

RON

**DAIQUIRI**

**COCTELERA**

**COCKTAIL**



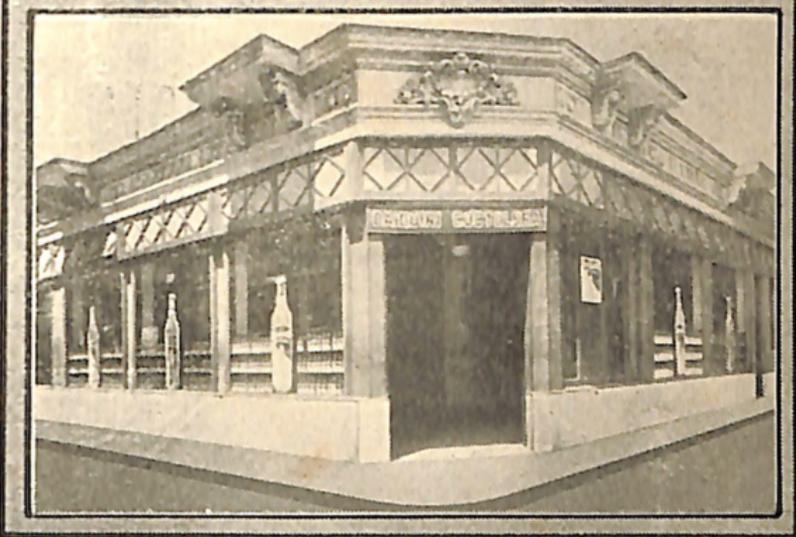
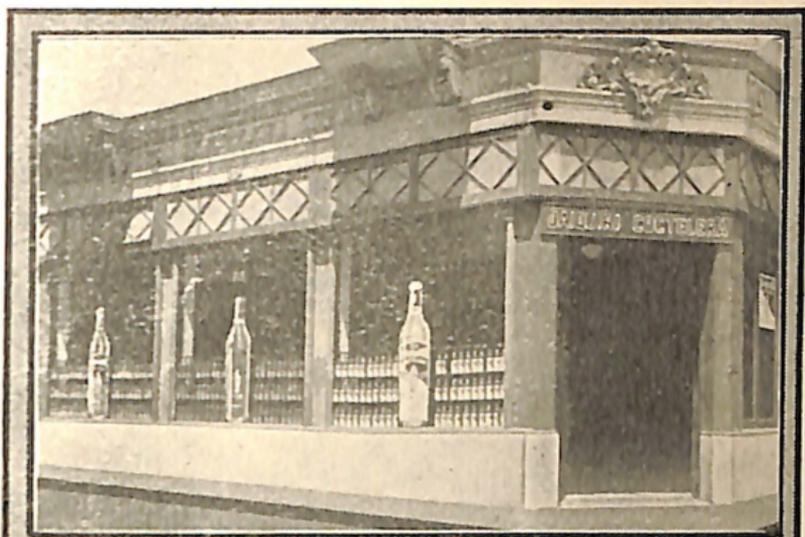
**BOOK**

MARCA REGISTRADA

**COMPANIA**

**RON DAIQUIRI S.A.**

**HABANA — CUBA**



## EXHIBITION ROOM

O'Reilly No. 66.

To the Tourist:

When in Havana we cordially invite you to visit our Exhibition Room at the corner of O'Reilly and Aguacate Streets, where you can sample our different brands of Rum, and learn how the Daiquiri Cocktail is made.

# COCKTAILS

Cocktails were introduced in America more than a hundred years ago, their origin is a mystery.

The famous Daiquiri-Cocktail originated in the small mining town of Daiquiri in Oriente Province of Cuba, and is to-day considered the most exquisite of all Rum Cocktails.

---

## SOME RENOWNED BARS AND BAR-TENDERS IN HAVANA

Behind the Bar in "The Plaza Hotel" you will meet Maragato and Pepe for years expert mixers of Daiquiris in Cuba.

---

In "The Florida" the man who originated the Daiquiri Florida special is Constantino Ribalaigua.

---

In "Sloppy Joe's", renowned all over the world you will meet 6 international specialists in cocktails.

---

"The Sevilla" speakeasy boasts Eddie Bopp as being the right man in the right place.

---

In "El Patio" you will meet Fernandez and Rubio.

Other Famous bars in Havana are:

Hotel Nacional Bar.

Presidente Hotel Bar

Sans Souci Cabaret Bar.

Montmartre Cabaret Bar.

Eden Concert Cabaret Bar.

Casino Nacional Bar.

La Verbena Cabaret Bar.

Jigg's Cabaret Bar.

The Bar Basque.

Miami and Palacio de Cristal.

For Daiquiri Cocktails use Daiquiri Coctelera Rum  
made by:

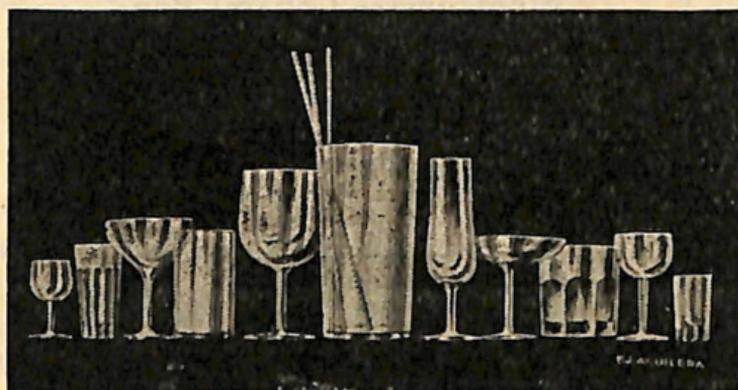
COMPañIA RON DAIQUIRI, S. A.  
Havana, Cuba.

