

Cocktails: How to Mix Them, by ROBERT VERMEIRE.

Transcribed by George Sinclair, from Joerg Meyer's Copy.

What this book is about.

Hundreds of thousands know how to drink a cocktail; but few can mix one. That was the inception of this book.

Robert is well known as an expert, first at the Royal Automobile Club, then the Criterion, finally at the Embassy Club.

He gives full instructions as to the mixing of all the well-known cocktails, and not only cocktails, but cobbler, coolers, crustas, egg noggs, fizzes, flips, frappes, highballs, juleps, pousse cafes, punches, rickys, sangarees, slings, smashes, sours and toddies.

Above all, he tells how, with a comparatively trifling expenditure, it is possible to give your friends first-class cocktails at home.

Cocktails: How to mix them by 'Robert'

Of the American Bar, Casino Municipal, Nice, and late of the Embassy Club, London

Introduction

Cocktails were first introduced in America more than a hundred years ago; but their exact origin is rather a mystery. Many stories are told to account for the bulk of the cocktail. The one generally accepted is:

The squire of a little country inn was very proud of his beautiful daughter, and he was equally fond of a magnificent prize-fighting cock. The bird suddenly disappeared and could not be found anywhere. Weary of searching the country round, he swore and told everybody in the village that the man who brought the cock back alive would be allowed to marry his daughter.

Many days passed, until one summer morning a young cavalry officer rode into the village, stopped in front of the inn, and handed the cock back to its owner.

The squire, full of joy, produced drinks that all might toast the tail of the cock, who had not lost a single feather. His daughter, either by accident, or from excitement at the sight of her future husband, mixed whisky, vermouth, bitters and ice together. Everybody liked this delicious concoction so much that it was christened on the spot "Cocktail."

The officer introduced the "cocktail" amongst his fellow officers, and soon it became known to the entire American Army. Gradually its reputation grew, and the cocktail became famous all over the world.

The cocktail habit is now universal. Men started to drink them first, women took to them afterwards, and, as they are more difficult to please, expert mixers had to invent all kinds of new drinks to satisfy the feminine taste. The two wars also helped a great deal to make cocktails popular in England and Europe. Our Canadian friends and American allies wanted their cocktail over here just as in their "own home town," and they are as good judges of cocktails as the Frenchman is of wine, or the Englishman of whisky or beer.

It is stressed in some quarters that excessive cocktail drinking stimulates a false appetite and is ruinous to the health. This is probably quite true, just as any other habit carried to excess will eventually produce ill effects, but it does not mean that cocktails should not be taken in moderation. Indeed they form an excellent stimulant before a meal and leave the palate clean and appreciative.

The mixer, either amateur or professional, should always bear in mind that no standard measures or glasses exist for cocktails and other mixed drinks. The author has adopted certain measures and glasses, the capacities of which are here explained beforehand. GILL or NOGGIN. The standard measure adopted in this book is the Gill or Noggin (=0.142 litre), a recognised measure when dealing in wines or spirits. Four gills=one pint=0.568 litre.

The glasses described in the numerous recipes are:

THE COCKTAIL-GLASS, which contains about half a gill of liquid. The mixer should be very careful when $\frac{1}{2}$, $\frac{1}{3}$, $\frac{1}{4}$, $\frac{1}{5}$ or $\frac{1}{6}$ are mentioned in a cocktail recipe; that means $\frac{1}{2}$, $\frac{1}{3}$, $\frac{1}{4}$, etc., of the capacity of the cocktail glass. For instance, a cocktail which is made of half gin and half vermouth has $\frac{1}{2}$ the quantity of a half-gill measure or $\frac{1}{4}$ gill of gin and $\frac{1}{4}$ vermouth.

THE WINE-GLASS measures twice as much as a cocktail-glass, that is to say one gill of liquid. The small wine-glass contains $\frac{3}{4}$ gill of liquid.

THE TUMBLER which is used for long drinks, such as coolers, egg noggs, fizzes, highballs, etc., holds two gills, or half a pint of liquid.

THE LIQUEUR GLASS contains $\frac{1}{4}$ gill of liquid, but liqueurs are now generally served in a large glass. A cocktail-glass filled up by one-half only is very suitable.

THE POUSSE CAFE GLASS holds $\frac{1}{6}$ gill of liquid.

THE CRUSTA GLASS is similar in size to the small wine-glass.

THE MINT JULEP GLASS is a large glass shaped like a bowl; it hold half a pint.

It is also necessary to explain a few terms adopted in this work:

STIR UP A DRINK means mixing the drink with a long, thin spoon (bar spoon) by whirling it round smartly until the ingredients are absolutely cold. This is generally done in the bar glass, a tall and thick glass with a strong bottom. Some mixing glasses fit the shaker, others have a lip for pouring-out purposes and to avoid spilling the liquors.

SHAKE A DRINK means fastening the shaker into the bar glass or the two nickel receptacles one into the other. Hold in both hands and shake up and down until the ingredients are properly mixed and cold enough.

TO STRAIN A DRINK, fit the strainer into the mouth of the bar glass or shaker, and pour the drink into the serving glass, holding back the ice. Some shakers have a strainer fitted in the top; but they are not to be recommended, the straining taking too much time.

TO SQUEEZE LEMON PEEL on top, take a piece of lemon peel, twist it between the fingers over the drink to extract the oil and throw the peel aside. The lemon peel should only be put in the glass when specially required, and also in a few drinks where mentioned in this book. Some mixers prefer squeezing the lemon peel in the glass before pouring the ingredients into it; this merely a matter of taste.

A DASH OF BITTERS is equal to 1/3 of a teaspoonful. There are between 16 and 18 teaspoonfuls in a cocktail glass (1/2 gill measure).

