

DRINKS

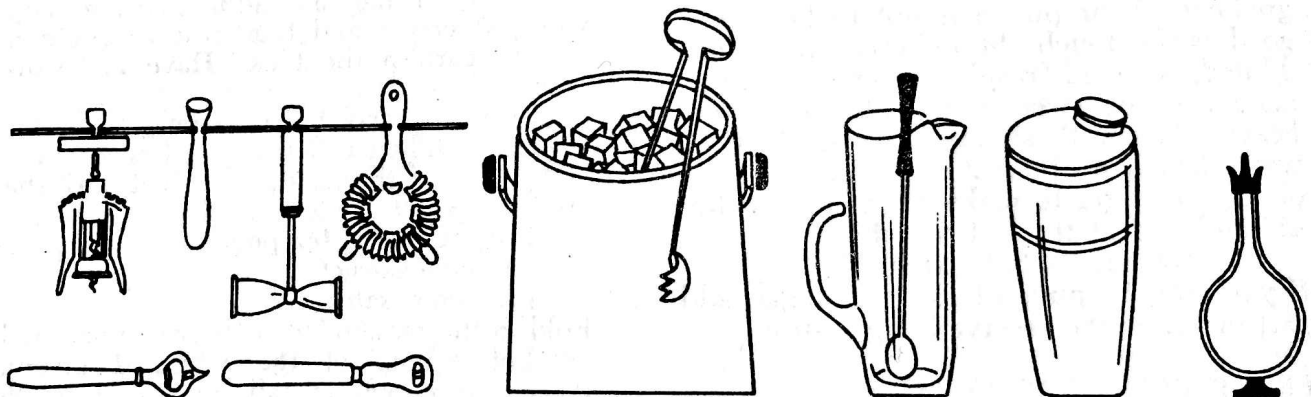
Now and then we look into the work of our fellow cookbook authors and are usually surprised to discover how little attention they pay to liquor. In past editions we, too, have approached this subject rather apologetically—after all, there was a time when selling or serving alcoholic refreshment was considered disreputable in America. But here and now we drop all subterfuge, frankly concede that “something to drink” is becoming with us an almost invariable concomitant of at least the company dinner, and have boldly enlarged this section of the book. Always in the back of our minds, spurring us on, is the memory of a cartoon which depicted a group of guests sitting around a living room, strickenly regarding their cocktail glasses, while the hostess, one of those inimitable Hokinson types, all embonpoint, cheer, and fluttering organdy, announces, “A very dear friend gave me some wonderful old Scotch and I just happened to find a bottle of papaya juice in the refrigerator!”

COCKTAILS AND OTHER BEFORE-DINNER DRINKS

The cocktail is probably an American in-

vention, and most certainly a typically American kind of drink. Whatever mixtures you put together—and part of the fascination of cocktail making is the degree of inventiveness it seems to encourage—hold fast to a few general principles. ♦ The most important of these is to keep the quantity of the basic ingredients—gin, whisky, rum, etc.—up to about 60% of the total drink, never below half. ♦ Remember, as a corollary, that cocktails are before-meal drinks appetizers. For this reason they should be neither oversweet nor overloaded with cream and egg, in order to avoid spoiling the appetite instead of stimulating it.

If you mix drinks in your kitchen, your equipment probably includes the essential strainer, squeezer, bottle opener, ice pick, and sharp knife. Basic bar equipment also includes a heavy glass cocktail shaker; a martini pitcher; an ice bucket and tongs; a bar spoon; a strainer; a jigger; a muddler; a bitters bottle with the dropper type top; and—for converting cubes to crushed ice—a heavy canvas bag and wood mallet. We also show a lemon peeler guaranteed to get only the colored un bitter part of the rind, and the only corkscrew that doesn't induce complete frustration.



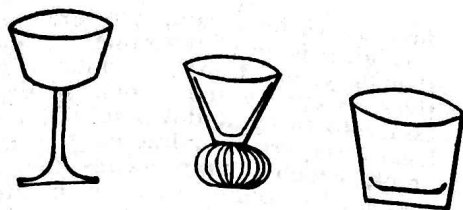
A simple syrup is a useful ingredient when making drinks. Boil for 5 minutes 1 part water to 2 parts sugar, or half as much water as sugar. Keep the syrup in a bottle, refrigerated, and use it as needed.

In addition to various liquors, it is advisable for the home bartender to have on hand a stock of: bitters, carbonated water, lemons, oranges, limes, olives, cherries. For Garnishes see page 40. See also the chapters on Canapés and Hors d'Oeuvre for suitable accompaniments for cocktails—besides a steady head.

Note the two types of cocktail glasses

illustrated on the left. Both are so designed that the heat of the hand is not transferred to the contents of the glass. These hold about 3 ounces each. The old-fashioned glass featured next holds about 6 ounces and retains its chill by reason of a heavy base. The next two drawings show typical sour and daiquiri glasses. Each holds about 4 ounces. Champagne cocktails, also about 4 ounces each, are often served in the saucer-bowl footed glass used for daiquiris. The small glass shown last is for straight whisky.

♦ Mix only one round at a time. Your



stock as a bartender will never go up on the strength of your "dividend" drinks. The cocktails which follow are some fundamental ones, listed according to their basic ingredients. ♦ Each recipe, unless otherwise noted, makes about 4 drinks. When cracked—not crushed—ice is indicated, use about $\frac{3}{4}$ cup. ♦ All "shaken" cocktails should be strained into the glasses just before serving.

ABOUT MEASUREMENTS FOR DRINKS

1 dash	= 6 drops
3 teaspoons	= $\frac{1}{2}$ ounce
1 pony	= 1 ounce
1 jigger	= $1\frac{1}{2}$ ounces
1 large jigger	= 2 ounces
1 standard whisky glass	= 2 ounces
1 pint	= 16 fluid ounces
1 fifth	= 25.6 fluid ounces
1 quart	= 32 fluid ounces

ABOUT GIN AND GIN COCKTAILS

Gin is a spirit—that is, a distilled liquor. Much of its distinctive flavor comes from the juniper berry. Victorian novelists tended to assume that only the lower classes—footmen, scullery maids and the like—had a taste for gin; just as they implied that rum was an equally vulgar tipple and might be relegated to the common seaman. The "bathtub" concoctions of the Roaring Twenties did nothing to enhance gin's repute. Recent generations, however, have recognized the fact that this liquor, regardless of its shady past and its possibilities as a straight drink, is probably the best mixing base ever invented.

Of the three general gin types, Geneva and Holland are somewhat bitter and highly aromatic. They appeal to a small minority and should be taken "neat." By far the most popular kind of gin is the Dry London type, which can be found in all liquor dispensaries. More perhaps than is the case with most other liquors, the quality of commercial gin varies: its cost is a rough measure of its worth. Certain brands of gin, which we happen to prefer, are aged for a time in sherry casks, a process which imparts a golden color.

ALEXANDER

Shake with $\frac{3}{4}$ cup cracked ice:

1 jigger sweet cream

$1\frac{1}{2}$ jiggers crème de cacao

5 jiggers gin

Strain into chilled glasses.



BRONX

Shake, using $\frac{3}{4}$ cup cracked ice:

1 jigger dry vermouth

1 jigger sweet vermouth

1 jigger orange juice

5 jiggers gin

Strain into chilled glasses. Add a twist of orange peel to each glass.

GIMLET

Shake, using $\frac{3}{4}$ cup cracked ice:

1 tablespoon sugar syrup

2 large jiggers lime juice

5 jiggers gin

Strain into chilled glasses.

Substituting orange juice for $\frac{1}{2}$ the lime juice, changes a Gimlet into an **Orange Blossom**. Vodka is becoming increasingly popular as a base for both.

GIN BITTER

1 Serving

With bourbon or rye whisky this becomes a **Whisky Bitter**.

