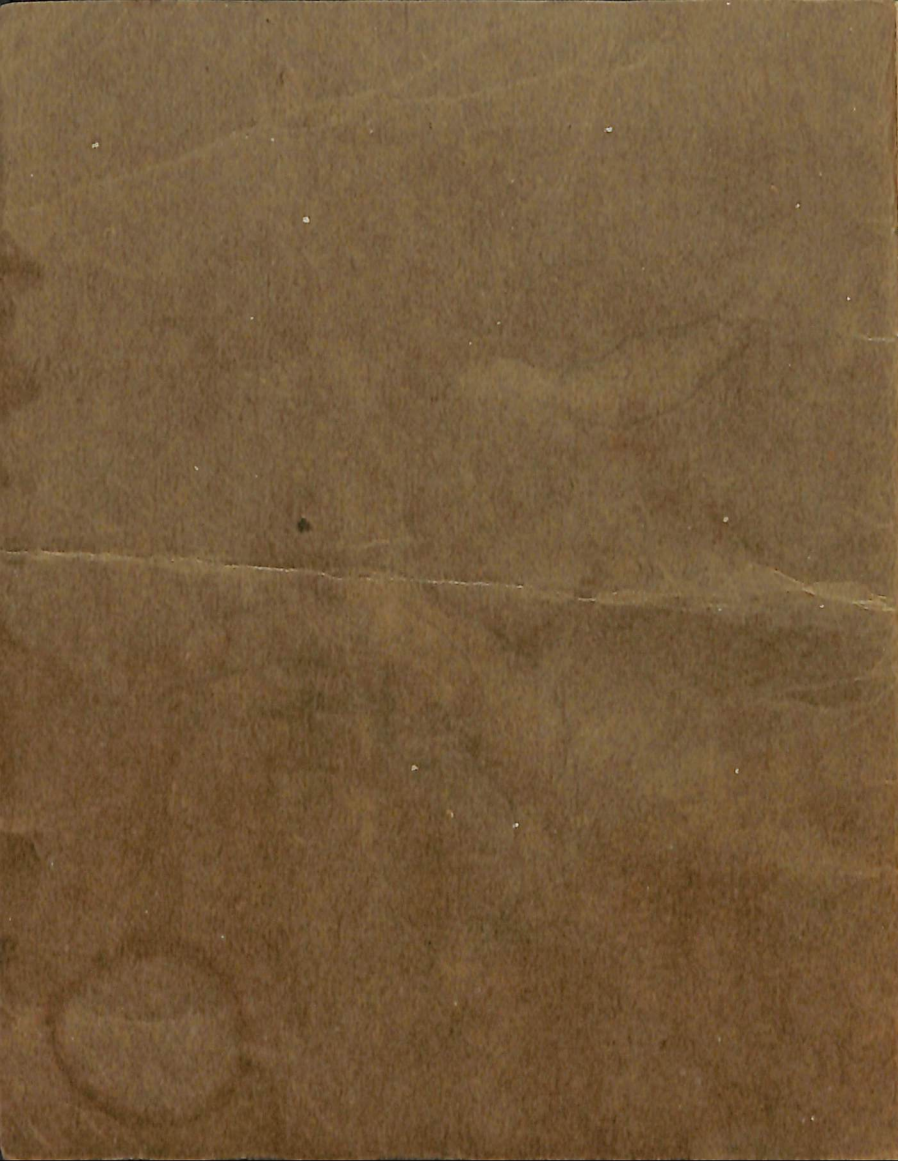


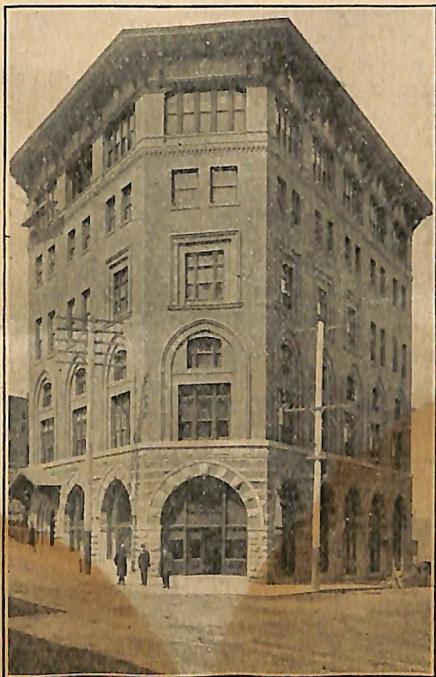
**Julian's**  
**Recipes**

Compliments of  
**Julian Anderson**  
in Remembrance  
of Olden Times

MAY, 1919



Dr. Stanley H. Titus  
Davenport Hotel





**Whiskey Sour**  
(Use Shaker Glass)

- ½ Glass of shaved ice;
- ½ Jigger lemon juice;
- 1 Tablespoonful of sugar;
- 1 Jigger Bourbon whiskey;

Shake well and strain it into a tall, thin glass, drop a cherry in it and serve.

