One third Johnnie Aggie Scotch Whisky.*
 3. One third Absinthe.
- Cocktail glass. Shake.
*Use London Dry Gin.

Old Fashioned

1. One Lump Sugar.
 2. Two dashes Angostura Bitters.
 3. One glass Johnnie Aggie Scotch Whisky.* (or Old Reserve Bourbon)
- Medium size glass.- Crush sugar and bitters together.- Twist lemon peel.- Slice of orange.- Luscious Marachino Cherry.- Stir.

Elks Cocktail

1. White one egg.
 2. One half Johnnie Aggie Scotch Whisky.
 3. One half port wine.
 4. Juice one lemon.
 5. One teaspoon sugar.
- Wine glass. Shake. Strain.

Hurricane Cocktail

1. One third Johnnie Aggie Scotch Whisky.
 2. One third London Dry Gin.
 3. One third Creme de Menthe.
 4. Juice two lemons.
- Cocktail glass. Shake. Strain.

NOTE: Johnnie Aggie makes a zestful Old Fashioned.

Señoras y Señoritas.....

Bottoms
Up

IF YOU ARE IN
DOUBT, TRY BACARDI

Do you know BACARDI? (Pronounced Back-R-D)

BACARDI, native drink of Cuba, has won wide popularity with American travellers—particularly with women. It is the womens drink of the new era.

Rosy tinted Bacardi Cocktails..... refreshing.....stimulating...pleasing to the plate...intriguing....

Or a pale, amber grey "Daiquiri" (pronounced dak-er-ee) favorite with Annapolis graduates.... a drink with a history..... enchanting..... sure cure of lassitude..... invigorating.

What is BACARDI?

It is a brandy made from sugar cane—sugar cane that thrives in the low humid stretches of Cuban soil, in and around Santiago—or in certain tropical parts of fertile Mexico. Mexico has its great "House of Bacardi".

Bacardi is the Cognac of Cuba -- Constituting a class by itself.

ENTIRELY different from the drink known as Rum which has an odor and taste peculiar to itself due to the imperfections of antiquated methods of distillation, Bacardi is made by most modern means. It is pure, clean and particularly wholesome.

IN Bacardi, by a secret distilling process the spirit of the sugar cane recovers its true natural taste, retaining a delicacy and bouquet of its aroma. It therefore is an absolutely perfect product comparable to the best brandies made from the Cognac Grapes of France.

ON this account Bacardi, for many years, has been the preferred drink of the Cuban Isle. Its distillery was established in Santiago de Cuba in 1838, and has gone by the name of its maker—the Bacardi family—since 1862.

AMERICAN engineers operating the iron mines of "Daiquiri" seeking relief from the heat and exhaustion, found a refreshing aid in what has now become known as "Cocktail Daiquiri".

May we recomend

COCKTAIL DAIQUIRI

FORMULA FOR ONE COCKTAIL

- 1.— One Jigger of Bacardi.
- 2.— One teaspoon of granulated sugar (level) or sugared syrup.
- 3.— The Juice of one-half green lime.
- 4.— Cracked ice. Shake well. Serve frappe.

IMPORTANT — WHEN MIXING PRESERVE
THE ORDER STATED ABOVE.

All Agua Caliente Bartenders are artists and specialize in the
concoction of true Bacardi drinks.

Wine

Bottoms
Up

A PART from wheat which has provided man with his essential food, there is not, in the whole human history, any product which has received, from the homage of all ages and of all schools of thought, more illustrious titles of nobility than wine.

Religions have, one after another called on it to take its place in the solemnity of their rites.

TO the evidence of religion, human thought, the march of the centuries has added endless testimony to the credit of wine, with innumerable hymns of praise and numberless eulogies of poets, thinkers, philosophers, writers, artists, soldiers, scholars.

FOR THOUSANDS OF YEARS MAN HAS DRUNK WINE AND TENDED THE VINE WITH CARE. FOR THOUSANDS OF YEARS THE BENEFITS AND MERITS OF WINE HAVE BEEN UNIVERSALLY RECOGNIZED.

A Study of our Wine List

A study of our Wine List will, it is hoped, make an appeal to the lover of choice and rare Wines contained therein, as well as afford an insight into the wide selection available and the assiduous care bestowed on them in our extensive cellars.

A vast experience, both in the past and present, enables us to fully appreciate the varied and distinct tastes of the international travelling public. In our endeavor to meet all individual wishes, our cellars are stocked with imported wines from all the world's wine growing districts—France, Germany, Italy, Algeria, Spain, Hungary—and the rich red wines of Old Mexico.

Vintages from choicest growths are represented. Our Sparkling Wines and Champagnes are also of the very finest qualities, suited to gratify the most exacting palate. Only the best brands of spirits and liqueurs appear in our list.

