

The book cover features a highly decorative border with intricate floral and classical motifs. At the top, a horizontal band contains several ornate vessels and floral arrangements. The left and right sides are framed by vertical panels. The left panel shows a central figure holding a staff, flanked by various decorative elements. The right panel features a central figure holding a staff, with a shield-like emblem below it, and other decorative motifs. The bottom corners are also decorated with floral and classical designs, including figures and vessels.

COLLECTIONS
AND
CREATIONS

HENRY LYMAN

PM

5-

"BEUS"
beverages
cocktails

♦ ♦ ♦

A BOOK OF RECEIPTS
FOR
COCKTAILS
LONG DRINKS
AND
PUNCHES

♦ ♦ ♦

PRINTED BY
ADDISON C. GETCHELL & SON
BOSTON



COLLECTIONS AND CREATIONS



THE following receipts for cocktails, long drinks, and punches were created or collected under the shadow of prohibition. They are an expression of that cosmic force in the American soul which clamors for something fuller and richer than plain English, and so invents slang; and for something higher flavored than spirits and water, and so, when denied generous wine, invents the Mixed Drink.

This seemed a good time to set my Laboratory Book in order. No more formulae will ever be evolved from that source. When the doors of our prison-house swung open last December and we stepped out into the sweet, wine-scented air, I

raised my hands, nipped by the frost of the cocktail shaker, to Heaven, and vowed there should be no more hard liquor for me. (A Bisque originally meant a point given to a player at tennis, to be scored at any time he might elect. It is also a kind of soup. But why introduce this irrelevant matter?) This decision was instigated, first, by the wish to prepare my palate for the delicate flavors to come, and, second, because I had an idea that there were a few red and green holes being burned in my stomach by fourteen years of bad liquor, taken usually before meals. Now, as it is obvious that a man cannot invent cocktails or punches without tasting them, my days of creation would seem to be definitely over.

Many of the receipts were made under interesting or pathetic circumstances. The Bell of Bear Island, for instance, does not refer to a beautiful lady sitting on a rock, but to a lighthouse bell off the coast of Maine. We had been fog-bound for three days and something had to be done to make that bell sound more melodious. The Turkey came into being at, or rather just before, a very happy family Thanksgiving dinner; and so on. The stories of the Lewis Bremer and the Disenjezalizer are too long to relate here.

Some of the formulae (*e.g.*, the Sidecar) are easily recognized as ordinary bar drinks, but they have been somewhat altered, and, we think, improved.

An "l.b.g." means a large bar glass, holding five ounces, the size of a good cocktail.

1¼ teaspoons of sugar = 2 tablespoons of gum syrup, or the amount necessary to sweeten the juice of half a large lemon.

A "long glass" should contain one pint.

"C & c" in the margin means "Collected and corrected"; that is, receipts originated by others, but reduced to exact measurement. The old time punch mixer seldom measured anything. He worked by inspiration, adding a little of this and a good deal of That, stirring constantly, and trying a tumblerful every now and then to see how it was progressing. Naturally, by the time the punch was perfected, its creator had a rather foggy idea as to how much of what had gone into it.

For those who prefer their drinks very dry, who, in fact, belong to the French Vermouth School, these formulae will seem somewhat sweet. They are, however, in accordance with the taste of the Grand Jury to which the finished product of our laboratory was in every case submitted. Even She said there was too much sugar in the Rum Punch.

HENRY LYMAN.

Ponkapoag, June, 1934.



COCKTAILS

Nor'Wester

Juice of $\frac{1}{2}$ lemon
Juice of $\frac{1}{2}$ orange
 $1\frac{1}{4}$ teaspoons sugar
Water to $\frac{3}{4}$ l.b.g.
Blob of egg-white

*Sprig of mint

Shake hard with ice; then add

2 l.b.g.'s gin and shake moderately

*In winter may use tablespoonful Crème de Menthe



Sam Drury

Juice of $\frac{1}{2}$ lemon
 $1\frac{1}{4}$ teaspoons sugar
Fresh tea to $\frac{3}{4}$ l.b.g.
Rum, 2 l.b.g.'s
Shake



Grippe Chaser

Juice of 6 limes
Honey, 2 tablespoons
Scotch, 3 times bulk of above
First mix, then shake with ice

Lewis Bremer

Brandy, 3 l.b.g.'s
 Rum, 1 l.b.g.
 Vermouth, $\frac{3}{4}$ l.b.g.
 Hot water, $\frac{3}{4}$ l.b.g.
 Orange marmalade, 1 tablespoon
 Treat the marmalade with the hot water—Then
 shake the whole with ice
 Serve with plenty of sliced lemon and a dish of
 powdered sugar in which the lemon is to be
 dabbled and eaten whole