Half fill an old-fashioned glass with cracked ice. Shake, using $\frac{3}{4}$ cup cracked ice:

2 jiggers gin

2 dashes angostura or orange bitters

Pour into glass. Top with twist of orange peel.

GIN OR WHISKY SOUR

This recipe becomes a **Whisky, Rum or Brandy Sour** if the base is changed.

Shake, using $\frac{3}{4}$ cup cracked ice:

1 jigger sugar syrup

2 jiggers lemon or lime juice

5 jiggers gin or whisky

Strain into chilled glasses.

PERFECT MARTINI

With vodka, instead of gin, this drink becomes a **Vodka Martini**.

Stir well, using $\frac{3}{4}$ cup cracked ice:

1 jigger dry vermouth

1 jigger sweet vermouth

6 jiggers gin

Add to each drink:

1 dash orange bitters

Serve with olive in bottom of glass.

MARTINI

With a small onion in each glass, this cocktail becomes a **Gibson**. Try also a hazelnut and name it yourself. Changing the base makes a **Vodka Martini**.

In the last edition of *The Joy* we told the story of a bartender who was proffered so much advice on how to make a mint

julep that he retired in complete frustration. Purism still seems to run rampant in drinking circles; and this time we should like to substitute the experience of still another hapless barkeep who just couldn't seem to produce a martini dry enough for his customer. Finally, after the vermouth content had been reduced to what the bartender regarded as absolute minimum, the customer snarled: "Try it again! This time only a whisper." The barkeep tried again; the customer took a wary sip, set down his glass, glared furiously at him and shouted, "Loudmouth!"

Stir well, using $\frac{3}{4}$ cup cracked ice:

1 to 2 jiggers dry vermouth

6 to 7 jiggers gin

Twist over the top:

Lemon peel

or add:

A small seeded olive

PINK LADY

Shake, using $\frac{3}{4}$ cup cracked ice:

$\frac{1}{2}$ jigger grenadine

1 jigger lemon or lime juice

1 jigger apple brandy

2 egg whites

$4\frac{1}{2}$ jiggers gin

Strain into chilled glasses.

WHITE LADY

Shake, using $\frac{3}{4}$ cup cracked ice:

$1\frac{1}{2}$ jiggers lemon juice

1 jigger cointreau

2 egg whites

$4\frac{1}{2}$ jiggers gin

Strain into chilled glasses.

ABOUT WHISKY AND WHISKY COCKTAILS

There are, as everyone knows, several kinds of whisky; but two in particular, bourbon and Scotch, far outrank all others in popularity. Bourbon is chiefly—and we believe preferably—of American, and by American we mean United States, manufacture, distilled from corn. Scotch is made, as might be expected, in Scotland, of barley. Its distinctive taste is achieved by smoking the barley malt before distillation on a porous floor, over peat fires.

Bourbon and Scotch differ again in that Scotch is always sold blended, several varieties being combined before bottling; whereas only bourbon of lower quality is blended. It is important to note in this connection that Scotch blends are invariably blends of whisky alone, but that bourbon blends may be either combinations of straight whiskies or of whisky and so-called neutral spirits, i.e., alcohol. The nature of the contents is always indicated on the label. Even if you must economize, we recommend buying only straight blends.

High quality or bonded bourbon, again always so labeled, is a straight whisky with certain important guarantees of quality:

first, as we have said, it is straight liquor; second, it is all of the same age, never less than 4 years; third, it contains no additives, except for the amount of water necessary to bring it down to 100 proof, the legally required minimum. A word about proof, which simply means the alcoholic content, by volume, of a given spirit: 100-proof liquor is one which has an alcoholic content of 50%; 90-proof of 45%; and so on. Age in whisky is important. Remember, however, that aging takes place only in the cask to which whisky is transferred after distillation—never subsequently in the bottle. Moreover, bourbon whisky is matured in charred casks; and since, after 10 or 12 years, the spirit penetrates the char and is adversely affected by the raw wood underneath, bourbon older than a decade or so becomes increasingly less acceptable.

Which is "better," bourbon or Scotch? This is a little like asking whether a peach or a pear is better. It depends, like the appreciation of a good many other kinds of liquor, on one's personal taste. It can certainly be said, however, that in concocting mixed drinks—cocktails, old-fashioned, sours, etc.—bourbon, or if you happen to prefer it, rye, is immeasurably superior to Scotch, the smoky taste of which tends to inhibit successful mergers. This situation is reflected in the formulas which follow.

Incidentally, a fourth kind of whisky, Irish, which makes a rather off-beat choice—except in Irish Coffee, see page 20—is now being manufactured in both smoky and non-smoky types. If you are inclined to use Irish in cocktails, the same kind of discrimination as with Scotch should apply.

PERFECT MANHATTAN

Scotch may replace the bourbon or rye in this formula and the one following; in which case the cocktail is called a **Rob Roy**. When a dash of Drambuie is added, a **Rob Roy** becomes a **Bobbie Burns**. Try substituting Peychaud bitters as a variation.

Stir well with ice cubes:

1 jigger dry vermouth

1 jigger sweet vermouth

6 jiggers bourbon or rye

Add to each drink:

1 dash angostura bitters
(maraschino cherry)

MANHATTAN

Stir well with ice cubes:

1 to 2 jiggers dry vermouth

6 to 7 jiggers bourbon or rye

Add to each drink:

1 dash angostura bitters
A twist of lemon peel

OLD-FASHIONED

1 Serving

Put into an old-fashioned glass and stir:

½ teaspoon sugar syrup
2 dashes angostura bitters
1 teaspoon water

Add:

2 ice cubes

Fill glass to within ½ inch of top with:
Bourbon or rye

Stir. Decorate with a twist of lemon peel, a thin slice of orange and a maraschino cherry. Serve with a muddler.

The above formula, like that for the julep, which follows, page 38, is a rock-bottom affair. Some like their old-fashioned on the fancy side, adding a squeeze of lemon juice, a dash of curaçao, kirsch or maraschino liqueur or a spear of fresh pineapple; or substituting a fresh ripe strawberry for the time-honored cherry. Try also, if you care to, a Scotch old-fashioned.

SAZERAC

Stir with ice cubes:

4 teaspoons sugar syrup
4 dashes Peychaud bitters
4 dashes anisette or pernod
7 jiggers bourbon or rye

Pour into chilled glasses. Add a twist of lemon peel to each glass.

ABOUT RUM AND RUM COCKTAILS

Another spirit, this, as blithe and potent as whisky and gin and, next to gin, perhaps the most versatile of "mixers." Rum is distilled from sugar cane—or, rather, molasses. Generally the rum available to the American consumer is of two fairly sharply differentiated types: Puerto Rican, or light-bodied, and Jamaican, a heavier-bodied, darker and quite dissimilar tasting product. Only the light type and of the highest quality should be used for cocktails: that marked "white label" for dry drinks, "gold label" for sweeter ones. Save the heavier, more pungent types of rum for long drinks, punches, noggs, colas and shakes.

Some people like the taste and look of a frosted glass and consider it the final fine touch to cocktails of the rum type.

To frost a cocktail glass: cool the glass and swab the rim with a section of lemon from which the juice is flowing freely or dip it in grenadine. Swirl the glass to remove excess moisture, then dip the rim to a depth of ¼ inch in powdered or confectioners' sugar. Lift the glass and tap it gently to remove any excess sugar.

BENEDICTINE

Shake with ¾ cup cracked ice:

1½ jiggers lime juice
1½ jiggers Benedictine
5½ jiggers rum

Strain into chilled glasses.

CUBANA

Shake with ¾ cup cracked ice:

½ jigger sugar syrup

1½ jiggers lime juice
2 jiggers apricot brandy
4 jiggers rum

Strain into chilled glasses.

DAIQUIRI

With grenadine substituted for sugar syrup, this cocktail becomes a **Pink Daiquiri** or **Daiquiri Grenadine**.

