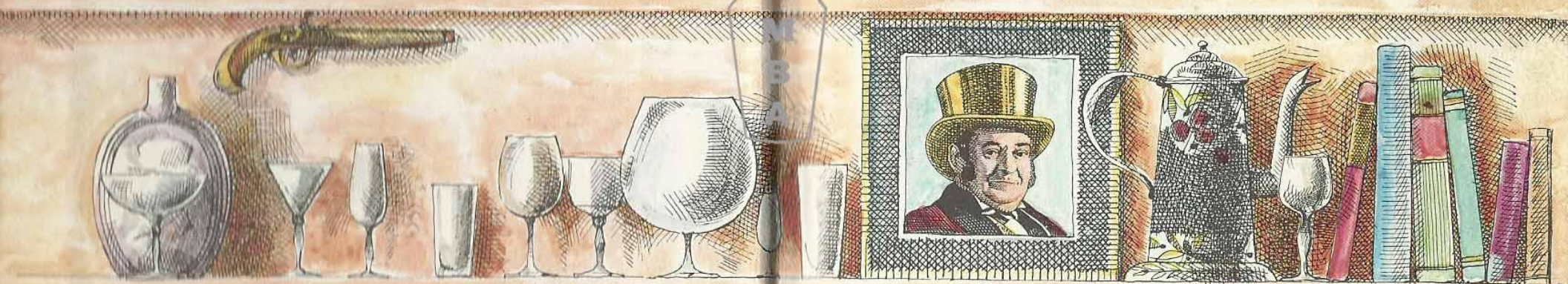


OLD MR. BOSTON'S Official Bartender's Guide



OLD MR. BOSTON

*De Luxe
Official
Bartender's
Guide*



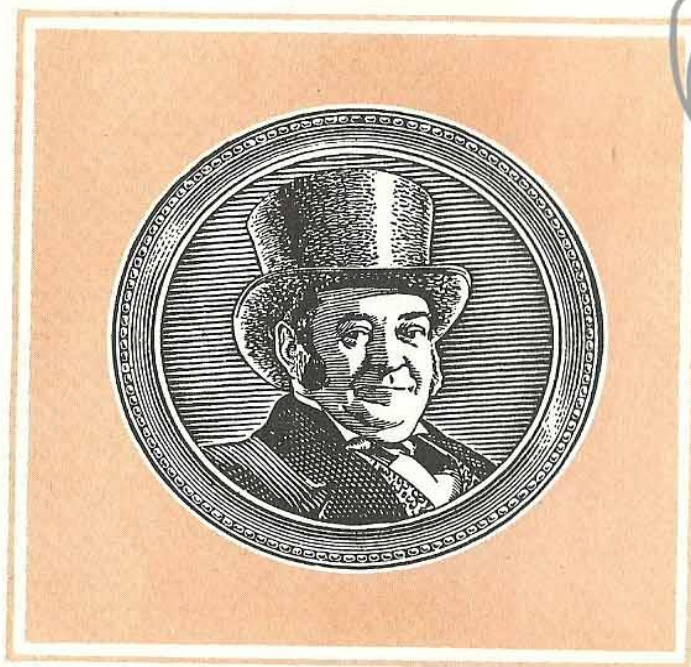
OLD Mr. Boston

De Luxe

Official

Bartender's

Guide



Compiled and Edited by Leo Cotton

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Mr. Boston Bartender Guide

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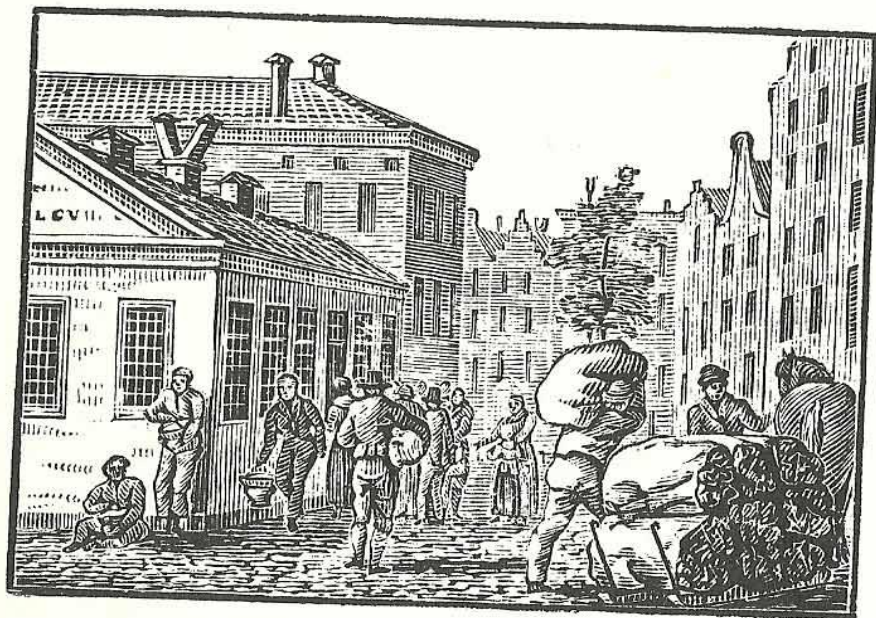
An Introduction to the Art of Good Mixing and Good Living

THE FIRST edition of the OLD MR. BOSTON OFFICIAL BARTENDER'S GUIDE was published in 1935 to provide an authentic and accurate recipe book. It was dedicated to the thousands of bartenders throughout the country and to all others who felt the need for an official source of information for mixing drinks.

Since that date more than five million copies have been sold and to commemorate the Silver Anniversary edition issued in 1960 it was completely revised from cover to cover. Handsome new color pages were included with an easier to read format. Special sections on Eggnogs, The Martini, Bar Hints and Measurements were added together with a Liquor Dictionary and many new recipes. The demand has been so great that this reprint is now necessary and as it is the desire of the editor to constantly keep this book up to date, additional revisions and drinks which have become popular, even in the short time since the last edition, are now included. It is gratifying to learn from the innumerable letters which have been received that this book is considered one of the finest and most authentic drink-recipe books ever published.

Old Mr. Boston will appear frequently throughout the pages of this book. He is a rare and versatile gentleman, everlastingly young and ever ready to accept the difficult role of host. Follow the advice of this joyful and genial friend and there will be many pleasant times in store for you. We know you are going to like Old Mr. Boston.





A



ABBEE COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 Juice of ¼ Orange
 1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Add a Maraschino cherry.

ABSINTHE COCKTAIL

1½ oz. Absinthe Substitute
 ¼ oz. Water
 ¼ oz. Old Mr. Boston Anisette
 1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

ABSINTHE DRIP COCKTAIL

Pour 1½ oz. absinthe substitute into special drip glass or Old Fashioned cocktail glass. Place cube of sugar over hole of drip spoon (or in silver tea strainer). Pack spoon or strainer with cracked ice, pour cold water to fill. When water has dripped through, drink is ready.

ABSINTHE SPECIAL COCKTAIL

1½ oz. Absinthe Substitute
 1 oz. Water
 ¼ Teaspoon Powdered Sugar
 1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

ADONIS COCKTAIL

1 Dash Orange Bitters
 ¾ oz. Sweet Vermouth
 1½ oz. Dry Sherry Wine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

AFFINITY COCKTAIL

¾ oz. Dry Vermouth
 ¾ oz. Sweet Vermouth
 ¾ oz. Old Mr. Boston Scotch Whisky
 2 Dashes Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.



AFTER DINNER COCKTAIL

1 oz. Old Mr. Boston Apricot Flavored Brandy
 1 oz. Curacao
 Juice of 1 lime
Shake well with cracked ice and strain into 3 oz. cocktail glass. Leave lime in glass.

AFTER SUPPER COCKTAIL

1 oz. Old Mr. Boston Apricot
Flavored Brandy
1 oz. Curacao
½ Teaspoon Lemon Juice
*Shake well with cracked ice and
strain into 3 oz. cocktail glass.*

ALABAMA COCKTAIL

½ oz. Lemon Juice
½ Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Five Star
Brandy
1 Teaspoon Curacao
*Shake well with cracked ice and
strain into 3 oz. cocktail glass.*

ALABAMA FIZZ

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
*Shake well with cracked ice and
strain into 7 oz. highball glass. Fill
with carbonated water. Add 2 sprigs
of fresh mint.*

ALASKA COCKTAIL

2 Dashes Orange Bitters
1½ oz. Old Mr. Boston Dry Gin
¾ oz. Yellow Chartreuse
*Stir well with cracked ice and strain
into 3 oz. cocktail glass.*

ALBEMARLE FIZZ

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
*Shake well with cracked ice and
strain into 7 oz. highball glass. Fill
with carbonated water. Add 1 tea-
spoon raspberry syrup.*

ALEXANDER COCKTAIL NO. 1

1 oz. Old Mr. Boston Dry Gin
1 oz. Old Mr. Boston Creme de
Cacao
1 oz. Sweet Cream
*Shake well with cracked ice and
strain into 4 oz. cocktail glass.*



ALEXANDER COCKTAIL NO. 2

1 oz. Old Mr. Boston Creme de
Cacao
1 oz. Old Mr. Boston Five Star
Brandy
1 oz. Sweet Cream
*Shake well with cracked ice and
strain into 4 oz. cocktail glass.*

ALEXANDER'S SISTER COCKTAIL

1 oz. Old Mr. Boston Dry Gin
1 oz. Old Mr. Boston Creme de
Menthe (green)
1 oz. Sweet Cream
*Shake well with cracked ice and
strain into 4 oz. cocktail glass.*

ALLEN COCKTAIL

¼ oz. Lemon Juice
¾ oz. Maraschino
1½ oz. Old Mr. Boston Dry Gin
*Shake well with cracked ice and
strain into 3 oz. cocktail glass.*

ALLIES COCKTAIL

1 oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
½ Teaspoon Old Mr. Boston
Kummel
*Stir well with cracked ice and strain
into 3 oz. cocktail glass.*

AMER PICON COCKTAIL

Juice 1 Lime
1 Teaspoon Grenadine
1½ oz. Amer Picon
*Shake well with cracked ice and
strain into 3 oz. cocktail glass.*

AMERICAN BEAUTY COCKTAIL

½ oz. Orange Juice
½ oz. Grenadine
½ oz. Dry Vermouth
½ oz. Old Mr. Boston Five Star
Brandy
1 Teaspoon Old Mr. Boston
Creme de Menthe (white)
*Shake well with cracked ice and
strain into 3 oz. cocktail glass and
top with a little Port Wine.*



AMERICAN GROG

1 Lump of Sugar
Juice ¼ Lemon
1½ oz. Old Mr. Boston Imported
Rum
*Fill hot whiskey glass with hot water
and stir.*

ANGEL'S DELIGHT

¼ oz. Grenadine
¼ oz. Triple Sec
¼ oz. Creme de Yvette
¼ oz. Fresh Cream
*Pour carefully, in order given, into
Pousse Café glass, so that each in-
gredient floats on preceding one.*

ANGEL'S KISS

¼ oz. Old Mr. Boston Creme de
Cacao
¼ oz. Creme de Yvette
¼ oz. Old Mr. Boston Five Star
Brandy
¼ oz. Sweet Cream
*Pour ingredients carefully, in order
given, so that they do not mix. Use
Pousse Café glass.*

ANGEL'S TIP

¾ oz. Old Mr. Boston Creme de
Cacao
¼ oz. Sweet Cream
*Float cream and insert toothpick in
cherry and put on top. Use Pousse
Café glass.*

ANGEL'S WING

⅓ oz. Old Mr. Boston Creme de
Cacao
⅓ oz. Old Mr. Boston Five Star
Brandy
⅓ oz. Sweet Cream
*Pour ingredients carefully, in order
given, so that they do not mix. Use
Pousse Café glass.*



APPLE BLOW FIZZ

White of 1 Egg
Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Apple Brandy
*Shake well with cracked ice and
strain into 8 oz. highball glass. Fill
with carbonated water.*

APPLE BRANDY COCKTAIL

1 1/2 oz. Apple Brandy
1 Teaspoon Grenadine
1 Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

APPLE BRANDY HIGHBALL

1 Cube of Ice
2 oz. Apple Brandy
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

APPLE BRANDY RICKEY

1 Cube of Ice
Juice of 1/2 Lime
1 1/2 oz. Apple Brandy
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.

APPLE BRANDY SOUR

Juice 1/2 Lemon
1/2 Teaspoon Powdered Sugar
2 oz. Apple Brandy
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.

APPLE PIE COCKTAIL

3/4 oz. Old Mr. Boston Imported Rum
3/4 oz. Sweet Vermouth
1 Teaspoon Old Mr. Boston Apricot Flavored Brandy
1/2 Teaspoon Grenadine
1 Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

APRICOT BRANDY RICKEY

1 Cube of Ice
Juice of 1/2 Lime
2 oz. Old Mr. Boston Apricot Flavored Brandy
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.

APRICOT COCKTAIL

Juice of 1/4 Lemon
Juice of 1/4 Orange
1 1/2 oz. Old Mr. Boston Apricot Flavored Brandy
1 Teaspoon Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

APRICOT COOLER

Into 12 oz. Tom Collins glass, put:
1/2 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Stir and fill glass with cracked ice and add:
2 oz. Old Mr. Boston Apricot Flavored Brandy
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

APRICOT FIZZ

Juice 1/2 Lemon
Juice 1/2 Lime
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Apricot Flavored Brandy
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water.

B



B & B

1/2 oz. Benedictine
1/2 oz. Cognac
Use cordial glass and carefully float the Cognac on top of the Benedictine.

BABBIE'S SPECIAL COCKTAIL

1/2 oz. Sweet Cream
1 1/2 oz. Old Mr. Boston Apricot Flavored Brandy
1/4 Teaspoon Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BACARDI COCKTAIL

1 1/2 oz. Bacardi Rum
Juice 1/2 Lime
1/4 Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BACHELOR'S BAIT COCKTAIL

1 1/2 oz. Old Mr. Boston Dry Gin
White of 1 Egg
1 Dash Orange Bitters
1/4 Teaspoon Grenadine
Shake well with cracked ice and strain into 4 oz. cocktail glass.

BALTIMORE BRACER COCKTAIL

1 oz. Old Mr. Boston Anisette
1 oz. Old Mr. Boston Five Star Brandy
White of 1 Egg
Shake well with cracked ice and strain into 4 oz. cocktail glass.



BALTIMORE EGGNOG

1 Egg
1 Teaspoon Powdered Sugar
1 oz. Old Mr. Boston Five Star Brandy
1 oz. Jamaica Rum
1 oz. Madeira Wine
Fill glass with milk, shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

BAMBOO COCKTAIL

1 1/2 oz. Sherry Wine
3/4 oz. Dry Vermouth
1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

A
M
B
A



BANANA DAIQUIRI

Same as Frozen Daiquiri Cocktail on page 39, except add 1 sliced medium size ripe banana.



BANANA PUNCH

2 oz. Old Mr. Boston Vodka
¼ oz. Old Mr. Boston Apricot
Flavored Brandy
Juice ½ Lime
Pour into 12 oz. Tom Collins glass
filled with crushed ice. Add carbon-
ated water and top with sprigs of
mint.

BARBARY COAST COCKTAIL

½ oz. Old Mr. Boston Dry Gin
½ oz. Old Mr. Boston Imported
Rum
½ oz. Old Mr. Boston Creme de
Cacao
½ oz. Old Mr. Boston Scotch
Whisky
½ oz. Sweet Cream
Shake well with cracked ice and
strain into 4 oz. cocktail glass.

BARON COCKTAIL

½ oz. Dry Vermouth
1½ oz. Old Mr. Boston Dry Gin
1½ Teaspoons Curacao
½ Teaspoon Sweet Vermouth
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Add twist of
lemon peel and drop in glass.

B

BEADLESTONE COCKTAIL

1¼ oz. Dry Vermouth
1¼ oz. Old Mr. Boston Scotch
Whisky
Stir well with cracked ice and strain
into 3 oz. cocktail glass.

BEALS COCKTAIL

1½ oz. Old Mr. Boston Scotch
Whisky
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
Stir well with cracked ice and strain
into 3 oz. cocktail glass.

BEAUTY SPOT COCKTAIL

1 Teaspoon Orange Juice
½ oz. Sweet Vermouth
½ oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and
strain into 3 oz. cocktail glass, with
a dash of grenadine in bottom of
glass.

BELMONT COCKTAIL

2 oz. Old Mr. Boston Dry Gin
1 Teaspoon Raspberry Syrup
¾ oz. Sweet Cream
Shake well with cracked ice and
strain into 4 oz. cocktail glass.



BENNETT COCKTAIL

Juice of ½ Lime
1½ oz. Old Mr. Boston Dry Gin
½ Teaspoon Powdered Sugar
2 Dashes Orange Bitters
Shake well with cracked ice and
strain into 3 oz. cocktail glass.

7

BERMUDA BOUQUET

Juice $\frac{1}{4}$ Orange
 Juice $\frac{1}{2}$ Lemon
 1 Teaspoon Powdered Sugar
 $1\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
 1 oz. Old Mr. Boston Apricot
 Flavored Brandy
 1 Teaspoon Grenadine
 $\frac{1}{2}$ Teaspoon Curacao
Shake well with cracked ice and strain into 8 oz. highball glass.

BERMUDA HIGHBALL

1 Cube of Ice
 $\frac{3}{4}$ oz. Old Mr. Boston Dry Gin
 $\frac{3}{4}$ oz. Old Mr. Boston Five Star
 Brandy
 $\frac{3}{4}$ oz. Dry Vermouth
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

BERMUDA ROSE COCKTAIL

$1\frac{1}{4}$ oz. Old Mr. Boston Dry Gin
 $\frac{1}{4}$ oz. Old Mr. Boston Apricot
 Flavored Brandy
 $\frac{1}{4}$ oz. Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

**BETWEEN THE SHEETS
COCKTAIL**

Juice $\frac{1}{4}$ Lemon
 $\frac{1}{2}$ oz. Old Mr. Boston Five Star
 Brandy
 $\frac{1}{2}$ oz. Triple Sec
 $\frac{1}{2}$ oz. Old Mr. Boston Imported
 Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BIFFY COCKTAIL

Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ oz. Swedish Punch
 $1\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BIJOU COCKTAIL

$\frac{3}{4}$ oz. Old Mr. Boston Dry Gin
 $\frac{3}{4}$ oz. Green Chartreuse
 $\frac{3}{4}$ oz. Sweet Vermouth
 1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Add cherry on top.

BILLY TAYLOR

Juice $\frac{1}{2}$ Lime
 2 Cubes of Ice
 2 oz. Old Mr. Boston Dry Gin
Fill 12 oz. Tom Collins glass with carbonated water and stir gently.

BIRD OF PARADISE FIZZ

Juice $\frac{1}{2}$ Lemon
 1 Teaspoon Powdered Sugar
 White of 1 Egg
 1 Teaspoon Grenadine
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water.

BISHOP

Juice $\frac{1}{4}$ Lemon
 Juice $\frac{1}{4}$ Orange
 1 Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 8 oz. highball glass. Add cube of ice, fill with Burgundy and stir well. Decorate with fruits.

BITTERS HIGHBALL

1 Cube of Ice
 $\frac{1}{4}$ oz. Bitters
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

**BLACK HAWK COCKTAIL**

$1\frac{1}{4}$ oz. Old Mr. Boston Whiskey*
 $1\frac{1}{4}$ oz. Old Mr. Boston Sloe Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

BLACK MAGIC

$\frac{1}{2}$ oz. Old Mr. Boston Vodka
 $\frac{1}{4}$ oz. Espresso Coffee Liqueur
 Dash of Lemon Juice.
Stir and serve in Old Fashioned cocktail glass with cubes of ice and twist of lemon peel.

BLACK RUSSIAN

Pour:
 $1\frac{1}{2}$ oz. Old Mr. Boston Vodka
 $\frac{1}{4}$ oz. Kahlúa (Coffee Liqueur)
On ice cubes in Old Fashioned cocktail glass.

BLACK VELVET

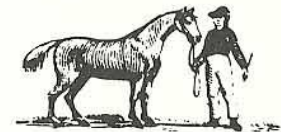
5 oz. Stout
 5 oz. Champagne
Pour very carefully into 12 oz. glass with cubes of ice and stir very gently.

BLARNEY STONE COCKTAIL

2 oz. Irish Whiskey
 $\frac{1}{2}$ Teaspoon Absinthe Substitute
 $\frac{1}{2}$ Teaspoon Curacao
 $\frac{1}{4}$ Teaspoon Maraschino
 1 Dash Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Twist of orange peel and serve with an olive.

BLOOD AND SAND COCKTAIL

$\frac{1}{2}$ oz. Orange Juice
 $\frac{1}{2}$ oz. Old Mr. Boston Scotch
 Whisky
 $\frac{1}{2}$ oz. Old Mr. Boston Wild Cherry
 Flavored Brandy
 $\frac{1}{2}$ oz. Sweet Vermouth
Shake well with cracked ice and strain into 3 oz. cocktail glass.

**BLOOD BRONX COCKTAIL**

$1\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
 $\frac{1}{4}$ oz. Dry Vermouth
 Juice of $\frac{1}{4}$ Blood Orange
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BLOODHOUND COCKTAIL

$\frac{1}{2}$ oz. Dry Vermouth
 $\frac{1}{2}$ oz. Sweet Vermouth
 1 oz. Old Mr. Boston Dry Gin
 2 or 3 crushed Strawberries
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BLOODY BLOODY MARY COCKTAIL

1½ oz. Old Mr. Boston Vodka
3 oz. Tomato Juice
Juice ½ Lemon
Pinch Salt, Pepper and Celery Salt
½ Teaspoon Worcestershire Sauce
¼ Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 6 oz. Old Fashioned cocktail glass with cube of ice. Decorate with sprig of fresh mint.



BLOODY MARY COCKTAIL

1½ oz. Old Mr. Boston Vodka
1½ oz. Tomato Juice
1 Dash Lemon Juice
Shake well with cracked ice and strain into Old Fashioned cocktail glass with cube of ice.

BLUE BLAZER

Use two large silver-plated mugs, with handles.
2½ oz. Old Mr. Boston Whiskey*
2½ oz. Boiling Water
Put the whiskey into one mug, and the boiling water into the other. Ignite the whiskey and, while blazing, mix both ingredients by pouring them four or five times from one mug to the other. If well done, this will have the appearance of a continued stream of liquid fire.
Sweeten with 1 teaspoon of Powdered Sugar and serve with a piece of lemon peel. Serve in 4 oz. hot whiskey glass.

BLUE DEVIL COCKTAIL

1 oz. Old Mr. Boston Dry Gin
Juice ½ Lemon or 1 Lime
½ oz. Maraschino
½ Teaspoon Creme de Yvette
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BLUE MONDAY COCKTAIL

1½ oz. Old Mr. Boston Vodka
¾ oz. Triple Sec
1 Dash Blue Vegetable Coloring
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BLUE MOON COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
¾ oz. Creme de Yvette
Stir well with cracked ice and strain into 3 oz. cocktail glass. Add twist of lemon peel and drop in glass.

BOBBY BURNS COCKTAIL

1¼ oz. Sweet Vermouth
1¼ oz. Old Mr. Boston Scotch Whisky
1 Teaspoon Benedictine
Stir well with cracked ice and strain into 3 oz. cocktail glass. Add twist of lemon peel and drop in glass.

BOLERO COCKTAIL

1½ oz. Old Mr. Boston Imported Rum
¾ oz. Apple Brandy
¼ Teaspoon Sweet Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

* Bourbon, Blended, Rye or Canadian.



BOLO COCKTAIL

2 oz. Old Mr. Boston Imported Rum
Juice of 1/2 Lime
Juice of 1/4 Orange
1 Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 4 oz. cocktail glass.



BOMBAY COCKTAIL

1/2 oz. Dry Vermouth
1/2 oz. Sweet Vermouth
1 oz. Old Mr. Boston Five Star Brandy
1/4 Teaspoon Absinthe Substitute
1/2 Teaspoon Curacao
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BOMBAY PUNCH

Juice of 1 Dozen Lemons
Add enough powdered sugar to sweeten. Place large block of ice in punch bowl and stir. Then add:
1 qt. Old Mr. Boston Five Star Brandy
1 qt. Sherry Wine
1/4 pt. Maraschino
1/4 pt. Curacao
4 qts. Champagne
2 qts. Carbonated Water
Some prefer to add the strained contents of a pot of tea. Stir well and decorate with fruits in season. Serve in 4 oz. Punch glasses.

BOSTON BULLET

See *Special Martini Section* on pages 116 and 117.

BOSTON COCKTAIL

3/4 oz. Old Mr. Boston Dry Gin
3/4 oz. Old Mr. Boston Apricot Flavored Brandy
Juice of 1/4 Lemon
1/4 oz. Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BOSTON COOLER

Into 12 oz. Tom Collins glass, put
Juice 1/2 Lemon
1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Stir. Then fill glass with cracked ice and add:
2 oz. Old Mr. Boston Imported Rum
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

BOSTON SIDE CAR COCKTAIL

3/4 oz. Old Mr. Boston Five Star Brandy
3/4 oz. Old Mr. Boston Imported Rum
3/4 oz. Triple Sec
Juice 1/2 Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BOSTON SOUR

Juice 1/2 Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Whiskey*
White of 1 Egg
Shake well with cracked ice and strain into 8 oz. highball glass. Then add cube of ice, fill with carbonated water and decorate with half-slice of lemon and a cherry.

BOURBON HIGHBALL

1 Cube of Ice
2 oz. Old Mr. Boston Kentucky Bourbon Whiskey
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

BRANDY AND SODA

2 Cubes of Ice
2 oz. Old Mr. Boston Five Star Brandy
6 oz. Carbonated Water
Serve in 12 oz. Tom Collins glass and stir.



BRANDY BLAZER

1 Lump Sugar
1 Piece Orange Peel
1 Piece Lemon Peel
2 oz. Old Mr. Boston Five Star Brandy
Use Old Fashioned cocktail glass. Light with a match, stir with long spoon for a few seconds and strain into a hot whiskey glass.

BRANDY COBBLER

Dissolve: 1 teaspoon powdered sugar in 2 oz. carbonated water; then fill 10 oz. goblet with shaved ice. Add 2 oz. Old Mr. Boston Five Star Brandy. Stir well and decorate with fruits in season. Serve with straws.



BRANDY COCKTAIL

2 oz. Old Mr. Boston Five Star Brandy
1/4 Teaspoon Simple Syrup
2 Dashes Bitters
Twist of Lemon Peel
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BRANDY COLLINS

Juice 1/2 Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of orange, lemon and a cherry. Serve with straws.

* Bourbon, Blended, Rye or Canadian.

BRANDY CRUSTA COCKTAIL

Moisten the edge of 4 oz. cocktail glass with lemon and dip into sugar. Cut the rind of half a lemon in a spiral, and place in glass.

- 1 Teaspoon Maraschino
- 1 Dash Bitters
- 1 Teaspoon Lemon Juice
- ½ oz. Curacao
- 2 oz. Old Mr. Boston Five Star Brandy

Stir above ingredients in mixing glass and strain into glass prepared as above. Add slice of orange.

BRANDY DAISY

- Juice of ½ Lemon
- ½ Teaspoon Powdered Sugar
- 1 Teaspoon Raspberry Syrup or Grenadine
- 2 oz. Old Mr. Boston Five Star Brandy

Shake well with cracked ice and strain into Stein or 8 oz. metal cup. Add cube of ice and decorate with fruit.



BRANDY EGGNOG

- 1 Egg
- 1 Teaspoon Powdered Sugar
- 2 oz. Old Mr. Boston Five Star Brandy

Fill glass with Milk
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

BRANDY FIX

- Juice ½ Lemon
 - 1 Teaspoon Powdered Sugar
 - 1 Teaspoon Water
- Stir. Then fill glass with shaved ice. 2½ oz. Old Mr. Boston Five Star Brandy*
Use 8 oz. highball glass. Stir well. Add slice of lemon. Serve with straws.



BRANDY FIZZ

- Juice ½ Lemon
- 1 Teaspoon Powdered Sugar
- 2 oz. Old Mr. Boston Five Star Brandy

Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water.

BRANDY FLIP

- 1 Egg
- 1 Teaspoon Powdered Sugar
- 1½ oz. Old Mr. Boston Five Star Brandy
- 2 Teaspoons Sweet Cream (if desired)

Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

BRANDY GUMP COCKTAIL

- 1½ oz. Old Mr. Boston Five Star Brandy
 - Juice of ½ Lemon
 - ½ Teaspoon Grenadine
- Shake well with cracked ice and strain into 3 oz. cocktail glass.*



BRANDY HIGHBALL

1 Cube of Ice
 2 oz. Old Mr. Boston Five Star Brandy
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir gently.



BRANDY JULEP

Into 12 oz. Tom Collins glass put:
 1 Teaspoon Powdered Sugar
 5 or 6 Sprigs Fresh Mint
 2½ oz. Old Mr. Boston Five Star Brandy
Then fill glass with finely shaved ice, and stir until mint rises to top, being careful not to bruise mint. (Do not hold glass with hand while stirring.) Decorate with slice of pineapple, orange, lemon and a cherry. Serve with straws.

BRANDY MILK PUNCH

1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Five Star Brandy
 ½ Pint Milk
Shake well with cracked ice, strain into 12 oz. Tom Collins glass and grate nutmeg on top.

BRANDY PUNCH

Juice of 1 Dozen Lemons
 Juice of 4 Oranges
Add enough sugar to sweeten.
 8 oz. Grenadine
 1 qt. Carbonated Water
Place large block of ice in punch bowl and stir well. Then add:
 ½ Pint Curacao
 2 qts. Old Mr. Boston Five Star Brandy
Some prefer to add the strained contents of a pot of tea. Stir well and decorate with fruits in season. Serve in 4 oz. punch glasses.

BRANDY SANGAREE

Dissolve ½ teaspoon powdered sugar in 1 teaspoon of water.
 2 oz. Old Mr. Boston Five Star Brandy
 2 Cubes of Ice
Serve in 8 oz. highball glass. Fill balance with soda water. Stir, leaving enough room on which to float a tablespoon of Port Wine. Sprinkle lightly with nutmeg.



BRANDY SLING

Dissolve 1 Teaspoon Powdered Sugar in Teaspoon of Water and Juice ½ Lemon.
 2 oz. Old Mr. Boston Five Star Brandy
 2 Cubes of Ice
Serve in Old Fashioned cocktail glass and stir. Twist of lemon peel and drop in glass.

BRANDY SMASH

Muddle 1 Lump of Sugar with
 1 oz. Carbonated Water and
 4 Sprigs of Green Mint
 2 oz. Old Mr. Boston Five Star Brandy
Add a cube of ice. Stir and decorate with a slice of Orange and a cherry. Twist lemon peel on top. Use Old Fashioned cocktail glass.



BRANDY SOUR

Juice ½ Lemon
 ½ Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.

BRANDY SQUIRT

1½ oz. Old Mr. Boston Five Star Brandy
 1 Tablespoon Powdered Sugar
 1 Teaspoon Raspberry Syrup or Grenadine
Shake well with cracked ice and strain into 8 oz. highball glass and fill with carbonated water. Decorate with cubes of pineapple and strawberries.

