"Hints For the Home Bar"





THE PASTIME

Best in Food Refreshments

BELLINGHAM, WASH.

HOME BAR HINTS

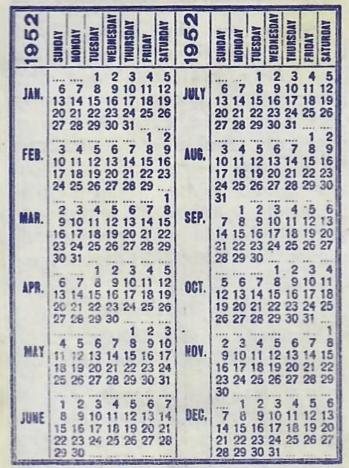
Happy is the host whose friends compliment him on his his ability, his knowledge and professional grace in mixing cocktails. The able bartender not only makes his cocktails taste good — he makes them look good. Use the best ingredients — Use the correct glassware—Use accessories designed for their particular purpose.

When to Shake

Shake all cocktails that contain fruit juices. Stir others.

Ice in Cocktails

Do not allow a shakerful to stand too long with ice. Drinks go flat from excessive dilution.



Preparing Fruits

Be sure to slice or squeeze fruit just prior to use. If left to stand, fruit and fruit juices go stale.

Correct Measurement

Use a jigger (1½ oz.) or a measuring glass. A dash is equal to seven or eight drops.

Simple Syrup Recipe

Stir 1 lb. granulated sugar into 1 pint boiling water. Continue to boil for about 5 minutes. Then cool and bottle. Store in cool place.

Serve drinks ice-cold

The host should pre-cool both liquor and glassware.

WHEN TO SERVE BEVERAGES

APPETIZER — Cocktails, Dry Sherry or Madeira HORS-d'OEUVRES, OYSTERS— Moselle or White Burgundy SOUP—Sherry or Dry Madeira FISH—Rhine Wine, Moselle or

White Burgundy

ENTREE—Light Red Wines of Bordeaux or Burgundy

ROAST—Champagne GAME—Burgundy

DESSERT—Sweet Madeira, Tokay or Muscatel

CHEESE-Port

FRUIT—White Port, Malaga or Tokay

COFFEE-Cordial

HOME BAR HINTS

Care should be taken never to follow a sweet wine by a dry wine or a heavy wine by a light wine.

Champagne is the only wine that may be served with any course and at all times during the meal.

CHAMPAGNE COCKTAIL

Spiral rind of ½ Lemon, 1 lump Sugar, 2 dashes Bitters. fill with Champagne. Use 6 oz. Champagne glass.

BRANDY RECIPES

STINGER

1 oz. White Creme de Menthe; 1 oz. Brandy. Shake with ice and strain into 3 oz. cocktail glass.

SIDE CAR COCKTAIL

1/2 oz. Triple Sec; 1 oz. Brandy; juice 1/4 lemon. Shake in shaved ice. Strain into 3 oz. cocktail glass.

ALEXANDER COCKTAIL

l oz. Dry Gin; 1 oz. Creme de Cacao; 1 oz. sweet cream. Shake well with cracked ice and strain into 4 oz. glass.

SLOE GIN FIZZ

2 oz. of Sloe Gin, juice of ½ lime, ½ lemon, juice of ½ lime, ½ teaspoon powdered sugar. Shake with ice, strain into 8 oz. glass and fill with carbonated water. Cut a slice of lemon over rim of glass.

DRY MARTINI

1½ oz. of Gin, ¾ oz. French Vermouth and a dash of Orange Bitters. Stir well with cracked ice and strain into 3 oz. cocktail glass and add an olive.

PINK LADY

1 teaspoon Grenadine, 1½ oz. Dry Gin, white of 1 egg, 1 teaspoon sweet cream. Shake well with cracked ice. Strain into 4 oz. cocktail glass.

GOLDEN MARTINI

Gin; 3/4 ozs. Orange Flavored Gin; 3/4 oz. French Vermouth and few pieces of cracked ice into mixing glass. Stir, strain into 3 oz. cocktail glass and add an olive.

GIN RICKEY

Juice of ½ lime; 1½ oz, Gin. Pour over ice cubes in 8. oz highbail glass. Fill with club soda. Drop in squeezed lime half.

GIN BUCK — Use gingerale instead of club soda.

JOHN COLLINS

Juice ½ lemon; 1 teaspoon powdered sugar; 2 oz. Gin. Pour into 12 oz. Tom Collins glass. Add ice cubes, fill with carbonated water and stir well. Decorate with slice of orange, lemon and a cherry. Serve with straws.

TOM COLLINS

Juice of 1 lemon, 1 teaspoonful powdered sugar, 2 oz. of Dry Gin. Shake well. Pour into glass. Add ice cubes. Fill with club soda. Decorate with orange and lemon slices and cherry. Use 12 oz. Tom Collins glass.

