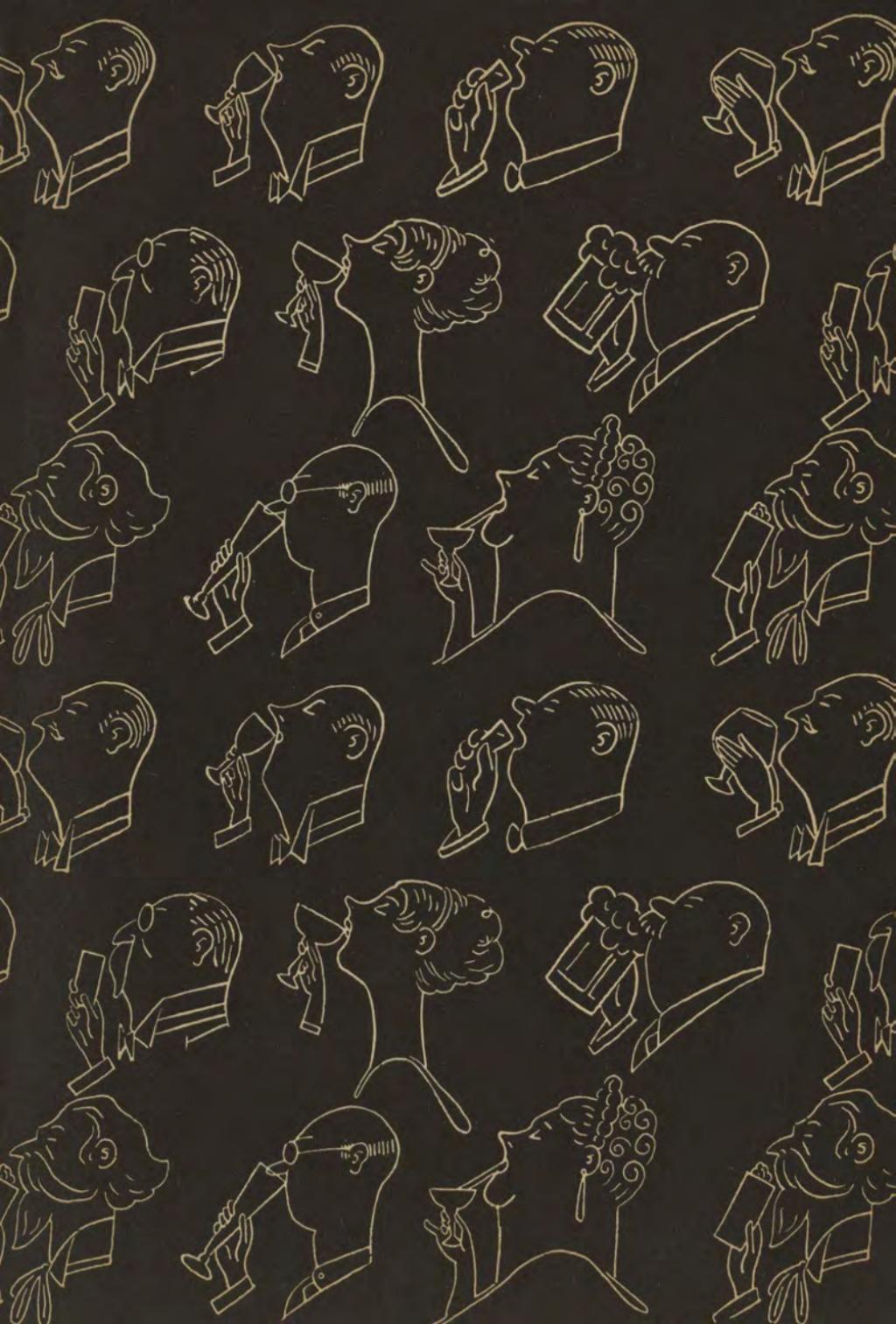


THE  
GUN CLUB  
DRINK  
BOOK

—  
Charles Browne





The Gun Club  
Drink Book



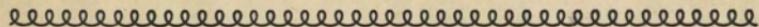
THE  
**Gun Club Drink Book**

Being a more or less discursive account of  
alcoholic beverages, their formulae and  
uses, together with some observations on  
the mixing of drinks

by  
**CHARLES BROWNE**

*Author of "The Gun Club Cook Book," Member of Executive  
Council of The Wine and Food Society of New York  
President of The Gourmet Society of New Jersey*

*Illustrated by*  
**LEONARD HOLTON**



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1939

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A



## DEDICATION

*In general this book is dedicated to all those who appreciate a good drink; in particular it is offered as a complement to "The Gun Club Cook Book" and is especially dedicated to the goodly company of those who by purchase or otherwise have acquired the cook book; our blessing on them, and may their tribe increase.*

## ACKNOWLEDGMENT

*The author gratefully acknowledges the contributions of Messrs. G. Selmer Fougner, Julian Street, Crosby Gaige, Murdock Pemberton, T. R. Elcock, Richardson Wright, and Frederick S. Wildman. The last-named gentleman is to be especially thanked for his vintage wine list and also for his kind co-operation in reading the manuscript and making valuable suggestions and corrections.*

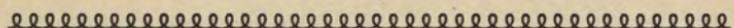
# Preface



LEONARD  
HOLTON



LEONARD  
HOLTOM



## Preface

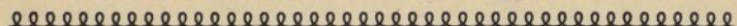
IMMEDIATELY upon the repeal of the annoying and unworkable Prohibition Amendment there was released upon a waiting world a whole generation of young people who knew nothing about the principles and practices of proper drinking.

These adolescents had been brought up on all the illegal and obnoxious beverages of the Prohibition era, synthetic whiskey made from poisoned alcohol, "bathtub gin," and that strange concoction known as "home brew." As these so-called "beverages" were outside the law, they were necessarily also outside governmental supervision and control; and as these drinks were only consumed for the effect of their alcoholic content, all the aesthetic value of the cup that cheers was lost. The return to the normal and sensible appreciation and use of alcoholic beverages is difficult. Immediately upon the repeal of the 18th Amendment the country was flooded with the poorer grades of foreign wines and hundreds of books were brought forth treating of wines and liquors and vari-

## P R E F A C E

ous mixed drinks, and while many of these were honest in intent and informative, perhaps the majority were hastily written and not only contained nothing of value but were often actually misleading. With all this mass of unassimilable literature spread before the public, the publishers of *The Gun Club Cook Book* thought it advisable to wait until the turmoil of misinformation had subsided before venturing forth with the natural complementary volume to this cook book, and so the publication of this volume, *The Gun Club Drink Book*, has been delayed.

The author of this book does not pose as a connoisseur on the subject; he is but an interested amateur with perhaps a clinical experience of almost half a century in the use of beverages containing alcohol, and his only excuse in writing this book is to pass on what he has learned and if possible to make it easier for those who follow in the paths so pleasantly trod by him.



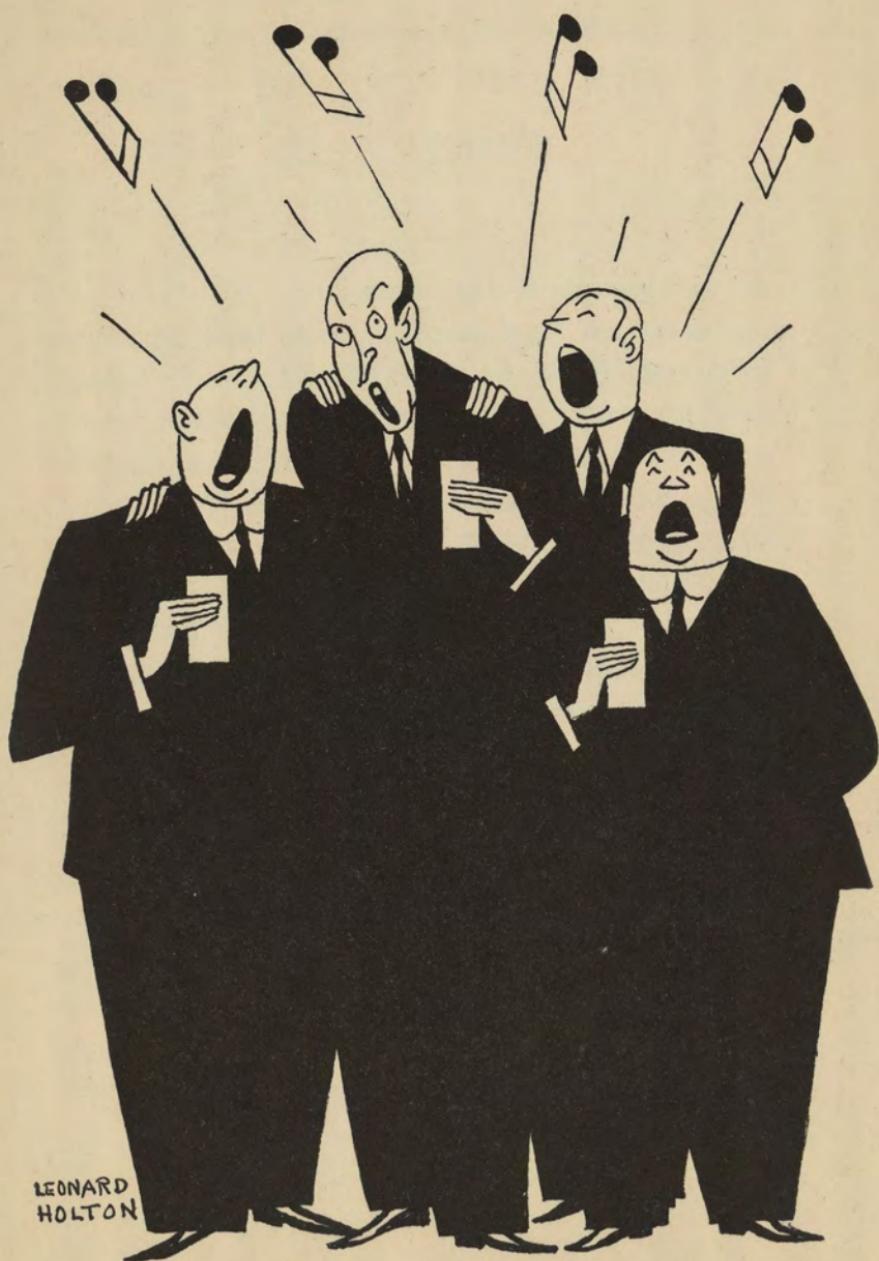
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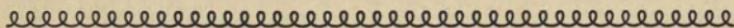
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# Introduction



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HOLTON



## Introduction

As THIS BOOK is written only for those who want to drink, there is no reason to discuss the effect of alcohol either on the human system or on the morals of the race. Endless arguments have been advanced by those who favor total abstinence, or the "Drys" as one learned to call them during the ten lean years, to prove that alcohol in any quantity is a poison. Well, what of it? Why argue? At any rate, it is a pleasant poison and certainly slow in its action. Many of us have had grandfathers who lived more than nine decades and who were accustomed to take a nip of rum or a bottle of Bass or maybe a dram of spirits daily. They might have lived longer, but who wants a grandfather more than a hundred years old, especially if one be his residuary legatee?

As to the question of the effect of alcohol on man's morals, though many thousands of words have been devoted to the subject, the answer is simple. Alcohol does not change a man basically; it is not creative, it simply lessens or removes inhibitions. Under the in-

## INTRODUCTION

fluence of drink the immoral in mind will become immoral in action; the profane will become more profane and those who like noise will become noisy; unfortunately, too, those who think they can sing will try to prove it. Often the results may become unpleasant. Under normal conditions, if one hates a policeman, for example, he will not volunteer this information too freely. Under the influence of strong drink the hater may tell the hated what he thinks of him, and so the hate becomes mutual and sometimes disastrous. The "Drys" of the Prohibition era kept telling us that the use of rum would make a man beat his wife; they never told us how many wives deserved to be beaten. But lest this resolve itself into a moral lecture, we had best proceed with the subject of "Drink," and by drink is meant the use of beverages containing alcohol.

Of course there are other drinks but they are hardly worth writing a book about. The potable liquors containing alcohol are divided into three general classes: Wine, malt liquors, and distilled liquors. The term "wine" usually means a liquid product made from the fermented juice of grapes, though sometimes it is applied to concoctions made from berries or weeds (elderberries, dandelions, etc.). Malt liquors, such as beer, ale, etc., are made from fermented cereals; distilled liquors (gin, brandy, rum, and whiskey), as the name implies, are alcoholic distillates from wine,

## INTRODUCTION

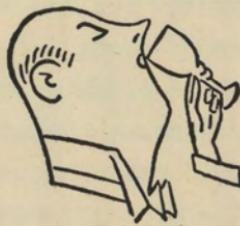
fruit, berries, molasses or cereals or, in fact, from any vegetable matter. The malt beverages have the lowest alcoholic content, generally running between five and ten per cent; the natural wines come next with a percentage of alcohol averaging about twelve; fortified wines seventeen to twenty-one per cent; while the distilled spirits may contain any amount of alcohol, but as a rule reach the limit in brandy, which runs about forty to fifty per cent of the "active principle," which principle may become active indeed and lead to no end of trouble. "Proof spirits" originally meant, in this country, spirits containing fifty per cent alcohol and somewhat over fifty-seven per cent in England, but the expression in its commercial application may mean the standard strength as applied to the different products, brandy, whiskey, gin, etc.

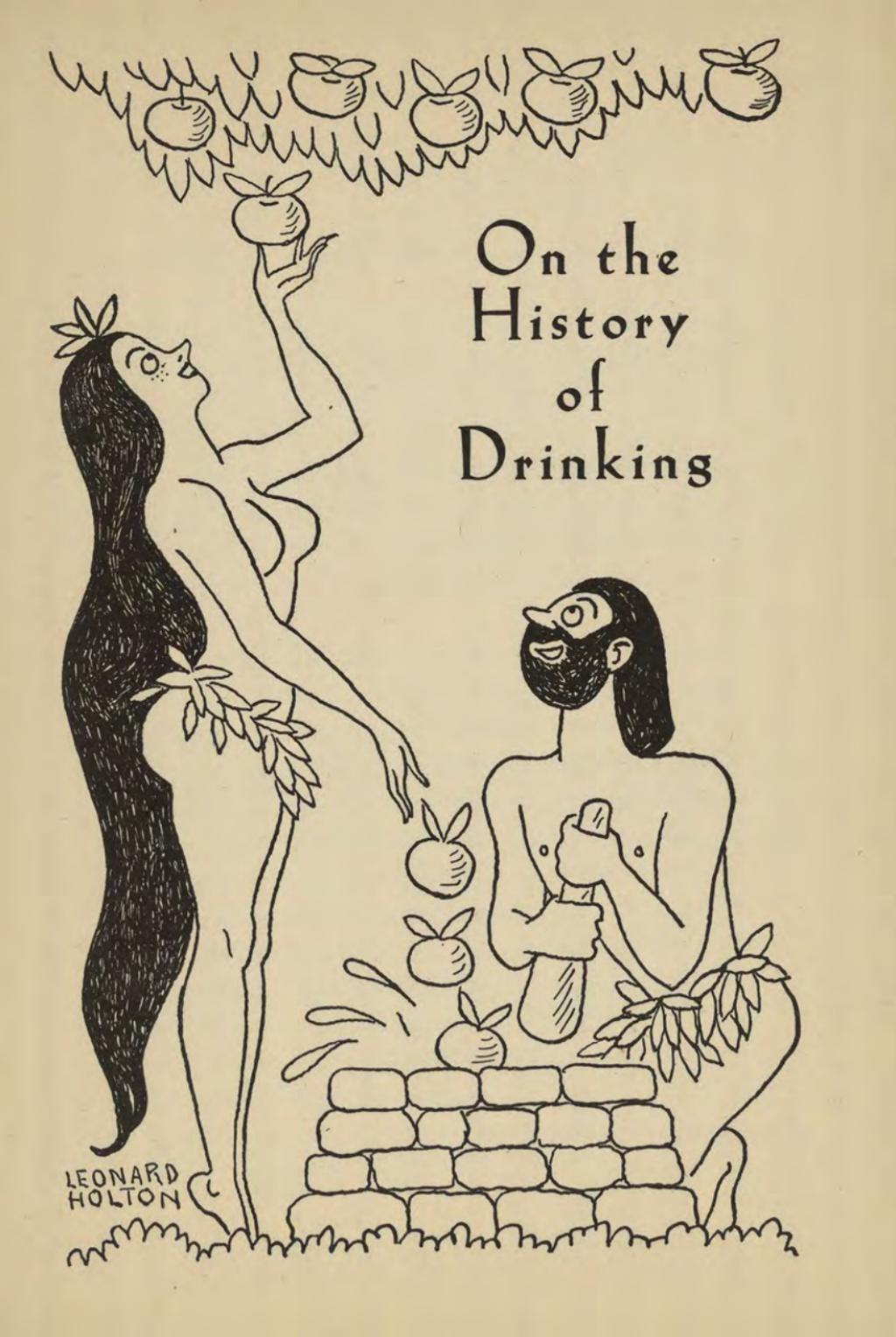
We shall endeavor in this book to give a general description of alcoholic beverages, to include various combinations known as "mixed drinks," and while we may make recommendations as to their use, we do not intend to speak in any arbitrary fashion; customs may become laws, but they are not necessarily inviolable.

This book is written in the firm conviction that the proper use of alcoholic beverages, particularly wine, has done the world infinitely more good than harm. Overindulgence in drinking, as well as in eating, is

## INTRODUCTION

to be deplored. It is quite probable that many more have died as a result of continued excess in eating than have succumbed to drink, though the latter is more spectacular in its manifestations. The best one can do is to teach moderation in all our pleasures.





On the  
History  
of  
Drinking

LEONARD  
HOLTON

## CHAPTER I

---

# On the History of Drinking

THE USE of beverages containing alcohol has such an intimate relation to man's social life that any attempt to trace its history from the beginning would be a sociological study of man himself.

Man has been using fermented beverages since time began, and while we have no record of what Adam and Eve drank (was it applejack?), we do know that Noah, though he may not have fully understood the value of wine and the technique of its manufacture, certainly gave a demonstration of its clinical effects. Unfortunately, history gives us no report of Mrs. Noah's conversation on the subject, but those of us who sometimes get home a little late from the club can readily reconstruct her line of talk. Women may change their habits of dress and coiffure, but their general tone of criticism of their husbands' actions has scarcely varied throughout the ages.

However, in spite of Noah's fall from grace, it must

be noted that the Lord picked him out as the one and only man worthy to perpetuate the human race—and this fact should hold Mrs. Noah and her female descendants for awhile.

The beginnings of man's experimentation in alcoholic beverages are unknown, but whoever started these experiments has much to answer for.

It is probable that the fermented juice of the grape was man's first encounter with alcohol. Possibly a bunch of grapes forgotten on the sunny side of the cave started to ferment. The cave man returning from a day's arduous chase and finding the cupboard bare (his wife not expecting him so soon) sees the forgotten grapes. Not much for a hungry cave man and besides the grapes seem a bit *passé*, but there's nothing else, so the cave man takes a chance—and what a chance!

By the time his wife gets home he has forgotten all about his fatigue; he is dancing a can-can and juggling stone furniture, and so after that he and all the other cave men hide grapes in warm places and plant more vines and so there develops a great industry and a great social problem as well and the cave ladies, the Mrs. Noahs and all their succeeding generations, are given something to gossip about and housekeeping becomes less monotonous though more irregular.

Some think it was fermented barley, not grapes, that did the trick, since barley was the first grain to

## ON THE HISTORY OF DRINKING

be cultivated; but as there is no authentic record on the subject any one's guess is as good as another's.

But whether fermented grape juice preceded the use of grain or not is immaterial; they were both used "for beverage purposes" centuries before inquisitive man found that, by distillation, other drinks could be made that not only could do all that wine could do but could do it more quickly. The manufacture of malt liquor probably followed shortly after the use of wine became popular, though the first "beer" was undoubtedly a crude drink, being probably of about the same quality as the recent "home brew" (one of Prohibition's worst penalties), which shows that history really does repeat itself. Herodotus tells us that the Egyptians made "wine" from barley since they had no vines. Interesting if true, but we all know that Herodotus never tried to distinguish between fact and fiction; his main idea seemed to be to combine them in order to put over his best sellers.

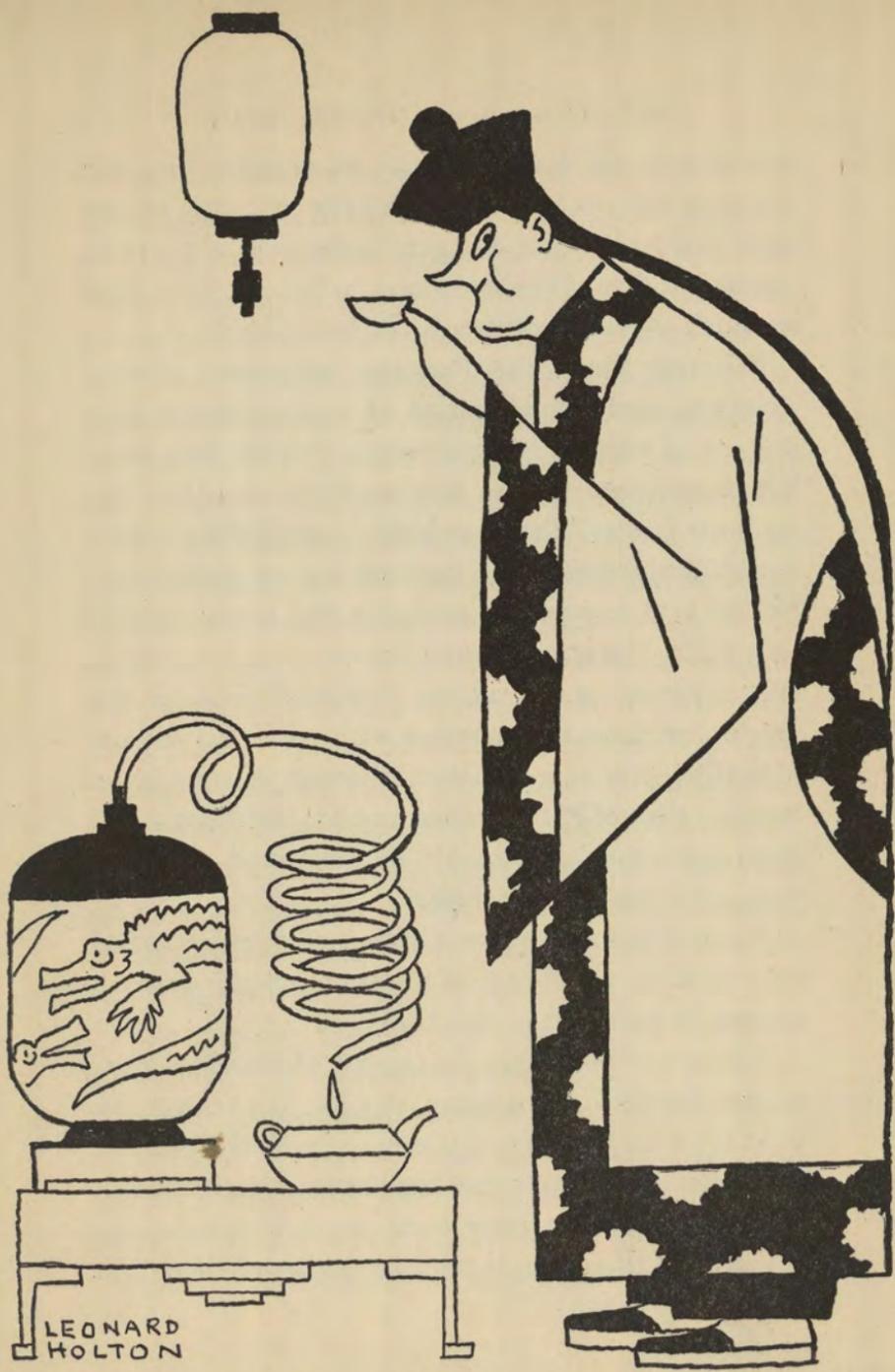
As a matter of fact the sons of Pharaoh probably had both wine and beer, and it wasn't "near beer" either that flooded the Valley of the Nile, for the *Papiro* of Seti (the *Britannica* of the day) mentions a certain person who became very inebriated through overindulgence in beer. Herodotus, as was his custom, brought home to Greece the ideas of the best minds of other lands and soon the Greeks had a name for it—"Zynthum" or " $Z\eta\theta\upsilon\mu$ "—but even then the mak-

ing of beer was no monopoly of Greece; it was also made by the Nordics and even the not so Nordic Kaffirs, Nubians, and Abyssinians of Africa. These latter people used, and still use, a beverage from fermented millet and other grains, undoubtedly a dark beer which has the prophetic name of "Bouza."

While the "best people" of Rome looked down upon beer as being rather plebeian, their more humble compatriots excelled in the art of brewing and taught their methods to the Britons and the Saxons, a lesson well taught indeed, for some eighteen centuries later the tight little isle that is England led the world in the strength of its beer and in its per capita consumption, while Germany, reversing the general impression, consumed more spirits.

By whom the still was invented and where first used is not known, though of course our Celestialophiles will say that the distillery, like everything else, was invented by the Chinese many centuries B.C.; but however and by whom the still was first used, the use of its products proceeded apace.

Probably the wines of Rome were not particularly high in alcoholic content, but this deficiency was made up by the quantity consumed. A gentleman named Novellius Torquatus was rather proud of the fact that he could drink three gallons of wine at a draught, without taking a breath—but what a breath he must have had afterwards! Like most historical



The distillery, like everything else, was invented by the Chinese

statements, this is undoubtedly an exaggeration, for allowing but 10 per cent alcoholic strength of the wine this would give the gentleman over a quart of alcohol, a fatal dose even now when we have had so much more experience with hard liquor.

Without doubt the Romans, who were sincere drinkers, used some method of increasing the proportion of alcohol in their wines, though they have left us no record of the process. Pliny the Elder describes a "water" that was highly intoxicating, which sounds suspiciously like bathtub gin or moonshine. For no real reason, but probably due to the touting of wine by Horace, the malt liquors were not considered quite so *au fait* as the fermented juice of the grape; but their use, together with wine and the use of distilled products, continued through the ages. Even now the elect of Park Avenue and Mayfair look down upon beer, speak knowingly of the "good years" of wine, and then drink whiskey.