That your every want will be cared for is guaranteed by the finest wine cellar in the Western Hemisphere—and only equalled by the famous Savoy Hotel, London.

AGUA CALIENTE In Old Mexico

SPARKLING WINE---

Bottoms
Up

IN the garden of his abbey strode the Benedictine monk, Dom Perignon, absorbed in thought. Had he not been chief cellarman for the Abbey of



Hautvillers, a little village near Rheims, for some twenty years?

Here it was 1690, a year of remarkable grapes.

And 'twas upon this the good father meditated.

Ever seeking to improve the Hautvillers cellars he had that day made a discovery. He found a piece of cork made a more suitable stopper for a wine bottle than tow or hemp, or even flax dipped in oil. He hesitated to depart from the iron bound customs. Suppose a flaw developed in this cork appliance. Would he not be held up to ridicule and derision? Could he afford to change the stoppers in use up to that time-- upon wines which promised to be so beautiful?

Dom Perignon reasoned for hours, treading slowly back and forth. Nothing ventured-- nothing won. He made up his mind. He would use cork.

Dom Perignon's decision proved epochal in its consequences. While continuing his experiments with corks the good Dom struck upon a way to make an effervescent wine-- a wine delicate and pleasing to the taste-- beyond all else.

Voila. Champagne for the first time.

Gentlemen-- here's to good old Dom Perignon.-- Let us drink to his revered memory.

CHAMPAGNE must come from the Champagne district of France, around Rheims. Otherwise it is not Champagne. It is always sparkling wine. The French law is very strict on this point. Champagne cannot be exported out of the Rheims district in "barrel". They must bottle it. As a consequence the only wine in the world that can rightly claim the name "Champagne" is that actually bottled in this champagne district of France from grapes gathered in the same confines.

Best wines grown in Champagne are those in the prefectures of Rheims and Epernay on the hills sloping toward the banks of the River Marne-- the same of World war history. Location and soil are dominant features. Precious vineyards were destroyed by shell fire, plodding soldiery, entrenching tools, and bombs. Replanted today they bloom anew-- as never before-- 'Tis said, the year 1933, is a Grand Vintage, perhaps the vintage of the century.

Champagne is principally made from a black grape.

In the middle ages a sharp tilt among the medical fraternity in France resulted ament the wine products of the two provinces, Champagne and Burgundy. The faculty of Paris decided in favor of Champagne.

How Champagne is Made—

BY THE SOMELLIER OF AQUA CALIENTE

WHEN the season is at hand to gather the grapes, great numbers of laborers of both sexes are engaged. With arm-baskets they cut the bunches carefully, picking off bad or inferior grapes. When the arm-baskets are filled they are carried to the roadway and emptied into large hampers. In these the grapes are transported to the presses.

This work is done with great care to avoid breaking or crushing the fruit before being pressed. This— for reason that as soon as the grapes are crushed incipient fermentation begins to dissolve the coloring matter on the husks of the black grapes and has the effect of giving the wine a reddish tint.

The grapes are pressed as soon as possible after picking, in special large surface presses peculiar to the Champagne district. Only the first pressings are used to make the best wine. The mass of crushed grapes remaining on the pans are pressed a second time. From this juice cheap Champagnes are produced.

THE "must" (first juice) runs off into huge vats where it remains and settles for at least two days. Next it is barrelled, clear and free from sediment. Now commences natural fermentation of the "must". The sugar changes to alcohol and carbonic gas. A further sediment, called "lees", begins to settle.

By December the low temperature stops the fermentation. It is here early cold snaps, or a late winter, are extremes that must have a considerable effect on the eventual wine. There are many people who consider the wine, at this period, quite palatable. They refer to this wine as "Natural Champagne". This "Natural" Champagne at last possesses a sediment, as the fermentation is not yet complete. A return of warmer weather sets this process in motion again.

Toward the end of April most of the wine is bottled. The balance is placed in reserve in large cellars. The bottles used are those that will be subsequently so elegantly "dressed". Clarifying and re-fermentation processes, to follow, are carried out in the bottle. These bottles are so made they will stand considerable pressure to which they must be subjected. The inside of the bottle must be perfectly round and smooth to prevent any possibility of sediment adhering.

The bottle, filled, is then firmly stoppered with a special cork known as the "drawing cork". This is not to be confused with the "shipping" cork.

COLLECTING the sediment as it is generated, is the next important step. It must be removed from the bottle, leaving the wine crystal clear.

