Year of each year.
Serve in champagne glasses.

**OYSTER COCKTAIL.**

Put in an old-fashioned cocktail glass  
½ dozen Blue Point oysters (cold).  
2 teaspoonfuls lemon juice.  
1 teaspoonful pepper sauce.  
2 dashes Tabasco sauce.  
1 teaspoonful of wine vinegar.  
A little salt; also red and white pepper.  
Stir gently and add 2 or 3 dashes of good brandy; serve with a spoon in the glass.

**OLD-FASHIONED COCKTAIL.**

Put one piece of cut loaf sugar in an old-fashioned cocktail glass, with a dash of seltzer water; dissolve the sugar thoroughly, then put in  
A good-sized piece of ice.  
1 dash of orange bitters.  
2 dashes of Peychand’s bitters.  
1 piece of lemon peel.  
1 wine glass of whisky (Old Crow).  
Stir gently and serve with a spoon in glass.

**OLD-FASHIONED TODDY.**

Put one teaspoonful of powdered sugar in an old-fashioned cocktail glass, with a dash of seltzer water; dissolve the sugar thoroughly, then fill the glass two-thirds full of cracked ice and  
1 wine glass of whisky (Hermitage).  
Stir gently and serve with a spoon in glass.
PORT WINE FLIP.

Fill mixing glass two-thirds full fine ice.
1/2 tablespoonful powdered sugar.
1 wine glass port wine.
1 fresh egg.
Shake up thoroughly and strain into a fancy stem glass, serve with a little nutmeg on top and a dash of seltzer.

PORTER SANGAREE.

The same as Ale Sangaree, using porter instead.

PORT WINE SANGAREE.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
1 piece lemon peel.
1 wine glass port wine.
Shake well, strain into a small punch glass with fruit, dash with seltzer, serve with nutmeg on top.

PENN. R. R. SOUR.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful syrup.
2 teaspoonfuls lemon juice.
2-3 wine glass whisky (Old Crow).
1-3 wine glass Italian Vermouth.
Stir well and strain into sour glass with fruit, dash of Jamaica rum and abricotine and serve.

PEACH BLOSSOM.

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls pineapple syrup.
HOW TO MIX FANCY DRINKS.

I teaspoonful syrup.
I teaspoonful lemon juice.
I wine glass Tokay wine (or Sweet Catawba).
I-3 wine glass peace brandy.
I teaspoonful abricotine.

Stir the above ingredients thoroughly, then strain into a fancy punch glass with fruits, dash with seltzer and serve.

PROFESSOR.

Use pousse café glass.
I-5 Creme de Violets (Eagle).
I-5 Creme de Menthe (Eagle).
I-5 Abricotine (Eagle Creme D'Apricot).
I-5 Chartreuse (yellow) (Eagle La Grande Liqueur).
I-5 brandy (Cognac).

Keep the colors separate and serve.

PEACH BLOSSOM PUNCH.

(1½-Gallon Mixture.)

Put in a punch bowl (with a piece of ice).
10 ounces lemon juice.
10 ounces syrup of sugar.
4 ounces pineapple syrup or orange juice.
8 ounces abricotine (Eagle Creme D'Apricot).
3 quarts Tokay wine or Sweet Catawba.
1 quart peach brandy.

Stir the above ingredients thoroughly and serve in fancy stem glasses with fruit.
ROSE BUD.

Put in a thin lemonade glass.
1 piece of ice, the same as for a high ball.
1 teaspoonful abricotine.
1 piece of pineapple with a teaspoonful of the syrup.
The juice of one-half lemon.
1 wine glass Sloe gin.
Then fill the glass nearly full of seltzer and top it off with a little claret and serve.

ROCK AND RYE.

Put in a whisky glass
1/2 tablespoonful rock candy syrup.
1 wine glass rye whisky (Hermitage).
Stir well and serve.

ROMAN PUNCH.

Fill mixing glass two-thirds full fine ice.
1 1/2 tablespoonful powdered sugar.
Juice of one-half lemon.
1 tablespoonful pineapple syrup.
1 wine glass brandy.
2 or 3 dashes Curacoa.
2 or 3 dashes Jamaica rum.
Stir well, dress with fruits and float a little claret on top and serve with a straw.