As noted before, to give a history of drinking would be practically a sociological history of mankind which cannot be included in this book.

The use of beverages containing alcohol has been both a blessing and a curse and for this reason has been the most controversial subject, with the possible exception of religion, that has engaged the attention of mankind. There have been many who have believed that the curse outweighs the good, and that

#### ON THE HISTORY OF DRINKING

therefore no liquor at all should be the logical answer; prominent in this belief were Mahomet, Carrie Nation, and William Jennings Bryan. There are others, happily in the majority now, who recognize the fact that there is no inherent evil in the use of wine, beer or other alcoholic beverages *per se*, but that man's intemperate consumption of them is what has caused the trouble. Wine has had the highest sanction since time immemorial; it has been used for sacramental and ceremonial purposes through all the ages, and its social uses have gladdened the heart and lightened the burdens of all mankind. To lightly cast aside all these benefits shows the Prohibitionist to be a person of little or no perspective. On the other side there is also much to be said, and the end is not yet.

The drunkard's curse has come to us through all history; millions of devastated homes, untold cruelty, intolerable social burdens and countless other evils do to us another tale unfold and show that although alcohol in moderation may be a fine thing, its overuse is man's enemy indeed.

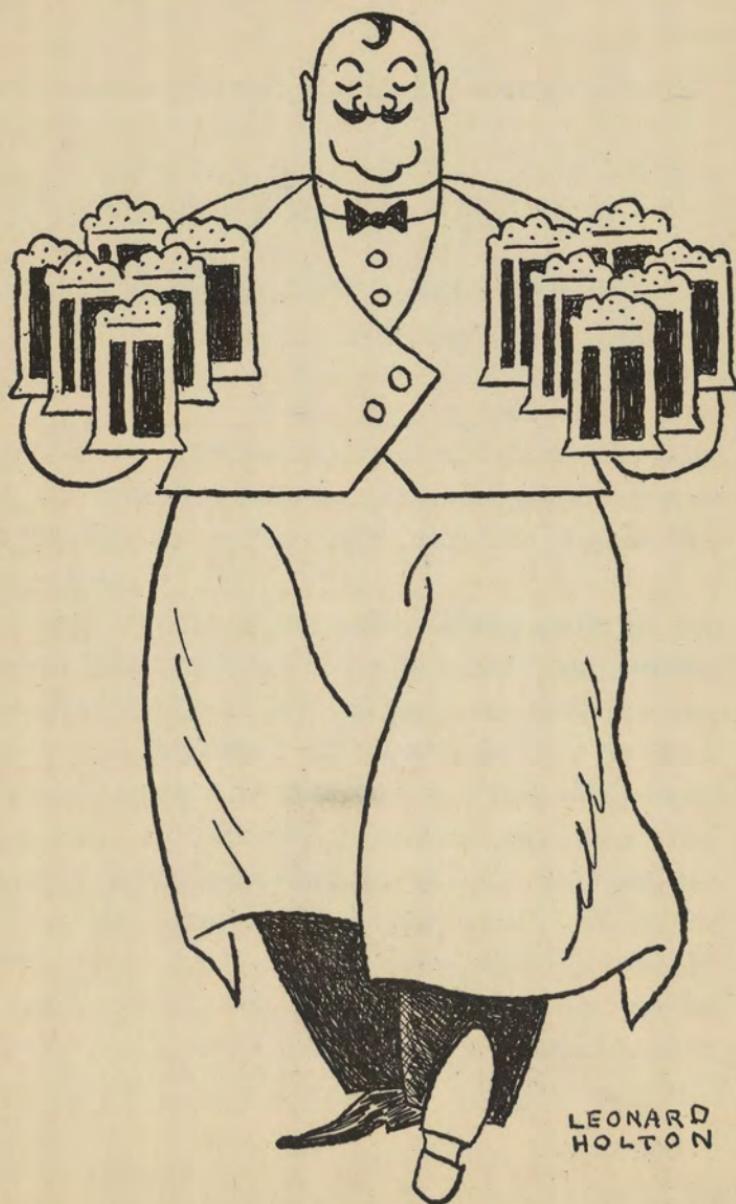
The question then is, what can we do about it? Prohibition by legislation has proved to be a lamentable failure, and has been given up by every nation that has tried it. Total abstinence by religious dogma seems rather absurd in a person professing Christianity when one considers the Church's early teachings. The followers of Mahomet are specifically

## THE GUN CLUB DRINK BOOK

forbidden to drink alcoholic beverages, and so the Islam people have more logical reasons for enacting prohibition laws than do the so-called Christian nations. But any Moslem can find "plenty good excuse" when he wants a drink; it is reported that the present leader, the Aga Khan, who is said to be very fond of wine, claims that he drinks no alcohol because wine, when it touches his lips, turns to water.

There remains then the problem of allowing men and women to enjoy the proper use of liquor but at the same time preventing them from overindulgence; a simple problem to state but a most difficult one to solve, and so now we come quite naturally to the question of governmental control in the manufacture, distribution and sale of alcoholic beverages. The objects being, first, to promote the healthy use of such products; and secondly, to raise revenue for governmental purposes. Some states or legislative divisions seem to have reversed the importance of these objectives; to them the raising of revenue appears to be the most important, if not the only, legislative function. It must be borne in mind that human nature being what it is, no man can be prevented by law from making an ass of himself if he is sufficiently determined to do so. (But as legislative control of the liquor industry is secondary to quenching a thirst, we have relegated this chapter to the end of the book.)

# On Malt Liquors



## CHAPTER II

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# On Malt Liquors: Beer, Ale, Stout, and Porter

MALT LIQUORS are those beverages made from fermented malt cereals, usually barley, and are called beer, ale, stout, and porter; though at one time the words "beer" and "ale" meant the same drink.

There are one or two other drinks made in the Orient from fermented rice which could come under the classification of beer, as they are made by the same general method. Of these saké, the national drink of Japan, is the best known. This is made from rice, and quite possibly has added alcohol, as the amount of the latter may run as high as fifteen per cent. This liquor also contains lactic acid, sugar (probably in the form of caramel) and glycerine. It is usually served hot, as this is said to bring out its flavor and aroma. The English drink "sack" is said

## THE GUN CLUB DRINK BOOK

to have gotten its name, if nothing else, from the Japanese saké.

The Chinese drink called "samshu" is just another saké and will produce the same effect and give the same kind of headache.

### B E E R

While beer is not as old a drink as wine, its manufacture dates from the time of the Pharaohs, and its popularity has ever been on the increase.

The Egyptians taught its manufacture to the Greeks, the Greeks to the Romans, and the Romans to the Britons; and the Teutonic nations either caught the brewery idea *en passant* or maybe developed their own technique all by themselves. The process of making beer is about as follows: Barley is malted by "steeping, germinating, and kiln drying or gelatinization" (as if any one cares except the barley family). The malt is then crushed and mixed with water, which naturally is called "mash." After a proper soaking, the liquid is extracted and changes its name to "wort," and this is boiled with hops to get the snappy flavor. After cooling, the liquid is fermented with yeast, which gives it the kick and sparkle (alcohol and carbon dioxide gas) without which it would be flat and collarless. Ale, stout, and porter are all made the same way but have more added sugar in the form of caramel, and in some ales and in stout

## ON MALT LIQUORS

and porter the cracked grain is roasted in varying degrees; the more the roast the darker the drink.

By "lager beer" is meant beer that has been aged in cellars or warehouses, and this method was used in this country at first when the desire for speed in manufacture was not so urgent.

Now the process is hurried up in various ways, sometimes by the use of steam ("steam beer"). "Weiss beer" is a light-colored, rather heady beer, made from a mixture of wheat and barley. It is quite effervescent and is found almost exclusively in Berlin.

The most famous beers are those made in or near Munich and the one and only Pilsener, which can only come from the town of Pilsen, once a town in Bohemia, then the same town but in Czecho-Slovakia, now a village in the Sudeten, and tomorrow—the Lord knows where!

## MUNICH BEER

For centuries Munich (Muenchen) has been renowned for its dark beers, the best known being the Pschoorbrau, the Augustinerbrau, the Hofbrau and the Löwenbrau (the latter brewery established early in the fourteenth century), but during the last decade or so these breweries have been making light beer also. This change, as explained by the Braumeister of the Hofbrau Haus, was due to the fact that after the war the Germans became exercise conscious,

especially the women, and thought that dark beer made its consumers fat. From clinical observation in Germany, we would say that beer, *per se*, is not fattening but the constant nibbling of cakes, pretzels and the like during the consumption of the beer does the trick. Following out the proverb, "Man muss essen so man wieder saufen kann," would make anybody fat. That the residents of Munich appreciate their own product is shown by the fact that the annual consumption of beer in that city is about seventy gallons per person, which is about one and a half pints a day for every man, woman and child—and probably the child doesn't get his full share. However, the tourist trade may boost the statistics a bit.

#### PILSENER BEER

In the *Gun Club Cook Book* we described Pilsener beer as "the greatest and most satisfying and the most wholesome all-round drink man has ever produced," and we have no reason to alter our statement. Pilsener beer cannot be successfully imitated; it can be made only in Pilsen, and while Germany has surrounded Czecho-Slovakia with breweries, and the beer made in them is excellent, it has not the characteristic taste of real Pilsener beer. Unfortunately many breweries the world over have stolen the name, and so we find hundreds of varieties of light beer called "Pilsener" which may come from anywhere. It has gotten so now



Beer, "per se," is not fattening but the constant nibbling of cakes,  
pretzels and the like does the trick

## THE GUN CLUB DRINK BOOK

that many people think the name merely means a type of light beer. In fact, this "indigenous" quality of a liquor is rather remarkable, for it would seem that with the same ingredients and identical methods the same drinks could be made anywhere. This is not so, however; Munich beer can be made only in Munich; Pilsener beer can come only from the junction of the Radbusa and Mies rivers; Bass ale from Burton on the Trent. It is the same with whiskey; Scotch whisky comes only from the Highlands, Irish whiskey from the Emerald Isle, and perhaps Bourbon only from Kentucky (though some whiskey called that is made in Canada). Champagne tastes as it should only when made in the Champagne district of France, Jersey lightning is indigenous to New Jersey, but gin can come from anybody's bathtub.

### ALE, STOUT AND PORTER

Ale is made in many countries, but reaches its peak in the great Bass Brewery at Burton on the Trent. There is no other drink that can take the place of a "nip of Bass," the first taste of which is like reading a circular of a "Round the World" Cruise. It recalls faint memories of faraway places; the bar at Sheppard's Hotel, the English Club at Shanghai, perhaps Punta Arenas, in Magellan's Straits, or maybe an evening with the Canadian Mounties, or a doch an' doris at the Bermuda Yacht Club, or perhaps only

#### ON MALT LIQUORS

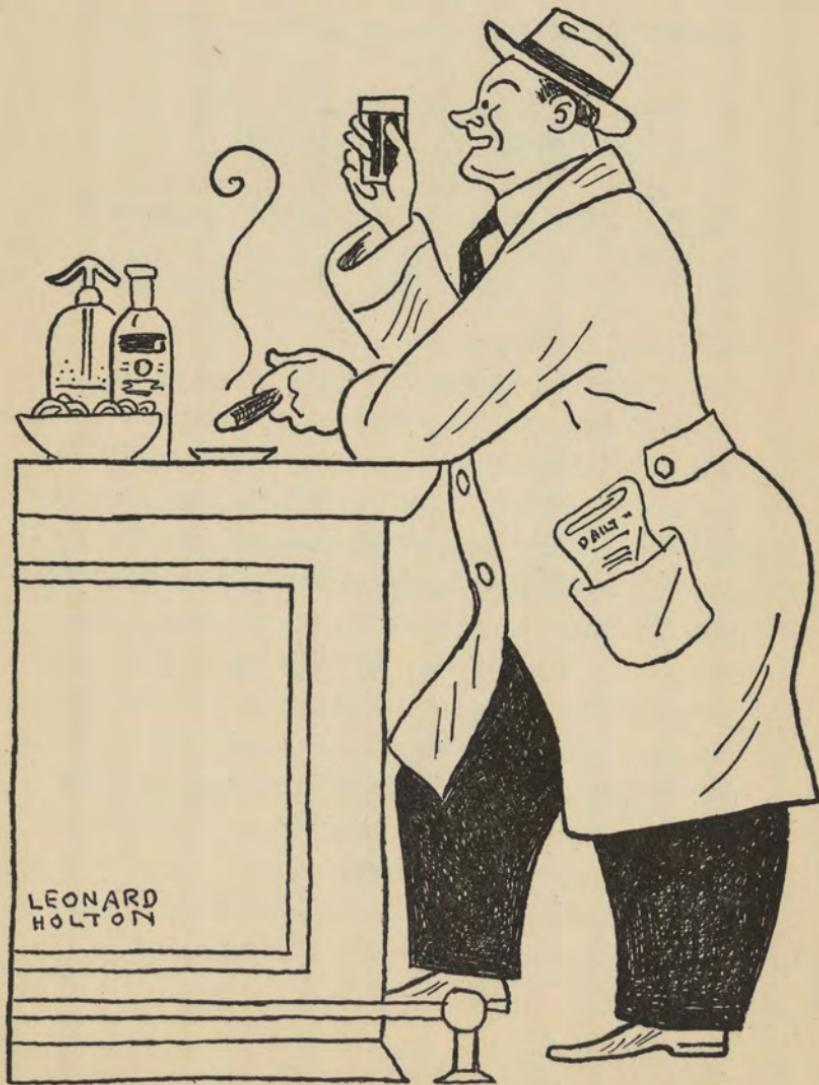
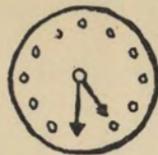
the Army and Navy Club at Washington or even merely home again at the Nassau Tavern. It's a great drink.

There may be other stouts not made by Guinness; but why go farther? They can't be better. And as for porter, well to tell the truth, there are no reminiscences; apart from its use in "half and half" we know practically nothing about it; we don't know how it is made or why.

#### AMERICAN BEERS

The breweries of the United States have about returned to their pre-prohibition standards and are making great quantities of very excellent beer and ale. The beer is almost entirely light beer and the ale is not so heavy as that made in England. The practice of putting beer up in cans has been very successful, but there is a question whether or not it can beat out the glass bottle habit; after all, "a bottle of beer" has its old appeal to the thirsty. Draught beer is, of course, much better than the canned or bottled variety, and the old-fashioned custom of "rushing the growler" is returning; after all, there is nothing much better than a "scuttle of suds" after a long evening at the typewriter, and that thought makes a good excuse to close this chapter.

# Distilled Liquors



### CHAPTER III

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## Distilled Liquors: Brandy, Whisky, Rum, and Gin

DISTILLED LIQUORS or spirits are those made by distilling previously fermented liquids, the result being a product with accentuated flavor and high alcoholic content. The principal liquors of this character are the brandies, whiskeys, rums and gins, while in the subsidiary group would come such preparations as, vodka, akavit, schnapps, pulque, tequila and innumerable local drinks distilled from fermented vegetables, grains or fruit. The active principle of all these drinks is ethyl, or so-called grain alcohol, which is, as the chemists tell us, the katabolic product of any fermenting vegetable matter. Other alcohols are also produced by fermentation, all with pretty names, such as, methyl, propyl, pentyl, butyl, and amyl, but these are all injurious to the human system and even our dear friend ethyl ( $C_2H_5OH$ )

can raise a lot of trouble if given a fair chance. The flavoring in these liquors comes over to some extent with the alcohol in the process of distillation in the form of essential oils and esters. The liquor is further flavored by absorbing resins and other materials from the oak casks in which it is stored to mature. These casks or barrels may be charred on the inside, which allows the resultant charcoal to absorb deleterious matter. (A practice more common in this country.) All brandies, whiskeys and other spirits should be "aged" in their barrels for a considerable period (not less than three or four years) before they are used for human consumption.

### BRANDY

Brandy is a distillate from any fermented fruit but by far the most of it is made from white grapes, that is, from the juice of the grapes that has already been fermented into wine. While the first production of spirit or brandy distilled from wine was probably done in Arabia, it was the French who, by developing the industry, changed brandy from its original limited use as a medicine to a great social beverage.

Originally brandy was called "spiritus vini" or spirit of wine, which indeed it is. Later, owing to its supposedly curative power and recuperating effect on human beings, it became "aqua vitæ" or water

## DISTILLED LIQUORS

of life, and even now it retains that name in France (*eau de vie*). Probably out of compliment to the French distillers, doctors still write for it in their prescriptions under the name, "Spiritus Vini Gallici," or spirit of the wine of France; and while brandy may be made anywhere, the most and the best comes from France. Certain districts have become so associated with the making of brandy that they give their names to the product. Cognac, for example, is the name of a town in the Department of Charente Inferieur, but to most of us "cognac" means brandy. It is brandy but only brandy distilled in that district has a right to be called "cognac." So too, Armagnac is the name of an ancient district, now the Department of the Gers, but often means the brandy made there. "Fine champagne" is the name of the brandy from the Grande Champagne subdivision of the Cognac district and has nothing to do with the wine of that name. "Calvados" on the map is a district of France centering around Caen, but on the label it means applejack. Brandy, like whiskey, gets most of its pleasant qualities from the cask which it inhabits for several years before it is bottled. How long any spirits should be kept "in the wood" is a subject still under dispute. Suppose we say not less than five years and not longer than twenty-five. If kept too long in the cask, brandy may get "worn" or "tired," and who could blame it? There's a lot of bull, especially in

## THE GUN CLUB DRINK BOOK

the night clubs or in the homes of the vulgar, about so-called "Napoleon" brandy. It is brought to the table with great pomp in dirt-encrusted cobweb-covered bottles and served to gaping guests. If the brandy is good when it is put in the bottle it will be good when it comes out, as it cannot improve in the bottle; it makes little difference, except in price, whether it was bottled by Napoleon or his aunt or by General Grant or his grandson.

Brandy is usually colored with caramel and is subject to all the commercial manipulations used in handling whiskey. It may be used in the same way as whiskey, but as it is stronger and has more aroma, it is better as a flavoring substance in the kitchen. It also makes an excellent base in the manufacture of liqueurs or cordials and is largely used to fortify wines and in "doping" champagne; it is also an excellent adjuvant in mixed drinks, punches, and the like.

### M A R C

Marc is a brandy made from fermented grape skins, the skins and stems naturally being those left after the wine press has been trod. If carefully made it has a good flavor and is particularly useful in cooking. Marc is more often found in the Burgundy region of France (*eau de vie de Marc de Bourgogne*); it has all the qualities of brandy made from the juice

## DISTILLED LIQUORS

of the grape, though perhaps not quite the same delicacy of taste and aroma.

### APPLE JACK

Applejack is brandy made from fermented apple mash or juice. It has helped make New Jersey as "wet as the Atlantic Ocean" and has earned the title of "Jersey lightning" but, unlike nature's other phenomenon, it "strikes in the same place" not only once but many times. Its French cousin, "calvados," is the favorite tipple of the farmers of Normandy.

### WHISKEY AND WHISKY

Whiskey or whisky is an alcoholic liquor distilled from fermented cereals. Malted and unmalted barley are generally used, but rye, oats, corn, and wheat also contribute to the making of different types of whiskey. There is no definite rule for the spelling of "whisky" but as a trade custom the English spell the Scotch product without an "e," the Irish with it; in the United States we favor "whiskey" for our rye and bourbon. The name "whisky" is derived from the Celtic word, "usquebaugh," originally "usigebetha" which means "water of life," but this should not be confused with the French water of life (*eau de Vie*) which is brandy; however, the effect on life is about the same whether it be whiskey or brandy. Though whiskey

can easily be made anywhere, strangely enough almost all the world's supply comes from comparatively small districts: Scotland, Ireland, perhaps half a dozen states in the United States, and a very few distilleries in Canada.

#### SCOTCH WHISKY

There are four principal types of Scotch malt whisky, the Highland, Lowland, Campbeltown, and Islay. These whiskys are all made the same way, but the flavor varies with the type of barley, amount of peat used in curing the malt, quality of water, and some details of distillation. Practically all the Scotch whisky on the market is blended and contains two or more of the above mentioned types, together with grain whisky. Grain whiskies are distilled from unmalted grain. They are light and almost without flavor, and they are used to blend with the malt whiskies to tone the latter down and to make the product more suitable for human consumption. These are true whiskies and are matured several years in the cask. They are not unlike the delicate Canadian wheat whiskies. The extent of this blending is shown by the fact that while there are over four thousand names of whiskey registered in the British Directory, they all come from less than a hundred and fifty malt distilleries. Contrary to the ideas of some uninformed persons, blended whiskey is apt to be better than so-called "straight"

## DISTILLED LIQUORS

whiskey. In fact, in this country a great deal of the "best" whiskey about which our grandfathers used to brag was not only blended but was largely made up of rectified spirits (alcohol or "high wines") and was colored with prune juice and burnt sugar. However, if the flavor and aroma were pleasant, the alcohol pure and the kick sufficient, nothing else mattered much; for, after all, it is almost impossible to define the exact meaning of the word "whiskey," as the courts found out during the time of Roosevelt the First.

### IRISH WHISKEY

In the making of Irish whiskey both malted and unmalted barley are used as well as rye, oats, wheat and perhaps other grains, but no peat.

### AMERICAN WHISKEY

In the United States there are two varieties of whiskey, rye and corn, and they are made, as their names indicate, mainly from these two grains, though wheat may be found in the mash at times. "Bourbon" was originally corn whiskey made in Bourbon County, Kentucky, but now it may mean any straight corn whiskey, or a whiskey made from a mixture of corn and rye or a blended whiskey with corn as its base. Canadian whiskey is made in both the rye and bour-

bon type. "Moonshine" is not a special type but refers to a whiskey usually made from corn, manufactured and sold illegally under the light of the Moon (or stars). "White mule" is raw whiskey, usually corn, fresh from the still. It is an atrocious drink and is well named. Synthetic whiskey and other drinks long antedated Prohibition but got no publicity. All whiskey is colorless when first distilled and is so raw in taste that it can be drunk only by the inexperienced or the confirmed addict. Like brandy, whiskey gets its mellowness and flavoring from its ageing in oak casks; the spirit absorbing pleasant flavors from the resin of the wood, while the charcoal in the casks that are charred in turn takes up the deleterious products. It is often the practice, especially in Scotland, to mature whisky in casks that have previously contained sherry. This imparts a smoother taste and gives a pleasant aroma.

Whiskey as a beverage may be taken "neat" or straight, that is without water, after the manner of the Kentucky colonels, or with a little plain water (the best way), or in the form of a highball with ice and carbonated water. It may also be used in cocktails (old-fashioned in particular), in fortifying punches and to some extent in cooking, and if it were as cheap now as it once was (60 to 70 cents a gallon) it would make a fine antifreeze mixture for the radiator.



"White mule" . . . well named

## RUM

Rum is a flavorsome spirit distilled from cane sugar, the latter usually being the residual sugar in the manufacture of molasses. At one time rum was largely made in New England and the Eastern states, and was undoubtedly used in barter and trade with the Indians. Now practically all the best rum comes from the West Indies, where it is the barkeeps' greatest gift to tourists. The distinctive sweet taste of rum makes it an admirable flavoring for both food and drink. Rum or Planters' punch has put Jamaica on the map, while Constantino's expert handling of Bacardi rum at the Florida Bar has made Havana a holy city. The famous Roman punch of Victoria's happy reign was but a rum water ice.

## GIN

Gin is a distillate or maybe a rectified spirit flavored with such aromatics as juniper berries, oil of lemon, coriander, cardamon, angelica and others. In "good" gin of the Holland or London type the aromatics are distilled with the alcohol, the process being repeated several times. In synthetic or "bathtub" gin the essence from the juniper berries and the other oils are added to the alcohol (possibly "rectified" and, let us hope, not denatured) and then the proper amount

## DISTILLED LIQUORS

of water added, the proportion usually being sixty per cent water and forty per cent alcohol, and then the label "London's Best" is pasted on the bottle. This gin is "aged" about the length of time it takes to get from the bathroom where it is made to the front porch where the cocktail party is in progress. While this type of gin is not to be recommended now-a-days, it certainly did valiant service during Prohibition's darkest hours and brightened many a home. Gin is rarely used as a straight drink except perhaps in the acute brunette area south of the Mason and Dixon line, but it is the essential element in certain well-known drinks, such as martini cocktails, rickeys, and the Collins family. Tom gin (said to have been named after a tom cat) is ordinary gin sweetened with sugar. Sloe gin is flavored and colored by the use of sloe berries or black-thorn plums. As gin is both a diuretic and a refrigerant it is especially adapted to the making of summer drinks and also for use in the tropics where it is frequently taken neat with a dash of bitters.

## CORDIALS

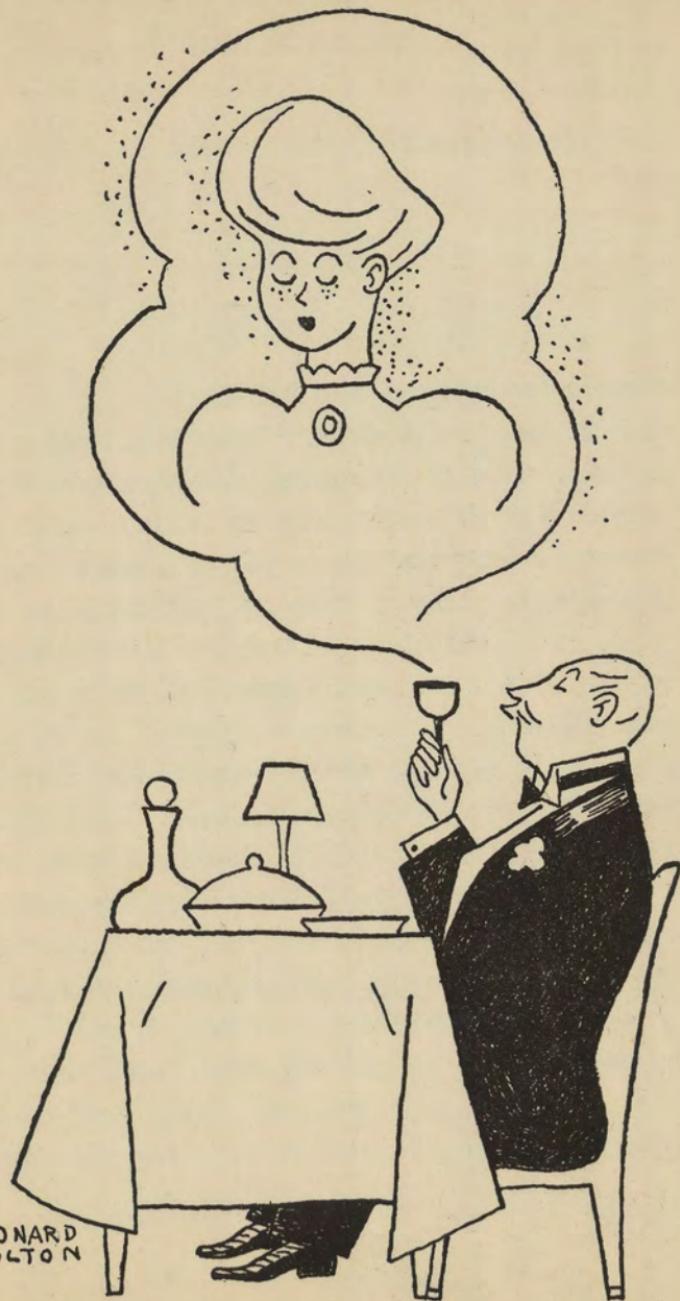
Cordials or liqueurs are sweet, heavily flavored, alcoholic compounds or distillates. They are made of grain alcohol and sugar syrup, and flavored by all manner of herbs, combinations of herbs, flowers,

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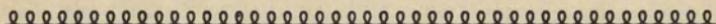
or fruit. The flavoring extract may be distilled with the alcohol or added later. Cordials are usually offered as a last resort after a meal, and their perfumed aroma and saccharine excess usually appeal more to the ladies than to the hardy drinkers of the opposite sex. As a rule a man will take brandy as a digestant rather than drink a syrup redolent with the perfume of violets or gardenias.