This is done by placing the bottles upon special racks, known as "desks", reclined cork downward at a 50 degree angle. Every day, over a considerable period, each bottle is given a peculiar jerk and rotation, leaving it each time a little nearer the vertical, with an object of making the sediment settle upon the cork. Finally the bottles reach the vertical position. "Finished on end" is the term used. They are ready for the "degorgement", or extraction of the sediment coated cork. Refrigeration comes into play here. Being frozen solid, the wine in the neck of the bottle permits the easy extraction of the cork, to which the deposit adheres, without a drop of wine spilling.

Follows then the process of dosing. This consists of adding a special liquor of pure cane sugar candy dissolved in high quality wines. Different wines in carefully estimated proportions are mixed together in large vats. It is called "making a cuvee", or blending. Men working in the cellars wear wire masks and leather gloves to protect them from injury from bursting bottles.

It is the adding of the "liquor" in varying proportions that gives to the wine the qualifications "Extra-Dry", Drapeau Americain, Dry, Goat Francais etc.

Continued on next Page

How Champagne is Made

Bottoms
Up

(Continued from Preceding Page)

NOW the bottle is ready to be stoppered with the shipping cork, and goes to the finishers for strings, wire, foils and labels. A Champagne cork should always be in actual contact with the wine, so that when storing, the bottle must always be placed upon its side.

Can you now wonder at the price at which Champagne must be sold? The actual expense lays in the intricate treatment, bottling, keeping, and the terrific breakage and loss of wine in the making.

Brut means natural; "perfectly dry".
"Cuvée",—blended.

Grand Mousseux—a wine which projects the cork with a loud report and overflows the bottle.

Agua Caliente offers the finest and most elaborate selection of Champagnes cellared in America.

WE RECOMMEND—Cordon Rouge.

Other Sparklers

Germany makes sparkling Hock and Moselle.

California has its sparkling wines—very popular in the old days.

Grand vintages do not occur more than twice and seldom more than once in ten years.

The Marquis de Sillery was the first man to introduce champagne bearing a manufactures name.

STILL RED WINES AND WHITE WINES

—By the Somellier of Agua Caliente—

The finest still red wines are grown in France, department of Gironde, of which Bordeaux is the principal city. These wines are called Bordeaux wines.

The Gironde is divided into several provinces—the principal ones of which are Medoc, Sauternes, Graves, Barsac.

Medoc is noted for its excellent red, and Sauternes and Graves for white wines. Graves means "gravel" indicating the nature of the soil. Sauternes, Graves and Barsac come from the left bank of the Garonne.

The vines for the Gironde red wines principally bear small bluish black fruit.

The wines are drawn twice each year until bottled, which is usually done after the fourth year.

THE white wines, Sauternes and Graves, are made from white grapes. The grapes are allowed to hang on the vines until they are almost ready to drop, and the whole operation of making the wines differs materially from that of making red wines.

The gatherers collect them by taking single grapes only. This necessitates several pickings.

The first, (head wine,) is sweetest; second, middle wine; third and subsequent, (tail wines;) they are driest.

WE RECOMMEND: (White) Sauterne, Graves, Barsac. (Red) Medoc, St. Julien, Chateau La Fite, Margaux, Pontet Canet.

BURGUNDY-

THESE wines belong to the finest of France. In middle ages they were considered standard table wines of notable people.

Burgundy is in the middle east of France. It is one of the oldest wine growing districts in Europe. Red Burgundies are made from black grapes. The White Burgundies from white grapes called Chardeney. Where white and red wines are made from the same (black) grapes they proceed as in champagne. It requires about four years before they are ready to bottle.

WE RECOMMEND: [White] Chablis, a choice wine of the district. Bourgogne Dieux, a special white wine [1922] [Red] Morey, Beaulne, Corton.

The Art of Drinking Wine

AN art and a science-- such is the drinking of celebrated wines.

To know how to drink wines belongs to a cultivated taste; also how to tempt guests to indulge in it with pleasure. Such a host must be gifted with rare tact and artistic discrimination.

After studying the menu, then decide on the choice of wines, likewise the order in which they are to be served.

FOLLOW THIS GENERAL RULE:

EXAMPLE FOR THE FEAST

With oysters-- Rhine wines or the white Burgundy.

Before a few spoons full of soup-- A drop of Golden Sherry.

With light spicy entrees-- A Moselle or a demi sec white Bordeaux.

With piece de resistance-- Heady rich red Burgundy.

[Ask the maitre de hotel who will proudly announce their illustrious names.]

After the dessert-- A few glasses of foaming Champagne suited to your taste, or an old vintage Sauterne. Champagne being strictly a dessert wine should be taken as such.

With the Coffee-- An exquisite cordial.

QUALITY depends-- not on the name-- but upon the vintage.

A vintage wine is a wine elegant, magnificent, full flavored, from a year where exceptional conditions existed for the ripening of the grapes, influenced mainly by the sun.