When mixing drinks there are certain things that should always be remembered:

1. Use clean ice, and handle with the ice scoop. Artificial ice is more economical than natural ice, it is not so slimy and keeps clear.
2. Use the best brands of liqueur. It is impossible to mix a good drink when using materials of poor quality
3. Minerals should be kept cold enough to be served without ice. Syphons should never be kept on ice, as they may explode when subjected to a sudden change of temperature.
4. Use plain Syrup, that is Sugar Syrup, or even Gum Syrup, in preference to powdered sugar. The Syrup mixes better with the drink. It should, however, be borne in mind that certain drinks are always prepared with sugar, i.e. the old-fashioned cocktail, the Champagne Cocktail, the Collins', etc.
5. Bitters, Cordials and Syrups should be used with the greatest care. A little too much changes the entire taste of a drink, spoiling instead of improving it as it should do. They should be kept in a moderate temperature, but not put on ice. Care should be taken to prevent insects from entering the mixing bottles. When using the mixing bottles (also called bitter bottles) keep one finger on the stopper to prevent it dropping into the mixing glass or shaker.

6. Fruits and fruit juice should be kept cool to preserve their freshness. Fruits cut in slices should be handled with a fork, and when used for ornament in a drink they should be placed on the top in a tasteful manner, then add a spoon and straws.
7. When using eggs for drinks, always break the egg in the shaker first, or in a separate glass to make sure it is fresh, and thus avoid spoiling a mixture already prepared.
8. Milk used for mixing drinks should be rich, and never boiled beforehand.
9. While mixing always bear in mind the right ingredients, and the exact proportions. Most bartenders start by putting the ice in the mixing glass, or shaker first; then come the bitters, fruit juice, egg and the liqueurs (the heavier ones first). It really matters little in what order the ingredients have been put into the shaker, as they are all well stirred up or shaken before being strained into the glass and served.

Utensils.

The professional mixer of cocktails who produces hundreds in the day requires the following utensils, which should always be at hand:

1. A 1/2 gill, a 1/4 gill, a 1/5 and also, if possible, a 1/6 gill measure.
2. A mixing or bar glass and a mixing spoon.
3. A shaker, that is to say a pair of nickel receptacles which fit one into the other. (The bar glass should also fit into the larger receptacle.)
4. A strainer with a spring that fits into the mixing glass and the shaker.
5. Five decanter bottles with stoppers filled with:

Orange Bitters.
 Angostura Bitters.
 Brown Curacao.
 Absinthe.
 Plain or Gum Syrup.

Sometimes a sixth Bitter decanter is filled with Grenadine or Raspberry according to necessity.

6. A lemon knife and a squeezer.
7. A muddler to crush sugar, fruit and mint.
8. A corkscrew and a mineral-water opener.

9. A machine to chop the ice, an ice pick, and a scoop or tongs to handle the ice.
10. A fork and spoon for handling fruit.
11. Straws and wooden picks for cherries and olives put in the cocktail-glasses.
12. A nutmeg grater, salt, red pepper, vinegar, tomato ketchup, Worcester sauce, eggs, milk, lemons, oranges, fruit according to season, and sugar.

The amateur can do quite well with numbers 1, 2, 3, 4. The other necessary utensils can be found in any ordinary kitchen.

The Cocktail at Home.

Many people wish to enjoy at home what they have enjoyed out -- but how? Some guidance and instruction are obviously desirable, and to provide these in simple terms is the purpose of this book.

It is possible to perfect quite a good selection of excellent cocktails at home. To assist the amateur mixer, I give a few hints. For one thing no one desires to fit up a bar at the end of his dining-room, consequently I indicate what may be done with comparatively few bottles of materials.

The "gentleman mixer" should keep on his sideboard:

1. A bottle of Dry Gin of superior quality.
2. A bottle of matured Scotch Whisky.
3. A bottle of good Cognac Brandy.
4. A bottle of mild, Pale Sherry.
5. A bottle of best French Vermouth.
6. A bottle of Italian Vermouth.
7. A small bottle of Angostura Bitters.
8. A small bottle of Orange Bitters.
9. A bottle of plain Sugar Syrup, Gomme or Orgeat.
10. A bottle of Orange Syrup.
11. A bottle of Grenadine or Raspberry Syrup.

Eleven items may look formidable, but it is possible to get along reasonably well if one or more of the less important are not available. Nevertheless, the list tabulated above does form the foundation to a wide variety of drinks. Orange Syrup is a substitute for Curacao; Sugar Syrup or Gomme should be used in preference to Sugar.

If lemons, oranges, tangerines, pineapple (tinned), mint, eggs, milk, cream and soda water are available, the field is enormously widened and will permit of such excellent concoctions as the: Bamboo, Bennett, Blenton, Brandy, Bronx, Clover Club, Clover Leaf, Cooperstown,

Diabolo, Gibson, Harvard, H.P.W., Houla-Houla, Inca, Old-Fashioned, Orange Blossom, Perfect, Queen's, R.A.C., Rob Roy, Royal Clover Club, Spanish, Sunshine, Thistle, Tipperary, Trocadero, Velocity, X.Y.Z., Yellow Rattler and Wax Cocktails, besides various kinds of cobblers, cups, egg noggs, flips, fizzes, etc., etc.

Although I call this book Cocktails: How to Mix Them, I have included particulars as to the preparation of many other drinks, such as cobblers, coolers, crusta, cups, daisies, egg noggs, fizzes, flips, frappes, French aperitifs, highballs, invalid drinks, rickies, sangerees, slings, smashes, sours, toddies, etc.

ROBERT VERMEIRE

COCKTAILS: HOW TO MIX THEM

COCKTAILS

Absinthe

The art of mixing Absinthe is probably one of the most subtle and least understood. We have the American style, the French style, the Swiss style.

Absinthe -- American Style.

The Americans are very fond of the Absinthe Cocktail and the American Absinthe. The best way to make an Absinthe Cocktail is as follows:

Fill the shaker half full of broken ice and add:

1 dash of Angostura Bitters.
3 or 4 dashes of plain Syrup or Anisette.
1/4 gill of Absinthe.
1/4 gill of water.

Shake these ingredients until frozen, strain into a cocktail-glass and squeeze the essence of a little lemon-peel on top.

To make an **American Absinthe**; Fill the shaker half full with broken ice, add:

1/2 gill of Absinthe Pernod.
1 1/2 gills of plain water.
A little Sugar Syrup according to taste.

Shake thoroughly and strain into a tumbler.

Some people shake the Absinthe without the water and strain it into a tumbler, adding cold Soda Water instead.