# Wine



LEONARD  
HOLTON



## Wine

As WINE is too great and absorbing a subject to attempt to cover in one book or even to give any adequate description in a chapter, we shall merely outline the main points in its manufacture and use and let the reader complete his knowledge by consulting the great number of technical books about the vine and its products.

Reduced to its lowest terms, wine is fermented grape juice. Through the action of certain yeasts called the "sacharomyces," the sugar of the grape is changed into alcohol, carbon dioxide gas ( $\text{CO}_2$ ) and a few other substances. The alcoholic strength of a wine depends upon the amount of sugar in the unfermented grape juice, but as sixteen per cent alcohol stops fermentation, that amount would be the limit of alcohol possible in a natural wine, that is, a wine that hasn't been fortified by the addition of brandy. The "good" ferments begin their work at a temperature a little over sixty degrees Fahrenheit,

and do their best job between seventy degrees and eighty-six degrees.

When the temperature reaches ninety-five degrees or thereabouts, the "good" ferments get tired and the "bad" ferments get busy. As no ferments work at a low temperature, and as the bad ones start their dirty work at a high one, the vats must be kept at the proper heat and also be subject to rapid regulation. Perhaps the best method of controlling the temperature is by pumping hot or cold water, whichever is needed, through metal coils inserted in the vats. The principal alcohol in grape fermentation is ethyl alcohol, the same as in the fermentation of grain, and so it is called "grain" alcohol, no matter what its source. Other alcohols are present in minute quantities, and these, by combining with the acids present (principally tartaric), form pleasantly smelling ethers and so a bouquet is born. After the first fermentation is over the wine is drawn from the vats and a second, much slower fermentation takes place in the casks.

The amount of time that wine should remain in the cask varies considerably, perhaps three or four years would about do for most of the French red wines; Rhine and other white wines might be bottled in less time. Of course wine can be made wherever grapes can be grown, and this would include the greater part of the North and South Temperate zones around the world.

## WINE

However, for our purpose we shall discuss only those wines made in small areas. The wines of France are pre-eminent the world over and come chiefly from two rather limited districts; and the wines of Germany, almost equally celebrated, come from the central part of the valley of the Rhine and from the banks of one or two of its tributaries, best known of which is the Moselle.

### WINES OF FRANCE

While wine is made all over France, except perhaps in the extreme north, the most celebrated vintages come from the Bordeaux district in the southwestern region and from Burgundy (or Bourgogne) which is in toward the eastern border and extends from the neighborhood of Dijon down to the valley of the Rhone. Good wine is made in the valley of the Loire river, red wines on the south bank, and white wines on the north. At present, however, little of this reaches the export trade. The Loire runs across France, roughly connecting the Burgundy and the Bordeaux districts.

Wines of some distinction are also made in the extreme east, in the Jura Mountains, and all along the southern border. Great quantities of wine are made in the region of which Narbonne is the center, and as an immense amount of wine is imported from Algeria into France, it is probable that a large amount

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of the “*vin ordinaire*” of southern France is of Algerian parentage.

### BORDEAUX WINES

The Bordeaux district of wine-growing vineyards begins a few miles above Bordeaux and extends some thirty miles to the south. Under the French law only those wines made from grapes grown in the Department of the Gironde may be called “Bordeaux.” From a wine-making standpoint this region is divided into four districts, from north to south; these are Medoc, Graves, Barsac, and the Sauternes; while a few miles to the east from Bordeaux are the vineyards of St. Emilion and Pomerol. In the Medoc district are found the best known of the red Bordeaux wines, such as *Château Lafite*, *Château Latour*, *Mouton-Rothschild*, *Château Margaux*, etc.

In England the lighter red Bordeaux wines are called “claret”; possibly derived from the French word “*clairet*” which means light in color, though of course no red wines can be as light in color as the white or straw-colored wines of the Sauternes district. Next below the Medoc district comes the Graves, where both red and white wines are produced; then moving south, the Barsac and Sauternes are all of the white variety and become sweeter as one moves south, culminating in the famous *Château Yquem*, whose sugar content makes it of use only as a dessert wine.

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The tendency to drink sweet Sauternes throughout the meal is more American than sensible. The wines of St. Emilion and Pomerol are somewhat darker than those of the Medoc district, and while good are perhaps not quite so distinguished as the latter. Perhaps the best known of the St. Emilion wines is *Château Ausone*, while the *Château Petrus* usually comes first on the Pomerol list. Far down near the Spanish border near Pau one finds, if he is lucky, a rather sweet wine, admirable with desserts, called *Jurançon*. This wine has rather an unusual color, a golden orange, and is rarely, if ever, exported, so one must go to Biarritz, Pau or Tarbes to get it; but that's not a bad idea either, in times of peace.

## BURGUNDY

From the eastern-central part of France come the wines of Bourgogne or the Burgundies. This is a small region beginning northwest of Dijon, where the white wine called "Chablis" is made and then the "Côte d'or," which extends from Dijon on the north to Macon on the south. The upper section of this Côte d'or is called the "Côte de Nuits," while the lower section is called the "Côte de Beaune." Some writers designate the small area surrounding Dijon as the "Côte de Dijon." The greatest of all the red Burgundies, the "*Romanée Conti*," "*Chambertin*," and the "*Clos de Vougeot*," all come from the Côte de Nuits. The town

of Beaune is called the capital of Burgundy and the great hospital, the Hospices de Beaune, has been supported there for almost five centuries from its vineyards. While many distinguished red wines such as "Corton," "Pommard" and others come from the Côte de Beaune, its reputation chiefly rests upon such great white wines as "Montrachet" and "Mersault"; and there is also a white Corton, the "*Corton Charlemagne*," which is passing fine. From the Chalonnaise, Maconnaise, and Beaujolais districts come red wines of a lighter body than those from the Côte de Nuits, and while these districts are lower down on the map they are called "Upper" Burgundy.

From the Chalonnaise comes, in both red and white, a wine called "*Mercurey*," and some others not so well known and probably for the most part consumed locally. In the Maconnaise district are found the Pouilly group, *P. Chaint*, *P. Fuissé*, *P. Loche*, and *P. Solutré*. These are pleasant white wines especially adaptable for luncheons. The *Pouilly Fuissé* must not be confused with the *Pouilly Fumé*, the latter being an entirely different wine made in the valley of the Loire.

Of the Beaujolais district perhaps the best known is a red wine called "*Moulin a Vent*," though geographical purists say that this is a Maconnaise since its vineyard is on that side of the fence. (One notes the same question in assigning "*Haut-Brion*" to

## WINE

Medoc rather than to Graves, in the Bordeaux classification. However, geographical arguments have no effect on the wine, unless the disputants begin hurling bottles, so we should not get excited over the discussion.)

### RHONE WINES

The Burgundy district continues down to Lyons and then comes the valley of the Rhone, so in reality this is a continuous wine-producing district running south from Dijon to Avignon. Perhaps the best-known wines of the Rhone Valley are the "*Côte Rôtie*," "*Hermitage*" and "*Châteauneuf-du-Pape*"; the last probably being named to celebrate the building of the "new" Palace of the Pope at Avignon; all palaces are new once.

While most of the wine from these vineyards is red, there is some white Châteauneuf-du-Pape produced, and white Hermitage is very good indeed though it seems to be little known. Even in Lyons, about the nearest town to the vineyard, a *mâitre d'hôtel* informed the writer that there was no such thing as a white Hermitage.

### SPARKLING BURGUNDY

There may be a red wine in Burgundy that is naturally sparkling or effervescent (*petillant*), but we have never seen it or even heard of it. In New York,

however, a considerable amount of so-called "Sparkling Burgundy" is sold to visitors from the hinterland. Such a wine can be made by filling one of those new-fangled siphons with any red wine from any place, adding sugar and injecting carbonic acid gas. It may be called "Sparkling Burgundy" by the host, but what the discriminating guests will call it is quite another matter.

#### CHAMPAGNE

Champagne is essentially a party drink; it is gay, effervescent, has a kick and contains many a potential headache. Some think that champagne is the best drink, but there is no drink that can be called "best." It is the occasion that makes a drink good or bad, and the best drink is that which best suits the occasion. A glass of brandy with a fair one whose love increases as her virtue weakens may be the "best" drink (or perhaps the worst); a "jug of wine," obviously not champagne, under certain conditions could change the wilderness into a paradise; a Tom and Jerry after a long day in the cold; a nip of Bass, when on travel bent; a stein of Hofbrau after three hundred motoring miles filled with dust and anticipation; a seidel of Pilsener any time; a nip from a flask underneath the stands at a cold and rainy football game; a sip of wine from Mother's glass in childhood's inquisitive age; an issue of grog in zero hour

or when troth is plighted in the same cup—these, all these are “best” drinks. So whether or not champagne is the best drink matters little; it’s probably the best advertised anyway.

Champagne is the “show-off” drink, and this is probably because it is the most expensive wine. This doesn’t mean that there are not other wines that sell for more per bottle in celebrated vintage years—there are important Moselle, Rhine wines, and Burgundies that may bring forty or fifty dollars a bottle if they can be bought at all, but champagne is never cheap and so when Mr. Show-off walks up to the bar and says: “Open up the wine, Harry, I have just nailed a big order” (for bathroom fixtures or saxophones) he means champagne, and instead of taking the money quietly from his pocketbook, he “peels a large bill from a fat roll.” At a dance champagne’s the thing; it’s effervescent and so are the dancers.

Champagne is the wine of superficiality, of gaiety and excitement, and is said to give the worst hang-over “after the ball,” though this is probably unfair to the wine of Rheims, for after eight or ten cocktails, several highballs and a few stingers, it is hardly fair to blame any one drink for dawn’s dreary awakening. Champagne is made only in the old Champagne district of France. It is a wine of the “mousseux” type, meaning that its sparkle is artificially encouraged. A secondary fermentation in the bottle is

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caused by bottling early in the spring after vintage, very often with the addition of ferments or cultures sufficient to create the desired amount of gas.

The making of champagne is a complicated process; briefly it is about as follows: The juice of the local grapes (pinot, white or black) is fermented in large vats; the wine is then bottled with temporary corks, the bottles with their heads down are slightly agitated at intervals for a considerable period to allow the sediment, resulting from the secondary fermentation, to settle on the corks. This sediment is then removed either by withdrawing the corks by hand or by freezing the necks of the bottles and thereby pushing out the sediment with the "snow." Before the permanent corks are inserted, the *liqueur d'expédition* is put in the bottles. This consists of about an ounce of liqueur usually with brandy as a base, the other liqueurs, including the proportion of sugar, being a secret of "the House." If the alcoholic content is below requirements, more brandy is used to jack it up.

"Brut" is a natural wine without any "dope"; "sec" means "dry" or with little sweetening; "demi sec," half dry, and "demidoux" naturally half sweet, and "doux" all the sugary way. The sweet variety is not much in demand now; it used to be the favorite in the Russian market. Cuvée is the first mixing in the large vat where the wine from different vineyards is sup-



While fast women may prefer champagne, it is also a good drink  
for slow men to catch up with

posed to be blended to suit certain tastes; "English Cuvée," for instance, implies a dry wine, as that type is most desired in England.

Good vintage means a year in which the grapes had reached perfection on the vine and does not mean the year in which the wine is permanently bottled. Champagne is not a wine of long life; it is probably at its best in about ten years and after twenty it is apt to go flat. "Still" champagne (entirely fermented before bottling) is consumed locally and has a pleasant appeal to the taste and to the pocketbook. Many self-anointed connoisseurs pretend to despise champagne and call it an artificial wine used only by "cocottes." This is a libel, for while fast women may prefer champagne it is also a good drink for slow men to catch up with; and after all, there is no reason why the demi-monde shouldn't have as fine or a better appreciation of the good things of life as the haut-monde—they certainly get more practice. Champagne is a most adaptable wine and may be drunk at any time both day and night. When dry and cold it makes a fine aperitif in place of the cocktail; it helps conversation all through the meal, though in its native France it never appears until the dessert; it goes well with the latter and of course may be drunk all during the evening and far into the night, or at least as long as the supply or the consumers hold out, and while it may cause an unholy hang-

## WINE

over it is the silkiest "hair of the dog that bit you." Yes, champagne is a fine drink and certainly maketh glad the heart of man and woman too, especially when the two get together.

### WINES OF GERMANY

Although wines are made all over Germany, except perhaps along its northern boundary, the best known come from the banks of the Rhine and its tributaries; the best known of the latter being the Moselle River.

Practically all the great wines of Germany are white, almost the only exception being the Assmannhauser, which is a red wine often with a natural sparkle or effervescence like some of the Chablis or wines of the Loire Valley in France. The French differentiate between wines that effervesce naturally (*petillant*) and those that are made to sparkle artificially (*mousseux*).

The greatest of the Moselle wines is undoubtedly the *Berncasteler Doktor*, grown in a small vineyard near Berncastel; its "Trockenbeeren-Auslese" of 1921 ranks with the *Schloss-Johannisberger* and the *Château Yquem* of that wonderful year. (Note: Trockenbeeren-Auslese means wine from grapes that were allowed to hang on the vines until nearly dry and were picked individually.) The Germans are extremely particular in labelling wines with precise

information. "Auslese" means specially selected bunches of grapes. "Spätlese" means late picking, and "Trocken," nearly dry. Furthermore, the labels show whether the wine is blended or has had sugar added. *Zeltinger* and *Erdner Treppchen* are other well-known Moselle wines, and *Johannisberger* is by far the most famous of the Rhine wines. Others frequently met with are *Rudesheimer*, *Niersteiner*, *Hockheimer*, and the *Steinwein* in its little squat bottles ("Box Beutel").

Liebfraumilch, like the French Chablis, now refers to a district rather than to a specific wine. The English, getting the idea from Hockheimer, call all Rhine wines "Hock," which is about as sensible as it would be to call all vegetables "Potat."

Rhine and Moselle wines make excellent summer drinks and lend themselves to cups ("bowle") or cooling drinks made with various fruits and served iced, and as often as not sweetened with sugar. These mixtures are not as strong as "punches," but with conscientious effort the same result may be attained.

#### SWISS, HUNGARIAN AND AUSTRIAN WINES

A few good wines are made in Switzerland, notably in the Neuchatel region, but as they are practically all consumed locally they need not concern us here. The Tokay of Hungary has been famous for

## WINE

centuries; in fact, legend has endowed it with remarkable rejuvenating and stimulating qualities. If we can credit the information gleaned from G. Selmer Fougner's book on the *Wine Trail*, August the Strong of Saxony (well named indeed) drank himself to death in Tokay wine, but not before he had begat 364 children. To say that he was both an exponent and victim of overindulgence would be putting it mildly.

Tokay essence is a syrupy wine made from the oozing of the Tokay grapes without added pressure; it is said to mature nicely in a hundred years, but then so few of us can find time to wait. Ordinary Tokay is found in both the dry (*Szamorodni*) and the sweet (*Aszu*) varieties, and obviously is more available than the essence.

There are several red and white wines made in Austria but the only name that comes to mind is the *Voslau*.

## SPAIN

Spain produces other wines than sherry, but this gets all the publicity and will be discussed later under the paragraph dealing with fortified wines. *Malaga* is perhaps the best known of the Spanish natural wines. It is a pleasant, though not very distinguished, light wine.

A very good brandy is made in Spain. As one re-

calls it, this was largely used to cheer the sailors upon their arrival in Spain after the New York-Santander yacht race in the good old days of Alphonso the first—and last.

## SHERRY—PORT—MADEIRA

Sherry is a blended and fortified wine made from grapes grown in the region near the town of Jerez de la Frontera and owes its reputation and popularity to England, where it became a great ladies' drink and was also used extensively, with or without bitters, as an aperitif before dinner. There are several types of sherry made by different blendings with the mother wine, or Solera, as a base—Fino, Raya, and Palo Cortado. These are trade names, but the wine is put on the market under the names of Vino de Pasto, Manzillo, Amontillado, Oloroso, and Amoroso. Sherry when first made is usually pale and is generally colored by adding boiled new wine (*vino de color*), the color probably being due to the formation of caramel from the cooked grape sugar. At the proper time after fermentation stops, the wine is fortified with brandy which prevents further fermentation and at the same time makes the sherry stronger, some of it running as high as twenty per cent or more of alcohol. As the coloring matter and the brandy are both made from sherry itself, the latter may be called a "self-contained" wine.

## PORT

Port is really an English wine made in Portugal; that is, through the treaties between England and Portugal, this wine must come only from the Douro district and must be exported through the port of Oporto. As England in its original treaty greatly favored Portugal (at the expense of France), and as almost all the port is consumed in England, the English practically control its "manufacture, transportation, and sale." In making port, different grapes are used, and the skins of the darker varieties are left in the fermenting juice to give it the color desired. At the appropriate time brandy is added and fermentation ceases. The addition of new brandy makes it necessary to age the wine for a long period, not less than twelve years, preferably twenty or more.

There are four types of port: Vintage Port, which is aged in the bottle; Tawny Port, aged in the cask; Ruby or Red Port which is heavier and darker and younger than the tawny, and White Port, which isn't exactly white and which hardly seems to justify its existence. In some wine lists there appears "Invalid" Port, but it doesn't say whether the wine is sick or whether it is meant as a gift for those who are, and cannot defend themselves. In England port is drunk at meals with the cheese, or during the long winter evenings. In the United States its use is negligible.

## MADEIRA

If England put port and sherry on the map, the United States even before they were united made Madeira famous as a gentleman's drink. For more than two hundred years the citizens of the "State in Schuylkill" have been drinking Madeira, and even now at the conclusion of each dinner the members and guests arise and "uncover" and drink two toasts, in Madeira, "To the memory of Washington," and "To the memory of Governor Morris." The table where Washington (and Lafayette) sat when visiting the "Fish-house" is still in use. "Madeira parties" are still *au fait* in Philadelphia. Madeira is a wine reinforced with brandy in much the same way as sherry, and is the staple product of the Madeira Islands.

Unlike most wines, agitation seems to improve it and so it was the custom to ship it in "pipes" (large casks holding almost one hundred and forty gallons) around the world or on long voyages in sailing ships; thus it was customary to advertise its sale as "So-and-so" Madeira, from the good ship *Venus* out of Australia, etc.

The three main types of Madeira are "Sercial," rather a dry wine that may be used as an aperitif; Boal or Bual, richer than Sercial but not oversweet and may be drunk any time, and Malmsey or Mal-

vasia, which is quite sweet and used principally as a dessert wine. This last type wine is also made in the Canary Islands and elsewhere.

### ITALIAN WINES

The making of wine in Italy was a prime industry during the Roman era when Horace so well advertised the Falerian product. The culture of the vine has continued ever since, and the Italians the world over make more homemade wine than any other people. In this country this ability was a Godsend during Prohibition. Probably three quarters of the wine made in Italy is red, of which *Chianti* is the best known.

This wine is made in Tuscany and also includes a white variety, said to be excellent. Among other notable Italian red wines are *Barola*, *Barbera*, *Freiza*, and perhaps *Capri*, though most of this last named is made on the mainland. There is also a red wine named *Vesuvia*, which should be hot. Between the red and the white comes an orange or golden wine from the Latium district, with the rather odd name of *Est-Est-Est*. The white wines of Italy are most agreeable, especially the *Chianti Bianca*, *Orvieto*, and *Lacrima Christi*, and last but not least, *Asti Spumanti*, a sparkling wine which is Italy's equivalent to Champagne. Best known of the sweet or dessert wines are *Muscatel* and *Malvasia*.

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Vermouth is made of white wine of no particular distinction, coming mostly from Sicily and Algeria, flavored with a variety of aromatic herbs.

For a long time all Italian Vermouth was of the sweet variety but now in order to compete with the French Vermouth, the larger Italian firms are making a dry variety. In Italy Vermouth is drunk "as is" but in this country its main function is to mix and mingle with gin in Martini, and whiskey in Manhattan cocktails.

## AMERICAN WINES

By "American" wines we mean only those made in the United States, for while more wine is produced in South America our information and time are too limited for us to go below the Equator.

The cultivation of the grape vine in the United States has had rather an odd history. Although wild grapes are widely distributed over this country, the first cultivated vines were imported, probably from France. In return, we sent back the phylloxera disease, which destroyed practically all the vines in France. To atone for this, we sent over our phylloxera resistant plants to be grafted on French roots, and so now their vineyards thrive again. In Madeira and other places the American vines saved the vineyards.

Viniculture in the United States had attained a fair success when the devastating Prohibition experi-

ment was forced upon the country by impractical reformers and hypocritical politicians. While the growing of grapes continued, the making of wine became entirely disorganized. Before Prohibition several red wines, particularly those made in California, were well received; as an example, at the University Club in New York a certain red California wine of the claret type was the most popular wine on the card. This country has every variety of temperature and climate suitable to wine-grape culture, and there is no reason why we cannot eventually produce as good wine as that found in any other country. However, vine growing and wine making cannot be hurried, and it is up to our native wine makers and merchants to pay more attention to quality than to quantity and to resist the temptation to make quick profits in their business to the ultimate detriment of the industry.

It is too early to appraise the effect of the post-Prohibition reorganization of the wine business in this country, but one notes several fundamental differences in the American method as compared with the French. In France one vineyard makes one wine, and the reputation of the vineyard stands or falls by that lone product. In the catalogs of companies operating, say, in New York, New Jersey, or California, one finds "Sherry," "Port," "Chianti," "Claret," Red and White "Burgundies" (some sparkling), "Sauternes," and perhaps brandy and any

number of cordials, all coming from one little back-yard vineyard! Naturally this should not be; the labels cannot make the wine and, in our opinion at least, the American products should not appropriate to themselves the foreign names. California "burgundy" may be a good wine but it is certainly not burgundy. The California valleys have beautiful names that could well be used for wines, and the Indian names in central New York are equally harmonious and thirst provoking. Maybe our grandchildren will be ordering "a half bottle of Cayuga dry, 1943," (placed in the bottle at Ithaca), or a "San Bernardino, white '46 dry," or maybe just a "Wading River Cup." Why not? At least it is to hope.

### WINE CELLARS

While it would hardly be more in order for us to tell wine connoisseurs what wines to "put down" in their cellars than it would be to instruct bibliophiles in stocking their libraries, nevertheless for the information of the new generation who are just becoming wine conscious we herewith present, through the courtesy of Bellows and Company, two cellars for "beginners."

One cellar is rather modest and could be laid down for about \$240 for the wine and another hundred for the spirits. The other isn't so bashful and might run to

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one grand (which is a thousand dollars real money) for the wine and half that much more for the spirits.

### MODEST CELLAR

108 bottles of wine at approximate cost of \$240, and 36 bottles of spirits amounting to about \$96.

#### Bottles

#### *Red Wines*

12	Margaux, St. Emilion, etc. (Bordeaux)
6	Classified Châteaux, good years and to 5th growths
12	Good Burgundy, non-vintage
6	Burgundy, vintage
6	Côtes du Rhône

#### *White Wines*

12	Sauternes, Graves, etc.
4	Classified sauternes
12	Good non-vintage Burgundy, Chablis, Pouilly, etc.
6	Vintage Burgundy, Mersault, etc.
6	Rhine wines, Rudesheimer, Niersteiner, Steinwein, etc.
6	Moselle Erdener Treppchen, Berncasteler, etc.

#### *Other Wines*

6	Champagne, non-vintage
8	Dry Sherry
2	Fine Sherry
2	Port
2	Madeira

#### *Spirits and Vermouth*

6	Scotch whisky
3	Rye whiskey
4	Brandy V. E.
2	Brandy, Liqueur, V. S. E. P.

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12	Gin
3	French Vermouth (dry)
3	Italian (sweet)
3	Assorted Liqueurs, Benedictine, Cointreau, Mint, e.g.

This list is of course not arbitrary and could be varied at will. The port and madeira might be passed up and a bottle of very good vintage champagne substituted in case the boss comes to dinner or the wife is away for the week-end.

### ELABORATE CELLAR

327 bottles of wine, approximate cost, \$1000; 132 bottles of spirits costing about \$550.

#### *Red Wines*

Cases of 12 bottles

2	Best district Bordeaux wines
2	Classified Châteaux, 2d to 5th growths. Clarets
1	1st growth Châteaux Claret
2	Good Burgundy non-vintage
2	Good Burgundy vintage
1	Fine Burgundy vintage
2	Côte du Rhône, good years, Côte Rôtie, etc.

