BELL-RINGER PUNCH.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful sugar.
2 teaspoonfuls lemon juice.
1 teaspoonful pineapple syrup.
1 wine glass whisky (Hermitage).
½ pony glass Jamaica rum and Eagle Creme D'Apricot.

Shake well, strain into punch glass with fruit, fill up with seltzer and float a little claret on top and serve.

BARON STEUBEN ROYAL PUNCH.

Put in mixing glass
1 piece of cut loaf sugar (or 1 teaspoonful syrup).
1 teaspoonful lemon juice.
Dissolve sugar with muddler, fill up the glass two-thirds full fine ice and add
1 wine glass Tokay wine (or Sweet Catawba).
½ wine glass Bourbon whisky (Old Steuben).

Stir well and strain into a punch glass with one-half of a peach and one teaspoonful of the peach juice, dash with seltzer and add one-half teaspoonful Jamaica rum and serve.

BARON STEUBEN ROYAL PUNCH.

(i-quart Mixture.)

3½ ounces lemon juice.
3¾ ounces sugar (or 16 pieces of cut loaf sugar).
1 ounce Jamaica rum.
20 ounces Tokay wine (or Sweet Catawba).
12 ounces bourbon whisky (Old Steuben).

Mix the above ingredients thoroughly and when you serve it put a half of a peach in each wine glass, with 1 spoonful of the peach juice.
CATAWBA COBBLER.

Fill mixing glass full fine ice.
\( \frac{1}{2} \) tablespoonful sugar.
1 teaspoonful lemon juice.
2 wine glasses Catawba wine.
Shake well, dress with fruits and dash with seltzer, pour a little claret on top, serve with a straw.

CHIMES.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of syrup.
1 teaspoonful of pineapple syrup.
1 teaspoonful of lemon juice.
1 wine glass of one-half sweet and one-half dry Catawba.
Stir the above ingredients thoroughly, strain into a claret glass with fruits, dash it with seltzer, then pour in a little Eagle Creme D’Apricot, so it will go to the bottom of the glass, just enough to make a distinct red, then float a little claret on top and serve.

COMPANION.

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls pineapple syrup.
1 teaspoonful syrup or sugar.
1 teaspoonful lemon juice.
1 wine glass Tokay wine (white) (or Sweet Catawba).
1-3 wine glass claret wine.
1 pony glass brandy and Eagle Creme D’Apricot (equal parts).
Stir well, strain into claret glass with fruit, dash with seltzer and serve.
CHAMPAGNE COBBLER.

Fill mixing glass one-third full cracked ice.
1 teaspoonful sugar.
1 teaspoonful lemon juice.
1 piece of pineapple and fill up with wine.
Stir gently and dress with fruits and serve.
Never use the shaker to champagne beverages.

CHAMPAGNE CUP.

(3-Gallon Mixture.)

Put in a large punch bowl
1½ can pineapple.
2-3 dozen oranges, sliced.
1-3 dozen lemons, sliced.
1 quart Curacoa.
1 pint Chartreuse (Yellow Eagle La Grande Liqueur).
1 pint Abricotine (Eagle Creme D'Apricot).
1 quart of cognac brandy.
1 quart of Tokay wine (or Sweet Catawba).
Stir up well and let it stand for ten hours, then strain it into another bowl and add
2 quart bottles of Apollinaris.
6 quart bottles champagne.
Place a piece of ice in punch bowl and decorate the ice with fruits and serve.
I don't think you will need any sugar in this mixture.

CHICAGO COOLER.

Take a large punch glass with a piece of ice in it.
1 teaspoonful lemon juice.
1 bottle ginger ale (imported).
Float a little claret on top and serve.
CELERY SOUR.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful syrup.
2 teaspoonfuls pineapple syrup.
1 teaspoonful lemon juice.
1/4 tablespoonful celery bitters.
1 wine glass whisky (Old Crow).

Stir well, strain into a claret glass with fruit, dash with seltzer, top off with a little claret and serve.

CHRISTMAS PUNCH.

(21-Gallon Mixture.)

8 cans pineapple.
6 dozen oranges, cut in slices.
3 dozen lemons, cut in slices.
5 quarts Eagle Curacao.
3 quarts Chartreuse Yellow (Eagle La Grande Liqueur).
2 quarts Eagle Creme D'Apricot.
3 gallons brandy (Hennessey's or California).
3 gallons Tokay wine (white domestic).

