check your bag, sir?
Yes, and put it on ice!

MIXED COMPANY.

A book of choice recipes for mixing drinks and choice toasts—both mixed together will put life into the dull-e-spard

JUST PHONE
BROOK'S
COLUMBUS
5-4089

SEE PAGE 10
HINTS FOR MIXING

1. The same ice should never be used a second time.

2. Ice is always an absolute necessity in any Cocktail.

3. Always shake the shaker as hard as you can—don’t just rock it.

4. You can mix your ingredients much better in a shaker that is larger than is actually necessary.

5. Ice your glasses before you use them.

BROOK’S
COLUMBUS 5-4089
IMMEDIATE DELIVERY
Over in England in the village cemetery of Dagenham, Essex, stands a tombstone on which this bit of advertising copy appears.

BACARDI COCKTAIL

$\frac{1}{4}$ Lemon or Lime Juice
$\frac{1}{4}$ Grenadine
$\frac{1}{2}$ Bacardi Rum
Shake well and strain.

ORANGE BLOSSOM

Juice of whole orange
Whisky glass of Gin
Add ice, shake and strain.

BRONX COCKTAIL

$\frac{1}{3}$ Italian and French Vermouth
$\frac{2}{3}$ Dry Gin
Slice of orange
Frappe

RENEE AND HOWARD COCKTAIL

$\frac{1}{3}$ Creme de Cocoa
$\frac{1}{3}$ Brandy
$\frac{1}{3}$ Fresh Cream
Shake well and strain.
Ladies go crazy for this.

SCOTCH HIGHBALL

Drop a lump of ice in a highball glass
Add limited quantity Scotch Whisky
Then fill up with Appolinaris or seltzer.
Little drops of water
That we used to think
Were only made for chasers
Are now the whole darn drink!

MINT JULEP
Into a large glass filled with shaved ice:
1 tablespoonful of sugar
1/2 wineglass of water
3 or 4 sprigs of fresh mint
Crush till mint flavor is extracted
Add 1 1/2 wineglasses of BOURBON WHISKY
Stir well. Dash with Jamaica Rum
Decorate with few sprigs of mint by planting
the sprigs, stem downward, in the ice
around the rim of glass.
Dress with fruit and serve.

ROCK AND RYE
Into a glass put:
1/2 tablespoonful of Rock Candy Syrup
Add 1 wineglass of RYE WHISKY
Juice of 1/2 lemon
Mix well and serve.

WHISKY SOUR
Shaker two-thirds filled with shaved ice
4 dashes Gum Syrup
4 dashes lemon juice
1 wineglass WHISKY
Strain into glass. Serve dressed with fruit.

SUMMER COCKTAIL
2/3 RYE WHISKY
1/6 Grenadine
1/6 Lemon Juice. Pour over chipped ice.
Shake well and strain into cocktail glass.
Be it ever so humble
There's no place like home
~ for BREWING!

Here's to the stuff that makes a man see double and feel single!

FREE OFFER
1 Qt. Bottle of Holloway's Gin or Bacardi Rum with each purchase of $4.50 or over.
1 Bottle of any Rye or 1873 Bacardi Rum with each purchase of $10.00 or over.

SEE PAGE 10
### Gin

<table>
<thead>
<tr>
<th></th>
<th>Qt</th>
<th>$\frac{1}{2}$ Case</th>
<th>Case</th>
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<tr>
<td>High &amp; Dry</td>
<td>$0.75</td>
<td>$4.00</td>
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<tr>
<td>Picadilly</td>
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<td>Burnett’s White Satin</td>
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### Rye

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<tr>
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<tr>
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<tr>
<td>Golden Wedding</td>
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<tr>
<td>Lincoln Inn</td>
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<tr>
<td>Four Aces</td>
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<tr>
<td>William Penn</td>
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<tr>
<td>Silver Dollar</td>
<td>1.75</td>
<td>33.00</td>
</tr>
<tr>
<td>Peter Pan</td>
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<td>33.00</td>
</tr>
<tr>
<td>7 Year Old Canadian</td>
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<tr>
<td>Genuine Hiram Walker’s Imperial Quarts</td>
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### Scotch

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<td>Vat 69</td>
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<tr>
<td>White Horse</td>
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<tr>
<td>Peter Dawson</td>
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<tr>
<td>Black and White</td>
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<tr>
<td>Teacher’s Highland Cream</td>
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<tr>
<td>Usher’s Green Stripe</td>
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### High Grade

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<td>Buchanan’s Oval</td>
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<td>Ne Plus Ultra</td>
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<tr>
<td>Lawson’s Liqueur</td>
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### Bourbon Whiskey

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<tr>
<td>Old Log Cabin</td>
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<tr>
<td>Indian Hill</td>
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<td>33.00</td>
</tr>
<tr>
<td>Old Crow</td>
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<td>33.00</td>
</tr>
<tr>
<td>7 Year Old Bourbon</td>
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*Convenient Drinking Cup Included*

### Rum

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<td>Bacardi 1873</td>
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<tr>
<td>Demijohn</td>
<td>$7.50</td>
<td></td>
</tr>
</tbody>
</table>

Beer, Ale and other Brands on Request.

