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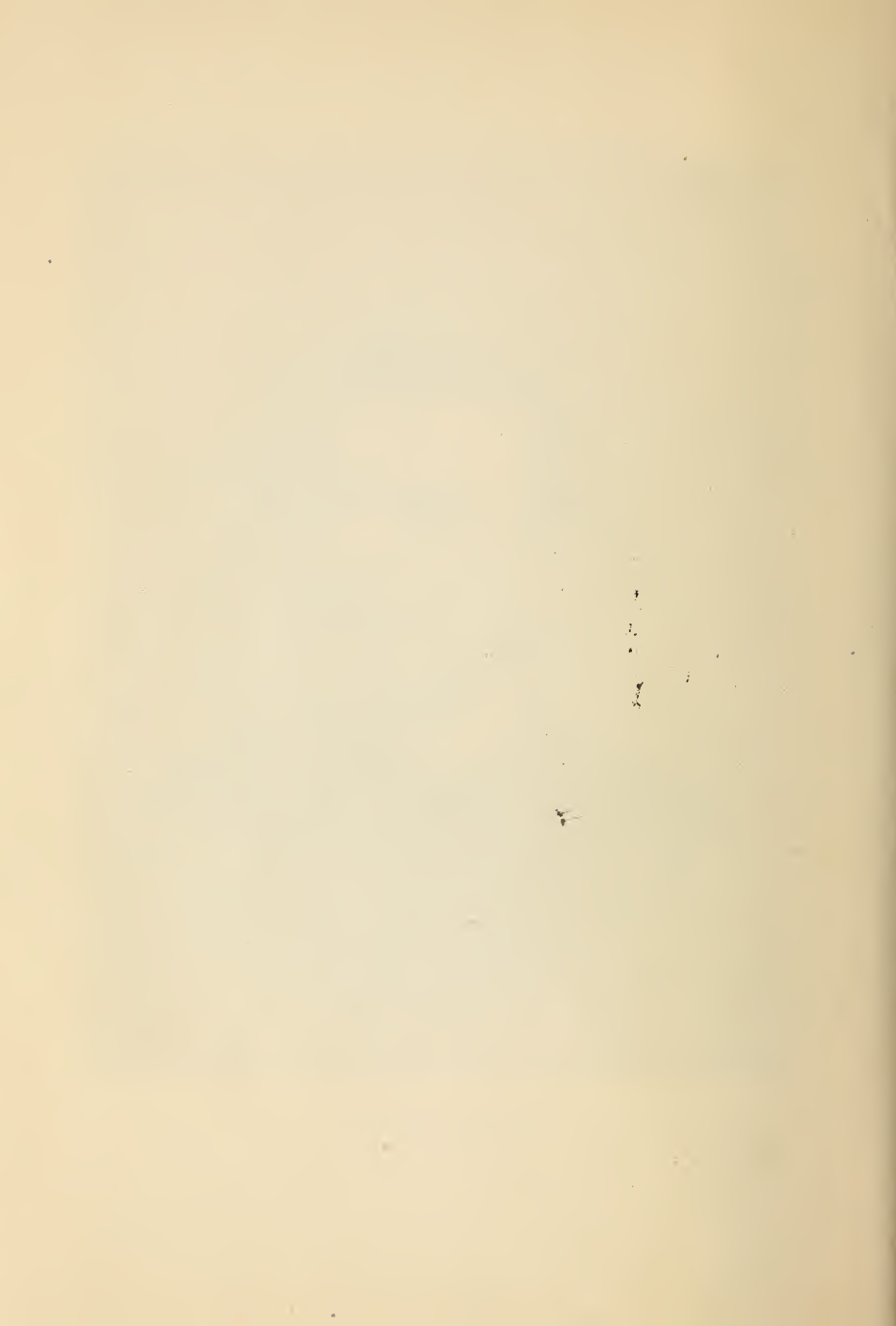








JOSEPH L. HAYWOOD,
Mixologist.



MIXOLOGY;

THE ART OF PREPARING
ALL KINDS OF DRINKS.

“An All Right Book.”

COMPREHENSIVE, SIMPLIFIED, UP-TO-DATE.

BY JOSEPH L. HAYWOOD,
Mixologist.

PRICE, \$1.00.

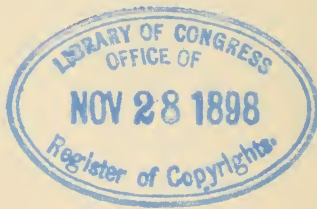
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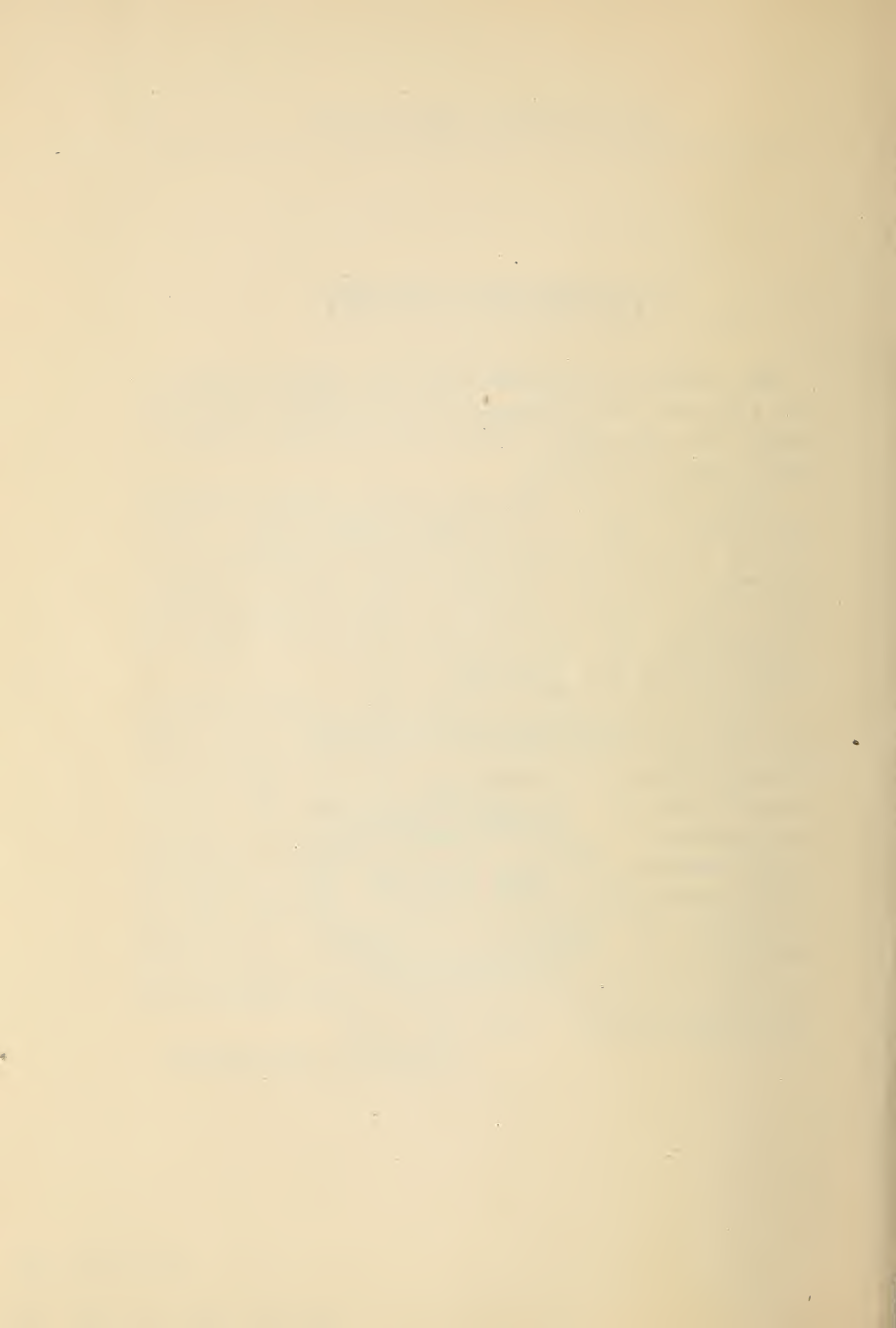
INTRODUCTORY.

Dear Reader—In presenting this little volume to your notice, I beg your kind indulgence for any mistakes I may have made in the composition of this work, knowing, of course, it will be subject to criticism.

I do not know it all; none of us do, but I flatter myself that this product of mine on "Mixology" reveals a little. "I warrant ye," from time immemorial men have indulged in some particular social drink, according to the custom or mannerisms of their respective countries. We, the people of these United States have more or less penchant for having our drinks mixed; hence, "Mixology."

Whether it is advisable to refrain from all gratification of our appetites, or to continue the same as we have been doing, it is not my province to determine. I refer that question to the moralist; I merely contend that the desire for "liquid refreshments" is universal. Therefore, the mixologist who concocts his beverages in a tasteful and artistic manner is a genuine public benefactor, providing he uses wholesome ingredients in the compounding thereof. This is precisely my object in introducing "Mixology" to the trade, and all those who are interested in the art and who can appreciate a good drink when it is made right (and it cannot be made otherwise if the instructions found herein are complied with) will find much help in this little book. Very truly yours,

JOSEPH L. HAYWOOD.



SUGGESTIONS TO MIXOLOGISTS.

Clean the top of bar first, then remove everything from underneath and place on top of bar. Scrub your work-bench and boxes, wash your glasses with salt.

Fill up all your liquor bottles. Get your cracked ice ready. Have ice water made, in case a customer comes in; this is one of the first things that should be attended to when the bar is opened.

