

1700 COCKTAILS
FOR
THE MAN BEHIND THE BAR

BY R. DE FLEURY

COMPLIMENTS OF



COURTESY OF



PLYMOUTH GIN

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THE MAN BEHIND THE BAR



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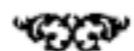


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R. de FLEURY



WILLIAM HEINEMANN LTD
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COCKTAIL

THE ORIGIN OF THE NAME

THERE are three sources quoted for the origin of this fantastic name of a fascinating drink, which according to the first was used in America a century and a quarter ago, and it would seem to have a strong claim to be considered authentic. The second and third have also many points in their favour, unlike the one that was suggested to me the other day, by a man who quite seriously asked me if the original cocktail was brewed from the feathers taken from a cock.

It is said that "Mine Host" of a little inn tucked far away in the country had a wonderful prize-fighting cock, of which he was exceptionally proud; he also had a daughter who was very beautiful and was the pride and joy of his heart. One day the bird disappeared and could not be found. After searching the country in vain for it, he announced that whoever brought the Cock back alive, should marry his daughter.

Eventually one summer morning a young Cavalry officer rode into the village, right up to the inn, and handed the Cock over to its owner. "Mine Host" delighted at the return of his bird, at once produced drinks that all might toast the tail of the Cock, which was in such perfect condition that it had not lost even



one feather. His daughter either by accident, or through the excitement caused by seeing her future husband for the first time, mixed Whisky, Vermouth, Bitters and Ice together. The concoction met with instant favour and was immediately christened "COCKTAIL."

That is the first suggestion, the second is that during the middle of the last century, in the turbulent capital of Mexico, there had been considerable friction between King Axolotl VIII and the American Army of the Southern States. Several battles took place till an armistice was called, when the General of the American Army and the opposing King agreed to meet and discuss terms.

The King's Pavilion was the place chosen for the conference, and the General was accommodated with a seat next to the King himself, so that the question of precedence did not arise.

Before negotiations were started, the King asked the General, as one man to another, if he would join him in a drink, and being an officer and a gentleman, it goes without saying that the answer was in the affirmative.

The King immediately gave an order, and in a few moments a lady of wondrous beauty entered, carrying a gold cup encrusted with priceless gems, and containing a potion of her own brewing specially invented for the occasion—but there was only ONE CUP. The assembly of officers and courtiers were struck dumb, for one thought was in every mind, either the King or the General would have to



FOR THE MAN BEHIND THE BAR S

drink first, and it was inevitable that the other would feel himself insulted.

The lovely cup-bearer seemed to sense the tense atmosphere and to realise the difficulty of the position, as with an adorable smile she bowed her beautiful head to the King and his guest—and quaffed the drink herself!!!!!!! The situation was saved, international complications were averted, and the conference came to a satisfactory conclusion.

Before leaving the General asked the name of the lady who had been so wonderfully tactful. The King, full of pride, replied, "That is my daughter Coctel" though as a matter of fact he had never seen her before. "Right," replied the General, "her name shall be for ever honoured by my army." Coctel of course became COCKTAIL in course of time.

The third and final one is that in a famous old tavern not far from the Philipse Manor House on the Hudson, there lived Master van Eyck with his daughter, his cellar and old Lightning his champion fighting cock, and which of these three he loved best only he could say, though his daughter's talent for concocting delicious beverages certainly tipped the scales in her favour. What she mixed in the famous brew was a dead secret. Now Mistress Peggy had many lovers for not only was she a comely lass, but the fame of her drinks spread far and wide, had brought many anxious to discover the art of mixing in the right proportions wine, whisky, bitters etc. tuned up with ice. The favoured swain was a sailor bold who upon



being appointed to the command of a ship put his fortune to the test, and was made a happy man. To celebrate the occasion Peggy mixed the famous drink in the presence of the equally famous cock, who gave his clarion call in honour of the event and as he strutted proudly about the room, dropped one of his magnificent tail feathers. With this Peggy with a flourish stirred the contents of the glass, laughingly saying "Drink this COCKTAIL to our future happiness."

My own version of how the name originated is not so fanciful, but I think more practical. During the Klondyke Gold Rush, it was impossible to take up to the camps anything but spirits, owing to the difficulty of transport, and even those only at very long periods apart. When the stocks were beginning to run short, before the new supplies arrived, they mixed the various spirits that they had left, and of course in those days not having the knowledge that we have now, they did not use the correct proportions, the result being "A thick head in the morning after". Even then, as now, they believed in the maxim of taking "a hair from the tail of the dog that bit you", so that in the early morning at cock-crow, the first thing they did was to have a drink of the same kind that they had had the night before, and this soon became known as "Cock Crow". In due course this became Cocktail as being more simple to say.



PREFACE

SO many requests have reached me for information about the mixing of Cocktails from Cocktail Shakers all over the world who have paid me the compliment of believing that my experience may be of value to them, that I have decided to place my knowledge and collection of formulæ before them in a single volume, which I have tried to make as simple and comprehensive as possible. I have included all the known formulæ, and in addition I have given a considerable number of my own original concoctions.

In fact, I have tried to make the book of practical use to the "Man behind the Bar."

A great deal of confusion is caused owing to the fact that many people give the same Cocktail different names, or a cocktail of one name is prepared by various authorities from different formulæ. In this book I have endeavoured to collect all names and formulæ and compile them in as compact and easy a way as possible.

Many people come into a bar and ask for a "Sweet Cocktail" or a dry one as the case may be, without mentioning a name, and for the young bartender it is a difficult matter to remember right off one which will be most palatable to his customer. For this reason I have divided the book into various sections



which I trust will be of assistance. Under these headings will be found "Sweet and Medium Sweet", "Dry" "Long" "Pick Me Ups" and "Non-Alcoholic". The Pick Me Ups will be found useful when a customer comes in first thing in the morning, feeling like "nothing on earth" and the bartender can make a choice from this collection which cannot fail to revive his customer.

I have not included any fancy drinks, such as "Slings" etc. in these pages, as to do that would make this book far too large. If however, this is required I will publish a supplementary volume on the subject at a later date.

As so many new Cocktails are being invented from day to day, I have left some blank pages at the end of each section where these new receipts may be inserted.

In all the formulæ a shaker and plenty of ices should be used, and an ordinary Cocktail Glass, unless otherwise stated.

With regard to my advertisers, I have only included firms whose products I have tried personally and found to be the best for their purpose.



A FEW WORDS OF ADVICE TO THE MAN BEHIND THE BAR

ONE of the most important things to remember is to always keep a neat appearance, and to be most scrupulously clean, both in dress and in the bar itself.

Personally I always advise the use of a white coat with a black bow tie, and either white trousers or a white apron, and in any case these must always be spotless, even if it means changing them twice a day, as this imparts a good standing and style to the bar.

Always be friendly and cheerful with your customers, but not too familiar, as this will only lead to loss of prestige and contempt, and if this happens you are finished behind a bar. Never, under any circumstances make favourites of special customers, as this will lead to loss of other customers who will naturally resent the difference made.

Be sure that your glasses, etc., are all well polished before you open in the morning, as this creates a good impression upon the early customer.

See that your stock is kept up, and that your measures, shakers, mixing glasses, etc., are near to hand, as there is nothing more annoying than to have to keep your customer waiting for his drink whilst you are trying to find them.

Be sure to have a good stock of ice to hand,



as a cocktail without ice is no cocktail, but merely a mixture of drinks.

Use a shaker or mixing glass slightly larger than is actually required, and be sure that the drink is served immediately after mixing, and as cold as possible.

When you shake be sure to shake it well, till a frost has been formed on the outside of the shaker.

Immediately after serving your customer wipe down your counter and wash your mixers etc. so as to be ready for the next one. If you omit to do this you will find yourself in a terrible muddle before you know where you are, and you will only be able to get out of it with great difficulty.

Never shake dice or play games with your customers, and leave the bar IMMEDIATELY upon coming off duty and handing over to your successor.

Never be drawn into any political or other arguments, as this will not only be the means of losing custom, but quite likely your job as well.

Never allow any unauthorised person behind the bar under any circumstances whatever.



FOR THE MAN BEHIND THE BAR 9

SWEET AND MEDIUM SWEET COCKTAILS

No. 1

- 'A.A.''
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Seagram's Bourbon Whisky
 $\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Van de Hum.
 1 Dash Orange Bitters
 1 Dash Absinthe

No. 2

- 'A.B.C.'
 $\frac{1}{2}$ Seagram's Bourbon Whisky
 $\frac{1}{2}$ Drambuie
 $\frac{1}{2}$ Van de Hum
 1 Dash Absinthe

No. 3

- ABBEY
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ Kina Lillet
 $\frac{1}{2}$ Orange Juice
 1 Dash Angostura Bitters

No. 4

- ABSINTHE No. 2
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Water
 1 Dash Angostura Bitters
 $\frac{1}{2}$ Barspoon Sugar

No. 5

- ABSINTHE SPECIAL
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ Syrup of Anisette
 1 Dash Orange Bitters
 1 Dash Angostura Bitters

No. 6

- ADAM
 $\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Grenadine

No. 7

- ADAM & EVE
 $\frac{1}{2}$ Orange Curacao
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Coates'Plymouth Gin
 Serve with a piece of Orange Peel.

No. 8

- ADONIS
 1 Dash Orange Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Odd Bottle Sherry

No. 9

- AFFINITY
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Vat 69 Whisky
 2 Dashes Angostura Bitters
 Serve with a squeeze of Lemon Peel.

No. 10

- AFRICA
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Van de Hum
 1 Dash Absinthe





<p>No. 11 AFTER DINNER</p> <p>$\frac{1}{2}$ Prunella Brandy $\frac{1}{2}$ Cherry Brandy 4 Dashes Lemon Juice Serve in a Sherry Glass.</p>	<p>No. 17 ALBERN</p> <p>2 Dashes Orange Bitters $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth</p>
<p>No. 12 AFTER DINNER SPECIAL</p> <p>$\frac{1}{2}$ Apricot Brandy $\frac{1}{2}$ Curacao</p>	<p>No. 18 ALBERTINE</p> <p>$\frac{1}{2}$ Kirsh $\frac{1}{2}$ Cointreau $\frac{1}{2}$ Chartreuse 3 Drops Maraschino</p>
<p>No. 13 AFTER SUPPER</p> <p>$\frac{1}{2}$ Apricot Brandy $\frac{1}{2}$ Curacao 4 Dashes Lemon Juice</p>	<p>No. 19 ALEXANDER No. 1</p> <p>$\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ Creme de Cacao $\frac{1}{2}$ Sweet Cream</p>
<p>No. 14 AIR IS BLUE</p> <p>$\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Van de Hum $\frac{1}{2}$ Drambuie 2 Dashes Absinthe 1 Dash Noyean 1 Dash Bitters</p>	<p>No. 20 ALEXANDER No. 2</p> <p>$\frac{1}{2}$ Creme de Cacao $\frac{1}{2}$ Brandy $\frac{1}{2}$ Fresh Cream</p>
<p>No. 15 ALASKA No. 1</p> <p>$\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ Yellow Chartreuse</p>	<p>No. 21 ALEXANDER No. 3</p> <p>$\frac{1}{2}$ Seagram's Rye Whisky $\frac{1}{2}$ Benedictine Serve with a twist of Orange Peel.</p>
<p>No. 16 ALASKA No. 2</p> <p>$\frac{1}{2}$ Yellow Chartreuse $\frac{1}{2}$ Tom Gin 1 Dash Orange Bitters</p>	<p>No. 22 ALEXANDER'S SISTER</p> <p>$\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ Creme de Menthe $\frac{1}{2}$ Fresh Cream</p>



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FOR THE MAN BEHIND THE BAR 13

No. 23
ALFONSO

Put a lump of sugar in a medium size glass and soak with 2 dashes of Secretstat Bitters. Put enough Dubonnet to half fill the glass and then fill up with Champagne. Squeeze a piece of lemon peel on top, add a piece of ice and stir slightly. Serve in the same glass.

No. 24
ALFONSO'S SPECIAL

1 Dash Angostura Bitters
4 Dashes Martini Vermouth
½ Coates' Plymouth Gin
½ French Vermouth
½ Grand Marnier

No. 25
LICE MINE

½ Martini Vermouth
½ Russian Kummel
2 Dashes Scotch Whisky

No. 26
ALLEN SPECIAL

½ Maraschino
½ Coates' Plymouth Gin
1 Dash Lemon Juice

No. 27
ALMOND (6 People)

Slightly warm 2 glasses of Coates' Plymouth Gin. Add a teaspoon of Sugar. Soak in this 6 peeled almonds and a crushed peach kernel and allow to cool. When quite cold add 2 teaspoons of Kirsh, 2 of Peach Brandy, 1 Glass French Vermouth and 2 Glasses of White Sweet Wine.

No. 28
AMERICAN BEAUTY

No. 1
1 Dash Creme de Menthe
½ Orange Juice
½ Grenadine
½ French Vermouth
½ Brandy
Serve in a medium size glass and top with a little Port.

No. 29
AMERICAN BEAUTY

No. 2
1 Teaspoon Creme de Menthe
½ Orange Juice
½ Grenadine
½ French Vermouth
½ Brandy



Put the Creme de Menthe in a tumbler and mix the other ingredients in another glass, then pour into the first one. Dash the top with Port and decorate with fruits and a sprig of fresh mint. Serve with a straw.

No. 30
AMY JOHNSON

2 Dashes Grenadine
½ Gordon's Gin
½ Cointreau
½ Bacardi Rum

No. 31
ANA HELD

1 Glass Yellow Chartreuse
1 Teaspoon Brandy
1 Teaspoon Maraschino
1 Teaspoon Curacao
1 Teaspoon Boker's Bitters
Stir well and strain.

No. 32
ANDERSON

½ Martini Vermouth
½ Coates' Plymouth Gin
Stir well and serve with a piece of Orange Peel.

No. 33
ANDY

½ Brandy
½ Martini Vermouth
1 Dash Absinthe
1 Dash Angostura Bitters

Squeeze a piece of Lemon peel on top and serve with a cherry.

No. 34
ANGEL BLUSH

½ Maraschino
½ Creme Yvette
½ Benedictine
½ Whipped Cream
Pour carefully into a liqueur glass and be sure they do not mix.
DO NOT ICE.

No. 35
ANGEL DREAM

½ Maraschino
½ Creme Yvette
½ Whipped Cream
Pour carefully into a liqueur glass and be sure they do not mix.
DO NOT ICE.

No. 36
ANGEL FACE

½ Coates' Plymouth Gin
½ Apricot Brandy
½ Calvados



FOR THE MAN BEHIND THE BAR 15

No. 37

ANGEL'S KISS No. 1

$\frac{1}{2}$ Creme de Cacao
 $\frac{1}{2}$ Prunella Brandy
 $\frac{1}{2}$ Creme de Violette
 $\frac{1}{2}$ Fresh Cream
 Pour carefully into a liqueur glass and be sure they do not mix.
 DO NOT ICE.

No. 38

ANGEL'S KISS No. 2

$\frac{2}{3}$ Creme de Cacao
 $\frac{1}{3}$ Fresh Cream
 Pour carefully into a liqueur glass and be sure they do not mix.
 DO NOT ICE.

No. 39

ANGEL'S KISS No. 3

$\frac{2}{3}$ Benedictine
 $\frac{1}{3}$ Whipped Cream
 Use a liqueur glass and float the cream on top.
 DO NOT ICE.

No. 40

ANGEL'S TIP No. 1

$\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Whipped Cream
 Use a liqueur glass and float the cream on top.
 DO NOT ICE.

No. 41

ANGEL'S TIP No. 2

$\frac{2}{3}$ Creme de Cacao
 $\frac{1}{3}$ Fresh Cream
 Use a liqueur glass and float the cream on top.
 DO NOT ICE.

No. 42

ANGEL'S WING

$\frac{1}{2}$ Creme de Cacao
 $\frac{1}{2}$ Prunella Brandy
 Use a liqueur glass and pour in carefully so as not to mix. Top with sweet cream. DO NOT ICE.

No. 43

ANGEL'S WINGS

$\frac{1}{2}$ Raspberry Syrup
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Creme de Violette
 Use a liqueur glass and pour in carefully so as not to mix. DO NOT ICE.

No. 44

ANGLERS No. 1

2 Dashes Angostura Bitters
 2 Dashes Orange Bitters
 $\frac{1}{2}$ Hercules
 $\frac{1}{2}$ Coates' Plymouth Gin





	No. 45	No. 50
ANTE		APPLE BRANDY
1 Dash Angostura Bitters		2 Dashes Angostura Bitters
2 Dashes Orange Btrs.		1 Glass Apple Brandy
½ Hercules		
½ Cointreau		
½ Calvados		
	No. 46	No. 51
ANTILLES		APPLEJACK No. 1
½ French Vermouth		1 Dash Angostura Bitters
½ Martini Vermouth		½ Martini Vermouth
½ Brandy		½ Calvados
1 Dash Orange Flower Water		
	No. 47	No. 52 ..
APPARENT		APPLEJACK No. 2
½ Coates'Plymouth Gin		½ Calvados
½ Dubonnet		½ Grenadine
1 Dash Absinthe		½ Lemon Juice
	No. 48	No. 53
APPETISER		APPLEJACK No. 3
½ Coates'Plymouth Gin		2 Dashes Angostura Bitters
½ Dubonnet		2 Dashes Syrup or Curacao
Juice of ½ an Orange.		½ Calvados Squeeze a piece of lemon peel on top and serve with an olive or cherry.
	No. 49	No. 54
APPLE		APPLEJACK RABBIT
½ Bonner's Sweet Cyder		½ Applejack
½ Coates'Plymouth Gin		½ Maple Syrup
½ Brandy		Juice of an orange.
½ Calvados		Juice of a lemon.



FOR THE MAN BEHIND THE BAR 17

No. 55

APPLEJACK SPECIAL

- $\frac{3}{4}$ Applejack
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Lemon Juice

No. 56

APPLE PIE

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Martini Vermouth
- 4 Dashes Apricot Brandy
- 2 Dashes Grenadine
- 4 Dashes Lemon Juice

No. 57

APRES DINER

- $\frac{1}{2}$ Pollen's Triple Sec
- $\frac{1}{2}$ White Creme de Menthe
- $\frac{1}{2}$ Rouyer's 3 Star Brandy

Serve in a glass that has been washed with Absinthe.

No. 58

APRICOT No. 1

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Apricot Brandy
- 1 Dash Dry Gin

No. 59

APRICOT No. 2

- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Teaspoon Apricot Brandy

No. 60

APRICOT No. 3 (6 People)

Dilute a teaspoonful of Apricot Jam in a glass of Apricotine. Add a teaspoon of Peach Bitters, slightly less than two glasses of Coates' Plymouth Gin, and $2\frac{1}{2}$ glasses of French Vermouth. Put in Shaker and place on ice to cool. When quite cold put in some ice and shake well and serve.

No. 61

APRICOTCAPE

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Apricot Brandy

No. 62

ARDSLEY

- $\frac{1}{2}$ Calisaya
- $\frac{1}{2}$ Sloe Gin

No. 63

ARMOUR

- 1 Dash Orange Bitters
 - $\frac{1}{2}$ Martini Vermouth
 - $\frac{1}{2}$ Sherry
- Stir well and strain.

No. 64

ARTILLERY

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin





No. 65

ATLANTIC FLYER

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Red Port
- $\frac{1}{2}$ Martini Vermouth
- Serve in a medium size glass and grate a little chocolate on top.

No. 69

B.B.C.

- $\frac{3}{4}$ Brandy
- $\frac{1}{2}$ Benedictine
- $\frac{3}{4}$ Creme de Cacao
- 1 Dash Lemon Juice
- Serve with a piece of twisted orange peel on top and a cherry.

No. 66

AUTUMN GLORY

- $\frac{1}{2}$ Gordon's Gin
- $\frac{1}{2}$ Orange Curacao
- $\frac{1}{2}$ Cointreau
- 2 Dashes Gomme
- 2 Dashes Orange Bitters
- Shake well and strain then add 3 dashes Parfait Amour. 2 dashes Green Chartreuse.

No. 70

BABBIE'S SPECIAL

- 1 Dash Coates' Plymouth Gin
- $\frac{1}{2}$ Sweet Cream
- $\frac{3}{4}$ Apricot Brandy

No. 71

BACARDI No. 1

- $\frac{1}{2}$ Lemon or Lime Juice
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Bacardi Rum

No. 72

BACARDI No. 2

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Lime Juice
- 2 Dashes Grenadine

No. 67

AVIATION No. 1

- $\frac{1}{2}$ Lemon Juice
- $\frac{3}{4}$ Coates' Plymouth Gin
- 2 Dashes Maraschino

No. 68

AVIATION No. 2

- $\frac{3}{4}$ Apple-jack
- $\frac{1}{2}$ Lime Juice
- 1 Dash Absinthe
- Barspoon of Grenadine.

No. 73

BACARDI BERRY

- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Pineapple Juice
- 1 Dash Grenadine
- $\frac{3}{4}$ Bacardi Rum





FOR THE MAN BEHIND THE BAR 19

No. 74

BACARDI BISHOP

Juice of $\frac{1}{2}$ Lime
 $\frac{1}{2}$ Barspoon Sugar
 $\frac{2}{3}$ Bacardi Rum
 $\frac{1}{3}$ Claret

No. 79

BACARDI CUBAN

MANHATTAN
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Martini Vermouth
 2 Dashes Angostura
 Bitters

No. 75

BACARDI BLOSSOM

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Bacardi Rum
 1 Dash Maraschino

No. 80

BACARDI DOROTHY
GISH

$\frac{1}{2}$ Orange and Pine-
 apple Juice
 $\frac{1}{2}$ Bacardi Rum
 1 Dash Apricot Brandy

No. 76

BACARDI BRONX

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth

No. 81

BACARDI
DUBONNET

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Lime Juice
 1 Teaspoon Grenadine

No. 77

BACARDI CLOVER
CLUB

2 Dashes Grenadine
 Juice of a Lime
 1 Dash Orange Juice
 White of an Egg
 1 Glass Bacardi Rum
 Serve in a medium size
 Wine Glass.

No. 82

BACARDI ELIXIR

Juice of $\frac{1}{2}$ Lime
 $\frac{1}{2}$ Barspoon Sugar
 $\frac{2}{3}$ Bacardi Elixir
 $\frac{1}{3}$ Bacardi Rum

No. 78

BACARDI CORONA-
TION

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Dubonnet

No. 83

BACARDI FOUR
DOLLAR

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth





No. 84

BACARDI GRAPE-
FRUIT BLOSSOM

$\frac{1}{2}$ Grape Fruit Juice
 $\frac{2}{3}$ Bacardi Rum
 3 Dashes Maraschino

No. 89

BACARDI MARY
PICKFORD

$\frac{1}{2}$ Pineapple Juice
 $\frac{2}{3}$ Bacardi Rum
 1 Dash Grenadine

No. 85

BACARDI GRENA-
DINE

$\frac{2}{3}$ Bacardi Rum
 $\frac{1}{2}$ Grenadine
 Juice of $\frac{1}{2}$ Lime

No. 90

BACARDI NIGHTCAP

$\frac{1}{2}$ Orange Curacao
 $\frac{2}{3}$ Bacardi Rum
 Yolk of an Egg. Serve
 in a medium size Wine
 glass.

No. 86

BACARDI HIGH-
STEPPER

$\frac{1}{2}$ Orange Juice
 $\frac{2}{3}$ Bacardi Rum
 1 Dash Apricot Brandy

No. 91

BACARDI OLD
FASHION

1 Dash Angostura
 Bitters
 2 Dashes Orange Btrs.
 1 Lump of sugar dis-
 solved in two spoon-
 fuls of water.
 1 Glass Bacardi Rum
 Serve in an old-
 fashioned glass and
 dress with fruit and
 mint.

No. 87

BACARDI ISLE OF
PINES

$\frac{1}{2}$ Teaspoon Sugar
 $\frac{1}{2}$ Grape Fruit Juice
 $\frac{2}{3}$ Bacardi Rum

No. 92

BACARDI OPERA

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Dubonnet
 1 Dash Lemon Juice

No. 88

BACARDI LIBERAL

$\frac{2}{3}$ Bacardi Rum
 $\frac{1}{2}$ Martini Vermouth
 1 Dash Amer Picon

No. 93

BACARDI PARADISE

$\frac{2}{3}$ Bacardi Rum
 $\frac{1}{2}$ Apricot Brandy



FOR THE MAN BEHIND THE BAR 21

No. 94

BACARDI PLUS

- 1 Glass Bacardi Rum
- 2 Dashes Creme de Cacao
- 1 Dash Anisette

No. 95

BACARDI PRESIDENTE

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Vermouth Chambery
- 1 Dash Grenadine
- Stir well and strain.
- Serve with a twist of Orange Peel.

No. 96

BACARDI PRINCE

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash White Creme de Menthe

No. 97

BACARDI ROSE

- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Bacardi Rum
- 1 Dash Grenadine

No. 98

BACARDI RUM

- $\frac{1}{2}$ Teaspoon Sugar
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Curacao
- Serve with a piece of pineapple and a cherry.

No. 99

BACARDI RUM

(AMERICAN STYLE)

- 1 Teaspoon Rock Candy Syrup
- $\frac{1}{2}$ Teaspoon Angostura Bitters
- $\frac{1}{2}$ Teaspoon Peychaud Bitters
- 1 Dash Curacao
- $\frac{1}{2}$ Glass Bacardi Rum
- Squeeze a piece of orange peel into it and pour over ice and strain.

No. 100

BACARDI RUM

(SWEET)

- 1 Teaspoon Sugar
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Lemon Juice

No. 101

BACARDI SIDE

CAR

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Cointreau

No. 102

BACARDI SMILE

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Martini Vermouth
- 2 Dashes Syrup
- 2 Dashes Lime Juice





No. 103

BACARDI SPECIAL

No. 1

1 Teaspoon Grenadine
 ½ Burrough's Beefeater
 Gin
 ½ Bacardi Rum
 Juice of ½ Lime

No. 104

BACARDI SPECIAL

No. 2

½ Bacardi Rum
 ½ French Vermouth
 1 Teaspoon Grenadine
 Juice of ½ Grapefruit

No. 105

BACARDI VER-
MOUTH (SWEET)

½ Bacardi Rum
 ½ Martini Vermouth
 Stir well and strain.

No. 106

BACARDI YACHT
CLUB

½ Bacardi Rum
 ½ Martini Vermouth
 1 Dash Apricot Brandy

No. 107

BACHELOR'S DREAM

½ Curacao
 ½ Maraschino
 ½ Creme de Violet
 ½ Whipped Cream
 Use a liqueur glass and
 be sure they do not mix.
 DO NOT ICE.

No. 108

BALM (5 People)

½ Glass Orange Juice
 1 Dash Orange Bitters
 2 Dashes Pimento Dram
 Liqueur
 ½ Glass Cointreau
 3 Glasses Sherry
 Serve with an Olive.

No. 109

BALTIMORE

1 Dash Angostura
 Bitters
 Juice of ½ Lemon
 ½ Coates' Plymouth Gin
 3 Teaspoons Whisky
 ½ Teaspoon Cherry
 Brandy
 Serve with a cherry.

No. 110

BAMBOO No. 6

½ Martini Vermouth
 ½ Odd Bottle Sherry
 2 Dashes Pollen's
 Orange Curacao
 Stir well and strain.

No. 111

BARACCAS

½ Martini Vermouth
 ½ Fernet Branca

No. 112

BARBARA

½ Fresh Cream
 ½ Creme de Cacao
 ½ Vodka





FOR THE MAN BEHIND THE BAR 23

No. 113
BARBARY COAST

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Creme de Cacao.
Serve in a Highball Glass.

No. 114
BARRY

2 Dashes Angostura Bitters
4 Dashes Creme de Menthe
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth

No. 115
BARTON SPECIAL

$\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 116
BASS WYATT
(5 People)

Beat up 4 Eggs and add 4 Glasses Coates' Plymouth Gin
 $\frac{3}{4}$ Glass Cherry Brandy
 $\frac{1}{2}$ Glass Lemon Juice
4 Dashes Orange Bitters
 $\frac{1}{2}$ Tablespoon Sugar
1 Tablespoon Vanilla flavour
Use a medium size glass and frost with caster sugar. Grate Nutmeg on top

No. 117
BAYANA

$\frac{2}{3}$ Brandy
 $\frac{1}{3}$ Sweet Lemon Juice
1 Dash Orange Bitters
1 Dash Absinthe

No. 118
BE GOOD

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Calvados
1 Dash Orange Bitters

No. 119
BEALS

$\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth

No. 120
BEAUTY

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
White of an Egg
1 Dash Absinthe
1 Barspoon Syrup

No. 121
BEAUTY SPOT

1 Teasp'n Orange Juice
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
Put a dash of Grenadine in the bottom of the glass before serving.
Pour the above mixture in carefully not to mix.





No. 122

BELMONT
 $\frac{1}{2}$ Grenadine
 $\frac{2}{3}$ Coates' Plymouth Gin
 1 Teaspoon Fresh Cream

No. 123

BENGAL

$\frac{1}{2}$ Teaspoon Maraschino
 1 Teaspoon Pineapple
 Syrup
 $\frac{1}{2}$ Teaspoon Curacao
 6 Drops Angostura
 Bitters
 $\frac{1}{2}$ Glass Old Brandy
 Mix well and serve with
 a piece of Lemon Peel

No. 124

BENTLEY
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Dubonnet

No. 125

BERMUDIANA ROSE
 $\frac{2}{3}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Lemon Juice

No. 126

BERRY
 $\frac{2}{3}$ Bacardi Rum
 $\frac{1}{2}$ Pineapple and Orange
 Juice
 1 Dash Grenadine

No. 127

BERRY WALL

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{4}{4}$ Dashes Curacao
 Squeeze a piece of
 Lemon Peel on top
 before serving.

No. 128

**BETWEEN THE
 SHEETS**

1 Dash Lemon Juice
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Bacardi Rum

No. 129

BICH'S SPECIAL

1 Dash Angostura
 Bitters
 $\frac{1}{2}$ Kina Lillet
 $\frac{2}{3}$ Coates' Plymouth Gin
 Serve with a squeeze of
 Orange Peel.

No. 130

BIFFY
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 131

BIG BOY
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Syrup de Citron





FOR THE MAN BEHIND THE BAR 25

No. 132

BIJOU

$\frac{1}{2}$ Coates' Plymouth Gin
1 Dash Orange Bitters
 $\frac{1}{2}$ Green Chartreuse
 $\frac{1}{2}$ Martini Vermouth
Serve in a Bar Glass
with a Cherry or Olive
and squeeze of Lemon
Peel on top.

No. 137

BITTER SWEET No. 1

Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Teaspoon Benedictine
 $\frac{1}{2}$ Teaspoon Cherry
Brandy

No. 133

BIRD

$\frac{1}{2}$ Brown Curacao
 $\frac{1}{2}$ Brandy

No. 138

BITTER SWEET No. 2

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Pollen's Half & Half
 $\frac{1}{2}$ Calvados

No. 134

BISHOP

1 Barspoon Syrup
1 Barspoon Claret
1 Dash Lemon Juice
1 Glass Jamaica Rum

No. 139

BLACK CAT

$\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Sweet Orange and
Lemon Juice
 $\frac{1}{2}$ Caperatif.
1 Dash Absinthe

No. 135

BISHOP POTTER

2 Dashes Orange Bitters
2 Dashes Calisaya
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 140

BLACK FRIARS

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
2 Teaspoons Benedictine
2 Teaspoons Orange
Curacao
1 Teaspoon Brandy
1 Dash Angostura
Bitters
Serve with a Cherry.

No. 136

BITER

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Lemon Juice (sweet)
 $\frac{1}{2}$ Green Chartreuse
1 Dash Absinthe





No. 141

BLACK HAWK

- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Sloe Gin
- Stir well and serve with a Cherry.

No. 142

BLACK MAMMY

- Juice of $\frac{1}{2}$ Grape Fruit
- Juice of $\frac{1}{2}$ Lemon
- $\frac{1}{2}$ Santa Cruz Rum
- $\frac{1}{2}$ Brandy
- 1 Dash Cloves
- 1 Dash Syrup
- Serve with a thin strip of Orange and Lemon Peels.

No. 143

BLACKSTONE No. 1

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- Serve with a piece of Orange Peel.

No. 144

BLACKSTONE No. 2

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Old Tom Gin
- Squeeze a piece of Lemon Peel on top.

No. 145

BLACKTHORN NO. 2

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Sloe Gin

No. 146

BLACKTHORN No. 3

- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- Squeeze a piece of Lemon Peel on top.

No. 147

BLACKTHORN No. 4

- 1 Teaspoon Syrup
- $\frac{1}{2}$ Teaspoon Lemon Juice
- 2 Dashes Orange Bitters
- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Martini Vermouth

No. 148

BLANCHE

- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Anisette
- $\frac{1}{2}$ White Curacao

No. 149

BLOCK AND FALL

- $\frac{1}{2}$ Anis del Oso
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Cointreau

No. 150

BLOOD AND SAND

- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Vat 69 Whisky
- $\frac{1}{2}$ Cherry Brandy
- $\frac{1}{2}$ Martini Vermouth



FOR THE MAN BEHIND THE BAR 27

<p>No. 151 BLOODHOUND $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Coates' Plymouth Gin $2-3$ Crushed Strawberries </p> <p>No. 152 BLOSSOM $\frac{1}{2}$ Bacardi Rum $\frac{1}{2}$ Orange Juice $\frac{1}{2}$ Dash Grenadine </p> <p>No. 153 BLUE BIRD 4 Dashes Angostura Bitters 5 Dashes Pollen's Orange Curacao $\frac{1}{2}$ Coates' Plymouth Gin </p> <p>No. 154 BLUE DEVIL $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Lime Juice $\frac{1}{2}$ Maraschino Dash Blue Vegetable Extract </p> <p>No. 155 BLUE MONDAY $\frac{1}{2}$ Cointreau $\frac{1}{2}$ Vodka Dash Blue Vegetable Extract </p>	<p>No. 156 BLUE RIBBON $\frac{3}{4}$ Coates' Plymouth Gin $\frac{1}{2}$ White Mint $\frac{1}{2}$ Cointreau Dash Blue Vegetable Extract </p> <p>No. 157 BLUE TRAIN No. 1 $\frac{1}{2}$ Lemon Juice $\frac{1}{2}$ Cointreau $\frac{1}{2}$ Coates' Plymouth Gin Dash Blue Vegetable Extract </p> <p>No. 158 BLUE TRAIN No. 2 $\frac{1}{2}$ Brandy $\frac{1}{2}$ Pineapple Syrup Shake well and then add $\frac{1}{2}$ Champagne, and give one more shake and serve quickly. </p> <p>No. 159 BLUES $\frac{1}{2}$ Whisky $\frac{1}{2}$ Curacao $\frac{1}{2}$ Teaspoon Syrup of Prunes This Cocktail should be served specially cold. </p>
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No. 160

BOBBY BURNS No. 1

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Vat 69 Whisky
 3 Dashes Benedictine
 Squeeze a piece of Lemon Peel on top.

No. 165

BOMBAY No. 2

1 Dash Absinthe
 2 Dashes Pollen's Curacao
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Brandy

No. 161

BOBBY BURNS No. 2

1 Barspoon Orange Juice
 1 Barspoon Maraschino
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Vat 69 Whisky

No. 166

BONNY SCOT

$\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Drambuie
 $\frac{1}{2}$ Calvados..
 $\frac{1}{2}$ Passion Fruit Juice

No. 162

BOLES

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a piece of Orange Peel.

No. 167

BOOBY

$\frac{1}{3}$ Coates' Plymouth Gin
 $\frac{1}{3}$ Grenadine
 $\frac{1}{3}$ Lime Juice

No. 163

BOLO

Juice of $\frac{1}{2}$ Lime
 Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ Wineglass Bacardi Rum
 1 Teaspoonful of Sugar

No. 168

BOOKSELLERS

(SPECIAL) PRIDE
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Booth's Dry Gin
 Serve with a Green Cherry that has been macerated in Orange Curacao.