Shake well with ¾ cup cracked ice:

½ jigger sugar syrup
1½ jiggers lime juice
6 jiggers rum

Strain into chilled glasses.

▲ BLENDER FROZEN DAIQUIRI

Spectacular and delicious frozen cocktails may be made, using an electric blender. In the Daiquiri recipe, for instance, by increasing the amount of crushed ice to between 2 and 3 cups, substituting 2 tablespoons confectioners' sugar for each jigger of syrup and blending the ingredients until they reach a snowy consistency, you will achieve a hot weather triumph. Serve it in champagne glasses. This is a formula which can be interestingly varied. For a group, try using more ice, more rum and instead of the lime juice and sugar, a chunk of frozen concentrated limeade, fresh out of the can.

EL PRESIDENTE

Shake with ¾ cup cracked ice:

1½ jiggers dry vermouth
1½ jiggers lemon juice
2 dashes grenadine
2 dashes curaçao
5 jiggers rum

Strain into chilled glasses and decorate with a twist of orange peel.

KNICKERBOCKER

Shake well with ¾ cup of cracked ice:

½ jigger raspberry syrup
½ jigger pineapple syrup
1½ jiggers lemon juice
5½ jiggers rum

Strain into chilled glasses and serve with a twist of orange peel.

ABOUT BRANDY AND BRANDY COCKTAILS

Here is a spirit distilled from fruit, most commonly from grapes. Except for apple brandy, known in America as applejack and in France as calvados, brandy is a scarce commodity on these shores. Most other alleged fruit brandies in this country are cordials, not true distillates or true brandies. In the formulas which follow, references always apply to grape brandy, although experimentation with a superior grade of applejack is encouraged. Incidentally, the name "cognac" does not by any means apply to all grape brandies—only to the best.

Aging is of great importance in the

quality of this liquor but, due to a variety of circumstances, most brandies sold over American counters neither boast of nor confess to their true age. The only sure signs, in order of increasing seniority, are these: Three-Star, V.O., V.S.O., V.S.O.P., and V.V.S.O.P. While we firmly adhere to the belief that "the better the liquor, the better the drink," no one in his right mind and of sound palate should use brandies more venerable than V.O. for any purpose other than reverential sipping.

Brandy cocktails, too, may be served in frosted glasses, see page 31, with grenadine substituted for the lemon juice in preparing the glass for frosting.

CHAMPAGNE COCKTAIL

1 Serving

Pour into large champagne glass:

½ teaspoon sugar syrup

½ jigger chilled brandy

Fill glass almost to top with:

Chilled dry champagne

Add:

2 dashes yellow chartreuse

2 dashes orange bitters

CURACAO COCKTAIL

Shake well with ¾ cup cracked ice:

1½ jiggers curacao

½ jigger lemon juice

6 jiggers brandy

Add to each drink:

1 dash angostura bitters

Strain into chilled glasses and add a twist of lemon peel.

SIDECAR

Sometimes this drink is served in a frosted glass, page 31. The use of apple brandy changes a Sidecar into a Jack Rose.

Shake with ¾ cup cracked ice:

½ jigger cointreau

1½ jiggers lemon juice

6 jiggers brandy

Strain into chilled glasses and serve with a twist of lemon peel.

STINGER

Shake with ¾ cup finely crushed ice:

1½ jiggers white crème de menthe

6 jiggers brandy

(½ jigger lime juice)

Strain into chilled glasses.

ABOUT VODKA, AQUAVIT, TEQUILA SPIRITS AND COCKTAILS

The spirits mentioned above just about complete the roster of those normally obtainable in the American market. They are strikingly different in character. Vodka and aquavit look—deceptively, we hasten to add—like branch water. But whereas vodka is almost tasteless while going down and almost odorless afterwards, aquavit has a strong aroma of caraway. It follows that while vodka is often used instead of

gin or whisky in mixed drinks—particularly sours—aquavit is almost invariably drunk straight and very cold. Occasionally, it is combined with tomato juice as a cocktail. Tequila, which a friend of ours has dubbed "the Gulp of Mexico," appeals to a very limited number of aficionados. Try it before you buy it.

BLOODY MARY

Shake well or blend with ¾ cup crushed ice:

3 jiggers vodka or aquavit

6 jiggers, 1 cup chilled

tomato juice

1 teaspoon lemon juice

1 teaspoon Worcestershire sauce

2 drops hot pepper sauce

¼ teaspoon celery salt

¼ teaspoon salt

Pinch garlic salt

Serve without straining in whisky sour glasses.

MARGARITA

Stir well with ¾ cup cracked ice:

5 jiggers tequila

2½ jiggers lime or lemon juice

½ jigger triple sec

Pour into glasses, the rims of which have been rubbed with citrus rind and then spun in salt.

ABOUT SHERRY AND OTHER FORTIFIED WINES

True sherry—the "sack" so esteemed by Falstaff—comes from a relatively small area around the town of Jerez in Spain. Its extraordinary qualities are the result of a continuous, elaborate and unique method of blending, called the "solera" system. Like port and Madeira, sherry is a fortified wine, bolstered, so to speak, with brandy. It is interesting to know that sherry, the Spanish kind—with its so-called domestic counterpart—is the most popular American wine.

Sherries fall into two basic types: "fino," or dry and "oloroso," more or less sweet. The imported product appears under these further subclassifications: for the finos, manzanilla—very dry, very pale, light body; fino—very dry, very pale, medium body; amontillado—dry, pale, full-bodied; for the olorosos, amoroso—medium sweet, golden, full-bodied; oloroso—sweeter, golden-brown, full-bodied; cream—sweet, deep gold, full-bodied; brown—very sweet, dark brown, full-bodied. Most Spanish sherries, except the very dry ones, are distinguished by an elusive and delightful "nutty" taste.

Sherry, in its drier manifestations, is a pleasant substitute for the more insistent cocktail, as well as a favorite wine for cooking. Along with the less frequently encountered port and Madeira, it makes an excellent late-afternoon tranquillizer or an

after-dinner drink. Never, we counsel, serve any of these three fortified wines as accompaniments to a meal—at least not later than the soup—for they are simply too substantial for the symphonic effects required of table wines.

A good deal of dispute, it seems, can be sparked over whether or not to serve sherry at room temperature. On this, as in several other similar controversies, we are latitudinarians rather than fundamentalists and happen to prefer sherry cooled to about 50°. Extreme chilling often results in temporary but unattractive cloudiness.

Sometimes, for a preprandial pickup, a host or hostess will prefer to switch from sherry to other types of aperitif wines: a medium-dry vermouth, for example, Cinzano, Byrrh, Pernod, Positano, or Dubonnet of either the dark imported or the blond domestic variety. The temperature of these, again, we like lowered to about 20° below that of the room.

ABOUT WINES

A French general is reputed to have ordered his troops to present arms every time they marched past his favorite vineyard. Alexander Dumas père, himself a famous cook, declared that certain wines should only be drunk kneeling, with head bared. In this exceedingly complex and mystique-haunted preserve we can only, like the fools of the aphorism, rush good-naturedly in, make what points we regard as basic and rush even more quickly out again, before the sticklers take us apart.

First—to clear the air of a few widely held misconceptions—wine does not improve invariably or indefinitely with age. It is true that no wine whatever should be drunk until a year or so after it is made. White wines, except sweet ones which can live for a generation, should be drunk before they are ten years old, preferably earlier. Red wines, if properly stored, may go on getting better and better for many years. We say “may” because whether they do or not depends on the superiority of the original product and on the amount of alcohol and certain organic acids it contains—the more alcohol, by and large, the better maturation. Again, while it is true that red wines seem to consort well with certain kinds of food and white with others, it is pretty absurd to deprive yourself of wine with a meal just because the kind you have on hand does not traditionally match the entrée.

