

ABC
of
MIXING
COCKTAILS

*Scotland's Pride -
the World's Choice!*



DEWAR'S
"White Label"
SCOTCH WHISKY
- it never varies

CARMONA
PARIS

HARRY'S

A B C

of

Mixing Cocktails

Nearly 400 Cocktail Recipes

NEW EDITION

CS



L'Auteur devant son bar.

Established 1911

HARRY'S NEW-YORK BAR

5, Rue Daunou

Paris-Opéra district

JUST TELL THE TAXI DRIVER

“ SANK ROO DOE NOO ”

BAR OPEN ALL DAY AND NIGHT

TÉL : OPÉRA 73-00

PREFACE

THE purpose of this little pocket manual is to provide an unerring and infallible guide to that vast army of workers which is engaged in catering to the public from behind bars of the countless "hotels," "buffets," and "Clubs" of every description throughout the English-speaking world and on the Continent. The work is most unique and original, as it is alphabetically indexed, and easy to refer to in a rush. This little volume should, and will be, the constant companion of all progressive barmen, both proprietors and employées, because, unlike a hand manual, it subjects the student to no trouble or inconvenience, and is absolutely invaluable in the intelligent prosecution of his work.

There have been a number of handbooks published containing instructions for the mixing of drinks, etc., but such works are not adaptable by reason of their cumbersome proportions. They are left lying around on shelves and in odd places, rarely are they readily accessible, and often they cannot be found at all when wanted. This pocket bartender's guide, which the authar most unqualifiedly recommends as the best and only one which has ever been written to fill every requirement, contains about 400 recipes for all kinds of modern cocktails and mixed drinks, together with appropriate toasts and valuable hints and instructions relating to the bar business in all its details, and which, if faithfully studied, will enable the veriest novice in the business to become an expert mixer and a thoroughly competent bar-tender in a remarkably short time.

The work is also an excellent guide for private individuals—ladies and gentlemen who entertain in their homes—as ample and explicit directions for making and serving these delicious beverages are given. Stewards of clubs, dining-car managers, and butlers in private families, and all those who cater to the exclusive classes, will find this work an almost indispensable aid to them in the performance of their duties. The merit and honour involved in any occupation—with all that this assertion implies—lies wholly in the conscientious and intelligent manner in which the duties of that occupation are discharged. In recent years the bar business, keeping pace with other departments of commercial enterprise to which our growing and complex civilization has given impetus, has order of scientific skill to ensure success. To all those engaged in the dispensing of liquors, who are ambitious to elevate their business to the very highest plane of excellence, this pocket guide will appeal with greater force after they have examined its contents and realized the full extent of its usefulness and value. Prompted more by a desire to confer a lasting benefit upon fellow-workers in the great art of mixing drinks than from any business consideration, this little work is most confidently entrusted to the kindly consideration and the fair and impartial judgment of the profession by the author, late of Plaza, New York; Casino Municipal, Enghien, and Nice; and of *Ciro's*, London and Deauville, now proprietor of *Harry's New York Bar*, 5, Rue Daunou, Paris.

HARRY McELHONE.

HARRY'S

ABC OF MIXING COCKTAILS

As there has been such a great demand for my *A B C of Mixing Cocktails* since I left *Ciro's*, London, to open a place of my own in Paris, known far and wide as *Harry's New York Bar*, 5, Rue Daunou, Paris, in this new edition I have added all the latest cocktails; at the same time, as I am now a proprietor, there are a few things which may be of some service to those pushing young men who want to branch out themselves. If you want to make your business successful, you must obtain, right from the start, the best staff possible, for the better your assistants, the more friends you will make, and the better you will be able to conduct your business; having secured your employées, pay them well, and treat them as they ought to be treated—politely, and in that way set them a good example.

Don't ignore the people who work for you, that will be the most serious mistake you can make. Treat them kindly and encourage them to take an interest in your business, for no man can succeed with employees who fail to interest themselves in his interests, or you may be carrying dead wood in your pay roll and you are bound to suffer for it. It is a fact that when the employees are not treated right, the proprietor acting harshly or with an overbearing manner, never having a good word for anyone, he will fail to make a success; for his employees instead of caring for his interests will be antagonistic to him, caring little whether his business runs down or not. Employers and

employees should be in harmony with one another, in every direction, the proprietor looking upon his assistants as friends, regarding them with a family feeling, while they should have the proper respect for him as an authorised manager, but with no fear, and certainly with no idea of treating him familiarly.

Another item to which you should pay particular attention is to let your employees go off duty at the hours designated, and not detain them. The employees, too, are to be just as precise in going to work at the exact minute specified; there should be a perfect system of working hours, the time of which is not to be disregarded by either party. If business is a success it is advisable to give an occasional extra holiday, in proper proportion, providing the assistant is worthy, from long and earnest service; or if possible, in the summer season, to let the employees have it at different times, though this is naturally a difficult matter in our line of business. And if the proprietor is successful he should not display a pride in his own rise, and imagine it is all the result of his own brilliant mind, claiming entire credit for his financial progress, but acknowledge his indebtedness to his helpers, for without their assistance he would not have made such a rapid advance on the ladder of success. Give encouragement where it is due, but do not let them think that it is by their efforts alone your business has prospered, for if you flatter them too much, you can easily spoil the best of men in your employ. Treat everyone fairly and justly and have no favourites; one man's money is, all things considered, as good as another's, providing he is not so intoxicated that he should be refused. And here is where the good saloon-keeper's best judgment comes into play: he should know how to treat the man who has drunk too

much, and he should be careful not to abuse him. There are times when money laid on the bar should not be accepted; it is a difficult matter to lay down rules for such cases, in fact it is impossible; consider if you like that you are in business for the sake of money, but not at the expense of your reputation. Have no special bottles for special customers, don't spoil your trade by giving away too much or treating too often, but be fair and just, give value for money received, and you will find it the surest and most satisfactory way to prosperity.

BE A BUSINESS MAN.

Arrangement of a bar

The practical proprietor who expects the best possible results from his bar-tenders will pay especial attention to the making and arrangement of what is known as the working bech, which is really one of the most important fixtures, in a bar. I have seen many a handsome establishment here and abroad which has a bench that hampers and impedes the work of a good barman. This is a place in the making of which no reasonable expense should be spared. It should be lined with tinned copper. The plumbing should be open and sanitary. The sink for wayer should be made with rounded adges, so as to make cleaning a simple matter. The liquor box should be arranged as plan shown, to cotain at least ine metal tubes for the following bottles: 1 gin, 1 French vermouth, 1 Italian vermouth, 1 rye wiskey, 1 Scotch, 1 bottle orange juice, 1 bottle lemon juice, 2 syphons. The bottles should t freely in the tubes up to the neck. The ice box, which is to hold the broken ice, should have a false bottom of perforated wood, as an ice pick, even in the hads of a careful man., is liable to do a lot of damage. Everything below the bench should be open, and a well-made box for empty bottles kept where it can be conveniently reached. The floor should be kept clean and drained, and covered with slat work. The run behind the average bar is usually uclean and damp, and there is no excuse for such a condition of affairs, which is caused by either poor drainage or careiess-ness on the part of the bar-tender.

If the space behind the under part of the l. is dark it should be lighted artificialy and the extra

expense will be more than made up by the saving resulting from less breakages. The bench facing should be of corrugated metal with a pitch sufficient to make drainage an easy matter. Don't forget to have the receptacle for powdered sugar and your fruits, etc., in a place that will be convenient to reach as well as dry.

When mixing, the wisest plan for the novice is to pour ingredients in the shaker first and afterwards add the ice, as then a mistake can easily be rectified. Great care should be taken to avoid using snowy ice, which dissolves too quickly and gives the beverage a watery flavour. As to stirring a cocktail, this is done in a large bar glass (pint size) by stirring briskly with a long bar spoon. This practice was not in much use in New York just before America went dry, in fact the only time it is necessary to stir a cocktail is when you are mixing drinks containing an effervescent liquid.

TENDING BAR

Bar-tending may, to the man who knows nothing about it, seem a very simple matter; but like everything else it is a business, and requires considerable study to become an expert. Of course this is leaving the mixing of drinks entirely out of consideration; what is referred to now is the act of waiting upon a customer so that there will be no hitch of any kind nor any misunderstanding. The successful barman of to-day is alert, bright, cheerful, courteous, speaks when spoken to, or only so far as a query concerning the drink, is clean and neat in dress and makes no unnecessary display of jewellery.

To be abrupt, insolent, to talk too much, or to be slovenly in appearance is a positive detriment, and is inexcusable.

When mixed drinks are called for, they should be mixed above the counter and in full view of the customer. There should be no mistakes and no accidents, as at that particular time they are inexcusable; everything should be done neatly and with despatch. Nine men out of ten should be served quickly and without any unnecessary fuss. Remember that perfect service is half the game; after the drinks have been served and paid for and change delivered, the debris should be immediately cleared away and the bar wiped dry. Bear in mind that a place for everything will save a lot of time, trouble and confusion, especially behind the bar, and no rush should interfere with this system. This especially applies to the working bench. That subject has been touched on before

in a previous chapter, but too much cannot be said on it, as it is of immense importance.

The really good bar-tender is the man who has the ability of suiting and pleasing his customer; who recognises that there are several grades of cocktails: mild, medium and strong, and observes any suggestions which may be made concerning them. There are a certain number of men behind the bar who think they know it all, and who turn out drinks irrespective of the individual taste of the men most to be considered—those who pay for them and drink them. It will not take a good bar-tender long to work up a big personal following which may be of great value to him later on if he has a place of his own.

Hints to Bar-tenders

While there are really few rules which a bar-tender may be governed, yet the new man in the business ought to have some sort of a guide, so that he can conduct himself in a manner that will do credit to the establishment and give satisfaction to the customer. He should be polite, prompt, and attentive at all times, and never lose his temper under any circumstances. It is important that he should always be cheerful and answer all questions put to him in as intelligent a manner as possible. He should be cheerful and amicable at all times, and try and memorize his clients' names, as it always pleases the clients when he remembers them and their particular kind of beverage.

Above all things, it is necessary that he should be well and neatly dressed, without show, and while on the subject of dressing, it might as well be mentioned that nothing is better or more appropriate than a white bar-jacket and white apron, spotlessly clean. Assume, now, that a customer has stepped up to the bar. Inquire as to his wants. If it is a mixed drink prepare it above the counter as expeditiously as possible. Do all the work in plain view, for there is nothing to conceal, and do it as it ought to be done, without any attempt at unusual elaboration. Above all things be neat. See that the glasses are brightly polished and that everything that is used to prepare the drink is perfectly clean. If there is no rush, attend to the customer until he has finished drinking and left the bar. Then the bar should be immediately and thoroughly cleaned and it will not have the untidy and sloppy


appearance for which too many places are noted. Also clean the glasses and put them back where they belong, so as to have them ready for the next time used. During your daily work don't overlook the bar bench, but keep it neat and in good working order. Too much attention cannot be paid to this part of the bar, and a good bar-tender can always be told by the way his bench looks.

When you are behind the bar don't smoke. Don't, under any circumstances, drink with customers while on duty. When your work for the day is finished don't hang around; get out at once. Don't shake dice or play games of chance with customers.

Familiarity breeds contempt. Don't get too chummy with people on short notice. Look out for the hangers-on. They are always knockers. Let all customers have all the arguments among themselves; a good listener is a wise man. Therefore do your work conscientiously, holding the minor details of each day's business well in hand, and do not invent new drinks (which are often purely revamped old ones) unless you really have discovered something of intrinsic merit. In this age of great progress and many kinds of drinks it seems to have become the mission of almost every dilettante, and the result is that we are literally entangled in meshes of inextricable complications. The experienced bar-tender is heart-sick, the novice is dismayed. It is safe to state that not one drinker out of 100,000 could, for a lottery grand prize, enumerate fifty modern drinks outside of the straight drinks, but do not be dismayed nor discouraged. This little volume contains all the drinks that you will ever have occasion to use; but they are here if needed, and easy to refer to at a drinks outside of the old standards are only slight second's notice. After all, most of these modern

variations from the parent mixture, and are obtained by the addition of a dash of this and a dash of that, etc., and they are ephemeral. And lastly, when looking for a change of jobs, don't forget cheap bar-tenders are of very little use, and there is no reason why am an ought to be cheap. As a rule, a cheap man is worthless except for a cheap place.

The most practical article for measuring purposes is a "jigger," which used to be in general use in America. The "jigger" is of silver plated metal, cone-shaped at both ends to contain $1/3$ and $2/3$ of liquor, in fact the Gordon Dry Gin Co., Ltd., used to supply a very useful "jigger" a few years ago.



AGENCE G^{LE} J. CARMONA

20, rue de l'Arcade, PARIS. 81
ANJOU 88.00

CHAMPAGNE

HEIDSIECK ET C^O MONOPOLE
REIMS

DEWAR'S

WHITE LABEL SCOTCH WHISKY
PERTH

NICHOLSON'S DRY GIN

LONDON

SEAGRAM'S V. O. CANADIAN WHISKY
MONTREAL

COGNAC ADET
COGNAC

PORTO BARROS
OPORTO

ASTI CINZANO

MARSALA FLORIO

KIRSCH JULIUS FORESTER, MIRABELLE
RHUMS WINTERS

CIGARES PARTAGAS
LA HAVANE

A

1. Abyssinia Cocktail.

1/2 Crème de Cacao, 1/3 Cognac, 1/3 Grape Fruit Juice.

2. Absinthe Cocktail.

2/3 Absinthe, 1/6 Gin, 1/6 Syrup of Anisette or Syrup of Gomme, add one dash Orange, one dash Angostura.

Shake until frozen, and strain into cocktail glass.

3. Absinthe Frappé.

2/3 Absinthe, 1/6 Syrup of Anisette, double quantity of water.

Shake up long enough until the outside of the shaker is thoroughly covered with ice. Strain into small tumbler.

Admiral.

1/3 Bourbon, 2/3 dry vermouth, juice 1/2 lemon shake well. Pour, add lemon pell.

4. Adonis Cocktail.

1 dash Orange Bitters, 1/3 Sherry, 2/3 Italian Vermouth.

5. Alaska Cocktail.

1/3 Yellow Chartreuse, 2/3 Gin.

6. Alexander Cocktail.

1/3 Crème de Cacao, 1/3 Brandy, 1/3 Fresh Cream.

Shake well and strain into cocktail glass.

7. Alfonso Cocktail.

Put one lump of sugar in a medium-sized wine-glass, 2 dashes of Secretat Bitters poured on to the sugar, one lump of ice, one quarter of the glass

Finest "Abyssinia" and Alexander

with crème de cacao "COMBIER"

Dubonnet, and fill remainder with Champagne, and squeeze lemon peel on top, and stir slightly.

(The above cocktail was very popular at Deauville in 1922, during his Majesty the King of Spain's stay at that popular Normandy resort).

Americano.

In tall glass Ice, slice of lemon, 1 part Campari, 1 part dry vermouth, 2 parts sweet vermouth, add soda water.

8. American Beauty.

This is a long drink, use tumbler. 1 teaspoonful of Crème de Menthe. Fill with ice. Then in another glass mix the following: 1/6 Orange juice, 1/6 Grenadine, 1/3 French Vermouth, 1/3 Cognac. Pour in first glass. Dash the top with Port Wine, dress with fruits and a sprig of fresh mint, and serve with a straw.

9. Angel's Kiss.

Pour into liqueur glass 2/3 Crème de Cacao, 1/6 Fresh Cream.

10. Apple Jack Cocktail.

2/3 Apple Jack, 1/6 Grenadine, 1/6 Lemon Juice.

11. Arcadian Cocktail.

1/3 Campari, 1/3 Italian Vermouth, 1/3 Rye Whisky.

12. Artists' Special.

1/3 Rye Whisky, 1/3 Sherry, 1/6 Lemon juice, 1/6 Groseille syrup.

Shake well and strain into cocktail glass.