In mixing drinks, do not let one flavor predominate too much over the others; that is the great secret of mixing. And let me say right here, the less angostura, or other bitters you use in your drinks the better the drinks; one or two drops is sufficient for a cocktail of any kind. To insure correct proportions, always use a jigger in measuring. Serve all drinks in their respective glasses—that is to say, serve port wine in a port glass, claret in a claret glass, champagne in a champagne glass, etc.

To make rock syrup take 5 lbs. of granulated sugar, one gallon of water; boil one hour; reduce if too thick; let it cool well before using.

Always keep yourself looking neat and clean back of the bar, as appearances go a great ways.

In the absence of fresh fruit you may use canned fruit to good advantage. Use the juice for flavoring sours, punches, lemonades, etc.

A customer who takes his drinks plain will appreciate fruit more than one who drinks fancy decoctions. Fruit is very nourishing and healing to the stomach.

Always be doing something, or thinking of something to do when on duty.

Your back bar and bottles should be wiped off every day to keep down the accumulation of dust.

In buying glassware choose white as it looks much better when polished up.

Never ask customers unnecessary questions, it is very annoying, to say the least.

Use tacks or shot to clean bottles.

Peel all lemons you intend to squeeze; use peel for flavoring.

Never throw a customer's change at him. Lay it down quietly and politely before him, with thanks.

In mixing all beverages containing carbonated waters such as Tom Collins, soda cocktails or Rickeys, we recommend Krause's Seltzer and Soda as being the acme of purity.

I do not wish to pose as a reformer, but I do not think it looks nice to smoke or chew back of the bar.

One of the great secrets of success in business is to give the customer the same to-day you gave him yesterday, i. e., the same quality and quantity.

Always let the customer think he knows more than you do.

Avoid religious and political discussions.

Keep damp sponge in cigar case in winter.

Soak corks before using.

Be polite to everybody. Say "thank you," on receiving payment from a customer; it does not cost anything and can't help but create a good impression.

Never let customers think you are listening to their conversation, unless you know it is agreeable to them. Keep doing something all the time, then you will get credit for being industrious.

PLAIN AND FANCY DRINKS.

Ambassador Bayard.

Large glass full fine ice, one-fifth Cognac brandy, one-fifth Benedictine, one-fifth Curacao, one-fifth Chartreuse, one-fifth Maraschino; shake well; strain into fancy glass; one drop an-gostura on top; serve with cherry.

Bottled Sunshine.

Mix in punch bowl. One bottle sauterne, one bottle oporto, one pint sherry, a sprig of verbena, one lemon squeezed, one orange, one-half pint Cognac brandy, poney of benedictine, large lump of ice; sweeten to taste; stir well; dress with fruit; serve in fancy glasses.

Blue Blazer.

One wine glass whiskey, one wine glass hot water, two large pewter mugs; mix water and whiskey together; set on fire; pour from one mug to the other a number of times; while burning then add one lump of sugar; squeeze lemon on top; serve in bar glass.

Burnt Brandy and Peach.

Small glass. One tablespoon burnt sugar; one drink brandy, three slices dried peaches in glass; fill up with hot water; stir; serve.

Brandy Scaffa.

Sherry glass. Two spoonsful raspberry syrup, one spoonful maraschino, two dashes bitters, one jigger brandy; keep liqu-ers from blending.

Bishop.

Large glass. Large spoonful sugar, juice of lemon, juice of orange, one glass port, one-half glass of Santa Cruz, cracked ice; shake well; dress with fruit; serve with spoon or straw.

John Collins.

One-half lime or lemon, spoonful of sugar, one drink Hol-land gin, a little cracked ice; fill up with bottle of Krause s soda; stir; serve; drink immediately in order to get full aroma of the drink.

Tom Collins.

One-half lemon squeezed in glass, a little sugar on a bar-
spoon, a drink of Tom gin; mix well with Krause seltzer; two
lumps ice; fill up with soda or seltzer; drink while foaming.

Frappe de Frost Absinthe.

Fill mixing glass full of cracked ice; one squirt gum, one
and one-half jiggers of absinthe; shake well; strain into cock-
tail glass; dash of anisette on top.

Horse's Neck.

Pare a good-sized lemon so that the peel will fit snugly all
in one piece in a large bar glass so as to form a cavity; fill
same with fine ice; put in a good-sized drink of brandy or
whiskey; fill up glass with imported ginger ale to suit; stir
slightly; serve.

Hickeys Favorite.

Tall, thin glass. Two lumps of ice; squeeze one-half lemon
in glass, a squirt of absinthe, a squirt of curacao, a good drink
of whiskey, gin, or brandy; fill up with Krause's syphon soda;
stir; serve.

Haywood's Pousee Cafe.

Sherry glass. One-sixth raspberry syrup, one-sixth curacao
(yellow), one-sixth benedictine, one-sixth chartreuse (green),
one-sixth maraschino, one-sixth Cognac brandy, angostura
bitters, one drop on top; set fire to brandy; squeeze lemon or
orange peel on top while burning, which will produce a nice
effect.

N. B. Be careful the colors do not blend.

Hobson's Choice.

Large bar glass one-half full of ice, two squirts of syrup, one
squirt of curacao, two squirts of orange bitters, one squirt of
absinthe, one squirt of St. Croix, one jigger of whiskey, one
squirt of kimmel; stir, strain, serve; squeeze lemon peel on
top; dress with a little fruit or maraschino cherry.

High Ball.

Medium sized glass. A little lemon juice, a little cracked
ice, a good drink of whiskey; fill up with seltzer; stir slightly;
serve.

Brandy, Holland gin, Tom gin, or Scotch whiskey are used
also in making High Balls.

Hot Scotch—Fancy.

Two lumps of sugar dissolved with hot water, one drink Scotch whiskey, a little claret; mix well; squeeze lemon peel on top; small spoon in glass.

Haywood's Delight.

Two limes squeezed, a little sugar, a little seltzer; mix this; one pony benedictine, one squirt Jamaica rum, one squirt curacao, cracked ice; fill up with claret wine; shake a little; dress, orange, lemon, banana slices, grapes or berries in season; spoon, straws.

Lallah Coolah.

Make up a nice apollinaris lemonade, float a good-sized drink of whiskey on top; dress with plenty of fruit; serve with straw. A very cooling beverage on a hot day.

Locomotive.

Large glass. Yolk of one egg, one spoonful honey, one wine glass claret, two spoonsful of curacao; mix well and put in sauce pan until it comes to a boil; put in a few cloves, nutmeg, and serve.

Nerve Food.

Long glass. One fresh egg, a little sugar; mix this; one-third sherry, one-third port, one-third brandy; fill up with cracked ice; pour in good milk to fill glass; shake well, strain, serve: nutmeg or lemon oil on top.

Pousse Cafe.

Sherry glass. One-fifth raspberry syrup, one-fifth maraschino, one-fifth curacao (green), one-fifth chartreuse (yellow), one-fifth Cognac brandy; each cordial to be dropped from end of spoon to prevent intermingling; each liquer should show separately. It requires a little patience and skill to make this drink effectively. This is a great French drink.

Pousse l'Amour.

Sherry glass. One-third maraschino, yolk of one egg, one-third curacao, one-third Cognac brandy; keep each separate.

President McKinley.

[For a Couple.]

Large glass. Two eggs, yolks only, two jiggers Cognac, two squirts vermouth, two squirts maraschino, two squirts benedictine, two squirts curacao, one squirt orange bitters;

fill up glass with cracked ice; shake well; beat up the whites of eggs with a little sugar until they become quite stiff; place on top of your drinks which you have strained into two fancy glasses.

Ready Relief.

The white of an egg, a little sugar, a little lemon juice, a little ice, a little Santa Cruz rum, a squirt of absinthe, a squirt of curocao; shake well, strain, serve fancy glass.

Rejuvenator

For What Ails You.

Large bar glass. One tablespoonful sugar, two dashes of bitters, three dashes of lemon, two dashes of absinthe, one jigger brandy, one fresh egg; fill up with cracked ice; shake well, strain into large glass, fill up with Krause's seltzer, serve.

Rickeys.

Medium sized glass. One lime squeezed in bottom of glass; throw in the pulp of half; two lumps of ice, spoon in glass; pass bottle and small bar glass to customer who will help himself; pour in on top of lime juice; fill up with Krause's seltzer, stirring the while; use rye whiskey, Scotch, Tom gin, or Holland in making.

Rosey Posey.

Large bar glass one-half full of shaved ice, one egg, spoonful of sugar, two squirts of bitters, one drink of brandy; shake up well, strain into tall, thin glass; fill up with ginger ale; stir, serve.

Satinas Pousse Cafe.

Pousse café glass. One-third maraschino, one-third curacao, one-third brandy; drop a little bitters in centre of drink, serve.

Soda Nectar.

Large glass. Spoonful sugar, juice of one lemon, one-half wine glass port wine, one bottle soda water; stir, serve at once.

Snowball.

Large bar glass. One egg beaten well with sugar then a bottle of good ginger ale is added, stirring briskly the while. You can add a little whiskey to this drink if your customer wishes it.

N. B. We can recommend Krause's metropole ginger ale as being A No. 1.

San Diego.

Large bar glass. Juice of one lime or lemon, a little sugar, yolk of one egg, put cracked ice in glass; one drink of absinthe, two dashes maraschino, one drink of vermouth, one squirt of benedictine; shake this well, strain into fancy glass; beat up white of egg so as to form snow; put on top of drink; serve with straw and spoon.

Sweet Rosie O'Grady.