We should state categorically, however, that wine is never served with courses that include asparagus, artichokes, salads made with vinegar, vinaigretted foods, curries or oranges. We might also warn that fish with a fishy flavor, strongly flavored sauces like Diable, remoulade, poivrade, Chasseur, Provençale and mayon-

naise, do much to destroy the subtleties of the wine which is served with them.

There is also the matter of temperature. We grant that, by and large, whites, including rosés, should be served chilled, 45° to 50°, and reds at room temperature. We confess, however, that we have known occasions when, like Kurt Stein's German-American concert-goer, “Wir haben uns by mistake entchoyed” a supper claret or an equally humble chianti served at 55° or so. Remember, too, if you like dry wine, to buy varieties that are naturally dry. Don't look for dryness in such wines as Sauterne, Barsac, or Vouvray, which are inherently and characteristically sweet. See Wine Chart for usage and temperature, page 35. All wines should be stored in a dark, cool place, 55° to 60°, with the liquid contacting the cork.

For a quarter of a century, the French Government, to bring order out of what had been a chaotic situation, has rigorously defined which vineyards had the rights to which names. As a corollary, they induced the growers of the Burgundy region to bottle their own wines, label them accurately, and personally vouch for their authenticity—a practice which before 1930 had been systematically followed only in the other chief center of French viticulture, Bordeaux. As a result, it is possible to buy the world's greatest wines with considerable confidence.

If you pick up a bottle of French wine at your vintner's, you may be sure that it comes to you, without admixture or adulteration, directly from the vineyards whose name it bears, if you read any of the following: “Mise en bouteilles au chateau,” “Mise en bouteilles par le propriétaire,” “Mise à [or de] la propriété,” “Mise au [or du] domaine,” “Mise en bouteilles au domaine” or the name of the vineyard followed by “propriétaire,” “propriétaire-récoltant,” “vigneron” or “viticulteur.”

Among French vintners another reform is a century past due—that of reclassification. Many of the traditionally great vineyards have gathered to themselves over the years lesser “crus” unworthy of their names. And a number of first-rate vineyards have been developed which are not yet listed even among the “honorable” ones. When these injustices are corrected, and there is increasing support for reclassification, we shall indeed be living in the Golden Age of Wine.

We have, of course, been speaking of the more important French wines—the “estate” wines. But these are not by any means the only palatable ones. Many lesser French wines are well worth enjoying. Nor, of course, is France the only country from which good wines come. Surprisingly enough, more white wines of German rather than French origin are today being sold in the United States. And entirely acceptable imports are available from Italy

and Spain—to say nothing of the domestic varieties produced in California, New York and Ohio.

Only a few of the comments which apply to still white wines apply also to champagne. About this festive drink a few special remarks are in order. Like other whites, it should be drunk before it rounds out its first decade, or as soon after, as possible. Unlike them, except for rosés, champagne is usually considered fit to drink with any sort of food, as well as before and after a meal. Types range from dry to sweet, in the following order: brut, extra dry, sec, demi-sec and doux. A good many experts prefer the first, because its low sugar content permits the taste of the original wine to come through.

♦ Never open a bottle of champagne until it has been thoroughly chilled. In opening it, hold it away from you or anyone else in the room, at an angle of about 30° from the vertical. Then untwist the wires and gently ease out the cork.

To dispose of one more misconception about wine: sparkling Burgundy is definitely not a substitute for champagne. It is an inferior product.

A word of caution about purchasing wine. We have implied that you will deal best with an established vintner; not necessarily because he alone carries superior merchandise, but because he is likely to know more about it and consequently to handle and store it with greater care. It is amazing, in some sections of the country, how much fine wine has found its way into the corner grocery store and neighborhood delicatessen. But considering its preciousness and fragility, it is even more amazing to discover that the proprietors of these establishments, almost to a man, know absolutely nothing about the wines they sell, except their price, and that they are perfectly content to hustle them about, as if they were so many cans of pork and beans.

It would take a bold connoisseur, indeed—and a foolish one—to undertake a listing of the world's wines in order of their excellence. As a matter of fact, many are excellent—inimitably so. Familiarity with acquaintances often breeds contempt; never with wines. To become discrim-

inating, it is necessary to taste many varieties; and discrimination brings greater and greater enjoyment.

ABOUT SERVING WINES

Here are a few suggestions to guide the inexperienced hostess:

All wines respond favorably to a "resting period" of 24 hours or so before being brought to the table. With few exceptions, wines are served at 45° to 60°. Champagne is always served cold—35° to 40°. It should be cooled gradually in a refrigerator and placed in ice shortly before being used. The younger vintages of champagne call for 35°, the older for 40°. ♦ If champagne is not chilled, you may get an explosion instead of the characteristic "pop."

Except for bottles of sparkling wine, which must be drunk at one sitting, partly filled bottles of table wine may be "held over" for another occasion—as long as that occasion occurs within a week or so and provided the wine, if chilled, remains chilled.

We are aware that wrapping the wine bottle in a napkin, as it makes its rounds, is regarded by restaurateurs as poor practice—apparently because it may be used to disguise a poor-vintage label. We contend that different standards prevail at home. After all, you don't suspect your host of serving an inferior soup if he ladles it from a tureen! We still much prefer the napkin to the serving basket—it is simpler and provides better insulation.

Below are shown various types of glasses for wine. From left to right: a tall tulip glass for champagne, which is preferable to the rather outmoded saucer type, as it keeps the drink colder and preserves the fizz; a traditional Rhine wine römer; an all-purpose tulip glass, suitable for red and white wines generally; a bubble glass for sparkling Burgundy; a pipe-stem sherry glass; a balloon brandy snifter; a glass for liqueurs. All are shown filled to the proper levels at the initial pouring. All, except the brandy glass, are held by the stem when drinking. The brandy glass is held cradled in the hand, both before and during drinking, to warm the liquor and release its aroma.



Remember, in handling wine, to disturb the contents of the bottle as little as possible. At table, wine is poured from the right, since the glass occupies a top right location in table setting.

The average serving of dinner wine or champagne is 3 to 3½ fluid ounces; of cocktail or dessert wine, 2 to 2½ ounces. The chart below gives volumes and servings:

SIZE	OUNCES	DINNER WINE— CHAMPAGNE	COCKTAIL— DESSERT WINE
		SERVINGS	SERVINGS
Fifth ¼ qt.	25.6	8	8-12
Tenth ⅛ pt.	12.8	4	4-6
Split	6.4	2	
Quart	32.	10	10-14
Pint	16.	5	5-7
½ Gallon	64.	20	20-30
Gallon	128.	40	40-60

WINE WITH FOOD

COURSE	WINE	HOW TO SERVE
SHELLFISH OR HORS D'OEUVRE	Chablis	
	Graves	Cold— 40° to 45°
	Rhine	
	Moselle	
SOUP	Sauterne	Cold— 40° to 45°
	Dry Sherry	Room Temp.
	Madeira	Cool—50°
FISH	White Bordeaux White Burgundy Rhine, Moselle other Whites	Cool—50°
ENTREES	White Wine	Cold— 40° to 45°
	Champagne	
	Red Wine	Room Temp.
ROASTS Red Meats	Red Burgundy	
	Red Bordeaux	
	other "Reds"	
	Sparkling Burgundy	Cold— 40° to 45°
ROASTS White Meats	White Bordeaux	Cold— 40° to 45°
	White Burgundy	Cool—50°
	Champagne	Cold— 40° to 45°

FOWL OR GAME	Red Burgundy Red Bordeaux Rhine other "Reds"	Room Temp.
CHEESE	Red Burgundy Red Bordeaux other "Reds" Port Sherry Full-bodied Madeira	Room Temp.
DESSERT	Madeira Sherry Champagne	Room Temp. Cold— 40° to 45°
COFFEE	Cognac Port Sherry Madeira Liqueur Red Wine	Room Temp. Room Temp.

Champagne may be served with any course.

