

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



56.71.73

# MIXED COMPANY.



A BOOK OF CHOICE RECIPES FOR MIXING  
DRINKS AND CHOICE TOASTS — BOTH  
MIXED TOGETHER WILL PUT LIFE IN <sup>THE</sup> DULLES PARTY

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This little book is respectfully dedicated to the thousands of bartenders who are now serving chocolate fizzles to the cute little boys in blue and the other thousands of soda-dispensers who have dispensed with such stuff.



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## 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.

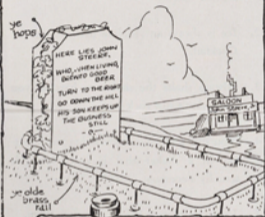
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**BROOK'S**  
**COLUMBUS 5-4089**

**IMMEDIATE DELIVERY**

Over in England in the village cemetery of Dagenham, Essex, stands a tombstone on which this bit of advertising copy appears.



FOLK'S NOW-A-DAYS ARE ASKING WHAT THE YOUNGER GENERATION IS COMING TO — WE'D LIKE TO KNOW WHEN THEY ARE COMING TO ?!



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#### BACARDI COCKTAIL

¼ Lemon or Lime Juice  
¼ Grenadine  
½ Bacardi Rum  
Shake well and strain.

#### ORANGE BLOSSOM

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

#### BRONX COCKTAIL

1/3 Italian and French Vermouth  
2/3 Dry Gin  
Slice of orange  
Frappe

#### RENEE AND HOWARD COCKTAIL

1/3 Creme de Cocoa  
1/3 Brandy  
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.



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Little drops of water  
That we used to think  
Were only made for chasers  
Are now the whole darn drink!



LET'S DRINK A TOAST TO OLD MAN RUM  
AND TWO TO OLD VOLSTEAD  
FOR WERE IT NOT FOR THOSE TWO GUYS  
THIS WORLD WOULD SURE BE DEAD.



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#### MINT JULEP

Into a large glass filled with shaved ice:  
1 tablespoonful of sugar  
 $\frac{1}{2}$  wineglass of water  
3 or 4 sprigs of fresh mint  
Crush till mint flavor is extracted  
Add  $1\frac{1}{2}$  wineglasses of BOUJON 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:  
 $\frac{1}{2}$  tablespoonful of Rock Candy Syrup  
Add 1 wineglass of RYE WHISKY  
Juice of  $\frac{1}{2}$  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

$\frac{2}{3}$  RYE WHISKY  
 $\frac{1}{6}$  Grenadine  
 $\frac{1}{6}$  Lemon Juice. Pour over chipped ice.  
Shake well and strain into cocktail glass.



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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!



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**BROOK'S**

Columbus 5-4089

*Don't walk—Telephone*

**FREE OFFER**

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

## G I N

	Qt.	3 for	1/2 Case	Case
High & Dry	\$ .75	3 for 2.00	\$4.00	\$8.00
Piccadilly	1.00	3 for 2.75	5.00	10.00
Gilbey's	1.50	3 for 4.00	7.00	13.00
Burnett's White Satin	1.50	3 for 4.00	7.00	13.00
Holloway's	1.50	3 for 4.00	7.00	13.00
Hulstkamp's (Jugs)	2.00	3 for 5.50	10.00	19.00

## S C O T C H

	Quart	2 for	Case
Johnny Walker	\$3.00	2 for 5.00	\$28.00
Vat 69	3.00	2 for 5.00	28.00
White Horse	3.00	2 for 5.00	28.00
Peter Dawson	3.00	2 for 5.00	28.00
Black and White	3.00	2 for 5.00	28.00
Teacher's Highland Cream	3.00	2 for 5.00	28.00
Usher's Green Stripe	3.00	2 for 5.00	28.00

## H I G H G R A D E

Chiva's Regal	\$4.00	2 for 7.50	\$44.00
Buchanan's Oval	4.00	2 for 7.50	44.00
Ne Plus Ultra	4.00	2 for 7.50	44.00
Lawson's Liqueur	4.00	2 for 7.50	44.00

## 20-YEAR OLD

Dunbar's 40 oz.	\$6.00	2 for 11.00	\$62.00
Weston's 40 oz.	6.00	2 for 11.00	62.00
Burke's Irish Whiskey	4.50	2 for 8.00	45.00

## R Y E

	Pts.	6 for	Case
Mount Vernon	\$1.00	6 for 5.00	\$20.00
Golden Wedding	1.75	3 for 4.50	33.00
Lincoln Inn	1.75	3 for 4.50	33.00
Four Aces	1.75	3 for 4.50	33.00
*William Penn	1.75	3 for 4.50	33.00
*Silver Dollar	1.75	3 for 4.50	33.00
Peter Pan	1.75	3 for 4.50	33.00
7 Year Old Canadian	3.00	3 for 8.00	60.00
Genuine Hiram Walker's Imperial Quarts	5.00	2 for 9.00	50.00

## Sealed in Tins

Chickencock	\$2.00	3 for 5.00	\$36.00
Golden Wedding	2.00	3 for 5.00	36.00
Knickerbocker	2.00	3 for 5.00	36.00

## B O U R B O N W H I S K E Y

Old Log Cabin	\$1.75	3 for 4.50	\$33.00
Indian Hill	1.75	3 for 4.50	33.00
*Old Crow	1.75	3 for 4.50	33.00
7 Year Old Bourbon	3.00	3 for 8.00	60.00

\*Convenient Drinking Cup Included

## R U M

	Quart	3 for	Case
Bacardi Rum	\$1.50	3 for 4.00	\$15.00
Bacardi 1873	2.50	3 for 6.50	24.00
Demi John			\$7.50 a gallon

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	Quart	Case
Port and Sherry	\$1.50	\$15.00
Diamond Jubilee Port, Sherry	2.00	20.00
B. & G. Sauterne	2.50	25.00
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

Especially priced at \$3.50 quart

COINTREAU BENEDICTINE CHARTREUSE

Especially priced at \$4.00 quart

ITALIAN and FRENCH VERMOUTH

Especially priced at \$3.00 quart

## COGNAC

HENNESSEY ★★★ } Specially priced at  
MARTEL } \$4.00 quart

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

½ 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.



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You may not have a fairy in  
Your home  
Or a miss in Your car ~but feller!  
Everyone now-a-days surely has  
A little maid (made) in his  
cellar ~



IF I WERE A COCKTAIL WHEN  
MY LADY NEEDS A BRACER,  
HER LIPS TO KISS - I TOLD HER THIS  
BUT SHE REPLIED - "NAY, NAY, SIR...!"  
A COCKTAIL YOU CAN NEVER BE,  
FORGIVE ME IF I SAY, SIR,  
YOU NEER CAN BE MUCH MORE TO ME  
THAN JUST A SIMPLE CHASER."



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## 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 teaspoonfuls 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.



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# NEWS 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.



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## GOLDEN FIZZ

Fill large tumbler  $\frac{3}{4}$  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  
 $\frac{1}{3}$  wineglass sloe gin  
 $\frac{2}{3}$  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  
 $\frac{1}{4}$  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.



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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.



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#### 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  
 ¼ Italian Vermouth  
 ¼ French Vermouth  
 Dash of Orange Bitters  
 Shake well with crushed ice  
 Serve with a piece of twisted lemon peel.



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