Large bar glass. Juice of one-half lemon, juice of one-half of orange, a little sugar; mix well; one squirt of curacao, two squirts of benedictine, one squirt of chartreuse, one squirt of raspberry syrup, one jigger whiskey; make it Irish, please; shake well; dress with ice cream and fruit; serve with spoon and straws.

Sunday Star.

Party of Four.

Large bar glass. Juice of two lemons, two spoonfuls sugar, a little seltzer (Krause's), one glass brandy, one-half glass benedictine, two eggs (use the whites only), shake exceedingly well; strain into four stem glasses; fill up with sparkling wine (foreign or domestic), stir slightly; serve slice of orange on side.

N. B. This drink is very fine when made right.

Shandy Gaff.

Large bar glass. Mix half Bass ale, mix half ginger ale (Krause's), lump of ice; serve.

Stone Wall.

Use small bar glass. One drink brandy, a little ice; fill up with Krause's carbonated water, serve.

Tom and Jerry.

Large punch bowl. Take the whites of fifteen eggs, beat until thick and very light; beat the yolks separately until thin as liquid, then mix both whites and yolks together with soft sugar until it becomes a stiff batter; it is now ready for use. Place a small glass of ale on top, will keep mixture from getting hard.

How to Serve Tom and Jerry.

Use small bar glass or china mug. One good tablespoonful the batter, fill wine glass one-third full Santa Cruz rum, two-

thirds full whiskey; fill up mug with boiling water, stirring the while; nutmeg on top, serve.

Trinity Chimes.

Large bar glass two-thirds full of ice, one squirt of syrup, one squirt of vermouth, one squirt of orange bitters, one squirt of absinthe, one squirt of benedictine, one drink of gin; stir, strain, serve fancy stem glass; use cherry if you wish.

Jersey Rod and Gun.

Small bar glass. One jigger apple jack, one-half jigger good brandy, one spoonful sugar; fill up glass with hot water, nutmeg; stir, serve.

Knocker.

Medium bar glass. Three squirts lemon, one jigger Santa Cruz, one jigger brandy, one jigger apple jack, cracked ice; stir, serve.

Whiskey Dip.

Small glass one-half full Scotch whiskey, barspoon pineapple syrup, cracked ice, slice of orange; stir, serve with small spoon.

Cape May Dipsey.

Small glass. One spoonful rum, three pieces orange peel, two dashes syrup, cracked ice, squirt of seltzer; stir, serve.

Young Love's Dream.

[For a Couple.]

Mixing glass, extra size. Yolks of two eggs, one lemon squeezed, one spoonful sugar, one drink good whiskey, one-half jigger benedictine, one-half jigger maraschino, one-half jigger curacao, one dash calisaya; fill up with cracked ice; put in pony glass; cream; shake well; strain into fancy glasses; beat up the whites of eggs with a little sugar; place on drink; after straining squeeze orange peel on top.

Forest Park.

Long glass. Lime juice, seltzer and sugar (spoonful); mix well; one-third claret, one-third Santa Cruz, one-third brandy; fill up with cracked ice; shake; dress with fruits in season; serve with straw and spoon.

Diarrhoea Mixture.

Small glass. One pony brandy, one spoonful sugar; burn both in saucer or cup; have some slices of dried peaches in

glass; pour the burning liquid over them; a squirt of ginger, a little nutmeg on top; stir. Sure cure. If too strong reduce.

Rhine Wine—Seltzer.

Half wine, half seltzer.

Milk and Seltzer.

One-half milk, one-half seltzer. Always put seltzer in glass first.

Philly.

Use small bar glass. One teaspoon of sugar, one pony glass of brandy, one tablespoon of raspberry syrup, one pony glass of St. Croix rum, a few slices of lemon peel on top, cracked ice; stir and serve.

Joe's Mixture.

Use small bar glass. Small piece of apple, one teaspoon of curacao, one teaspoon of pineapple syrup, one tablespoon of brandy, one tablespoon of gin, cracked ice; fill up with water and serve.

BOWLS.

Brown Stout Bowl.

One-half dozen lemons cut in slices; place in large bowl; one pint sherry, two quarts of stout, one pint of ale; nutmeg grated on top; surround bowl with ice and serve.

Champagne Bowl.

One nice pineapple pared and cut in slices; place in punch bowl; one pound sugar sprinkled over the pineapple, squeeze one lemon and one orange in also; let this stand for some hours covered, then you may add three bottles white wine, three bottles of champagne, one syphon seltzer; dress with fruit in season.

Delaware Peach Bowl.

Peel one-quarter of a peck of nice, firm peaches, cut into sections or quarters, remove pits, place peaches in large bowl, cover well with sugar, let this rest for about one-half a day then add two bottles of Hockheimer or any good white wine; surround bowl with cracked ice and add before serving a bottle of Mumm's and syphon of Krause seltzer.

Sillabub Bowl.

One pint of cream, one bottle sauterne wine, one-half pound sugar, the juice of a lemon, some grated lemon peel; mix this well until it gets thick; ice and serve. This is a good after-dinner.

Badminton Bowl.

Medium sized cucumber cut in slices in punch bowl, one-half pound sugar, a little nutmeg grated on top, bottle of Rhine wine or claret; stir well; add syphon of Krause seltzer and ice; ready to serve.

COCKTAILS.

Gin Cocktail.

Use small bar glass. Three dashes of gum syrup, two dashes of angostura bitters, two dashes of curacoa, one wine glass of gin; fill one-third of fine ice, stir with spoon, strain in a glass, twist shred of lemon peel over the cocktail, let the peel rest on the glass, and serve.

Whiskey Cocktail.

Make the same as Gin Cocktail, using one wine glass of whiskey instead of gin.

Brandy Cocktail.

Make the same as Gin Cocktail, using one wine glass of brandy instead of gin.

Fancy Brandy Cocktail.

Make the same as Gin Cocktail, using one wine glass of brandy instead of gin; but moisten the glass with lemon peel and dip it into sifted sugar.

Fancy Gin Cocktail.

Make the same as Fancy Brandy Cocktail, using one wine glass of gin instead of brandy, and proceed in the same way.

Japanese Cocktail.

Use small bar glass. One tablespoon of orgeat syrup, five dashes of angostura bitters, one glass of brandy, one shred of lemon peel; fill glass with one-third ice, stir well and serve like Gin Cocktail.

Champagne Cocktail.

One bottle of wine to six large glasses. Put in each glass one-half teaspoon of sugar, two dashes of angostura bitters, one-half glass of brandy, one piece of lemon peel; fill with wine, stir and serve.

N. B. Do not shake. See that the wine is well iced.

Soda Cocktail.

Use large bar glass. One teaspoon of sugar, three dashes of bitters, one teaspoon of brandy, one-third ice, one bottle of soda water; stir with spoon and serve while foaming.

Jersey Cocktail.

Use large bar glass. One teaspoon of sugar, two dashes of bitters, one teaspoon of brandy, one-third ice; fill up with cider, stir well, strain and serve.

Bottled Cocktails.

Fill quart bottle three-quarters full whiskey, one jigger curacoa, one jigger syrup, one-half jigger bitters, three dashes lemon; shake well; cut thin slices of lemon and orange peel, put in bottle and cork it. You may use any other liquor with the same good result.

Dewey Cocktail.

Two-thirds Scotch whiskey, one-third brandy, one squirt orange bitters, one squirt syrup, one-half jigger benedictine, glass full of ice; stir, strain, serve with cherry.

Mixology Cocktail.

Mixing goblet, fill same with cracked ice, one-half jigger vermouth, one-half jigger kummel, two squirts of absinthe, three squirts of syrup, one squirt of orange bitters, one squirt of maraschino; stir, strain, serve with cherry or olive.

Absinthe Cocktail.

Goblet fine ice, one squirt of angostura bitters, one squirt of orange bitters, two squirts of maraschino, one squirt of curacoa, one drink of absinthe; stir well, strain, serve.

Oyster Cocktail.

One-half dozen blue points, open with their liquor into a large glass, one dash tobasco sauce, one dash white vinegar, one pinch salt, one pinch cayenne pepper, one pinch black pepper; stir all well together. Worcestershire sauce may be used in the absence of tobasco.

Clam Cocktail.

Made same way only substitute little necks for oysters.

Imperial Cocktail.

Fill goblet fine ice, one jigger absinthe, one squirt chartreuse, one squirt orange bitters, one squirt curacoa; shake until it freezes; strain, drop a little creme de menthe in centre of glass and serve.

Martini Cocktail.

Goblet fine ice, one squirt of curacoa, one squirt of orange bitters, one-third jigger vermouth, two-thirds jigger Old Tom gin; stir, strain, serve; twist lemon peel on top maraschino cherry.

Manhattan Cocktail.

Goblet of fine ice, two squirts of syrup, two squirts of orange bitters, one squirt of absinthe, one-third jigger vermouth, two-thirds jigger whiskey, a squirt of curacoa; stir, strain, serve with maraschino cherry.

Coffee Cocktail.

Large glass one-half full ice, one drink port wine, one drink whiskey, one fresh egg, a little milk; shake well, strain, serve in cocktail glass, nutmeg on top.

Soda Cocktail.

Large glass. One spoonful sugar, two dashes bitters, a little ice, a piece lemon peel; fill up with lemon soda (Krause's), stir, serve.

COBBLERS.**Champagne Cobbler.**

Large bar glass. Lump of loaf sugar, fill glass with cracked ice nearly full, fill balance with champagne, stir gently the while; dress with fruit in season, dash of maraschino on top; serve spoon and straws.

Claret Cobbler.

Make same way as sherry cobbler, using claret instead.

Whiskey Cobbler.