No. 164

BOMBAY No. 1

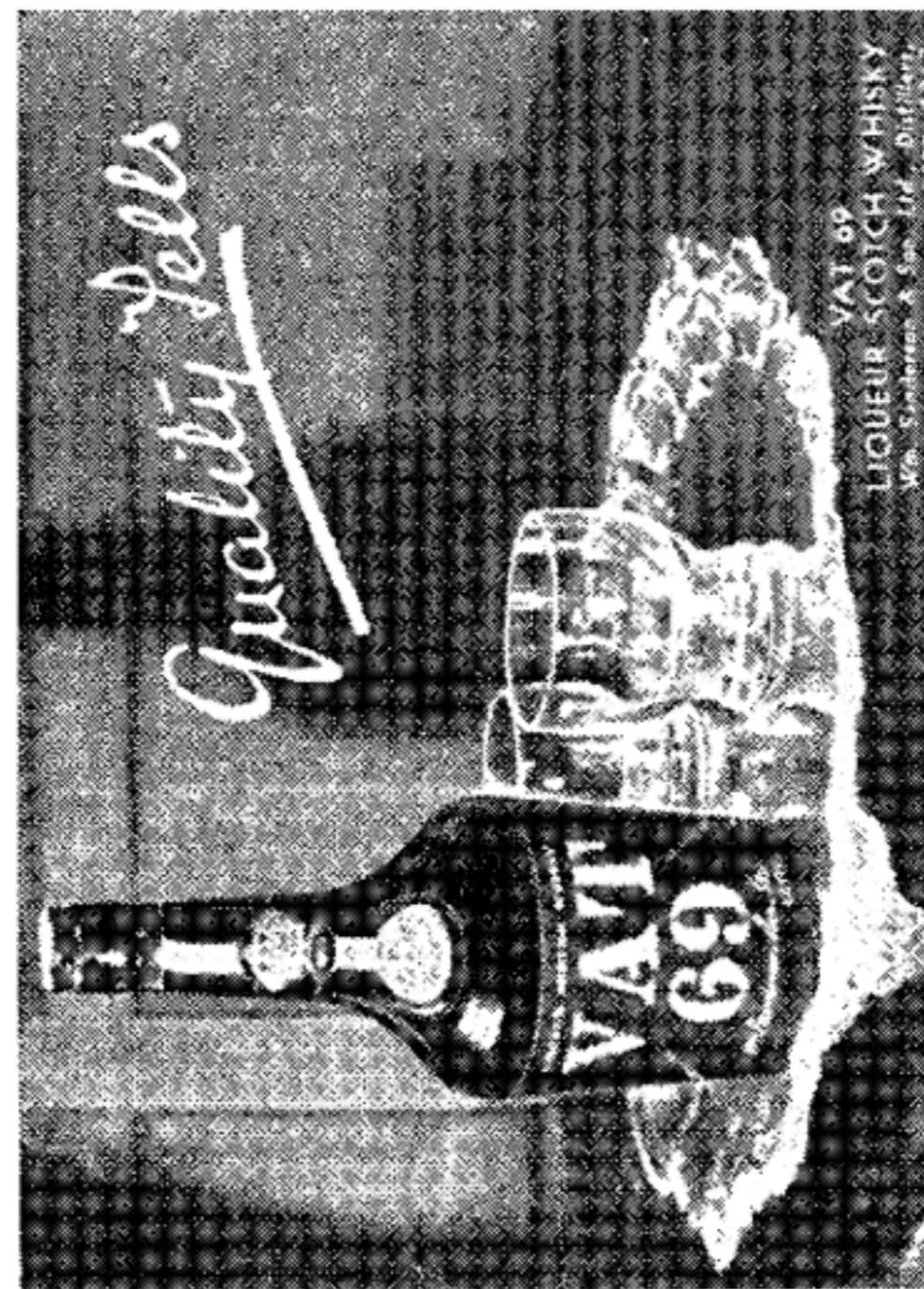
4 Dashes Lemon Juice
 $\frac{1}{2}$ Glass East Indian Punch



COURTESY OF



PLYMOUTH GIN



COURTESY OF



PLYMOUTH GIN

APPETISING
APPETISERS!

P.F.
**COCKTAIL PUFFS and
CAVIAR PUFFS ASSORTED**
ARE IDEAL WITH
All Kinds of Cocktails
THEY ARE MADE BY
PEEK FREAN

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EXTRA SEC and VINTAGE 1926
CHAMPAGNE

Rouyer, Guillet & Co.
COGNAC

59, Mark Lane, London, E.C.3.



FOR THE MAN BEHIND THE BAR 31

No. 169

BOOMERANG No. 1

- 1 Dash Lemon Juice
- 1 Dash Angostura Bitters
- ½ French Vermouth
- ½ Seagram's Rye Whisky
- ½ Swedish Punch

No. 170

BOOMERANG No. 2

- 2 Dashes Maraschino
- 1 Dash Angostura Bitters
- ½ Coates' Plymouth Gin
- ½ Martini Vermouth
- ½ French Vermouth

Stir well and serve with a Cherry and a squeeze of Lemon Peel.

No. 171

BOOSTER

- 4 Dashes Curacao
- White of an Egg
- 1 Glass Brandy

Serve in a medium size glass with a sprinkle of Nutmeg.

No. 172

BOSOM CARESSER No. 1

- Yolk of an Egg
- 1 Teaspoon Grenadine
- ½ Curacao
- ½ Brandy
- ½ Madere

No. 173

BOSOM CARESSER No. 2

- Yolk of an Egg
- 1 Teaspoon Grenadine
- ½ Curacao
- ½ Brandy

No. 174

BOURBEN

- ½ Lime Juice
- ½ Bourbon Whisky
- ½ Benedictine
- 1 Dash Angostura Bitters
- 1 Dash Orange Curacao

No. 175

BOWMAN BACARDI

- Crush with a Coffee-spoon of Sugar 3 sprigs of Fresh Mint.
- ½ Orange Juice
- ½ Bacardi Rum

No. 176

BRANDY No. 1

- 2 Dashes Angostura Bitters
- 2 Teaspoons Gomme Syrup
- 1 Glass Brandy

No. 177

BRANDY No. 2

- ½ Curacao
- ½ Brandy





No. 178

BRANDY OLD**FASHIONED**

Use a small wineglass and crush a lump of sugar in just enough water to cover it, then add a lump of ice
 2 Dashes Bitters
 1 Glass Brandy
 Piece of Lemon Peel
 Stir and serve in the same glass with a spoon.

No. 179

BRANDY SHAM-PAREILLE

$\frac{1}{2}$ Red Curacao
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Anisette
 $\frac{1}{2}$ Brandy

No. 180

BRANDY SPECIAL

4 Dashes Gomme
 3 Dashes Bitters
 2 Dashes Curacao
 1 Glass Brandy
 Stir well but do not shake. Serve with a squeeze of Lemon Peel.

No. 181

BRANDY VERMOUTH

1 Dash Angostura Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Brandy
 Stir well and strain.

No. 182

BRANT

1 Dash Angostura Bitters
 $\frac{1}{2}$ White Mint
 $\frac{1}{2}$ Brandy
 Serve with a piece of Lemon Peel.

No. 183

BREAKFAST

$\frac{1}{2}$ Grenadine
 $\frac{2}{3}$ Coates' Plymouth Gin
 White of an Egg
 Serve in a large Wine Glass.

No. 184

BRIDAL

1 Dash Orange Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{2}{3}$ Coates' Plymouth Gin
 1 Dash Dutch Maraschino
 Stir well and serve with a piece of Orange Peel.

No. 185

BRIDE

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Fresh Cream



FOR THE MAN BEHIND THE BAR 33

No. 186

BRIDESMAID

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Orange and Lemon
 Juice
 $\frac{1}{2}$ Whipped Creamtinted
 with Grenadine.
 $\frac{1}{2}$ Benedictine
 Use a Liqueur Glass and
 be sure they do not
 mix. DO NOT ICE.

No. 187

BRIGHTER LONDON

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Orange and Lemon
 Juice
 1 Dash Absinthe
 1 Dash Orange Bitters.

No. 188

BRIGHTON

1 Dash Orange Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Old Tom Gin
 Stir well and serve with
 a piece of Lemon Peel

No. 189

BROADWAY

MELODY

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Grand Marnier

No. 190

BROADWAY SMILE

$\frac{1}{2}$ Creme de Cassis
 $\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Cointreau
 Use a liqueur glass and
 be sure they do not mix.
 DO NOT ICE.

No. 191

BROKEN SPUR

Yolk of an Egg
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ White Port
 1 Teaspoon Anisette
 Marie Brisard

No. 192

BRONX No. 1

Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well.

No. 193

BRONX SILVER

Juice of $\frac{1}{2}$ Orange
 White of an Egg
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve in a large Wine
 Glass.





No. 194

BROWN RUMBA

$\frac{1}{2}$ Old Log Cabin
 $\frac{1}{2}$ Whipped Egg (Yolk
 and White)
 $\frac{1}{2}$ Deauville Orange
 Syrup
 $\frac{1}{2}$ Pineapple Juice
 Frost the rim of the
 glass and dash with
 soda before serving.

No. 195

BRUNELLE

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Tablespoon Sugar

No. 196

BRUT No. 2

3 Dashes Orange Bitters
 3 Dashes Acid Phos-
 phate
 $\frac{1}{2}$ Glass Martini Ver-
 mouth
 Stir well.

No. 197

BUDS SPECIAL

1 Dash Angostura
 Bitters
 $\frac{1}{2}$ Sweet Cream
 $\frac{1}{2}$ Cointreau
 Stir well.

No. 198

BUSTER

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ Peach Brandy
 $\frac{1}{2}$ Kina Lillet

No. 199

BUSTER BROWN

$\frac{1}{2}$ Teaspoon Lemon Juice
 1 Teaspoon Syrup
 2 Dashes Orange Bitters
 $\frac{1}{2}$ Glass Whisky
 Stir well.

No. 200

BYCULLA

$\frac{1}{2}$ Ginger
 $\frac{1}{2}$ Curacao
 $\frac{1}{2}$ Port
 $\frac{1}{2}$ Sherry

No. 201

BYRRH CASSIS

$\frac{1}{2}$ Byrrh
 $\frac{1}{2}$ Creme de Cassis
 Use a Medium size glass
 and fill with Soda

No. 202

C. A. W.

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Brandy
 Serve with a piece of
 Orange Peel.

No. 203

CAFE DE PARIS

White of an Egg
 3 Dashes Anisette
 $\frac{1}{2}$ Tablespoon Fresh
 Cream
 $\frac{1}{2}$ Glass Coates' Ply-
 mouth Gin
 Serve in a medium size
 glass.



FOR THE MAN BEHIND THE BAR 35

No. 204 CAFE KIRSCH No. 1	No. 209 CALVADOS No. 1
½ Kirhwasser	½ Calvados
½ Brandy	½ Orange Juice
½ Cold Black Coffee	½ Cointreau
White of an Egg	½ Orange Bitters
Serve in a medium size glass.	
No. 205 CAFE KIRSCH No. 2	No. 210 CALVADOS No. 2
White of an Egg	½ Calvados
½ Kirsch	½ Sweetened Lemon Juice
½ Cold Coffee	
½ Tablespoon Sugar	
Serve in a medium size glass.	
No. 206 CALISAYA No. 1	No. 211 CAMEO KIRBY
1 Glass Calisaya	½ Coates' Plymouth Gin
1 Dash Angostura Bitters	½ French Vermouth
Stir well.	2 Barspoons Raspberry Syrup
	5 Drops Lime Juice
No. 207 CALISAYA No. 2	No. 212 CAMERON'S KICK
2 Dashes Orange Bitters	½ Vat 69 Whisky
½ Sherry	½ Irish Whisky
½ Calisaya	½ Lemon Juice
Stir well.	½ Orgeat Syrup
No. 208 CALUMET	No. 213 CAMPDEN
3 Dashes Acid Phosphate	½ Coates' Plymouth Gin
1 Dash Angostura Bitters	½ Cointreau
½ Bourbon	½ Kina Lillet
½ Martini Vermouth	
Stir well.	
	No. 214 CANADIAN
	Juice of ½ Lemon
	½ Tablespoon Sugar
	3 Dashes Jamaica Rum
	1 Liqueur Glass Curacao





No. 215

CANADIAN WHISKY

- 2 Dashes Angostura Bitters
- 2 Tablespoons Gomme
- 1 Glass Seagram's Canadian Rye Whisky

No. 216

CANVASBACK

- $\frac{1}{2}$ Vat 69 Whisky
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{4}$ Lemon Juice
- 5 Dashes Curacao
- 5 Dashes Angostura Bitters

No. 217

CAPE OF GOOD HOPE

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Benedictine
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe

No. 218

CAPE NUT

- $\frac{1}{2}$ Creme de Noyeau
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Lemon Juice
- 1 Dash Absinthe
- 1 Dash Orange Bitters

No. 219

CARROL

- $\frac{2}{3}$ Brandy
- $\frac{1}{3}$ Martini Vermouth
- Stir well and serve with a pickled walnut or onion.

No. 220

CARRY ON

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Green Chartreuse
- $\frac{1}{2}$ Lemon Juice

No. 221

CARUSO

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Green Creme de Menthe
- $\frac{1}{2}$ French Vermouth

No. 222

CASINO No. 2

- Put a lump of sugar in a wineglass and soak it with Absinthe, add a lump of ice and fill up with Champagne, add a dash of Brandy and squeeze of Lemon Peel on top.

No. 223

CASTLE

- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Orange Juice



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No. 224

CASTLE DIP

$\frac{1}{2}$ Calvados
 $\frac{1}{2}$ White Creme de
 Menthe
 3 Dashes Absinthe

No. 229

CHAPARRA

$\frac{2}{3}$ Bacardi Rum
 $\frac{2}{3}$ Martini Vermouth
 $\frac{1}{2}$ Lemon Juice
 2 Dashes Syrup

No. 225

CATS' EYE

$\frac{1}{2}$ Fresh Lemonade
 $\frac{1}{2}$ Water
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 2 Dashes Kirsch
 $\frac{1}{2}$ French Vermouth
 Serve with an Olive.

No. 226

C. F. H.

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Burrough's Beefeater
 Gin

No. 227

CHAMOSSAIRE

$\frac{1}{2}$ Seagram's Canadian
 Rye Whisky
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Orange Juice

No. 228

CHAMPS ELYSEES

$\frac{1}{2}$ Good Brandy
 $\frac{1}{2}$ Chartreuse
 $\frac{1}{2}$ Sweet Lemon Juice
 1 Dash Angostura Btrs.

No. 230

CHANTICLER No. 1

Juice of $\frac{1}{2}$ Lemon
 1 Tablespoon Raspberry Syrup
 White of an Egg
 1 Glass Coates' Plymouth Gin
 Serve in a medium size glass.

No. 231

CHANTICLER No. 2

4 Dashes Grenadine
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 1 Teaspoon Orange
 Juice

No. 232

CHARLES

1 Dash Angostura
 Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Brandy
 Stir well.



No. 233
CHARLESTON

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Kirsch
 $\frac{1}{2}$ Curacao
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 Serve with a squeeze of Lemon Peel.

No. 234
CHAUNCEY

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Bourbon

No. 235
CHELSEA SPECIAL

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Curacao
 $\frac{1}{2}$ Dashes Angostura

No. 236
CHERRY BLOSSOM

$\frac{1}{2}$ Dry Curacao
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ Brandy

No. 237
CHERRY MIXTURE

1 Dash Angostura Bitters
 1 Dash Maraschino
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 Serve with a Cherry.

No. 238
CHERUB

$\frac{1}{2}$ Grant's Cherry Brandy
 $\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Orange Gin
 $\frac{1}{2}$ Sloe Gin
 1 Dash Absinthe
 1 Dash Orange Bitters
 Serve with a Cherry.

No. 239
CHINESE

1 Dash Angostura Btrs.
 3 Dashes Maraschino
 3 Dashes Curacao
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Jamaica Rum

No. 240
CHOCOLATE No. 1

1 Teaspoon Powdered Chocolate
 1 Egg
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Yellow Chartreuse
 Serve in a large glass.

No. 241
CHOCOLATE No. 2

1 Egg
 1 Dash Bitters
 1 Glass Port
 1 Teaspoon Sugar
 Stir well.





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No. 242

CHOCOLATE No. 3

Yolk of an Egg
 $\frac{1}{4}$ Yellow Chartreuse
 $\frac{1}{4}$ Port
 Teaspoon Crushed Chocolate
 Serve in a medium size glass.

No. 246

CHRISP

1 Dash Orange Bitters
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 Serve with a slice of Orange.

No. 243

CHOCOLATE No. 4

$\frac{1}{4}$ Maraschino
 $\frac{1}{4}$ Yellow Chartreuse
 $\frac{1}{4}$ Blackberry Brandy
 Yolk of an Egg

No. 247

CRISPER

$\frac{1}{2}$ Booth's Orange Gin
 $\frac{1}{2}$ Half and Half
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Orange Juice

No. 244

CHOLERA

$\frac{1}{2}$ Teaspoon Jamaica Ginger
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Port
 $\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ Blackberry Brandy
 Stir well and grate Nutmeg on top. DO NOT ICE.

No. 248

CHRYSANTHEMUM

3 Dashes Absinthe
 $\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ French Vermouth
 Serve with a squeeze of Orange Peel.

No. 245

CHORUS LADY

Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 Serve in a medium size glass with a slice of Orange and a Cherry.

No. 249

CINZANO

2 Dashes Angostura Bitters
 2 Dashes Orange Bitters
 1 Glass Cinzano Vermouth
 Serve with a squeeze of Orange Peel.





No. 250

CINZANO SPARKLING

Put in a wineglass a lump of sugar, two dashes Angostura Bitters, 1 Dash Pollen's Curacao, a Teaspoon of Brandy and a lump of Ice. Fill up with Cinzano Brut, stir slightly and serve with a squeeze of Lemon Peel.

No. 251

CLARE

$\frac{1}{2}$ Sloe Gin
 $\frac{1}{2}$ Martini Vermouth
 Stir well and dash with Brandy before serving.

No. 252

CLARIDGE

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Cointreau

No. 253

CLASSIC

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Curacao
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Brandy
 Serve in a frosted glass with a squeeze of Lemon Peel.

No. 254

CLAYTON'S SPECIAL

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Kola Tonic
 $\frac{1}{2}$ Syrup de Citron

No. 255

CLEMENCEAU

2 Dashes Orange Bitters
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a squeeze of Lemon Peel.

No. 256

CLIQUOT

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Seagram's Rye Whisky
 2 Dashes St. Croix Rum

No. 257

CLOVE

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Sloe Gin
 1 Barspoon Brandy

No. 258

CLOVER

3 Dashes Grenadine
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Dubonnet
 Serve with a Cherry.



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No. 259

CLOVER CLUB No. 1
 Juice of a Lime.
 ½ Grenadine
 ½ Coates' Plymouth Gin
 White of an Egg

No. 260

CLOVER CLUB No. 2
 Juice of a Lime.
 White of an Egg
 1 Teaspoon Raspberry
 Syrup
 ½ Coates' Plymouth Gin
 ½ French Vermouth

No. 261

CLOVER CLUB No. 3
 Juice of a Lime
 White of an Egg
 ½ Grenadine
 ½ Coates' Plymouth Gin
 ½ Caperatif
 ½ Martini Vermouth

No. 262

CLOVER LEAF

This is the same as a
 Clover Club, but has a
 Sprig of Fresh Mint
 added on top before
 serving.

No. 263

CLUB No. 1
 ½ Coates' Plymouth Gin
 ½ Martini Vermouth
 1 Dash Yellow Char-
 treuse.

No. 264

CLUB No. 2
 ½ Martini Vermouth
 ½ Coates' Plymouth Gin
 ½ Yellow Chartreuse
 1 Teaspoon Gomme
 2 Dashes Orange Bitters

No. 265

CLUB No. 3
 2 Dashes Angostura
 Bitters
 3 Dashes Grenadine
 1 Glass Seagram's Rye
 Whisky
 Stir well and serve with
 a Cherry and squeeze
 of Lemon Peel.

No. 266

CLUB No. 4
 ½ Liqueur Brandy
 ½ Maraschino
 ½ Pineapple Syrup
 1 Dash Orange Bitters
 Stir well and dress the
 glass with strawberries
 and a piece of twisted
 Lemon Peel. Dash with
 Champagne

No. 267

COALITION
 ½ Sherry
 ½ Seagram's Rye
 Whisky
 ½ Apricot Brandy
 ½ Coates' Plymouth Gin
 1 Dash Orange Bitters.





No. 268

COCK O' TH' NORTH

$\frac{1}{4}$ Dubonnet
 $\frac{1}{2}$ Heerings' Cherry
 Brandy
 $\frac{1}{2}$ Booth's Gin
 Juice of $\frac{1}{2}$ Lemon
 Serve with a Cherry
 and a squeeze of Lemon
 Peel.

No. 269

C. O. D.

2 Dashes Grenadine
 1 Glass Coates' Ply-
 mouth Gin
 1 Slice of Grape Fruit

No. 270

COFFEE No. 1

Yolk of a Fresh Egg
 1 Teaspoon Gomme
 $\frac{1}{2}$ Port
 $\frac{1}{2}$ Brandy
 1 Dash Curacao
 Serve in a wine glass
 with a little Nutmeg
 grated on top.

No. 271

COFFEE No. 2

$\frac{1}{2}$ Santa Cruzor Ba-
 cardi Rum
 $\frac{1}{2}$ Strong Black Moka
 Coffee
 Mix whilst the Coffee is
 hot and chill on ice.
 Shake with ice.

No. 272

COFFEE No. 3

1 Teaspoon Sugar
 1 Egg
 $\frac{1}{2}$ Port
 $\frac{1}{2}$ Brandy
 Serve in a wine glass
 with a little Nutmeg
 grated on top

No. 273

COLD DECK

$\frac{1}{2}$ Bardinet's White
 Creme de Menthe
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Martini Vermouth

No. 274

COLONIAL No. 1

$\frac{1}{2}$ Pollen's Triple Sec.
 $\frac{1}{2}$ Booth's Orange Gin
 $\frac{1}{2}$ "Pash" Passion Fruit
 Juice
 $\frac{1}{2}$ French Vermouth

No. 275

COLONIAL No. 2

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Grape Fruit Juice
 3 Dashes Maraschino

No. 276

COMMODORE

1 Teaspoon Syrup
 2 Dashes Orange Bitters
 Juice of $\frac{1}{2}$ Lime
 1 Glass Seagram's Cana-
 dian Rye Whisky





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No. 277

CONGRESS
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Creme de Rose
 $\frac{3}{4}$ Dashes Orange Flower Water
 White of an Egg
 Serve in a medium size glass.

No. 278

CONSOLIDATED
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth

No. 279

COOPERSTOWN No. 1
 Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Sprig of Mint

No. 280

COOPERSTOWN No. 2
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Sprig of Mint

No. 281

CORDOVA
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Dash Absinthe
 $\frac{1}{2}$ Teaspoon Fresh Cream
 $\frac{1}{2}$ Martini Vermouth.

No. 282

CORNELL SPECIAL
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Lithia Water
 Stir well.

No. 283

CORONATION No. 3
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 284

COTA
 $\frac{1}{2}$ Hercules
 $\frac{1}{2}$ Pollen's Triple Sec.
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 285

COUP DE FOUDRE
 $\frac{1}{2}$ White Unsweetened Centerbe
 $\frac{1}{2}$ Red Curacao
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a small piece of Candied Orange Peel, and squeeze of Orange Peel on top.

No. 286

COURAGE
 $\frac{1}{2}$ Sweetened Orange Juice
 $\frac{1}{2}$ Courage Alton Bitter





No. 287

COWBOY

- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Fresh Cream

No. 292

CROONER

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Fresh Orange Juice
- $\frac{1}{2}$ Bols Blue Curacao

No. 288

CREOLE No. 1

- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Martini Vermouth
- 2 Dashes Benedictine
- 2 Dashes Amer Picon
- Stir well and serve with a piece of twisted Lemon Peel.

No. 293

THE CROW

- $\frac{1}{2}$ Whisky
- $\frac{1}{2}$ Lemon Juice
- 1 Dash Grenadine

No. 294

CRYSTAL SLIPPER

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Creme Yvette
- 2 Dashes Orange Bitters

No. 295

CUBAN No. 1

- Juice of $\frac{1}{2}$ Lemon
- 1 Teaspoon Sugar
- 1 Glass Bacardi Rum

No. 296

CUBAN No. 2

- Juice of $\frac{1}{2}$ Lime
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Brandy

No. 297

CUBAN No. 3

- $\frac{1}{2}$ Lime Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Apricot Brandy

CREOLE No. 2

- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ Martini Vermouth

CREOLE LADY

- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ Bourbon
- $\frac{1}{2}$ Madeira
- Serve with 2 Cherries.

CRESCENT

- $\frac{1}{2}$ Amer Picon
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Bourbon
- 1 Barspoon Raspberry Syrup



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No. 298

CUBAN MANHATTAN

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Martini Vermouth
 2 Dashes Angostura
 Bitters

No. 299

CUBANO

$\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Martini Vermouth
 4 Drops Kummel
 4 Drops Charbreux
 2 Drops Pineapple
 Syrup

No. 300

CULROSS

Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Kina Lillet
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Apricot Brandy

No. 301

CUPID

1 Glass Odd Bottle
 Sherry
 1 Fresh Egg.
 1 Teaspoon Sugar
 Serve in a medium size
 glass and dash with
 Cayenne Pepper.

No. 302

CURACAO

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Dark Curacao
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Coates' Plymouth
 Gin

Serve in a glass that
 has been rinsed with
 Orange Bitters

No. 303

DAISY

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Lemon Juice

No. 304

DAIQUIRI No. 1

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Bacardi Rum
 Juice of a Lime

No. 305

DAIQUIRI No. 2

Juice of $\frac{1}{2}$ Lime
 1 Teaspoon Sugar
 1 Glass Bacardi Rum

No. 306

DAMN THE
WEATHER

3 Dashes Curacao
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin



No. 307

DANDY

- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Dubonnet
- 1 Dash Angostura Bitters
- 3 Dashes Cointreau
- Serve with a piece of Orange and Lemon Peel.

No. 308

DARB

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Apricot Brandy
- 4 Dashes Lemon Juice

No. 309

DAWN OF LOVE

- $\frac{1}{2}$ White Martini Vermouth
- $\frac{1}{2}$ Sloe Gin
- Put one drop of Essence of Orange in the glass before pouring in the mixture, and serve with a piece of Orange and Lemon Peel.

No. 310

DEAR HEART

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Van de Hum
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe

No. 311

DEAUVILLE

- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Lemon Juice

No. 312

DECEITFUL

- $\frac{1}{2}$ Gordon's Gin
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Green Curacao
- $\frac{1}{2}$ Lemon Juice
- Serve with a Cherry.

No. 313

DEFENDER

- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Creme de Yvette
- Stir this till thin enough to fill the glass, as a whisky cocktail, then strain and serve.

No. 314

DELICIOUS

- 3 Dashes Maraschino
- 3 Dashes Angostura Bitters
- $\frac{1}{2}$ London Gin
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Brandy
- 3 Crushed Heads of Clove
- Serve with a Cherry.



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<p>No. 315 DEMPSEY 2 Dashes Absinthe 2 Dashes Grenadine ½ Coates' Plymouth Gin ½ Calvados</p> <p>No. 316 DEPTH BOMB 1 Dash Lemon Juice 4 Dashes Grenadine ½ Calvados ½ Brandy</p> <p>No. 317 DEPTH CHARGE BRANDY (6 People) Add 2 Dessertspoons Grenadine and 4 of Lemon Juice to 2½ glasses Calvados. When this has been mixed add 2½ glasses Brandy and carefully shake.</p> <p>No. 318 DE RIGUEUR ½ Whisky ½ Grape Fruit Juice ½ Honey</p> <p>No. 319 DERONDA ½ Calisaya ½ Coates' Plymouth Gin</p>	<p>No. 320 DEVIL'S No. 1 ½ Port ½ French Vermouth 2 Dashes Lemon Juice</p> <p>No. 321 DEVIL'S No. 2 ½ Cognac Brandy ½ Green Creme de Menthe Serve with a sprinkling of Red Pepper on top.</p> <p>No. 322 DEVIL'S KICK ½ Coates' Plymouth Gin ½ Orange Gin ½ Sloe Gin ½ Caperatif. ½ French Vermouth ½ Martini Vermouth ½ Yellow Chartreuse ½ Orange Curacao 1 Dash Absinthe 1 Dash Orange Bitters Serve with grated Nutmeg on top.</p> <p>No. 323 DEVONIA ½ Sparkling Cyder ½ Coates' Plymouth Gin A Few Drops Orange Bitters</p>
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No. 324

DEVONSHIRE PRIDE

- 1 Dash Lemon Juice
- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Calvados

No. 329

DINAH (6 People)

Put two or three sprigs of Fresh Mint in the Shaker and bruise them lightly. Add 3 glasses Whisky and let it rest for some minutes. Add 3 glasses Sweetened Lemon Juice and some ice. Shake carefully for some time and serve with a Mint Leaf standing in each glass.

No. 325

DIABOLA

- $\frac{2}{3}$ Dubonnet
- $\frac{1}{2}$ Coates' Plymouth Gin
- 2 Dashes Orgeat Syrup

No. 326

DIANA

Fill a Port Glass with shaved ice, then add about $\frac{1}{2}$ White Creme de Menthe and top with Brandy.
Serve like this.

No. 330

DING DONG

- $\frac{1}{2}$ Vat 69 Whisky
- $\frac{1}{2}$ Jamaica Rum
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Noyeau
- 1 Dash Orange Bitters

No. 327

DIKI-DIKI

- $\frac{1}{2}$ Grape Fruit Juice
- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Calvados.

No. 331

DIPLOMAT

- 1 Dash Maraschino
- $\frac{2}{3}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- Serve with a Cherry and squeeze of Lemon Peel.

No. 328

DIMENTATION

- $\frac{1}{2}$ Bardinet's White Creme de Menthe
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Pollen's Creme de Cacao

No. 332

DIXIE No. 2

- $\frac{1}{2}$ Teaspoon Angostura Bitters
- $\frac{1}{2}$ Teaspoon Lemon Juice
- $\frac{1}{2}$ Teaspoon Curacao
- $\frac{1}{2}$ Teaspoon Creme de Menthe





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No. 333

DIXIE WHISKY (6 People)

Dissolve 2 lumps of Sugar in a Coffee Spoon of Angostura Bitters and a teaspoon of Lemon Juice. Add 4 glasses of Whisky, a small teaspoon of Curaçao and 2 of Creme de Menthe.

No. 338

DOG'S NOSE (4 People)

1 Bottle Old Ale
1 Glass Odd Bottle Sherry
Bring to boiling point and add some brown sugar which has been rubbed with Lemon. Add Cinnamon, Ginger and Nutmeg. Dash with Benedictine and serve Hot.

No. 334

DOCKER

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Dubonnet
1 Dash Orange Bitters

No. 339

DOG'S PANTS

$\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Kummel
Serve with a twist of Lemon Peel.

No. 335

DOCTOR No. 1

$\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Swedish Punch

No. 340

DOROTHY GISH

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Orange and Pineapple Juice
1 Dash Apricot Brandy

No. 336

DOCTOR No. 2

$\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Orange Juice

No. 341

DORR

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
2 Dashes French Vermouth
Serve with a piece of Orange Peel.

No. 337

DODGE SPECIAL

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Cointreau
1 Dash Grape Juice





No. 342

DOVER LIGHT

- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Caperatif
- $\frac{2}{3}$ Blackberry Brandy
- 1 Dash Orange Bitters
- 1 Dash Absinthe

No. 343

DOVER PATROL

- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Coates' Plymouth Gin which has been mixed with a little Vegetable Blue. Pour carefully into a Liqueur glass and be sure they do not mix. DO NOT ICE.

No. 344

DOWN

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{2}{3}$ Coates' Plymouth Gin
- Serve with an Olive.

No. 345

DRAGON'S BREATH

- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ French Vermouth
- 1 Drop Tabasco Sauce

No. 346

DREAM No. 1

- $\frac{1}{2}$ Pollen's Curacao
- $\frac{2}{3}$ Brandy
- 1 Dash Absinthe

No. 347

DREAM No. 2

- $\frac{1}{2}$ Old Tom Gin
- $\frac{1}{2}$ Cream
- 3 Dashes Lemon Juice
- White of an Egg
- 1 Dash Syrup
- Cover top with Bardinet's Creme de Menthe.

No. 348

DREAM No. 3

- Juice of $\frac{1}{2}$ Lemon
- 1 Barspoon Sugar
- $\frac{1}{2}$ Coates' Plymouth Gin
- White of an Egg
- 1 Dash of any Liqueur.
- Serve in a medium size glass.

No. 349

DUBONNET No. 1

- $\frac{1}{2}$ Dubonnet
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 350

DUBONNET No. 2

- 3 Dashes Orange Bitters
- $\frac{2}{3}$ Dubonnet
- $\frac{1}{2}$ Odd Bottle Sherry



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No. 351

DUBONNET No. 3

- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Dubonnet
- $\frac{1}{2}$ Brown Sherry
- $\frac{1}{2}$ French Vermouth
- Serve with a squeeze of Orange Peel.

No. 352

DUCHESS

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Absinthe

No. 353

DUKE No. 1

- $\frac{1}{2}$ Drambuie
- $\frac{1}{2}$ Sweet Orange Juice
- $\frac{1}{2}$ Sweet Lemon Juice
- 1 Egg
- Serve in a medium size glass and dash with Champagne.

No. 354

DUKE OF MARLBOROUGH

- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ Martini Vermouth
- 3 Dashes Orange Bitters
- Stir well and serve with a piece of twisted Orange Peel.

No. 355

DUNES

- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ French Vermouth
- 1 Dash Orange Bitters
- 1 Dash Wormwood Bitters

No. 356

DUNDEE

- $\frac{2}{3}$ Marmalade
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Orange Bitters

No. 357

DUNLOP

- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ Rum
- Stir well.

No. 358

PLEX No. 1

- 3 Dashes Orange Bitts.
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- 3 Dashes Acid Phosphate

No. 359

PLEX No. 2

- $\frac{1}{2}$ Old Tom Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- 4 Dashes Orange Bitts.
- 3 Dashes Acid Phosphate





No. 360

DUPPY (6 People)

Put a few cloves into a mixing glass and pour over them $\frac{4}{3}$ glasses Whisky. Add 6 drops Orange Bitters and $1\frac{1}{2}$ glasses Curacao.

No. 361

DURBAN

$\frac{1}{2}$ Caperatil
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Dash Orange Bitters

No. 362

DUTCH CHARLIE'S

2 Dashes Angostura Bitters
 $\frac{1}{2}$ Seagram's Canadian Rye Whisky
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Martini Vermouth
 Stir well.

No. 363

EAGLE'S DREAM

1 Teaspoon Powdered Sugar
 White of an Egg
 Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Creme Yvette
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve in a medium size glass with a Cherry.

No. 364

EAST & WEST

1 Dash Lemon Juice
 $\frac{1}{2}$ Bacardi Rum
 $\frac{3}{4}$ East India Punch

No. 365

EAST INDIA

$\frac{1}{2}$ Pineapple Juice
 $\frac{1}{2}$ Orange Curacao
 1 Dash Angostura Bitters
 $\frac{1}{2}$ Brandy
 Stir well and serve with a Cherry.

No. 366

ECLIPSE No. 1

Mix $\frac{1}{2}$ Coates' Plymouth Gin with $\frac{1}{2}$ Sloe Gin, and pour this into a glass in which you have put a ripe Olive covered with Grenadine. Be sure they do not mix. Squeeze a piece of Orange Peel on top and serve.

No. 367

ECLIPSE No. 2

$\frac{1}{2}$ Rum
 $\frac{1}{2}$ Chartreuse
 $\frac{1}{2}$ Sweetened Lemon Juice
 Serve with a Cherry.



FOR THE MAN BEHIND THE BAR 53

No. 368

EDDIE BROWN

2 Dashes Apricot
Brandy
 $\frac{1}{2}$ Kina Lillet
 $\frac{1}{2}$ Coates' Plymouth
Gin

Serve with a squeeze of
Lemon Peel.

No. 372

EMERALD

1 Dash Orange Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Irish Whisky
Stir well.

No. 369

ELIXIR

$\frac{1}{2}$ Kola Tonic
 $\frac{1}{2}$ Calvados

No. 373

EMERALD STAR

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Green Curacao
 $\frac{1}{2}$ French Lemon Juice
Serve with a piece of
Orange Peel.

No. 370

ELK

$\frac{1}{2}$ Prunelle Brandy
 $\frac{1}{2}$ Coates' Plymouth
Gin
2 Dashes French Ver-
mouth

No. 374

EMERSON

$\frac{1}{2}$ Lime Juice
2 Dashes Maraschino
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Old Tom Gin

No. 371

ELK'S OWN

White of an Egg
 $\frac{1}{2}$ Canadian Club or
Irish Whisky
 $\frac{1}{2}$ Port
Juice of $\frac{1}{2}$ Lemon
1 Teaspoon Sugar
Serve in a Wine Glass
with a slice of Pine-
apple.

EMPIRE

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 376

ETHEL

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Bardinet's White
Creme de Menthe
 $\frac{1}{2}$ Pollen's Curacao





No. 377

ENTENTE CORDIALE
 3 Dashes Creme de Violettes
 1 Dash Angostura Bitters
 1 London Gin
 1 Dubonnet
 1 Dash Absinthe
 Serve with a Cherry and a squeeze of Lemon Peel.

No. 378

EVA
 1 Orange and Lemon Juice
 1 Grenadine
 1 Creme de Violettes
 1 Caperatif
 1 Dash Absinthe

No. 379

EVANS
 1 Dash Apricot Brandy
 1 Dash Pollen's Curaçao
 1 Glass Seagram's Rye Whisky

No. 380

EVENING STAR
 Pour a little Grenadine in a glass and fill up with iced Coates' Plymouth Gin.

No. 381

EVERYBODY'S IRISH
 3 Dashes Green Mint
 6 Dashes Green Chartreuse
 Balance with Irish Whisky. Serve with a Green Olive.

No. 382

EVERYTHING BUT
 1 Whisky
 1 Coates' Plymouth Gin
 1 Lemon Juice
 1 Orange Juice
 1 Egg
 1 Teaspoon Apricot Brandy
 Powdered Sugar to taste.

No. 383

EXPRESS
 2 Drops Syrup
 3 Dashes Orange Bits.
 1 Vat 69 Whisky
 1 Martini Vermouth
 Stir well.

No. 384

EYE OPENER No. 1
 Yolk of a Fresh Egg
 1 Teaspoon Powdered Sugar
 1 Old Brandy
 1 Absinthe
 1 Green Creme de Menthe
 Use a small wine glass and add a pinch of Red Pepper.



FOR THE MAN BEHIND THE BAR 55

No. 385

EYE OPENER No. 2
 Yolk of a Fresh Egg
 1 Teaspoon Powdered
 Sugar
 2 Dashes Absinthe
 2 Dashes Curacao
 2 Dashes Creme de
 Noyeau
 1 Liqueur Glass Rum

No. 386

FAIR & WARMER
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Bacardi Rum
 2 Dashes Curacao

No. 387

FAIRBANKS No. 1
 1 Dash Lemon Juice
 1 Dash Grenadine
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin
 Serve with a Cherry.

No. 388

FAIRBANKS No. 3
 10 Dashes Apricot
 Brandy
 1 Dash Angostura
 Bitters
 1 Glass Scagram's Rye
 Whisky

No. 389

FAIRY BELLE
 White of an Egg
 1 Teaspoon Grenadine
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Coates'Plymouth Gin

No. 390

FALLEN ANGEL
 1 Dash Angostura
 Bitters
 2 Dashes Creme de
 Menthe
 Juice of a Lime
 1 Glass Dry Gin

No. 391

FANTASIO
 $\frac{1}{2}$ Bardinet's White
 Creme de Menthe
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Coates'Plymouth Gin

No. 392

FARMERS
 3 Dashes Angostura
 Bitters
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Italian Vermouth

No. 393

FAVOURITE No. 1
 1 Dash Lemon Juice
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin

No. 394

FEATHER
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ White Absinthe





No. 395

FIFTH AVENUE

½ Creme de Cacao

½ Apricot Brandy

½ Sweet Cream

Pour carefully into a
Liqueur glass and be
sure they do not mix.
DO NOT ICE.