CUBA LIBRE

Juice of ½ lime; 1 jigger Rum; bottle of your favorite Cola. Pour over ice cubes in 12 oz. glass. Drop in squeezed lime shell.

PLANTERS PUNCH

Juice of ½ lime or lemon; 1 teaspoonful sugar; 1 teaspoonful Grenadine; 1½ jiggers Rum. Shake well with cracked ice. Pour into 12 oz. glass filled with finely cracked ice. Decorate with fruit.

DAIQUIRI

Juice 1 lime; 1 teaspoon of powdered sugar and 1½ ozs. Rum. Shake well with cracked ice in cocktail shaker and strain into 3 oz. glass.

RUM COLLINS

Put the juice of 1 Lime, 1 Teaspoon of Powdered Sugar, 2 ounces Rum and several Cubes of Ice into a 12 ounce glass. Fill glass with Carbonated Water and stir well. Then cut a slice of Lemon on the brim, drop in a Cherry and the squeezed Lime and serve with straws.

MINT JULEP

Fill a 12 ounce glass with finely shaved ice, pour in 2½ ounces Bourbon Whiskey and stir until glass is heavily frosted. Then add 1 Teaspoon Powdered Sugar, fill with water and stir. Put in a few sprigs of fresh Mint and serve with short straws so that the mint aroma will be inhaled when drinking.

NIGHT CAP

2 oz. Rum, 1 Teaspoon Powdered Sugar. Add enough Warm Milk to fill Tom and Jerry mug. Grate a little Nutmeg on top.

HOT TODDY

1 lump of sugar, 2 cloves, 2 oz. Rye or Burbon Whiskey. Stir in 5 oz. glass with hot water. Decorate with twist of lemon rind. Grate nutmeg on top.

WHISKEY TODDY

1/2 teaspoon powdered sugar,
2 teaspoons water, 2 oz. Rye
or Burbon Whiskey, 1 lump
of ice. Stir well and twist
lemon peel on top. Use old
fashioned cocktail glass.

WHISKEY RECIPES

MANHATTAN COCKTAIL

l dash of bitters, 1/3 Italian (sweet) Vermouth, 2/3 Rye or Bourbon Whiskey. Stir with ice—strain into cocktail glass. Add Maraschino cherry.

OLD FASHIONED COCKTAIL

1/2 lump of powdered sugar,
2 dashes of bitters, 1 teaspoonful water. Muddle thoroughly
to dissolve sugar. Add ice
cubes and 2 oz. of Rye or
Bourbon Whiskey. Decorate
with slice of orange or lemon
and cherry. Serve with stirring rod.

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WHISKEY SOUR

1/2 teaspoonful powdered sugar, juice of 1/2 lemon, 2 oz. Rye or Bourbon Whiskey. Shake well with ice—strain into 5 or 6 oz. glass. Fill with carbonated water. Decorate with Maraschino cherry and slice of lemon over the brim.

SCOTCH HIGHBALL

Take one ice cube and 2 oz.
Scotch Whiskey. Fill 8 oz.
highball glass with water, club
soda or gingerale. Add twist
of lemon peel if desired. Stir
and enjoy.

EGGNOG (20)

Dissolve 2 cups powdere sugar in beaten volks of 1 eggs. Drip 1/5 Rye or Bourbon, stir constantly. Stir i 1 pt. whipped cream and 1 pmilk. Add nutmeg. Optional Add beaten egg whites.

SCOTCH & SODA

Mixed to taste.

BOURBON & SELTZER

Mixed to taste.

RHINE WINE COBBLER

In a tall glass dissolve 1½ tsps sugar in 4 oz. Rhine Wine, Sautern or other white table wine. Fill glass with cracked ice and stir well. Ornament with grapes or strawberries, or a slice of orange. Serve with straws.

SHERRY COBBLER

Dissolve 1 tsp sugar in 3 oz. California Dry Sherry. (Use less sugar with a sweeter Sherry.) Add 3 twists of lemon peel—or, if you prefer, I tbsp lemon juice. Fill with cracked ice. Stir well and serve with straws.

PORT WINE COBBLER

2 tsps lemon juice in bottom of agar in 1 oz. (2 tbsps) orange tall glass. Add 3 oz. Port wine. uce, strained. Add 4 oz of Fill with cracked ice and stir. California Claret or Burgundy Add a slice of orange and serve me. Fill glass with cracked with straws. Also good with ce. Stir well. Some people float Muscatel wine in place of Port. 2 tbsps Port wine on top.

ORANGE COOLER

lemon juice to 1 cup strained and wine and shake with ice orange juice. Then add 1 cup bes until cold. Pour over ice Angelica or White Port wine bes in tall glass or glasses. and shake with ice cubes to Do not fill glasses more than chill. Pour over ice cubes in full.) Add chilled sparkling tall glasses. Garnish with half eater (or plain ice water) to slices of orange.