Absinthe -- French Style

It is superfluous to explain here the old-fashioned French way of mixing Absinthe, because the real Absinthe glasses are now absolutely unobtainable.

Just before Absinthe was prohibited in France, it was usually mixed as follows:

Put into a good-sized tumbler, 1/2 gill of Absinthe, 1 lump of ice, and put across the top of the glass the Absinthe-spoon with 1 or 2 lumps of sugar is a flat spoon with plenty of little holes in it). Now pour, drop by drop, water on the sugar. The water dropping through the Absinthe-spoon melts the sugar and sweetens the drink at the same time.

When the glass is full, stir up slightly with the spoon, and your drink is ready. The French amateur Absinthe drinker usually takes 15 to 20 minutes to finish this wonderful stimulator.

Absinthe -- Swiss Style

This is the most simple way:

Put 1/2 gill of Absinthe in a tumbler, add a little plain Syrup, Grenadine, or Anisette, and fill up the balance with iced water.

This drink is also very popular in France and Italy. When Grenadine is used it is generally called *une puree*, or *une tomate*, because its colour is similar to that of a tomato. When plain syrup is used it is called *mominette* by the French working-man.

Angler Cocktail

This cocktail is very popular in Bohemia and Czecho-Slovakia. It was introduced by V. P. Himmelreich. The ingredients are put in the mixing glass with broken ice:

2 dashes of Angostura Bitters.

2 dashes of Orange Bitters.

1/6 gill of Vantogrio (a local non-alcoholic syrup).

2/4 gill of Gin.

Stir up with the spoon. Strain into a cocktail-glass. Squeeze lemon-peel on top.

Apple Jack Cocktail

In the large bar glass, half full of broken ice, add:

1 or 2 dashes of Angostura Bitters.
2 or 3 dashes of Gum syrup or Curacao.
1/2 gill of Apple Jack Brandy.

Stir up well with mixing spoon, strain into a cocktail-glass, add olive or cherry and squeeze the essence of a lemon-peel on top.

In the U.S.A. Apple Jack Brandy is also called Jersey Lightening. In France they usually call it Calvados.

Bacardi Cocktail

Fill the shaker half full of broken ice, and add:

1/6 gill of fresh Lime Juice.
2/6 gill of Bacardi.
Sugar Syrup according to taste.

Shake well and strain into a cocktail-glass.

When no limes handy, lemon are usually taken instead.

This cocktail is in great demand in London.

In the U.S.A. it is undoubtedly more popular than any other cocktail.

Bamboo Cocktail

Fill the large bar glass half full of broken ice and add:

1 dash of Orange Bitters.
1/4 gill of Dry Pale Sherry.
1/4 gill of French Vermouth.

Stir up well, strain into a cocktail-glass, and squeeze lemon-peel on top.

This drink is very popular amongst the British residents in India, and is also called "Reform Cocktail."

Bennett Cocktail

Fill the shaker half full of broken ice and add:

2 dashes of Angostura Bitters.
2/6 gill of Old Tom Gin.
1/6 gill of fresh Lime Juice.

Shake well and strain into a cocktail-glass.

This cocktail, which is very popular in Chili, is called after the well-known and popular landowner and millionaire of that country.

Bijou Cocktail

Fill the bar glass half full of broken ice and add:

1 dash of Orange Bitters.
1/6 gill of Plymouth Gin.
1/6 gill of Italian Vermouth.
1/6 gill of Green Chartreuse.

Stir up with a spoon, strain into a cocktail-glass, add olive or cherry according to taste, and squeeze lemon-peel on top.

Blackthorn Cocktail

The Blackthorn is a very old cocktail, which is made in two different ways:

Fill a bar glass half full of broken ice and add:

3 dashes of Absinthe.
3 dashes of Angostura Bitters.
1/4 gill of French Vermouth.
1/4 gill of Irish Whisky.

Stir well with a spoon, strain into a cocktail-glass, and squeeze lemon-peel on top.

(Recipe by Harry Johnson, of New Orleans.)

The cocktail is made in a similar way, but the ingredients are:

1 dash of Orange Bitters.
1 dash of Angostura Bitters.
1/6 gill of Sloe Gin.
1/6 gill of French Vermouth.
1/6 gill of Italian Vermouth.

(Recipe by "Cocktail Boothby," of San Francisco.)

Blenton Cocktail

This cocktail is well-known amongst the officers of the British Navy. The ingredients are stirred up in the mixing glass and strained into a cocktail-glass:

1/4 gill of Plymouth Gin.
1/4 gill of French Vermouth.
1 dash of Angostura Bitters.

No lemon squeezed on top.

Bloodhound Cocktail.

Fill the shaker half full of broken ice, and add:

6 nice raspberries.
1/2 teaspoonful of Maraschino.
1/6 gill of Dry Gin.
1/6 gill of French Vermouth.
1/6 gill of Italian Vermouth.

Shake well and strain into a cocktail-glass.

Care should be taken to avoid the pips passing through the strainer into the cocktail-glass. Remember a cocktail-glass holds 1/2 a gill (3/6ths) of liquid.

Boomerang Cocktail

This popular South African drink is made in the large bar glass, half full of broken ice, to which the following ingredients have been added:

2 dashes of Maraschino.
1 dash of Angostura Bitters.
1/6 gill of Gin.
1/6 gill of French Vermouth.

1/6 gill of Italian Vermouth.

Stir up well, strain into a cocktail-glass, add a cherry and lemon-peel squeezed on the top.

Brandy Cocktail.

Fill the bar glass half full of broken ice and add:

1 or 2 dashes of Angostura Bitters.

3 dashes of Curacao.

1/2 gill of Brandy.

Stir up well, strain into a cocktail-glass, add olive or cherry, and squeeze lemon-peel on top. A little dash of Absinthe improves this cocktail, which is also often made with equal parts of Brandy and French Vermouth. It should be noted that all plain cocktails are made the same way as the Brandy Cocktail. The base liquor can be either Gin, Whisky, Rum, Vermouth, Sherry, etc., and the cocktail is therefore named according to the base liquor.

Brazil Cocktail

The Brazil Cocktail is a Bamboo Cocktail with 2 dashes of plain Syrup and 2 dashes of Absinthe in it.