No. 396

FILMOGRAPH

½ Brandy

½ Kola Tonic

½ Sirop de Citron

No. 400

FIVE-FIFTEEN

½ Pollen's Curacao

½ French Vermouth

½ Sweet Cream

No. 401

FIVE-FIFTHS

½ French Vermouth

½ Cointreau

½ Calvados

2 Dashes Swedish
Punch

No. 397

FINALE

½ Booth's Gin

½ French Vermouth

½ Creme de Noyeau

½ Kirsh

No. 402

FLAPPER

½ Bacardi Rum

½ French Vermouth

2 Dashes Angostura
Bitters

2 Dashes Syrup

Serve with a slice of
Orange and a Cherry.

No. 398

FINE & DANDY

½ Lemon Juice

½ Cointreau

½ Coates'Plymouth Gin

1 Dash Angostura

Bitters

No. 403

FLU

Juice of ½ Lemon

1 Dash Jamaica Ginger

1 Teaspoon Rock

Candy Syrup

1 Teaspoon Ginger
Brandy1 Glass Seagram's Cana-
dian Rye WhiskyStir well. DO NOT
ICE.

No. 399

FIOUPE

½ Martini Vermouth

½ Cognac Brandy

1 Teasp'n Benedictine

Stir well and serve with
a Cherry and squeeze
of Lemon Peel on top.



FOR THE MAN BEHIND THE BAR 57

No. 404

FLUFFY RUFFLES

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Martini Vermouth
 The Peel of a Lime or
 half a Lemon. Leave
 the Peel in the Shaker.

No. 408

FOUR DOLLAR No. 1

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth

No. 405

FLUSHING

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Brandy
 1 Dash Angostura
 Bitters
 Stir well and serve
 with a piece of Lemon
 Peel.

No. 409

FOUR DOLLAR No. 2

$\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth

No. 406

FLYING SCOTSMAN

(6 People)

$2\frac{1}{2}$ Glasses Martini Ver-
 mouth
 3 Glasses Vat 69
 Whisky
 1 Tablespoon Bitters
 1 Tablespoon Sugar
 Syrup

No. 410

FOUR FLUSH

1 Dash Grenadine
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Bacardi Rum

No. 411

FOUR SQUARE

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Orange and Lemon
 Juice
 $\frac{1}{2}$ Martini Vermouth

No. 407

F. M. T.

$\frac{2}{3}$ Van de Hum
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ French Vermouth
 2 Dashes Orange
 Bitters

No. 412

FOURTH DEGREE

No. 1
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth/Gin
 $\frac{1}{2}$ Martini Vermouth
 4 Dashes Absinthe





No. 413

FOURTH DEGREE

- No. 2
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ White Absinthe

No. 417

FOX TROT

- Juice of a Lime or $\frac{1}{2}$ Lemon
- $\frac{1}{2}$ Dashes Orange Curacao
- Make up the balance with Bacardi Rum.

No. 414

FOURTH REGEMENT

- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- 1 Dash Celery Bitters
- $\frac{1}{2}$ Whisky
- $\frac{1}{2}$ Martini Vermouth

No. 418

F. P. I.

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Grenadine
- Juice of a Lemon
- Dash with Angostura Bitters before serving.

No. 415

FOX RIVER

- 4 Dashes Peach Bitters
- 1 Lump of Ice
- $\frac{1}{2}$ Creme de Cacao
- $\frac{1}{2}$ Canadian Club Whisky
- Serve in a Wine Glass with a squeeze of Lemon Peel.

No. 419

FRANK HILL

- $\frac{1}{2}$ Cherry Brandy
- $\frac{1}{2}$ Brandy
- Serve with a piece of twisted Lemon Peel.

No. 416

FOX SHOT

- $\frac{1}{2}$ Angostura Bitters
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- Stir well.

No. 420

FRANK SULLIVAN

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Brandy

No. 421

FRANKENJACK

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Cointreau



FOR THE MAN BEHIND THE BAR 59

- | | |
|--|--|
| <p>No. 422
FROTH BLOWER
White of an Egg
1 Teaspoon Grenadine
1 Glass Coates' Plymouth Gin
Serve in a Port glass.</p> <p>No. 423
FROSTY NIGHT
½ Calvados
½ Kirsch
½ Bacardi Rum
1 Dash Grappa
1 Dash Cointreau
Serve with a squeeze of Lemon Peel over a match.</p> <p>No. 424
FROSTY WEATHER
½ Martelle 3 Star Brandy
½ Jamaica Rum
½ Calvados
½ Grenadine
Juice of ¼ Orange</p> <p>No. 425
FROUPE
1 Teaspoon Benedictine
½ Martini Vermouth
½ Brandy
Stir well.</p> | <p>No. 426
FULL HOUSE
½ Swedish Punch
½ French Vermouth
½ Bacardi Rum</p> <p>No. 427
FUTURITY
2 Dashes Angostura Bitters
½ Martini Vermouth
½ Sloe Gin</p> <p>No. 428
GABY
½ Coates' Plymouth Gin
½ Creme Yvette
½ Peppermint</p> <p>No. 429
GANGADINE
1 Teaspoon Framboise Syrup
½ Oxygenee Cusenier
½ White Mint
½ Coates' Plymouth Gin</p> <p>No. 430
GARDEN OF EDEN
½ Apricot Brandy
½ Creme Yvette</p> <p>No. 431
GARGOYLE No. 1
½ Odd Bottle Sherry
½ Bols White Curacao
½ Brandy
Stir well.</p> |
|--|--|





No. 432

GARGOYLE No. 2

$\frac{1}{2}$ Vodka
 $\frac{1}{2}$ Booth's High and Dry Gin
 $\frac{1}{2}$ Sweet Passion Fruit Juice
 Serve with a slice of Lemon.

No. 433

GAZETTE

1 Teaspoon Syrup
 1 Teaspoon Lemon Juice
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Brandy
 Serve in a wine glass with a slice of lemon.

No. 434

GEISHA

$\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ White Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve in a sugared glass with a slice of Pineapple.

No. 435

GENE CORRIE

$\frac{1}{2}$ Hercules
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 436

GENEVIEVE

$\frac{1}{2}$ Hollands Gin
 $\frac{1}{2}$ Hercules
 Stir well.

No. 437

GESUNDHEIT

$\frac{1}{2}$ Curacao
 $\frac{1}{2}$ Booth's Gin
 $\frac{1}{2}$ Brandy or Rye Whisky
 White of an Egg
 Juice of a Lemon
 1 Dash Grenadine
 Serve in a frosted glass with a piece of Lemon.

No. 438

GIBSON No. 1

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 1 Dash Peychaud Bitters
 1 Dash Angostura Bitters

No. 439

GILROY No. 1

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Orange Bitters





FOR THE MAN BEHIND THE BAR 61

No. 440

GILROY No. 2

- $\frac{1}{2}$ Coates' Plymouth
Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Cherry Brandy
- $\frac{1}{2}$ Kirsch

No. 445

GOLD MEDAL

- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Lime Juice
- $\frac{1}{2}$ Seagram's Rye
Whisky
- $\frac{1}{2}$ Coates' Plymouth
Gin
- 1 Dash Absinthe

No. 441

GIN & CIN

- $\frac{1}{2}$ London Dry Gin
- $\frac{1}{2}$ Cinzano Italian Ver-
mouth

No. 446

GOLDEN BELL No. 2

- 3 Dashes Orange
Bitters
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ Martini Vermouth

No. 442

GLAD EYE

- $\frac{1}{2}$ Peppermint
- $\frac{1}{2}$ Absinthe

No. 447

GOLDEN DAWN

- 1 Dash Grenadine
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Booth's Dry Gin

No. 443

GLOOM CHASER No. 1

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Grand Marnier
- $\frac{1}{2}$ Curacao

No. 448

GOLDEN DROP

- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth
Gin
- 2 Dashes Orange
Curacao
- 1 Dash Lime Juice
- 1 Dash Angostura
Bitters

No. 444

GLOOM CHASER No. 2

- $\frac{1}{2}$ Curacao
- $\frac{1}{2}$ Grand Marnier
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Bacardi Rum



No. 449

GOLDEN ERMINE

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin

No. 453

GOLDEN PLUME

$\frac{1}{2}$ Pollen's Triple Sec.
 $\frac{1}{2}$ Rouyer's 3 Star
 Brandy
 Juice of $\frac{1}{2}$ Lemon
 Yolk of an Egg.
 (One egg will do for
 four Cocktails.)

No. 450

GOLDEN GATE

$\frac{1}{2}$ Orange Ice
 $\frac{1}{2}$ Coates' Plymouth
 Gin

Shake well without ice.

No. 454

GOLDEN SLIPPER

$\frac{1}{2}$ Liqueur Glass
 Yellow Chartreuse
 $\frac{1}{2}$ Liqueur Glass Eau
 de Vie de Danzig
 Yolk of an Egg

No. 451

GOLDEN GLORY

1 Dash Orange Bitters
 $\frac{1}{2}$ Coates' Plymouth
 Gin

$\frac{1}{2}$ Orange Curacao
 $\frac{1}{2}$ Brandy

Serve with a Cherry.

No. 455

GOLF LINKS

$\frac{1}{2}$ Teaspoon Lemon
 Juice

1 Teaspoon Syrup
 2 Dashes Orange
 Bitters

1 Dash Angostura
 Bitters

$\frac{1}{2}$ Sweet Catawba
 $\frac{1}{2}$ Seagram's Canadian

Rye Whisky
 1 Dash Medford Rum
 Stir well and serve in a
 glass that has been
 rinsed with Apricotine.
 Dash with Apollinaris
 and dress with Fruit.

No. 452

GOLDEN HOPE

$\frac{1}{2}$ Eau de Vie de Dan-
 zig

$\frac{1}{2}$ Caperatif

$\frac{1}{2}$ Benedictine

$\frac{1}{2}$ Pollen's Triple Sec.

1 Dash Absinthe

Top with whipped
 cream tinted with
 Grenadine.





FOR THE MAN BEHIND THE BAR 63

No. 456

GOOD FELLOW

- ½ Martini Vermouth
- ½ Bourbon
- 1 Dash Angostura Bitters
- 1 Dash Caliszya
- Stir well.

No. 457

GORDON SELFRIDGE

- ½ Apricot Brandy
- ½ Orange and Lemon Juice
- ½ Yellow Chartreuse
- ½ Benedictine
- ½ Calvados
- ½ Swedish Punch
- ½ Caperatif
- 2 Dashes Absinthe

No. 458

GOVERNMENT

HOUSE

- ½ Sweet Orange Juice
- ½ Sweet Lemon Juice
- ½ Brandy
- ½ Seagram's Rye Whisky
- 1 Dash Noyeau

No. 459

G. P. O.

- ½ Red Port
- ½ Caperatif
- ½ Coates' Plymouth Gin
- ½ Creme de Cacao
- ½ Orange & Lemon Juice
- 1 Dash Absinthe
- 1 Dash Orange Bitters

No. 460

GRACE'S DELIGHT

(6 People)

Fill a large glass with cracked ice, pour over 2 glasses Whisky, 2½ Fr. Vermouth and ½ Raspberry Brandy. Juice of ½ an Orange, a teaspoon of Orange-Flower Water 3 Juniper Berries, a little Cinnamon and nutmeg. Stir well and pour the mixture into a pint Shaker. Shake well and keep on the ice for about an hour.

No. 461

GRADEAL SPECIAL

- ½ Coates' Plymouth Gin
- ½ Apricot Brandy
- ½ Bacardi Rum

No. 462

GRAHAM

- ½ French Vermouth
- ½ Martini Vermouth
- Stir well.

No. 463

GRAND ROYAL
CLOVER CLUB

- Juice of ½ Lemon
- 1 Tablesp'n Grenadine
- 1 Egg
- 1 Glass Coates' Plymouth Gin
- Serve in a medium size glass.





No. 464

GRAND SLAM

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Swedish Punch

No. 465

GRAND STAND

- 1 Dash Fresh Lime Juice
- $\frac{1}{2}$ Booth's Dry Gin
- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ Hennessay's Brandy

No. 466

GRAPE

- Juice of $\frac{1}{2}$ Lemon
- $\frac{1}{2}$ Teaspoon Soft Grape Jelly
- 1 Small Glass Coates' Plymouth Gin

No. 467

GRAPE VINE

- $\frac{1}{2}$ Grape Juice
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Grenadine

No. 468

GRAPEFRUIT No. 1

- (6 People)
- Juice of $1\frac{1}{2}$ Lemons
- 2 Small Spoons of Grapefruit Jelly
- 4 Glasses Coates' Plymouth Gin

No. 469

GRAPEFRUIT No. 2

- (6 People)
- $3\frac{1}{2}$ Glasses Coates' Plymouth Gin
- Juice of 2 Small Grapefruit
- Sugar to taste.

No. 470

GRAPEFRUIT BLOSSOM

- $\frac{2}{3}$ Bacardi Rum
- $\frac{1}{2}$ Grape Fuit Juice
- 1 Dash Grenadine

No. 471

GREAT SECRET

- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Coates' Plymouth Gin
- Serve with a squeeze of Orange Peel.

No. 472

GREEN DRAGON

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Kummel
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Green Mint
- 4 Dashes Peach Bitters



COURTESY OF



PLYMOUTH GIN

RAYNER'S

COCKTAIL CHERRIES

● **RED**

in Maraschino flavour

● **GREEN**

in Angelique flavour

● **GOLDEN**

in Curacao flavour



Leading clubs, hotels and restaurants all over the country use Rayner's Cocktail Cherries. The secrets of their success are :-
— Excellent colour and flavour — Tenderfruit—Exceptional keeping qualities

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COURTESY OF



PLYMOUTH GIN

BARDINET

THE PERFECT

Crème de Menthe

EXTRA DRY FOR ENGLAND

GREEN
OR
WHITE



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FOR THE MAN BEHIND THE BAR 67

<p>No. 473 GREEN FIZZ $\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ Creme de Menthe $\frac{1}{2}$ Lemon Juice 1 Dash Syrup</p> <p>No. 474 GREEN HEAT $\frac{1}{2}$ Green Chartreuse $\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ Caperatif $\frac{1}{2}$ Benedictine 1 Dash Absinthe</p> <p>No. 475 GRENADEIER 1 Dash Jamaica Ginger $\frac{1}{2}$ Ginger Brandy $\frac{1}{2}$ Brandy 1 Teaspoon Powdered Sugar</p> <p>No. 476 GRENADINE $\frac{1}{2}$ Bacardi Rum $\frac{1}{2}$ Lime Juice $\frac{1}{2}$ Teaspoon Grenadine</p> <p>No. 477 GRETA GARBO $\frac{1}{2}$ Swedish Punch $\frac{1}{2}$ Fresh Orange and Lemon Juice $\frac{1}{2}$ Booth's Dry Gin $\frac{1}{2}$ Teaspoon Gomme Syrup Serve with a Cherry in a frosted glass.</p>	<p>No. 478 GRIT $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Irish Whisky</p> <p>No. 479 GUARDS' 2 Dashes Curacao $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Coates'Plymouth Gin</p> <p>No. 480 GUN COTTON 2 Dashes Absinthe $\frac{1}{2}$ Hercules $\frac{1}{2}$ Booth's Dry Gin</p> <p>No. 481 GYPSY $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Coates'Plymouth Gin</p> <p>No. 482 HAARLEM CLUB $\frac{1}{2}$ Gordon's Gin $\frac{1}{2}$ Kina Lillet $\frac{1}{2}$ Marie Brizard Apricot Brandy 1 Dash Orange Juice 1 Dash Lemon Juice 1 Dash Orange Bitters</p> <p>No. 483 HAKAM 1 Dash Orange Bitters 2 Dashes Curacao $\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ Martini Vermouth</p>
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No. 484

H. & H.

2 Dashes Curacao

½ Kina Lillet

⅓ Coates' Plymouth
GinServe with a squeeze of
Orange Peel.

No. 489

H. P. W. No. 2

½ Coates' Plymouth
Gin½ Martini Vermouth
½ French VermouthServe with a slice of
Orange.

No. 485

HALL

½ Martini Vermouth
½ French Vermouth½ Coates' Plymouth
Gin

Serve with an Olive.

No. 490

HARROVIAN

1 Dash Angostura
Bitters1 Teaspoon Orange
Juice

1 Dash Lemon Juice

1 Glass Coates' Ply-

mouth Gin

No. 486

HANKY PANKY

2 Dashes Fernet
Branca½ Martini Vermouth
½ Coates' Plymouth
GinServe with a squeeze of
Orange Peel.

No. 491

HARRY'S

½ Gancia Italian Ver-
mouth½ Coates' Plymouth
Gin

1 Dash Absinthe

2 Sprigs of Fresh Mint

Serve with a Stuffed
Olive.

No. 487

HAPPY YOUTH

Put a lump of ice in a
wine glass, the juice of
an Orange and a small
glass of Cherry Brandy.
Fill up with Cham-
pagne.

No. 492

HART

½ Coates' Plymouth
Gin

½ Dubonnet

½ Martini Vermouth

H. P. W. No. 1

½ Martini Vermouth

½ Old Tom Gin



FOR THE MAN BEHIND THE BAR 69

No. 493

HARVARD

- $\frac{2}{3}$ Dashes Angostura Bitters
- 1 Dash Syrup
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Martini Vermouth

No. 494

HARVESTER

- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 495

HATCHETT'S

- $\frac{1}{2}$ Seagram's Rye Whisky
 - $\frac{1}{2}$ Dubonnet
 - $\frac{1}{2}$ Brandy
 - 1 Dash Creme de Parfait Amour
 - 1 Dash Absinthe
- Serve with a Cherry.

No. 496

HAVANA No. 1

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Pineapple Juice
- 1 Dash Grenadine

No. 497

HAVANA No. 2

- 1 Dash Lemon Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Apricot Brandy

No. 498

HAVARD

- $\frac{3}{4}$ Dashes Boker's Bitters
 - 1 Dash Gum Syrup
 - $\frac{1}{2}$ Martini Vermouth
 - $\frac{1}{2}$ Brandy
- Fill up with Seltzer and serve immediately.

No. 499

HAVE ANOTHER

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Lime Juice
- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Pineapple Juice
- $\frac{1}{2}$ Orange Juice
- 1 Dash Absinthe

No. 500

HAVELOCH

- $\frac{1}{2}$ Brandy
 - $\frac{1}{2}$ Ginger Wine
- Serve with a lump of Ice in the glass.

No. 501

HAWAIIAN

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Pollen's Triple Sec.

No. 502

HAYMARKET

- $\frac{1}{2}$ Seagram's Rye Whisky
 - $\frac{1}{2}$ Orange Juice
- White of an Egg





No. 503

HEALTH

- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Hercules
- Stir slightly in Ice.

No. 504

HEAP OF COMFORT

- Yolk of an Egg
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ Brandy
- 10 Dashes Curacao
- 1 Teaspoon Sugar
- Serve in a medium size glass and dust with Nutmeg.

No. 505

HEARST

- 1 Dash Angostura
- 2 Dashes Orange Bitters
- $\frac{1}{2}$ Coates'Plymouth Gin
- $\frac{1}{2}$ Martini Vermouth

No. 506

HEART'S DESIRE

- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Grape Fruit Juice
- 2 Dashes Pollen's Orange Curacao

No. 507

HEAVEN SENT

- 1 Dash Absinthe
- 1 Dash Grenadine
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Coates'Plymouth Gin

No. 508

HELL

- $\frac{1}{2}$ Cognac
- $\frac{1}{2}$ Green Creme de Menthe
- Serve with a pinch of Red Pepper.

No. 509

HERE'S HOPING

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Orange Juice
- 1 Dash Absinthe

No. 510

HERRING

- $\frac{1}{2}$ Herring's Cherry
- Brandy
- $\frac{1}{2}$ French Vermouth
- 1 Dash Peach Bitters
- Serve with a Cherry.

No. 511

HESITATION

- 1 Dash Lemon Juice
- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Swedish Punch

No. 512

HIGHLAND

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Vat 69 Whisky





FOR THE MAN BEHIND THE BAR 71

No. 513

HIGHLAND FLING

- $\frac{2}{3}$ Vat 69 Whisky
- $\frac{1}{3}$ Martini Vermouth
- 2 Dashes Orange Bitters

Serve with an Olive.

No. 517

HOLLANDER

- $\frac{1}{4}$ Apricot Brandy
- $\frac{1}{4}$ Hollands Gin
- $\frac{1}{4}$ Grape Fruit Juice

No. 518

HOLSTEIN

- 1 Dash Amer Picon
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Blackberry Brandy

No. 514

HIGH STEPPER No. 2

- $\frac{2}{3}$ Bacardi Rum
- $\frac{1}{3}$ Orange Juice
- 1 Dash Apricot Brandy

No. 515

HILLARD

- 2 Dashes Angostura Bitters
- $\frac{1}{3}$ Martini Vermouth
- $\frac{2}{3}$ Coates' Plymouth Gin

No. 516

HOFFMAN HOUSE

No. 2

- 1 Teaspoon Syrup
 - 3 Dashes Angostura Bitters
 - 6 Dashes Peychaud Bitters
 - $\frac{1}{2}$ Teaspoon Curacao
 - $\frac{1}{2}$ Glass Whisky
- Serve in a glass that has been iced and rinsed with Absinthe. Add a Cherry.

No. 520

HONEYMOON

- Juice of $\frac{1}{2}$ Lemon
- 3 Dashes Curacao
- $\frac{1}{2}$ Benedictine
- $\frac{1}{2}$ Calvados

No. 521

HONOLULU No. 1

- 1 Dash Angostura Bitters
 - 1 Dash Orange Juice
 - 1 Dash Pineapple Juice
 - 1 Dash Lemon Juice
 - 1 Glass Coates' Plymouth Gin
- A little Powdered Sugar





No. 522

HONOLULU No. 2

- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ Benedictine
- $\frac{1}{2}$ Coates' Plymouth
Gin

No. 523

HOOK & EYE

- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Apricot Brandy
- 1 Barspoon Pepper-
mint
- 1 Dash Absinthe

No. 524

HOOLA-HOOLA

- $\frac{1}{2}$ Coates' Plymouth
Gin
- $\frac{1}{2}$ Pollen's Curacao
- $\frac{1}{2}$ Orange Juice

No. 525

HOOP LA

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Brandy

No. 526

HOOTS MON

- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Vat 69 Whisky

No. 527

HOP TOAD

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Apricot Brandy

No. 528

H. HORKINSON

- $\frac{1}{2}$ Whisky
- $\frac{1}{2}$ Orange Syrup
- $\frac{1}{2}$ Strawberry Syrup
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Rednutt Sherry
- $\frac{1}{2}$ Dubonnet

No. 529

HOT DECK

- 1 Dash Jamaica Ginger
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Seagram's Canadian
Rye Whisky

No. 530

HOT NIGHT No. 1

- $\frac{1}{2}$ Booth's Gin
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Pollen's White
Curacao

No. 531

HOT SHOT

- $\frac{1}{2}$ Siegert's Bouquet
Rum
- $\frac{1}{2}$ Herrings Cherry
Brandy
- 4 Dashes Angostura
Bitters
- 2 Dashes Lime Juice

No. 532

HOULA HOULA

- 1 Dash Curacao
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Coates' Plymouth
Gin



FOR THE MAN BEHIND THE BAR 73

No. 533

HUDSON

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{4}$ Coates' Plymouth
 Gin

No. 534

HUNDRED PER

CENT

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Lemon Juice
 $\frac{2}{3}$ Swedish Punch
 2 Dashes Grenadine

No. 535

HUNTER

$\frac{2}{3}$ Seagram's Canadian
 Rye Whisky
 $\frac{1}{2}$ Cherry Brandy
 Stir well.

No. 536

HURRICANE

$\frac{1}{2}$ Whisky
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Bardinet's Creme de
 Menthe

Juice of 2 Lemons

No. 537

ICHBIEN

Yolk of an Egg
 1 Port Glass Milk
 $\frac{1}{2}$ Pollen's Orange
 Curacao
 $\frac{1}{2}$ Brandy
 Serve in a medium size
 glass with grated Nut-
 meg.

No. 538

IDEAL

3 Dashes Maraschino
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 1 Tablespoon Grape-
 fruit Juice
 Serve with a small nut.

No. 539

IMPERIAL PALACE

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Benedictine
 1 Dash Orange Bitters

No. 540

INCOME TAX

1 Dash Angostura
 Bitters
 Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin

No. 541

INFURIATOR

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Anisette

No. 542

INKSTREET

$\frac{1}{2}$ Seagram's Canadian
 Rye Whisky
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Lemon Juice





No. 543

IRENE

- $\frac{1}{2}$ Kummetel
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Lime Juice
- 1 Dash Noyeau
- 1 Dash Absinthe
- 1 Dash Orange Bitters

No. 544

IRIS

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Barspoon Sugar
- Serve with three sprigs of mint.

No. 545

IRISH No. 1

- 1 Dash Orange Bitters
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Bardinet's Creme de Menthe

No. 546

IRISH No. 3

- 3 Dashes Orange Bitters
- 2 Dashes Acid Phosphate
- $\frac{1}{2}$ Irish Whisky
- $\frac{1}{2}$ Martini Vermouth
- Stir well.

No. 547

IRISH ROSE

- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Irish Whisky
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Lime Juice
- 1 Slice of Orange
- 1 Slice of Lemon
- 1 Slice of Pineapple
- Serve with a dash of Seltzer.

No. 548

ISABELLE

- Put a lump of ice in a Cocktail glass and pour over it:
- $\frac{1}{2}$ Grenadine
 - $\frac{1}{2}$ Creme de Cassis

No. 549

ISLE OF PINES

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Grape Fruit Juice
- 1 Dash Syrup

No. 550

ITALIAN No. 1

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Orange Juice
- 2 Dashes Angostura Bitters

Serve with a squeeze of Orange Peel.

No. 551

ITALIAN No. 2

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Fernet Branca



FOR THE MAN BEHIND THE BAR 75

No. 552

JACK KEARN'S

- 1 Dash Lemon Juice
- 1 „ Syrup
- ½ Bacardi Rum
- ½ Coates' Plymouth Gin

No. 553

JACK POWELL.

- ½ Gordon's Gin
- ½ Bacardi Rum
- ½ Kina Lillet
- 1 Dash Kummel
- Stir well and serve with a squeeze of Lemon Peel.

No. 554

JACK ROSE No. 1

- Juice of a Lime
- ½ Grenadine
- ½ Calvados

No. 555

JACK ROSE No. 2

- ½ Dry Gin
- ½ Calvados
- Juice of ½ Lime
- 1 Teaspoon Grenadine

No. 556

JACK ROSE No. 3

- ½ Brandy
- ½ Lime Juice
- 1 Dash Grenadine

No. 557

JACK ROSE No. 4

- ½ Calvados
- ½ Coates' Plymouth Gin
- ½ French Vermouth
- ½ Martini Vermouth
- ½ Orange Juice
- ½ Lime Juice
- Enough Grenadine to colour.

No. 558

JACK WITHERS

- Juice of ½ Orange
- ½ French Vermouth
- ½ Martini Vermouth
- ½ Coates' Plymouth Gin

No. 559

JACK ZELLER

- ½ Old Tom Gin
- ½ Dubonnet
- Stir well.

No. 560

JACKSON

- 2 Dashes Orange Bits.
- ½ Orange Gin
- ½ Dubonnet
- Stir well.

No. 561

JACKSONIA

- ½ Gordon's Gin
- ½ Noilly Pratt Verm'th
- ½ Fockink Cherry
- Brandy
- 1 Dash Orange Bitters
- 1 Dash Orange Curacao
- 1 Dash Absinthe





<p>No. 562 JAMAICA RUM 2 Dashes Gum Syrup 2 Dashes Orange Bitters 1 Glass Jamaica Rum</p> <p>No. 563 JAPANESE No. 1 1 Teaspoon Orgeat Syrup 2 Dashes Angostura Bitters 1 Glass Brandy Serve with a Cherry.</p> <p>No. 564 JAPANESE No. 2 2 Dashes Curacao ½ Martini Vermouth ½ Seagram's Rye Whisky ½ Grenadine</p> <p>No. 565 JERSEY No. 2 2 Dashes Syrup 2 Dashes Angostura Bitters 1 Glass Apple Jack</p> <p>No. 566 JERSEY LIGHTNING 1 Dash Angostura Bitters ½ Martini Vermouth ½ Calvados ½ Brandy</p>	<p>No. 567 JERSEY LILY ½ Martini Vermouth ½ Coates' Plymouth Gin 1 Dash Orange Bitters Stir well and serve with a few sprigs of Mint.</p> <p>No. 568 JEWEL ½ Green Chartreuse ½ Martini Vermouth ½ Coates' Plymouth Gin Serve with a Cherry and squeeze of Lemon Peel.</p> <p>No. 569 JEYPLAK 1 Dash Absinthe ½ Coates' Plymouth Gin ½ Martini Vermouth Serve with a squeeze of Lemon Peel.</p> <p>No. 570 JEYES FLUID ½ Cherry Brandy ½ Cointreau ½ Maraschino ½ Booth's Gin 1 Dash Angostura Bitters Serve with a squirt of Soda Water.</p>
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FOR THE MAN BEHIND THE BAR 77

No. 571

JIM LEE

- 2 Dashes Peychaud Bitters
- 2 Dashes Angostura Bitters
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{4}$ Martini Vermouth
- $\frac{1}{4}$ French Vermouth

No. 575

JOCKY CLUB No. 1

- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- 2 Dashes Creme de Noyeau
- 4 Dashes Lemon Juice
- $\frac{1}{2}$ Coates' Plymouth Gin

Serve with a squeeze of Lemon Peel.

No. 572

JIMMIE'S SPECIAL

- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Gordon's Gin
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Swedish Punch

No. 576

JOCKY CLUB No. 2

- $\frac{1}{2}$ Teaspoon Gum Syrup
 - 10 Dashes Angostura Bitters
 - 10 Dashes Raspberry Syrup
 - $\frac{1}{2}$ Coates' Plymouth Gin
 - $\frac{1}{2}$ Martini Vermouth
- Serve with a piece of Lemon Peel.

No. 573
JIMMY BLANC

- 3 Dashes Dubonnet
- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Coates' Plymouth Gin

Serve with a squeeze of Orange Peel.

No. 577

JOCKY CLUB No. 3

- $\frac{1}{2}$ Seagram's Rye Whisky
- $\frac{1}{2}$ Martini Vermouth
- 3 Dashes Maraschino

No. 574
JINX

- $\frac{1}{2}$ Sweet Passion Fruit
- $\frac{1}{2}$ Gordon's Gin
- $\frac{1}{2}$ Calvados
- 1 Dash Angostura Bitters

No. 578

JOE'S SPECIAL

- $\frac{1}{2}$ Booth's Dry Gin
- $\frac{1}{2}$ Booth's Sloe Gin
- $\frac{1}{2}$ Noilly Pratt Vermouth
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Bols White Curacao



<p>No. 579 JOHN WOOD</p> <p>$\frac{1}{2}$ Kummel $\frac{2}{3}$ Irish Whisky $\frac{1}{3}$ Martini Vermouth $\frac{2}{3}$ Lemon Juice 1 Dash Angostura Bitters</p>	<p>No. 583 JOSEPHINE BAKER</p> <p>$\frac{1}{2}$ Booth's Dry Gin $\frac{1}{2}$ Van de Hum $\frac{1}{2}$ Lemon Juice</p>
<p>No. 580 JOHNNIE MACK</p> <p>3 Dashes Absinthe $\frac{1}{2}$ Pollen's Orange Curacao $\frac{1}{2}$ Sloe Gin</p>	<p>No. 584 JOUPREY</p> <p>3 Dashes Angostura Bitters $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Cherry Brandy Stir well.</p>
<p>No. 581 JOHNNY</p> <p>$\frac{1}{2}$ Swedish Punch $\frac{1}{2}$ Caperatif $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Orange Juice 1 Dash Absinthe</p>	<p>No. 585 JOURNALIST</p> <p>2 Dashes Lemon Juice 2 Dashes Curacao 1 Dash Angostura Bitters $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Gordon's Dry Gin</p>
<p>No. 582 J. O. S.</p> <p>1 Dash Orange Bitters 1 Dash Lime Juice 1 Dash Brandy $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates' Plymouth Gin Serve with a squeeze of Lemon Peel.</p>	<p>No. 586 JOZONO</p> <p>$\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Benedictine $\frac{1}{2}$ Rye or Bourbon Whisky $\frac{1}{2}$ Fresh Lemon Juice</p>
	<p>No. 587 J. R.</p> <p>$\frac{1}{2}$ Bacardi Rum $\frac{1}{2}$ Booth's Dry Gin $\frac{1}{2}$ Grand Marnier Stir well and serve with a Cherry and squeeze of Orange Peel.</p>



FOR THE MAN BEHIND THE BAR 79

No. 588

JUDGE

- $\frac{1}{2}$ Seagram's Rye Whisky
- $\frac{1}{2}$ Apricot Brandy

No. 589

JUDGE Jr.

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Lemon Juice
- 1 Dash Grenadine
- Sugar to taste.

No. 590

JUDGETTE

- $\frac{1}{2}$ Peach Brandy
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ French Vermouth
- 1 Dash Lime

No. 591

JUNKINS

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin or Rye Whisky
- Serve in a whisky glass with a spoon and a small piece of ice. Also a piece of Lemon Peel.

No. 592

JUPITER

- 1 Teaspoon Orange Juice
- 1 Teaspoon Parfait Amour
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 593

JUST ONE

- $\frac{1}{2}$ Fresh Lime Juice
- $\frac{1}{2}$ Van de Hum
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 594

JUST WE TWO

- $\frac{1}{2}$ Orange Gin
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Drambuie
- 2 Dashes Absinthe

No. 595

KARL K. KITCHEN

- $\frac{1}{2}$ Grape Fruit Juice
- 4 Dashes Grenadine
- $\frac{1}{2}$ Vat 69 Whisky

No. 596

K. C. B.

- 1 Dash Apricot Brandy
- 1 Dash Lemon Juice
- $\frac{1}{2}$ Kirsch
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 597

KENTUCKY

- $\frac{1}{2}$ Benedictine
- $\frac{1}{2}$ Bourbon
- Serve with a piece of Lemon Peel.



No. 598

KICKER No. 1

- 2 Dashes Martini Vermouth
- $\frac{1}{2}$ Calvados
- $\frac{3}{4}$ Bacardi Rum

No. 599

KICKER No. 2

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Sweetened Lemon Juice
- $\frac{1}{2}$ French Vermouth

No. 600

KINA

- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Martini Vermouth

No. 601

KING COLE

- 1 Glass Seagram's Canadian Rye Whisky
- 2 Dashes Syrup
- 1 Dash Fernet Branca
- 1 Lump of Ice
- Stir well and decorate with slices of Orange and Pineapple.

No. 602

KING GEORGE

- $\frac{1}{2}$ Benedictine
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Absinthe

No. 603

KING KONG

- $\frac{3}{4}$ Booth's Dry Gin
- $\frac{1}{2}$ Benedictine
- $\frac{1}{2}$ Noyeau
- 1 Dash Lemon Juice
- Serve with a Cherry and twist of Orange Peel.

No. 604

KINGSTON

- $\frac{1}{2}$ Jamaica Rum
- $\frac{1}{2}$ Kummel
- $\frac{1}{2}$ Orange Juice
- A very small dash of Pimento Dram.
- Serve whilst still frothing. The last ingredient is most important and this cocktail cannot be made without it.

No. 605

KINGSTON KICK

- $\frac{1}{2}$ Jamaica Rum
- $\frac{1}{2}$ Kummel
- $\frac{1}{2}$ Pimento Dram
- $\frac{1}{2}$ Orange Juice
- 1 Dash Orange Bitters

No. 606

KIRSH

- $\frac{1}{2}$ Kirchwasser
- $\frac{1}{2}$ Orange Juice
- 1 Dash Angostura Bitters
- 1 Dash Cloves



FOR THE MAN BEHIND THE BAR 81

No. 607

KITNIT

- $\frac{1}{2}$ Noilly Pratt Vermouth
- $\frac{3}{8}$ Calvados
- $\frac{1}{8}$ Cointreau
- 1 Dash Swedish Punch

No. 611

KNOCK OUT No 1

- 1 Teaspoon White Creme de Menthe
- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates'Plymouth Gin

No. 608

KLONDYKE

- 3 Dashes Orange Bitts.
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ French Vermouth
- Stir well and serve with a squeeze of Lemon Peel.

No. 612

KOLA TONIC

- $\frac{1}{2}$ Coates'Plymouth Gin
- $\frac{1}{2}$ Kola Tonic
- 2 Dashes Orange Btrs.

No. 609

KNICKERBOCKER

No. 2

- $\frac{1}{2}$ Jamaica Rum
- $\frac{1}{2}$ Orange and Lemon Juice
- 2 Dashes Curacao
- 1 Dash Grenadine
- Serve with a slice of Pineapple.

No. 613

KURBAG

- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ Curacao
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ French Vermouth

No. 614

LA PRUSZINE

- $\frac{1}{2}$ Anisette
- $\frac{1}{2}$ Gordon's Gin
- White of an Egg
- 1 Tablespoon Cream
- 1 Teasp'n Rock Candy

No. 610

KNICKERBOCKER

SPECIAL

- 1 Teaspoon Raspberry Syrup
- 1 Teaspoon Lemon Juice
- 1 Teaspoon Orange Juice
- $\frac{3}{8}$ Rum
- 2 Dashes Curacao
- 1 Chunk of Pineapple

No. 615

LADIES!