BRANDY SWIZZLE

Made same as GIN SWIZZLE (see page 43), using 2 oz. Old Mr. Boston Five Star Brandy.

BRANDY TODDY

Use Old Fashioned cocktail glass.
 ½ Teaspoon Powdered Sugar
 2 Teaspoons Water and stir.
 2 oz. Old Mr. Boston Five Star Brandy
 1 Lump of Ice
Stir again and twist lemon peel on top.

BRANDY TODDY (HOT)

Put lump of sugar into hot whiskey glass and fill two-thirds with boiling water. Add 2 oz. Old Mr. Boston Five Star Brandy. Stir and decorate with slice of lemon. Grate nutmeg on top.

BRANDY VERMOUTH COCKTAIL

½ oz. Sweet Vermouth
 2 oz. Old Mr. Boston Five Star Brandy
 1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BRAZIL COCKTAIL

1¼ oz. Dry Vermouth
 1¼ oz. Sherry Wine
 1 Dash Bitters
 ¼ Teaspoon Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BREAKFAST EGGNOG

1 Egg
 ½ oz. Curacao
 2 oz. Old Mr. Boston Apricot Flavored Brandy
Fill glass with milk. Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

BRIGHTON PUNCH

¾ oz. Old Mr. Boston Whiskey*
 ¾ oz. Cognac
 ¾ oz. Benedictine
 Juice ½ Orange
 Juice ½ Lemon
Shake well and pour into 12 oz. Tom Collins glass filled with shaved ice. Then fill with carbonated water and stir gently. Serve with straws. Old Mr. Boston Five Star Brandy may be substituted for Cognac.

BROKEN SPUR COCKTAIL

¾ oz. Sweet Vermouth
 1½ oz. Port Wine
 ¼ Teaspoon Curacao
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BRONX COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 ½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth
 Juice ¼ Orange
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with slice of orange.

BRONX COCKTAIL (DRY)

1 oz. Old Mr. Boston Dry Gin
 1 oz. Dry Vermouth
 Juice ¼ Orange
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with slice of orange.

BRONX GOLDEN COCKTAIL

Made same as BRONX COCKTAIL, adding the yolk of one egg. Use 4 oz. cocktail glass.

BRONX SILVER COCKTAIL

Juice of ¼ Orange
 White of 1 Egg
 ½ oz. Dry Vermouth
 1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

BRONX TERRACE COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 1½ oz. Dry Vermouth
 Juice of ½ Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass. Add a cherry.

BROWN COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Old Mr. Boston Imported Rum
 ¾ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

BUCKS FIZZ

¼ Glass Orange Juice
Fill with Champagne. Use 12 oz. Tom Collins glass and stir very gently.

BULLDOG COCKTAIL

1¼ oz. Old Mr. Boston Wild Cherry Flavored Brandy
 ¾ oz. Old Mr. Boston Dry Gin
 Juice of ½ Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass.

BULLDOG HIGHBALL

1 Cube of Ice
 Juice of ½ Orange
 2 oz. Old Mr. Boston Dry Gin
Fill 8 oz. highball glass with ginger ale and stir.

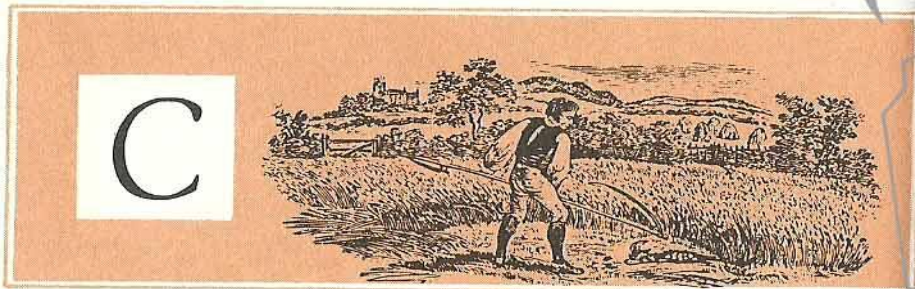


BULL'S EYE

1 oz. Old Mr. Boston Five Star Brandy
2 oz. Hard Cider
1 Cube of Ice
Fill 8 oz. highball glass with ginger ale and stir.

BULL'S MILK

1 Teaspoon Powdered Sugar
1 oz. Old Mr. Boston Imported Rum
1½ oz. Old Mr. Boston Five Star Brandy
½ Pint Milk
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg and pinch of cinnamon on top.



CABARET COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
2 Dashes Bitters
½ Teaspoon Dry Vermouth
¼ Teaspoon Benedictine
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.



BURGUNDY BISHOP

Juice ¼ Lemon
1 Teaspoon Powdered Sugar
1 oz. Old Mr. Boston Imported Rum
Shake well and strain into 8 oz. highball glass and fill with Burgundy and stir. Decorate with fruits.

BUTTON HOOK COCKTAIL

½ oz. Old Mr. Boston Creme de Menthe (White)
½ oz. Old Mr. Boston Apricot Flavored Brandy
½ oz. Absinthe Substitute
½ oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CABLEGRAM HIGHBALL

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and fill with ginger ale. Use 8 oz. highball glass.

CAFÉ DE PARIS COCKTAIL

White of 1 Egg
1 Teaspoon Absinthe Substitute
1 Teaspoon Sweet Cream
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.



CAFÉ ROYALE

1 Cup Hot Black Coffee
Put cube of sugar, well soaked with Old Mr. Boston Five Star Brandy, in teaspoon and hold so that it will rest on top of coffee and ignite and hold until flame burns out. Drop contents in coffee.

CALIFORNIA LEMONADE

Juice 1 Lemon
Juice 1 Lime
3 Teaspoons Powdered Sugar
2 oz. Old Mr. Boston Whiskey*
¼ Teaspoon Grenadine
Shake well with cracked ice and strain into 12 oz. Tom Collins glass filled with shaved ice. Fill with carbonated water and decorate with slice of orange, lemon, and a cherry. Serve with straws.

CAMERON'S KICK COCKTAIL

¼ oz. Old Mr. Boston Scotch Whisky
¼ oz. Irish Whiskey
Juice ¼ Lemon
2 Dashes Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CAPE CODDER

1½ oz. Old Mr. Boston Vodka or Old Mr. Boston Imported Rum
3 oz. Cranberry Juice
Juice ½ Lime (if desired)
May be served on the rocks in Old Fashioned Cocktail glass or in 8 oz. highball glass with cubes of ice and carbonated water. Stir.

CARDINAL PUNCH

Juice of 1 Dozen Lemons
Add enough Powdered Sugar to sweeten. Place large block of ice in punch bowl and stir well. Then add:
1 pt. Old Mr. Boston Five Star Brandy
1 pt. Old Mr. Boston Imported Rum
1 pt. Champagne
2 qts. Claret
1 qt. Carbonated Water
½ pt. Sweet Vermouth
Some prefer to add the strained contents of a pot of tea. Stir well and decorate with fruits in season. Serve in 4 oz. punch glasses.



CARROL COCKTAIL

1½ oz. Old Mr. Boston Five Star Brandy
¾ oz. Sweet Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

CASINO COCKTAIL

2 Dashes Orange Bitters
 ¼ Teaspoon Maraschino
 ¼ Teaspoon Lemon Juice
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

CHAMPAGNE COCKTAIL

Spiral Rind of ½ Lemon
 1 Lump Sugar
 2 Dashes Bitters
Use 6 oz. Champagne glass. Fill with Champagne.



CHAMPAGNE CUP

Use Large Glass Pitcher
 4 Teaspoons Powdered Sugar
 6 oz. Carbonated Water
 ½ oz. Triple Sec
 ½ oz. Curacao
 2 oz. Old Mr. Boston Five Star Brandy
Fill pitcher with cubes of ice. Add 1 pint of Champagne. Stir well and decorate with as many fruits as available and also rind of cucumber inserted on each side of pitcher. Top with small bunch of mint sprigs. Serve in 5 oz. claret glass.

CHAMPAGNE PUNCH

Juice of 1 Dozen Lemons
Add enough Powdered Sugar to sweeten. Place large block of ice in punch bowl and stir well. Then add:
 ½ pt. Maraschino
 ½ pt. Curacao
 1 pt. Old Mr. Boston Five Star Brandy
 2 qts. Champagne
 1 qt. Carbonated Water
Some prefer to add the strained contents of a pot of tea. Stir well and decorate with fruits in season. Serve in 4 oz. punch glasses.

CHAMPAGNE VELVET

See BLACK VELVET on page 9.

CHAMPS ÉLYSÉES COCKTAIL

1 oz. Cognac
 ½ oz. Yellow Chartreuse
 Juice of ¼ Lemon
 ½ Teaspoon Powdered Sugar
 1 Dash Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Old Mr. Boston Five Star Brandy may be substituted for Cognac.



CHARLES COCKTAIL

1¼ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Five Star Brandy
 1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

CHELSEA SIDE CAR COCKTAIL

Juice of ¼ Lemon
 ¼ oz. Triple Sec
 ¼ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.



CHERRY BLOSSOM COCKTAIL

1 oz. Old Mr. Boston Wild Cherry Flavored Brandy
 1 oz. Old Mr. Boston Five Star Brandy
 ¼ Teaspoon Curacao
 ¼ Teaspoon Lemon Juice
 ¼ Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CHERRY FIZZ

Juice ½ Lemon
 2 oz. Old Mr. Boston Wild Cherry Flavored Brandy
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water and decorate with a cherry.

CHERRY FLIP

1 Egg
 1 Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Wild Cherry Flavored Brandy
 2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

CHERRY SLING

2 Cubes of Ice
 2 oz. Old Mr. Boston Wild Cherry Flavored Brandy
 Juice ½ Lemon
Serve in Old Fashioned cocktail glass and stir. Twist of lemon peel and drop in glass.

CHICAGO COCKTAIL

2 oz. Old Mr. Boston Five Star Brandy
 1 Dash Bitters
 ¼ Teaspoon Curacao
Stir well with cracked ice and strain into 3 oz. cocktail glass. Frost glass by rubbing slice of lemon around rim and then dip in powdered sugar.

CHICAGO FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 White of 1 Egg
 1 oz. Port Wine
 1 oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water and stir.



CHINESE COCKTAIL

½ oz. Grenadine
 1½ oz. Jamaica Rum
 1 Dash Bitters
 1 Teaspoon Maraschino
 1 Teaspoon Curacao
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CHOCOLATE COCKTAIL

1½ oz. Port Wine
¼ oz. Yellow Chartreuse
Yolk of 1 Egg
1 Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 4 oz. cocktail glass.

CHOCOLATE DAISY

Juice ½ Lemon
½ Teaspoon Powdered Sugar
1 Teaspoon Raspberry Syrup or Grenadine
1½ oz. Old Mr. Boston Five Star Brandy
1½ oz. Port Wine
Shake well with cracked ice and strain into stein or 8 oz. metal cup. Add cube of ice and decorate with fruit.

CHOCOLATE FLIP

1 Egg
1 Teaspoon of Powdered Sugar
¾ oz. Old Mr. Boston Sloe Gin
¾ oz. Old Mr. Boston Five Star Brandy
2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

CHOCOLATE SOLDIER COCKTAIL

Juice ½ Lime
¾ oz. Dubonnet
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CHRISTMAS YULE EGGNOG

Beat the yolks and whites of 1 Dozen Eggs separately and then pour together and add:
1 Pinch Baking Soda
6 oz. Old Mr. Boston Imported Rum
2 lbs. Granulated Sugar
Beat into stiff batter. Then add:
1 qt. Milk
1 qt. Sweet Cream
2 qts. Old Mr. Boston Whiskey*
Stir. Set in refrigerator over night. Before serving, stir again, and serve in 4 oz. punch glasses, and grate nutmeg on top.

CIDER CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Old Mr. Boston Five Star Brandy
Fill pitcher with cubes of ice. Add 1 pint of cider. Stir well and decorate with as many fruits as available and also rind of cucumber inserted on each side of pitcher. Top with small bunch of mint sprigs. Serve in 5 oz. claret glasses.

CIDER EGGNOG

1 Egg
1 Teaspoon Powdered Sugar
¼ pt. Milk
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Then fill glass with sweet cider and stir. Grate nutmeg on top.

CLAM AND TOMATO COCKTAIL

1½ oz. Old Mr. Boston Vodka
1 oz. Clam Juice
3 oz. Tomato Juice
Shake well with cracked ice, strain, and serve on the rocks in large Old Fashioned glass.



CLARET COBBLER

Dissolve: 1 teaspoon powdered sugar in 2 oz. carbonated water; then add 3 oz. Claret. Fill 10 oz. goblet with shaved ice and stir. Decorate with fruits in season. Serve with straws.

CLARET CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Old Mr. Boston Five Star Brandy
Fill pitcher with cubes of ice. Add 1 pint of Claret. Stir well and decorate with as many fruits as available and also rind of cucumber inserted on each side of pitcher. Top with small bunch of mint sprigs. Serve in 5 oz. claret glass.

CLARET PUNCH

Juice of 1 Dozen Lemons
Add enough powdered sugar to sweeten. Place large block of ice in punch bowl and stir well. Then add:
½ pt. Curacao
1 pt. Old Mr. Boston Five Star Brandy
3 qts. Claret
1 qt. Carbonated Water
Some prefer to add the strained contents of a pot of tea. Stir well and decorate with fruits in season. Serve in 4 oz. punch glasses.

CLARIDGE COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
¾ oz. Dry Vermouth
½ oz. Old Mr. Boston Apricot Flavored Brandy
½ oz. Triple Sec
Stir well with cracked ice and strain into 3 oz. cocktail glass.

CLASSIC COCKTAIL

Juice of ¼ Lemon
¼ oz. Curacao
¼ oz. Maraschino
1 oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 3 oz. cocktail glass. Frost rim of glass by rubbing with lemon and dipping in powdered sugar.

CLOVE COCKTAIL

1 oz. Sweet Vermouth
½ oz. Old Mr. Boston Sloe Gin
½ oz. Muscatel Wine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

CLOVER CLUB COCKTAIL

Juice ½ Lemon
 2 Teaspoons Grenadine
 White of 1 Egg
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

CLOVER LEAF COCKTAIL

Juice 1 Lime
 2 Teaspoons Grenadine
 White of 1 Egg
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass. Serve with mint leaf on top.



CLUB COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 ¾ oz. Sweet Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass. Add a cherry or olive.

COBBLERS

See Index on page 139 for complete list of COBBLER recipes.

COFFEE COCKTAIL

1 Egg
 1 Teaspoon Powdered Sugar
 1 oz. Port Wine
 1 oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 5 oz. cocktail glass. Grate nutmeg on top.

COFFEE FLIP

1 Egg
 1 Teaspoon Powdered Sugar
 1 oz. Old Mr. Boston Five Star Brandy
 1 oz. Port Wine
 2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

COGNAC HIGHBALL

1 Cube of Ice
 2 oz. Cognac
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir gently.

COLD DECK COCKTAIL

½ oz. Old Mr. Boston Creme de Menthe (White)
 ½ oz. Sweet Vermouth
 1 oz. Old Mr. Boston Five Star Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.

COLLINS

See Index on page 139 for complete list of COLLINS recipes.

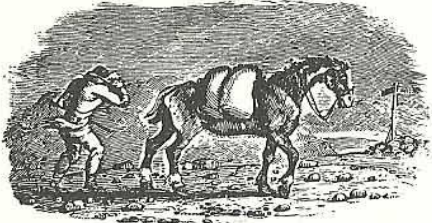
COLONIAL COCKTAIL

½ oz. Grapefruit Juice
 1 Teaspoon Maraschino
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with an olive.



COMMODORE COCKTAIL

Juice ½ Lime or ¼ Lemon
 1 Teaspoon Powdered Sugar
 2 Dashes Orange Bitters
 1½ oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 3 oz. cocktail glass.



COOLERS

See Index on page 140 for complete list of COOLER recipes.

COOPERSTOWN COCKTAIL

½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth
 1 oz. Old Mr. Boston Dry Gin
 2 Sprigs Fresh Mint
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CORNELL COCKTAIL

½ Teaspoon Lemon Juice
 1 Teaspoon Maraschino
 White of 1 Egg
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

CORONATION COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Dubonnet
 ¾ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

COUNTRY CLUB COOLER

Into 12 oz. Tom Collins glass, put:
 ½ Teaspoon Grenadine
 2 oz. Carbonated Water *and stir.*
Fill glass with cracked ice and add:
 2 oz. Dry Vermouth
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

COWBOY COCKTAIL

1½ oz. Old Mr. Boston Whiskey*
 ½ oz. Sweet Cream
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CREAM FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
 1 Teaspoon Fresh Cream
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.



CREAM PUFF

2 oz. Old Mr. Boston Imported Rum
 1 oz. Sweet Cream
 ½ Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

CREME DE GIN COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 ½ oz. Old Mr. Boston Creme de Menthe (white)
 White of 1 Egg
 2 Teaspoons Lemon Juice
 2 Teaspoons Orange Juice
Shake well with cracked ice and strain into 4 oz. cocktail glass.

CREME DE MENTHE FRAPPE

Fill cocktail glass up to brim with shaved ice. Add Old Mr. Boston Creme de Menthe (green). Serve with two short straws.

CREOLE LADY COCKTAIL

1¼ oz. Old Mr. Boston Whiskey*
 1¼ oz. Madeira Wine
 1 Teaspoon Grenadine
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with 1 green and 1 red cherry.

CRIMSON COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 2 Teaspoons Lemon Juice
 1 Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass, leaving enough room on top to float ¾ oz. Port Wine.

CRYSTAL SLIPPER COCKTAIL

½ oz. Creme de Yvette
 2 Dashes Orange Bitters
 1½ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

CUBA LIBRE

Juice ½ Lime
Drop rind in glass.
 2 oz. Old Mr. Boston Imported Rum
 2 Cubes of Ice
Fill glass with any cola. Use 10 oz. glass and stir well.

CUBAN COCKTAIL NO. 1

Juice of ½ Lime
 ½ Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CUBAN COCKTAIL NO. 2

Juice of ½ Lime or ¼ Lemon
 ½ oz. Old Mr. Boston Apricot Flavored Brandy
 1½ oz. Old Mr. Boston Five Star Brandy
 1 Teaspoon Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

CUBAN SPECIAL COCKTAIL

½ oz. Pineapple Juice
 Juice ½ Lime
 1 oz. Old Mr. Boston Imported Rum
 ½ Teaspoon Curacao
Shake well with cracked ice and strain into 3 oz. cocktail glass. Decorate with stick of pineapple and a cherry.

CUPS

See Index on page 140 for complete list of CUP recipes.

D



DAIQUIRI COCKTAIL

Juice 1 Lime
1 Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Imported
Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

DAISIES

See Index on page 141 for complete list of DAISY recipes.

DAMN-THE-WEATHER COCKTAIL

1 Teaspoon Curacao
½ oz. Orange Juice
½ oz. Sweet Vermouth
1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

DARB COCKTAIL

1 Teaspoon Lemon Juice
¾ oz. Dry Vermouth
¾ oz. Old Mr. Boston Dry Gin
¾ oz. Old Mr. Boston Apricot
Flavored Brandy
Shake well with cracked ice and strain into 3 oz. cocktail glass.

DEAUVILLE COCKTAIL

Juice of ¼ Lemon
½ oz. Old Mr. Boston Five Star
Brandy
½ oz. Apple Brandy
½ oz. Triple Sec
Shake well with cracked ice and strain into 3 oz. cocktail glass.



DEEP SEA COCKTAIL

1 oz. Dry Vermouth
¼ Teaspoon Absinthe Substitute
1 Dash Orange Bitters
1 oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

DEMPSEY COCKTAIL

1 oz. Old Mr. Boston Dry Gin
1 oz. Apple Brandy
½ Teaspoon Absinthe Substitute
½ Teaspoon Grenadine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

DERBY FIZZ

Juice ½ Lemon
1 Teaspoon Powdered Sugar
1 Egg
2 oz. Old Mr. Boston Scotch
Whisky
1 Teaspoon Curacao
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

DEVIL'S COCKTAIL

½ Teaspoon Lemon Juice
1¼ oz. Port Wine
1¼ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

DIAMOND FIZZ

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with champagne and stir gently.

DIANA COCKTAIL

Fill 3 oz. cocktail glass with shaved ice, then fill ¾ full with Old Mr. Boston Creme de Menthe (white) and float Old Mr. Boston Five Star Brandy on top.

DILLATINI COCKTAIL

See Special Martini Section on pages 116 and 117.

DINAH COCKTAIL

Juice of ¼ Lemon
½ Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Whiskey*
2 or 3 Sprigs Fresh Mint
Shake very well with cracked ice and strain into 3 oz. cocktail glass. Serve with a mint leaf.

* Bourbon, Blended, Rye or Canadian.

DIPLOMAT COCKTAIL

1½ oz. Dry Vermouth
½ oz. Sweet Vermouth
2 Dashes Bitters
½ Teaspoon Maraschino
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with ½ slice of lemon and a cherry.

DIXIE COCKTAIL

Juice of ¼ Orange
½ oz. Absinthe Substitute
½ oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.



DIXIE JULEP

Into a 12 oz. Tom Collins glass put 4 Sprigs of Mint
1 Teaspoon Powdered Sugar
2½ oz. Old Mr. Boston Kentucky
Bourbon Whiskey
Fill with shaved ice and stir gently until glass is frosted. Decorate with sprigs of mint. Serve with straws.

DIXIE WHISKEY COCKTAIL

½ Lump of Sugar
1 Dash Bitters
¼ Teaspoon Curacao
½ Teaspoon Old Mr. Boston
Creme de Menthe (white)
2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 3 oz. cocktail glass.

DOUBLE STANDARD SOUR

Juice ½ Lemon or 1 Lime
 ½ Teaspoon Powdered Sugar
 ¾ oz. Old Mr. Boston Whiskey*
 ¾ oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Raspberry Syrup or
 Grenadine
*Shake well with cracked ice and
 strain into 6 oz. sour glass. Decorate
 with a half-slice of lemon and a
 cherry.*

DREAM COCKTAIL

¾ oz. Curacao
 1½ oz. Old Mr. Boston Five Star
 Brandy
 ¼ Teaspoon Old Mr. Boston
 Anisette
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

DRY MARTINI COCKTAIL

See *Special Martini Section* on
 pages 116 and 117.

DU BARRY COCKTAIL

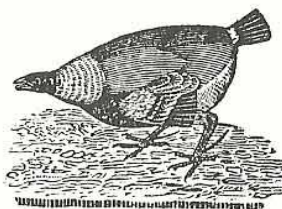
1 Dash Bitters
 ¾ oz. Dry Vermouth
 ½ Teaspoon Absinthe Substitute
 1½ oz. Old Mr. Boston Dry Gin
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass. Add slice of
 orange.*

DUBONNET COCKTAIL

1½ oz. Dubonnet
 ¾ oz. Old Mr. Boston Dry Gin
 1 Dash Orange Bitters *if desired.*
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass. Twist of
 lemon peel on top and drop in glass.*

DUBONNET FIZZ

Juice ½ Orange
 Juice ¼ Lemon
 1 Teaspoon Old Mr. Boston Wild
 Cherry Flavored Brandy
 2 oz. Dubonnet
*Shake well with cracked ice and
 strain into 7 oz. highball glass. Fill
 with carbonated water and stir.*

**DUBONNET HIGHBALL**

1 Cube of Ice
 2 oz. Dubonnet
*Fill 8 oz. highball glass with ginger-
 ale or carbonated water. Add twist
 of lemon peel, if desired, and stir.*

DUCHESS COCKTAIL

¾ oz. Dry Vermouth
 ¾ oz. Sweet Vermouth
 ¾ oz. Absinthe Substitute
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

DUKE COCKTAIL

½ oz. Triple Sec
 1 Teaspoon Orange Juice
 2 Teaspoons Lemon Juice
 ½ Teaspoon Maraschino
 1 Egg
*Shake well with cracked ice and
 strain into 8 oz. stem glass. Fill with
 Champagne and stir very gently.*

E

**EAST INDIA COCKTAIL NO. 1**

1½ oz. Old Mr. Boston Five Star
 Brandy
 ½ Teaspoon Pineapple Juice
 ½ Teaspoon Curacao
 1 Teaspoon Jamaica Rum
 1 Dash Bitters
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass. Twist
 of lemon peel and add a cherry.*

EAST INDIA COCKTAIL NO. 2

1¼ oz. Dry Vermouth
 1¼ oz. Sherry Wine
 1 Dash Orange Bitters
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

ECLIPSE COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 2 oz. Old Mr. Boston Sloe Gin
 ½ Teaspoon Lemon Juice
*Put enough grenadine into 4 oz.
 cocktail glass to cover a ripe olive.
 Mix the above ingredients in ice and
 pour gently onto the grenadine so
 that they do not mix.*

EGGNOGS

See *Special Eggnog Section* on pages
 114 and 115 and also Index on
 page 143 for complete list of EGG-
 NOG recipes.

EGG SOUR

1 Egg
 1 Teaspoon Powdered Sugar
 Juice ½ Lemon
 2 oz. Old Mr. Boston Five Star
 Brandy
 ¼ Teaspoon Curacao
*Shake well with cracked ice and
 strain into 8 oz. highball glass.*

**EL PRESIDENTE COCKTAIL
No. 1**

Juice 1 Lime
 1 Teaspoon Pineapple Juice
 1 Teaspoon Grenadine
 1½ oz. Old Mr. Boston Imported
 Rum
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

**EL PRESIDENTE COCKTAIL
No. 2**

¾ oz. Dry Vermouth
 1½ oz. Old Mr. Boston Imported
 Rum
 1 Dash Bitters
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

ELK'S OWN COCKTAIL

White of 1 Egg
 1½ oz. Old Mr. Boston Whiskey*
 ¾ oz. Port Wine
 Juice ¼ Lemon
 1 Teaspoon Powdered Sugar
Add a strip of Pineapple. Shake well with cracked ice and strain into 4 oz. cocktail glass.

EMERALD ISLE COCKTAIL

2 oz. Old Mr. Boston Dry Gin
 1 Teaspoon Old Mr. Boston
 Creme de Menthe (Green)
 3 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

ENGLISH HIGHBALL

1 Cube of Ice
 ¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Old Mr. Boston Five Star
 Brandy
 ¾ oz. Sweet Vermouth
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

ENGLISH ROSE COCKTAIL

1¼ oz. Old Mr. Boston Dry Gin
 ¾ oz. Old Mr. Boston Apricot
 Flavored Brandy
 ¾ oz. Dry Vermouth
 1 Teaspoon Grenadine
 ¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 4 oz. cocktail glass. Frost rim of glass by rubbing with lemon and dipping in sugar. Serve with a cherry.

ETHEL DUFFY COCKTAIL

¾ oz. Old Mr. Boston Apricot
 Flavored Brandy
 ¾ oz. Old Mr. Boston Creme de
 Menthe (White)
 ¾ oz. Curacao
Shake well with cracked ice and strain into 3 oz. cocktail glass.

EVERYBODY'S IRISH COCKTAIL

1 Teaspoon Old Mr. Boston
 Creme de Menthe (Green)
 1 Teaspoon Green Chartreuse
 2 oz. Irish Whiskey
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with green olive.

**EYE-OPENER COCKTAIL**

Yolk of 1 Egg
 ½ Teaspoon Powdered Sugar
 1 Teaspoon Absinthe Substitute
 1 Teaspoon Curacao
 1 Teaspoon Old Mr. Boston
 Creme de Cacao
 2 oz. Old Mr. Boston Imported
 Rum
Shake well with cracked ice and strain into 4 oz. cocktail glass.



F



FAIR AND WARMER COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Imported Rum
½ Teaspoon Curacao
Stir well with cracked ice and strain into 3 oz. cocktail glass.



FAIRY BELLE COCKTAIL

White of 1 Egg
1 Teaspoon Grenadine
¾ oz. Old Mr. Boston Apricot Flavored Brandy
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

FALLEN ANGEL COCKTAIL

Juice of 1 Lemon or ½ Lime
1½ oz. Old Mr. Boston Dry Gin
1 Dash Bitters
½ Teaspoon Old Mr. Boston Creme de Menthe (white)
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

FANCY BRANDY COCKTAIL

2 oz. Old Mr. Boston Five Star Brandy
1 Dash Bitters
¼ Teaspoon Curacao
¼ Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel and drop in glass.

FANCY GIN COCKTAIL

Same as FANCY BRANDY COCKTAIL except substitute: 2 oz. Old Mr. Boston Dry Gin

FANCY WHISKEY COCKTAIL

Same as FANCY BRANDY COCKTAIL except substitute: 2 oz. Old Mr. Boston Whiskey*

FANTASIO COCKTAIL

1 Teaspoon Old Mr. Boston Creme de Menthe (White)
1 Teaspoon Maraschino
1 oz. Old Mr. Boston Five Star Brandy
¾ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

FARMER'S COCKTAIL

1 oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
2 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

FAVOURITE COCKTAIL

¾ oz. Old Mr. Boston Apricot Flavored Brandy
¾ oz. Dry Vermouth
¾ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

FIFTH AVENUE

½ oz. Old Mr. Boston Creme de Cacao
⅓ oz. Old Mr. Boston Apricot Flavored Brandy
⅓ oz. Sweet Cream
Pour carefully, in order given, into Pousse Café glass, so that each ingredient floats on preceding one.

FIFTY-FIFTY COCKTAIL

1¼ oz. Old Mr. Boston Dry Gin
1¼ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

FINE AND DANDY COCKTAIL

Juice of ¼ Lemon
½ oz. Triple Sec
1¼ oz. Old Mr. Boston Dry Gin
1 Dash Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

FIREMAN'S SOUR

Juice 2 Limes
½ Teaspoon Powdered Sugar
½ oz. Grenadine
2 oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into Delmonico glass. Fill with carbonated water, if desired. Decorate with a half-slice of lemon and a cherry.



FISH HOUSE PUNCH

Juice of 1 Dozen Lemons
Add enough Powdered Sugar to sweeten. Place large block of ice in punch bowl and stir well. Then add:
1½ qts. Old Mr. Boston Five Star Brandy
1 pt. Old Mr. Boston Peach Flavored Brandy
1 pt. Old Mr. Boston Imported Rum
1 qt. Carbonated Water
Some prefer to add the strained contents of a pot of tea. Stir well and decorate with fruits in season. Serve in 4 oz. Punch glasses.

FIXES

See Index on page 143 for complete list of FIX recipes.

FIZZES

See Index on page 143 for complete list of FIZZ recipes.

FLAMINGO COCKTAIL

Juice of ½ Lime
 ½ oz. Old Mr. Boston Apricot Flavored Brandy
 1¼ oz. Old Mr. Boston Dry Gin
 1 Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

FLIPS

See Index on page 143 for complete list of FLIP recipes.