Large glass. Two barspoonful sugar, three squirts rasp-

berry, two jiggers whiskey; fill up cracked ice, shake well, dress with fruit in season; serve spoon and straws.

Sherry Cobbler.

Use large bar glass. One tablespoon of sugar, two wine glasses of sherry, fill tumbler one-half with cracked ice, shake well, ornament with slice of lemon peel, orange, berries in season, and serve with straws.

Rhine Wine Cobbler.

Make the same as Sherry Cobbler, using Rhine wine instead of sherry.

Catawba Wine Cobbler.

Make the same as Sherry Cobbler, dissolving the sugar in one-half wine glass of water, using catawba wine instead of sherry.

California Wine Cobbler.

Make the same as Cherry Cobbler, using California wine instead of sherry.

CUPS.

Continental Claret Cup.

Large punch bowl. One-half wine glass maraschino, one-half wine glass chartreuse, one-half wine glass curacoa, one-half wine glass Jamaica rum, six lemons squeezed, three bottles claret, one bottle sauterne, two bottles apolinaris, some cucumber rind, sliced lemon, orange, pineapple, mint leaves, sugar to taste; add a few lumps of ice, stir well, serve.

Claret Cup.

[For 6 Persons.]

Use punch bowl. One quart bottle of claret, one-half pint of curocoa, one-half pint of brandy, juice of two lemons, one wine glass of vanilla syrup, one-half pint of water, slice or two of cucumber peel, one orange sliced, sweeten to taste with sugar, one block of ice, serve with ladle.

Champagne Cup.

Make the same way as Claret Cup, using champagne instead of claret.

Balaklava Nectar.

[For 15 Persons.]

Use large punch bowl. Peel two lemons and put peel in bowl; squeeze the lemon on them and add four tablespoons of sugar, press to extract the flavor, add two bottles of plain soda water, two bottles of champagne, two bottles of claret, stir, put in a block of ice, dress with fruit, and serve with ladle.

Rumfustian.

[For 8 Persons.]

Use large bowl. Twelve eggs, one pint of gin, one quart of ale, one bottle of sherry, one nutmeg grated, a thick stick of cinnamon (broken), twelve lumps of sugar and the peel of one lemon; beat the eggs to a froth in the ale, add the gin, boil the other ingredients with the sherry; mix, serve while hot. A pleasing drink.

Pineapple Julep Cup.

[For 5 Persons.]

Peel, slice, and cut up a pineapple in a bowl, add juice of two oranges, one gill of raspberry syrup, gill of mareschino, a wine glass of gin, one bottle of champagne or sparkling moselle, and cracked ice, ornament with fruit, and serve in champagne glasses.

CRUSTAS.**Gin Crusta.**

Use champagne glass. Peel half a lemon in one piece as thin as you can, dip in sifted sugar, place inside the glass to cover the bottom, put in small cracked ice, then pour in one-half glass of gin, two dashes of lemon juice, one teaspoonful of sugar, three dashes of angostura bitters, stir with spoon and serve.

Whiskey Crusta.

Make the same way as Gin Crusta, using whiskey instead of gin.

Brandy Crusta.

Make the same way as Gin Crusta, using Cognac brandy instead of gin.

EGG NOGGS.

Egg Nogg.—Ordinary.

Use large bar glass. One egg, one tablespoon of sugar, one wine glass of brandy, one-half wine glass St. Croix rum, one-half tumbler of milk; fill tumbler quarter full of cracked ice, shake well, and grate a little nutmeg on top.

Hot Egg Nogg.

Make like Ordinary Egg Nogg, using boiling water instead of ice.

A Bowl Egg Nogg for the Bar.

Use large punch bowl. One dozen eggs, one and one-half pounds of fine sugar, beaten together well, two quarts of brandy, one-half quart of St. Croix rum, one and one-half gallons milk; mix well, grate nutmeg, and ornament top with colored sugars, cool in tub of ice and serve.

Sherry Egg Nogg.

Use large bar glass. One egg, one tablespoon of sugar, one-half wine glass of brandy, one wine glass sherry, cracked ice, fill with milk, shake, grate nutmeg on top and serve.

Cider Egg Nogg.

Use large bar glass. One egg, one tablespoon of sugar, cracked ice, one-half wine glass of brandy; fill with cider, shake well and serve.

Common Sense Egg Nogg.

Large bar glass. Yolk of one egg, one barspoonful sugar, beat up well, add a little nutmeg, one-half drink brandy, one dash of rum, one-half drink Maderia, some cracked ice; fill up with milk, shake well, strain, serve.

FIXES.

Brandy Fix.

Use large bar glass. The juice of a lemon, one tablespoon of sugar, one tablespoon of pineapple syrup, one wine glass of brandy; fill the glass with ice, stir, ornament with fruit and berries and serve with straws.

Gin Fix.

Make the same as Brandy Fix, using one and one-half wine glasses of gin instead of brandy.

Whiskey Fix.

Make the same as Brandy Fix, using one wine glass of good whiskey instead of brandy.

St. Croix Rum Fix.

Make the same as Brandy Fix, using one wine glass of St. Croix rum instead of brandy.

Santa Cruz, same way.

FIZZES.

Gin Fizz.

Use large bar glass. One tablespoon of sugar, juice of half a lemon, one wine glass of gin; fill the glass with cracked ice and seltzer water, mix and strain, and serve foaming.

Whiskey Fizz.

Make the same as Gin Fizz, using one wine glass of whiskey instead of gin.

Brandy Fizz.

Make the same way as Gin Fizz, using a glass of brandy instead of gin.

Silver Fizz.

Use large bar glass. The white only of one egg, four dashes of lemon juice, one tablespoon of sugar, one wine glass of gin; fill glass half full of cracked ice, shake, strain into large bar glasses and fill with seltzer water; mix and serve quickly.

Violet Fizzerina.

One-half lemon squeezed, one-half orange squeezed, a little sugar, squirt Krauses's seltzer; stir well, some cracked ice, one drink gin, two squirts of creme de violet, a small glass cream, shake very well, strain and serve.

Golden Fizz.

It is made same way as Silver Fizz, only begin with yolk of egg.

Royal Fizz.

Make same way as Silver Fizz, but use whole egg in making your drink.

Cream Fizz.

Make same as other fizzes, only use a little cream and larger glass; fill up with Krause vichy.

FLIPS.

Sherry Flip.

Use large bar glass. One tablespoon of sugar, one egg, two wine glasses of sherry, one tablespoon of vanilla syrup; fill glass with ice, shake, strain, grate nutmeg on top and serve.

Brandy Flip.—Hot.

Use small bar glass. One teaspoon of sugar, one wine glass of brandy; fill tumbler one-half full of water, place toasted cracker on top, grate nutmeg on top and serve.

Brandy Flip—Cold.

Make the same as Sherry Flip, using a glass of brandy instead of sherry.

Manila Flip.

Use large bar glass. One tablespoon of sugar, two wine glasses of old ale, grate nutmeg and ginger root, beat up an egg, put on fire in saucpan till quite hot (but does not boil), add one-half glass of brandy, and serve in large thin bar glass.

Whiskey Flip.

Make same way as sherry only use whiskey instead.

JULEPS.

Mint Julep.

Use large bar glass. One tablespoon of sugar, one-half wine glass of water, a few sprigs of fresh mint, press them well in sugar and water to extract the flavor; take out the mint, add one and one-half glasses of Cognac brandy, add cracked ice, shake, put the sprigs of mint in the ice with stems downwards so that the leaves may be above; add slice of pineapple and

orange, dash of Jamaica rum, sift white sugar on top, and serve with straws.

Atlanta Ga , Mint Julip.

Mixing glass. Take three sprigs of fresh mint, put them in the glass, a little sugar, a little seltzer; mash well with spoon or muddler, then draw out mint, fill glass with cracked ice, a good drink Bourbon whiskey, shake well, dress with lemon, orange, pineapple, put two nice sprigs of mint down side of glass, serve with spoon and straws.

Rum Julep

Make the same way as Mint Julep, adding one and one-half glasses of St. Croix rum instead of brandy.

Gin Julep.

Make the same as Mint Julep, adding one and one-half glasses of gin instead of brandy.

Pineapple Julep

Make the same as Mint Julep, adding one tablespoon of pineapple syrup, and add two glasses of champagne or other sparkling wine instead of brandy.

Whiskey Julep.

Make the same as Mint Julep, adding one and one-half glasses of good rye whiskey instead of brandy.

LEMONADES.

Baseball Lemonade.

Large glass. One egg, one lemon squeezed, spoonful sugar, a little cracked ice, fill up with milk, shake very hard, serve.

Lemonade Plain.

Use large bar glass. Juice of half a lemon, one and one-half tablespoons of sugar, slice of orange, one wine glass of water; fill tumbler with ice, shake well, and serve with straws.

Fancy Lemonade.

Use large bar glass. Same ingredients as Plain Lemonade, adding one tablespoon of raspberry or strawberry syrup, and two or three dashes of port wine.

Sherry Lemonade.

Use large bar glass. One tablespoon of sugar, juice of half a lemon, one wine glass of sherry wine, cracked ice; shake, and serve with straws.

Port Wine Lemonade.

Make the same way as Sherry Lemonade, using port wine instead of sherry.

Claret Lemonade.

Make the same way as Sherry Lemonade, using claret instead of sherry.

Egg Lemonade.

Use large bar glass. One tablespoon of sugar, one egg, the juice of half a lemon, one wine glass of water, cracked ice, shake well, and serve with straws.

Hot Lemonade.

Use large bar glass. One tablespoon of sugar, juice of half a lemon; fill glass with boiling water, stir, and serve.

Orgeat Lemonade.