Bronx Cocktail

Fill the shaker half full of broken ice and add:

The juice of a quarter of an orange.

1/6 gill of Dry Gin.

1/6 gill of French Vermouth.

1/6 gill of Italian Vermouth.

Shake well and strain into a cocktail-glass.

Some bar-tenders also add a little dash of Orange Bitters.

This cocktail is named after the well-known New York Zoo. It can also be made with tangerine instead of oranges.

Champagne Cocktail

In a wine-glass put 1 lump of sugar, soak it with Angostura Bitters, squeeze the essence of 2 or 3 pieces of lemon-peel in the glass, and 1 lump of ice, and fill the glass with iced champagne. Stir up slightly with the mixing spoon, squeeze and drop another piece of lemon-peel in the glass.

Note that a bottle of Champagne makes from 5 to 6 cocktails.

Chicago Cocktail.

The Chicago Cocktail is also called "Fancy Brandy Cocktail." It is a plain Brandy Cocktail, with a little Champagne on the top, and the squeezed lemon-peel dropped in the glass. Before straining the mixture into the cocktail-glass, moisten the outside borders of the glass with Lemon Juice and dip into pulverised sugar.

Chinese Cocktail

Fill the bar glass half full of broken ice and add:

1 or 2 dashes of Angostura Bitters.
3 dashes of Maraschino.
3 dashes of Curacao.
3 dashes of Grenadine.
1/2 gill of Jamaican Rum.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top.

Chocolate Cocktail

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg.
1/4 gill of Yellow Chartreuse.
1/4 gill of Port.
1 teaspoonful of sweet powdered chocolate.

Shake well and strain into a small wine-glass.

This drink is very well known in Brazil.

Clover Club Cocktail

Fill the shaker half full of broken ice and add:

The white of a fresh egg.
The juice of a small fresh Lime.
1 teaspoonful of Raspberry Syrup.
2/6 gill of Gin.
1/6 gill of French Vermouth.

Shake well and strain into a small wine-glass.

When no limes are to hand, lemons are usually used, and Grenadine is often substituted for Raspberry Syrup.

The **Royal Clover Club** is made with the yolk instead of the white of egg.

The Clover Leaf is a Clover Club shaken up with 1 or 2 sprigs of fresh mint and decorated with a mint leaf on the top.

Club Cocktail

Fill the bar glass half full of broken ice and add:

1 or 2 dashes of Angostura.

3 dashes of Grenadine.

1/2 gill of Whisky.

Stir up with the mixing spoon, strain into a cocktail-glass, add a cherry and squeeze lemon-peel on top.

Coffee Cocktail

The Coffee Cocktail, also called "Law's Cocktail," is made with:

The yolk of a new-laid egg.

1 teaspoonful of Sugar Syrup.

1/6 gill of Brandy.

2/6 gill of Port.

Shake these ingredients well with ice and strain into a small wine-glass with grated nutmeg on top.

Cooperstown Cocktail.

The Cooperstown is a Martini Cocktail shaken up with 2 sprigs of fresh mint.

This drink is very popular amongst the cowboys in America. The recipe was given to me by a well-known member of the Peerage who lived amongst them for some time.

Cornwell Cocktail

Fill the shaker half full of broken ice, and add:

1/6 gill of Saville Orange Bitters.

2/6 gill of Dry Gin.

Shake well, strain into a cocktail-glass, put the peel of an olive in the glass, and squeeze lemon-peel on top.

This drink has a delicious orange flavour which is peculiar to the Seville orange out of which the Seville Orange Bitters is made.

Coronation Cocktail

Fill the bar glass half full of broken ice and add:

1 or 2 dashes of Peppermint.

1 or 2 dashes of Peach Bitters.

3 dashes of Curacao.

1/2 gill of Brandy.

Stir up well with a spoon, strain into a cocktail-glass, and serve with lemon-peel squeezed on top.

Daiquiri

Daiquiri is the well-known iron mine situated in the southern part of Cuba. The Daiquiri Cocktail is well known in Cuba and the Southern States of the U.S.A.

Fill the shaker half full of broken ice and add:

2/6 gill of Bacardi.

1/6 gill of fresh Lime Juice.

Sweeten with Grenadine.

Shake well and strain into a cocktail-glass.

Deep Sea Cocktail

This Californian drink must be well shaken and iced. It is made of:

1/4 gill of Old Tom Gin.
1/4 gill of French Vermouth.
1 dash of Orange Bitters.
1 dash of Absinthe.

Strain into a cocktail-glass, add an olive and squeeze lemon-peel on the top.

Dempsey Cocktail

Fill the shaker half full of broken ice and add:

2 dashes of Absinthe.
1 teaspoonful of Grenadine.
1/6 gill of Gin.
2/6 gill of Calvados.

Shake well and strain into a cocktail-glass.

This drink was introduced at Deauville, 1921, after Dempsey's victory over Carpentier.

Depth Bomb Cocktail

Fill the shaker half full of broken ice and add:

1/4 gill of Brandy.
1/4 gill of Apple Jack Brandy.
1 teaspoonful of Grenadine.
2 teaspoonfuls of fresh Lemon Juice.

Shake well and strain into a cocktail-glass.

This drink was very popular in the Royal Air Force of the British Empire during the Great War. It is called after the famous bomb which was dropped from the bombarding air machines that caused panic amongst the German troops behind the lines.

Derby Cocktail

This cocktail is made exactly in the same way as the "East India Cocktail," but a dash of Champagne is added before serving.

Devil's Cocktail

Fill the shaker half full with broken ice and add:

1/4 gill of Cognac Brandy.

1/4 gill of Creme de Menthe (green).

Shake well and strain into a cocktail-glass. Add a pinch of red pepper on the top.

Diabolo Cocktail

Fill the bar glass half full of broken ice and add:

1 or 2 dashes of Angostura.

3 dashes of Orange Curacao.

1/4 gill of Brandy.

1/4 gill of French Vermouth.

Stir up with a spoon, strain into a cocktail-glass, and squeeze lemon-peel on top; add cherry or olive to taste.

This cocktail is also known as a "Young Man."