WINE acts like a barometer-- rising on a stormy day and settled in clear weather. Hence, for proper bottling, a fine day must be chosen.

A red wine is like a beautiful thoroughbred. Each one has its own characteristics.

Agua Caliente Wines are skillfully chosen

AGUA CALIENTE IN OLD MEXICO

THE CHEF SAYS:

Bottoms
Up

A Chef, renowned in the Seventeenth century, when asked what wines should be served at a sumptuous repast said: "Let the guests decide."

"But suppose they leave it to you, Monsieur le Chef?" the inquisitive one insisted.

"Then," replied the Chef. "I would build the wines around my dinner—a sweet wine with poultry—and so on."

"If even that fails, what then, Monsieur le Chef?" demanded his interviewer.

"In that case", the great artist answered, "I would choose the wines by **JUDGING THE PEOPLE TO BE SERVED.**"

If young and healthy—German wines or champagne. To cool them down.

If middle aged, enjoying life—Burgundy. These wines have a tendency to equalize matters.

If elderly people—Give them heavy Bordeaux wines. To put warmth in them—which they need.

If sombre and sour people—Then I would offer them Spanish or Hungarian wines. To sweeten their natures.

When in doubt as to your wine selections for dinner—this is still good logic, if judiciously adapted so as not to offend—and may be perfectly applied.

Agua Caliente can supply any need.

Rhine and Moselle Wines

WHILE the wine growing area of Germany is quite small compared with France it ranks with the first in quality. Some of its white wines produced along the banks of the Rhine are famous the world over.

The system of raising and making wine here is the same as in Bordeaux, with Riesling a leading vine. Black burgundy grapes are grown for red wine but the Germans mostly make white wines.

At Hockheim the celebrated wine by that name is grown. It was one of the first Rhine wines known in England. They called it "Hock", by which all Rhine wines are now called, (or miscalled.)

Niersteiner and Moselle wines are exceedingly popular.

WE RECOMMEND: Laubenheimer. (Rhine) Wimminger (Moselle).

ITALY

NEXT to France, Italy is probably the most important wine growing country in Europe. Very fine varieties are produced there. There are wines of Piedmont, Lombardy, Venetia but the finest wines are grown in Tuscany, from whence comes Chianti, a dry, delightful table wine. The Lacryma Christi (Tears of Christ) is extensively made into sparkling wine.

WE RECOMMEND: (Chianti: Red and White).

AUSTRIA

IN the southern part of Austria the red wines are so dark and full bodied that when mixed with an equal part of water they still have the color and strength of ordinary Bordeaux wines.

THE BLOOD RED WINES OF THE DONS

Bottoms
Up

The Story of Santo Tomas Wines

Native of Mexico

The cavalcade, breaking trails, as it moved through dense thickets of virgin land, found the sun fading slowly into the Pacific, golden patches of which could be seen to the westward.

Since early morn the small troop, conquistadores, priests, Indians and baying hounds had laboriously toiled in tedious advance... conquering nature. This seventeenth day of their pilgrimage through untrodden wilds, should bring them to the rendezvous... a place where they would meet the proud caravel San Antonio... bearing supplies and comrades at arms.

EVENTIDE brought doubts into the minds of the boldest. It had been a trying day. Suddenly before them broke a tableland.. as it chipped off. The vista of a deep.. rich valley confronted them.

All clustered on the brink to view



the scene.. sun streaked slopes receding toward the ocean.. luxuriant vines heavily laden with dark hued bunches... beyond tilled fertile toil. And now comes the tinkle of bells, mingled with harsh chimes. Vespers... the rendezvous, indeed.

VERDANT SANTO TOMAS where for fifteen years good Jesuit Fathers had maintained their mission, rendering themselves.. "With the aid of God and the natives..." self supporting Santo Tomás, whose wines were said to excel the blood red vintages of Spain.. cultured by patient and wise monks, an benefiting from beaming rays of a sun so friendly that it never failed in its daily visit, yielded such "noble" fruit as to be the boast of the new world.

That evening rattling armor was discarded on stone flags as heroic warriors mingled at table with ships crew and monks. Long into the night continued the revelry. Urns, beakers, goblets, tankards, ewers, gourds and helmets were filled and refilled with the remarkable and justly famous wines of Santo Tomás, drawn from great casks and earthen jars in which they had laid dormant "For their Alotted time."

And the visitors named these native vintages "Prima Vista" (First Sight) and "Santo Tomas" in honor of the mission itself.

THE vines of Santo Tomás were never allowed to perish. They were replaced through the centuries... and THE WINES OF SANTO TOMAS TODAY ARE THE WINES OF THE CONQUISTADORES AND THE PADRES.