- 2 Dashes Absinthe
- 2 Dashes Anisette
- 2 Dashes Angostura Bitters
- 1 Glass Seagram's Rye Whisky
- Stir well and serve with a small piece of Pineapple.





No. 616

LADIES' DELIGHT

- 1 Dash Lemon Juice
- 1 Dash Curacao
- ½ Teaspoon Sugar
- ½ Dry Gin
- ½ Orange Juice

No. 621

LEAVE IT TO ME

- No. 1
- ¾ Coates' Plymouth
Gin
- ½ Lemon Juice
- ½ Grenadine

No. 617

LASKY

- ½ Grape Fruit Juice
- ½ Swedish Punch
- ½ Coates' Plymouth Gin

No. 622

LEAVE IT TO ME

- No. 2
- 1 Dash Lemon Juice
- ½ Apricot Brandy
- ½ French Vermouth
- ½ Coates' Plymouth
Gin
- 1 Dash Grenadine

No. 618

LAST ROUND

- ½ Coates' Plymouth Gin
- ½ Noyeau de Poissy
- ½ Cointreau
- ½ Brandy

No. 623

LEAVE IT TO ME

- No. 3
- 1 Teaspoon Raspberry
Syrup
- 1 Teaspoon Lemon
Juice
- 1 Dash Maraschino
- ½ Glass Coates' Ply-
mouth Gin

No. 619

LAWS

- ½ Port
- ½ Brandy
- 1 Egg
- 1 Dash Syrup
- Serve in a medium size
glass with grated Nut-
meg.

No. 624

LEE

- ½ Coates' Plymouth
Gin
- ½ Martini Vermouth
- ½ Orange Curacao
- 1 Dash Syrup

No. 620

LEAP YEAR

- 1 Dash Lemon Juice
- ½ Coates' Plymouth Gin
- ½ Grand Marnier
- ½ Martini Vermouth
- Serve with a squeeze of
Lemon Peel.



FOR THE MAN BEHIND THE BAR 83

No. 625

LEGION

- 1 Dash Fernet Branca
- 1 Curacao
- 1 Brandy
- 1 Martini Vermouth
- Serve with a squeeze of Orange Peel

No. 629

LIBERTY No. 1

- 1 Dash Syrup
- 1 Bacardi Rum
- 1 Calvados

No. 630

LIBERTY No. 2

- 1 "Pash" Passion Juice
- 1 Grand Marnier
- 1 Booth's Dry Gin
- 1 Dash Orange Bitters

No. 626

LEONORA

- 1 Orange Juice
- 1 Raspberry Syrup
- 1 Coates' Plymouth Gin

No. 631

LIGHTENING

- 1 Absinthe
- 1 Martini Vermouth
- 1 Brandy
- 1 Van de Hum
- 1 Coates' Plymouth Gin
- 1 Dash Grenadine

No. 627

LEROI

- Yolk of an Egg
- 1 Curacao
- 1 Brandy
- 1 Sloe Gin
- 1 Teaspoon Raspberry Syrup
- 1 Teaspoon Cream
- 1 Teaspoon Lemon Juice

No. 632

LILY

- 1 Dash Lemon Juice
- 1 Dry Gin
- 1 Kina Lillet
- 1 Creme de Noyeau

No. 628

LIBERAL No. 1

- 1 Martini Vermouth
- 1 Seagram's Canadian Rye Whisky
- 1 Dash Amer Picon
- Stir well.

No. 633

CHARLIE LIND-BERGH

- 2 Dashes Orange Juice
- 2 Dashes Peach Brandy
- 1 Kina Lillet
- 1 Coates' Plymouth Gin
- Serve with a squeeze of Lemon Peel.





No. 634

LINSTEAD

$\frac{1}{2}$ Whisky
 $\frac{1}{2}$ Sweetened Pineapple
 Juice
 1 Dash Absinthe
 Serve with a squeeze of
 Lemon Peel.

No. 635

LITTLE DEVIL

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Dry Gin

No. 636

LITTLE PRINCESS

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Bacardi Rum

No. 637

LIVINGSTONE

$\frac{1}{2}$ Tom Gin
 $\frac{1}{2}$ Martini Vermouth
 1 Dash Syrup
 Serve with a squeeze of
 Lemon Peel.

No. 638

LOCOMOTIVE

1 Teaspoon Honey
 1 Teaspoon Curacao
 1 Glass Port
 Yolk of an Egg
 Serve in a medium size
 glass.

No. 639

LOFTUS

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth

No. 640

LOIRE

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Maraschino

No. 641

LONDON

2 Dashes Orange Bitters
 2 Dashes Syrup
 2 Dashes Absinthe
 1 Glass Coates' Ply-
 mouth Gin

No. 642

LONDON SPECIAL

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ White Mint
 1 Dash Maraschino

No. 643

LONE TREE No. 1

2 Dashes Orange Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Dry Gin
 Serve with a squeeze of
 Orange Peel.



FOR THE MAN BEHIND THE BAR 85

No. 644

LONE TREE No. 2

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Tom Gin
 Stir well.

No. 649

LOVER'S KNOT

$\frac{2}{3}$ Coates' Plymouth Gin
 $\frac{1}{3}$ Bacardi Rum
 $\frac{1}{2}$ "Pash" Passion Fruit
 Juice

No. 645

LORD SUFFOLK

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ Maraschino

No. 650

LUCIFER

$\frac{1}{6}$ Unsweetened
 Centerbe
 $\frac{2}{3}$ White Curacao
 $\frac{1}{6}$ Cointreau
 $\frac{2}{3}$ Coates' Plymouth Gin
 Rinse the glass with
 Orange Bitters before
 serving.

No. 646

LOS ANGELES

(4 People)
 Juice of a Lemon
 4 Small Glasses Whisky
 4 Teaspoons Sugar
 1 Egg
 1 Dash Martini Ver-
 mouth

No. 651

LUCKY LEW

$\frac{1}{2}$ Orange and Lemon
 Juice
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Van de Hum
 2 Dashes Absinthe

No. 647

LOUD SPEAKER

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ Brandy

No. 652

LUCYANA

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ White Curacao
 2 Dashes Bols Kummel
 1 Teaspoon Strawberry
 Syrup

No. 648

LOVE

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 White of an Egg

No. 653

LUIGI

1 Teaspoon Grenadine
 1 Dash Cointreau
 Juice of $\frac{1}{2}$ Tangerine
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ French Vermouth





No. 654
LULU'S EYE LASH

- ½ Gordon's Gin
- ½ Jamaica Rum
- ½ Rose's Sweetened Lime Juice
- ½ Grenadine
- 1 Dash Absinthe

No. 655
LULU'S FAVOURITE

- ½ Lemon Juice
- ½ Orange Juice
- ½ Cointreau

No. 656
MACARONI No. 1

- ½ Martini Vermouth
- ½ Absinthe

No. 657
MACARONI No. 2

- ½ Martini Vermouth
- ½ Calvados

No. 658
McCLELLAND

- 1 Dash Absinthe
- ½ Pollen's Curacao
- ½ Sloe Gin

No. 659
McCUTCHEON

- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- ½ Dry Gin
- ½ French Vermouth
- ½ Martini Vermouth
- Stir well and serve with a dash of Anisette.

No. 660
McHENRY

- ½ Martini Vermouth
- ½ Dry Gin
- 1 Dash Orange Bitters
- 1 Barspoon Hungarian Apricot Brandy

No. 661
McLANE

- ½ Coates' Plymouth Gin
- ½ Martini Vermouth
- ½ French Vermouth
- Serve with a piece of Orange Peel.

No. 662
MAGNOLIA BLOSSOM

- No. 1
- ½ Lemon Juice
 - ½ Cream
 - ½ Coates' Plymouth Gin
 - 1 Dash Grenadine

No. 663
MAGNOLIA BLOSSOM

- No. 2
- 1 Teaspoon Gomme
 - 1 Teaspoon Curacao
 - Yolk of an Egg
 - 1 Glass Brandy
 - Serve in a medium size glass and fill up with Champagne



FOR THE MAN BEHIND THE BAR 87

- | | |
|---|---|
| <p>No. 664
MADGE
½ Coates' Plymouth Gin
½ Dubonnet
½ Orange Juice
1 Dash Sweet Lime Juice</p> <p>No. 665
MAH-JONG
½ Cointreau
½ Bacardi Rum
½ Coates' Plymouth Gin</p> <p>No. 666
MAID OF THE MOUNTAINS
½ Odd Bottle Sherry
½ Caperatif
½ Martini Vermouth
½ Apricot Brandy
1 Dash Absinthe</p> <p>No. 667
MAIDEN'S BLUSH
No. 1
1 Teaspoon Grenadine
2 Dashes Oxygenloe
1 Glass Coates' Plymouth Gin
Serve in a Wine Glass.</p> <p>No. 668
MAIDEN'S BLUSH
No. 2
1 Dash Lemon Juice
4 Dashes Orange Curacao
4 Dashes Grenadine
1 Glass Coates' Plymouth Gin</p> | <p>No. 669
MAIDEN'S BLUSH
No. 3
½ Absinthe
½ Coates' Plymouth Gin
1 Teaspoon Grenadine</p> <p>No. 670
MAIDEN'S BLUSH
No. 4
½ Coates' Plymouth Gin
½ Grapefruit Juice
½ Grenadine
1 Dash Peach Bitters
4 Dashes Brandy
Serve with a crystallised Cherry.</p> <p>No. 671
MAIDEN'S BLUSH
No. 5
½ Grenadine
½ Coates' Plymouth Gin
½ White Martini
Serve in a sugared Glass.</p> <p>No. 672
MAIDEN'S PRAYER
No. 1
½ Orange Juice
½ Lemon Juice
½ Cointreau
½ Coates' Plymouth Gin</p> <p>No. 673
MAIDEN'S PRAYER
No. 2
½ Kina Lillet
½ Coates' Plymouth Gin
½ Calvados
½ Pricota</p> |
|---|---|



No. 674
MALLORY

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ White Creme de
 Menthe
 1 Dash Absinthe

No. 675
MANHATTAN No. 1

2 Dashes Maraschino
 $\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ Mixed Vermouth
 1 Dash Absinthe
 Stir well, serve with a
 quarter slice of Lemon.

No. 676
MANHATTAN No. 2

1 Dash Angostura Bitts
 $\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ Martini Vermouth
 Serve with a Cherry.

No. 677
MANHATTAN No. 4

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Rye Whisky
 Stir well and serve with
 a Cherry.

No. 678
MARAGATO SPECIAL

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 1 Dash Kirsh
 Juice of $\frac{1}{2}$ Lemon
 Juice of $\frac{1}{2}$ Lime
 A little sugar dissolved
 in Soda Water.

No. 679
MARMALADE

(6 People)
 2 Dessertspoons
 Orange Marmalade
 Juice of 2 small Lemons
 4 Glasses Coates' Ply-
 mouth Gin
 Serve with a squeeze of
 orange peel in each glass

No. 680
MARMON

$\frac{1}{2}$ Kirsh
 $\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ French Vermouth
 Serve with a Cherry

No. 681
MARNY

$\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 682
MARQUETTE

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 D'sh Creme de Noyeau

No. 683
MARTINEZ (6 People)

3 Glasses Coates' Ply-
 mouth Gin
 3 Glasses French Ver-
 mouth
 1 Dessertspoon Orange
 Bitters
 2 Dessertspoons Cura-
 cao or Maraschino
 Serve with a Cherry and
 a piece of Lemon Rind.



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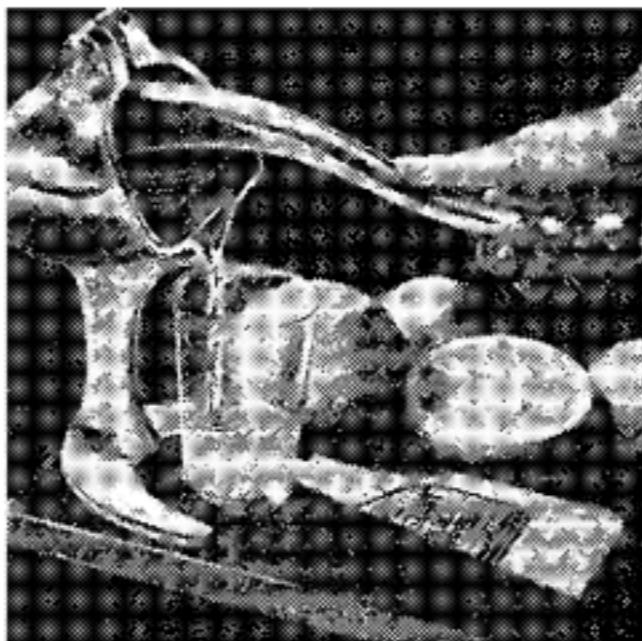


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FOR THE MAN BEHIND THE BAR 91

No. 684

MARTINI No. 1

3 Dashes Orange Bitters
 $\frac{1}{2}$ Tom Gin
 $\frac{1}{2}$ Martini Vermouth
 Stir well and serve with a piece of Lemon Peel.

No. 685

MARTINI No. 2

3 Dashes Aperitivo Rossi
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ Martini Vermouth
 Stir well and serve with a thin slice of Lemon Peel, Cherry or Olive to taste.

No. 686

MARTINI No. 3

$\frac{1}{2}$ White Martini
 $\frac{1}{2}$ Dry Gin
 1 Dash Aperitivo Rossi
 1 Dash Curacao
 Stir well and serve with a cherry.

No. 687

MARTINI No. 4

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 688

MARTINI No. 5

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ London Gin

No. 689

MARTINI CLUB

2 Dashes Maraschino
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ White Martini
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Seagram's Canadian Rye Whisky
 Serve with a piece of Pineapple.

No. 690

MARTINI GRAPE FRUIT

$\frac{1}{2}$ Fresh Grape Fruit Juice
 $\frac{1}{2}$ Dry Martini
 1 Teaspoon Aperitivo Rossi

No. 691

MARTINI QUARTER DECK

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Dry Martini
 $\frac{1}{2}$ White Martini
 $\frac{1}{2}$ Aperitivo Rossi
 Serve with a long strip of Lemon Peel.

No. 692

MARTINI SPECIAL

(6 People)
 4 Glasses Coates' Plymouth Gin
 $1\frac{1}{2}$ Glasses Martini Vermouth
 $\frac{1}{2}$ Glass Orange Flower Water
 4 Dashes Ang'st'ra Bits
 2 Dashes Absinthe





No. 693

MARTINICAN

3 Dashes Aperitivo
Rossi
 $\frac{1}{2}$ Rum
 $\frac{2}{3}$ Martini Vermouth

No. 694

MARVEL

$\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ Sirop de Citron
 $\frac{1}{2}$ Grenadine

No. 695

MARY PICKFORD

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Pineapple Juice
1 Teaspoon Grenadine
6 Dashes Maraschino

No. 696

MAURICE

1 Dash Absinthe
Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Dry Gin

No. 697

MAUSER

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
1 Barspoon Calvados

No. 698

MAVIS

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth
Gin
 $\frac{1}{2}$ Seagram's Rye
Whisky
 $\frac{1}{2}$ Calvados
1 Dash Absinthe
1 Dash Dubonnet

No. 699

MAYFAIR No. 1

$\frac{1}{2}$ Fresh Orange
Juice
 $\frac{1}{2}$ Fresh Lemon
Juice
 $\frac{1}{2}$ Pollen's White
Curacao
 $\frac{1}{2}$ Pollen's Seahorse Gin

No. 700

MAYFAIR No. 2

1 Dash Clove Syrup
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Coates' Plymouth
Gin

No. 701

MEDFORD RUM

1 Dash Gum Syrup
1 Dash Bitters
1 Glass Medford Rum
Stir well.



FOR THE MAN BEHIND THE BAR 98

No. 702

MEEHOULONG

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- Stir well and serve with a squeeze of Lemon Peel.

No. 703

MELBA

- 2 Dashes Grenadine
- 2 Dashes Absinthe
- Juice of $\frac{1}{2}$ Lime.
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Swedish Punch

No. 704

MELON

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 705

M'EN FOUS (6 People)

- 1 $\frac{1}{2}$ Glasses Grape Fruit Juice
- 1 Teaspoon Lemon Juice
- 1 $\frac{1}{2}$ Glasses Coates' Plymouth Gin
- 2 Glasses French Vermouth
- $\frac{1}{2}$ Glass Creme d'Orange
- Rinse the glasses with Orange Bitters before serving.

No. 706

MENENDEZ

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Sweetened Orange and Lemon Juice
- 1 Dash Apricot Brandy

No. 707

MERIDIAN

- $\frac{1}{2}$ Gordon's Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Maraschino
- 1 Dash Peach Bitters
- 1 Dash Lemon Juice

No. 708

METROPOLE (SOUTHERN STYLE)

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Brandy
- 1 Dash Orange Bitters

No. 709

MIAMI SPECIAL

- $\frac{1}{2}$ Dry Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Pineapple Juice
- 1 Dash Apricot Brandy

No. 710

MICKIE WALKER

- 1 Dash Grenadine
- 1 Dash Lemon Juice
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Vat 69 Whisky





No. 711

MID-DAY
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ Natural Lime
 1 Dash Grenadine

No. 714

MIKADO No. 1
 2 Dashes Angostura
 Bitters
 2 Dashes Creme de
 Noyeau
 2 Dashes Orgeat Syrup
 2 Dashes Curacao
 $\frac{1}{2}$ Glass Brandy

No. 712

MIDNIGHT
 Juice of $\frac{1}{2}$ Orange
 1 Dash Absinthe
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin

No. 715

MIKADO No. 2
 1 Tablespoon Orgeat
 Syrup
 2 Dashes Angostura
 Bitters
 $\frac{3}{4}$ Glass Brandy

No. 713

MIDSUMMER
 (6 People)
 1 Glass Fresh Red
 Currant Juice
 $\frac{1}{2}$ Glass Syrup de
 Grosille
 1 Cupful Mashed Fresh
 Raspberries
 Pour over the above
 1 Glass Brandy
 2 Glasses Coates' Ply-
 mouth Gin
 Allow to stand for half
 an hour, then add a
 glass of sweet white
 Wine. Serve with a
 Raspberry and a Bunch
 of Red Currants in each
 Glass.

No. 716

MILLER
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Tom Gin
 $\frac{1}{2}$ Grape Fruit Juice

No. 717

MILLIONAIRE No. 1
 Juice of a Lime
 1 Dash Grenadine
 $\frac{1}{2}$ Sloe Gin
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Jamaica Rum

No. 718

MILLIONAIRE No. 3
 White of an Egg
 2 Dashes Orange
 Curacao
 1 Teaspoon Grenadine
 $\frac{1}{2}$ Seagram's Canadian
 Rye Whisky





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No. 719

MILLION DOLLAR

- 1 Tablespoon Pineapple Syrup
- 1 Teaspoon Grenadine
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- Serve in a medium size glass.

No. 724

MINNIE

- $\frac{1}{2}$ Caperitif
- $\frac{1}{2}$ Sweet Orange and Lemon Juice
- $\frac{1}{2}$ White Port
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe
- 1 Dash Peach Bitters

No. 720

MILLION DOLLARS

- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Gordon's Gin
- $\frac{1}{2}$ Calvados
- Add a teaspoon of Danzig Goldwasser before serving.

No. 721

MILO

- 2 Dashes Pepsin Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 722

MINESWEEPER

- $\frac{1}{2}$ Jamaica Rum
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Orange Bitters
- 1 Dash Absinthe

No. 723

MINNEHAHA

- Juice of $\frac{1}{2}$ Orange
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe

No. 725

MINT (6 People) No. 1

- Soak a few sprigs of Fresh Mint in a glass and a half of White Wine. Add half a glass of Pollen's Creme de Menthe. Two Glasses Coates' Plymouth Gin and one and a half Glasses of White Wine. Serve with a sprig of Mint in each glass.

No. 726

MINT No. 2

- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- 2 Dashes Gomme Syrup
- 1 Dash Absinthe
- $\frac{1}{2}$ Bourbon Whisky
- A few sprigs of Fresh Mint.





No. 727

MINT No. 3

Put a few sprigs of Mint in the shaker and bruise them. Pour over $\frac{1}{2}$ Glass Vat 69 Whisky and allow to rest for a few moments. Then add $\frac{1}{2}$ Glass Sweet Lemon Juice.

No. 728

MINT SPREY

1 Dash Lemon Juice
 $\frac{1}{2}$ Teaspoon Sugar
 1 Spray Fresh Mint
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ Orange Juice

No. 729

MIRA MARE

Few Drops Maraschino
 $\frac{1}{2}$ London Gin
 $\frac{1}{2}$ Cherry Brandy
 Serve with a Cherry

No. 730

MIRABELL

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Sweet Martini Vermouth
 $\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ Cointreau
 Pour into a glass and add the same quantity of iced Champagne.

No. 731

MISSISSIPPI MULE

$\frac{2}{3}$ Coates' Plymouth Gin
 $\frac{1}{3}$ Lemon Juice
 $\frac{1}{3}$ Creme de Cassis

No. 732

M. R.

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ Rossi Solamer
 $\frac{1}{2}$ Rossi Aperitif

Mix well and serve with a Cherry and squeeze of Lemon Peel.

No. 733

MR. MANHATTAN

Crush a lump of Sugar in a little water. Crush 4 leaves of Fresh Mint.
 1 Dash Lemon Juice
 4 Dashes Orange Juice
 1 Glass Coates' Plymouth Gin

No. 734

MODERN No. 2

1 Dash Orange Bitters
 1 Dash Absinthe
 1 Dash Grenadine
 $\frac{1}{2}$ Vat 69 Whisky
 $\frac{2}{3}$ Sloe Gin

No. 735

MOLL

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Sloe Gin
 $\frac{1}{2}$ French Vermouth
 1 Dash Orange Bitters
 Sugar to taste.





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No. 736

MONESTRY

- ½ Green Chartreuse
- ½ Caperatif
- ½ Benedictine
- ½ Martini Vermouth
- 1 Dash Absinthe
- 1 Dash Orange Bitters

No. 737

MONKEY GLAND

- 3 Dashes Absinthe
- 3 Dashes Grenadine
- ½ Orange Juice
- ½ Coates' Plymouth Gin

No. 738

MONTANA No. 1

- 2 Dashes Anisette
- 3 Dashes Orange Bitters
- ½ Sloe Gin
- ½ French Vermouth
- Serve with a squeeze of Lemon Peel.

No. 739

MONTE CARLO IMPERIAL

- ½ Coates' Plymouth Gin
- ½ Lemon Juice
- ½ Bardinet's White Creme de Menthe
- Use a medium size glass and fill up with Champagne.

No. 740

MOONLIGHT

- ½ Grapefruit Juice
- ½ Coates' Plymouth Gin
- ½ Kirsh
- ½ Sweet White Wine
- Serve with a thin shaving of Lemon Peel.

No. 741

MOONRAKER

- ½ Brandy
- ½ Quinquina
- ½ Peach Brandy
- 1 Dash Absinthe

No. 742

MOONSHINE

- ½ Coates' Plymouth Gin
- ½ French Vermouth
- ½ Maraschino
- 1 Dash Absinthe

No. 743

MOULIN ROUGE

- 3 Dashes Grenadine
- ½ Apricot Brandy
- ½ Orange Juice
- ½ Lemon Juice

No. 744

MOUNTAIN

- White of an Egg
- ½ Lemon Juice
- ½ French Vermouth
- ½ Martini Vermouth
- ½ Seagram's Canadian Rye Whisky
- Serve in a medium size glass.



No. 745

MULE'S HIND LEG

- ½ Coates' Plymouth
Gin
- ½ Benedictine
- ½ Calvados
- ½ Maple Syrup
- ½ Apricot Brandy

No. 746

MULE'S KICK

- ½ Benedictine
- ½ Aperitivo Rossi
- ½ Coates' Plymouth
Gin
- ½ Dry Martini
- ½ Brandy

Serve in a frosted glass.

No. 747

MYSTIC MARVEL

- ½ Brandy
 - ½ Lime Juice
 - ½ Calvados
 - ½ Drambuie
- Stir well and serve with
a piece of twisted
Orange Peel.

No. 748

NANA

- White of an Egg
- 1 Barspoon Sugar
- 1 Glass Brandy

No. 749

NAPOLEON

- 1 Dash Fernet Branca
 - 1 Dash Pollen's
Curacao
 - 1 Dash Dubonnet
 - 1 Glass Coates' Ply-
mouth Gin
- Serve with a squeeze of
Lemon Peel.

No. 750

NARRAGANSETT

- ½ Seagram's Rye
Whisky
 - ½ Martini Vermouth
 - 1 Dash Absinthe
- Stir well and serve with
an Olive.

No. 751

NAVY

- ½ Bacardi Rum
- ½ Martini Vermouth
- ½ Orange Juice

No. 752

NETHERLAND

- ½ Pollen's Curacao
 - ½ Good Brandy
 - 1 Dash Orange Bitters
- Stir well.

No. 753

NEVADA

- ½ Glass Bacardi Rum
- Juice of ½ Grape Fruit
- Juice of 1 Lime
- 1 Dash Bitters
- Sugar to taste.





FOR THE MAN BEHIND THE BAR 99

No. 754

NEW BRUNSWICK

- $\frac{1}{2}$ Vat 69 Whisky
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Maple Syrup

No. 755

NEW FASHION

- $\frac{1}{2}$ Grand Marnier
- $\frac{1}{2}$ Pale Brandy
- $\frac{1}{2}$ Brown Sherry
- 1 Dash Angostura
- Stir well and serve with a piece of Pineapple.

No. 756

NEW INN No. 2

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Rose's Lime Juice
- 4 Dashes Swedish Punch
- 1 Dash Absinthe

No. 757

NEW LIFE

- $\frac{1}{2}$ Hercules
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Cointreau

No. 758

NEW 1920

- 1 Dash Orange Bitters
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- Serve with a squeeze of Lemon Peel.

No. 759

NEWBURY

- 1 Piece of Lemon Peel
- 1 Piece of Orange Peel
- 3 Dashes Pollen's Curacao
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 760

NEWPORT

- $\frac{1}{2}$ Noyeau
- $\frac{1}{2}$ Brandy
- 3 Dashes Angostura Bitters
- Mix well and serve with a piece of Lemon Peel

No. 761

NEWTOWNS SPECIAL

- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Brandy

No. 762

NEW YORK

- 1 Lump of Sugar
- 2 Dashes Grenadine
- 1 Piece of Orange Peel
- 1 Glass Seagram's Canadian Rye Whisky





No. 763

NEW YORK WHISKY

- 2 Dashes Angostura Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Sherry
- $\frac{1}{2}$ Seagram's Rye Whisky
- Mix well and serve with a piece of twisted Lemon Peel.

No. 767

NICOLASKI

- $\frac{2}{3}$ Brandy
- 1 Slice of Lemon coated with Caster Sugar
- Pour the Brandy in the glass and put the prepared Lemon on the top. Drink through the Lemon.

No. 764

NICE AND TASTY

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Van de Hum
- 1 Dash Absinthe
- 1 Dash Peach Bitters

No. 768

NICOLE

- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Kummel
- $\frac{1}{2}$ Orange Juice
- Serve with a Cherry.

No. 765

NICHOLAS

- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Old Tom Gin

No. 769

NICKY

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Gordon's Gin
- Stir well.

No. 766

NICKS

- 1 Dash Angostura Bitters
- 1 Dash Absinthe
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Brandy
- Serve with a Cherry and squeeze of Lemon Peel.

No. 770

NIGHT CAP No. 1

- Yolk of an Egg
- $\frac{1}{2}$ Anisette
- $\frac{1}{2}$ Pollen's Curacao
- $\frac{1}{2}$ Brandy





FOR THE MAN BEHIND THE BAR 101

No. 771

NIGHT CAP NO. 2

$\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Pollen's Orange
 Curacao
 Yolk of an Egg
 Serve in a medium size
 glass.

No. 776

NOTHING DOING

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Coates' Plymouth Gin
 White of an Egg
 1 Dash Absinthe
 1 Dash Grenadine

No. 772

NINETEENTH HOLE

No. 1
 $\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Sherry

No. 777

NUMEROUS TREAS-
URE No. 2

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 3 Dashes Absinthe
 3 Dashes Orange
 Bitters

No. 773

NO LUCK

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Creme de Cacao
 1 Dash Absinthe

No. 778

NUNZI

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Sweetened Orange
 Juice
 $\frac{1}{2}$ Sweetened Lemon
 Juice
 1 Dash Absinthe
 1 Dash Peach Bitters

No. 774

NOR-WEST

$\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ Kirshwasser
 $\frac{1}{2}$ Rose's Lime Juice

No. 775

NORTH POLE

$\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Lemon Juice
 White of an Egg
 Serve in a medium size
 glass and top with
 Cream.

No. 779

NUT

$\frac{1}{2}$ Noyeau
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Absinthe
 Serve with a Shelled
 Walnut.





No. 780

NUTLEY SPECIAL

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Orange Juice
 4 Dashes Five Fruit Syrup
 A few Sprigs of Fresh Mint

No. 781

NUTS IN MAY

$\frac{1}{2}$ Noyeau
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Sweet Orange Juice
 $\frac{1}{2}$ Sweet Lemon Juice
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Absinthe

No. 782

ODD MCINTYRE

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Kina Lillet
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Brandy

No. 783

OH! ANYTHING

$\frac{1}{2}$ Drambuie
 $\frac{1}{2}$ Sweet Orange Juice
 $\frac{1}{2}$ Sweet Lemon Juice
 1 Dash Absinthe

No. 784

OH! BOY

$\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Van de Hum
 $\frac{1}{2}$ Caperatif
 1 Dash Absinthe

No. 785

OH! HARRY

Saturate a lump of Sugar in Grenadine
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Hooch Whisky

No. 786

OH! HENRY

$\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Vishy
 $\frac{1}{2}$ Ginger Ale
 Stir well.

No. 787

OHIO

$\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Martini Vermouth
 3 Dashes Orange Bitters

No. 788

OLD ENGLAND

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Pollen's Orange Curacao
 3 Dashes Peach Bitters
 3 Dashes Orange Bitters

No. 789

OLD ETONIAN

2 Dashes Orange Bitters
 2 Dashes Creme de Noyeau
 $\frac{1}{2}$ London Gin
 $\frac{1}{2}$ Kina Lillet



FOR THE MAN BEHIND THE BAR 103

No. 790

OLD FASHIONED

1 Lump of Sugar
2 Dashes Angostura Bitters
1 Glass Seagram's Rye Whisky.
Crush Sugar and Bitters together, add a lump of ice. Use a medium size glass and decorate with a slice of Orange and twist of Lemon Peel. It can be made with Brandy if preferred.

No. 793

OLD SPORT

2 Teaspoons Syrup
1 Teaspoon Pineapple Syrup
1 Dash Angostura Bitters
 $\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Seagram's Canadian Rye Whisky
Stir well and serve in a glass that has been rinsed with Apricotine. Dash with Apollinaris and dress with Fruit.

No. 791

OLD HICKORY

1 Teaspoon Rock Candy Syrup
1 Teaspoon Amer Picon
1 Teaspoon Carhienor
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
1 Teaspoon French Brandy

No. 794

OLD TOM GIN

3 Dashes Gum Syrup
2 Dashes Angostura Bitters
2 Dashes Pollen's Curacao
1 Glass Old Tom Gin
Stir well and serve with a piece of twisted Lemon Pecl.

No. 792

OLD ROCK

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Old Log Cabin Whisky
2 Dashes Grenadine

No. 795

OLYMPIC

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Pollen's Curacao
 $\frac{1}{2}$ Orange Juice



- No. 796
ONE EXCITING NIGHT
1 Dash Orange Juice
½ French Vermouth
½ Martini Vermouth
½ Coates' Plymouth Gin
Serve in a Port Glass with frosted edges, with a squeeze of Lemon Peel.
- No. 797
OOM PAUL
1 Dash Angostura Bitters
½ Caperatif
½ Calvados
- No. 798
OPAL No. 1
½ Coates' Plymouth Gin
½ Orange Juice
½ Cointreau
1 Dash Orange Flower Water
A little Sugar
- No. 799
OPENING
½ Grenadine
½ Martini Vermouth
½ Seagram's Canadian Rye Whisky
- No. 800
OPERA No. 1
½ Maraschino
½ Dubonnet
½ Coates' Plymouth Gin
Serve with a squeeze of Orange Peel.
- No. 801
OPERA No. 2
½ Coates' Plymouth Gin
½ Dubonnet
½ Mandarine
Serve with a squeeze of Orange Peel.
- No. 802
ORANGE (6 People)
1½ Glasses Fresh Orange Juice
3 Glasses Coates' Plymouth Gin
1 Dessertspoon Orange Bitters
1 Dessertspoon Powdered Sugar
1 Small Glass French Vermouth
Place on ice for half an hour, then shake with two or three lumps of ice and serve with a squeeze of Orange Peel in each glass.
- No. 803
ORANGE BABY
½ Fresh Orange Juice
½ Coates' Plymouth Gin
½ Caperatif
½ Grenadine
½ Fresh Cream
- No. 804
ORANGE BLOOM
½ Martini Vermouth
½ Cointreau
½ Coates' Plymouth Gin
Serve with a Cherry.



FOR THE MAN BEHIND THE BAR 105

No. 805

ORANGE BLOSSOM

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 806

ORANGE BLOSSOM

SPECIAL

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Coates' Plymouth Gin
Dip a spoon in Honey
and dissolve what sticks
in the Gin and then add
the Orange Juice.

No. 807

ORANGE DELIGHT

$\frac{1}{2}$ Creme d'Orange
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 808

ORANGE MARTINI

(6 People)

$2\frac{1}{2}$ Glasses Coates' Ply-
mouth Gin
2 Glasses French Ver-
mouth
1 Glass Martini Ver-
mouth

Steep in this mixture
the finely grated rind of
an Orange. Let it soak
for at least an hour.
Then add ice and shake.
Serve in glasses that
have been rinsed with
Orange Bitters

No. 809

ORIENTAL

$\frac{1}{2}$ Seagram's Canadian
Rye Whisky
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ White Curacao
Juice of $\frac{1}{2}$ Lime

No. 810

OYSTER BAY

$\frac{1}{2}$ Pollen's White
Curacao
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 811

OZONE

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Kina Lillet
3 Dashes Vanilla Es-
sence

No. 812

PACO

$\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Pollen's White
Curacao
 $\frac{1}{2}$ Coates' Plymouth Gin
1 Dash Orange Bitters

No. 813

PADDY

$\frac{1}{2}$ Paddy Irish Whisky
 $\frac{1}{2}$ Martini Vermouth
1 Dash Angostura
Bitters





<p>No. 814 PAGE COURT</p> <p>$\frac{1}{2}$ Seagram's Canadian Rye Whisky $\frac{1}{2}$ Jamaica Rum $\frac{1}{2}$ Coates' Plymouth Gin Juice of an Orange 1 Dash Peach Bitters</p>	<p>No. 819 PANAMA</p> <p>$\frac{1}{2}$ Creme de Cacao $\frac{1}{2}$ Sweet Cream $\frac{1}{2}$ Brandy</p>
<p>No. 815 PALL MALL</p> <p>1 Dash Orange Bitters 1 Teaspoon White Creme de Menthe $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates' Plymouth Gin</p>	<p>No. 820 PAN-AMERICAN</p> <p>1 Dash Syrup 1 Dash Lemon Juice 1 Glass Seagram's Canadian Rye Whisky</p>
<p>No. 816 PALMER No. 1</p> <p>1 Dash Lemon Juice 1 Dash Angostura Bitters 1 Glass Seagram's Canadian Rye Whisky</p>	<p>No. 821 PANSY</p> <p>2 Dashes Angost'ra Bits 6 Dashes Grenadine 1 Liqueur Glass Absinthe</p>
<p>No. 817 PALMER No. 2</p> <p>2 Dashes Orange Bitters $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ St. Croix Rum</p>	<p>No. 822 PANSY BLOSSOM</p> <p>2 Dashes Angost'ra Bits 1 Teaspoon Grenadine 1 Glass Anis del Oso</p>
<p>No. 818 PALMETTO No. 1</p> <p>2 Dashes Orange Bitters $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ St. Croix Rum</p>	<p>No. 823 PANTOMIME</p> <p>1 Dash Orgeat Syrup 2 Dashes Grenadine White of an Egg 1 Liqueur Glass French Vermouth Serve in a medium size glass.</p>
	<p>No. 824 PARADISE No. 1</p> <p>$\frac{1}{2}$ Apricot Brandy $\frac{1}{2}$ Bacardi Rum</p>



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No. 825

PARADISE No. 2

1 Dash Lemon Juice
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Apricot Brandy

No. 831

PARSON'S SPECIAL

4 Dashes Grenadine
 1 Glass Orange Juice
 Yolk of an Egg
 Serve in a medium size
 glass.

No. 826

PARADISE No. 3

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Apricot Brandy

No. 832

PASSION

$\frac{1}{2}$ "Pash" Passion Fruit
 Juice
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Absinthe

No. 827

PARISIAN No. 1

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Creme de Cassis
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 833

PASSION FRUIT No. 1

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ "Pash" Passion Fruit

No. 828

PARISIAN No. 2

Juice of a Lime
 1 Glass Byrrh Wine

No. 834

PASSION FRUIT No. 2

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ "Pash" Passion Fruit

No. 829

PARISIAN BLONDE

$\frac{1}{2}$ Sweet Cream
 $\frac{1}{2}$ Pollen's Curacao
 $\frac{1}{2}$ Jamaica Rum

No. 835

PAT'S SPECIAL

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Sherry
 $\frac{1}{2}$ Quinquina
 1 Dash Creme de Cassis
 1 Dash Apricotine
 Serve with a Cherry and
 piece of Orange Peel.

No. 830

PARSON

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Tom Gin
 Serve with a piece of
 Orange Peel.





No. 836

PAUL

- $\frac{1}{2}$ Seagram's Canadian Rye Whisky
- $\frac{1}{2}$ Peach Brandy
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Caperatif
- 1 Dash Absinthe

No. 837

PAULINE

- $\frac{1}{2}$ Rum
- $\frac{1}{2}$ Sweetened Lemon Juice
- 1 Dash Absinthe Bitters
- Serve with Grated Nutmeg.

