

Absinthe—Swiss Style.

This is the most simple way:

Put $\frac{1}{2}$ gill of Absinthe in a tumbler, add a little plain Syrup, Grenadine, or Anisette, and fill up the balance with iced water.

This drink is also very popular in France and Italy. When Grenadine is used it is generally called *une purée*, or *une tomate*, because its colour is similar to that of a tomato. When plain Syrup is used it is called *mominette* by the French working-man.

Angler Cocktail.

This cocktail is very popular in Bohemia and Czecho-Slovakia. It was introduced by V. P. Himmereich. The ingredients are put in the mixing glass with broken ice:

- 2 dashes of Angostura Bitters.
- 2 dashes of Orange Bitters.
- $\frac{1}{6}$ gill of Vantogrio (a local nonalcoholic Syrup).
- $\frac{2}{6}$ gill of Gin.

Stir up with the spoon. Strain into a cocktail-glass. Squeeze lemon-peel on top.

Apple Jack Cocktail.

In the large bar glass, half full of broken ice, add:

- 1 or 2 dashes of Angostura Bitters.
- 2 or 3 dashes of Gum Syrup or Curaçao.
- $\frac{1}{2}$ gill of Apple Jack Brandy.

Stir up well with mixing spoon, strain into a cocktail-glass, add olive or cherry and squeeze the essence of a lemon-peel on top.

In the U.S.A. Apple Jack Brandy is also called Jersey Lightning. In France they usually call it Calvados.

Bacardi Cocktail.

Fill the shaker half full of broken ice, and add:

- $\frac{1}{6}$ gill of fresh Lime Juice.
- $\frac{2}{6}$ gill of Bacardi.
- Sugar Syrup according to taste.

Shake well and strain into a cocktail-glass.

When no limes handy, lemons are usually taken instead.

This cocktail is in great demand in London. In the U.S.A. it is undoubtedly more popular than any other cocktail.

Bennett Cocktail.

Fill the shaker half full of broken ice and add:

- 2 dashes of Angostura Bitters.
- $\frac{2}{6}$ gill of Old Tom Gin.
- $\frac{1}{6}$ gill of fresh Lime Juice.

Shake well and strain into a cocktail-glass.

This cocktail, which is very popular in Chili, is called after the well-known and popular landowner and millionaire of that country.

(Aus dem Buche „Cocktails how to mix them, by Robert of the Embassy Club“, London 1922.)



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