#### *White Wines*

2	“Bellows Select” dry Graves
1	Haut Sauternes
1	Classified Château—Sauternes
½	Sauternes, Château Yquem
2	Good Burgundy, non-vintage
2	Good Burgundy, vintage

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- I Fine Burgundy, vintage
- I Hermitage Blanc
- I Rhine
- I Moselle
- I Champagne non-vintage
- I Champagne vintage

## *Other Wines*

- 2 Dry Sherry
- I Fine Sherry
- I Good port
- I Madeira

## *Spirits and Vermouth*

- I Scotch Whisky, good
- I Scotch Whisky, liqueur
- ½ Liqueur, Irish Whiskey
- ½ Rye Whiskey, good
- ½ Old Rye Whiskey
- I Cognac, 10 years old
- ½ Cognac, 25 years old
- ½ Cognac, 60 years old
- ¼ Rum, fine
- ½ Rum, choicest
- I Gin, imported
- I Gin, domestic
- I Italian Vermouth
- I French Vermouth
- I Assorted Liqueurs

In this list we would consolidate the brandies into one ten-or-fifteen-year variety and we would have only one rum. Presumably the "domestic gin" is for the wife's bridge party.

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### PERSONAL CHOICE

While it is every one's privilege to select his or her own wine, it is always interesting to learn the personal taste of those who know the best. We therefore present the preferences of certain experts who have kindly contributed their selections.

#### G. SELMER FOUGNER

Mr. Fougner, who conducts the highly informative and justly famous column in *The New York Sun* entitled "Along the Wine Trail," writes: "Would list my favorite wines as follows, with the understanding, however, that they are set down in the order indicated without thought either of nationality or their respective places at the dinner table:"

1. *Château Yquem* 1921 (Crème de Tête)
2. *Château Latour* 1920
3. *Johannisberger* 1934 (Cabinet wine, Fürstliche Verwaltung Mauve seal)
4. *Château Haut-Brion* 1921
5. *Romanée Conti* 1929
6. *Gevrey-Chambertin* 1926
7. *Chassagne Montrachet* 1926
8. *Chablis Moutonne* 1929
9. *Hermitage (Grand Vin Blanc)* 1923)
10. *Bernkastler Doktor* 1934
11. *Gewuerts Traminer (Vin Blanc d'Alsace)* 1934)
12. *Chianti Brolio* (not in the fiasco) 1927

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MURDOCK PEMBERTON

Mr. Pemberton, who writes pleasant articles on Food and Wine and the good things of life in *Esquire* and elsewhere, would like to drink:

RED WINES

*Château Gruaud-Larose-Sarget*  
*Château Lafite*  
*Château Latour*  
*Château Haut-Brion*  
*Corton*  
*Clos Vougeot*  
*Chambertin*  
*Romanée-Conti*

WHITE WINES

*Chablis*  
*Pouilly-Fuissé*  
*Mittelbergheim Stein Riesling*  
*Grand Montrachet*  
*Vouvray*

ITALIAN WINES

*Nebiolo*  
*Orvieto Petrurbani*

JULIAN STREET

Mr. Julian Street is a pleasant writer on pleasing subjects. His book on *Wines* has furnished not only information but inspiration to the author of this book on drinks. Mr. Street was largely responsible for the organization of the Wine and Food Society of New York.

In giving his preference list, Mr. Street seems to favor the clarets and gives *Château Mouton Rothschild* 1929 as his first choice among fairly recent vintages. Also he recommends many other château-bottled clarets: *Lafite*, *Latour*, *Margaux*, *Haut-Brion*, *Ausone*, *Cheval-Blanc*, two *Léovilles* (*Las-Cases* and *Poyferré*), two *Gruaud-Laroses* (*Faure* and *Sarget*), two *Cantenacs* (*Brane* and *Brown*), and two *Pichon-Longuevilles* (*Baron* and *Lalande*), *Lagrange*, *Palmer*, *La Lagune*, *Calon-Ségur*, *Beychevelle*, *Lynch-Bages*, *Cos d'Estournel*, *Petrus*, *L'Evangile* and others.

Mr. Street finds the white wines of Bordeaux less interesting than some other white wines, though he sometimes enjoys a great *Sauternes*, such as *Yquem* or *Suduiraut*, with his dessert. Among white table wines he likes flowery Moselles and Rhines, Gewürztraminer from Alsace when not too sharply dry, and such light, fresh Loire Valley wines as *Vouvray*, *Clos le Mont*, and the somewhat sweeter *Anjou*, *Château de Bellevue*. Of Chablis, Mr. Street says: "At its best it is beautiful but I have never tasted a fine Chablis that did not bear one of the classified Chablis vineyard names: *Blanchot*, *Clos*, *Valmur*, *Les Grénouilles*, *Vaudésir*, etc." Another white Burgundy he likes is the *Pouilly-Fuissé* of Mons. Louis Latour. (It is pleasant to have Mr. Street confirm our opinion of this wine; as noted elsewhere, it is the wine mostly used on

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our home table when dining *en famille*. When company comes we run to *Corton Charlemagne* '29; that is, if we like the company.) Mr. Street can be lyric over the latter wine and its distinguished neighbors, the several Montrachets; likewise over the majestic red Burgundies, leading off with *Romanée Conti* and *Richebourg*; but he considers the subject of great Burgundies too large for him to tackle here.

Rhône wines, at their best, he says, resemble fine Burgundies but are less expensive because good vintages are more common in the warmer Rhône Valley than in the Côte d'Or. He mentions *Côte-Rôtie*, *Hermitage* and *Châteauneuf-du-Pape* among the reds; also white Hermitage.

Among Champagnes he favors such famous old brands as Bollinger, Clicquot, Krug, Moët & Chandon, Perrier-Jouët, etc., in their *brut* or English market varieties, and preferably a dozen or more years old.

As an appetizer and for cooking he uses Bellows *Rainwater Madeira* in preference to Sherry.

## CROSBY GAIGE

Mr. Gaige has been called "the leading gourmet of New York," and perhaps he is; at any rate he is the Executive Secretary of the Wine and Food Society, and without his skillful guidance that organization would be but as chaff before the wind. Mr. Gaige not only can look with authority upon wine when

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it is red or white, but he "knowns his onions" as well, and has raised over a hundred varieties of that succulent lily in his own home garden at Watch Hill Farm.

Mr. Gaige submits the following list of wines that have made glad his heart:

### BORDEAUX

- Château Mouton-Rothschild 1929*
- Château Ausone 1926 (St. Emilion)*
- Château Lafite 1924*
- Château Haut-Brion 1926*
- Château Cos d'Estournelles 1929*

Mr. Gaige also presents the list of wines served at the "Dîner offert par le Comité Départemental des Vins de Bordeaux" at the French Pavilion at the New York World's Fair. Says Mr. G., "It was a meal par excellence," and one naturally presumes the wines were above reproach; they were:

- Château Brown 1929 (Graves)*
- Château Beychevelle 1929 (St. Julien-Medoc)*
- Château Haut-Brion 1929 (Pessac-Graves)*
- Château Lafite 1929 (Pauillac-Medoc)*
- Château Latour 1929 (Pauillac-Medoc)*
- Château Margaux 1929 (Margaux-Medoc)*
- Château Gruaud Larose Faure 1926*
- Château Yquem 1921 (Sauternes)*

Among the Burgundies, Mr. Gaige lists as his favorites:

- Corton Charlemagne 1929 (white)*
- Bâtard Montrachet 1923 (white)*

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Mr. Gaige . . . "knows his onions"

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*Grande Chambertin* 1911  
*Chambertin Charmes* 1929  
*Richebourg* 1923  
*Clos de Tart* 1926  
*Clos de Vougeot* 1906  
*Puligny Montrachet* 1926  
*Musigny de Vogue* 1929  
*Richebourg* 1926

Mr. Gaige suggests that we drink a bottle of *Richebourg Romanée Conti* '29 with a roast grouse at No. "21," but that we hold the *Richebourg, Vieux Cépages* 1934 for twenty years "until it reaches its peak," but what about our peak? Better drink the *Richebourg* '29 now and take no chances.

Of the Rhone wines Mr. Gaige cites our old favorites, *Hermitage La Chapelle* 1929, *Châteauneuf-du-Pape* 1923, *Côte Rôtie (Chapoutier)* 1923, and adds *Clos de Mure de Lanarge* 1923.

Of the Moselle and Rhine wines, Mr. Gaige deplores the fact that we are not likely to get any more of those we like: the *Berncastelers*, the *Johannisbergers* and the *Steinweins*.

## RICHARDSON WRIGHT

Mr. Wright, President of the "Wine and Food Society" of New York, quite naturally has had many pleasant contacts with wine and in the *House and Garden*, of which magazine he is the editor, he gives a list of wines he has especially enjoyed during the

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last few years. As Mr. Wright has probably neglected to mention several important wines he calls this list "Wine moods."

**SHERRIES:** *Tio Pepe; Pando Amontillado; Walnut Brown; "Que Bueno" Amontillado; Mackenzie's Dry Fino; Mackenzie's Very Fine Amontillado; Bristol Cream; Manzanilla El Rocio.*

**PORTS:** *Commendador; Guimaraen's Special Tawny; Superior Old White; V. C. P. White; Harvey's Royal Tawny; Red Label Tawny; Dewey's Choice.*

**MADEIRAS:** *Crown Bual; Malmsey; Leacock's Gloria Mundi; Berry's 1834 Bual; Berry's Rainwater; T. T. C. Lomelino's South Side.*

**BORDEAUX:** In the reds—*Château Gruaud-Larose-Faure* 1920 and 1926; *Château Cheval Blanc* 1926; *Château Latour* 1920 and 1923; *Château Calon Segurs* 1926; *Château Mouton-Rothschild* 1929; *Château Palmer* 1920. In the whites—*Haut Brion* 1923 and 1926; *Château La Tour Blanche* 1929; *Château Olivier* 1934; *Château Yquem Crème de Tête* 1921.

**BURGUNDIES:** In the reds—*Richebourg* 1915; *Musigny de Vogue* 1929; *Romanée-Conti* 1929; *Chambertin* 1929. In the whites—*Pouilly Fuissé Louis Latour* 1923 and 1929; *Grand Montrachet* 1929; *Batard-Montrachet* 1923; *Meursault Charmes* 1926 and 1929.

**RHÔNES:** *Hermitage Blanc Close de Chante-Alouette* 1923; *Châteauneuf-du-Pape* 1929, both red and white.

**LOIRE:** *Vouvray, Clos le Mont* 1934.

**ALSACE:** *Domaine Dopff Erkauer* 1934; *Domaine Dopff Coter Cremant* 1934.

**CHAMPAGNES:** *King's Jubilee Cuvée Giesler* 1928; *Ernest Irroy* 1926; *Lanson* 1926; *Bollinger* 1928; *Ayala* 1926;

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*Perrier-Jouët 1926, 1928; Piper-Heidsieck 1926; Veuve Clicquot Ponsardin Yellow Label 1923.*

### FREDERICK S. WILDMAN

In case any one would like to know what a wine expert with an unlimited cellar offers his guests at dinner, we herewith submit the menu and wine list presented by Mr. Frederick S. Wildman at the "Leash" Club at a dinner in honor of Mr. Andre Simon on November 8, 1937. Considering the host and the guest of honor and the occasion, this dinner should have been "the tops"; and it was.

#### LE MENU

Jambon de Prague  
Petite Marmite Passée, à la Moëlle  
Crabes Moro, à la mode de l'Havane  
Quenelles en Vol-au-Vent, Côte d'Or  
Grouse Écossais, Rôti Nature  
Croquettes des Caroline  
Haricots Verts, aux Fines Herbes  
Salade Verte de Saison  
Foie Gras de Strasbourg, Truffé  
Fruits Rafraîchis au Kirsch  
Café

#### LES VINS

*Perrier-Jouët, English Cuvée, 1928  
(Magnums)*  
*Meursault Perrières 1929*  
*Château Gruaud Larose Faure 1920  
(en Imperial)*  
*Château Margaux 1899*  
*Richebourg 1915*  
*Château Yquem 1921*

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*Grande Fine Champagne, Centenaire  
Armagnac, Trésor de Famille  
Calvados, Vallée D'Auge 1864*

(The Champagne was served in lieu of a cocktail.)

Of course, a dinner like this must necessarily be a grand occasion and can hardly be come by frequently. With all those superb wines it seemed a pity that some couldn't be held out for another time, or perhaps a bottle carried home in a guest's overcoat pocket for the wife and children. One wonders why the fine Morro crabs are not seen more often in New York; those on this menu came up from Havana by airplane and so were quite alive when they arrived at the "Leash."

It seems presumptuous, after all these expert preference lists, for the author of this book to endeavor to give his own little list of the wines he prefers at his own table; however, there may be those who might like to know what a humble home in the country may have to offer, so here goes: White wine takes the precedence, possibly because we are more or less allergic to the tartaric acid of grape skins. The one red wine "stocked" is *Château Mouton-Rothschild '29*. The white wines include an inexpensive district dry Bordeaux, a few bottles of Moselle wines (*Berncasteler Doktor, '34 and '35, Erdener Treppchen '35*),

*Pouilly-Fuissé* '29 (the family tipple), *Corton Charlemagne* '33 (when company comes), *Meursault Charmes* '28 and '34, *White Hermitage* (*Clos de Chante Alouette* '29). There may be a few bottles of *Steinwein* left (fine for picnic lunches, goes well with all kinds of delicatessen). There are one or two bottles of *Jurançon* in the cellar of those brought back from Pau after the New York Spanish race. (Smuggled in the laundry bag, for in those days the curse, noble in purpose, was upon the land.)

About four or five different sherries are sitting around. (*Dry Sack*, *Bellows Morning Sherry*, *York House* and "*Pando*" *Amontillado*; there are also two or three gallon jugs of what is called California "Sherry" awaiting large football luncheons, when the quantity of alcoholic beverages is more important than the quality.)

Of course the "house" always offers gin, beer (we wish it could always be draught Pilsener, then life would be complete!), whiskey, brandy, coca-cola and a few run-of-the-mine cordials (none of which we ourselves drink).

In concluding this chapter on wine, we present a chart showing the "best years" of the various kinds of wine, arranged and brought up to date by Mr. Wildman, also, in the Appendix, sketches of the wine glasses to be recommended (with the reservation, however, that any one may drink anything out of

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any kind of container the emergency may present). As a supplement, also in the Appendix, we have added the wine card of the St. Regis Hotel, not by way of advertisement but because we think this will be instructive, inasmuch as it is the most distinguished wine list we know of, either abroad or in this country.

Our final advice to those who wish to buy wines but who have had little experience is to go to a reputable dealer and abide by his advice rather than patronize bargain sales at the corner store.

## WINE BOTTLES

In France a "bottle" (*une bouteille*) usually means a glass bottle containing approximately three quarters of a liter, or about one fifth of our gallon. Naturally a *demi-bouteille* contains one half as much. Wines and other beverages are put up in bottles or other forms of containers varying in size from a few ounces to several gallons. In wines and champagnes, which are living things and, unlike spirits, continue to develop in bottle, the larger the bottle the better the wine; and, of course, beer from the barrel ("on draught") tastes better than from a small bottle or can. Perhaps Madeira, sipped from a "pipe" (140 gallon hogshead) would taste far pleasanter than that from a bottle, but then one so seldom sees a "pipe." In France the fluid contents of the various bottles

## VINTAGE CHART

To October, 1939

[ Compiled by Frederick S. Wildman ]

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	Bordeaux Red	Bordeaux White	Red Burgundy	White Burgundy	Côtes du Rhône	Rhine and Moselle	Champagne
1938	Poor	Poor	Fair	Fair	Fair	Fair	Poor
1937	Good	Very good	Very good	Great	Good	Great	Very good
1936	Poor	Poor	Poor	Poor	Poor	Poor	Poor
1935	Fair	Fair	Fair	Very good	Fair	Very good (d)	Good
1934	Very good	Great	Great	Great	Great	Very great	Great
1933	Good (a)	Very good	Great	Very good	Very good	Very good	Good
1932	Poor	Poor	Poor	Poor	Poor	Fair	Poor
1931	Poor	Fair	Poor	Poor	Poor	Good	Fair
1930	Poor	Poor	Good	Fair	Poor	Poor	Poor
1929	Very great	Great	Great	Great	Great	Great	Good
1928	Great	Great	Great	Very great	Good	Fair	Very great
1927	Poor	Fair	Poor	Poor	Poor	Poor	Poor
1926	Great	Great	Very good	Good	Great	Poor	Great
1925	Fair	Poor	Poor	Poor	Poor	Fair	Poor
1924	Great	Good	Fair	Fair	Fair	Poor	Fair
1923	Very good (b)	Very good	Very great	Great	Great	Poor	Very good
1922	Poor	Fair	Poor	Poor	Poor	Poor	Poor
1921	Good (c)	Very great	Very good	Very good	Great	Very great	Great
1920	Great	Good	Poor	Fair	Poor	Very great	Great
1919	Fair	Good	Very good	Very good	Good	Fair	Great

(a) Uneven. (b) Great in Red Graves. (c) Very Great in St. Emilion. (d) Great in Moselle.

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are fixed by law; thus a bottle of champagne contains 80 centiliters or 80/100ths of a liter (a liter is a measure in the metric system containing slightly more than our quart); this applies also to Burgundy whereas a Bordeaux bottle contains only about 75 centiliters.

Containers for spirits are regulated by law in America, and foreign shippers must comply with these standards. The approved sizes are:

- 1 Gallon
- 1 Quart
- 1 Fifth or 1/5 Gallon (approximately 25½ fluid ounces or 75 centiliters)
- 1 Pint
- ½ Fifth or 1/10th Gallon
- ½ Pint

Foreign spirits are customarily bottled in fifths or half-fifths, and American whiskies in quarts and pints; although in the years since Repeal American bottlers are swinging to European standards of fifths and half-fifths, which is the size the public customarily expects for a bottle.

Commercial or exhibition wine bottles run in size as follows:

- Split.....about 1/20 of a gallon or approximately 6 ounces
- Half Bottle.....about 1/10 of a gallon or approximately 12½ ounces
- Imperial Pint.....about 20 ounces or approximately 2/3 of a quart

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Bottle.....	about 1/5 of a gallon or approximately 25 ounces
Quart.....	1/4 gallon
Imperial Quart....	40 ounces
Magnum .....	2 bottles
Jeroboam (or double Magnum) .....	4 bottles
Rehoboam .....	6 bottles
Methuselah (or Imperial) .....	8 bottles
Salmanazar .....	12 bottles
Balthazar .....	16 bottles
Nebuchadnezzar .....	20 bottles

Higher up the scale we have demijohns, holding a little less than five gallons, and perhaps "Johns" (though one doubts the latter). A half barrel in England holds eighteen Imperial gallons, whereas a "half" of beer in this country would be less than sixteen of our gallons; but if we drank petroleum, we would get about five gallons more. A hogshead holds anywhere from a hundred to a hundred and fifty gallons, a "pipe" seems to vary in capacity according to the authority one consults; perhaps it holds a hundred gallons, some say ninety-two gallons of Madeira, some one hundred and thirty-six gallons, and others go as high as one hundred and sixty gallons. As few of us are likely to buy one, what difference does it make how much wine one or two pipes hold?

# Cocktails



LEONARD  
HOLTON

## CHAPTER V

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# Cocktails

THE ORIGIN of the word "cocktail" is unknown, and probably none of the myths describing the first use of the word are authentic.

Whether or not the first cocktails were made in America is immaterial; certainly during the last half-century this drink has been almost the national drink in the United States. Foreign hotels, in order to cater to the tourist trade, instituted what they termed "American Bars," which with their zinc tops and high stools were nothing like the bars of our forefathers, and the drinks that were called "cocktails" resembled not at all their American cousins.

Due to the speakeasy architecture of the Prohibition era, our own cocktail bars now look like these foreign imitations, and with their "highly cushioned" stools and female patrons they are quite different

from the barrooms of preceding generations; but then too the women themselves have changed, and the grandchild of today is not at all like the grandmother of yesterday. In the so-called "good old days" a woman's place was the home while the men frequented the bars; nowadays there is no sex discrimination in any sport and almost every home has its own bar.

If a cocktail is an American invention, it is not one to be particularly proud of, for strangely enough a cocktail to be good must be so cold it can hardly be tasted. A cocktail is a social drink, and its popularity increased a hundredfold during Prohibition when it became "smart" to serve it at almost any hour, day and night. As the distilled liquor ("bath-tub gin," etc.) was for the most part unpalatable, it became customary to disguise the taste of the so-called cocktails with all kinds of fruit juices and sugars, and so the modern cocktail became a fruit punch and is now made every day in every way and is drunk before, after, with and between meals, and instead of performing its original function as an appetizer, it destroys the appreciation of both food and wine. However, it is still going strong and apparently is in no danger of being replaced by more sensible drinks. It's the kick that counts.

As it is not intended to make this book a mere compendium of formulæ, it might be well to discuss

## COCKTAILS

only a few of the more generally used cocktails and omit the rest. Individual enthusiasm, combined with ingenuity and a pioneering spirit, permits the host to use up all the left-overs in the medicine chest and to make his own discoveries in cocktails. This seemed to be the main idea during and immediately after Prohibition. During the short but rather bizarre reconstruction period, the youth of the nation weaned themselves by drinking so-called cocktails containing milk or cream, and such sweet drinks as "Alexander's cocktail" were in vogue. This drink contains up to fifty per cent sweet cream, the rest is divided up between gin and crème de cacao. By substituting crème de menthe for the cacao the drink becomes Alexander's sister's cocktail, but as the girl was evidently trying to reduce she cut down the cream to about twenty per cent. A general return to reason has done away with most of these exotic drinks, though a few of them still persist. Of these latter the "Side-car" is perhaps the most popular in the Metropolitan area. This drink, containing as it does equal parts of contreau and brandy with a dash of lime juice, is in reality more of a cordial than a cocktail. In fact, most of these drinks are merely fancy mixtures and should not be used to take the place of a real cocktail or aperitif, a short and snappy drink taken before a meal to stimulate the appetite. Probably the first American cocktail was the "Old-Fash-

ioned," followed by the "Manhattan," and then the "Martini" and its lineal descendant the "Bronx," and after that the deluge.

## OLD-FASHIONED COCKTAIL

A small block of sugar is placed in the bottom of a large whiskey glass. (This glass should be thin, made of cut glass with a heavy base, and holds about five and one-half to six ounces when filled to the brim. However, no glass should be completely filled when serving, four and one-half ounces being about the correct amount for this drink.) A few drops of bitters, preferably Angostura, are shaken on the sugar, then a little water, from half to one tablespoonful (if warm the sugar will dissolve more quickly), the sugar is crushed with a wooden "muddler," and then comes a large portion of rye or bourbon whiskey followed by a block or two of ice and the trimmings—a twist of lemon peel, a segment of orange, a maraschino cherry, and in some places even a slice of pineapple. It does seem rather a rude way to treat good whiskey, but the ladies seem to like it. Old-fashioned cocktails should be made in individual glasses, never in mass production, and any kind of whiskey (Scotch, Irish, etc.) may be used, or even gin, or rum, but should such substitutes be offered some explanation ought to be made by the host lest he be thought dotty.

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### MANHATTAN COCKTAIL

The essential materials in a Manhattan cocktail are rye or bourbon whiskey, Italian or sweet vermouth, and a dash of bitters. Originally (and even now recommended by some experts) the whiskey and vermouth were of equal proportions. Now the tendency leads toward dryer drinks, and in some bars the proportion is one part of vermouth to three or even four of whiskey. Angostura bitters are generally used, but experiments with Orange, Fischer's, or Peychaud's Bitters are quite in order and might give the host a reputation. At the moment the Gun Club mixer uses about one part of Italian vermouth to two and one-half parts of whiskey and a good dash of Peychaud's Bitters.

If a dryer drink is wanted, the use of French vermouth is allowable but is not orthodox. Some connoisseurs or *poseurs* contend that in mixing a Manhattan cocktail, the whiskey must always be put into the mixing glass before the vermouth but just why, deponent sayeth not. Also most bar books say that cocktails should be stirred in the ice but never shaken, but after all, a vigorous stir or a gentle shake could hardly make much difference in the physiological or psychological effect in or of a drink. The use of Scotch whiskey instead of rye changes the name from "Manhattan" to "Rob Roy." Presumably, if

a green gage or a small stewed prune were used instead of the conventional Maraschino cherry to garnish the Manhattan, another name would grace the mixture. The modern cocktail cherry has its stem attached; this is either to be used as a handle or to prove that it is a real cherry.

#### MARTINI COCKTAIL

The Martini cocktail, like the Manhattan, is also becoming dryer. In the "Golden Nineties" it used to be made of half gin and half Italian vermouth with a dash of orange bitters; now it runs from one part sweet vermouth to three or four parts of gin for a medium dry, and for a very dry, French vermouth is used in the proportion of one part of the vermouth to four or five of gin. Any bitters are allowable, but orange seems to be the favorite, and frequently a drop of oil of lemon is squeezed in from a bit of rind. As a rule the Martini is garnished with a small stuffed olive but as the barkeep so often dishes in a small amount of salt water with the olive, many now order their drinks without the fruit or berry or whatever an olive is.

A mixture of one part Italian vermouth and one part of French vermouth with three or four parts of gin, with the usual dash of bitters, used to be called a "Perfect" cocktail, and while the name may be a little euphemistic, this combination can hold its own

## COCKTAILS

with any other cocktail. A greater proportion of French vermouth might make it better.

### BRONX COCKTAIL

A Bronx cocktail is a Martini with some orange juice or a section of orange shaken up in it. It was the first departure toward the fruit-juice complex, though it must be noted that this tendency began long before Prohibition was adopted.

### STAR COCKTAIL

A Star cocktail is composed of applejack and Italian vermouth, usually in equal amounts. A larger proportion of brandy may be used if a dryer and stronger drink is wanted. The more applejack, the more "stars" may be seen.

### JACK ROSE COCKTAIL

One portion applejack, juice half a lime, and a teaspoonful grenadine syrup shaken together.

### CLOVER CLUB COCKTAIL

(From *The Gun Club Cook Book*) A clover club cocktail is a Philadelphia concoction, maybe one of the jokes indulged in at the Clover Club. It's an awful mixture. One jigger gin, juice  $\frac{1}{2}$  lemon, white one egg, one teaspoonful pulverized sugar, two teaspoons raspberry or grenadine syrup. This will

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make three cocktails if there be found three people who want them.

### SCOTCH COCKTAIL

A Scotch cocktail, also called an "Atholl Brose," is made of one part clear honey, one part rich cream and two parts of Scotch whisky. This is a bit sticky.

