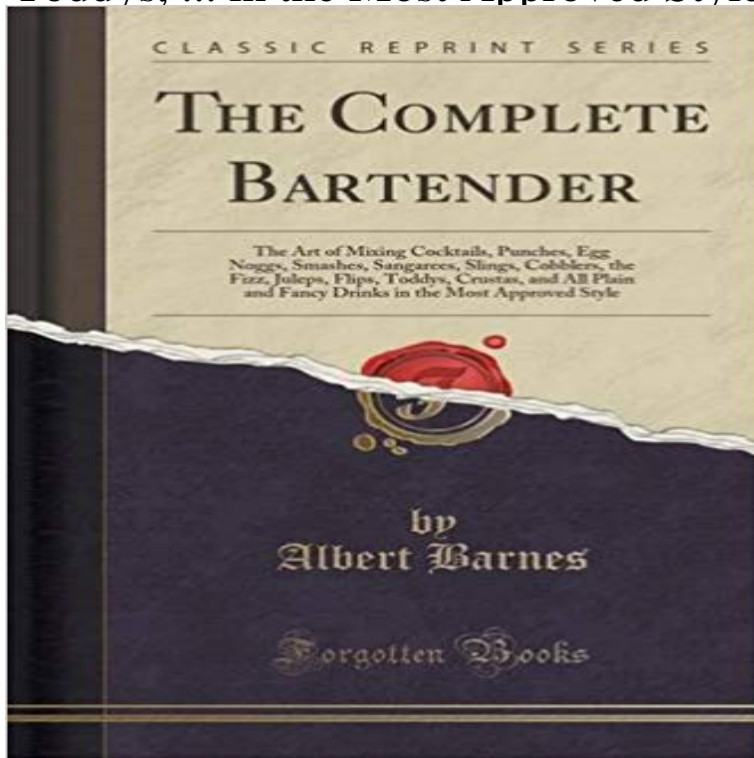


The Complete Bartender: The Art of Mixing Cocktails, Punches, Egg Noggs, Smashes, Sangarees, Slings, Cobblers, the Fizz, Juleps, Flips, Toddys, ... in the Most Approved Style (Classic Reprint)



Excerpt from The Complete Bartender: The Art of Mixing Cocktails, Punches, Egg Noggs, Smashes, Sangarees, Slings, Cobblers, the Fizz, Juleps, Flips, Toddys, Crustas, and All Plain and Fancy Drinks in the Most Approved Style²⁵. Hot Milk Punch. This drink is made in the same way as cold milk punch with the exception of using hot milk instead of cold, stir with spoon.²⁶: Vanilla Punch. Use large bar glass, 1 table spoonful of sugar 2 table spoonful of extract of vanilla, 1 wine glass of Brandy, 3 dashes of lemon juice, fill with cracked ice, shake well and ornament with slices of orange serve with straws.²⁷. Curacoa Punch. Use large bar glass, 1 table spoonful of white sugar, juice of half a lemon, wine glass of Curacoa, 1/2 wine glass of Jamaica Ram, 1 table spoonful of raspberry syrup, 1/2 wine glass of Brandy, fill the tumbler with cracked ice shake well and ornament with fruits in season, serve with straws.²⁸. Absinthe Punch. Use large bar glass, 1 table spoonful of sugar, 1 wine glass of Absinthe, juice of half a lemon 1/3 wine glass of Brandy, 1 table spoonful of orgeat syrup, fill with ice, stir with spoon, ornament with orange, grapes and fruit in season.²⁹. Egg Milk Punch. Use large bar glass, 1 egg, 1 table spoonful of sugar, 1 wine glass of Brandy, 1/2 wine glass of Rum, (Santa Cruz, or St Croix,) fill 1/3 of the tumbler with shaved ice, the balance with milk, shake well and grate nutmeg on top. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at www.forgottenbooks.com This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition. We do, however, repair the vast majority of

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