**Whiskey Cocktail**  
(Use a Large Bar Glass)

- ½ Glass shaved ice;
- 2 Teaspoons full of syrup;
- 2 Dashes orange bitters; or 1 dash of Angostura bitters;
- 1 Jigger Bourbon whiskey.

Stir with a spoon, strain it into a cocktail glass, twist a piece of lemon peel on top and serve.

**Vermouth Cocktail**  
(Use a Large Bar Glass)

- ½ Glass of shaved ice;
- 5 Dashes of syrup;
- 2 Dashes of orange bitters;
- 1 Jigger Italian Vermouth;
- 2 Dashes of Maraschino;

Stir well with a spoon; strain into a cocktail glass, twist a piece of lemon peel on top, and serve.

**Tom and Jerry**  
(Use a Punch Bowl)

Take two bowls; break your eggs, put the whites in one bowl and the yolks in the other; take an egg-beater and beat the whites of the eggs to a stiff froth; add

1½ tablespoonsful of sugar for each egg, and mix this thoroughly together, then beat the yolks until they are as thin as water; now mix the yolks of the eggs, the whites of the eggs, and the sugar together, until the mixture gets the consistency of a light batter, and it is necessary to stir the mixture up every little while to prevent the eggs from separating.

### **How to Deal Out Tom and Jerry** (Use a Mug)

- 2 Tablespoonfuls of the above mixture;
- 1 Jigger of brandy;
- 1 Pony of Jamaica rum;

Fill the mug up with boiling water and stir up with a spoon, then pour the mixture from one mug to the other three or four times until thoroughly mixed, grate a little nutmeg on top and serve.

### **Texas Lillie Cocktail** (Use a Large Bar Glass)

- 1-3 Gordon Gin;
- 1-3 Curacao;
- 1-3 Cream.

Shake and strain it into a cocktail glass.

### **Tom Collins** (Use a Large Bar Glass)

- 1 Tablespoonful of sugar;
- ¼ Jigger lemon or lime juice;
- 4 Pieces of broken ice;
- 1 Jigger of Old Tom Gin;
- 1 Bottle of plain soda water.

Mix well with a spoon, and serve.

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**Santinas Pousse Cafe**  
(Use a Small Straight Brandy Glass)

- 1-3 Maraschino;
- 1-3 Curacao (Red);
- 1-3 Brandy; and serve.

This drink is generally served after a cup of black coffee.

**Soda Cocktail**  
(Use a Tall Lemonade Glass)

- 2 Lumps of ice;
- 3 Dashes of Angostura Bitters;
- 2 Pieces of twisted lemon peel;
- 1 Bottle of lemon soda.

Put a tablespoonful of powdered sugar in and drink it while foaming.

**Sazerac Cocktail**  
(Use a Strong Mixing Glass)

- ½ Jigger water;
- 1 Lump of Peychand Bitters;
- 2 Drops of Angostura Bitters;
- 1 Jigger of Rye Whiskey.

Ice, stir with a spoon; strain it into an ice-cold cocktail glass with a dash of absinthe in, then squeeze the oil from a piece of lemon peel over it and serve.

**Shandy Gaff**  
(Use a Large Glass or Mug)

Fill the glass half full of Bass ale, and the other ½ with Belfast ginger ale. Stir with a spoon and serve.

**Sherry Flip**  
(Use a Large Bar Glass)

- 1 Fresh egg;
- 1 Tablespoonful of sugar;



- ½ Glass of shaved ice;  
1½ Wine glass full of Sherry wine.

Shake it well, until it is thoroughly mixed; strain it into a fancy bar glass; grate a little nutmeg on top, and serve.

### **Sherry Cobler**

(Use a Large Bar Glass)

- 1 Tablespoonful of sugar;  
1 Wine glass of mineral water;  
Dissolve with a spoon.