ROB ROY COCKTAIL.

Fill mixing glass two-thirds full fine ice.
1/4 teaspoonful of lemon juice.
1 teaspoonful of syrup.
2 dashes of orange bitters.
1 dash Peychand’s bitters.
2-3 wine glass Scotch whisky.
1-3 wine glass French Vermouth.
Stir well and strain into a cocktail glass and serve.

RESTORATIVE.

Put a small piece of ice in champagne glass.
1 teaspoonful of absinthe.
½ teaspoonful peppermint.
1 teaspoonful pineapple syrup.
1 teaspoonful Maraschino syrup.
2-3 wine glass brandy.
Fill balance of glass up with ginger ale.
The above mixture is a fine stomach restorer, especially when, after a bad night, you feel nauseated.

RESTRINGENT.

Use a wine glass.
2-3 full port wine.
1-3 full peach brandy.
½ teaspoonful Jamaica ginger.
Stir gently and serve with a little nutmeg on top.

ROMANCE.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
2 teaspoonfuls lemon juice.
½ pony benedictine.
½ pony Eagle Creme de Violette.
1 fresh egg.
Shake thoroughly and strain into a champagne glass, dash it with seltzer and serve.
RHINE WINE COBBLER.

The same as Catawba Cobbler, using Rhine wine instead.

RHINE WINE AND SELTZER.

Fill a small, thin punch glass one-half full wine, balance with seltzer or any carbonated water. All still wines are served in the same manner.

RICKEY.

Take a high ball glass with one piece of ice in it. The juice of one lime. 1 wine glass Tom gin. Fill up with seltzer or whatever water the customer desires.

RUM PUNCH.

In same manner as whisky punch.

SELTZER LEMONADE.

Fill mixing glass two-thirds full fine ice. 1 tablespoonful sugar. Juice of one lemon. Fill up with seltzer water. Stir well, dress with fruits and serve with a straw.

SAUTERNE COBBLER.

The same as Catawba Cobbler, using Sauterne instead of Catawba.

SHERRY COCKTAIL.

Made the same as whisky cocktail, using Sherry wine instead.
SCOTCH GRUEL.

Put a piece of ice in an old-fashioned cocktail glass.
1 teaspoonful powdered sugar.
1 wine glass of O. V. H. Scotch whisky.
Fill up with milk and stir while you are pouring, so as to keep it from curdling, dash with seltzer and serve with a little nutmeg on top.

SHAMROCK

Put a piece of ice in a glass that you would use for making a high ball.
1 teaspoonful Abricotine (Eagle Creme D'Apricot).
2 teaspoonfuls pineapple syrup.
2 teaspoonfuls lemon juice (or a lime).
1 wine glass Bushmill's Irish whisky.
Fill up with ginger ale, stir gently, and serve.

SHANDY GAFF.

Fill an ale glass
½ full of ale and
½ full of ginger ale.
Stir gently and serve.

SHERRY AND BITTERS.

Put 1 dash of Angostura bitters in a sherry glass and rinse it, then fill up with Sherry wine and serve.

SHERRY AND ICE.

Put a little cracked ice in a sherry glass (or champagne glass), fill up with Sherry and serve.
SHERRY AND EGG.

Pour into a sherry glass enough Sherry to cover bottom of glass, then break into a whisky glass 1 fresh egg, and drop it into the sherry glass and fill up with Sherry and serve.

SHERRY COBBLER.

Fill mixing glass two-thirds full fine ice.
3 or 4 pieces of lemon peel.
½ tablespoonful powdered sugar.
2 wine glasses Sherry wine.
Stir gently, ornament with fruits, float a little claret on top and serve with a straw.

SHERRY FLIP.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful sugar.
1 egg.
2 wine glasses Sherry.
Shake well, strain into a fancy glass, dash with seltzer and a little nutmeg on top and serve.

SHERRY EGG NOGG.

Is made the same as a Sherry Flip, only you add 1 wine glass of milk.

SHERRY WINE PUNCH.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful sugar.
1 teaspoonful lemon juice.
2 wine glasses Sherry.
Stir well, dash with seltzer, dress with fruits and top off with a little claret, serve with a straw.
How to Mix Fancy Drinks.