### ROB ROY COCKTAIL

A Rob Roy cocktail is merely a Manhattan where Scotch whisky is substituted for Bourbon or rye whiskey.

### DAIQUIRI COCKTAIL

A Daiquiri, sometimes called a "Bacardi," cocktail, is a fine hot weather drink and is a great specialty of Constantino at his famous "Florida Bar" in Havana. It is made of Bacardi rum, lime or lemon juice or the two mixed, powdered sugar, sugar syrup or Maraschino (or both), a teaspoonful to the drink, and is thoroughly stirred up in shaved ice. Can best be made with a mechanical mixer. In some places grenadine syrup or Falernum is used.

### ZAZERAC COCKTAIL

(Also from *The Gun Club Cook Book*) What the Clover Club cocktail did to Philadelphia, the Zazerac did to New Orleans, only it did it quicker. The



The Zazerac did it quicker

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Zazerac was composed of  $\frac{1}{3}$  Bacardi rum,  $\frac{1}{3}$  rye whiskey,  $\frac{1}{6}$  Anisette,  $\frac{1}{6}$  gum, dash of Angostura and orange bitters, three dashes absinthe. Shake in ice, strain into glass and add twist of lemon peel, and so to war.

### A STINGER

A Stinger, as mentioned above, is a mixture of equal parts of white mint and brandy frappéd together. It used to be drunk after meals as a cordial, but it may be taken any time one wants to be stung.

### A N D T H E N

There are hundreds of other drinks called "cocktails" (we have a book before us listing a thousand), but they are mostly just small mixed drinks with a base of spirits and almost anything else added; syrups, infusions, cordials or what have you. The names mean nothing, but often sound like the ravings of a dipsomaniac and probably are.

In so dignified an atmosphere as London one finds in the *Savoy Cocktail Book* such beautiful and expressive names as "Satan's Whiskers Cocktail" both "straight" and "curled" (the whiskers); there is recorded there also the "Silver Stallion Cocktail," which is not like a "Horse's Neck," *au contraire*; it is a gin fizz with ice cream in it. ("Oh, God, can such things

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be?" says the Ancient Mariner.) There is the more dignified "Rolls Royce" with benedictine, gin and two kinds of vermouth and the little "Sweet Patoie," a mixture of orange juice, cointreau and gin.

This book further enlightens us with other eccentric concoctions with remarkable names, as for example the "Rattlesnake Cocktail," which gets its venom from rye whiskey, absinthe, egg and lemon. The "Mule's Hind Leg," which ought to pack a kick with its combination of applejack and gin but at that it is sweetened with apricot brandy and maple syrup. Then there is the well-named "Hell Cocktail," which is our old friend the "Stinger" with a dash of red pepper. But enough of this; let the curious read the barroom guides and try everything once.

There are many of these drinks that used to be classed as cordials, but which are now served before meals or at that rather ubiquitous social function called a "cocktail party." Fruit juice of some kind or other seems to be the essential feature of these drinks—very often a simple spirit like rum or brandy shaken up with whatever fruit juice is available, orange, grapefruit, pineapple, papia, etc. Sugar may be added. To make a cordial-cocktail, the basic formula is a three-part drink composed of a sweet cordial, a spirit (rum, brandy, etc.) and lemon or lime juice. Any number of combinations or permutations may be made and any name given to the re-

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sultant mixture; the guests don't care, as they are going home soon to get a good drink. It is these fancy and perhaps foolish drinks that fill the bartenders' guides and cocktail books.

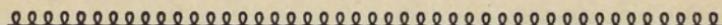
### CONCLUSION

In concluding this chapter it is recommended that the would-be host perfect himself in the making of four or five good standard cocktails, Manhattan, Martini, Old-Fashioned, Star, and Daiquiri for example, and let foolish and exotic experimentation be carried on by dubious dabblers in domestic drinks. After all, a glass of dry sherry (preferably chilled but of course not iced) or very cold champagne or a fine rye or bourbon can well take the place of any cocktail or fancy mixture of bizarre name.

# Punches and Other Mixed Drinks



LEONARD  
HOLTON



## Punches and Other Mixed Drinks

WHETHER or not the name "Punch" is derived from the Persian *Punj* or from the Hindu *Panch* signifies little, as they both mean "five" and punches as a rule are made of five component parts; water, wine, sugar, lemon, and spirits. A punch is a party drink, useful at large gatherings, and the punch bowl is the place where stags congregate at a dance.

In a way a punch is a lemonade with wine and brandy or other spirits added. It may be made with plain or carbonated water and must be sweetened with sugar, soured with lemon or lime juice, colored and flavored with wine and given a kick with brandy or whiskey or sometimes merely tea. At large parties it is self-served from a bowl and ladled into small cups with handles, and as no records are kept, it is drunk *ad lib.* by the guests. There are as many

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different punches as there are chapters in the Junior League. Individual punches are made at the bar and are served in tall glasses of the Tom Collins or highball variety.

Punches may be served either hot or cold, but as most of them originated in the tropics, the cold variety seems to be the more popular. A few sample receipts will illustrate the trend; after that the inquisitive amateur may experiment to his or her heart's content.

### FISH HOUSE PUNCH

Fish House Punch has been the main specialty of the "State in Schuylkill" since this association was founded in 1732. This drink has made countless thousands happy, including George Washington, Lafayette and, later, General Pershing. It has also cheered the reincarnated George Washington on his stagecoach trip from Mt. Vernon to the New York World's Fair in April, 1939, when he and his entourage stopped over in Princeton and visited "Tusculum," the historic home of John Witherspoon, who as President of the College of New Jersey entertained his illustrious predecessor.

The Formula (courtesy Mr. John Wagner, a citizen of the State in Schuylkill) :

Slack 1 pound loaf sugar in a bowl  
When dissolved, add 1 quart lemon juice

## PUNCHES AND OTHER MIXED DRINKS

2 quarts Jamaica rum  
1 quart brandy (cognac)  
1 wineglassful (circa 4 oz.) peach brandy  
2 quarts water

Put large lump of ice in the bowl and allow mixture to "brew" for two or more hours, stirring occasionally. More water may be needed, depending upon how rapidly the ice melts.

It is better practice to allow the lemon juice and sugar to blend for an hour or so in one container and the liquor and water in another before combining.

### PEABODY PUNCH

This is another punch of ancient and honorable lineage, said to have been brought from the West Indies to New England by Joseph Peabody, Esq., sometime near the end of the eighteenth century (presented through the courtesy of Mr. Augustus Peabody Loring, Jr., of Boston):

1 bottle best Jamaica rum  
6 glasses cognac  
3 glasses Madeira  
1 doz. large limes or 2 doz. small  
1 jar guava jelly  
1 pint green tea  
Sugar to taste

Rub sugar on limes to get the essential oil diffused into the sugar. Dissolve two thirds of sugar in

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tea. Then cut the limes, squeeze and add their juice to the remainder of the impregnated sugar. Dissolve the guava jelly in a pint of boiling water. Mix all these until you get the right sweetness; then add the rum, Madeira and cognac. It should stand for at least twelve hours, and better twenty-four. Let large lump of ice float in the punch for an hour before serving, which serves two purposes—making the concoction cool and pleasant to the taste, and diluting it to a pleasant consistency. Bottle any punch left over for a future occasion as it improves with age.

This is rather the general type of many punches originating in the West Indies where rum is the dominant flavoring. The tea probably gives it more pep, and may be put in to keep the drinker awake.

### “BEST PUNCH OF 1938”

Moving up a few years, we come to what the *Woman's Almanac* calls the “Best Punch of 1938” and which, says the *Almanac*, caused Mrs. Jeanne Owen's friends to “rave about the recipe.” Mrs. Owen is the secretary of the Wine and Food Society and should know her punches.

“In a large punch bowl,” says Mrs. Owen, “put one package of frosted red raspberries or one pint of fresh ones. Add one orange, the grated peel of one lemon and the grated peel of one-half orange. Add half a cup of granulated sugar and over this pour

## PUNCHES AND OTHER MIXED DRINKS

one quart of Italian vermouth (sweet) and put the bowl in a nest of cracked ice. Allow to stand a few hours. Just before serving add 2 quarts of sparkling water and serve."

"Excellent for summer parties" (to quote Mrs. Owen once again).

### SEVENTY-NINE PUNCH

This punch, named in honor of the Class of '79 (Princeton), was very often concocted by Buster Lewis, well-beloved boniface of the "Old Nass" (the historic Nassau Inn at Princeton).

#### *Formula:*

One pint fresh lemon juice  
One pint cognac brandy  
One pint Jamaica rum  
4 ounces imported curaçao  
4 ounces imported yellow chartreuse  
4 ounces imported maraschino  
Sweeten to taste  
2 quarts imported champagne  
1 quart Burgundy (presumably imported also)  
1 quart carbonated water

Mix lemon juice, brandy, rum, curaçao, chartreuse, maraschino and sugar. Set this in ice box for two or three hours or longer, then add champagne and then carbonated water. Put one solid piece of ice in punch bowl and stir until thoroughly cold. Fresh-cut fruit may be added if desired and if not

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strong enough (who shall be the judge?) add one pint of good whiskey. (Better add it anyhow to be sure.) In case one should want to use domestic wines, it will be O.K., but of course imported wines are much preferable. (And more expensive.)

### BENSON PUNCH OR CUP

This is shorter and quicker and was also served at the "Old Nass." Formula contributed also by Buster Lewis, as follows:

One quart best imported champagne, extra dry, brut  
One pint imported pommard of a good vintage  
One pint best sparkling water  
Three ounces imported maraschino

To be served very cold in a loving cup.

(Note: One may question champagne "extra dry, brut," and after all why call for a dry champagne and then put maraschino, which is largely syrup, in it?) This reminds us of the time when a sophisticated New York member of the Nassau Club demanded that the Club carry "good" champagne, in particular *Pommery Natur 1904*, and then upon his next visit to the Club this president of one of the most exclusive clubs of the Metropolis was found drinking this exquisite wine in a Tom Collins glass with sugar, Angostura bitters and a lemon peel, the glass filled with cracked ice. Perhaps he should have tried to get a piece of pineapple and a maraschino cherry

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to make his drink complete! Why not put in some raspberry water ice and call it a Pommery Natur 1904 sundae?

### FRUIT PUNCHES

Fruit punches run along the same general lines; as a rule the fruit is allowed to "marinate" well in the spirits before adding to the water.

The following "Brandy Punch" offered at a Wine and Food Society" tasting may serve as an example (Mr. Paul Stevenson, host).

#### *Formula:*

3 quarts brandy  
½ pint Jamaica rum  
1 gallon water  
Juice 6 lemons  
3 oranges, sliced  
1 pineapple, pared and cut up  
1 gill (probably ½ pint) curaçao  
2 gills raspberries  
Falernum to taste  
Ice

Mix the brandy, rum and curaçao, add the water, ice and falernum, the lemon juice and fruit. Let it stand awhile and serve very cold.

### MARQUISE PUNCH

At the same tasting party the Marquise Punch was offered (by Miss Frances Taber, hostess).

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### *Formula:*

1 pint cognac  
1 quart sauterne  
3 lemons  
½ pound sugar  
Cloves and stick cinnamon

Put wine, sugar, zest of lemons and spices together and heat slowly to a point where the wine starts to form small bubbles on the surface. Heat and flame the cognac and add to the wine.

### CHAMPAGNE PUNCH

Champagne punch is made with well-sugared slices of pineapple, Jamaica rum, brandy, curaçao, lemon juice and perhaps sliced oranges, strawberries, raspberries, maraschino cherries or what have you. After this mixture is blended and put in a large punch bowl with a lot of ice, all the champagne within reach is poured over it. This is a good way to get rid of poor champagne and blame it on the strawberries.

### ORANGE ICE PUNCH

This is a simple punch made by pouring champagne over orange water ice in a big bowl, and it used to be considered a fair method of getting rid of domestic champagne. It is refreshing on a hot day, has a pleasant flavor and gives many people violent indigestion.

## PUNCHES AND OTHER MIXED DRINKS

Raspberry or strawberry ice might be used and would probably give the same result.

### WINE CUPS OR BOWLES

A wine cup or bowle is about the same as a punch but may have more fruit in it. Two examples will suffice. (One would do for an ordinary drinking man.)

#### BOWLE JEANNE OWEN

- 2 boxes strawberries
- ½ pounds powdered sugar
- 2 bottles Moselle
- ½ bottle claret
- 1 bottle champagne

After the strawberries have been washed, remove the stems and cut the berries in half. Put them in a large glass bowl placed in ice. Sprinkle the sugar over the strawberries; pour one bottle of Moselle wine over them and let the mixture stand for about six hours. When ready to serve, add the rest of the Moselle, the claret and lastly the champagne. (The wine must be chilled.) Serve in glasses with plenty of strawberries in each glass.

#### MAI BOWLE

A handful of "Waldmeister" or "Woodruff," tied in a small cheese-cloth bag is put in the punch bowl. Pour in two bottles of chilled Moselle, Alsatian or

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Rhine wine. Cover and allow it to stand for half an hour. Remove the Waldmeister. Add four tablespoonfuls of sugar and an unpeeled orange cut lengthwise in thin slices with seeds removed. Chill thoroughly. Place a slice of orange in each glass and one or two minute leaves of the Waldmeister and fill with the chilled wine. Peaches may be used when in season.

### MULLED WINE

Mulled wine is a wine (usually red) punch, highly spiced and heated. (Sugar, cinnamon, lemon and cloves are generally used.)

### SWEDISH GLOGG

Swedish Glogg is said to be Bourbon whiskey, spiced and diluted with hot water, though in its native country it would more naturally be made of arrack or *aqua vitae*.

### EGGNOG

Apart from the individual eggnog, which is a milk punch with an egg shaken up in it, large bowls of eggnog are quite *au fait* at Christmas, New Year and Easter celebrations in cities along the Atlantic seaboard. For years a tempest in a punch bowl has been raging as to whether the whites of the eggs, as well as the yolks, should be used or not—well, why not, they come with the eggs, don't they?

## PUNCHES AND OTHER MIXED DRINKS

The Baltimore Club uses—or did before it became absorbed by the Maryland Club—brandy, rum, applejack and peach brandy, together with the whole eggs, sugar, milk or cream in its New Year eggnogs.

On the other hand, the Pendennis Club discards the whites of the eggs and uses the yolks of a dozen eggs to a quart of its famous Bourbon whiskey, together with two quarts of heavy cream and two cupfuls of granulated sugar. The sugar is dissolved in the whiskey, which takes three or four hours, then the well-beaten egg yolks are added slowly, stirring vigorously the while. This mixture stands for two or more hours to blend and to “cook” the eggs, and then the cream, previously whipped, is added and the fun begins. The Pendennis Club deplores the use of the whites of the eggs or any spirits other than its precious Bourbon whiskey.

## INDIVIDUAL PUNCHES

Individual punches are those mixed in the glass in which they are served, such as milk punch, planters' punch, and such drinks.

### MILK PUNCH

A milk punch may be made with brandy (cognac, applejack or any other kind), whiskey, or rum, perhaps with gin, though this would be rare indeed.

*The Method:* To a large glass of milk add two teaspoons of granulated sugar or sugar syrup. Add slowly, stirring the while, a good drink of brandy or other spirit. Fill with shaved ice and shake. Strain into high-ball glass and dust with nutmeg. May also be served hot, in which case one would naturally omit the shaved ice. An egg shaken with a milk punch makes it an eggnog.

#### TOM AND JERRY

A Tom and Jerry is a hot drink made with equal parts of rum and brandy, sugar, eggs (the whites and the yolks beaten separately) and hot water. The mixture, according to Hoyle (or his equivalent), must be served in a small white china immature shaving mug.

#### PLANTERS' PUNCH

The planters' punch, according to one writer, gets its name because it has been drunk by the sugar planters in Jamaica for over a hundred years. Unfortunately, like a mint julep, it is made in a hundred different ways and seems to reflect the idiosyncrasies of the various bartenders. Generally speaking, a planters' punch is made with a good drink of rum ( $1\frac{1}{2}$  to 2 ounces) in a long glass with cracked ice and water, shaken up with lime juice and sugar and served unstrained with a straw. In some places orange juice is used instead of the water.

## PUNCHES AND OTHER MIXED DRINKS

### WHISKEY PUNCH OR SOUR

A whiskey sour is a strong whiskey punch, made with rye, Bourbon or Scotch whisky, lemon juice and sugar, shaken up with ice and strained into a small (Delmonico) glass.

### MINT JULEP

There are as many different ways of making a mint julep as there are states in the Solid South but perhaps the simplest way is the best. Fill a tall glass with finely crushed ice, add two or three teaspoonfuls of powdered sugar, a generous sprig of mint in the top and all the rest good "licker" and no other engagements for the rest of the day (*The Gun Club Cook Book*).

Rye or Bourbon (rarely Scotch or Irish) whiskey, brandy or rum may be used, but experts prefer Bourbon. There are those who think mint leaves should be marinated or crushed in the liquor before the julep is made. This might do for the first two or three, after that no one would quibble over the mixing.

### HOT TODDY

A hot toddy is usually made with sugar, spirits (rum, brandy, whiskey or gin) and hot water, with perhaps a little lemon juice. A whiskey sour made with hot water could be called a "toddy."

## HOT APPLE TODDY

This is a toddy that has been brewed at the State in Schuylkill in Philadelphia for a couple of hundred years, and for the last fifty or sixty at the "Rabbit" in the same city. It is used and useful on a cold winter's night, and is made as follows:

Bake in an earthenware dish 13 Newton Pippin apples. Do not core, but remove eyes and stems. Put baked apples in a 2½- or 3-gallon jug and add 2 quarts of Jamaica Rum, 1 quart of Brandy, 12 to 15 lumps of sugar, and 2 quarts of boiling water. Cover jug with a plate and place near an open fire to steam for at least two hours before serving. Stir gently with a wooden spoon occasionally, while brewing.

## GIN DRINKS

Gin, in common with other distilled spirits, lends itself to mixtures containing sugar, lime or lemon juice, bitters and plain or carbonated water. As mentioned before, a gin rickey is composed of gin, half a lime (squeezed and dropped into the glass), ice and carbonic water. A gin fizz substitutes lemon for the lime and has added sugar. A Tom Collins is a man's-size gin fizz. A silver fizz has the white of an egg shaken up in it and a golden fizz has the whole egg. The famous New Orleans gin fizz was long a secret of the Ramos brothers who operated a delightful and

## PUNCHES AND OTHER MIXED DRINKS

deservedly busy bar in that Southern city. After the place was closed in 1919, through no fault of its own, Henry Ramos gave the receipt of the drink to a waiting world. Here it is: "One teaspoonful powdered sugar, 3 or 4 drops of orange flower water, juice of half a lime, juice of half a lemon, 1 jigger (1½ oz.) Old Tom gin, the white of 1 egg, 2 tablespoonfuls cream, ½ glass crushed ice and about an ounce of seltzer (carbonic) water. Shake very thoroughly in an air-tight shaker, strain and serve."

A gin daisy is a drink made after the manner of a rickey, but has, in addition to the lime juice, sometimes lemon or orange juice and a touch of either raspberry syrup or grenadine. A daisy is one of those drinks wherein the barkeep is allowed free rein to his imagination. In some bars these drinks are served in small steins. A gin flip is a mixture of gin, sugar and egg, shaken in ice and strained. A gin crusta is just another mixture with gin, bitters, lemon juice and peel, and maraschino, served in a large glass in cracked ice. There are other gin drinks but enough's enough.

## SOME OTHER INCIDENTAL DRINKS

### CHERRY BOUNCE

A cherry bounce is a cordial made by soaking wild cherries in any spirit (whiskey, brandy or rum) and

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adding sugar. The procedure consists in filling a gallon jug with wild cherries (not stoned), adding a cup or more of brown sugar and filling up with applejack or any other brandy or whiskey. After a month or six weeks strain off the liquor.

### COOLERS

Coolers are drinks made of a mixture of lime and lemon juice, grenadine or any syrup, and brandy, whiskey, gin or rum. This type of drink varies more in name than in composition.

### COBBLER

A sherry cobbler is a drink, usually made and served in a goblet, consisting of sherry, sugar, and all the fruit in season, and drunk through a straw. *Jack's Manual* says, "ornament with mint, and . . . add a little port wine on top." This drink used to be popular in the Virginia Springs some fifty years ago; perhaps some people drink it now.

A sherry flip is made of sherry, sugar, and egg shaken in ice and strained into a small glass. A dash of nutmeg completes it.

### POUSSE CAFÉ

A pousse café is a mixed drink that isn't mixed, that is, it is a combination of cordials of different

## PUNCHES AND OTHER MIXED DRINKS

colors poured carefully into a cordial glass so the layers remain intact. Any combination of cordials may be used, brandy generally holding down the others. This drink used to be rather popular with sophomores visiting night clubs for the first time.

### S M A S H E S

Smashes are made with sugar, muddled mint, and strong drink. They would resemble mint juleps in cause and effect.

### C L U T C H   C U P

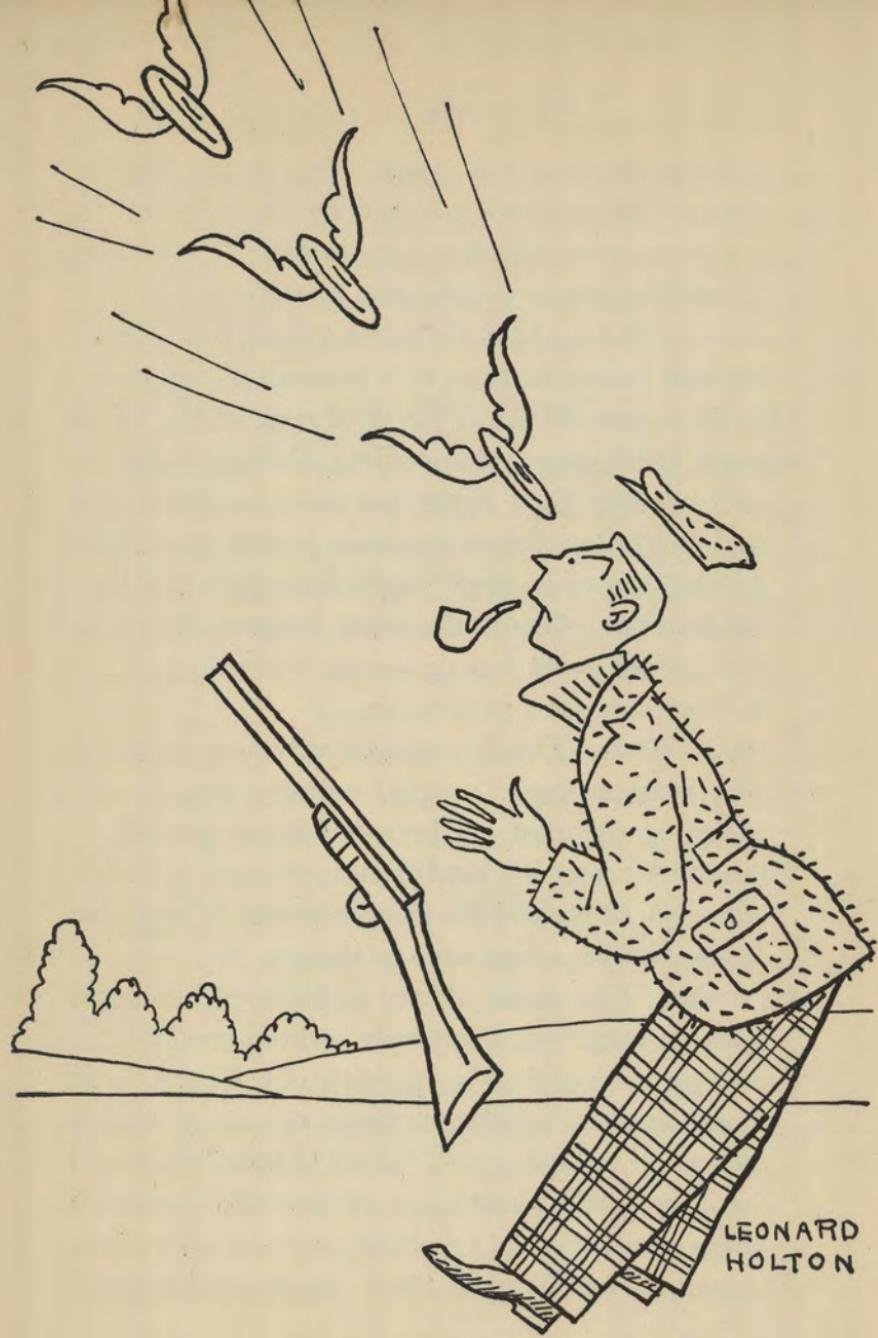
The clutch cup is the natural successor to the old-time stirrup cup. It is the drink indulged in by the members of the Gun Club on the threshold of departure to lunch with and shoot against friendly enemies. The Gun Club is sensible enough to hire a bus on these occasions; a bus with non-skid tires and non-drinking driver; otherwise we should not recommend "clutch cups." And so this simple but effective drink is made as follows: Fill a large Tom Collins glass with cracked ice, pour in a good drink of brandy, say, 2 ounces, fill with champagne and stir slightly with a bar spoon. One clutch cup makes the clay birds fly in coveys; two cups endow the birds with wings and cause them frequently to attack the shooter; Three cups—but why bring that up? Nobody who drank three clutch cups ever got to the firing line.

## OLD TIME DRINKS

Almost all the mixers' manuals and bartenders' guides list certain ancient drinks of strange and seemingly incompatible ingredients, such as hot ale and milk, lemon juice and cream, and all manner of "sugar and spice and everything nice." The predominant flavoring in most of these drinks was ginger; cloves and the omnipresent nutmeg played their part. Obviously the excessive use of spices would entirely mask the flavor of the liquor, and probably that was just the reason for the mixture. Undoubtedly our ancestors had difficulty in getting good wine and spirits, and during the long winter evenings they found time to experiment with all kinds of spices in disguising the taste of the liquor which they probably had made themselves. We did the same thing during the Prohibition era, using all kinds of fruit juices to make our drinks, if not palatable, at least possible. This theory is borne out by the receipts given in the old books for making homemade wine, imitation brandy and such stuff.

We shall mention a few of these drinks, merely for their historic value—the serious student may pursue his studies to his heart's or stomach's content in any library.

