

3. A shaker, that is to say a pair of nickel receptacles which fit one into the other. (The bar glass should also fit into the largest receptacle.)

4. A strainer with a sprig that fits into the mixing glass and the shaker.

5. Five decanter bottles with stopper filled with:

Orange Bitters.

Angostura Bitters.

Brown Curaçao.

Absinthe.

Plain or Gum Syrup.

Sometimes a sixth Bitter decanter is filled with Grenadine or Raspberry according to necessity.

6. A lemon knife and a squeezer.

7. A muddler to crush sugar, fruit and mint.

8. A corkscrew and a mineral-water opener.

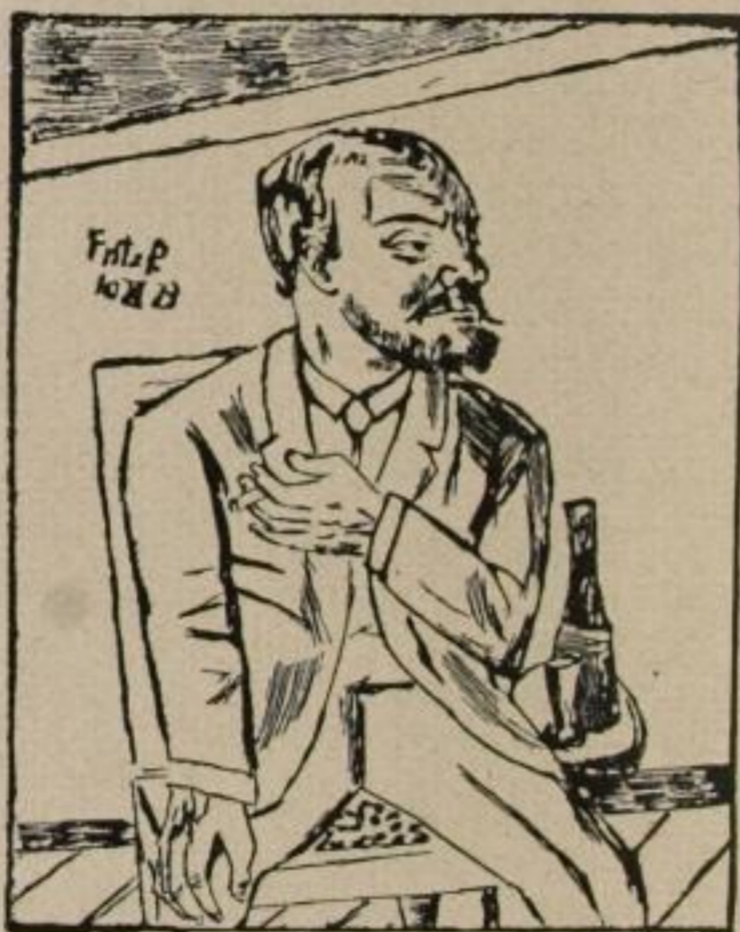
9. A machine to chop the ice, an ice pick, and a scoop or tongues to handle the ice.

10. A fork and spoon for handling fruit.

11. Straws and wooden picks for cherries and olives put in the cocktail-glasses.

12. A nutmeg grater, salt, red pepper, vinegar, tomato ketchup, Worcester sauce, eggs, milk, lemons, oranges fruit according to season, and sugar.

The amateur can do quite well with numbers 1, 2, 3, 4. The other necessary utensils can be found in any ordinary kitchen.



Beckmann

Radierung

The Cocktail at Home.

Many people wish to enjoy at home what they have enjoyed out—but how?

There is no book on sale in this country dealing with cocktails, at least, I have not been able to discover one.

It is possible to perfect quite a good selection of excellent cocktails at home. To assist the amateur mixer, I give a few hints. For one thing no one desires to fit up a bar at the end of his dining-room, consequently I indicate what may be done with comparatively few bottles of materials.

The „gentleman mixer“ should keep on his sideboard:

1. A bottle of Dry Gin of superior quality.

2. A bottle of matured Scotch Whisky.

3. A bottle of good Cognac Brandy.

4. A bottle of mild Pale Sherry.

5. A bottle of best French Vermouth.

6. A bottle of Italian Vermouth.

7. A small bottle of Angostura Bitters.

8. A small bottle of Orange Bitters.

9. A bottle of plain Sugar Syrup, Gomme or Orgeat.