Sherry Wine Sangaree.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful sugar.
1 1/2 wine glass Sherry wine.
Stir well, strain into a champagne glass, grate a little nutmeg on top and serve.

Silver Fizz.

Fill a mixing glass two-thirds full fine ice.
1/2 tablespoonful of pulverized sugar.
Juice of one-half a lemon.
The white of one egg.
1 wine glass of gin.
Shake thoroughly, strain into a thin lemonade glass and fill it up with seltzer water and serve.

Soda Cocktail.

Take a lemonade glass, put
1 piece of ice in it.
2 dashes of Angostora bitters.
1 piece of lemon peel.
1 bottle club soda.
Take mixing spoon one-half full of powdered sugar, stir gently and serve in same glass.

Soda Nectar.

Fill mixing glass two-thirds full fine ice.
1/2 tablespoonful of sugar.
Juice of one lemon.
Fill glass with seltzer water.
Stir gently and strain into a thin lemonade glass, making it about two-thirds full, then take one-half a small teaspoonful of bicarbonate of soda, stir and drink while it is foaming.
SODA LEMONADE.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful sugar.
Juice of one-half a lemon.
1 bottle of soda water.
Stir gently, dress with fruits and serve with a straw.

STONE FENCE.

Fill a champagne glass one-half full of cracked ice, then pour in
1 wine glass of whisky
And fill up the glass with cider.
Stir well and serve.

SUNRISE PUNCH.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful pineapple syrup.
1 teaspoonful sugar.
1 teaspoonful lemon juice.
1 wine glass Sweet Catawba wine.
¼ wine glass Port wine.
¼ wine glass Bourbon whisky (Old Crow).
Stir well, strain into punch glass with a cherry, fill up with seltzer and drop in enough Eagle Creme D’Apricot to make a showing of red in bottom of glass, and serve.

SUNSET PUNCH.

Is made the same as a Sunrise Punch, only you use brandy instead of whisky and equal parts of Catawba and Port wine, which will make the Sunset Punch darker than the Sunrise.
1/2 wine glass of Sweet Catawba.
1/2 wine glass of Port wine.
1/4 wine glass of brandy.

**TULIP 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).
4 ounces Jamaica rum.
3 quarts of Tokay wine or Sweet Catawba.
1 quart of bourbon whisky (Green Brier).

Stir the above ingredients thoroughly and serve in punch glasses with fruit.

**TULIP.**

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls pineapple syrup.
1 teaspoonful syrup.
1 teaspoonful lemon juice.
1 wine glass Tokay wine (or Sweet Catawba).
1-3 wine glass bourbon whisky (Green Brier).
1-5 wine glass Jamaica rum and abricotine.

Stir well, strain into a claret glass with fruits, dash with seltzer and serve.

**THISTLE.**

Is made the same as the Shamrock, using O. V. H. Scotch whisky instead of Irish whisky.
THE COL. TAYLOR "MANHATTAN BELL-RINGER."

Fill mixing glass two-thirds full fine ice.
2 teaspoonfuls of syrup.
½ teaspoonful of lemon juice.
2 dashes of orange bitters.
1 dash Peychand bitters.
2-3 wine glass of Old Taylor bourbon.
1-3 wine glass of Vermouth (Italy).

Stir the above ingredients thoroughly and put one-half teaspoonful of abricotine into the cocktail glass, rinse it so that the abricotine will be evenly coated all over inside of cocktail glass, then strain the mixture into it and serve.

THANKSGIVING PUNCH.

(10-Gallon Mixture.)

4 cans of pineapple.
4 dozen oranges, cut in slices.
2 dozen lemons, cut in slices.
1 quart Jamaica rum.
1 quart abricotine (Eagle Creme D'Apricot).
1 quart Curacao (Eagle Curacao).
7 gallons Tokay wine (or Sweet Catawba).
2½ gallons bourbon whisky (Boon Knoll).

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

I have made this punch for the last three years.
for the Steuben County Wine Company of Chicago, which they serve on the day before Thanksgiving of each year. I never use any sugar in this mixture, as the fruits and Tokay wine will make it sweet enough. Serve in champagne glasses.

TRILBY COCKTAIL.