No. 838

PEACH

- $\frac{1}{2}$ Peach Brandy
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Noyeau
- 1 Dash Absinthe
- Serve with a few slices of Tinned Peaches.

No. 839

PEBLO

- This is a Pousse Café, but iced and shaken.

No. 840

PEGU CLUB

- 1 Teaspoon Lime Juice
- $\frac{1}{2}$ Pollen's Curacao
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters

No. 841

PERFECT No. 1

- $\frac{1}{6}$ Absinthe
- $\frac{1}{6}$ French Vermouth
- $\frac{1}{6}$ Martini Vermouth
- $\frac{1}{6}$ Coates' Plymouth Gin

No. 842

PERFECT No. 2

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 843

PERSONALITY A LA ROY

- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Hercules
- $\frac{1}{2}$ Calvados

No. 844

PETO

- Juice of $\frac{1}{2}$ Orange
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 2 Dashes Maraschino



FOR THE MAN BEHIND THE BAR 109

No. 845

PHILADELPHIA

SPECIAL

- ½ Martini Vermouth
- ¾ Coates' Plymouth Gin
- 1 Dash Orange Bitters
- 1 Dash Pollen's Curacao

No. 849

PICKWICK

- ½ Swedish Punch
- ½ Bacardi Rum
- ½ Caperatif
- ½ Martini Vermouth
- Dash Absinthe

No. 850

PICON

- ½ Martini Vermouth
- ½ Amer Picon

No. 846

PHILOMEL No. 1

1½ Odd Bottle Sherry

1½ Rum

1½ Quinquina

1½ Orange Juice

Give one grind of the
pepper mill over this
before shaking.

No. 851

PILOT

- ½ Caperatif
- ½ Creme de Cacao
- ½ Sweet Orange and
Lemon Juice
- ½ Coates' Plymouth Gin
- 1 Dash Absinthe

No. 847

PHILOMEL No. 2

1½ Odd Bottle Sherry

1½ Rum

1½ Dubonnet

1½ Orange Juice

Give one grind of the
pepper mill over this
before shaking.

No. 852

PIMMERON

- ½ Pimm's No. 1
- ½ Swedish Punch
- ½ French Vermouth
- 1 Dash Lemon Juice

No. 848

PHŒBE SNOW

1 Dash Absinthe

½ Brandy

½ Dubonnet

No. 853

PINE TREE

- ½ Martini Vermouth
- ¾ Coates' Plymouth
Gin
- A few sprigs of Fresh
Mint





No. 854

PINEAPPLE No. 2

- $\frac{1}{2}$ Fresh Pineapple Juice
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 855

PINEAPPLE**BLOSSOM**

- $\frac{1}{2}$ Seagram's Rye Whisky
- $\frac{1}{2}$ Pineapple Juice
- $\frac{1}{2}$ Lemon Juice

No. 856

PING PONG No. 1

- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- 1 Dash Absinthe

No. 857

PING PONG No. 2

- Juice of $\frac{1}{2}$ Lemon
- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Creme Yvette

No. 858

PING PONG SPECIAL

- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Martini Vermouth
- 1 Teaspoon Pollen's Curacao
- $\frac{1}{2}$ Teaspoon Angostura Bitters
- Serve with a Cherry and a piece of Lemon Peel.

No. 859

PINK BABY

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Syrup de Citron
- White of an Egg
- Serve in a medium size glass.

No. 860

PINK BEAUTY

- 1 Dash Five Fruit Syrup
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Martini Vermouth

No. 861

PINK ELEPHANT

- $\frac{1}{2}$ Dubonnet
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Pollen's White Curacao
- 1 Dash Absinthe

No. 862

PINK LADY No. 1

- White of an Egg
- 1 Tablespoon Grenadine
- 1 Glass Coates' Plymouth Gin
- Serve in a medium size glass.



FOR THE MAN BEHIND THE BAR 111

No. 863

PINK LADY No. 2

$\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Dashes Grenadine

No. 867

PINK RAPTURE

$\frac{1}{2}$ Rum
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Grenadine

No. 864

PINK LADY No. 3

White of an Egg
 2 Teaspoons Grenadine
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Burroughs' Beef-eater Gin

No. 868

PINK ROSE

White of an Egg
 1 Teaspoon Grenadine
 1 Teaspoon Lemon Juice
 1 Teaspoon Sweet Cream
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 865

PINK PEARL (6 People)

1 $\frac{1}{2}$ Glasses Grapefruit Juice
 1 Tablespoon Lemon Juice
 $\frac{1}{2}$ Glass Grenadine
 2 Glass Calvados
 White of an Egg

No. 869

PINKY

White of an Egg
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 866

PINK PUFF

$\frac{1}{2}$ Apricotine
 $\frac{1}{2}$ Whisky
 3 Teaspoons Lemon Juice
 White of an Egg

No. 870

PIRATA

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ White Martini
 $\frac{1}{2}$ Chartreuse

No. 871

PLANTERS No. 1

1 Dash Lemon Juice
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Rum





No. 872

PLANTERS No. 2

- ½ Lemon Juice
- ½ Syrup
- ½ Jamaica Rum

No. 873

PLAZA

- ½ Martini Vermouth
- ½ French Vermouth
- ½ Coates' Plymouth
Gin

Serve with a slice of
Pineapple.

No. 874

PLINIUS

- ½ Vat 69 Whisky
 - ½ Jamaica Rum
 - ½ Orange Juice
- Serve with a slice of
Lemon.

No. 875

PLUIE D'OR No. 1

- ½ Booth's Dry Gin
- ½ Kummel
- ½ Vieille Cure
- ½ Wolfschmidt Riga
- ½ Pollen's Orange
Curacao

No. 876

PLUIE D'OR No. 2

- ½ Coates' Plymouth
Gin
- ½ French Vermouth
- ½ Kummel
- ½ Pollen's Orange
Curacao

No. 877

POKER

- ½ Martini Vermouth
- ½ Bacardi Rum

No. 878

POLO No. 1

- Juice of ½ Lime
- ½ French Vermouth
- ½ Martini Vermouth
- ½ Coates' Plymouth
Gin

No. 879

POLO No. 2

- ½ Grape Fruit Juice
- ½ Orange Juice
- ½ Coates' Plymouth
Gin

No. 880

PONTOON

- ½ Bacardi Rum
 - ½ Peach Brandy
 - ½ Calvados
 - ½ Sweet Orange and
Lemon Juice
 - 1 Dash Absinthe
- Serve with a Cherry.

No. 881

POOH-BAH

- ½ Bacardi Rum
- ½ Swedish Punch
- ½ Coates' Plymouth
Gin
- 1 Dash Apricot Brandy





FOR THE MAN BEHIND THE BAR 113

- | | |
|---|--|
| <p>No. 882
POOP DECK
½ Blackberry Brandy
½ Port
½ Brandy</p> <p>No. 883
POPPY
½ Creme de Cacao
½ Coates' Plymouth
Gin</p> <p>No. 884
PORT WINE No. 1
1 Dash Brandy
1 Glass Port Wine
Stir slightly and serve
with a squeeze of
Orange Peel.</p> <p>No. 885
PORT WINE No. 2
1 Dash Angostura
Bitters
1 Dash Orange Bitters
2 Dashes Pollen's
Curacao
1 Glass Port Wine
Serve in a Port glass.</p> <p>No. 886
PORTER
½ Coates' Plymouth Gin
½ French Vermouth
½ Martini Vermouth
1 Dash Pollen's
Curacao
Stir well and serve with
piece of Lemon Peel and
a sprig of Fresh Mint.</p> | <p>No. 887
PORTO
Yolk of an Egg
1 Teaspoon Sugar
1 Glass Port Wine
Serve with grated Nut-
meg.</p> <p>No. 888
POUSSE L'AMOUR
½ Maraschino
Yolk of an Egg
½ Green Creme Vanilla
½ Brandy
Pour carefully into a
small wine glass and be
sure the egg does not
break or the ingredients
mix. DO NOT ICE.</p> <p>No. 889
PRESIDENT
2 Dashes Grenadine
Juice of ½ Orange
1 Glass Bacardi Rum</p> <p>No. 890
PRESIDENTE
½ Bacardi Rum
½ French Vermouth
1 Dash Grenadine
Serve with a Cherry
and a piece of twisted
Orange Peel.</p> <p>No. 891
PRESTO
1 Dash Absinthe
½ Orange Juice
½ Martini Vermouth
½ Brandy</p> |
|---|--|





No. 892

PRESTOMAN

- 1 Dash Absinthe
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Brandy

No. 893

PRINCE No. 1

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Peppermint

No. 894

PRINCE No. 2

- $\frac{1}{2}$ White Creme de Menthe
- $\frac{1}{2}$ Dry Gin
- $\frac{1}{2}$ Martini Vermouth

No. 895

PRINCE CHARMING

- $\frac{1}{2}$ Sweet Champagne
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Pollen's Curacao
- Stir well and serve in a wine glass with 2 Cherries.

No. 896

PRINCE IIENRY

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 897

PRINCE'S SMILE

- 1 Dash Lemon Juice
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 898

PRINCESS No. 1

- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Sweet Cream
- Serve in a Liqueur glass and pour the Cream on the Brandy carefully so that it does not mix.
DO NOT ICE.

No. 899

PRINCESS No. 2

- $\frac{1}{2}$ Fresh Cream
- $\frac{1}{2}$ Pollen's Creme de Cacao
- $\frac{1}{2}$ Pollen's Seahorse Gin

No. 900

PRINCESS MARINA

- $\frac{1}{2}$ Booth's Orange Gin
- $\frac{1}{2}$ Dubonnet
- $\frac{1}{2}$ Pollen's Triple Sec
- $\frac{1}{2}$ Calvados
- $\frac{1}{2}$ Caloric Punch

No. 901

PRINCESS MARY

- $\frac{1}{2}$ Pollen's Creme de Cacao
- $\frac{1}{2}$ Sweet Cream
- $\frac{1}{2}$ Coates' Plymouth Gin





FOR THE MAN BEHIND THE BAR 115

No. 902

PRINCETOWN No. 1

3 Dashes Orange Bitters.
 $\frac{1}{2}$ Tom Gin
 When the above have been well shaken and iced pour into a glass and add very carefully $\frac{1}{2}$ Port, and allow this to settle at the bottom of the glass before serving.

No. 903

PRINCETOWN No. 2

2 Dashes Orange Bitters
 $\frac{1}{2}$ Port Wine
 $\frac{1}{2}$ Tom Gin
 Stir well and serve with a squeeze of Lemon Peel.

No. 904

PRINCETOWN No. 3

$\frac{1}{2}$ White Creme de Menthe
 Pour a Gin Cocktail on top with a squirt of seltzer.

No. 905

PROFESSOR

$\frac{1}{2}$ Fresh Lime Juice
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Coates' Plymouth Gin
 Add 3 good dashes Anisette and serve with a squeeze of Lemon Peel and a Cherry.

No. 906

PROHIBITION

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Kina Lillet
 2 Dashes Orange Juice
 1 Dash Apricot Brandy
 Serve with a squeeze of Lemon Peel.

No. 907

PROSPERITY

1 Dash Orange Bitters
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Vat 69 Whisky

No. 908

PRUNEAUX

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Sherry
 $\frac{1}{2}$ Syrup of Prunes
 $\frac{1}{2}$ Strained Orange Juice

No. 909

PURITAN

3 Dashes Orange Bitters
 1 Teaspoon Yellow Chartreuse
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 Stir well and serve with a small piece of Lemon Peel.





No. 910

PUTSY

- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Sweetened Orange and Lemon Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Caperatif
- 1 Dash Absinthe

No. 911

QUAKER'S

- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Rum
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Raspberry Syrup

No. 912

QUARTIER LATIN

- 1 Teaspoon Cointreau
- $\frac{1}{2}$ Amer Picon
- $\frac{1}{2}$ Dubonnet

No. 913

QUEEN'S No. 1

- $\frac{1}{2}$ Slice Crushed Pineapple
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 914

QUEEN'S No. 2

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Teaspoon Grapefruit Juice

No. 915

QUEEN'S No. 3

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Pineapple Juice
- $\frac{1}{2}$ Orange Juice

No. 916

QUEEN ELIZABETH

No. 1

- 1 Dash Absinthe
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Cointreau
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 917

QUEEN ELIZABETH

No. 2

- 1 Dash Polley's Curacao
 - $\frac{1}{2}$ Martini Vermouth
 - $\frac{1}{2}$ Brandy
- Serve with a Cherry.

No. 918

QUELLE VIE

- $\frac{1}{2}$ Kummel
- $\frac{1}{2}$ Brandy

No. 919

R. A. C. SPECIAL.

- 2 Dashes Orange Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

Serve with a squeeze of
Orange Peel.





FOR THE MAN BEHIND THE BAR 117

No. 920

RADIATOR

- ½ Seager's Sloe Gin
- ½ Old Log Cabin Whisky
- ½ French Vermouth
- ½ London Gin
- 1 Dash Cherry Brandy

No. 924

RAMOS

- 1 Teaspoon Syrup
- 3 Dashes Angostura Bitters
- 6 Dashes Peychaud Bitters
- ¾ Whisky
- ½ Teaspoon Pollen's Curacao
- 6 Dashes Maraschino
- 3 Dashes Anisette
- Serve in a glass that has been washed with Absinthe.

No. 921

R. A. F. BETTY

- ½ Coates' Plymouth Gin
- ½ Fresh Orange Juice
- 6 Dashes Grenadine

No. 922

RAINBOW

- ½ Creme de Cacao
- ½ Creme de Violette
- ½ Maraschino
- ½ Benedictine
- ½ Green Chartreuse
- ½ Brandy
- Pour carefully into a liqueur glass and be sure not to mix. DO NOT ICE.

No. 925

RAMOS CREOLE

- ¾ Rock Candy Syrup
- ½ Curacao Syrup
- ½ Maraschino
- ½ Litthauer Bitters
- ½ Peychaud Bitters
- 1 Dash Amer Picon
- 1 Dash Angostura Bitters
- 1 Dash Bobers Bitters
- 1 Dash Schroeders Bitters
- 1 Dash Abbotts Bitters

No. 923

RAITHBY

- ½ Martini Vermouth
- ½ Bacardi Rum
- ½ Orange Juice
- ½ Pollen's Curacao
- 1 Dash Noyeau
- 1 Dash Absinthe

No. 926

R. A. N. S.

- 1 Glass Brandy
- 6 Dashes Grenadine
- 1 Dash Angostura Bitters





No. 927

RAPID

$\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Martini Vermouth
 1 Dash Absinthe
 1 Dash Wormwood
 Bitters

No. 931

RAYMOND HITCH

Juice of $\frac{1}{2}$ Orange
 1 Dash Orange Bitters
 1 Slice Pineapple
 1 Glass Martini Ver-
 mouth

No. 928

RASPBERRY(6 People)

Slightly bruise a cupful of fresh Raspberries and pour over them 2 glasses Coates' Plymouth Gin. Allow this to rest for two hours and then strain. Add a liqueur glass of Kirsh and two glasses of White Dry Wine. Serve with a Raspberry in each glass.

No. 932

RAZZBERRY

$\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Raspberry Syrup
 $\frac{1}{2}$ Lemon Juice

No. 933

RED LION

$\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Lemon Juice

No. 934

REGENT

$\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Cherry Brandy
 1 Dash Lemon Juice

No. 929

RATTLESNAKE

(6 People)

4 Glasses Seagram's
 Rye Whisky
 Whites of 2 Eggs
 1 Glass Sweetened
 Lemon Juice
 A few dashes Absinthe
 Strain through a very
 finesieve before serving

No. 930

RAY LONG

1 Dash Angostura Bitts.
 4 Dashes Absinthe
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Brandy

No. 935

REVIGORATOR

$\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Kola Tonic
 $\frac{1}{2}$ Syrup de Citron



FOR THE MAN BEHIND THE BAR 119

No. 936

RESOLUTE

- $\frac{1}{4}$ Lemon Juice
- $\frac{1}{4}$ Apricot Brandy
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 937

RICHMOND No. 1

- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Coates' Plymouth Gin

Serve with a squeeze of Lemon Peel.

No. 938

RICHMOND No. 2

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Pollen's Curacao

Serve with a squeeze of Lemon Peel.

No. 939

RIDING

- 1 Dash Angostura Bitters
 - 3 Drops Acid Phosphate
 - 1 Glass Calisaya
- Stir well.

No. 940

RISING SUN No. 1

- 1 Teaspoon Pollen's Curacao
 - 1 Teaspoon Pineapple Syrup
 - 3 Dashes Angostura Bitters
 - 2 Dashes Maraschino
 - 1 Glass Brandy
- Serve with a squeeze of Lemon Peel.

No. 941

RISING SUN No. 2

- $\frac{1}{2}$ Coates' Plymouth Gin
 - $\frac{1}{2}$ Grenadine
 - $\frac{1}{2}$ Creme de Noyeau
- Juice of a Lemon
Stir well.

No. 942

ROB ROY No. 1

- 1 Dash Angostura Bitts.
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Vat 69 Whisky

No. 943

ROB ROY No. 3

- $\frac{1}{2}$ Teaspoon Angostura Bitters
- $\frac{1}{2}$ Teaspoon Peychaud Bitters
- 1 Teaspoon Rock Candy Syrup
- $\frac{1}{2}$ Teaspoon Pollen's Curacao
- $\frac{1}{2}$ Vat 69 Whisky
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth





- | | |
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| <p>No. 944
ROBIN
3 Dashes Calisaya
1 Glass Vat 69 Whisky
Stir well and serve
with a Cherry.</p> <p>No. 945
ROBSON
½ Orange and Lemon
Juice
½ Grenadine
½ Jamaica Rum</p> <p>No. 946
ROCK & RYE
1 Glass Rye Whisky
Dissolve a piece of
Rock Candy in it.
Juice of a Lemon can
be added if desired.</p> <p>No. 947
ROLLER SKATE
½ White Creme de
Menthe
½ Gordon's Gin
1 Teaspoon Brandy
1 Dash Orange Flower
Water
Serve in a glass filled
with cracked ice.</p> <p>No. 948
ROLLS ROYCE
1 Dash Benedictine
½ Martini Vermouth
½ French Vermouth
½ Coates' Plymouth
Gin</p> | <p>No. 949
ROMANY ROSE
½ Apricot Brandy
½ Benedictine
½ Lime Juice
2 Dashes Peach
Bitters
2 Dashes Absinthe
1 Dash Angostura
Serve with a Cherry in
a glass with a frosted
edge.</p> <p>No. 950
ROSE No. 1
½ Bacardi Rum
½ Orange Juice
1 Dash Grenadine</p> <p>No. 951
ROSE No. 2
½ Orange Juice
½ Grenadine
½ Coates' Plymouth
Gin</p> <p>No. 952
ROSE No. 3
½ Cherry Brandy
½ Kirsh
½ Coates' Plymouth
Gin
Serve in a glass with a
frosted edge.</p> <p>No. 953
ROSE No. 4
1 Teaspoon Grenadine
½ French Vermouth
½ Kirsh</p> |
|--|---|



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No. 954

ROSE No. 5

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Kirchwasser
 $\frac{1}{2}$ Syrup Grosille
 Serve with a Cherry.

No. 955

ROSE No. 6

$\frac{1}{2}$ Port
 $\frac{1}{2}$ Marnier Cherry
 Cognac
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a Cherry

No. 956

ROSE No. 6

3 Dashes Grenadine
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ French Vermouth
 Stir well and serve
 with a Cherry and
 squeeze of Lemon Peel.

No. 957

ROSE (English)

1 Dash Lemon Juice
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin

No. 958

ROSE (French)

$\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin

No. 959

ROSERY

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ Kirsh
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Dubonnet

No. 960/1

ROSSINGTON No. 2

& ROSELYN

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a squeeze of
 Orange Peel.

No. 962

ROSSI No. 1

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Tom Gin
 $\frac{1}{2}$ Teaspoon Curacao
 Serve with a piece of
 Orange Peel and 2
 Cherries.

No. 963

ROSSI SWIZZLE

$\frac{1}{2}$ Aperitivo Rossi
 $\frac{1}{2}$ Juice of Orange or
 Lemon
 Serve in a glass with a
 frosted edge.

No. 964

ROSY

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Claret
 $\frac{1}{2}$ Orange Juice





No. 965

ROULETTE

- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Calvados

No. 966

ROY

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Coates' Plymouth
Gin
- $\frac{1}{2}$ Creme de Cacao
- $\frac{1}{2}$ Sweet Orange and
Lemon Juice
- 1 Dash Absinthe
- 1 Dash Peach Bitters

No. 969

ROYAL No. 1

- Juice of $\frac{1}{2}$ Lemon
 - $\frac{1}{2}$ Tablespoon Sugar
 - 1 Egg
 - 1 Glass Coates' Ply-
mouth Gin
- Serve in a medium size
glass.

No. 970

ROYAL No. 2

- $\frac{1}{2}$ French Vermouth
 - $\frac{1}{2}$ Coates' Plymouth
Gin
 - $\frac{1}{2}$ Cherry Brandy
- Stir well.

No. 967

ROY HOWARD

- $\frac{1}{2}$ Kina Lillet
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Orange Juice
- 2 Dashes Grenadine

No. 971

ROYAL No. 3

- 1 Dash Orange Bitters
 - 1 Dash Angostura
Bitters
 - $\frac{1}{2}$ Coates' Plymouth
Gin
 - $\frac{1}{2}$ Dubonnet
- Stir well and serve with
a Cherry and squeeze of
Lemon Peel.

No. 968

ROY'S SECRET

- $\frac{1}{2}$ Sweet Orange Juice
 - $\frac{1}{2}$ Sweet Lemon Juice
 - $\frac{1}{2}$ Creme de Noyeau
 - $\frac{1}{2}$ Absinthe
 - $\frac{1}{2}$ Coates' Plymouth
Gin
 - 1 Dash Grenadine
 - 1 Dash Orange Bitters
- Serve with a Cherry.

No. 972

ROYAL No. 4

- $\frac{1}{2}$ Pollen's Creme de
Cacao
- $\frac{1}{2}$ Fresh Cream
- $\frac{1}{2}$ Vodka



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<p>No. 973 ROYAL MAIL</p> <ul style="list-style-type: none"> ½ Sweet Orange Juice ½ Sweet Lemon Juice ½ Sloe Gin ½ Van de Hum 1 Dash Absinthe 	<p>No. 977 RUBY No. 1</p> <ul style="list-style-type: none"> 1 Dash Grenadine 1 Barspoon Calvados ½ Coates' Plymouth Gin
<p>No. 974 ROYAL SMILE No. 1</p> <ul style="list-style-type: none"> Juice of ½ Lemon ½ Grenadine ½ Calvados ½ Coates' Plymouth Gin 	<p>No. 978 RUBY No. 2</p> <ul style="list-style-type: none"> ½ Brandy ½ Curacao ½ Benedictine ½ Apricot Brandy
<p>No. 975 ROYAL SMILE No. 2</p> <ul style="list-style-type: none"> ½ Lime Juice ½ Grenadine ½ French Vermouth ½ Calvados White of an Egg Serve in a medium size glass. 	<p>No. 979 RUBY ROYAL</p> <ul style="list-style-type: none"> ½ Sloe Gin ½ French Vermouth 2 Dashes Raspberry Syrup
<p>No. 976 ROYAL CLOVER CLUB</p> <ul style="list-style-type: none"> Juice of ½ Lemon 1 Tablespoon Grenadine Yolk of an Egg 1 Glass Coates' Plymouth Gin Serve in a medium size glass. 	<p>No. 980 RUDI</p> <ul style="list-style-type: none"> ½ Booth's Gin ½ Kummel ½ Burgundy ½ Orange Juice 1 Dash Angostura Bitters <p>Shake well and add the same amount of Martini Vermouth as Gin. Shake again and serve in a glass with a frosted edge.</p>





No. 981

RUM No. 1

$\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Juice Fresh Lime
 A pinch of Aromatic Pepper. This last is very important.

No. 982

RUM No. 2

$\frac{1}{3}$ Jamaica Rum
 $\frac{1}{3}$ Martini Vermouth
 $\frac{1}{3}$ Sweet Orange Juice
 A Pinch of powered Cinnamon

No. 983

RUMBA

3 Dashes Orange Bitters
 2 Dashes Orange Curacao
 1 Teaspoon Bitter Sweet
 Juice of $\frac{1}{4}$ Orange
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 Serve with a Cherry.

No. 984

RUSSEL HOUSE

2 Dashes Orange Bitters
 2 Dashes Syrup
 3 Dashes Blackberry Brandy
 1 Glass Seagram's Canadian Rye Whisky

No. 985

RUSSIAN

$\frac{1}{2}$ Creme de Cacao
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Vodka

No. 986

RYE SOUR

$\frac{1}{2}$ Rye Whisky
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Cream
 1 Dash Syrup
 Serve with a Cherry.

No. 987

RYE WHISKY

1 Dash Angostura Bitters
 4 Dashes Syrup
 1 Glass Rye Whisky
 Stir well and serve with a Cherry.

No. 988

ST. GERMAIN

Juice of $\frac{1}{2}$ Lemon
 juice of $\frac{1}{2}$ Grapefruit
 White of an Egg
 1 Liqueur Glass Green Chartreuse

No. 989

ST. JOHN

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Old Tom Gin
 1 Dash Orange Bitters



FOR THE MAN BEHIND THE BAR 125

<p>No. 990 ST. MARK $\frac{1}{2}$ Groseille $\frac{1}{2}$ Burrough's Beef-eater Gin $\frac{1}{2}$ Cherry Brandy $\frac{1}{2}$ French Vermouth </p> <p>No. 991 ST. PETER $\frac{1}{2}$ Glass Coates' Plymouth Gin $\frac{1}{2}$ Dash Lime Juice $\frac{1}{2}$ Dash Syrup </p> <p>No. 992 SALOME No. 1 $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Dubonnet $\frac{1}{2}$ Coates' Plymouth Gin </p> <p>No. 993 SALOME No. 2 $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Dashes Orange Bitters Mix well with 3 Celery Leaves. </p> <p>No. 994 SALON $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Port Wine $\frac{1}{2}$ Dash Peychaud Bitters $\frac{1}{2}$ Dash Angostura Bitters </p>	<p>No. 995 SAMUEL G. BLYTHE $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ London Gin Mix well and serve with an Olive and squeeze of Lemon Peel. </p> <p>No. 996 SAN FRANCISCO $\frac{1}{2}$ Dash Orange Bitters $\frac{1}{2}$ " Angostura Bitters $\frac{1}{2}$ Sloe Gin $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth Serve with a Cherry. </p> <p>No. 997 SANCTUARY $\frac{1}{2}$ Cointreau $\frac{1}{2}$ Amer Picon $\frac{1}{2}$ Dubonnet </p> <p>No. 998 SAND-MARTIN $\frac{1}{2}$ Teaspoon Green Chartreuse $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Martini Vermouth </p> <p>No. 999 SANDY McKAY White of an Egg $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Orange Juice $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Barspoon Grenadine Serve in a medium size glass. </p>
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<p>No. 1000 SANTIAGO</p> <p>2 Dashes Grenadine 2 Dashes Lemon Juice 1 Glass Bacardi Rum</p> <p>No. 1001 SARAH BERNHARDT</p> <p>$\frac{2}{3}$ Creme de Menthe $\frac{1}{3}$ Benedictine $\frac{1}{2}$ Kirsh 4 Dashes Absinthe</p> <p>No. 1002 SARATOGA No. 1</p> <p>2 Dashes Maraschino 2 Dashes Angostura Bitters $\frac{1}{2}$ Slice Pineapple 1 Glass Brandy Squirt with Soda before serving.</p> <p>No. 1003 SARATOGA No. 3</p> <p>$\frac{1}{2}$ Brandy $\frac{1}{3}$ Vat 69 Whisky $\frac{1}{3}$ Martini Vermouth Serve in a Claret glass with a slice of Lemon.</p> <p>No. 1004 SAUCY SUE</p> <p>1 Dash Apricot Brandy 1 Dash Absinthe $\frac{1}{2}$ Calvados $\frac{1}{2}$ Brandy Stir well and serve with a squeeze of Orange Peel.</p>	<p>No. 1005 SATAN'S WHISKERS STRAIGHT</p> <p>$\frac{1}{2}$ Grand Marnier $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Orange Juice 1 Dash Orange Bitters</p> <p>No. 1006 SATAN'S WHISKERS CURLED</p> <p>As above but substitute Orange Curacao for Grand Marnier.</p> <p>No. 1007 SAVOY HOTEL</p> <p>$\frac{1}{2}$ Creme de Cacao $\frac{1}{3}$ Benedictine $\frac{1}{3}$ Brandy Pour carefully into a Liqueur glass and be sure they do not mix. DO NOT ICE.</p> <p>No. 1008 SAVOY TANGO</p> <p>$\frac{1}{2}$ Sloe Gin $\frac{1}{2}$ Calvados</p> <p>No. 1009 SAZARAC</p> <p>1 Lump of Sugar 1 Dash Angostura or Peychaud Bitters 1 Glass Rye Whisky Stir well and serve with a dash of Absinthe and a squeeze of Lemon Peel</p>
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Proprietors:

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PLYMOUTH





FOR THE MAN BEHIND THE BAR 129

No. 1010

SCHEUER

$\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Martini Vermouth
 Stir well and dash with
 Angostura Bitters be-
 fore serving.

No. 1011

SCOFF LAW

1 Dash Orange Bitters
 $\frac{1}{2}$ Rye Whisky
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Grenadine

No. 1012

SELF-STARTER

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Kina Lillet
 $\frac{1}{2}$ Coates' Plymouth Gin
 2 Dashes Absinthe

No. 1013

SENSATION

3 Dashes Maraschino
 3 Sprigs Fresh Mint
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1014

SEPTEMBER MORN

Juice of $\frac{1}{2}$ Lime
 1 Tablespoon Gren-
 dine
 White of an Egg
 1 Glass Bacardi Rum
 Serve in a medium size
 glass.

No. 1015

SEVENTH HEAVEN

No. 1
 1 Dash Angostura
 Bitters
 6 Dashes Maraschino
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 Stir well and serve with
 a Cherry and squeeze of
 Orange Peel.

No. 1016

SEVENTH HEAVEN

No. 2
 1 Tablespoon Grape-
 fruit Juice
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Coates' Plymouth
 Gin
 Stir well and serve with
 a sprig of Fresh Mint on
 top.

No. 1017

SEVILLA No. 1

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Bacardi Rum
 1 Piece of Orange Peel

No. 1018

SEVILLA No. 2

$\frac{1}{2}$ Teaspoon Sugar
 1 Egg
 $\frac{1}{2}$ Port Wine
 $\frac{1}{2}$ Bacardi Rum





No. 1019

"75"

- 1 Teaspoon Grenadine
- 2 Dashes Absinthe
- 3 Calvados
- ½ Coates' Plymouth
Gin

No. 1020

SEZ YOU

- ½ Sweet Orange and
Lemon Juice
- ½ Caperatif
- ½ Drambuie
- 1 Dash Absinthe
- 1 Dash Peach Bitters

No. 1021

"S.G."

- 1 Teaspoon Grenadine
- ½ Rye Whisky
- ½ Lemon Juice
- ½ Orange Juice

No. 1022

SHANGHAI No. 1

- 2 Dashes Grenadine
- 3 Lemon Juice
- ½ Anisette
- ½ Jamaica Rum

No. 1023

SHANGHAI No. 2

- ½ Pollen's Seahorse
Gin
- ½ Odd Bottle Sherry
- 4 Dashes Pollen's
Orange Curacao

No. 1024

SHERMAN

- ½ Martini Vermouth
- ¾ Rye Whisky
- 1 Dash Absinthe

No. 1025

SHIP

- ½ Odd Bottle Sherry
- ½ Whisky
- ½ Rum
- ½ Prune Syrup
- 1 Dash Orange Bitters

No. 1026

SHORT LIFE

- ½ Vodka
- ½ Calvados
- ½ Absinthe

No. 1027

SHRAPNEL

- 1 Dash Fresh Lemon
Juice
- ½ Gordon's Orange
Gin
- ½ French Vermouth
- ½ Calvados

No. 1028

SIBBY'S SPECIAL

- ½ Jamaica Rum
- ½ Coates' Plymouth
Gin
- ½ Martini Vermouth
- ½ French Vermouth
- ½ Cointreau
- ½ Lime Juice
- ½ Lime Syrup D'Orgeat
- 1 Dash Absinthe



FOR THE MAN BEHIND THE BAR 131

No. 1029

SIDECAR No. 1

- ½ Lime Juice
- ½ Cointreau
- ½ Brandy

No. 1030

SIDECAR No. 2

- ½ Lime Juice
- ½ Cointreau
- ½ Coates' Plymouth
Gin

No. 1031

SIDNEY

- ½ Rye Whisky
- ½ Yellow Chartreuse
- ½ French Vermouth
- Serve with an Olive or
a Cherry.

No. 1032

SILVER No. 2

- White of an Egg
- 1 Teaspoon Orgeat
Syrup
- 2 Dashes Maraschino
- 1 Dash Orange
Bitters
- ½ French Vermouth
- ½ Nicholson's Gin

No. 1033

SILVER No. 3

- 2 Dashes Orange
Bitters
- ½ Martini Vermouth
- ½ Coates' Plymouth
Gin
- 2 Dashes Maraschino

No. 1034

SILVER BULLET

- ½ Coates' Plymouth
Gin
- ½ Lemon Juice
- ½ Kummel

No. 1035

SILVER FISH

- ½ Pollen's White
Curacao
- ½ Pollen's Seahorse
Gin
- ½ Teaspoon Fresh
Lemon Juice

No. 1036

SILVER KING

- Juice of ½ Lemon
- 1 Teaspoon Sugar
- 2 Dashes Orange
Bitters
- White of an Egg
- 1 Glass Coates' Ply-
mouth Gin

No. 1037

SILVER MEDAL

- ½ Coates' Plymouth
Gin
- ½ Absinthe
- ½ Noyeau
- ½ Kummel
- ½ Kina Lillet
- 1 Dash Orange Bitters





No. 1038	No. 1042
SILVER PLUME	SIR WALTER (Known as "SWALTER")
Juice of $\frac{1}{2}$ Lemon	1 Teaspoon Grenadine
$\frac{1}{2}$ Pollen's White	1 Teaspoon Curacao
Curacao	1 Teaspoon Lemon
$\frac{1}{2}$ Pollen's Seahorse	Juice
Gin	$\frac{1}{2}$ Brandy
White of an Egg	$\frac{1}{2}$ Rum
(One egg will do for 4 Cocktails.)	

No. 1039	No. 1043
SILVER STALLION	SIX CYLINDER
$\frac{1}{2}$ Vanilla Ice Cream	$\frac{1}{2}$ Cherry Brandy
$\frac{1}{2}$ Coates' Plymouth	$\frac{1}{2}$ Coates' Plymouth
Gin	Gin
Fill up with Silver Fizz which is prepared as follows:	$\frac{1}{2}$ Campari
Juice of $\frac{1}{2}$ Lemon	$\frac{1}{2}$ Dubonnet
$\frac{1}{2}$ Tablespoon Sugar	$\frac{1}{2}$ French Vermouth
1 Glass Coates' Plymouth Gin	$\frac{1}{2}$ Martini Vermouth
White of an Egg	

No. 1040	No. 1044
SILVER STREAK	SIX VALVE
$\frac{1}{2}$ Kummel	$\frac{1}{2}$ Absinthe
$\frac{1}{2}$ Coates' Plymouth	$\frac{1}{2}$ Caperatif
Gin	$\frac{1}{2}$ Sweet Orange Juice
	$\frac{1}{2}$ Sweet Lemon Juice
	$\frac{1}{2}$ Van de Hum
	$\frac{1}{2}$ Coates' Plymouth
	Gin

No. 1041	No. 1045
SIMPLE SIMON	SKOAL
$\frac{1}{2}$ Fresh Grape Fruit	$\frac{1}{2}$ Swedish Punch
Juice	$\frac{1}{2}$ Anisette
$\frac{1}{2}$ Vodka	$\frac{1}{2}$ Lemon Juice
$\frac{1}{2}$ Cointreau	
1 Teaspoon Syrup	
Serve in a glass with a frosted edge.	



FOR THE MAN BEHIND THE BAR 133

No. 1046

SLEEPY TIME GIRL.

- $\frac{2}{3}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Grape Juice
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Lime Juice
- 2 Dashes Grenadine

No. 1052

SMITH

- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Apricot Brandy
- 1 Barspoon Creme de Menthe
- Serve with a dash of Absinthe.

No. 1047

SLOE GIN

- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- Stir well.

No. 1048

SLOEBERRY

- 1 Dash Angost'ra Bitts.
- 1 Dash Orange Bitters
- 1 Glass Sloe Gin

No. 1049

SLOME

- $\frac{1}{2}$ Bourbon Whisky
- $\frac{1}{2}$ French Brandy
- $\frac{1}{2}$ Dubonnet

No. 1050

SLOPPY JOE

- $\frac{1}{2}$ Old Tom Gin
- $\frac{1}{2}$ Pineapple Juice
- 1 Dash Grenadine

No. 1051

SMILE

- $\frac{2}{3}$ Bacardi Rum
- $\frac{2}{3}$ Martini Vermouth
- $\frac{1}{2}$ Lime Juice
- 1 Dash Syrup

No. 1053

SNICKER

- White of an Egg
- 2 Dashes Maraschino
- 1 Teaspoon Syrup
- 1 Dash Orange Bitters
- $\frac{1}{2}$ French Vermouth
- $\frac{2}{3}$ Coates' Plymouth Gin
- Serve in a medium size glass.

No. 1054

SNOWBALL

- $\frac{1}{2}$ Creme de Violette
- $\frac{1}{2}$ White Creme de Menthe
- $\frac{1}{2}$ Anisette
- $\frac{1}{2}$ Sweet Cream
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1055

SOFT No. 2

- $\frac{2}{3}$ Old Tom Gin
- $\frac{1}{2}$ Lime Juice
- White of an Egg
- 1 Dash Syrup



No. 1056

SOMETHING LIKE

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Sweet Orange and Lemon Juice
 $\frac{1}{2}$ Pineapple Juice
1 Dash Peach Bitters
 Serve with a slice of Orange and one of Lemon.

