

On
Uncle Sam's
Water Wagon

500 Delicious Drinks which
Can be Made at Home

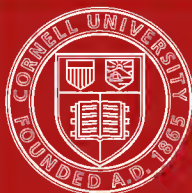
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ON UNCLE SAM'S WATER WAGON

500 RECIPES
FOR DELICIOUS DRINKS

WHICH CAN BE MADE AT HOME

BY

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G. P. PUTNAM'S SONS
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BY
HELEN WATKEYS MOORE

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Dedicated

TO

ONE WHOSE HELP HAS BEEN
AN INSPIRATION

FOREWORD

The acceptance of the Eighteenth Amendment to the Constitution of the United States by the Legislatures of every State but three means that, after a stated date, the manufacture and sale of intoxicating liquors is totally prohibited throughout the United States, and all territory subject to it.

Many people, especially in the East, and in New York State particularly, apparently did not awaken to the fact that this great movement was sweeping the country, until the Amendment had been passed.

There has been bitter protest against what is claimed to have been the hasty forcing through of a social ordinance such as this, by a group of fanatics, contrary to the real wishes of the majority of the people.

Sufficient answer to this is the fact that Prohibition has been before the country for many years, that it has steadily made headway, that it exists practically in thirty-two of the States either by constitution, statute, or local option, that it has been adopted by the Nation through the most

deliberate procedure known, *i.e.*, an Amendment to the Federal Constitution, which must first be passed by two thirds of each house of Congress, and afterwards voted upon and accepted by the Legislatures of three fourths of the States, and that it has been accepted by forty-five States, in almost every case by large majorities.

Whether or not the wisdom of the measure commends itself to all the people, it is fair to assume that, having become part of the basic law of the land, the American people, being law-abiding citizens, will observe it.

But this does not mean that men and women will no longer become thirsty.

It is the aim of this little book to present a collection of some hundreds of recipes, for making in the home delicious, appetizing, and wholesome drinks, free from the alcoholic taint. In addition to the well-known beverages, such as tea, coffee, milk, and lemonades, there are many familiar by name, but that the average person knows only as they are served at soda fountains.

It is believed that by learning to make them in the home—and in nearly every case the directions are very simple—one may have available a long list of refreshing drinks at far less cost and distinctly superior in quality and cleanliness.

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*There was three kings into the East
Three kings both great and high,
And they hae sworn a solemn oath
John Barleycorn should die.*

*They took a plough and plowed him down,
Put clods upon his head,
And they hae sworn a solemn oath
John Barleycorn was dead.*

ROBERT BURNS

Tea

Thou Female-Tongue-running, Smile-smoothing,
Heart-opening, Wink-tipping Cordial.

Cibber, *The Lady's Last Stake*.

Tea

First scald the teapot. Allow from half to a full teaspoonful of tea to each cup, according to variety used. Pour freshly drawn boiling water over the tea, and allow to stand from three to five minutes. English breakfast tea should stand at least five minutes before it is served. Serve with sugar, cream, lemon or orange.

Tea à la Commodore

Make tea according to preceding recipe, and serve with sugar and three cloves to each cup.

Tea à la Biltmore

Serve tea sweetened with red and white rock candy instead of sugar. A slice of lemon may be added.

Tea for Two

A quick way to make tea is to measure one half teaspoonful of tea for each cup, or more according

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to the brand of tea used, into a tea ball. Put the tea ball into the cup and pour over freshly boiled water. Let stand for three minutes. Remove the tea ball, and serve with lemon and sugar, or cream.

Honolulu Tea

Make a syrup of one half cup of juice from preserved pineapple to two tablespoonfuls of sugar, and simmer cubes of pineapple in it until the syrup is nearly absorbed by fruit. Serve three cubes to each cup of hot tea, and more sugar if desired.

Russian Tea

Scald earthenware teapot with boiling water and put in two teaspoonfuls of tea, pour over boiling water, filling the pot one fourth full, and let stand three minutes. Then fill pot full of boiling water and let brew five minutes. In serving, dilute with hot water, and put a slice of lemon in each cup. Preserved strawberries or cherries may be added.

Iced Tea

Make tea according to preceding recipe and pour over cracked ice in tall glasses. Add slice

of lemon and powdered sugar to taste. A sprig of mint may be added.

Tea à la Mitchell

Serve a spoonful of orange marmalade to each cup of hot tea.

Maté, or Paraguay Tea

Put a level teaspoonful of maté in a small muslin bag, which comes in each package of the tea, and pour over one pint of freshly boiled water. Remove the bag, and the beverage is ready to serve.

Yerma

Put two heaping teaspoonfuls of maté in a heated coffeepot or teapot, pour over a pint of boiling water, and keep covered for two minutes; then strain. When cold, put in a punch bowl, and add one quart of Apollinaris and a pint of chopped ice. This may be sweetened if desired.

Sherbet Tea

Place a spoonful of lemon sherbet in a glass with two tablespoonfuls of lemon syrup and a dash of acid phosphate. Nearly fill the glass with cold tea, and add a little cracked ice and soda water. This is a delicious drink for hot days.

Coffee

For lo! the board with cups and spoons is crowned,
The berries crackle and the mill turns round.

Pope, Rape of the Lock.

Boiled Coffee

Allow one tablespoonful of finely ground coffee to one cup of boiling water. Put clean eggshells in the pot, or a whole egg is beaten with a little cold water and mixed with the coffee before the boiling water is poured on. Put on the stove, and when it comes to a boil, take off cover and remove from fire. Let stand two or three minutes, then cover and return to the fire until it again comes to a boil. Remove at once, let stand five minutes, and it is then ready to serve.

Percolator Coffee

Allow one heaping tablespoonful of coffee to each cup of boiling water. Place the coffee in the strainer of the percolator, put on the stove, and pour on gradually the water. Allow it to filter, and serve at once.

Black Coffee

Put six tablespoonfuls of pulverized coffee into a percolator. Pour slowly over it three cups of

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boiling water. Let it stand for a few minutes after it has filtered, and then serve in after-dinner coffee cups, with sugar if desired.

Iced Coffee

Add cream and sugar to freshly made coffee, and chill. Serve in tall glasses, with a spoonful of whipped cream in each glass.

French Coffee

Make according to the recipe for Black Coffee but use milk which has been brought to the boiling point, instead of water.

Café au Lait

To one quart of very strong strained coffee, add one pint of hot milk. Serve with whipped cream and sugar.

Café Noir

Boil two cloves in a quart of very strong coffee. Serve with sugar in after-dinner coffee cups.

Turkish Coffee

This coffee should be made over an alcohol lamp in a brass Turkish pot, of pulverized coffee. Put in pot as many after-dinner coffee cupfuls of

water as you desire, and bring to a boil. On top of the water, drop a heaping teaspoonful of pulverized coffee to each cup of water, and allow it to settle. Then add powdered sugar, one, two, or three teaspoonfuls to a cup, and bring to a boil three times. Pour into the cups and allow the grounds to settle before drinking.

Coffee for Twenty-five People

Take one egg to a pound of finely ground coffee, moisten thoroughly with cold water, and let stand for several hours. Tie coffee in a muslin bag, and put in eight quarts of freshly boiling water, and boil for five minutes. Let stand ten minutes before serving. Serve with cream.

Cereal Coffee

Put eight tablespoonfuls of cereal coffee into a coffeepot, with one quart of cold water, and a piece of butter the size of a pea. Boil twenty minutes, and serve with hot milk or cream and sugar. Omit butter if cooked in a percolator.

To make cereal coffee at home, take three pounds of whole wheat, one pound of whole barley, and roast in the oven, stirring constantly until well browned. When it is the color of coffee, add three tablespoonfuls of molasses and three table-

spoonfuls of butter. Stir well, and when the grains become separated, set aside to cool and add one cupful of ground chicory. Grind and use as above.

Hot Coffee Soufflé

To the well beaten yolk of one egg, add four tablespoonfuls of hot cream, and enough sugar to sweeten. Add hot coffee and fold in the beaten white of the egg. Serve immediately.

Malted Milk and Coffee No. 1

Mix to a smooth paste two tablespoonfuls of malted milk with two tablespoonfuls of coffee syrup. Put into a shaker, and add eight tablespoonfuls of milk. Shake well, strain into a glass, and fill up with ice-cold milk.

Malted Milk and Coffee No. 2

Put two tablespoonfuls of malted milk into a shaker with eight tablespoonfuls of rich milk, or cream. Add about a tablespoonful of coffee syrup and a teaspoonful of grape juice. Shake well, and strain into a glass one fourth full of chopped ice.

Hot Malted Milk and Coffee

Mix one teaspoonful of malted milk and one teaspoonful of ground coffee with enough hot water to fill a cup. Boil three minutes, sweeten to taste, and strain.

Hot Malted Milk with Coffee Syrup

Mix one tablespoonful of malted milk with two tablespoonfuls of coffee syrup to a smooth paste. Fill up with hot water. Stir well and serve with whipped cream. Season with a little salt.

Hot Coffee with Strawberry

Break one egg into a shaker with one and one half tablespoonfuls each of vanilla and strawberry syrups and two tablespoonfuls of rich cream. Shake well, pour into glass, and fill up with hot coffee. Add whipped cream.

Plain Coffee Shake

Fill a tall glass one half full of cracked ice, and pour over three tablespoonfuls of coffee syrup and two tablespoonfuls of sweet cream. Shake well, fill up glass with soda water, and add a spoonful of whipped cream.

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Coffee Egg Shake

Mix two tablespoonfuls of coffee syrup with two tablespoonfuls of sweet cream, add one egg and cracked ice. Shake thoroughly, strain into glass, and fill up with cold milk.

Atlantic City Shake

Put into a shaker two tablespoonfuls of coffee syrup, one tablespoonful of cream, one tablespoonful of vanilla syrup, and six tablespoonfuls of milk. Shake well, and pour into a glass which is half full of cracked ice. Add more milk to fill glass and serve with straws.

The Eureka

Put three tablespoonfuls of coffee syrup into a shaker with one tablespoonful of rich cream. Add cracked ice and shake briskly. Add enough carbonated water to fill a glass. Pour from shaker to glass several times to thoroughly blend, and serve with whipped cream and a spoonful of ice cream.

The Rochester

Add two tablespoonfuls of coffee syrup to a glassful of milk. Stir thoroughly and add a ladleful of coffee ice cream and a spoonful of chopped English walnuts.

Chocolate

**“Again I drink! And lo, there seems
A calmer light to fill my dreams!”**

Chocolate

Mix one half tablespoonful of cornstarch with a little cold milk. Scald a quart of milk in a double boiler, then add the cornstarch and cook fifteen minutes. Grate two ounces of chocolate, mix with two tablespoonfuls of boiling water, three tablespoonfuls of sugar, and a little salt. Stir constantly until the mixture is very smooth, and then add to the hot milk. Beat until foamy.

Foamy Chocolate

Cook until smooth, four ounces of chocolate, four tablespoonfuls of sugar, a saltspoonful of salt, and four tablespoonfuls of boiling water. Stir constantly for about ten minutes, then add two and one half quarts of scalded milk and beat until frothy with an egg beater. Flavor with a teaspoonful of vanilla and a little cinnamon. Serve with a spoonful of whipped cream in each cup.

Delicious Chocolate

Grate two ounces (two squares) of bitter chocolate, and mix with enough boiling water to

make a thin paste. Add this to one quart of scalded milk, with one cupful of sugar, and cook for five or ten minutes. Beat whites of two eggs very stiff and add gradually two mashed bananas mixed with two tablespoonfuls of powdered sugar. Serve a spoonful of banana cream on top of each cup of hot chocolate. Will serve six people.

Marshmallow Chocolate

Grate two and one half squares of vanilla chocolate and mix with enough boiling water to make a thin paste. Add this to one quart of scalded milk with enough sugar to sweeten, and a pinch of salt. Beat with an egg beater for a few minutes. Place two marshmallows in each cup, and pour the hot chocolate over them.

Racahaut

Mix one pound of rice flour, two tablespoonfuls of arrowroot, half a pound of powdered sugar, and one half pound of grated chocolate. Keep in an airtight jar. Make the same as chocolate, allowing four dessertspoonfuls to one quart of milk.

Combination Chocolate

Mix one pint of milk with one pint of cold water and bring to a boil. Add three tablespoon-

fuls of grated chocolate, moistened with water to make a thin paste. Cook about five minutes. Heat one pint of strong coffee with one pint of hot milk: do not boil but have very hot. Pour both liquids at the same time into a hot pot from a height of eighteen inches. Sweeten to taste and serve with toasted crackers.

Iced Chocolate

Make according to recipe for plain chocolate. Put in shaker with one egg, three fourths of a cup of milk and finely chopped ice, and shake thoroughly. Serve in tall glasses with whipped cream.

Mexican Iced Chocolate

Scald one pint of milk with one fourth cup of finely ground coffee and a small piece of stick cinnamon, and strain. Grate four squares of chocolate and add one half cup of boiling water and one half cup of sugar, and boil five minutes, stirring constantly to make very smooth. Add the chocolate to the scalded milk and coffee, and when cool flavor with two teaspoonfuls of vanilla. When ready to serve add four cups of cold milk and chill thoroughly. Serve with crushed ice and whipped cream in each glass.

Chocolate Paste

Melt one half pound of chocolate with enough plain syrup to make a smooth paste. Add one half pint of evaporated milk and one half tablespoonful of vanilla extract. Keep in a covered jar in a cool place, and use as needed.

Chocolate Nectar

Fill a glass one third full of cracked ice, then put in two tablespoonfuls of chocolate syrup, a little cream or milk, and fill up the glass with Apollinaris or milk. Serve with a little whipped cream on top.

The Memphis

Mix four tablespoonfuls of chocolate syrup and four tablespoonfuls of rich cream. Add a little soda water and put in two tablespoonfuls of vanilla ice cream, and fill up the glass with soda water, using the syphon. Put a spoonful of whipped cream on top.

The Fulton

Mix four tablespoonfuls of chocolate syrup with six tablespoonfuls of plain cream. Break in an egg and shake with ice until thoroughly

blended. Strain into glass and add soda water, using the syphon.

Chocolate and Coffee Shake

Mix three tablespoonfuls of chocolate syrup, one tablespoonful of coffee syrup, and four tablespoonfuls of sweet cream. Add soda water, using the syphon.

Hot Chocolate Egg

Beat one egg with two tablespoonfuls of cream until very light. Add one tablespoonful of vanilla syrup, one tablespoonful of chocolate paste, and two teaspoonfuls of hot coffee. Shake well and strain into glass and fill up with hot water. A little nutmeg or cinnamon may be added.

Chocolate and Celery

Mix two tablespoonfuls of chocolate paste with two tablespoonfuls of cream. Add hot water and season with celery salt. Put a spoonful of whipped cream on top.

Hot Malted Milk Chocolate

Mix one teaspoonful of malted milk with two tablespoonfuls of sweet cream and one table-

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spoonful of chocolate paste. When smooth add hot water to fill cup and put a spoonful of whipped cream on top.

Hot Chocolate Shake

Break one egg into a shaker, add three tablespoonfuls of chocolate syrup and one half tablespoonful of cream. Add hot water and shake well. Pour from shaker to glass several times to thoroughly blend. Serve with whipped cream.

Chocolate and Cocoanut

Mix the white of one egg with two tablespoonfuls of chocolate paste and one tablespoonful of grated cocoanut. Add boiling water and stir well. Put a spoonful of whipped cream on top and a little powdered cinnamon.

The Sagamore

Beat the white and the yolk of one egg separately and mix with two tablespoonfuls of chocolate syrup. Shake with a small amount of ice and add soda water.

The Woodstock

Beat one egg until light and mix with two tablespoonfuls of chocolate syrup, two table-

spoonfuls of sweet cream, and one tablespoonful of malted milk. Add a spoonful of ice cream and shake well. Pour into a glass, add more milk and a little nutmeg.

The Thorndike

Mix one teaspoonful of malted milk with two tablespoonfuls of cream, and add one egg, three tablespoonfuls of chocolate syrup, and four tablespoonfuls of grape juice. Shake well and serve with soda water.

The Monticello

Whip the white of one egg with four tablespoonfuls of sweet cream. Put in shaker with three tablespoonfuls of chocolate syrup. Shake well and pour into glass and add soda water.

Chocolate Milk Shake

Put two tablespoonfuls of cracked ice in an egg shaker, with two tablespoonfuls of chocolate syrup, one half cup of milk, three tablespoonfuls of whipped cream, and one half cup of Apollinaris or any charged water. Shake well and serve in tall glasses with a spoonful of vanilla ice cream in each glass.

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The Westwood

Put into a glass two tablespoonfuls of chocolate syrup, a ladleful of vanilla ice cream, and fill up with ice-cold milk. Stir well and serve with a spoon.

The Hartford

Mix two tablespoonfuls of chocolate syrup, four tablespoonfuls of sweet cream, and four tablespoonfuls of vanilla or chocolate ice cream. Add finely chopped ice and shake well, and fill up the glass with soda water, using the syphon.

The Chelsea

Mix four tablespoonfuls of chocolate syrup and six tablespoonfuls of sweet cream. Put into a glass one half full of cracked ice and fill up with soda water. Add a spoonful of ice cream and garnish with sliced pears or cherries.

The Salem

Put into a glass one fourth full of cracked ice, four tablespoonfuls of sweet cream, two tablespoonfuls of chocolate syrup, and one tablespoonful of orange syrup. Pour in milk to fill glass. Stir well and add a spoonful of ice cream.