FLORADORA COOLER

Into 12 oz. Tom Collins glass, put:
 Juice 1 Lime
 ½ Teaspoon Powdered Sugar
 ½ oz. Raspberry Syrup or Grenadine
 2 oz. Carbonated Water, and stir
Fill glass with cracked ice and add:
 2 oz. Old Mr. Boston Dry Gin. *Fill with carbonated water or ginger ale and stir again.*

FLYING GRASSHOPPER COCKTAIL

¾ oz. Old Mr. Boston Creme de Menthe (green)
 ¾ oz. Old Mr. Boston Creme de Cacao (white)
 ¾ oz. Old Mr. Boston Vodka
Stir well with cracked ice and strain into 3 oz. cocktail glass.

FLYING SCOTCHMAN COCKTAIL

1 oz. Sweet Vermouth
 1 oz. Old Mr. Boston Scotch Whisky
 1 Dash Bitters
 ¼ Teaspoon Simple Syrup
Stir well with cracked ice and strain into 3 oz. cocktail glass.

FOG HORN

1 Cube of Ice
 Juice of ½ Lime
 1½ oz. Old Mr. Boston Dry Gin
Fill 8 oz. highball glass with ginger ale and stir. Leave lime in glass.

FOX RIVER COCKTAIL

½ oz. Old Mr. Boston Creme de Cacao
 2 oz. Old Mr. Boston Whiskey*
 4 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.



FRANKENJACK COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 ¾ oz. Dry Vermouth
 ½ oz. Old Mr. Boston Apricot Flavored Brandy
 1 Teaspoon Triple Sec
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

FRENCH "75"

Juice of 1 Lemon
 2 Teaspoons Powdered Sugar
Stir well in 12 oz. Tom Collins glass. Then add 1 Cube of Ice, 2 oz. Old Mr. Boston Dry Gin and fill with Champagne and stir gently. Decorate with slice of lemon, orange and a cherry. Serve with straws.

FRISCO SOUR

Juice ¼ Lemon
 Juice ½ Lime
 ½ oz. Benedictine
 2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with slices of lemon and lime.



FROTH BLOWER COCKTAIL

White of 1 Egg
 1 Teaspoon Grenadine
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

G

GENERAL HARRISON'S EGGNOG

1 Egg
 1 Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Fill glass with Claret or sweet cider and stir gently. Grate nutmeg on top.

GIBSON COCKTAIL

See Special Martini Section on pages 116 and 117.

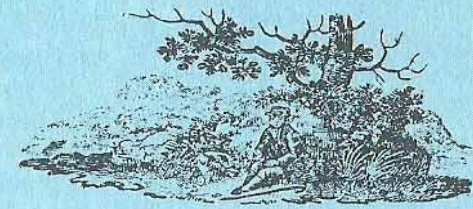
FROUPE COCKTAIL

1¼ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Five Star Brandy
 1 Teaspoon Benedictine
Stir well with cracked ice and strain into 3 oz. cocktail glass.



FROZEN DAIQUIRI COCKTAIL

Juice 1 Lime
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported Rum
Agitate in electric mixer filled with shaved ice for about 2 minutes. Strain through coarse meshed strainer into 6 oz. Champagne glass.



GILROY COCKTAIL

Juice of ¼ Lemon
 ½ oz. Dry Vermouth
 ¾ oz. Old Mr. Boston Wild Cherry Flavored Brandy
 ¾ oz. Old Mr. Boston Dry Gin
 1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.



GIMLET COCKTAIL

Juice 1 Lime
 1 Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

GIN AND BITTERS

Put ½ teaspoon bitters into 3 oz. cocktail glass and revolve glass until it is entirely coated with the bitters. Then fill with Old Mr. Boston Dry Gin. No ice is used in this drink.

GIN AND IT (English)

2 oz. Old Mr. Boston Dry Gin
 1 oz. Sweet Vermouth
Stir. No ice is used in this drink. Serve in 3 oz. cocktail glass.

GIN AND TONIC

2 oz. Old Mr. Boston Dry Gin
 Cube of Ice
Fill glass with quinine water and stir. Use 12 oz. Tom Collins glass.

GIN BUCK

1 Cube of Ice
 Juice of ½ Lemon
 1½ oz. Old Mr. Boston Dry Gin
Fill 8 oz. highball glass with ginger ale and stir.

GIN COBBLER

Dissolve: 1 Teaspoon Powdered Sugar in 2 oz. Carbonated Water, then fill 10 oz. goblet with shaved ice, and add
 2 oz. Old Mr. Boston Dry Gin
Stir well and decorate with fruits in season. Serve with straws.

GIN COCKTAIL

2 oz. Old Mr. Boston Dry Gin
 2 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a twist of lemon peel.



GIN COOLER

Into 12 oz. Tom Collins glass, put:
 ½ Teaspoon Powdered Sugar
 2 oz. Carbonated Water, and stir
Fill glass with cracked ice and add:
 2 oz. Old Mr. Boston Dry Gin
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

GIN DAISY

Juice of ½ Lemon
 ½ Teaspoon Powdered Sugar
 1 Teaspoon Raspberry Syrup or Grenadine
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into stein or 8 oz. metal cup. Add cube of ice and decorate with fruit.

GIN FIX

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 1 Teaspoon Water
Stir and fill glass with shaved ice. Add
 2½ oz. Old Mr. Boston Dry Gin
Use 8 oz. highball glass. Stir well. Add slice of lemon. Serve with straws.

GIN FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water and stir.

GIN HIGHBALL

1 Cube of Ice
 2 oz. Old Mr. Boston Dry Gin
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

GIN MILK PUNCH

1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
 ½ pt. Milk
Shake well with cracked ice, strain into 12 oz. Tom Collins glass and grate nutmeg on top.

GIN RICKEY

1 Cube of Ice
 Juice ½ Lime
 ½ oz. Old Mr. Boston Dry Gin
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.

GIN SANGAREE

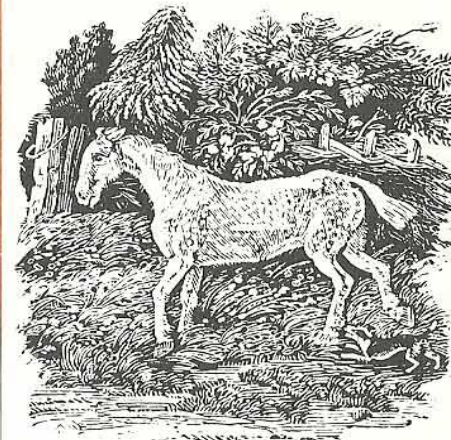
Dissolve ½ teaspoon powdered sugar in 1 teaspoon of water. Add
 2 oz. Old Mr. Boston Dry Gin
 2 cubes of ice.
Serve in 8 oz. highball glass. Fill balance with soda water. Stir, leaving enough room on which to float a tablespoon of Port Wine. Sprinkle lightly with nutmeg.

GIN SLING

Dissolve 1 teaspoon powdered sugar in 1 teaspoon water and juice ½ lemon.
 2 oz. Old Mr. Boston Dry Gin
 2 Cubes of Ice
Serve in Old Fashioned cocktail glass and stir. Twist of orange peel and drop in glass.

GIN SMASH

Muddle 1 Lump of Sugar with
 1 oz. Carbonated Water and
 4 Sprigs of Green Mint
 Add 2 oz. Old Mr. Boston Dry Gin and a cube of ice. Stir and decorate with a slice of orange and a cherry. Twist lemon peel on top. Use Old Fashioned cocktail glass.



GIN SOUR

Juice of ½ Lemon
 ½ Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.



A
M
B
A

GIN SQUIRT

- 1½ oz. Old Mr. Boston Dry Gin
- 1 Tablespoon Powdered Sugar
- 1 Teaspoon Raspberry Syrup or Grenadine

Stir well with cracked ice and strain into 8 oz. highball glass; fill with carbonated water and stir. Decorate with cubes of pineapple and strawberries.



GIN SWIZZLE

Into 12 oz. Tom Collins glass put:

- Juice 1 Lime
- 1 Teaspoon Powdered Sugar
- 2 oz. Carbonated Water

Fill glass with shaved ice and stir thoroughly with swizzle stick. Then add:

- 2 Dashes Bitters
- 2 oz. Old Mr. Boston Dry Gin

Fill with carbonated water and serve with swizzle stick in glass, allowing individual to do final stirring.

GIN TODDY

Use Old Fashioned cocktail glass.

- ½ Teaspoon Powdered Sugar
- 2 Teaspoons Water and stir.
- 2 oz. Old Mr. Boston Dry Gin
- 1 Lump of Ice

Stir well and twist lemon peel on top.

GIN TODDY (Hot)

Put lump of sugar into hot whiskey glass and fill two-thirds with boiling water. Add 2 oz. Old Mr. Boston Dry Gin. Stir and decorate with slice of lemon. Grate nutmeg on top.

G

GLÖGG

Pour following into kettle:

- 2 ⅓ Qts. Wine (Port, Sherry, Claret, Burgundy or Madeira)

Insert cheesecloth bag containing:

- 2 oz. Dried Orange Peel
- 2 oz. Cinnamon Sticks
- 20 Cardamon Seeds
- 25 Cloves

and boil slowly for 15 minutes, stirring occasionally. Add 1 lb. each blanched almonds and seedless raisins and continue to boil for additional 15 minutes. Remove kettle from stove and place wire grill containing 1 lb. lump sugar over opening. Pour ⅓ qt. of Old Mr. Boston Five Star Brandy over sugar making sure to saturate all of it. Then light sugar with match and let it flame. After sugar has melted replace kettle cover to extinguish flame. Stir again and remove spice bag. Serve hot in punch cups with a few almonds and raisins.

GOLDEN SLIPPER COCKTAIL

- ¾ oz. Yellow Chartreuse
- 2 oz. Old Mr. Boston Apricot Flavored Brandy

Stir well with cracked ice and strain into 4 oz. cocktail glass. Float yolk of egg on top.

GOLF COCKTAIL

- 1½ oz. Old Mr. Boston Dry Gin
- ¾ oz. Dry Vermouth
- 2 Dashes Bitters

Stir well with cracked ice and strain into 3 oz. cocktail glass.

GRAND ROYAL FIZZ

Juice $\frac{1}{4}$ Orange
 Juice $\frac{1}{2}$ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
 $\frac{1}{2}$ Teaspoon Maraschino
 2 Teaspoons Sweet Cream
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

GRAPEFRUIT COCKTAIL

1 oz. Grapefruit Juice
 1 oz. Old Mr. Boston Dry Gin
 1 Teaspoon Maraschino
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.



GRASSHOPPER COCKTAIL

$\frac{3}{4}$ oz. Old Mr. Boston Creme de Menthe (green)
 $\frac{3}{4}$ oz. Old Mr. Boston Creme de Cacao (white)
 $\frac{3}{4}$ oz. Light Sweet Cream
Shake well with cracked ice and strain into 3 oz. cocktail glass.

GREEN DRAGON COCKTAIL

Juice of $\frac{1}{4}$ Lemon
 $\frac{1}{2}$ oz. Old Mr. Boston Kummel
 $\frac{1}{2}$ oz. Old Mr. Boston Creme de Menthe (Green)
 $1\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
 4 Dashes Orange Bitters
Shake well with cracked ice and strain into 4 oz. cocktail glass.

GREEN FIZZ

1 Teaspoon Powdered Sugar
 White 1 Egg
 Juice $\frac{1}{2}$ Lemon
 2 oz. Old Mr. Boston Dry Gin
 1 Teaspoon Old Mr. Boston Creme de Menthe (Green)
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

GREEN SWIZZLE

Make same as GIN SWIZZLE (see page 43), and add 1 tablespoon Old Mr. Boston Green Creme de Menthe. If desired, rum, brandy or whiskey may be substituted for the gin.

GRENADINE RICKEY

1 Cube of Ice
 Juice $\frac{1}{2}$ Lime
 $1\frac{1}{2}$ oz. Grenadine
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.



GYPSY COCKTAIL

$1\frac{1}{4}$ oz. Sweet Vermouth
 $1\frac{1}{4}$ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

H



HARLEM COCKTAIL

$\frac{3}{4}$ oz. Pineapple Juice
 $1\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
 $\frac{1}{2}$ Teaspoon Maraschino
 2 Cubes of Pineapple
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HARRY LAUDER COCKTAIL

$1\frac{1}{4}$ oz. Old Mr. Boston Scotch Whisky
 $1\frac{1}{4}$ oz. Sweet Vermouth
 $\frac{1}{2}$ Teaspoon Simple Syrup
Stir well with cracked ice and strain into 3 oz. cocktail glass.



HARVARD COCKTAIL

$1\frac{1}{2}$ oz. Old Mr. Boston Five Star Brandy
 $\frac{3}{4}$ oz. Sweet Vermouth
 1 Dash Bitters
 1 Teaspoon Grenadine
 2 Teaspoons Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HARVARD COOLER

Into 12 oz. Tom Collins glass put:
 $\frac{1}{2}$ Teaspoon Powdered Sugar
 2 oz. Carbonated Water
Stir. Then fill glass with cracked ice and add:
 2 oz. Apple Brandy
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.



HASTY COCKTAIL

$\frac{3}{4}$ oz. Dry Vermouth
 $1\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
 $\frac{1}{4}$ Teaspoon Absinthe Substitute
 1 Teaspoon Grenadine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

HAVANA COCKTAIL

$1\frac{1}{4}$ oz. Pineapple Juice
 $\frac{1}{2}$ Teaspoon Lemon Juice
 $\frac{3}{4}$ oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HAWAIIAN COCKTAIL

2 oz. Old Mr. Boston Dry Gin
½ oz. Pineapple Juice
½ oz. Curacao
Shake well with cracked ice and strain into 4 oz. cocktail glass.

HEADLESS HORSEMAN

Into 12 oz. Tom Collins glass, put:
2 oz. Old Mr. Boston Vodka
3 Dashes Bitters
Add several cubes of ice, fill with dry ginger ale and stir. Decorate with slice of orange.

HIGHBALLS

See Index on page 144 for complete list of HIGHBALL recipes.

HIGHLAND COOLER

Into 12 oz. Tom Collins glass, put:
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water, and stir.
Fill glass with cracked ice and add:
2 oz. Old Mr. Boston Scotch Whisky
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

HIGHLAND FLING COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Scotch Whisky
2 Dashes Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with an olive.

HILL BILLY HIGHBALL

1 Cube of Ice
2 ozs. Georgia Moon Corn Whiskey
Fill 8 oz. highball glass with Mountain Dew.
Then add twist of lemon peel if desired and stir.

HOFFMAN HOUSE COCKTAIL

¾ oz. Dry Vermouth
1½ oz. Old Mr. Boston Dry Gin
2 Dashes Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with an olive.

HOLE-IN-ONE COCKTAIL

1½ oz. Old Mr. Boston Scotch Whisky
¾ oz. Dry Vermouth
¼ Teaspoon Lemon Juice
1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HOMESTEAD COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
¾ oz. Sweet Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass and serve with slice of orange.

HONEYMOON COCKTAIL

¾ oz. Benedictine
¾ oz. Apple Brandy
Juice of ½ Lemon
1 Teaspoon Curacao
Shake well with cracked ice and strain into 3 oz. cocktail glass.

H

HONOLULU COCKTAIL No. 1

1 Dash Bitters
¼ Teaspoon Orange Juice
¼ Teaspoon Pineapple Juice
¼ Teaspoon Lemon Juice
½ Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HONOLULU COCKTAIL No. 2

¾ oz. Old Mr. Boston Dry Gin
¾ oz. Maraschino
¾ oz. Benedictine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

HOOT MON COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Scotch Whisky
1 Teaspoon Benedictine
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel and drop in glass.

HOP TOAD COCKTAIL

Juice ½ Lime
¾ oz. Old Mr. Boston Apricot Flavored Brandy
¾ oz. Old Mr. Boston Imported Rum
Stir well with cracked ice and strain into 3 oz. cocktail glass.

HORSES NECK (With a Kick)

Peel rind of whole lemon in spiral fashion and put in 12 oz. Tom Collins glass with one end hanging over the rim. Fill glass with ice cubes. Add 2 oz. Old Mr. Boston Whiskey. Then fill with ginger ale and stir well.*



HOT BRANDY FLIP

1 Egg
1 Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Five Star Brandy

Beat egg, sugar and brandy and pour into Tom & Jerry Mug and fill with hot milk. Grate nutmeg on top.

HOT BRICK TODDY

Into hot whiskey glass, put:

1 Teaspoon Butter
1 Teaspoon Powdered Sugar
3 Pinches Cinnamon
1 oz. Hot Water

*Dissolve thoroughly. Then add:
1½ oz. Old Mr. Boston Whiskey*
Fill with boiling water and stir.*

HOT BUTTERED RUM

Put lump of sugar into hot whiskey glass and fill two-thirds with boiling water. Add square of butter and 2 oz. Old Mr. Boston Imported Rum. Stir and grate nutmeg on top.



HOT BUTTERED WINE

For each serving—heat ½ cup Muscatel Wine. Add ¼ cup water just to simmering; do not boil. Preheat mug or cup with boiling water. Pour heated wine mixture into mug and add 1 teaspoon butter and 2 teaspoons maple syrup. Stir well and sprinkle nutmeg on top. Serve at once.

HOT DRINKS

See Index on page 144 for complete list of Hot Drink Recipes.

HOT SPRINGS COCKTAIL

1½ oz. Dry White Wine
½ oz. Pineapple Juice
½ Teaspoon Maraschino
1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HOTEL PLAZA COCKTAIL

¾ oz. Sweet Vermouth
¾ oz. Dry Vermouth
¾ oz. Old Mr. Boston Dry Gin
Crush 1 Slice of Pineapple
Stir well with cracked ice and strain into 3 oz. cocktail glass.

H. P. W. COCKTAIL

¼ oz. Dry Vermouth
¼ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of orange peel and drop in glass.

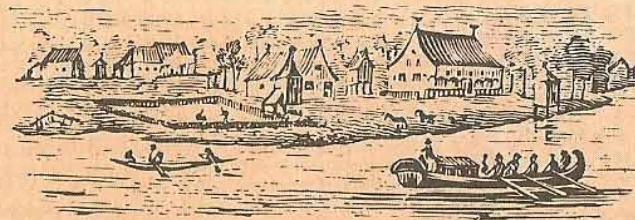
HULA-HULA COCKTAIL

¾ oz. Orange Juice
1½ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 3 oz. cocktail glass.

HUNTSMAN COCKTAIL

1½ oz. Old Mr. Boston Vodka
½ oz. Jamaica Rum
Juice of ½ Lime
Powdered sugar to taste
Shake well with cracked ice and strain into 3 oz. cocktail glass.

I



ICE CREAM FLIP

1 Egg
1 oz. Maraschino
1 oz. Curacao
1 Small Scoop Vanilla Ice Cream
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.



IDEAL COCKTAIL

1 oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
¼ Teaspoon Maraschino
½ Teaspoon Grapefruit or Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

IMPERIAL COCKTAIL

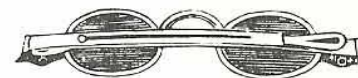
1¼ oz. Dry Vermouth
1¼ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Maraschino
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

IMPERIAL FIZZ

Juice of ½ Lemon
½ oz. Old Mr. Boston Imported Rum
1½ oz. Old Mr. Boston Whiskey*
1 Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water and stir.

INCOME TAX COCKTAIL

¼ oz. Dry Vermouth
¼ oz. Sweet Vermouth
1 oz. Old Mr. Boston Dry Gin
1 Dash Bitters
Juice of ¼ Orange
Shake well with cracked ice and strain into 3 oz. cocktail glass.



IRISH COFFEE

Into a pre-warmed 8 oz. stemmed glass (or coffee cup), pour 1½ oz. Irish Whiskey. Add 1 or 2 teaspoons sugar and fill to within ½ inch of top with strong, very hot black coffee. Stir to dissolve sugar. Float to brim with chilled whipped cream. Do not stir. Drink through floating cream.

IRISH RICKEY

1 Cube of Ice
 Juice of ½ Lime
 1½ oz. Irish Whiskey
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.



IRISH SHILLELAGH

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 1½ oz. Irish Whiskey
 ½ oz. Old Mr. Boston Sloe Gin
 ½ oz. Old Mr. Boston Imported Rum
 2 Slices of Peach
Shake well with cracked ice and strain into 5 oz. punch glass. Decorate with fresh raspberries, strawberries and a cherry.

IRISH WHISKEY COCKTAIL

½ Teaspoon Curacao
 ½ Teaspoon Absinthe Substitute
 ¼ Teaspoon Maraschino
 1 Dash Bitters
 2 oz. Irish Whiskey
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with an olive.



IRISH WHISKEY HIGHBALL

1 Cube of Ice
 2 oz. Irish Whiskey
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

JAMAICA GLOW COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 ½ oz. Claret
 ½ oz. Orange Juice
 1 Teaspoon Jamaica Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

JAMAICA GRANTO

Small scoop of either Lemon or Orange Sherbet
 1½ oz. Old Mr. Boston Five Star Brandy
 1 oz. Curacao
Use 12 oz. Tom Collins glass and fill balance with carbonated water and stir. Grate nutmeg on top.



JAPANESE FIZZ

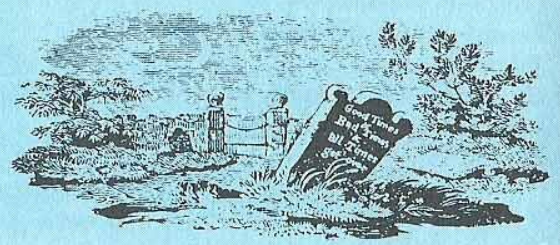
Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Whiskey*
 ½ oz. Port Wine
 White 1 Egg
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir. Serve with slice of pineapple.

JERSEY LIGHTNING COCKTAIL

1½ oz. Apple Brandy
 ½ oz. Sweet Vermouth
 Juice 1 Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass.

* Bourbon, Blended, Rye or Canadian.

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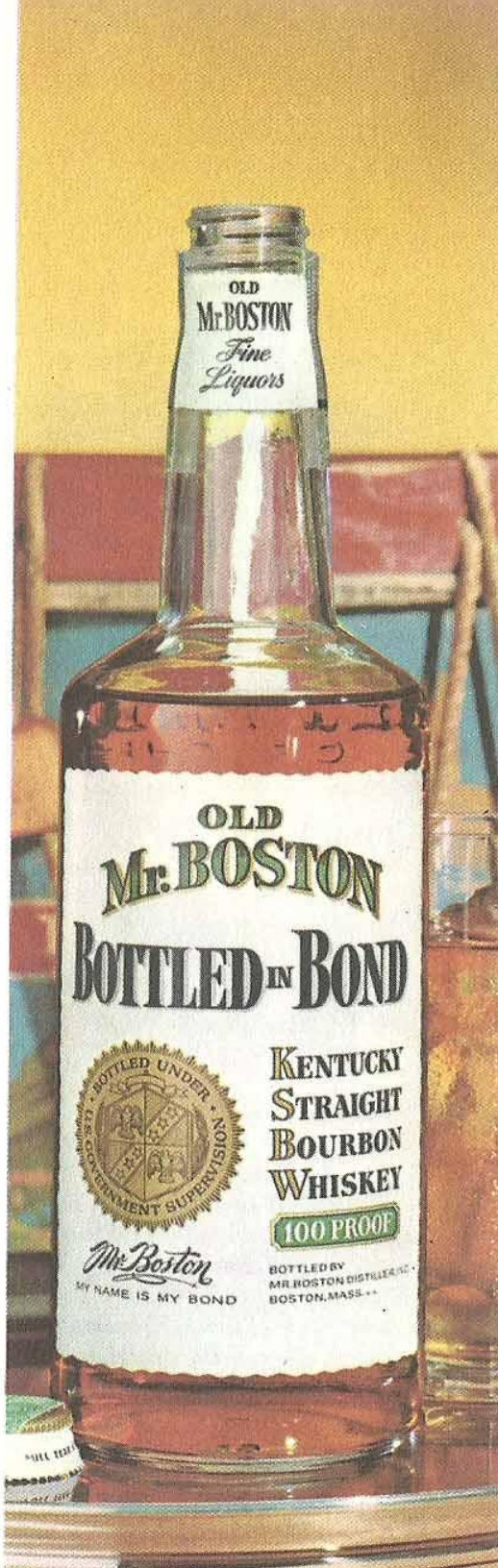


JACK-IN-THE-BOX COCKTAIL

1 oz. Apple Brandy
 1 oz. Pineapple Juice
 Dash of Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

JACK ROSE COCKTAIL

1½ oz. Apple Brandy
 Juice ½ Lime
 1 Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.



JEWEL COCKTAIL

¾ oz. Green Chartreuse
 ¾ oz. Sweet Vermouth
 ¾ oz. Old Mr. Boston Dry Gin
 1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

**JEYPLAK COCKTAIL**

1½ oz. Old Mr. Boston Dry Gin
 ¾ oz. Sweet Vermouth
 ¼ Teaspoon Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

JOCKEY CLUB COCKTAIL

1 Dash Bitters
 ¼ Teaspoon Old Mr. Boston
 Creme de Cacao
 Juice of ¼ Lemon
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

JOHN COLLINS

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Holland Gin
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of orange, lemon and a cherry. Serve with straws.

JOHNNIE COCKTAIL

¾ oz. Curacao
 1½ oz. Old Mr. Boston Sloe Gin
 1 Teaspoon Old Mr. Boston
 Anisette
Stir well with cracked ice and strain into 3 oz. cocktail glass.

JOURNALIST COCKTAIL

¼ oz. Dry Vermouth
 ¼ oz. Sweet Vermouth
 1½ oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Lemon Juice
 ½ Teaspoon Curacao
 1 Dash Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass.

JUDGE JR. COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Old Mr. Boston Imported
 Rum
 Juice of ¼ Lemon
 ½ Teaspoon Powdered Sugar
 ¼ Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

JUDGETTE COCKTAIL

¾ oz. Old Mr. Boston Peach
 Flavored Brandy
 ¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Dry Vermouth
 Juice of ¼ Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

JULEPS

See Index on page 144 for complete list of JULEP recipes.

K**KANGAROO COCKTAIL**

1½ oz. Old Mr. Boston Vodka
 ¾ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with twist of lemon peel.

K. C. B. COCKTAIL

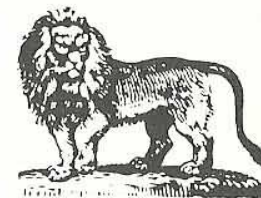
½ oz. Old Mr. Boston Kummel
 1½ oz. Old Mr. Boston Dry Gin
 ¼ Teaspoon Old Mr. Boston
 Apricot Flavored Brandy
 ¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass. Add twist of lemon peel and drop in glass.

**KENTUCKY COCKTAIL**

1½ oz. Pineapple Juice
 ¾ oz. Old Mr. Boston Kentucky
 Bourbon Whiskey
Shake well with cracked ice and strain into 3 oz. cocktail glass.

KENTUCKY COLONEL COCKTAIL

½ oz. Benedictine
 1½ oz. Old Mr. Boston Kentucky
 Bourbon Whiskey
 Twist of Lemon Peel
Stir well with cracked ice and strain into a 3 oz. cocktail glass.

**KING COLE COCKTAIL**

1 Slice of Orange
 1 Slice of Pineapple
 ½ Teaspoon Powdered Sugar
Muddle well in Old Fashioned cocktail glass and add:
 2 oz. Old Mr. Boston Whiskey*
 1 Cube of Ice
Stir well.



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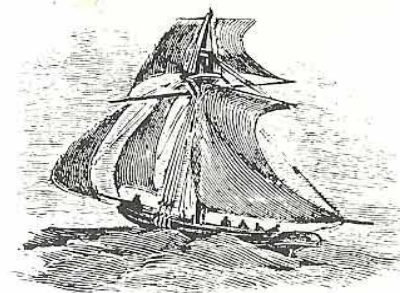
KISS-IN-THE-DARK COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
¾ oz. Old Mr. Boston Wild Cherry
Flavored Brandy
¾ oz. Dry Vermouth
*Stir well with cracked ice and strain
into 3 oz. cocktail glass.*



KLONDIKE COOLER

Into 12 oz. Tom Collins glass, put:
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water
*Stir and fill glass with cracked ice
and add:*
2 oz. Old Mr. Boston Whiskey*
*Fill with carbonated water or gin-
ger ale and stir again. Insert spiral
of orange or lemon peel (or both) and
dangle end over rim of glass.*



KNICKERBOCKER COCKTAIL

¼ Teaspoon Sweet Vermouth
¾ oz. Dry Vermouth
1½ oz. Old Mr. Boston Dry Gin
*Stir well with cracked ice, strain into
3 oz. glass. Add twist of lemon peel
and drop in glass.*

K

KNICKERBOCKER SPECIAL COCKTAIL

1 Teaspoon Raspberry Syrup
1 Teaspoon Lemon Juice
1 Teaspoon Orange Juice
2 oz. Old Mr. Boston Imported
Rum
½ Teaspoon Curacao
*Shake well with cracked ice and
strain into 4 oz. cocktail glass. Deco-
rate with small slice of pineapple.*



KNOCK-OUT COCKTAIL

½ oz. Absinthe Substitute
¾ oz. Old Mr. Boston Dry Gin
¾ oz. Dry Vermouth
1 Teaspoon Old Mr. Boston
Creme de Menthe (white)
*Stir well with cracked ice and strain
into 3 oz. cocktail glass. Serve with a
cherry.*

KRETCHMA COCKTAIL

1 oz. Old Mr. Boston Vodka
1 oz. Old Mr. Boston Creme de
Cacao
½ oz. Lemon Juice
1 Dash Grenadine
*Shake well with cracked ice and
strain into 3 oz. cocktail glass.*

KUP'S INDISPENSABLE COCKTAIL

½ oz. Sweet Vermouth
½ oz. Dry Vermouth
1¼ oz. Old Mr. Boston Dry Gin
1 Dash Bitters
*Stir well with cracked ice and strain
into 3 oz. cocktail glass.*

* Bourbon, Blended, Rye or Canadian.

L



LADIES' COCKTAIL

1 ¼ oz. Old Mr. Boston Whiskey*
 ½ Teaspoon Absinthe Substitute
 ½ Teaspoon Old Mr. Boston Anisette
 2 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a piece of pineapple on top.



LADY LOVE FIZZ

1 Teaspoon Powdered Sugar
 Juice of ½ Lemon
 White of 1 Egg
 2 oz. Old Mr. Boston Dry Gin
 2 Teaspoons Sweet Cream
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

LASKY COCKTAIL

¾ oz. Grape Juice
 ¾ oz. Swedish Punch
 ¾ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

LAWHILL COCKTAIL

¾ oz. Dry Vermouth
 1 ½ oz. Old Mr. Boston Whiskey*
 ¼ Teaspoon Absinthe Substitute
 ¼ Teaspoon Maraschino
 1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

LEAP FROG HIGHBALL

Juice ½ Lemon
 2 oz. Old Mr. Boston Dry Gin
 1 Cube of Ice
Fill 8 oz. highball glass with ginger ale and stir gently.



LEAP YEAR COCKTAIL

1 ¼ oz. Old Mr. Boston Dry Gin
 ½ oz. Old Mr. Boston Orange Flavored Gin
 ½ oz. Sweet Vermouth
 ¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

LEAVE IT TO ME COCKTAIL No. 1

½ oz. Old Mr. Boston Apricot Flavored Brandy
 ½ oz. Dry Vermouth
 1 oz. Old Mr. Boston Dry Gin
 ¼ Teaspoon Lemon Juice
 ¼ Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.