No. 1057

SO-SO

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1058

SO SWEET

$\frac{1}{2}$ Creme de Cacao
 $\frac{1}{2}$ Creme de Violette
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Coates' Plymouth Gin
1 Dash Noyeau

No. 1059

SOLAMER

$\frac{1}{2}$ Solamer
 $\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ White Martini
 $\frac{1}{2}$ Mandarinette
 Serve with a Cherry in Brandy.

No. 1060

SONG BIRD

$\frac{1}{2}$ Benedictine
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Caperatif
 Mix the above and separate the white from the yolk of an egg. Put the Yolk in a medium size glass and pour the mixture over it. Beat up the White to a froth and top the Cocktail with this.

No. 1061

SONGSTER

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Caperatif
1 Dash Absinthe
2 Dash Noyeau

No. 1062

SONORA

1 Dash Lemon Juice
2 Dashes Apricot Brandy
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Bacardi Rum

No. 1063

SONZA'S WILSON

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Cherry Brandy
4 Dashes Lime Juice
4 Dashes Grenadine





FOR THE MAN BEHIND THE BAR 135

No. 1064

SOOTHER

- ½ Sloe Gin
- ½ Absinthe
- ½ Martini Vermouth
- 1 Dash Wormwood Bitters

No. 1065

SOUL KISS No. 1

- ½ Orange Juice
- ½ Dubonnet
- ½ French Vermouth
- ½ Martini Vermouth

No. 1066

SOUL KISS No. 2

- ½ Orange Juice
 - ½ Dubonnet
 - ½ Martini Vermouth
 - ½ Seagram's Canadian Rye Whisky
- Serve with a slice of Orange.

No. 1067

SOUTHERN BELLE

- ½ Normandie Brandy
- ½ Benedictine
- ½ Maraschino

No. 1068

SOUTHERN GIN

- 2 Dashes Curacao
- 2 Dashes Orange Bitters
- 1 Glass Coates' Plymouth Gin

No. 1069

SOUTHLANDS

- ½ Noyeau
- ½ Caperatif
- ½ Coates' Plymouth Gin
- ½ Sweet Orange and Lemon Juice
- 4 Dashes Absinthe

No. 1070

SPANISH OR SPANISH DELIGHT

- 4 Good Dashes Angostura Bitters
- 1 Glass Martini Vermouth

Shake well till it becomes frothy and squeeze a piece of Lemon Peel before straining. Serve with another squeeze of Lemon Peel.

No. 1071

SPANISH TOWN

- ½ Rum
 - ½ Pollen's Curacao
- Serve with a little grated Nutmeg on top.

No. 1072

SPAULDING

- ½ Dubonnet
- ½ Coates' Plymouth Gin
- 1 Barspoon Vat 69 Whisky





<p>No. 1073 SPECIAL ROUGH</p> <p>1 Dash Absinthe $\frac{1}{2}$ Calvados $\frac{1}{2}$ Brandy</p>	<p>No. 1077 SPRING FEELING</p> <p>$\frac{1}{2}$ Lemon Juice $\frac{1}{2}$ Green Chartreuse $\frac{1}{2}$ Coates' Plymouth Gin</p>
<p>No. 1074 SPENCER</p> <p>1 Dash Angostura Bitters 1 Dash Orange Juice $\frac{1}{2}$ Apricot Brandy $\frac{1}{2}$ Coates' Plymouth Gin</p> <p>Serve with a Cherry and squeeze of Orange Peel.</p>	<p>No. 1078 STANDARD</p> <p>$\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Orange Juice</p>
<p>No. 1075 SPHINX</p> <p>$\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ French Vermouth</p> <p>Serve with a very thin slice of Lemon on top.</p>	<p>No. 1079 STANLEY</p> <p>$\frac{1}{2}$ Lemon Juice $\frac{1}{2}$ Grenadine $\frac{1}{2}$ Rum $\frac{1}{2}$ Coates' Plymouth Gin</p>
<p>No. 1076 SPRING</p> <p>$\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Quinquina $\frac{1}{2}$ Benedictine 1 Dash Bitters</p> <p>Serve with an Olive.</p>	<p>No. 1080 STAR No. 1</p> <p>1 Teaspoon Grape Fruit Juice 1 Dash Martini Vermouth 1 Dash French Vermouth $\frac{1}{2}$ Calvados $\frac{1}{2}$ Coates' Plymouth Gin</p>
	<p>No. 1081 STAR No. 2</p> <p>$\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Calvados</p>





FOR THE MAN BEHIND THE BAR 137

No. 1082

STAR (OLD FASHION)

1 Barspoon Sugar
1 Dash Orange Bitters
½ Calvados
½ Martini Vermouth
Serve with a slice of
Orange and a Sprig of
Mint.

No. 1086

STEVE'S CHILL

KILLER
½ Siegarts Boquet
Rum
½ White Creme de
Menthe
½ Lemon Juice
½ Pineapple Syrup

No. 1083

STAR OF LONDON

White of an Egg
1 Dash White Curacao
½ Cointreau
½ Coates' Plymouth
Gin
Serve with a Cherry.

No. 1087

STINGER

½ White Creme de
Menthe
½ Brandy

No. 1084

STARBOARD LIGHT

Juice of ½ Lemon
½ Coates' Plymouth
Gin
Balance of Pollen's
Green Creme de
Menthe

No. 1088

STINGING NETTLE

½ Gordon's Gin
½ French Vermouth
½ Yellow Chartreuse
1 Dash Lemon Juice
1 Dash Orange Bitters

No. 1089

STIRRUP CUP

½ Rye Whisky
½ Orange Juice

No. 1085

STARS & STRIPES

½ Creme de Cassis
½ Maraschino
½ Green Chartreuse
Pour carefully into a
Liqueur glass so as not
to mix. DO NOT ICE.

No. 1090

STORMY WEATHER

2 Dashes Peach
Bitters
½ Gordon's Gin
½ Vodka
½ Kummel
½ "Pash" Dry Passion
Fruit Juice



K



No. 1091

STRAWBERRY

(6 People)

Pass a pound of fresh Strawberries through a hair sieve and pour the juice into a shaker together with the juice of an Orange and a few dashes of Whisky. Add ice and shake very carefully.

No. 1092

STRIKE'S OFF

$\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1093

SUISSE

White of an Egg
 4 Dashes Anisette
 $\frac{1}{2}$ Liqueur Glass
 Absinthe
 Serve in a medium size glass.

No. 1094

SUMMER

$\frac{1}{2}$ Seagram's Rye Whisky
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Dashes Grenadine

No. 1095

SUNBEAM

$\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Grenadine

No. 1096

SUNRISE No. 1

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Creme de Violette
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Cointreau
 Pour carefully into a Liqueur glass and be sure they do not mix.
 DO NOT ICE.

No. 1097

SUNRISE No. 2

$\frac{1}{2}$ Teaspoon Vanilla Syrup
 5 Dashes Angostura Bitters
 $\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Brandy
 Stir well and serve with a piece of Lemon Peel.

No. 1098

SUNSHINE No. 1

1 Dash Angostura Bitters
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well and serve with a squeeze of Orange Peel.

No. 1099

SUNSHINE No. 2

Juice of $\frac{1}{2}$ Lemon
 4 Dashes Creme de Cassis
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Bacardi Rum





FOR THE MAN BEHIND THE BAR 139

No. 1100

SUNSHINE No. 3

1 Teaspoon Gomme
Syrup
Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Rum

No. 1101

SUNSHINE No. 4

2 Dashes Orange
Bitters
 $\frac{1}{2}$ Old Tom Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
Stir well and serve with
a squeeze of Lemon
Peel.

No. 1102

SUNSHINE No. 5

Juice of $\frac{1}{2}$ Lime
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Tom Gin
White of an Egg
4 Dashes Grenadine
Serve in a medium size
glass.

No. 1103

MR. SUTTON'S GIN
BLIND

$\frac{1}{2}$ Coates' Plymouth
Gin
 $\frac{1}{2}$ Pollen's Curacao
 $\frac{1}{2}$ Brandy
1 Dash Orange Bitters

No. 1104

SWALLOW WINGS

$\frac{1}{2}$ Swedish Punch
 $\frac{1}{2}$ Caperatif
1 Dash Peach Bitters
1 Dash Absinthe

No. 1105

SWEET CIDER

1 Teaspoon Grenadine
 $\frac{1}{2}$ Coates' Plymouth
Gin
 $\frac{1}{2}$ Sweet Cider

No. 1106

SWEET DESIRE

$\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Coates' Plymouth
Gin
 $\frac{1}{2}$ Parfait Amour
 $\frac{1}{2}$ Kirsh

No. 1107

SWEET PATOTIE

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Coates' Plymouth
Gin

No. 1108

SWIZZLES

Juice of a Lime
1 Dash Angostura
Bitters
1 Glass Coates' Ply-
mouth Gin
1 Teaspoon Sugar
Stir with a swizzle stick
until it foams.





No. 1109

TANGLEFOOT

- ½ Orange Juice
- ½ Lemon Juice
- ½ Bacardi Rum
- ½ Swedish Punch

No. 1110

TANGO No. 1

- 2 Dashes Pollen's Curacao
- Juice of ½ Orange
- ½ French Vermouth
- ½ Martini Vermouth
- ½ Coates' Plymouth Gin

No. 1111

TANGO No. 2

- ½ Coates' Plymouth Gin
- ½ Martini Vermouth
- ½ Pollen's Curacao
- ½ Orange Juice
- Serve with a squeeze of Lemon Peel.

No. 1112

TANGO No. 3

- ½ Martini Vermouth
- ½ Coates' Plymouth Gin
- 6 Dashes Apricot Brandy

No. 1113

TANTALUS

- ½ Lemon Juice
- ½ Brandy
- ½ Forbidden Fruit Liqueur

No. 1114

TAZA

- ½ Coates' Plymouth Gin
 - ½ Martini Vermouth
 - 2 Dashes Angostura Bitters
- Serve with a Cherry.

No. 1115

TEA

- ½ Green China Tea, brewed very strong, but not allowed to stand on the leaves more than five minutes.
- ½ Scotch or Irish Whisky

6 Dashes Syrup

No. 1116

TEA TIME

- ½ Rum
- ½ Strained Cold Tea
- 1 Dash Sweetened Lime Juice

No. 1117

TELEVISION No. 1

- ½ Coates' Plymouth Gin
- ½ Kummel
- ½ Absinthe
- ½ Creme de Noyeau
- ½ Sweetened Lime Juice



FOR THE MAN BEHIND THE BAR 141

No. 1118

TELEVISION No. 2
 ½ Coates' Plymouth
 Gin
 ½ French Vermouth
 ½ Martini Vermouth
 ½ Creme de Noyeau
 ½ Lemon Juice

No. 1122

THICK NIGHT
 ½ Seagram's Rye
 Whisky
 ½ Port
 ½ Brandy
 ½ Pollen's Curacao
 1 Dash Absinthe
 2 Dashes Grenadine
 2 Dashes Lemon
 Squash
 White of an Egg

No. 1119

TEMPTATION

1 Piece of Orange
 Peel
 1 Piece of Lemon
 Peel
 2 Dashes Dubonnet
 2 Dashes Absinthe
 2 Dashes Pollen's
 Curacao
 1 Glass Seagram's
 Rye Whisky

No. 1123

THIRD RAIL No. 2
 1 Dash Absinthe
 ½ Bacardi Rum
 ½ Calvados
 ½ Brandy

No. 1120

TEMPTER

½ Port Wine
 ½ Apricot Brandy

No. 1124

THISTLE
 2 Dashes Angostura
 Bitters
 ½ Martin Vermouth
 ½ Vat 69 Whisky

No. 1121

THAT'S NICE

½ Caperatif
 ½ Coates' Plymouth
 Gin
 ½ Drambuie
 ½ Orange Juice
 1 Dash Noyeau
 1 Dash Absinthe

No. 1125

THIORNDIKE
 Juice of ½ Orange
 ½ Martini Vermouth
 ½ Coates' Plymouth
 Gin

No. 1126

THREE MILE LIMIT
 1 Teaspoon Grenadine
 1 Dash Lemon Juice
 ½ Brandy
 ½ Bacardi Rum





No. 1127

THREE MILLER

This is another name for
the Three Mile Limit.

No. 1128

THUNDER

1 Teaspoon Gomme
Syrup
Yolk of an Egg
1 Glass Brandy
Serve with a sprinkle of
Cayenne Pepper.

No. 1129

THUNDER AND
LIGHTNING

Yolk of an Egg
1 Teaspoon of Sugar
1 Glass Brandy
Serve in a medium size
glass with a sprinkle of
Cayenne Pepper.

No. 1130

THUNDERSTORM

$\frac{1}{2}$ Seagram's Rye
Whisky
 $\frac{1}{2}$ Benedictine
2 Dashes Angostura
Bitters

No. 1131

TIGGER

$\frac{1}{2}$ Coates' Plymouth
Gin
 $\frac{1}{2}$ Kina Lillet
3 Dashes Swedish
Punch
Stir well.

No. 1132

TINTON

$\frac{1}{2}$ Port Wine
 $\frac{1}{2}$ Calvados

No. 1133

TIPPERARY No. 1

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Green Chartreuse
 $\frac{1}{2}$ Irish Whisky

No. 1134

TIPPERARY No. 2

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth
Gin
2 Sprigs Fresh Mint

No. 1135

TIPPERARY No. 3

1 Teaspoon Orange
Juice
1 Teaspoon Grenadine
2 Sprigs Fresh Mint
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth
Gin

No. 1136

T. N. T. No. 2

$\frac{1}{2}$ Teaspoon Sugar
1 Egg
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Port





FOR THE MAN BEHIND THE BAR 143

No. 1137

TONI'S SPECIAL

- 1 Dash Grenadine
- $\frac{1}{2}$ Lime Juice
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Apricot Brandy

No. 1138

TORIN

- $\frac{1}{2}$ Martini Dry Vermouth
- $\frac{1}{2}$ Vodka
- $\frac{1}{2}$ Kammer Kirsch. German
- 5 Drops Grand Marnier
- Stir well and serve with a piece of Orange Peel.

No. 1139

TORPEDO

- 1 Dash Coates' Plymouth Gin
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Calvados

No. 1140

TREASURY

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- Serve with a slice of Orange.

No. 1141

TRILBY No. 1

- 2 Dashes Orange Bitters
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1142

TRILBY No. 2

- 2 Dashes Absinthe
- 2 Dashes Orange Bitters
- $\frac{1}{2}$ Parfait Amour
- $\frac{1}{2}$ Vat 69 Whisky
- $\frac{1}{2}$ Martini Vermouth

No. 1143

TRILBY No. 3

- 3 Dashes Orange Bitters
- 3 Dashes Acid Phosphate
- $\frac{1}{2}$ Whisky
- $\frac{1}{2}$ Calisaya
- Stir well.

No. 1144

TRILBY No. 4

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Tom Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Creme Yvette
- Stir well and serve with a Cherry.

No. 1145

TRINITY

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin





No. 1146

TROCADERO

- 1 Dash Orange Bitters
- 1 " Grenadine
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- Stir well and serve with a Cherry and squeeze of Lemon Peel.

No. 1147

TROPICAL

- 1 Dash Angostura Btrs.
- 1 Dash Orange Bitters
- $\frac{1}{2}$ Creme de Cacao
- $\frac{1}{2}$ Maraschino
- $\frac{1}{2}$ French Vermouth

No. 1148

TULANE

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Barspoon Straw-
berry Brandy

No. 1149

TULIP

- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Calvados

No. 1150

TUNNEL

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Campari
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- Serve with a squeeze of Orange Peel.

No. 1151

TURF No. 2

- 2 Dashes Bitters
- $\frac{1}{3}$ Martini Vermouth
- $\frac{2}{3}$ Medford Rum

No. 1152

TURF No. 3

- 2 Dashes Angostura
Bitters
- $\frac{1}{3}$ Martini Vermouth
- $\frac{2}{3}$ Hollands Gin

No. 1153

TUXEDO No. 3

- 1 Dash Angostura
Bitters
- 1 Barspoon Odd Bottle
Sherry
- $\frac{2}{3}$ Martini Vermouth
- $\frac{1}{3}$ Tom Gin
- Stir well.

No. 1154

TWELVE MILE

LIMIT

- $\frac{2}{3}$ Brandy
- $\frac{1}{3}$ Bacardi Rum
- 1 Teaspoon Lemon
Juice

No. 1155

TWELVE MILES OUT

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Calvados
- Serve with a squeeze of Orange Peel.





FOR THE MAN BEHIND THE BAR 145

No. 1156

"27th" APRIL (6 People)
 1½ Glasses Plymouth Gin
 2 Glasses French Vermouth
 ¼ Glass Martini Vermouth
 ¼ Glass May Blossom Brandy
 3 Teaspoons Sloe Gin
 Rinse the glasses with Orange Bitters.

No. 1157

TWIN SIX
 1 Dash Grenadine
 4 Dashes Orange Juice
 White of an Egg
 ¼ Martini Vermouth
 ¼ Coates' Plymouth Gin
 Serve in a medium size glass.

No. 1158

TWO SPOT
 ½ French Vermouth
 ½ Brown Curacao
 Serve with a squeeze of Lemon Peel.

No. 1159

ULANDER
 1 Dash Absinthe
 ¼ Cointreau
 ¾ Coates' Plymouth Gin

No. 1160

UNION JACK No. 1
 ½ Grenadine
 ½ Maraschino
 ½ Green Chartreuse
 Pour carefully into a Liqueur glass so they do not mix. DO NOT ICE.

No. 1161

UNION JACK No. 2

½ Grenadine
 ½ Maraschino
 ½ Coates' Plymouth Gin
 1 Dash Vegetable Blue
 Pour the first two ingredients into a Liqueur glass and in another glass mix the Gin and Vegetable Blue. Pour this very carefully on top. DO NOT ICE.

No. 1162

UNION LEAGUE

1 Dash Orange Bitters
 ½ Port Wine
 ½ Tom Gin

No. 1163

UNUSUAL

½ Swedish Punch
 ½ Cherry Brandy
 ½ Coates' Plymouth Gin
 1 Dash Lemon Juice





No. 1164

VALENCIA No. 1

- 4 Dashes Orange Bitters
- $\frac{1}{2}$ Orange Juice
- $\frac{2}{3}$ Apricot Brandy

No. 1165

VAN DE HUM

- $\frac{1}{2}$ Van de Hum
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe
- 1 Dash Peach Bitters

No. 1166

VAN WYCK

- $\frac{1}{2}$ Sloe Gin
- $\frac{1}{2}$ Coates' Plymouth Gin
- 2 Dashes Orange Bitters

No. 1167

VANDERBILT

- 3 Dashes Syrup
- 2 Dashes Angostura Bitters
- $\frac{1}{2}$ Cherry Brandy
- $\frac{1}{2}$ Brandy

No. 1168

VELOCITY

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{2}{3}$ Martini Vermouth
- Serve with a slice of Orange.

No. 1169

VELVET

- $\frac{1}{2}$ Whisky
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Parfait Amour
- 1 Dash Absinthe
- 1 Dash Wormwood Bitters

No. 1170

VERMOUTH No. 1

- 1 Glass Martini Vermouth
- 4 Dashes Orange Bitters
- Stir well.

No. 1171

VERMOUTH FANCY

- 3 Dashes Maraschino
- 2 Dashes Orange Bitters
- 2 Dashes Angostura Bitters
- 1 Glass Martini Vermouth
- Stir well and serve in a glass with a frosted edge.

No. 1172

VERMOUTH AND CASSIS

- 1 Glass French Vermouth
- 1 Liqueur Glass Creme de Cassis
- Serve in a medium size glass and squirt with Soda.





FOR THE MAN BEHIND THE BAR 147

No. 1173
VERMOUTH AND
CURACAO

1 Glass French Vermouth
 $\frac{1}{2}$ Liqueur Glass Curacao
 Serve in a medium size glass and squirt with Soda.

No. 1174
VICTOR

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1175
VICTORY

$\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Absinthe
 Serve in a medium size glass and squirt with Soda.

No. 1176
VIE ROSE

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Kirsh

No. 1177
VIENNA

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 1 Dash Absinthe

No. 1178
VIRGIN No. 1

$\frac{1}{2}$ Forbidden Fruit
 $\frac{1}{2}$ Creme de Menthe
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1179
VIRGIN No. 2

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 2 Dashes Raspberry Syrup
 2 Dashes Angostura Bitters

No. 1180
VIRGIN SPECIAL

(6 People)
 1 Glass Red Currant Juice
 $\frac{1}{2}$ Glass Gooseberry Syrup
 Mix these together and in another glass bruise a glassful of Fresh Raspberries, and pour upon them in the following order:
 1 Glass Brandy
 2 Glasses Coates' Plymouth Gin

The Fruit Juices
 Let this stand for half an hour and then add a glass of White Wine. Ice and shake. Serve with a Raspberry or a bunch of Red Currants.





No. 1181

VOLSTEAD No. 2

- ½ Seagram's Rye Whisky
- ½ Swedish Punch
- ½ Orange Juice
- ½ Framboise Syrup
- 1 Dash Anisette Marie Brisard

No. 1182

VOORTRECKER

- ½ Van de Hum
- ½ Coates' Plymouth Gin
- ½ Brandy
- ½ Caperatif
- 1 Dash Absinthe

No. 1183

WALDORF No. 1

- Juice of ½ Lime
- ½ Swedish Punch
- ½ Coates' Plymouth Gin

No. 1184

WALDORF No. 2

- 1 Chunk of Pineapple
- 1 Teaspoon Orange Juice
- ½ Martini Vermouth
- ½ French Vermouth

No. 1185

WALDORF No. 3

- ½ Seagram's Rye Whisky
- ½ Martini Vermouth
- ½ Absinthe
- 2 Dashes Orange Bitters

No. 1186

WALDORF QUEEN'S

- 2 Slices Moddled Pineapple
- ½ Coates' Plymouth Gin
- ½ Martini Vermouth
- ½ French Vermouth
- Serve with a piece of Orange.

No. 1187

WALDORF SPECIAL

- Juice of a Lime
- 1 Glass Apricotine

No. 1188

WARD EIGHT

- 1 Teaspoon Grenadine
- ½ Orange Juice
- ½ Lemon Juice
- ½ Seagram's Rye Whisky

No. 1189

WARDAY'S

- 1 Teaspoon Chartreuse
- ½ Martini Vermouth
- ½ Coates' Plymouth Gin
- ½ Calvados

No. 1190

WARDEN No. 1

- ½ French Vermouth
- ½ Hercules
- ½ Coates' Plymouth Gin





FOR THE MAN BEHIND THE BAR 149

No. 1191
WARD'S

$\frac{1}{2}$ Chartreuse
 $\frac{1}{2}$ Brandy
 Place a piece of Lemon
 Peel to form a circle in
 the glass and fill up
 with cracked ice. Pour
 in very carefully not to
 mix.

DO NOT ICE.

No. 1192
WATERBURY

2 Dashes Grenadine
 $\frac{1}{2}$ Teaspoon Sugar
 Juice of $\frac{1}{2}$ Lime
 White of an Egg.
 1 Glass Brandy

No. 1193
WAVERLEY

$\frac{1}{2}$ Vodka
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Creme de Noyeau
 1 Dash Orange Bitters

No. 1194
WAX No. 2

White of an Egg
 1 Teaspoon Gomme
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1195
WAXEN

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Tom Gin

No. 1196
WEBSTER

$\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1197
WEDDING BALL

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Cherry Brandy
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1198
WEDDING BELLE

This is another name for
 the Wedding Ball.

No. 1199
WEEKLY SPECIAL

$\frac{1}{2}$ Grape Fruit Juice
 $\frac{1}{2}$ Gin
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Wolfschmidt Kummel
 Serve with a Cherry.

No. 1200
WEESUER SPECIAL

4 Dashes Absinthe
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Pollen's Orange
 Curacao
 $\frac{1}{2}$ Coates' Plymouth Gin





150

1700 COCKTAILS

No. 1201

WEE ONE

- $\frac{1}{2}$ Yellow Chartreuse
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Sweet Lime Juice
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe

No. 1202

WELCOME STRANGER

- $\frac{1}{2}$ Grenadine
- $\frac{1}{2}$ Lemon Juice
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Swedish Punch
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1203

WEST INDIAN No. 1

- 1 Teaspoon Sugar
- 4 Dashes Angostura Bitters
- 1 Teaspoon Lemon Juice
- 1 Glass Borough's Beef-eater Gin
- 1 Lump of Ice
- Mix in a tumbler and serve in the same glass.

No. 1204

WESTBROOK

- $\frac{7}{8}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Whisky
- Add a little sugar before shaking.

No. 1205

WESTERN ROSE

- 1 Dash Lemon Juice
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Apricot Brandy
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1206

WHAT'S IT

- $\frac{1}{2}$ Creme de Cacao
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Absinthe

No. 1207

WHIP No. 1

- 1 Dash Absinthe
- 3 Dashes Pollen's Curacao
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Brandy

No. 1208

WHIP No. 2

- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ Pollen's Curacao

No. 1209

WHISKY

- 1 Dash Angostura Bitters
- 4 Dashes Syrup
- 1 Glass Seagram's Rye Whisky
- Stir well and serve with a Cherry.





FOR THE MAN BEHIND THE BAR 151

No. 1210
WHISKY FANCY
 2 Dashes Maraschino
 2 Dashes Ang'str'a Bits.
 1 Dash Orange Bitters
 1 Glass Seagram's Rye Whisky
 Serve in a glass with a frosted edge.

No. 1211
WHISKY OLD FASHIONED
 Put a lump of sugar in a glass and just enough Hot water to cover it. Crush and add a lump of ice.
 2 Dashes Bitters
 1 Glass Seagram's Rye Whisky
 1 Piece of Lemon Peel
 Serve like this with a small spoon.

No. 1212
WHISPER No. 1
 ½ Brandy
 ½ Grand Marnier
 ½ Orange Juice

No. 1213
WHISPER No. 2
 ½ Seagram's Rye Whisky
 ½ Martini Vermouth
 ½ French Vermouth

No. 1214
WHIST
 ½ Bacardi Rum
 ½ Martini Vermouth
 ½ Calvados

No. 1215
WHISVER No. 2
 ½ Whisky
 ½ Martini Vermouth

No. 1216
WHITE
 2 Dashes Orange Bitters
 2 Teaspoons Anisette
 1 Glass Coates' Plymouth Gin
 Stir well and serve with a squeeze of Lemon Peel

No. 1217
WHITE BABY
 ½ Coates' Plymouth Gin
 ½ Cointreau
 ½ Syrup de Citron

No. 1218
WHITE CARGO
 ½ Vanilla Ice Cream
 ½ Coates' Plymouth Gin
 If this is too thick add a little White Wine to thin it down.

No. 1219
WHITE ELEPHANT
 ½ Martini Vermouth
 ½ Coates' Plymouth Gin
 White of an Egg

No. 1220
WHITE LADY No. 1
 ½ Lemon Juice
 ½ Cointreau
 ½ Coates' Plymouth Gin





No. 1221

WHITE LADY No. 2

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ White Creme de
 Menthe
 $\frac{2}{3}$ Cointreau

No. 1226

WHITE VELVET

$\frac{2}{3}$ High and Dry Gin
 $\frac{1}{2}$ Fresh Pineapple
 Juice
 $\frac{1}{2}$ White Curacao

No. 1222

WHITE LILLY

$\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Bacardi Rum
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Absinthe

No. 1227

WHITE WINGS

$\frac{1}{2}$ White Creme de
 Menthe
 $\frac{2}{3}$ Coates' Plymouth Gin

No. 1223

WHITE LION

1 Barspoon Sugar
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ St. Croix Rum
 3 Dashes Angostura
 Bitters
 3 Dashes Raspberry
 Syrup

No. 1228

WHIZZ DOODLE

$\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Sweet Cream
 $\frac{1}{2}$ Creme de Cacao
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1224

WHITE ROSE No. 1

Juice of $\frac{1}{2}$ Orange
 Juice of $\frac{1}{2}$ Lime
 White of an Egg
 $\frac{1}{2}$ Maraschino
 $\frac{2}{3}$ Coates' Plymouth Gin
 Serve in a medium size
 glass.

No. 1229

WHY

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Van de Hum
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Seagram's Rye
 Whisky
 1 Dash Absinthe

No. 1225

WHITE ROSE No. 2

White of an Egg
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Kirsh
 1 Teaspoon Gomme

No. 1230

WIDOW'S DREAM

1 Egg
 1 Liqueur Glass Bene-
 dictine
 Serve in a medium size
 glass and fill up with
 Cream



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FOR THE MAN BEHIND THE BAR 155

No. 1231

WIDOW'S KISS

1 Dash Angostura
Bitters
½ Chartreuse
½ Benedictine
½ Calvados

No. 1236

WOW

½ Bacardi Rum
½ Hercules
½ Calvados
½ Brandy

No. 1232

WILLIE SMITH

1 Dash Lemon Juice
½ Maraschino
½ Brandy

No. 1237

W. W. W.

½ Coates' Plymouth
Gin
½ Lemon Juice
½ Thick Sweet Cream

No. 1233

WINDY CORNER

1 Glass Blackberry
Brandy
Serve with a little
grated Nutmeg.

No. 1238

XANTHIA

½ Cherry Brandy
½ Yellow Chartreuse
½ Coates' Plymouth
Gin

No. 1234

WINTER'S MORN

½ Martini Vermouth
½ French Vermouth
½ Vat 69 Whisky
Wash the glass with
Angostura Bitters be-
fore serving.

No. 1239

X. Y. Z. No. 1

½ Lemon Juice
½ Cointreau
½ Bacardi Rum

No. 1235

WONDER

½ Martini Vermouth
½ Coates' Plymouth Gin
Serve with a piece of
Pineapple.

No. 1240

X. Y. Z. No. 2

½ Lemon Juice
½ Martini Vermouth
½ French Vermouth
½ Coates' Plymouth
Gin
Stir well.





No. 1241

YACHT CLUB

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Orange Juice
 2 Dashes Orange Bitters
 2 Dashes Syrup

No. 1246

YELLOW RATTLER

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a crushed Pickled Onion.

No. 1242

YANKEE PRINCE

1 Barspoon Orange
 Juice
 $\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a Filbert
 Nut.

No. 1247

YO-YO

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Sweet Orange and
 Lemon Juice
 1 Dash Absinthe

No. 1248

YOKOHAMA

1 Dash Absinthe
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Vodka
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1243

YELLOW DAISY

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Grand Marnier
 1 Dash Absinthe

No. 1249

YOLANDA

1 Dash Grenadine
 1 Dash Absinthe
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Brandy

No. 1244

YELLOW LIGHT

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Sweet Orange and
 Lemon Juice

No. 1250

YORK SPECIAL

4 Dashes Orange
 Bitters
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ French Vermouth

No. 1245

YELLOW PARROT

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Yellow Chartreuse
 $\frac{1}{2}$ Apricot Brandy





FOR THE MAN BEHIND THE BAR 157

- | | |
|---|--|
| <p>No. 1251
YOUNG MAN
1 Dash Angost'ra Bitts.
2 Dashes Pollen's Curacao
½ Martini Vermouth
½ Brandy
Serve with a Cherry.</p> <p>No. 1252
YUMA JANA
½ Creme de Cacao
½ Apricot Brandy
½ Regina Cordial
½ La Prunee Cordial
½ Cream
Pour carefully into a liqueur glass and be sure they do not mix.
DO NOT ICE.</p> <p>No. 1253
ZABRISKIE
1 Dash Orange Bitters
1 Dash Maraschino
1 Dash Angost'ra Bitts.
½ Coates' Plymouth Gin
½ Martini Vermouth
Stir well.</p> <p>No. 1254
ZANZIBAR (6 People)
Juice of 1½ Lemons
1 Glass Coates' Plymouth Gin
3 Glasses French Vermouth
2 Dessertspoons Sugar Syrup
1 Teasp'n Orange Bitts.
Serve with a piece of Lemon Peel.</p> | <p>No. 1255
ZAZA No. 1
½ Dubonnet
½ Coates' Plymouth Gin</p> <p>No. 1256
ZAZA No. 2
2 Dashes Pepson Bitters
½ Nicholson's Gin
½ Martini Vermouth</p> <p>No. 1257
ZAZARAZ No. 1
½ Bacardi Rum
½ Anisette
½ Gomme
½ Seagram's Rye Whisky
1 Dash Angostura Bitters
1 Dash Orange Bitters
3 Dashes Absinthe</p> <p>No. 1258
ZAZARAZ No. 2
½ Lump Sugar
1 Glass Seagram's Rye Whisky
1 Dash Angostura Bitters
1 Dash Orange Bitters
1 Dash Anisette
Serve in a tall glass with 2 dashes Absinthe and a squeeze of Lemon Peel.</p> |
|---|--|





158

1700 COCKTAILS

No. 1259

ZED

$\frac{1}{2}$ Hercules
 $\frac{1}{2}$ Calvados

No. 1260

ZIMMY

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ Benedictine
1 Dash Orange Bitters

No. 1261

ZUBROWKA

1 Dash Angostura
Bitters
3 Dashes Daziger Gold-
wasser
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Zubrowka

No. 1262

ZUMBO

$\frac{1}{2}$ Pollen's Orange
Curacao
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Booth's Dry Gin
2 Dashes Fernet Branca





DRY COCKTAILS

No. 1263

ABSINTHE No. 1

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Water
 1 Dash Syrup
 1 Dash Angostura
 Bitters

No. 1267

ANGLERS No. 3

2 Dashes Angostura
 Bitters
 2 Dashes Orange
 Bitters
 $\frac{1}{2}$ Vantogrio
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1264

ALGONQWIN

4 Dashes Wormwood
 Bitters
 1 Glass Hollands Gin.
 Stir well.

No. 1268

APPROVE

1 Glass Seagram's Rye
 Whisky
 2 Dashes Angostura
 Bitters
 2 Dashes Pollen's
 Curacao

Serve in a wine glass
 with a squeeze of
 Orange and Lemon
 Peel.

No. 1265

ALLIES

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 2 Dashes Kummel

No. 1269

APRICOT No. 4

(6 People)

Cut 2 Apricots in half,
 break the stones and
 let it all soak for two
 hours in a glass and a
 half of Cognac. Add
 two teaspoons of Peach
 Bitters, two glasses of
 Coates' Plymouth Gin
 and two glasses French
 Vermouth.

No. 1266

ANGLERS No. 2

2 Dashes Angostura
 Bitters
 $\frac{1}{2}$ Teaspoon Orange
 Bitters
 3 Dashes Raspberry
 Syrup
 $\frac{1}{2}$ Wineglass Coates'
 Plymouth Gin





160

1700 COCKTAILS

No. 1270

ASTORIA

- 1 Dash Orange Bitters
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ French Vermouth
- Serve with a stuffed Olive.

No. 1271

ATTA BOY

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 3 Dashes Grenadine

No. 1272

ATTY

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 3 Dashes Absinthe
- 3 Dashes Creme de Violette

No. 1273

AUTO

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Tom Gin
- $\frac{1}{2}$ Vat 69 Whisky

No. 1274

BACARDI COUNTRY CLUB

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ French Vermouth
- 1 Dash Orange Curacao

No. 1275

BACARDI RUM (DRY)

- 1 Dash Grenadine
- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ Lemon Juice

No. 1276

BACARDI SUNSHINE

- $\frac{1}{2}$ Pineapple Juice
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Bacardi Rum
- 1 Dash Grenadine

No. 1277

BACARDI VERMOUTH (DRY)

- $\frac{1}{2}$ Bacardi Rum
- $\frac{1}{2}$ French Vermouth
- Stir well.

No. 1278

BALLANTINE

- 1 Dash Absinthe
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1279

BAMBOO No. 1

- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Orange Juice
- 1 Dash Angostura Bitters
- Serve with a squeeze of Lemon Peel.





FOR THE MAN BEHIND THE BAR 161

No. 1280 BAMBOO No. 2	No. 1285 BEADLESTONE
$\frac{1}{2}$ French Vermouth	$\frac{1}{2}$ French Vermouth
$\frac{1}{2}$ Martini Vermouth	$\frac{1}{2}$ Vat 69 Whisky
$\frac{1}{2}$ Dry Sherry	
	No. 1286
	BENNETT
No. 1281 BAMBOO No. 3	2 Dashes Angostura Bitters
1 Dash Orange Bitters	$\frac{1}{2}$ Lime Juice
$\frac{1}{2}$ Odd Bottle Sherry	$\frac{1}{2}$ Coates' Plymouth Gin
$\frac{1}{2}$ French Vermouth	
	No. 1287
	BILTONG DRY
No. 1282 BAMBOO No. 4	1 Dash Orange Bitters
$\frac{1}{2}$ French Vermouth	$\frac{1}{2}$ Dubonnet
$\frac{1}{2}$ Martini Vermouth	$\frac{1}{2}$ Coates' Plymouth Gin
$\frac{1}{2}$ Odd Bottle Sherry	$\frac{1}{2}$ Caperatif
2 Dashes Pollen's Orange Curacao	
Stir well.	
	No. 1288
	BITTER BROGET
No. 1283 BARNY BARNATO	$\frac{1}{2}$ Cognac
1 Dash Angostura Bitters	$\frac{1}{2}$ Seltzer
1 Dash Pollen's Curacao	$\frac{1}{2}$ Apprital Bitters
$\frac{1}{2}$ Caperatif	$\frac{1}{2}$ Rock Candy
$\frac{1}{2}$ Brandy	$\frac{1}{2}$ Lime Juice
	Serve with a dash of Angost'ra Bitters which will show after you drop it in the glass.
	No. 1289
No. 1284 BARON	BLACKSTONE No. 3
6 Dashes Pollen's Curacao	$\frac{1}{2}$ French Vermouth
2 Dashes Martini Ver- mouth	$\frac{1}{2}$ Coates' Plymouth Gin
$\frac{1}{2}$ French Vermouth	Serve with a piece of
$\frac{1}{2}$ Coates' Plymouth Gin	Lemon Peel.