For other suggestions about types of wine to serve, see Menus.

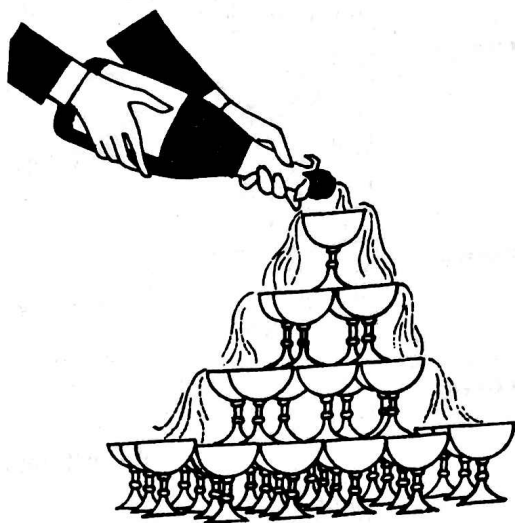
ABOUT VINTAGES

Domestic wines and those produced abroad in similar mild or temperate climates do not vary greatly in quality. Differences between them, however, are due chiefly to predictable and more or less constant differences in selectivity and manufacture.

None of these fair-weather wines can approach French and German wines at their best. But climatic extremes and certain other individual factors introduce into the production of the vintages of France and of the Rhine a strong element of chance. As a consequence, they are not by any means always at their peak. Yet, even in a so-called poor vintage year, some of the many North European wines may be exceptional.

In view of this rather complicated situation we have resisted the temptation to draw up a detailed vintage guide for French and German wines. We do venture to note that, during the past couple of decades, the following years are generally regarded as having produced, in these regions, excellent wines: '43, '45, '47, '49, '52, '55, '61. Fair to average were '40, '44 and '50; '51, '56 and '60 were below average; '51 is rare, and '41 poor.

There are events in life which should be celebrated with a gala! A single pouring from a jeroboam, placed in fountain form, takes care of 34 glasses. Whether you pour champagne or punch, the effect is memorable. Better practice first, though, with tap water!



ABOUT SERVING BEER AND ALE

The beer connoisseur, like the wine fancier, never forgets the living quality of his brew. Even today's pasteurized beer is still full of living organisms, subject to deterioration and shock. So, if he wants to savor beer at its height, he looks at the date to make sure it won't be over 2

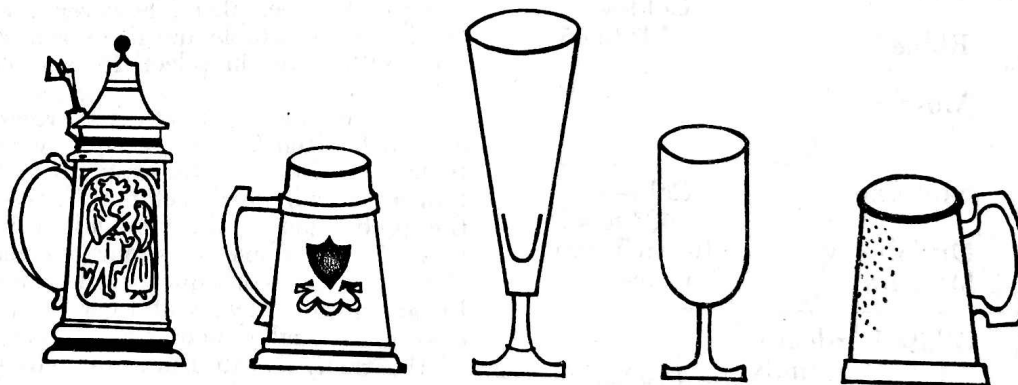
months old when it is served. He keeps it stored in a dark place. He chills it slowly before serving and once cold he does not allow it to warm up again and be re-chilled, nor does he ever allow it to freeze.

Like the wine connoisseur, the beer expert is most particular about the temperatures at which he serves his brew. Forty degrees is favored as producing the fullest flavor, a not too great contrast between the temperature of the drink and that of the taste buds.

A slightly higher serving temperature is suggested for ale. This drink is made from the same ingredients as beer, except for the strain of the yeast. It is fermented rapidly and at room temperature rather than at the almost freezing temperatures modern beer demands, in its long, slow and intricately controlled processing.

Beers vary greatly in alcoholic and sugar content, depending on how they are brewed. Bock, which appears at Easter-time, is frequently advertised by a picture of a monk—for Shrove Tuesday was the traditional tasting and testing day in the old monasteries. This brew is dark and is usually higher in alcoholic content than beer set in the spring. Beer is light and tart, or dark and sweet—depending on whether the barley is processed with low, slow heat or with high, swift heat. Which to serve is a matter of personal taste.

Here are the traditional beer and ale glasses or mug shapes.



Steins, heirloom and everyday, the Pilsener glass for light beer and an ale glass and mug are shown above. The true connoisseur is probably happiest drinking beer from an opaque container. It does not allow him to see the small imperfections in the appearance of the beer, which are visible when it is served in improperly washed glasses. Grease is the natural enemy of beer, for it kills the foam. So wash glasses with soda, not with soap. The glasses should never be dried, but should be allowed to drain on a soft cloth washed with a detergent.

Glasses may be chilled before using, but, in any case, they should be rinsed in cold water just before using and the beer should be poured into a tilted, wet glass.

You may like a high or a low collar, but the usual size is one-fourth the height of the glass or mug. A bottle of beer, despite popular superstition, is not so caloric as the average cocktail, but since it lacks the disembodied quality of table wines it is usually served with snacks and suppers.

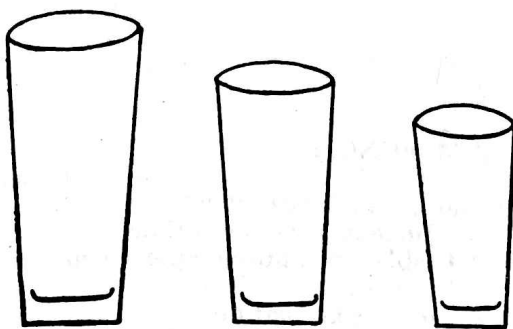
ABOUT LIQUEURS AND CORDIALS

A common characteristic of almost all liqueurs and cordials is their sweetness. This quality relegates them as straight drinks to the after-dinner hour, along with a second demitasse. With some, such as kummel, curaao, Cointreau, Grand Marnier, anisette, crme de menthe or crme de cacao, a single flavor predominates. In

others—Chartreuse, Benedictine, Vieille Cure, Drambuie, for example—the flavor is more intricate. Still a third class of liqueurs of which falernum and orgeat—almond, kirsch—wild cherry, crème de cassis—currant, grenadine—pomegranate, and maraschino—cherry are perhaps the best known, are used almost entirely as components of mixed drinks. However, do not overlook this potentiality with all other liqueurs: a few drops, experimentally added, have touched off many a brave new cocktail. By themselves, serve liqueurs at room temperature or a little below, and in small quantities.

ABOUT MIXED DRINKS

In the foregoing pages of this chapter we have dealt with our material on the "basic ingredient" principle and have attempted a chronological resumé of the drinks, simple



Tom and Jerry mugs, shown next, hold about 8 ounces; punch glasses or cups, 3 or 4 ounces. These are frequently made of porcelain, an advantage when serving mulled or flaming drinks.

ABOUT TALL DRINKS

King-size drinks are commonly served in glasses holding 8 ounces or more. When mixers such as carbonated water—seltzer, club soda, Vichy, etc.—or ginger ale are used, refrigerate them if possible before adding them to the drink. To make decorative ice cubes for tall drinks, see page 24.

HIGHBALLS AND RICKEYS

Individual Servings

Use bourbon, Scotch, rye, or gin. Into a 6-oz. glass, put 2 large ice cubes and add:

1 jigger of liquor chosen
Fill the glass with:

Carbonated water

Stir lightly with bar spoon and serve.