RED WINE COBBLER

Moisten 1/2 tsp. sugar with In a tall glass dissolve 1 tsp

WINE LEMONADE

To serve 2 or 3, add 2 tbsps Dissolve sugar in lemon juice, Stir and serve decorated.

WINE LEMONADE (Contd.)

with lemon slices. A float of Port wine really dresses up the good Wine Lemonade.

If you're using a table wine . .

Use 1 tbsp sugar and the juice of half a lemon (1)/ tbsps) for each drink. And 3 a 4 oz. of Claret or any other restable wine . . . or Sauterne a other white table wine.

If you're using a dessert wine.

Use ½tbsp sugar with 1½ tbsps of lemon juice. Add to 3 oz. of dessert wine—Por Muscatel or Tokay. Serve ic cold and watch it take you thirst away

ZOMBIE

1 oz. Passion Fruit Juice, oz. Plum or Apricot Juice, small Lime-drop in skin, 1 Teaspoon Powdered Sugar, 1 Dash Bitters, Juice 1 medium-sized Orange 1/2 oz. Anisette, 21/2 oz. Rum, 1/2 oz. Apricot Flavored Brandy, 3 oz. Demerara Rum, 151 proof, 1 oz. Jamaica Rum, 1 oz. Porto Rican Gold Label Rum, Add cracked ice and shake well in Cocktail Shaker or Mixer, and strain into 14 oz. Frosted Zombie glass. Decorate with 1/4" square of Pineapple and Green and 1 Red Cherry, also sprig of Fresh Mint dipped in Pd. Sugar. Serve with straws.

TOM AND JERRY

First prepare batter, using Mixing bowl. Separate the yolk and white of 1 Egg, beating each separately and thoroughly. Then combine both, adding enough superfine Powdered Sugar to stiffen. Add to this 1 pinch of Baking Soda and 1/4 oz. Rum to preserve the batter. Add more sugar to stiffen. To serve, use hot Tom and Jerry mug, using 1 tablespoon of above batter, dissolved in 3 tablespoons Hot Milk. Add 1 1/2 oz. Rum. Then fill mug with Hot Milk within 1/4 inch of top of mug and stir gently. Then top with 1/2 oz. Brandy and grate Nutmeg on top.

MINT COLLINS

Squeeze 1/2 Lemon into a tall 2 ounce glass, add 1 Teaspoon Powdered Sugar, 2 ounces Mint Flavored Gin and a few Cubes of Ice, fill with Carbonard Water and stir well. Drop a slice of Lemon, a Cherry, and a slice of Orange over the prim and serve with straws.

B & B

1/2 oz. Benedictine, 1/2 oz. Cognac. Use Cordial Glass and carefully float the Cognac on of the Benedictine.

HIGHBALL

In 8 oz. glass put 1 cube ice. 1 jigger of any liqueur on following page. Fill with carbonated water or ginger ale. Decorate with Jemon peel if desired.

FLIPS

Fill shaker half full of cracked ice. Put in 1 egg, ½ teaspoon powdered sugar, 2 teaspoons sweet cream if desired, 1 jigger of any liqueur shown on following page. Shake well and strain into cocktail glass. Sprinkle with nutmeg if desired.

HIGHBALLS, FLIPS, RICKIES, FRAPPES

These 4 popular drinks can be made with any one of these queurs as a base.

Kreemy Hed Sloe Gin
Blackberry Flavored Brandy
Apricot Flavored Brandy
Cherry Flavored Brandy
Peach Flavored Brandy
Ginger Flavored Brandy
Kuemmel
Anisette
Rock & Rye
Peppermint Schnapps
Triple Sec
De Abbey
Brandy
Peronette
Vodka

RICKIES

In 8 oz. glass put 1 cube ice. Juice of 1/2 or whole lime. I jigger of any of the liqueurs on the preceding page. Fill with carbonated water.

FRAPPES

Pack cocktail glass with shaved ice. Fill with any of Brandy or Triple Sec over this. the liqueurs on the preceding page. Serve with straw.

Into the center of a half grapefruit pour some Triple Sec or Cherry Liqueur, for a pleasont surprise.

Try fresh (or stewed) apricot or peach halves with ice cream, pouring over this some Apricot or Peach Liqueur.

Broiled Grape-fruit: Cut a grapefruit in half. Scoop out seeds. Loosen skin sections. Sprinkle top with brown sugar and a little cinnamon. Pour an cunce of Cherry or Apricot Put under broiler and glaze gradually. Serve hot.

DESSERTS

Pour Green Creme de Menthe over a dish of vanilla ice cream. The color is striking and the flavor delicious. Apricot, Peach or Cherry Liqueur may be used in the same way for a dessert that's different.

Sherbets and mousses are delightfully improved by pouring over them some Orange Curacao, Triple Sec, or Fruit Liqueur.

COUGH SYRUP

One cup honey, ½ cup hot water, juice of two lemons, 1 tablespoon glycerine, one dram Tincture of Lobelia, 1 tablespoon whiskey.

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