The Spencer

Put into a shaker one tablespoonful of chocolate syrup, one tablespoonful of maple syrup, and two tablespoonfuls of sweet cream. Add a small spoonful of ice cream and shake well. Serve in frappé glass with whipped cream and a cherry.

The Portland

Mix thoroughly with a spoon three tablespoonfuls chocolate syrup with two tablespoonfuls of vanilla ice cream. Add soda water, using the syphon, and pour into a glass to within an inch of the top. Add chopped walnuts and a spoonful of whipped cream.

The Atlanta

Beat up the white of one egg with two tablespoonfuls of chocolate syrup, and beat up the yolk with two tablespoonfuls of grated pineapple. Mix, and put into a shaker with two more tablespoonfuls of chocolate syrup, and a ladleful of vanilla ice cream. Shake well and pour into glass and fill up with soda water. Serve with straws.

The Detroit

Bruise a small sprig of mint in a glass. Add four tablespoonfuls of chocolate syrup, and a spoonful of ice cream. Fill up the glass with soda water.

Cocoa

**“One sip of this
Will bathe the drooping spirit in delight
Beyond the bliss of dreams. Be wise,
And taste.”**

Reception Cocoa

Mix two tablespoonfuls of cocoa, two tablespoonfuls of sugar, one teaspoonful of cornstarch, and a pinch of salt. Pour on gradually one cup of boiling water, and boil for five minutes, stirring constantly. Scald three cups of milk in a double boiler, and add to the cocoa with one half teaspoonful of vanilla. Beat well and serve with whipped cream, or marshmallow cream on top of each cup.

Cocoa with Malted Milk

Mix four tablespoonfuls of malted milk with four teaspoonfuls of cocoa and sugar to taste. Pour on slowly three cups of boiling water and boil three minutes.

Cocoa

Scald three cups of milk in a double boiler. Mix three tablespoonfuls of cocoa with four table-

spoonfuls of sugar, and add slowly one cupful of boiling water, stirring constantly. Boil five minutes, then add the hot milk, and beat until foamy.

Iced Cocoa

Make according to recipe for plain cocoa and chill thoroughly. Put cracked ice in a tall glass and pour in one half glass of cocoa, then fill up with cold milk. Or one fourth glass of cocoa may be used and three fourths soda water.

Cocoa Shells

Moisten two ounces of cocoa shells in cold water, and mix with a quart of boiling water. Boil for an hour and a half; strain, and add a quart of milk and bring to boiling. Serve with sugar if desired.

Cocoa Paste

Mix to a smooth paste one fourth pound of cocoa, and one half pound of granulated sugar with one half cupful of evaporated milk. Add one half cupful of water and boil for five minutes, stirring constantly. Keep in a covered jar in a cool place and use as needed.

Cocoa with Cinnamon

Mix two teaspoonfuls of cocoa with a little milk to a smooth paste, then add hot milk and boil for three minutes. Add a little cinnamon and whipped cream.

Milk and Malted Milk

O milk and water!
Ye happy mixtures of more happy days.
Byron.

Milk Shake

To one third glass of cracked ice, add two thirds glass of milk, sweetened with any fruit syrup, or with a plain sugar syrup flavored with vanilla or orange flower water. Shake well before serving.

The Mount Vernon

Into a glass nearly filled with rich milk put three tablespoonfuls of chocolate syrup and a ladleful of chocolate ice cream. Stir well and add a spoonful of whipped cream colored with caramel. Serve with a spoon.

Milk and Seltzer

To one half glass of rich milk add one half glass of Seltzer water.

Milk Snap

Add the beaten white of an egg to one glass of cold milk and one fourth glass of ginger syrup.

Shake thoroughly and serve with a bit of grated lemon peel.

Albumenized Milk

Shake thoroughly the white of one egg with one half cup of milk.

Clabbered Milk

Stand the bottle of milk in a warm place until it is the consistency of cream. Season with a little salt, and drink in place of buttermilk.

Buttermilk Pop

Mix two tablespoonfuls of flour with two tablespoonfuls of cold milk to a smooth paste. Put a quart of buttermilk in a double boiler, and when nearly to the boiling point add the flour paste, and stir constantly until boiling. This is excellent for nervous dyspepsia.

Substitute for Milk No. 1

Beat the yolks of two eggs with one teaspoonful of sugar for five minutes; add one tablespoonful of orange flower water, and beat five minutes longer. Pour in one teacupful of boiling water gradually, stirring all the time, and serve at once.

Substitute for Milk No. 2

Allow one new-laid egg to a breakfast cupful of tea or coffee. Beat the egg well, strain it into the cup, and add the tea or coffee very gradually, stirring briskly all the time, so that it will not curdle.

Pasteurized Milk

Sterilize milk bottles for twenty minutes in boiling water. Fill bottles nearly full of milk, cork them with sterilized cotton, and put on a rack in a deep kettle of cold water. The water should be as high outside the bottles as the milk is inside. Heat until small bubbles appear upon the milk; then remove to the back of the stove and let stand fifteen minutes. Reduce the temperature quickly and when the milk is cold, remove from the kettle of water, and keep in a cool place.

Hot Malted Milk

Mix two tablespoonfuls of malted milk with an equal amount of milk to a smooth paste. Add hot water or milk, stirring all the time, and season with salt, a little white pepper, or celery salt. Serve with soda crackers.

Malted Milk and Oyster

Mix to a smooth paste one teaspoonful of malted milk with a little milk. Then add three tablespoonfuls of oyster juice and fill up the glass with hot milk. Season with salt and celery salt.

Malted Milk and Bouillon

Mix to a smooth paste a teaspoonful of malted milk with a little milk. Add two tablespoonfuls of beef bouillon and two tablespoonfuls of plain tomato bouillon. Fill up the glass or mug with hot water. Stir well.

Malted Milk and Orange

Into a shaker put one tablespoonful of malted milk, break in one or two eggs, and add eight tablespoonfuls of rich milk and a teaspoonful of orange syrup. Shake thoroughly and strain into a glass and fill with Vichy.

Hot Malted Milk and Orange

Mix two teaspoonfuls of malted milk with two tablespoonfuls of rich cream to a smooth paste. Add one tablespoonful of orange syrup and fill up the glass with hot milk. Put a spoonful of whipped cream on top with a little nutmeg.

Hot Malted Milk and Ginger

Mix to a smooth paste one tablespoonful of malted milk with a little cream. Add two tablespoonfuls of ginger syrup, and fill up with hot water.

Hot Malted Milk Egnogg

Mix two tablespoonfuls of malted milk with a little hot water to a smooth paste. Beat one egg until light and add to the malted milk, and fill up the glass with hot water or milk. Flavor with vanilla or chocolate.

The Hamilton

Mix one and one half teaspoonfuls of malted milk with three tablespoonfuls of plain syrup, add the juice of one lemon and a spoonful of ice cream. Shake with ice, pour into tall glass and fill up with soda water.

Alhambra Shake

Mix in a glass one tablespoonful each of vanilla and strawberry syrups; add one egg, one half teaspoonful of malted milk, two or three dashes of acid phosphate, and fill to within two inches of the top with sweet milk. Shake well, strain into

a clean glass, and add soda water and a grating of nutmeg.

The Jefferson

To one egg add two tablespoonfuls of vanilla syrup, six tablespoonfuls of sweet cream, and two and one half teaspoonfuls of malted milk. Shake well with a little ice, strain into a glass, and add soda water.

Egg Drinks

**When taken
To be well shaken.**

Colman, the Younger.

Eggnogg

Beat until very light the yolk of one egg with one teaspoonful of sugar, then add the stiffly beaten white of the egg. Put in glass and fill up with rich milk or cream. Serve with a little grated nutmeg.

Coffee Eggnogg

Beat one egg with one teaspoonful of sugar, a pinch of salt, and two thirds cup of clear coffee. Shake well before serving.

Instantaneous Eggnogg

Beat two eggs until very light, then add two and one half tablespoonfuls of sugar, a pinch of salt, one and one half teaspoonfuls instantaneous coffee, and three cups of milk. Strain and chill. This will serve four people.

Cocoa Eggnogg

Beat the white of an egg until very stiff, and add, while beating constantly, one teaspoonful of

sugar, one teaspoonful of cocoa, and a pinch of salt. Divide the mixture, and to one half add three fourths of a cup of cold milk, beating all the time. Serve in a tall glass with the remaining egg mixture on top.

Moxie Egnogg

Beat one egg until very light, and add one half cup of ice cold moxie gradually, while beating constantly.

Cider Egnogg

Put four lumps of ice in a tall glass, one teaspoonful of sugar, and one unbeaten fresh egg. Fill up the glass with sweet cider. Shake well, strain, and serve with a little nutmeg on top.

Egg Flip

Beat the white of one egg stiffly and sprinkle a few grains of white pepper on it. Pour one teacupful of boiling milk over the egg white, while stirring vigorously. Sweeten to taste and serve. The pepper prevents flatulency.

Egg Sour

Put in a small glass two or three pieces of ice, one tablespoonful of powdered sugar, one egg, and

the juice of one lemon. Shake well and serve with a little nutmeg on top.

Glasgow Eggnogg

Beat one egg until very light and put in a tall glass with two teaspoonfuls of powdered sugar and the juice of one lemon. Fill up the glass with very cold ginger ale. Mix well before serving.

Brunswick Eggnogg

One fresh egg, half a tablespoonful of sugar, and half a glass of finely chopped ice. Shake well and strain. Serve in tall glass with a little nutmeg on top.

Egg Lemonade No. 1

Beat the white of one egg very stiff with one tablespoonful of sugar. Add the juice of one lemon and one glass of ice water. Mix well.

Egg Lemonade No. 2

Beat the whites and yolks of two eggs separately. Mix the juice of two lemons, four tablespoonfuls of sugar, and four cups of ice-cold water. Add the eggs and shake well. Serve while foaming.

Egg Lemonade No. 3

Mix the juice of one lemon with sufficient sugar to sweeten and drop in one whole egg. Add a little chopped ice, and fill up the glass with Apollinaris or Vichy. Shake briskly until the ingredients are well blended.

Yuletide Eggnogg

Place in a bowl the yolks of one dozen fresh eggs, and the stiffly beaten whites of two of the eggs; beat very light, then add a cup and a half of granulated sugar and half a grated nutmeg. Beat, and add slowly a pint of rich milk, four more egg whites beaten stiff, one tablespoonful of vanilla, and a pint of cream. Stir constantly and add a pint more milk. Beat the remaining egg whites and add three teaspoonfuls of powdered sugar, a teaspoonful of fruit syrup, and a little nutmeg; then drop by spoonfuls on the eggnogg. Set the bowl in another filled with cracked ice to chill thoroughly. This will serve ten people.

Garden Shake

Whip the white of one egg to a froth with eight tablespoonfuls of cream and add three tablespoonfuls of violet or rose syrup. Fill up the glass with milk.

The Lenox

Add one egg to the juice of one lemon and one tablespoonful of powdered sugar. Shake with cracked ice, strain into a tall glass and fill up with ginger ale.

Whipped Cream Shake

Have two glasses: into one put two tablespoonfuls of any flavored syrup and half fill with soda water. Into the other glass put six tablespoonfuls of whipped cream. Blend well by pouring from glass to glass.

Oriental Egg

Mix four tablespoonfuls of orgeat syrup and four tablespoonfuls of sweet cream, add one egg and cracked ice. Shake well and strain into glass adding cold milk to fill glass. Serve with straws.

The San Remo

Whip the white of one egg with two tablespoonfuls of plain syrup, flavored with a few drops of vanilla extract. Add one half glassful of shaved ice and shake thoroughly. Pour into a tall glass and fill up with cold milk. A grating of nutmeg may be added.

The Blackstone

Shake briskly one egg with two tablespoonfuls of cold water, and pour into a glass one half full of cracked ice, and add slowly while stirring Vichy to fill glass.

Hot Cream Shake

Mix the white of one egg with two tablespoonfuls of sweet cream and two tablespoonfuls of vanilla syrup. Shake well and pour into a glass, fill up with hot water, and put a spoonful of whipped cream on top.

Hot Egg Shake

Add the juice of one half lemon and two teaspoonfuls of sugar to one egg. Shake well and fill up glass with hot water.

Bouillon and Egg No. 1

Beat up one fresh egg with two tablespoonfuls of cream. Add two tablespoonfuls of liquid beef extract and fill up the cup with hot water. Season with celery salt and salt.

Bouillon and Egg No. 2

Beat one egg until light, add two tablespoonfuls of beef extract and a small piece of butter. Fill

up with hot water and stir until butter is melted.
Season with salt.

Hot Vanilla Egg

Beat the white of one egg and add two table-
spoonfuls each of vanilla syrup and sweet cream.
Fill up the glass with hot water. Put a spoonful
of whipped cream on top and a little nutmeg.

Lemon and Lime

“Have you sent to the apothecary for sufficient quantity of cream of tartar to make lemonade? You know I die if I have not everything in the highest style.”

Colman (The Elder), *Man and Wife*.

Lemonade

Squeeze the juice of one lemon over two tablespoonfuls of sugar, remove the seeds and add one cup of boiling water. Cover until cool, then strain. Chill thoroughly, and serve with a slice of lemon or orange in a tall thin glass.

Quick Lemonade

Take the juice of two lemons and pour over four tablespoonfuls of sugar. When the sugar is thoroughly dissolved add one quart of water and cracked ice.

Lemonade

Wash and peel three lemons very thin and put the peelings in a jug with four tablespoonfuls of sugar. Pour over them one quart of boiling water, and when cool add to the strained juice of the lemons.

Holiday Lemonade

Add a little currant or raspberry juice to plain lemonade, and serve with pieces of pineapple and banana.

Grape Lemonade No. 1

Mix one fourth glass of grape juice with a glass of plain lemonade, and serve with cracked ice.

Grape Lemonade No. 2

Pour enough ice-cold lemonade into a glass to nearly fill it, and add very carefully grape juice to fill the glass.

Spiced Lemonade

Put one half teaspoonful of whole allspice, one half teaspoonful of whole cloves, and a small piece of stick cinnamon in a quart of cold water, and let come to a boil. Strain, and chill. Mix this with a lemonade made of the juice of four lemons, four tablespoonfuls of sugar, and a quart of water. Serve with cracked ice and lemon slices decorated with whole cloves.

Hot Lemonade

Mix the juice of half a lemon with one tablespoonful of sugar. Fill up the glass with hot water.

Milk Lemonade

Mix three fourths of a cup of lemon juice with two cups of sugar and one quart of boiling water. When the sugar is dissolved add one and one half pints of milk. Serve hot or cold.

Sherbet Lemonade

Put into a pitcher six lemons peeled and sliced very thin, with alternate layers of sugar. Chill thoroughly in ice box and when ready to serve add a quart of ice water and a big piece of ice.

Lemon Soda Nectar

Pour the juice of one lemon into a tall glass, adding one and one half teaspoonfuls of powdered sugar, and then fill the glass three quarters full of ice-cold Seltzer or Apollinaris. Stir thoroughly, add one half teaspoonful of bicarbonate of soda, and serve while it is foaming. This mixture is a gentle laxative and is very refreshing before breakfast.

Soda Lemonade No. 1

Mix the juice of one lemon with two table-spoonfuls of sugar. Add three fourths of a cup of cold water, and when thoroughly chilled add

one fourth teaspoonful of soda. Stir briskly and serve.

Soda Lemonade No. 2

Mix the juice of one half a lemon with one and one half tablespoonfuls of sugar. When the sugar is dissolved add cracked ice and a bottle of plain soda water.

Soda Lemonade No. 3

To the juice of three lemons add eight lumps of sugar. Stir until thoroughly dissolved, and pour into a pitcher over a piece of ice. Add two ice-cold bottles of club soda. Serve with slices of lemon, and fresh fruit. Sufficient for three people.

Egg Lemonade

Put in shaker one fresh egg, one tablespoonful of sugar and the juice of half a lemon and two or three pieces of ice. Shake well until the egg is well blended with the other ingredients. Strain and fill up glass with soda or Seltzer water.

Orgeat Lemonade

Mix the juice of half a lemon, one tablespoonful of powdered sugar, and one half wineglass of orgeat syrup. Shake well, pour into glass one

third full of cracked ice, and fill up with cold water.

Pineapple Lemonade No. 1

One large pineapple grated, and the juice of four lemons, sweetened with a syrup made by boiling two cups of sugar and two cups of water for five minutes. When cold, add one quart of water and serve with plenty of ice.

Pineapple Lemonade No. 2

Mix one half cup of pineapple juice, two table-spoonfuls of sugar, juice of one lemon, and one half cup of boiling water. When cool, add one cup of ice water, strain and serve.

Lemonade for 20 People

Mix the juice of one dozen lemons and one pound of sugar. Add one gallon of water, and stir until the sugar is dissolved. Serve very cold.

Utopia Lemonade

Rub the well-washed rinds of eight lemons over cubes of sugar until they have absorbed all the oil from them. Put them with enough more sugar to make two pounds into a large kettle and add the strained juice of one dozen lemons. Pour

on one gallon of boiling water, and stir until the sugar is dissolved. Then strain through a jelly bag, and serve very cold. The beaten whites of four eggs will improve this lemonade.

Lemonade for 150 People

The juice of five dozen lemons, one dozen oranges sliced, and one can of pineapple, or a fresh pineapple grated, and six pounds of sugar. Mix well, and let stand until ready to serve. Then add six gallons of water, and ice. The sugar and some water may be boiled to a syrup, and when cool, added to the fruit and juices.

Bran Lemonade

Pour two cups of cold water over one fourth cup of bran and let stand over night. In the morning strain and add the juice of one lemon. Serve cold.