Put the above ingredients in a vessel in a cool place, let it stand for 12 hours, then filter or strain it into another vessel and add
4 gallons Apollinaris or good carbonated water.
36 quarts champagne.

Then take a large punch bowl and put a nice large piece of ice in it, decorate the ice with fruits and fill up the bowl from vessel. Keep the vessel in a cool place, but don't put ice in it; serve in champagne glasses. I have made this punch the past three years for the Steuben County Wine Company of Chicago, which they have served in their buffet the day before Christmas of each year.
HOW TO MIX FANCY DRINKS.

COLLEGE PUNCH.

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls pineapple syrup.
1 teaspoonful syrup or sugar.
1 teaspoonful lemon juice.
1 wine glass of one-half sweet and one-half dry Catawba.
\( \frac{1}{2} \) wine glass of claret.
1 pony Eagle Creme De Violette and Creme D'Apricot (equal parts).
Stir well, strain into a punch glass with fruit, dash with seltzer and serve.

TWENTIETH CENTURY PUNCH.

(2-Gallon Mixture.)

1 can peaches.
1 can pineapple.
\( \frac{1}{2} \) dozen oranges, cut in slices.
\( \frac{1}{2} \) dozen lemons, cut in slices.
1\( \frac{3}{4} \) gallons Tokay wine (or Sweet Catawba).
1 quart brandy.
4 ounces Jamaica rum.
4 ounces abricotine (Eagle Creme D'Apricot).
Put the above ingredients in a bowl and let it stand for about 10 hours in a cool place, then filter it into a punch bowl with a nice piece of ice and dress the top of ice with fruit and serve.

CHAMPAGNE JULEP.

Fill mixing glass one-third full cracked ice.
1 lump of white sugar.
2 sprigs mint.
Pour the wine into the glass slowly, stir gently, dress with fruits, dash of brandy on top and serve with a straw.
CHAMPAGNE PUNCH.

Put in punch bowl 1 piece of ice.
1 quart bottle champagne.
1 pint bottle Apollinaris.
4 pieces of cut loaf sugar.
1 orange sliced.
1 lemon sliced.
6 or 8 slices of pineapple.
1 wine glass pineapple syrup.
1 wine glass abricotine (Eagle Creme D'Apricot).
Stir gently and serve in champagne glasses.

CHAMPAGNE SOUR.

Fill mixing glass one-third full cracked ice.
1 teaspoonful sugar.
1 teaspoonful lemon juice.
Fill up with wine, stir gently, dress with fruits, dash of brandy on top and serve with a straw.

CHAMPAGNE VELVET.

For this drink a bottle of champagne and a bottle of porter must be used. Fill the goblet one-half full with porter, the balance with champagne. Stir with a spoon slowly and serve.

CIDER EGG NOGG.

Fill mixing glass one-half full cracked ice.
1 teaspoonful sugar.
1 fresh egg.
Fill the glass with cider.
Shake well and strain into a lemonade glass, grate a little nutmeg on top and serve.
CLARET COBBLER.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
3 or 4 pieces of lemon peel.
2 wine glasses claret.
Stir gently, dress with fruits and serve with a straw.

CLARET CUP FOR A PARTY.

(1½-Gallon Mixture.)

Put in a punch bowl
1 can pineapple.
4 oranges sliced.
2 lemons sliced.
2 wine glasses Curacao Red (Eagle Curacao).
2 wine glasses abricotine (Eagle Creme D’Apricot).
1 quart bottle Apollinaris.
3 quart bottles claret.
Let this mixture stand 3 or 4 hours, then filter it into another bowl, with a large piece of ice, then add 2 quart bottles champagne or any other sparkling wine, decorate the ice with fruits and serve in champagne glasses.

CLARET CUP.

Fill glass pitcher one-half full cracked ice.
6 or 8 pieces loaf sugar.
1 lemon sliced.
1 orange sliced.
1 wine glass Eagle Creme D’Apricot and Curacao.
1 bottle claret.
1 bottle soda.
Mix the ingredients thoroughly, adding the thin rind of cucumber, dress top with fruit and serve.
CLARET PUNCH.

Fill mixing glass two-thirds full fine ice.
1 tablespoonful sugar.
1 teaspoonful lemon juice.
1 wine glass water.
2 wine glasses claret.
Shake well, dress with fruits, dash with seltzer and serve with a straw.

CHAMPAGNE FRAPPÉ.

Place the bottle in the champagne cooler, fill with fine ice and salt, whirl the bottle until the wine becomes almost frozen.