13. Astoria Cocktail.

1 dash Orange Bitters, 2/3 Gin, 1/3 French Vermouth.

Serve with stuffed Olive.

14. Atta Boy Cocktail.

1/3 French Vermouth, 2/3 Dry Gin, 4 dashes Grenadine.

(Recipe by Harry Craddock, Savoy Hotel, London.)

B

15. Bacardi Cocktail.

1 teaspoonful Grenadine, 1/3 Gin, 2/3 Bacardi Rum, Juice of half a Lime.

(Bacardi Rum comes from Cuba.)

16. Ballyhoo Cocktail.

1/3 Swedish Punch, 1/3 Rye Whisky, 1/6 Grenadine, 1/6 Lemon juice.

(Recipe by Victor Anthony, New York.)

17. Bamboo Cocktail.

1 dash Orange Bitters, 1/2 wineglass Dry Sherry, 1/2 wineglass French Vermouth.

(Charlie Mahoney, bar-tender, Hoffman House, New York.)

Bernice.

1 oz. Vodka, 1/2 Galliano Liqueur, juice of 1/2 Lime, Shake well. Strain.

by C. S. Berner of the Tail O' the Cock restaurant Los Angeles U.S.A. (1st Prize 1950 West Coast competition).

18. Bijou Cocktail.

Use a large bar glass.

1 dash Orange Bitters, 1/3 Green Chartreuse, 1/3 Italian Vermouth, 1/3 Gin.

Mix well with a spoon, strain into a cocktail glass, add a cherry or olive, squeeze a piece of lemon peel on top, and serve.

(Recipe from Harry Johnson of New Orleans.)

19. Blackthorn Cocktail.

2 dashes Angostura, 3 dashes Absinthe, 1/2 Irish Whisky, 1/2 French Vermouth.

Shake well, and strain into cocktail glass.

20. Black Velvet.

1/2 Stout, 1/2 Champagne.

21. **Blanche Cocktail.**

1/3 Cointreau, 1/3 Anisette, 1/3 Curaçao (white.)
Shake well and strain into cocktail glass.
(A popular after-dinner cocktail.)

22. **Block and Fall Cocktail.**

1/6 Absinthe, 1/6 Calvados, 1/3 Brandy, 1/3 Cointreau.

23. **Bloodhound Cocktail.**

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 2 or 3 Strawberries. Shake well, and strain.
(This cocktail was introduced to London by the Duke of Manchester a few years ago.)

Blue Blazer.

Take 2 silver or pewter mugs, in 1 melt 1 lump of sugar in boiling water that fills the mug half-way, in the other pour SCOTCH also half-way, Ignite the Scotch. Take a mug in each hand, when the scotch blazes brilliantly, pour it in the other mug, QUICKLY, then pour the mixture back and forth deftly and with equal speed about six or seven times thus producing a blaze of flames. RYE or BOURBON may be used.

24. **Blue Ribbon Cocktail.**

2/3 Gin, 1/6 White Mint. 1/6 Cointreau. Add six drops of Breton Cooking Blue Dye; when shaken together gives this cocktail a nice blue colour.

(Invented by the Author, at Club, London, 1919.)

25. **Bosom Caresser.**

1 yolk of Egg, 1 teaspoonful of Grenadine, 1/6 Bols Curaçao, 1/6 Brandy, 1/3 Madère.
Shake well. Strain.

Superiors Blanche & Blue Ribbon with
anisette and white mint "COMBIER"

26. Brandy Cocktail.

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass Brandy.

27. Brandy Crustas.

Take a small wineglass, moisten the rim with lemon, dip rim of glass into castor sugar, which action gives the glass a frosted appearance. Cut the rind of half a lemon the same as you would peel an apple, then fit into your prepared glass. Then pour into your Shaker 1 teaspoonful Sugar or Gomme Syrup, 3 dashes of Rrioli Maraschino, 3 dashes of Angostura Bitters, Juice of a 1/4 Lemon, 1 glass Brandy. Shake well, pour into your glass, and add fruit.

28. Brandy Daisy.

2/3 Brandy, 1/6 Syrup of Grenadine, Juice of half a Lemon.

Shake well, strain, pour into double-sized cocktail glass, add cherry and other fruit in season and a squirt of Soda Water.

29. Brandy Fix.

Pour into a small tumbler 1 teaspoonful of Sugar, 1 teaspoonful of Water to dissolve the sugar, Juice of a half Lemon, 1/2 liqueur of Cherry Brandy, 1 liqueur of Brandy.

Fill the glass with fine ice and stir slowly, then add a slice of Lemon, and serve with a straw.

30. Brandy Flip.

1 yolk of a Fresh Egg, 1 teaspoonful Sugar of Syrup Gomme, 2/3 Brandy.

Shake well, strain into small wineglass, and grate a little Nutmeg on top.

For Brandy Fix the famous
cherry Brandy "COMBIER"



TUBORG

*The world
famous*



*Danish
Beer*

VERSCHAVE et C^{ie}

64-66, rue J. Jaurès - Levallois-Perret - PER. 33-37

31. Brandy Highball

Brandy Highball is Brandy and Soda, 1 piece of Lemon Peel squeezed in glass, with a chunk of Ice.

32. Brandy Julep.

Same as Mint Julep.

33. Brandy Punch.

In a large fancy wineglass, half fill glass with Sharet Ice, 1 teaspoonful Castor Sugar, 1 teaspoonful of Pineapple Syrup, juice of 1/4 Lemon, a few drops of Lime Juice, 1 glass of Brandy, a squirt of Syphon. Stir well then decorate with fruits in season, and flavour with a few drops of Rum on top.

34. Brandy Shamparelle.

1/4 of Curaçao (rouge), 1/4 Yellow Chartreuse, 1/4 Anisette, 1/4 Brandy.

35. Brandy Smash.

Dissolve 1 teaspoonful of Sugar and water in a shaker, add a few sprigs of Fresh Mint, extract flavour of Mint. Draw out sprigs of Mint, add one glass of Brandy, shake well, and pour into wineglass half full fine ice. Decorate with fruits in season.

36. Brandy Sour.

1 teaspoonful Sugar or Gomme Syrup, Juice of half a Lemon, 1 glass Brandy.

Shake well, strain into wineglass, squirt a little syphon on top, decorate with fruit.

37. Brazil Cocktail.

3 dashes Angostura, 3 dashes Absinthe, 1/2 French Vermouth, 1/2 Sherry.

Stir up well, strain into cocktail glass, adding a Cherry, and squeeze a piece of lemon peel on top.

38. Broadway Melody Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Grand Mar-nier.

(Recipe by Bill Breed, Cleveland.)

BYRRH

QUELQUES COCKTAILS



" ROSE VIOLET "

- 1 Part Gin
- 1 Part " **BYRRH** "
- 1 Part Cherry
- 1 Trait Kirsch

" CHERRY BYRRH "

- 1 Tiers ' **BYRRH** "
- 1 Tiers Gordon's Gin
- 2 Jets Curacao Bols
- 3 Cerises piquées en broche

" CONTINENTAL "

- 1 Tiers " **BYRRH** "
- 1 Tiers Grand Marnier
- 1 Tiers Gin
- 1 Trait Noyaux de Poissy
- 1 Trait " Four Roses "



AU QUINQUINA
VIN APÉRITIF

39. Broken Spur Cocktail.

1 yolk of a Fresh Egg, 1/6 Gin Italian Vermouth, 2/3 White Port, 1 teaspoonful Anisette Marie Brisard.

(This cocktail was brought out by the cavalry which got disbanded during the war.)

40. Bromo Seltzer.

In a large tumbler put one tablespoonful of Bromo Seltzer (which can be procured at all chemists) fill with Soda, then pour into another tumbler. Repeat this twice until powder is dissolved, and drink while fizzing. (A good pick-me-up for that next morning feeling.)

41. Bronx Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Ballor Vermouth, the juice of a quarter of an Orange.

42. Bronx Terrace Cocktail.

2/3 Gin, 1/3 French Vermouth, Juice of half a Lime.

43. Brooklyn Cocktail.

1 dash Amer Picon, 1 dash Maraschino, 2/3 "Rye" Whisky, 1/3 French Vermouth.

44. Brut Cocktail.

1 dash Angostura Bitters, 1/3 Amer. Picon, 2/3 French Vermouth.

45. Bull-dog.

Put 2 or 3 lumps of Ice in a large tumbler, add the Juice of 1 Orange, 1 glass of Gin. Fill balance with Ginger Ale. Stir, and serve with a straw.

46. Bunny's Cocktail.

1/3 Gin, 1/3 "Rye" Whisky, 1/3 Absinthe.

47. Byrrh Cocktail.

1/3 French Vermouth, 1/3 "Rye" Whisky, 1/3 Byrrh.

C

48. **Café de Paris Cocktail.**

1 white of a Fresh Egg, 2/3 Gin, 1/6 Syrup of Anisette, 1 teaspoonful of Fresh Cream.

(*Recipe from the Café de Paris, Broadway, New York.*)

49. **Comeron's Kick Cocktail.**

1/3 Rye Whisky, 1/3 Irish Whisky, 1/6 Lemon Juice, 1/6 Orgeat Syrup.

(Orgeat Syrup is manufactured from almonds.)

50. **Canadian Cocktail.**

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass of Canadian Whisky.

51. **Can-Can Cocktail.**

1/3 French Vermouth, 1/3 Absinthe, 1/3 Rye Whisky.

(*Recipe by Wells M. Adams, New York.*)

Caresse.

1/6 Cherry Brandy, 1/6 crème de cacao, 2/3 Cognac, Yolk of an egg, shake well, pour.

52. **Carrol Cocktail.**

1/3 Italian Vermouth, 2/3 Brandy.

Serve with Pickler Walnut in cocktail glass.

(This cocktail was well-known at the Plaza Hotel, New York, before Prohibition.)

53. **Caruso Cocktail.**

1/3 Gin, 1/3 Dubonnet, 1/3 French Vermouth.

(*Recipe by Henry Wm. Thomas, Drivers Bar, Washington.*)

Perfect Caresse with Cherry Brandy
and Crème de Cacao "COMBIER"

54. Casino Cocktail.

In a wineglass put 1 lump of Sugar, soak it with Absinthe, add 1 lump of Ice, fill the glass with Champagne, add a dash of Brandy on top, and squeeze a piece of Lemon Peel on top.

55. Cecil Pick-me-up.

One yolk of Egg, 1 glass of Brandy, 1 teaspoonful of Castor Sugar. Shake well and strain into medium sized wineglass and fill balance with Champagne. (*Recipe from Wm. Pollack, Cecil Bar, London.*)

56. C. F. H. Cocktail.

1/6 Grenadine, 1/6 Swedish Punch, 1/6 Calvados, 1/6 Lemon Juice, 1/3 Gin.

Shake well and strain into cocktail glass with a Cherry.

57. Champagne Cocktail.

In a wineglass put 1 lump of Sugar saturated with Angostura Bitters, add 1 lump of Ice, fill the glass with Champagne, squeeze a piece of Lemon Peel on top, stir, and serve.

58. Champagne Cup.

Put 2 or 3 lumps of Ice in a large jug and add 1 liqueur of Brandy, 1 liqueur of Drioli Maraschino, 1 liqueur of Curaçao, 1 bottle of Champagne, 1 bottle of Soda Water.

Stir well, and decorate with fruits in season and two sprigs of Fresh Mint and a slice of Cucumber Peel.

59. Champagne Julep.

Use a large fancy wieglass, put 1 lump of Sugar and 1 sprig of Fresh Mint, 1 lump of Ice, then pour your Champagne very slowly, stirring gently all the time, and ornament the top in a tasty manner with fruits in season.

LES CHAMPAGNES

BOLLINGER Jean VERSCHAVE
19, Boul. Maiesherbes, PARIS **ANJ.** 69-71

DE CASTELLANE Bureau de Paris
38, quai Henri-IV, PARIS **ARC.** 00-90 et 28-05

CHARLES HEIDSIECK **AGENCES GENERALES**
25, r. du Mont-Thabor, PARIS
34, rue Pasquier, PARIS
OPE. 12-79 et **ANJ.** 51-31

DELAMOTTE Père & Fils
Distributeurs exclusifs: « S.I.L.V.A. »
4 à 8, rue de Mâcon, PARIS **DID.** 45-66

ERNEST IRROY Mme Jean ROUSSELON
12, rue Troncet, PARIS **OPE.** 88-10

GIESLER Jean PION
3, avenue Matignon, PARIS **BAL.** 38-24

HEIDSIECK & C^{ie} MONOPOLE
Agence générale J. CARMONA
20, rue de l'Arcade, PARIS **ANJ.** 88-00

HENRI ABELE André MANICHON
41, r. Boissy-d'Anglas, PARIS **ANJ.** 13-69

KRUC & C^{ie} BROSSAULT & C^{ie}
22, rue des Capucines, PARIS **OPE.** 34-83

LANSON PERE & FILS
Bureau de Paris (Seine, S.-et-O., S.-et-M.).
3, rue La Boétie, PARIS **ANJ.** 50-65

A. LAURANS
Sté Générale des Vins - Jean LAURENT
3, rue de Copenhague, PARIS **LAB.** 30-77

MAILLY-CHAMPAGNEDistributeurs exclusifs : Sté Marinot, Luquet, Bentz C^{ie}La Halle aux Vins, PARIS
20, Butte-des-Eaux-de-Vie, **ODE. 78-04 et 78-07****MOET & CHANDON** E. LECHERE & Fils
7, boul. Malesherbes, PARIS **ANJ. 66-14****G. H. MUMM & C^{ie}**
Sté Vinicole de Champagne, S^r
Agence de Paris R. DUFOUR
36, av. Pierre-1^{er}-de-Serbie, PARIS **ELY. 30-20****PERRIER-JOUET**
Bureau à Paris, 6, rue Aug.-Vacquerie, PARIS
KLE. 72-20**POL ROGER & C^{ie}** Fernand WOLTNER
350, rue Saint-Honoré, PARIS **OPE. 78-05****S. A. POMMERY & GRENO**
Bureau de Paris
46, av. George-V, PARIS **ELY. 33-33, 66-71, 66-72****TAITTINGER**
Bureau de Paris 2, rue Rouget-de-l'Isle, PARIS
OPE. 18-00 et RIC. 94-01**Vve CLICQUOT-PONSARDIN**
Edmond CROVETTO
229, rue Saint-Honoré, PARIS **OPE. 19-05****Vve LAURENT-PERRIER**
Office central de Diffusion en France
134, fg Saint-Honoré, PARIS D. W. L. (France)
ELY. 57-70**LES CHAMPAGNES**

60. Champagne Pick-me-up.

1 liqueur of Brandy, 1 liqueur of French Vermouth, 1 teaspoonful of Gomme Syrup.

Shake well, strain in a wineglass, and add Champagne.

(Recipe by Johny Leapold, Grand Circle, Aix-les-Bains.)

60 bis. Chapultepec.

2/3 Gin, 1/3 white crème de cacao. Shake well strain in glass over cube of ice, decorate with fresh mint leaf.

By E. Aldrete, Bervery Hills Hotel, Beverly Hills U.S.A.

61. Child of Manhattan Cocktail.

1/3 Rye Whisky, 1/6 Apple Jack, 1/6 French Vermouth, dash of Grand Marnier.

(Recipe by Preston Sturgis, New York.)

62. Chinese Cocktail.

1 dash Angostura, 3 dashes Maraschino, 3 dashes Curaçao, 1/6 Syrup Grenadine, 1/3 Jamaica Rum. Shake well and strain.

(Recipe by F. P. Newman, Paris.)

63. Chocolate Cocktail.

1 yolk of a Fresh Egg, 1/6 Yellow Chartreuse, 1/3 Port Wine, 1 teaspoonful of Ground Chocolate. Shake well.

64. Chorus Lady Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth, add the Juice of a 1/4 Orange.

Serve in old-fashioned whisky glass with slice of Orange.