Flaxseed Lemonade

Pour one quart of boiling water over four tablespoonfuls of flaxseed, and let steep three hours. Then strain and add the juice of two lemons, with sugar to taste. More water may be added if it is too thick. This is excellent for colds.

Irish Moss Lemonade

Wash and pick over one fourth cup of Irish moss, and soak until soft in cold water. Drain, and cook in two cups of cold water in a double boiler until dissolved. Strain, and add the juice of one lemon, and one third cup of sugar. Serve hot or cold.

Irish Moss Lemonade with Figs

Wash and pick over one half cup of Irish moss and soak for a few minutes in a little cold water. Chop four figs very fine and cook in two cups of water to boiling point, then add the grated rind of one lemon, four tablespoonfuls of lemon juice, one half cup of sugar, and the moss. Cook until the moss is dissolved. Strain and cool.

Mint Lemonade

Boil one cup of sugar and six cups of water twenty minutes. Add one cup of mint leaves, bruised, and let stand until cool. When cold add the juice of three lemons. Serve with cracked ice and sprigs of mint.

Lemon Whey

Heat one cup of milk in a double boiler, add the juice of one lemon, and cook until the curd sepa-

rates. Strain through cheesecloth, and sweeten with two teaspoonfuls of sugar. Serve hot or cold.

Lemon Juice

To every pint of strained lemon juice add one pound of powdered sugar. Stir until the sugar is thoroughly dissolved, and pour into small bottles. On the top of each bottle put one teaspoonful of olive oil, and cork tightly. When wanted for use uncork carefully and remove the oil with a bit of absorbent cotton.

Lemon Sugar Cubes

Wash and wipe dry the rind of a lemon, and rub over loaf sugar. Keep in a glass jar and use to flavor five o'clock tea.

Darkies' Delight

Wash a good-sized watermelon and chill thoroughly. Cut a slice from the narrow end, to serve as a cover, take out most of the pulp and be careful not to leave in any seeds. Make a strong lemonade seasoned with a little ginger syrup, and pour into the watermelon. When serving put the lemonade with pieces of watermelon into a glass one fourth full of cracked ice. Serve with straws.

Lemon Appetizer

Put a piece of ice in a tall glass and add the juice of one lemon and two tablespoonfuls of Worcestershire Sauce. Fill up the glass with Seltzer and serve.

Arctic Nectar

Put a lemon ice in a glass and pour over it one bottle of plain soda.

Lemon Egg Phosphate

Put one egg, three tablespoonfuls of lemon syrup, and half a teaspoonful of acid phosphate into a shaker, with enough soda water to fill a glass. Shake well and pour from shaker to glass. A grating of nutmeg may be added.

Hot Lemon and Orange

Put a small piece of ice into a shaker with one egg, two tablespoonfuls of lemon syrup, and two tablespoonfuls of orange syrup. Shake well, strain into a glass, add hot water and a dash of acid phosphate. A grating of nutmeg is an addition.

Hot Lemon Phosphate

Shake well in a shaker, one egg, two tablespoonfuls of lemon juice, one teaspoonful of acid phos-

phate, two tablespoonfuls of cold water, and enough sugar to sweeten. Strain and add hot water.

Hot Lemon Whip

Add the juice of one lemon to the well-beaten white of one egg and three teaspoonfuls of powdered sugar. Stir well and add hot water. Sprinkle nutmeg and cinnamon on top.

Hot Lemon and Marshmallow

Mix four tablespoonfuls of lemon syrup with enough hot water to fill a glass. Put a spoonful of marshmallow cream on top.

Hot Lemon Pepsin

To two tablespoonfuls of lemon syrup add one teaspoonful of essence of pepsin and two dashes of acid phosphate. Mix with one cupful of hot water.

Royal Phosphate

Break one egg into a shaker, add two tablespoonfuls of lemon syrup, one tablespoonful of raspberry syrup, four dashes of acid phosphate, and two tablespoonfuls of shaved ice. Shake well. Strain into a glass and add carbonated water.

Daytona Phosphate

Mix three tablespoonfuls of lemon syrup, three tablespoonfuls of orange syrup, add one egg and five or six dashes of acid phosphate. Put in a ladleful of lemon ice and shake until very cold. Fill up the glass with carbonated water.

Lime Phosphate

Squeeze the juice of one lime and add two tablespoonfuls of cherry syrup and one tablespoonful of plain syrup. Put into a glass half full of shaved ice, and add a dash of acid phosphate. Fill up with soda water, and decorate with a cherry. Serve with straws.

Lime and Lemon Phosphate

Put two tablespoonfuls of lemon syrup into a glass of soda water with a little cracked ice, add one teaspoonful of lime juice and a dash of orange flower water. Mix well and pour in carefully one tablespoonful of grape juice, so that it will float on top.

Manhattan Phosphate

Mix two tablespoonfuls of lemon syrup, one tablespoonful of orange syrup, two teaspoonfuls

of raspberry syrup, and two teaspoonfuls of lime juice. Add a dash of acid phosphate and pour into a small glass half filled with cracked ice. Stir well and decorate with orange slices. Serve with straws.

The Empire

Put two tablespoonfuls of lime juice, one egg, a spoonful of ice cream, and about eight drops of acid phosphate into a shaker. Shake well, pour into a tall glass and fill up with soda water, using the syphon.

Lime and Grape Juice

Put one tablespoonful of vanilla syrup, one tablespoonful of pineapple syrup, and two tablespoonfuls of grape juice into a glass two thirds full of cracked ice. Add the juice of half a lime, and fill up the glass with soda water.

Limeade

Fill glass half full of cracked ice, add the juice of three limes and one tablespoonful of sugar. Fill up glass with cold water or Apollinaris. Shake well, and serve with straws.

Lime-Juice Cordial

Mix six pounds of sugar, two quarts of water, four ounces of citric acid, one half ounce boric acid. Dissolve over a slow fire. When cold add sixty ounces refined lime juice, four ounces tincture of lemon peel, and enough water to make two gallons.

This will keep indefinitely.

Lime-Grape Cup

Mix one pint grape juice, eight tablespoonfuls of lime juice, two tablespoonfuls of strong English breakfast tea, one pint of cold water, and one tablespoonful of acid phosphate. Put in ice box and when thoroughly chilled fill glass one fourth full of the syrup and add any carbonated water.

Lime and Pineapple

Squeeze the juice of a lime into a tall glass, add two tablespoonfuls of plain syrup and one tablespoonful of pineapple syrup. Mix well, add shaved ice, fill up the glass with carbonated water, and at the same time put in a teaspoonful of cherry juice. Garnish with a slice of orange, and serve with straws.

Lime Bracer

Put two tablespoonfuls of ginger syrup and the juice of half a lime into a medium sized glass and fill up with carbonated water. Stir well, and serve.

Hot Lime Shake

Beat one egg until light and add two tablespoonfuls of lime juice, and a teaspoonful of powdered sugar. Shake well, and strain into a glass, adding hot water. A little nutmeg or cinnamon may be sprinkled on the top.

Hot Lime and Strawberry

Mix two tablespoonfuls of lime juice with one tablespoonful of strawberry juice and a spoonful of sugar. While stirring add hot water to fill glass.

Hot Lime and Orange

Mix one tablespoonful each of lime juice and ginger syrup with two tablespoonfuls of orange syrup. Add hot water to fill glass.

Hot Lime and Ginger

Mix one tablespoonful of lime juice with two tablespoonfuls of ginger syrup, and add hot water to fill glass.

Hot Lime and Raspberry

Mix one tablespoonful each of raspberry vinegar, raspberry juice, and lime juice. Stir well and add hot water.

Hot Lime Pepsin

Mix one tablespoonful each of lime juice and lemon syrup. Add one teaspoonful of essence of pepsin, and fill up the glass with hot water.

Hot Lime Cream

To the beaten white of one egg add two tablespoonfuls of lime juice, and two teaspoonfuls of powdered sugar. Stir well and add hot water and a spoonful of whipped cream.

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Orange and Pineapple

**“ Drink of this cup—you’ll find there’s a spell in
Its every drop ’gainst the ills of Mortality.”**

California Cream

Put a tablespoonful of shaved ice into a glass, and pour over it three tablespoonfuls of vanilla syrup, three tablespoonfuls of orange pulp, and two tablespoonfuls of cream. Mix well, and fill up with carbonated water and add a spoonful of ice cream. Serve with a spoon.

The Montclair

Put four tablespoonfuls of vanilla syrup and four tablespoonfuls of orange syrup into a glass one fourth full of cracked ice. Add a spoonful of ice cream. Shake well, and serve with a spoon.

The Harlem

Put into a shaker four tablespoonfuls of vanilla syrup and one tablespoonful of orange syrup. Shake well with a little chopped ice. Strain into a glass, add a ladleful of ice cream and a spoonful of whipped cream.

Arctic Orange

Pour over a small glassful of shaved ice, two tablespoonfuls of orange syrup, and add three dashes of acid phosphate. Stir well and serve with a spoon.

•Pasadena Phosphate

Shake well together four tablespoonfuls of orange syrup, two tablespoonfuls of grape juice, and three dashes of acid phosphate. Put a little cracked ice into a glass, add the fruit syrup, and fill up with soda water.

Orange Egg Phosphate

Put three tablespoonfuls of orange syrup and three tablespoonfuls of lemon syrup into a shaker. Break in an egg, add a dash of acid phosphate, shaved ice, and soda water. Shake well, and pour into a glass.

Orange and Lemon Phosphate

Mix two tablespoonfuls of orange syrup, two tablespoonfuls of lemon syrup with one teaspoonful of powdered sugar and a dash of acid phosphate. Fill glass one third full of shaved ice and add the fruit juice. Garnish with a slice of orange.

The McAlpin

Mix one tablespoonful each of orange pulp, chopped pineapple and cherries cut into small pieces, with two tablespoonfuls of sweet cream and a spoonful of ice cream. Mix well and serve with a little soda water in a frappé glass. Decorate with a cherry.

The Irvington

Mix two tablespoonfuls of vanilla syrup, two tablespoonfuls of orange syrup; add one egg and a spoonful of ice cream. Shake well and strain into a glass adding milk to nearly fill the glass, and finish with soda water.

Knickerbocker Shake

Whip the white of one egg with six tablespoonfuls of cream and add four tablespoonfuls of orange syrup and one half glassful of cracked ice. Shake well, pour into a tall glass, and fill up with milk.

The Richmond

Put one egg into a shaker and add two tablespoonfuls of orange syrup, four tablespoonfuls of rich milk, and a ladleful of vanilla ice cream.

Shake well, pour into a tall glass, and add soda water and whipped cream.

The Monterey

Mix one tablespoonful of lemon syrup, one tablespoonful of raspberry syrup, two tablespoonfuls of orange syrup, and four tablespoonfuls of sweet cream. Add one egg and shake with a little cracked ice. Strain into a glass and add soda water.

Orange Punch

Add the grated rind of two oranges to one pound of sugar and one pint of water. After the sugar is thoroughly dissolved boil for five minutes. Set aside to cool and then add the juice of four oranges and one lemon. When ready to serve add cracked ice and a quart of Apollinaris. This is sufficient for four people.

Iced Orange Juice

Make a syrup of a cupful of sugar and three quarters of a cup of water. Boil for about ten minutes. When cold mix with a half pint of orange juice and the juice of one lemon. Pour in tumblers half filled with cracked ice, and add ice water or Appollinaris.

Orangeade No. 1

Put two tablespoonfuls of cracked ice in a glass with two teaspoonfuls of powdered sugar, and pour the juice of one orange over it. Fill up glass with any charged water.

Orangeade No. 2

Squeeze the juice of four oranges over four tablespoonfuls of sugar. Pour on a very little water and let stand for fifteen or twenty minutes. Add the juice of half a lemon. Strain, and serve with cracked ice and enough cold water to fill glasses.

Orange Cream

Fill a glass one third full of cracked ice and pour over two tablespoonfuls of orange syrup, two tablespoonfuls of maple syrup, and two tablespoonfuls of plain cream. Mix well, and fill up with Apollinaris or Seltzer. A grating of nutmeg may be added.

Delmonte Cup

Fill a glass one fourth full of shaved ice, and pour over four tablespoonfuls of orange syrup, two tablespoonfuls of raspberry juice, and one table-

spoonful of orange juice. Fill up with carbonated water, decorate with a slice of orange, and serve with straws.

Fruit Favorite

Take the juice of half a lemon and the juice of half an orange, add a little cherry juice and three tablespoonfuls of plain syrup. Put into a shaker with cracked ice, a little cold water, and shake well. Pour into a tall glass. Decorate with water cress and a cherry.

Orange-Lime

Squeeze the juice of one orange, the juice of one half a lime, and add one tablespoonful of orange syrup and one tablespoonful of sugar. Mix well, pour over cracked ice, and fill up the glass with cold water. Decorate with a cherry and serve with straws.

Orange Pride

Put one tablespoonful of orange juice and pulp with three tablespoonfuls of vanilla syrup into a glass one fourth full of cracked ice. Fill up with any charged water, and place a spoonful of whipped cream on top.

Celestial Cooler

Mix one tablespoonful of lemon syrup, one tablespoonful of pineapple syrup, and one tablespoonful of orange syrup. Pour into a glass one third full of cracked ice, and nearly fill with carbonated water. Pour in very carefully, so that it will float on top, one tablespoonful of grape juice. Serve with straws.

Orange Shake

Mix one tablespoonful each of cream, orange and vanilla syrups, and pour into a glass nearly filled with cracked ice. Add soda water. Stir, and put a grating of nutmeg on top.

Hot Orange

Shake well together one egg, juice of half an orange, and two teaspoonfuls of powdered sugar. Strain into a glass and add hot water and nutmeg.

Hot Orange Shake

Mix in a shaker one egg, two tablespoonfuls of cream, and three tablespoonfuls of orange syrup. Shake well and pour into a glass or mug and fill up with hot water.

Orange Sugar Cubes

Wash and wipe dry the rind of an orange, and rub over loaf sugar. Keep in a glass jar and use to flavor five o'clock tea.

Pineapple Shake

Mix well one tablespoonful each of rose, pineapple, vanilla, and orange syrups, with two tablespoonfuls of sweet cream. Pour into a glass one fourth full of crushed ice, and serve with straws.

The Palisades

Put into a shaker the whites of two eggs, a tablespoonful of pineapple syrup, and a tablespoonful of vanilla ice cream. Add shaved ice, and shake thoroughly. Strain into a glass and fill up with cold milk. A grating of nutmeg may be added, or pineapple cubes.

The Albany

Mix two tablespoonfuls of pineapple syrup, one tablespoonful of vanilla syrup, one tablespoonful of strawberry syrup with four tablespoonfuls of sweet cream. Add soda water and a spoonful of ice cream. Put a slice of orange or pineapple cubes on top.

Hudson Phosphate

Put two tablespoonfuls of pineapple syrup into a glass with two teaspoonfuls of raspberry syrup, a few drops of lemon juice, and two dashes of acid phosphate. Fill up with Vichy.

Columbia Phosphate

Pour four tablespoonfuls of pineapple syrup into a glass half filled with cracked ice. Add three dashes of acid phosphate, and enough soda water to fill glass, using the syphon. Stir well and serve.

The Eldorado

Mix one and one half tablespoonfuls each of pineapple and vanilla syrups. Add one egg, a ladleful of vanilla ice cream, and a little shaved ice. Shake and strain. Add soda water.

The Savannah

Mix one tablespoonful each of pineapple, orange, and vanilla syrups. Add one egg and a spoonful of ice cream. Shake well, pour into a glass one fourth full of cracked ice, and add carbonated water.

The Wilmington

Mix two tablespoonfuls of pineapple syrup, two tablespoonfuls of vanilla syrup, and one egg. Shake well and strain into a glass one fourth full of cracked ice. Add four tablespoonfuls of ice cream.

The Marlborough

Mix in a shaker, one and one half tablespoonfuls each of pineapple and orange syrups. Add a spoonful of ice cream and two or three dashes of acid phosphate. Shake well, pour from shaker to glass two or three times, and add carbonated water.

The Murray Hill

Mix well together one half pint each of strawberry, vanilla, raspberry, and pineapple syrups. To serve, put four tablespoonfuls of the syrup into a glass with four tablespoonfuls of rich cream. Fill up the glass with soda water, using the syphon. A spoonful of vanilla or strawberry ice cream may be added.

The Tacoma

Mix one tablespoonful each of pineapple, lemon, and orange syrups with one egg and four table-

spoonfuls of sweet cream. Shake thoroughly, strain into a glass one fourth full of cracked ice, and add a spoonful of pineapple water ice or vanilla ice cream.

The Syracuse

Shake well together one egg, two tablespoonfuls or a ladleful of vanilla ice cream, the same amount of pineapple water ice and two teaspoonfuls of powdered sugar. Serve in a tall glass, adding soda water and whipped cream.

Gloucester Shake

Mix one tablespoonful of lemon syrup, two tablespoonfuls of pineapple syrup, and one egg. Shake, and strain into a glass one fourth full of cracked ice. Add soda water and a little cinnamon.

Victory Shake

Mix one tablespoonful each of pineapple, lemon, and orange syrups, add one egg and four tablespoonfuls of plain cream. Shake, and strain into a glass one fourth full of cracked ice. Fill up with soda water, using the syphon.

The Commonwealth

To one and one half tablespoonfuls each of pineapple and vanilla syrups, add one egg and a

ladleful of vanilla ice cream. Shake with crushed ice and add soda water.