LEAVE IT TO ME COCKTAIL No. 2

1 Teaspoon Raspberry Syrup
 1 Teaspoon Lemon Juice
 ¼ Teaspoon Maraschino
 1 ½ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

LEMON SQUASH

1 Lemon, peeled and quartered
 2 Teaspoons Powdered Sugar
Muddle well in 12 oz. Tom Collins glass until juice is well extracted. Then fill glass with cracked ice. Add carbonated water and stir. Decorate with fruits.

LEMONADE (Carbonated)

2 Teaspoons Powdered Sugar
 Juice 1 Lemon
Stir. Then fill 12 oz. Tom Collins glass with shaved ice. Add enough carbonated water to fill glass and stir. Decorate with slice of orange, lemon and a cherry. Serve with straws.

LEMONADE (Claret)

2 Teaspoons Powdered Sugar
 Juice 1 Lemon
Stir. Then fill 12 oz. Tom Collins glass with shaved ice. Add enough water to fill glass, leaving room to float 2 oz. Claret. Decorate with slice of orange, lemon and a cherry. Serve with straws.

LEMONADE (Egg)

Juice 1 Lemon
 2 Teaspoons Powdered Sugar
 1 Whole Egg
Shake well and strain into 12 oz. Tom Collins glass filled with shaved ice. Add enough water to fill glass. Serve with straws.

LEMONADE (Fruit)

Juice 1 Lemon
 2 Teaspoons Powdered Sugar
 1 oz. Raspberry Syrup
Stir. Then fill 12 oz. Tom Collins glass with shaved ice. Add enough water to fill glass and stir. Decorate with a slice of orange, lemon and a cherry. Serve with straws.

LEMONADE (Golden)

Juice 1 Lemon
 2 Teaspoons Powdered Sugar
 Yolk of 1 Egg
 6 oz. Water
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Decorate with a slice of orange, lemon and a cherry.



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LEMONADE (Modern)

2 Teaspoons Powdered Sugar
1½ oz. Sherry Wine
1 oz. Old Mr. Boston Sloe Gin
Cut lemon in quarters and muddle well with sugar. Add sherry and sloe gin. Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Fill glass with carbonated water.

LEMONADE (Plain)

2 Teaspoons Powdered Sugar
Juice 1 Lemon
Stir. Then fill 12 oz. Tom Collins glass with shaved ice. Add enough water to fill glass and stir well. Decorate with slice of orange, lemon and a cherry.

LIBERTY COCKTAIL

¾ oz. Old Mr. Boston Imported Rum
1½ oz. Apple Brandy
¼ Teaspoon Simple Syrup
Stir well with cracked ice and strain into 3 oz. cocktail glass.

LIMEADE

Juice 3 Limes
3 Teaspoons Powdered Sugar
Fill 12 oz. Tom Collins glass with shaved ice. Add enough water to fill glass. Stir well and drop lime in glass. Add a cherry. Serve with straws.

LINSTEAD COCKTAIL

1 oz. Old Mr. Boston Whiskey*
1 oz. Pineapple Juice
½ Teaspoon Powdered Sugar
¼ Teaspoon Absinthe Substitute
¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

* Bourbon, Blended, Rye or Canadian.

LITTLE DEVIL COCKTAIL

Juice of ¼ Lemon
¼ oz. Triple Sec
¾ oz. Old Mr. Boston Imported Rum
¾ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

LITTLE PRINCESS COCKTAIL

1¼ oz. Sweet Vermouth
1¼ oz. Old Mr. Boston Imported Rum
Stir well with cracked ice and strain into 3 oz. cocktail glass.

LONDON BUCK

1 Cube of Ice
2 oz. Old Mr. Boston Dry Gin
Juice of ½ Lemon
Fill 8 oz. highball glass with ginger ale and stir gently.



LONDON COCKTAIL

2 oz. Old Mr. Boston Dry Gin
2 Dashes Orange Bitters
½ Teaspoon Simple Syrup
½ Teaspoon Maraschino
Stir well with cracked ice and strain into 3 oz. cocktail glass. Add twist of lemon peel to glass.

LONDON SPECIAL COCKTAIL

Put rind of ½ orange into 6 oz. Champagne glass. Add:
1 Lump Sugar
2 Dashes Bitters
Fill with Champagne, well chilled, and stir gently.

LONE TREE COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

LONE TREE COOLER

Into 12 oz. Tom Collins glass, put:
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water
Stir and fill glass with cracked ice and add:

2 oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.



LOS ANGELES COCKTAIL

Juice of ½ Lemon
1 Teaspoon Powdered Sugar
1 Egg
¼ Teaspoon Sweet Vermouth
1½ oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 4 oz. cocktail glass.

LOVE COCKTAIL

2 oz. Old Mr. Boston Sloe Gin
White of 1 Egg
½ Teaspoon Lemon Juice
½ Teaspoon Raspberry Juice
Shake well with cracked ice and strain into 4 oz. cocktail glass.

LOVING CUP

Use large Glass Pitcher.
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
1 oz. Triple Sec
2 oz. Old Mr. Boston Five Star Brandy

Fill pitcher with cubes of ice. Add 1 pint Claret. Stir well and decorate with as many fruits as available and also rind of cucumber inserted on each side of pitcher. Top with small bunch of mint sprigs.

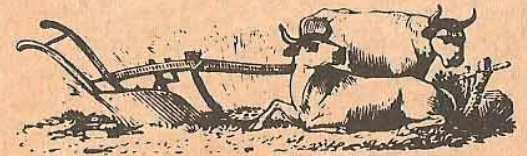
LUXURY COCKTAIL

3 oz. Old Mr. Boston Five Star Brandy
2 Dashes Orange Bitters
3 oz. well chilled Champagne
Stir very gently. Use 6 oz. Saucer Champagne glass.



* Bourbon, Blended, Rye or Canadian.

M



MAIDEN'S BLUSH COCKTAIL.

¼ Teaspoon Lemon Juice
1 Teaspoon Curacao
½ Teaspoon Grenadine
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.



MAI-TAI

½ Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Imported Rum
1 oz. Curacao
½ oz. Orgeat or any almond flavored syrup
½ oz. Grenadine
½ oz. Fresh Lime Juice
Shake well with cracked ice and strain into large Old Fashioned cocktail glass about ⅓ full with crushed ice. Decorate with Maraschino cherry speared to wedge of preferably fresh pineapple. For a hair raiser top with a dash of 151 proof rum and for a real Hawaiian effect float an orchid on each drink. Serve with straws.

MAJOR BAILEY

¼ oz. Lime Juice
¼ oz. Lemon Juice
½ Teaspoon Powdered Sugar
12 Mint Leaves
Muddle well and pour into 12 oz. Tom Collins glass filled with shaved ice, and add: 2 oz. Old Mr. Boston Dry Gin. Stir gently, until glass is frosted. Decorate with spring of mint and serve with straws.



MAMIE GILROY

Juice ½ Lime
2 Cubes of Ice
2 oz. Old Mr. Boston Scotch Whisky
1 Dash Bitters
Fill 12 oz. Tom Collins glass with carbonated water and stir gently.

MAMIE TAYLOR

Juice ½ Lime
2 Cubes of Ice
2 oz. Old Mr. Boston Scotch Whisky
Fill 12 oz. Tom Collins glass with ginger ale and stir gently.

MAMIE'S SISTER

Juice 1 Lime
Drop rind in glass.
2 Cubes of Ice
2 oz. Old Mr. Boston Dry Gin
Fill 12 oz. Tom Collins glass with
ginger ale and stir gently.

MANHATTAN COCKTAIL

1 Dash Bitters
¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Serve with a
cherry.

MANHATTAN COCKTAIL (Dry)

1 Dash Bitters
¾ oz. Dry Vermouth
1½ oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Serve with
an olive.

MANHATTAN COCKTAIL (Sweet)

1 Dash Bitters
¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Serve with a
cherry.

MANILA FIZZ

2 oz. Old Mr. Boston Dry Gin
1 Egg
1 Teaspoon Powdered Sugar
2 oz. Sarsaparilla
Juice of 1 Lime or ½ Lemon
Shake well with cracked ice and
strain into 10 oz. Pilsner glass.

MARGARITA COCKTAIL

1½ oz. Tequila
½ oz. Triple Sec
Juice of ½ Lemon or Lime
Stir with crushed ice. Rub rim of 3
oz. cocktail glass with rind of lemon
or lime, dip rim in salt, pour and
serve.

MARTINEZ COCKTAIL

1 Dash Orange Bitters
1 oz. Dry Vermouth
¼ Teaspoon Curacao
1 oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Serve with a
cherry.

MARTINI COCKTAIL

See *Special Martini Section* on
pages 116 and 117.



MARY GARDEN COCKTAIL

1½ oz. Dubonnet
¾ oz. Dry Vermouth
Stir well with cracked ice and strain
into 3 oz. cocktail glass.

MARY PICKFORD COCKTAIL

1 oz. Old Mr. Boston Imported
Rum
1 oz. Pineapple Juice
¼ Teaspoon Grenadine
¼ Teaspoon Maraschino
Shake well with cracked ice and
strain into 3 oz. cocktail glass.

MAURICE COCKTAIL

Juice of ¼ Orange
½ oz. Sweet Vermouth
½ oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
1 Dash Bitters
Shake well with cracked ice and
strain into 4 oz. cocktail glass.

MAY BLOSSOM FIZZ

1 Teaspoon Grenadine
Juice ½ Lemon
2 oz. Swedish Punch
Shake well with cracked ice and
strain into 7 oz. highball glass. Fill
with carbonated water and stir.

McCLELLAND COCKTAIL

¾ oz. Curacao
1½ oz. Old Mr. Boston Sloe Gin
1 Dash Orange Bitters
Shake well with cracked ice and
strain into 3 oz. cocktail glass.

MELON COCKTAIL

2 oz. Old Mr. Boston Dry Gin
¼ Teaspoon Lemon Juice
¼ Teaspoon Maraschino
Shake well with cracked ice and
strain into 3 oz. cocktail glass. Serve
with a cherry.

MERRY WIDOW COCKTAIL
No. 1

1¼ oz. Old Mr. Boston Dry Gin
1¼ oz. Dry Vermouth
½ Teaspoon Benedictine
½ Teaspoon Absinthe Substitute
1 Dash Orange Bitters
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Add twist of
lemon peel and drop in glass.

MERRY WIDOW COCKTAIL
No. 2

1¼ oz. Maraschino
1¼ oz. Old Mr. Boston Wild
Cherry Flavored Brandy
Stir well with cracked ice and strain
into 3 oz. cocktail glass. Serve with a
cherry.



MERRY WIDOW FIZZ

Juice ½ Orange
Juice ½ Lemon
White of 1 Egg
1 Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Sloe Gin
Shake well with cracked ice and
strain into 8 oz. highball glass. Fill
with carbonated water and stir.

METROPOLITAN COCKTAIL

1¼ oz. Old Mr. Boston Five Star
Brandy
1¼ oz. Sweet Vermouth
½ Teaspoon Simple Syrup
1 Dash Bitters
Stir well with cracked ice and strain
into 3 oz. cocktail glass.

MEXICOLA

2 oz. Tequila
Juice ½ Lime
Use 12 oz. Tom Collins glass with
cubes of ice. Fill balance with cola
and stir gently.

MIAMI BEACH COCKTAIL

¾ oz. Old Mr. Boston Scotch Whisky
¾ oz. Dry Vermouth
¾ oz. Grapefruit Juice
Stir well with cracked ice and strain into 3 oz. cocktail glass.

MIDNIGHT COCKTAIL

1 oz. Old Mr. Boston Apricot Flavored Brandy
½ oz. Curacao
½ oz. Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

MIKADO COCKTAIL

2 oz. Old Mr. Boston Five Star Brandy
2 Dashes Bitters
½ Teaspoon Old Mr. Boston Creme de Cacao
½ Teaspoon Curacao
Shake well with cracked ice and strain into 3 oz. cocktail glass.

MILK PUNCH

1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Whiskey*
½ pt. Milk
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

MILLION DOLLAR COCKTAIL

2 Teaspoons Pineapple Juice
1 Teaspoon Grenadine
White of 1 Egg
¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

MILLIONAIRE COCKTAIL

White of 1 Egg
¼ Teaspoon Grenadine
½ oz. Curacao
1½ oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 4 oz. cocktail glass.

MINT COLLINS

Juice ½ Lemon
2 oz. Old Mr. Boston Mint Flavored Gin
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of lemon, orange and a cherry. Serve with straws.

**MINT GIN COCKTAIL**

1 oz. Old Mr. Boston Mint Flavored Gin
1 oz. White Port Wine
¼ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

MINT HIGHBALL

1 Cube of Ice
2 oz. Old Mr. Boston Creme de Menthe (green)
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

MINT JULEP

Into Silver Mug or 12 oz. Tom Collins glass put:
4 Sprigs of Mint
1 Teaspoon Powdered Sugar
2 Teaspoons of Water, and muddle
Fill glass or mug with shaved ice, add 2½ oz. Old Mr. Boston Kentucky Straight Bourbon Whiskey, and stir gently until glass is frosted. Decorate with slice of orange, lemon, pineapple and a cherry Insert 5 or 6 sprigs of mint on top. Serve with straws.

MINT JULEP (Southern Style)

Into a silver mug or 12 ounce Tom Collins glass, dissolve 1 teaspoon powdered sugar with 2 teaspoons of water. Then fill with finely shaved ice and add 2½ ozs. Old Mr. Boston Kentucky Straight Bourbon Whiskey. Stir until glass is heavily frosted adding more ice if necessary. (Do not hold glass with hand while stirring.) Decorate with 5 or 6 sprigs of fresh mint so that the tops are about 2 inches above rim of mug or glass. Use short straws so that it will be necessary to bury nose in mint. The mint is intended for odor rather than taste.

**MINT ON ROCKS**

Pour 2 oz. Old Mr. Boston Creme de Menthe (green) on ice cubes in Old Fashioned cocktail glass.

MR. MANHATTAN COCKTAIL

Muddle lump of sugar and
4 Sprigs of Mint
¼ Teaspoon Lemon Juice
1 Teaspoon Orange Juice
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

MODERN COCKTAIL

1½ oz. Old Mr. Boston Scotch Whisky
½ Teaspoon Lemon Juice
¼ Teaspoon Absinthe Substitute
½ Teaspoon Jamaica Rum
1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

**MONTE CARLO IMPERIAL HIGHBALL**

2 oz. Old Mr. Boston Dry Gin
½ oz. Old Mr. Boston Creme de Menthe (white)
Juice ¼ Lemon
Shake well with cracked ice and strain into 8 oz. highball glass. Fill glass with Champagne and stir.

MONTMARTRE COCKTAIL

1¼ oz. Old Mr. Boston Dry Gin
½ oz. Sweet Vermouth
½ oz. Triple Sec
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

MORNING COCKTAIL

1 oz. Old Mr. Boston Five Star Brandy
 1 oz. Dry Vermouth
 ¼ Teaspoon Curacao
 ¼ Teaspoon Maraschino
 ¼ Teaspoon Absinthe Substitute
 2 Dashes Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

MORNING GLORY FIZZ

Juice ½ Lemon or 1 Lime
 1 Teaspoon Powdered Sugar
 White of 1 Egg
 ½ Teaspoon Absinthe Substitute
 2 oz. Old Mr. Boston Scotch Whisky
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.



MOSCOW MULE

Into a Copper Mug, put:
 1½ oz. Old Mr. Boston Vodka
 Juice of ½ Lime
Add ice cubes and fill with ginger beer. Drop lime in mug to decorate.

MOULIN ROUGE COCKTAIL

1½ oz. Old Mr. Boston Sloe Gin
 ¾ oz. Sweet Vermouth
 1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.



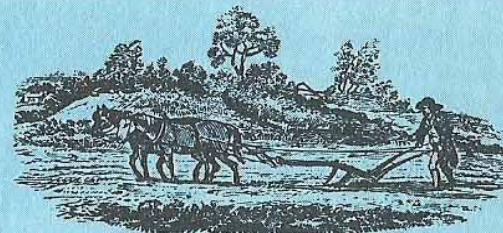
MOUNTAIN COCKTAIL

White of 1 Egg
 ¼ Teaspoon Lemon Juice
 ¼ Teaspoon Dry Vermouth
 ¼ Teaspoon Sweet Vermouth
 1½ oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 4 oz. cocktail glass.

MULLED CLARET

Into a metal mug put:
 1 Lump Sugar
 Juice ½ Lemon
 1 Dash Bitters
 1 Teaspoon Mixed Cinnamon and Nutmeg
 5 oz. Claret
Heat poker red hot and hold in liquid until boiling and serve.

N



NAPOLEON COCKTAIL

2 oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Curacao
 ½ Teaspoon Dubonnet
Stir well with cracked ice and strain into 3 oz. cocktail glass.

NEGRONIS

¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Campari Bitters
 ¾ oz. Sweet or Dry Vermouth
Shake well with cracked ice and strain into Old Fashioned cocktail glass. May also be served over ice cubes in 8 oz. highball glass adding carbonated water and stirring.



NEVADA COCKTAIL

1½ oz. Old Mr. Boston Imported Rum
 1 oz. Grapefruit Juice
 Juice of 1 Lime
 1 Dash Bitters
 3 Teaspoons Powdered Sugar
Shake well with cracked ice and strain into 4 oz. cocktail glass.

NEW ORLEANS GIN FIZZ

Juice ½ Lemon
 Juice ½ Lime (optional)
 1 Teaspoon Powdered Sugar
 White of 1 Egg
 2 oz. Old Mr. Boston Dry Gin
 1 Tablespoon Sweet Cream
 ½ Teaspoon Orange Flower Water
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Fill with carbonated water and stir.

NEW YORK COCKTAIL

Juice 1 Lime or ½ Lemon
 1 Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Whiskey*
 ½ Teaspoon Grenadine
 Twist of Orange Peel
Shake well with cracked ice and strain into 3 oz. cocktail glass. Add twist of lemon peel and drop in glass.

NEW YORK SOUR

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 6 oz. sour glass, leaving about ½ inch on which to float claret. Decorate with a half-slice of lemon and a cherry.

NIGHT CAP

2 oz. Old Mr. Boston Imported Rum
 1 Teaspoon Powdered Sugar
Add enough warm milk to fill a Tom & Jerry Mug and stir. Grate a little nutmeg on top.

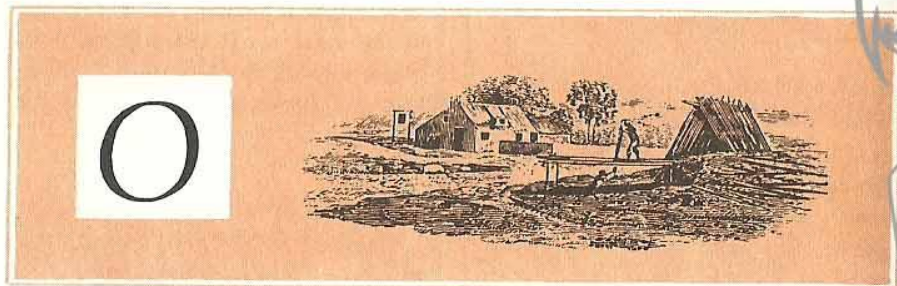
NINITCHKA COCKTAIL

1½ oz. Old Mr. Boston Vodka
 ½ oz. Old Mr. Boston Creme de Cacao
 ½ oz. Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.



NORTH POLE COCKTAIL

White of 1 Egg
 ½ oz. Lemon Juice
 ½ oz. Maraschino
 1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass and top with whipped cream.



OLD FASHIONED COCKTAIL

Use Old Fashioned cocktail glass.
 ½ Lump of Sugar
 2 Dashes Bitters
Add enough water to cover sugar and muddle well.
 1 Cube of Ice
 2 oz. Old Mr. Boston Whiskey*
Stir well. Add twist of lemon rind and drop in glass. Decorate with slice of orange, lemon and a cherry. Serve with stirring rod.

OLD PAL COCKTAIL

½ oz. Grenadine
 ½ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain into 3 oz. cocktail glass.



* Bourbon, Blended, Rye or Canadian.

OLYMPIC COCKTAIL

¾ oz. Orange Juice
 ¾ oz. Curacao
 ¾ oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 3 oz. cocktail glass.

OPAL COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 ½ oz. Orange Juice
 ½ oz. Triple Sec
 ¼ Teaspoon Powdered Sugar
 ¼ Teaspoon Orange Flower Water
Shake well with cracked ice and strain into 3 oz. cocktail glass.



OPENING COCKTAIL

½ oz. Grenadine
 ½ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain into 3 oz. cocktail glass.

OPERA COCKTAIL

½ oz. Maraschino
 ½ oz. Dubonnet
 1½ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

ORANGEADE

Juice 2 Oranges
 1 Teaspoon Powdered Sugar
Add 2 cubes of ice and enough water to fill 12 oz. Tom Collins glass and stir well. Decorate with a slice of orange, lemon and 2 cherries. Serve with straws.

* Bourbon, Blended, Rye or Canadian.

ORANGE BLOSSOM COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 1 oz. Orange Juice
 ¼ Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 3 oz. cocktail glass.



ORANGE GIN COLLINS

Juice ½ Lemon
 2 oz. Old Mr. Boston Orange Flavored Gin
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of lemon, orange and a cherry. Serve with straws.

ORANGE GIN FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Orange Flavored Gin
Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water and stir.

ORANGE GIN HIGHBALL

1 Cube of Ice
 2 oz. Old Mr. Boston Orange Flavored Gin
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.



P

ORANGE GIN RICKEY

1 Cube of Ice
 Juice ½ Lime
 2 oz. Old Mr. Boston Orange Flavored Gin
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.

ORANGE MILK FIZZ

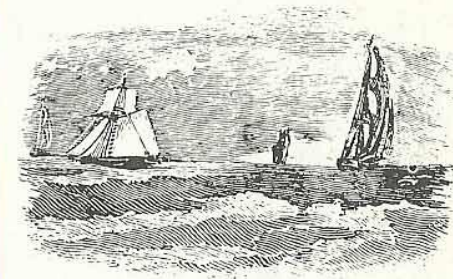
Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Orange Flavored Gin
 2 oz. Milk
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

ORANGE SMILE

1 Egg
 Juice 1 Large Orange
 1 Tablespoon Raspberry Syrup or Grenadine
Shake well with cracked ice and strain into 8 oz. stem goblet.

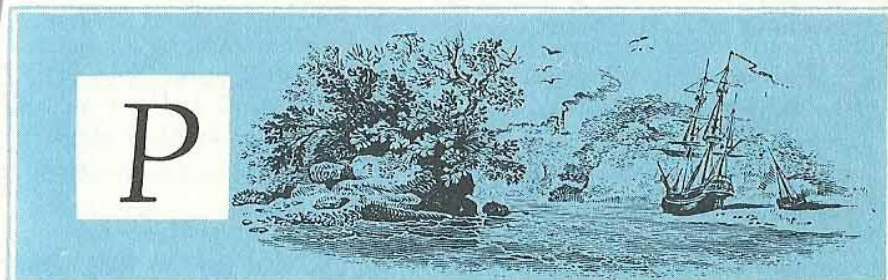
ORCHID COCKTAIL

2 oz. Old Mr. Boston Dry Gin
 1 Egg White
 1 Dash of Creme de Yvette
Shake well with cracked ice and strain into 4 oz. cocktail glass.



ORIENTAL COCKTAIL

1 oz. Old Mr. Boston Whiskey*
 ½ oz. Sweet Vermouth
 ½ oz. Curacao
 Juice of ½ Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass.



PADDY COCKTAIL

1¼ oz. Irish Whiskey
 1¼ oz. Sweet Vermouth
 1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

PALM BEACH COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 ¼ oz. Sweet Vermouth
 ¼ oz. Grapefruit Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

* Bourbon, Blended, Rye or Canadian. 71

PALMER COCKTAIL

2 oz. Old Mr. Boston Whiskey*
1 Dash Bitters
½ Teaspoon Lemon Juice
Stir well with cracked ice and strain into 3 oz. cocktail glass.

PALMETTO COCKTAIL

1¼ oz. Old Mr. Boston Imported Rum
1¼ oz. Dry Ver nouth
2 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

**PANAMA COCKTAIL**

1 oz. Old Mr. Boston Creme de Cacao
1 oz. Sweet Cream
1 oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 4 oz. cocktail glass.

PARADISE COCKTAIL

1 oz. Old Mr. Boston Apricot Flavored Brandy
¾ oz. Old Mr. Boston Dry Gin
Juice ¼ Orange
Shake well with cracked ice and strain into 3 oz. cocktail glass.

PARISIAN BLONDE COCKTAIL

¾ oz. Sweet Cream
¾ oz. Curacao
¾ oz. Jamaica Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

PASSION DAIQUIRI COCKTAIL

1½ oz. Old Mr. Boston Imported Rum
Juice 1 Lime
1 Teaspoon Powdered Sugar
½ oz. Passion Fruit Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

**PEACH BLOSSOM**

1 Teaspoon Lemon Juice
½ Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
½ Peach
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

PEACH BLOW FIZZ

Juice ½ Lemon
White of 1 Egg
2 Teaspoons Grenadine
½ Teaspoon Powdered Sugar
1 oz. Sweet Cream
2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 10 oz. highball glass. Fill with carbonated water and stir.

PEACH SANGAREE

2 oz. Old Mr. Boston Peach Flavored Brandy
2 cubes of Ice
Serve in 8 oz. highball glass. Fill balance with soda water. Stir, leaving enough room on which to float a tablespoon of Port Wine. Sprinkle lightly with nutmeg.

PEGGY COCKTAIL

¾ oz. Dry Vermouth
1½ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Absinthe Substitute
¼ Teaspoon Dubonnet
Stir well with cracked ice and strain into 3 oz. cocktail glass.

PENDENNIS TODDY

Muddle lump of sugar with 1 teaspoon of water, in 6 oz. sour glass. Fill with finely shaved ice, add 2 oz. Old Mr. Boston Whiskey and stir. Decorate with 2 slices of lemon.*

PERFECT COCKTAIL

¼ oz. Dry Vermouth
¼ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Dry Gin
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

PETER PAN COCKTAIL

2 Dashes Bitters
¾ oz. Orange Juice
¾ oz. Dry Vermouth
¾ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

PHOEBE SNOW COCKTAIL

1¼ oz. Dubonnet
1¼ oz. Old Mr. Boston Five Star Brandy
¼ Teaspoon Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass.

PICCADILLY COCKTAIL

¾ oz. Dry Vermouth
1½ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Absinthe Substitute
¼ Teaspoon Grenadine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

PICON COCKTAIL

See AMER PICON COCKTAIL on page 3.

PIKE'S PEAK COOLER

Juice ½ Lemon
1 Teaspoon Powdered Sugar
1 Egg
Shake well with cracked ice and strain into 12 oz. Tom Collins glass and fill with hard cider and stir. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

PINEAPPLE COCKTAIL

¾ oz. Pineapple Juice
1½ oz. Old Mr. Boston Imported Rum
½ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

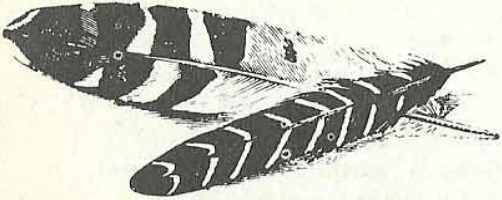
PINEAPPLE COOLER

Into 12 oz. Tom Collins glass, put: 2 oz. Pineapple Juice ½ Teaspoon Powdered Sugar 2 oz. Carbonated Water Stir; fill glass with cracked ice and add: 2 oz. Dry White Wine. Fill with carbonated water and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

PINEAPPLE FIZZ

1 oz. Pineapple Juice
 ½ Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported
 Rum

Shake well with cracked ice and strain into 7 oz. highball glass. Fill with carbonated water and stir.



PING-PONG COCKTAIL

Juice of ¼ Lemon
 White of 1 Egg
 1 oz. Old Mr. Boston Sloe Gin
 1 oz. Creme de Yvette
Shake well with cracked ice and strain into 4 oz. cocktail glass.

PINK PUSSY CAT

Use 7 oz. Highball glass almost filled with shaved ice and add:
 1½ oz. Old Mr. Boston Vodka or Dry Gin
Fill balance of glass with pineapple or grapefruit juice. Add dash of Grenadine for color and stir.

PINK GIN

See GIN AND BITTERS page 40.

PINK LADY COCKTAIL

White of 1 Egg
 1 Teaspoon Grenadine
 1 Teaspoon Sweet Cream
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

PINK ROSE FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 White of 1 Egg
 ½ Teaspoon Grenadine
 2 Teaspoons Sweet Cream
 2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

PINK SQUIRREL COCKTAIL

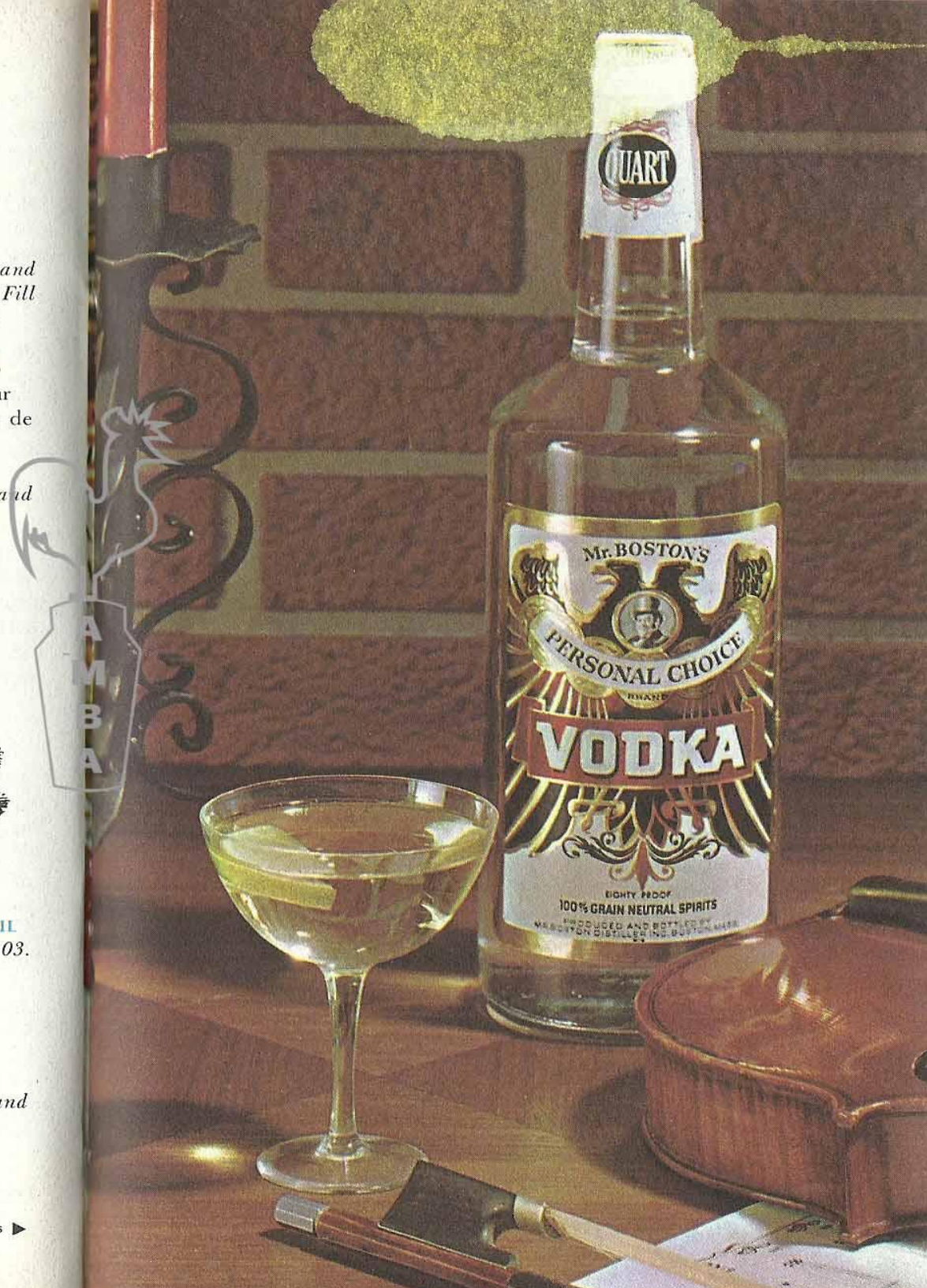
1 oz. Creme de Almond Liqueur
 ½ oz. Old Mr. Boston Creme de Cacao (white)
 ½ oz. Light Cream
Shake well with cracked ice and strain into 3 oz. cocktail glass.