(Recipe by Al Outes, Savannah.)

For your Chapultepec used

Crème de Cacao "COMBIER"

65. Cider Cup.

1 liqueur of Caivados, 1 liqueur of Brandy, 1 liqueur of Curaçao, 1 bottle of Cider, 1 bottle of Perrier or Soda Water.

Prepare the same way as Champagne Cup.

66. Cinzano Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 1 glass of Vermouth Italien.

Shake well and strain into cocktail glass, and squeeze Orange Peel on top.

68. Claret Lemonade.

Use large tumbler.

Half fill with fine Ice, Juice of 1 Lemon, 2 teaspoonfuls Gomme Syrup, 1 glass of Claret, and fill with syphon.

Stir slowly, and serve with a straw.

69. Claridge Cocktail.

1/3 French Vermouth, 1/3 Gin, 1/6 Apricot Brandy, 1/6 Cointreau.

Shake well and strain into cocktail glass.

(*Recipe Claridge Hotel, Champs Elysées, Paris.*)

70. Cliftonian Cocktail.

1/8 Caloric Punch, 3/8 Grand Malniel, 3/8 Gin, 1/8 Orange Juice.

(*First Prize International Cocktail Competition at the Wine and Spirit Trades Exhibition, 1935.*)

71. Clover Club Cocktail.

1 white of FFresh Egg, Juice of small Lime (or 1/2 Lemon), 1 teaspoonful Raspberry Syrup, 1/3 Gin, 1/6 Italian Vermouth.

Note.—In London for some time it has been the custom to serve Grenadine instead of Raspberry.

72. Clover Leaf Cocktail.

1 white of Egg, Juice of a small Lime (or 1/4 Lemon), 1 teaspoonful of Grenadine, 1 sprig of fresh Mint, 1/3 Gin, 1/6 Italian Vermouth.

Shake well, strain, and leave mint-leaf on top.

SPECIAL COCKTAIL WITH "CINZANO"

BARBOTAGE CINZANO

- Directement dans un grand verre
- deux traits d'Angostura et Curaço
- 1/2 Cinzano
- 1/2 eau gazeuse
- un grand zeste de citron
- un ou deux morceaux de glace

BELVEDERE

- 1/2 jus de pamplemousse
- 1/2 CINZANO
- au shaker

KLEBER

- 3/6 CINZANO
- 2/6 Gin
- 1/6 Grand Marnier
- Reste d'orange
- dans un verre à mélanges

CINZANO GIN

- Directement dans un verre à apéritif
- 2/3 CINZANO
- 1/3 Gin
- Zeste de citron

DRY CINZANO

- 2/3 CINZANO DRY
- 1/3 Gin
- Zeste de citron
- dans un verre à mélanges

OPTIMISTE

- deux traits de Maborange
- 2/3 CINZANO
- 1/3 GIN
- Zeste de citron
- dans un verre à mélanges

MARAUDEUR

- Jus d'un quart de citron
 - quatre traits de Cointreau
 - 2/3 CINZANO DRY
 - 1/3 Gin
- dans un shaker

SPORTING

- deux traits de Peach Brandy
 - 1/3 jus d'orange
 - 1/3 CINZANO
 - 1/3 GIN
- dans un shaker

MIXTE CINZANO

- 1/2 CINZANO
 - 1/2 CINZANO DRY
- dans un verre à mélanges

CINZANO CHAMPAGNE

- directement dans un verre à champagne
- deux traits de bitter orange
- 1/2 CINZANO
- 1/2 champagne brut et frais
- un zeste d'orange
- un zeste de citron

CINZANO COCKTAIL

- trois traits de bitter Campari
 - deux traits de Marasquin
 - un verre de CINZANO
 - un zeste de citron
- dans un verre à mélanges

CINZANO'S FLAG

- 1/6 de Suze
 - 1/6 Crème de Banane
 - 1/3 Gin
 - 1/3 CINZANO DRY
- collerette de givre bleue et rouge
dans un shaker

Original recipes from "CINZANO"

CINZANO



Vermouth
for all
cocktails.

DE
VIA

73. Club Cocktail.

1/3 Vermouth, 1/3 Gin, 2 dashes Orange Bitters, 1 teaspoonful Gomme Syrup, 1/6 Yellow Chartreuse.
(*C. Mahoney's Recipe.*)

74. Coffee Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar or Gomme Syrup, 1/3 Port Wine, 1/6 Brandy, 1 dash Curaçao.

Shake well, strain into a small wineglass, and grate a little ulneg on top.

Note.—The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, hence probably its name.

75. College Inn Cocktail.

1/2 Tomato juice, 1/6 Sherry, 1/6 Lea and Perrins, dash of Tabasco.

Fine pick-me-up for the morning after the night

76. Colonial Cocktail.

2/3 Gin, 1/3 Juice of Grape Fruit, 1 dash of Maraschino.

77. Commodore Cocktail.

1 teaspoonful Gomme Syrup, 2 dashes Orange Bitters, Juice of half a Lime, gloss of Rye Whisky.
(*Recipe by Phil Gross, Cincinnati, O.*)

77 bis. Continental Sour.

In shaker 1 white of egg, 1 1/4oz. rye, 1 1/4oz. lemon juice, spoon of sugar, shake well. Pour in tall glass add cherry, slice orange, float 1/4 inch of claret.

Speciality of Hotel William Penn, Pittsburgh, U.S.A.

78. Cooperstown Cocktail.

1/3 French Vermouth, 2/3 Gin, 2 sprigs of Fresh Mint.

OLD CASTLE

Dry Gin



Verschave et C^{ie}

64-66, Rue J.-Jaurès - Levallois-Perret

Tél. : P.E.R. 33-87

79. Coronation Cocktail.

Use mixing glass.

Fill half full with cracked Ice, 2 dashes Maraschino, 3 dashes Orange Bitters, 2/3 French Vermouth, 1/3 Sherry.

(Recipe by Joseph Rose, of Murray Bros.' Cafe, Newark, N.J., in 1903.)

80. Coronation 1937 Cocktail.

1/3 Scotch Whisky, 1/3 Grape Fruit Juice, 1/6 Lemon Juice, 1/6 Grenadine. Two dashes Angostura, 1 dash Peach Bitters.

Shake well, strain into Cocktail glass with small chunk of Pineapple.

(Recipe by Harry McEdhorne, Harry's New York Bar, Paris.)

81. Country Club Cooler.

Serve in tumbler, 1 glass French Vermouth, 1 teaspoonful Grenadine, 2 lumps of Ice, fill with Soda Water.

82. Crazy Crossing Cocktail.

1/2 Gin, 1/4 Italian Vermouth, 1/4 Dubonnet, dash Maraschino.

(Recipe by F. G. Hunt, London.)

83. Cream Fizz.

1 glass of Gin, Juice of 1 Lemon, 1 teaspoonful Sugar or Gomme; add last 1 teaspoonful of Fresh Cream.

Shake well, strain into wineglass, and squirt of Soda on top.

84. Cuban Cocktail.

2/3 Brandy, 1/3 Apricot Brandy, Juice of half a Lime.





LOI

LA LOGIQUE
ET LE BON GOUT

sont formels :

*pas de cocktail Bacardi
sans Ron Bacardi*



D

85. **Dacquari Cocktail.**

2/3 Bacardi Rum, Juice of a Fresh Lime, 1/6 Grenadine.

Shake well, and strain into cocktail glass.

(This was a very popular cocktail in America before Prohibition came in. Bacardi is made in Cuba.)

86. **Dempsey Cocktail.**

2/3 Calvados, 1/3 Gin, 2 dashes Grenadine, 1 dash Absinthe.

87. **Derby Cocktail.**

2 dashes Peach Bitters, one sprig of Fresh Mint, 1 glass Gin.

Stir and strain into cocktail glass. Serve with Olive.

(Recipe by E. G. De Gastreaux, of Canal and Vine Streets, Cincinnati, 1903.)

88. **Desert Healer.**

Juice of 1 Orange, 1 glass of Gin, 1/2 glass of Cherry Brandy Shake well, strain into large tumbler and fill balance with Ginger Beer.

(Recipe by Hon. H. Grayson.)

89. **Diabola Cocktail.**

2/3 Dubonnet, 1/3 Gin, 2 dashes of Orgeat Syrup.
(Recipe by F. Newman, Paris.)

90. **Diki-Diki Cocktail.**

2/3 Calvados, 1/6 Caloric Punch (Cederlund's Swedish Punch), 1/6 Grape Fruit Juice.

91. **Doctor Cocktail.**

1/3 Swedish Punch, 1/3 Orange Juice, 1/3 Lemon Juice.

Shake well and strain into cocktail glass.



CINZANO DRY

for your
**DRY-
COCKTAILS**

2/3 Cinzano Dry
1/3 Gin
Lemon Peel

92. Dome Cocktail.

1 teaspoonful Orgeat Syrup, 1/3 Dubonnet, 1/3 Gin, 1/6 Anisette.

(*Recipe by Carey, the popular bar-tender, Dome Café, Montparnasse, Paris.*)

93. Douglas Cocktail.

2/3 Gin, 1/3 French Vermouth.

Shake well, strain, squeeze of Orange Peel on top.

94. Dream Cocktail.

1/3 Curaçao, 2/3 Brandy, 1 dash Absinthe.

95. Du Barry Cocktail.

1 dash Boonkam Bitters, 2 dashes Absinthe, 2 dashes Gomme Syrup, 2/3 Gin, 1/3 French Vermouth.

Shake well. Strain into cocktail glass with quarter slice of Orange.

96. Dubonnet Cocktail.

2/3 Dubonnet, 1/3 Gin.

97. Dubonnet Fizz.

Juice of half an Orange, Juice of half a Lemon, 1 teaspoonful of Cherry Brandy, 1 glass Dubonnet.

Shake well, strain into wineglass, and squirt of syphon.

98. Dunlop Cocktail.

1/3 Sherry, 2/3 Rum, 1 dash Angostura Bitters.

For Dubonnet Fizz use

Cherry Brandy "COMBIER"

es

E

99. Eagle's Dream Cocktail.

1 teaspoonful Sugar or Gomme Syrup, 1 white of Egg, $\frac{2}{3}$ Gin, $\frac{1}{6}$ Crème Yvette, Juice of $\frac{1}{4}$ Lemon.

Shake well, and strain into cocktail glass, with Cherry.

100. East India Cocktail.

1 teaspoonful of Curaçao, 1 teaspoonful of Pineapple Syrup, 2 dashes Angostura Bitters, $\frac{2}{3}$ Brandy.

Stir up with a spoon, strain into a cocktail glass, serve with a Cherry.

(Recipe by Harry Johnson, of New Orleans.)

101. Egg Flip.

1 yolk of Egg, 2 dashes Curaçao, $\frac{2}{3}$ Brandy, 1 teaspoonful Gomme Syrup.

Shake well and strain into medium-sized wine-glass and grate nutmeg on top.

102. Egg Lemonade.

Fill your shaker half full with chopped Ice and add 1 Fresh Egg, 2 teaspoonfuls of Sugar, Juice of 1 Lemon.

Shake well and strain into large tumbler. Fill with Soda Water.

103. Egg Nogg.

Fill the shaker half full with chopped Ice and add 1 Fresh Egg, $\frac{1}{2}$ teaspoonful of Sugar, 1 glass of Brandy, 1 glass of Rum, the remainder Fresh Milk.

Shake well, and strain into medium-sized tumbler. Grate a little nutmeg on top and serve.

103 bis. Eskie Cocktail.

The old-fashioned glass put 1 1/2 oz. of Bourbon, 1 dash each of Benedictine, Angostura, sweet vermouth powdered sugar. Add. cherry, slice of orange, pineapple.

104. Egg Nogg.

Use large bar glass.

1 teaspoonful Sugar, 1 Fresh Egg.

Beat well up with spoon by turning briskly, add boiling Milk while stirring, then add 1 glass Brandy, 1 glass Rum.

Stir until properly blended, then grate nutmeg on top and serve.

105. Elk's Own Cocktail.

White of a Fresh Egg, 1/3 Rye Whisky, 1/3 Port Wine, Juice of half Lemon, 1 teaspoonful Sugar.

Shake well, strain into wineglass, add a slice of Pineapple.

106. Empire Punch.

In a large tumbler put 3 or 4 lumps of Ice, then add 1 teaspoonful Maraschino, 1 teaspoonful Curaçao 1 teaspoonful Benedictine, 1 teaspoonful Brandy, 1 wineglass of Claret. Fill balance with Champagne, stir well and decorate with fruits in season.

(Recipe from Charlie Forrester, Casino—Dieppe, and Carlton—Cannes.)

107. E. Nos Cocktail.

1/3 French Vermouth, 2/3 Gin, 3 dashes of Absinthe. Shake well and strain.

108. Eton Blazer.

In a large tumbler put 3 or 4 lumps of Ice, the juice of 1 Lemon, 1 glass of Gin, 1/2 glass Groseille Syrup, 1/2 glass of Kirsch. Fill balance with Soda, stir well and serve with straws.

F

109. Fairbank Cocktail.

2 dashes of Crème de Noyau, 2 dashes of Orange Bitters, 1/3 French Vermouth, 2/3 Gin.

110. Fantasio Cocktail.

1/3 Brandy, 1/6 White Mint, 1/6 Maraschino.

111. Fascinator Cocktail.

3 dashes of Anis del Oso, 1 sprig of Fresh Mint, 1/3 French Vermouth, 2/3 Gin.

(Recipe by Jimmy, Berkelman's Hotel du Nord, Rouen.)

112. Fernet Branca Cocktail.

1 teaspoonful Curaçao, 1/3 Fernet Branca, 2/3 Italian Vermouth.

113. Fish House Punch.

Half fill a large tumbler with fine Ice, add 1 glass of Rye Whisky, the Juice of 1 Lemon. Fill with syphon.

Stir, decorate with fruits in season, and float a little Rum on top, and serve with straw.

114. Flu Cocktail.

1 dash of Jamaica Ginger, 1 teaspoonful of Lemon Juice, 1 teaspoonful Rock Candy Syrup, 1 teaspoonful Ginger Brandy, 1 glass of Rye Whisky.

115. Fog Horn Cocktail.

2/3 Peach Brandy, 1/3 French Vermouth, 3 dashes Grenadine.

(Recipe by Charles V. Wheeler, Washington, D.C.)

116. Four Flusher Cocktail.

2/3 Bacardi Rum, 1/6 French Vermouth, 1/6 Swedish Punch, 2 dashes Grenadine.

(Recipe by Harry Craddock, bar-tender, Savoy Hotel Bar.)

FRENCHIE

2/3 Royal Combier

1/3 Gin

put a Slice of Lemon into and Shake



(Recipe by Louis Gauthier,

bar-tender

Hotel Crillon — PARIS)

117. Fourth Degree Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 4 dashes of Absinthe.

118. Fox River Cocktail.

In a wineglass put 1 lump of Sugar saturated with Peach Bitters, add 1 lump of Ice, one glass of Bourbon Whisky, and 1 teaspoonful of Crème de Cacao.

Squeeze a piece of Lemon Peel on top, stir slightly, and serve.

119. Frantic Atlantic Cocktail.

1/3 Cognac, 1/3 Anis del Oso, juice of Lemon. Shake well and strain.

(Recipe by Basil Woon, Havana.)

120. Fregate.

1/2 Gin, 1/4 Abricotine, 1/4 rum (light), juice of 1/4 orange, Shake well, pour.

by Michel Filippi, Casino de la Mediterranee Nice.

121. Futurity Cocktail.

2 dashes of Angostura Bitters, 1/3 Ballor Italian Vermouth, 2/3 Sloe Gin.

es

G

122. **Gangadine Cocktail.**

1 teaspoonful of Framboise Syrup, 1/3 Oxygenée

123 bis. **Gibson.**

9 parts Gin to 1/2 part dry vermouth. Stir, strain in cocktail glass with pearl onion on a stick.