Fill the glass up with fine shaved ice; then fill the glass up with Sherry wine; stir well with a spoon, and ornament with grapes, oranges, pineapple and berries. Serve with a straw.

### **Southern Mint Julip**

(Use Tall Glass)

- 4 Sprigs of fresh mint;  
1 Cordial glass of sugar syrup;  
1 Jigger of Bourbon whiskey;  
½ Teaspoonful of Jamaica rum;  
½ Jigger brandy.

Stir with a spoon, then fill another glass with fine ice; and strain the mixture into it, a few sprigs of mint stuck in the center and serve.

### **Rhine Wine Cobler**

(Use a Large Bar Glass)

- 2 Tablespoons of sugar;  
2 Wine glasses of mineral water;  
Dissolve well with a spoon;  
2 Wine glasses of Rhine wine.

Fill the glass with shaved ice. Stir up well with a

spoon; ornament with grapes, oranges, pineapple, strawberries, if in season, in a tasteful manner, and serve with a straw.

**Royal Cup**  
(Use a Punch Bowl)

3 Tablespoonsful of fine sugar dissolved in a little water;

Add the juice of one orange, the juice of a half of a lemon;

- 1 Jigger of brandy;
- 1 Pony of Curacao;
- 1 Pony of Maraschino;

A few slices of oranges, lemon and pineapple; pour on this one bottle of Claret, then add 4 good-sized lumps of clear ice, mix well, when cold add one bottle of plain Soda and one bottle of ice cold Champagne, mix and serve.

**Pousse Cafe**  
(Use a Sherry Wine Glass)

- 1-6 Raspberry syrup;
- 1-6 Maraschino;
- 1-6 Creme de Menthe (Green);
- 1-6 Curacao (Red);
- 1-6 Chartreuse (Yellow);
- 1-6 Brandy.

In mixing the above drink great care must be taken that the portions will be perfectly separated from each other.

**Pick Me Up**  
(Use a Large Glass)

- 1/2 Glass of shaved ice;
- 1 Orange (the juice only);



- 1 Jigger of Gin;  
1 Egg (the white only).  
Shake well, strain it into a Hi Ball glass and serve.

**Perfect Cocktail**  
(Use a Large Glass)

- 1-2 Glass shaved ice;  
1-6 Italian Vermouth;  
1-6 French Vermouth;  
2-3 Gordon Gin;  
1 Piece of orange peel.

Shake up well and strain it into a cocktail glass and serve.

**Pink Garter Cocktail**  
(Use a Large Bar Glass)

- 1-2 Glass of shaved ice;  
2 Dashes of lemon juice;  
1-3 Grenadine;  
2-3 Tom Gin.

Shake well and strain it into a cocktail glass.

**How to Serve Oyster Cocktails**

Serve them in a claret, cocktail or punch glass.  
Olympia oysters make the best cocktails.

1 Jigger of the above sauce into a glass; then put the desired number of oysters in (say 6 or 8 oysters) and serve.

1 jigger—5 table spoonfuls.)

**Oyster Cocktail Sauce**  
(Use Two Quart Cups)

1 pint of tomato ketchup poured into one quart cup, and in the other quart cup 1 table spoonful of salt dissolved in one jigger of vinegar; add 2 jiggers of Lea and Perrin's Worcestershire sauce, 2 drops of tobasco

sauce, a little black pepper to taste; now pour this mixture into the cup containing the tomato ketchup, mix thoroughly by pouring from one cup to the other 4 or 5 times; and it is ready for use. It can be kept in a quart bottle.

### **Old Fashion Cocktail**

**May be made with either Gin or Whiskey.**

Take a whiskey tumbler, and put into it:

- 1 Teaspoonful of sugar;
- 1 Tablespoon of water;
- 2 Dashes of Orange Bitters;
- 1 Piece of lemon peel;
- 1 or 2 pieces of ice;

1 Jigger of whiskey or gin, stir with a spoon and serve in the same glass; top off with a slice of pineapple, orange, and a cherry.

### **Orange Lemonade**

**(Use a Large Bar Glass)**

- 2 Tablespoons of sugar;
- 2 Tablespoons of lemon juice;
- The juice of 2 oranges;
- ½ glass of shaved ice,

Fill up with water, shake, dress the top with a slice of orange and fruit in season and serve with a straw.