Use large bar glass. One-half wine glass of orgeat syrup, juice of half a lemon, cracked ice, balance with water; shake and dress with fruit and berries in season.

Orangeade.

Make the same way as Lemonade, using orange instead of lemon.

PUNCHES.

Rocky Mountain Punch.

[For 20 Persons.]

Large punch bowl. Five bottles champagne, one bottle Jamaica rum, one pint maraschino, six lemons squeezed, one-half pint carocoa, sugar to taste; mix all together; put a nice clear block of ice in bowl, dress with all fruit in season and colored rock candy; serve in fancy glasses. You may add a bottle of apollinaris.

Corbett Punch.

A bottle Cognac brandy, one-half pint peach brandy, one-

half pint Santa Cruz rum, one jigger benedictine; mix all in punch bowl, sugar to taste, large cake of ice; slices of orange, lemon, bananas and pineapples; spread some nice grapes around edge of bowl; serve in fancy glasses.

Hot Spiced Rum Punch.

Large glass one-half full boiling water, one lump sugar, one glass Jamaica rum, one squirt claret wine, a little butter, a few cloves, a roasted cracker on top; spoon in glass, stir.

Sullivan Punch.

Large bowl. Squeeze six lemons, one pound sugar, one pint St. Croix rum, one quart black tea, six bottles Mumm's wine; slice lemons, oranges and pineapple in bowl; serve with large cake of ice, fancy glasses.

Mulled Port Punch.

[For 12 People.]

Large punch bowl. Five quarts of port wine, two pounds of sugar, a handful of cloves, one grated nutmeg; place in saucepan on the fire until it comes to a boil, strain and serve with sliced orange and lemon.

Apple Punch.

Place in punch bowl slices of apples and lemons alternately; powder each layer with sifted sugar, pour over the fruit when the bowl is half full two bottles of claret wine, let it stand six hours in a cool place, then strain, put a piece of ice in and then it is ready to serve.

Milk Punch.

[For Parties.]

Large punch bowl. Eight quarts sweet milk, five lemons, two pounds sugar (lump); rub sugar well over the rinds of lemons and put the ingredients on the fire to gently heat; beat up the yolks of ten eggs in one pint of milk, stir in the eggs, add two quarts of Santa Cruz rum, one quart of whiskey, stir well; ice when cold, serve.

Romaine Punch.

Large bar glass. Juice of one orange, juice of one lemon, a little sugar, four dashes maraschino, four dashes benedictine, four dashes chartreuse, one jigger Cognac brandy, one squirt Santa Cruz; shake well with cracked ice, dress with fruit in season, serve with spoon and straws.

General Washington's Punch.

The juice of six lemons in a large bowl, a pound of sugar, a pint of Jamaica rum, a pint of brandy, one and one-half pints of black tea; add five or six bottles of champagne; mix this well; add some sliced oranges and pineapples, one large piece of ice, and serve.

Whiskey Punch.

Rub the rind of three lemons on seven ounces of sugar; put the sugar in a tureen; add one quart of boiling water and the juice of the fruit; this syrup is mixed with one pint or more of old Irish whiskey.

All Right Punch.

A half an ounce of tea is infused in one pint of boiling water; pour the tea through a hair-sieve upon one pound of sugar; squeeze the juice of five or six lemons, and mix all with three quarts of very good Bordeaux; heat without boiling, and serve in glasses. An elegant punch for sleighing parties.

Strawberry Punch

Two quarts of fine, ripe strawberries are mashed in a stone pot; add one bottle of Santa Cruz rum; tie it closely, and let it stand three days; stir once a day; strain and squeeze through canton flannel; now put one pound of granulated sugar in a bowl; press the juice of two lemons thereon; pour the rum over it, and add finally three quarts of boiling water; cover the bowl well, and do not serve before the punch is perfectly cold.

Cuban Punch

Pare off the peel of four blood oranges very thin; pour over it a glass of white wine; let soak for half a day in a well-covered tureen; strain the wine into a bowl; add two bottles of good Bordeaux, two bottles of Rhine or Moselle wine, and two bottles of champagne; sweeten to taste; mix all well, and serve in glasses.

Punch For a Cold Day.

A bottle of white wine, as much water, and four ounces of sugar are heated to the boiling point; the yolks of six eggs beaten into a thick foam, mixed with two wineglassfuls of arrack; serve in glass mugs.

United States Punch

In one and a fourth quarts of hot, strong tea dissolve one

pound of sugar; add the juice of six lemons, one pint of arrack, and one pint of port wine, one pint of good whiskey, heat up and serve.

Delaware Punch.

Rub lightly the peel of an orange on three-fourths pound of sugar; squeeze the juice of two oranges on it; pour one quart of boiling water over it; add a small pint of good old arrack, and a bottle of old Bordeaux—hot, but not boiling; mix all well, and serve.

Fruit Punch.

Rub the peel of three oranges on sugar; place the sugar in a pot; add the juice of six oranges and two lemons, one pound of lump sugar, one bottle of white wine, one quart of water; let all boil; pour it into a bowl, and add two bottles of white wine, and one and a half pints of arrack or rum.

Gen. Miles Punch.

In a small bowl put the thinly peeled and cut rind of half a lemon, and two and a half ounces of granulated sugar; add one-fourth quart of boiling water; let it stand for a quarter of an hour; add a bottle of champagne, and a gill of the best arrack; mix the fluids well and place the bowl on ice one or two hours.

Schley Punch.

A bottle of claret, a bottle of Rhine wine, and a bottle of port wine are heated with two pounds of sugar, until the sugar is dissolved; do not let it boil; meanwhile squeeze the juice of four lemons into a tureen, add half a bottle of fine arrack and the sweet mixture; stir well and serve.

Devil Punch.

Place on the stove a large enameled pot, in which, before, water had been boiling; lay on it two flat iron bars, and place on these two pounds of lump sugar; pour over the sugar a bottle of old Jamaica rum, and light it carefully with a burning paper, to let the melting sugar flow into the pot; when the flame goes out by itself, add three bottles of white wine, and one quart of black tea, the juice of one lemon and of one orange.

Fitzsimmons Punch.

Rub on three pounds of lump sugar the rind of one orange and one lemon; squeeze the juice of four lemons on the sugar;

boil in one and a half quarts of water until it becomes clear; add half a bottle of arrack, one bottle of Rhine wine, and one bottle of claret, and let the punch simmer for a while without letting it boil; then serve.

Home-Made Punch.

Dissolve four pounds of sugar in four quarts of hot water; heat this with four quarts of arrack, the juice of eight lemons, and a small piece of vanilla, cut in pieces, in an enameled pot to the boiling point; as soon as this is reached add three quarts of milk or cream, while constantly stirring. Take the vessel from the fire, tie a cloth over it, let it stand for two hours; filter, bottle, and keep it for future use, as it may be preserved for a very long time.

Judy Punch.

Rub the rind of three lemons on one pound of lump sugar; squeeze the juice of the fruit on it; add one quart of water and two bottles of Rhine wine; heat slowly to the boiling point; filter through canton flannel, and serve it hot.

Rhine Wine Family Punch.

Three dozen lemons are very thinly peeled; the rind is put in an enameled pot, three pounds of sugar added, and all is stirred for about half an hour; add five quarts of boiling water; stir until the sugar is dissolved; add to each three quarts one pint of the best Jamaica rum and one pint of brandy; bottle the punch, keep it in the cellar, and use it after the expiration of some weeks.

Whiskey Punch.

Use large bar glass. Juice of half a lemon, one wine glass of whiskey, one-quarter wine glass of Jamaica, one tablespoon of sugar, one-half wine glass of water, slice of orange; fill tumbler with cracked ice, shake well, dress top with orange, pineapple slice, and berries in season; serve with straws.

Brandy Punch

Make the same way as Whiskey Punch, using one wine glass of brandy instead of whiskey.

Gin Punch

Make the same way as Whiskey Punch, using one wine glass of gin instead of whiskey, and adding one tablespoon of raspberry syrup.

Hot Scotch Punch.

Use small bar glass. One-half wine glass of genuine Scotch whiskey; fill up with boiling water, add sugar to taste and some thin, yellow shavings of lemon peel; stir, and serve.

Irish Whiskey Punch.—No. 1.

Use large bar glass. Add sugar to taste, slice of lemon, pour on boiling water, and then add one wine glass of genuine Irish whiskey.

N. B.—This extracts the lemon flavor better than pouring the whiskey cold on the lemon.

Irish Whiskey Punch.—No. 2.

Use small bar glass. Sugar to taste, slice of lemon and a slice of thin yellow shavings of lemon, whiskey to taste, add boiling water.

The making of Whiskey Punch is a fine art, and like poets a "punch-maker" is born, and cannot be made.

Hot Brandy Punch.

Use large bar glass. One wine glass of brandy, one-half wine glass of Jamaica rum, one tablespoon of sugar, one-half lemon sliced; fill glass with boiling water, stir, and grate nutmeg on top.

Port Wine Punch.

Use large bar glass. Two dashes of lemon juice, one teaspoon of sugar, two slices of orange, one-half tablespoon of raspberry syrup; half fill tumbler with cracked ice, pour in two wine glasses of port wine, shake and ornament with berries; serve with straws.

Sherry Punch.

Make in same way as Port Wine Punch, adding two wine glasses of sherry instead of port.

Claret Punch.

Make in same way as Port Wine Punch, adding two wine glasses of claret instead of port.

Sauterne Punch.

Make in same way as Port Wine Punch, adding two wine glasses of sauterne instead of port.

Champagne Punch.

[For 2 Persons.]