1/3 Gin, 1/3 White Mint.

Shake well, and strain into cocktail glass.

Note—Oxygenée is a white Absinthe which is now manufactured in Belgium since its prohibition in France.

123. **Gazette Cocktail.**

1 teaspoonful Gomme Syrup, 1 teaspoonful Lemon Juice, 2 dashes of Orange Bitters, 1/3 Brandy, 1/3 Italian Vermouth.

Serve in wineglass with one whole slice of Lemon.

(*Recipe by Wm. Reno, at the Freestone Café, Toledo, Ohio.*)

124. **Gilroy Cocktail.**

1/3 Gin, 1/3 Noilly Prat Vermouth, 1/6 Cherry Brandy, 1/6 Kirsch.

Shake well. Strain into cocktail glass.

125. **Gimlet.**

1/2 Coates' Plymouth Gin, 1/2 Rose's Lime Juice Cordial.

Stir well. Can be iced if desired.

A very popular beverage in the Navy.

126. **Gin and CINZANO.**

2/3 Gin, 1/3 French Vermouth, Lemon Peel.

127. **Gin Cocktail.**

1 teaspoonful of Gomme Syrup, 2 dashes of

Pour leur "Dry"
COCKTAIL

LES INITIÉS EXIGENT

GORDON'S DRY GIN



"DRY"

*1/3 Vermouth blanc sec,
2/3 Gordon's Dry Gin,
zeste de citron.*



Orange Bitters, 2 dashes of Angostura Bitters, remainder Gin.

Shake well and serve with Cherry.

128. Gin Daisy.

Same as Brandy Daisy.

129. Gin Fix.

Same as Brandy Fix.

130. Gin Fizz.

1 teaspoonful of Sugar or Syrup of Gomme, the Juice of 1 Lemon, 1 glass of Gin.

Shake well, strain into medium-sized tumbler, and fill up with Soda Water.

131. Gin Flip.

Same as Brandy Flip.

132. Gin Highball.

is a Gin and Soda, with Lemon Peel squeezed in glass, and a lump of Ice.

133. Gin and It.

1/4 London Dry Gin, 3/4 Italian Vermouth, squeeze of Lemon Peel.

134. Gin Julep.

Prepared the same way as Mint Julep.

135. Gin Rickey.

Put 1 lump of Ice in a tumbler, cut a fresh Lime in half and squeeze the juice in the glass. Add 1 glass of Gin, and fill balance with Seltzer or Soda Water.

135 bis. Golden Glow.

In shaker 1/2 jigger lemon juice, 1 jigger orange juice 1 teaspoon sugar, dash Jamaica rum, 1 jigger Bourbon, ice. Strain in glass that has blob of grenadine at the bottom.

Speciality of New Hotel Jefferson, St-Louis
U.S.A.

136. Gin Sling.

Juice of 1 Lemon, 1 glass of Gin, 1 teaspoonful of Grenadine, 1 wineglass of plain water.

Shake well and strain into medium-sized tumbler.

137. Gin Smash.

Prepared the same way as a Brandy Smash.

138. Ginger Beauty Cocktail.

1/2 Grand Marnier, 1/2 Cognac. Add one teaspoonful Campari.

(Recipe by Robert Muet, New York Bar, Paris.)

139. Gloom Chaser Cocktail.

1/6 Curaçao, 1/6 Grand Marnier, 1/6 Grenadine, 1/6 Lemon juice, 1/3 Bacardi Rum.

Shake well and strain into cocktail glass.

(Recipe by "Charlie," the popular bar-tender, Ermitage, Champs Elysées, Paris.)

140. Gloom Raiser.

2 dashes of Absinthe, 2 dashes of Grenadine, 2/3 Gin, 1/3 Cusenier French Vermouth, Lemon Peel.

(Recipe by "Robert," of the Embassy.)

141. Golden Fizz.

Similar to Gin Fizz. Yolk of a Fresh Egg added.

142. Golden Slipper.

1/2 glass of Yellow Chartreuse into small wine-glass, then drop one yolk of a Fresh Egg and 1/2 glass Eau de Vie de Dantzig.

(Recipe by Harry Johnson, New Orleans.)

143. "Goodwill" Cocktail.

1/2 Rye Whisky, 1/4 Crème de Banane,
1/5 Drambuie, 1/20 Lemon Juice.

Shake.

(Recipe by W. H. Taylor of the Cafe Royal, London, who secured Second Prize for same in the British Empire Cocktail Competition, 1936.)

144. Gradient Cocktail.

1/3 Cognac, 1/3 Apple Jack, 1/3 Anisette.

(Recipe by Otto Henry's Hotel Bar, Paris.)

145. Gray Bar Cocktail.

1/3 Gin, 1/3 Sherry, 1/3 Dubonnet.

(Recipe by S. Kudner, New York.)

146. Greebriard Cocktail.

1 dash Peach Bitters, 1/3 French Vermouth,
2/3 Sherry, one sprig of Fresh Mint.

Shake well, and strain.

147. Green Room Cocktail.

2/3 French Vermouth, 1/3 Brandy, 2 dashes of
Curaçao.

Shake well and strain into cocktail glass.

148. Grenadier Cocktail.

1 dash of Jamaica Ginger, 1/3 Ginger Brandy,
2/3 Brandy, 1 teaspoonful of Gomme Syrup.

149. Guards' Cocktail.

2 dashes Curaçao, 2/3 Italian Vermouth,
1/3 Gin.

Shake well, and strain into cocktail glass.

For "Goodwill Cocktail use

Crème de Banane "COMBIER"

SOCIÉTÉ

B.A.P.

6 RUE AUGUSTE VACQUERIE
PARIS 16^e
TÉL. KLÉ 72-20



H

150. Hakam-Hiccup Cocktail.

1 dash Orange Bitters, 2 dashes Curaçao, 1/3 Gin, 2/3 Italian Vermouth.

(Recipe from the Hakam-Hiccup Bar, Eastbourne.)

151. Havowon Cocktail.

1/3 Gin, 1/6 Dubonnet, 1/6 Loganberry Fruit Juice, 1/3 French Vermouth.

(Recipe by "Jock" Melville, Bartender, 500 Club, Albemarle Street, London.)

152. Happy Youth Cocktail.

In a wineglass put one lump of Ice, the juice of one Orange, one small glass of Cherry Brandy; fill balance with Champagne.

(Recipe by Charlie Soumille, New York Bar, Paris.)

153. Harry's Cocktail.

2/3 Gin, 1/3 Italian Vermouth, 1 dash of Absinthe, 2 sprigs of Fresh Mint.

Shake well and strain into cocktail glass, serve with a stuffed Olive.

154. Harry's Pick-me-up.

1 teaspoonful of Grenadine Syrup, 1 glass of Brandy, the Juice of 1/2 a Lemon.

Shake well and strain into medium-sized wine-glass, and fill balance with Champagne.

Happy Youth Cocktail is

perfect with Cherry Brandy "COMBIER"

155. Harvard Cocktail.

1 dash of Gomme Syrup, 2 dashes Angostura,
1/2 Brandy, 1/2 Vermouth Italien.

Shake well, and strain.

156. Hasty Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine,
1/3 French Vermouth, 2/3 Gin.

Shake well and strain into cocktail glass.

157. Heering Cherisher.

In a shaker 1/2 full of Cracked Ice, equal parts
of Cherry Brandy, French Vermouth, and a dash
of Peach Bitters.

Shake well and serve in a cocktail glass with a
Cherry.

158. Heretic Cocktail.

1/3 Cognac, 1/3 Cointreau, 1/6 Kümmel,
1/2 Cherry Brandy.

159. Hoffman House Cocktail.

2/3 Gin, 1/3 French Vermouth, 1 dash of Orange
Bitters.

Shake well and strain into cocktail glass, and
squeeze Orange Peel on top.

160. Homestead Cocktail.

1/3 Italian Vermouth, 2/3 Gin, 1 slice of Orange.
Shake well and strain into cocktail glass.

161. Hooney Cocktail.

1/3 Apricot Brandy, 1/3 Maraschino, 1/3 Lemon
Juice.

(*N. H. Billy Fawcett, Minneapolis.*)

for Heering Cherister and Heretic Cocktail :

Cherry Brandy "COMBIER"

162. Hoola-Hoola Cocktail.

1/3 Gin, 1/3 Curaçao, 1/3 Orange Juice.

163. Horse's Neck.

Peel a whole rind of Lemon as you would an apple, then put in large tumbler, add a few lumps of Ice, 1 teaspoonful of Sugar, 1 glass of then up with Ginger Ale.

164. Hot Egg Nogg.

Use medium-sized tumbler.

1 Fresh Egg, 1 teaspoonful Sugar. Beat well up, then add boiling Milk, then stir well together and add 1 glass of Brandy and 1 glass of Rum.

Stir again, then grate nutmeg on top. Then serve.

Note.—It is really necessary to put a bar spoon in glass while pouring in the hot milk to prevent the glass from cracking.

165. Hot Grog.

1 teaspoonful of Sugar, Juice of 1/2 a Lemon.

Dissolve with a little hot water, then add 1 glass of Brandy, 1 glass of Rum, 2 Cloves, 1 small piece of Cinnamon. Fill up balance with hot water, put a slice of Lemon into it, stir up well, grate nutmeg on top, and serve.

165 bis. Hurricane.

2/3 Gin, 1/3 Sherry, Sir and Strain. Lemon peel.

by the author at the « Café de Paris », London 1941.



166. I.B.F. Pick-me-up.

In a wineglass one lump of Ice, 3 dashes of Fernet Branca, 3 dashes of Curaçao, one liqueur glass of Brandy, fill remainder with Champagne. Stir and squeeze Lemon Peel on top.

167. Inca Cocktail.

2 dashes of Orgeat Syrup, 2 dashes of Orange Bitters, 1/3 Gin, 1/3 Dry Sherry, 1/3 French Vermouth.

Strain into cocktail glass and add a small chunk of Pineapple.

(Invented by H. C. Harrison when in charge at the Embassy Bar, London.)

168. Ink Street Cocktail.

1/3 Rye Whisky, 1/3 Orange Juice, 1/3 Lemon Juice.

Shake well, then strain into cocktail glass.

(Ink Street, atherwise known as Fleet Street, the centre of the Newspaper World.)

169. Irish Cocktail.

2 dsahes of Absinthe, 2 dashes of Curaçao, 1 dash of Maraschino, 1 dash of Angostura, 2/3 Irish Whisky.

Shake well, strain into cocktail glass, add 1 medium-sized olive and squeeze lemon peel on top, and serve.



J

170. Jack Rose Cocktail.

1/3 Apple Jack or Calvados, 1/6 Gin, 1/12 French Vermouth, 1/12 Vitali Vermouth, 1/6 Orange Juice, 1/6 Lime or Lemon Juice, Grenadine enough to colour.

171. Japanese Cocktail.

1 teaspoonful Orgeat Syrup, 2 dashes Angostura Bitters, 1 glass Brandy.

Shake well, strain into cocktail glass, with a Cherry.

172. Jersey Cocktail.

Put 3 or 4 lumps of Ice in a large tumbler, 3 or 4 dashes of Angostura Bitters. Fill balance with Cider. Slightly stir.

(Recipe from the Hoffman House, New York.)

173. Jockey Club Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Crème de Noyau, 1 teaspoonful Lemon Juice, 2/3 Gin.

Shake well, strain into cocktail glass, and squeeze Lemon Peel on top.

174. John Colins.

Put 3 or 4 lumps of Ice in a large tumbler, Juice of 1 Lemon, 2 teaspoonfuls of Sugar, 1 glass of Hollands Gin. Fill balance with Soda Water. Stir well.

(It has been the practice of using London Gin in this drink for some time.)

175. J.O.S. Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 1 dash of Orange Bitters, 1 dash of Lemon Juice, 1 dash of Brandy.

Shake well and strain into cocktail glass and squeeze Lemon Peel on top.

176. Journalist Cocktail.

1 dash Angostura, 2 dashes Curaçao, 2 dashes Lemon Juice, 1/6 French Vermouth, 1/6 Italian Vermouth, 1/3 Gin.

177. Jupiter Coctail.

1 teaspoonful Parfait Amour, 1 teaspoonful of Orange Juice, 1/3 French Vermouth, 2/3 Gin.

K

177 bis. Kangaroo Kicker.

2/3 Vodka, 1/3 dry vermouth, Stir and strain lemon peel.

In old-fashioned glass, craked ice, 1 jigger of Vodka, complete with Orange juice, slice of orange.

178. Knickerbocker Cocktail.

1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Lemon Juice, 1 teaspoonful of Orange Juice, 1 chunk of Pineapple, 2/3 Rum, 2 dashes of Curaçao.

179. Knock-out Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Absinthe, 1 teaspoonful of White Mint.

(Recipe by Gene Tunney, Heavy-weight Champion of the World.)

L

180. Lamb's Club Cocktail.

1/3 Italian Vermouth, 1/3 French Vermouth,
1/3 Gin, 1 dash Benedictine.

(Recipe by Bruce Reynolds, New York.)

181. Lasky Cocktail.

1/3 Swedish Punch, 1/3 Gin, 1/3 Welsh's Grape
Juice.

Shake well and strain into cocktail glass.

182. Last Round Cocktail.

1/3 Gin, 1/3 Noyau de Poissy, 1/6 Cointreau,
1/6 Brandy.

Note: This cocktail won the First Prize at the
Ladies' Cocktail Contest at the Hotel Claridge, by
Mdlle. Dondjau.

183. Lawhill Cocktail.

1 dash of Angostura, 1 dash of Absinthe, 1 dash
of Maraschino, 1/3 French Vermouth, 2/3 Rye
Whisky.

Shake well, and strain into cocktail glass.

184. Leave-it-to-me Cocktail.

1 teaspoonful Raspberry Syrup, 1 teaspoonful
Lemon Juice, 1 dash Maraschino, 2/3 Gin.

185. Left Bank Cocktail.

1/3 Swedish Punch, 1/3 Cointreau, 1/3 Peach
Brandy.

*(Recipe by Sam Hellman, Great Neck, Long
Island.)*

186. Legion Cocktail.

1 dash Fernet Branca, 1/6 Curaçao, 1/6 Brandy,
2/3 Italian Vermouth. Shake well and strain, and
squeeze Orange Peel into cocktail glass.

(Recipe from Luigi, Elmano's Bar, Paris.)

Pi

No 1



*The original
Gin sling*

VERSCHAVE et C^{ie}

64-66 av. J. Jaurès - Levallois-Perret - PER; 33-87

187. Lemon Squash.

In a large tumbler put the Juice of 1 Lemon, 2 teaspoonfuls of Castor Sugar, half fill the glass with cracked Ice, fill balance with Soda, and stir well.

188. Leroi Cocktail.

1 yolk of Fresh Egg, 1/6 Curaçao, 1/6 Brandy, 1/6 Gin, 1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Cream, 1/2 teaspoonful of Lemon Juice.

189. "L.G." Cocktail.

1 glass of Scotch Whisky, 1 glass of Beer as a chaser.

Note: Favourite drink up in Scotland with the Labour M.P.'s.

190. Little Devil Cocktail

1/6 Lemon Juice, 1/6 Cointreau, 1/3 Bacardi Rum, 1/3 Gin. Shake well and strain into cocktail glass.

(Recipe from Fitz, Ciro's Bar, London, my late apt pupil.)

191. Locomotive.

1 teaspoonful of Honey, 1 teaspoonful of Curaçao, 1 yolk of a Fresh Egg, 1 glass of Port Wine.

Shake well and strain into medium-sized wine-glass.

192. Lone Tree Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth.

Squeeze Orange Peel in shaker.

Shake well, strain into cocktail glass, with Cherry.

(Named after the island on which stands New York city.)



M

192 bis. Madam Pompadour.