### **Millionaire Cocktail**

**(Use a Large Bar Glass)**

- ½ Glass shaved ice;
- 2 Parts whiskey;
- 1 Part Benedictine;
- 1 Part Grenadine;
- 1 Part lemon juice;

1 Dash of Angostura Bitters.  
Shake, strain and serve.

**Morning Glory Fizz**  
(Use a Large Bar Glass)

1 Fresh egg (the white only);  
1 Tablespoon full of sugar;  
 $\frac{1}{4}$  Jigger lemon juice;  
 $\frac{1}{4}$  Jigger lime juice;  
4 Dashes of absinthe;  
 $\frac{1}{2}$  fill the glass with shaved ice; 1 jigger of Scotch  
whiskey. Shake up well with a shaker; strain it into  
a good-sized bar glass; fill up the balance with cold  
Apollinaris water, and serve.

**Montana Club Cocktail**  
**MARTINI COCKTAIL**  
(Use a Mixing Glass)

$\frac{1}{2}$  A glass of shaved ice;  
2 Dashes of orange bitters;  
1 Jigger Old Tom Gin;  
 $\frac{1}{4}$  Jigger Italian Vermouth.  
Stir with a spoon, strain it into a cocktail glass,  
squeeze a piece of lemon peel over the top and serve.

**Manhattan Cocktail**  
(Use a Mixing Glass)

$\frac{1}{2}$  Of a mixing glass of ice;  
2 Dashes of orange bitters;  
1 Jigger Bourbon whiskey;  
 $\frac{1}{4}$  Jigger Italian Vermouth.  
A little syrup if desired.  
Stir, and strain into a cocktail glass; drop a cherry  
into it and serve.



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## Mint Julip

(Use a Tall Glass)

4 Cubes of sugar dissolved in 1 jigger of water; 1 jigger of brandy; 1 jigger Bourbon whiskey; 1 teaspoonful of Jamaica rum; 5 sprigs of tender mint, stir with a spoon; then fill another glass with fine shaved ice, and strain the mixture into it; stick a bunch of mint with stems downward in the center of this glass, ornament with cherries, sliced pineapple and orange, sprinkle powdered sugar over top of mint and serve.

## Lone Tree Cocktail

(Use Large Mixing Glass)

- 1 Glass fine ice;
  - 2-3 Old Tom Gin;
  - 1-3 Italian Vermouth.
- Shake, strain and serve.

## Lincoln Club Cup

(Mix in a Glass Pitcher)

- A few lumps of ice;
  - 2 Tablespoons full fine sugar;
  - 1 Jigger of Brandy;
  - 1 Jigger of Sherry;
  - 1 Jigger of Sauterne;
  - 1 Lemon sliced;
  - 1 Orange sliced;
  - A few slices of pineapple;
  - 1 Piece of cucumber rind;
  - 1 Ice cold bottle of Champagne;
  - 1 Bottle of plain soda;
- Mix, and serve cold.

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### **Kentucky Lemonade**

Use an old-fashioned cocktail glass filled with fine shaved ice, pour over the top of the ice; 1 jigger of Bourbon whiskey; 1 slice of orange stuck in the side of the glass; 1 spoon. Then put 2 or 3 tablespoons of sugar on top and serve in the same glass.

### **John Collins** (Use Large Glass)

- ¼ Jigger lime juice;
- ¼ Jigger lemon juice;
- 4 or 5 lumps of ice;
- 1 Jigger of Holland Gin; pour in a bottle of Club Soda, mix and serve.

### **Jack Rose Cocktail**

- ½ Glass of shaved ice;
  - 2 Dashes lemon juice;
  - 2-3 Jigger apple brandy;
  - 1-3 Jigger Grenadine.
- Shake well, strain it into a cocktail glass and serve.

### **Hot Toddy**

#### **Either Whiskey, Brandy or Gin**

- 1 Lump of sugar dissolved in a little hot water;
  - ½ Jigger whiskey;
- A piece of lemon peel, fill the glass up with boiling hot water, stir with a spoon, grate a little nutmeg on top and serve.

### **Horses Neck**

Pare the rind from a lemon, leaving the rind whole; put it in a tall lemonade glass, put a round lump of ice in the center, fill up with imported ginger ale and serve.

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## Hi Ball

(Use Medium Size Glass)

1 Lump of ice;

1 Jigger of whiskey.

Fill the glass up with mineral water and serve.

## Hot Scotch

(Use Hot Water Glass)

$\frac{1}{2}$  Lump of sugar;

1 Jigger Scotch whiskey; twist a piece of lemon peel over the glass and drop it into the glass; fill up the glass with boiling water; grate a little nutmeg on top and serve.