## A FEW HINTS FOR THE "YOUNG MIXER"

- 1.—Ice is nearly always essential for cocktails.
- 2.—Never use same ice twice.
- 3.—Shake the shaker as hard as you can; don't just rock it; you are trying to wake it up, not to send it to sleep.
- 4.—In many instances iced glasses improve the cocktails.
- 5.—Always have on hand:



and remember that cocktails are tastier when served in the proper glass.



A "Gentleman mixer" is suggested to keep on his sideboard one bottle each of the following:

Daiquiri Coctelera Cordon Blanco.  
Daiquiri Coctelera Cordon de Oro.  
Daiquiri Coctelera Jamaica Special.  
Daiquiri Coctelera Añejo.  
Italian Vermouth. French Vermouth.  
Dry Gin. Scotch Whisky.  
Rye Whisky. Curacao. Cognac.  
Cointreau. Apricot Brandy.  
Angostura Bitters. Grenadine. Cherries.



CORDON DE ORO  
While necessary in many cocktails is  
delicious in highballs.

COMP. RON DAIQUIRI S.A. - HABANA - CUBA

#### NOTICE:

We have taken a 4 ounce cocktail glass as standard for measuring our cocktail recipes. Serve Daiquiris in a tall glass, Presidentes in Manhattan glass.

For longdrinks use a highball glass.

For Pousse Cafes use a cordial glass.

Old fashion is served in an old fashioned glass.

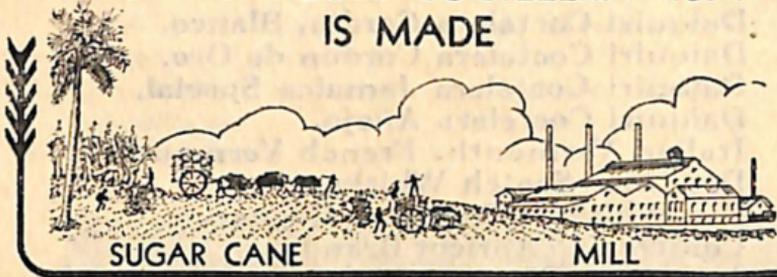
Collins and slings in a long tumbler.

To strain means: Using a strainer to hold back the ice when serving.

#### IMPORTANT:

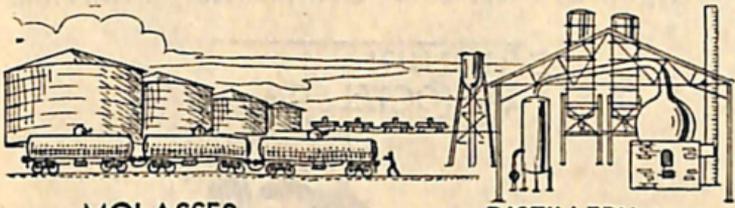
All recipes in this book can be made with either Daiquiri Coctelera Cordon de Oro or Daiquiri Coctelera Cordon Blanco, unless otherwise specified.

# HOW DAIQUIRI COCTELERA RUM IS MADE



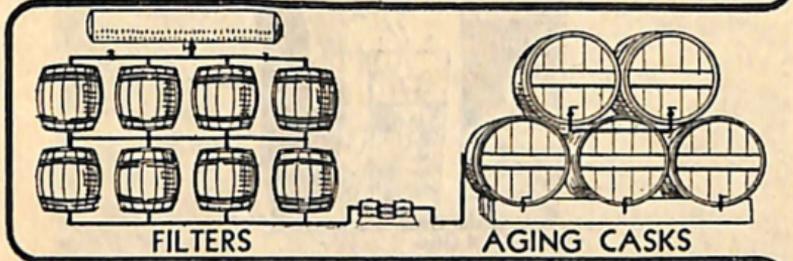
SUGAR CANE

MILL



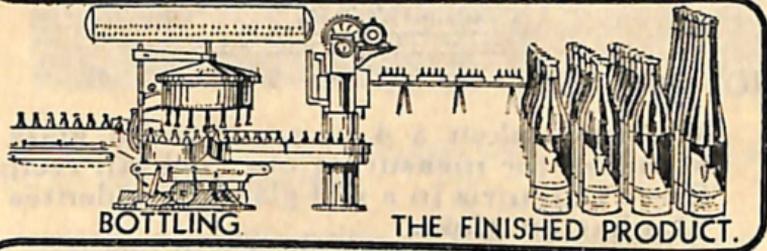
MOLASSES

DISTILLERY



FILTERS

AGING CASKS



BOTTLING

THE FINISHED PRODUCT.

- ➔ CORDON BLANCO:  
Recommended for mixing Cocktails and as a straight Drink.
- ➔ CORDON DE ORO:  
Specially prepared for Highballs, and Cocktails.
- ➔ JAMAICA SPECIAL:  
Full flavoured for Punches.
- ➔ AÑEJO:  
This is a very old and fine Rum made of sugar cane, to be taken straight before and after meals.



TRADE MARK

## COCTELERA COCKTAILS

### CORDON BLANCO COCTELERA COCKTAIL.

½ Glass Daiquiri Coctelera Cordon Blanco.  
1 Teaspoonful Sugar.  
1 Teaspoonful Maraschino.  
Juice of a lemon.  
Half White of an egg. Cracked ice, shake well and  
serve in a cocktail glass.