In a tall glass : 2 lumps of sugar, 1 dash of Angostura, cherries, orange slice, 1/2 peach, ice. Add mixture of 2 oz. lemon juice 1 oz. orange juice, 2 oz. cognac. Fill up with Champagne.

Speciality of Charlie's Bar Minneapolis, U.S.A.

193. Magnolia.

1 teaspoonful of Gomme Syrup, 1 teaspoonful Bols Curaçao, 1 yolk of Fresh Egg, 1 glass of Brandy
Shake well, strain into medium-sized wineglass, and fill balance with Champagne.

194. Mah Jongg Cocktail.

1/6 Cointreau, 1/6 Bacardi Rum, 2/3 Gin. Shake well, strain into cocktail glass.

(Recipe by Willie Dale, "Romanos." London.)

195. Maiden's Blush Cocktail.

2/3 Gin, 1/3 Oxygenée Cusenier or Absinthe, 1 teaspoonful of Grenadine.

195 bis. Maka.

In tall glass, Ice, 1/4 jigger crème de cassis, 1/2 jigger gin, 1 part sweet vermouth, 1 part dry vermouth, 1/2 part campari, slice of lemon, add soda water.

196. Mamay Taylor.

Put 1 slice of Lemon in a large tumbler, add 2 pieces of Ice, 1 glass of Gin, 1 bottle of Schweppes' Ginger Ale, and stir slightly.

It has been the practice of using
Crème de Cassis "COMBIER" in the Maka

"Canadian Club" WHISKY

for Cocktails!



BY APPOINTMENT
TO HIS LATE MAJESTY
KING GEORGE VI.

"MANHATTAN"

Dry or Sweet
½ Canadian Club Whisky
½ Vermouth
3 or 4 drops

Angostura Bitters
Shake well with crushed
ice and serve with a
Maraschino Cherry.
For Sweet Cocktail
use Italian Vermouth.
For Dry Cocktail
use French Vermouth.

**HIRAM WALKER
& SONS LIMITED**
138 New Bond Street,
London, W.1.
Distillery
Walkerville, Canada.
ESTABLISHED 1858

196 bis. Mambo-Jambo.

1/4 Bourbon, 1/4 Sweet vermouth, 1/4 peach liqueur. 1/8 Pimm's No. 1, 1/8 Lime juice. Shake well & strain.

By Mike Cordova, The Brown Derby, Los Angeles, U.S.A.

197. Manhattan Cocktail.

1 dash of Angostura Bitters, 1/2 Rye Whisky, 1/2 Vermouth.

For Sweet Cocktail use Italian Vermouth. For Dry Cocktail use French Vermouth.

198. Marmon Cocktail.

1/3 Kirsch, 1/3 Cherry Brandy, 1/3 French Vermouth. Shake well, strain into cocktail glass, serve with a Cherry.

199. Martini (dry).

2/3 Gin, 1/3 Dry Vermouth, Stir.

200. Martini (medium).

1/3 Gin, 1/3 Dry Vermouth, 1/3 Sweet Vermouth, Stir & Strain.

201. Martini (sweet).

1/3 Gin, 2/3 Sweet Vermouth, 1 dash Gomme Syrup. Shake well strain in glass with cherry.

202. May Blossom Fizz.

1 teaspoonful of Grenadine, Juice of half a Lemon, 1 glass of Swedish Punch.

Shake well and strain into a small tumbler, and fill balance with Soda.

203. Mayfair Cocktail.

1/2 Gin, 1/2 Orange Juice, 3 or 4 dashes Apricot Syrup, flavoured with a little Clove Syrup.

(Recipe by "Robert," Embassy.)

For Marmon Cocktail

the Cherry Brandy "COMBIER"

203 bis. Mighty Fine.

1/3 Rye, 1/3 Amer Picon, 1/3 orange juice, 3 dashes of orange bitters. Shake well and strain.

204. Milk Punch.

1 teaspoonful Sugar, 1 wineglass Brandy, 1/2 wineglass Rum, 1/3 Ice in shaker.

Fill balance with Fresh Milk, shake, strain into medium-sized tumbler, and grate nutmeg on top.

205. Milk Shake.

1 teaspoonful of Sugar, 1 Fresh Egg, 1/3 Ice in shaker.

Fill balance with Fresh Milk, shake, and strain into medium-sized tumbler and grate nutmeg on top.

(This drink is also known on the Continent as "Lait de Poule.")

206. Millionaire Cocktail.

1 white of a Fresh Egg, 2 dashes of Curaçao (Orange), 1 teaspoonful of Grenadine, 2/3 Rye Whisky.

Shake well. Strain into cocktail glass.

(*Recipe from Ritz Hotel, London.*)

206 bis. Mimosa.

1/6 dry vermouth, 1/6 orange curaçao, 1/3 gin, Stir & Strain.

207. Mint Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Gomme Syrup, 1 dash Absinthe, 2/3 Bourbon Whisky.

Add a few sprigs of Fresh Mint.

Shake well and strain into cocktail glass.

208. Mint Julep.

1 teaspoonful of Sugar, 1/2 wineglass of Water or Soda, 3 or 4 sprigs of Fresh Mint.

Muddle well until flavour of Mint is well extracted; then take out Mint, and add 2 glasses of Hiram

Bourbon Whisky. Fill tumbler with fine shaved Ice, stir well until glass gets frosted, then take some sprigs of Mint and insert them in the Ice with stem downwards, so that the leaves will be on the surface in the shape of a bouquet. Add slices of Orange, Lemon, Pineapple, and Cherries on top.

209. Mississippi Mule Cocktail.

2/3 Gin, 1/6 Cassis, 1/6 Lemon Juice.

210. Modern Cocktail.

1 dash Orange Bitters, 1 dash Absinthe, 4 dashes Gomme Syrup, 1/3 Rye Whisky, 1/2 Sloe Gin.

Shake well, and strain into cocktail glass, with Cherry.

211. Moka Spitberg.

In a small tumbler, filled with shaved Ice, add 1 teaspoonful Castor Sugar, 2 teaspoonfuls thick Fresh Cream, remainder Cold Coffee.

Then fix your shaker on top of your glass and shake gently. Set hour glass down with shaker for a few seconds, and afterwards remove your shaker and serve your beverage (which will have a large forth on top) with straws.

(A very popular drink at the Grand Cercle, d'Aix-les-Bains, France.)

212. Monkey's Gland Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, 1/2 Orange Juice, 1/2 Gin.

Shake well, and strain into cocktail glass.

(Invented by the Author, and deriving its name from Voronoff's experiments in rejuvenation.)

213. Montana Cocktail.

2 dashes of Anisette, 3 dashes Orange Bitters, 1/2 Cusenier French Vermouth, 1/2 Sloe Gin.

Shake well, and strain into cocktail glass, and squeeze Lemon Peel on top.

214. Morning Cocktail.

2 dashes Curaçao, 2 dashes Maraschino, 2 dashes Orange Bitters, 2 dashes Absinthe, 1/2 wineglass Brandy, 1/2 wineglass French Vermouth.

Stir up well with a spoon; strain into cocktail glass, putting in a Cherry. Twist a piece of Lemon Peel on top and serve.

(Recipe by Harry Johnson, San Francisco.)

215. Morning Glory Fizz.

1 white of Egg, 1 teaspoonful of Sugar, Juice of 1 Lemon, 1 teaspoonful of Absinthe, 1 glass of Rye Whisky.

Shake well, and strain into medium-sized tumbler. Fill balance with Soda or syphon.

(Recipe by Harry Johnson, of New Orleans.)

215 bis. Moscow Mule.

In a silver or pewter mug, Ice, 1/4 jigger of lime juice, 1 jigger of vodka, fill the rest of the mug with ginger beer, decorate with peel of cucumber or sprig of mint.

216. Mountain Cocktail.

1 white of a Fresh Egg, 1/6 Lemon Syrup, 1/6 French Vermouth, 1/3 Rye Whisky, 3 dashes Orange Bitters.

Shake well and strain into cocktail glass with Cherry.

(Recipe from Hoffman House, New York.)

1/3 Pernod, 1/6 Suze, 1/6 Bacardi Rum,



N

217. New Deal Cocktail.

1/3 French Vermouth.

(Recipe by *Pete Petiot, Bartender, St. Regis Hotel, New York, U.S.A.*)

218. New Orleans Gin Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 2 dashes of Fleur d'Oranger, 1 glass of Gin, Juice of 1 Lemon. 1/3 the shaker of cracked Ice, lastly 1/2 wineglass of Fresh Cream.

Shake about two minutes, then strain into tumbler and fill balance with syphon.

(One of the most popular drinks mixed in the Southern States of America.)

219. Night-Cap.

1 yolk of a Fresh Egg, 1/3 Anisette, 1/3 Curaçao (Orange), 1/3 Brandy.

Shake well and strain into a small wineglass.

(Recipe by *F. Newman, Paris.*)

220. Nineteenth Hole Cocktail.

1/3 Rye Whisky, 1/3 Vitali Vermouth, 1/3 Sherry.

(Recipe by *Charles V. Wheeler, Washington, D.C.*)

221. Nineteen-Twenty Cocktail.

1 dash of Absinthe, 1/6 Kirschwasser, 1/6 Crystal Gin, 2/3 French Vermouth, 1 teaspoonful of Grosseille Syrup.

Shake well and strain into cocktail glass.

222. Nineteen-Twenty Pick-me-up.

1/3 Gin, 2/3 Pernod Absinthe, 1 dash Angostura, 1 dash Orange Bitters, 1 dash Gomme Syrup.

Shake well, and strain into medium-sized wine-glass, and fill balance with Soda.

VEUVE CLICQUOT

Reims

HENNESSY

Cognac

HUNT'S

Oporto

LA RIVA

Jerez

QUEEN ANNE

OLD GENTRY

Edimbourg

MARCELLO GOMÈS

Madeira

Établissements CROVETTO

229, Rue Saint-Honoré

Tél. OPÉra 19-05 - 12-18

223. Normandie Cocktail.

2/3 Calvados, 1/6 Lemon Juice, 1/6 Grenadine,
1 dash Pernod.

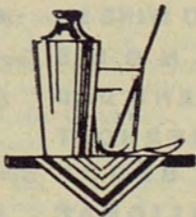
(Recipe by Charlie Soumille, Bartender, New
York Bar, Paris.)

224. N.R.A. Cooler

1 white of egg, 1 glass Pernod, 1 teaspoonful
Grenadine.

Shake well, strain into large tumbler and fill
balance with Ginger Ale.

(“Mac” New York Bar, Paris.)



D.W.L FRANCE

134, FAUBOURG SAINT HONORÉ
PARIS 8^e - TÉL.: ÉLYSÉES 57-70



V^YE LAURENT - PERRIER	<i>Champagne</i>
MARQUIS DEL MERITO	<i>Porto et Xérès</i>
J. STRABO WINE Ltd	<i>Madère</i>
O L D A N G U S	<i>Scotch Whisky</i>
O L D G R A N D D A D	<i>Bourbon</i>
O L D O V E R H O L T	<i>Rye</i>
S U N N Y B R O O K	<i>Bourbon Blend</i>
L. DE SALIGNAC	<i>Cognac</i>



225. Old-Fashioned Whisky Cocktail

Take a small tumbler and put into it 4 dashes of Angostura Bitters, 1 lump of Ice, 1 glass "Canadian Whisky, 1 tablespoonful Sugar.

Stir well until Sugar is dissolved, then squeeze Lemon Peel on top and serve in same glass as mixed.

226. "Old Pal" Cocktail.

1/3 Canadian Whisky, 1/3 French Vermouth, 1/3 Campari.

(Recipe by "Sparrow" Robertson, Sporting Editor of the New York Herald, Paris.)

227. Old Potato Cocktail.

2/3 Irish Whisky, 1/6 French Vermouth, 1/6 Apple Jack.

(Recipe by Al Smith, New York.)

228. Old Trib Cocktail.

1/6 White Rum, 1/6 Cointreau, 2/3 Dry French Vermouth, 1 dash Pernod.

(Recipe by Lee Dickson, Paris.)

229. Olivette Cocktail.

2 dashes Gomme Syrup, 3 dashes Orange Bitters, 3 dashes Absinthe, 2/3 Plymouth Gin.

Shake well and strain into cocktail glass with olive, and squeeze Lemon Peel on top.

230. Olympic Cocktail.

1/3 Brandy, 1/3 Curaçao, 1/3 Orange Juice.

Shake well and strain into cocktail glass.

(Recipe from Frank Meyer, Ritz, Paris.)

231. Once Over Cocktail.

1/3 Pernod, 1/3 Amer. Picon, 1/6 Suze, 1/6 Grenadine.

(Recipe by Herol Egan, Houston, Texas.)

232. Opera Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{6}$ Dubonnet, $\frac{1}{6}$ Liqueur of Mandarinine.
Shake well and strain into cocktail glass, and squeeze Orange Peel on top.

233. Orangeade.

Half fill a large tumbler with shaved Ice and add the Juice of 1 Orange, 1 teaspoonful of Sugar, 1 teaspoonful of Grenadine.

Fill balance with plain water and stir well, and put one slice of Orange in glass and serve with straws.

234. Orange Blossom.

Juice of 1 Orange, 1 glass of Gin.

Shake well and strain into small wineglass.

235. Orange Squash.

Similar to Orangeade. Syphon instead of plain water.

236. Orgeat Lemonade.

Half fill a large tumbler with shaved Ice, 1 glass of Orgeat Syrup, Juice of 1 Lemon.

Fill balance with Soda, stir well, and serve with straws.

237. Orgeat Punch.

Half fill a whisky tumbler with shaved Ice, then add 1 glass of Orgeat Syrup, 1 glass of Brandy, 1 glass of Water.

Stir well, then decorate with fruits in season and serve with straws.

238. Ostende Fizz.

$\frac{1}{2}$ wineglass Cassis, $\frac{1}{2}$ wineglass Kirsch.

Shake well and strain into medium-sized tumbler. Fill balance with syphon.



P

239. Pall Mall Cocktail.

1 teaspoonful White Mint, 1 dash Orange Bitters, 1/3 Italian Vermouth, 1/3 French Vermouth, 1/3 Gin. Shake well, and strain.

(Recipe from Guido, Cafe de Paris, Monte Carlo.)

239 bis. Palm Breeze.

1/2 dark rum, juice of 1/2 a lime, 2/6 yellow Chartreuse, 1/6 Crème de Cacao, 1 dash of Grenadine, Shake well.

by A.C. Davidge, Ritz Hotel, London.

240. Pansy Blossom.

2 dashes Angostura Bitters, 1 teaspoonful of Grenadine, 1 glass of Anis.

241. Paradise Cocktail.

1/3 Gin, 1/3 Apricot Brandy, 1/3 Orange Juice.

242. Parisian Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Cassis.

243. Parity Cocktail.

1/3 Rye Whisky, 1/3 Applejack, 1/6 Grenadine, 1/6 Juice of Orange.

(Recipe by Paul Farrell, Paris.)

244. Pegu Club Cocktail.

1 dash of Angostura Bitters, 1 dash of Orange Bitters, 1 teaspoonful Lime Juice, 1/6 Curaçao (Orange), 2/3 Gin.

245. Perfect Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth.

Shake well, strain into cocktail glass, squeeze Orange Peel on top.

BOOTH'S GIN

Le vrai Gin

*Tel qu'il
est lixé
à
La Chambre
des
Lords*



Distributeur E. Barthe
19, rue Lisbonne - PARIS-8°
LAB. 62-62

246. Perfect Lady Cocktail.

1/2 Gin, 1/4 Peach Brandy, 1/4 Fresh Lemon Juice. Add dash of white of egg.

Ice and shake well.

(*First prize British Empire Cocktail Competition, 1936, by Sidney Cox, Grosvenor House, London.*)

247. Peto Cocktail.

Same as Bronx Cocktail, with dash of Maraschino.

248. Ping-Pong Cocktail.

1 teaspoonful Lemon Juice, 1/2 Gin, 1/2 Crème Yvette.