Diki-Diki

Fill the shaker half full of broken ice and add:

1/4 gill of Calvados.

1/8 gill of Caloric Punch.

1/8 gill of Grape Fruit juice.

Shake well and strain into a cocktail-glass.

Diki-Diki is the chief monarch of the Island Ubian (South Philippines), who is now 37 years old, weighs 23lb., and his height is 32in.

The author introduced this cocktail at the Embassy Club in London, February, 1922.

Diplomate Cocktail

Fill a bar glass half full of broken ice and add:

2 dashes of Maraschino.
2/6 gill of French Vermouth.
1/6 gill of Italian Vermouth.

Stir up well, strain into a cocktail-glass, add a cherry and squeeze lemon-peel on top. This drink is very well known in the French Diplomatic Service.

Doctor's Cocktail

Fill the shaker half full of broken ice and add:

1/8 gill of fresh Lemon juice.
1/8 gill of Orange juice.
1/4 gill of Caloric Punch.

Shake well and strain into a cocktail-glass.

Dubonnet Cocktail*

*Dubonnet is one of the best-known appetisers in the world. It is not only used for cocktails but also as a cooler and highball.

The Dubonnet Cocktail, formerly called "Zaza Cocktail," includes:

1/4 gill of Gin.
1/4 gill of Dubonnet.

Stir up in ice, strain into a cocktail-glass, and squeeze orange-peel on top.

When desired dry, use 2/6 gill of Gin and 1/6 gill of Dubonnet instead of equal parts.

In San Francisco the Dubonnet Cocktail is made differently. Its ingredients are:

3 dashes of Orange Bitters.
2/6 gill of Dubonnet.
1/6 gill of Dry Pale Sherry.

Stir up well, strain into a cocktail-glass, with a cherry and lemon-peel squeezed on top.

Another Cocktail made with Dubonnet which is very popular in London just now includes:

1 dash of Orange Bitters.
1 dash of Angostura Bitters.
1/6 gill of Dubonnet.
1/6 gill of Sherry.
1/6 gill of French Vermouth.

Orange-peel squeezed on top.

East India Cocktail

Fill a large bar glass half full of broken ice and add:

2 dashes of Angostura Bitters.
2 dashes of Curacao.
2 dashes of Maraschino or Pine-Apple Syrup.
1/2 gill of Brandy.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top.

Fairbank Cocktail

Fill the bar glass half full of broken ice and add:

2 dashes of Noyau Rose.
2 dashes of Orange Bitters.
1/4 gill of Gin.
1/4 gill of French Vermouth.

Stir up well, strain into a cocktail-glass, and squeeze orange-peel on top.

The drink is called after Senator Fairbank, a personal friend of the late President Roosevelt, of America.

Fernet Cocktail

Fill the bar glass half full of broken ice and add:

1 dash of Angostura Bitters.
2 dashes of plain Sugar or Gum Syrup.
1/4 gill of Fernet Branca.
1/4 gill of Cognac Brandy, or Rye Whisky to taste.

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

This cocktail is much appreciated by the Canadians of Toronto.

Fioupe Cocktail

Fill the mixing glass half full of broken ice and add:

1/4 gill of Italian Vermouth.
1/4 gill of Cognac Brandy.
1 teaspoonful of Benedictine.

Stir up with a spoon, strain into a cocktail-glass, and add cherry, squeeze lemon-peel on top.

Monsieur Fioupe is a familiar figure known along the Riviera, by everybody, from prince to cabman.

Gibson Cocktail

The Gibson Cocktail is well known in Japan, principally in Yokohama. It is a Martini Cocktail with a tiny white onion in it.

Glad Eye

Fill the shaker half full of broken ice and add:

2/6 gill of Absinthe Pernod.
1/6 gill of Peppermint Get.

Shake until frozen and strain into a cocktail-glass.

Gloom Raiser

This drink was first introduced by the author of this book at the Royal Automobile Club, 1915. The ingredients, which should be stirred up, are:

1/6 gill of Dry Gin.
1/6 gill of Vermouth Noilly Prat.
2 dashes of Grenadine.
2 dashes of Absinthe.

Squeeze lemon-peel on top.

Handicap Cocktail

Fill the bar glass half full of broken ice and add:

1/6 gill of Grand Marnier.
1 wine-glass of Fruchtschaumwein.

Stir up well, strain into a wine-glass, and add a slice of lemon on the top.

This cocktail is well known in Dresden. Fruchtschaumwein is a sparkling lemonade flavoured with fruit juice.

Harvard Cocktail

Fill a bar glass half full of broken ice and add:

2 dashes of Angostura Bitters.
1 dash of Gum Syrup.
1/4 gill of Brandy.
1/4 gill of Italian Vermouth.

Stir up well, strain into a cocktail-glass, and add lemon-peel squeezed on top.

H.P.W. Cocktail

This cocktail was invented by the famous bar-tender "Charlie," of the Racket Club in New York, as a compliment to the prominent millionaire member of the Club, Mr. Harry Payne Whitney. Ingredients:

1/6 gill of Gin.
2/6 gill of Italian Vermouth.
1 slice of an orange.

Shake well and strain into a cocktail-glass.

Houla-Houla

Fill the shaker half full of broken ice and add:

2/6 gill of Gin.
1/6 gill of Orange Juice/
1 teaspoonful of Curacao.

Shake well and strain into a cocktail-glass.

This drink originates from Hawaii.

Inca Cocktail

Fill the bar glass half full of broken ice and add:

2 dashes of Orgeat Syrup.
2 dashes of Orange Bitters.
1/6 gill of Plymouth Gin.
1/6 gill of French Vermouth.
1/6 gill of Dry Pale Sherry.

Stir up well, strain into a cocktail-glass, and add a small piece of pine-apple. Squeeze a little orange-peel on top.

This cocktail was invented by H. C. Harrison, who supervises the American bars of the Gordon Hotels in England.

Jack Rose Cocktail

The Jack Rose ingredients are:

1/6 gill of fresh Lime Juice.
A little Raspberry Syrup or Grenadine.
2/6 gill of Apple Jack Brandy.

This drink should be well shaken. Substitute fresh Lemon Juice for Lime Juice when no limes handy.