Use one quart bottle of wine, one orange in small slices, one-quarter pound sugar, two tablespoons of lemon juice, one wine glass of oregat syrup, stir, ice well, and serve; ornament each glass with pineapple and berries.

Milk Punch.

Use large bar glass. One tablespoon of sugar, one-half wine glass rum (St. Croix), one wine glass of brandy, one-half tumbler of cracked ice, shake well, and grate nutmeg on top; strain in fresh glass and serve.

Hot Milk Punch.

Use large bar glass and use same ingredients as Milk Punch, only using boiling milk instead of ice.

Ale Punch.

One quart of fresh ale, one wine glass sauterne, one of brandy, juice of one lemon, shred of yellow peel of lemon, toasted cracker on top, grate nutmeg and serve.

Glasgow Punch.

Juice of two lemons, dissolve therein two tablespoons of sugar, add old Jamaica rum to taste, cut a lime in two, and strain and serve.

Roman Punch.

Use large bar glass. One tablespoon of sugar, one-half wine glass of raspberry syrup, one wine glass of Jamaica rum, juice of one-half lemon; one tablespoon of curacoa, one-half wine glass of brandy; fill with cracked ice, shake well, and dress with berries; serve with straws.

Cocoanut Punch.

[For 2 Persons.]

Get two or more cocoanuts, split them and put the milk in a bowl, add ice, juice of one lime, two tablespoons of moist sugar, and some old St. Croix or Jamaica rum to taste; serve in cocoanut shells.

Mississippi Punch.

Use large bar glass. One-half wine glass of Bourbon whiskey, one-half glass of Cognac brandy, one-half wine glass Jamaica rum, one wine glass water, one-half tablespoon of rasp-

berry syrup, one tablespoon of white sugar, juice of one-half lemon; fill tumbler with ice, shake, dress with fruit and serve with straws.

Philadelphia Fish House Punch —Original Recipe

Use large bar glass. One tablespoon of sugar, one-half pony glass of peach brandy, one-half pony glass Cognac brandy, one-half pony glass Jamaica rum, one-half wine glass water, half a lemon; fill with cracked ice, shake well and serve.

Imperial Punch.

[For Party.]

One bottle of claret, one bottle of soda, five tablespoons of sugar, one-quarter grated nutmeg, one-half pony mareschino (liquor), ice, few slices of nutmeg, two or three bay leaves; put into pitcher, mix well, and serve in small bar glasses.

St. Charles Punch.

Use large bar glass. One tablespoon of sugar, one wine glass of port wine, one-half wine glass of brandy, few dashes of lemon; fill up with cracked ice, ornament with fruit, and serve with a straw.

Army and Navy Punch.

[For Party of 20.]

Use four bottles of champagne, well iced, one bottle of Cognac, six oranges and one pineapple; slice the fruit and pour over them in a bowl, the Cognac, let them steep for two or three hours in a cool place, add the champagne and serve with ladle in champagne glasses.

National Guard Punch

One tablespoon of sugar, juice of half a lemon, one-half wine glass of California (or Cognac) brandy, one wine glass of catawba wine, one-half pony glass raspberry syrup; fill with ice, mix, and serve with straws.

Manila Punch.

Use large bar glass. One tablespoon of sugar, two tablespoons of vanilla extract, one wine glass brandy, dashes of lemon and raspberry juice; fill with cracked ice and serve with straws.

St. Croix Rum Punch.

Use large bar glass. One tablespoon of sugar, juice of one-half lemon, one wine glass St. Croix rum, one-half wine glass

Jamaica rum, one teaspoon raspberry syrup; fill with ice, shake, ornament with berries, and serve with straws.

Medford Rum Punch.

Use large bar glass. One tablespoon of sugar, one teaspoon of Jamaica rum, two dashes of lemon juice, one and a half wine glasses of Medford rum; fill with ice, shake, dress with orange, lemon, and serve with straws.

Hot Arrac Punch.

Use large bar glass. Tablespoon of sugar, one-half pony glass of St. Croix rum, one-half juice of lemon, one wine glass of arrack; fill with boiling water, stir, and grate nutmeg on top.

Sampson Punch

Use large bar glass. One lump of sugar, one-half pony brandy (Cognac), one-half pony curacoa, one-half a lemon, cracked ice; fill up with champagne, stir, ornament with berries, and serve with straws.

Spread Eagle Punch.

Use punch-bowl. Put in and blend, one bottle fine Scotch whiskey and one bottle of Monongahela, peel of two lemons, sugar and boiling water to suit taste.

Cider Punch.

[For Party.]

Pare a lemon very fine, and on it pour half a bottle of sherry, add four ounces of sugar, juice of one lemon, grated nutmeg and quart bottle of cider; put it in punch bowl with a slab of ice; add just before serving four wine glasses of brandy, and few cucumber slices.

Egg Milk Punch.

Use large bar glass. One egg, one tablespoon of sugar, one wine glass of brandy, one-half wine glass St. Croix rum; fill one-half glass with ice, the balance with milk, shake well, strain, and grate nutmeg on top.

Curacoa Punch.

Use large bar glass. One-half tablespoon of sugar, one-quarter wine glass of Jamaica rum, one-half pony glass of curacoa, juice of half lemon; fill tumbler one-half full of ice, stir, ornament with fruit, and serve with straws.

Absinthe Punch.

Use large bar glass. One tablespoon of sugar, one wine glass of absinthe, juice of one-half lemon, one-half wine glass of Cognac, one tablespoon of oregat syrup; fill with ice, stir, ornament with berries, and serve with straws.

SANGAREES.**Brandy Sangaree.**

Use small bar glass. One teaspoon of sugar, one-half wine glass of water, one-half wine glass brandy, one lump ice; stir well and serve.

Sherry Sangaree.

Use small bar glass. One teaspoon of sugar, one-half wine glass of water, one teaspoon vanilla syrup, one and a half wine glasses sherry, one lump ice; stir, grate nutmeg, and serve.

Port Wine Sangaree.

Make the same way as Sherry Sangaree, using one and a half wine glasses of port instead of sherry.

Gin Sangaree.

Make the same way as Sherry Sangaree, using one wine glass of gin instead of sherry, omitting the nutmeg, dash or two of curacoa on top.

Porter Sangaree, or Porteree.

Use large bar glass. One teaspoon of sugar, two or three lumps of ice, one-half bottle of porter; grate nutmeg on top and serve.

Ale Sangaree.

Make the same way as Porter Sangaree, using one-half bottle of ale instead of porter.

SMASHES.**Brandy Smash.**

Use large bar glass. One teaspoon of sugar, three sprigs of mint, one teaspoon of water; press well together to extract the flavor, add one wine glass of brandy, cracked ice, shake well, strain, dress with mint and small piece of pineapple, and serve.

Whiskey Smash.

Make the same way as Brandy Smash, using whiskey instead of brandy.

Gin Smash.

Make the same way as Brandy Smash, using gin instead of brandy.

Rum Smash.

Make the same way as Brandy Smash, using rum instead of brandy. You can use Jamaica, Santa Cruz or St. Croix rums.

SOURS.**Whiskey Sour.**

Use large bar glass. One-half tablespoon of sugar, juice of one-half lemon, one wine glass of whiskey, one-half wine glass water; fill glass with ice, stir well, strain into fancy glass, and serve.

Gin Sour.

Make the same way as Whiskey Sour, using gin instead of whiskey.

Brandy Sour.

Make the same way as Whiskey Sour, using brandy instead of whiskey.

St. Croix Rum Sour.

Make the same way as Whiskey Sour, using St. Croix rum instead of whiskey.

My Own Sour.

Goblet. Squeeze in juice of one lime, a little sugar, a squirt of seltzer (Krause's); stir well; one-half glass apple brandy, one-half glass peach brandy, a dash curacoa; stir well, strain into fancy glass, serve with slice of lemon on top of the edge of glass.

Southern Whiskey Sour.

Goblet with juice of lemon, a little sugar, a squirt of seltzer; mix this; some lumps of ice, a drink of whiskey (rye or Bourbon); stir, strain, with claret floated on top for effect.

Schley Sour.

Large glass one-half full cracked ice, one-half lemon squeezed, a little sugar, a little seltzer; mix this; a drink of whiskey, a little benedictine; stir well, strain, serve with slice of orange.

TODDIES.**Apple Toddy.**

Use small bar glass. One tablespoon of sugar, dissolve it in a little hot water, one glass of apple-jack, one-half baked apple; fill up with hot water, grate nutmeg, and serve.

Whiskey Toddy.

Use small bar glass. One teaspoon of sugar dissolved in cold water, lump of ice, one wine glass of whiskey; stir and serve.

Gin Toddy.

Make the same way as Whiskey Toddy, using gin instead of whiskey.

Brandy Toddy.

Make the same way as Whiskey Toddy, using brandy instead of whiskey.

Long Toddy.

Medium sized glass. One lump sugar, dissolve with water, two lumps of ice, a good drink of whiskey, a slice of pineapple, small bar spoon; stir, serve.

Short Toddy.

Make same way only use smaller glass.

Brandy Champerelle.

Sherry glass. One-third brandy, one-third bitters, one-third curacoa (green); keep liquors separate.

Absinthe.—French Style.

Fill wine glass full of absinthe, place inside of larger glass, pour water, drop at a time of glass until three-fourths full, then withdraw your wine glass. In all first-class bars they use an absinthe percolater.

Kentucky Toddy.

Short, thick glass. One lump sugar, dissolve with water, two lumps ice, a good drink of Bourbon, slice of pineapple, small bar spoon. Customer will do the rest.

Milk Toddy.

Goblet with a few lumps of cracked ice, a spoonful sugar, a good drink whiskey; fill glass very nearly full of milk; stir until it gets frothy, withdraw ice, nutmeg on top, serve.