Aurora Shake

To two tablespoonfuls of vanilla syrup, two tablespoonfuls of pineapple syrup, and six tablespoonfuls of sweet cream, add one egg and shaved ice. Shake well and strain into a glass. Serve with straws.

The Bellevue

Whip with a silver fork the white of one egg with four tablespoonfuls of rich cream. Add three tablespoonfuls of pineapple syrup. Put into a shaker and add soda water. Shake well and strain into a tall glass. Put a spoonful of whipped cream on top.

Worcester Shake

Mix one tablespoonful of pineapple syrup, one tablespoonful of orange syrup, and one tablespoonful of sweet cream with one egg and a little shaved ice. Shake thoroughly and strain into a small glass. Add a little carbonated water.

Pineappleade

Pour one half cupful of pineapple juice over cracked ice. Sweeten to taste and serve very cold.

Pineapple Water

Boil one pound of loaf sugar and one pint of water to a syrup. Pour over one fresh pineapple cut in small pieces, and the strained juice of two lemons. Cover and let stand until quite cold. When ready to serve add one quart of ice water.

Pineapple and Ginger Ale

Mix one grated fresh pineapple with one cup of sugar and put on ice until ready to serve. Then add the juice of two lemons, a bottle of ginger ale, and a pint of Apollinaris. This is sufficient for four people.

Pineapple Punch No. 1

Mix the juice of three lemons with two quarts of pineapple juice and a pound of sugar. Chill, and when ready to serve, pour over ice in the punch bowl, and add two bottles of ginger ale. Decorate with pieces of pineapple.

Pineapple Punch No. 2

Boil two cups of chopped pineapple and two cups of sugar with one quart of cold water for twenty minutes. Add one cup of orange juice and one half cup of lemon juice. Cool, strain, and add ice water or Apollinaris.

Louisiana Pineapple

Chop one pineapple very fine, add the juice of one lemon, and strain through a fine sieve. Mix with one quart of milk and two tablespoonfuls of sugar. Serve with cracked ice.

Cuban Cream

To one pint each of pineapple, vanilla, and lemon syrups, add one half pint of strained honey. Blend well, put four tablespoonfuls into a glass, and add plain cream or ice cream.

Pineapple Delight

Mix one tablespoonful of pineapple juice, one teaspoonful of lemon juice, and one teaspoonful of raspberry vinegar. Fill up glass with soda water, using the syphon, and garnish with fresh pineapple. Serve with straws.

Pineapple and Raspberry

To a glass two thirds full of fine cracked ice add one tablespoonful of pineapple syrup, one half teaspoonful of lemon juice, and one teaspoonful of raspberry vinegar. Sweeten with one teaspoonful of powdered sugar. Stir well and add soda water to fill the glass. Garnish with a spoonful of crushed raspberries.

Pineapple Cream

Mix well together four tablespoonfuls of pineapple syrup with two tablespoonfuls of cream. Pour into a glass, nearly fill with soda water, and add a spoonful of pineapple or orange sherbet.

Pineapple and Egg

Put one egg into a shaker with two tablespoonfuls of pineapple syrup, two tablespoonfuls of sweet cream, and half a teaspoonful of lemon juice. Add a little cracked ice and shake thoroughly. Pour into a glass and add soda water. A grating of nutmeg may be added.

Pineapple and Rose

Mix well one tablespoonful each of pineapple and orange syrups and one and a half table-

spoonfuls of rose syrup. Pour into a glass one half full of cracked ice, and fill up with sweet cream. Put a spoonful of whipped cream and a few rose petals on top.

Pineapple Shake

Nearly fill a glass with sweet cream. Add cracked ice and three tablespoonfuls of grated pineapple. Shake well and serve with a spoon.

Brighton Shake

Mix two tablespoonfuls of vanilla syrup, two tablespoonfuls of pineapple syrup, and pour into a glass half filled with cracked ice. Add cold milk and stir briskly. Serve with straws.

Hot Pineapple Egg

Put one egg into a shaker with one tablespoonful of pineapple syrup, one tablespoonful of orange syrup, and a dash of acid phosphate. Shake well, strain into a glass, and add hot water. A grating of cinnamon may be added.

Strawberry and Raspberry

**“ Doubtless God could have made a better berry, but
doubtless God never did.”**

Dr. William Butler, in Walton's *Angler*.

Strawberry Punch

Mash two quarts of strawberries, add the juice of two lemons and three quarts of water. Put in ice box for three or four hours, and then add one pound and a half of sugar. Stir until the sugar is dissolved, strain, serve with cracked ice, and decorate with fresh strawberries.

Strawberry Delight

Break an egg into a shaker, add four tablespoonfuls of sweet cream and four tablespoonfuls of strawberry syrup. Add finely cracked ice and shake until well blended. Strain into a glass and fill up with soda water.

Strawberry Water

Wash and mash a quart of ripe strawberries. Cover with one pound of sugar. Stir until the sugar is dissolved and set aside for three or four hours. Strain through a jelly bag and add one pint of cold water. Serve with cracked ice and Vichy.

Strawberry Vinegar

Make strawberry vinegar according to the recipe for making raspberry vinegar.

Quick Strawberry Vinegar

Put one quart of mashed strawberries, without adding any water, in a kettle, and heat slowly until the juice is extracted. Add one cup of sugar, boil for ten minutes, and add one half cup of vinegar. Strain.

Royal Strawberry

Dissolve two ounces of citric acid in one quart of cold water, and pour over three pounds of ripe strawberries. Put in a cool place for twenty-four hours. Strain, and pour over three fresh pounds of strawberries and let stand again for twenty-four hours. Strain. Measure, and add equal amount of granulated sugar. Boil for five minutes. Cool and pour into jars, but do not seal tight for three days, then seal securely and keep in a cool place.

Royal Raspberry may be made according to this same recipe.

Strawberry Nectar

Mix two tablespoonfuls of pineapple juice, two tablespoonfuls of strawberry juice, one teaspoonful

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each of vanilla, orange, and lemon extracts with one quart of plain syrup. Bottle for use. When serving put four tablespoonfuls in a tall glass half full of cracked ice and fill up with soda water.

Cream Fizz

Add to one quart of plain syrup, one teaspoonful of strawberry syrup, two teaspoonfuls of vanilla extract, and one pint of fresh cream. Put four tablespoonfuls into a glass with a little cracked ice and fill up with soda water.

Strawberry Crush

Wash and mash one pint of fresh strawberries and add one pint of vanilla syrup. To serve, put three tablespoonfuls into a glass with one tablespoonful of rich cream and one teaspoonful of powdered sugar. Fill up the glass with any charged water.

Molly Pitcher

Squeeze the juice from six lemons. Strain, and add one fourth pint of strawberry juice, one quart of maple syrup, and one quart of plain syrup. Put four tablespoonfuls of this syrup into a glass and fill up with Apollinaris.

Independence Special

Mix one tablespoonful each of strawberry, pineapple, vanilla, and orange syrups. Put into a tall glass half filled with cracked ice, add three dashes of acid phosphate and enough soda water to fill glass. Stir briskly and serve with straws.

Fruit Phosphate

Mix one half pint each of strawberry, orange, pineapple, and lemon syrups with one tablespoonful of acid phosphate. Serve three tablespoonfuls to each glass one third full of cracked ice, and fill up with Apollinaris. Decorate with fresh fruit.

The St. Augustine

Put a spoonful of vanilla ice cream into a glass, pour over two tablespoonfuls of strawberry syrup and two tablespoonfuls of vanilla syrup. Stir well and fill up the glass with soda water using the syphon.

The Narragansett

Cover four tablespoonfuls of fresh strawberries with powdered sugar and let stand over night. When ready to use mash and put into a tall glass

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with a ladleful of ice cream. Beat one egg to a light froth and add to the strawberries and cream. Fill up the glass with soda water and add whipped cream.

Windsor Shake

Put into a shaker four tablespoonfuls of strawberry syrup and add two eggs, a dash of ginger syrup, four tablespoonfuls of sweet cream, and a little cracked ice. Shake well, add soda water, and pour from shaker to glass several times to thoroughly blend.

Astor Shake

Mix two tablespoonfuls of strawberry syrup and one tablespoonful of pineapple syrup with three tablespoonfuls of rich cream. Add one egg, cracked ice, and shake thoroughly. Strain into a glass, add soda water and decorate with a few strawberries.

The Stratford

Mix one tablespoonful each of strawberry, raspberry, and grape syrups, add one egg, and three tablespoonfuls of sweet cream. Shake, strain into a glass one fourth full of cracked ice and fill up with soda water.

The Breslin

Mix two tablespoonfuls of strawberry syrup, one tablespoonful of raspberry syrup, one tablespoonful of pineapple syrup with three tablespoonfuls of sweet cream. Add one egg and cracked ice. Shake thoroughly, strain into a glass, and fill up with soda water.

Springfield Shake

Mix two tablespoonfuls each of strawberry, pineapple, and vanilla syrups with eight tablespoonfuls of sweet cream. Add one egg and chopped ice. Shake well, strain into glass, and add soda water.

Strawberry Float

Put two pounds of sugar into a porcelain-lined kettle and add one pint of cream, one pint of water, and eight tablespoonfuls of strawberry juice. Bring to a boil, and when cool add a few drops of vanilla extract. Put four tablespoonfuls of the syrup into a glass, fill up with soda water, using the syphon, and put a spoonful of whipped cream in each glass with a strawberry on top.

Iced Strawberry

Fill a small glass half full of finely cracked ice, add three tablespoonfuls of crushed strawberries or any other fruit in season, and the juice of half a lemon. Mix well and serve with a spoon.

Strawberry Grape Float

Mix two tablespoonfuls of strawberry syrup, one tablespoonful of orange syrup, and one tablespoonful of vanilla syrup. Fill a glass one fourth full of cracked ice, pour over the syrup and add soda water. Then pour in carefully one tablespoonful of grape juice so that it floats on top, and add a spoonful of whipped cream.

Anniversary Cup

Add the strained juice of one lemon to two tablespoonfuls of strawberry juice. Sweeten with two teaspoonfuls of powdered sugar and put into a glass half filled with cracked ice. Shake well and add plain soda. Serve with straws.

Yosemite Cup

Mix four tablespoonfuls of strawberry syrup with two tablespoonfuls of lime juice or the juice

of two fresh limes. Put into a glass nearly filled with cracked ice and add Apollinaris. Stir well and serve with straws.

Sunset Cooler

Mix four tablespoonfuls of strawberry syrup with four tablespoonfuls of sweet cream. Add two teaspoonfuls of crushed strawberries with a little of the juice. Put into a glass one third full of cracked ice and fill up with soda water. Decorate with whole strawberries.

Strawberry Shake No. 1

Add the juice of one half a lemon to four tablespoonfuls of strawberry syrup and two tablespoonfuls of orange syrup. Mix well, strain, and pour over cracked ice in a tall glass. Fill up with Seltzer.

Strawberry Shake No. 2

Mix two tablespoonfuls of strawberry syrup, two tablespoonfuls of orange syrup, three tablespoonfuls of grape juice with eight tablespoonfuls of sweet cream. Pour into a glass one fourth full of cracked ice. Stir well and decorate with fresh strawberries.

Class Day Cup

Mix together two tablespoonfuls of vanilla syrup, one tablespoonful of strawberry syrup, and three tablespoonfuls of sweet cream. Put into a glass one fourth full of cracked ice. Fill up with cold milk and add a little soda water.

Coney Island Shake

Mix one tablespoonful of vanilla syrup, one tablespoonful of strawberry syrup, and one teaspoonful of orgeat syrup. Stir well, fill up the glass with milk, and add a spoonful of whipped cream.

Washington Shake

Put in a shaker one tablespoonful each of strawberry, pineapple, and vanilla syrups. Add a little ice and sufficient milk to fill glass, and blend thoroughly by pouring from shaker to glass several times. Add soda water and serve with straws.

Hot Strawberry and Pineapple

Mix one tablespoonful each of strawberry juice and pineapple juice with two tablespoonfuls of vanilla syrup. Add hot water and whipped cream.

Raspberry Phosphate No. 1

Mix four tablespoonfuls of raspberry syrup and the juice of one half a lemon and add one teaspoonful of acid phosphate. Put into a shaker with cracked ice and plain water. Shake well and strain into a tall glass.

Raspberry Phosphate No. 2

Bruise a small sprig of mint and put into a glass with two tablespoonfuls of raspberry syrup, one tablespoonful of lime juice, and a dash of acid phosphate. Stir well and serve with straws.

Raspberry Egg Phosphate

Break an egg into a glass with two tablespoonfuls of raspberry syrup and four tablespoonfuls of cream. Add cracked ice and a dash of acid phosphate. Fill up the glass with soda water and blend by pouring from glass to glass, and serve while foaming.

The Lexington

Put into a shaker a spoonful of vanilla ice cream, one tablespoonful of orange flower water, two tablespoonfuls of raspberry syrup, and four

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tablespoonfuls of sweet cream. Add cracked ice and shake thoroughly. Then pour into a glass, add milk, and put a spoonful of whipped cream on top with a little chopped citron.

The Plymouth

Break an egg into a shaker and add one tablespoonful of raspberry syrup, two tablespoonfuls of cream, and a dash of acid phosphate. Add cracked ice and shake briskly, then pour from shaker to glass several times and serve while foaming.

Touraine Shake

Mix four tablespoonfuls of raspberry syrup, one tablespoonful of pineapple syrup, six tablespoonfuls of sweet cream, and one egg. Shake, strain into a glass one fourth full of cracked ice and fill up with cold milk.

The Richmond

Mix one tablespoonful each of raspberry, orange, and pineapple syrups with one egg and one half a teaspoonful of lime juice. Shake well, strain into a glass one half full of cracked ice. Fill up with soda water.

The Wellesley

Mix four tablespoonfuls of raspberry syrup, one tablespoonful of orange syrup, and one egg. Shake, and strain into a glass one half full of cracked ice. Add soda water and a little grated nutmeg.

Newport Egg Shake

To one tablespoonful of raspberry vinegar and four tablespoonfuls of raspberry syrup add one egg and one fourth glassful of cracked ice. Shake well, strain into glass, and fill up with soda water.

The Strand

Mix two teaspoonfuls of raspberry syrup, two teaspoonfuls of sweet cream, one egg, and a dash of ginger syrup. Shake well with shaved ice, strain into a glass and add soda water.

Greeley Shake

Mix one tablespoonful each of lemon, orange, and raspberry syrups, and one tablespoonful of sweet cream. Add one egg and shake thoroughly. Strain into a glass one fourth full of chopped ice and fill up with soda water. Serve with straws.

The Continental

Mix one tablespoonful of orgeat syrup and two tablespoonfuls of raspberry syrup. Add one egg and shake well. Pour into a glass one fourth full of cracked ice and fill up with milk.

The Utica

Whip the white of one egg with two tablespoonfuls of cream, add a tablespoonful of raspberry syrup and a little shaved ice. Shake well, pour into a glass and fill up with Vichy.

Raspberry Vinegar

Pour one quart of cider vinegar over two quarts of red raspberries. Cover and stand in a warm place for two days. Strain off the vinegar, pour it over one quart of fresh raspberries, and let stand as before. Strain, pour over another quart of berries, and let stand. Then strain through a jelly bag and add one pound of sugar to every pint of juice. Bring to a boil, and boil gently for five minutes. Skim, and seal in hot jars.

Raspberry Vinegar Syrup

Pour a quart of cider vinegar over one pint of raspberries and let stand for several days. Strain

through a jelly bag, add two quarts of sugar and bring to the boiling point. Skim, and again strain. Cool, and bottle.

Raspberry Shrub

Pour a quart of vinegar over four quarts of mashed red raspberries. Let stand twenty-four hours. Then strain. Allow one pound of sugar to every pint of juice. Boil twenty minutes. Skim, and seal in sterilized jars. Keep in a cool place. Use two tablespoonfuls to a glass of water when serving.

Black Raspberry Shrub

Pour one quart of the best cider vinegar over four quarts of black raspberries. Cover and let stand for thirty-six hours. Drain through a jelly bag, getting all the juice possible. To every pint of juice add one pound of sugar. Boil for five minutes, pour into sterilized jars, and seal. Two tablespoonfuls of juice to a glass of cold water makes a delicious drink.

Raspberry Frappé

Put three tablespoonfuls of raspberry syrup in a parfait glass half full of cracked ice. Add

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three tablespoonfuls of thick cream, and fill up the glass with soda water or Seltzer.

Vermont Cooler

Mix one half pint each of maple syrup, honey, and raspberry juice. Put four tablespoonfuls into a glass and fill up with soda water.

Raspberry Favorite

Take the juice of one orange, one teaspoonful of lemon juice, one tablespoonful of raspberry syrup, and one tablespoonful of grape juice. Sweeten with one tablespoonful of powdered sugar. Mix well. Put into a glass half full of cracked ice and fill up with soda water.

Raspberry Cooler

Mix the juice of one orange and one teaspoonful of lemon juice with one tablespoonful of raspberry syrup. Sweeten with one tablespoonful of powdered sugar and pour into a glass half full of cracked ice. Add soda water to fill glass.

Fruit Delight

Mix well one and one half tablespoonfuls each of strawberry, raspberry, and orange syrups, and

the juice of half a lemon. Put into a glass half filled with cracked ice and fill up with any charged water. Decorate with fresh fruit and serve with straws.

Ruby Cup

Mix one tablespoonful of raspberry vinegar and one tablespoonful of raspberry juice. Put into a glass one half full of cracked ice and add two tablespoonfuls of crushed raspberries. Fill up with soda water and serve with straws.