**BISHOP:** Roast a lemon or orange stuffed with cloves,



Two cups endow the birds with wings and cause them frequently  
to attack the shooter

add cinnamon, ginger, mace, allspice, and heat in water. Add port wine, sugar, lemon juice, oil of lemon, nutmeg and sweeten "to taste," or rather, if possible, get somebody else to taste it.

**HALF AND HALF:** May be half beer and half ale, or ale and porter, or stout or a mixture of any two.

**HOT BUTTERED RUM:** A jigger of rum with a lot of sugar (perhaps a tablespoonful), cloves, cinnamon, and nutmeg, then either hot cider or hot water and on the top, for no apparent reason, place butter the "size of an egg" (anybody's egg). The butter does not mix with the drink, it merely floats on the surface so its function seems obscure, perhaps it lubricates one's moustache.

**LAMB'S WOOL:** This is a concoction made with hot ale, roasted apples, sugar, nutmeg, ginger and anything else that has been left lying around.

**POSSET:** A posset is a kind of custard made with hot ale, eggs, sugar and the usual nutmeg. It may also be made with white wine or sherry.

**SANGAREE:** Gin, sugar, sherry and shaved ice might make a sangaree, if anybody wanted one.

**SYLLABUB:** A syllabub is a mixture of milk or cream, bourbon or rye whiskey or sherry or beer or brandy or any other liquor, with "sugar to taste." It would be interesting to know just what would happen if any one ordered a "syllabub" over a modern bar.

**WASSAIL:** The "Wassail Bowl" is an old-fashioned

## PUNCHES AND OTHER MIXED DRINKS

drink usually consumed during the Yuletide when every one was of an understanding and tolerant mind. It is a combination of sugar, warm beer, nutmeg, ginger, and what have you. Well, we haven't any more so we'll let it go at that.

### SHANDY-GAFF

Half way "between the dawn and the daylight" comes shandy-gaff, which is a drink half way between the "hard" and "soft" classes. Without taking sides in the controversy over its proper composition, we shall say that it is made of equal parts of beer and ginger ale, but that stout, ale or porter may be used instead of the beer.

Shandy-gaff is a fine summer drink by the side of a hot tennis court, and it is about the only drink where it is permissible to put ice in malt liquors.

### SOFT DRINKS

By "soft drinks" are meant those beverages that contain no alcohol—the  $\frac{1}{2}$  of 1 per cent beer of Prohibition times was not a drink; it was a subterfuge, and was of no use either to the "Wets" or the "Drys."

If the "pop" bottles at a ball game are any criterion, we drink more soft drinks than hard, and we undoubtedly do. The appeal of the soft drink is in the sugar it contains, and as a growing child needs sugar to fire his or her energy, soft drinks are con-

sumed in enormous quantities by the young, the near young and the adolescent. The "pop" in the above-mentioned pop bottle is carbonated water in which is dissolved a fruit-flavored syrup. (The flavor may be synthetic, and the sugar glucose, but the sweet taste is there.)

The most popular soft drinks in this country are lemonade, ginger ale and Coca-Cola. Lemonade ("lemon squash" to our British friends) is merely sugar, lemon juice and iced water (the water either plain or carbonated). If a lemonade has a little claret poured on top, it is called a "claret lemonade"; if the wine be mixed up with it, it becomes a "claret punch." Ginger ale is a bottled water, carbonated and flavored presumably with ginger. It may be drunk "as is" with ice or used as base for mixtures, such as "gin and ginger ale," or with Scotch whisky and curled lemon peel in the old-fashioned "Mamie Taylor" or without the whisky, in which case it is called a "horse's neck."

Coca-Cola is a proprietary drink made of syrup with an herb flavoring; its popularity is phenomenal.

#### RASPBERRY VINEGAR

A generation or so ago a drink called "raspberry vinegar" used to delight the youth, especially in the country where good proprietary soft drinks were not

## PUNCHES AND OTHER MIXED DRINKS

easily obtainable. "Moxie" was coming in, but there were not many soft drinks put up in small bottles; ice cream soda was the prime drugstore tipple. This was long before drugstores became circulating libraries and electric-machine shops and before they increased their sales of digestive tablets by administering over the soda counter such remarkable messes as chocolate marshmallow, walnut maple sundae[s] (what is the plural, anyhow?), or banana splits.

In a country house "somewhere in Pennsylvania" on a table by the door which "gave on" the garden, there were always two decanters, one containing sweetened lemon juice and the other raspberry vinegar, and of course a large pitcher of ice water; and so the many grandchildren "made their own" going and coming. These grandchildren now have children's children of their own, but memory often turns back to the table by the door, and also to the side-board in the dining room where other decanters stood a-ready, to be sampled later on in life.

### RASPBERRY VINEGAR

To make: Put four quarts ripe raspberries (presumably cleaned or "picked over" as the old books used to say) in a stone jug, cover with cider vinegar (one quart will be about right) and let the berries marinate in the vinegar for three or four days, stirring occasionally, but not mashing. Strain through

## THE GUN CLUB DRINK BOOK

cheese cloth or jelly bag. Add  $2\frac{1}{2}$  pounds granulated sugar to the juice and boil gently for a few minutes, removing the scum as it arises.

This may be bottled, as it keeps very well. Use with ice water, with or without ice in the glass; the proportions are about the same as in a high ball, one and a half or two ounces of the vinegar to a drink, in a long glass.

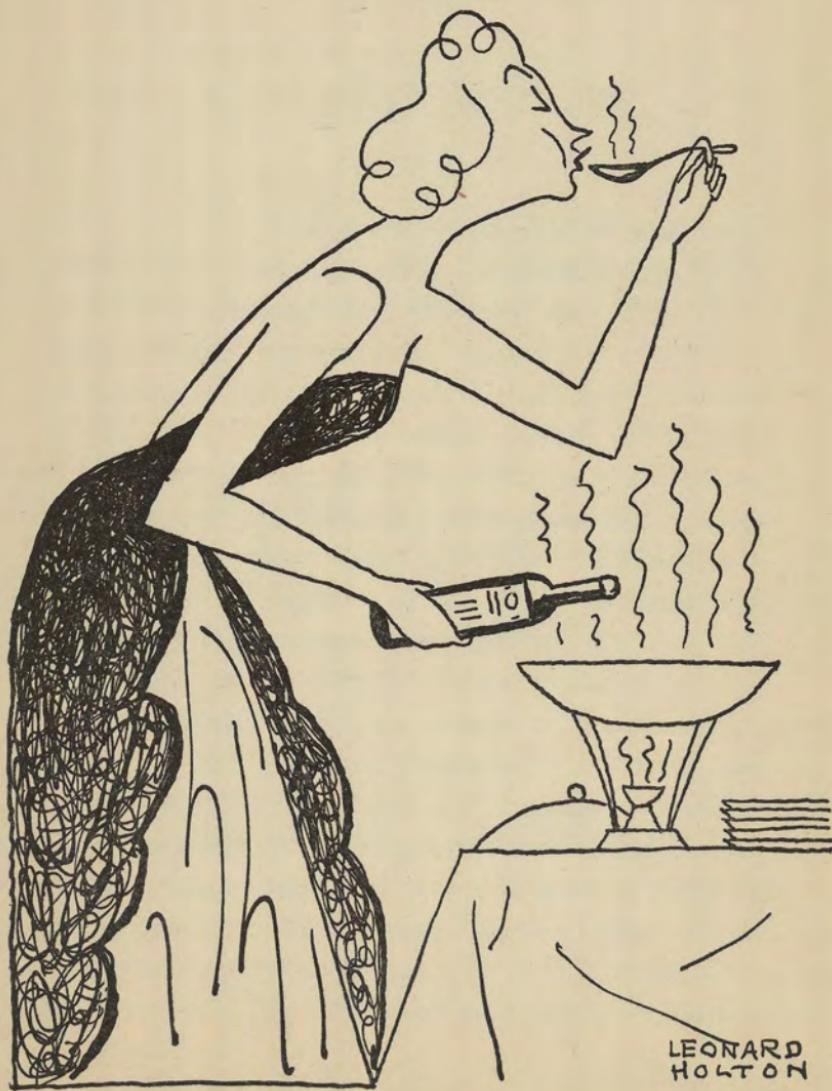
### A SOFT PUNCH

For a children's party, or when entertaining the W. C. T. U., it might be in order to serve a non-alcoholic punch, so here goes, though we do not recommend it:

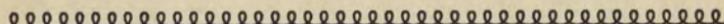
For 120 persons (if there can be found that many who must have temperance drinks) take 12 cups strawberry juice, 3 cups water, 3 cups strong tea, 3 cups pineapple juice, 6 cups granulated sugar, juice of 18 lemons and 18 oranges. Mix in bowl with large block of ice. When about to use, add 5 quarts ginger ale and 7 quarts carbonic water.

There are many other soft drinks, such as root and birch beer, and various synthetic combinations, but their general make-up is based on sugar with some kind of fruit or plant flavoring.

# Wine in Cookery



LEONARD  
HOLTON



## Wine in Cookery

SPIRITS, malt liquors and wine are all used in cooking and in flavoring cooked foods. It must be remembered, however, that these alcoholic additions are meant to enhance but not to supplant, the flavor of the food. A traditional example of the use of liquor with cooked food is the flaming brandy poured over the plum pudding at Christmas time. Sherry goes naturally with green turtle soup; in fact, in the olden days, especially in Philadelphia at least, the appearance of the sherry decanter was a sure sign that company was coming; the wine was on the table, in the soup, in the entrée and in the dessert. In a Welsh rabbit, ale or beer adds a distinctive flavor and also keeps the cheese from scorching; not much is needed, so the rest of the bottle enables the chef to get one up on the guests. In so-called French cooking, wine mixed with water is quite in order as a medium in which to poach fillets of fish, and in some cases red wine is used with fish. The addition of sherry to a Newburg and to à la king dishes is

known to all sweet girl graduates, while their fathers probably appreciate a bit of red wine or port with the juice of a wild duck as it comes from the press. Every one knows that terrapin, like turtle soup, requires sherry or Madeira, but not so many are aware that a basting of Benedictine or Curaçao will make the roasting of a tame duck a fine art; even a chicken should be more contented if it gets a nip of brandy, externally applied, when roasting in an oven or on a spit. A spot of brandy will often add a piquancy to a sauce otherwise not particularly distinguished, and a glass or two of white wine in an ordinary soup will give it a French name. Roman punch, rum cakes, nesselrode pudding, mince pie and such things, while they do not depend entirely on rum or brandy, would amount to little without one or the other.

While experimentation in using wine and spirits may be carried out to almost any extent, it may be in order to mention a few of the common usages.

**OYSTERS:** In oysters Rockefeller a paste is made of spinach, chevril, tarragon leaves and bread crumbs, maybe some celery, and after seasoning the mess with tabasco sauce and absinthe, it is spread over the oysters and the latter are baked in their shells (usually on plate of rock salt which conserves the heat and gives the tourists something to talk about). This may be all right in New Orleans but it certainly would make Cape Cod or Chesapeake oysters mad.

Sherry may be added to an oyster stew, especially



The rest of the bottle enables the chef to get one up on the guests

when the latter is made of cream, and also in oysters poulette. In panned oysters a little white wine helps a lot, as it does with scalloped oysters.

**LOBSTERS, CRABS, etc.:** When lobster or crab meat is saut  ed in butter, white wine may be added to the cooking. In all *  la Newburg* dishes sherry is the seasoning.

**FISH:** In poaching fillets of fish, white wine is mixed with the water, while the same wine gives a pleasant flavor to the hot butter when the cooking is *  la Meuni  re* or with *Maître d'h  tel* butter.

**SOUP:** As mentioned previously, sherry is generally used with green turtle, snapper, mock turtle, black bean and many clear soups, whereas soups that seem to be too thick may be rendered more pliable with white wine. In certain foreign countries beer soup is made with beer, and this may be added to duck soup also.

In making black bean soup at the Gun Club, the ordinary canned puree of black beans is used. It is diluted, about one part in six, with a strong consomm   and is heated in a double boiler with butter and sherry. It gets by all right.

**ENTR  ES:** White wine may be used to flavor almost any entr  e, sherry of course if it be the Newburg type.

**MEAT AND FOWLS:** Red wine or sherry may be used in almost all the brown sauces served with game. Sherry is added to the butter and currant jelly in

which venison is cooked or heated. In some countries roast beef is basted with wine but this seems to be going a bit too far, one might suspect the meat. In making the Turkish "Shish-Kabob" (it's Russian at the St. Regis) the slices of lamb are marinated in red wine before being broiled.

In cooking game or chickens on a spit or in the oven a little brandy helps the basting liquid. Tame ducks, especially those roasted with an orange *motif*, may be helped out with a little curaçao, or brandy or the two mixed or with Benedictine alone or combined with brandy. Sherry is a welcome addition to the stewed kidneys on Sunday morning.

**VEGETABLES:** As a rule, vegetables are temperance food, but there are some exceptions. This is the way sweet potatoes are handled at the Gun Club:

Make a purée of boiled sweet potatoes (the canned variety will do nicely), add a little melted butter and mix in canned broken marrons (chestnuts) with their syrup. (The marron *débris* serve the purpose and are much less expensive than the whole chestnuts.) Heat in earthenware dish in oven and just before serving pour a wineglassful of rum and brandy, half and half, and serve while flaming.

**DESSERTS:** Plum pudding, mince pie, and some others need brandy. Apple pie does well with a noggin of rum cooked in it.

Most sweet desserts, rice and other puddings, are helped by the addition of a little sherry, but naturally

the indiscriminate use of wine or brandy may ruin any food.

**CRÊPES SUZETTE:** Crêpes Suzette are small French pancakes served by a sophisticated head waiter, the cakes blazing in flaming brandy and other spirits. The cakes themselves are made of a thin batter composed of flour, sugar, eggs, whipped cream, milk, salt, ground up macaroons, and perfumed "at will" with cognac, orgeat, rum or other liquors. The cakes are spread with a mixture of butter, powdered sugar, orange curaçao, tangerine juice and are served in a halo of flaming cordials, brandy, grand marnier, cointreau, etc. This adds greatly to the *éclat* and cost of the dish and may also increase the fire hazard; an exploding chafing-dish lamp in the restaurant of the S.S. *Europa* once cost the North German Lloyd a hundred dollars for a ruined evening dress.

**ZABAGLIONE:** (Zabione, Sabayon or any other spelling.) This is a sweet, rather light, custard made with sugar, the yolks of eggs (in Italy just the yolks, in France, the whites as well), and flavored with Marsala wine, sherry or Madeira. It is eaten from cups like a café parfait, or it may be used as a sauce with other desserts.

**COFFEE:** Finally the coffee at the end of the meal may contain brandy as well as cloves, cinnamon and other spices, and if the cognac be ignited it is called "Café Diable."

# Service and Supplies



LEONARD  
HOLTON

## CHAPTER VIII

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# Service and Supplies

### GLASSES

As a rule all beverages should be served in thin glasses though certain exceptions are allowable. The following list merely shows general usage and is not arbitrary or mandatory.

**MALT LIQUORS:** Beer, ale, porter, and stout are usually served in half-pint glasses, either goblets or tumblers. Beer is often served in earthenware mugs (steins) with or without lids. The steins in the Munich Hofbrau hold a liter, which is a little over a quart, and makes a very nice drink. Pilsener beer is served either in "V" shaped glasses or in glass mugs, called "seidels"; these generally hold four tenths of a liter, or about a pint. Ale may be served in tankards or pewter cups.

**WHISKEY:** Whiskey when taken straight is served

in a small glass, known as the conventional "whiskey" glass, which holds two and one half to three and one half ounces, the usual drink being from an ounce and a half to two ounces. Water is always offered with the whiskey, to be mixed with it or to be taken afterwards as a "chaser." The flavor of whiskey is more appreciated if a little water is added. Old-fashioned whiskey cocktails are served in glasses the same shape as the conventional whiskey glass but considerably larger. They should be made of thin cut glass with a heavy base, and should hold about five and one half ounces, the drink taking up about four and one half ounces. Highballs may be served in the ordinary half-pint tumbler or in taller and narrower glasses. In many private homes much larger glasses are offered, but in this case more whiskey is poured. The usual dosage of spirits in a highball is about two ounces.

**COCKTAILS:** It is immaterial whether cocktails are shaken up or stirred in a mixing glass, though most barkeeps prefer the latter practice. The pleasantest cocktail glasses are long-stemmed with straight sides flaring out and hold three and one half to four ounces. These are the glasses that made the Holland House famous.

**GIN:** Gin when taken straight or with water is served in a whiskey glass. A rickey or gin fizz takes the half-pint glass or one slightly smaller. A Tom



This inhalation business may be carried too far

Collins requires a glass larger than a highball, and may run over a pint in the case of a "chiller" or double Tom Collins.

**PUNCH:** If the punch be made in a punch bowl, it is served in small glass cups with handles. Individual punches (planters', etc.) are made in highball glasses, holding as a rule about twelve ounces, filled with cracked ice.

**LIQUEURS AND CORDIALS:** Liqueurs, with the exception of brandy, require small glasses holding two and one half ounces or less, and these glasses may be elaborately cut and colored. Brandy may be served with carbonated water in the same manner as a highball, though when used as a cordial after a meal it is almost always taken straight either in a small glass or in a large balloon-shaped brandy glass which looks like a goldfish bowl and is supposed to permit the drinker to inhale the aroma of the brandy. This inhalation business may be carried too far, for while brandy may be an anæsthetic in the long run, it should not be administered after the manner of giving ether, at least not at a formal dinner.

**WINE:** Wine glasses of today are becoming more simplified, and the elaborately cut and colored glasses of yesteryear now appear only as antiques or heirlooms. Instead of having a differently shaped and sized glass with every wine, it is in perfect order to use the same style and sized glass with almost every

wine. There seems to be no reason why Burgundy should be served in a larger glass than Bordeaux, therefore we would suggest for general use a goblet of very thin glass holding about six ounces when entirely full, though of course it should never be filled to more than three quarters of its capacity. A larger glass is more pleasant to drink from than a small one, though most of the hotels and restaurants don't seem to know this.

**SHERRY FLIPS:** Sherry flips and some other exotic mixtures come in long thin goblets, but of course would taste as well in almost any thin glasses.

**LOVING CUPS:** Loving cups may be romantic, but they are both ungainly and unsanitary and fortunately are now almost obsolete as beverage carriers.

**SPECIAL DRINKS:** Special drinks are served in glasses of their own, for instance a Tom and Jerry wouldn't feel at home in anything but a little white cup about the size of a child's shaving mug. Some milk drinks may be served in tall thin goblets, and ale rather favors a tankard as beer does a stein or seidel. Perhaps it would be appropriate to serve pulque in a cocoanut shell, though after the first two or three it wouldn't matter. It seems unnecessary to add that in drinking as in eating, appropriate containers and neatness in service add immeasurably to the occasion.

## SERVICE OF WINE

## STORAGE

Theoretically wine keeps best at a temperature between fifty-six and fifty-eight degrees Fahrenheit, and this is known as cellar temperature. It probably is cellar temperature in baronial homes of France and England, but in this country, where the cellar may be a ping-pong room or a poker retreat, the temperature is about the same as in the rest of the house. However, wine doesn't necessarily have to have a low temperature to keep well, but it should be protected from sudden changes. It can therefore be put away in a room that is fairly well insulated or the wine may be kept in the original cases in the straw jackets. The tops of the cases should be loosened when the wine is put away so that the individual bottles may be removed with little disturbance when needed. The wine bottles should be kept on their sides so that the corks will not dry out, but the necks should not be too low lest the sediment collect on the cork, in which case the host would get it all when the wine is poured.

Serving red wine in horizontal wicker baskets is theoretically correct, but unless the host himself is willing to go into the cellar and gently put the bottle in the basket without disturbing its horizontal posi-

tion, the use of baskets is risky, as the casual butler or the hired girl will invariably carry the bottles up the cellar stairs by their necks and then put them in the baskets after the wine is all shaken up. Therefore, it would be a safe rule to stand the bottles upright for half a day either in the cellar or on the sideboard and then pour the wine into decanters, leaving all the sediment in the bottle. This, of course, applies only to red wine, as white wine has practically no sediment and, as it is generally chilled before serving, it must be handled differently. The decanters should be plain crystal glass and not those heavily cut affairs that seem to be the main items in antique shops. These heavy ornate bottles may be used for whiskey or cologne or perhaps as weapons in time of need. In the absence of suitable decanters it is perfectly good form to pour the wine directly from the original bottle; in fact, many prefer this, especially if there is a good label. The bottle should be handled very gently so that the sediment will not be disturbed. The corks had best be removed with a lever corkscrew and the neck of the bottle wiped with a clean napkin after the foil has been removed. The wine should not touch any of the foil. Red wine (with the exception of the natural sparkling variety) should be served at the temperature of the room, though connoisseurs say that Burgundy should be at cellar temperature and claret that of the dining room, but in most American

homes there is no difference. Under no circumstance should wine be heated by putting the bottles near the fire or in hot water; if too cold the glass may be warmed in the hand. It is perfectly proper at informal dinners for the host to serve the wine himself, pouring a little in his own glass first. Two or three hours in the ice box will be sufficient to chill white wines, with the possible exception of champagne, which is usually placed in a bucket containing crushed ice, ice cream salt, and water. Some connoisseurs say that the cork should be drawn from the bottle a little while before the wine is to be served so that the wine may have a chance to "breathe"; it is our own observation that it gets more breath in the second or so when it is being poured than it would in an hour, remaining upright in the bottle.

**CHAMPAGNE:** Champagne should always be very cold, and is generally served in one of three types of glasses, all with stems. A saucer glass holding about five ounces, a hollow-stem glass either saucer-shaped or a small goblet and an ordinary goblet, shaped like a large burgundy or a small beer glass (see cut, the "Wine" Glass, in Appendix).

As a rule, the sweeter the wine the colder it must be. Beer should be quite cool, but ale, porter, and stout may be served at what used to be the "cellar" temperature. Brandy and cordials are usually served from the original bottles at the temperature of the

drawing room, except perhaps green and white mint, which are often poured over shaved ice. A "stinger" (white mint and brandy) is shaken in ice like a cocktail. Sherry when used in place of a cocktail may be served chilled but never with ice in it (except in making a drink called a Sherry Cobbler, which drink however would never appear at dinner and which should probably never appear at all).

Port would be served at room temperature with the cheese or after the dinner is over, though as a matter of fact it is little used in this country.

**WINE AT DINNER:** The older and more formal authorities give the following order of wines to be served at dinner, though slight variations may be allowed depending upon the menu. It might be well to paste this information in the pantry and then forget it.

Dry sherry, chilled or not, or dry champagne as aperitifs; chablis with the oysters, sherry with the soup, but not if it has been served before. Sherry in some soups (green turtle *et al.*). A dry white wine, either Burgundy or Bordeaux, with the fish; a red Bordeaux (claret) with the entrée; a heavy Burgundy with the game or roast; port with the cheese; sweet champagne, sauternes or any sweet wine (Tokay, Muscatel or Malaga, perhaps Catawba in this country) with the dessert (*Chateau Yquem '21*, sure, if you can get it!) brandy or cordials with the coffee,

and then port (in England) or highballs and beer (in this country) from curfew until dawn.

This list is all very well, but it is hardly the routine for a simple Christian home. If there be more than one wine available, serve the lighter first, but incidentally remember that it is perfectly all right to serve the same wine before, during and after meals if you have enough and to hell with the rules.

Drinks should tempt the eye as well as the thirst; every detail in their service should be neat and scrupulously clean. The best bars are the cleanest, and the most popular barkeepers are the best groomed.

#### GLASSES

The modern tendency leans towards simple and unadorned glasses, nor is it necessary to have a great number of kinds and shapes. For instance, a small household could get along very well with the two varieties we have shown in the line drawings as "Wine" and "Liqueur" (see Appendix).

The wine glass could be used for any kind of wine (usually filled about half full), for brandy instead of an "inhaler," in which case the brandy should be rolled around in the glass before being sipped, and even for water, beer, or milk. Sherry, Madeira, brandy, or any kind of cordial could well be served in the glass marked "Liqueur." For highballs, gin fizzies, and rickeys, the ordinary household half-pint

## SERVICE AND SUPPLIES

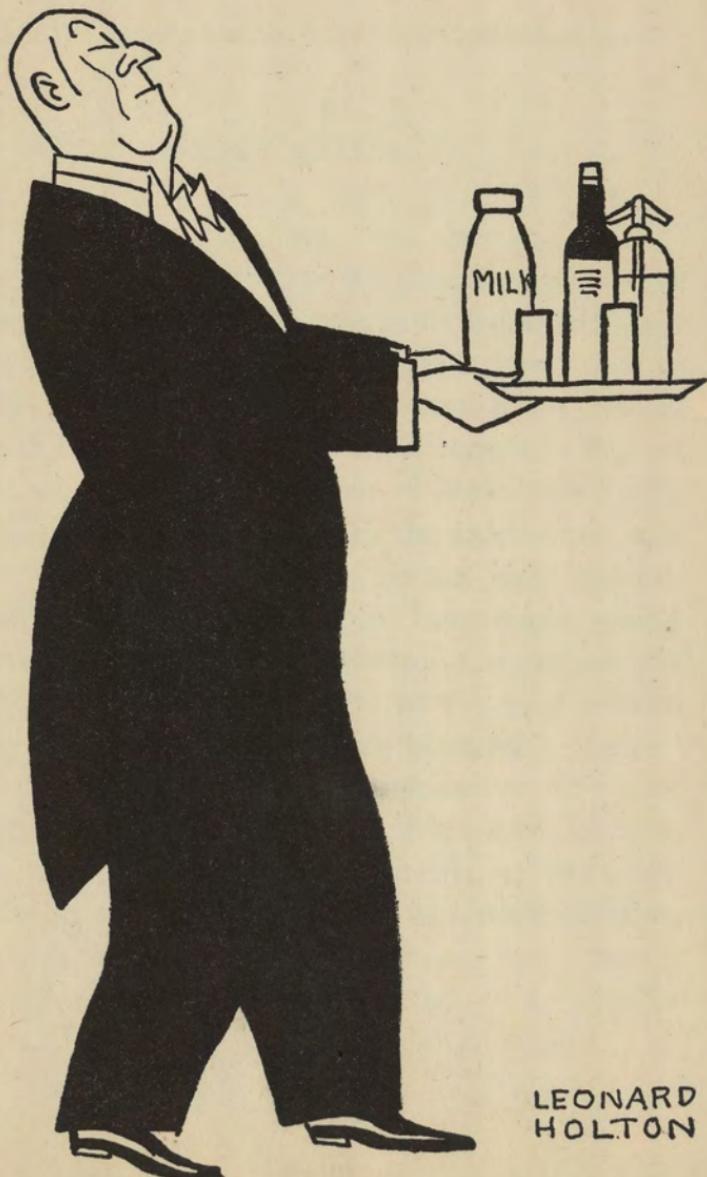
tumbler would be adequate. These glasses should all be made of fine crystal "cut" glass and should be uncolored.