## Hot Lemonade

(Use a Lemonade Glass)

2 Tablespoons full of sugar;

$\frac{1}{2}$  jigger lemon juice; put a spoon into the glass to prevent the glass from cracking, then fill the glass up with boiling water; stir with the spoon and serve.

## Green Lizard

(Use a Large Glass)

The juice of one lime;

1 Jigger of Gin;

1 Bottle of Club Soda;

2 or 3 pieces of ice.

Enough Green Creme de Menthe to color. Serve in a large glass.



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**Gin Rickey**  
(Use Hi Ball Glass)

Squeeze the juice of a ½ lime into a hi ball glass, drop the rind in also; 1 or 2 pieces of ice; 1 jigger Old Tom Gin; fill up the glass with cold seltzer water and serve with a spoon in the glass.

**Golden Fizz**  
(Use Large Mixing Glass)

½ Glass shaved ice;  
½ Jigger lemon juice;  
1 Tablespoonful of sugar;  
1 Jigger Tom Gin;  
1 Egg (the yolk only); shake up well in a shaker; strain it into a good sized fizz glass; fill up the glass with Apollinaris water; mix well and serve.

**Gin Fizz**  
(Use Large Mixing Glass)

½ Glass shaved ice;  
½ Jigger lemon juice;  
1 Jigger Old Tom Gin;  
1 Tablespoon of sugar.  
Shake, strain into a large-sized glass, fill up the glass with Apollinaris water, mix well and serve.

**Egg Sour**  
(Use Large Bar Glass)

3 Dashes of lemon juice;  
1 Pony of Curacao;  
1 Pony of brandy;  
1 Teaspoonful of powdered sugar;  
1 Egg; ice, and shake well, strain it into a tall, thin glass and serve.

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### **Bowl of Egg Nogg**

2½ pounds fine pulverized sugar; 20 fresh eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs into the sugar and dissolve by stirring; 2 quarts of good brandy; 1½ pints of Jamaica rum; 2 gallons of good rich milk. Mix the ingredients well with a ladle, and stir continually while pouring in the milk, to prevent curdling; then beat the whites of the eggs to a stiff froth and put this on top of the mixture; then fill a glass with a ladle, put some small pieces of the egg froth on top, grate a little nutmeg on top and serve.

### **Dai-qui-ri Cocktail**

2 Tablespoons of water; the juice of one lime and its rind, if no limes, 2 tablespoons of lemon juice; sweeten to taste, a little cracked ice; 1 jigger of Ron Bacardi; strain it into a cocktail glass and serve.

### **Creme de Menthe**

**(Use a Cocktail Glass)**

Have the cocktail glass packed up with finely shaved ice; fill up the glass with Creme de Menthe and serve; if you want a Creme de Menthe Frappe, put the above ingredients in a shaker, fill the shaker with ice, shake well and strain it into a fancy cocktail glass and serve.

### **Chocolate Cocktail**

**(Mix in a Large Glass)**

- 1 Yolk of an egg;
- ½ Wine glass full of Chartreuse;
- ½ Wine glass full of Port wine;

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$\frac{1}{4}$  Tablespoonful of ground chocolate.  
Fill the glass with fine ice; shake with a shaker,  
strain it into a cocktail glass and serve.

**Claret Cup for a Party**  
(Mix in a Punch Bowl)

12 Pieces of lump sugar;  
1 Bottle of Apollinaris water;  
2 Lemons, cut in slices;  
2 Oranges cut in slices;  
 $\frac{1}{2}$  Pineapple cut in slices;  
2 Ponys of Maraschino; mix thoroughly with a  
ladle, place this into your vessel or tin dish filled with  
ice, then when the party is ready, call for it, add:  
4 bottles of fine Claret; 1 bottle of Champagne; top  
with berries in season and serve in a fancy glass.

**Cold Toddy**

**Either Whiskey, Brandy or Gin.**  
(Mix in a Whiskey Glass)

$\frac{1}{2}$  lump or cube, or  $\frac{1}{2}$  tablespoon full of granulated  
sugar, dissolve in a little cold water; add 1 pony  
whiskey, stir with a spoon and serve.