July Cooler

Mix one and one half tablespoonfuls of raspberry syrup with one and one half tablespoonfuls of orange syrup. Add two tablespoonfuls of grape juice and the juice of one lime. Pour into a glass one third full of cracked ice and add Apollinaris. Stir well and decorate with cherries and pineapple cubes.

Raspberry Shake

Break an egg into a shaker, add a dash of raspberry syrup and a teaspoonful of powdered sugar. Add milk and shake thoroughly. Strain into a glass and put a grating of nutmeg on the top.

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Hot Raspberry Juice

Mix one tablespoonful each of strawberry and raspberry juice with two tablespoonfuls of vanilla syrup. Stir well, add hot water and whipped cream.

Fruit Drinks and Cider

**“Glittering squares of colored ice,
Sweetened with syrop, tinctured with spice.”**

T. B. Aldrich.

Blackberry Cordial

Take one quart of blackberry juice and one pound of sugar, add a tablespoonful each of cloves, allspice, cinnamon, and nutmeg, and boil together for twenty minutes. Seal in sterilized jars.

Blackberry Vinegar

Make according to the recipe for raspberry vinegar, using five and one half pounds of sugar to every three pints of juice and water mixed.

Blackberry Punch No. 1

Take two cups of blackberry juice, add four tablespoonfuls of lemon juice, four tablespoonfuls of orange juice, and a pinch of salt. Make a syrup of one cup of sugar and one cup of water by boiling for three minutes. Mix with fruit juice, pour into a punch bowl, over a large piece of ice, and when ready to serve add one pint of Seltzer water.

Blackberry Punch No. 2

To one quart of blackberry juice and one quart of grape juice add four and one half pounds of sugar. Stir until sugar is dissolved, and bring to boiling point. Strain through a jelly bag or fine sieve, and when cool add one pint of lemon syrup. Pour into punch bowl over a block of ice. A few blackberries may be added.

Loganberry Julep

To one quart bottle of loganberry juice add a handful of fresh mint. Steep for two hours and then strain. Add a quart of Apollinaris and serve with raspberries and a sprig of mint in each glass.

Loganberry Cup

Mix one half pound of preserved ginger cut in small pieces, a cupful of sugar, and two quarts of water. Stir until the sugar is dissolved and let stand for half an hour. Put over fire and simmer for fifteen minutes. To serve, add three table-spoonfuls of the syrup to a glass of loganberry juice and cracked ice.

Cherry Phosphate No. 1

Put two tablespoonfuls of wild cherry syrup into a glass, add four dashes of acid phosphate and fill up with soda water. Stir well.

Cherry Phosphate No. 2

Mix two tablespoonfuls of pineapple syrup with one tablespoonful of cherry syrup and one tablespoonful of orange syrup. Add crushed ice, soda water, and one half teaspoonful of acid phosphate. Stir well.

Washington Phosphate

Break an egg into a shaker, add three tablespoonfuls of cherry syrup and one teaspoonful of acid phosphate. Add cracked ice and enough soda water to fill a glass. Shake well and pour into a tall glass. A grating of nutmeg may be added.

The Garden City

Add the white of one egg to three tablespoonfuls of cherry syrup, one tablespoonful of ginger syrup, and four tablespoonfuls of vanilla ice cream. Shake well, pour into a glass, and add a little nutmeg.

The Puritan

Break an egg into a shaker and add three tablespoonfuls of cherry syrup, a dash of ginger extract, and a dash of acid phosphate. Shake, strain into a tall glass, and add a little cracked ice and soda water.

Cherry Shrub

Pit two quarts ripe cherries and mash. Bring to boiling point two pounds of sugar and two quarts of water, and boil ten minutes. Add the cherries, the juice of two lemons and one orange. Strain and chill. Serve with fresh cherries.

Cherry Blossom

Mix one pint of fresh cherry juice with two quarts of plain syrup, add one teaspoonful of essence of bitter almonds and one teaspoonful of citric acid. Put four tablespoonfuls of the syrup into a glass and fill up with soda water. Add a spoonful of vanilla ice cream. Put a cherry in each glass.

Cherry Flip

Add the juice of half a lemon to three tablespoonfuls of cherry syrup and half a glass of

carbonated water. Stir well and strain into a tall glass. Stir in a pinch of bicarbonate of soda and fill up with carbonated water using the syphon.

Cherry-Lime

Fill a glass one third full of cracked ice, pour over four tablespoonfuls of cherry syrup and a teaspoonful of lime juice. Add a tablespoonful of grated pineapple and fill up the glass with Apollinaris. Add slices of fresh pineapple or orange.

Cherry Ade

Fill a glass one half full of cracked ice, pour over four tablespoonfuls of cherry syrup and the strained juice of half a lemon. Fill up the glass with ice-cold water. Decorate with a cherry and serve with straws.

Cherry Cooler

Fill a glass one half full of cracked ice, pour over two tablespoonfuls of cherry syrup, and enough grape juice to fill glass. Serve with straws.

Cherry Foam

Mix well with cracked ice, three tablespoonfuls of cherry syrup and one tablespoonful of lemon

juice. When thoroughly chilled strain into glass one third full of cracked ice. Add a pinch of bicarbonate of soda. Stir well and decorate with slices of orange or lemon and a cherry.

Hot Cherry Egg

Break an egg into a shaker, add four tablespoonfuls of cherry juice or syrup and one teaspoonful of powdered sugar. Shake well and strain into a glass adding hot water. Decorate with cherries and a slice of lemon.

Peach Pop

Cook enough peaches to make two cups of juice and drain through a jelly bag. Make a syrup of the juice with one cup of sugar or honey. Add one ounce of tartaric acid. Stir well and bottle. To serve, add two tablespoonfuls of syrup to three fourths of a glass of water. Stir in a pinch of bicarbonate of soda and drink while foaming. Apricot Pop may be made the same way.

Peach Shake

Mix four tablespoonfuls of peach syrup with three fourths of a pint of orange syrup and one

half pint of vanilla syrup. Add one pint of cream. Put two tablespoonfuls of the syrup in a tall glass and fill up with carbonated water, or cold milk may be used to make a milk shake.

Peach Cream

Mix two tablespoonfuls of peach syrup with one tablespoonful each of grape juice and pineapple syrup. Pour into a glass one half full of cracked ice and add milk to fill glass. Stir well and serve with straws.

The Seattle

Mix four tablespoonfuls of raspberry syrup and four tablespoonfuls of sweet cream. Pour into a glass one fourth full of chopped ice and add a ladleful of peach ice cream. Fill up the glass with soda water. Decorate with pieces of peach.

Apple Cup

Core six tart apples and cut in quarters but do not peel. Mix with one cup of raisins, two bay leaves, a small piece of cinnamon, and the grated rind of three lemons. Put in a porcelain-lined kettle with two quarts of water and let

come to a boil, then add two more quarts of water, and boil slowly, covered, for half an hour. Drain through a jelly bag. When cold add two pounds of sugar and the strained juice of three lemons. Stir until sugar is dissolved, and serve very cold.

Cider Apple Cup

Slice three or four large apples without paring and add a little boiling water. Cover and let stand until cold. Strain, add one pint of cider, sweeten to taste, pour over crushed ice, and serve.

Country Gentleman

Break an egg into a shaker and add four tablespoonfuls of vanilla syrup, twelve tablespoonfuls of sweet cider, and six tablespoonfuls of shaved ice. Shake well and strain into a glass, adding a little soda water with the syphon.

Cider and Ginger Ale

Put three lumps of ice into a pitcher, adding the rind of one lemon, one half pint of cider, and one bottle of ginger ale. Mix well, and serve with a slice of lemon in each glass.

Cider Cup

Crush a few sprigs of mint in a glass pitcher, pouring over it one quart of cider. Then add the juice of one lemon, one half cup of fruit juice of any flavor, and one quarter of a cup of sugar. Mix well and put on ice for two hours. When ready to serve, add cracked ice and two pint bottles of Seltzer.

Cider and Egg

Beat one egg and pour it into a tall glass, one third full of cracked ice. Add one teaspoonful of powdered sugar, the juice of one lemon, and fill glass with cider. Mix well, sprinkle nutmeg on top, and serve.

Sparkling Punch

Place a large piece of ice in a punch bowl, pour over it one quart of cider, and add one cup of sugar and the juice of three lemons. When ready to serve add one quart of ice-cold Seltzer water.

Virginia Julep

Add the strained juice of half a lemon to four tablespoonfuls of plain syrup. Put into a glass

one third full of cracked ice and fill up with cider. Put a grating of nutmeg on top, and decorate with a sprig of mint. Bruise a few of the lower leaves of the mint to bring out the flavor.

Mulled Cider No. 1

Into a kettle put two quarts of cider, and add one finely crushed nutmeg, six whole cloves, and three pieces of cinnamon. Then add one cup of brown sugar, and let it simmer over the fire for fifteen minutes, but do not allow it to boil. Serve at once.

Mulled Cider No. 2

Simmer one quart of cider in a porcelain-lined kettle, and when it reaches the boiling point pour in the beaten whites of three eggs, with a half cup of sugar. Stir briskly and return to the fire and bring again to a boil. Serve hot in punch glasses.

Mulled Cider No. 3

Dissolve one quarter of a pound of sugar in two pints of hot water, and add five pints of cider. Simmer gently, and when it nearly reaches the boiling point add the beaten whites of one dozen eggs. Stir briskly, and add a grating of nutmeg. Serve hot.

Twelfth Night Cider

Put three quarts of cider in a porcelain-lined kettle, add one fourth cup of vanilla syrup, a bit of cinnamon, cloves, and nutmeg tied in a muslin bag, and a piece of lemon peel. Let it simmer for fifteen minutes, remove spice bag and lemon peel, and pour into a punch bowl. Put in the bowl a few baked apples that have been baked with cinnamon and sugar. Serve very hot.

Currant Water

Take one pound of red currants and one half pound of raspberries, remove the stems and mash the fruit well with a wooden spoon. Then put it into a preserving kettle with one half pint of water and one half pound of sugar. Stir occasionally until it reaches the boiling point, then strain through a fine sieve. Dissolve one half pound of sugar in a little cold water, and boil to a syrup, add to the fruit syrup, and then stir in one quart of water. Allow to stand until quite cold, then serve.

Currant and Raspberry Shrub

Stem and wash four quarts of currants and two quarts of red raspberries. Cover with three

quarts of water and boil for ten minutes. Strain through a jelly bag. To every cup of liquid add one cup of sugar. Stir until the sugar is dissolved, bring to the boiling point, and pour at once into sterilized jars to overflowing. Screw on tops and next morning tighten the covers and keep in a cool place.

Currant Cup

Mix with a quart of lemonade one pint of currant juice. Sweeten to taste. Chill and serve in glasses three quarters full of cracked ice and add a spoonful of currant or lemon water ice.

Currant Punch

Mix a pint of currant juice, a quart of water, and a cupful of sugar. Cook slowly for five minutes, and then cool. When cool pour into a punch bowl over a piece of ice. Add two oranges and two lemons sliced thin.

Another way to make Currant Punch: Melt and dilute with water a jar of currant jelly. Cool, and add cracked ice and fruit.

Apricot and Egg

Into a shaker one fourth full of cracked ice, break one egg, add one tablespoonful each of

apricot, peach, and rose syrups, and four tablespoonfuls of sweet cream. Shake thoroughly and strain into a glass. Serve with straws.

Apricot Punch

Cook two pounds of either ripe or dried apricots until soft, with a pint of sugar. Mash through a sieve and then strain. Put the juice on ice to chill thoroughly, and when ready to serve add two bottles of ginger ale and one of Apollinaris. Decorate with mint leaves.

Tutti Frutti Phosphate

Mix one half pint each of strawberry, pineapple, cherry, and pear syrups and two tablespoonfuls of acid phosphate. Put four tablespoonfuls into a glass and fill up with soda water. Decorate with a thin piece of lemon peel.

Rhubarb Water

Wash and cut in pieces three stalks of rhubarb. Pour over two cups of boiling water, and add one half cup of sugar. Cover and let stand until thoroughly cool. Strain, and serve with cracked ice.

Rhubarb Nectar

Wash and cut in pieces three pounds of rhubarb. Cook, in just enough water to cover, until soft. Strain. Mix the juice of one dozen oranges, one half dozen lemons, and three grapefruit, and one cup of grape juice. Add to the rhubarb juice. Measure, and to every cup of juice add one third cup of sugar. Bring to boiling point and, when cool, bottle. Keep in a cool place, and add ice water when serving.

Pomegranate Juice

Mash the pulp of six pomegranates through a very fine sieve, add one half pound of sugar and the juice of three limes, and dilute with one pint of water. Strain several times through muslin, and bottle for use.

Banana Cream

Mix two tablespoonfuls of sweet cream with two tablespoonfuls of vanilla syrup and one half of a banana thinly sliced. Add a spoonful of ice cream and shake well. Pour into a glass without straining, add cold milk and a spoonful of whipped cream.

The Franklin

Into a glass half filled with cracked ice put four tablespoonfuls of banana syrup, and fill up the glass with ice-cold milk. Decorate with slices of banana and serve with a spoon or straws.

Almond Cup

Bruise a handful of mint, sprinkle on a tablespoonful of sugar, and add a little water. Let stand until the sugar is dissolved. Put into a glass with some cracked ice and add two tablespoonfuls of orgeat syrup, or cream flavored with a few drops of almond extract. Mix well and fill up the glass with Apollinaris.

Madison Shake

Mix four tablespoonfuls of orgeat syrup and four tablespoonfuls of strawberry syrup with four tablespoonfuls of sweet cream. Add ice-cold milk to fill glass and put in a spoonful of pistachio ice cream.

The Martinique

Beat up the yolk of one egg and mix with four tablespoonfuls of orgeat syrup and one table-

spoonful of rich cream. Pour into a glass one fourth full of chopped ice and fill up the glass with ice-cold milk.

The Tokio

Mix thoroughly four tablespoonfuls of orgeat syrup with eight tablespoonfuls of sweet cream. Add a spoonful of ice cream and fill up the glass with cold milk.

The Plaza

Into a glass half full of shaved ice pour four tablespoonfuls of orgeat syrup, and add three tablespoonfuls of ice cream. Shake well, and add soda water to fill glass.

The Audubon

Mix thoroughly four tablespoonfuls of maple syrup, four tablespoonfuls of ice cream, and two tablespoonfuls of sweet cream. Fill up the glass with cold milk and decorate with a sprig of mint.

The Riverside

Pour two tablespoonfuls of maple syrup and two tablespoonfuls of pineapple syrup into a glass half full of chopped ice. Add a spoonful of ice cream and fill up the glass with soda water. Grated pineapple may be added.

The Ansonia

Mix four tablespoonfuls of maple syrup with six tablespoonfuls of sweet cream. Add cracked ice and shake well. Fill up glass with soda water and put in a spoonful of ice cream.

Cornell Shake

Mix two tablespoonfuls of vanilla syrup with one tablespoonful of sweet cream. Add two tablespoonfuls of any finely cut fruit which has been soaked for several hours in plain syrup. Add soda water and serve with a spoon and straws.

The Pittsburg

Cut in small pieces several kinds of fruit, sprinkle with sugar, and let stand several hours or overnight. When serving put two tablespoonfuls into a tall glass with a ladleful of ice cream. Fill up the glass with soda water and serve with a spoon.

Sarsaparilla Shake

Beat up the yolk of one egg and add four tablespoonfuls of sarsaparilla syrup. Fill up the glass with milk and add a little soda water.

Sarsaparilla Cooler

Pour one tablespoonful of cherry syrup, one tablespoonful of lemon syrup, and two tablespoonfuls of sarsaparilla syrup into a glass one third full of cracked ice. Fill up with soda water, and decorate with a cherry and a piece of pineapple.

Sarsaparilla Nectar

Pour slowly over one fourth glass of cream, enough sarsaparilla to fill the glass. Serve with whipped cream.

Dandelion Tea

Pick dandelions from the stems, and pour over boiling water. Simmer, but do not boil, for five minutes. Strain through a sieve, and sweeten to taste. Serve either hot or cold.

Grape Juice

“He bid me taste of it: and ’twas—the Grape.”

Rubaiyat.

Grape Juice No. 1

Wash grapes and stem them and put into a porcelain-lined kettle with just enough water to cover. Bring to the boiling point. Mash through a sieve and drain overnight through a jelly bag. Next morning bring to boiling point, skim, and boil fifteen minutes. Pour into hot sterilized bottles, and put in corks that have been dipped in boiling water. Fill wash boiler partly full of hot water. Place the corks in the bottles, and put on their sides in the boiler, on a rack. Cover, and boil continuously for one hour. Take from the boiler, and dip the corks into sealing wax. Keep in a cool dry place.

Grape Juice No. 2

Wash and stem grapes and cook with a little water until soft. Mash through a sieve and then drain through a jelly bag overnight. In the morning boil for twenty minutes and pour into hot sterilized jars, that have had the tops sterilized and the rubbers dipped in hot water. Seal and

put in a light dry place. At the end of two months open the jars and pour into bottles to within two inches of the top. Put in corks, not too tight, and stand in a wash boiler of cold water; the water should only come half way up the bottles. Boil for an hour. Put the corks in tight and cover with sealing wax. The grape juice is said to be better flavored when made by this method.

Grape Juice No. 3

In a preserving kettle pour one pint of water over three pints of grapes. Cook slowly over fire for five minutes. Strain through a jelly bag, add one half pint of sugar, and when dissolved serve in glasses with cracked ice.