For a rickey, add, before the carbonated water:

Juice of ½ large lime

With dry liquors, you may add:

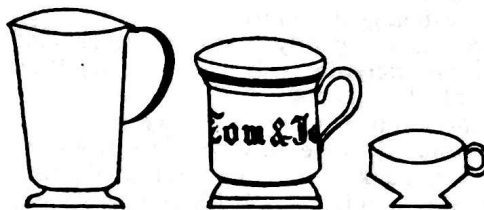
½ teaspoon sugar syrup

Interesting effects in the two drink categories above are possible by further varying the basic ingredient. Try an applejack highball or one made with Dubonnet. The

or compound, which are likely to precede, go along with or follow meals—from the ceremonious to the completely informal. The following sections describe a number of between-meal or special-occasion drinks of such variety as to defy systematic listing—at least as far as their components are concerned.

Glasses and cups for mixed drinks vary greatly in size and shape. Collins glasses, lemonade and highball glasses, shown at the left, are similar in shape and vary in content from 8 to 16 ounces.

Silver cups with a handle, so that the frost remains undisturbed, are highly favored for such drinks as mint juleps. Some persons dislike drinks served in metal, but if straws are used no metallic taste is noticeable. Juleps without straws should be served in very thin glassware. To frost the glasses, see page 31.



three following drinks are classic results of using one's imagination freely in this area: Vermouth Cassis, with a base consisting of 1 pony crème de cassis and 1 jigger dry vermouth; Horse's Neck or Cooler, with a long spiral of lemon peel draped over the edge of the glass and ginger ale substituted for carbonated water; and Spritzer, with half Rhine wine and half carbonated water. A luxurious rickey can be concocted by adding a teaspoon or so of liqueur to the lime juice.

TOM COLLINS

1 Serving

Collinses, like rickeys, are a large family. But this one is the granddaddy of all the rest.

Combine in a 14- or 16-oz. glass, with 4 ice cubes:

1 tablespoon sugar syrup

Juice of medium-size lemon

2 jiggers gin

Fill glass with:

Carbonated water

Stir and serve immediately.

GIN FIZZ

1 Serving

Combine in a bar glass:

1 tablespoon sugar syrup

Juice of medium-size lemon or lime

1½ jiggers gin

Shake well with ½ cup crushed ice and

strain into prechilled 8-oz. glass. Fill with:
Carbonated water

Stir and serve.

A **Silver Fizz** is made by beating into the above Gin Fizz ingredients:

1 egg white

Fizzes may be made with whisky, rum or brandy as a base.

MINT JULEP

1 Serving

This drink can be superlative. And it is well, at this point, to remember that, as the French say, "The good is the enemy of the best." Use only bonded bourbon, tender, terminal mint leaves for bruising and very finely crushed or shaved ice. Chill a 14- or 16-oz. glass or silver mug in refrigerator. Wash and partially dry:

A long sprig of fresh mint
 and dip it in:

Powdered sugar

Combine in a bar glass:

2 teaspoons sugar syrup

6 medium-sized mint leaves

(1 dash angostura bitters)

Bruise leaves gently with muddler and blend all ingredients by stirring together. Pour into bar glass:

1 large jigger bourbon whisky

Stir again. Remove serving glass from refrigerator, pack it with ice and strain into it the above mixture. With a bar spoon, churn ice up and down. Add more ice to within $\frac{3}{4}$ inch of top. Add:

1 pony whisky

Repeat churning process until glass begins to frost. Decorate glass with:

Sprig of mint

Insert long straws and serve.

When making a number of mint juleps, a less nerve-racking way to frost the glasses is to omit prechilling them. After churning, instead of waiting for them to frost in the open, place them in the refrigerator for 30 minutes. ♦ Be careful throughout this whole process not to grasp glasses with bare hands.

The stand illustrated, with its tiers of ice and carrying rings, makes a julep server par excellence. If the number of glasses required is not enough to fill all the shelf space, use the ones at the top for hors d'oeuvre. A deep tray, packed with finely crushed ice, will make an acceptable substitute for the julep stand.

CUBA LIBRE

1 Serving

Combine in bar glass:

Juice of 1 lime

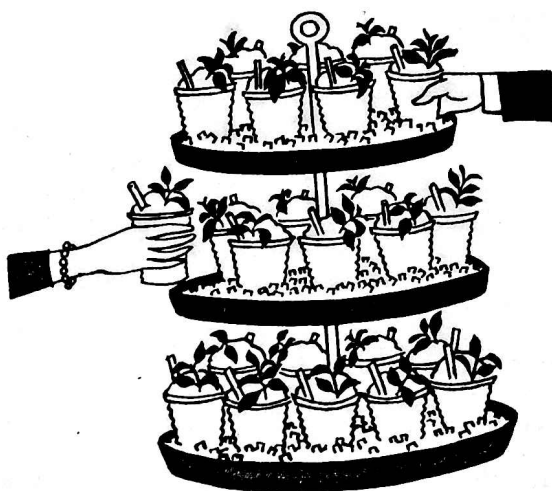
$\frac{1}{2}$ squeezed lime

1 large jigger rum

Put ingredients into 12- or 14-oz. glass. Fill glass with 3 large ice cubes. Add:

Cola

Stir and serve.



RUM PUNCH

1 Serving

Combine in 10-oz. glass:

Juice of 1 lemon or lime

1 tablespoon pure maple syrup

1 jigger rum

2 dashes grenadine

Fill glass with finely crushed ice and churn up and down with bar spoon. Have ice within $\frac{3}{4}$ inch of top. Add:

1 pony rum

Churn again, insert straws and decorate before serving with:

Pineapple stick

Slice of orange

Cherry

ZOMBIE

1 Serving

Combine in bar glass:

1 teaspoon sugar syrup or falernum

1 pony lemon juice

1 pony pineapple juice

1 large jigger light rum

1 large jigger dark rum

2 teaspoons apricot liqueur

(1 pony papaya juice)

Shake with $\frac{3}{4}$ cup crushed ice and pour into a 14- or 16-oz. glass. Float on top:

1 teaspoon Demerara rum

Decorate with:

Orange slices

Pineapple stick

Green and red cherries

Sprig of mint

Sprinkle over top:

Powdered sugar

Insert straws and serve.

PLANTER'S PUNCH

1 Serving

Combine in bar glass:

2 teaspoons sugar syrup
 Juice of ½ lemon
 2 jiggers dark rum
 2 dashes angostura bitters
 1 dash grenadine
 Shake well. Pour into a 12- or 14-oz. glass.
 Pack glass to top with crushed ice and fill
 to within ½ inch of top with:
 Carbonated water
 Churn contents with bar spoon until glass
 begins to frost. Insert straws and decorate
 before serving with:
 Orange slice
 Cherry
 (Sprig of mint)

TONIC

1 Serving
 Into a 12-oz. glass place 3 ice cubes and
 add:
 1 large jigger gin or vodka
 Fill glass with:
 Quinine water
 (Lime or lemon juice to taste)

ABOUT PLUGGED FRUIT

We had no luck when, much younger, we
 plugged a watermelon and cautiously tried
 to impregnate it with rum. We never quite
 solved the problem of distribution. Later
 we discovered we had been too impatient.
 Time does the trick—about 8 hours. For
 those fortunate ones who can easily come
 by an abundance of other kinds of fruit,
 we give the following formulas for a cou-
 ple of picturesque and delightfully refresh-
 ing drinks.

SHORT DRINKS

"Some like it hot, some like it cold." The
 drinks which follow are of both varieties,
 in that order.

TODDY

1 Serving

In an 8-oz. mug, place:
 1 teaspoon sugar syrup
 1 stick cinnamon
 1 jigger whisky, rum or brandy
 Insert spoon to prevent cracking of mug.
 Fill mug with:
 Very hot water
 Remove spoon. Impale over edge of mug:
 ½ lemon slice
 studded with:
 3 cloves
 Toddies may be served cold, by adding
 cold instead of hot water and a cube of
 ice.