♡ ♡ ♡

The Pool

Brandy, 1 l.b.g.
 Peach brandy, $\frac{1}{3}$ l.b.g.
 3 sprigs of mint
 Shake with ice

♡ ♡ ♡

Colonel Cheney

C & c

For each person put 2 kumquats run through a
 mincer in a glass pitcher
 Add the estimated number of Lone Trees re-
 quired, with a splash of gum syrup, and soak
 for two hours
 Strain and shake with ice

♡ ♡ ♡

The Ossie

Juice of 1 lemon
 Equal volume of maple syrup
 Three times this volume of Charleston rum

The Turkey

Juice of 2 lemons
 4 tablespoons of gum syrup
 3 tablespoons of Barbour orange liquor
 Small dash of Angostura bitters
 $2\frac{1}{2}$ times the volume of above Bacardi
 $\frac{1}{2}$ times the volume of above Charleston rum

♡ ♡ ♡

Sidcar

C & c

$\frac{1}{2}$ l.b.g. lemon juice
 $\frac{1}{2}$ l.b.g. water
 1 l.b.g. Cointreau
 2 l.b.g. gin

♡ ♡ ♡

Noël

Grapefruit juice, 1 part
 Orange juice, 1 part
 Alcohol, gin flavored, 1 part

♡ ♡ ♡

The Pakeen Honey Bee

Dissolve $\frac{1}{2}$ l.b.g. honey in
 { $\frac{1}{2}$ l.b.g. S. S. Pierce Epicure lime juice
 } and $\frac{1}{2}$ l.b.g. hot water
 Gin, 3 l.b.g.
 Charleston rum, 1 l.b.g.

♡ ♡ ♡

Le Joli

Juice of $\frac{1}{4}$ lemon
 Juice of 1 orange
 2 l.b.g.'s gin
 1 tablespoon of gum syrup

The Bell of Bear Island

Bacardi, 1 l.b.g.

St. James rum, 1 l.b.g.

*Canned pineapple juice, 1 l.b.g.

Squeeze of lemon juice

Dash of gum syrup

*Canned grapefruit juice is also very good, but this turns it into a Porpoise

♡ ♡ ♡

The P. B.

Same as the Colonial Cheney, but, instead of the kumquats, use thin lemon peel—the peel of ½ lemon to each person

♡ ♡ ♡

The Sixty-Ninth Regiment

C & c

Juice of ½ lemon

2 tablespoons of gum syrup

Scotch whiskey, 1 l.b.g.

Irish whiskey, 1 l.b.g.



LONG DRINKS AND PUNCHES

Agricultural Punch

C & c

Peel of 24 large lemons cut so thin that no white shows

4 tumblers of loaf sugar

18 tumblers of cold water

Let stand in a covered glass vessel 48 hours, stirring occasionally

Add 3 bottles best light rum

Pour into punch bowl with large block of clear ice

♡ ♡ ♡

Disenjezalizer

(In coöperation with G.P.D.)

(Long glass with ice)

Bacardi, 4 ounces

Fresh tea, 8 ounces

Juice of ½ lemon

Sugar, 1 teaspoon

Above can be made up as a cocktail by using only 2 ounces of tea—Then it is a Princess Anne

Sherry Cobbler C & c

(Long glass)
 Juice of $\frac{1}{4}$ lemon
 Peel of $\frac{1}{2}$ lemon
 1 heaping teaspoon sugar
 Fill glass with cracked ice
 Fill with sherry

*R. T. Lyman, Jr.* C & c

(For each person: In a shaker with ice)
 1 whole egg as is, shell and all
 4 ounces of Scotch
 Splash of syrup
 Shake hard—Strain into tumbler
 Grate nutmeg on top
 Good as a nightcap

*Claree* C & c

(From Chaucer)
 Claret, 8 bottles
 Honey, 32 ounces
 Powdered cinnamon, $\frac{1}{2}$ ounce
 Powdered ginger, $\frac{1}{4}$ ounce
 Powdered pepper (gray), $\frac{1}{16}$ ounce
 Mix well and allow to settle

*Yellow Baby*

For each person juice and pulp of one grapefruit,
 1 tablespoon sugar and an equal amount of
 rum
 Ice in a pitcher

General Ford's Punch C & c

(About $3\frac{3}{4}$ gallons)
 ("The Bon Vivant's Companion No. 27,"
 p. 16)
 Peel of 3 dozen lemons cut very thin
 2 pounds of loaf sugar
 Stir well in an earthenware crock with a wooden
 paddle
 Add 7 quarts of cold water and let stand 48
 hours
 Strain out peel
 Squeeze the lemons—Add $2\frac{1}{2}$ pints of the juice,
 strained, and 2 pounds sugar as syrup
 Treat the lemon pulp and seeds with 1 pint of
 boiling water, strain, and add to the main con-
 coction with $\frac{1}{2}$ pint Bacardi.
 Add 2 bottles Cognac and 2 bottles French rum
 Mix well
 Keep 6 months in a cool cellar before using