CHAMPAGNE COCKTAIL.

Put one piece of cut loaf sugar in a champagne goblet with
2 or 3 dashes of Angostura bitters on sugar.
1 piece of lemon peel.
2 or 3 pieces of cracked ice.
Fill glass with champagne, stir gently and serve.

CONTINENTAL SOUR.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
2 teaspoonfuls lemon juice.
1 wine glass whisky (Blue Grass).
Stir well, strain into a sour glass with fruit, float a little claret on top and serve.

CORDIAL LEMONADE.

Make a plain lemonade, ornament with fruits and pour in slowly one-half pony of any cordial the customer may desire.
COFFEE COCKTAIL.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
1 fresh egg.
1 wine glass port wine.
1 pony best brandy.
Shake thoroughly and strain into a medium-sized goblet, grate a little nutmeg on top and serve.

CREME DE MENTHE.

Fill sherry glass with fine ice, pour in Creme de Menthe until glass is full; serve with 1 straw cut in 2 pieces (Eagle Creme De Menthe).

CURACOA PUNCH.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
1 teaspoonful lemon juice.
1 teaspoonful pineapple syrup.
1 pony brandy.
1 pony Eagle Curacao (Red).
Stir well, dress with fruits, dash with Jamaica rum and serve with a straw.

CHOCOLATE PUNCH.

Fill mixing glass two-thirds full fine ice.
$\frac{1}{2}$ tablespoonful sugar.
1½ wine glass port wine.
1 pony glass Curacoa.
1 egg.
$\frac{1}{2}$ wine glass cream (or milk).
Shake thoroughly, strain into a punch glass and grate a little nutmeg on top and serve.
COLLINS.

Fill mixing glass two-thirds full fine ice.
Juice of one-half lemon.
1 teaspoonful sugar.
1 wine glass of gin.
Shake well, strain into a milk punch glass and pour in 1 bottle imported club soda, stir gently and serve.

COMPANION PUNCH.

(1 1/4-Gallon Mixture.)

Put in a punch bowl (with a piece of ice)
10 ounces lemon juice.
10 ounces syrup or sugar.
4 ounces peach juice or orange juice.
4 ounces abricotine (Eagle Creme D'Apricot).
1/2 pint brandy.
3 quarts one-half Dry and one-half Sweet Catawba.
1 quart claret wine.
Stir the above ingredients thoroughly and serve in punch glasses with fruit.

DREAM.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
2 teaspoonfuls lemon juice.
White of one egg.
1 wine glass Tom gin.
2 wine glasses cream.
Shake well, strain into thin lemonade glass and put just the coloring of Creme de Menthe on top and serve.
EGG LEMONADE.

Fill mixing glass two-thirds full fine ice.
1 tablespoonful powdered sugar.
Juice of one lemon.
1 fresh egg.
Fill up the glass with water, shake thoroughly, strain into a thin lemonade glass and serve.

EGG NOGG.

Fill mixing glass two-thirds full fine ice.
1/2 tablespoonful powdered sugar.
1 fresh egg.
3/4 wine glass of brandy.
1/4 wine glass of Jamaica rum.
Fill up the glass with milk and shake the ingredients thoroughly, then strain into a large punch glass and grate a little nutmeg on top and serve.

GOOD NIGHT.

Fill a sherry glass one-half full fine ice.
1/2 pony Eagle Creme De Violette.
1/2 pony benedictine.
Then fill up the glass with ginger ale, stir gently, and serve with a straw.

GRAPE WINE PUNCH.

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls pineapple syrup.
1 teaspoonful Marischino syrup.
Juice of one lemon.
2 wine glasses unfermented grape juice.
Stir well, strain into punch glass with fruit and fill up with seltzer and serve.
GOLDEN THOUGHTS.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of sugar.
2 teaspoonfuls lemon juice.
½ pony Yellow Chartreuse.
1½ pony white Tokay wine.
Yolk of one egg.
Shake thoroughly and strain into a fancy stem glass, dash with seltzer water, grate a little nutmeg on top and serve.

GIN CRUSTA.

Is made the same as Brandy Crusta, using gin instead of brandy.

GIN FIZZ.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful of powdered sugar.
2 teaspoonfuls lemon juice.
1 wine glass of gin.
Shake well and strain into a thin lemonade glass and fill up the glass with seltzer, or any kind of water the customer may desire, and serve.

GIN SMASH.