Shake well and strain into cocktail glass. Add Cherry.

(*Recipe from James G. Bennet, Broken Heart Café, 16 South Broadway, St Louis, Mon., 1903.*)

249. Pink Lady Cocktail.

1 white of a Fresh Egg, 2 teaspoonfuls of Grenadine, 1/6 Brandy, 1/3 Gin.

Shake well, and strain into cocktail glass.

250. Pink Pearl Cocktail.

1/2 Gin, 1/2 Bacardi. Add one teaspoonful of Crème de Noyaux Pink.

Shake well.

(*Winning Cocktail Daily Mail London Contest, 1936.*)

251. Pink Rose Cocktail.

1 white of a Fresh Egg, 1 teaspoonful Grenadine. 1 teaspoonful Lemon Juice, 1 teaspoonful Fresh Cream, 2/3 Gin.

Shake well and strain into cocktail glass.

252. Pisco Punch.

1 lump of Ice in wineglass, 1 glass of Brandy. 1 teaspoonful of Pieapple Juice, 1 teaspoonful of Lemon Juice. Fill glass with plain Water and serve with chunk of Pineapple in glass.

(*Recipe by Pisco John, San Francisco.*)

253. Planter's Cocktail.

1/3 Rum, 1/3 Orange Juice, 1/3 Lemon Juic.

254. Plaza Cocktail.

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth, 1 chunk fresh Pineapple.

Shake well and strain into cocktail glass with a small chunk Pineapple.

255. Polly Special.

1/3 Rye Whisky, 1/3 Cointreau, 1/3 Grape Fruit Juice.

Shake well, strain into cocktail glass.

(Recipe by Wm. Pollack, the popular bar-tender, Park Lane Hotel, London.)

256. Polo Cocktail.

1/6 Grape Fruit Juice, 1/6 Orange Juice
2/3 Gin.

257. Pooh-Pooh Cocktail.

1/2 Sherry, 1/2 Gin.

(Recipe by George Peck, Pittsburg.)

258. Porto Flip.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar,
1 glass of Port Wine.

Shake well and strain into small wineglass, and grate nutmeg on top.

259. Port Wine Cobbler.

Half fill a tumbler with shaved Ice, add 1 glass of Port Wine, 1/2 glass of Curaçao, 1/2 glass of Maraschino, 1 teaspoonful of Sugar.

Fill balance with syphon and stir well, then decorate the top with fruits in season.

260. Port Wine Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters,
2 dashes of Curaçao, 1 glass Port Wine.

Stir well in mixing glass and strain into cocktail glass.

261. Prairie Oyster Cocktail.

Put 2 spoonfuls of Worcester Sauce (Lea and Perrin's), drop the yolk of a Fresh Egg without breaking, add a little Red Pepper and Salt on top and pour 2 spoonfuls of malt Vinegar on top.

262. Prestoman Cocktail.

1 dash of Absinthe, 1/6 Orange Juice, 1/6 Italian Vermouth, 2/3 Brandy.

263. Prince of Wales Cocktail.

1/3 Lemon Juice, 1/3 Cointreau, 1/3 Brandy.

Shake well. Strain into medium-sized wineglass. Fill balance with Champagne.

(Recipe by Jack, the popular bar-tender, Harry's, 45 Rue St. Jean, Le Touquet.)

264. Princess Mary Cocktail.

1/3 Gin, 1/3 Crème de Cacao, 1/3 Fresh Cream. Shake well and strain into cocktail glass.

(This cocktail was introduced by myself in honour of Princess Mary's wedding to Lord Lascelles, February, 1922.)

265. Princeton Cocktail.

2 dashes of Orange Bitters, 1 teaspoonful of Port Wine, 1 glass of Old Tom Gin.

Shake well and strain. Squeeze Lemon Peel on top.

266. Pousse Café.

Can be made in a great many varieties by pouring the heaviest liqueurs in rotation in your Pousse Café glass, and different makes of liqueurs differ a lot in weight. Following are two of the best:

267. Pousse Café No.

1/6 Syrup Framboise, 1/6 Crème de Violette, 1/6 Curaçao (Orange), 1/6 Crème de Menthe (Verte), 1/6 Kümmel, 1/6 Brandy.

268. Pousse Café No.

1/6 Anisette Syrup, 1/6 Cherry Brandy, 1/6 White Mint, 1/6 Yellow Chartreuse, 1/6 Green Chartreuse, 1/6 Grand Marnier.

Great care should be taken so as to avoid the different liqueurs from running together.

269. Pousse l'Amour.

1/3 Maraschino into small wineglass. Drop in 1 yolk of a Fresh Egg, 1/3 Crème Vanilla (Green), 1/3 Brandy.

Proper attention must be paid that the yolk of the egg does not run into the liqueur.

(Recipe by Harry Johnson, New Orleans.)

270. Pussyfoot Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Grenadine, Juice of 1/2 Lemon, Juice of 1/2 Orange.

Shake well and strain into cocktail glass.

Q

271. Quaker's Cocktail.

1/3 Brandy, 1/3 Rum, 1/6 Lemon Juice,
1/6 Raspberry Syrup.

Shake well and strain into cocktail glass.

272. Quater-Deck Cocktail.

1 teaspoonful Lime Juice, 2/3 Rum, 1/3 Sherry.

Shake well and strain into cocktail glass.

273. Quartier Latin Cocktail.

1 teaspoonful of Cointreau, 1/3 Amer. Picon,
2/3 Dubonnet.

Shake well and strain into cocktail glass.

*(Recipe by Wilson's Dingo Bar, Rue Delambre,
Paris.)*

274. Queen Mary Cocktail.

1/6 Grand Marnier, 1/6 Cointreau, 1/6 Vermouth,
1/6 Fruit Juice, 1/3 Gin.

*(This cocktail is in honour of the Queen Mary
winning the Blue Riband in 1936.)*

275. Queen's Cocktail.

1 chunk of Pineapple, 1 slice of Orange, in the
shaker. Add Ice, 1/3 Ballor Italian Vermouth,
1/3 French Vermouth, 1/3 Gin.

Shake well, and strain into cocktail glass.

276. Quelle vie Cocktail.

1/3 Kümmel, 2/3 Brandy.

Shake well and strain into cocktail glass.

277. Quill Cocktail.

1/3 Campari, 1/3 Rossi, 1/3 Gin, 1 dash of
Absinthe.

(Frank C. Payne, New York.)

pas de bon brandy-soda

sans

COGNAC SPÉCIAL



UNE CRÉATION

COURVOISIER

à boire glacé avec de l'eau gazeuse.

R

277 bis. Red Mary

In shaker, Ice, 3 dashes of lemon juice, 1 dash of Worcestershire sauce, salt, cayenne pepper, 1 jigger of Vodka, fill with tomatoe juice, Shake well and strain in large tumbler.

278. Reform Cocktail.

1 dash Orange Bitters, 1/3 French Vermouth, 2/3 Sherry.

Shake well and strain into cocktail glass, with Cherry.

279. Remsen Cooler.

Peel a Lemon as you would an apple, then place the Rind in a large tumbler. Add 2 lumps of Ice, a glass of Scotch Whisky. Fill balance with Soda Water.

279 bis. Rhin et Danube.

1/3 Verveine verte, 1/3 Rye, 1/3 Kirsch, stir, serve in cocktail glass frosted. lemon peel. b. Tony Rossel.

279 ter. Riviera.

1/2 Gin, 1/2 Dry Vermouth, 2 dashes Crème de Cacao, 1 dash Kirsch, 1 zeste orange, petals of Violets.

de Michel Filippi, Casino de la Mediterranee, Nice.

For Riviera Cocktail

Crème de Cacao "COMBIER"

280. Rob Roy Cocktail

1 dash of Angostura Bitters, 1/3 Italian Vermouth, 2/3 Rye Whisky.

Shake well and strain into cocktail glass, with Cherry.

281. Rock and Rye.

1 teaspoonful of Rock Candy Syrup or Gomme Syrup, Juice of 1/2 Lemon, 1 glass of Rye Whisky.

Stir together and serve in same glass, and squeeze Lemon Peel on top.

282. Rodin Cocktail.

1/3 French Vermouth, 1/3 Dubonnet, 1/3 Scotch Whisky.

(Recipe by Paul Gourdoux, Paris.)

283. Rosary Cocktail.

1/3 French Vermouth, 1/6 Cherry Brandy, 1/6 Kirsch, 1/6 Dubonnet, 1/6 Pernod.

(Recipe by Jed Kiley, Hollywood.)

284. Rose Cocktail.

2/3 French Vermouth, 1/6 Kirschwasser, 1/6 Syrup Groseille.

Shake well and strain into cocktail glass, with Cherry.

285. Rossi Cocktail.

1/2 Rossi Apéritif, 1/2 Dry Gin, 2 dashes Orange Bitters.

286. Royal Cocktail.

1/3 Gin, 1/3 French Vermouth, 1/3 Cherry Brandy, 1 dash Maraschino.

Shake well and strain into cocktail glass, with Cherry.

(Recipe by Otis Mackinney, from the Hotel Royal, Nice, 1908.)

287. Royal Fizz Cocktail.

Yolk of a Fresh Egg, 1 teaspoonful of Grenadine, Juice of 1/2 Orange, Juice of 1/2 Lemon, 1 glass of Gin.

Shake well and strain into medium-sized tumbler. Fill balance with syphon.

288. Royal Romance Cocktail.

1/2 Gin, 1/2 Grand Marnier, 1/4 Fruit Juice, 1 dash Grenadine.

Ice and shake.

(Recipe by John Bartender, Punch's Club, London.)

289. Royal Smile Cocktail.

The juice of 1 Lime, 1 teaspoonful of Grenadine, 2/3 Apple Jack or Calvados, 1/3 Gin.

Shake well and strain into small wineglass.

290. Ruby Fizz.

1 teaspoonful of Sugar, 1 Fresh Egg, 1 glass of Gin.

Shake well and strain into medium-sized tumbler and fill balance with Ginger Ale.

(Recipe by Wm. Yarrow, of McDonagh Bros., Market Street, San Francisco, Cal.)

291. Rum Crustas.

As Brandy Crustas.

292. Rum Daisy.

As Brandy Daisy.

293. Rum Flip.

As Brandy Flip.

294. Rum Julep.

As Mint Julep.

295. Rum Smash.

As Brandy Smash.

296. Rum Sour.

As Brandy Sour.

297. Russ House Cocktail.

2 dashes Orange Bitters, 2 dashes Rock Syrup,
3 dashes Blackberry, 1 glass of Rye Whisky.

*(Recipe by Ed. V. Örsinger, Hotel Columbus,
Harrisburg, Pa.)*

For Rosary and Royal Cocktails

used only Cherry Brandy "COMBIER"

20

S

298. Saragota Cocktail.

1 teaspoonful of Pineapple Syrup, 2 dashes Orange Bitters, 2 dashes Maraschino, 1 glass of Brandy.

Shake well and strain into wineglass with 2 Strawberries, and fill balance with Champagn.e

298 bis. Sazerac.

In old-fashioned glass crush 1 cube sugar in little water, add 1 dash Angostura, 2 dashes Sazerac bitters, 4 dashes pernod, 1 1/4oz. rye. Stir with ice.

Speciality of l'Hotel Roosevelt, New Orleans, U.S.A.

299. Scoff-law Cocktail.

1 dash of Orange Bitters, 1/3 Canadian Whisky, 1/3 French Vermouth, 1/6 Lemon Juice, 1/6 Grenadine.

Chicago Tribune, January 27th, 1924: Hardly has Boston added to the gaiety of nations by adding to Webster's Dictionary the opprobrious term of "scoff-law"—Jock, the genial bar-tender of Harry's New York Bar, yesterday invented the Scoff-law Cocktail, and it has already become exceedingly popular among American prohibition dodgers.

300. Scotch Highball.

In a large tumbler put 1 lump of Ice, squeeze a piece of Lemon Peel, hand Whisky to customer to serve himself, and fill with Soda.

300 bis. Scotch Mist.

Fill old-fashioned glass with *shaved* ice pour in 2 oz. Scotch, add lemon peel.

300 ter. Scotch-on-the-rocks.

Fill old-fashioned glass with *cracked* ice pour 2 oz. Scotch, add lemon peel.

BY APPOINTMENT
TO THE  LATE
KING EDWARD VII

-DENIS-MOUNIÉ-

(pronounce DENNY-MOONY-A

COGNAC

Established 1838

two famous qualities

GOLD LEAF and GRANDE RESERVE

★ ★ ★

EDOUARD VII

301. "75" Cocktail.

1 teaspoonful Grenadine, 2 dashes of Absinthe or Anis, 2/3 Calvados, 1/3 Gin.

Shake well and strain into cocktail glass.

(This cocktail was very popular in France during the war, and named after the French light field gun.)

302. "S.G." Cocktail.

1 teaspoonful Grenadine, 1/3 Rye Whisky, 1/3 Lemon Juice, 1/3 Orange Juice.

Shake well and strain.

(This cocktail is very popular in the Officers' Mess of the Scots Guards.)

303. Shandy Gaff.

Equal parts Ginger Ale and Bass or Pale Ale.

304. Sherry Cobbler.

1/3 Ice in tumbler, add 1/2 glass of Brandy, 1/2 glass of Curaçao, 1/2 glass of Marashino, 1 glass of Sherry.

Add syphon. Stir well, decorate with fruits in season. Float a little Port Wine on top.

305. Sherry Cocktail.

1 dash Peach Bitters, 1 dash Orange Bitters, 1 dash French Vermouth, 1 glass Pale Dry Sherry.

Shake well and strain.

306. Sherry Flip.

1 Yolk of Egg, 1 teaspoonful of Sugar, 1 glass of Sherry.

Shake well together and strain into small wine-glass, and grate nutmeg on top.

For Sherry Flip use only

Sherry Brandy "COMBIER"

307. Short Life Cocktail.

1/3 Vodka, 1/3 Calvados, 1/3 Pernod.

308. Side-Car Cocktail.

1/3 Cointreau (Triple sec), 1/3 Brandy, 1/3 Lemon Juice.

309. Silver Cocktail No. 1.

1 white of Fresh Egg, 1 teaspoonful Orgeat Syrup, 2 dashes of Maraschino, 1 dash of Orange Bitters, 1/3 French Vermouth, 1/3 Gin.

(Recipe from Pat O'Brien, Knickerbocker Hotel, New York.)

310. Silver Cocktail No. 2.

2 dashes Gomme Syrup, 2 dashes Orange Bitters, 3 dashes Maraschino, 1/2 French Vermouth, 1/2 Gin.

Stir up well with bar spoon, strain into cocktail glass, squeeze lemon peel on top.

(Recipe by Harry Johnson, New Orleans.)

311. Silver Streak Cocktail.

1/2 Kümmel, 1/2 Gin.

Shake well and strain into cocktail glass.

312. Sir Charles Punch.

In a large tumbler half filled with fine Ice, 1 teaspoonful Castor Sugar, 1 wineglass of Port Wine, 1/2 glass of Brandy, 1/2 glass of Curaçao.

Stir well with a spoon, ornament the top with Grapes, slices of Orange, Pineapple, etc., and serve with a straw.

(Note.—Invented in honour of the U.S.A. Advertising Convention, July, 1924, London and Paris.)

313. Sir Walter Cocktail.

(Commonly known as the "Swalter" Cocktail.)

1 teaspoonful of Grenadine, 1 teaspoonful of Curaçao, 1 teaspoonful of Lemon Juice, 1/3 Brandy, 1/3 Rum.

Shake well and strain.

KING GEORGE IV
Old Scotch Whisky
FOUR ROSES
Fine Blended Whiskey
DRY SACK Sherry
G. B. CARPANO Vermouth

AGENCE GÉNÉRALE
G u y M. C E A L Y S
34, Rue Pasquier - PARIS-8^e
ANJ. 51-31 - 52-00 +

314. Six Cylinder Cocktail.

1/6 Cherry Brandy, 1/6 Gin, 1/6 Campari, 1/6 Dubonnet, 1/6 French Vermouth, 1/6 Italian Vermouth.