Admiral Dewey.

Large bar glass. The juice of one orange, three squirts of syrup, one-half glass of ice, two squirts of chartreuse, one jigger of Cognac, one squirt of Santa Cruz, one-half jigger benedictine, one squirt orange bitters; shake well, strain into tall, thin glass, dress with a little fruit and serve.

MIXOLOGICAL RESEARCH.

ABSINTHE.—A French liquor composed of vermouth, wormwood and alcohol. It is excellent as a nervine, but used to excess is likely to produce epileptic fits. Swiss absinthe is the best.

ANISETTE—Is a cordial flavored with anise seed.

ARRACK.—Properly a liquor distilled from the juice of the cocoanut tree, procured by incision, but more commonly a spirit distilled from rice or sugar, fermented with the juice of the cocoanut.

BASS ALE.—Should be kept in a cool place lying down, stand up in a moderate temperature the amount required for use ten days ahead. Use great care in opening and it will pour out brilliant.

BURGUNDY.—One of the best of French red wines, is produced in a province of this name, the soil of which is said to be impregnated with iron, imparting its tonic properties to the vintage, which is undoubtedly correct. This wine is greatly used by invalids.

CAPILLAIRE.—Originally a kind of syrup extracted from maiden-hare, but now any simple syrup sweetened with orange flower water.

CHARTREUSE.—This famous liquor derives its name from the monastery where it is distilled, in the department of Isere, France, situated on an elevation of 4,000 feet above the level of the sea.

COGNAC BRANDIES.—True cognac is a French brandy distilled from wine produced in the two districts of Charente. The principal houses engaged in shipping it being located in the small city of Cognac, from which the liquor derives its name. The average vintage per year shows the distillation of 19,000,000 gallons of brandy, a large portion of which remains in the hands of the farmers, by whom it is produced, until the wants of the shipping merchant requires its purchase. As an aid to digestion and a restorative, it is invaluable.

GRAPE WINE.—Pick over carefully, thoroughly ripe grapes free from stems and blemishes, press out the juice; to 1 quart of juice add 1 quart of water; (soft, boiled water is best,) add $1\frac{1}{4}$ pounds sugar. After it is done fermenting, bung up tight. It will be ready to draw off in 3 months or sooner, but will be far better wine in a year, if left unmolested until then.

MULLED WINE.—Use a punch bowl. Two and a half pints good sherry wine, two pints hot water, one-quarter pound of sugar, whites of twelve eggs. Dissolve the sugar in the water, add the wine, and let the mixture come nearly to the boil. Meantime beat up the whites of the eggs to a froth, pour them into the hot mixture, stirring rapidly, and add a little nutmeg. The vessel in which the wine is boiled must be thoroughly clean.

MULLED WINE WITH EGGS.—Use a punch bowl. Nine fresh eggs, four tablespoonfuls of powdered white sugar, one quart either of port, claret or red burgundy wine, grated nutmeg to taste, one pint of water. Beat up the whites and the yolks of the eggs separately, the sugar with the yolks. Pour into a delicately clean skillet the wine and half a pint of water, set this on the fire. Mix the whites and yolks of the eggs in the bowl with the balance of the water and beat them together thoroughly. When the wine boils, pour it on the mixture in the bowl, add the nutmeg, and stir it rapidly. Be careful not to pour the mixture into the wine, or the eggs will curdle. Some persons may prefer more sugar, and the addition of a little allspice, but that is a matter of taste.

MULLED WINE WITHOUT EGGS.—General rule for making. To every pint of wine allow one small tumblerful of water, sugar and spice to taste. In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon. Any kind of wine may be mulled, but port or claret are those usually selected for the purpose; and the latter requires a large portion of sugar. The vessel that the wine is boiled in must be delicately clean.

CRIMEAN CUP, A LA MARMORA.—For a party of fifteen. Recipe by Soyer.—Take one pint of syrup of orgeat, one-half pint of Cognac brandy, one-quarter pint of maras-

chino, one-quarter pint of Jamaica rum, one bottle of champagne, one bottle of soda water, three ounces of sugar, two lemons. Peel the lemons very thin, and place the rind in a bowl with the sugar; macerate well for a few minutes to extract the flavor of the lemon peel; add the juice of the lemons and the soda water, stirring well until the sugar is dissolved; pour in the orgeat, and whisk well to whiten the composition. Then add the brandy, rum and maraschino, strain into a punch bowl; and just before serving, add the champagne, stirring well to render the cup creamy and mellow.

CRIMEAN CUP, A LA WYNDHAM.—For a party of five. One bottle of champagne, two bottles of soda water, one large wine glass of maraschino, one-half large wine glass of Cognac, one-half large wine glass of curacoa, one tablespoonful of crushed sugar. Macerate the thinly peeled rind of half an orange with the sugar; add the maraschino, Cognac, and curacoa. Mix thoroughly and add the soda water and champagne. The addition of half a pound of pure ice is a great improvement.

ORANGE BITTERS.—One and a half pounds freshly dried orange peel, one and a half oz. coriander seeds, one and a half drachm carraway seeds, one and a half drachm cardamon seeds, six pints rectified spirits (60 O. P.) three oz. burned sugar, seven pints syrup. Water sufficient to make up two gallons. Steep the seeds and peel in the spirit for fourteen or twenty days, when it must be drained off and replaced by water; which after two days drain off and replace by a second quantity of water. Let the three tinctures thus obtained be mixed together, and first the coloring and then the syrup be added. This, if allowed to remain a short time undisturbed will become bright; or if wanted for immediate use, may be filtered through fine linen.

“PICK-ME-UP” BITTERS.—One oz. angostura bark, one oz. orange peel, one oz. lemon peel, one oz. chireta, one-half oz. chamomile flowers, one-quarter oz. cinnamon bark, one-quarter oz. cardamon seeds, one-quarter oz. carraway seed; mix well.

BISHOPSTEAD.—The peel of one dozen bitter oranges infused in one quart of Santa Cruz or Jamaica rum placed in a well-covered tureen; let stand for one day then strain and bottle off; cork well. Use small glass of this mixture to a bottle of any kind of red or white wine; sugar to liking.

BENEDICTINE (Cordial) is composed of plants and herbs gathered on the shores of Normandy, which contain

great medicinal properties. Only the best Cognac brandy is used for infusion. A great after-dinner tippie.

SCOTCH WHISKEY.—This liquor seems to have been born of the necessities inherent to the humidity and fogs of the highland summer and the cold blasts of the winter, and so well is it adapted to the requirements of the climate that the hardy race who inhabit these latitudes use it freely and thrive under its influence. The finest is made from pure barley malt, and when well matured in wood is a very fine liquor.

SELTZER WATER.—Properly is a mineral water from Seltzer, Germany, and contains a large per cent. of free carbonic acid gas.

SHERBET.—A drink composed of water, lemon juice and sugar, and sometimes has perfumed cakes dissolved in it with an infusion of a few drops of rose water or other ingredients to give it an agreeable taste.

SHERRIES.—Spanish wines whose popularity extend back nearly 400 years. They come to us from the west coast of Spain and derive their name from the old Moorish town of Xeras, in the province of Andalusia. Vast establishments in this town contain immense quantities awaiting age and development, the result of which can scarcely be foretold, one package developing into a dry and nutty wine, while another develops into a richer one. When of a sufficient age to bottle, it rapidly improves.

SLING.—A drink properly consisting of equal parts of rum or spirits and water sweetened.

SWEET FLAG—Or Calamus, the root of a sort of reed. It is a knotty root, reddish without and white within, filled with a spongy substance, and has an aromatic smell.

TODDY—Is a mixture of spirits and sweetened water, with such other additions as may suit the taste.

VICHY.—A mineral water found in France, on the banks of the Allien.

WHISKIES.—Hand-made sour mash whiskey is the best, as the process of fermentation is very slow and the product of fusel oil is less. Sweet mash whiskey always contains much of this poisonous principle on account of the rapid fermentation. The object of manufacturing sweet mash is to obtain the largest product of whiskey without regard to quality.

MARASCHINO DI ZARA (Cordial.)—A distillation of a specie of berry or cherry known as mahaleb, which is prepared in Italy. It is put up in straw-covered bottles and exported to this country. There are a few imitations.

KIRSHWASSER (Cordial.)—A distilled liquor resultant from fermentation of little black cherries.

ORPORTO—A Portugese wine highly recommended by physicians when it is possible to obtain it in its purity; commonly known as port wine.

ORGEAT (Cordial.)—Extract barley and sweet almonds.

APPLE WATER.—The same for any of the fruits, viz.: Pears, peaches, plums, French prunes, figs, raisins, rhubarb, etc.—Boil a large, juicy apple, (pared, cored and cut into pieces) in a pint of water in a close-covered saucepan, until the apple is stewed into a pulp. Strain the liquor, pressing all the juice from the pulp. Sweeten to taste. Sometimes these fruit-waters are made with rice or barley water. To be drank cold.

BARLEY WATER.—Add to a pint of boiling water half a tablespoonful (half an ounce) of barley, rubbed smooth, with two tablespoonfuls of cold water; add also a pinch of salt and a tablespoonful of sugar. Let it boil five minutes. It is to be drank cold. The simple barley water has not an unpleasant taste, and is often prepared without additional flavor. Yet the rind of a lemon, or lump sugar rubbed over it, to extract the oil, can be added as flavoring, or a lemonade may be made of barley water. Barley water may be used temporarily instead of milk.