Put into an old-fashioned cocktail glass
1 teaspoonful of powdered sugar.
1 dash of seltzer.
4 or 5 sprigs of mint.
Mash the mint slightly with muddler and fill up the glass with cracked ice, add one wine glass of gin, stir gently, bringing the leaves of the mint upward; serve with a spoon in the glass.
GIN COCKTAIL.

Fill mixing glass two-thirds full fine ice.
1 piece of lemon peel.
1 teaspoonful of syrup.
2 dashes orange bitters.
1 dash Peychand’s bitters.
1 wine glass of gin.
Stir and strain in cooled cocktail glass, with fruit if desired.

GIN BELL-RINGER.

The same as the Gin Cocktail, only before straining put one-half teaspoonful of abricotine in the cocktail glass, rinse it around so it will give the glass a red appearance, then after straining the mixture into it rub a piece of fresh cut lemon around edge of glass and add one-half teaspoonful of lemon juice and serve.

GIN SOUR.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful syrup.
2 teaspoonfuls lemon juice.
1 wine glass gin.
Stir well, strain into sour glass with fruit, dash with seltzer and serve.

GIN PUNCH.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful sugar.
1 tablespoonful lemon juice.
1 wine glass gin.
Shake well, fill up the glass with seltzer, dress with fruits and serve with a straw.
GIN SANGAREE.

Same as Brandy Sangaree, substituting gin instead of brandy.

GOLDEN FIZZ.

Fill mixing glass two-thirds full fine ice.  
1 egg (yolk only).  
½ tablespoonful sugar.  
Juice of one-half lemon.  
1 wine glass of gin or whisky.  
Shake well in a shaker and strain into a fizz glass, fill up with seltzer and drink while effervescent.

HAPPY MOMENTS.

Fill mixing glass two-thirds full fine ice.  
1 teaspoonful of powdered sugar.  
2 teaspoonfuls lemon juice.  
½ pony benedictine.  
1½ pony Sweet Catawba wine.  
White of one egg.  
Shake the above ingredients thoroughly and strain into a fancy stem glass, dash with seltzer water, grate a little nutmeg on top and serve.

HALF AND HALF.

Use ale or beer glass.  
½ glass ale, fill balance with porter, or  
½ glass beer, fill balance with ale or porter.  
It is always best to ask the customer how he desires it.

HOCK COBBLER.

This drink is made the same way as the Catawba Cobbler, using Hock wine instead of Catawba.
HIGH BALL.

Put in a high ball glass one piece of ice, then place the bottle of liquor to the customer, allowing him to help himself; after pouring in the liquor fill up the glass with seltzer or any water the customer may desire.

This is sometimes called a Bradley Martin.

HOT IRISH WHISKY PUNCH.

Take a hot water punch glass and rinse it in hot water, then put in
2 pieces of cut loaf sugar.
1 piece lemon peel.
2 wine glasses of boiling water.
Dissolve the sugar well, then pour in
1 wine glass Bushmill’s Irish whisky.
Stir gently, with a little nutmeg on top, serve with a spoon and a small glass of fine ice.

HOT SCOTCH WHISKY PUNCH.

Same as Hot Irish Whisky Punch, using O. V. H. Scotch whisky instead.

HORSE'S NECK.

Cut the whole of a lemon peel in a long string, place into a large thin glass, with a piece of ice cut about the length of the glass; hold one end of peel and pour in
1 bottle of imported ginger ale.
Flavor with any kind of rum the customer desires and serve.
HOT LEMONADE.

Take a thin lemonade glass and rinse it in hot water to prevent the glass from cracking, then add 1 tablespoonful of powdered sugar. Juice of one lemon, and fill the glass up with boiling water. Stir gently and serve with a spoon and a small glass of fine ice.

HOT SPICED RUM.

Take a hot water glass and rinse it in hot water, then put in
2 pieces of cut loaf sugar.
1 piece lemon peel.
½ teaspoonful of ground nutmeg and cinnamon.
¼ teaspoonful of butter.
2 wine glasses of boiling water.
Stir well and add one wine glass Jamaica rum; serve with a spoon and small glass fine ice.

IRISH PORRIDGE.

Put a piece of ice in an old-fashioned cocktail glass, then add
1 teaspoonful sugar.
1 wine glass Bushmill's Irish whisky.
Then fill the glass up with cream and stir while you are pouring in the cream, so as to keep it from curdling, grate a little cinnamon on top and serve with a spoon.