314 bis. Skiers's Special.

In pewter mug 1 cupful of boiling red wine add sugar to taste, 1 clice of lemon spiked with cloves, 1 slice of orange, 1 stick cinnamon.

Speciality of Sun Valley Lodge at Sun Valley U.S.A.

315. Skoal Cocktail.

1/3 Swedish Punch, 1/3 Anisette, 1/3 Lemon Juice.

(Recipe by Jack Vanderland, bar-tender, Ye Olde College Arms, Le Touquet.)

316. Sloeberry Cocktail.

1 dash Angostura Bitters, 1 dash Orange Bitters, 1 glass Sloe Gin.

Shake well, and strain

317. Snowball Cocktail.

1/6 Crème de Violette, 1/6 White Crème de Menthe, 1/6 Anisette, 1/6 Fresh Cream, 1/3 Gin.

Shake well and strain into cocktail glass.

318. Soda Cocktail.

1 teaspoonful of Sugar in a large tumbler, 4 dashes of Angostura.

Mix it well, add 1 lump Ice, 1 piece of Lemon Peel squeezed in glass. Pour in a bottle of Schweppe's Lemonade, and stir.

319. Some Moth Cocktail.

2/3 Gin, 1/3 French Vermouth, 1 dash of Absinthe.

Shake well, and strain into cocktail glass. Add two pickled silver Onions.

320. So So Cocktail.

1/6 Grenadine, 1/6 Calvados, 1/3 Cinzano Vermouth, 1/3 Gin.

321. Soul Kiss.

1/6 Orange Juice, 1/6 Dubonnet, 1/3 French Vermouth, 1/3 Rye Whisky, 1 slice of Orange.

Shake well and strain into cocktail glass.

322. Southern Beauty.

1 teaspoonful of Syrup Citron, juice of 1/2 a Lime, 1 glass of Ponche-Soto, 1 glass of Brandy.

Shake well and strain into medium-sized wine-glass, and fill balance with Soda.

(A very popular drink at San Sebastian.)

323. South Side.

Juice of 1 Lemon, 1 teaspoonful of Sugar, 2 or 3 sprigs of Fresh Mint, 1 glass of Gin.

Shake well and strain into medium-sized tumbler, and add Syphon.

324. Soyer au Champagne.

In a large tumbler put 1 measure of Vanilla Ice Cream, 2 dashes Maraschino, 2 dashes Curaçao, 2 dashes Brandy.

Fill balance with Champagne, stir well, and add a slice of Pineapple, a slice of Orange, and a slice of Lemon, 2 Cherries, 2 Strawberries.

(A very popular beverage on the Continent.)

325. Spirit of St. Louis Cocktail.

1 glass Gin, 1 white of Egg, 1 teaspoonful of Grenadine, 2 drops of Fleur d'Oranger.

Shake well, and strain in medium-sized wineglass.

Note.—*Invented by the New York Bar, Paris, in honour of Lindbergh flight, New York—Paris, 21st May, 1927.*)

325 bis. Spitfire.

In shaker, Ice 1/3 Sherry, 1/3 Scotch, 1/3 Lime juice.

by the author at the « Café de Paris », London 1941.

326. Stanley Cocktail.

1/6 Grenadine, 1/6 Lemon Juice, 1/3 Rum,
1/3 Gin.

327. Star Cocktail.

1 teaspoonful Grape Fruit Juice, 1 dash Vitali
Vermouth, 1 dash French Vermouth, 1/3 Apple Jack
or Calvados, 1/3 Gin.

Shake well.

(A very popular cocktail at the Plaza, New York.)

328. Stinger.

1/2 White Crème de Menthe, 1/2 Brandy.

Shake well and strain into cocktail glass.

329. St. Marc Cocktail.

1/6 Groseille, 1/3 Gin, 1/6 Cherry Brandy,
1/3 French Vermouth.

Shake well, strain into cocktail glass.

(*Recipe by Eric Forrester, bar-tender, Cercle de
Nautique, Cannes.*)

330. Stone Fence.

Put 1 glass of Rye Whisky in large tumbler,
add 1 or 2 lumps of Ice, and fill balance with Cider.

331. Summer Delight.

In a shaker 1/2 full of cracked Ice, 1/2 gill of
Vermouth, 1 liqueur glass Pineapple Syrup.

Shake well, strain into a medium-sized glass, fill
up with Soda Water, place in the glass a piece of
Pineapple and serve with straws.

332. Sunshine Cocktail.

1 teaspoonful of Sugar, or Gomme Syrup, Juice
of 1/4 Lemon, add 1/3 Brandy, 2/3 Rum.

Shake well and strain.

333. Swissess.

1 white of a Fresh Egg, 1 teaspoonful of Anisette
Syrup, 1 glass of Absinthe.

Shake well together, and strain into small wine-
glass, and add a dash of syphon on top.

(This is a very good bracer fort that felling of the
morning after the night before.)

T

334. Tango Cocktail.

1/6 Curaçao, 1/6 Orange Juice, 1/3 Vitali Vermouth, 1/3 Gin.

Shake well and strain into cocktail glass, and squeeze Orange Peel on top.

335. Tantalus Cocktail.

1/3 Forbidden Fruit Liqueur, 1/3 Brandy, 1/3 Lemon Juice.

336. Technocracy Cocktail.

1/3 French Vermouth, 1/3 Italian Vermouth, 1/6 Scotch Whisky, 1/6 Rye Whisky, add 2 dashes of Vodka.

Note.—The above cocktail brought out for overcoming the world-wide depression, the five ingredients representing five nations, Vodka symbolizing the Five Year Plan.

337. Texas Fizz.

1 teaspoonful of Sugar, Juice of 1/2 Orange, Juice of 1/2 Lemon, 1 glass of Gin.

Shake well and strain into medium-sized tumbler and add syphon.

338. Third Degree Cocktail.

2/3 Gin, 1/3 French Vermouth, 4 dashes of Absinthe.

Shake well and strain into old-fashioned whisky glass.

339. Three Mile Limit Cocktail.

1 teaspoonful of Grenadine, 1 dash of Lemon Juice, 2/3 Brandy, 1/3 Bacardi Rum.

Shake well and strain into cocktail glass.

Note.—*This cocktail was invented at Harry's New York Bar, Paris, by "Chips" Brighton, the popular bar-tender. One of the effects of the Volstead Act, people get busy when outside of the three miles.*

COGNAC EXSHAW

FINE NAPOLÉON



S. A. I. Le Prince
NAPOLÉON autorise
la Maison **John EXSHAW**
à mettre ses Armes
sur ses bouteilles en
sincère estime de la
qualité de son
COGNAC

FRANCE : Guy M. Cealis, 34, rue Pasquier - PARIS (8^e)

340. Thunder Cocktail.

1 teaspoonful Gomme Syrup, 1 yolk of Egg,
1 glass of Brandy, 1 sprinkle of Cayenne Pepper.
Shake well and strain into cocktail glass.

341. Tipperary Cocktail.

1/6 Orange Juice, 1/6 Grenadine, 1/3 French
Vermouth, 1/3 Gin, 2 sprigs of Fresh Mint.
Shake well and strain.

342. Tlevesoor Cocktail.

1 dash of Peach Bitters, 1 dash of Curaçao,
1 dash of Holland's Gin, 1/6 Orange Juice, 1/6 Grape
Fruit Juice, 1/3 Rye Whisky, 1/3 Apple Jack.

Note.—This cocktail was invented by Bob Card
in honour of the Inauguration of President Roose-
velt, 4th March, 1933.

343. Tom and Jerry (Hot).

Use Eggs according to quantity. Take bowls and
break up your Eggs very carefully without mixing
the yolks with the whites, but have the whites
in a separate bowl. Take an egg-beater and beat
the whites of the eggs in such a manner that they
become a stiff froth, then beat up the yolks until
they are as thin as water. Now mix all together,
adding one teaspoonful of sugar for each Egg,
until the mixture gets the consistency of a light
batter. It is necessary to stir up the mixture
every little while to prevent the Eggs separating.
Use tumbler and take two tablespoonfuls of the
above mixture, 1 glass of Brandy, 1 glass of
Jamaica Rum. Fill tumbler with hot water, or milk
for preference, and stir up well with a spoon, then
pour the mixture from one glass to another until
all the ingredients are thoroughly mixed together.
Grate a little nutmeg o top and serve.

Note.—A very popular beverage for Christmas
or Birthday Parties.

JEAN LAURENT

Président Directeur

de la

SOCIÉTÉ GÉNÉRALE DES VINS

S. A. Capital 10.500.000 de francs



Importateur exclusif de :

Carlsberg

La Grande Bière Danoise Fondée en 1547

Mc CALLUM'S "PERFECTION" Scotch Whisky Fondée en 1807

PLYMOUTH GIN Coates and Co "The Gin of the Navy" Fondée en 1795

Propriétaire de :

Champagne **A. LAURANS**. Son "brut écusson" EPERNAY (Marne)

Distributeur pour la Région Parisienne de :

Cognac **BISQUIT** - Jarnac - Fondée en 1819

GRANDS VINS DE BOURGOGNE - BORDEAUX - CHABLIS - QUINCY

SIÈGE & BUREAUX : 3, Rue de Copenhague - PARIS 8^e - LAB 30-77 et 35-05

COMPTABILITÉ - SERVICE DES COMMANDES : ENTREPOTS

19 - 21 - 24, Rue des Graves - PARIS 5^e DAN 24-71 (2 lignes groupées)

344. Tom and Jerry (Cold).

This drink is prepared on the same principle as the Hot Tom and Jerry with the exception of using cold water or cold milk.

Note.—Very refreshing and cooling for summer.

345. Tom Collins.

In a large tumbler put 2 or 3 lumps of Ice, 1 teaspoonful of Sugar, the Juice of 1 Lemon, 1 glass of Old Tom Gin.

Fill balance with syphon, stir well, and serve.

346. Trilby Cocktail.

2 dashes of Absinthe, 2 dashes of Orange Bitters, 1/3 Parfait d'Amour Liqueur, 1/3 Rye Whisky, 1/3 Italian Vermouth.

Shake well and strain into cocktail glass, with Cherry.

347. Trinity Cocktail.

1/3 French Vermouth, 1/3 Ballor Italian Vermouth, 1/3 Gin.

348. Tropical Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, 1/3 Crème de Cacao, 1/3 Maraschino, 1/3 French Vermouth.

Stir well, strain into cocktail glass, with Cherry.

349. Tunnel Cocktail.

1/3 Gin, 1/3 Campari, 1/6 Italian Vermouth, 1/6 French Vermouth. Shake well, strain into cocktail glass and squeeze Orange Peel on top.

This cocktail was awarded Prix d'Honneur at the International Bar-tenders' Contest, Paris,

1929.

(Recipe by Bob Card, Harry's New York Bar, Paris.)

350. Turf Cocktail.

2 dashes of Orange Bitters, 2 dashes of Maraschino, 2 dashes of Absinthe, 1/2 French Vermouth, 1/2 Plymouth Gin.

Shake well and strain into cocktail glass with an Olive.

351. Tuxedo Cocktail.

1 dash Maraschino, 1 dash Absinthe, 2 dashes Orange Bitters, 1/2 Gin, 1/2 French Vermouth.

Stir up well with a spoon, strain into cocktail glass, putting in a Cherry. Squeeze Lemon Peel on top.

352. Twelve Mile Limit.

2/3 Brandy, 1/3 Bacardi Rum, add one teaspoonful of Lemon Juice.

353. Various Continental Beverages.

Served all in a large tumbler:

(1) Anis del Oso and Grenadine.

1 glass Anis del Oso, 1/2 glass Grenadine, balance Soda Water.

(2) Byrrh-Cassis.

1 glass Byrrh, 1/2 glass Cassis, Soda Water.

(3) Chambery Fraise.

1 glass Vremouth de Chambery, 1/2 glass Fraïsette, Soda Water.

(4) Champagne de Pauvre.

1 glass of Brandy, 1/2 glass of Syrup Citron, balance Soda Water.

(5) Cinzano and Curaçao.

1 glass Cinzano Vermouth, 1/2 glass Curaçao, balance Soda Water.

(6) Dubonnet Citron.

1 glass Dubonnet, 1/2 glass Syrup Citron, balance Soda Water.

(7) Kirsch and Cassis.

1 glass Cassis, 1/2 glass Kirsch, balance Soda Water.

(8) Kirsch and Grenadine.

1 glass Kirsch (wineglass), 1/2 glass Grenadine, balance with Soda.

(9) Long Drink.

Use a tumbler: 1 glass Italian Vermouth, 1 liqueur glass Gin. Fill up with Soda and serve with small lump of Ice and Orange Peel on top.

(10) Picon-Cointreau.

1 glass Picon, 1/2 glass Cointreau, Soda Water.

(11) Picon Grenadine.

1 glass Amer. Picon, 1/2 glass Grenadine, balance with syphon.

(12) Vermouth Cassis.

1 glass Noilly Prat Vermouth, 1/2 glass Cassis, Soda Water.

(13) Vermouth Cocktail.

1 glass French Vermouth, 1/2 glass Curaçao, Soda Water.

U

U.N.O.

1/4 Dry vermouth, 1/4 Rye, 1/4 Scotch. 2 dashes of cherry brandy, Stir and Strain.

by Mac. of Harry's New York bar Paris.

V - W

354. Vermouth Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 2 dashes of Gomme Syrup, 1/2 glass French Vermouth, 1/2 glass Italian Vermouth.

Shake well and strain into cocktail glass, and squeeze Lemon Peel on top.

355. Vie en Rose Cocktail.

1/6 Lemon Juice, 1/6 Grenadine, 1/3 Gin, 1/3 Kirschwasser.

Shake well and strain.

356. Virgin Cocktail.

1/3 Forbidden Fruit Liqueur, 1/3 White Crème de Menthe, 1/3 Gin.

Shake well and strain into cocktail glass.

357. Volstead Cocktail.

1/3 Rye Whisky, 1/3 Punch, 1/6 Orange Juice, 1/6 Syrup Framboise, 1 dash of Anisette.

This cocktail was invented at the Harry's New York Bar, Paris, in honour of M. Andrew J. Volstead, who brought out the Dry Act in U.S.A., and was the means of sending to Europe such large numbers of Americans to quench their thirst.

358. Waldorf Cocktail.

1 chunk of Pineapple, 1 teaspoonful Orange Juice, 1/3 French Vermouth, 1/3 Italian Vermouth.

Shake well, and strain into cocktail glass.

359. Wanda's Dream Cocktail.

1/3 Grand Marnier, 1/3 Gin, 1/3 Italian Vermouth.

(Recipe by Peter Kcenan, London.)

360. Warday's Cocktail.

1 teaspoonful of Yellow Chartreuse, 1/3 Italian Vermouth, 1/3 Gin, 1/3 Calvados or Apple Jack.

Shake well, and strain.

361. Warden Cocktail.

1 teaspoonful French Vermouth, 1 glass of Gin.
Shake well and strain into cocktail glass.

362. Washington Cocktail.

2 dashes of Angostura, 2 dashes Gomme Syrup
 $\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Brandy.

363. Wax Cocktail.

1 white of Fresh Egg, 1 teaspoonful of Gomme
Syrup, $\frac{1}{3}$ Absinthe, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass.

(Recipe from Sherry's, New York.)

364. Wedding Ball Cocktail.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{3}$ Gin,
 $\frac{1}{3}$ Dubonnet.

Shake well, and strain into cocktail glass.

365. Welcome Stranger Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Orange
Juice, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Swedish Punch, $\frac{1}{6}$ Brandy.

Shake well, and strain into cocktail glass.

(Invented by myself.)

366. Wembley Cocktail.

$\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ French Vermouth,
 $\frac{1}{3}$ Pineapple Juice. Shake well and strain into
cocktail glass.