No. 1290

BLACKSTONE No. 4

1 Dash Absinthe
 ½ French Vermouth
 ½ Coates' Plymouth Gin
 Serve with a piece of Lemon Peel.

No. 1291

BLACKTHORN No. 1

3 Dashes Angostura Bitters
 3 Dashes Absinthe
 ½ Irish Whisky
 ½ French Vermouth

No. 1292

BLENTON

1 Dash Angostura Bitts.
 ½ French Vermouth
 ½ Coates' Plymouth Gin

No. 1293

BLUE NIGGER

½ Jamaica Rum
 ½ Grape Fruit Juice
 ½ French Vermouth
 1 Dash Gomme Syrup

No. 1294

BLUE TRAIN

SPECIAL

Fill the shaker with ice and pour over it:

½ Brandy
 ½ Pineapple Syrup
 Shake carefully and add
 ½ Dry Champagne
 Give two or three more shakes, serve quickly.

No. 1295

BOW BELL

½ Vat 69 Whisky
 ½ French Vermouth
 1 Dash Yellow Chartreuse
 1 Dash Angostura Bitters

No. 1296

BRAINSTORM

½ Glass Irish Whisky
 2 Dashes Benedictine
 2 Dashes French Vermouth

Stir well and serve with a squeeze of Orange Peel.

No. 1297

BRANDY FANCY

1 Glass Brandy
 3 Dashes Maraschino
 2 Dashes Angostura Bitters
 1 Dash Orange Bitters
 Stir well and serve in a glass with a frosted edge.

No. 1298

BRANDY SNAP

½ Brandy
 ½ Odd Bottle Sherry
 ½ Orange Juice
 1 Dash Angostura Bitters



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No. 1299

BRAZIL

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Odd Bottle Sherry
- 1 Dash Angostura Bitters
- 1 Dash Absinthe

No. 1300

BRONX No. 2

- Juice of $\frac{1}{2}$ Orange
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Coates' Plymouth Gin
- Stir well.

No. 1301

BRONX TERRACE

- $\frac{2}{3}$ Coates' Plymouth Gin
- $\frac{1}{3}$ French Vermouth
- Juice of $\frac{1}{2}$ Lime

No. 1302

BRONZEMEDAL

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Van de Hum
- 1 Dash Orange Bitters
- 1 Dash Absinthe

No. 1303

BROOKLYN

- 1 Dash Amer Picon
- 1 Dash Maraschino
- $\frac{2}{3}$ Seagram's Rye Whisky
- $\frac{1}{3}$ French Vermouth

No. 1304

BROUK

- $\frac{1}{2}$ Orange
- 4 Dashes Orange Bitters
- $\frac{1}{2}$ Gordon's Dry Gin
- $\frac{1}{2}$ French Vermouth

No. 1305

BROWN

- 1 Dash Orange Bitters
- $\frac{2}{3}$ Seagram's Rye Whisky
- $\frac{1}{3}$ Coates' Plymouth Gin

No. 1306

BROWN SUGAR

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Pollen's Curacao
- 1 Dash Absinthe

No. 1307

BRUT No. 1

- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Amer Picon
- $\frac{1}{2}$ French Vermouth

No. 1308

BRUT No. 3

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Calisaya
- 1 Dash Absinthe

No. 1309

BUNNY HUG

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Whisky
- $\frac{1}{2}$ Absinthe



No. 1310
BUSHRANGER

2 Dashes Angostura
Bitters
½ Caperatif
½ Bacardi Rum
Stir well.

No. 1311
B. V. D.

½ Bacardi Rum
½ Coates' Plymouth Gin
½ French Vermouth

No. 1312
BYRRH

½ French Vermouth
½ Seagram's Rye
Whisky
½ Byrrh

No. 1313
CABARET

1 Dash Absinthe
1 Dash Angostura
Bitters
½ Coates' Plymouth Gin
½ Caperatif

No. 1314
CABINET

½ French Vermouth
½ Coates' Plymouth Gin
Serve with a piece of
Orange Peel.

No. 1315
CAPE

½ Coates' Plymouth Gin
½ Caperatif
½ Orange Juice

No. 1316
CAPE DELIGHT

½ Caperatif
½ Orange Juice
½ Lemon Juice
1 Dash Noyeau
1 Dash Absinthe

No. 1317
CAPETOWN

1 Dash Angostura Bits.
3 Dashes Pollen's
Curacao
½ Caperatif
½ Seagram's Rye
Whisky
Stir well and serve with
a piece of Lemon Peel.

No. 1318
CAPTAIN'S CABIN

½ Knowland's English
Rum Punch
½ French Vermouth
Juice of ½ Lemon

No. 1319
CASINO No. 1

2 Dashes Maraschino
2 Dashes Orange Bitters
2 Dashes Lemon Juice
1 Glass Old Tom Gin
Stir well and serve with
a Cherry.

No. 1320
CAT

½ French Vermouth
½ Coates' Plymouth Gin
Stir well and serve with
an Olive.





FOR THE MAN BEHIND THE BAR 165

No. 1321

CHILI

$\frac{2}{3}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Lime Juice
 1 Dash Angostura
 Bitters

No. 1326

CLIFTON

1 Dash Angostura Bitts.
 1 Dash Brown Curacao
 $\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ French Vermouth
 Stir well.

No. 1322

CHINA

1 Glass Cold Green Tea
 1 Teaspoon Orange
 Flower Water

No. 1327

COLUMBUS

$\frac{2}{3}$ French Vermouth
 $\frac{1}{2}$ Angostura Bitters

No. 1323

CHO-CHO

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Pollen's Curacao
 1 Dash Absinthe

No. 1328

COMBINATION

6 Dashes Fresh Lemon
 Juice
 6 Dashes Orange
 Curacao
 $\frac{1}{2}$ Gordon's Dry Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Amer Picon

No. 1324

CHOKER

$\frac{2}{3}$ Whisky
 $\frac{1}{2}$ Absinthe
 1 Dash Absinthe
 Bitters

No. 1329

CONEY

$\frac{2}{3}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1325

CHURCH PARADE

$\frac{2}{3}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 1 Dash Orange Curacao
 4 Dashes Orange Juice

No. 1330

COOPERSTOWN No. 3

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a Sprig of
 Mint.

No. 1331

CORNELL

$\frac{2}{3}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin





No. 1332

CORNWALL

$\frac{1}{2}$ Seville Orange Bitters
 $\frac{1}{2}$ Gordon's Dry Gin
 Put the peel of an Olive
 in the bottom of the
 glass before pouring in
 the mixture.

No. 1337

CRISTIE

2 Dashes Orange
 Bitters
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 Stir well and serve with
 a piece of Lemon Peel.

No. 1333

CORONATION No. 1

$\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ French Vermouth
 1 Dash Maraschino
 2 Dashes Orange
 Bitters

No. 1338

CUSHMAN

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1334

CORONATION No. 2

1 Dash Peppermint
 1 Dash Peach Bitters
 $\frac{1}{2}$ Pollen's Curacao
 1 Glass Brandy

No. 1339

DARLING

$\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Brandy
 2 Dashes Absinthe
 1 Dash Orange Bitters
 1 Dash Lemon Juice

No. 1335

COUNTRY No. 2

2 Dashes Orange
 Bitters
 2 Dashes Angostura
 Bitters
 1 Glass Seagram's Rye
 Whisky

Serve with a piece of
 Lemon Peel.

No. 1340

DAVIS

$\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ French Vermouth
 2 Dashes Grenadine
 Juice of a Lime

No. 1336

COUNTRY CLUB

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Bacardi Rum
 1 Dash Orange Curacao

No. 1341

DAVIS BRANDY

1 Dash Angostura
 Bitters
 4 Dashes Grenadine
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Brandy





FOR THE MAN BEHIND THE BAR 167

No. 1342

DEEP SEA

1 Dash Absinthe
1 Dash Orange Bitters
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Old Tom Gin
Serve with a squeeze of Lemon Peel and an Olive.

No. 1346

DIABOLO (6 People)
3 Glasses Brandy
3 Glasses French Vermouth
1 Teaspoon Angostura Bitters
2 Teaspoons Orange Bitters
Serve with a piece of Lemon Peel and an Olive

No. 1343

DELMONICO

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
Serve with a piece of Orange Peel.

No. 1347

DIXIE No. 1
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{4}$ Absinthe

No. 1344

DERBY No. 1

2 Dashes Peach Bitters
2 Sprigs Fresh Mint
1 Glass Coates' Plymouth Gin

No. 1348

DOLLY O'DARE

6 Dashes Apricot Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
Serve with a squeeze of Orange Peel.

No. 1345

DERBY No. 2

2 Dashes Angostura Bitters
2 Dashes Pollen's Curacao
2 Dashes Maraschino
1 Glass Brandy
Add a dash of Dry Champagne before serving.

No. 1349

DOUGLAS

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
Serve with a squeeze of Orange and Lemon Peel.

No. 1350

DRY AS A BONE

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Caperatif





<p>No. 1351 DU BARRY 1 Dash Angostura Bitters 2 Dashes Absinthe ½ French Vermouth ⅔ Coates' Plymouth Gin Float a slice of Orange on top.</p> <p>No. 1352 DUCHESS ½ Sherry Cordial ½ Coates' Plymouth Gin 1 Teaspoon Lemon Juice</p> <p>No. 1353 DUKE No. 2 ½ French Vermouth ⅔ Coates' Plymouth Gin Stir well.</p> <p>No. 1354 DUNHILL'S SPECIAL ⅔ Coates' Plymouth Gin ½ Odd Bottle Sherry ½ French Vermouth 2 Dashes Curacao Serve with an Olive and 2 Dashes Absinthe.</p> <p>No. 1355 E. NOS ½ French Vermouth ⅔ Nicholson's Gin 3 Dashes Absinthe</p>	<p>No. 1356 EARTHQUAKE ½ Coates' Plymouth Gin ½ Whisky ⅓ Absinthe</p> <p>No. 1357 EAST INDIAN ½ Odd Bottle Sherry ½ French Vermouth 1 Dash Orange Bitters</p> <p>No. 1358 ELECTRA ⅔ Odd Bottle Sherry ½ French Vermouth 1 Dash Bitters 1 Dash Absinthe</p> <p>No. 1359 EWING 2 Dashes Angostura Bitters 1 Glass Seagram's Rye Whisky Stir well.</p> <p>No. 1360 FAIRBANKS No. 2 2 Dashes Creme de Noyeau 2 Dashes Orange Bitters ½ French Vermouth ⅔ Coates' Plymouth Gin</p>
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FOR THE MAN BEHIND THE BAR 169

No. 1361

FANCY (6 People)

Pour into the shaker
5 glasses good Brandy
and a Dessertspoon of
Angostura Bitters.
Shake thoroughly and
serve in glasses that
have had the edges
rubbed with Lemon
Syrup, after adding a
little Champagne and a
piece of Lemon Peel.

No. 1362

FASCINATOR

2 Dashes Absinthe
 $\frac{1}{3}$ French Vermouth
 $\frac{2}{3}$ Coates' Plymouth Gin
 1 Sprig Fresh Mint

No. 1363

FIFTY-FIFTY

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ French Vermouth

No. 1364

FRANTIC ATLANTIC

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Lemon Juice

No. 1365

FRENCH

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Orange Juice
 2 Dashes Angostura
 Bitters
 Serve with a squeeze of
 Orange Peel.

No. 1366

FRENCH CANADIAN

1 Dash Absinthe
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Seagram's Canadian
 Rye Whisky
 Stir well.

No. 1367

GASPER

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Absinthe

No. 1368

GENE TUNNEY

1 Dash Orange Juice
 1 Dash Lemon Juice
 $\frac{1}{2}$ French Vermouth
 $\frac{2}{3}$ Coates' Plymouth Gin

No. 1369

GIBSON No. 2

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve with a squeeze of
 Lemon Peel and a tiny
 White Onion.

No. 1370

GIN No. 1

4 Dashes Orange
 Bitters
 1 Glass Coates' Ply-
 mouth Gin

No. 1371

GIN No. 2

4 Dashes Orange
 Bitters
 1 Glass Hollands Gin



No. 1372
GIN AND CAPE

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well and serve with
 a squeeze of Lemon Peel

No. 1373
GLOOM RAISER

$\frac{3}{4}$ Nicholson's Gin
 $\frac{1}{2}$ French Vermouth
 2 Dashes Absinthe
 2 Dashes Grenadine
 Serve with a piece of
 Lemon Peel.

No. 1374
GOLD

$\frac{1}{2}$ Danzig Goldwasser
 $\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Caperatif
 1 Dash Absinthe

No. 1375
GOLDEN BELL No. 1

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Odd Bottle Sherry
 3 Dashes Angostura
 Bitters
 3 Dashes Orange
 Bitters

No. 1376
GOLF

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 2 Dashes Angostura
 Bitters
 Stir well.

No. 1377
GOOD NIGHT

$\frac{1}{2}$ Vodka
 $\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Noyeau

No. 1378
GOOD TIMES

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Tom Gin
 Serve with a piece of
 Lemon Peel.

No. 1379
GREEN DEVIL

(6 People)
 4 Glasses Coates' Ply-
 mouth Gin
 $\frac{1}{2}$ Glass French Ver-
 mouth
 $\frac{1}{2}$ Glass Martini Ver-
 mouth
 $\frac{1}{2}$ Glass Green Un-
 sweetened Centerbe
 Serve so cold that the
 Glasses are frosted.

No. 1380
GREEN ROOM

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ French Vermouth
 2 Dashes Pollen's
 Curacao

No. 1381
GREENBRIAR

1 Dash Peach Bitters
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Odd Bottle Sherry
 1 Sprig Fresh Mint



FOR THE MAN BEHIND THE BAR 171

<p>No. 1382 GUGGENHEIM 1 Glass French Vermouth 2 Dashes FernetBranca 1 Dash Orange Bitters</p> <p>No. 1383 HALF OM HALF ½ Caperatif ½ Half and Half ½ Vat 69 Whisky ½ Odd Bottle Sherry ½ Orange Juice 1 Dash Absinthe</p> <p>No. 1384 HASTY 1 Dash Absinthe 4 Dashes Grenadine ½ French Vermouth ½ Nicholson's Gin</p> <p>No. 1385 HAVOC 3 Dashes Bitter Sweet 2 Dashes Absinthe ½ Vodka ½ French Vermouth Stir well.</p> <p>No. 1386 HENDERSON ½ Vodka ½ Odd Bottle Sherry ½ London Dry Gin ½ French Vermouth 1 Dash Angostura Bitters</p>	<p>No. 1387 HIGHSTEPPER ½ French Vermouth ½ Coates' Plymouth Gin 2 Dashes Angostura Bitters</p> <p>No. 1388 HOFFMAN HOUSE No. 1 2 Dashes Orange Bitters ½ French Vermouth ½ Coates' Plymouth Gin Serve with a squeeze of Lemon Peel.</p> <p>No. 1389 HOLLAND HOUSE Juice of ½ Lemon 1 Slice of Pineapple ½ French Vermouth ½ Coates' Plymouth Gin 4 Dashes Maraschino</p> <p>No. 1390 HONOLULU No. 3 3 Dashes Angostura Bitters 1 Glass Bourbon Stir well and dash with Seltzer.</p> <p>No. 1391 HOWARD 1 Glass Coates' Plymouth Gin 2 Dashes Orange Bitters Serve with a dash of Angostura Bitters.</p>
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No. 1392

IMPERIAL

- 1 Dash Maraschino
- 1 Dash Angostura Bitters
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1396

IRISH No. 2

- 2 Dashes Absinthe
- 2 Dashes Pollen's Curacao
- 1 Dash Maraschino
- 1 Dash Angostura Bitters
- $\frac{1}{2}$ Glass Irish Whisky
Serve with a squeeze of Orange Peel and an Olive.

No. 1393

INCA No. 1

- 1 Dash Orgeat Syrup
- 1 Dash Orange Bitters
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth

No. 1397

IRVING

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Calisaya
- $\frac{1}{2}$ French Vermouth
Serve with a slice of Orange.

No. 1394

INCA No. 2

- 2 Dashes Orgeat Syrup
- 2 Dashes Orange Bitters
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ French Vermouth

No. 1398

JABBERWOCK

- 2 Dashes Orange Bitters
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Odd Bottle Sherry
- $\frac{1}{2}$ Caperatif
Stir well and serve with a squeeze of Lemon Peel.

No. 1395

INKY'S SPECIAL

- 1 Dash Anisette
- 1 Dash Kummel
- $\frac{1}{2}$ Booth's Gin
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Seagram's Rye Whisky
- $\frac{1}{2}$ Lime Juice
Serve with an Olive.

No. 1399

JACK PINE

- Juice of $\frac{1}{2}$ Orange
- 1 Slice Pineapple
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ French Vermouth



FOR THE MAN BEHIND THE BAR 173

No. 1400

JENKS

- 1 Dash Benedictine
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin

No. 1401

JOBURG

- 4 Dashes Orange Bitters
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Bacardi Rum
- Stir well and serve with a squeeze of Lemon Peel.

No. 1402

JOHN

- $\frac{1}{2}$ Martini Vermouth
- $\frac{1}{3}$ French Vermouth
- $\frac{1}{2}$ Caperatif
- White of an Egg

No. 1403

JUMBO

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Brandy
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Martini Vermouth
- 1 Dash Orange Bitters
- 1 Dash Absinthe

No. 1404

KEMBLE HOUSE

- 4 Dashes Fernet Branca
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Orange Gin

No. 1405

KILLER

- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ Vodka
- $\frac{1}{2}$ Old Liqueur Brandy
- Serve with a sprinkle of Red Pepper.

No. 1406

KIMBERLEY

- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Brandy
- Yolk of an Egg
- Serve in a wineglass and do not break the Egg.

No. 1407

KNICKERBOCKER

No. 1

- 1 Dash Martini Vermouth
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- Serve with a squeeze of Lemon Peel.

No. 1408

KNOCK OUT No. 2

- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ Vodka
- $\frac{1}{2}$ Liqueur Brandy
- 1 Dash Lime Juice





No. 1409
KUP'S INDISPENS-
ABLE

1 Dash Absinthe
 ½ Martini Vermouth
 ¼ French Vermouth
 ½ Coates' Plymouth Gin
 Serve with a squeeze of
 Orange Peel.

No. 1410
LAST CHANCE

½ Caperatif
 ½ French Vermouth
 ½ Martini Vermouth
 ½ Orange and Lemon
 Juice
 2 Dashes Absinthe

No. 1411
LAWHILL

½ French Vermouth
 ½ Seagram's Rye
 Whisky
 1 Dash Absinthe
 1 Dash Maraschino
 1 Dash Angostura
 Bitters

No. 1412
LEWIS

½ French Vermouth
 ½ Coates' Plymouth Gin

No. 1413
LIBERAL No. 2

1 Dash Syrup
 ½ Picon Bitters
 ½ Seagram's Rye
 Whisky
 Serve with a piece of
 Lemon Peel.

No. 1414

LIME

Juice of 2 Limes
 ½ Caperatif
 ½ Coates' Plymouth Gin
 1 Dash Absinthe
 1 Dash Grenadine

No. 1415

LOEWI

½ French Vermouth
 ½ Orange Juice
 ½ Coates' Plymouth Gin
 Stir well.

No. 1416

LORD MAYOR

½ Absinthe
 ½ Caperatif
 ½ Orange and Lemon
 Juice
 1 Dash Orange Bitters

No. 1417

LUKEY

½ Seagram's Rye
 Whisky
 ½ Caperatif
 ½ French Vermouth
 ½ Martini Vermouth
 1 Dash Orange Bitters
 1 Dash Absinthe

No. 1418

LUSITANIA

1 Dash Orange Bitters
 1 Dash Absinthe
 ½ French Vermouth
 ½ Brandy



FOR THE MAN BEHIND THE BAR 175

No. 1419
LUDKINS SPECIAL

2 Dashes Orange Juice
2 Dashes Apricot Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin

No. 1420
MA CHERIE

1 Dash Lemon Juice
2 Sprigs Fresh Mint
1 Glass Odd Bot. Sherry

No. 1421
MANHATTAN No. 5 DRY

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Seagram's Rye Whisky
Stir well.

No. 1422
MANHATTAN No. 6 EXTRA DRY

$\frac{1}{2}$ Seagram's Rye Whisky
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Caperatif
Stir well.

No. 1423
MANX

2 Dashes Orange Bitts.
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Teaspoon Pollen's Curacao
Serve with a squeeze of Orange Peel.

No. 1424
MANYANN

Juice of a Lemon
2 Dashes Pollen's Curacao
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ Caperatif

No. 1425
MANZANILLA

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Coates'Plymouth Gin
2 Dashes Yellow Chartreuse
1 Dash Peach Bitters
Serve with a Manzanilla Olive and three drops Manzanilla Olive Juice.

No. 1426
MARGUERITE

1 Dash Orange Bitters
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin
Serve with a piece of twisted Orange Peel.

No. 1427
MARSHAL

$\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ Rye Whisky
 $\frac{1}{2}$ Rum
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Lime Juice
1 Dash Absinthe
1 Dash Peach Bitters
Serve with a little grated Nutmeg.





No. 1428

MARTINI No. 6 DRY

3 Dashes Aperitivo Rossi
 $\frac{1}{2}$ Dry Martini
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well and serve with a thin slice of Lemon Peel or an Olive.

No. 1429

MARTINI No. 7 DRY

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well and serve with an Olive.

No. 1430

MERRY WIDOW

2 Dashes Absinthe
 2 Dashes Angostura Bitters
 2 Dashes Benedictine
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well and serve with a piece of twisted Lemon Peel.

No. 1431

METROPOLE No. 1

2 Dashes Peyschaud Bitters
 1 Dash Orange Bitters
 2 Dashes Gum Syrup
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Brandy
 Stir well.

No. 1432

MILLIONAIRE No. 2

1 Dash Anisette
 White of an Egg
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1433

MINERVA

$\frac{1}{2}$ Martell Brandy
 $\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Gordon's Gin
 $\frac{1}{2}$ Odd Bottle Sherry

No. 1434

MODDER RIVER

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Coates' Plymouth Gin
 Stir well.

No. 1435

MODERN No. 1

1 Dash Orange Bitters
 2 Dashes Jamaica Rum
 1 Dash Absinthe
 2 Dashes Lemon Juice
 1 Glass Vat 69 Whisky

No. 1436

MONTANA No. 2

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Brandy
 2 Dashes Port
 2 Dashes Angostura Bitters
 2 Dashes Anisette



COURTESY OF



PLYMOUTH GIN

DRY MARTINI

* * *

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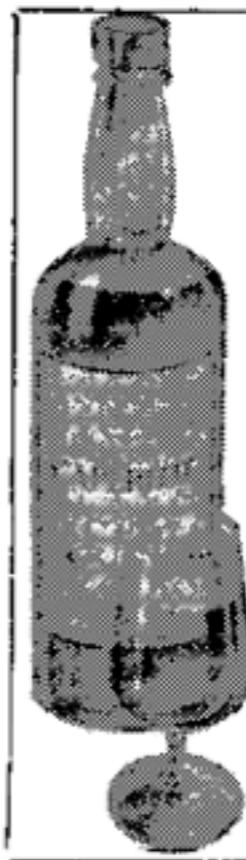


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FOR THE MAN BEHIND THE BAR 179

No. 1437
MURRAY

- $\frac{1}{2}$ French Vermouth
 - $\frac{1}{2}$ Seagram's Bourbon Whisky
 - 1 Teaspoon Orange Bitters
 - 1 Teaspoon Martini Vermouth
 - 1 Dash Absinthe
- Serve with an Olive.

No. 1438
NEW INN No. 1

- $\frac{1}{3}$ Caperatif
- $\frac{1}{2}$ Seagram's Rye Whisky
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{4}$ Lime Juice
- 4 Dashes Swedish Punch
- 1 Dash Absinthe
- 1 Dash Orange Bitters

No. 1439
NEWMAN

- 3 Dashes Amer Picon
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ French Vermouth

No. 1440
NIELKA

- $\frac{1}{2}$ Vodka
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ French Vermouth

No. 1441
NINE-PICK

- $\frac{1}{2}$ Absinthe
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Angostura Bits.
- 1 Dash Orange Bitters
- 1 Dash Syrup

No. 1442
NINETEEN

- 1 Dash Absinthe
- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Kirsh
- $\frac{1}{2}$ French Vermouth
- 4 Dashes Syrup

No. 1443
NINETEEN-TWENTY

- 1 Teaspoon Groselle Syrup
- $\frac{1}{2}$ Pernod Kirsh
- $\frac{1}{2}$ Crystal Gin
- $\frac{1}{2}$ French Vermouth
- 1 Dash Absinthe

No. 1444
NINETEENTH HOLE

- No. 2
- $\frac{1}{2}$ Seagram's Rye Whisky
- $\frac{1}{2}$ Orange Juice
- $\frac{1}{2}$ Caperatif
- 1 Dash Absinthe
- 1 Dash Peach Bitters

No. 1445
NUFF SAID

- $\frac{1}{2}$ Vodka
- $\frac{1}{2}$ Jamaica Rum
- $\frac{1}{2}$ Caperatif
- $\frac{1}{2}$ Coates' Plymouth Gin
- 1 Dash Orange Bitters





No. 1446

NUMEROUS

TREASURE No. 1
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 $\frac{3}{4}$ Dashes Absinthe
 $\frac{3}{4}$ Dashes Orange
 Bitters

No. 1447

NUTTING

1 Dash Angostura
 Bitters
 1 Dash Orange Bitters
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin

No. 1448

O'JEN No. 1 (NEW
ORLEANS STYLE)

$\frac{1}{2}$ Peychaud Bitters
 $\frac{1}{2}$ O'jen
 Stir well.

No. 1449

O'JEN No. 2

Fill a mixing glass full
 of ice and pour over
 it a small glass O'jen
 Absinthe. Keep drop-
 ping Seltzer over this
 and stirring till the out-
 side of the glass is
 frozen. Then add a
 few drops of Angostura
 Bitters and serve.

No. 1450

OLD PALL

$\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Campari

No. 1451

OLIVETTE No. 1

2 Dashes Syrup
 2 Dashes Orange
 Bitters
 3 Dashes Absinthe
 1 Glass Coates' Ply-
 mouth Gin
 Serve with an Olive
 and a squeeze of Lemon
 Peel.

No. 1452

OLIVETTE No. 2

3 Dashes Orange
 Bitters
 3 Dashes Absinthe
 1 Dash Syrup
 $\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ French Vermouth
 Stir well and serve with
 a piece of twisted
 Lemon Peel.

No. 1453

OPAL No. 2

$\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin
 Stir well and dash with
 Absinthe before serv-
 ing.



FOR THE MAN BEHIND THE BAR 181

No. 1454 PALMETTO No. 2	No. 1460 PEGGY
2 Dashes Orange Bitters $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ St. Croix Rum	1 Dash Absinthe 1 Dash Dubonnet $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates'Plymouth Gin
No. 1455 PASH DRY	No. 1461 PETER PAN
$\frac{2}{3}$ Coates'Plymouth Gin $\frac{1}{3}$ Pash Natural	$\frac{1}{4}$ Peach Bitters $\frac{1}{4}$ Orange Juice $\frac{1}{4}$ French Vermouth $\frac{1}{4}$ Coates'Plymouth Gin
No. 1456 PASSION BRONX	No. 1462 PHEASANT
$\frac{1}{2}$ Coates'Plymouth Gin $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Pash Natural	$\frac{1}{2}$ Cognac $\frac{1}{2}$ Coates'Plymouth Gin
No. 1457 PASSION FRUIT No. 3	No. 1463 PHILOMEL No. 2
$\frac{1}{2}$ Passion Fruit Juice $\frac{1}{2}$ Odd Bottle Sherry	$\frac{1}{3}$ Odd Bottle Sherry $\frac{1}{3}$ Rum $\frac{1}{3}$ Dubonnet $\frac{1}{3}$ Orange Juice Give one grind of the Pepper Mill over this mixture before shaking.
No. 1458 PASSION GOLDEN GLORY	No. 1464 PICCAD
$\frac{1}{2}$ Pash Natural $\frac{1}{2}$ Coates'Plymouth Gin White of an Egg Serve in Champagne glass.	3 Dashes Angostura Bitters $\frac{1}{2}$ Caperatif $\frac{1}{2}$ Coates'Plymouth Gin Serve with a few pieces of Lemon Peel.
No. 1459 PEARL	
$\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates'Plymouth Gin 2 Dashes Orange Btrs. 4 Dashes Orange Juice Serve with a small Pearl Onion.	





No. 1465
PICCADILLY

1 Dash Absinthe
1 Dash Grenadine
½ French Vermouth
½ Coates' Plymouth
Gin

No. 1466
PINEAPPLE No. 3
(6 People)

A glass of Fresh Pineapple Juice. Soak the fruit from which this juice has been extracted for two hours in two glasses of any Dry White Wine. Mix these together, also the juice of $\frac{1}{2}$ Lemon. Pour the whole mixture into a shaker with 3 glasses Odd Bottle Sherry. Stand the shaker in ice, but do not put any into the mixture. Shake, and serve with a small piece of Pineapple in each glass.

No. 1467
PINEAPPLE BRONX

½ Coates' Plymouth
Gin
½ French Vermouth
½ Pineapple Juice

No. 1468
PINK GIN

Wash the glass with Angostura Bitters and pour away. Then fill up with Coates' Plymouth Gin.

No. 1469
PLAIN SHERRY

1 Glass Odd Bottle
Sherry
1 Dash Absinthe
Bitters
1 Dash Maraschino

No. 1470
PLAIN VERMOUTH
(6 People)

5½ Glasses French Vermouth
1 Teaspoon Absinthe
Bitters
1 Teaspoon Maraschino
Serve with a Cherry.

No. 1471
POET'S DREAM

½ French Vermouth
½ Coates' Plymouth Gin
2 Dashes Orange Bitters
2 Dashes Benedictine
Stir well.

No. 1472
POLO FARM

½ French Vermouth
½ Coates' Plymouth Gin
Stir well and serve in a glass that has been washed out with Brandy



FOR THE MAN BEHIND THE BAR 183

No. 1473

PRIOR

- ½ Tawny Prior
- ½ Odd Bottle Sherry
- ½ Caperatif
- ½ Absinthe
- ½ French Vermouth
- 2 Dashes Benedictine
- 1 Dash Orange Bitters

No. 1474

PURITAN

- 3 Dashes Orange Btrs.
- ½ Teaspoon Yellow Chartreuse
- ½ Coates'Plymouth Gin
- ½ French Vermouth
- Stir well and serve with a small piece of Lemon Peel.

No. 1475

QUARTER DECK

- 1 Teaspoon Lime Juice
- ½ Odd Bottle Sherry
- ½ Rum

No. 1476

RACQUET CLUB

- 1 Dash Orange Bitters
- ½ French Vermouth
- ½ Coates'Plymouth Gin

No. 1477

RAMON NEWTON

- ½ Hercules
- ½ French Vermouth
- ½ Coates'Plymouth Gin
- Serve with a squeeze of Orange Peel.

No. 1478

RAMONA

- ½ Old Tom Gin
- ½ Lemon Juice
- 1 Sprig Chopped Mint
- 1 Dash Grenadine

No. 1479

REFORM

- ½ French Vermouth
- ½ Odd Bottle Sherry
- 1 Dash Orange Bitters
- Stir well and serve with a Cherry.

No. 1480

REIS

- 2 Dashes Ang'st'ra Bits
- 2 Dashes Absinthe
- 1 Glass Old Tom Gin

No. 1481

RIDING CLUB

- ½ Angostura Bitters
- ½ Calisaya
- 1 Teaspoon Horsford's Acid Phosphate
- Stir well.

No. 1482

ROB ROY No. 2

- 2 Dashes Pollen's Curacao
- 2 Dashes Ang'st'ra Bits
- ½ French Vermouth
- ½ Vat 69 Whisky
- Stir well and serve with a Cherry and squeeze of Lemon Peel.





<p>No. 1483 ROC-A-COE $\frac{1}{2}$ Odd Bottle Sherry $\frac{1}{2}$ Coates' Plymouth Gin Stir well and serve with a Cherry.</p> <p>No. 1484 ROSINGTON No. 1 $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates' Plymouth Gin Serve with a squeeze of Orange Peel.</p> <p>No. 1485 ROSSI No. 2 $\frac{1}{2}$ Rossi Aperitif $\frac{1}{2}$ Martini Vermouth $\frac{1}{2}$ Seager's Gin 10 Dashes Curacao Serve with a piece of Lemon Peel.</p> <p>No. 1486 ROSY $\frac{1}{2}$ Coates' Plymouth Gin $\frac{1}{2}$ Claret $\frac{1}{2}$ Orange Juice</p> <p>No. 1487 RUSA $\frac{1}{2}$ Gordon's Gin $\frac{1}{2}$ Vodka $\frac{1}{2}$ Dry Martini Vermouth 2 Dashes Solamer</p>	<p>No. 1488 ST. FRANCIS $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Coates' Plymouth Gin Serve with a Pimola</p> <p>No. 1489 SAVOY HOTEL SPECIAL No. 1 1 Dash Absinthe 2 Dashes Grenadine $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Dry Gin Serve with a squeeze of Lemon Peel.</p> <p>No. 1490 SAVOY HOTEL SPECIAL No. 2 2 Dashes Dubonnet $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Dry Gin Serve with a squeeze of Orange Peel.</p> <p>No. 1491 SHAMROCK 3 Dashes Green Creme de Menthe 3 Dashes Green Chartreuse $\frac{1}{2}$ French Vermouth $\frac{1}{2}$ Irish Whisky</p> <p>No. 1492 SHERRY 4 Dashes Orange Bits. 4 Dashes French Vermouth 1 Glass Odd Bot. Sherry</p>
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FOR THE MAN BEHIND THE BAR 185

No. 1493

SHERRY TWIST No.

1 (6 People)
 1 Glass Brandy
 1 Glass French Vermouth
 3 Glasses Odd Bottle Sherry
 $\frac{3}{4}$ Glass Cointreau
 $\frac{1}{4}$ Glass Lemon Juice
 A small piece of Cin'mon

No. 1494

SHERRY TWIST No.

2 (6 People)
 Juice of an Orange
 2 Glasses Whisky
 $2\frac{1}{2}$ Glasses Odd Bottle Sherry
 $\frac{1}{2}$ Glass Cointreau
 Juice of $\frac{1}{2}$ Lemon
 2 Cloves
 $\frac{1}{2}$ Turn of the Pepper Mill

No. 1495

SILVER No. 1

2 Dashes Maraschino
 2 Dashes Orange Btrs.
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin

No. 1496

SILVER FANCY

4 Dashes Maraschino
 2 Dashes Orange Btrs.
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates'Plymouth Gin
 Serve with a squeeze of Lemon Peel.

No. 1497

SMART

3 Dashes Angostura Bitters
 $\frac{3}{4}$ Odd Bottle Sherry
 $\frac{3}{4}$ Sloe Gin
 $\frac{1}{2}$ French Vermouth

No. 1498

SNYDER

$\frac{1}{2}$ French Vermouth
 $\frac{3}{4}$ Coates'Plymouth Gin
 3 Dashes Pollen's Curacao
 Serve with a piece of twisted Orange Peel.

No. 1499

SOCIETY

$\frac{3}{4}$ Coates'Plymouth Gin
 $\frac{3}{4}$ French Vermouth
 1 Dash Grenadine

No. 1500

SOME MOTH

1 Dash Absinthe
 $\frac{1}{2}$ French Vermouth
 $\frac{3}{4}$ Coates'Plymouth Gin
 Serve with a small Pearl Onion.

No. 1501

SOUTH AFRICA

$\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Coates'Plymouth Gin
 1 Dash Angostura Bitters
 3 Dashes Lime Juice

N





No. 1502

STRAIGHT LAW

- $\frac{1}{2}$ Coates' Plymouth Gin
- $\frac{1}{2}$ Odd Bottle Sherry

No. 1503

STORY

- $\frac{1}{2}$ Boonekamp Bitters
- $\frac{1}{2}$ Good French Brandy

No. 1504

SUNSET (6 People)

Use a large Mixing glass, and put in it the rind of an Orange, without the Pith, a large Apricot and the crushed Kernel. Add a teaspoon of Peach Preserve, and a glass of Brandy and a small teaspoon of Kirsh. Allow to rest for two hours, and then transfer to the shaker and add $1\frac{1}{2}$ glasses White Wine, $1\frac{1}{2}$ glasses Coates' Plymouth Gin and a glass of French Vermouth.

No. 1505

SWAN

- 3 Dashes Lime Juice
 - 2 Dashes Angostura Bitters
 - $\frac{1}{2}$ French Vermouth
 - $\frac{1}{2}$ Coates' Plymouth Gin
- Stir well.

No. 1506

SWAZI FREEZE

- 1 Dash Peach Bitters
 - $\frac{1}{2}$ Seagram's Rye Whisky
 - $\frac{1}{2}$ Caperatif
- Stir well.

No. 1507

TAXI

- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin
- 2 Barspoons Absinthe
- 2 Barspoons Lime Juice

No. 1508

THIRD DEGREE

- $\frac{1}{2}$ Burroughs Beefeater Gin
 - 4 Dashes Absinthe
 - $\frac{1}{2}$ French Vermouth
- Serve in an old-fashioned Whisky glass.