PLAIN VERMOUTH COCKTAIL
See VERMOUTH COCKTAIL page 103.

PLANTER'S COCKTAIL

Juice of ¼ Lemon
 ½ Teaspoon Powdered Sugar
 1½ oz. Jamaica Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.



PLANTER'S PUNCH No. 1

Juice 2 Limes
 2 Teaspoons Powdered Sugar
 2 oz. Carbonated Water
Fill 12 oz. Tom Collins glass with shaved ice and stir until glass is frosted. Add 2 dashes Bitters, 2½ oz. Old Mr. Boston Imported Rum. Stir and decorate with slice of lemon, orange, pineapple and a cherry. Serve with straws.

PLANTER'S PUNCH No. 2

Juice 1 Lime
 Juice ½ Lemon
 Juice ½ Orange
 1 Teaspoon Pineapple Juice
 2 oz. Old Mr. Boston Imported Rum
Pour above into 16 oz. glass, well filled with shaved ice. Stir until glass is frosted. Then add 1 oz. Jamaica Rum, and top with ¼ teaspoon Curacao. Decorate with slice of orange, lemon, pineapple and a cherry, also sprig of mint dipped in powdered sugar. Serve with straws.

PLAZA COCKTAIL

¾ oz. Sweet Vermouth
 ¾ oz. Dry Vermouth
 ¾ oz. Old Mr. Boston Dry Gin
 1 Strip of Pineapple
Shake well with cracked ice and strain into 3 oz. cocktail glass.

POKER COCKTAIL

1¼ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Imported Rum
Stir well with cracked ice and strain into 3 oz. cocktail glass.

POLLYANNA COCKTAIL

Muddle 3 slices of orange and 3 slices of pineapple
 2 oz. Old Mr. Boston Dry Gin
 ½ oz. Sweet Vermouth
 ½ Teaspoon Grenadine
Shake well with cracked ice and strain into 4 oz. cocktail glass.

POLO COCKTAIL

½ oz. Lemon Juice
 ½ oz. Orange Juice
 1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

POLYNESIAN COCKTAIL

1½ oz. Old Mr. Boston Vodka
 ¾ oz. Old Mr. Boston Wild Cherry Flavored Brandy
 Juice of 1 Lime
Shake well with cracked ice and strain into 4 oz. cocktail glass. Frost rim by rubbing with lime and dipping in powdered sugar.



POOP DECK COCKTAIL

1¼ oz. Old Mr. Boston Blackberry Flavored Brandy
 ½ oz. Port Wine
 ½ oz. Old Mr. Boston Five Star Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.

POPPY COCKTAIL

¾ oz. Old Mr. Boston Creme de Cacao
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

PORT AND STARBOARD

½ oz. Grenadine
 ½ oz. Old Mr. Boston Creme de Menthe (green)
Pour carefully into Pousse Café glass, so that Menthe floats on Grenadine.

PORT MILK PUNCH

1 Teaspoon Powdered Sugar
 3 oz. Port Wine
 ½ pt. Milk
Shake well with cracked ice, strain into 12 oz. Tom Collins glass and grate nutmeg on top.

PORT WINE COBBLER

Dissolve 1 teaspoon powdered sugar in 2 oz. carbonated water; then fill 10 oz. goblet with shaved ice and add 3 oz. Port Wine. Stir well and decorate with fruits in season. Serve with straws.

PORT WINE COCKTAIL

2¼ oz. Port Wine
 ½ Teaspoon Old Mr. Boston Five Star Brandy
Stir slightly with cracked ice and strain into 3 oz. cocktail glass.

PORT WINE EGGNOG

1 Egg
 1 Teaspoon Powdered Sugar
 3 oz. Port Wine
Fill glass with milk. Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

PORT WINE FLIP

1 Egg
 1 Teaspoon Powdered Sugar
 1½ oz. Port Wine
 2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

PORT WINE NEGUS

½ Lump Sugar
 2 oz. Port Wine
Fill hot whiskey glass with hot water and stir. Grate nutmeg on top.

PORT WINE SANGAREE

Dissolve ½ teaspoon powdered sugar in 1 teaspoon of water.
 2 oz. Port Wine
 2 cubes of Ice
Serve in 8 oz. highball glass. Fill balance with soda water. Stir, leaving enough room on which to float a tablespoon of Brandy. Sprinkle lightly with nutmeg.

POUSSE CAFÉ

⅓ Grenadine
 ⅓ Yellow Chartreuse
 ⅓ Creme de Yvette
 ⅓ Old Mr. Boston Creme de Menthe (white)
 ⅓ Green Chartreuse
 ⅓ Old Mr. Boston Five Star Brandy
Pour carefully, in order given, into Pousse Café glass so that each ingredient floats on preceding one.
See Index on page 145 for complete list of Pousse Café recipes.

POUSSE L'AMOUR

- 1/3 oz. Maraschino
- Yolk of 1 Egg
- 1/3 oz. Benedictine
- 1/3 oz. Old Mr. Boston Five Star Brandy

Pour carefully, in order given, into 2 oz. Sherry glass, so that each ingredient floats on preceding one.



PRAIRIE HEN COCKTAIL

- 1 Whole Egg
 - 1 Teaspoon Worcestershire Sauce
 - 1/2 Teaspoon Vinegar
 - 1 Drop Tabasco Sauce
- Season with a little salt and pepper. Use 5 oz. Delmonico glass.*

PRAIRIE OYSTER COCKTAIL

- 1 Whole Egg
 - 1 Teaspoon Worcestershire Sauce
 - 1 Teaspoon Tomato Catsup
 - 1/2 Teaspoon Vinegar
 - Pinch of Pepper
 - 1 Drop Tabasco Sauce
- Use 5 oz. Delmonico glass.*

PREAKNESS COCKTAIL

- 3/4 oz. Sweet Vermouth
 - 1 1/2 oz. Old Mr. Boston Whiskey*
 - 1 Dash Bitters
 - 1/2 Teaspoon Benedictine
- Stir well with cracked ice and strain into 3 oz. cocktail glass. Add twist of lemon peel and drop in glass.*

PRESTO COCKTAIL

- 1/2 oz. Orange Juice
 - 1/2 oz. Sweet Vermouth
 - 1 1/4 oz. Old Mr. Boston Five Star Brandy
 - 1/4 Teaspoon Absinthe Substitute
- Shake well with cracked ice and strain into 3 oz. cocktail glass.*

PRINCE'S SMILE COCKTAIL

- 1/2 oz. Old Mr. Boston Apricot Flavored Brandy
 - 1/2 oz. Apple Brandy
 - 1 oz. Old Mr. Boston Dry Gin
 - 1/4 Teaspoon Lemon Juice
- Shake well with cracked ice and strain into 3 oz. cocktail glass.*

PRINCESS POUSSE CAFE

- 3/4 oz. Old Mr. Boston Apricot Flavored Brandy
 - 1/4 oz. Sweet Cream
- Pour cream carefully on top, so that it does not mix. Use Pousse Cafe glass.*



PRINCETON COCKTAIL

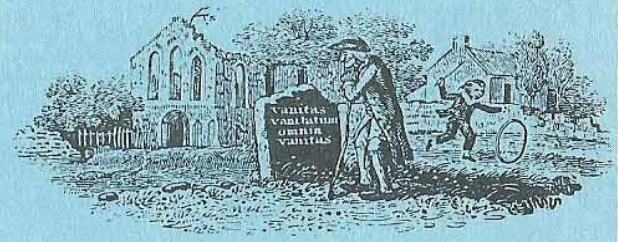
- 1 oz. Old Mr. Boston Dry Gin
 - 1 oz. Dry Vermouth
 - Juice 1/2 Lime
- Stir well with cracked ice and strain into 3 oz. cocktail glass.*

PUNCHES

See Index on page 145 for complete list of PUNCH recipes.

* Bourbon, Blended, Rye or Canadian.

Q



QUAKER'S COCKTAIL

- 3/4 oz. Old Mr. Boston Imported Rum
 - 1/4 oz. Old Mr. Boston Five Star Brandy
 - Juice 1/4 Lemon
 - 2 Teaspoons Raspberry Syrup
- Shake well with cracked ice and strain into 3 oz. cocktail glass.*

QUARTER DECK COCKTAIL

- 1/3 oz. Sherry Wine
 - 1 1/2 oz. Old Mr. Boston Imported Rum
 - Juice 1/2 Lime
- Stir well with cracked ice and strain into 3 oz. cocktail glass.*

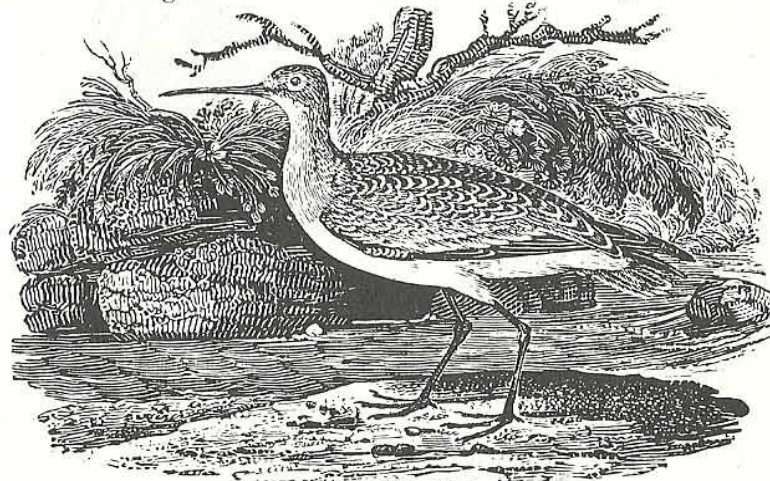
QUEEN CHARLOTTE

- 2 oz. Claret Wine
 - 1 oz. Raspberry Syrup or Grenadine
- Pour into 12 oz. Tom Collins glass. Add cub of ice; fill with lemon soda and stir.*



QUEEN ELIZABETH COCKTAIL

- 1 1/2 oz. Old Mr. Boston Dry Gin
 - 1/2 oz. Dry Vermouth
 - 1/4 oz. Benedictine
- Stir well with cracked ice and strain into 3 oz. cocktail glass.*



R



RACQUET CLUB COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
¾ oz. Dry Vermouth
1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

RAMOS FIZZ

Juice ½ Lemon
White of 1 Egg
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
1 Tablespoon Sweet Cream
½ Teaspoon Orange Flower Water
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Fill with carbonated water and stir.



RATTLESNAKE COCKTAIL

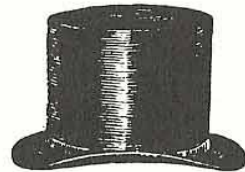
1½ oz. Old Mr. Boston Whiskey*
White of 1 Egg
1 Teaspoon Lemon Juice
½ Teaspoon Powdered Sugar
¼ Teaspoon Absinthe Substitute
Shake well with cracked ice and strain into 4 oz. cocktail glass.

RED SWIZZLE

Make same as GIN SWIZZLE (see page 43), and add 1 tablespoon of grenadine. If desired, rum, brandy or whiskey may be substituted for the gin.

REFORM COCKTAIL

¾ oz. Dry Vermouth
1½ oz. Sherry Wine
1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.



REMSEN COOLER

Into 12 oz. Tom Collins glass, put:
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water
Stir; fill glass with Cracked Ice and add:
2 oz. Old Mr. Boston Dry Gin
Fill with carbonated water or ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

RESOLUTE COCKTAIL

Juice ¼ Lemon
½ oz. Old Mr. Boston Apricot Flavored Brandy
1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.



RHINE WINE CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Old Mr. Boston Five Star Brandy
Fill pitcher with cubes of ice. Add 1 pint of Rhine wine. Stir well and decorate with as many fruits as available and also rind of cucumber inserted on each side of pitcher. Top with small bunch of mint sprigs. Serve in 5 oz. Claret glass.

RICKIES

See Index on page 145 for complete list of RICKY recipes.

ROB ROY COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Scotch Whisky
1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

R

ROBERT E. LEE COOLER

Into 12 oz. Tom Collins glass, put:
Juice ½ Lime
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water, and stir
Fill glass with cracked ice and add:
¼ Teaspoon Absinthe Substitute
2 oz. Old Mr. Boston Dry Gin
Fill with ginger ale and stir again. Insert spiral of orange or lemon peel (or both) and dangle end over rim of glass.

ROBSON COCKTAIL

2 Teaspoons Lemon Juice
½ oz. Orange Juice
¼ oz. Grenadine
1 oz. Jamaica Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

ROCK & RYE COCKTAIL

1 oz. Old Mr. Boston Rock & Rye
1 oz. White Port Wine
¼ oz. Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

ROLLS-ROYCE COCKTAIL

½ oz. Dry Vermouth
½ oz. Sweet Vermouth
1¼ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Benedictine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

ROMA COCKTAIL

1 oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
Add 2 or 3 strawberries. Shake well with cracked ice and strain into 3 oz. cocktail glass.

RORY O'MORE

¾ oz. Sweet Vermouth
 1½ oz. Irish Whiskey
 1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

ROSE COCKTAIL (English)

½ oz. Old Mr. Boston Apricot Flavored Brandy
 ½ oz. Dry Vermouth
 1 oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Lemon Juice
 1 Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass. Frost edge of glass by rubbing with lemon and dipping in powdered sugar.

ROSE COCKTAIL (French)

½ oz. Old Mr. Boston Wild Cherry Flavored Brandy
 ½ oz. Dry Vermouth
 1¼ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

ROSELYN COCKTAIL

¾ oz. Dry Vermouth
 1½ oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Grenadine
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel on top and drop in glass.

ROYAL CLOVER CLUB COCKTAIL

Juice 1 Lime
 1 Tablespoon Grenadine
 Yolk 1 Egg
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

ROYAL COCKTAIL

1 Whole Egg
 Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

ROYAL FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
 1 Whole Egg
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

ROYAL PURPLE PUNCH

Pour 2 large bottles (¾ quart size) Claret Wine and 2 large bottles ginger ale over ice cubes in punch bowl. Stir well. Float thin slices of lemon studded with cloves on top. Serve in 4 oz. punch glasses.

ROYAL SMILE COCKTAIL

Juice ¼ Lemon
 1 Teaspoon Grenadine
 ½ oz. Old Mr. Boston Dry Gin
 1 oz. Apple Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.

RUBY FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 White of 1 Egg
 1 Teaspoon Grenadine
 2 oz. Old Mr. Boston Sloe Gin
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.



RUM COBBLER

Dissolve, in a 10 oz. goblet,
 1 Teaspoon Powdered Sugar
 2 oz. Carbonated Water
Fill goblet with shaved ice, and add:
 2 oz. Old Mr. Boston Imported
 Rum

*Stir well and decorate with fruits in
 season. Serve with straws.*

RUM COLA

See CUBA LIBRA Page 29.

RUM COLLINS

Juice 1 Lime
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported
 Rum

*Shake well with cracked ice and
 strain into 12 oz. Tom Collins glass.
 Add several cubes of ice, fill with carbon-
 ated water and stir. Decorate
 with slice of lemon and a cherry and
 drop lime in glass. Serve with
 straws.*



RUM COOLER

Into 12 oz. Tom Collins glass, put:
 ½ Teaspoon Powdered Sugar
 2 oz. Carbonated Water
*Stir; fill glass with cracked ice and
 add:*
 2 oz. Old Mr. Boston Imported
 Rum

*Fill with carbonated water or gin-
 ger ale and stir again. Insert spiral
 of orange or lemon peel (or both)
 and dangle end over rim of glass.*

RUM DAISY

Juice of ½ Lemon
 ½ Teaspoon Powdered Sugar
 1 Teaspoon Raspberry Syrup or
 Grenadine
 2 oz. Old Mr. Boston Imported
 Rum

*Shake well with cracked ice and
 strain into Stein or 8 oz. metal cup.
 Add cube of ice and decorate with
 fruit.*

RUM EGGNOG

1 Egg
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported
 Rum

*Fill glass with milk. Shake well with
 cracked ice and strain into 12 oz.
 Tom Collins glass. Grate nutmeg on
 top.*

RUM FIX

Juice ½ Lemon or 1 Lime
 1 Teaspoon Powdered Sugar
 1 Teaspoon Water and stir
Fill glass with Shaved Ice
 2½ oz. Old Mr. Boston Imported
 Rum

*Use 8 oz. highball glass. Stir well.
 Add slice of lemon. Serve with
 straws.*

RUM HIGHBALL

1 Cube of Ice
 2 oz. Old Mr. Boston Imported
 Rum

*Fill 8 oz. highball glass with ginger
 ale or carbonated water. Add twist
 of lemon peel, if desired, and stir.*

RUM MILK PUNCH

1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported
 Rum
 ½ pt. Milk
*Shake well with cracked ice, strain
 into 12 oz. Tom Collins glass and
 grate nutmeg on top.*

RUM RICKEY

1 Cube of Ice
 Juice ½ Lime
 1½ oz. Old Mr. Boston Imported
 Rum
*Fill 8 oz. highball glass with carbon-
 ated water and stir. Leave lime in
 glass.*

RUM SOUR

Juice ½ Lemon
 ½ Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Imported
 Rum
*Shake well with cracked ice and
 strain into 6 oz. sour glass. Decorate
 with a half-slice of lemon and a
 cherry.*

RUM SWIZZLE

*Made same as GIN SWIZZLE (see page
 43), using 2 oz. Old Mr. Boston
 Imported Rum.*

RUM TODDY

Use Old Fashioned cocktail glass.
 ½ Teaspoon Powdered Sugar
 2 Teaspoons Water
Stir.
 2 oz. Old Mr. Boston Imported
 Rum
 1 Lump of Ice
*Stir again and twist lemon peel on
 top.*

RUM TODDY (Hot)

*Put lump of sugar into hot Whiskey
 glass and fill two-thirds with boiling
 water. Add 2 oz. Old Mr. Boston
 Imported Rum. Stir and decorate
 with slice of lemon. Grate nutmeg on
 top.*

RUSSIAN BEAR COCKTAIL

1 oz. Old Mr. Boston Vodka
 ½ oz. Old Mr. Boston Creme de
 Cacao
 ½ oz. Sweet Cream
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

RUSSIAN COCKTAIL

¾ oz. Old Mr. Boston Creme de
 Cacao
 ¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Old Mr. Boston Vodka
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

RUSTY NAIL

¾ oz. Old Mr. Boston Scotch
 Whiskey
 ¾ oz. Drambuie
*Serve in Old Fashioned cocktail
 glass with cubes of ice.*

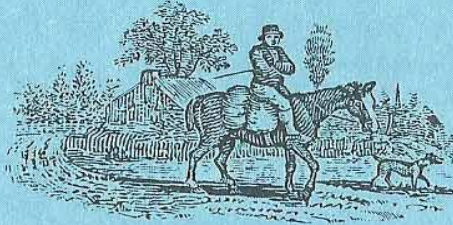
RYE HIGHBALL

1 Cube of Ice
 2 oz. Old Mr. Boston Rye Whiskey
*Fill 8 oz. highball glass with ginger
 ale or carbonated water. Add twist
 of lemon peel, if desired, and stir.*

RYE WHISKEY COCKTAIL

1 Dash Bitters
 1 Teaspoon Simple Syrup
 2 oz. Old Mr. Boston Rye Whiskey
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass. Serve with a
 cherry.*

S



ST. PATRICK'S DAY COCKTAIL

¾ oz. Old Mr. Boston Creme de Menthe (green)
¾ oz. Green Chartreuse
¾ oz. Irish Whiskey
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SALTY DOG

Fill 12 oz. Tom Collins glass almost full with shaved ice or ice cubes and add:

2 oz. Old Mr. Boston Dry Gin
2 oz. Grapefruit, Lemon or Lime Juice
¼ Teaspoon Salt
Stir well.

SAN FRANCISCO COCKTAIL

¾ oz. Old Mr. Boston Sloe Gin
¾ oz. Sweet Vermouth
¾ oz. Dry Vermouth
1 Dash Bitters
1 Dash Orange Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

SAND-MARTIN COCKTAIL

1 Teaspoon Green Chartreuse
¼ oz. Sweet Vermouth
¼ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SANGAREES

See Index on page 146 for complete list of SANGAREE recipes.

SANTIAGO COCKTAIL

½ Teaspoon Powdered Sugar
¼ Teaspoon Grenadine
Juice 1 Lime
1½ oz. Old Mr. Boston Imported Rum

Shake well with cracked ice and strain into 3 oz. cocktail glass.



SARATOGA COCKTAIL

2 oz. Old Mr. Boston Five Star Brandy
2 Dashes Bitters
½ Teaspoon Pineapple Syrup
½ Teaspoon Maraschino
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SARATOGA COOLER

Fill 12 oz. Tom Collins glass with cracked ice. Fill with sarsaparilla. Insert spiral of lemon and dangle end over rim of glass.

SAUCY SUE COCKTAIL

½ Teaspoon Old Mr. Boston Apricot Flavored Brandy
½ Teaspoon Absinthe Substitute
2 oz. Apple Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.



SAUTERNE CUP

Use large glass pitcher.
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Old Mr. Boston Five Star Brandy

Fill pitcher with cubes of ice. Add 1 pint of Sauterne. Stir well and decorate with as many fruits as available and also rind of cucumber inserted on each side of pitcher. Top with small bunch of mint sprigs. Serve in 5 oz. Claret glass.

SAXON COCKTAIL

Juice ½ Lime
½ Teaspoon Grenadine
1¾ oz. Old Mr. Boston Imported Rum
1 Twist Orange Peel
Shake well with cracked ice and strain into 3 oz. cocktail glass.

SAZERAC COCKTAIL

Put ¼ Teaspoon Absinthe Substitute into an Old Fashioned cocktail glass and revolve glass until it is entirely coated with the Absinthe Substitute. Then add:

½ Lump of Sugar
2 Dashes Bitters
Sufficient water to cover sugar, and muddle well.
2 Cubes of Ice
2 oz. Old Mr. Boston Whiskey*
Stir very well. Add twist of lemon peel. (For best results, put glass on ice for a few minutes before using.)

SCOTCH BISHOP COCKTAIL

1 oz. Old Mr. Boston Scotch Whisky
½ oz. Orange Juice
½ oz. Dry Vermouth
½ Teaspoon Triple Sec
¼ Teaspoon Powdered Sugar
Twist of Lemon Peel
Shake well with cracked ice and strain into 3 oz. cocktail glass.

SCOTCH COOLER

2 oz. Old Mr. Boston Scotch Whisky
3 Dashes Old Mr. Boston Creme de Menthe (white)
Stir into 8 oz. highball glass with ice cubes. Fill with chilled carbonated water and stir.

SCOTCH MILK PUNCH

2 oz. Old Mr. Boston Scotch Whisky
6 oz. Milk
Teaspoon powdered sugar
Shake thoroughly with cracked ice. Pour into 12 oz. Tom Collins glass. Sprinkle with nutmeg.

SCOTCH MIST

Fill Old Fashioned cocktail glass with shaved ice. Pour in Old Mr. Boston Scotch Whisky. Add twist of lemon peel. Serve with short straws.

SCOTCH OLD FASHIONED

Make same as OLD FASHIONED COCKTAIL (See page 68), except substitute Old Mr. Boston Scotch Whisky.

SCOTCH RICKEY

1 Cube of Ice
Juice ½ Lime
1½ oz. Old Mr. Boston Scotch Whisky
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.

SCOTCH SOUR

1½ oz. Old Mr. Boston Scotch Whisky
Juice of ½ Lime
½ Teaspoon Powdered Sugar
Shake well with cracked ice; strain into 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.

SCOTCH STINGER

Same as Stinger Cocktail on page 95, but substitute Old Mr. Boston Scotch Whiskey, in place of Brandy.

SCOTCH WHISKY HIGHBALL

1 Cube of Ice
2 oz. Old Mr. Boston Scotch Whisky
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.

SCREWDRIVER

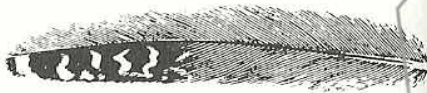
Put 2 or 3 cubes of ice into 6 oz. glass. Add 2 oz. Old Mr. Boston Vodka. Fill balance of glass with orange juice and stir.

SENSATION COCKTAIL

Juice of ¼ Lemon
1½ oz. Old Mr. Boston Dry Gin
1 Teaspoon Maraschino
3 Sprigs Fresh Mint
Shake well with cracked ice and strain into 3 oz. cocktail glass.

SEPTEMBER MORN COCKTAIL

White of 1 Egg
1½ oz. Old Mr. Boston Imported Rum
Juice of ½ Lime
1 Teaspoon Grenadine
Shake well with cracked ice and strain into 4 oz. cocktail glass.

**SEVENTH HEAVEN COCKTAIL**

2 Teaspoons Grapefruit Juice
½ oz. Maraschino
1¼ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass. Decorate with sprig of fresh mint.

SEVILLA COCKTAIL

½ Teaspoon Powdered Sugar
1 Egg
1 oz. Port Wine
1 oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 4 oz. cocktail glass.

SHAMROCK COCKTAIL

1½ oz. Irish Whiskey
½ oz. Dry Vermouth
1 Teaspoon Old Mr. Boston Creme de Menthe (green)
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with an olive.

**SHANDY GAFF**

5 oz. Beer
5 oz. Ginger Ale
Use 12 oz. Tom Collins glass and stir very gently.

SHANGHAI COCKTAIL

Juice ¼ Lemon
1 Teaspoon Old Mr. Boston Anisette
1 oz. Jamaica Rum
½ Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.

SHERRY AND EGG COCKTAIL

Place an egg in a glass, being careful not to break the yolk. Fill glass with Sherry. Use 4 oz. cocktail glass.

SHERRY COBBLER

Dissolve:
1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Fill goblet with shaved ice; add:
3 oz. Sherry Wine
Stir well and decorate with fruits in season. Serve with straws.

SHERRY COCKTAIL

2½ oz. Sherry Wine
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of orange peel and drop in glass.

SHERRY EGGNOG

1 Egg
1 Teaspoon Powdered Sugar
3 oz. Sherry Wine
Fill glass with milk. Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

SHERRY FLIP

1 Egg
1 Teaspoon Powdered Sugar
1½ oz. Sherry Wine
2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

**SHERRY MILK PUNCH**

1 Teaspoon Powdered Sugar
3 oz. Sherry Wine
½ pt. Milk
Shake well with cracked ice, strain into 12 oz. Tom Collins glass and grate nutmeg on top.

SHERRY SANGAREE

Dissolve $\frac{1}{2}$ teaspoon powdered sugar in 1 teaspoon of water. Add:

2 oz. Sherry Wine
2 cubes of Ice

Serve in 8 oz. highball glass. Fill balance with soda water. Stir, leaving enough room on which to float a tablespoon of Port Wine. Sprinkle lightly with nutmeg.

SHERRY TWIST COCKTAIL

1 oz. Sherry Wine
 $\frac{1}{3}$ oz. Old Mr. Boston Five Star Brandy

$\frac{1}{3}$ oz. Dry Vermouth
 $\frac{1}{3}$ oz. Triple Sec

$\frac{1}{2}$ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass. Top with pinch of cinnamon and twist of orange peel dropped in glass.

SHRINER COCKTAIL

$\frac{1}{4}$ oz. Old Mr. Boston Five Star Brandy

$\frac{1}{4}$ oz. Old Mr. Boston Sloe Gin
2 Dashes Bitters

$\frac{1}{2}$ Teaspoon Simple Syrup
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel and drop into glass.

SIDECAR COCKTAIL

Juice $\frac{1}{4}$ Lemon
 $\frac{1}{2}$ oz. Triple Sec

1 oz. Old Mr. Boston Five Star Brandy

Shake well with cracked ice and strain into 3 oz. cocktail glass.

SILVER COCKTAIL

1 oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
2 Dashes Orange Bitters
 $\frac{1}{4}$ Teaspoon Simple Syrup
 $\frac{1}{2}$ Teaspoon Maraschino
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel and drop into glass.

SILVER FIZZ

Juice $\frac{1}{2}$ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
White of 1 Egg

Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir.

SILVER KING COCKTAIL

White of 1 Egg
Juice $\frac{1}{4}$ Lemon
 $\frac{1}{2}$ oz. Old Mr. Boston Dry Gin
 $\frac{1}{2}$ Teaspoon Powdered Sugar
2 Dashes Orange Bitters
Shake well with cracked ice and strain into 4 oz. cocktail glass.



SILVER STALLION FIZZ

1 Scoop Vanilla Ice Cream
2 oz. Old Mr. Boston Dry Gin
Use 8 oz. highball glass; fill with carbonated water and stir.

SINGAPORE SLING

Juice $\frac{1}{2}$ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
 $\frac{1}{2}$ oz. Old Mr. Boston Wild Cherry Flavored Brandy

Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add ice cubes and fill with carbonated water; stir. Decorate with fruits in season and serve with straws.

SIR WALTER COCKTAIL

$\frac{3}{4}$ oz. Old Mr. Boston Imported Rum
 $\frac{3}{4}$ oz. Old Mr. Boston Five Star Brandy

1 Teaspoon Grenadine
1 Teaspoon Curacao
1 Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

SLINGS

See Index on page 146 for complete list of SLING recipes.

SLOE DRIVER

Put 2 or 3 cubes of ice into 6 oz. glass and add:

2 oz. Old Mr. Boston Sloe Gin
Fill with orange juice and stir.