(Recipe by Carlie Forrester, Grafton Club, London.)

367. West Indian Cocktail.

1 teaspoonful of Cane Sugar in medium-sized
tumbler, 4 dashes Angostura, 1 teaspoonful of fresh
Lime or Lemon Juice, 1 glass of Gin, 1 lump of Ice.

Stir, and serve in same glass.

368. Whisky Cocktail.

1 teaspoonful of Gomme Syrup, 3 dashes of
Angostura, 1 glass of "Canadian Club" Whisky.

369. Whisky Crustas.

As Brandy Crustas.

Ballantine's
 IN USE FOR OVER 125 YEARS
 ESTABLISHED 1827

GEORGE BALLANTINE & CO. LIMITED
 DISTILLERS
 GLASGOW & LONDON, SCOTLAND

FINEST SCOTCH WHISKY

BLENDED & BOTTLED BY
George Ballantine & Co. Limited
 DISTILLERS
Glasgow & London, Scotland
 PRODUCE OF SCOTLAND

Ballantine's
 FINEST SCOTCH WHISKY

MARCEL ROUFF **ARIEL DISTRIBUTION S.A.**

IMPORTATEUR EXCLUSIF DISTRIBUTEUR EXCLUSIF

20, RUE DE LA PAIX - PARIS 2^e - Téléphone OPE. 31-20

370. Whisky Daisy.

As Brandy Daisy.

371. Whisky Flip.

As Brandy Flip.

372. Whisky Julep.

As Mint Julep.

373. Whisky Smash.

As Brandy Smash.

374. Whisky Sour.

As Brandy Sour.

375. White Lady Cocktail.

1/6 Brandy, 1/6 Crème de Menthe, 2/3 Cointreau.
Shake well and strain.

376. White Rose Cocktail.

White of Egg, one glass of Gin, one glass of Kirsch, and add a teaspoonful of Gomme Syrup.

(Recipe by Johnny's Bar, Rue Porte-Mahon, Paris.)

377. Whoopee Cocktail.

In a wineglass one small glass Curaçao, one small glass Cognac; fill balance with Champagne, squeeze Lemon Peel on top.

377 bis. Winter Sunshine.

In mixing glass. Ice, 2/3 Gin, 1/3 Cointreau
3 dashes of Scotch. Stir and strain.

de by Andy du Harry's New York Bar Paris.

378. Woon Fizz.

1 glass of Gin, Juice of 1 Lemon, 1 teaspoonful of Castor Sugar, 2 dashes of Anis del Osa. Shake well, strain into medium-sized wineglass and fill up with syphon.

Note.—A favourite beverage of the late Sarah Bernhardt.



Quality
IN EVERY DROP

“King George IV”
Old Scotch Whisky

THE DISTILLERS AGENCY LTD. • EDINBURGH

AGENCE GÉNÉRALE

GUY M. CEALIS

34, Rue Pasquier - PARIS-8^e

ANJ. 51-31 - 52-00 +

X - Y - Z

379. Xanthia Cocktail.

1/3 Cherry Brandy, 1/3 Yellow Chartreuse,
1/3 Gin.

Shake well and strain into cocktail glass.

380. Xeres Cocktail.

1 dash of Orange Bitters, 1 dash of Peach Bitters,
1 dash of Gomme Syrup, 1 glass of Dry Sherry.

381. Yale Blazer Cocktail.

In a wineglass put 1 lump Sugar saturated with
Brandy, add 1 lump Ice. Fill the glass with
Champagne. Squeeze a piece of Lemon Peel on top.

(Recipe by Paddy, Elton Hotel, Waterbury.)

382. Yale Cocktail.

3 dashes Orange Bitters, 1 dash Angostura
Bitters, 1 glass of Gin.

Shake well, strain into medium-sized wineglass,
add a squirt of syphon, Lemon Peel squeezed on
top.

383. Yashmak Cocktail.

1/3 Rye Whisky, 1/3 French Vermouth, 1/3
Absinthe.

(Recipe by Tom O'Brien, Istanbul.)

384. Yokohama Cocktail.

1 dash of Absinthe, 1/6 Grenadine, 1/6 Vodka,
1/3 Orange Juice, 1/3 Gin.

Shake well, and strain into cocktail glass.

385. Yo-Yo Cocktail.

1/3 Cherry Brandy, 1/3 Calvados, 1/3 Pineapple
Juice.

(Recipe by Bill Henly, Le Taverne, Bougeval.)

386. **Za Za Cocktail.**

2 dashes of Peppson Bitters, 1/3 Gin, 2/3 Italian Vermouth.

Shake well, strain into cocktail glass, with a Cherry.

(Recipe by F. Newman, Paris.)

387. **Zazarac Cocktail.**

1/6 Bacardi Rum, 1/6 Anisette, 1/6 Syrup of Gomme, 1/3 Rye Whisky, 1 dash of Angostura, 1 dash of Orange, 3 dashes of Absinthe.

Shake well, and strain into small-sized tumbler, and squeeze Lemon Peel on top.

388. **Zenith Cocktail.**

1/3 Campari, 1/3 Sherry, 1/3 Gin.

(Recipe by Charlie Vandebroek, Paris.)

389. **Zero Hour Cocktail.**

1/3 Scotch Whisky, 1/3 Rum, 1/3 Grenadine,

(Recipe by Roy Barton, Chicago.)

390. **Zouave Cocktail.**

1/3 Absinthe, 1/3 Suze, 1/3 French Vermouth.

(Recipe by F. Scarella, Sphinx Bar, Casablanca.)

391. **Zosmak.**

1 jigger dark rum, 1 jigger pineapple juice, dash of lime juice, dash of grenadine, shake well & strain.

518

INTERESTING ITEMS ABOUT VINES

How Wines get their Colour

Red Wine is made from black grapes, and white wine from white grapes. However, the colouring matter only exists in the skins, consequently a curious fact is that while black grapes produce the fine red wines of Bordeaux, Burgundy, or the Côtes-du-Rhone, black grapes also produce the no less famous golden beverage of Champagne. This result is obtained by using special pressing tables, which separate the juice from the skins of the grapes before fermentation sets in, the colouring matter being in the skins. White wine is thus obtained.

The principal wine-producing regions are: Anjou, Bordeaux, Burgundy, Champagne, Côtes-du-Rhone.

Famous vintage years: Champagne, 1898, 1899, 1900, 1904, 1906, 1911, 1914, 1915, 1919; Bordeaux, 1899, 1900, 1904, 1907, 1914, 1916, 1919; Burgundy and Côtes-du-Rhone, 1899, 1904, 1906, 1908, 1911, 1914, 1919.

Noteworthy years in French wine production are always characterized by moderately cold winters, followed by hot, dry summers. According to the official statistics controlled by the department of the Gironde, 1893, the record year of the nineteenth century, showed the following characteristics: winter, normal; spring, warm and dry; first leaves on the vines three weeks early; blossoms by April 25th, finished one month later; and a summer extremely hot and dry. The resulting vintage was nearly double the harvest.

Medical Opinion Regarding Wine

Wine is food. This fact has been recognized by doctors the world over, who prescribe it for convalescents. It is contained in a great number of approved pharmaceutical products. Man would cease to live if he were deprived of all liquid foods.

Pasteur said, "The moderate use of wine is as necessary to man as the air he breathes." The peasant wine-growers of France have been accustomed for generations to the moderate usage of wine—a healthful habit that has never produced nor will ever produce, alcoholism.

The Wines of Burgundy

The numerous grape-growing regions and the various types of vines found in the ancient province of Burgundy have resulted in an astonishing variety of wines produced. These wines may be divided into two general groups—those of Upper Burgundy, comprising the departments of the Côte-d'Or and Saône-et-Loire, and Lower Burgundy, including the department of Yonne. The vineyards of Upper Burgundy are located on a succession of rolling hills, extending for about one hundred kilometres from Dijon to and beyond Mâcon. They are divided into four categories—Côte of Mâconnaise, Côte Châlonnaise, Côte Beaune, and Côte de Nuits. The last two are the most famous of the group. The wines of the Côte-de-Beaune, including a veritable galaxy of famous brands—Mantrachet, Meursault, Volnay, Pommard, Beaune, Corton—are noted for their exceptional finessé. They are more delicate, and are ready for consumption earlier than the wines of the Côte-de-Nuits. These latter include such famous brands as Nuits, Riche-

bourg, Romance, Clos-de-Vougeot, Musigny, Chambertin—all thoroughbreds, universally esteemed. In Lower Burgundy, a favoured corner of the department of Yonne shelters the vineyards of Chablis, one of the most brilliant jewels in the precious diadem of the fine white wines of France.

es

SELECTED TOASTS

Then to this Flowing Bowl did I adjourn,
My lips the secret well of life to learn;
And lip to lip it murmur'd, "While you live,
Drink! for once dead, you never shall return."
—Omar Khayyam.

Happy days.

Set them up again.

Here's looking at you.

Drink hearty.

Never mind the knockers;

Go ahead and make your play;

They're in every worker's way.

Never mind the knockers.

Every one who seeks to shine,

If successful, they malign;

'Tis of fame a certain sign.

Never mind the knockers.

They strike only those who climb;

Never mind the knockers.

'Tis success they deem a crime,

Never mind the knockers.

If they hammer at your name

Then be sure you're in the game,

'Tis a species of acclaim.

Never mind the knockers.

Here's to your health.

Let's have a nip.

May we never want a friend or a bottle to share
it with him.

Here's to those I love,

Here's to those who love me,

Here's to those who love those I love,

And here's to those who love those who love me.
Here's a toast to all who are here,
No matter where you are from;
May the best day you have ever seen
Be worse than your worst to come.

Happy are we met, happy have we been, happy
may we part, and happy meet again.

If I should die to-night, and you come to my
cold corpse and say, weeping and heartsick o'er
my lifeless clay, and you should come in deepest
grief and woe, and say, "Here's that fiver I owe,"
I might arise in my coffin, and say, "What's that?"
If I should die to-night, and you should come to
my cold corpse and kneel, clasping my bier, to
show the grief you feel, I say if I should die to-night,
and you should come to me, and there and then
just even hint about paying me that fiver, I might
arise the while, but I'd drop dead again.

To-morrow can wait;
Let us have wine and women, mirth and laughter,
Sermons and soda water the day after.

Drink While You Can

Drink to-day and drown all sorrow,
You shall perhaps not do it to-morrow.
Best while you have it use your breath,
There is no drinking after death.
Laugh at all things,
Great and small things,
Sick or well, on sea or shore.
While we are quaffing
Let's have some laughing.
Who the devil cares for more?
While we live let's live in clover,

For when we're dead we're dead all over.

Let her roll.

Be glad and your friends are many,

Be sad and you lose them all;

They do not decline your nectared wine,

But alone you must drink life's gall.

Let's have a smile.

To my enemies here's my toast;

I hope each shall be a ghost,

And that the devil

Will ne'er be a day well

Till all have been given a roast.

Sing, and the hills will answer.

Sigh, it is lost on the air;

The echoes bound to a joyous sound,

And good wine banishes care.

Woman

She needs no eulogy. She speaks for herself.

Champagne for our real friends and real pains
for our sham friends.

In Poker, like a glass of beer, you draw to fill.

To Tommy and Jack

Who have arms for their girls and arms for their
country's foes.

Our Country

May she always be in the right, but our country,
right or wrong.

May the devil cut the toes off all our foes, that
we may know them by their limping.

Here's to a chaperone.

May she learn from Cupid

Just enough blindness to be sweetly stupid.

May Dame Fortune ever smile on you, but never
her daughter, Miss Fortune.

To the Hardware Trade

Although they profess to honesty, they sell iron
and steel for a living.

Toasts to Writers

Here's to the angel who shoves the quill;
When he's not sick of himself he makes others ill.

Toast to the Politician

If a nation hath not greatness then it never can be
great,
For there's nothing like to virtue in the building
of a state.

es

Bar-Keeper's Toast

Trust bust.

Here's to the man who disseminates brains;
When the quality's bad it's the devil who gains.

Toast to the Prohibitionist

Here's to our countryman,
Exceedingly pious;
He can't swallow straight goods;
His mouth's cut on the bias.

Drink to a fair woman who I think is most
entitled to it, for if anything ever can drive me to
drink, she certainly can do it.

Here's to a long life, and may you live a
thousand years, and I live a thousand years less one
day, for I would not care to live after you had
passed away.

Friend of my soul, this goblet sip,
'Twill chase the pensive tear.

'Tis not so sweet as woman's lip,
But oh, 'tis more sincere.

Drink, for you know not whence you came nor
why. Drink, for you know not why you go nor
whence.

Fill the bumper fair,
Every drop we sprinkle
O'er the brow of care
Smooths away a wrinkle.

There is room in the halls of pleasure
For a long and lordly train,

But one by one we must all file on
Through the narrow aisles of pain.

Kindest regards.

Best respects.

The physician, although professedly a good man,
the worse people are the more he is with them.

Here's to you, my dear, and to the dear who's
not here, my dear; but if the dear who's not here,
my dear, were here, my dear, I'd not be drinking
to you, dear, that's clear.

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

Here's to the lawyer, a learned gentleman, who
rescues your estate from your enemies and keeps
it himself.

Wine is good,

Love is better,

False morals spin a spider's fether.

So fill up the bowl,

Be a jolly old soul,

And you'll be loved by your girl when you get her.

Oh, fill the wine-cup high,

The sparkling liquor pour,

For we will care and grief defy,

They ne'er shall plague us more.

Say, why did Time his glass sublime

Fill up with sand unsightly

When wine, he knew, runs brisker through,

And sparkles far more brightly?

May your shadow never grow less.
Here's to the moneyless man crushed with sorrow
May he think of the barman when his star rises
and pain.

again.

For a' that and a' that,
It's coming yet for a' that,
That man to man, the world o'er,
Shall brithers be for a' that.

For me, I'm woman's slave confessed;
Without her, hopeless and unblessed.

Here's to a bottle and an honest friend! what
wad ye wish for mair, man?

Wha kens, before his life may end, what his share
may be of care, man!

Then catch the moments as they fly, and use them
as ye ought, man;

Believe me, happiness is shy, and comes not aye
when sought, man.

Here's to you, as good as you are;
And here's to me, as bad as I am.

But as good as you are, and as bad as I am;
I'm as good as you are, as bad as I am.

May the hinges of friendship never rust or the
wings of love lose a feather.

Here's to the place where a drap of guid drink's
to be gotten.

The juice of the grape is given to him who will
use it wisely, as that which cheers the heart of
man after toil, refreshes him in sickness, refreshes
him in sorrow; he who enjoyeth it may thank
God for his wine cup as for his daily bread; and

he who abuses the gift of heaven is not a greater fool than shine in abstinence.

To sum up all, be merry I advise;

As we're merry may we still be wise.

Here's to your fouk, an' a' our fouk, an' a' the fouk that's been kind to your fouk an' our fouk; and if a' fouk had been as kind to fouk as you fouk's been our fouk, our fouk they would aye ha' been guid fouk i' the warld sin fouk sin fouk's bin fouks.

Now fill your glasses ane an' a',

And drink the toast I gie ye, O,

To merry chiels, and lasses braw,

And every joy be wi, ye, O.

Fair fa' the whisky, O,

Fair fa' the whisky, O.

What would a drouthy body do,

If 'twere nae for the whisky, O?

A man when he's sober is deil's ill to ken,
Gude sooks than there's kenning o' him;
But prime him wi' nappie, then ye may gae ben,
And learn what he is, for 'twill show him.

This is a good world to live in,

To lend, to pend, to give in,

But to get, or to borrow, or to keep what's one's
own,

- E N D -

NOTES

NOTES

NOTES

NOTES



“ ROYAL COMBIER ”

Verschève et C^{ie}

64-66, Rue J.-Jaurès - Levallois-Perret

Tél. : P E R. 33-87