### CORDON DE ORO COCTELERA SPECIAL.

½ Glass Daiquiri Coctelera Cordon de Oro.  
1 Teaspoonful sugar.  
Juice of a lemon.  
Cracked ice, shake well and strain into cocktail  
glass.

# DAIQUIRI COCKTAIL

The most exquisite of all Rum Cocktails are made in the following ways:

## DAIQUIRI No. 1

1/3 part fresh lime juice.  
2/3 part Daiquiri Coctelera.  
Sweeten with granulated sugar or Grenadine,  
add cracked ice, and shake well before serving.

## DAIQUIRI No. 2.

1/2 glass Daiquiri Coctelera Cordon Blanco.  
Several Dashes Curacao.  
1 Teaspoonful Orange Juice.  
1 Teaspoonful Sugar.  
Juice of Half a Lemon.  
Cracked ice.  
Shake well and strain into a cocktail glass.

## DAIQUIRI No. 3.

(Maidique Style)

1/2 glass Daiquiri Coctelera Cordon Blanco.  
1 Teaspoonful Sugar.  
1 Teaspoonful Grape Fruit Juice.  
1 Teaspoonful Maraschino.  
Juice of half a lemon.  
Shake well and strain into a cocktail glass.  
Serve frappé.

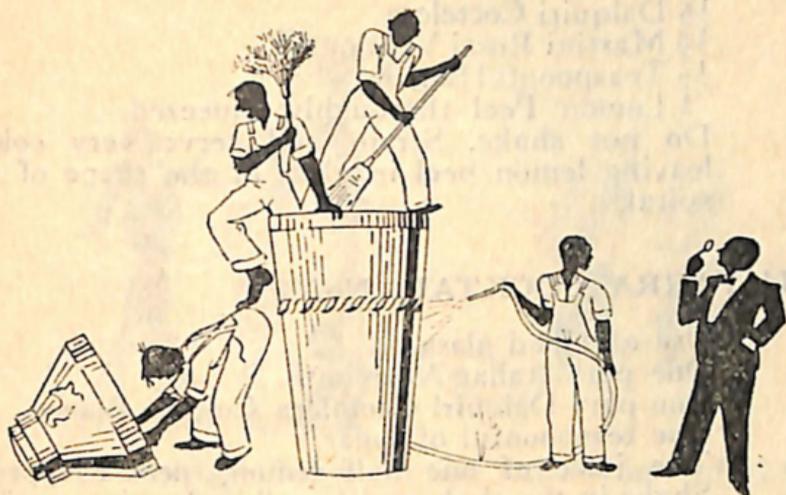
## DAIQUIRI No. 4.

(Florida Style).

1/2 glass Daiquiri Coctelera Cordon Blanco.  
1 Teaspoonful Sugar.  
1 Teaspoonful Maraschino.  
Juice of half a lemon.  
Shake in an electric shaker with crushed ice.  
Serve frappé.

For Daiquiri Cocktails use Daiquiri Coctelera Rum  
made by:  
COMPAÑIA RON DAIQUIRI, S. A.  
Havana, Cuba.

## How to make cocktails No. 1



First clean your shaker thoroughly.

## OTHER COCTELERA RUM COCKTAILS

### BENNETT JOAN COCKTAIL.

2 Parts of Pineapple juice.  
2 Parts of Daiquiri Coctelera  
1 Part of Perfect Love.  
Shake with cracked ice, and serve in a tall glass.

### BLOSSOM COCKTAIL.

$\frac{1}{2}$  glass Daiquiri Coctelera.  
 $\frac{1}{2}$  glass Orange Juice.  
Flavor with Maraschino, add cracked ice, shake well.

### BRONX COCTELERA COCKTAIL.

$\frac{1}{4}$  glass juice of an orange.  
 $\frac{1}{4}$  glass Daiquiri Coctelera.  
 $\frac{1}{4}$  glass French Vermouth.  
 $\frac{1}{4}$  glass Italian Vermouth.  
Peel of one orange. Shake well in shaker with well broken ice, strain and serve cold in cocktail glass.

## CHAPARRA COCKTAIL No. 1.

$\frac{1}{2}$  Daiquiri Coctelera  
 $\frac{1}{2}$  Martini Rossi Vermouth.  
 $\frac{1}{2}$  Teaspoonful Sugar.

1 Lemon Peel thoroughly squeezed.  
Do not shake. Strain and serve very cold leaving lemon peel in glass in the shape of a spiral.

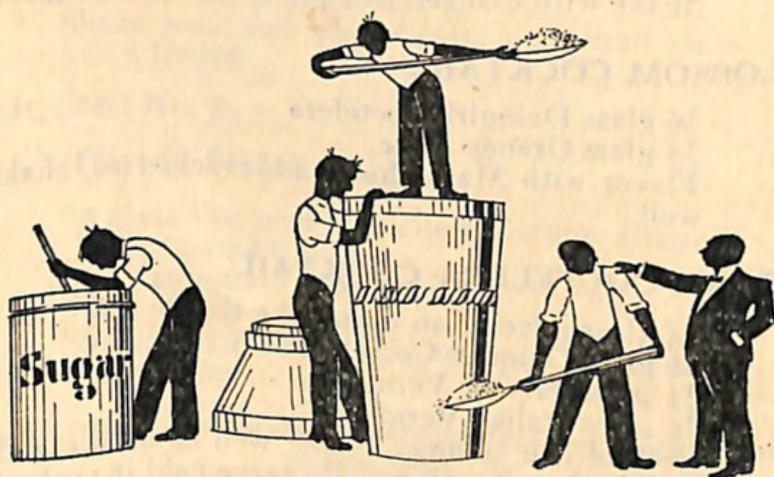
## CHAPARRA COCKTAIL No. 2.