Fill mixing glass two-thirds full fine ice.
2 dashes orange bitters.
2-3 wine glass Old Tom gin.
1-3 wine glass Vermouth (Italian).

Stir well and strain into a cocktail glass with fruit and drop in one teaspoonful of Eagle Creme de Violette.

TOM AND JERRY.

Use a small punch bowl.
Beat the whites of one dozen eggs to a stiff froth and the yolks until they become as thin as water, mix well together, then add
1 wine glass of Jamaica rum.
1 teaspoonful ground cinnamon.
½ teaspoonful ground cloves.
½ teaspoonful ground allspice.

Stir the above mixture thoroughly and add enough white sugar, stirring continually until the mixture attains the consistency of a light batter. Then put into a Tom and Jerry mug one teaspoonful of the above mixture and one wine glass of brandy, fill up with boiling water and a little grated nutmeg on top and serve.
TWILIGHT 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 pineapple juice or orange juice.
4 ounces abricotine (Eagle Creme D’Apricot).
1/2 pint brandy.
3 quarts Tokay wine (or Sweet Catawba).
1 quart claret wine.
Stir the above ingredients thoroughly and serve in fancy stem glasses with fruit.

UNFERMENTED GRAPE JUICE PUNCH.

(1-Gallon Mixture.)
Put in a punch bowl (with a piece of ice)
The juice of one-half dozen lemons.
1-3 dozen oranges, cut in slices.
1 can of pineapple.
3 quarts of unfermented grape juice.
1 quart of Apollinaris or carbonated water.
Stir the above ingredients thoroughly and serve in fancy goblets with fruit.

VIOLETS.

Fill a large sherry glass one-half full of fine ice and pour in
2-3 pony of Eagle Creme de Violette.
1-3 pony of Eagle Creme D’Apricot.
Mix the above ingredients thoroughly and fill up with ginger ale, stir gently and serve with a straw.
HOW TO MIX FANCY DRINKS.

VERMOUTH COCKTAIL.

Fill mixing glass two-thirds full fine ice.
1 piece of lemon peel.
2 dashes orange bitters.
1 dash of Peychand's bitters.
1½ wine glass Vermouth.
Stir well and strain into a cocktail glass and serve.

VELVET.

Mix in a bowl or pitcher
1 pint of champagne and
1 pint of Dublin stout.
Stir gently and serve in champagne goblets.

WHISKY SMASH.

Put in an old-fashioned cocktail glass
1 teaspoonful of powdered sugar.
4 or 5 sprigs of mint, with a dash of seltzer.
Mash the mint slightly with muddler, then fill the
glass two-thirds full of cracked ice and pour in one
wine glass of whisky, stir gently, bringing the leaves
of the mint upward, serve with a spoon in the
glass.

WHISKY COCKTAIL.

Fill mixing glass two-thirds full fine ice.
1 piece of lemon peel.
1 teaspoonful of syrup.
1 or 2 dashes orange bitters.
1 or 2 dashes Peychand's bitters.
1 wine glass of whisky (Old Crow).
Stir well and strain into a cooled cocktail glass with
fruit, if desired, and serve.
WHISKY FIZZ.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful fine sugar.
2 teaspoonfuls lemon juice.
1 wine glass of whisky (Old Steuben).
Shake well, strain into a punch glass and fill it with seltzer and serve.

WHISKY JULEP.

Is made the same as the Mint Julep, using whisky (Hermitage) instead of brandy.

WINE LEMONADE.

Fill mixing glass two-thirds full fine ice.
½ tablespoonful fine sugar.
Juice of half a lemon.
Fill up with water, shake well, strain into a thin lemonade glass with fruit and float on top the wine that is asked for; serve with a straw.

WHISKY SANGAREE.

Is prepared the same as the Brandy Sangaree, using whisky (Wellington Rye) instead of brandy.

WHISKY FLIP.

Is prepared the same as a Brandy Flip, using whisky (Wellington Rye) instead of brandy.

WHISKY CRUSTA.

Is prepared the same as the Brandy Crusta, using whisky instead of brandy.
HOW TO MIX FANCY DRINKS.

WHISKY DAISY.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of powdered sugar.
2 teaspoonfuls of pineapple syrup.
2 teaspoonfuls of lemon juice.
1 wine glass of whisky (Wellington Rye).
Shake well, strain into a cocktail glass and fill up with carbonated water and serve.