Klondyke Cocktail

Fill the bar glass half full of broken ice and add:

3 dashes of Orange Bitters.
1/4 gill of French Vermouth.
1/4 gill of Apple Jack Brandy.

Stir up well, strain into a cocktail-glass, add a small olive, and squeeze lemon-peel on top.

London Cocktail

Fill a bar glass half full of broken ice and add:

2 dashes of Orange Bitters.
2 dashes of Gum Syrup.
2 dashes of Absinthe.
1/2 gill of London Dry Gin.

Stir up, strain into a cocktail-glass, add an olive, and squeeze lemon-peel

Luigi Cocktail

Fill the shaker half full of broken ice and add:

1 teaspoonful of Grenadine.
1 little dash of Cointreau.
The juice of half a tangerine.
1/4 gill of Gin.
1/4 gill of French Vermouth

Shake well and strain into a cocktail-glass.

This cocktail was invented by Mr. Luigi Naintre, the proprietor of the Embassy Club, who became famous at Romano's, Ciro's, and the Criterion. He is one of the best-known restaurateurs in the world and has an enormous and faithful following wherever he goes.

This cocktail is one of the most popular in London.

Manhattan Cocktail

Fill a bar glass half full of broken ice and add:

1 or 2 dashes of Angostura Bitters.
2 or 3 dashes of Gum Syrup or Curacao.
1/4 gill of Rye Whisky.
1/4 gill of Italian Vermouth.
1 dash of Absinthe if required.

Stir up well, strain into a cocktail-glass, add cherry, and squeeze lemon-peel on top.

This is a very old, but still one of the best-known cocktails, called after the district in New York.

When required dry, use French Vermouth instead of Italian Vermouth. When desired medium, use:

1/4 gill of Rye.

1/8 gill of French Vermouth.

1/8 gill of Italian Vermouth.

Martinez Cocktail

The Martinez Cocktail is very similar to the Manhattan Cocktail, but Gin is used instead of Whisky.

Fill the bar glass half full of broken ice and add:

2 dashes of Orange Bitters.

3 dashes of Curacao or Maraschino.

1/4 gill of Old Tom Gin.

1/4 gill of French Vermouth.

Stir up well, strain into a cocktail-glass, add olive or cherry to taste, and squeeze lemon-peel on top.

This drink is very popular on the Continent.

In England the Martinez Cocktail generally contains the following ingredients:

2 dashes of Orange Syrup.

2 dashes of Angostura Bitters.

1/4 gill of Plymouth Gin.

1/4 gill of French Vermouth.

The whole stirred up in ice in the bar glass, strained into a cocktail-glass with lemon-peel squeezed on top. Olive or cherry according to taste.

Third Degree

The Third Degree is a Martinez Cocktail (Continental style) with a dash of Absinthe and an olive, but 2/6 gill of Gin and 1/6 of French Vermouth should be used.

Fourth Degree

The Fourth Degree is a Martinez Cocktail (Continental style) with a dash of Absinthe and a cherry, but 1/4 gill of Gin, 1/8 gill of French VERmouth, 1/8 gill of Vermouth should be used.

Rosington

Fill the shaker half full of broken ice and add:

2/6 gill of Dry Gin.
1/6 of Italian Vermouth.
A piece of orange-peel.

Shake well, strain into a cocktail-glass, and squeeze orange-peel on top.

In certain parts of U.S.A. this drink is known as "Roselyn."

Martini Cocktail

Here is the exact recipe:

Fill the bar glass half full with broken ice and add:

1 dash of Orange Bitters.
1/6 gill of Italian Vermouth.
2/6 gill of Dry Gin.

Stir up and strain into a cocktail-glass. Squeeze lemon-peel on top.

Medium Martini

The Medium Martini Cocktail is a Martini Cocktail made with:

1/4 gill of Gin.
1/8 gill of Italian Vermouth.
1/8 gill of French Vermouth.

Sweet Martini

The Sweet Martini Cocktail is a Martini Cocktail made with:

1/4 gill of Italian Vermouth.
1/4 gill of Gin.

Note. -- The Martini Cocktail should be prepared in the mixing glass and stirred up. In America, however, it has been the fashion, since a few years, to shake this cocktail until thoroughly cold.

Mayfair Cocktail

Fill the shaker half full of broken ice and add:

1/4 gill of Dry Gin.

1/4 gill of plain Orange Juice.

3 or 4 dashes of Apricot Syrup flavoured with a little Cloves Syrup.

Shake well and strain into a cocktail-glass.

This cocktail possesses a delicious flavour. I invented it at the Embassy Club in London, 1921. Mayfair is the aristocratic quarter of London, called so because under the reign of Charles II (seventeenth century) they used to hold a yearly fair during the month of May.

Meehoulong

Fill the bar glass half full of broken ice and add:

1 dash of Orange Bitters.

1/6 gill of Sloe Gin.

1/6 gill of French Vermouth.

1/6 gill of Italian Vermouth.

Stir up with a spoon, strain into a cocktail-glass, and squeeze lemon-peel on top.

Meehoulong is the Chinese word for "fire-eating devil."

Mikado Cocktail

Fill the bar glass half full of broken ice and ice:

2 dashes of Angostura Bitters.

2 dashes of Noyau.

2 dashes of Orgeat.

2 dashes of Curacao.

1/2 gill of Cognac Brandy.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top.

This cocktail is also called "Japanese Cocktail."

Millionaire

Fill the shaker half full of broken ice and add:

The white of a fresh egg.
2 dashes of Curacao.
1/6 gill of Grenadine.
2/6 gill of Rye Whisky.

Shake well and strain into a small wine-glass. A dash of Absinthe may be added if required.

This cocktail is well known to the patrons of the Ritz Hotel, London.

Monkey's Gland Cocktail

Fill the shaker half full of broken ice and add:

2 teaspoonfuls of Absinthe.
2 teaspoonfuls of Grenadine.
1/4 gill of Gin.
1/4 gill of fresh Orange Juice.

Shake well and strain into a cocktail-glass.

This cocktail is very popular in Deauville and London. Harry MacElhone, the well-known bartender of Ciro's Club, invented it.