The rich, full "Vino Tinto" to this day is aged as of yore... the grapes are from the same sunkissed slopes surveying the Pacific... and the great Spanish casks... having nourished thousands of litres and gallons... are the pride of a community seldom visited by travellers... since it lies so far off the beaten path.

Because there is no duty we are able to supply:

**The Blood Red Wines of the Dons
at a low Price**

DELICATE IN BOUQUET - RICH IN FLAVOR

THE MAITRE D'HOTEL SAYS:

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NEVER mix the juice of the grain and the juice of the grape, unless something has been eaten in the interim.
(In other words it is inadvisable to take wine directly on top of Scotch, Bourbon or Beer.)

As a form of etiquette: Never order Red Wine with Fish. At the same time it is unwise to order white wine with red meat.

Never say, "Give me a Martini Cocktail and then (on next round) say "Give me a Scotch High Ball."

It is unwise to mix beer and ice cream but Champagne and ice cream mix perfectly.

Never drink cocktails after dinner. That is the place for a cordial or a sweet.

It is unwise, in cocktails, to use the same ice twice.

Ask for Johnnie Aggie Scotch. (x)

AT cocktail hour, or before dinner, if an appetizer is desired and a cocktail suggested, and the lady is unschooled in drinking, ask her "Sweet or Dry". If there exists slight indecision suggest a "Dry Cocktail".

If "Dry" is okay I suggest the order be placed for a "Dry Martini" or a "Gibson."

If Sweet— an Old Fashioned, or Manhattan.

If in Doubt (For the Lady)— Sunrise Tequila.

WHEN drinking imported wines moderate the icing in Rhine Wines and Sauterne wines. Other than sparkling, for full flavor, do not ice completely. Cellar temperature lends far more flavor and body to the lesser still wines, even though the European practice is unpopular with some American appetites.

For a cultured French white wine— Pouilly or Chablis is nice. Most women will like Barsac.

In Champagnes it is a matter of taste. Some firms make Champagnes marked "Gout Americaine" (for American taste), and novices would do well to try these first lest a great vintage Champagne might be found too dry. Later on, when the novice gains experience, he will demand a "vintage".

AS for cordials— again it is a matter of preference. If you don't have a choice some time ask for "Triple Sec". I believe you will enjoy it.

(x) Available in America after Prohibition.

Have a cordial with your coffee-- it is a popular polite custom to take cordial and coffee at the bar.

[Agua Caliente offers special coffee at its bars.]

AGUA CALIENTE In Old Mexico

Try **Tequila**

The Worshipped Drink of the Aztecs

Wholesome . . . Pleasing
Forceful . . . Refreshing
Invigorating . . . Appetizing

No trip to Agua Caliente is complete unless you try Tequila, Mexico's native drink

ASK FOR **TEQUILA SUNRISE**

TEQUILA is made from the maguey (Century Plant).

Legend says this plant ripens once every one hundred years . . . In other words, if every maguey plant should die at one time, would it mean "One Hundred Years Between Drinks?"

After extracting the sap into the maguey's own bulb this is carved out. Over stone lined pits in great copper cauldrons **TEQUILA** is distilled.

TEQUILA was discovered by an Aztec woman named Xochitl. Ancient civilization made her a Princess as her reward.

They built a temple and created a God to **Tequila** - a diety whom they worshipped in much the same manner as the Romans did Bacchus.

Bravo! Tequila

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On a September afternoon, year 1521, Señor Bernal Diaz del Castillo, captain in the Cortez army, invading Mexico, halted....Slightly in advance of his small warrior band winding their way through mountain burro trails, he had come to a frowning precipice. He dismounted. His men followed suit....Barred by the crevice the Señor turned left.....having unpacked a ladder of native hemp.....flung it to an overhanging rock.....He climbed...crawled....dragging heavy armor....coming at last to a tiny grass field. Before him stood a thatched hut....beyond that appeared outlines of a little pyramid. It seemed to grow from living rock.

Report of Señor Bernal Diaz

Captain for Cortez, 1521

Is worthy of quotation at this point



“Before us unfolds the fairest view ever offered mortal eyes, We see the land that mothered the Aztecs - - where they learned to build pyramids, weave cloth from birds wings and read the stars. This is Tepoztlan, 8000 feet above sea level. The people believe our horses and riders all one man, a centaur, and run into their temple. They regard our guns human and think they shoot themselves off. Their women are beautiful exceeding power of imagination. This is the temple [pyramid] of Tepoztacatl, presiding diety of the drinks from maguey plants - - nectar of Aztec Gods - - a beverage so lovely it makes us forget fatigue and live only in a state of happiness.”

Captain Diaz referred to *Tequila*, distilled product of milky brew pulque, from maguey.