Tom Collins, mint juleps, planters' punches and such drinks should be served in large glasses of the highball shape; they may hold twelve to sixteen ounces, recognizing the fact that most of their content is ice.

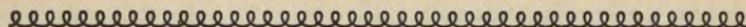
Saucer-shaped and hollow-stemmed champagne glasses are used extensively and are preferred by many. They are quite in order, of course, and some of the family heirlooms, carved and colored types serve to decorate the table.

The line drawings used herewith (in the Appendix) to show the types of glasses to be recommended make these glasses appear to be much larger than they really are. These drawings are exact cross sections of the glasses they represent. There is nothing arbitrary about this selection; the size of the glasses may be varied at will.

# Conclusion



LEONARD  
HOLTON



## Conclusion

ONE OF the criticisms of persons who have hobbies or who pose as connoisseurs in any line is that they take themselves too seriously and insist upon a lot of rules which are more or less difficult for the layman to follow. This is especially true of those who have made the use of wine their hobby or profession. To read some of the extravagant and almost poetical descriptions of certain wines by gourmets of national or international fame might readily give the impression that the wine or its fumes had unduly affected the mentality of the wine bibber. Wine and other alcoholic drinks are merely pleasant beverages, and their use is not mandatory. The word "beverage" means something to drink, and of course, quite apart from its necessity, water is the best drink.

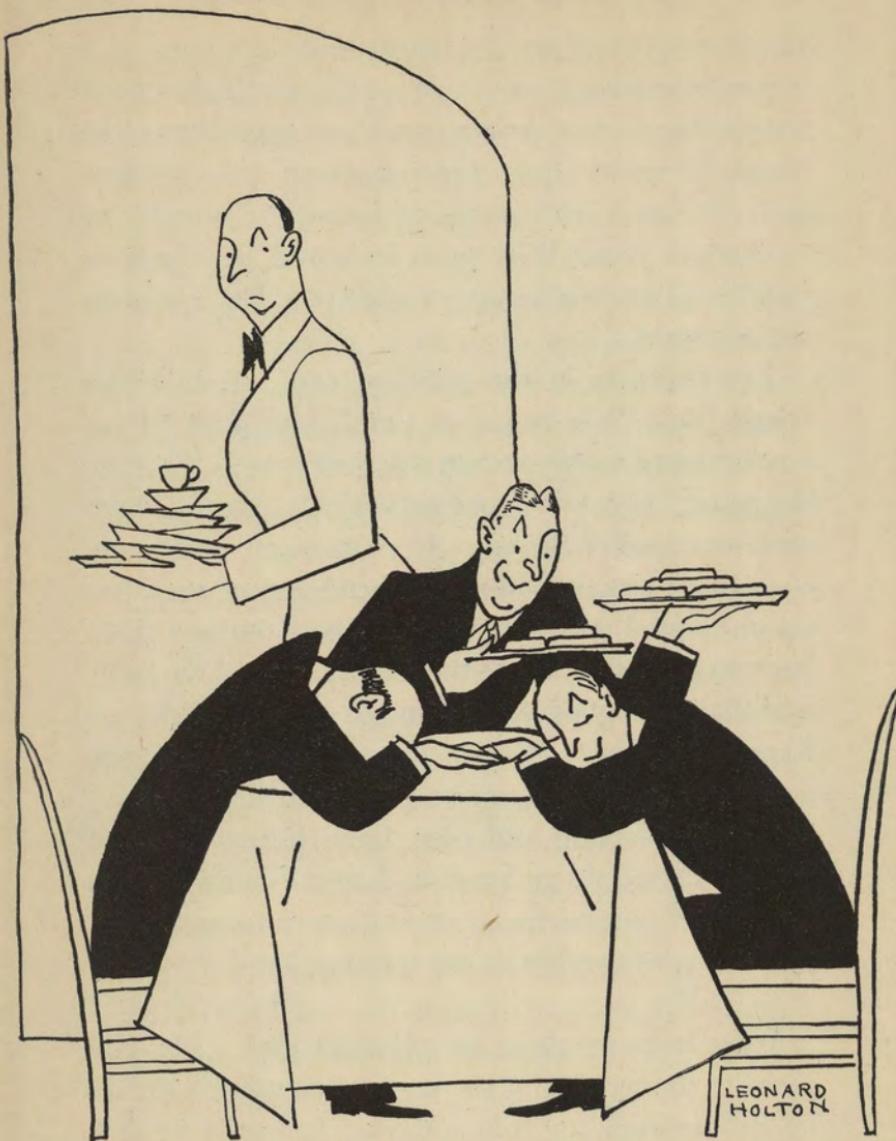
One should never drink wine to quench a thirst; beer may do it, but that is because beer is over ninety per cent water. Milk is a good drink, and is especially enjoyed by the very young and the very old.

## THE GUN CLUB DRINK BOOK

It must be understood that beverages, with or without an alcoholic content, should not be regarded as the main object in life. Drinks between meals are taken for social reasons; they tend towards conviviality and are not ends in themselves and should not be indulged in competitively.

The great American treating habit nearly wrecked the nation, and was one of the major reasons for adopting Prohibition. Fortunately this habit is on the decline. In the "good old days" a man would walk into his club or favorite bar, perhaps on the way home from the office. He wants one drink and he needs it. It will make him feel better and it stimulates him, for although alcohol isn't a true stimulant it makes the consumer think it is and that's all one needs to know.

Well, does the man get his drink? He does, but by all the rules of the game he will find it impossible to get out of the club without taking six or more drinks. As the drink is ordered a friend saunters in. Will he have a drink? Sure he will, that's what he came for. Then another round, since a man cannot "walk on one foot," and besides the second man would be insulted if he were not allowed to reciprocate then and there. More join in and the process is repeated and perhaps, if it is a public bar and if there is any indication that the party is breaking up, the barkeep says, "Gentlemen, what'll you have?" meaning that



Just a round of sausage before we go home to dinner

the next round is on the house, and so it goes—and it certainly does go, as we all well know. It is almost a truism to say that a man rarely gets drunk on drinks he really wants. Let's for a moment imagine that such obviously ridiculous performances should be applied to food. Why not? It would be about as sensible. Tom walks into a cafeteria for a cup of tomato soup.

Just then, as in the previous case, in walks his friend Dick. "You're just in time," says Tom, "I am having tomato soup, what will you have?" "I'll take the same," says Dick, and naturally, he in turn buys another round of the soup. In come more friends and then more tomato soup. The head waiter then sets up one round on the house. It is now too late to go back to the office and so they all sit around the table and make a day of it. Ten rounds of soup, with perhaps a round or so of mince pie on the house, maybe a wee doch an' doris or so of corned beef hash or some stewed lamb and now, boys, just a round of sausage before we go home to dinner. Sounds idiotic, doesn't it?—a *reductio ad absurdum*, so to speak, but just about as sensible as the treating habit in drinks.

Wine with meals is an adjuvant and a complement to the meal, and the amount consumed should be just enough for that purpose. It would be just as sensible to repeat the soup or entrées several times

## CONCLUSION

as it would be to demand an overabundance of wine. The “three bottle men” of England are merely a tradition and a poor one at that. While the “authorities,” real or self-appointed (this book included), have prescribed a list of the several wines to be taken before, with and after meals, this is only meant as a pattern and is intended merely to show the proper order of beverages, if there be enough at hand to make an orderly array. The one rule to be observed is that if more than one wine is to be served, take the lightest variety first and the strongest last. It is perfectly in order—and this should be printed in capitals—to drink only one wine at a meal and the same wine or beer throughout the whole meal. Furthermore, although the books and wine cards tout the great wines and vintage years, a cheap wine is more often satisfying than an expensive one; possibly because it is more often obtainable. One should remember that in France more than ninety per cent of the wine consumed retails at less than the price of beer in this country. One should not turn up his or her nose at “*vin ordinaire*,” rather hold out the glass for more, and so we shall finish this little book on the text “Drink whatever you want, whenever you want it, but don’t try to drink it all at once.”

# Liquor Legislation and Control



LEONARD  
HOLTON

## CHAPTER X

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# Liquor Legislation and Control

ACKNOWLEDGING the futility of Prohibition but at the same time recognizing that some governmental control over the liquor business is necessary, different countries and states are using various systems. While some of these plans have apparently worked well, it is impossible at the present time to say which is the best. As mentioned previously, the objects of governmental control of the liquor industry are twofold. First, to protect the ultimate consumer, that is to see to it that he who "can take it" can get it and the converse, and secondly, to raise revenue for governmental purposes.

In the first category come the laws to safeguard the manufacturers of liquor and to prevent beverages below standard or even poisonous from being

put into the hands of the innocent or ignorant consumer. Of course, no laws have as yet been devised that can protect a man against himself. Any man can commit suicide if he wishes; he can also drink to excess and consume poisonous concoctions in place of proper drinks.

All that the law can do is to see that good liquor under honest labels is offered to the sane drinker and that temptation is removed, as far as is possible, from those whose self control is limited.

The law can also endeavor to protect respectable citizens from annoyance by the "fools that are," and by licensing and other regulation make the sale and the consumption of alcoholic beverages proceed in an orderly manner.

That, at least, is what the law tries to do, though at times its success is not outstanding.

#### TAXATION

Liquor, like tobacco, has always been regarded as a fine target for taxation. When men want it they are going to get it, no matter what it costs—and a lot of men want it! Moreover, the desire for liquor is neither seasonable nor subject to economic upheavals. In prosperity men drink to celebrate, in adversity to guard against despondency.

At christenings the cup that cheers is passed, and

## LEGISLATION AND CONTROL

at wakes the departed friend is toasted—hail and farewell! Therefore the tax income from the sales of liquor is both abundant and constant.

## METHODS OF CONTROL

There are two general methods of control: (1) government supervision and taxation of the liquor industry, and (2) sale by the government itself. A third possible method would consist in allowing the government to own a monopoly in the manufacture and sale of all alcoholic beverages. This plan has not been tried anywhere as yet and probably would not work out well on account of political manoeuvring and interference.

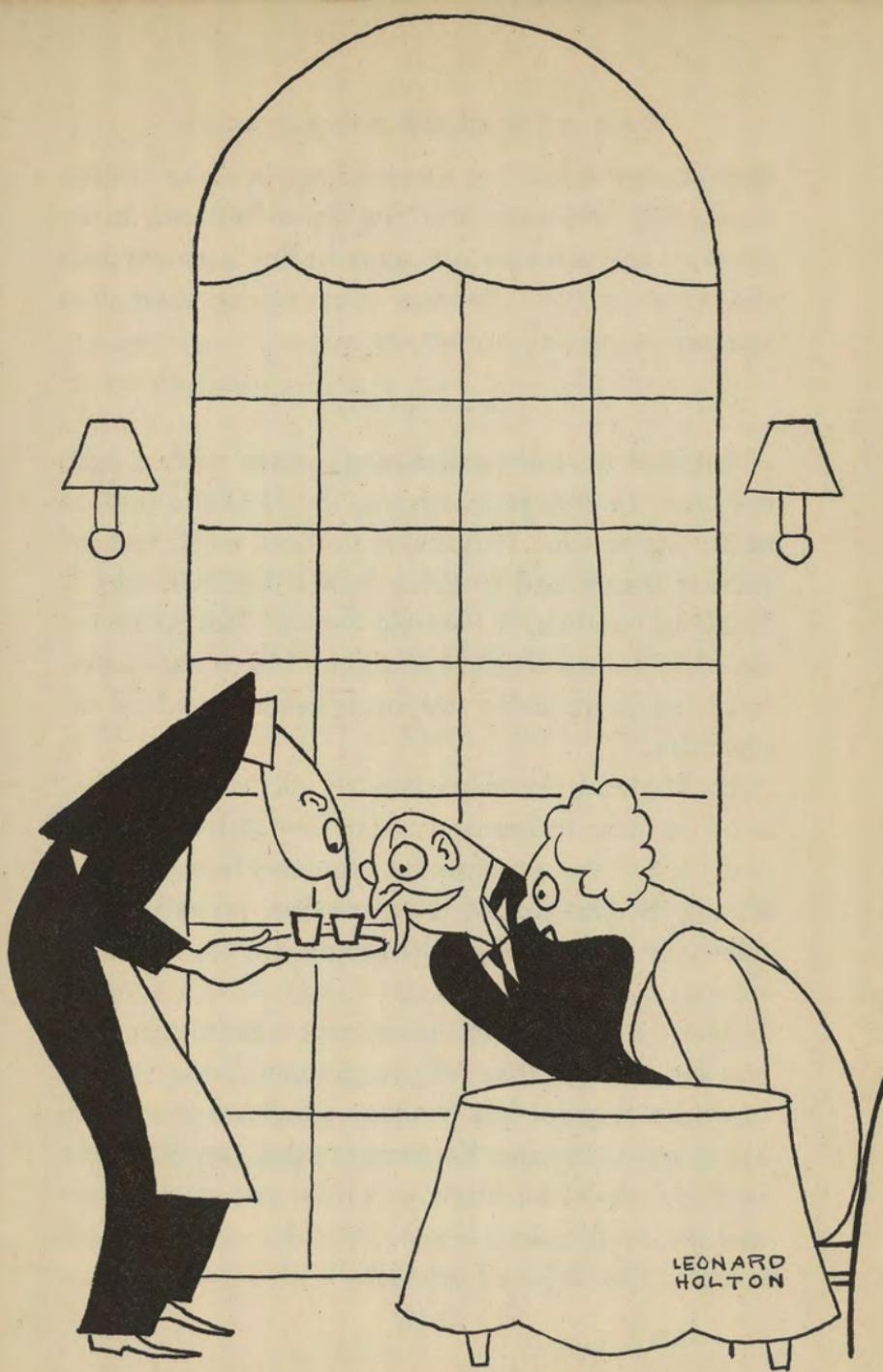
## THE QUEBEC SYSTEM

Under the Quebec system a liquor commission (of five members) sells, at its own stores, bottled wine, distilled spirits (brandy, whiskey, gin, etc.) and imported beer (over four per cent alcohol). This commission also sells by mail and express and issues licenses to breweries, hotels, clubs, and restaurants. A customer is permitted to buy only one bottle of spirits at a time at any government store and is not allowed to drink any liquor on the premises. There is no limit in the purchase of wine and beer.

All manufacturing is under federal control and taxation, only the selling end being delegated to the

commission. Breweries are taxed five per cent of their gross sales, and all profits from the retail sales at the government stores go to the Treasury of the Province of Quebec. Bottled beer may be purchased at licensed grocery stores. At hotels and restaurants, wine and beer only are allowed with meals, but then what constitutes a "meal" has never been defined. This might seem to encourage overeating, or many of the meals might be like those which made the Raines law famous (or infamous) in New York: a papier-mâché sandwich and rubber sausages. In other Provinces of Canada the methods of control are similar to those in Quebec, and as a general rule have worked out remarkably well. Naturally, no system is ideal as yet, and it is perfectly possible for a man to get drunk in Canada; it's difficult to stay drunk however, since a visit to a government store is necessary every now and then for replenishment, though a friend might help here. The Quebec system has often been advocated in this country and it might work in many states but would be difficult in large cities where the heterogeneous population makes any form of regulation a serious problem.

Our people in this country have, as a rule, been opposed to the idea of the government going into business, especially trade in liquor, but at that, several states (Pennsylvania, for example) now allow only state-owned stores to sell at retail. It is hardly



A single drink of straight whiskey would probably evaporate before reaching the customer

likely that the Federal Government in these United States will ever take over the liquor business in its entirety, and after all it is more in line with our traditions to let the individual states set up their own systems of regulation and control.

## ENGLAND

England is under a licensing system with a high sales tax, a tax in proportion to the alcoholic content of the liquor sold. This makes for both weak and expensive drinks and to get a Scotch highball with a satisfying content, a "double Scotch" has to be ordered. If a single drink of straight whiskey were asked for, it would probably evaporate before reaching the customer.

In England the manufacture and sale of liquor is all in private hands (except in Carlisle and vicinity), but the government regulates hours of sale, closing the bars during the afternoon, presumably to allow the drinker to gain strength for the evening's combat.

There is no limit to the amount a purchaser may buy for consumption "off the premises" except that he or she may not buy less than a full bottle of whiskey or a pint of wine. For consumption "on the premises" the sky's the limit, or rather the pocketbook, and the equilibrium. Maybe for this reason England is called the "Tight Little Isle."

## LEGISLATION AND CONTROL

### DENMARK AND FINLAND

In Finland and Denmark the high license system prevails with whiskey at about the equivalent of five dollars a bottle, and so the bootleggers flourish as do the proverbial green bay trees.

### GERMANY

In Germany the almost prohibitive cost of imported whiskey and the horrible taste of the native imitation drive the people to wine and beer, and a very good thing this is, for beer and wine maketh glad the heart of man. This does not apply to the northern districts in Germany, where local distilled liquors, such as Schnapps, Kümmel, etc., are consumed in large quantities.

### S W E D E N

In the much-discussed Swedish plan the most interesting feature is the "Mot Bok" or personal purchase permit. To acquire this "Mot," the applicant gives a history of his life, his financial status, number of children, and many other intimate details. Furthermore this Mot Bok is revocable at will (not the customer's will, however), and is very discriminating. Some are allowed to buy only one liter of spirits a month, others as many as five liters, a woman only

half as much as a man and an unmarried woman perhaps as little as a quart a year! Birthdays, funerals and other festive occasions are recognized and increased consumption is allowed. This is the famous "Bratt" system, instituted by Doctor Ivan Bratt, and from the government's standpoint it has worked well. The whole liquor business is in the hands of a private monopoly, but the government limits the company's profits to five per cent, but not its own, and so through this system the government collects over a sixth of its annual budget.

## UNITED STATES

Following the generally accepted principle of 'States' Rights, each commonwealth in this country has set up its own laws to control the sale of liquor and to some extent its manufacture. These systems vary. In some states the retail liquor stores are licensed by the state (as in New York for example). In a few states the municipalities and townships are the licensing authorities, and in New Jersey, where this is the case under the state local option law, these political subdivisions of the state prescribe hours for service and also may permit or prohibit Sunday sales. *Autre* states, *autre Mœurs*, and "way down South" and elsewhere other ideas prevail.

Probably to guard against public drinking by undesirable persons, many states do not allow the sale

of hard liquor by the drink any place and this of course cuts out the saloons. To show how this works out, we cite a rather naïve statement printed at the bottom of the cocktail price list in a well-known hostelry in Charleston, South Carolina. At the top of the card it says "May we suggest the following: . . ." Then follows a list of cocktails with their prices, from a Side Car at sixty cents to a Martini at thirty-five. Then it makes the notation, "For a complete listing of mixed drinks and fine wines, ask the Maître d'hôtel for the wine list," and now at the bottom there appears the following: "As the sale of intoxicating beverages is prohibited by law, the above prices are for service only and do not include the price of the spirituous ingredients."

In West Virginia no liquors may be bought at public restaurants or hotels, but must be purchased at state stores for "off premise consumption," and so as a convenience and to avoid delay at the great hotel at White Sulphur Springs there is a state store in the hotel building, and the hotel guest by signing a card makes the waiter or bellboy his agent to buy the required liquor. The hotel charges "corkage" (rather "un-corkage") for service in room or restaurant. And all this goes to uphold our original premise that if a man has a thirst and the price, he can get a drink anywhere, and in fact, he always could, prohibitory laws to the contrary notwithstanding.

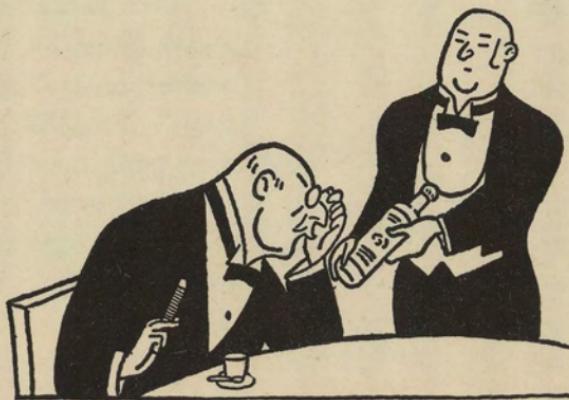
## CONCLUSION

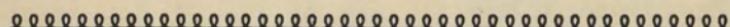
It would be futile at this stage of our experience to attempt to say definitely which method of control is the best. It does seem more sensible, however, to allow the business to be run by those who understand it and to let the state get its income through taxation, perhaps at the source, while the municipalities and townships collect from the retailers.

The criticism of state-owned stores seems to be based on the clerks' ignorance of the wares they sell, though time and experience may remedy this. Some states charge an import tax on wines and liquors, which procedure might seem to violate the spirit of the Federal Constitution, but this doesn't mean much nowadays, as the Constitution's main use seems to be in furnishing political campaign literature.



# Appendix and Index





# St. Regis Hotel Wine List

## CHAMPAGNE

Ayala, Extra Dry ( <i>Britain</i> )	1928
Ayala, Extra Dry ( <i>Britain</i> )	<i>Magnum</i> 1928
Ayala, Extra Dry ( <i>Britain</i> )	<i>Jeroboam</i> 1928
Bollinger, Brut	
Bollinger, Brut	1928
Bollinger, Very Dry ( <i>Britain</i> )	1928
Clicquot, Yellow Label, Dry	
Clicquot, Yellow Label, Dry	1928
Clicquot, Yellow Label, Dry	<i>Magnum</i> 1928
Clicquot, Gold Label, Brut	1928
Clicquot, Dry England ( <i>Britain</i> )	1928
Clicquot, Dry England ( <i>Britain</i> )	1926
Clicquot, Dry England ( <i>Britain</i> )	1921
Deutz & Gelderman, Gold Lack, Brut	1923
De Vauzelle, Reserve Cuvée	1928
George Goulet, Brut	1926
Heidsieck & Co., Dry Monopole	1928
Charles Heidsieck, Brut ( <i>Britain</i> )	1926
Charles Heidsieck, Brut	1928

## THE GUN CLUB DRINK BOOK

CHAMPAGNE (*Continued*)

Charles Heidsieck, Brut	1923
Piper Heidsieck, Brut	1926
Piper Heidsieck, Brut	1928
Krug, Private Cuvée	
Krug, Private Cuvée, Extra Sec	1921
Krug, Extra Sec ( <i>Britain</i> )	1928
Krug, Extra Sec ( <i>Britain</i> )	1920
Lanson, Brut	
Lanson, Extra Dry	1928
Lanson, Extra Dry	<i>Magnum</i> 1928
Lanson, Extra Dry	1926
Moët & Chandon, Imperial Crown, Brut	
Moët & Chandon, Imperial Crown, Brut	1928
Moët & Chandon, Imperial Crown, Brut	1926
Moët & Chandon, Imperial Crown, Brut	<i>Magnum</i> 1926
Moët & Chandon, Dry Imperial ( <i>Britain</i> )	1926
Moët & Chandon, Dry Imperial ( <i>Britain</i> )	1921
Moët & Chandon, Dry Imperial ( <i>Britain</i> )	1919
Moët & Chandon, Dom Pérignon	1921

In hand-blown bottles with reproduction of 18th Century label

G. H. Mumm, Extra Dry	
G. H. Mumm, Cordon Rouge	1928
G. H. Mumm, Cordon Rouge	<i>Magnum</i> 1928
Perrier-Jouët, Extra Dry ( <i>Britain</i> )	
Perrier-Jouët, Extra Dry ( <i>Britain</i> )	1926
Perrier-Jouët, Extra Dry ( <i>Britain</i> )	1928
Perrier-Jouët, Extra Dry ( <i>Britain</i> )	<i>Magnum</i> 1928
Perrier-Jouët, Extra Dry ( <i>Britain</i> )	1923

ST. REGIS HOTEL WINE LIST

CHAMPAGNE (*Continued*)

Perrier-Jouët, Extra Dry ( <i>Britain</i> )	1919
Pommery & Greno, Vin Nature	1928
Pommery & Greno, Vin Nature	1926
Pommery & Greno, Vin Nature	1921
Pol Roger, Brut Special	1926
Pol Roger, Brut Special	1921
Louis Roederer, Brut	1928
Louis Roederer, Brut	1926
Ruinart Père & Fils, Brut	1926

ROSÉ

Pommery & Greno, Vin Nature, Rosé	1928
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SPARKLING SAUMUR

Ackerman-Laurance, Dry-Royal	1928
A pleasant wine from the Loire Valley, made by the Champagne process	

DOMESTIC CHAMPAGNE

Great Western, Special Reserve
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BORDEAUX, RED (CLARET)

Clarets, as the red wines of the Bordeaux region are commonly called, are among the world's most varied, subtle, interesting and reliable wines. Their reliability comes from the general practice of estate bottling among the fine vineyards of Bordeaux, the words *Mis en Bouteilles au Château*, or initials, on the label and the cork, constituting the grower's guarantee of authenticity.

THE GUN CLUB DRINK BOOK

REGIONAL WINES

Médoc, J. Calvet & Cie

St. Emilion, Cruse & Fils

St. Julien, T. Jouvet & Cie

CHÂTEAU BOTTLED WINES

1929—*A Great Year*

Wines have matured superbly and are already becoming scarce

Château Lynch-Bages	Château Bottled
Château Rauzan-Gassies	Château Bottled
Château Mouton-d'Armailhacq	Château Bottled
Château Cos d'Estournel	Château Bottled
Château Pichon-Longueville, Baron	Château Bottled
Château Gruaud-Larose-Sarget	Château Bottled
Château Cantenac-Brown	Château Bottled
Château Margaux	Château Bottled
Château Léoville-Poyferré	Château Bottled
Château Léoville-Poyferré— <i>Magnum</i>	Château Bottled
Château Ausone ( <i>St. Emilion</i> )	Château Bottled
Château Mouton-Rothschild	Château Bottled
Château Latour	Château Bottled

1928—*Another Great Year*

Slower to mature than 1929, but may outlast it.

The following are ready to use.