**Cider Cup**  
(Use a Pitcher)

2 Tablespoonsful fine sugar;  
Dissolve in a little water;  
Add the juice of one lemon;  
1 Pony white Curacao;  
 $\frac{1}{2}$  Pony brandy;  
1 Pint of cider;



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- 1 Bottle of plain soda;
  - 2 Slices of orange;
  - 2 Slices of lemon;
  - 1 Cucumber rind; a few lumps of clear ice; stir until cold; top off with a few sprigs of fresh mint with the stems down. Serve.

### **Champagne Velvet** (Mix in a Pitcher)

- 1 Quart of Champagne;
- 1 Bottle of Irish Porter; stir slowly with a spoon, and serve in a large size goblet and in a few minutes you will feel as fine as silk.

### **1915 Cocktail** (Use a Large Bar Glass)

- $\frac{1}{2}$  Glass of shaved ice;
- 1-3 Cream;
- 1-3 Tom Gin;
- 1-3 Cream de Cocoa; shake well and strain it into a cocktail glass.

### **Clover Leaf Cocktail** (Use a Large Bar Glass)

- 3 Dashes of lemon juice;
  - 1 Tablespoon raspberry syrup;
  - 1 Egg (the white only);
  - $\frac{1}{2}$  Jigger Tom Gin.
- Shake up well and strain it into a cocktail glass, float a leaf of mint on top and serve.

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### **Claret Cup** (Use Glass Pitcher)

- 1 Bottle Claret;
- 1 Bottle Apollinaris;
- 1 Pony of brandy;
- 1 Pony of Curacao;
- 1 Small lemon sliced;
- 2 Pieces cucumber rind (sliced from end to end);

Lump of ice. Trim with a bunch of mint, stems down, leaving the tops sticking above the top of the pitcher. Serve in claret glasses.

### **Champagne Punch for a Party of Fifty**

Rub one pound of loaf sugar on lemon rind, dissolve this with another pound of sugar in a little hot water, add one quart lemon juice; one quart brandy,  $\frac{1}{2}$  pint of Jamaica rum, 5 quarts of Champagne, 5 quarts of Apollinaris; have the Champagne and Apollinaris very cold; float slices of orange and lemon and serve with a lump of ice in bowl. This can be made for any number by making the proportions accord with the recipe.

### **Bronx Cocktail** (Use a Large Mixing Glass)

- $\frac{1}{2}$  Glass fine ice;
- $\frac{1}{4}$  French Vermouth;
- $\frac{1}{4}$  Italian Vermouth;
- $\frac{1}{4}$  Orange Juice;
- $\frac{1}{4}$  Old Tom Gin;

Shake well, strain it into a cocktail glass and serve.

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**Arf and Arf**  
(Use a Large Bar Glass)

Half a glass of Porter and the other  $\frac{1}{2}$  with Old Ale, and serve.

**Angel's Tit**

Put a Maraschino cherry in a sherry glass, cover cherry with Anisette, float Creme Yvette on the Anisette, and Curacao on the Creme Yvette; float pure cream on top and serve.

**Apollinaris Lemonade**  
(Use Large Mixing Glass)

$\frac{1}{2}$  Glass shaved ice;  
 $\frac{1}{2}$  Jigger of lemon juice;  
2 Tablespoonsful powdered sugar; fill up glass with Apollinaris water; stir with a spoon, strain into a fizz glass and serve.

**Absinthe Frappe**  
(Use a Large Mixing Glass)

2 or 3 dashes of Anisette;  
1 Wine glass of Absinthe;  
Fill the glass with finely shaved ice; shake up long enough, until the outside of the shaker is thoroughly covered with ice; strain into a fancy bar glass; fill up glass with ice cold Apollinaris water and serve.



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## How to Mix Absinthe

Mix as follows in a bar or absinthe glass: 1 pony glass of absinthe, place this into the large glass, which has the shape of a bowl with a small, round hole in the bottom, fill this with finely shaved ice and water; then raise the bowl up high and let the water run or drip into the glass containing the absinthe; the color of the absinthe will show when to stop; then pour into the large glass and serve. It will have a milk color and look cloudy.

## Absinthe Cocktail

(Use Large Glass to Mix in)

Fill up with ice;

3 or four dashes of gum syrup;

1 Dash of bitters (Boker's genuine)

1 Dash of Anisette;

$\frac{1}{4}$  Wine glass of water;

$\frac{3}{4}$  Wine glass of absinthe.

Shake well until almost frozen or frapped; strain it into a fancy cocktail glass; squeeze a lemon peel on top, and serve.



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