*Commencement Punch* C & c

Lime juice, 4.5 fluid ounces	} Total = one gallon
Lemon juice, 4.5 fluid ounces	
Orange juice, 18 fluid ounces	
Honey, 11 fluid ounces	
Tea, 8 fluid ounces	
Rum, 43 fluid ounces	
Water, 39 fluid ounces	
Add vanilla extract, 11 drops	
Cinnamon, $\frac{1}{8}$ teaspoon	

Phil Watts C & c

(Long glass and piece of ice)

Juice of 1 grapefruit

1 teaspoon of sugar

4 ounces of gin

❖ ❖ ❖

Apple Toddy C & c

(From "Mama's Receipts for Keeping Papa at Home")

Bake 8 large apples until quite soft

Place in an earthenware jar

Dissolve $\frac{1}{2}$ pound of sugar in 4 quarts of boiling water

Pour over apples

Add 10 cloves, 10 allspice, 6 blades mace

 $\frac{1}{2}$ a nutmeg grated, $\frac{1}{2}$ teaspoon ground ginger

4 slices of preserved pineapple

4 tablespoons pineapple syrup

1 pint Bacardi

 $\frac{1}{2}$ pint brandy

1 pint Charleston rum

1 pint peach brandy

Cover

Allow to stand, with stirring, 3 weeks

Strain before bottling

❖ ❖ ❖

Alimacani

(Long glass with ice)

Orange juice, 4 ounces

Grapefruit juice, 4 ounces

Bacardi, 4 ounces

Egyptian Punch C & c

(From "Receipts for Keeping Papa at Home")

Lemons, 18

Rum, 5 pints

Bourbon, 5 pints

Sugar, $2\frac{1}{2}$ pounds

Milk, 2 quarts

Water, 4 quarts

Nutmegs, 2 grated

Peel lemons thin

Place in crock and pour rum and whiskey over

Cover—Stand 30 hours

Add juice of the lemons, sugar, nutmeg, and water

Boil the milk and add, stirring

Stand $\frac{1}{2}$ hour—Stir—Strain through cheesecloth

Stand 24 hours and filter the supernatant liquor

Keep 6 months before using

❖ ❖ ❖

Charlie d'Almée

(In a pint tin mug)

Strawberry syrup, quite a lot

Brandy (better not fill it entirely full)

This is inserted, not because it is good, but because it was all we could get in Dannes-Camères, and also for its historical interest—It saved the life of a distinguished and beloved physician

So while we are on the French stuff:

Punch au rhum C & c

(From "Le Fabrication des Liqueurs." J. de Brévans)

On obtient un excellent punch en opérant de la manière suivant:

On prépare d'abord une infusion de 10 à 15 grammes de bon thé hyswen avec un demi-litre d'eau bouillante. Pendant que l'infusion de thé se prépare, on coupe un demi-citron en tranches minces, que l'on place dans le fond d'un vase de capacité suffisante.

Par-dessous on ajoute 200 à 250 grammes* de sucre en morceaux et l'on verse le thé très chaud sur le sucre. On ajoute alors un demi-litre de vieux rhum, avec précaution de manière que la liqueur ne se mêle pas avec l'infusion.

Quelques instants après, lorsque le rhum s'est un peu échauffé, on l'enflamme et on le laisse brûler sans l'agiter jusqu'à ce qu'il soit près de s'éteindre spontanément. On mélange alors les liquides en remuant avec précaution pour que les éléments de la liqueur se répartissent uniformément. Ce la fait le punch est prêt.

*200 grams = 7 ounces (about)

This is, as far as we can ascertain, the only mixed French drink known. If he took it at one dose, it would result in a mixed Frenchman.

And now turning to the South:

The Log House

(Long glass with ice)

Corn liquor, 4 ounces

Juice of ripe Carolina peaches, 4 ounces

Juice of 1/2 lime

Water, 2 ounces

♡ ♡ ♡

The Quail Hunter's Glory

(Long glass with ice)

Juice of ripe persimmons, strained, 4 ounces

Corn liquor, 4 ounces

Juice of 1/2 lemon

Water, 2 ounces

♡ ♡ ♡

Lady Baltimore

C & c

(From the excellent restaurant of that name in Mexico City)

(In shaker)

Juice 1 1/2 lemons

Cracked ice

8 ounces of cream in which has been dissolved

3 1/2 heaping teaspoons of sugar

Shake hard and long

Add 4 ounces of gin and 1 tablespoon of orange-flower water

Shake again

Strain

This makes two ladies' drinks.