It was Diaz who captured Moctezuma and held him hostage. The secret of a particular blending of *Tequila*, known as “The Dawn,” that made it the worshipped drink of the Aztecs, perished with Moctezuma.

Not long since modern archeologists in almost forgotten ruins of Toltec and Aztec splendor unearthed hieroglyphics of the princess offering her discovery of *Tequila* to the gods.

In this place - - where today there are no radios - - no telephones - - no movies - - no electric lights - - where to toss an empty bottle is to hear it crash in a gulch 1000 feet below - - here they were able to decipher a portion of the sacred formula, from which scientists recently concocted the



"SUNRISE TEQUILA"

a close parallel to the original "Dawn" - - Drink of the Gods - -
if not the same.

==== *May we Recommend* =====

THE SUNRISE - - 25 CENTS

A Fascinating *Tequila* Fantasy - - The Drink you can Never Forget - - A Mans Drink - - A Womans Drink

FORMULA FOR ONE

1. One Jigger *Tequila*.
2. One half lime. Squeezed.
Insert Peel.
3. EXACTLY Six Dashes
Grenadine.
4. EXACTLY Two Dashes
Creme de Cassis.
5. Two lumps Ice.
6. Serve in high-ball glass, filled to brim with healthful *Agua Caliente* "Roca Blanca" water, (If not available fizz with seltzer.)
7. Stir slightly.

SURE CURE FOR COLDS

In Early Stages

*Tequila -
Half Lemon -
Salt -
Take pinch salt first,
Then Tequila STRAIGHT,
Then eat lemon.*

NOTE: Under no circumstances alter this order.

Bottoms
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Odd drinks

From Odd Places

Bottoms
Up

Every country, verdant or desert - civilized or uncivilized - has its popular drink, for instance "saki" of Japan, or the strange beverages of out of the way places. Observe a few.

ARRACK. Made from the sugar cane of the East Indies.

SACK. Formerly a wine from the Canaries. Name contraction from "Sec." Now sold principally as Sherry.

VODKA. A harsh Russian drink, required in cold temperatures. Distilled, and sometimes-triple distilled, generally from prunes.

HOW TO DRINK VODKA: Eat one half a dill pickle, while a glass of vodka sits before you. It prepares your stomach by getting it all cringed up.

The Russian peasants insulate their stomach first by eating pork cracklings in great quantities. After pork cracklings drink as much vodka as you can carry.

Singapore Gin Sling

- 1.— Juice one fourth Lemon.
 - 2.— One fourth Dry Gin. (London Dry).
 - 3.— Two dashes Cherry Brandy.
- Medium glass. Shake. Strain.
Fill with Roca Blanca water
(or Seltzer)
Add one lump ice.

New Orleans Fizz

- 1.— Juice one half lemon.
 - 2.— One half tablespoon powdered sugar.
 - 3.— White one egg.
 - 4.— Glass Dry Gin. (London Dry).
 - 5.— Three dashes Fleur d'Orange.
 - 6.— One tablespoon sweet cream.
- Long Tumbler.
Shake. Strain. Fill with Roca Blanca
(or Seltzer.)

RAKIA-- From Grapes, perfumed. Made in Hungary.

Pegu Club Cocktail

(From Burma, India, popular around the world.)

- 1.— One dash Angostura Bitters.
 - 2.— One dash Orange Bitters.
 - 3.— One Teaspoon lime juice.
 - 4.— One third Curacao.
 - 5.— Two thirds Dry Gin. (London Dry).
- Cocktail glass. Shake. Strain.

By Popular Demand

Mint Julep

- 1.— Put into tumbler dozen sprigs of tender mint shoots.
- 2.— Upon them pour one spoon white sugar.
- 3.— Fill to one third with Brandy.
- 4.— Fill up tumbler then with fine ice.
- 5.— Add dash of rum or peppermint.

As the ice melts you drink.

(This is the real original mint julep.)

(Bourbon whisky may be substituted for Brandy)

ANCIENT PERSIAN WINES-- Ariana, Bactriana, Hycrania, Margiana, grown on the slopes of the Caspian Sea. Made in vases, glazed both inside and out. Modern Shiraz is best.

ANCIENT EGYPTIAN WINES-- The Nile Valley once produced vast quantities of wine, notably Koptos.

PORT

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AS a wine producing country Portugal holds a most interesting place owing to the famous port (or Porto). Port is made both white, and red, the former going to Russia and Scandinavia. When first made the red is of a deep color, but with age changes to a brownish purple (tawny).

The section producing the finest port is Douro. It comprises the mountain slopes bordering the Douro River. In many places the hills are so steep that it is necessary for the men to carry the residue after first pressing to lower levels in goat skins. Then it is placed on the backs of donkeys who carry it still further down. The general treatment of the wines are the same as in Spain. The grapes are crushed in stone "lagares", six yards square.