GROG

1 Serving

In an 8 oz. mug, stir together:
 1 teaspoon sugar syrup
 1 tablespoon strained lemon juice
 1 jigger dark rum
 Fill mug with:
 Very hot tea or water

Garnish with a twist of:

Lemon peel

Try this drink, using molasses instead of
 sugar syrup. Dust top with a little:
 Ground nutmeg or cinnamon

★ HOT TOM AND JERRY

4 Servings

Beat to a very stiff froth:
 4 egg whites
 Beat in gradually:
 2 tablespoons powdered sugar
 until blended, then beat into the egg
 whites:
 4 egg yolks
 Pour 2 tablespoons of this mixture into a
 china mug. Add to each serving:
 ½ jigger brandy
 1 jigger rum
 Fill the mug with very hot water, stir well
 and sprinkle the top with:
 Grated nutmeg

SYLLABUB OR MILK PUNCH

4 Servings

Beat together in bar glass:
 1 tablespoon sugar syrup
 1 jigger top milk
 1 large jigger heavy cream
 ½ cup sherry, port, Madeira or
 bourbon whisky
 Serve at once in punch glasses.

POSSET OR HOT MILK PUNCH

6 Servings

Blanch and pound in a mortar:
 5 or 6 bitter almonds
 Heat:
 1 quart milk
 1 teaspoon grated lemon rind
 ½ cup sugar
 Add the almonds and when the milk be-
 gins to scald, page 499, remove the mix-
 ture from the heat. Beat and add:
 2 egg whites
 Add and combine lightly, until the whole
 drink is frothy:
 ½ cup dark rum
 1 cup brandy
 Serve in punch cups.

FLIP

1 Serving

Shake in bar glass with cracked ice:
 1 whole egg
 1 teaspoon sugar
 1 jigger sherry, brandy or port
 Strain into 6-oz. glass. Sprinkle over top:
 Grated nutmeg

★ EGGNOG

1 Serving

If you are preparing this drink for an in-
 valid, see note on uncooked eggs in About
 Eggs, page 525.
 In small bowl, beat until light:
 1 egg yolk
 Beat in slowly:
 1 tablespoon sugar

$\frac{1}{4}$ cup cream
 $\frac{1}{8}$ to $\frac{1}{4}$ cup rum, brandy or whisky
 A few grains salt
 Whip separately until stiff:

1 egg white
 Fold white lightly into other ingredients.
 Transfer mixture to punch glass. For egg-nog in quantity, see About Party Drinks, following.

ABOUT PARTY DRINKS

Most of the formulas in this section are of the punchbowl variety. In each instance, the quantity of liquid will amount to approximately 5 quarts and will serve about 20 persons—each one having two 4-oz. cups. When the word "bottle" is used, it means a fifth of a gallon or 25 oz.

Fruit juices used in the concoction of party drinks should preferably be fresh; but frozen, unsweetened concentrates are quite acceptable, as long as you dilute them only about half as much as the directions on the container prescribe. Canned and bottled juices vary in quality—the best, in our opinion, being pineapple, apricot, cranberry, raspberry and grape. Ideally, punch mixes should be allowed to blend for an hour or so and, if served cold, chilled in the refrigerator before carbonated water or ice are added. With cold punches, be on the alert for dilution. Ice only $\frac{2}{3}$ of the liquid at the outset and add the remainder just before the guests come back for seconds. Speaking of ice, avoid small pieces. At the very least, remove the cube grid from your ice trays and freeze a full unit. However, the two chilling devices illustrated are a lot more fun.

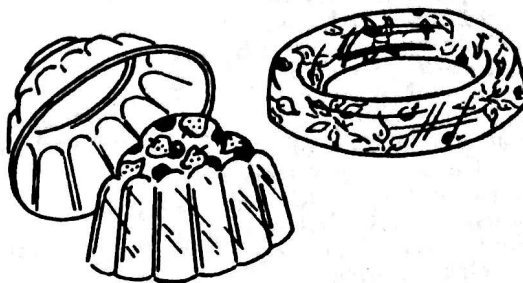
DECORATIVE ICE MOLDS

Set aside in a bowl the amount of water to be frozen. Stir it well 4 or 5 times during a 10 or 15 minute period to break up and expel the air bubbles with which newly drawn tap water is impregnated. Otherwise, the ice mold you build will be cloudy instead of crystal clear.

Have at hand such decorative ingredients as: whole limes, lemons, oranges, slices of citrus fruit, large fresh cherries or strawberries, clusters of grapes, sprigs of mint, sweet woodruff, lemon thyme or other herbs and a few handsome fresh grape or bay leaves, etc.

Select a decorative metal mold of the tubular or ring type. Avoid vessels which are so deep as to induce top-heaviness in your final product and risk its turning turtle, later.

Begin operations by partially freezing a layer of water in the container—proceeding much as you would in making a fancy gelatin salad, see page 528. In this case, of course, successive hardenings are frozen, instead of being chilled. On the first slush-like layer, arrange a wreath of fruit and greenery. Cover the decoration carefully



with a second layer of very cold water, returning the mold to the freezer, so that with renewed freezing the decoration is completely surrounded by clear ice. Repeat this procedure if the depth of the mold permits. Allow the contents to become thoroughly frozen. When the refrigerated drink has been transferred to the punch bowl, reverse the ice mold container, wrap a hot wet towel around the metal until the ice is disengaged, and float it in this position on the drink.

To make decorative ice cubes for individual drinks, see page 24.

ICE PUNCH BOWLS

Next, we show a punch bowl which is ice itself—particularly useful if you wish to dilute a cold drink as little as possible. Place in the kitchen sink a 50 lb. cube of ice. Choose a round metal bowl of at least 3 qt. capacity. It is likely to measure 8 inches in diameter. Chip out a small depression in the center of the ice block and set the bowl over it. Fill the bowl with boiling water, being careful not to spill any on the ice beneath. As the heat of the bowl melts the ice, stir the water. As the water cools, empty and refill the bowl each time, bailing out the depression in the ice, until the desired volume is displaced. Now, move the ice block onto a square "tray" of aluminum foil. Set it where you wish to dispense the drink. The tray should be a couple of inches larger than the block, constructed of heavy-duty material in leak-proof fashion, the edges turned up about $1\frac{1}{2}$ inches all around to form a gutter. Any crudities can be masked by greenery or flowers. The "ice bowl" may, of course, be utilized equally well for serving sherbets and mixing cocktails.

However you serve party drinks, go easy on solid fruit trimmings; launching too much of this sort of thing makes for a very ramshackle-looking bowl. Work for larger decorative effects. A subtle flavor can be imparted to punches by steeping in the basic mix, during the lagging period, slices of peeled seeded cucumber, then removing them before the drink is further processed. Sometimes a few dashes of biters will confer "the old one-two" to an otherwise flabby punch.



FISH HOUSE PUNCH

Mix in punch bowl:

- 1 cup sugar syrup
- 1 cup lemon juice
- 1 bottle dark rum
- 1 bottle light rum
- 1 bottle brandy
- 7 cups water
- $\frac{1}{2}$ cup peach brandy

If peach liqueur is used instead of peach brandy, the amount of syrup should be reduced to taste. Some recipes for this famous punch use strong tea instead of water.

