

JERRY THOMAS

BARTENDERS



GUIDE

CONTAINING

RECIPTS FOR MIXING

ALL KINDS OF

PUNCH
EGGNOG
JULEPS
SMASHS
COBBLERS
COCKTAILS

SANGAREES
MULLS
TODDIES
SLINGS
SOURS
FLIPS

AND 200 OTHER FANCY DRINKS

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THE BARTENDER'S GUIDE
OR
HOW TO MIX ALL KINDS
OF
PLAIN AND FANCY DRINKS

CONTAINING CLEAR AND RELIABLE DIRECTIONS FOR MIXING ALL THE BEVERAGES USED IN THE UNITED STATES; TOGETHER WITH THE MOST POPULAR BRITISH, FRENCH, GERMAN, ITALIAN, RUSSIAN, AND SPANISH RECIPES; EMBRACING PUNCHES, JULEPS, COBBLERS, ETC., ETC., IN ENDLESS VARIETY.

BY JERRY THOMAS

Formerly Principal Bar-Tender at the Metropolitan Hotel,
New York, and the Planters' House, St. Louis.

AN ENTIRELY NEW AND ENLARGED EDITION

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P R E F A C E.

This is an Age of Progress; new ideas and new appliances follow each other in rapid succession. Inventive genius is taxed to the uttermost in devising new inventions, not alone for articles of utility or necessity, but to meet the ever-increasing demands for novelties which administer to creature-comfort, and afford gratification to fastidious tastes.

A new beverage is the pride of the Bartender, and its appreciation and adoption his crowning glory.

In this entirely new edition will be found all the latest efforts of the most prominent and successful caterers to the tastes of those who patronize the leading Bars and Wine-Rooms of America, as well as the old and standard favorite beverages, always in general demand.

I N D E X.



"Arf and Arf"
"Jerry Thomas'" own Decanter Bitters

Absinthe and Water

Absinthe Cocktail

Ale Punch

Ale Sangaree

Apple Punch

Apple Toddy

Aromatic Tincture

Arrack Punch

Arrack Punch

Balaklava Nectar

Baltimore Eggnog

Barbados Punch

Bimbo Punch

Bishop à la Prusse

Bishop

Black Stripe

Blue Blazer

Boonekamp and Whiskey

Bottle Cocktail

Bottled Velvet

Bourbon Cocktail for Bottling

Brandy Cocktail

Brandy and Ginger Ale

Brandy and Gum

Brandy and Rum Punch

Brandy and Soda

Brandy Champerelle

Brandy Cocktail for Bottling

Brandy Crusta

Brandy Daisy

Brandy Fix

Brandy Fizz

Brandy Punch

Brandy Sangaree

Brandy Scaffa

Brandy Shrub

Brandy Sling

Brandy Smash

Brandy Sour

Brandy Straight

Burnt Brandy and Peach

California Milk Punch

Canadian Punch

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