WEDDING SIP.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of syrup or sugar.
1 teaspoonful of lemon juice.
1 teaspoonful of pineapple syrup.
½ wine glass of Port wine.
½ wine glass Dry Catawba.
½ pony glass Jamaica rum and Abricotine, equal parts.
Stir well and strain into a claret glass with fruit, dash with seltzer and serve.

WEDDING PUNCH.

(1½-Gallon Mixture.)

Put in a punch bowl (with a piece of ice)
10 ounces lemon juice.
10 ounces syrup or sugar.
6 ounces pineapple juice or orange juice.
4 ounces abricotine (Eagle Creme D’Apricot).
4 ounces Jamaica rum.
2 quarts Port wine.
2 quarts Dry Catawba.
Stir the above ingredients thoroughly and serve in fancy stem glasses, with fruits.
WHISKY SOUR.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of syrup.
1 teaspoonful of lemon juice.
1 wine glass of whisky (Hermitage).
Stir well and strain into a claret glass with fruit, dash with seltzer water and serve.

WHISKY PUNCH.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful of syrup.
1 teaspoonful of lemon juice.
1 wine glass whisky (Hermitage).
Stir well and strain into a punch glass with fruit, dash with seltzer water and serve.

MISCELLANEOUS.

WHITE LION.

Use a large bar glass.
Take one tablespoonful powdered sugar.
2 or 3 dashes of lime or lemon juice.
Dissolve well in a little water, then add
½ pony glass of raspberry syrup.
¼ pony glass of Eagle Curacao.
Fill up glass with shaved ice, then add
1 wine glass rum.
Stir up well with a spoon, ornament with fruit in season; serve with a straw.

SARATOGA COCKTAIL.

Use a large bar glass.
½ glass fine shaved ice.
3 dashes pineapple syrup.
2 or 3 dashes Angostura bark bitters.
3 dashes Eagle Maraschino.
$\frac{3}{4}$ glass brandy.
Mix well with a spoon and place two or three cherries in a fancy cocktail glass, strain, twist over it a piece of lemon peel; top off with a squirt of champagne.

**EAST INDIA COCKTAIL.**

Use a large bar glass.
Fill glass with shaved ice.
1 teaspoonful Eagle Curacao.
1 teaspoonful pineapple syrup.
2 or 3 dashes Angostura bark bitters.
2 dashes Eagle Maraschino.
1 wine glass of brandy.
Stir well with a spoon, strain into cocktail glass, twist a piece of lemon peel on top and serve.
This is a drink famous with the English.

**VANILLA PUNCH.**

Use a large bar glass.
Take one tablespoonful powdered sugar.
2 to 3 dashes lime or lemon juice.
3 dashes Eagle Curacao.
Dissolve well with a little water or seltzer, fill glass with shaved ice, then add
1 pony glass brandy.
1½ wine glasses Eagle Creme de Vanille.
Mix well with a spoon, ornament with fruit in season; serve with a straw.
**MORNING GLORY FIZZ.**

Use a large bar glass.
Fill glass three-fourths full of fine ice, mix three or four dashes Eagle Absinthe in a little water; then add
3 dashes lime juice.
4 or 5 dashes lemon juice.
1 tablespoonful powdered sugar.
The white of 1 egg.
1 wine glass of whisky.
Shake well in a shaker and strain, fill balance of
glass with seltzer or vichy water; to be drank immediately. It is a morning beverage, a tonic and
nerve quieter.

**DEWEY PUNCH.**

Use a sherry wine glass.
Take one-half wine glass Eagle La Grande Liqueur.
The yolk of one fresh cold egg.
½ wine glass Eagle Eau D’Or.
Use extreme care in pouring so that yolk of egg
does not run into liqueur.

**ENGLISH ROYAL PUNCH.**

Use medium-sized punch bowl.
Take one pint hot green tea.
½ pint brandy.
½ pint Jamaica rum.
1 wine glass Eagle Curacao.
1 wine glass Arrac.
Juice of two limes (or lemons).
1 lemon cut in slices.
½ pound sugar.
Mix this thoroughly with a ladle, then add the