Use a chilled glass.  
One part Italian Vermouth.  
One part Daiquiri Coctelera Cordon Blanco.  
One teaspoonful of sugar.  
The juice of one half lemon, peel chopped  
Shake in the shaker with well broken ice, strain and serve cold in cocktail glass.

## CORONATION COCKTAIL.

One-third Daiquiri Coctelera, one-third French Vermouth, one-third Dubonnet Wine, cracked ice. Stir well.

### How to make Cocktails No. 2



Sugar goes in first.

## How to make Cocktails No. 3



Pour your ingredients in the following order, as given in recipes

### COUNTRY CLUB COCKTAIL.

$\frac{1}{2}$  glass Daiquiri Coctelera.  
 $\frac{1}{2}$  French Vermouth.  
Some dashes Curacao.  
Shake with cracked ice.

### CURACAO COCKTAIL.

$\frac{1}{2}$  Glass Daiquiri Coctelera Cordon de Oro.  
 $2\frac{1}{2}$  Glasses Dark Curacao.  
 $2\frac{1}{2}$  Glasses Orange Juice.  
 $\frac{1}{2}$  Glass Gin.  
Cracked Ice.  
Shake and serve in glasses rinsed out with Orange Bitters.

### DELFIN COCKTAIL.

$\frac{1}{2}$  Daiquiri Coctelera  
 $\frac{1}{2}$  Italian Vermouth.  
The Peel of 1 Lime or Piece of Lemon.  
Shake well and strain into cocktail glass.

### DOROTHY GISH COCKTAIL.

$\frac{1}{3}$  Pineapple and orange juice.  
 $\frac{2}{3}$  Daiquiri Coctelera.  
Some dashes Apricot Brandy, shake with cracked ice.

## HAVANA COCKTAIL.

2/3 Pineapple juice.

1/3 Daiquiri Coctelera.

Shake with cracked ice, and serve in a tall glass.

## HIGHSTEPPER COCKTAIL.

1/3 Orange juice.

2/3 Daiquiri Coctelera.

Some Dashes Apricot Brandy add cracked ice, shake well and serve into cocktail glass.

## ISLE OF PINE COCKTAIL.

1/3 grapefruit juice.

2/3 Daiquiri Coctelera.

1/2 teaspoonful of sugar.

Shake well and serve into cocktail glass.

## JACK KEARNS COCKTAIL (No. 1).

1 Dash Lemon Juice.

1 Dash Syrup.

1/4 Daiquiri Coctelera.

3/4 Dry Gin.

Shake well and strain into cocktail glass.

## JACK KEARNS COCKTAIL. (No. 2).

1/4 Daiquiri Coctelera.

1 Dash Lemon Juice.

1 Dash Syrup.

3/4 Dry Gin.

Shake well and strain into cocktail glass.

## JUDGE Jr. COCKTAIL.

1/3 Gin. 1/3 Daiquiri Coctelera.

1/3 Lemon Juice.

Powdered Sugar.

1 Dash of Grenadine.

Shake well and strain into cocktail glass.

### KICKER COCKTAIL.

2 Dashes Italian Vermouth.  
1/3 Calvados.  
2/3 Daiquiri Coctelera.  
Shake well and strain into cocktail glass.

### LIBERTY COCKTAIL.

1 Dash Syrup.  
1/3 Daiquiri Coctelera.  
2/3 Apple Jack.  
Shake well and strain into cocktail glass.

### LITTLE DEVIL COCKTAIL.

1/6 Lemon Juice.  
1/6 Cointreau.  
1/3 Daiquiri Coctelera.  
1/3 Dry Gin.  
Shake well and strain into cocktail glass.

### LITTLE PRINCESS COCKTAIL.

1/2 Italian Vermouth.  
1/2 Daiquiri Coctelera.  
Shake well and strain into cocktail glass.

### MAH-JONG COCKTAIL.

1/6 Cointreau.  
1/6 Daiquiri Coctelera.  
2/3 Dry Gin.  
Shake well and strain into cocktail glass.

---

For Daiquiri Cocktails use Daiquiri Coctelera Rum  
made by:  
**COMPAÑIA RON DAIQUIRI, S. A.**  
Havana, Cuba.

## NEVADA COCKTAIL.

1 Hooker of Daiquiri Coctelera.  
The Juice of  $\frac{1}{2}$  Grape Fruit.  
The Juice of 1 Lime.  
Powdered Sugar.  
1 Dash Bitters.  
Shake well and strain into cocktail glass.

## NEW LIFE COCKTAIL.

$\frac{1}{4}$  Hercules.  
 $\frac{1}{4}$  Daiquiri Coctelera.  
 $\frac{1}{2}$  Cointreau.  
Shake well and strain into cocktail glass.

## PANCHITO SABROSO COCKTAIL.

$\frac{1}{2}$  Rye Whisky.  
 $\frac{1}{2}$  Coctelera Cordon de Oro.  
The juice of  $\frac{1}{2}$  lemon.  
1 Teaspoonful sugar, cracked ice, shake well.

## PARADISE COCKTAIL.

$\frac{2}{3}$  Daiquiri Coctelera.  
 $\frac{1}{3}$  Apricot Brandy.  
Cracked ice.  
Shake well, and strain into cocktail glass.

## PARISIAN BLONDE COCKTAIL.

$\frac{1}{3}$  Sweet Cream.  
 $\frac{1}{3}$  Curacao.  
 $\frac{1}{3}$  Daiquiri Coctelera.  
Shake well and strain into cocktail glass.