SLOE GIN COCKTAIL

2 oz. Old Mr. Boston Sloe Gin
1 Dash Orange Bitters
 $\frac{1}{4}$ Teaspoon Dry Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SLOE GIN COLLINS

Juice $\frac{1}{2}$ Lemon
2 oz. Old Mr. Boston Sloe Gin
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of lemon, orange and a cherry. Serve with straws.

SLOE GIN FIZZ

Juice of $\frac{1}{2}$ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Sloe Gin
Shake well with cracked ice and strain into 8 oz. highball glass. Fill with carbonated water and stir. Decorate with slice of lemon.

SLOE GIN FLIP

1 Egg
1 Teaspoon Powdered Sugar
 $\frac{1}{2}$ oz. Old Mr. Boston Sloe Gin
2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.

SLOE GIN RICKEY

1 Cube of Ice
Juice of $\frac{1}{2}$ Lime
2 oz. Old Mr. Boston Sloe Gin
Fill 8 oz. highball glass with carbonated water and stir. Leave Lime in glass.

SLOEBERRY COCKTAIL

1 Dash Bitters
2 oz. Old Mr. Boston Sloe Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SLOPPY JOE'S COCKTAIL NO. 1

Juice 1 Lime
 ¼ Teaspoon Curacao
 ¼ Teaspoon Grenadine
 ¾ oz. Old Mr. Boston Imported
 Rum
 ¾ oz. Dry Vermouth
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SLOPPY JOE'S COCKTAIL NO. 2

¾ oz. Pineapple Juice
 ¾ oz. Old Mr. Boston Five Star
 Brandy
 ¾ oz. Port Wine
 ¼ Teaspoon Curacao
 ¼ Teaspoon Grenadine
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

**SMASHES**

*See Index on page 146 for complete
 list of SMASH recipes.*

SMILE COCKTAIL

1 oz. Grenadine
 1 oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Lemon Juice
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SMILER COCKTAIL

½ oz. Sweet Vermouth
 ½ oz. Dry Vermouth
 1 oz. Old Mr. Boston Dry Gin
 1 Dash Bitters
 ¼ Teaspoon Orange Juice
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SNOWBALL COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 ½ oz. Old Mr. Boston Anisette
 ½ oz. Sweet Cream
*Shake well with cracked ice and
 strain into 4 oz. cocktail glass.*

**SOCIETY COCKTAIL**

1½ oz. Old Mr. Boston Dry Gin
 ¾ oz. Dry Vermouth
 ¼ Teaspoon Grenadine
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

SOOTHER COCKTAIL

½ oz. Old Mr. Boston Five Star
 Brandy
 ½ oz. Apple Brandy
 ½ oz. Curacao
 Juice ½ Lemon
 1 Teaspoon Powdered Sugar
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SOUL KISS COCKTAIL

¼ oz. Orange Juice
 ¼ oz. Dubonnet
 ¾ oz. Dry Vermouth
 ¾ oz. Old Mr. Boston Whiskey*
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SOURS

*See Index on page 146 for complete
 list of SOUR recipes.*

SOURTEQ

See TEQUILA SOUR on page 97.

* Bourbon, Blended, Rye or Canadian.

SOUTH SIDE COCKTAIL

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 Sprigs Fresh Mint
 1½ oz. Old Mr. Boston Dry Gin
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SOUTH SIDE FIZZ

Juice ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Dry Gin
*Shake well with cracked ice and
 strain into 7 oz. highball glass. Fill
 with carbonated water and stir. Add
 fresh mint leaves.*

SOUTHERN GIN COCKTAIL

2 oz. Old Mr. Boston Dry Gin
 2 Dashes Orange Bitters
 ½ Teaspoon Curacao
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass. Twist of
 lemon peel and drop into glass.*

SPANISH TOWN COCKTAIL

2 oz. Old Mr. Boston Imported
 Rum
 1 Teaspoon Curacao
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

SPECIAL ROUGH COCKTAIL

1¼ oz. Apple Brandy
 1¼ oz. Old Mr. Boston Five Star
 Brandy
 ¼ Teaspoon Absinthe Substitute
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

SPENCER COCKTAIL

¾ oz. Old Mr. Boston Apricot
 Flavored Brandy
 1½ oz. Old Mr. Boston Dry Gin
 1 Dash Bitters
 ¼ Teaspoon Orange Juice
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass. Add
 a cherry and twist of orange peel.*

SPHINX COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 ¼ oz. Sweet Vermouth
 ¼ oz. Dry Vermouth
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass. Serve with
 slice of lemon on top.*

SPRING FEELING COCKTAIL

½ oz. Lemon Juice
 ½ oz. Green Chartreuse
 1 oz. Old Mr. Boston Dry Gin
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

SPRITZER HIGHBALL

*Pour 3 oz. chilled Rhine Wine or
 Sauterne into 8 oz. highball glass
 with ice cubes. Fill balance with car-
 bonated water and stir gently.*

STANLEY COCKTAIL

Juice ¼ Lemon
 1 Teaspoon Grenadine
 ¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Old Mr. Boston Imported
 Rum
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*



STAR COCKTAIL

- 1 oz. Apple Brandy
- 1 oz. Sweet Vermouth
- 1 Dash Bitters

Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel and drop into glass.

STAR DAISY

- Juice ½ Lemon
- ½ Teaspoon Powdered Sugar
- 1 Teaspoon Raspberry Syrup or Grenadine

1 oz. Old Mr. Boston Dry Gin
1 oz. Apple Brandy
Shake well with cracked ice and strain into stein or 8 oz. metal cup. Add cube of ice and decorate with fruit.

STARS AND STRIPES

- ⅓ Grenadine
- ⅓ Heavy Sweet Cream
- ⅓ Creme de Yvette

Pour carefully, in order given, into Pousse Café glass, so that each ingredient floats on preceding one.

STINGER COCKTAIL

- 1 oz. Old Mr. Boston Creme de Menthe (white)
- 1 oz. Old Mr. Boston Five Star Brandy

Shake well with cracked ice and strain into 3 oz. cocktail glass.

STONE COCKTAIL

- ½ oz. Old Mr. Boston Imported Rum
- ½ oz. Sweet Vermouth
- 1 oz. Sherry Wine

Stir well with cracked ice and strain into 3 oz. cocktail glass.

STONE FENCE

- 1 Cube of Ice
- 2 Dashes Bitters
- 2 oz. Old Mr. Boston Scotch Whisky

Use 8 oz. highball glass and fill with carbonated water or cider and stir.



STRAIGHT LAW COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
1½ oz. Sherry Wine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SUISSESSE COCKTAIL

1½ oz. Absinthe Substitute
½ oz. Old Mr. Boston Anisette
White of 1 Egg
Shake well with cracked ice and strain into 4 oz. cocktail glass.

SUNSHINE COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Old Mr. Boston Dry Gin
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of orange peel and drop into glass.

SUSIE TAYLOR

Juice ½ Lime
2 Cubes of Ice
2 oz. Old Mr. Boston Imported Rum
Fill 12 oz. Tom Collins glass with ginger ale and stir gently.



SWEET PATOOTIE COCKTAIL

1 oz. Old Mr. Boston Dry Gin
 ½ oz. Cointreau
 ½ oz. Orange Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

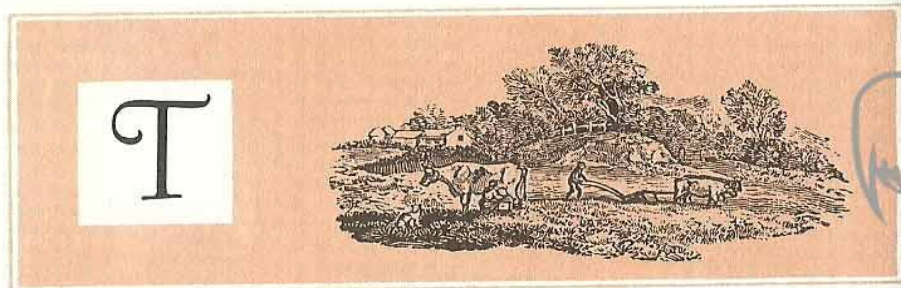
T

SWISS FAMILY COCKTAIL

½ Teaspoon Absinthe Substitute
 2 Dashes Bitters
 ¾ oz. Dry Vermouth
 1½ oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain into 3 oz. cocktail glass.

SWIZZLES

See Index on page 147 for complete list of SWIZZLE recipes.



TAILSPIN COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Sweet Vermouth
 ¾ oz. Green Chartreuse
 1 Dash Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of lemon peel and serve with cherry or olive.

TANGO COCKTAIL

½ oz. Orange Juice
 ½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth
 1 oz. Old Mr. Boston Dry Gin
 ½ Teaspoon Curacao
Shake well with cracked ice and strain into 4 oz. cocktail glass.

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TEMPTER COCKTAIL

1 oz. Port Wine
 1 oz. Old Mr. Boston Apricot Flavored Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.

TEMPTATION COCKTAIL

1½ oz. Old Mr. Boston Whiskey*
 ½ Teaspoon Curacao
 ½ Teaspoon Absinthe Substitute
 ½ Teaspoon Dubonnet
 1 Twist Orange Peel
 1 Twist Lemon Peel
Shake well with cracked ice and strain into 3 oz. cocktail glass.

A
M
B
A

T

TEQUILA COLLINS

Same as TOM COLLINS (see page 100) except use Tequila instead of Dry Gin.

TEQUILA SOUR

Juice ½ Lemon
 Teaspoon Powdered Sugar
 2 oz. Tequila
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.



TEQUILA STRAIGHT

½ Lemon
 Pinch of Salt
 Jigger Tequila
First suck lemon, place salt on tongue, then swallow Tequila.

TEQUINI COCKTAIL

1½ oz. Tequila
 ½ oz. Dry Vermouth
 1 Dash Bitters may be added
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with twist of lemon peel and an olive.

TEQUONIC

2 oz. Tequila
 Juice of ½ Lemon or Lime
Pour Tequila over ice cubes in Old Fashioned cocktail glass. Add fruit juice; fill with tonic water and stir.

THANKSGIVING SPECIAL COCKTAIL

¾ oz. Old Mr. Boston Apricot Flavored Brandy
 ¾ oz. Old Mr. Boston Dry Gin
 ¾ oz. Dry Vermouth
 ¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

THIRD DEGREE COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
 ¾ oz. Dry Vermouth
 1 Teaspoon Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass.

THIRD RAIL COCKTAIL

¾ oz. Old Mr. Boston Imported Rum
 ¾ oz. Apple Brandy
 ¾ oz. Old Mr. Boston Five Star Brandy
 ¼ Teaspoon Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass.

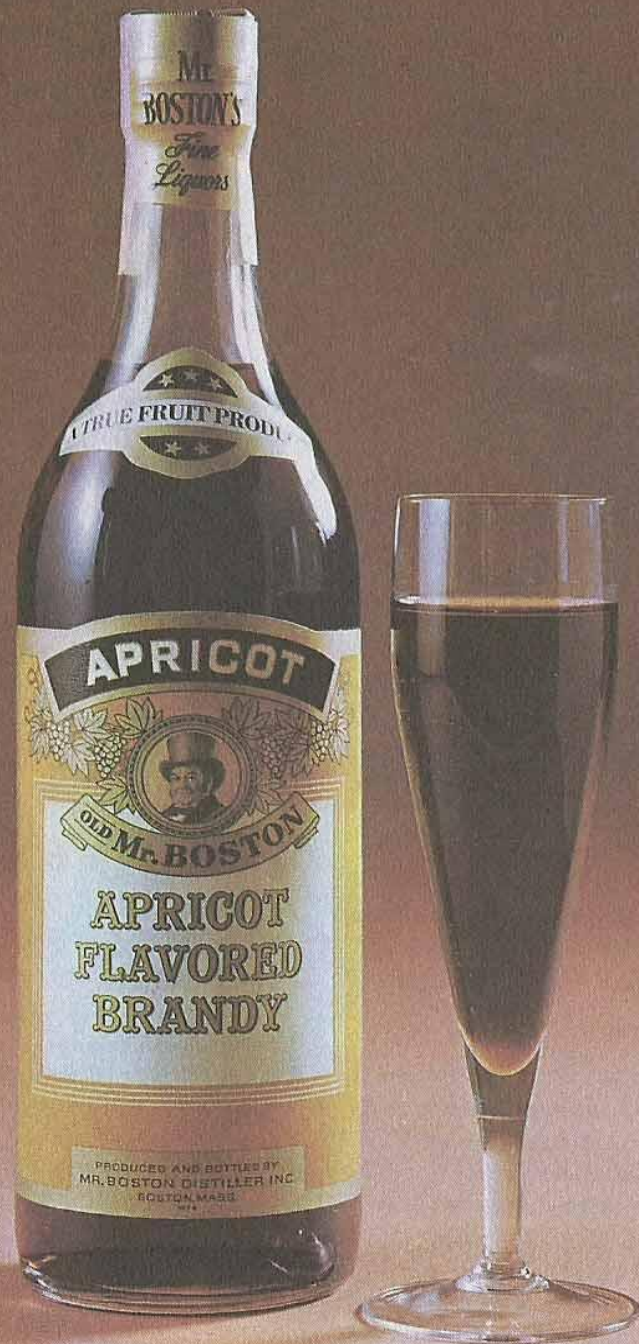


THISTLE COCKTAIL

1¼ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Scotch Whisky
 2 Dashes Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

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* Bourbon, Blended, Rye or Canadian.



THREE MILLER COCKTAIL

1¼ oz. Old Mr. Boston Imported Rum
¾ oz. Old Mr. Boston Five Star Brandy
1 Teaspoon Grenadine
¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

THREE STRIPES COCKTAIL

1 oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
¼ oz. Orange Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

THUNDER COCKTAIL

1 Teaspoon Powdered Sugar
Yolk of 1 Egg
1½ oz. Old Mr. Boston Five Star Brandy
1 Pinch of Cayenne Pepper
Shake well with cracked ice and strain into 4 oz. cocktail glass.

THUNDER AND LIGHTNING COCKTAIL

Yolk of 1 Egg
1 Teaspoon Powdered Sugar
1½ oz. Old Mr. Boston Five Star Brandy
Shake well with cracked ice and strain into 4 oz. cocktail glass.

THUNDERCLAP COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
¾ oz. Old Mr. Boston Whiskey*
¾ oz. Old Mr. Boston Five Star Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.

* Bourbon, Blended, Rye or Canadian.

Apricot Flavored Brandy, 70 proof
Coffee Flavored Brandy, 70 proof ▶



TIPPERARY COCKTAIL

¾ oz. Irish Whiskey
¾ oz. Green Chartreuse
¾ oz. Sweet Vermouth
Stir well with cracked ice and strain into 3 oz. cocktail glass.

T. N. T. COCKTAIL

1¼ oz. Old Mr. Boston Whiskey*
1¼ oz. Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass.

TODDIES

See Index on page 147 for complete list of TODDY recipes.

TOM AND JERRY

First prepare batter, using mixing bowl. Separate the yolk and white of 1 egg, beating each separately and thoroughly. Then combine both, adding enough superfine powdered sugar to stiffen. Add to this 1 pinch of baking soda and ¼ oz. Old Mr. Boston Imported Rum to preserve the batter. Then add a little more sugar to stiffen. To serve, use hot Tom and Jerry mug, using 1 tablespoon of above batter, dissolved in 3 tablespoons hot milk. Add 1½ oz. Old Mr. Boston Imported Rum. Then fill mug with hot milk within ¼ inch of top of mug and stir gently. Then top with ½ oz. Old Mr. Boston Five Star Brandy and grate a little nutmeg on top.

The secret of a Tom and Jerry is to have a stiff batter and a warm mug.

TOM COLLINS

Juice of ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of lemon, orange and a cherry. Serve with straws.

TOVARICH COCKTAIL

1½ oz. Old Mr. Boston Vodka
¾ oz. Old Mr. Boston Kummel
Juice of ½ Lime
Shake well with cracked ice and strain into 3 oz. cocktail glass.

TRILBY COCKTAIL

1½ oz. Old Mr. Boston Whiskey*
¾ oz. Sweet Vermouth
2 Dashes Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

TRINITY COCKTAIL

¾ oz. Sweet Vermouth
¾ oz. Dry Vermouth
¾ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.

TROPICAL COCKTAIL

¾ oz. Old Mr. Boston Creme de Cacao
¾ oz. Maraschino
¾ oz. Dry Vermouth
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

* Bourbon, Blended, Rye or Canadian.

TULIP COCKTAIL

¼ oz. Lemon Juice
¼ oz. Old Mr. Boston Apricot Flavored Brandy
¾ oz. Sweet Vermouth
¾ oz. Apple Brandy
Shake well with cracked ice and strain into 3 oz. cocktail glass.

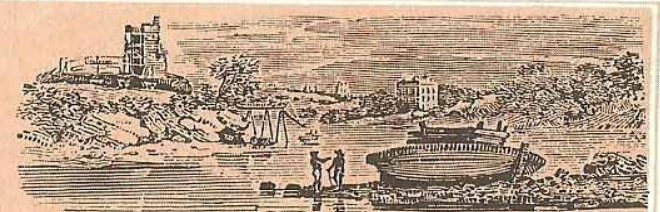
TURF COCKTAIL

¼ Teaspoon Absinthe Substitute
2 Dashes Bitters
1 oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass. Twist of orange peel and drop in glass.

TUXEDO COCKTAIL

1¼ oz. Old Mr. Boston Dry Gin
1¼ oz. Dry Vermouth
¼ Teaspoon Maraschino
¼ Teaspoon Absinthe Substitute
2 Dashes Orange Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.

U



ULANDA COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
¾ oz. Triple Sec
¼ Teaspoon Absinthe Substitute
Stir well with cracked ice and strain into 3 oz. cocktail glass.

TWIN SIX COCKTAIL

1 oz. Old Mr. Boston Dry Gin
½ oz. Sweet Vermouth
¼ Teaspoon Grenadine
½ oz. Orange Juice
White of 1 Egg
Shake well with cracked ice and strain into 4 oz. cocktail glass.



TWISTER

2 oz. Old Mr. Boston Vodka
Juice of ½ Lime
Pour into 12 oz. Tom Collins glass. Add several cubes of ice, drop rind into glass. Fill with Seven-Up and stir well.

UNION JACK COCKTAIL

¾ oz. Creme de Yvette
1½ oz. Old Mr. Boston Dry Gin
½ Teaspoon Grenadine
Shake well with cracked ice and strain into 3 oz. cocktail glass.



VALENCIA COCKTAIL

½ oz. Orange Juice
 1½ oz. Old Mr. Boston Apricot
 Flavored Brandy
 2 Dashes Orange Bitters
*Shake well with cracked ice and
 strain into 3 oz. cocktail glass.*

VANDERBILT COCKTAIL

¾ oz. Old Mr. Boston Wild Cherry
 Flavored Brandy
 1½ oz. Old Mr. Boston Five Star
 Brandy
 1 Teaspoon Simple Syrup
 2 Dashes Bitters
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass.*

VERMOUTH CASSIS

¾ oz. Creme de Cassis
 1½ oz. Dry Vermouth
 1 Cube of Ice
*Fill 8 oz. highball glass with carbon-
 ated water and stir.*

VERMOUTH COCKTAIL

1 oz. Dry Vermouth
 1 oz. Sweet Vermouth
 1 Dash Orange Bitters
*Stir well with cracked ice and strain
 into 3 oz. cocktail glass. Serve with a
 cherry.*

VIOLET FIZZ

Juice ½ Lemon
 ½ Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Dry Gin
 ½ oz. Creme de Yvette
*Shake well with cracked ice and
 strain into 7 oz. highball glass. Fill
 with carbonated water and stir.*

VODKA AND APPLE JUICE

*Put 2 or 3 cubes of ice into 6 oz. glass.
 Add 2 oz. Old Mr. Boston Vodka.
 Fill balance of glass with apple juice
 and stir.*

VODKA AND TONIC

2 oz. Old Mr. Boston Vodka
 Cube of Ice
*Use 12 oz. Tom Collins glass and
 fill balance with quinine tonic and
 stir.*

VODKA BLOODY MARY COCKTAIL

*See BLOODY MARY COCKTAIL on
 page 10.*

VODKA COLLINS

*Same as TOM COLLINS (see page
 100) except use Old Mr. Boston
 Vodka instead of dry gin.*

VODKA COOLER

Same as GIN COOLER (see page 40), except use Old Mr. Boston Vodka instead of gin.

VODKA DAISY

Juice ½ Lemon
½ Teaspoon Powdered Sugar
1 Teaspoon Grenadine
2 oz. Old Mr. Boston Vodka
Shake well with cracked ice and strain into stein or 8 oz. metal cup. Add cube of ice and decorate with fruit.

VODKA GIBSON COCKTAIL

See GIBSON COCKTAIL on page 117.

VODKA GIMLET COCKTAIL

Same as GIMLET COCKTAIL (see page 40), except use Old Mr. Boston Vodka instead of gin.

VODKA GRASSHOPPER COCKTAIL

¾ oz. Old Mr. Boston Vodka
¾ oz. Old Mr. Boston Creme de Menthe (green)
¾ oz. Old Mr. Boston Creme de Cacao (white)
Shake well with cracked ice, strain into 3 oz. cocktail glass.

VODKA GYPSY COCKTAIL

1½ oz. Old Mr. Boston Vodka
¾ oz. Benedictine
1 Dash Bitters
Stir well with cracked ice and strain into 3 oz. cocktail glass.

VODKA MARTINI COCKTAIL

See Special Martini Section on pages 116 and 117.

VODKA ON THE ROCKS

Put 2 or 3 ice cubes in Old Fashioned glass and add 2 oz. Old Mr. Boston Vodka. Serve with a twist of lemon peel.

VODKA "7"

2 oz. Old Mr. Boston Vodka
Juice ½ Lime
Use 12 oz. Tom Collins glass with cubes of ice. Drop lime in glass, fill balance with 7-Up and stir.

**VODKA SLING**

Same as GIN SLING (See page 42) except use Old Mr. Boston Vodka instead of gin.

VODKA SOUR

Juice ½ Lemon
½ Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Vodka
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with half-slice of lemon and a cherry.

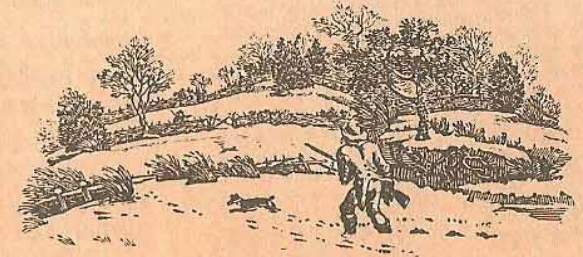
VODKA STINGER

1 oz. Old Mr. Boston Vodka
1 oz. Old Mr. Boston Creme de Menthe (white)
Shake well with cracked ice and strain into 3 oz. cocktail glass.

VODKATINI

Same as VODKA MARTINI.

W

**WALICK COCKTAIL**

1¼ oz. Dry Vermouth
¾ oz. Old Mr. Boston Dry Gin
1 Teaspoon Curacao
Stir well with cracked ice and strain into 3 oz. cocktail glass.

WARD EIGHT

Juice ½ Lemon
1 Teaspoon Powdered Sugar
1 Teaspoon Grenadine
2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 8 oz. stem glass previously prepared with 2 cubes of ice, slice of orange, lemon and a cherry. Serve with straws.

**WASHINGTON COCKTAIL**

1½ oz. Dry Vermouth
¾ oz. Old Mr. Boston Five Star Brandy
2 Dashes Bitters
½ Teaspoon Simple Syrup
Stir well with cracked ice and strain into 3 oz. cocktail glass.

WATERBURY COCKTAIL

½ Teaspoon Powdered Sugar
Juice of ¼ Lemon or ½ Lime
White of 1 Egg
1½ oz. Old Mr. Boston Five Star Brandy
½ Teaspoon Grenadine
Shake well with cracked ice and strain into 4 oz. cocktail glass.

**WEBSTER COCKTAIL**

Juice ½ Lime
¼ oz. Old Mr. Boston Apricot Flavored Brandy
½ oz. Dry Vermouth
1 oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WEDDING BELLE COCKTAIL

¼ oz. Orange Juice
¼ oz. Old Mr. Boston Wild Cherry Flavored Brandy
¾ oz. Old Mr. Boston Dry Gin
¾ oz. Dubonnet
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WEEP NO MORE COCKTAIL

Juice ½ Lime
 ¾ oz. Dubonnet
 ¾ oz. Old Mr. Boston Five Star Brandy
 ¼ Teaspoon Maraschino
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WEMBLEY COCKTAIL

¾ oz. Dry Vermouth
 1½ oz. Old Mr. Boston Dry Gin
 ¼ Teaspoon Old Mr. Boston Apricot Flavored Brandy
 ½ Teaspoon Apple Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass.

WEST INDIES FROSTED COCKTAIL

See FROZEN DAIQUIRI COCKTAIL on page 39.

WESTERN ROSE COCKTAIL

½ oz. Old Mr. Boston Apricot Flavored Brandy
 1 oz. Old Mr. Boston Dry Gin
 ½ oz. Dry Vermouth
 ¼ Teaspoon Lemon Juice
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WHIP COCKTAIL

½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth
 1¼ oz. Old Mr. Boston Five Star Brandy
 ¼ Teaspoon Absinthe Substitute
 1 Teaspoon Curacao
Stir well with cracked ice and strain into 3 oz. cocktail glass.

WHISKEY COBBLER

Dissolve, in 10 oz. goblet,
 1 Teaspoon Powdered Sugar
 2 oz. Carbonated Water
Fill goblet with shaved ice; add:
 2 oz. Old Mr. Boston Whiskey*
Stir well and decorate with fruits in season. Serve with straws.

WHISKEY COCKTAIL

1 Dash Bitters
 1 Teaspoon Simple Syrup
 2 oz. Old Mr. Boston Whiskey*
Stir well with cracked ice and strain into 3 oz. cocktail glass. Serve with a cherry.



WHISKEY COLLINS

Juice of ½ Lemon
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Add several cubes of ice, fill with carbonated water and stir. Decorate with slice of lemon, orange and a cherry. Serve with straws.

WHISKEY DAISY

Juice of ½ Lemon
 ½ Teaspoon Powdered Sugar
 1 Teaspoon Raspberry Syrup or Grenadine
 2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into stein or 8 oz. metal cup. Add cube of ice and decorate with fruit.

WHISKEY EGGNOG

1 Egg
 1 Teaspoon Powdered Sugar
 2 oz. Old Mr. Boston Whiskey*
Fill glass with Milk. Shake well with cracked ice and strain into 12 oz. Tom Collins glass. Grate nutmeg on top.

WHISKEY FIX

Juice of ½ Lemon
 1 Teaspoon Powdered Sugar
 1 Teaspoon Water and stir
Fill glass with Shaved Ice
 2½ oz. Old Mr. Boston Whiskey*
Use 8 oz. highball glass. Stir well. Add slice of lemon. Serve with straws.

WHISKEY FLIP

1 Egg
 1 Teaspoon Powdered Sugar
 1½ oz. Old Mr. Boston Whiskey*
 2 Teaspoons Sweet Cream (if desired)
Shake well with cracked ice and strain into 5 oz. flip glass. Grate a little nutmeg on top.



WHISKEY HIGHBALL

1 Cube of Ice
 2 oz. Old Mr. Boston Whiskey*
Fill 8 oz. highball glass with ginger ale or carbonated water. Add twist of lemon peel, if desired, and stir.



WHISKEY MILK PUNCH

1 Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Whiskey*
½ pt. Milk
Shake well with cracked ice, strain into 12 oz. Tom Collins glass and grate nutmeg on top.

WHISKEY ORANGE

Juice of ½ Orange
1 Teaspoon Powdered Sugar
½ Teaspoon Absinthe Substitute
1½ oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 8 oz. highball glass. Decorate with slice of orange and lemon.

WHISKEY RICKEY

1 Cube of Ice
Juice of ½ Lime
1½ oz. Old Mr. Boston Whiskey*
Fill 8 oz. highball glass with carbonated water and stir. Leave lime in glass.

WHISKEY SANGAREE

Dissolve ½ teaspoon powdered sugar in 1 teaspoon of water. Add:
2 oz. Old Mr. Boston Whiskey*
2 cubes of Ice.
Serve in 8 oz. highball glass. Fill balance with soda water. Stir, leaving enough room on which to float a tablespoon of Port Wine. Sprinkle lightly with nutmeg.

WHISKEY SKIN

Put lump of sugar into hot whiskey glass and fill two-thirds with boiling water. Add 2 oz. Old Mr. Boston Whiskey. Stir, then add twist of lemon peel and drop in glass.*

WHISKEY SLING

Dissolve 1 teaspoon powdered sugar in teaspoon of water and juice ½ lemon
2 oz. Old Mr. Boston Whiskey*
2 Cubes of Ice
Serve in Old Fashioned cocktail glass and stir. Twist of lemon peel and drop in glass.

WHISKEY SMASH

Muddle 1 lump of sugar with
1 oz. Carbonated Water and
4 Sprigs of Green Mint
Add 2 oz. Old Mr. Boston Whiskey,* then a Cube of Ice
Stir and decorate with a slice of orange and a cherry. Twist of lemon peel. Use Old Fashioned cocktail glass.

WHISKEY SOUR

Juice of ½ Lemon
½ Teaspoon Powdered Sugar
2 oz. Old Mr. Boston Whiskey*
Shake well with cracked ice and strain into 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.

WHISKEY SQUIRT

1½ oz. Old Mr. Boston Whiskey*
1 Tablespoon Powdered Sugar
1 Tablespoon Raspberry Syrup or Grenadine
Shake well with cracked ice and strain into 8 oz. highball glass and fill with carbonated water. Decorate with cubes of pineapple and strawberries.

WHISKEY SWIZZLE

Made same as GIN SWIZZLE (see page 43), using 2 oz. Old Mr. Boston Whiskey instead of gin.*

WHISKEY TODDY

Use Old Fashioned cocktail glass.
½ Teaspoon Powdered Sugar
2 Teaspoons Water
2 oz. Old Mr. Boston Whiskey*
1 Lump of Ice
Stir well. Twist lemon peel and drop in glass.

WHISKEY TODDY (HOT)

Put lump of sugar into hot whiskey glass and fill two-thirds with boiling water. Add 2 oz. Old Mr. Boston Whiskey. Stir and decorate with slice of lemon. Grate nutmeg on top.*

WHISPERS OF THE FROST COCKTAIL

¾ oz. Old Mr. Boston Whiskey*
¾ oz. Sherry Wine
¾ oz. Port Wine
1 Teaspoon Powdered Sugar
Shake well with cracked ice and strain into 3 oz. cocktail glass. Serve with slices of lemon and orange.

WHITE CARGO COCKTAIL

1 Small Scoop Vanilla Ice Cream
1 oz. Old Mr. Boston Dry Gin
Shake until thoroughly mixed and add water or Sauterne if the mixture is too thick. Serve in 4 oz. cocktail glass.