PORT, like roast beef came to be looked upon as a symbol of English domestic life. For more than 100 years it has been the best known wine in England. It is the only one you can be certain of finding wherever a British Inn sign swings. To the Englishman it has to satisfy the correct definition of "a fortified wine produced in the region of the Douro Valley and exported through the bar of Oporto".

It can be vintage, tawny or ruby. In making its process of fermentation is retarded by the addition of a small quantity of brandy. This causes it to mature very slowly. Gradually it becomes mellow with age.

AGUA CALIENTE PORT IS SELECTED WITH STUDIOUS CARE IN THE LONDON WAREHOUSES OF MESSRS. W. H. CHAPLIN AND CO. LTD.

Sherry

FROM Spain, notably Jerez, comes the choice "Sherry" wines. Sherry is an English slur of the word Jerez.

Sherry is naturally a dry wine made of greenish white grapes. Fine sherries are made of separately selected grapes which are placed on mats to dry in the sun until they become shriveled. Then they are pressed. Sherries are made and stored above surface of the ground.

OF Sherry, none other than Shakespeare made Falstaff say:

"It ascends me into the brain; dries me there all the foolish, and dull, and crudy vapours which environ it, makes it apprehensive, quick, inventive, full of nimble, fiery, and delectable shapes, which delivered o'er to the voice which is the birth, becomes excellent wit."

Sherry has the lovely quality of not only improving with age but it may be left uncorked or unstoppered for an indefinite period and not be impaired in the slightest.

THE JEREZ SHERRIES SOLD AT AGUA CALIENTE ARE ESPECIALLY CHOSEN FOR THEIR WORTH.

BRANDY

A distillation from wine. Mainly made in the Cognac country of France. In good years five bottles of wine will make one of cognac. In bad years it takes double the quantity.

Brandy is divided into five classes. "Fine Champagne" is the best. When brandy is first made it is colorless. With age it becomes darker, and sweetish.

TRY THESE SOME TIME

BRANDY COCKTAIL—

1. Two dashes Curacao.
2. Three quarters, wine glass, Brandy.
Cocktail glass. Stir. Strain.

DEPTH BOMB COCKTAIL—

1. One dash Lemon Juice.
2. Four dashes Grenadine.
3. One half Apple Brandy.
4. One half Brandy.
Cocktail glass. Shake. Strain.

BRANDY BLAZER—

1. One lump sugar.
2. One piece orange peel.
3. One piece lemon peel.
4. One glass Brandy.
Small thick glass.
Light with match.
Stir with long spoon.
Then Cocktail glass. Strain.

Derivation of "Cocktail"

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FIRST American reference, May 13, 1806, where we read:

"Cocktail is a stimulating liquor, composed of spirits of any kind—sugar, water and bitters—it is vulgarly called the bittered sling".

Some historians have been led to believe the origin of the word had some connection with the plumage of the domestic rooster. This was proven untrue.

A more probable story is that the cocktail was born in Mexico—that it took its name from an Aztec princess named "Coctel"—and that American soldiers carried the name back to the States, in usage converting it from "Coctel"—to "Cocktail".

We, of Agua Caliente, are proud to claim for Mexico, the fatherhood of the "Cocktail."

How is the best way to drink a cocktail?

"Quickly", experts agree, or as one great authority smilingly declared:

"While it's laughing at you".

NOTE: Every bartender at Agua Caliente is an artist in concocting cocktails.

GIN

GIN is a spirit produced by distillation from a mixed mash of cereal grains only, saccharified by malt and then flavored by redistillation with juniper berries and other vegetable ingredients.

The malting process consists of damping the grain and allowing it to remain in a temperature that will enable it to germinate, thus turning the starch contained in the grain to sugar. It is then a malted grain and it is this malted grain which is made into a mash by the addition of water.

GIN is supposed to have derived its name from a contraction of the word Geneva. This is definitely wrong. Gin, as originally distilled in London has become known throughout the world as London Gin. This was distilled in a manner entirely different from the Dutch Geneva.

Gin is the only spirit which may be consumed without the maturing period of three years which applies to whiskey, brandy etc. This is explained by the fact that the method by which Gin is distilled removes the impurities which in other spirits require the maturing influence of time.

GIN is doubly distilled and in many cases triple rectified.

Gin is also the only spirit that provides a harmonious association with ripe fruit. Gin should be water white. Plain gin cannot obtain color unless stored for a long period in casks that have not held gin before.

Ask for London Dry Gin, available in U. S. A. after Prohibition

AGUA CALIENTE In Old Mexico

Gin Cocktails -

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Ten Formulas from Agua Caliente

BRONX

1. Juice quarter orange.
2. One fourth French Vermouth.
3. One fourth Italian Vermouth.
4. One Half Dry Gin.*

Cocktail glass. Shake. Strain.