Grape Juice No. 4

Put well-washed grapes, free from stems, into a kettle and just cover with water. Cook until soft, and drain through a jelly bag overnight. Measure, and to each quart of juice add one cup of sugar and one cup of water. Bring to boiling point, skim, and bottle. When cold dip corks in sealing wax.

Unsweetened Grape Juice

To six quarts of grapes add one quart of water. Bring to boiling point and then strain through a jelly bag. Bring the juice again to the boiling point and pour into hot sterilized jars, and seal.

Grape Cup

In a large glass pitcher, put a piece of ice, one sliced orange, one sliced banana, three or four pieces of pineapple, and add any berries that are in season. Pour over this one quart of water and one pint of grape juice. Put in a few sprigs of mint and allow to stand until well blended. Serve in glasses one half filled with cracked ice.

Grape Phosphate

Mix twelve tablespoonfuls of grape juice, eight tablespoonfuls of orange juice, and four tablespoonfuls of acid phosphate with two quarts of plain syrup. Color with a little red vegetable coloring. Serve four tablespoonfuls to a glass and fill up with carbonated water.

Grape Juice and Banana

Grate the rind of one lemon and two oranges, and mix with the strained juice and one mashed

banana. Add one half pint of grape juice, one and one half cups of sugar, and three pints of water. Strain through a fine sieve, and serve in small glasses. The stiffly beaten whites of two eggs added to this mixture and frozen makes a delicious dessert.

The Baltimore

Mix two tablespoonfuls of grape syrup and one tablespoonful of vanilla syrup. Add one egg. Shake well; strain into a glass one fourth full of cracked ice, and add two spoonfuls of vanilla ice cream. Shake well and fill up the glass with milk.

Gotham Grape

Put into a glass two tablespoonfuls of grape syrup and four tablespoonfuls of grape juice. Stir well and fill up the glass with soda water.

Victory Grape

Add the juice of one lemon to six tablespoonfuls of grape juice. Break in an egg and add powdered sugar to sweeten. Shake well and strain into a glass one fourth full of cracked ice. Add soda water, using the syphon.

Grape and Raspberry

Mix together two tablespoonfuls of grape juice, two tablespoonfuls of pineapple syrup, and one tablespoonful of raspberry syrup. Add a teaspoonful of lime juice and two teaspoonfuls of lemon juice. Put in a tablespoonful of cracked ice and fill up with carbonated water. Decorate with a sprig of mint.

Grape Cobbler

Put two tablespoonfuls of grape juice into a small glass with a little cracked ice and fill up the glass with ginger ale. Serve with straws.

Grape and Pineapple

Mix two tablespoonfuls of pineapple syrup and four tablespoonfuls of grape juice. Add soda water and pour from glass to glass to blend thoroughly, using the syphon at the last.

Griscom Cooler

Mix two tablespoonfuls of grape juice, one tablespoonful of raspberry syrup, and one tablespoonful of orange syrup, with the juice of half an orange. Pour into a glass half full of cracked ice and fill up with soda water. Stir with a spoon and put a sprig of mint in the glass.

Concord Favorite

Put two tablespoonfuls of grape syrup into a glass with a little shaved ice. Stir well and add a ladleful of vanilla ice cream. Fill up with soda water, and sprinkle with a little nutmeg or cinnamon.

Midsummer Cheer

Put two tablespoonfuls of lemon syrup, and two tablespoonfuls of grape juice into a glass with a large spoonful of orange water ice. Shake well, and fill up with soda water. Garnish with a slice of lemon or orange.

Grape Royal

Put two tablespoonfuls of grape juice, one half tablespoonful of lemon juice, and one half tablespoonful of orange juice into a tall glass, half filled with cracked ice. Add two teaspoonfuls of powdered sugar. Stir well, and fill up the glass with ice-cold water. Garnish with a slice of orange or a piece of lemon peel.

Grape Cooler

Add the pulp and juice of one large grapefruit to one quart of grape juice, and one half cup of

sugar. Mix well, put in punch bowl with plenty of cracked ice and a bottle of Apollinaris or Seltzer.

Grape Juice Rickey

Fill a glass one third full of cracked ice and pour over the juice of one lime. Add a table-spoonful of plain syrup, fill half full of grape juice, and add clear cold water or Seltzer. Decorate with slices of lime.

Grape Eggnogg

Beat one fresh egg until very light, add one third cup of grape juice, one teaspoonful of powdered sugar, and stir briskly. Then add one quarter of a cup of milk, stir again, pour into a glass with cracked ice, and sprinkle with nutmeg.

Grape High Ball

Place a small piece of ice in a glass, fill half full with grape juice, and add cold water or Seltzer. Stir well and serve.

Grape Nectar

Make a syrup of one pound of sugar and one half pint of water. When cool add the juice of four lemons, and a quart of grape juice. Put on ice to chill thoroughly and serve with Apollinaris.

Grape Juice Delight

Bruise several sprigs of mint in a glass and half fill with cracked ice. Pour in enough grape juice to fill the glass and decorate with sprigs of mint. Serve with straws.

Egg Grape Juice

To one well-beaten egg, add the juice of one lime, and one teaspoonful of powdered sugar. Pour into a tall glass half full of cracked ice, and fill with grape juice. Stir well, and serve very cold.

The Bangor

Add the juice of one lemon to two tablespoonfuls of grape juice, break in one egg, and add two tablespoonfuls of powdered sugar. Shake well, strain into a glass, and add carbonated water. Decorate with a slice of orange and a cherry.

The Nassau

Mix two tablespoonfuls each of grape syrup, orgeat syrup, and sweet cream. Add one egg. Shake, and strain into a glass one fourth full of cracked ice. Fill up with cold milk.

Imperial Grape Egg

To eight tablespoonfuls of sweet cream and four tablespoonfuls of grape juice, add one egg and about three tablespoonfuls of shaved ice. Sweeten with a little sugar and shake thoroughly. Strain, and serve with straws.

Niagara Egg Shake

Break an egg into a shaker and add two tablespoonfuls each of vanilla syrup, grape juice, and sweet cream. Add cracked ice and shake well. Strain into a glass, fill up with cold milk, and put a few gratings of nutmeg on top.

Maryland Shake

Break one egg into a shaker, add the juice of half a lemon, four tablespoonfuls of grape juice, four tablespoonfuls of ice-cold water, and two teaspoonfuls of powdered sugar. Shake well. In a tall glass place a layer of cracked ice, a layer of pineapple sherbet, and a layer of grated pineapple. Pour over the strained fruit juice and garnish with mint.

Hot Grape Juice

Mix two tablespoonfuls each of grape juice and lemon syrup with enough hot water to fill a glass.

Ginger and Ginger Ale

“ But, when the Summer’s noon-day heat
 Invites the cooling shade,
A julep sweet makes life complete,
 By tapering fingers made.”

Ginger Ale Julep

Take the leaves from a few sprigs of mint and bruise in a glass with thin strips of lemon peel. Add the juice of half a lemon, one tablespoonful of powdered sugar, stir to a paste, and place directly on the ice for one hour to chill and ripen. When ready to serve, put the mixture into a tall glass, one half full of cracked ice, and fill up with cold ginger ale. Stir thoroughly and garnish with two cherries and sprig of mint.

Havana Julep

Crush six sprigs of mint and add one pint of grape juice, three tablespoonfuls of lemon juice, four tablespoonfuls of grapefruit juice, one can of grated pineapple, one half cup of sugar, and a little salt and nutmeg. Mix well and put on ice for an hour, until thoroughly blended, then strain through a fine sieve, and serve in glasses with cracked ice.

Gingerade

Bruise a quarter of a pound of ginger root and cover with two quarts of water for one hour. Strain through a jelly bag, add three pounds of loaf sugar to the juice, and boil for an hour. Skim. When cold add one ounce of citric acid, and bottle. To serve, take one tablespoonful of the syrup to a glass of water, and a quarter of a teaspoonful of bicarbonate of soda.

Auditorium Cooler

Into a glass pitcher put one teaspoonful of powdered sugar, the juice of half a lemon, one bottle of ginger ale, and two small pieces of ice. Stir until cold, and serve in glasses decorated with pieces of lemon.

Bronx Cooler

Put in a glass pitcher the rind of one lemon, three lumps of ice, one bottle of ginger ale, and one bottle of sarsaparilla. When thoroughly chilled, serve in glasses decorated with pieces of mint.

Ginger Cup

Into a preserving kettle, containing one quart of boiling water, put one half pound of Sultana

raisins, and one cup of currants; steep for half an hour, and then strain through a fine sieve. When cold add two cups of sugar, the juice of four oranges and two lemons, one half cup of preserved ginger, one teaspoonful of almond extract, three tablespoonfuls of grated cocoanut, and one half teaspoonful of ground cinnamon. Mix thoroughly and put in the ice box until chilled. Then pour in one quart of ice-cold ginger ale, and serve in glasses half full of cracked ice.

Ginger Whiz

Put two teaspoonfuls of ginger syrup, four teaspoonfuls of grape syrup, and four teaspoonfuls of orangeade into a tall glass. Stir well, and fill up glass with soda water.

Spring Cheer

Put three tablespoonfuls of ginger syrup into a glass of carbonated water. Sweeten with a teaspoonful of powdered sugar. Stir briskly and serve.

Orange and Ginger Ale

Mix three tablespoonfuls of ginger ale and one tablespoonful of orange syrup with one half glass of

shaved ice. Add Apollinaris. Stir well and put a slice of pineapple in the glass.

Lemon and Ginger Ale

Put four teaspoonfuls of lemon syrup and two teaspoonfuls of lemon juice into a glass, and fill up with ice-cold ginger ale. Stir well.

Simplicity Cup

Into a glass nearly full of shaved ice, put one teaspoonful of powdered sugar, and fill up the glass with ginger ale. Stir well until the sugar is dissolved, and decorate with a slice of pineapple.

Ginger Nectar

To one pint of molasses add two heaping teaspoonfuls of ginger. Stir until well blended, and add a gallon of water and enough cider vinegar to make it rather acid. Chill, and serve.

Ginger Phosphate

Bruise two or three mint leaves in a glass half filled with cracked ice, and add one tablespoonful each of pineapple, grape, ginger, and orange syrups, and two dashes of acid phosphate. Stir well and fill up the glass with soda water.

Hot Ginger Cream

Mix two tablespoonfuls of ginger syrup with four tablespoonfuls of sweet cream. Add hot water and whipped cream.

Hot Egg Ginger

Break one egg into a shaker with two tablespoonfuls each of ginger syrup and grape juice and a little lemon juice. Shake well and strain into a glass. Add hot water and whipped cream. A little nutmeg or cinnamon may be added.

Horse's Neck

Peel a lemon in one long strip and put it in a glass so that one end hangs over. Pour the juice of the lemon into a shaker with cracked ice, a tablespoonful of sugar, and the juice of half a grapefruit. Shake well, and when cold, turn into the glass with the peel, and fill up with ginger ale.

Fruit Punches

**“ Fill up the bowl then, fill it high,
Fill all the glasses then: for why
Should every creature drink but I
Why, man of morals, tell me why ? ”**

A. Cowley.

Grape Ginger Punch

Squeeze the juice from five lemons, and put into a punch bowl with one cup of sugar, several bruised mint leaves, and one half cup of cold water. Stir well to dissolve the sugar, and let stand for half an hour. Then put in a large piece of ice, add one pint of grape juice and quart of ginger ale. Decorate with thin slices of lemon.

Raspberry Punch

Boil one half cup of sugar with one cup of water for five minutes. When cool add one cup of Raspberry Shrub, one cup of club soda, one half cup of orange juice, one fourth cup of lemon juice, one half cup of tea, and one half cup of pineapple syrup. Pour over large piece of ice in punch bowl, and serve when thoroughly chilled.

Harvard Punch

Cook one quart of cranberries in one quart of boiling water until soft. Strain, and when cool pour over a large piece of ice in a punch bowl.

Add two thirds of a cup of orange juice, three tablespoonfuls of lemon juice, and one cup of sugar, or more, according to taste. Stir until sugar is dissolved and dilute with ice water or Apollinaris.

Yale Punch

Take one cup of sugar and pour over it one cup of hot tea. When the sugar is dissolved, add three quarters of a cup of orange juice, and one third of a cup of lemon juice. Strain through a fine sieve over a large piece of ice in a punch bowl, and before serving pour in one pint of ginger ale and one pint of Apollinaris. Decorate with slices of orange.

Columbia Punch

To one quart of cold water, add two cupfuls of sugar and two cupfuls of grated pineapple. Boil for twenty minutes. Then add one half cupful of lemon juice and one cupful of orange juice. When thoroughly cool, strain, and add ice water.

Rainbow Punch

Put into a kettle one cupful of honey, one cupful of sugar, four cupfuls of water, the juice of two lemons, strained, and the grated rinds of four oranges. Boil for five minutes, then set

aside until thoroughly cool. Put a large piece of ice in a punch bowl, adding the juice of ten oranges, three oranges sliced, one grated pineapple, and one quart of strawberries. Then pour over the syrup, and serve when ice cold.

Lesbia Punch

Fill a punch bowl one quarter full of cracked ice. Add one half pound of powdered sugar, the juice of eight lemons, one half can of preserved pineapple, two sliced oranges, and one half gallon of water. Stir until sugar is dissolved and serve in tall glasses, decorated with fruit.

Sunset Punch

Take the juice of one dozen lemons, six oranges, and one third of a grated pineapple, and two cups of granulated sugar; strain through a fine sieve, and add to this enough water to make a gallon. Garnish it with strawberries and raspberries, or preserved cherries. Serve ice-cold.

Currant Punch

Mash one pint of red raspberries and one quart of ripe currants in a preserving kettle, adding two quarts of cold water and two cups of granu-

lated sugar. Stir until the sugar is dissolved and bring slowly to the boiling point. Remove from the fire and strain. When cool pour into a punch bowl over a large piece of ice, and serve in small glasses with a few fresh raspberries. More sugar may be added if desired.

Armistice Punch

Dissolve one and one half cups of sugar with one cup of hot water, adding one cup of orange juice and one half cup of lemon juice. Strain through a fine sieve into a punch bowl over cracked ice. When ready to serve, add one pint of ginger ale and one pint of Lithia. Put in one orange sliced in thin slices and some preserved cherries.

Allied Punch

To one quart of any canned fruit juice, such as peach, pineapple, raspberry, or strawberry (use a combination of juices or one alone), add one cup of sugar and one half cupful of lemon juice. Stir until the sugar is dissolved, and put in ice box to chill. When ready to serve add cracked ice and any charged water.

Overland Punch

Put one pint of white grape juice, and one quart of ginger ale on ice until very cold. Mix together when ready to serve.

Ginger Punch

Cut up one half pound of preserved ginger, add one quart of cold water, and one cup of sugar and boil for fifteen or twenty minutes. Add one half cup of orange juice and one half cup of lemon juice. When cool, strain, and serve with cracked ice. Apollinaris may be added when ready to serve.

Jamaica Punch

Boil one and one third cups of sugar in one quart of water with the grated rind of one lemon for ten minutes. When thoroughly cool, add two teaspoonfuls of ginger syrup, one half cup of orange juice, and one third cup of lemon juice. Strain, and serve with cracked ice.

California Punch

Mix one quart of white grape juice with one quart of Apollinaris and serve very cold in punch bowl, decorated with bunches of white grapes and leaves.

Sherbet Punch

Take one cupful of pineapple syrup, one and one fourth cupfuls of white grape juice, and two tablespoonfuls of sugar. Mix ingredients thoroughly and pour into a punch bowl, with one quart of pineapple water ice. Add a pint of Seltzer.

Beacon Punch

Mix the juice of seven lemons, three oranges, one cupful of pineapple juice, one half cupful of prune juice, two cupfuls of strawberry syrup, and one pint of tea. Sweeten with one cupful of plain syrup, and add three pints of water. Put in ice box until thoroughly chilled and serve with cracked ice in a punch bowl.

Manhattan Punch

Boil two cups of sugar with one cup of water ten minutes. Cool. Mix the juice of five oranges, five lemons, one can of grated pineapple, or one fresh one grated, one cup of tea, and two cups of strawberry syrup. When well blended, strain, and pour into punch bowl with enough ice water to make a gallon and a half of punch. Just before serving add one quart of Apollinaris, and decorate

with strawberries or preserved cherries. This will be sufficient for fifty people.

Anniversary Punch

Make a syrup, by boiling for ten minutes, two pounds of sugar, the grated rinds of one dozen lemons and two oranges, with one quart of water. Strain, and add immediately one glass each of currant, raspberry, and blackberry jelly. When thoroughly cool, add two cups of grated pineapple, two cups of preserved strawberries, a quart of canned peaches, and a half cup of preserved cherries. Cover and let stand overnight. When ready to serve add one pint of grape juice, a quart of ginger ale, one bottle of sarsaparilla and three quarts of Apollinaris.

Lorraine Punch

Take the juice of half a grape fruit, one cup of grape juice, one cup of cider, and four table-spoonfuls of sugar. Mix well, and put in punch bowl with plenty of ice, and when ready to serve add two bottles of Seltzer.

Admiral Punch

Make a quart of strong tea and strain into a saucepan with two pounds of sugar, the grated

rinds of one orange and three lemons, and boil for five minutes. Strain, and let stand overnight. The next morning mix the juice of six lemons and two oranges, a cup of shredded pineapple, a cup of strawberries, three bananas, sliced, a pint of grape juice, or ginger ale, and one teaspoonful each of bitter almond extract, rose water, and vanilla. Add the fruit to the tea, and pour into a punch bowl over a large block of ice. Just before serving pour in three quarts of Apollinaris.