## PAULINE COCKTAIL.

3 Glasses Daiquiri Coctelera.  
3 Glasses Sweetened Lemon Juice.  
1 Dash Absinthe Bitters.  
A little Nutmeg, grated.  
Shake well and strain into cocktail glass.

## POKER COCKTAIL.

$\frac{1}{2}$  Italian Vermouth.  
 $\frac{1}{2}$  Daiquiri Coctelera.  
Shake well and strain into cocktail glass.

## PRESIDENTE DRY COCKTAIL.

$\frac{1}{2}$  French Vermouth.  
 $\frac{1}{2}$  Daiquiri Coctelera Cordon de Oro.  
Two drops orange bitters. Stir well in large glass with two pieces of ice. Strain and serve in chilled cocktail glass with a twisted rind of orange.

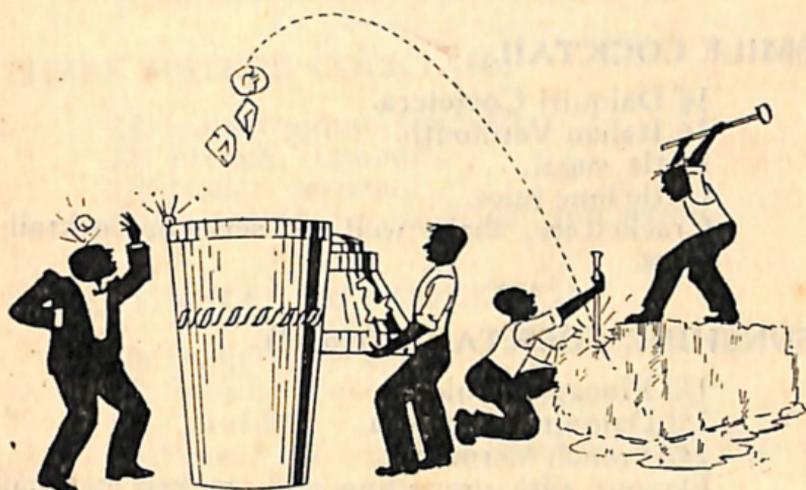
## PRESIDENTE SWEET COCKTAIL.

Sweeten same as Presidente Dry Cocktail but with grenadine and put in a cherry instead of orange peel.

## ROSE COCTELERA COCKTAIL.

$\frac{1}{3}$  Orange Juice.  
 $\frac{2}{3}$  Daiquiri Coctelera.  
1 Dash grenadine.  
Shake well with cracked ice.

### How to make Cocktails No. 5



Last of all add cracked ice.

### ROULETTE COCKTAIL.

$\frac{1}{4}$  Swedish Punch.  
 $\frac{1}{4}$  Daiquiri Coctelera.  
 $\frac{1}{2}$  Calvados.  
Shake well and strain into cocktail glass.

### SIDE CAR COCTELERA COCKTAIL.

$\frac{1}{3}$  lemon juice.  
 $\frac{1}{3}$  glass of Daiquiri Coctelera Cordon de Oro.  
 $\frac{1}{3}$  glass of Cointreau or Triple Sec.  
Shake with cracked ice and serve in a Manhattan glass.

### SEVILLA COCKTAIL.

$\frac{1}{2}$  Teaspoonful Powdered Sugar.  
1 Egg.  
 $\frac{1}{2}$  Port Wine.  
 $\frac{1}{2}$  Daiquiri Coctelera.  
Shake well and strain into cocktail glass.

### SHANGHAI COCKTAIL.

2 Dashes Grenadine.  
 $\frac{3}{8}$  Lemon Juice.  
 $\frac{1}{8}$  Anisette.  
 $\frac{1}{2}$  Daiquiri Coctelera Jamaica Special.  
Shake well and strain into cocktail glass.

### SMILE COCKTAIL.

$\frac{1}{2}$  Daiquiri Coctelera.  
 $\frac{1}{2}$  Italian Vermouth.  
Little sugar.  
Little lime juice.  
Cracked ice, shake well and serve in Cocktail glass.

### SUNSHINE COCKTAIL. (No. 1).

$\frac{1}{3}$  Pineapple juice.  
 $\frac{1}{3}$  Daiquiri Coctelera.  
 $\frac{1}{3}$  French Vermouth.  
Flavour with grenadine add cracked ice, shake well, strain and serve.

### SUNSHINE COCKTAIL. (No. 2).

The Juice of  $\frac{1}{4}$  Lemon.  
2 Dashes Crème de Cassis.  
 $\frac{1}{2}$  French Vermouth.  
 $\frac{1}{2}$  Daiquiri Coctelera.  
Shake well and strain into cocktail glass.

### TANGLEFOOT COCKTAIL.

$\frac{1}{6}$  Orange Juice.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{3}$  Daiquiri Coctelera.  
 $\frac{1}{3}$  Swedish Punch.  
Shake well and strain into cocktail glass.

### THIRD RAIL COCKTAIL. (No. 1).

1 Dash White Mint.  
1 Dash Curacao.  
1 Glass French Vermouth.  
Shake well and strain into cocktail glass.

### THIRD RAIL COCKTAIL. (No. 2).

1 Dash Absinthe.  
 $\frac{1}{3}$  Daiquiri Coctelera.  
 $\frac{1}{3}$  Calvados or Apple Brandy.  
 $\frac{1}{3}$  Brandy.  
Shake well and strain into cocktail glass.

### THREE SISTERS COCKTAIL.

$\frac{1}{3}$  glass Daiquiri Coctelera.  
 $\frac{1}{3}$  French Vermouth.  
 $\frac{1}{3}$  Italian vermouth.  
Add cracked ice shake well and serve.