*Use London Dry Gin.

CLOVER CLUB

1. Juice half lime or lemon.
2. Two dashes Grenadine.
3. Yellow one egg.
4. One fourth French Vermouth.
5. One fourth Italian Vermouth.
6. One half Dry Gin.
7. Decoration-- bottom glass Raspberry Syrup-- Creme de Menthe.

Cocktail glass. Stir. Strain.

CARUSO

1. One third dry Gin.*
2. One third French Vermouth.
3. One third Green Creme de Menthe.

Cocktail glass. Shake. Strain.

*Use London Dry Gin.

CLARIDGE COCKTAIL

1. One third dry Gin.*
2. One third French Vermouth.
3. One sixth Apricot Brandy.
4. One sixth Cointreau.

Cocktail glass. Shake. Strain.

*Use London Dry Gin.

DUBONNET

1. Two thirds Dubonnet.
2. One third dry Gin.*

Cocktail glass. Very cold. Stir. Strain.
Squeeze lemon peel.

*Use London Dry Gin.

FERNET BRANCA

(Probably the best "morning after" cocktail ever invented).

1. One quarter Fernet Branca.
(Italian Vegetable extract).
2. One fourth Italian Vermouth.
3. One half Dry Gin.*

Cocktail glass. Shake. Strain.

FRENCH "75"

1. Two thirds Gin.*
2. One third Lemon Juice.
3. One spoon powdered sugar.

Tall glass. Cracked ice.

Fill with champagne.

GOLDEN GATE

1. Three fourths Orange ice.
2. One fourth Gin.*

Shake. No ice.

*Use London Dry Gin.

GYPSY COCKTAIL

1. One half Italian Vermouth.
2. One half London Dry Gin.

Cocktail glass. Shake. Strain.

HARRY'S [Paris] Cocktail

1. One third Italian Vermouth.
2. One dash Absinthe.
3. Two thirds Gin.
4. Two sprigs Fresh mint.

Cocktail glass. Shake. Strain.
Serve with stuffed Olives.

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CORDIALS.

HAVING enjoyed a sumptuous dinner as only Agua Caliente's chef can supply, you lean back in satisfaction. You are happy. You are contented. Your stomach has been bountifully pleased. You have eaten properly. You wish to make it the perfect evening. You seek a sweet, or a tanging finale that perfumes the lips, and concludes a glorious experience—a cordial.

What shall it be? Let us suggest:

CHARTREUSE— Made from cinnamon, mace, lemon, dried hyssop flower tops, peppermint, thyme, costmary, arnica flowers, genepi, angelica roots adding cardamon seeds and socitrine aloes.

An achievement centuries ago by Chartreuse monks, who were driven from France and carried their secret, precious indeed, to Spain, where their descendants carry on.

BENEDICTINE Made from cloves, nutmeg, cinnamon, lemon balm, peppermint, angelica roots, sweet flag and genepi.

KUMMEL— Made from cumin seeds, coriander and orange peel.

VERMOUTH— Made from absinthe, gentian, angelica root, holy thistle, calamus, nutmeg, sliced fresh oranges, cinnamon, germander, elecampane, and sweet wine of Picopaul.

(This is the vermouth of Turin, Italy).

A number of kinds exist.

ABSINTHE— Made from dried absinthe (wormwood), dried hyssop, balm mint, green anise, Chinese anise, fennel, coriander seeds.

This cordial is now made in Switzerland.

GOLDWASSER— Made from grains, in Dan zig, Germany.

CREME DE CASIS— A distillation from black berries very popular with Parisian women.

HOW LIQUEURS ARE MADE

THE various aromatic herbs of which they may be composed are taken and reduced to fine particles. Then they are macerated with sugar and water for several days until thoroughly digested. Then distilled and rectified.

AGUA CALIENTE In Old Mexico

O/MN

THE MORNING AFTER

- EFFECTIVE IN ORDER NAMED.
(DONT) MIX
1. Tequila Surtise.
 2. Good Old Pilsener, (Urquel preferred.
It cools the pipes.
 3. Clam Broth (Hot) Two bowls.
Rectifies the stomach.
 4. Pick Me Up. Dash absinthe.
Ask Agua Caliente bartender.
 5. Gin Fizz. (Silver or New Orleans)
Helpful to some.
 6. Tomato Juice.
Only if others not available.

WELL--

Salud . . . Skol . . . Ta Ta
 HochGesundheit
 A la Votre . . . Bon Sante
 Good Luck...Mud in Your Eye...
 Down the Old Hatch
 Here's Looking at you
 Chin Chin Salaams
 and CHERRIO.