No. 1509

THIRD RAIL No. 1

- 1 Dash White Mint
- 1 Dash Pollen's Curacao
- 1 Glass French Vermouth

No. 1510

THREE STRIPES

- 3 Slices Orange
- $\frac{1}{2}$ French Vermouth
- $\frac{1}{2}$ Coates' Plymouth Gin





FOR THE MAN BEHIND THE BAR 187

No. 1511 THUNDERCLAP	No. 1516 TURF No. 1
½ Brandy ½ Whisky ½ Coates'Plymouth Gin	2 Dashes Orange Bitters 2 Dashes Maraschino 2 Dashes Absinthe ½ French Vermouth ½ Coates'Plymouth Gin Serve with an Olive.
No. 1512 TIP TOP	No. 1517 TUSSETTO
1 Glass French Ver- mouth 4 Dashes Benedictine 1 Dash Angostura Bitters 3 Dashes Orange Bitters	½ Odd Bottle Sherry ½ Coates'Plymouth Gin 2 Dashes Orange Bitters Stir well.
No. 1513 T. N. T. No. 1	No. 1518 TUXEDO No. 1
½ Seagram's Rye Whisky ½ Absinthe	1 Piece of Lemon Pee 2 Dashes Absinthe ½ French Vermouth ½ Coates'Plymouth Gin
No. 1514 TRANSVAAL	No. 1519 TUXEDO No. 2
3 Dashes Orange Bitters ½ Caperatif ½ Coates'Plymouth Gin	1 Dash Maraschino 1 Dash Absinthe 2 Dashes Orange Bitts. ½ French Vermouth ½ Coates'Plymouth Gin Serve with a Cherry and squeeze of Lemon Peel.
No. 1515 TROWBRIDGE	No. 1520 U. C.
1 Dash Orange Bitters ½ French Vermouth ½ Coates'Plymouth Gin Serve with a piece of Orange Peel.	½ French Vermouth ½ Coates'Plymouth Gin 1 Dash Absinthe



No. 1521
UP TO DATE

2 Dashes Grand
Marnier
2 Dashes Angostura
Bitters
 $\frac{1}{2}$ Seagram's Rye
Whisky
 $\frac{1}{2}$ Odd Bottle Sherry

No. 1522
V. C.

2 Dashes Grand
Marnier
2 Dashes Angostura
Bitters
 $\frac{1}{2}$ Odd Bottle Sherry
 $\frac{1}{2}$ Seagram's Rye
Whisky

No. 1523
VAN DUSEN

2 Dashes Grand
Marnier
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1524
VAN ZANDT

1 Dash Apricot
Brandy
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1525
VANCOUVER

3 Dashes Orange Bitts.
1 Glass Coates' Ply-
mouth Gin
Stir well and serve with
a squeeze of Orange Peel

No. 1526
VERMOUTH.

FRENCH
4 Dashes Orange
Bitters
1 Glass French Ver-
mouth
Stir well.

No. 1527
VILLAVICENCIO

8 Dashes Orange
Bitters
8 Dashes Bardinet Red
Curacao
 $\frac{1}{2}$ Dry Martini Ver-
mouth
 $\frac{1}{2}$ Domecq Cognac
 $\frac{1}{2}$ Rossi Aperitif
Serve with a piece of
Orange Peel.

No. 1528
WARDEN No. 2

1 Teaspoon French
Vermouth
1 Glass Coates' Ply-
mouth Gin

No. 1529
WASHINGTON

2 Dashes Angostura
Bitters
2 Dashes Syrup
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Brandy



FOR THE MAN BEHIND THE BAR 189

- | | |
|---|---|
| <p>No. 1530
WAT-U-LIKE
 $\frac{1}{2}$ Seagram's Rye Whisky
 $\frac{1}{2}$ French Vermouth
 2 Dashes Orange Btrs.
 2 Dashes Benedictine
 1 Dash Creme de Noyeau
 Stir slightly and serve with a squeeze of Orange Peel.</p> <p>No. 1531
WAX No. 1
 3 Dashes Orange Bitters
 1 Glass Coates' Plymouth Gin</p> <p>No. 1532
WEMBLEY No. 1
 $\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Pineapple Juice</p> <p>No. 1533
WEMBLEY No. 2
 1 Dash Apricot Brandy
 2 Dashes Calvados
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin</p> <p>No. 1534
WEST INDIAN No. 2
 2 Dashes Angostura Bitters
 $\frac{1}{2}$ Glass French Vermouth
 Serve with 2 pieces of Lemon Peel.</p> | <p>No. 1535
WHICH WAY
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Anisette
 $\frac{1}{2}$ Brandy</p> <p>No. 1536
WHISKY SPECIAL
 $\frac{1}{2}$ Whisky
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Orange Juice
 Shake with a little Nutmeg and serve with an Olive.</p> <p>No. 1537
WHITE HEAT
 1 Glass Coates' Plymouth Gin
 1 Dash Absinthe
 1 Dash Orange Bitters
 This Cocktail must be shaken very thoroughly and drunk immediately.</p> <p>No. 1538
WHITE HORROR
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Orange Bitters</p> <p>No. 1539
WHITE RAT
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Anisette</p> |
|---|---|



No. 1540
WHIZZ BANG

2 Dashes Absinthe
2 Dashes Grenadine
2 Dashes Orange Btrs.
½ French Vermouth
½ Seagram's Rye
Whisky

No. 1541
WILL ROGERS

½ Orange Juice
½ French Vermouth
½ Coates' Plymouth Gin
4 Dashes Pollen's
Curacao

No. 1542
WINTER DELIGHT

½ Seagram's Rye
Whisky
½ French Vermouth
1 Teaspoon Campari
Bitters
Stir well.

No. 1543
WORTH

½ Brandy
½ Kina Lillet
½ Pollen's Half & Half
1 Large Dash Odd
Bottle Sherry
1 Small Dash Angos-
tura Bitters

No. 1544
WYTON

½ Odd Bottle Sherry
½ French Vermouth
½ Coates' Plymouth Gin
½ Cherry Whisky

No. 1545
XERES

1 Dash Orange Bitters
1 Dash Peach Bitters
1 Glass Odd Bot. Sherry
Stir well.

No. 1546

YALE No. 1

3 Dashes Orange Bitts.
1 Dash Angostura
Bitters
1 Glass Coates' Ply-
mouth Gin
Serve with a squeeze of
Lemon Peel and dash
with Soda.

No. 1547

YALE No. 2

1 Dash Orange Bitters
1 Dash Absinthe
1 Glass Tom Gin
Serve with a piece of
Lemon Pcel.

No. 1548

YORK

2 Dashes Orange
Bitters
½ French Vermouth
½ Vat 69 Whisky

No. 1549
ZELLI'S SPECIAL

½ Coates' Plymouth Gin
½ French Vermouth
2 Limes cut up, peel
and all
1 Dash Grenadine



LONG COCKTAILS

No. 1550

**ABSINTHE
ANISETTE**

$\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Anisette
Allow this to remain in the mixing glass over ice till about twice the quantity is obtained through the ice melting, serve after straining.

No. 1553

BLACK VELVET

$\frac{1}{2}$ Pt. Guinness
 $\frac{1}{2}$ Pt. Champagne
Pour into a long glass very carefully. DO NOT ICE.

No. 1554

BLUE BLAZER

Take two large Silver-Plated Tankards with handles, and put in the first one a wineglass Vat 69 Whisky, and in the other the same amount of Boiling Water. Set the Whisky on fire, and whilst blazing mix both ingredients by pouring them four or five times from one tankard to the other. If this is done correctly it will have the appearance of a continual stream of liquid fire.

Sweeten with a tablespoon of sugar and serve in a small Bar Tumbler with a piece of Lemon Peel.

No. 1551

ADDINGTON

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ French Vermouth
Use a small tumbler and fill up with Soda water. Serve with a squeeze of Orange Peel.

No. 1552

ARTIC REGIONS

$\frac{1}{2}$ Pint Milk
1 Glass Odd Bottle Sherry
1 Liqueur Glass Old Brandy
1 Dash Syrup
Serve in a tumbler with 2 straws and dash with Cinnamon.





No. 1555

BULL-DOG

Put some ice into a large tumbler, add the juice of an Orange, a glass of Coates' Plymouth Gin. Fill the balance with Ginger Ale. Stir and serve in the original glass with straws.

No. 1556

CABLEGRAM

Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Tablespoon Sugar
 1 Glass Seagram's Rye Whisky
 Serve in a long tumbler and fill up with Ginger Ale.

No. 1557

CHAMPAGNE No. 1

Put into a small Bar glass a lump of sugar and saturate it with Angostura Bitters. Add a lump of ice and fill the glass with Champagne. Serve in the same glass with a squeeze of Lemon Peel and a slice of Orange.

No. 1558

CHAMPAGNE No. 2

Put into a small Bar glass a lump of sugar and saturate it with Angostura Bitters. Add a liqueur glass of good Brandy and a dash of Orange Curacao also ice. Fill up with Champagne and stir well. Serve with a dash of Lemon Juice.

No. 1559

CHAMPAGNE FANCY

This is an ordinary Champagne Cocktail but served with a few slices of Pineapple and Orange.

No. 1560

CIDER

2 Dashes Angostura Bitters
 1 Piece of Lemon Peel
 1 Lump of Ice
 Put the above in a pint glass and fill up with Cider.

No. 1561

CINCINNATTI

Half fill a large tumbler with Beer and fill up with Soda Water.





FOR THE MAN BEHIND THE BAR 193

No. 1562

COUNTESS

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Orange Gin
 $\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Pineapple Juice
 Serve in a tumbler and fill up with iced Champagne.

No. 1563

COUNTRY No. 1

1 Glass French Vermouth
 1 Teaspoon Grenadine
 Pour 1 to a tumbler with a little ice and fill up with Soda Water.

No. 1564

CRYSTAL BRONX

Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 Serve in a medium size glass and fill up with Soda Water.

No. 1565

DACAREY

1 Teaspoon Sugar
 Juice of a Lime
 1 Glass Bacardi Rum
 Fill a medium size glass with ice and pour the mixture over it.
 Fill up with Appolinaris or Seltzer and serve with a straw.

No. 1566

DESERT HEALER

Juice of an Orange
 1 Glass Coates' Plymouth Gin
 $\frac{1}{2}$ Liqueur Glass
 Cherry Brandy
 Serve in a long tumbler and fill up with Ginger Beer.

No. 1567

DUTCH MIKE

$\frac{1}{2}$ Lime
 1 Glass Tom Gin
 2 Dashes Amer Picon
 Serve in a tumbler and fill up with Soda Water.

No. 1568

ETON BLAZER

Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Tablespoon Sugar
 $\frac{1}{2}$ Kirsh
 $\frac{1}{2}$ Coates' Plymouth Gin
 Serve in a long tumbler and fill up with Soda Water.

No. 1569

FAVOURITE No. 2

Juice of a Lime
 3-4 Sprigs Crushed Mint
 1 Glass Coates' Plymouth Gin
 Serve in a pint glass and fill up with Prv Ginger Ale.





No. 1570

FRENCH "75"

$\frac{1}{2}$ Coates'Plymouth Gin
 $\frac{1}{2}$ Lemon Juice
 1 Teaspoon Sugar
 Pour into a tall glass containing ice and fill up with Champagne.

No. 1571

GARDNER

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Sweet Orange and Lemon Juice
 $\frac{1}{2}$ Coates'Plymouth Gin
 Crushed Mint
 1 Dash Absinthe
 Serve in a long tumbler and fill up with Arkina.

No. 1572

GIMBLET

$\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Coates'Plymouth Gin
 Serve in a small tumbler and fill up with Soda Water.

No. 1573

GIN OLD

FASHIONED No. 1
 Crush a lump of sugar in a drop of water and add:
 2 Dashes Orange Btrs.
 1 Glass Hollands Gin
 1 Piece of Lemon Peel
 Stir well and serve in a medium size glass with a spoon and a little water

No. 1574

GIN OLD FASHIONED No. 2

As above but use Tom Gin.

No. 1575

GRAND HOTEL VIENNA

1 Dash Orange Bitters
 $\frac{1}{2}$ Dry Martini Vermouth
 $\frac{1}{2}$ Bol's Apricot Brandy
 Serve in a medium size glass and fill up with Champagne and a squeeze of Lemon Peel.

No. 1576

HAVANA SILENCER

1 Glass Martini Vermouth
 4 Dashes Aperitivo Rossi
 1 Teaspoon Fraisette
 Serve in a tumbler with crushed ice and a slice of Orange, also a straw.

No. 1577

HOT NIGHT No. 2

$\frac{1}{2}$ Vat 69 Whisky
 $\frac{1}{2}$ Cloves
 $\frac{1}{2}$ Peppermint
 Serve in a tumbler and fill up with Hot Water and a little grated Nutmeg.





FOR THE MAN BEHIND THE BAR 195

No. 1578

JERSEY No. 1

Put a few lumps of ice in a long tumbler with three dashes of Angostura Bitters and fill up with Cider. Stir slightly and serve in the same glass.

No. 1579

L. G.

1 Glass Vat 69 Whisky
1 Glass Beer as a Chaser

No. 1580

LEAP FROG

1 Lump of Ice
Juice of $\frac{1}{2}$ Lemon
Serve in a long Tumbler with a split Ginger Ale.
Do not shake.

No. 1581

LEMON PIE

1 Glass Vat 69 Whisky
1 Bottle Lemonade

No. 1582

LONDON BUCK

Place in a long tumbler a lump of ice and pour over it:

1 Glass Coates' Plymouth Gin
Juice of $\frac{1}{2}$ Lemon
1 Split Ginger Ale

No. 1583

MAMIE TAYLOR No. 1

$\frac{1}{2}$ Whisky
Juice of 2 Limes
Serve in a tall glass and fill up with Ginger Ale.

No. 1584

MAMIE TAYLOR No. 2

1 Glass Coates' Plymouth Gin
1 Bottle Ginger Ale
Use a large tumbler and place a piece of lemon and a little ice in it, and stir gently and serve like this.

No. 1585

MARTINI FIZZ

3 Dashes Grenadine
 $\frac{1}{2}$ White Martini Vermouth
 $\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ Fresh Orange Juice
Serve in a medium size glass and fill up with Soda and add a slice of Orange.

No. 1586

MAVIS DELIGHT

$\frac{2}{3}$ Bordeau
 $\frac{1}{2}$ Vat 69 Whisky
Serve in a tumbler and fill up with Lemonade.



No. 1587
NEW ORLEANS

1 Dash Ang'st'ra Bits.
1 Glass Martini Vermouth
Serve in a large Wine glass and fill up with Soda Water.

No. 1588
NOSE DIVE

Take a glass of Coates' Plymouth Gin and put in it an Olive, then deposit the glass carefully in the bottom of an ordinary tumbler. Fill the said tumbler with Ginger Ale until it almost reaches the top of the small glass, then down the whole thing quickly.

No. 1589
PHILADELPHIA

SCOTSMAN
½ Calvados
½ Port
Juice of an Orange
Serve in a tumbler and fill up with Ginger Ale.

No. 1590
PICON & GRENADEINE

1 Liqueur Glass Amer Picon
½ Liqueur Glass Grenadine
Serve in a medium size glass and fill up with Soda Water.

No. 1591
SARATOGA No. 2

1 Teaspoon Pineapple Syrup
2 Dashes Orange Bitters
2 Dashes Maraschino
1 Glass Brandy
Serve in a Wine glass and fill up with Champagne and add a couple of Strawberries.

No. 1592
SHARKY PUNCH

1 Teaspoon Syrup
½ Seagram's Rye Whisky
½ Calvados
Serve in a medium size glass and fill up with Soda Water.

No. 1593
SLEEPY HEAD

1 Glass Brandy
1 Piece of Orange Peel
4 Leaves of Fresh Mint
Serve in a long tumbler and fill up with Ginger Ale.

No. 1594
SOUTH SIDE

Juice of ½ Lemon
½ Tablespoon Sugar
2 Sprigs Fresh Mint
1 Glass Coates' Plymouth Gin
Serve in a tumbler and fill up with Soda Water.



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FOR THE MAN BEHIND THE BAR 199

No. 1595
SOUTHERN BEAUTY
 1 Teaspoon Syrup de Citron
 Juice of $\frac{1}{2}$ Lime
 1 Glass Ponche-Soto
 1 Glass Brandy
 Serve in a medium size glass and fill up with Soda Water.

No. 1596
SOYER AU CHAMPAGNE
 1 Liq. Glass Ice Cream
 2 Dashes Maraschino
 2 Dashes Pollen's Curacao
 2 Dashes Brandy
 Stir well together in a medium size glass and fill up with Champagne. Decorate with a slice of Pineapple or Orange, & a Cherry or Strawberry.

No. 1597
STONE FENCE No. 1
 1 Lump of Ice
 2 Dashes Angostura Bitters
 1 Glass Vat 69 Whisky
 Serve in a long tumbler and fill up with Soda Water.

No. 1598
STONE FENCE No. 2
 Put a glass of Whisky in a tumbler with a few lumps of ice and fill up with Cider.

No. 1599
SUMMER DELIGHT
 1 Glass Martini Vermouth
 1 Liqueur Glass Pineapple Syrup
 Serve in a medium size glass and fill up with Soda Water. Add a piece of Pineapple and 2 Straws.

No. 1600
TANGARINE
 2 Dashes Orange Btrs.
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ Dry Martini Vermouth
 $\frac{1}{2}$ Mandarin Cream
 $\frac{1}{2}$ Orange Juice
 Serve in a Champagne glass with an equal quantity of Champagne. Add a piece of ice and a squeeze of Orange Peel and a piece of Orange.

No. 1601
TOM & JERRY
 1 Egg
 $\frac{1}{2}$ Jamaica Rum
 1 Tablespoon Sugar
 $\frac{1}{2}$ Brandy
 Beat the yolk and white of the egg separately, then mix them together. Use a China mug or Stem glass, add the spirits and fill with boiling water. Grate a little nutmeg on top.





No. 1602

UPSTAIRS

Juice of $\frac{1}{2}$ Lemon
 1 Glass Dubonnet
 Serve in a medium size
 glass and fill up with
 Soda Water.

No. 1603

VALENCIA No. 2

4 Dashes Orange
 Bitters
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Apricot Brandy
 Serve in a medium size
 glass and fill up with
 Champagne.

No. 1603A

VISCOUNTESS

$\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Van de Hum
 $\frac{1}{2}$ Sweetened Orange
 and Lemon Juice
 Serve in a tumbler and
 fill up with Bulmer's
 Champagne Cider.

No. 1604

WEDDING NIGHT

$\frac{1}{2}$ Apricot Brandy
 $\frac{1}{2}$ Grant's Cherry
 Brandy
 $\frac{1}{2}$ Caperatif
 $\frac{1}{2}$ Benedictine
 Serve in a long tumbler
 and fill up with Cham-
 pagne.

No. 1605

WHITE PLUSH

1 Glass Coates' Ply-
 mouth Gin
 1 Liqueur Glass
 Maraschino
 $\frac{1}{2}$ Pt. Milk
 Serve in a Guinness
 Glass.

No. 1606

WYOMING SWING

Juice of $\frac{1}{2}$ Orange
 $\frac{1}{2}$ Teaspoon Sugar
 $\frac{1}{2}$ French Vermouth
 $\frac{1}{2}$ Martini Vermouth
 Serve in a medium size
 glass and fill up with
 Soda Water.



PICK ME UPS

No. 1607
**BALTIMORE
BRACER**

$\frac{1}{2}$ Anisette
 $\frac{1}{2}$ Brandy
 White of an Egg
 Use a Wine glass and
 fill up with Soda.

No. 1608
BRACE UP

2 Dashes Angostura
 Bitters
 2 Dashes White
 Anisette
 Juice of a Lime
 1 Egg
 1 Glass Brandy
 Use a tumbler and fill
 up with Vichy Water.

No. 1609
BRAIN DUSTER

$\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ French Vermouth

No. 1610
CECIL PICK ME UP

Yolk of an Egg
 1 Glass Brandy
 1 Teaspoon Caster
 Sugar
 Use a medium size
 glass and fill up with
 Champagne.

No. 1611
**CHAMPAGNE PICK
ME UP**

1 Small Glass Brandy
 Juice of $\frac{1}{2}$ Orange
 2 Dashes Curacao
 Serve in a wine glass
 and fill up with Cham-
 pagne and dash with
 Absinthe.

No. 1612
CHIGAGO

1 Dash Angostura
 Bitters
 1 Dash Pollen's
 Curacao
 $\frac{1}{2}$ Brandy
 Serve in a glass with a
 frosted edge and fill up
 with Champagne.

No. 1613
COLD

$\frac{1}{2}$ Cloves
 $\frac{1}{2}$ Ginger Brandy
 $\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ Seagram's Rye
 Whisky
 $\frac{1}{2}$ Peppermint
 $\frac{1}{2}$ Orange Gin
 $\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Absinthe
 Use a tumbler and fill
 up with Tonic Water
 and serve with a little
 Nutmeg and Cinnamon.



No. 1614
COOMASSIE

6 Dashes Ang't'ra Bits.
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Odd Bottle Sherry
 Yolk of an Egg beaten
 up with Sugar
 Serve in a medium size
 glass with a little Nut-
 meg and Cinnamon.

No. 1615
CORPSE REVIVER
No. 1

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Calvados
 $\frac{1}{2}$ Brandy

No. 1616
CORPSE REVIVER
No. 2

$\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Kina Lillet
 $\frac{1}{2}$ Cointreau
 $\frac{1}{2}$ Coates' Plymouth Gin
 1 Dash Absinthe

No. 1617
CORPSE REVIVER
No. 3

$\frac{1}{2}$ Maraschino
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Curacao
 Pour into the glass
 carefully so as not to
 mix. DO NOT ICE.

No. 1618
DE LUXE BRACER

1 Glass Absinthe
 1 Dash French Ver-
 mouth
 1 Dash Anisette
 1 Dash Yellow Char-
 treuse
 Serve in a Wine glass
 and dash with Soda
 Water.

No. 1619
FERNET BRANCA
No. 1

$\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Coates' Plymouth Gin

No. 1620
FERNET BRANCA
No. 2

1 Teaspoon Pollen's
 Curacao
 $\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Martini Vermouth

No. 1621
FERNET BRANCA
No. 3

1 Dash Angostura
 Bitters
 2 Dashes Syrup
 $\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Brandy or Rye
 Whisky
 Stir well and serve with
 a squeeze of Lemon
 Peel.



FOR THE MAN BEHIND THE BAR 203

No. 1622

HARRY'S PICK ME UP

1 Teaspoon Grenadine
1 Glass Brandy
Juice of $\frac{1}{2}$ Lemon
Serve in a medium size glass and fill up with Champagne.

No. 1623

HUNGARIAN

BRACER

$\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Seagram's Rye Whisky
2 Dashes Angostura Bitters
2 Dashes Absinthe
Serve in a medium size glass with a dash of Soda and a squeeze of Lemon Peel.

No. 1624

I. B. F. PICK ME UP

Put a piece of ice in a Wine glass, 3 dashes Fernet Branca, 3 dashes Pollen's Curacao, 1 Liqueur glass Brandy and fill up with Champagne. Stir well and serve in the same glass with a squeeze of Lemon Peel.

No. 1625

ITCHIBAN

1 Egg
1 Teaspoon Creme de Cacao
1 Teaspoon Benedictine
 $\frac{1}{2}$ Brandy
Balance of a Tumbler of Milk
Shake all together and serve with grated Nutmeg.

No. 1626

LIGHTNING PICK ME UP

1 Glass Fernet Branca
1 Teaspoon Angostura Bitters
Serve in a tumbler and fill up with Soda Water.

No. 1627

MANGOLIA

1 Teaspoon Syrup
1 Teaspoon Pollen's Curacao
Yolk of an Egg
1 Small Glass Brandy
Serve in a tumbler and fill up with Champagne.





No. 1628

MARTINI

CARESSER

Yolk of an Egg

1 Teaspoon Sugar

2 Dashes Benedictine

1 Liqueur Glass

Brandy

1 Port Glass White
Martini VermouthBeat up the Egg in a
tumbler, and add the
other ingredients.Then shake and ice,
and pour back into the
tumbler and serve.

No. 1629

MONDAY MORNING

 $\frac{1}{2}$ Fernet Branca

Juice of 2 Limes

Juice of 1 Orange

 $\frac{1}{2}$ Pineapple Juice

1 Dash Absinthe

No. 1630

MORNING

2 Dashes Pollen's

Curacao

2 Dashes Maraschino

2 Dashes Orange

Bitters

2 Dashes Absinthe

 $\frac{1}{2}$ Brandy $\frac{1}{2}$ French VermouthServe with a Cherry and
squeeze of Lemon Peel.

No. 1631

MORNING AFTER

White of an Egg

Juice of $\frac{1}{2}$ Lemon

2 Teaspoons Brandy

1 Teaspoon Aperitivo
Rossi

Serve in a Wine glass.

No. 1632

MORNING GLORY

3 Dashes Gomme

Syrup

2 Dashes Pollen's
Curacao

2 Dashes Bitters

1 Dash Absinthe

1 Liqueur Glass
Brandy

1 Liqueur Glass Whisky

Stir quickly and re-
move the ice. Fill the
glass with Seltzer and
a squeeze of Lemon
Peel. Stir with a tea-
spoon with a little
sugar in it.

No. 1633

NINETEEN TWENTY
PICK ME UP $\frac{1}{2}$ Absinthe $\frac{1}{2}$ Coates' Plymouth
Gin1 Dash Angostura
Bitters

1 Dash Orange Bitters

1 Dash Gomme Syrup

Serve in a medium size
Wine glass and fill up
with Soda Water.

FOR THE MAN BEHIND THE BAR 205

No. 1634
PICK ME UP No. 1

Juice of a Lemon
 Equal quantity of
 Worcester Sauce
 1 Lump of Ice
 Stir gently in a tumbler
 and fill up with Soda
 Water.

No. 1635
PICK ME UP No. 2

$\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Seagram's Rye
 Whisky

No. 1636
PICK ME UP No. 3

$\frac{1}{2}$ Cognac
 $\frac{1}{2}$ Martini Vermouth
 $\frac{1}{2}$ Absinthe

No. 1637
PRAIRIE

1 Glass Tom Gin
 1 Egg
 Pepper and Salt
 Serve in a medium size
 glass without shaking
 and do not break the egg

No. 1638
PRAIRIE HEN

2 Dashes Vinegar
 1 Teaspoon Worcester
 Sauce
 1 Egg
 2 Dashes Tabasco Sauce
 Salt and Red Pepper
 Serve in a medium size
 glass without shaking
 and do not break the egg

No. 1639
PRAIRIE OYSTER

2 Dashes Vinegar
 1 Teaspoon Worcester
 Sauce
 1 Teaspoon Tomato
 Catsup
 Yolk of an Egg
 Serve in a medium size
 glass and do not break
 the egg.

No. 1640
ROY'S PICK ME UP

$\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Absinthe

No. 1641
ROY'S SPECIAL PICK
ME UP

$\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Old Brandy
 Serve in a tumbler and
 fill up with iced Cham-
 pagne.

No. 1642
ST. MARK'S PICK
ME UP

$\frac{1}{2}$ Orange Bitters
 $\frac{1}{2}$ Old Brandy
 Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Pollen's Curacao
 10 Dashes Angostura
 Bitters





No. 1643

SHERRY & EGG

Place an egg in a large Port glass, being careful not to break the yolk, and fill up with Odd Bottle Sherry.
DO NOT ICE.

No. 1644

SOUISESSE

White of an Egg
1 Glass Absinthe
Serve in a tumbler and fill up with Soda Water.

No. 1645

STOMACH REVIVER

5 Dashes Angostura Bitters
 $\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Kummel

No. 1646

WHOOPEE

Put a small glass of Pollen's Curacao into a Wine glass, also one of Brandy. Fill up with Champagne. Serve with a squeeze of Lemon Peel.

No. 1647

YODEL

$\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Fernet Branca
Serve in a medium size glass and fill up with Soda Water.

No. 1648

ZIT

$\frac{1}{2}$ Fernet Branca
 $\frac{1}{2}$ Absinthe
 $\frac{1}{2}$ Lime Juice
 $\frac{1}{2}$ Grenadine
10 Dashes Angostura Bitters
Serve in a Lager glass and fill up with Soda Water.



NON-ALCOHOLIC COCKTAILS

No. 1649

CLAYTON'S PUSSY-FOOT
 $\frac{1}{2}$ Syrup de Citron
 $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Kola Tonic

No. 1650

CLAYTON'S TEMPERANCE
 $\frac{1}{2}$ Syrup de Citron
 $\frac{1}{2}$ Kola Tonic

No. 1651
CORN-POPPER

1 Pint Corn (Georgia or Maryland)
 $\frac{1}{2}$ Pt. Fresh Cream
 White of 2 Eggs
 1 Tablespoon Grenadine
 Half fill a Highball glass with this mixture, and fill the remainder with Vichy or Seltzer.

No. 1652
DUDE

1 Small Glass Creme de Vanille
 1 Teaspoon Lime Juice
 Stir well and serve in a tumbler. Fill up with Lemonade and dress with fruit.

No. 1653

FAVOURITE No. 3
 $\frac{1}{2}$ Lemon Juice
 $\frac{1}{2}$ Orange Juice
 Serve in a tumbler and fill up with Arkina.

No. 1654

FLORIDA
 Juice of $\frac{1}{2}$ Lemon
 Juice of $\frac{1}{2}$ Orange
 2 Dashes Gum Syrup
 3 Dashes Angostura Bitters

No. 1655

ISA
 Pour $\frac{1}{2}$ Grenadine in the bottom of a glass and fill up with Iced Sweetened Orange and Lemon Juice.

No. 1656

KEEP SOBER
 $\frac{1}{2}$ Grenadine
 $\frac{1}{2}$ Syrup de Citron
 $\frac{1}{2}$ Tonic
 Serve in a long glass and fill up with Soda Water.



- | | |
|---|--|
| <p>No. 1657
KEMPTOWNIAN</p> <p>$\frac{1}{2}$ Orange Juice
$\frac{1}{2}$ Grapefruit Juice
$\frac{1}{2}$ Pineapple Juice
$\frac{1}{2}$ Teaspoon Sugar</p> <p>No. 1658
LEMON</p> <p>1 Glass Sweetened Lemon Juice
1 Dash Angostura Bitters</p> <p>No. 1659
OYSTER</p> <p>3 Dashes Lemon Juice
1 Dash Tobasco Sauce
1 Dash Tomato Catsup
6 Oysters with their liquor
Pepper and Salt
Serve in a tumbler with a small fork.</p> <p>No. 1660
PINEAPPLE No. 1</p> <p>$\frac{1}{2}$ Pineapple Juice
$\frac{1}{2}$ Lemon Juice
$\frac{1}{2}$ Orange Juice
Serve with a few pieces of Pineapple in the glass.</p> <p>No. 1661
PUSSYFOOT</p> <p>Yolk of an Egg
1 Teaspoon Grenadine
Juice of $\frac{1}{2}$ Lemon
Juice of $\frac{1}{2}$ Orange</p> | <p>No. 1662
SODA</p> <p>1 Lump of Sugar
4 Dashes Angostura Bitters
1 Lump of Ice
Place the above in a long tumbler and fill up with Soda or Lemonade.</p> <p>No. 1663
SOFT No. 1</p> <p>1 Glass Orange Juice
1 Dash Bitters
1 Pinch Mixed Spice
Serve with a Cherry.</p> <p>No. 1664
SWEET AND LOW</p> <p>$\frac{1}{2}$ Grenadine
$\frac{1}{2}$ Sweet Orange Juice
$\frac{1}{2}$ Sweet Lemon Juice</p> <p>No. 1665
TOO LATE</p> <p>$\frac{1}{2}$ Grenadine
$\frac{1}{2}$ Orange Juice
Serve in a tumbler and fill up with Arkina.</p> <p>No. 1666
VOI STEAD No. 1</p> <p>$\frac{1}{2}$ Lime Juice
$\frac{1}{2}$ Orange Juice
1 Dash Hercules</p> |
|---|--|



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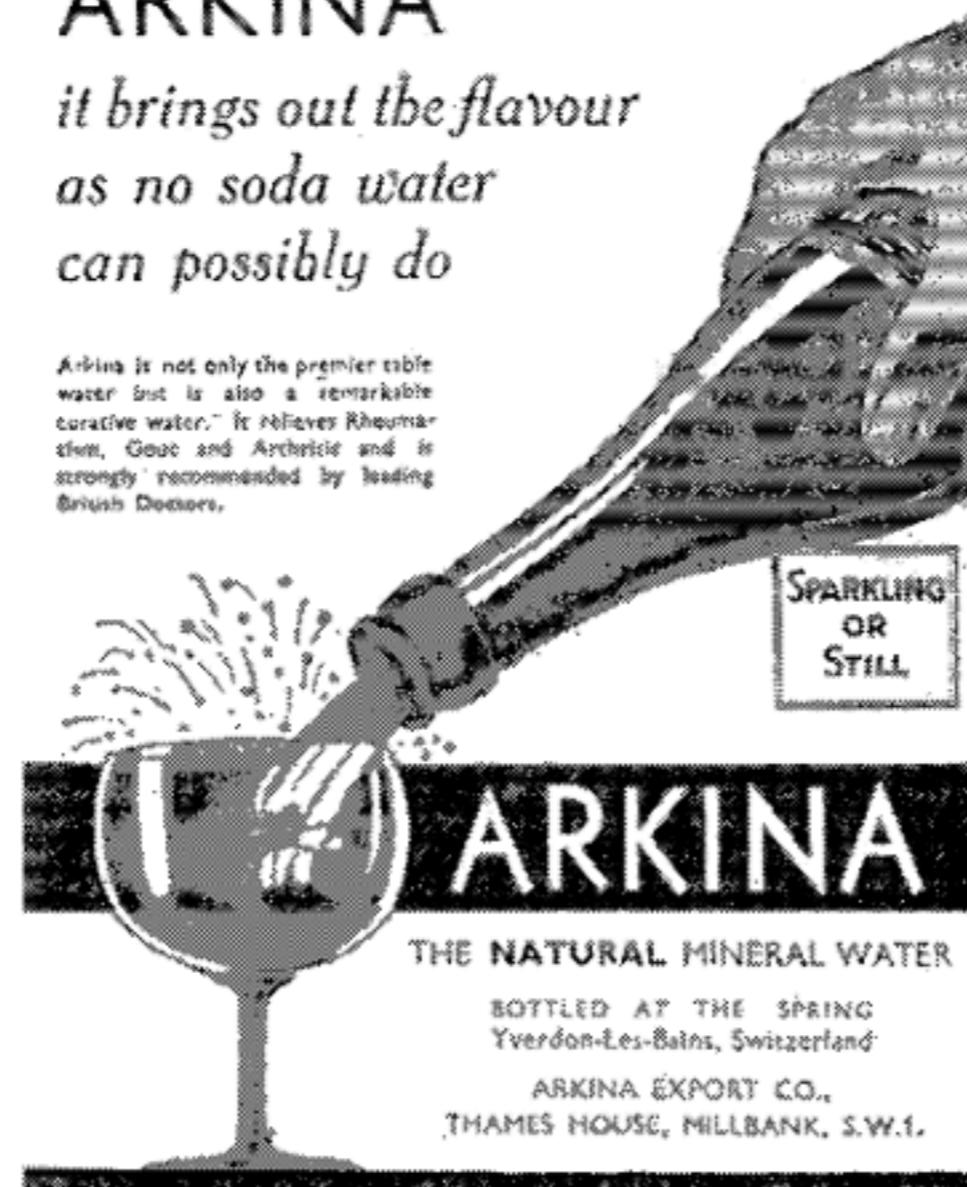
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Gout and Arthritis and is
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British Doctors.



ADDITIONAL COCKTAILS

AZURI

- ½ Grand Marnier
- ½ Orange Juice
- ½ Lillet
- Serve with a squeeze of Orange Peel.

BITTER SWEET

- ½ Ceracella (Aurum)
- ½ Booth's Dry Gin
- ½ Apricot Brandy
- ½ Orange (Real Fruit)

CAFE ROYAL

- SPECIAL**
- ½ Lemon Juice
 - ½ Sloe Gin
 - ½ Grand Marnier
 - ½ Orange Juice
 - Serve with a squeeze of Lemon Peel

CRAZY CROSSING

- ½ Coates' Plymouth Gin
- ½ Dry Martini
- ½ Dubonnet
- ½ Dash Maraschino
- ½ Dash Van de Hum

DUBONNET SPECIAL

- ½ Dubonnet
- ½ Grand Marnier
- ½ Booth's Dry Gin
- ½ French Vermouth
- ½ Dash Orange Bitters

ENDEAVOUR

- ½ Dash Angostura Bitters
- ½ Seagram's Bourbon
- ½ Green Chartreuse
- ½ Lillet
- Serve with a squeeze of Orange Peel

MARY ROSE

- ½ Cherry Cognac
- ½ Coates' Plymouth Gin
- ½ Port
- Serve with a Cherry

OPERA No. 3

- ½ Grand Marnier
- ½ Byrrh

PARIS

- ½ Glass Iced Champagne
- ½ Liqueur Glass Grand Marnier
- Serve with a piece of Orange Peel

QUICK

- ½ Coates' Plymouth Gin
- ½ Grand Marnier
- ½ Lemon Juice

ROSEMARY

- ½ Cherry Cognac
- ½ French Vermouth
- ½ Coates' Plymouth Gin
- Serve with a Cherry





FOR THE MAN BEHIND THE BAR 211

RAINBOW No. 2

1 Teaspoon Powdered
Sugar
Yolk of an Egg
1 Liqueur Glass Grand
Marnier
Fill up with Port Wine

ROADSTER

$\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Orange Juice
Serve with a piece of
Lemon Peel

ROYAL No. 5

$\frac{1}{2}$ Port
 $\frac{1}{2}$ Coates' Plymouth Gin
 $\frac{1}{2}$ Grand Marnier
1 Dash Angostura
Bitters

ROYAL ROMANCE

$\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Dry Passion Fruit
Juice
1 Dash Grenadine

SWEET HABANA

1 Teaspoon Fresh
Cream
1 Liqueur Glass Cacao-
Marniere-La Postolle

WANDA'S DREAM

$\frac{1}{2}$ Grand Marnier
 $\frac{1}{2}$ Booth's Dry Gin
 $\frac{1}{2}$ Dry Martini
Serve with a piece of
Cucumber peel on a
stick

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OBJECTS :

1. To act in any way beneficial to the trade generally
2. To assist in the training of Apprentices to the profession
3. To assist in obtaining employment for its Members
4. To provide for the proper registration of new Cocktails
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