Farmerette Punch

Take two tablespoonfuls of ginger syrup, one cup of molasses, half a cup of sugar, a bit of grated lemon peel, and a quart of milk. Stir well, and add a pint of cream, and a little grated nutmeg. Chill, but do not ice.

Washington Punch

Grate the rinds of two lemons and four oranges, and put with one pound of sugar in two quarts of water, and boil for ten or twelve minutes. Strain, cool, and add the strained juice of four lemons, four oranges, and one more quart of cold water. Cut two tangerines in thin slices, a bunch of Malaga grapes, seeded and cut in half, a cup of grated pineapple, a banana sliced, and a cup

of preserved cherries. Mix well, and add to the syrup, and serve well iced.

Woodford Punch

Make two quarts of strong tea and add one pound of sugar. Stir until the sugar is dissolved. When the tea is cold add the grated rinds and juice of eight lemons, one pineapple grated, three bananas sliced, and one pint of strawberries. Put on ice until well blended. Serve very cold.

Hillcrest Punch

Boil one and one half cups of sugar and one cup of water for ten minutes. Cool, and add the juice of eight oranges, five lemons, one cup each of raspberry syrup and grated pineapple, and one cup of tea. Serve in a punch bowl with plenty of ice and one quart of Apollinaris.

Belfast Punch

Cook for ten minutes one cup of sugar with one cup of water, and add one half dozen whole cloves, small piece of stick cinnamon, and a small piece of ginger root. When thoroughly cold add the juice of two lemons and two oranges, one drop of oil of peppermint, and a very little green coloring. Let stand until well blended. Pour into a punch

bowl with plenty of ice, and garnish with sprigs of mint.

Angler's Punch

Chop a cupful of preserved ginger very fine, grate one pineapple, and add the juice of three lemons and a pound of powdered sugar. Stir until the sugar is dissolved, and when ready to serve add three bottles of ginger ale, and plenty of ice.

Cranford Punch

Peel the yellow rinds from three lemons, add with the juice to one half cup of sugar and one quart of water. Boil for five minutes, strain, and cool. Add two cups of tea and an equal amount of any kind of fruit juice. When ready to serve, pour over ice and add a bottle of Vichy. Decorate with fresh fruit.

Metropolitan Punch

Make a quart of strong tea, strain, and cool. Mix the juice of four lemons and one cupful of sugar. Stir until the sugar is dissolved. Pour the strained juice into a punch bowl, add the tea and a pint of Apollinaris.

Christmas Punch

Boil two cups of sugar in one cup of water, and cool. Mix the juice of six oranges, six lemons, and the pulp and juice of two grapefruits, one grated pineapple, or one can of preserved pineapple, and one cup of strong tea. Sweeten with sugar syrup and chill in the ice box. When ready to serve, pour into the punch bowl. Add a large piece of ice and four quarts of ice water. Garnish with cherries or oranges sliced.

Garland Punch

Mix one half pint of pineapple juice, one half pint grape juice, and one pint of ginger ale. Sweeten with one half pint of plain syrup. Add one quart of water and pour over cracked ice in a punch bowl.

Old Glory Punch

Rub the rinds of one lemon and one orange over fifteen lumps of sugar to remove the oil, and put with one pint of grape juice, one third cup of lemon juice, one third cup of orange juice, one cup of grated pineapple, three or four sprigs of mint, a pinch of salt, and a bit of grated nutmeg. Cover, and put in the ice box until well blended. Add a

pint of soda water and plenty of ice. Put a spoonful of whipped cream on top of each glass and a sprig of mint.

Harlequin Punch

Mix one half pint of strawberry syrup, one half pint of orange syrup, one half pint of pineapple syrup, and four tablespoonfuls of lemon juice. To serve, put four tablespoonfuls in a glass one third full of cracked ice, and fill up with soda water. Decorate with fresh strawberries and slices of orange and pineapple.

Tutti Frutti Punch

Stone one cup of cherries and cut in halves, one grated pineapple, one pint mashed strawberries, and one small glass of Bar-le-duc jelly. Put in a large bowl and sprinkle with a generous amount of powdered sugar, a bit of nutmeg, and the grated rind of one orange. Put in ice box for several hours to chill thoroughly. Make a syrup by boiling for ten minutes, three cups of sugar and a quart of water. When cool add one half pint of lemon juice and one cucumber peeled and cut in dice. Mix the fruit with the syrup and pour over a large piece of ice in the punch bowl. Garnish with cherries and sprigs of rosemary.

Blackberry Punch

To one quart of blackberry juice and one quart of grape juice add four and one half pounds of sugar. Stir until sugar is dissolved and then bring to the boiling point. Strain through a jelly bag or a fine sieve, and when cool add one pint of lemon syrup. Pour into punch bowl over a block of ice. A few blackberries may be added.

Apple Punch

Bake until half done six green apples with five or six cloves stuck in each apple. Put them while hot into a large dish with one lemon sliced thin, and three dozen allspice; cover all with granulated sugar and let stand overnight. The next morning add a quart of plain syrup and simmer until the apples separate from the cores. When cool, put into a punch bowl with slices of lemon, one fourth teaspoonful of powdered cinnamon, two teaspoonfuls of vanilla, and slice two bananas and put on the top. Dilute with more plain syrup. Serve two tablespoonfuls in each glass, with the same amount of plain cream, or ice cream, and fill up the glass with any charged water. Decorate with slices of lemon and banana.

Brooks Punch

Wash and peel very thin two dozen lemons and squeeze the juice over the grated rinds. Let stand overnight, and in the morning add two glasses of grape jelly. Add four cupfuls of sugar to three quarts of milk, and heat slowly until the sugar is dissolved. Pour over the fruit juices. When cold strain through a jelly bag, being careful not to squeeze it. Pour into a punch bowl and serve with cracked ice.

Prohibition Punch

To the grated rind of one lemon and the juice of two lemons, add the bruised leaves of one bunch of mint, and let steep for one half hour. Make a syrup of one pint of water and one pound of sugar, by boiling ten minutes. Add the lemon juice with the mint, the juice of one orange, and a cupful of pineapple juice. Strain, and chill thoroughly. Serve in small glasses with a sprig of mint and a cherry in each glass.

Invalid Drinks

**“No further service, doctor,
Until I send for thee.”**

Cymbeline.

Beef Tea No. 1

Cut one pound of lean beef in small pieces. Cover with one pint of cold water, and add two level teaspoonfuls of salt. Let soak one hour. Put in a double boiler and let simmer gently. Do not let it boil. Strain and serve at once with toasted crackers.

Beef Tea No. 2

Cut a pound of lean beef in small pieces and put into a sterilized Mason jar. Add a sprig of parsley, two or three celery leaves, and salt. Pour over a pint of cold water. Screw on the top and put into a kettle of lukewarm water, and let it come gradually to a boil. Cook for three or four hours. Strain and serve.

Beef Tea No. 3

Pour hot water over one half teaspoonful of beef extract. Stir well, and season with salt, pepper, and celery salt. This may be served hot or in a glass with cracked ice.

Bouillon and Celery

Dissolve one bouillon cube in hot water. Stir well, add cream, and season with salt and celery salt. Serve with saltines.

Bouillon and Cream

Dissolve a bouillon cube in hot water. Stir well and add sweet cream. Season with pepper and salt.

Bouillon and Curry

Dissolve one bouillon cube in hot water, and add a little curry powder and salt to season. Stir well.

Bouillon and Tomato Catsup

Mix one teaspoonful of beef extract with one tablespoonful of tomato catsup. Add hot water, and season with salt and a little white pepper.

Rice Water No. 1

Wash three tablespoonfuls of rice. Soak in five cups of cold water for one half hour, and then boil for an hour. Strain through a fine sieve, and serve hot with either salt or sugar.

Rice Water No. 2

Wash two tablespoonfuls of rice and boil in two cups of cold water for about an hour. Add a small piece of cinnamon. Strain and serve with milk or cream. Season with salt.

Raisin Rice Water

Wash four tablespoonfuls of rice and put with one tablespoonful of stoned raisins in one pint and a half of boiling water. Boil until the rice is soft. Strain and serve cold. Season with either salt or sugar.

Rice Milk

Wash and soak for several hours two tablespoonfuls of rice. Strain and cover with one pint of scalded milk, and cook for an hour in a double boiler. Add one saltspoonful of salt. When thoroughly cooked rub through a fine sieve and add more milk. Serve cold. A half teaspoonful of vanilla may be added.

Boiled Milk

Boil one ounce of shredded suet, a small piece of cinnamon, a grating of nutmeg, and one half pint of milk for five minutes. Remove the

cinnamon, and when cool skim. Serve either hot or cold with crackers. This is beneficial for intestinal or consumptive troubles.

Matzoon

Mix in a pitcher one and one half ounces of matzoon and one quart of fresh milk. The prepared matzoon may be bought in a drug store. Stir well and keep in a warm place for twelve hours, until it begins to thicken. Then heat it for ten minutes and put in patent stoppered bottles. Do not fill full as it effervesces. Keep on ice.

Zoolak

Boil three pints of milk. Do not let scorch. When it is lukewarm add one eighth of a cup of old zoolak. Stir briskly, and let it stand for four or five hours until it is thick.

Koumiss No. 1

Mix one pint of buttermilk, two quarts of sweet milk, and six lumps of sugar. Pour from one pitcher to another for fifteen or twenty minutes, or until the sugar is dissolved. Cover with cheesecloth, and let it stand in a warm place for

twelve hours. Then pour it into pint bottles, and seal securely. Fill only to within one inch and a half of the top. The koumiss will be ready for use in four or five days. Keep bottles lying on their sides in a cool place.

Koumiss No. 2

Dissolve one fourth yeast cake in lukewarm water. Heat one quart of milk until lukewarm and add one tablespoonful of sugar and the yeast. Pour into bottles and seal at once securely. Stand in a warm place for twelve hours, then put on ice for twelve hours. It is then ready to serve. The milk should not be heated above 98° F. or 100° F. Do not fill the bottles full.

Milk for the Sick

Apollinaris, Seltzer, Vichy, or plain soda may be added to milk, if it can not be taken alone.

Hot Peppermint Cream

Mix two teaspoonfuls of sugar with two tablespoonfuls of milk and flavor with ten drops of essence of mint. Fill up with hot water and add a spoonful of whipped cream.

Or a cream peppermint may be added to a cup of hot water.

Oatmeal Gruel

Cook for three hours in a double boiler one half cup of oatmeal and three cups of boiling water. Season with one teaspoonful of salt. Or it may be cooked overnight in the fireless cooker. Strain and dilute with milk or cream.

Oatmeal Water

Mix two tablespoonfuls of oatmeal in a cupful of cold water until smooth. Add this to a quart of boiling water and boil for half an hour. Season with salt. Strain and serve either hot or cold.

Uncooked Oatmeal Water

Take a cupful of oatmeal, the juice and rinds of three lemons, cut thin, a cup of sugar, and put in a stone jug. Pour over three quarts of boiling water, and let it stand until the sugar is dissolved and it is cold. Then strain and chill.

Oatmeal and Cocoa

Take two thirds of a cup of fine oatmeal, three fourths of a cup of cocoa, one half cup of sugar, and pour over three quarts of boiling water. Stir well and set aside to cool. Strain and flavor with a teaspoonful of vanilla. Serve cold.

Oatmeal and Ginger

Mix three fourths of a cup of oatmeal, one fourth ounce of ground ginger, one fourth cup of brown sugar, and the grated rinds and juice of two lemons. Add two quarts of boiling water and boil for five minutes. When cool, strain, and serve.

Caudle

Boil for twenty minutes two tablespoonfuls of oatmeal in a quart of water. Put in a blade of mace and a bit of lemon peel. Stir frequently. Strain and sweeten, and season with nutmeg and a little lemon peel.

Cracker Gruel

Pour a cup of boiling water over four tablespoonfuls of cracker crumbs and bring to a boil. Add a cup of milk and season with salt. Serve hot.

Farina Gruel

To one cup of boiling water pour in slowly three tablespoonfuls of farina. Bring to a boil and put over boiling water and cook fifteen or twenty minutes. Then pour in one cup of milk

and cook fifteen minutes more. Season with one teaspoonful of salt, or sugar may be added if desired.

Cornmeal Gruel

Take two tablespoonfuls of cornmeal, mix with one tablespoonful of flour and a little salt. Dilute with water to make a thin paste. Stir into one and a half pints of boiling water, and cook in the fireless cooker overnight, or cook slowly for one hour on the stove. Serve with milk or cream.

Arrowroot Gruel

Mix one tablespoonful of arrowroot with a little cold water to make a thin paste. Then add a cup of boiling water and a cup of milk, and boil ten minutes. Season with salt.

Cornstarch Gruel

Mix a teaspoonful of cornstarch with a little cold water to a smooth paste. Scald a cup of milk and add the cornstarch. Stir until smooth and of the consistency of cream. Season with salt, or it may be sweetened and flavored with vanilla or nutmeg.

Sago Gruel

Wash and mix two tablespoonfuls of sago to a pint of boiling water, and cook gently until it thickens. Stir often while cooking. Season with salt, or with sugar and nutmeg.

Barley Water with Raisins

Boil a cupful of pearl barley with a handful of seeded raisins in two quarts of boiling water for three hours, or cook overnight in a fireless cooker. If cooked over the fire use a porcelain-lined kettle, and stir occasionally. Season with lemon juice and sugar.

Uncooked Barley Water

Wash two tablespoonfuls of pearl barley. Put in a quart jug with a tablespoonful of sugar, a pinch of salt, and a thin piece of lemon peel. Pour over a quart of boiling water, cork, and shake for a few minutes. Let stand overnight and it is then ready to use.

Toast Water

Toast either stale white or graham bread and cover with boiling water. Let stand until cold and serve with cream and sugar. A small piece of lemon peel may be added.

Tamarind Water

Put a teaspoonful of preserved tamarinds into a glass of ice-cold water. Stir well and serve.

Apple Water

Take six large apples and slice them, but do not peel, and pour over six cups of water. Add a quarter of a cup of sugar or honey and boil for ten minutes. Take from the fire and add the juice of one lemon. Strain and cool.

Lemon Water

Take two slices of lemon, leave the rind on one, and cover with a pint of boiling water. Cover and let stand for two hours.

Prune Water

Cook slowly for half an hour, one quarter of a pound of prunes and a thin strip of lemon peel, with three cupfuls of water. Boil for half an hour, and add the juice of half a lemon. Strain and sweeten to taste.

Currant Jelly Water

Stir a teaspoonful of currant jelly in a glass of water and add sugar to taste. When the sugar

and jelly are dissolved, serve. Any fruit jelly may be used in the same way.

Lime Water

Put into a glass bottle one cubic inch of un-slacked lime, and pour over it two quarts of boiling water. Stir well and let stand overnight. The next morning pour off very carefully the clear water, and bottle. Keep in a cool place. It should be served in milk or cream; one table-spoonful of lime water to a pint of milk.

Malt Tea

Cover one pint of ground malt with three pints of scalded water, not boiling. Steep for two hours and then strain. Add sugar or lemon juice to season. This is excellent for inflammatory fevers.

Slippery Elm Tea

Cover one teaspoonful of slippery elm bark with one cupful of boiling water. Let stand until cold; then strain and add lemon juice and sugar to taste. This is very healing for irritation of the throat.

Egg Tea

Beat the white and yolk of one egg separately. While beating the yolk add one level teaspoonful of sugar. When well beaten, mix, and add a cupful of boiling water. Season with nutmeg.

Flaxseed Tea

Cover an ounce of flaxseed and a bit of liquorice root with a pint of boiling water. Let it stand on the back of the stove for four or five hours. Do not boil. Strain through a jelly bag. This should be made fresh every day and is very soothing to the throat.

Cranberry Cordial

Boil a large tablespoonful of cornmeal or oatmeal with a small piece of lemon peel in two quarts of water. Mash a cupful of cranberries and mix with a cupful of water. Add to the oatmeal with enough sugar to sweeten and boil gently for fifteen minutes. Strain and serve cold.

Almond Cream

Peel and pound to a paste three dozen sweet almonds. Boil in two quarts of milk until soft, and then add one half pound of sugar and a tea-

spoonful of vanilla. When cool strain through a fine sieve. Put on ice until thoroughly chilled.

Fever Drink No. 1

Wash and dry one sprig of sage, two sprigs of balm, and a little sorrel. Put in a stone jug with one small lemon, peeled and sliced thin, with a small piece of the peel. Cover with three pints of boiling water. Add sugar to taste, and keep covered until cold. Strain.

Fever Drink No. 2

Squeeze the juice of two lemons into one quart of cold water and add one teaspoonful of cream of tartar. Stir well and use at once.

Castor Oil and Sarsaparilla

Put a little soda water into the bottom of a glass, add two tablespoonfuls of sarsaparilla syrup, then two tablespoonfuls of castor oil. Nearly fill the glass with soda water using the syphon, and drink at once. Orange juice may be used in place of the sarsaparilla.

Clam Broth

Scrub two dozen perfectly fresh clams, and add one half cup of boiling water, and steam until the

clams open. Strain off the juice very carefully and serve plain or with cream, or whipped cream. Season with salt.

Clam Phosphate

Put three tablespoonfuls of clam bouillon into a glass with a little cracked ice. Fill up with cold soda water, add a dash of phosphate, and a little salt. Decorate with a slice of lemon.

Clam Juice and Lemon

To four tablespoonfuls of clam juice add two dashes of lemon juice and a little celery salt. Fill up the glass with hot water.