WHITE LADY COCKTAIL

White of 1 Egg
1 Teaspoon Powdered Sugar
1 Teaspoon Sweet Cream
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 4 oz. cocktail glass.

WHITE LILY COCKTAIL

¾ oz. Triple Sec
¾ oz. Old Mr. Boston Imported Rum
¾ oz. Old Mr. Boston Dry Gin
¼ Teaspoon Old Mr. Boston Anisette
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WHITE LION COCKTAIL

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 Dashes Bitters
½ Teaspoon Grenadine
1½ oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WHITE PLUSH

Pour 2 oz. Old Mr. Boston Whiskey into Delmonico glass. Fill balance with milk and drink without stirring.*

WHITE ROSE COCKTAIL

¾ oz. Old Mr. Boston Dry Gin
½ oz. Orange Juice
Juice 1 Lime
½ oz. Maraschino
White of 1 Egg
Shake well with cracked ice and strain into 4 oz. cocktail glass.



XYZ

WHITE WAY COCKTAIL

¾ oz. Old Mr. Boston Creme de Menthe (white)
1½ oz. Old Mr. Boston Dry Gin
Shake well with cracked ice and strain into 3 oz. cocktail glass.

WIDOW'S DREAM COCKTAIL

1½ oz. Benedictine
1 Whole Egg
Shake well with cracked ice and strain into 4 oz. cocktail glass. Float 1 teaspoon of cream on top.

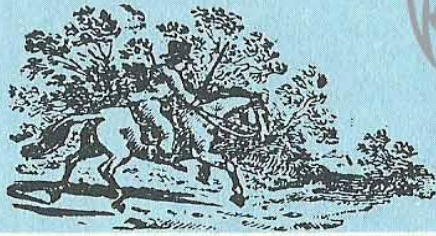
WIDOW'S KISS COCKTAIL

½ oz. Yellow Chartreuse
½ oz. Benedictine
1 oz. Apple Brandy
1 Dash Bitters
Shake well with cracked ice and strain into 3 oz. cocktail glass. Strawberry may be served on top.

WINDY CORNER COCKTAIL

2 oz. Old Mr. Boston Blackberry Flavored Brandy
Stir well with cracked ice and strain into 3 oz. cocktail glass. Grate a little nutmeg on top.

XYZ



XANTHIA COCKTAIL

¾ oz. Old Mr. Boston Wild Cherry Flavored Brandy
¾ oz. Yellow Chartreuse
¾ oz. Old Mr. Boston Dry Gin
Stir well with cracked ice and strain into 3 oz. cocktail glass.



XERES COCKTAIL

1 Dash Orange Bitters
2 oz. Sherry Wine
Stir well with cracked ice and strain into 3 oz. cocktail glass.

X. Y. Z. COCKTAIL

½ oz. Lemon Juice
½ oz. Triple Sec
1 oz. Old Mr. Boston Imported Rum
Shake well with cracked ice and strain into 3 oz. cocktail glass.

YALE COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
1 Dash Bitters
1 Teaspoon Creme de Yvette
Stir well with cracked ice and strain into 3 oz. cocktail glass.



YELLOW PARROT COCKTAIL

¾ oz. Old Mr. Boston Anisette
¾ oz. Yellow Chartreuse
¾ oz. Old Mr. Boston Apricot Flavored Brandy

Stir well with cracked ice and strain into 3 oz. cocktail glass.

ZAZA COCKTAIL

1½ oz. Old Mr. Boston Dry Gin
¾ oz. Dubonnet
1 Twist Orange Peel

Stir well with cracked ice and strain into 3 oz. cocktail glass.

ZERO MINT

For each serving desired chill 2 oz. Old Mr. Boston Creme de Menthe (green) mixed with 1 oz. water in freezing compartment of refrigerator for 2 hours or longer if desired. (Does not have to be frozen). Serve in 3 oz. cocktail glasses.

ZOMBIE

1 oz. Unsweetened Pineapple Juice
Juice 1 Lime

Juice 1 Small Orange
1 Teaspoon Powdered Sugar

½ oz. Old Mr. Boston Apricot Flavored Brandy

2½ oz. Old Mr. Boston Imported Rum

1 oz. Jamaica Rum

1 oz. Passion Fruit Juice may be added

Add cracked ice and agitate for full minute in electric mixing machine (if none available, shake very well in cocktail shaker), and strain into 14 oz. frosted zombie glass. Decorate with square of pineapple and 1 green and 1 red cherry.

Carefully float ½ oz. 151 proof Demerara Rum and then top with sprig of fresh Mint dipped in powdered sugar. Serve with straws.



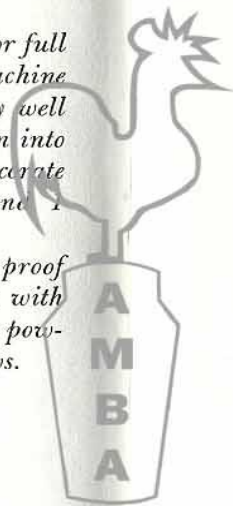
Special Sections

Eggnog

The Martini

Bar Hints and Suggestions

The Liquor Dictionary



Eggnog

SOME PEOPLE BELIEVE that this name is of English derivation and that "nog" comes from the word "noggin," a small drinking vessel with an upright handle. On the other hand, there are those who believe that the name is a result of joining the sounds of egg 'n grog. From whatever source, the drink itself is American dating back to about 1775. In the early days, eggnog was associated with traveling and social functions. Today it is principally associated with Easter, Thanksgiving, Christmas and New Years.

Traditionally, the liquors used in eggnog have been rum and brandy. However, whiskey, sherry, ale and cider may be used. Some of the early recipes called for milking the cow into the liquor but today, fortunately, this is unnecessary as simpler methods are now available. There are excellent nonalcoholic, prepared eggnogs to which one's favorite liquor may be added. These are available during the holiday season from virtually all dairy companies. Most of the following are simplified versions of recipes listed alphabetically in this book (for those who prefer to make their own preparations). For a complete list of recipes see the Index, page 143.



MIXING INSTRUCTIONS

A smaller or greater quantity of liquor than that called for in the following recipes may be used, depending on one's preference. Best results are obtained when all ingredients have been prechilled. Stir well, sprinkle nutmeg on top and serve in 4 oz. punch cups or glasses.

AMBASSADOR'S MORNING LIFT

- 1 qt. Prepared Dairy Eggnog
- 6 oz. Cognac
- 3 oz. Jamaica Rum
- 3 oz. Old Mr. Boston Creme de Cacao

Old Mr. Boston Five Star Brandy or Old Mr. Boston Bourbon Whiskey may be substituted for Cognac.

BALTIMORE EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 5 oz. Old Mr. Boston Five Star Brandy
- 5 oz. Jamaica Rum
- 5 oz. Madeira Wine

BRANDY EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 12 oz. Old Mr. Boston Five Star Brandy



BREAKFAST EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 10 oz. Old Mr. Boston Apricot Flavored Brandy
- 2½ oz. Curacao

CHRISTMAS YULE EGGNOG

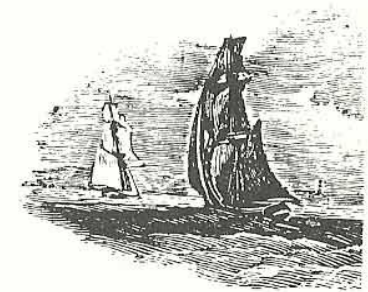
- 1 qt. Prepared Dairy Eggnog
- 12 oz. Old Mr. Boston Whiskey*
- 1½ oz. Old Mr. Boston Imported Rum

GENERAL HARRISON'S EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 24 oz. Sweet Cider

IMPERIAL EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 10 oz. Old Mr. Boston Five Star Brandy
- 2 oz. Old Mr. Boston Apricot Flavored Brandy



NASHVILLE EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 6 oz. Old Mr. Boston Kentucky Bourbon Whiskey
- 3 oz. Old Mr. Boston Five Star Brandy
- 3 oz. Jamaica Rum

PORT WINE EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 18 oz. Port Wine

RUM EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 12 oz. Old Mr. Boston Imported Rum

SHERRY EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 18 oz. Sherry Wine

WHISKEY EGGNOG

- 1 qt. Prepared Dairy Eggnog
- 12 oz. Old Mr. Boston Whiskey*

The Martini

THOUGH THE MARTINI is viewed with almost reverent awe as a drink of unique power, it is no more or less powerful than any other drink containing the same amount of alcohol.

The original Martini recipe called for one-half dry gin and one-half dry vermouth. This proportion began to change in the early 1940s to two or three parts dry gin to one part dry vermouth. Today, popular proportions for an Extra Dry Martini range from a 5-to-1 to an 8-to-1 ratio. The greater the proportion of gin to vermouth, the "drier" the Martini.

ARE YOUR MARTINIS TOO STRONG?

Remember, America is nearly the only country in the world that drinks high-proof gin. The British, who perfected gin, and the Canadians prefer their gin at milder, smoother 80 proof.

To make Martinis that are extra dry but not extra strong, use 80 proof gin. The chart below shows how the trend to drier Martinis has increased the alcoholic content of this popular drink from a smooth 76.5 proof to a powerful 84 proof! Today's very dry Martini can be returned to its original, more moderate proof only by using 80 proof gin.

Using Standard 36 Proof Dry Vermouth	With 90 Proof Dry Gin	Or 80 Proof Dry Gin (or Vodka)
3—to—1 (Traditional)	76.5 Proof	69.0 Proof
5—to—1 (Dry)	81.0 Proof	72.6 Proof
8—to—1 (Extra Dry)	84.0 Proof	75.1 Proof

MARTINI MIXING

Chill 3-ounce cocktail glasses to the point of frost. Fill Martini pitcher with cracked (not crushed) ice. Ice should be dry and hard frozen. Measure out the exact ingredients for the number of drinks required, pouring in the dry gin first (gin should "smoke" as it settles over the cold ice), then the Dry Vermouth. Stir briskly until drink is very cold. Strain at once into frosty, stemmed cocktail glasses. For Martinis "on the rocks," use pre-chilled Old-Fashioned glasses and pour the liquor over cubes of ice. A twist of lemon peel (see page 125) adds a special character to a Martini which many prefer.

The following are the more popular Martinis.

MARTINI (Traditional 3-to-1)

1½ oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
Serve with an olive

DRY MARTINI (5-to-1)

1½ oz. Old Mr. Boston Dry Gin
⅓ oz. Dry Vermouth
Serve with an olive

EXTRA DRY MARTINI (8-to-1)

2 oz. Old Mr. Boston Dry Gin
¼ oz. Dry Vermouth
Serve with an olive

MARTINI (Sweet)

1 oz. Old Mr. Boston Dry Gin
1 oz. Sweet Vermouth
Serve with an olive.

VODKA MARTINI—VODKATINI

Substitute Old Mr. Boston Vodka for Old Mr. Boston Dry Gin in any of these Martini recipes.

MARTINI (Medium)

1½ oz. Old Mr. Boston Dry Gin
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
Serve with an olive

BOSTON BULLET

A Martini substituting an olive stuffed with an almond for the regular olive.

DILLATINI

A Martini substituting a Dilly Bean in place of the olive.

GIBSON

This is a Dry or Extra Dry Martini with a twist of lemon peel and served with one to three pearl onions. May also be made with Old Mr. Boston Vodka.

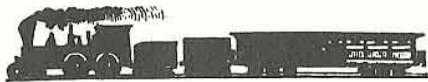
TEQUINI

A Martini made with Tequila instead of dry gin. Serve with a twist of lemon peel and an olive.

Bar Hints and Measurements

HERE ARE SOME SUGGESTIONS and fine points that will help you mix a perfect drink every time. Follow them carefully and your drinks will have the extra added touch of artistry that will mark you as a professional.

EQUIPMENT



EQUIPMENT

Here is a sensible list of basic, serviceable items for even the most professional bar.

- A jigger measure—designed with an accurate scale of half and quarter ounces
- A sturdy mixing glass or shaker
- A bar strainer
- A teaspoon or set of measuring spoons
- A glass stirring rod, or a long spoon—for mixing and stirring
- A corkscrew, can and bottle opener
- A paring knife—for paring and cutting fruit
- A vacuum-type ice bucket with tongs
- A wooden muddler—for mashing mint, herbs, fruits
- A lemon-lime squeezer
- A large pitcher—with a good pouring lip
- A variety of glassware (See inside back cover)

A BUYING GUIDE

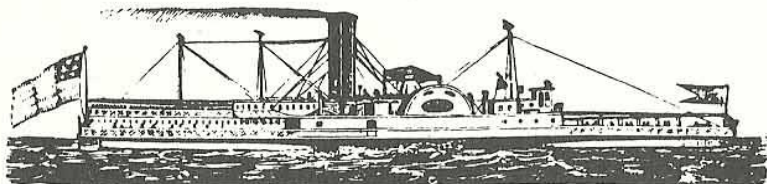
Use the following as a reference for determining approximately how many bottles you may need for various occasions. To be extra safe, but conservative, substitute quarts for fifths.

No. of People	For Cocktails	You'll Need at Least	For Buffet or Dinner	You'll Need at Least	For an After-Dinner Party	You'll Need at Least
4	10 to 16 drinks	1 fifth	8 cocktails 8 glasses wine 4 liqueurs 8 highballs	1 fifth 2 bottles ½ pint 1 fifth	12 to 16 drinks	1 fifth
6	15 to 22 drinks	2 fifths	12 cocktails 12 glasses wine 8 liqueurs 18 highballs	1 fifth 2 bottles 1 fifth 2 fifths	18 to 26 drinks	2 fifths
8	18 to 24 drinks	2 fifths	16 cocktails 16 glasses wine 10 liqueurs 18 highballs	1 fifth 3 bottles 1 fifth 2 fifths	20 to 34 drinks	2 fifths
12	20 to 40 drinks	3 fifths	24 cocktails 24 glasses wine 16 liqueurs 30 highballs	2 fifths 4 bottles 1 fifth 3 fifths	25 to 45 drinks	3 fifths
20	40 to 65 drinks	4 fifths	40 cocktails 40 glasses wine 25 liqueurs 50 highballs	3 fifths 7 bottles 2 fifths 4 fifths	45 to 75 drinks	5 fifths



MEASURING

Even the most professional bartender measures the ingredients of every drink, even though experience may permit some to do this by eye and by skillful freehand pouring. However, to make a perfect drink every time, measure all ingredients. Remember, too, that many drinks can be spoiled by being too strong as well as too weak.



Some standard bar measures:

1 Dash	1/8 teaspoon (1/32 ounce)
1 Teaspoon (bar spoon)	1/8 ounce
1 Pony	1 ounce
1 Jigger (barglass)	1 1/2 ounces
1 Wineglass	4 ounces
1 Split	6 ounces
1 Cup	8 ounces

Some other helpful measures:

1 Miniature (nip)	1, 1.6 or 2 ounces
1 Half pint (1/4 quart)	8 ounces (1/16 gallon)
1 Tenth (1/10 pint)	12.8 ounces (1/10 gallon)
1 Pint (1/2 quart)	16 ounces (1/8 gallon)
1 Fifth (1/5 quart)	25.6 ounces (1/5 gallon)
1 Quart	32 ounces (1/4 gallon)
1 Imperial Quart	38.4 ounces
1 Half gallon	64 ounces
1 Gallon	128 ounces

And some *average* dry wine and champagne bottle measures:

Split (1/4 bottle)	6 to 6 1/2 ounces
"Pint" (1/2 bottle)	11 to 13 ounces
"Quart" (1 bottle)	24 to 26 ounces
Magnum (2 bottles)	52 ounces
Jeroboam (4 bottles)	104 ounces
Tappit-hen	128 ounces (1 gallon)
Rehoboam (6 bottles)	156 ounces (1.22 gallons)
Methuselah (8 bottles)	208 ounces (1.625 gallons)
Salmanazar (12 bottles)	312 ounces (2.44 gallons)
Balthazar (16 bottles)	416 ounces (3.3 gallons)
Nebuchadnezzar	520 ounces (4.07 gallons)
Demijohn	627.2 ounces (4.9 gallons)

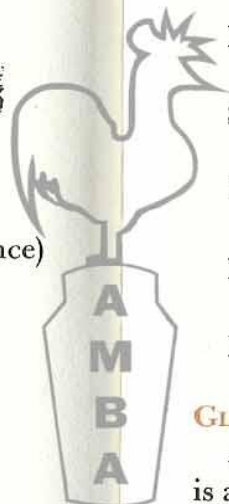
GLASSWARE

All recipes in this book indicate the size and type of glass that is appropriate for each drink. For a complete list and illustration of recommended glassware, see the inside back cover.

Always use clean sparkling glassware. Keep one towel for drying and another for polishing. A stemmed glass should be used for cold drinks served without ice, like Martinis. When held, the heat of the hand will not warm the drink as it is being consumed.

HOW TO CHILL A GLASS

Cocktail glasses should be well chilled to keep the drinks refreshingly cold. If refrigerator space is not available for prechilling, fill each glass with cracked, shaved or crushed ice before mixing. When the drink is ready, empty the glass, shake out the melted ice and then pour the drink.



HOW TO FROST A GLASS

There are two types of "frosted" glass. For "frosted" drinks, glasses should be stored in a refrigerator or buried in shaved ice long enough to give each glass a white, frosted, ice-cold look and feel.

For a "sugar-frosted" glass, moisten the rim of a prechilled glass with a slice of lime or lemon and then dip the rim into powdered sugar.

ICE

Use plenty of ice. Whether cubed, cracked, crushed or shaved, all ice should be fresh, crystal-clear and free of any taste. Always put ice in the mixing glass, shaker or drinking glass before pouring any ingredients. The liquids are chilled as they are poured over the ice and there is no splashing.

Most highballs, Old Fashioneds and on-the-rocks drinks call for cubed ice. Use cracked or cubed ice for stirring and shaking; crushed or shaved ice for special tall drinks, frappés and other drinks to be sipped through straws.

SUGAR

Always place sugar in the mixing glass before adding the liquor. Unless otherwise stated in the recipe, powdered sugar should be used with alcohol. Powdered sugar dissolves and blends quickest with alcohol at low temperatures.

SIMPLE SYRUP

Simple syrup may be substituted for powdered sugar in many drinks. Some bartenders claim it gives certain drinks a smoother, richer taste. Many prefer it because it blends instantly. You may make a simple syrup ahead of time and store it in bottles in a cool place. Dissolve one pound of granulated sugar in one half pint of warm water, gradually stirring in enough water to make one pint of syrup.

WHEN TO STIR

Drinks containing clear liquors and ingredients require stirring with ice for proper mixing. Stir drinks containing a carbonated mixer (tonic water, ginger ale, cola, etc.) *gently* to preserve the sparkle and effervescence. Remember, too little stirring fails to mix or chill the ingredients; too much stirring melts the ice and dilutes the drink.

WHEN TO SHAKE

Drinks containing fruit juices, sugar, eggs, cream or other ingredients difficult to mix, should be shaken briskly. For thorough blending of some punches, sours, other fruit and egg drinks, and where frothiness is desired, use an electric mixer or blender.



USING THE STRAINER

Strain all cocktails before serving with a wire—not silver—strainer. Use one with clips that permits the wire to rest within the rim of the mixing glass or shaker.

POURING

When mixing the same cocktail for four or more people, make the drinks in one batch. To make each drink of equal strength and taste set up the required number of glasses in a row. Pour, filling each glass only halfway. Then go back to the first glass and finish off.

HOW TO FLOAT CORDIALS

To make cordials or brandy float one on top of the other in the same glass, as in the Pousse Café, pour each ingredient slowly over a teaspoon held bottom side up over the glass. The rounded surface of the teaspoon will spread each cordial or brandy slowly and evenly over the one below without mixing. This may also be accomplished by first inserting a glass stirring rod into the glass and then slowly pouring each ingredient down the rod.

Be sure to pour all ingredients in the order given in the recipe.

HOW TO FLAME LIQUOR

The secret to setting liquor (brandy, rum, gin, whiskey) aflame in drink and cooking recipes is to make certain that glass, cooking vessel and liquor are all prewarmed. Start with a teaspoon or tablespoon of liquor, preheat over flame, then set afire. Pour flaming liquid carefully into remaining liquor to be set aflame.

USING EGGS

To separate the white of an egg from the yolk, break the egg by hitting the center on the edge of a glass. Separate the two halves, passing the yolk from one half-shell to the other until the white slips through to the glass below.

The egg always goes into the mixing glass or shaker before the liquor, to make certain that the egg is fresh. When shaking, use cubed or cracked ice to break up and blend the egg with the other ingredients.

USING FRUIT AND FRUIT JUICES

Whenever possible use only *fresh* fruit. Wash the outside peel before using. Fruit slices should be cut about one-quarter-inch thick and slit toward the center to fix slice on rim of glass. Keep garnishes fresh and cold.

When mixing drinks containing fruit juices, *always* pour the liquor last. Squeeze and strain fruit juices just before using to in-

sure freshness and good taste. Avoid artificial, concentrated substitutes.

TWIST OF LEMON PEEL

When recipes call for a twist of lemon peel, rub a narrow strip of peel around the rim of the glass to deposit the oil on it. Then twist the peel so that the oil (usually one small drop) will drop into the drink. Then drop in the peel. The lemon oil gives added character to the cocktail which many prefer.

USING BITTERS

Ordinarily, only a dash or two is necessary. This small but important ingredient can add zest to a great number of mixed drinks. Made from numerous and subtle combinations of roots, barks, berries and herbs, they are all characterized by their aromatic, bitter taste.

Here are a few of the best-known brands:

Angostura Bitters—made in Trinidad from an ancient, secret recipe.

Abbott's Aged Bitters—made in Baltimore by the same family since 1865.

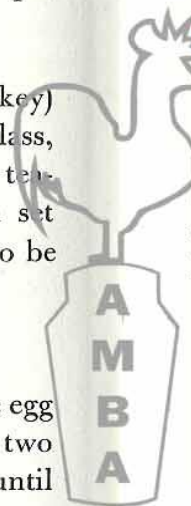
Peychaud's Bitters—made in New Orleans.

Orange Bitters—made from the dried peel of bitter Seville oranges and sold by several English firms.

VERMOUTH

Vermouth is a white appetizer wine flavored with as many as thirty to forty different herbs, roots, berries, flowers and seeds. There are nearly as many vermouth formulas as there are brand labels.

The dry variety (French) is light gold in color and has a delightful nutty flavor. Sweet (Italian) vermouth is richer in flavor and more syrupy. Both are delicate and will lose their freshness if left too long in an opened bottle. Use with care and discretion in mixed drinks (follow the recipe) since most people now prefer "drier" cocktails.



The Liquor Dictionary

MUCH of the enjoyment of social drinking comes from a knowledge of the different types of alcoholic beverages available. This section was prepared to help you understand some of the, oftentimes subtle, differences between one type of liquor and another.

First, here are a few common terms frequently misunderstood:



ALCOHOL (C₂H₅OH) the common ingredient of all liquor. There are many types of alcohol, but for beverages only ethyl alcohol is used. Of the several types of ethyl alcohol, those spirits distilled from grain, grape, fruit and cane are the most common.

PROOF—a measurement of alcoholic strength or content. One degree of proof equals one-half of 1 per cent of alcohol. An 80 proof product contains 40 per cent alcohol; a 90 proof product, 45 per cent alcohol, etc.

For centuries Scotch, British Gin and Canadian Whisky sold in England, Scotland, Canada and most of the rest of the world has been sold at mild 80 proof. America has only begun to appreciate the tasteful qualities of the more moderate lower proofs.

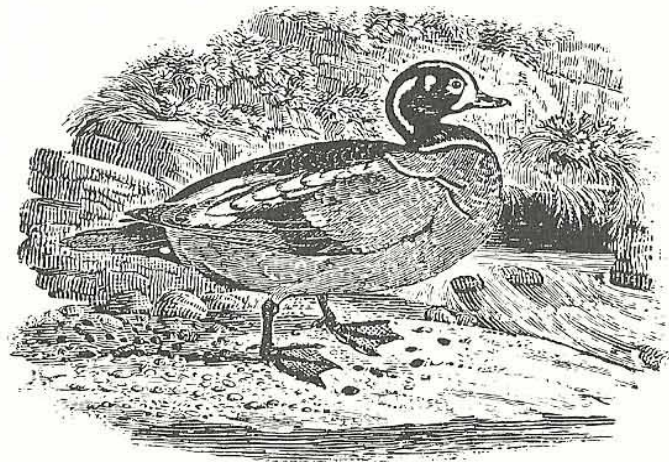
In recent years, a trend has developed in this country toward 80 proof blended and straight whiskeys, dry gin, Scotch and Canadian whiskies. Practically all of the *Rum* sold in America is now 80 proof. *Vodka* at 80 proof outsells the higher proofs 9-to-1. For years the most expensive, famous-name Cognacs have been imported at 80 proof, and now nearly all American-made *Brandy* is 80 proof.

AGE—often believed to be the *only* indication of quality; a whiskey, rum, or brandy can be aged too long as well as not long enough. Other factors affecting quality include variables in the distilling process itself, the types of grain used, the warehousing techniques employed, the rate of aging and the degree of skill used in determining product maturity. Aging may make good whiskey better, but no amount of aging can make good whiskey out of bad.

GRAIN NEUTRAL SPIRITS—a practically tasteless, colorless alcohol distilled from grain (like whiskey) but at 190 proof or above, whereas whiskey must be distilled at less than 190 proof. Used in blended whiskeys, in making gin and vodka, and in many other liquors.

WINE—produced principally from the fermented juice of grapes. If any other fruit is used, the name of the fruit must appear on the label. The alcoholic content of wine ranges from less than 14 per cent to 21 per cent.

BEER—the name for five types of fermented malt beverages: *Lager Beer* (about 3.6 per cent alcohol), the most popular type of light, dry beer; *Ale*, having a more pronounced flavor and aroma of hops, is heavier and more bitter than lager beer; *Bock Beer*, *Porter* and *Stout* (about 6 per cent alcohol), which are progressively heavier, darker, richer and sweeter than either lager beer or ale.



Brandy

BRANDY IS DISTILLED from a fermented mash of grapes or other fruit. These brandies, aged in oak casks, are usually bottled at either 80 or 84 proof. Long enjoyed as an after-dinner drink, brandy is also widely used in cooking.



COGNAC—this fine brandy, known for its smoothness and healthy dry aroma, is produced only in the Cognac region of France. (All Cognac is brandy, but not all brandy is Cognac, nor is all French brandy Cognac.)

ARMAGNAC—is much like Cognac but has a drier taste. It is produced only in the Armagnac region of France.

AMERICAN BRANDY—all of which is distilled in California, has its own excellent characteristics of taste. Unlike European brandies (whose farmer-distillers sell their brandies to blender-shippers who control the brand names), California brandies are usually produced by individual firms that grow the grapes, distill, age, blend, bottle and market the brandies under their own brand names.

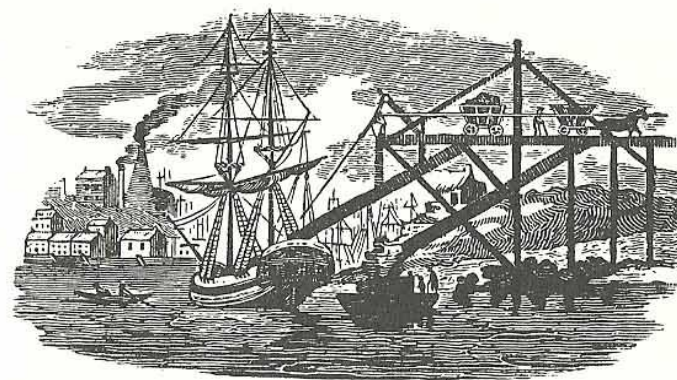
APPLE BRANDY, APPLE JACK or CALVADOS—is distilled from a cider made from apples. Calvados is produced only in Normandy, France. Apple Jack may be bottled-in-bond under the same regulations that apply to whiskey.

FRUIT-FLAVORED BRANDIES—are brandy-based liqueurs produced from Blackberries, Peaches, Apricots, Cherries and Ginger. They are usually bottled at 70 or 80 proof.

Cordials

THE words Cordial and Liqueur are synonymous, describing liquors made by mixing or redistilling neutral spirits with fruits, flowers, herbs, seeds, roots, plants or juices to which sweetening has been added. Practically all cordials are sweet and colorful, with highly concentrated, dessertlike flavor.

Cordials are made in all countries. Several, made from closely guarded secret recipes and processes, are known throughout the world by their trade or proprietary brand names.



Here are brief descriptions of the cordials and flavorings mentioned most frequently in the recipes in this book:

ABSINTHE—anise seed (licorice) flavor; contains wormwood; illegal in the United States

ABSINTHE SUBSTITUTES—Abisante, Abson, Anisette, Herbsaint, Mistra, Ojen, Oxygene, Pernod

AMER PICON—bitter, orange-flavored French cordial made from quinine and spices

ANISETTE—anise seed, licorice flavor
 BENEDICTINE—secret herb formula first produced by Benedictine monks
 BITTERS—(see page 125)
 CHARTREUSE—yellow and green herb liqueurs developed by Carthusian monks
 CREME(S)—so-called because high sugar content results in cream-like consistency
 CREME DE CACAO—from cacao and vanilla beans
 CREME DE CASSIS—from black currants
 CREME DE MENTHE—from mint
 CREME DE YVETTE—from violets
 CURACAO—orange-flavored, made of dried orange peel, from Dutch West Indies
 DUBONNET—French aperitif wine made from aromatics, has slight quinine taste
 GRENADINE—made from pomegranates, used for flavoring
 KUMMEL—caraway and anise seeds and other herb flavors
 MARASCHINO—liqueur made from cherries grown in Dalmatia, Yugoslavia
 PASSION FRUIT (PASSIONOLA)—a nonalcoholic mix made from the Passion Flower
 PEPPERMINT SCHNAPPS—a light-bodied creme de menthe
 PERNOD—a French anise-flavored liqueur and absinthe substitute
 ROCK AND RYE—fruit juice, rock candy and rye whiskey, bottled with fruit slices
 SLOE GIN—a liqueur made from sloe berries (blackthorn bush)
 SWEDISH PUNCH—Scandinavian liqueur made from Batavia Arak rum, tea, lemon and other spices. Also known as Arrack Punsch and Caloric Punsch (the latter because it gives off heat)
 TEQUILA—a colorless Mexican liquor made from the mescal plant. Not to be confused with Pulque, made from the same plant, but with a heavy sour milk flavor.
 TRIPLE SEC—colorless Curacao, but less sweet.

Gin

GIN, which is distilled from grain, receives its flavor and aroma from juniper berries and other botanicals. (Every gin producer has his own special recipe.)

Most gin is colorless, though some brands may be golden or straw-yellow because of aging in barrels. Even though a distiller ages his gin, he cannot, by law, make age claims for his product. Gin sold around the world at 80 proof is bottled in this country at proofs varying from 80 to 94.

DRY GIN—merely signifies that the gin lacks sweetness.

VACUUM-DISTILLED DRY GIN—is distilled in a glass-lined vacuum still at a low 90° Fahrenheit temperature (instead of at the usual 212°), capturing only the light, volatile flavors and aromas without the bitterness found in some gins.