BOWLE

A German favorite, which may be made with any of a variety of fruits. Peel, slice and place in a large bowl one of the following fruits:

- 6 ripe peaches or 8 ripe apricots or
- 1 pineapple or 1 quart strawberries

Sprinkle over the fruit:

- 1 cup powdered sugar

Pour over mixture:

- $1\frac{1}{2}$ cups Madeira wine or sherry

Allow to stand 4 hours or longer. Stir, pour over a block of ice in a punch bowl. Add:

- 4 bottles dry white wine

CHAMPAGNE PUNCH

Most punches are traditionally mixed with plain, rather than carbonated water. When

carbonated water is a component, the drink becomes a "cup." Champagne Punch, sacred to weddings, occupies middle ground. Peel, slice, crush and place in a large bowl:

- 3 ripe pineapples

Cover pineapple and juice with:

- 1 lb. powdered sugar

Let mixture stand, covered, for 1 hour. Add:

- 2 cups lemon juice
- $\frac{1}{2}$ cup curaçao
- $\frac{1}{2}$ cup maraschino
- 2 cups brandy
- 2 cups light rum

Stir and let stand for 4 hours. Place in a punch bowl with a block of ice. Stir to blend and chill. Just before serving, add:

- 4 bottles chilled champagne

WHISKY OR BRANDY CUP

Slice, place in a large bowl and crush:

- 2 cups fresh pineapple

Add:

- 1 quart fresh strawberries

Sprinkle over the fruit:

- $\frac{3}{4}$ lb. powdered sugar

Pour over mixture:

- 2 cups dark rum

Allow mixture to stand, covered, for 4 hours. Add:

- 2 cups lemon juice
- $1\frac{1}{2}$ cups orange juice

- 1 cup grenadine

- 2 bottles bourbon whisky or brandy

Place in punch bowl with block of ice. Stir to blend and chill. Just before serving, add:

- 2 quarts chilled carbonated water or dry ginger ale

If you like a predominant rum flavor, substitute for the fruit-steeping ingredient above:

- $1\frac{1}{2}$ cups brandy

and for the basic ingredient:

- 2 bottles light rum

In this, as in other punch bowl drinks, it is wise to test the mix for flavor and sweetness before adding the diluent.

RUM CASSIS CUP

Mix in a punch bowl:

- $2\frac{1}{2}$ bottles light rum
- $2\frac{1}{2}$ cups dry vermouth
- $2\frac{1}{2}$ cups crème de cassis

Add block of ice. Pour over the ice:

- 2 quarts carbonated water

CLARET CUP

Slice, place in large bowl and crush:

- 1 cup fresh pineapple

Peel, halve and add:

- 4 ripe peaches
- 4 peach stones
- $\frac{1}{2}$ cup brandy

Sprinkle over mixture:

- 1 cup powdered sugar

Let stand for 4 hours. Add:

- 1 cup lemon juice
- 2 cups orange juice
- ½ cup maraschino
- ½ cup curaçao
- 2 bottles claret or other red wine

Chill the mixture for 1 hour; remove peaches and stones and pour over a block of ice in a punch bowl. Stir and add:

- 2 quarts carbonated water

RHINE WINE CUP

Mix in punch bowl:

- 1 cup sugar syrup
- 2 cups lemon juice
- 1 cup brandy
- 2 cups dry sherry
- 1 cup strong tea
- 3 bottles Rhine wine or other dry white wine
- 2 cups thinly sliced, peeled, seeded cucumbers

After 20 minutes, remove cucumber. Add a large block of ice and pour over it:

- 1 quart carbonated water

MAY WINE

Another German drink, dedicated to springtime and featuring fresh waldmeister or sweet woodruff. This highly decorative plant may be grown in a shady corner of your herb garden. See page 548.

Place in a bowl:

- 12 sprigs young waldmeister
- 1¼ cups powdered sugar
- 1 bottle Moselle or other dry white wine
- (1 cup brandy)

Cover this mixture for 30 minutes, ♦ no longer. Remove the waldmeister. Stir contents of bowl thoroughly and pour over a block of ice in a punch bowl. Add:

- 3 bottles Moselle
- 1 quart carbonated water
- or champagne

Thinly sliced oranges, sticks of pineapple and, most appropriately of all, sprigs of waldmeister, may be used to decorate the "Maitrank."

★ EGGNOG IN QUANTITY

I. A rich and extravagant version that is correspondingly good. Some people like to add a little more spirit to the following recipes, remembering Mark Twain's observation that "too much of anything is bad, but too much whisky is just enough."

Beat separately until light in color:

- 12 egg yolks

Beat in gradually:

- 1 lb. confectioners' sugar

Add very slowly, beating constantly:

- 2 cups dark rum, brandy, bourbon or rye

These liquors may each form the basic ingredient of the nog or may be combined to taste.

Let mixture stand covered for 1 hour to dispel the "eggy" taste.

Add, beating constantly:

- 2 to 4 cups of liquor chosen
- 2 quarts whipping cream
- (1 cup peach brandy)

Refrigerate covered for 3 hours. Beat until stiff ♦ but not dry:

- 8 to 12 egg whites

Fold them lightly into the other ingredients. Serve the eggnog sprinkled with:

- Freshly grated nutmeg

II. Less powerful, less fluffy than the preceding nog, and a boon to the creamless householder.

Beat until light in color:

- 12 eggs

Beat in gradually:

- 1 lb. confectioners' sugar
- ½ teaspoon salt
- ¼ cup vanilla

Stir in:

- 8 cups evaporated milk

diluted with:

- 3 cups water

Stir in:

- 4 cups dark rum, brandy, bourbon or rye whisky

Cover the nog closely and permit it to ripen in the refrigerator for 24 hours. Stir it again and serve it sprinkled with:

- Freshly grated nutmeg

Before taking leave of cold party drinks, we want to remind you that any of the "sour" type cocktails—those made of an alcoholic base plus fruit juice—may serve as the foundation for delectable punches and cups. See Cocktails, pages 29-32.

In preparing the following hot drinks, bring the liquid almost to a boil ♦ but not to the boiling point.

★ TOM AND JERRY IN QUANTITY

Beat until stiff ♦ but not dry, cover and set aside:

- 1 dozen egg whites

Beat separately until light in color:

- 1 dozen egg yolks

Into the yolks, beat gradually:

- ½ cup dark rum
- 1 tablespoon each ground allspice, cinnamon and cloves

Fold into the above mixture the beaten whites. Cover the mixture. Into twenty 8-ounce mugs, place:

- ½ cup egg and rum mixture
- 1 large jigger bourbon whisky

Fill each mug with:

- Very hot water or hot milk

Stir vigorously until drink foams. Dust top with:

- Ground nutmeg

Float on top:

- (1 teaspoon brandy)

★ MULLED WINE OR NEGUS IN QUANTITY

Make a syrup by boiling for 5 minutes:

- 2½ cups sugar

1½ cups water
4 dozen whole cloves
6 sticks cinnamon
3 crushed nutmegs
Peel of 3 lemons, 2 oranges

Strain syrup. Add to it:
4 cups hot lemon or lime juice

Heat well and add:
4 bottles red wine

Serve very hot with slices of:
Lemon and pineapple

These proportions may be varied to taste.
Sometimes Madeira, port or sherry is used
in this formula.

★ WASSAIL

The best time to "come a-wassailing" is,
of course, Christmas week.
Core and bake, see page 112:

1 dozen apples

Combine in a saucepan and boil for 5
minutes:

1 cup water

4 cups sugar

1 tablespoon grated nutmeg

2 teaspoons ground ginger
½ teaspoon ground mace
6 whole cloves
6 allspice berries
1 stick cinnamon

Beat until stiff but not dry:

1 dozen egg whites

Beat separately until light in color:

1 dozen egg yolks

Fold whites into yolks, using large bowl.
Strain sugar and spice mixture into eggs,
combining quickly. Bring almost to boiling
point separately:

4 bottles sherry or Madeira

2 cups brandy

Incorporate the hot wine with the spice
and egg mixture, beginning slowly and
stirring briskly with each addition. Toward
the end of this process, add the
brandy. Now, just before serving and
while the mixture is still foaming, add the
baked apples.

Wassail can also be made with a com-
bination of beer and wine, preferably
sherry; in which case the proportion should
be roughly 4 of beer to 1 of sherry.