**Brook’s, Columbus 5-4089**

Open from 9 A.M. to 3 A.M. daily and holidays.
WINES

Williams & Humberts
Port and Sherry  
Diamond Jubilee Port, Sherry  
B. & G. Sauterne
Champagne  7.50 qt.  2 for 13.00

All other Wines can be obtained upon request

CORDIALS

The following brands are always on hand:
MARIE BRIZARD  P. GARNIER

These two brands are always at hand in the following flavors:
Creme de Menthe  Mandarin
Creme de Cacao  Blackberry
Apricot  Cerise

COINTREAU  BENEDICTINE  CHARTREUSE
Especially priced at $3.00 quart

ITALIAN and FRENCH VERMOUTH
Especially priced at $3.00 quart

COGNAC

HENNESSEY  MARTEL

190 Proof Government Tested Grain Alcohol
Quart . $2.00  Gallon . $6.00

WE DELIVER ANYWHERE — PROMPTLY

JUST PHONE
BROOK'S

EVERYTHING GUARANTEED
Our merchandise is Analyzed and Tested by Registered Chemists

COLUMBUS 5-4089

JOCKEY CLUB COCKTAIL

½ Italian Vermouth
½ Rye Whisky
A few drops of juice from Maraschino cherries. Put into cocktail shaker with ice—shake well and strain into cocktail glass.

"FIVE FRUIT" COCKTAIL

(For Six Cocktails)
2 oz. Five Fruits
9 oz. Rye Whisky
Juice of 3 oranges
A few dashes Angostura Bitters
Put into cocktail shaker with ice—shake well and strain into cocktail glass.

MARTINI COCKTAIL

3 dashes Angostura Bitters
¼ Dry Gin
½ Italian Vermouth
Small piece lemon peel
Fill with ice, shake and strain into a cocktail glass.

MANHATTAN COCKTAIL

Fill tumbler or shaker with chipped ice
Put in 3 or 4 drops of Angostura Bitters
Add ½ a liquor glassful of Vermouth
½ wineglassful of Rye Whisky
Stir or shake and place small piece of lemon on top.
You may not have a fairy in your home
Or a miss in your car—but feller!
Everyone nowadays surely has
A little maid(made) in his cellar~~

WHISKY SMASH
Fill large tumbler half full shaved ice
2 teaspoonfuls fruit sugar
3 sprigs mint, pressed as for mint julep
1 cocktail glass SCOTCH WHISKY
Stir, strain into glass, dress with fruit and serve.

JOHN COLLINS
Into a large glass with cracked ice
1 teaspoonful powdered sugar
4 dashes lemon juice
1 wineglass GIN
1 bottle plain soda
Stir briskly and serve.

WHISKY COBBLER
Into a large glass pour:
1½ wineglasses SCOTCH WHISKY
1 teaspoonful powdered sugar
2 teaspoonsful pineapple syrup
Fill with shaved ice. Stir well; dress with fruit and serve with straws.

WHISKY FIZZ
Half fill shaker with ice
White of one egg
Juice of one lemon
1 teaspoonful powdered sugar
1½ cocktail glasses RYE WHISKY
Shake well; then strain into tall glass and serve with soda water.

SEE PAGE 10
NEW ITEM

It is predicted that New York will have a severe water shortage within the next few years. - Ed note - Guess they'll have to drink cocktails after all.

GOLDEN FIZZ

Fill large tumbler 3/4 full shaved ice
1 yolk of egg, separated from white
1 heaping teaspoonful fruit sugar
3 dashes lemon juice, 1 dash lime juice
1 wineglass Gin.
Shake well, strain into fizz glass, fill up with seltzer water and drink immediately. Crush a piece of lemon peel in a tumbler.

"WHISKY PUNCH"

1 heaping teaspoonful powdered sugar
1/3 wineglass sloe gin
2/3 wineglass Scotch Whisky
Stir well; strain into cocktail glass; add a slice of peach. Top off with rum and serve.

"OLD-FASHIONED COCKTAIL"

1 lump sugar dissolved in 1/4 glass water
2 dashes Angostura Bitters
2 oz. Rye Whisky
1 piece of ice
1 piece of lemon peel
Stir—serve.

MAMIE TAYLOR

Into a tall, thin glass drop
1 lump of ice
1 preserved cherry
1 wineglass Scotch Whisky
Fill with ginger ale; serve with a spoon.

SEE PAGE 10
Old Mother Hubbard went to the cupboard
For 'twas there she kept her gin
But when she got there, the cupboard was bare,
For her daughter had broken in.

BRANDY COCKTAIL

Fill tumbler with chipped ice
Put in 3 or 4 drops of Angostura Bitters
3 or 4 drops of plain syrup
½ wineglass of Brandy
Stir well with a long spoon, strain off into wineglass and drop in a small piece of lemon peel.

SILVER FIZZ

Shaker ¾ filled with shaved ice
4 dashes lemon juice
1 heaping teaspoonful sugar
White of one egg
1 wineglass GIN
Shake well; strain into tall glass. Fill with seltzer water and serve.

RYE WHISKY PUNCH

Shaker ¾ full shaved ice
2 heaping teaspoonsful powdered sugar
Juice of ¼ lemon
½ wineglass water
1 wineglass RYE WHISKY
Shake; strain into punch glass. Decorate with fruit and serve.

THE "1920" COCKTAIL

½ "CANADIAN CLUB" WHISKY
½ Italian Vermouth
½ French Vermouth
Dash of Orange Bitters
Shake well with crushed ice
Serve with a piece of twisted lemon peel.