BEEF TEA.—Use a hot water glass. One-quarter teaspoonful of the best beef extract; fill the glass with hot water; stir up well with a spoon, place pepper, salt and celery salt handy, and if the customer should require it, put in a small pony of sherry wine or brandy.

CALIFORNIA WINES.—The demand for these exceeds the supply, thus making the old and matured wines very scarce. California produces 22,000,000 gallons yearly.

CURACOA.—A liquor or cordial flavored with orange peel, cinnamon and mace. It derives its name from the islands of Curacao, where it is best made.

DUBLIN STOUT.—Essentially the same as ale, with the exception of having malt browned, and being usually heavier in body.

FLIP—Is a mixed liquor consisting of beer and spirits sweetened, and warmed by a hot iron.

RUM.—A spirit distilled from molasses. The best qualities come from the West Indies, and are distilled from the cane direct. This liquor when old is the most wholesome distillation known. No other liquor will induce perspiration so freely. It has a great diversity of color and flavor. Exceptionally fine lots are only obtained by the exercise of great care and judgment.

RUM. (HOT.)—Use small bar glass. Dissolve in hot water two lumps of sugar, add one lump of butter, one wine glass of jamaica rum; fill with hot water, mix thoroughly, grate a little nutmeg over the top and serve.

SANGAREE—Is wine and water sweetened and spiced.

SAUTERNE.—White wine produced in a large district known as Graves, on the right bank of the Gironde, above Bordeaux. A most excellent wine, varying in style from dry to rich. The finest is from Chateau Yquem. As a dessert wine it is delicious. Treat this wine the same as claret.

SCOTCH ALE.—Sweeter and not as heavily bodied as the English ale, consequently it is more lively, requiring care in opening and serving.

Claret, Rhine wines, sherry, port, etc., require special attention. Their temperature should not be too cold; and, when poured into glasses, the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines, when laid away should be placed on their sides to keep the corks moist.

Whiskey is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old Cognac loses its "velvet" when chilled.

The refreshing qualities and flavor of Lager Beer depend very largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about 40 degrees. Lager is always in its best condition when it comes from the brewer's ice house.

When beer is carted through the streets on a hot summer's day, its temperature rises very rapidly, and it must again be cooled to bring it to a proper condition for use.

The old style of drawing beer was by the faucet and bung vent. The objection to this was the escape of the carbonic acid gas whenever the vent was opened, or beer drawn through the faucet. The modern air pressure, which has come into almost general use, obviates this fault, and when properly ap-

plied, the last glass drawn will be as good as the first, even if it is several days old.

The principle of air pressure pumps is that the air pressure lies directly on top of the beer, and prevents the carbonic acid gas from leaving it. Whenever a glass is drawn the air fills the space left, and prevents the gas from taking its place, making the last glass contain the same amount of carbonic acid gas as the first, and drawn under the same pressure.

Too great an amount of air pressure should be avoided because the air would be driven too forcibly through the tap, and fill the glass with more froth and less beer than a thirsty drinker would care to pay for.

The air in the cylinder should be drawn from a pure source by means of a tube, if necessary, leading to the open air. The air in a cellar or even a close apartment is rarely pure, and would have a decidedly unwholesome effect on the beer.

Bottled beer should be kept in a cool place or in a refrigerator, not in contact with the ice. The bottles ought to stand upright, so that any sediment will settle to the bottom. It is, therefore, not advisable to pour the last dregs of the bottle into the glass.

Syrups are peculiarly attractive to ants, flies and other insects; they should, therefore, be kept in closely-corked vessels; and, when in bottles for use, be kept in a cool place, properly corked, a rubber cork being the most convenient, and the bottles standing upright in water. In this manner the bottles will be out of reach of insects of every kind.

Holland gin has been known to the drinking world for hundreds of years. It is composed of barley and flavored with juniper berries. When made right it is said to be good for bladder and kidney trouble.

Mulled wine is heated, sweetened and spiced to suit taste.

Nectar, of the gods, a seductive sweet drink.

COLONEL NEGUS.—One-half of a lemon rind, one-half pound of sugar, macerate well with a little water; add one pint port wine, let stand for one hour, add a little grated nutmeg; serve with the addition of one quart of hot water.

HINTS TO MIXOLOGISTS.

All liquors used in mixed drinks should be measured in a jigger, all bottle or shelf goods laid on the side. Ale and porter should be allowed to settle before it is drawn. Liquors to be handed over the bar should rest in crushed ice. Fruits, mints and lemons should be kept cool.

Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

In preparing any kind of hot drink, the glass should always be first rinsed rapidly with hot water; if this is not done the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice scoop or tongs.

In preparing cold drinks, great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

Sugar does not readily dissolve in spirits; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar, before adding the spirits.

When making cold mixed drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making cocktails the use of syrup has almost entirely superseded white sugar.

When drinks are made with eggs, or milk, or both, and hot wine or spirits are to be mixed with them, the latter must always be poured upon the former gradually, and the mixture

stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Egg Nogg" and "Mulled Wine" are sure to be spoiled unless these precautions are observed.

In preparing milk punch or egg nogg in quantity, the milk or eggs should be poured upon the wine or spirits very gradually, continually beating the mixture in order to mix the ingredients thoroughly.

When preparing cold punch, the bowl should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel being packed with ice, and a little rock salt sprinkled over the surface, which has the effect of producing a freezing mixture much colder than the plain ice. Towels may be pinned around the exterior of the vessel, and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

In case brandy, whiskey or other liquors are to be drawn for use direct from the wood, the cask should be placed upon a skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

Bottles containing liquor should be kept lying down, in order to keep the corks moist, and prevent the strength being lost by evaporation.

Casks containing ale or porter should be tapped before placing them on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength.

When champagne has been well iced, it requires a great deal of care in handling the bottles; cold renders the glass brittle, and less able to withstand the expansive pressure of the contents.

Bottles containing champagne, or other brisk wines, must be kept lying down; if in an upright position for any length of time the corks become dry and the gas is liable to escape.

During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

When sparkling wines are served in the bottles, they should be put in an ice pail and the space between the bottles and pail

filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

When champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew syphon provided with a cut-off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

Mineral waters contained in syphons should be cooled gradually and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contractions, when only one portion of the syphon is touching the ice.

Cordials, bitters and syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

THE HABIT OF DRINKING.

It is true that the gentlemen of to-day are addicted to the habit of drinking, some to excess but the greater number only in a moderate degree. The majority of them imbibe with friends for sociability's sake, some use liquors as a stimulant, and others to drive dull care away. But whatever the reason, your customer is particular about two things: first, good liquor, and second, clean, polite and quick service. No one, no matter who he is, cares to partake of his favorite beverage in a dark, dreary or untidy place, as such surroundings rob the drink of half its pleasure. The glassware must sparkle, dust never allowed to accumulate. The bartender should be attired in spotless white, from necktie to apron, and feel it his duty to make friends to every one. To do this, he must be polite and gentlemanly, and yet be reserved, even with his personal friends. He should mix all drinks neatly, quickly and in full view of his customer, as many patrons like to see how it is done themselves. A new beverage is a bartender's pride, and its adoption and appreciation his crowning success. Always try to please your patrons in all you do, paying particular attention to meet their individual wishes, remembering the tastes

of your frequent visitors and politely asking those of whom you have had no opportunity of learning. Keep thoroughly posted in your business and in this way you will not fail to acquire popularity and success.

THE ORIGINAL BAR-TENDER.

Whence comes the bartender?

The modern brewer of the cup which cheers and sometimes inebriates is a thing of beauty and a joy forever by natural inheritance. The original bartender was the most beautiful boy ever born. Jove selected him from all beings of his celestial realm to act as his cupbearer. Ganymede took to his office kindly, and from that day his successors have grown in numbers, in power, in beauty and in the potency of the touch which they inspire their beverages.

THE LITERATURE OF DRINKING.

The literature of drinking has yet to have justice done it by a master hand, but the subject is well worthy of research. Whatever author assumes the task he will find his adjectives exhausted when he comes to treat upon the glories with which the American bartender has surrounded the achievements of his art. Had the cocktail, which he alone can brew and to which he gave existence, been known to the ancients, Ancaeos might have defied prophecy, and the world would not to-day have, as an oft-quoted saying, "There's many a slip 'twixt the cup and the lip." The legend is a familiar one. After Ancaeos had succeeded Typhys as the pilot of the Argonauts, he was told by a slave that he would never live to taste the wine of his vineyards. When a bottle made from his own grapes was set before him, he sent for the serf to laugh at his prognostication. The menial, however, made answer, "There's many a slip 'twixt the cup and the lip." At that moment a messenger rushed in and announced that a wild boar was laying waste the vineyards of Ancaeos. The latter thereupon hastily set down his cup, went out against the boar and was killed in the encounter. If it had been an American cocktail which Ancaeos

had held in his hand, he would never have thought, no matter what danger threatened, of setting it down before draining the glass.

THE COCKTAIL.

The cocktail, by the way, was the invention of Colonel Carter, of Culpeper Court House, Va. Many years ago in that locality there was a wayside inn named "The Cock and Bottle," the semblance of an old English tavern, and which bore upon its swinging sign a cock and bottle, meaning thereby that draught and bottled ale could be had within—the "cock," in old vernacular, meaning the tap. He, therefore, who got the last and muddy portion of the tap was said to have received the "cocktail." Upon one occasion, when Colonel Carter was subjected to the indignity of having this muddy beverage put before him, he threw it angrily upon the floor and exclaimed: "Hereafter I will drink cocktails of my own brewing," and then and there inspired evidently by the spirit of Ganymede, he dashed together bitters, sugar, the oil of lemon peel and some old Holland gin, and thus and then there was the original cocktail concocted.



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