### TWELVE MILES OUT COCKTAIL.

$\frac{1}{3}$  Daiquiri Coctelera.  
 $\frac{1}{3}$  Swedish Punch.  
 $\frac{1}{3}$  Calvados.  
Shake well and strain into cocktail glass. Squeeze orange peel on top.

## VERMOUTH COCTELERA (Sweet) COCKTAIL.

$\frac{1}{2}$  Daiquiri Coctelera.

$\frac{1}{2}$  Italian Vermouth.

Add cracked ice, shake well before serving.

## VERMOUTH COCTELERA (Dry) COCKTAIL.

Same as Vermouth Coctelera sweet but using French Vermouth instead of Italian Vermouth.

## WHIST COCKTAIL.

$\frac{1}{4}$  Daiquiri Coctelera.

$\frac{1}{4}$  Italian Vermouth.

$\frac{1}{2}$  Calvados.

Shake well and strain into cocktail glass.

## X. Y. Z. COCKTAIL.

$\frac{1}{4}$  Lemon Juice.

$\frac{1}{4}$  Cointreau.

$\frac{1}{2}$  Daiquiri Coctelera.

Shake well and strain into cocktail glass.

## YACHT CLUB COCKTAIL.

$\frac{2}{3}$  Glass Daiquiri Coctelera.

$\frac{1}{3}$  Italian Vermouth.

1 Dash of Apricot Brandy.

Cracked ice, Stir well and serve.

## ZAZARAC COCKTAIL.

$\frac{1}{6}$  Daiquiri Coctelera.

$\frac{1}{6}$  Anisette.

$\frac{1}{6}$  Gomme Syrup.

$\frac{1}{3}$  Canadian Club Whisky.

1 Dash Angostura Bitters.

1 Dash Orange Bitters.

3 Dashes Absinthe.

Shake well and strain into cocktail glass. Squeeze lemon peel on top.

## How to make cocktail No. 6



Shake well, till the ingredients are well mixed and the cocktail ice cold.



Serve in the proper glass. Remember lots of cocktails call for a chilled glass.

# CUBAN DRINKS

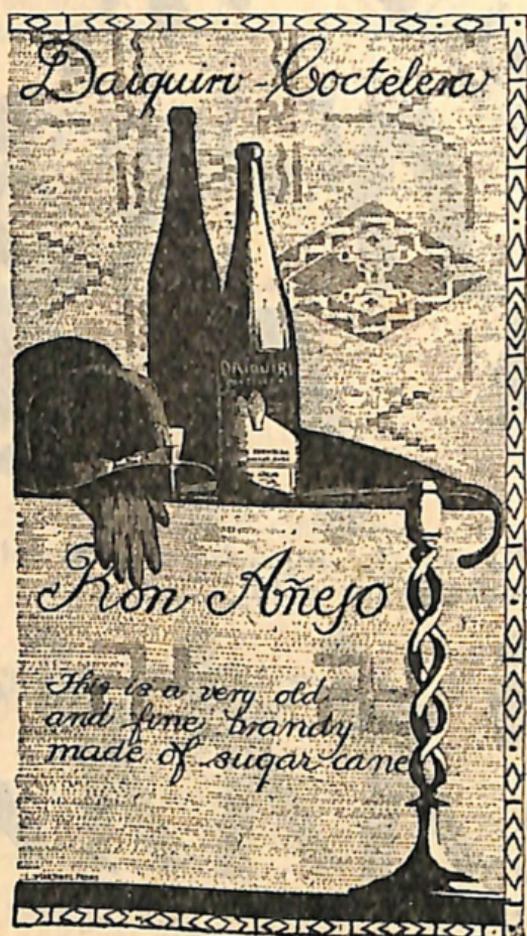
---

## MOJITO.

1 Teaspoonful of sugar.  
One half of a Lemon.  
1 Part of Daiquiri Coctelera Rum.  
Seltzer water.  
Peel of lemon.  
Decorate with Mint.  
Serve in a highball glass with cracked ice.

## CUBA LIBRE.

Mix Daiquiri Cordón de Oro Rum with Coca Cola  
Serve in highball glass with cracked ice.



# OTHER RUM DRINKS

## HIGHBALLS.

Highballs are made with Rum, Whisky, Gin, etc. Mix Scotch Whisky with Soda Water or plain water. Rye Whisky with Ginger Ale. In Cuba Daiquiri Coctelera Cordon de Oro highballs are preferred by those who know. Mix Daiquiri Coctelera Cordon de Oro Rum with Soda Water.

## COBBLERS.

Cobblers are very refreshing drinks for summer months and during hot weather. They are made with almost any kind of wines, also with Añejo Rum, Whisky, Gin, Brandy etc., etc. Daiquiri Coctelera Añejo Cobbler is made as follows:

Fill glass half full with cracked ice.  
Add 1 teaspoonful of powdered sugar.  
Add 1 glass of Daiquiri Coctelera Añejo.  
Stir well, and decorate with slices of orange or pineapple.

## DAISIES.

Daisies are delicious drinks, they are made with Rum, Whisky, Gin, etc.

### Rum Daisy.

3 or 4 dashes Gomme Syrup.  
2 or 3 dashes Maraschino or Curacao.  
The Juice of  $\frac{1}{2}$  small lemon.  
1 Glass Daiquiri Coctelera Jamaica Special.  
Fill glass  $\frac{1}{3}$  full of shaved ice. Shake thoroughly, strain into a large cocktail glass, and fill up with soda water.