Morning Cocktail

Fill the bar glass half full of broken ice and add:

2 dashes of Curacao.
2 dashes of Maraschino.
2 dashes of Orange Bitters.
2 dashes of Absinthe.
1/4 gill of Brandy.
1/4 gill of French Vermouth.

Stir up and strain into a cocktail-glass, add a cherry and lemon-peel twisted on top.

Midnight Cocktail

This cocktail used to be very much appreciated amongst the dancing people at the Savoy Hotel in London a few years ago. It is a Bronx Cocktail shaken up with a dash of Absinthe. In China this cocktail is known as the Minnehaha Cocktail, but the Absinthe is poured in afterwards, not shaken with the mixture. Minnehaha is the Indian (U.S.A.) for "Laughing Water."

Nick's Own

Fill the bar glass half full of broken ice and add:

1 dash of Angostura Bitters.

1 dash of Absinthe.

1/4 gill of Cognac Brandy.

1/4 gill of Italian Vermouth.

Stir up well, strain into a cocktail-glass, and add cherry and lemon-peel squeezed on top.

(Recipe by A. Nicholls, London, 1922.)

Old-Fashioned Cocktail

Put a piece of sugar in a tumbler with a strong bottom and soak with Angostura Bitters. Reduce it with a muddler or spoon, add 3/4 gill of Rye Whisky and a lump of ice. Stir up and drop a little lemon-peel squeezed in the glass. Serve a glass of iced water (a chaser) at the same time, to drink afterwards.

It should be noted that the old-fashioned cocktail is prepared and served in the same glass.

Olivette Cocktail

The Olivette Cocktail is a London cocktail made with Plymouth Gin instead of London Gin.

Orange Blossom Cocktail

1/4 gill of Gin and 1/4 gill of Orange juice iced and well shaken with a little dash of Orange Bitters, and a dash of Grenadine if required sweet.

(Recipe by Malloy of Pittsburg.)

Paradise Cocktail

Fill the shaker half full of broken ice and add:

1/6 gill of Orange Juice.
1/6 gill of Apricot Brandy.
1/6 gill of Gin.

Shake well and strain into a cocktail-glass.

Perfect Cocktail

This cocktail is always well shaken. It is composed of:

1/4 gill of Dry Gin.
1/8 gill of French Vermouth.
1/8 gill of Italian Vermouth.

A piece of orange-peel is squeezed on top; a dash of Absinthe, if required, improves it.

Ping-Pong Cocktail

This is a Manhattan Cocktail, but Sloe Gin is used instead of Rye Whisky.

(Recipe by Boothby of San Francisco.)

Princess Mary

Fill the shaker half full of broken ice and add:

1/6 gill of Dry Gin.
1/6 gill of Creme de Cacao.
1/6 gill of fresh cream.

Shake well and strain into a cocktail-glass.

Harry, of Ciro's Club, introduced this cocktail in honour of Princess Mary's wedding to Lord Lascelles, February, 1922.

Queen's Cocktail

Smash a slice of orange and pine-apple in the shaker, add ice and:

1/6 gill of Gin.

1/6 gill of French Vermouth.

1/6 gill of Italian Vermouth.

Shake well and strain into a cocktail-glass.

(Recipe by Harry Craddock, New York.)

R.A.C. Cocktail

Fill the bar glass half full of broken ice and add:

1/4 gill of Dry Gin.

1/8 gill of French Vermouth.

1/8 gill of Italian Vermouth.

1 dash of Grenadine.

1 dash of Orange Bitters.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze orange-peel on top.

R.A.C. means Royal Automobile Club. This is the largest club in London, with over 16,000 members.

(Recipe by Fred Faecks, 1914.)

Rob Roy Cocktail

Fill the large bar glass half full of broken ice and add:

2 or 3 dashes of Gum Syrup or Curacao.

1 or 2 dashes of Angostura Bitters.

1/4 gill of Scotch Whisky.

1/4 gill of French Vermouth.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top.

Rose Cocktail

Fill the bar glass half full of broken ice and add:

3 dashes of Grenadine.

1/4 gill of Dry Gin.

1/8 gill of French Vermouth.

1/8 gill of Dubonnet.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top.

Sidney Knight, the famous bar-tender of the Hotel Cecil in London, introduced this cocktail in London at the Alhambra Theatre many years ago.

Royal Cocktail

Fill the bar glass half full of broken ice and add:

1 dash of Orange Bitters.

1 dash of Angostura Bitters.

2/6 gill of Gin.

1/6 gill of Dubonnet.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top. This drink is called Royal because it was first introduced at the Royal Hotel in Dieppe, 1921.

San Martin Cocktail

This well-known South American drink must be well shaken. It contain no Bitters of any description, but:

1/4 gill of Gin.

1/4 gill of Italian Vermouth.

1 teaspoonful of Yellow Chartreuse.

A little lemon-peel is squeezed on top.

Sensation

Fill the shake half full of broken ice and add:

3 dashes of Maraschino.
3 sprigs of fresh mint.
1/6 gill of Lemon Juice.
2/6 gill of Dry Gin.

Shake well and strain into a cocktail-glass.

(Recipe by James Berkelmans, Paris.)

"75" Cocktail

Fill the shaker half full of broken ice and add:

2 dashes of Grenadine.
1 teaspoonful of Lemon Juice.
1/6 gill of Calvados.
2/6 gill of Dry Gin.

Shake well and strain into a cocktail-glass.

This cocktail was very well appreciated in Paris during the war. It has been called after the famous light French field gun, and was introduced by Henry of Henry's bar fame in Paris.

Side-Car

Fill the shaker half full of broken ice and add:

1/6 gill of fresh Lemon Juice.
1/6 gill of Cointreau.
1/6 gill of Cognac Brandy.

Shake well and strain into a cocktail-glass.

This cocktail is very popular in France. It was first introduced in London by MacGarry, the celebrated bar-tender of Buck's Club.

Silver Cocktail

Fill the bar glass half full of broken ice and add:

3 or 4 dashes of Maraschino.

2 dashes of Orange Bitters.

1/4 gill of Gin.

1/4 gill of French Vermouth.

Stir up well, strain into a cocktail-glass, and add squeezed lemon-peel on top.

