



Cocktails.

Absinthe.

The art of mixing Absinthe is probably one of the most subtle and least understood.

We have the American style, the French style, the Swiss style.

Absinthe—American Style.

The Americans are very fond of the Absinthe Cocktail and the American Absinthe Cocktail is as follows: Fill the shaker half full of broken ice and add:

- 1 dash of Angostura Bitters.
- 3 or 4 dashes of plain Syrup or Anisette.
- $\frac{1}{4}$ gill of Absinthe.
- $\frac{1}{4}$ gill of water.

Shake these ingredients until frozen, strain into a cocktail-glass and squeeze the essence of a little lemon-peel on top.

To make an American Absinthe: Fill the shaker half full with broken ice, add:

- $\frac{1}{2}$ gill of Absinthe Pernod.
- $1\frac{1}{2}$ gills of plain water.
- A little Sugar Syrup according to taste.

Shake thoroughly and strain into a tumbler.

Some people shake the Absinthe without the water and strain it into a tumbler, adding cold Soda Water instead.

Halb so teure Bücher

„Antiquarisch“, aber
ne u!

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