LEMON ICE.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of powdered sugar.
2 teaspoonfuls lemon juice.
Λ/2 pony Maraschino.
1 1/2 pony Tokay wine (white).
White of one egg.
Shake the above ingredients thoroughly and strain into a fancy stem glass, dash with seltzer water, grate a little nutmeg on top and serve.

LEMONADE.

Fill mixing glass two-thirds full fine ice.
1 tablespoonful sugar.
Juice of one lemon.
Fill up glass with water, shake well, dress with fruits and serve with a straw, or strain into a thin lemonade glass with fruit.

LADIES' DELIGHT.

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls pineapple syrup.
2 teaspoonfuls peach juice or orange juice.
2 teaspoonfuls lemon juice.
2 wine glasses of unfermented grape juice.
Stir well, strain into thin lemonade glass with fruit and fill up the balance of glass with ginger ale and serve.

LEMONADE PUNCH.
(1-Gallon Mixture.)
Put in a punch bowl (with a piece of ice)
1 pound of powdered sugar.
1 can of pineapple.
The juice of 16 lemons.
1-3 dozen oranges, cut in slices.
1 gallon of water.
Stir the above ingredients thoroughly and serve in lemonade glasses with fruit.
LILY.

Fill sherry glass one-half full fine ice, then add
½ pony of Eagle Creme de Menthe.
½ pony of Eagle Creme de Violette.
Stir the above ingredients thoroughly and float a little milk or cream on top, grate a little nutmeg on top and serve with a straw.

MANHATTAN COCKTAIL.

Fill mixing glass two-thirds full fine ice.
1 piece lemon peel.
1 teaspoonful syrup.
1 or 2 dashes orange bitters.
1 or 2 dashes Peychand’s bitters.
½ wine glass Vermouth.
½ wine glass whisky (Hermitage).
Stir well and strain into cool cocktail glass and serve.

MANHATTAN BELL-RINGER.

Fill mixing glass two-thirds full fine ice.
½ teaspoonful lemon juice.
1 teaspoonful syrup.
2 dashes orange bitters.
1 dash Peychand’s bitters.
½ wine glass bourbon whisky (Old Crow).
½ wine glass Vermouth.
While you are stirring the above mixture put one-half teaspoonful of abricotine into a cocktail glass, then rinse it so that the abricotine will be evenly coated all over inside of the cocktail glass, then strain and rub a piece of fresh cut lemon around the edge of the cocktail glass and serve.
MAGNOLIA.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of powdered sugar.
2 teaspoonfuls of lemon juice.
½ pony of Curacao.
1½ pony Port wine.
White of one egg.
Shake the above ingredients thoroughly and strain into a fancy stem glass, dash with seltzer water, grate a little nutmeg on top and serve.

MARTINEZ BELL-RINGER.

Is prepared the same as the Manhattan Bell-Ringer, using gin instead of whisky.

MARTINEZ COCKTAIL.

Same as Manhattan, only you substitute gin for whisky.

MILK AND SELZER.

Fill the glass half full of seltzer and the balance with milk.

MILK PUNCH.

Fill mixing glass one-half full fine ice.
½ tablespoonful sugar.
1 wine glass brandy.
¼ wine glass Jamaica rum.
Fill the glass with milk, shake well, strain into thin milk punch glass and serve with a little nutmeg on top.
MINT JULEP.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful sugar.
3 or 4 sprigs mint.
1 wine glass brandy.
Shake the above ingredients slightly, just enough to extract the flavor of the mint, then fill up the glass with ice, dress with fruits and 2 or 3 sprigs of fresh mint with stems downward, leaves above, give 2 or 3 dashes of Jamaica rum on top and serve with a straw.

NEW YEAR PUNCH.

(10-Gallon Mixture.)

5 pounds cut loaf sugar.
4 cans pineapple.
4 dozen oranges, cut in slices.
2 dozen lemons, cut in slices.
1 quart bottle abricotine (Eagle Creme D’Apricot).
7 gallons Catawba Cream (one-half Sweet and one-half Dry Catawba).
2 gallons claret wine.
1 gallon brandy (Hennessey’s or California).

Put the above ingredients together in a vessel the day before you want to serve it; on the following morning filter or strain it into another vessel; then take a large punch bowl and place a nice large piece of ice in it and decorate the top of ice with fruits and fill up the bowl from vessel; keep the vessel containing the punch in a cool place; never put ice in it.

I have made this punch for the past three years for the Steuben County Wine Company of Chicago, which they serve on the day before New