Silver Streak

Fill the shaker half-full of broken ice and add:

1/4 gill of Kummel.

1/4 gill of Dry Gin.

Shake well and strain into a cocktail-glass.

Spanish Cocktail

The Spanish Cocktail, or Spanish Delight, is shaken until frothy. The ingredients are:

4 strong dashes of Angostura Bitters.

1/2 gill of Italian Vermouth.

Before straining into the cocktail-glass squeeze the essence of 3 or 4 pieces of lemon-peel in the glass. Pour the mixture into the glass and drop another piece of squeezed lemon-peel into the glass.

The name of this cocktail is well chosen, because it suits the taste of the Spanish-speaking people of Europe and America.

Star Cocktail

A Klondyke Cocktail with 2 dashes of Orange Curacao in it.

Stinger Cocktail

Fill the shaker half full of broken ice and add:

1/6 gill of Peppermint.

2/6 gill of Old Brandy.

Shake well and strain into a cocktail-glass.

Some people think a dash of Absinthe improves this drink.

Sunshine Cocktail

This favourite concoction of the famous Olympia Club at Frisco contains:

2 dashes of Orange Bitters.

1/6 gill of Old Tom Gin.

1/6 gill of French Vermouth.

1/6 gill of Italian Vermouth.

Stir up well, strain into a cocktail-glass, and add lemon-peel squeezed on top.

Thistle Cocktail

Fill the bar glass half full of broken ice and add:

2 dashes of Angostura Bitters.

1/6 gill of Italian Vermouth.

2/6 gill of Scotch Whisky.

Stir up well, strain into a cocktail-glass and squeeze lemon-peel on top.

This cocktail is also called "York Cocktail."

Turf Cocktail

Fill the bar glass half full of broken ice and add:

2 dashes of Orange Bitters.

2 dashes of Maraschino.

2 dashes of Absinthe.

1/4 gill of Plymouth Gin.

1/4 gill of French Vermouth.

Stir up well, strain into a cocktail-glass, add olive.

Note especially no squeezed lemon-peel on top.

(Recipe by Harry Johnson, New Orleans.)

Tuxedo Cocktail

A Tuxedo is a Silver Cocktail made with Burnett Gin and including a dash of Absinthe.

Tipperary

Fill the shaker half full of broken ice and add:

1 teaspoonful of fresh Orange Juice.

1 teaspoon of Grenadine.

2 sprigs of tender mint.

1/6 gill of Italian Vermouth.

2/6 gill of Gin.

Shake well and strain into a cocktail-glass.

Trocadero

Fill the bar glass half full of broken ice and add:

1 dash of Orange Bitters.

1 dash of Grenadine.

1/4 gill of French Vermouth.

1/4 gill of Italian Vermouth.

Stir up well, strain into a cocktail-glass, add a cherry, and squeeze lemon-peel on top.

(Recipe of the Bremen Trocadero, 1910.)

Vanderbilt Cocktail

Fill the large bar glass half full of broken ice and add:

3 dashes of Gum Syrup.

2 dashes of Angostura Bitters.

1/4 gill of Old Brandy.

1/4 gill of Cherry Brandy Rocher.

Stir up well and strain into a cocktail-glass, add a cherry and lemon-peel squeezed on top.

This drink was first made at the Kursaal in Ostend during a visit of Colonel Cornelius Vanderbilt, the American millionaire, who was drowned on the Lusitania during the war.

Velocity Cocktail

This drink is similar to the H.P.W., but the proportions of the ingredients are reversed. The "Velocity" contains a slice of orange and 2/6 gill of Gin, and 1/6 gill of Italian Vermouth. Well shaken and strained into a cocktail-glass.

Ward Eight Cocktail

This cocktail must be well shaken. It is composed of:

- 1 teaspoonful of Grenadine.
- 1/8 gill of Orange Juice.
- 1/8 gill of Lemon Juice.
- 1/4 gill of Rye Whisky.

This cocktail originates from Boston (U.S.A.), a city divided into eight wards.

Wax Cocktail

Fill up a bar glass half full of broken ice and add:

- 3 dashes of Orange Bitters.
- 1/2 gill of Plymouth Gin.

Stir up well, strain into a cocktail-glass, add cherry, and squeeze a little orange-peel on top.

This drink is well known in Vancouver and also in British Columbia.

Whip Cocktail

This cocktail is well known amongst the naval officers of the Mediterranean Squadron. The ingredients are:

- 1/8 gill of Absinthe Pernod.
- 1/8 gill of French Vermouth.
- 1/8 gill of Brandy.
- 1/8 gill of Curacao.

Shake until Frozen.

In Egypt they call it "Kurbag," which is the Arabic word for whip.

White Cocktail

Fill the bar glass half full of broken ice and add:

2 dashes of Orange Bitters.
2 teaspoonsful of Anisette.
1/2 gill of Dry Gin.

Stir up well, strain into a cocktail-glass, add olive, and squeeze lemon-peel on top.

(Recipe by Harry Brecker, Antwerp.)

Whiz-Bang

Fill the bar glass half full of broken ice and add:

2 dashes of Orange Bitters.
2 dashes of Grenadine.
2 dashes of Absinthe.
1/6 gill of French Vermouth.
2/6 gill of Scotch Whisky.

Stir up well and strain into a cocktail-glass. Squeeze lemon-peel on top.

(Recipe by Tommy Burton, Sports' Club, London 1920.)

This cocktail is named after the high-velocity shells, so called by the "Tommies" during the war, because all you heard was a whiz and the explosion of the shell immediately afterwards.

X.Y.Z.

This cocktail is made exactly like the Bronx, but Lemon Juice is used instead of Orange Juice, and a little plain Syrup or Gomme is added to sweeten the cocktail.

Yellow Parrot Cocktail

This Boston drink is made of:

1/6 gill of Absinthe.
1/6 gill of Yellow Chartreuse.

1/6 gill of Apricot Brandy.

Shake well and strain into a cocktail-glass.

Yellow Rattler Cocktail

This Cowboys' Cocktail is similar to the Cooperstown Cocktail, but a small bruised white onion is used instead of the bruised fresh mint sprigs.