## RICKEY.

Juice of  $\frac{1}{2}$  a lime and of  $\frac{1}{4}$  of a lemon.  
1 wine glass Daiquiri Coctelera Cordon de Oro.  
Cracked ice, add mineral water, serve in highball glass.

## SOURS.

Sours are cooling and pleasant drinks. Here is how a Daiquiri Sour is made.

Fill the shaker half full of broken ice, add a few dashes of plain Syrup, the juice of half a lemon, one wineglass Daiquiri Coctelera Rum. Shake well and strain into a wine-glass, add a little splash of siphon on top, and decorate with fruit.

A few drops of white of egg improve all Sours.

## JULEPS.

### Mint Julep Coctelera Special.

Take one tablespoonful of fine pulverized sugar, two and one-half tablespoonfuls of water, mix well with a spoon. Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavour of the mint is extracted; add Coctelera Rum and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; add small pieces of sliced orange on top in a tasty manner, and serve with a straw.

## COLLINS.

A Tom Collins is a very refreshing drink. It is made with old Tom Gin, you can also make a Collins with Daiquiri Coctelera Cordon Blanco as follows:

One tablespoonful granulated sugar, one cup Daiquiri Coctelera Gordon Blanco, the juice of a lemon, add cracked ice, shake well, strain into a tumbler serve in a 10 onz. glass, fill up with Soda Water.

## FIZZES.

Fizzes should be drunk as soon as they are ready because they lose their flavour very quickly.

### Coctelera Fizz is made:

One teaspoonful of powdered sugar, juice of  $\frac{1}{2}$  a lemon, one wineglass of Daiquiri Coctelera Cordon de Oro Rum, one small lump of ice.— Fill up the glass with Seltzer or Apollinaris water thoroughly and serve.

### Coctelera Silver Fizz

add to above recipe the white of an egg.

### Coctelera Golden Fizz

instead of adding the white of an egg as in the Silver Fizz add the yolk of an egg.

## OLD FASHION.

1 cup Daiquiri Coctelera.  
1 Teaspoonful of sugar.  
Drops of Angostura Bitters.  
Drops of Curacao.  
1 Slice of Lemon.  
1 Slice of Pineapple.  
1 Slice of Orange.  
Fill the glass with ice.  
Serve with a cherry in an Old Fashioned glass.

---

For Daiquiri Cocktails use Daiquiri Coctelera Rum  
made by:

COMPAÑIA RON DAIQUIRI, S. A.  
Havana, Cuba.

## EGG NOGGS.

The Egg Nogg is essentially an American Beverage, although it has been appreciated throughout the world for many years. Its introduction throughout Christmas time in the Southern States of America is traditional. In Scotland it is known as "Auld Man't Milk".

### Coctelera Egg Nogg.

1 Egg.  
1 Tablespoonful Powdered Sugar.  
1 Glass Daiquiri Coctelera Cordon de Oro.  
Fill glass with Milk.  
Shake well and strain into long tumbler. Grate a little nutmeg on top.

## FLIPS.

The Flip, particularly the variety made with Rum, is renowned as an old-fashioned drink of great popularity among sailors. It is usually made in the following manner:—

### Coctelera Rum Flip.

1 Egg.  
 $\frac{1}{2}$  Tablespoon of Powdered Sugar.  
1 Glass Daiquiri Coctelera Jamaica Special.  
Shake well and strain into medium size glass. grate a little nutmeg on top. In cold weather a dash of Jamaica Ginger can be added.

## PUNCHES.

PUNCHES are numerous and vary. They can be served either hot or cold. When served cold they are generally decorated with fruits in season, when served hot, a slice of lemon on top is sufficient.

## Planter's Punch.

This drink is very popular on the island of Jamaica and principally at Kingston. It is made of:  
One tablespoonful of granulated sugar.

Juice of a fresh lime.

One wine glass of Daiquiri Coctelera Jamaica Special.

Shake well, strain in a tumbler, add 1 or 2 sprigs of mint, decorate with fruit in season, and serve.

## Milk Punch.

Fill the shaker half full of broken ice and add:

1 Tablespoonful of Sugar Syrup.

1/3 Daiquiri Coctelera Jamaica Special.

2/3 Brandy.

Balance rich milk.

Shake well and strain into a tumbler, with nutmeg grated on top.

## Rum Punch.

Fill the shaker half full of broken ice and add:

1 Tablespoonful of plain Syrup or Curacao.

The juice of half a lemon.

1 Glass of Daiquiri Coctelera Jamaica Special.

Shake well and strain into a wine-glass and add cold Soda Water.

## POUSSES

(After dinner drinks)

### Rainbow Plus.

Serve in a Cordial-glass carefully pouring each ingredient with a Tea spoon.

1/8 Glass of grenadine.

1/8 Glass Anisette

1/8 Glass of Parfait d' Amour.

1/8 Glass of Green Menthe.

1/8 Glass of Curacao.

1/8 Glass of Yellow Chartreux.

1/8 Glass of Green Chartreux.

1/8 Glass of Daiquiri Coctelera Jamaica Rum.

Burn upon serving.

### Pousse Café.

2 Dashes Crème Cocoa.  
 $\frac{1}{4}$  Glass of Benedictine.  
 $\frac{1}{4}$  Glass of Anisette.  
 $\frac{1}{2}$  Glass of Daiquiri Coctelera Añejo  
Stir with ice, and serve in a Cordial glass.

### Half and Half.

$\frac{1}{2}$  Daiquiri Coctelera Cordon Blanco.  
 $\frac{1}{2}$  Curacao green.  
This drink should be taken without mixing.