LONDON DRY GIN—originated in England and is now considered a generic term and may appear on American-made gins as well. Dry gins from England are inclined to be a little heavier-bodied.

GOLDEN GIN—is a dry gin which, due to aging in wood, has acquired a golden color.

HOLLAND, GENEVA OR SCHIEDAM GINS—are imported from Holland, where gin originated, are highly flavored and rich in aromatic oils; they do not mix well with other ingredients in cocktails.

OLD TOM GIN—is an English gin that has been sweetened with sugar syrup.

FLAVORED GIN—is a sweet gin usually flavored with orange, lemon or mint.

SLOE GIN—is not a gin at all but a liqueur. (See page 130.)

Rum

RUM is distilled from the fermented juice of sugar cane, cane syrup and molasses at less than 190 proof (160 proof for New England rum) and bottled at not less than 80 proof. It is aged in uncharred barrels where it picks up very little coloring; dark rums often have caramel added to them for color.



Most rums are blends of several aged rums, ranging from heavy, pungent types to light, brandylike varieties, selected for special aroma, flavor and color. There are two main types of rum:

LIGHT-BODIED RUMS—are dry with only a very slight molasses flavor. Available in two varieties, White and Gold Label (or Light and Dark), the Gold or Dark is usually a bit sweeter with a more pronounced taste. Among these rums are included rums from Puerto Rico, Cuba and the Virgin Islands. Light-bodied rums are also produced in the Dominican Republic, Haiti, Venezuela, Mexico, Hawaii and the Philippines.

HEAVY-BODIED RUMS—are darker, sweeter and have a pungent bouquet, body and flavor. These are distilled by a different and slower fermentation process, which allows more time for a fuller, richer molasseslike body to develop and include rums from Jamaica, Demerara (British Guiana), Martinique, Trinidad, Barbados and New England.

Vodka

VODKA, most versatile of all alcoholic beverages, is a highly refined and filtered liquor distilled from any material at or above 190 proof, bottled at not less than 80 or more than 110 proof. It was originally made in Russia, from potatoes; but in the United States, vodka is usually distilled from grain, primarily corn and wheat. The subtle differences between various vodkas results from the types of grain used and the distilling and filtering processes employed. Most American vodkas are filtered through activated charcoal.

Vodka is not aged; it is colorless and virtually tasteless and odorless. In Russia and the Baltic countries, vodka is always taken straight and ice-cold from small glasses, at one swallow, along with food. In America, vodka is usually mixed with fruit juices, carbonated beverages and other ingredients where vodka's softness and palatability does not interfere with the taste of the main ingredient.



FLAVORED VODKA—an American-originated product. Excellent straight or in mixed drinks, it has been sweetened and flavored, usually with orange, lemon, lime, mint or grape. It is usually bottled at 70 proof.

ZUBROVKA—vodka in which a bit of special "buffalo" grass is steeped. This European grass gives the vodka a light yellowish color and a slight aromatic bouquet. It can be made at home by buying "buffalo" grass from an herb company and steeping it in vodka. Zubrovka is used like Vodka.

Whiskey

WHISKEYS are distilled from a fermented mash of grain (usually corn, rye, barley or wheat), and then aged in oak barrels. In this country, whiskey must be distilled at less than 190 proof (although whiskey with a specific designation such as Bourbon, Rye, etc., cannot be distilled above 160 proof) and must be bottled at no less than 80 proof.

Whiskey, when placed in barrels to age, is a water-colored liquid. It is during the aging period that whiskey obtains its characteristic amber color, flavor and aroma.

The major whiskey-producing countries are the United States, Canada, Scotland and Ireland. Special grain characteristics, recipes and distillation processes make the whiskey of each country distinct from that of the others.



AMERICAN WHISKEY—Although American whiskeys fall into two major categories, straight whiskey and blended whiskey, the United States Government acknowledges thirty-three distinct types of whiskey. Only the major types (98 per cent of the nation's consumption) are covered here.

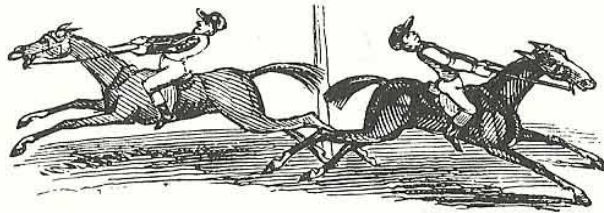
Straight Whiskey is distilled from corn, rye, barley or wheat (not blended with neutral grain spirits or any other whiskey) and aged in charred oak barrels for a minimum of two years. There are four major types of straight whiskey:

1. *Bourbon Whiskey* is distilled from a mash of grain containing not less than 51 per cent corn and is normally aged four years in new charred oak barrels. Bourbon is amber in color and full-bodied in flavor. When distilled in Kentucky it is usually referred to as *Kentucky Straight Bourbon Whiskey*. Bourbon is named for Bourbon County in Kentucky where this type of whiskey originated. Bourbon is also produced in Illinois, Indiana, Ohio, Pennsylvania, Tennessee and Missouri.
2. *Rye Whiskey* is distilled from a mash of grain containing not less than 51 per cent rye and is much like bourbon in color, but it is different in taste and heavier in flavor.
3. *Corn Whiskey* is distilled from a mash of grain containing not less than 80 per cent corn. Corn whiskey is commonly aged in re-used charred oak barrels.
4. *Bottled-in-Bond Whiskey* is straight whiskey, usually bourbon or rye, which is produced under United States Government supervision. Though the government does not guarantee the quality of bonded whiskey, it does require that the whiskey be at least four years old, that it be bottled at 100 proof, that it be produced in one distilling by the same distiller, and that it be stored and bottled at a bonded warehouse under government supervision.

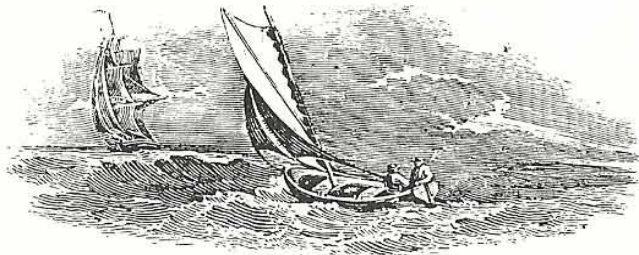
Blended Whiskey—A blend of one or more straight whiskeys and neutral grain spirits containing at least 20 per cent or more straight whiskey bottled at not less than 80 proof.

1. *Kentucky Whiskey—A Blend* is a blended whiskey in which all the straight whiskeys are distilled in Kentucky.
2. *A Blend of Straight Whiskeys* occurs when two or more straight whiskeys are blended together, to the exclusion of neutral grain spirits.

CANADIAN WHISKY—Canadian whiskies are blended whiskies, usually distilled from rye, corn and barley. Produced only in Canada, under government supervision, most of the Canadian whisky sold in this country is at least four years old. Canadian whisky, usually lighter bodied than American whiskey, is sold in Canada, and in most of the world, except the United States, at 80 proof.



SCOTCH WHISKY—Produced only in Scotland, Scotch whiskies are blended whiskies deriving their individual personalities from native barley grain and traditional pot stills. All Scotch blends contain malt whisky and grain whisky (similar to American grain neutral spirits). Scotch's distinctive smoky flavor comes from drying malted barley over peat fires. All the Scotch imported into this country is at least four years old and is usually 80 or 86 proof. Scotch sold in the rest of the world is almost always 80 proof.



IRISH WHISKEY—Produced only in Ireland, Irish whiskey, like Scotch, is a blended whiskey containing both barley malt whiskeys and grain whiskeys. Unlike Scotch, however, the malt is dried in coal-fired kilns and the aroma of the fires does not reach the malt. Irish whiskey is heavier and more full-bodied than Scotch and is usually 86 proof.

Index

If you know the name of the mixed drink you desire, you need not use this index, as all drinks are listed alphabetically throughout the book.

This index is arranged so that you may choose specific types of drinks such as cocktails, fizzes, highballs, etc., or cocktails made with Vodka, Gin, Whiskey, Sloe Gin and other ingredients.

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These are perfect warm weather drinks, served tall and frosty with plenty of ice and garnished with slices of fruit. They are made primarily with sweetened lemon or lime juice and a variety of liquors and may be filled with plain or soda water.

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BLENDED WHISKEY DRINKS

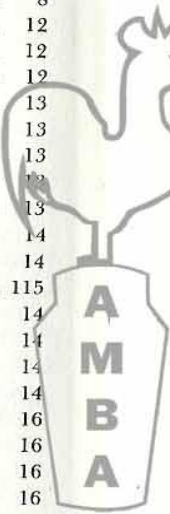
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COBBLERS

These tall drinks are generally served in a large goblet. They are made with lots of shaved ice, fruit and liquor, decorated with berries, fresh fruit and, if desired, a sprig of mint. Serve with straws.

Brandy Cobbler.....	13
Claret Cobbler.....	25
Gin Cobbler.....	40
Port Wine Cobbler....	77
Rum Cobbler.....	84
Sherry Cobbler.....	89
Whiskey Cobbler.....	106

COLLINS

These are tall, cool drinks belonging to the Punch family, with Tom and John the best known members. Any basic liquor can be used, with the juice of lemon or lime, over ice cubes in a frosted, 12 oz. highball glass, with sugar added to taste and filled with soda water. Garnish with a slice of lemon and a cherry.

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COOLERS

A cooler is a tall, warm-weather drink not unlike an individual Punch except that less lemon or lime juice is used in a Cooler (usually just fruit rinds). They are made with different types of liquor, flavoring, cracked ice and a carbonated beverage.

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Russian Cocktail.....	85
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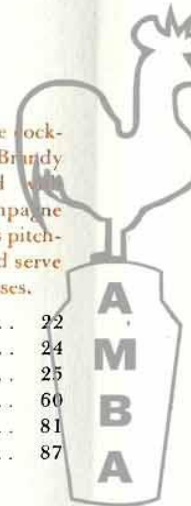
CUPS

These delectable wine cocktails are made with Brandy and Curacao mixed with sweet wine, dry Champagne or cider. Make in glass pitchers with ice cubes and serve in stemmed claret glasses.

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Cider Cup.....	24
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DAISIES

These overgrown cocktails are made of liquor, grenadine (or other cordials), and lemon or lime juice. Usually shaken with cracked ice, they are served in a stein, metal cup or Old Fashioned glass over an ice cube and decorated with fruit.

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Gin Cobbler.....	40	Lady Love Fizz.....	56	Poppy Cocktail.....	76
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White Cargo Cocktail.....	109
White Lady Cocktail.....	109
White Lily Cocktail.....	109
White Rose Cocktail.....	109
White Way Cocktail.....	110
Xanthia Cocktail.....	110
Yale Cocktail.....	110
Zaza Cocktail.....	112

EGGNOGS

This is a most agreeable, enriching way of taking whole eggs and milk. They can be served in cups, from a bowl, at the holiday season or in a tall, individually prepared glass. In either case, a sprinkling of nutmeg is a must.

Ambassador's Morning Lift.....	115
Baltimore Eggnog.....	5, 115
Brandy Eggnog.....	14, 115
Breakfast Eggnog.....	17, 115
Christmas Yule Eggnog.....	24, 115
Cider Eggnog.....	24

General Harrison's Eggnog.....	39, 115
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Nashville Eggnog.....	115
Port Wine Eggnog.....	77, 115
Rum Eggnog.....	84, 115
Sherry Eggnog.....	89, 115
Whiskey Eggnog.....	107, 115

FIXES

These sweet "miniature" Cobblers are made in highball glasses with liquor, lemon juice, sugar and lots of shaved ice. Serve with fruits, berries and straws.

Brandy Fix.....	14
Gin Fix.....	40
Rum Fix.....	84
Whiskey Fix.....	107

FIZZES

An early morning, midafternoon or evening pleasure, these are made from liquor, citrus juices and sugar, shaken with ice and strained into small highball glasses, which are then filled with "fizz" (soda) water, though different carbonated beverages, even Champagne, may be used. A few call for egg whites or yolks.

Alabama Fizz.....	2
Albemarle Fizz.....	2
Apple Blow Fizz.....	3
Apricot Fizz.....	4
Bird of Paradise Fizz.....	8
Brandy Fizz.....	14
Bucks Fizz.....	18
Cherry Fizz.....	23
Chicago Fizz.....	23
Cream Fizz.....	28
Derby Fizz.....	31
Diamond Fizz.....	31

Dubonnet Fizz.....	32
Gin Fizz.....	41
Golden Fizz.....	43
Grand Royal Fizz.....	44
Green Fizz.....	44
Imperial Fizz.....	49
Japanese Fizz.....	51
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Morning Glory Fizz.....	66
New Orleans Gin Fizz.....	67
Orange Gin Fizz.....	69
Orange Milk Fizz.....	71
Peach Blow Fizz.....	72
Pineapple Fizz.....	74
Pink Rose Fizz.....	74
Ramos Fizz.....	80
Royal Fizz.....	82
Ruby Fizz.....	82
Silver Fizz.....	90
Silver Stallion Fizz.....	90
Sloe Gin Fizz.....	91
South Side Fizz.....	93
Violet Fizz.....	103

FLIPS

This combination Eggnog and Fizz is made with liquor, egg and sugar, shaken well with cracked ice and strained into short-stemmed flip glasses. Good early-morning or bedtime drinks, sprinkled with nutmeg.

Brandy Flip.....	14
Cherry Flip.....	23
Chocolate Flip.....	24
Coffee Flip.....	26
Hot Brandy Flip.....	48
Ice Cream Flip.....	49
Port Wine Flip.....	77
Sherry Flip.....	89
Sloe Gin Flip.....	91
Whiskey Flip.....	107

GIN DRINKS

(See Dry Gin Drinks, on page 141 of Index)

HIGHBALLS

These are all-time favorites and simple to make. Practically any liquor may be used, in combination with ice, soda or plain water, ginger ale and a host of other carbonated liquids.

Apple Brandy Highball	4
Bermuda Highball	8
Billie Taylor	8
Bitters Highball	9
Bourbon Highball	13
Brandy Highball	16
Bulldog Highball	18
Bull's Eye	20
Cablegram Highball	20
Cognac Highball	26
Cuba Libre	29
Dubonnet Highball	32
English Highball	34
Gin and Tonic	40
Gin Highball	41
Hill Billy Highball	47
Horse's Neck	47
Irish Whiskey Highball	50
Jamaica Granito	51
Leap Frog Highball	56
London Buck Highball	59
Mamie Gilroy	61
Mamie Taylor	61
Mexicola Highball	63
Mint Highball	64
Monte Carlo Imperial Highball	65
Orange Gin Highball	69
Rum Highball	84
Rye Highball	85
Scotch Whiskey	88
Spritzer Highball	93
Stone Fence	95
Susie Taylor	95
Vodka and Tonic	103
Whiskey Highball	107

HOT DRINKS

Made right and served piping hot, these are fine drinks for snappy days and cold evenings. Don't use too much liquor in any hot drink; if it's too strong it can't be taken until it cools and then it's no good.

American Grog	3
Blue Blazer	10
Brandy Blazer	13
Brandy Toddy (Hot)	17
Café Royal	21
Gin Toddy (Hot)	43
Hot Brandy Flip	48
Hot Brick Toddy	48
Hot Buttered Rum	48
Hot Buttered Wine	48
Irish Coffee	49
Mulled Claret	66
Night Cap	68
Port Wine Negus	77
Rum Toddy (Hot)	85
Tom and Jerry	100
Whiskey Skin	108
Whiskey Toddy (Hot)	109

IRISH WHISKEY DRINKS

Blarney Stone Cocktail	9
Cameron's Kick	21
Everybody's Irish	34
Irish Coffee	49
Irish Rickey	50
Irish Shillelagh	50
Irish Whiskey Cocktail	50
Irish Whiskey Highball	50
Paddy Cocktail	71
Rory O'More	82
St. Patrick's Day	86
Shamrock Cocktail	89
Tipperary Cocktail	100

JAMAICA RUM DRINKS

(Also see Rum Drinks on page 145)

Ambassador's Morning Lift	115
Baltimore Eggnog	5, 115
Chinese Cocktail	23

East India No. 1	33
Huntsman Cocktail	48
Jamaica Glow Cocktail	51
Modern Cocktail	65
Nashville Eggnog	115
Parisian Blonde Cocktail	72
Planter's Cocktail	74
Robson Cocktail	81
Shanghai Cocktail	89
Zombie	112

JULEPS

Juleps come from Kentucky, but cool and refreshing anywhere. Traditionally made with Kentucky bourbon and fresh mint leaves (muddled, crushed or whole), these may be made with rye, brandy, gin, rum or champagne. Serve with shaved ice in an ice-frosted glass with mint or fruit garnish and straws.

Brandy Julep	16
Dixie Julep	31
Mint Julep	65
Mint Julep (Southern Style)	65

KUMMEL DRINKS

Allies Cocktail	2
Green Dragon Cocktail	44
K. C. B. Cocktail	53
Tovarich Cocktail	100

ORANGE-FLAVORED GIN DRINKS

Leap Year Cocktail	56
Orange Gin Collins	69
Orange Gin Fizz	69
Orange Gin Highball	69
Orange Gin Rickey	71
Orange Milk Fizz	71

PEACH BRANDY DRINKS

Fish House Punch	37
Judgette Cocktail	52
Peach Sangaree	72

POUSSE CAFÉS

These sweet, striped wonders are made from a series of cordials and liqueurs poured in succession so that one floats on another. Follow the recipes exactly to get the layers of ingredients in the right order. See "How To Float Cordials" in the Bar Hints section.

Angel's Delight	3
Angel's Kiss	3
Angel's Tip	3
Angel's Wing	3
Fifth Avenue	37
Port and Starboard	77
Pousse Café	77
Pousse L'Amour	78
Princess Pousse Café	78
Stars and Stripes	95

PUNCHES

Perfect for parties, they can be mixed in endless variety. Cold punches usually contain citrus juices with two or more liquors or wines. Hot punches often use milk, eggs and cream as a base.

Banana Punch	7
Bombay Punch	12
Brandy Milk Punch	16
Brandy Punch	16
Brighton Punch	18
Cardinal Punch	21
Champagne Punch	22
Claret Punch	25
Fish House Punch	37
Gin Milk Punch	41
Glögg	43
Irish Shillelagh	50
Milk Punch	64
Planter's Punch No. 1	76
Planter's Punch No. 2	76
Port Milk Punch	77
Royal Purple Punch	82
Rum Milk Punch	85
Scotch Milk Punch	87
Sherry Milk Punch	89
Whiskey Milk Punch	108

RICKEYS

A cross between a Collins and a Sour, they are always made with lime, cracked ice, soda water or some other carbonated beverage. The liquor may be whiskey, gin, rum or brandy. Serve with the rind of the lime left in the glass.

Apple Brandy Rickey	4
Apricot Brandy Rickey	4
Fog Horn	38
Gin Rickey	41
Grenadine Rickey	44
Irish Rickey	50
Orange Gin Rickey	71
Rum Rickey	85
Scotch Rickey	88
Sloe Gin Rickey	91
Twister	101
Whiskey Rickey	108

RUM DRINKS

(Also see Jamaica Rum Drinks on page 144)

American Grog	3
Apple Pie Cocktail	4
Bacardi Cocktail	5
Banana Daiquiri	7
Barbary Coast Cocktail	7
Between the Sheets	8
Bolero Cocktail	10
Bolo Cocktail	12
Boston Cooler	12
Boston Side Car	12
Brown Cocktail	18
Burgundy Bishop	20
Bull's Milk	20
Cape Codder	21
Cardinal Punch	21
Chicago Fizz	23
Christmas Yule Eggnog	24, 115
Cream Puff	28
Cuba Libre	29
Cuban Cocktail No. 1	29
Cuban Cocktail No. 2	29
Cuban Special	29
Daiquiri Cocktail	30
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El Presidente No. 2	33
Eyeopener Cocktail	34
Fair and Warmer	36
Fireman's Sour	37
Fish House Punch	37
Frozen Daiquiri	39
Havana Cocktail	45
Hop Toad Cocktail	47
Hot Buttered Rum	48
Imperial Fizz	49
Irish Shillelagh	50
Judge, Jr. Cocktail	52
Knickerbocker Special	55
Liberty Cocktail	59
Little Devil Cocktail	59
Little Princess Cocktail	59
Mai-Tai	61
Mary Pickford	62
Nevada Cocktail	67
Night Cap	68
Palmetto Cocktail	72
Passion Daiquiri	72
Pineapple Cocktail	73
Pineapple Fizz	74
Planter's Punch No. 1	76
Planter's Punch No. 2	76
Poker Cocktail	76
Quaker's Cocktail	79
Quarter Deck Cocktail	79
Rum Cobbler	84
Rum Cola	84
Rum Collins	84
Rum Cooler	84
Rum Daisy	84
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Rum Fix	84
Rum Highball	84
Rum Milk Punch	85
Rum Rickey	85
Rum Sour	85
Rum Swizzle	85
Rum Toddy	85
Rum Toddy (Hot)	85
Santiago Cocktail	86
Saxon Cocktail	87
September Morn	88
Sevilla Cocktail	88
Sir Walter Cocktail	91
Sloppy Joe's No. 1	92
Spanish Town Cocktail	93
Stanley Cocktail	93
Stone Cocktail	95



Susie Taylor.....	95
Third Rail Cocktail.....	97
Three Miller Cocktail.....	99
Tom and Jerry.....	100
West Indies Frosted.....	106
White Lily Cocktail.....	109
White Lion Cocktail.....	109
X. Y. Z. Cocktail.....	110
Zombie.....	112

RYE WHISKEY DRINKS

(See Whiskey Drinks, on page 147 of Index)

SANGAREES

These are taller, sweet Old Fashioneds (without bitters); they may be made with whiskey, gin, rum or brandy, with port wine floated on top, or with wine, ale, porter or stout, with a sprinkle of nutmeg.

Brandy Sangaree.....	16
Gin Sangaree.....	41
Peach Sangaree.....	72
Port Wine Sangaree.....	77
Sherry Sangaree.....	90
Whiskey Sangaree.....	108

SCOTCH WHISKY DRINKS

Affinity Cocktail.....	1
Barbary Coast Cocktail.....	7
Beadstone Cocktail.....	7
Beals Cocktail.....	7
Blood and Sand.....	9
Bobby Burns Cocktail.....	10
Cameron's Kick.....	21
Derby Fizz.....	31
Flying Scotchman.....	38
Harry Lauder Cocktail.....	45
Highland Cooler.....	46
Highland Fling.....	46
Hole-In-One Cocktail.....	47
Hoot Mon Cocktail.....	47
Mamie Gilroy.....	61
Mamie Taylor.....	61
Miami Beach Cocktail.....	64

Modern Cocktail.....	65
Morning Glory Fizz.....	66
Rob Roy Cocktail.....	81
Rusty Nail.....	85
Scotch Bishop Cocktail.....	87
Scotch Cooler.....	87
Scotch Milk Punch.....	87
Scotch Mist.....	88
Scotch Old Fashioned.....	88
Scotch Rickey.....	88
Scotch Sour.....	88
Scotch Stinger.....	88
Scotch Whisky Highball.....	88
Stone Fence Highball.....	95
Thistle Cocktail.....	97

SLINGS

These are like Sangarees, but made with the addition of lemon juice and a twist of lemon peel. Usually served in an Old Fashioned glass.

Brandy Sling.....	16
Cherry Sling.....	23
Gin Sling.....	41
Singapore Sling.....	91
Vodka Sling.....	104
Whiskey Sling.....	108

SLOE GIN DRINKS

Black Hawk Cocktail.....	9
Chocolate Flip.....	24
Clove Cocktail.....	25
Eclipse Cocktail.....	33
Irish Shillelagh.....	50
Johnnie Cocktail.....	52
Lemonade (Modern).....	59
Love Cocktail.....	60
McClelland Cocktail.....	63
Merry Widow Fizz.....	63
Moulin Rouge Cocktail.....	66
Ping-Pong Cocktail.....	74
Ruby Fizz.....	82
San Francisco.....	86
Shriner Cocktail.....	90
Sloeberry Cocktail.....	91
Sloe Driver.....	91
Sloe Gin Cocktail.....	91

Sloe Gin Collins.....	91
Sloe Gin Fizz.....	91
Sloe Gin Flip.....	91
Sloe Gin Rickey.....	91

SMASHES

These are junior-sized Juleps served in Old Fashioned glasses. Make with muddled sugar, ice cubes and whiskey, gin, rum or brandy as well as sprigs of mint and a squirt of soda water, if desired, and garnish with fruit.

Brandy Smash.....	17
Gin Smash.....	41
Whiskey Smash.....	108

SOURS

Made with lemon juice, ice, sugar and any of the basic liquors, these are tart lemon-y cocktails similar to a highly concentrated Punch. Decorate with a lemon slice and cherry.

Apple Brandy Sour.....	4
Boston Sour.....	13
Brandy Sour.....	17
Double Standard Sour.....	32
Egg Sour.....	33
Fireman's Sour.....	37
Frisco Sour.....	39
Gin Sour.....	41
New York Sour.....	67
Rum Sour.....	85
Scotch Sour.....	88
Sourteq.....	92
Tequila Sour.....	97
Vodka Sour.....	104
Whiskey Sour.....	108

SWEDISH PUNCH DRINKS

Biffy Cocktail.....	8
Lasky Cocktail.....	56
May Blossom Fizz.....	63

SWIZZLES

These drinks originally came from the West Indies where a swizzle stick is a twig having three to five forked branches on the end; it is inserted into the glass or pitcher and twirled rapidly between the hands. Tall, cool drinks of lime, sugar, liquor, bitters and packed with shaved ice.

Brandy Swizzle.....	17
Gin Swizzle.....	43
Green Swizzle.....	44
Red Swizzle.....	80
Rum Swizzle.....	85
Whiskey Swizzle.....	109

TEQUILA DRINKS

Margarita Cocktail.....	62
Mexicola.....	63
Sourteq.....	92
Tequila Collins.....	97
Tequila Sour.....	97
Tequila Straight.....	97
Tequini Cocktail.....	97, 117
Tequonic.....	9

TODDIES

These may be served hot or cold. Dissolve a lump or teaspoon of sugar in a little water. Add liquor, ice or hot water and stir with clove, nutmeg, cinnamon or lemon peel.

Brandy Toddy.....	17
Brandy Toddy (Hot).....	17
Gin Toddy.....	43
Gin Toddy (Hot).....	43
Hot Brick Toddy.....	48
Hot Buttered Rum.....	48
Pendennis Toddy.....	73
Rum Toddy.....	85
Rum Toddy (Hot).....	85
Whiskey Toddy.....	109
Whiskey Toddy (Hot).....	109

TRIPLE SEC DRINKS

Angel's Delight.....	3
----------------------	---

Between the Sheets.....	8
Blue Monday.....	10
Boston Side Car.....	12
Champagne Cup.....	22
Chelsea Side Car.....	23
Cider Cup.....	24
Claret Cup.....	25
Claridge Cocktail.....	25
Deauville Cocktail.....	30
Duke Cocktail.....	32
Fine and Dandy.....	37
Frankenjack Cocktail.....	38
Little Devil Cocktail.....	59
Loving Cup.....	60
Margarita Cocktail.....	62
Montmartre Cocktail.....	65
Opal Cocktail.....	69
Rhine Wine Cup.....	81
Sauterne Cup.....	87
Scotch Bishop Cocktail.....	87
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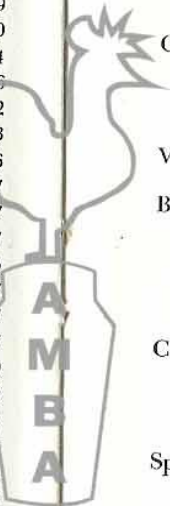
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Blue Blazer.....	10
Boston Sour.....	13
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Brighton Punch.....	18
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Imperial Fizz.....	49
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King Cole Cocktail.....	53
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VODKA DRINKS

Banana Punch.....	7
Black Magic.....	9
Black Russian.....	9
Bloody Bloody Mary.....	10
Bloody Mary Cocktail.....	10
Blue Monday Cocktail.....	10
Cape Codder.....	21
Clam & Tomato Cocktail.....	25
Flying Grasshopper.....	38
Headless Horseman.....	46
Huntsman.....	48
Kangaroo Cocktail.....	53
Kretchma Cocktail.....	55
Moscow Mule.....	66
Ninitchka Cocktail.....	68
Pink Pussy Cat.....	74
Polynesian Cocktail.....	76
Russian Bear Cocktail.....	85
Russian Cocktail.....	85
Screwdriver.....	88
Tovarich Cocktail.....	100
Twister.....	101
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Los Angeles Cocktail . . .	60	White Plush	109	Coffee Flip	26
Manhattan Cocktail . . .	62			Creole Lady Cocktail . . .	29
Manhattan (Dry)	62	WILD CHERRY BRANDY		Crimson Cocktail	29
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Milk Punch	64			East India No. 2	33
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Style)	65	Cherry Blossom	23	Gin Sangaree	41
Mountain Cocktail	66	Cherry Fizz	23	Glögg	43
Nashville Eggnog	115	Cherry Flip	23	Hot Buttered Wine	48
New York Cocktail	67	Cherry Sling	23	Hot Springs Cocktail . . .	48
New York Sour	67	Dubonnet Fizz	32	Jamaica Glow Cocktail . .	51
Old Fashioned Cocktail	68	Gilroy Cocktail	39	Japanese Fizz	51
Old Pal Cocktail	68	Kiss-in-the-Dark	55	Lemonade (Modern)	59
Opening Cocktail	69	Merry Widow No. 2	63	Loving Cup	60
Oriental Cocktail	71	Polynesian Cocktail	76	Mint Gin Cocktail	64
Palmer Cocktail	72	Rose Cocktail (French) . . .	82	Mulled Claret	66
Pendennis Toddy	73	Singapore Sling	91	Peach Sangaree	72
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Whiskey Rickey	108	Burgundy Bishop	20	Sherry Milk Punch	89
Whiskey Sangaree	108	Cardinal Punch	21	Sherry Sangaree	90
Whiskey Skin	108	Chicago Fizz	23	Sherry Twist Cocktail . . .	90
Whiskey Sling	108	Chocolate Cocktail	24	Sloppy Joe's No. 2	92
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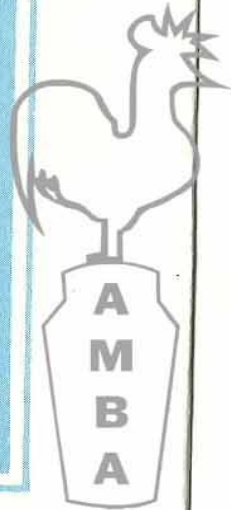
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Port Beer Goblet Pony Eggnog Claret Pilsner Beer Stein



Delmonico Sherry Whiskey Sour Whiskey Highball Old Fashioned Punch Bowl & Cups Hot Teddy Flip



Saucer Champagne Cocktail Cordial Fizz Stem Rhine Wine Brandy Inhaler Tom Collins Hollow Stem Champagne