Clam Juice and Ginger

Mix well two tablespoonfuls each of ginger syrup, cream, and clam juice. Add hot water and season with celery salt and salt.

Clam Juice and Tomato Catsup

Mix two tablespoonfuls of clam juice with one half tablespoonful of tomato catsup and a little cream. Add a small piece of butter and fill up the glass with hot water. A grating of nutmeg may be added.

Seaside Shake

Put into a glass three tablespoonfuls of clam juice and four tablespoonfuls of milk or cream. Fill up the glass with soda water. Stir well and season with salt and a little white pepper.

Oyster Broth

Chop the oysters and cook in the oyster liquor for a few minutes. Then add scalded milk and bring to the boiling point. Strain, and season with salt or celery salt if desired.

Quick Mutton Broth

Pour one pint of cold water over one pound of lean mutton, chopped very fine. Let stand until the water turns very red. Then simmer for ten minutes. Strain and season with salt. Serve hot with toasted crackers.

Orange and Egg

Add the beaten white of an egg to the juice of an orange. This makes a delicious drink for an invalid.

Syrups

“ Lucent syrops, tinct with cinnamon.”

Keats, *Eve of St. Agnes*.

Plain Syrup

To six pounds of sugar add one half gallon of water. Stir until sugar is dissolved and bring to boiling point. Strain through a flannel bag, and bottle for use.

Cherry Syrup No. 1

Put cherries into a wooden bowl and pound with potato masher to break the stones, then strain through a jelly bag. To each quart of juice add one pound of sugar. Stir until sugar is dissolved, then boil five minutes. Cool, and bottle.

Cherry Syrup No. 2

Soak eight ounces of wild cherry bark in one quart of cold distilled water for forty-eight hours. Strain, and add one pound of granulated sugar. Stir until sugar is dissolved and bottle.

Cocoa Syrup

Boil two cups of sugar in one cup of water for five minutes, and add one cup of cocoa which has

been rubbed to a smooth paste with one cup of water. Boil slowly for ten minutes. Add a pinch of salt. When thoroughly cool, bottle, and keep in ice box.

Lemon Syrup

Wash and wipe the lemons and squeeze out all the juice, and rub the yellow rind over some of the sugar. Measure the juice and allow six pounds of granulated sugar to every quart. Put the sugar in a porcelain kettle, add the stiffly beaten whites of two eggs, and dilute gradually with a quart of cold water. Stir until the sugar is dissolved and boil for fifteen or twenty minutes. Skim until perfectly clear. Add the strained juice of the lemons, cover, and boil ten minutes longer. Pour into bottles that have been well rinsed. Dip corks in sealing wax. This will keep indefinitely.

Currant Syrup

Mash the currants, put in a covered receptacle, and set in a warm place for four days. Strain through a jelly bag overnight, but do not squeeze. Measure, and to every pint of juice add two pounds of granulated sugar. Stir until the sugar is nearly dissolved, then heat in a double boiler

until the syrup is clear. When cool pour into small bottles, dip corks in sealing wax and keep in a dry, cool place. All syrups should be made in a porcelain or granite kettle and stirred with a wooden spoon.

Chocolate Syrup

Dissolve one half pound of chocolate in two and one half quarts of water. Add eight and one half pounds of granulated sugar, and when dissolved boil for five minutes. Strain while hot. When cold add four tablespoonfuls of vanilla and bottle.

Lemon Juice

To preserve lemon juice for future use it may be boiled down to half its bulk. This will keep indefinitely.

Grape Syrup

Make according to the recipe for currant syrup.

Strawberry Syrup No. 1

Dissolve two pounds of sugar in one pint of water in a porcelain kettle. Boil and skim until clear. Mash ripe strawberries and strain through a jelly bag. Put the syrup over the fire again,

and boil rapidly until a ball is formed in cold water, then add two pints and a half of the strawberry juice. Let it once more come to a boil, skim, and seal in sterilized jars.

Strawberry Syrup No. 2

Mix one half ounce of tartaric acid, one half ounce of essence of strawberry, and two quarts of plain syrup. Color with tincture of solferino. Stir well together and bottle.

Pineapple Syrup No. 1

Add gradually to the beaten white of one egg a pint of cold water. Put this with three pounds of granulated sugar in a porcelain kettle, boil, and skim until clear. Cool. Grate enough pineapples to make three quarts of juice. Strain carefully. Boil the sugar syrup again for ten minutes, and add slowly the pineapple juice. Let it come to a boil, skim, and when thoroughly cold, bottle, cork, and seal with paraffin or sealing wax.

Pineapple Syrup No. 2

One half ounce essence of pineapple, one fourth ounce tartaric acid, and two quarts of plain syrup. Mix well and bottle.

Thrift Pineapple Syrup

When making jams or preserves save the parings and cores of pineapples. Wash well and chop fine, and use one whole pineapple as well. Cover with cold water and boil slowly for one hour. Strain through a jelly bag, and to each pint of juice add three quarters of a pound of sugar. Boil for ten minutes, skimming until perfectly clear. Fill hot sterilized jars to overflowing and seal.

Rose Syrup

Bring a quart of water to a boil and add one pound of rose leaves. Remove from the fire, cover, and let stand overnight. In the morning strain through a jelly bag, and boil in a double boiler with four pounds of granulated sugar until syrup is clear. Cool and bottle.

Violet Syrup

Violet syrup is made according to the recipe for rose syrup, using only the violet petals.

Sarsaparilla Syrup

Put three tablespoonfuls of sarsaparilla extract into a gallon jug and fill up with plain syrup. Color with caramel.

Peach Syrup

Peel and mash five pounds of peaches, and cook slowly in one quart of cider vinegar and one quart of water. Add a small piece of cinnamon and one ounce of whole cloves tied in a piece of muslin. When the peaches are cooked to a soft pulp strain through a cheesecloth, and add two and one half pounds of sugar and cook twenty minutes. Pour at once into sterilized jars and seal. The pulp may be made into peach butter.

Mint Syrup

Put a handful of mint leaves in a bowl and sprinkle with two tablespoonfuls of sugar. Bruise well and add one half pint of water to dissolve the sugar. Strain through cheesecloth, and add one pint strained honey, two teaspoonfuls of extract of vanilla, and two quarts of plain syrup. Bottle for use. This may be made into a delicious milk shake by putting two tablespoonfuls of the syrup in a glass, and adding enough milk to fill the glass, and an egg may be added to make an egg shake.

Blackberry Extract

To five quarts of blackberry juice, add ten pounds of sugar, five ounces powdered cinnamon,

and two and one quarter ounces of mace. Stir until sugar is dissolved. Strain through a flannel bag, and bottle for use.

Blackberry Syrup

Make according to the recipe for raspberry syrup.

Raspberry Syrup No. 1

Mash four quarts of red raspberries, and add one and one half pints of water, and boil for five minutes. Strain through a jelly bag. To four cups of juice add one cup of sugar. Put only half the juice with all the sugar, and boil for five minutes, then add the rest of the juice, and bring to the boiling point. Skim thoroughly and pour into sterilized jars to overflowing, and seal tightly.

Raspberry Syrup No. 2.

One half ounce essence of raspberry, three fourths of an ounce of tartaric acid, and four quarts of plain syrup.

Orange Syrup No. 1.

Grate the rind of six oranges and of one lemon, and add to the juice of one dozen oranges and two lemons, and let stand overnight. In the morning take six pounds of sugar and six quarts of water,

and after the sugar is dissolved boil for twenty minutes. Skim. When cool add the strained orange and lemon juice. Boil again for ten minutes, and pour into sterilized bottles. Dip corks in sealing wax.

Orange Syrup No. 2.

Add two ounces tincture of orange peel to one pint of plain syrup. Mix well, and bottle.

Lemon Syrup No. 1.

Grate the rinds of six lemons, and add to the juice of twelve lemons, and let stand overnight. Make a syrup of six pounds of sugar and six quarts of boiling water. Boil for twenty minutes, and when cool, add the strained lemon juice. Bottle and seal. Serve with an equal quantity of cold water.

Lemon Syrup No. 2.

Make a thick syrup by boiling two pounds of loaf sugar with one and one half cups of water. Add the juice of four lemons and one half ounce of citric acid, and bottle.

Lemon Syrup No. 3

Take off the rind of one lemon in thin fine strips, and place them in a jug. Remove the whole of

the white pith, slice the lemon thinly, put it into the jug with one pound of loaf sugar and one half an ounce of tartaric acid. Pour in one pint of boiling water, and stir until the sugar is dissolved. When quite cold, strain the syrup into a bottle and cork tightly. A pleasant drink may be made by adding one part of this syrup to six parts of water.

Orgeat Syrup

Blanch one half pound of sweet almonds, and twelve bitter almonds. Pound to a paste, adding one half cup of orange flower water gradually to prevent them from oiling. Dilute with four cups of water and add one half cup of sugar. Stir until the sugar is dissolved. Strain and bottle. This syrup does not keep well, and must be used quickly.

Vanilla Syrup

Add one quarter of an ounce of vanilla extract to two quarts of plain syrup. Mix well and bottle.

Clove Syrup

Add one teaspoonful of quintessence of cloves to a quart of plain syrup. Mix well and bottle.

Banana Syrup

One half ounce of essence of banana, two quarts of plain syrup, and a few drops of lemon extract. Mix well and bottle.

Maple Syrup

Dissolve five pounds of maple syrup, and one pound of glucose in one quart of water. Bring to a boil and color with caramel. Keep in bottles.

To serve, put four tablespoonfuls of the syrup into a tall glass, add the same amount of cream, and fill up the glass with carbonated water. A grating of nutmeg may be added.

Soda Syrup

Mix three pounds of granulated sugar and one and one half ounces of tartaric acid. Stir until dissolved in one quart of hot water. Beat the whites of three eggs and add to the syrup when it is thoroughly cold. Stir well and pour into bottles. To serve, add two tablespoonfuls of the mixture to a glass of water, and stir in a quarter of a teaspoonful of bicarbonate of soda.

Caramel

Put one pound of white sugar in an iron kettle, and burn until it is dark red and thick. Remove from the fire and add a little hot water and bottle for use.

Sundaes

“ I always thought cold victual nice;—
My choice would be vanilla ice.”

Oliver Wendell Holmes, *Contentment*.

The Roslyn

Into a sherbet glass place a ladleful of ice cream. Pour over strawberry syrup and two spoonfuls of chopped walnuts. Add one spoonful of whipped cream and a cherry.

The Mansfield

Mix two tablespoonfuls of chocolate syrup with one tablespoonful of malted milk. Put a ladleful of chocolate, or vanilla ice cream into a suitable glass, and pour over the syrup.

The Woodward

Mix two tablespoonfuls of chocolate syrup with one tablespoonful of grapenuts (the breakfast food). Pour over vanilla ice cream and decorate with a cherry.

The Victor

Place a ladleful of chocolate ice cream in a suitable dish, and add whipped cream mixed with a spoonful of chopped nuts. Decorate with a cherry.

The Marblehead

Put a small spoonful of chocolate ice cream in a sundae glass, pour over two tablespoonfuls of chocolate syrup and a little shredded cocoanut. Add vanilla ice cream to cover, and decorate with a cherry.

The Rosedale

Place a ladleful of chocolate ice cream in a sherbet glass, and pour over grated pineapple. Add a spoonful of whipped cream, and decorate with a cherry or chopped walnuts.

The Lucerne

Put a ladleful of vanilla ice cream into a sherbet glass. Pour over a rich coffee syrup, and decorate with whipped cream.

The Elmwood

Put a ladleful of vanilla ice cream into a sundae glass, and pour over four tablespoonfuls of maple syrup. Add chopped walnuts and whipped cream.

The Richelieu

Place a ladleful of vanilla ice cream in a suitable dish and pour over one tablespoonful of grated

pineapple and two tablespoonfuls of maple syrup. Sprinkle a little crushed maple sugar on the top.

The Longacre

Take a ladleful of vanilla ice cream, make a hollow in the center, and fill with peanut butter. Turn into a sherbet glass and pour over marshmallow cream. Dust with nutmeg.

The Pontiac

Mix two level tablespoonfuls of peanut butter with enough plain syrup to the consistency of cream, and pour over a ladleful of vanilla ice cream. Add a ladleful of rich chocolate syrup and a spoonful of whipped cream. Decorate with a cherry.

The Oakland

Mix two tablespoonfuls of orgeat syrup with two tablespoonfuls of shredded cocoanut. Pour over a dishful of vanilla ice cream and decorate with a blanched almond.

The Aberdeen

Put a ladleful of vanilla ice cream into a sherbet glass, pour over two tablespoonfuls of maple syrup and a spoonful of toasted cornflakes.

The Cheshire

Place a ladleful of strawberry ice cream in a sundae glass, and cover with crushed strawberries. A little whipped cream and a whole strawberry may be added.

The Selkirk

Pour two tablespoonfuls of mint syrup over a ladleful of vanilla or strawberry ice cream. Decorate with a sprig of mint.

The Van Cortlandt

Mix in a sherbet glass, two tablespoonfuls of vanilla syrup, and two tablespoonfuls of crushed strawberries. Add a little shaved ice and decorate with a spoonful of whipped cream.

The Flanders

Pour over vanilla ice cream a ladleful of crushed strawberries or raspberries. Cover with whipped cream and put over all a spoonful of chopped nuts.

The Calumet

Over a dishful of strawberry ice cream, pour two tablespoonfuls of marshmallow cream. Add chopped walnuts and whipped cream. Decorate with a strawberry.

The Brevoort

Put a ladleful of vanilla ice cream in a sundae dish. Add one half teaspoonful of malted milk and cover with grape juice. Add whipped cream and a few grapes.

The Grosvenor

Place a ladleful of vanilla ice cream in a suitable dish, and cover with grape juice. Add whipped cream and a spoonful of chopped nuts.

The Hawthorne

Put a ladleful of vanilla ice cream into a dish and cover with sliced peaches. Add whipped cream and chopped pecan nuts. Serve with a sweet cracker.

The Montrose

Put a layer of sliced peaches and a layer of vanilla ice cream into a sundae glass. Add a spoonful of whipped cream, decorate with a cherry, and pour over all fresh cherry juice or cherry syrup.

The Alexandria

Place two lady fingers on a plate, and cover with vanilla ice cream. On the ice cream put one lady

finger and pour over crushed peaches. Decorate with whipped cream.

The Ardsley

Put a ladleful of vanilla ice cream into a sundae glass. Add one tablespoonful of marshmallow cream, and cover with chocolate syrup. Put slices of banana around the edge of the glass, and decorate with whipped cream and chopped nuts.

The Essex

Pour four tablespoonfuls of raspberry syrup over a dishful of peach ice cream. A little whipped cream or marshmallow cream may be added.

The Hermitage

Mix one tablespoonful of chopped walnuts with three tablespoonfuls of maple syrup, and pour over a dishful of peach or vanilla ice cream.

The La Salle

Cover a ladleful of vanilla ice cream with crushed cherries, and add marshmallow cream. Decorate with a cherry.

The Parkside

Put into a sherbet glass enough crushed cherries to nearly fill glass. Add whipped cream or marshmallow cream, and sprinkle with cocoanut.

The Bellmore

Put a ladleful of vanilla ice cream in a sundae glass. Cover with orange syrup and whipped cream. Decorate with pieces of orange.

The Shoreham

Cover vanilla ice cream with a mixture of finely cut orange, pineapple, and cherry. Add whipped cream and chopped English walnuts.

The Normandy

Mash a small banana, and put a layer in a dish with a layer of vanilla ice cream. Add whipped cream, and decorate with a cherry.

The Berkeley

Fill sherbet glass nearly full of pineapple ice, and pour over two tablespoonfuls of shredded pineapple.

The Devon

Put a slice of pineapple in the center of a plate, cover with vanilla ice cream, and add whipped cream. Decorate with a cherry.

The Torquay

Place a ladleful of pineapple sherbert in a glass, and pour over crushed strawberries. Add whipped cream and a whole strawberry.

The Stamford

Put a ladleful of vanilla ice cream into a sundae glass and pour over apricot syrup. Add marshmallow cream and chopped nuts.

The Iroquois

Mix candied ginger, cut in small pieces, with two tablespoonfuls of vanilla syrup. Pour over vanilla ice cream, and add a little cinnamon.

The España

Place a ladleful of vanilla ice cream in a sherbet glass. Cover with chopped figs and a large spoonful of whipped cream. Decorate with a cherry and serve with a Nabisco cracker.

The Willard

Shake together one egg, a tablespoonful of rich cream, two tablespoonfuls of strawberry syrup, and a little cracked ice. Put a ladleful of vanilla ice cream in a suitable glass. Cover with chopped cherries and pour over the egg syrup.

The Chatham

Put a ladleful of vanilla ice cream in a glass. Cover with chopped pecans, and pour over cocoa syrup. Add whipped cream.

The Wellington

Mix chopped walnuts with marshmallow cream, and pour over any flavored ice cream.

The Algonquin

Mix together chopped figs, dates, nuts, and maple syrup, and pour over vanilla ice cream.

The Woodstock

Pour hot chocolate syrup over vanilla ice cream. Add chopped walnuts.

The Brookside

Pour hot maple syrup over vanilla ice cream. Add chopped nuts.

The Wentworth

Split a banana in two. Put a ladleful of vanilla ice cream in the center, and pour over cherry syrup. Add chopped nuts.

The Newcastle

Mix one tablespoonful of orange marmalade to two tablespoonfuls of marshmallow cream, and pour over vanilla ice cream.

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