**JAMAICA SPECIAL** is used for punches,  
specially for Planter's Punch.

COMP. RON DAIQUIRI S.A. — HABANA — CUBA

INDEX

1914

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

29

30

31

32

33

34

35

36

37

38

39

40

41

42

43

44

45

46

47

48

49

50

51

52

53

54

55

56

57

58

59

60

61

62

63

64

65

66

67

68

69

70

71

72

73

74

75

76

77

78

79

80

81

82

83

84

85

86

87

88

89

90

91

92

93

94

95

96

97

98

99

100

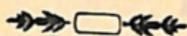
# INDEX:

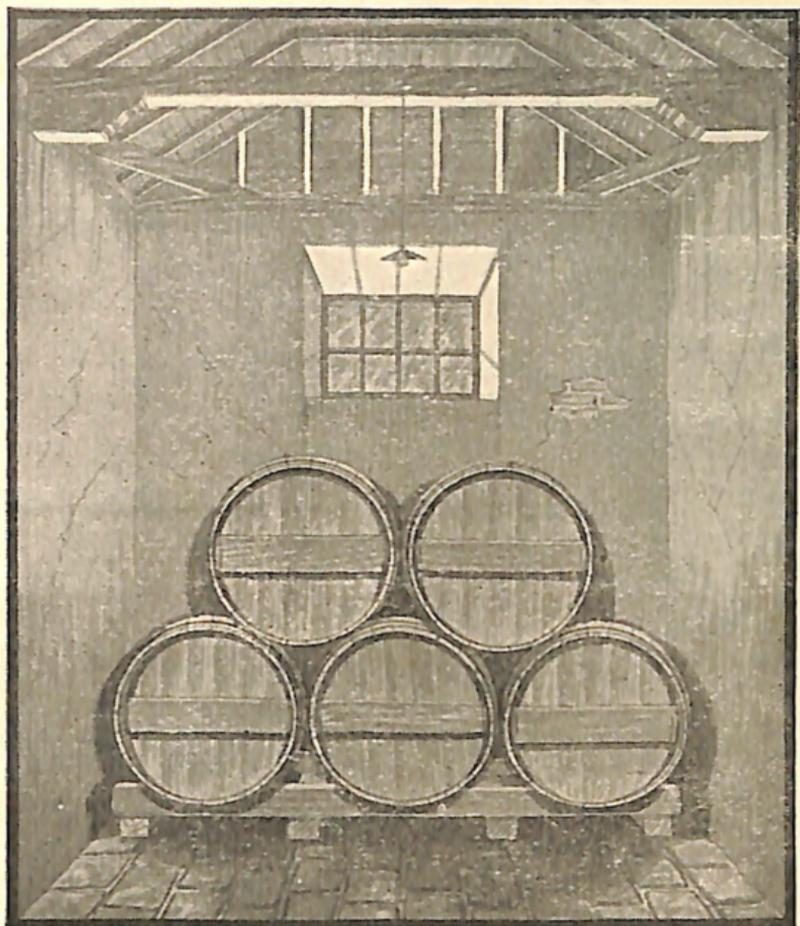
Foreword.	1-2-3-4.
Cocktails:	
Coctelera Cordon Blanco.	5
„ Cordon de Oro.	5
Daiquiri No. 1-2-3-4-	6
Bennett Joan	7
Bronx Coctelera	7
Blossom	7
Chaparra No. 1-2	8
Coronation	8
Country Club	9
Curacao	9
Delfin	9
Dorothy Gish	9
Dunlop	10
East and West	10
Eye-Opener	10
Fair and Warmer	10
Four Dollar	11
Four Flush	11
Fox Frot	11
Full House	11
Gradeal	11
Grapefruit	11
Havana	12
Highstepper	12
Isle of Pine	12
Jack Kearns No. 1-2	12
Judge Jr.	12
Kicker	13
Liberty	13
Little Devil	13
Little Princess	13

Mah-Jong	13
Manhattan Coctelera	14
Maragato	14
Mary Pickford	14
Menendez	15
Modern No. 1-2	15
National	15
Navy	15
Nevada	16
New Life	16
Panchito Sabroso	16
Paradise	16
Parisian Blonde	16
Pauline	16
Poker	17
Presidente Dry	17
"    Sweet	17
Rose Coctelera	17
Roulette	18
Side Car Coctelera	18
Sevilla	18
Shanghai	18
Smile	18
Sunshine No. 1	18
Sunshine No. 2	19
Tanglefoot	19
Third Rail No. 1-2	19
Three Sisters	19
Twelve Miles	19
Vermouth Coctelera Sweet	20
"    "    Dry	20
Whist	20
X Y Z	20
Yacht Club	20
Zazarac	20
Cuban Drinks	22
Mojito.	
Cuba Libre.	

## Other Rum Drinks.

Highballs	23
Gobblers	23
Daissies	23
Rikey	23
Sours	24
Juleps	24
Collins	24
Fizzes	25
Old Fashion	25
Egg Noggs	26
Flips	26
Punches	26/27
Pousses cafés	27/28
Blank page for additions	29





One battery of 5 Wooden Casks a 5000 liters each  
15 year old rum aging in our warehouse.



When in Havana, you are cordially invited to  
visit our show room and sample our different  
Brands of Rum:

**CORDON BLANCO**

**CORDON DE ORO**

**JAMAICA SPECIAL**

**RCN AÑEJO.**

# DAIQUIRI

## COCTELERA

CORDON BLANCO

CORDON DE ORO

RON AÑEJO

JAMAICA SPECIAL