Château Mouton d'Armailhacq	Château Bottled
Château Léoville-Poyferré	Château Bottled
Château Desmirail	Château Bottled
Château Palmer	Château Bottled

S T. REGIS HOTEL WINE LIST

CHÂTEAU WINES 1928 (*Continued*)

Château Gruaud-Larose-Faure	Château Bottled
Château Beychevelle	Château Bottled
Château Mouton-Rothschild	Château Bottled
Château Margaux	Château Bottled

1926—*A Good Vintage*

Not so robust as 1928 and 1929, but very pleasant soft wines.	
Château La Lagune	Château Bottled
Château Gruaud-Larose-Faure	Château Bottled
Château Pichon-Longueville, Lalande	Château Bottled
Château Cantenac-Brown	Château Bottled
Château Beychevelle	Château Bottled
Château Léoville-Lascases	Château Bottled
Château Latour	Château Bottled
Château Cheval Blanc ( <i>St. Emilion</i> )	Château Bottled
Château Margaux	Château Bottled
Château La Lagune	<i>Magnum</i> Château Bottled

1924—*The Finest Year for Present Use*  
Between 1920 and 1929

Château Mouton-d'Armailhacq	Château Bottled
Château Calon-Ségur	Château Bottled
Château Rauzan-Gassies	Château Bottled
Château Gruaud-Larose-Sarget	Château Bottled
Château Vieux-Certan ( <i>Pomerol</i> )	Château Bottled
Château Cos d'Estournel	Château Bottled
Château Lafite-Rothschild	Château Bottled
Château Margaux	Château Bottled
Château Latour	Château Bottled
Château Ausone ( <i>St. Emilion</i> )	Château Bottled
Château Mouton-Rothschild	Château Bottled

THE GUN CLUB DRINK BOOK

CHÂTEAU WINES (*Continued*)

1923—*A Good Vintage*  
Generally light in body

Château Latour	Château Bottled
Château Ausone ( <i>St. Emilion</i> )	Château Bottled
Château Haut-Brion ( <i>Graves</i> )	Château Bottled

1921—*An Uneven Year*  
The following was one of its successes.

Château Haut-Brion ( <i>Graves</i> )	Château Bottled
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1920—*A Splendid Year*

The best of its clarets are difficult to obtain

Château Palmer	Château Bottled
Château Talbot	Château Bottled
Château Cos d'Estournel	Château Bottled
Château Latour	Château Bottled

VINTAGE CURIOS

These rarities were bought for the St. Regis by Bellows & Company at auctions of fine old French cellars.

1906—*A Great Year*

Château Brane-Cantenac	Château Bottled
Château Petrus ( <i>Pomerol</i> )	Château Bottled

1900—*A Superb Year*

Château Brane-Cantenac	Château Bottled
Château Latour	Château Bottled

1899—*Another Historic Vintage*

Château Margaux	Château Bottled
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1874—*A Year Still Famous for Its Magnificent Clarets*

Château Haut-Brion ( <i>Graves</i> )	Château Bottled
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ST. REGIS HOTEL WINE LIST

BORDEAUX, WHITE

REGIONAL WINES

Graves, J. Calvet & Cie  
Barsac, T. Jouvet & Cie  
Sauternes, T. Jouvet & Cie  
Graves, Extra Fine Dry, "Bellows Select"  
Haut Sauternes, T. Jouvet & Cie

CHÂTEAU BOTTLED WINES

1929—*An Exceptionally Fine Year*

Château La Tour Blanche	Château Bottled
Château Climens	Château Bottled
Château Yquem	Château Bottled

DRY GRAVES

Château Carbonnieux	Château Bottled
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1928—*Also a Remarkable Year*

Château Suduiraut	Château Bottled
Château Rayne-Vigneau	Château Bottled
Château La Tour Blanche	Château Bottled
Château Yquem	Château Bottled

DRY GRAVES

Château Haut-Brion	Château Bottled
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1926—*A Good Year*

Château Yquem	Château Bottled
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1924—*A Good Year*

Château Yquem	Château Bottled
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## THE GUN CLUB DRINK BOOK

1921—*An Extraordinarily Fine Year*

Château Coutet	Château Bottled
Château Yquem	Château Bottled
Château Yquem, Crème de Tête	Château Bottled

## BURGUNDY, RED

### REGIONAL WINES

Mâcon, Chanson, Père & Fils
Aloxe-Corton, Louis Latour
Beaujolais, Louis Latour
Moulin-à-Vent, Louis Latour
Pommard, Cruse & Fils
Gevrey-Chambertin, Aubry & Cie

### VINTAGE WINES

1934—*A Very Good Year*

The wines, still rather young, are maturing early.  
Clos Vougeot

Estate Bottled, Château de Chambolle-Musigny
Chambertin
Estate Bottled, Armand Rousseau
Bonnes Mares, Comte de Vogüé
Estate Bottled, Château de Musigny
Musigny, Comte de Vogüé
Estate Bottled, Château de Musigny
Richebourg, Vieux Cépages*
Domaine de la Romanée Conti
Romanée Conti
Domaine de la Romanée Conti

\*The term *Vieux Cépage* denotes wine grown from old vines.

ST. REGIS HOTEL WINE LIST

VINTAGE WINES 1933 (*Continued*)

1933—*A Year of Small Production but High Quality*

Musigny, Les Amoureuses

Estate Bottled, Château de Chambolle-Musigny

Grands Echézeaux

Estate Bottled, Domaine de la Romanée Conti

1930—*Generally a Mediocre Year*

These wines show to what heights great vineyards  
can rise under unfavorable conditions.

Musigny, Comte de Vogüé

Estate Bottled, Château de Musigny

Chambertin

Estate Bottled, Armand Rousseau

Romanée Conti

Estate Bottled, Domaine de la Romanée Conti

1929—*One of the Best Years of the Century*

These wines are scarce

Fleurie, Clos de la Roilette

Estate Bottled, Maurice Crozet

Chambertin, La Chapelle

Aubry & Cie

Pommard, Grand Clos des Epenots

Domaine Louis Latour

Chambertin, Charmes

Estate Bottled, Union des Propriétaires

Musigny, Les Charmes

Estate Bottled, Château de Chambolle-Musigny

Chambertin

Aubry & Cie

THE GUN CLUB DRINK BOOK

VINTAGE WINES 1929 (*Continued*)

Richebourg

Estate Bottled, Château de Chambolle-Musigny

Richebourg, Vieux Cépages

Estate Bottled, Domaine de la Romanée Conti

Romanée Conti

Estate Bottled, Domaine de la Romanée Conti

1928—*Another Remarkable Year*

It's wines have matured slowly but are ready to drink.

Moulin-à-Vent, Carquelin

Estate Bottled, Maurice Crozet

Corton, Clos des Vercots

Estate Bottled, Louis Latour

Corton, Château Grancey

Estate Bottled, Louis Latour

Musigny, Comte de Vogüé

Estate Bottled, Château de Musigny

Romanée Conti

Estate Bottled, Domaine de la Romanée Conti

1926—*A Good Year*

Fleurie, Clos de la Roilette

Estate Bottled, Maurice Crozet

Moulin-à-Vent

T. Jouvet & Cie

Volnay, Clos de Ducs

Estate Bottled, Marquis d'Angerville

Les Gaudichots

Estate Bottled, Domaine de la Romanée Conti

Clos Vougeot

Estate Bottled, Gaston Grivot

## ST. REGIS HOTEL WINE LIST

### VINTAGE WINES 1926 (*Continued*)

#### Chambertin

Estate Bottled, Armand Rousseau

#### Romanée Conti

Estate Bottled, Domaine de la Romanée Conti

### 1923—*A Splendid Year*

Production small.

#### Beaune

Hte. Finot

#### Grands Echézeaux

T. Jouvet & Cie

#### Corton

Estate Bottled, Château de Savigny, Comte de Vaulchier

#### Richebourg

Hte. Finot

#### Chambertin

Estate Bottled, Château de Savigny, Comte de Vaulchier

### 1921—*A Good Year*

#### Beaune

Estate Bottled, Château de Savigny, Comte de Vaulchier

#### Corton, Clos des Bressandes

Estate Bottled, Château de Savigny, Comte de Vaulchier

### VINTAGE CURIOS

### 1919—*An Excellent Year*

#### Chambertin

*Magnum*

Estate Bottled. From the personal reserve of Louis Latour.  
Codman Brothers selection. A collectors' item.

### 1915—*The Great War Year of the Côte d'Or*

#### Pommard, Les Epenots

*Magnum*

Another collectors' item from Monsieur Latour's personal  
reserve. Codman Brothers selection.

THE GUN CLUB DRINK BOOK

THE CACHET DE LIÉGE

1911—*A Great Year*

Musigny

Cachet de Liége

1907—*A Good Year*

Clos Vougeot

Cachet de Liége

1906—*A Great Year*

Chambertin

Cachet de Liége

BURGUNDY, SPARKLING

Sparkling Burgundy

Chanson Père & Fils

BURGUNDY, WHITE

REGIONAL WINES

Meursault, Louis Latour

Chablis, Henri Picq-Benjamin

Pouilly-Fuissé, Chanson Père & Fils

Grand Chablis, Chanson Père & Fils

1934—*A Fine Year*

Chablis Montmain

Estate Bottled, Henri Picq-Benjamin

Meursault, Charmes

Estate Bottled, Château de Meursault

Meursault Perrières

Estate Bottled, Maurice Ropiteau

Grand Montrachet

Estate Bottled, Baron Thénard

ST. REGIS HOTEL WINE LIST

REGIONAL WINES (*Continued*)

1933—*Another Fine Vintage*

1933 and 1934 were both good after three successive poor years.

**Grand Chablis Vaudésir**

Estate Bottled, Henri Picq-Benjamin

**Corton Charlemagne**

Estate Bottled, Louis Latour

1929—*A Great Year*

**Pouilly-Fuissé**

Domaine Louis Latour

**Grand Chablis**

Grivelet-Cusset

**Chablis Vaudésir**

J. Moreau & Fils

**Bâtard-Montrachet**

Estate Bottled, Louis Latour

**Grand Montrachet**

Estate Bottled, Domaine Boillereault de Chauvigny

1928—*An Excellent Year*

**Meursault, Charmes**

Domaine Louis Latour

**Grand Montrachet**

Estate Bottled, Domaine Boillereault de Chauvigny

**Grand Montrachet**

Estate Bottled, Comte de Moucherons

1923—*One of the Best Years of the Century*

**Bâtard-Montrachet**

Estate Bottled, Château de Savigny, Comte de Vaulchier

THE GUN CLUB DRINK BOOK

CÔTES DU RHÔNE, RED

Côtes du Rhône, Rouge	
Chapoutier & Cie	
Châteauneuf-du-Pape	1929
Chapoutier & Cie	
Hermitage	1923
Chapoutier & Cie	
Côte-Rôtie	1923
Chapoutier & Cie	

CÔTES DU RHÔNE, WHITE

Côtes du Rhône, Blanc	
Chapoutier & Cie	
Hermitage, Clos de Chante-Alouette	1929
Chapoutier & Cie	
Hermitage, Clos de Chante-Alouette	1923
Chapoutier & Cie	
Hermitage, Clos de Mure de Larnage	1923
Chapoutier & Cie	

LOIRE, WHITE

Vouvray, Clos le Mont	1934
Estate Bottled, Baron Raymond de Luze	
Anjou, Château de Bellevue	1934
Estate Bottled, Baron Raymond de Luze	
Anjou, Coulée des Maréchaux	1933
Estate Bottled, Gérard Ginoux	

ST. REGIS HOTEL WINE LIST

ALSACE, WHITE

Sylvaner	1934
Domaine Dopff	
Riesling Reserve	1934
Clos des Templiers	
Gerwürztraminer	1935
Estate Bottled, Clos St. Hubert	

ROSÉ

Various parts of France produce these pink wines which are usually served young and fresh, and are cooled. Tavel, grown near Avignon, is probably the most widely known.

Rosemaison	1934
Chapoutier & Cie	
Beaujolais, Vin Rosé	1928
J. Faiveley	
Tavel	1929
Chapoutier & Cie	

RHINE

A SELECTION OF REGIONAL WINES

Niersteiner (Rheinhessen)	Dry 1934
Sichel & Söhne	
Laubenheimer (Rheinhessen)	Dry 1935
Kempinski & Co.	
Liebfraumilch (Rheinhessen)	Medium Dry 1934
Deinhard & Co.	
Ruppertsberger Helbig (Rheinpfalz)	Medium Dry 1933
Sebastian Kramer	
Rüdesheimer (Rheingau)	Medium Dry 1934
J. Langenbach & Söhne	

THE GUN CLUB DRINK BOOK

RHINE WINES (*Continued*)

WINES OF HIGHER RANK

Dorf Johannisberger (Rheingau)	Medium Dry	1934
J. Langenbach & Söhne		
Liebfraumilch (Rheinhessen)	Medium Rich	1934
Anheuser & Fehrs		
Liebfraumilch "Nibelungenkrone"		
(Rheinhessen)	Magnum	Medium Dry
J. Langenbach & Söhne		1934
Forster Altenberg (Rheinpfalz)	Medium Rich	1934
J. Langenbach & Söhne		
Johannisberger Kerzenstück		
(Rheingau)	Medium Dry	1933
Estate Bottled, Hermann von Mumm		
Deidesheimer Leinhöhle Auslese		
(Rheinpfalz)	Medium Rich	1935
Estate, Dr. Kimich		
Liebfraumilch "Nibelungenkrone" Auslese		
(Rheinhessen)	Medium Rich	1934
J. Langenbach & Söhne		
Oestricher Deez Riesling Spätlese		
(Rheingau)	Rich	1934
Estate, Bürgermeister Hess		
Schloss Johannisberger (Rheingau)	Medium Dry	1934
Estate Bottled, Fürst von Metternich'schen Domaene		
Wormser Liebfrauen Stiftswein		
(Rheinhessen)	Medium Rich	1934
J. Langenbach & Söhne		
This wine is the model for all Liebfraumilch.		

ST. REGIS HOTEL WINE LIST

RHINE WINES (*Continued*)

Marcobrunner (Rheingau)	Medium Dry 1934
Estate Bottled, Graf Schoenborn	
Dürkheimer Hochbenn Auslese	
(Rheinpfalz)	Rich 1934
Estate Dr. Nenninger	
Schloss Reinhartshausener, Hattenheimer	
Wisselbrunnen (Rheingau)	Medium Rich 1934
Estate, Prinz Friedrich Heinrich von Preussen	
Rauenthaler Wagenkehr Riesling	
Beeren-Auslese (Rheingau)	Very Rich 1929
J. Langenbach & Söhne	
Rüdesheimer Klosterkiesel	
Riesling Spätlese (Rheingau)	Medium Rich 1934
Estate Bottled, Grafen von Francken Sierstorff	
Winkeler Jesuitengarten Beeren-Auslese	
(Rheingau)	Rich 1934
Estate Bottled, Jacob Horz	
Niersteiner Pettental Riesling Beeren-Auslese	
(Rheinhessen)	Very Rich 1934
Estate, Bürgermeister Balbach Erben	
Schloss Johannisberger Cabinet,	
Lilac Seal (Rheingau)	Rich 1921
Estate Bottled, Fürst von Metternich'schen Domaene	

STEINWEIN

Würzburger Innere Leiste Reisling	1935
Estate Bottled, Hofkeller von Würzberg	
Würzburger Steinwein	1934
J. Langenbach & Söhne	

THE GUN CLUB DRINK BOOK

MOSELLE

A SELECTION OF REGIONAL WINES

Moselblümchen	Dry 1934
Sichel & Söhne	
Piesporter	Medium Dry 1935
Sichel & Söhne	
Zeltinger	Dry 1934
Kempinski & Co.	
Berncasteler	Medium Dry 1936
Adolph Huegsen	
Berncasteler	<i>Magnum</i> Medium Dry 1934
J. Langenbach & Söhne	

WINES OF HIGHER RANK

Graacher Riesling	Medium Dry 1935
J. Langenbach & Söhne	
Trarbacher Halsberg Auslese	Medium Rich 1933
Estate Bottled, Dr. Melsheimer	
Uerziger Würzgarten	Medium Dry 1935
Werger & Cie	
Erdener Treppchen	Medium Dry 1934
N. Fromm	
Dom Scharzhofberger	Medium Rich 1935
Estate Bottled, Hohen Domkirche	
Brauneberger Juffer Spätlese	Medium Rich 1935
Estate, Winzer-Verein	

## ST. REGIS HOTEL WINE LIST

### MOSELLE WINES (*Continued*)

Wiltinger Schlossberg Spätlese	Medium Rich 1935
Estate, Turbing	
Dhroner Roterd Spätlese	Medium Rich 1935
Estate, Dünweg	
Berncasteler Doktor	Medium Rich 1934
Estate Bottled, Dr. Hugo Thanisch	
Berncasteler Doktor Spätlese	Rich 1935
Estate Bottled, Dr. Hugo Thanisch	

### MOSELLE, SPARKLING

Sparkling Moselle, Gold Cap  
Deinhard & Co.

### ITALIAN

#### SPARKLING

Asti Spumante  
Fratelli Cora  
Lacrima Christi Spumante, Dry  
Pasquale Scala

#### RED

Chianti  
Cantine de Marchesi Antinori  
Capri  
Pasquale Scala

#### WHITE

Chianti  
Cantine de Marchesi Antinori

## THE GUN CLUB DRINK BOOK

### ITALIAN WINES WHITE (*Continued*)

Orvieto

Martini & Rossi

Capri

Pasquale Scala

Frecciarossa Sec

Marsala

Florio & Co.

### S H E R R Y

#### PALE DRY

Morning, Bellows

Amontillado, Brooke's

Amontillado, Cuvillo

La Ina, Pedro Domecq

Amontillado Fino, Cuvillo

Club Dry, Duff Gordon

Amontillado, Duff Gordon

Amontillado, Williams & Humbert

Five Stars, Sandeman

Cocktail, Bellows

Tio Pepe, Gonzales Byass

Old Dry Solera, Mackenzie

#### MEDIUM BODIED

Luncheon, Bellows

Dry Sack, Williams & Humbert

#### RICH

Amoroso, Gordon

Very Old Brown, Williams & Humbert

## ST. REGIS HOTEL WINE LIST

### SHERRY WINES RICH (*Continued*)

Old Colony, Garvey  
Dinner, Bellows  
Royal Sherry, Sandeman  
Bristol Cream, Harvey

### PORT

Commodore, Gonzales Byass  
Fine Tawny, Bellows  
Tawny ★★★, Sandeman  
Old White No. 100, Cockburn  
Rare Old Tawny, Bellows  
Commendador, Feuerheerd  
Pyramid, Robertson  
Choice Old Tawny No. 150, Cockburn

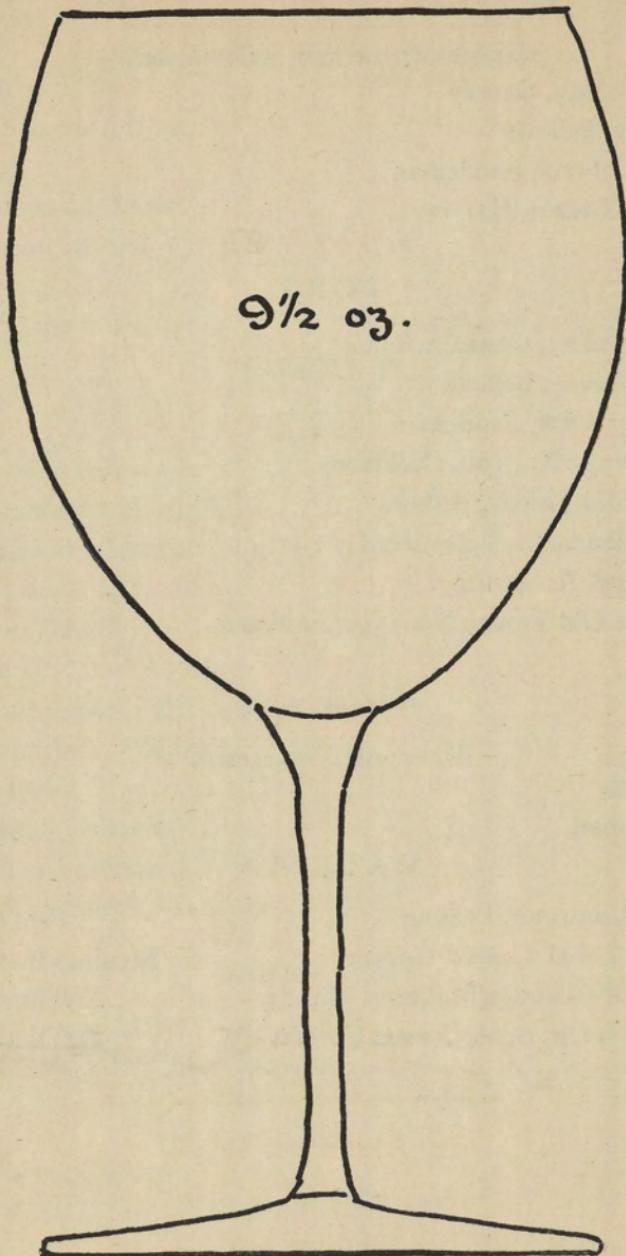
### VINTAGE PORT

These will be decanted.

Fonseca	1922
Sandeman	1917

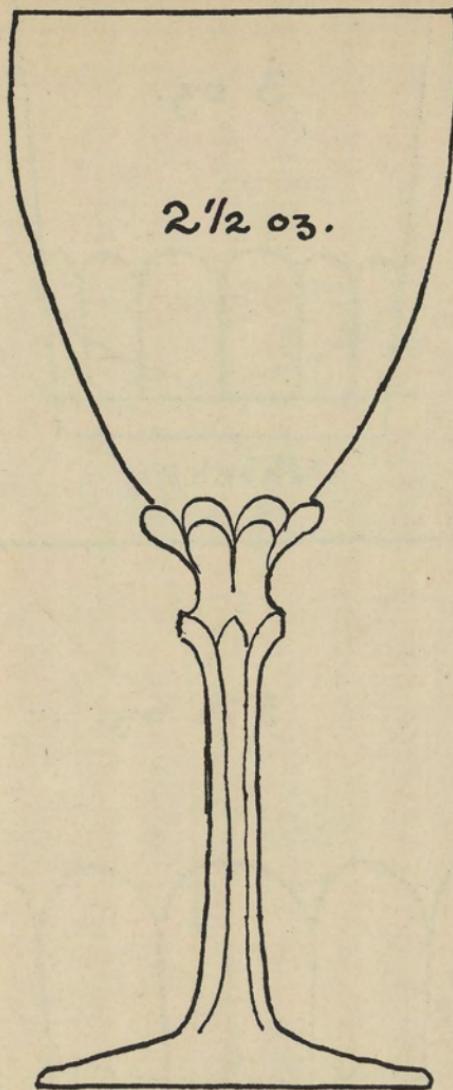
### MADEIRA

Fine Rainwater, Bellows	Pale Dry
White Label, Cossart Gordon	Medium Bodied
Duke of Clarence Malmsey, Blandy	Full Bodied
Choicest Old Bual, Cossart Gordon	Full Bodied



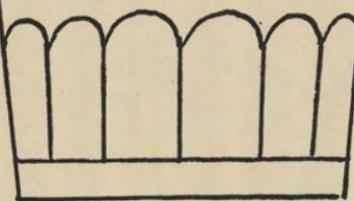
9½ oz.

Wine



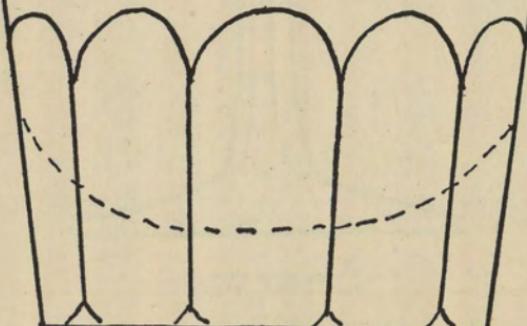
Sherry  
or  
Liqueur

3 oz.

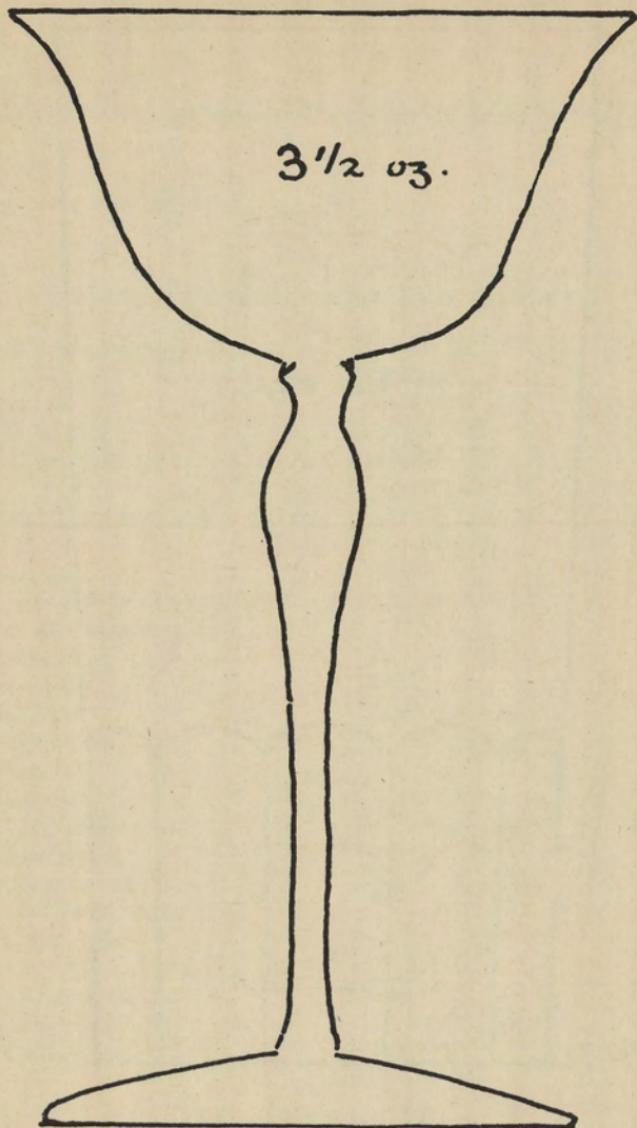


Whiskey

5 1/2 oz.

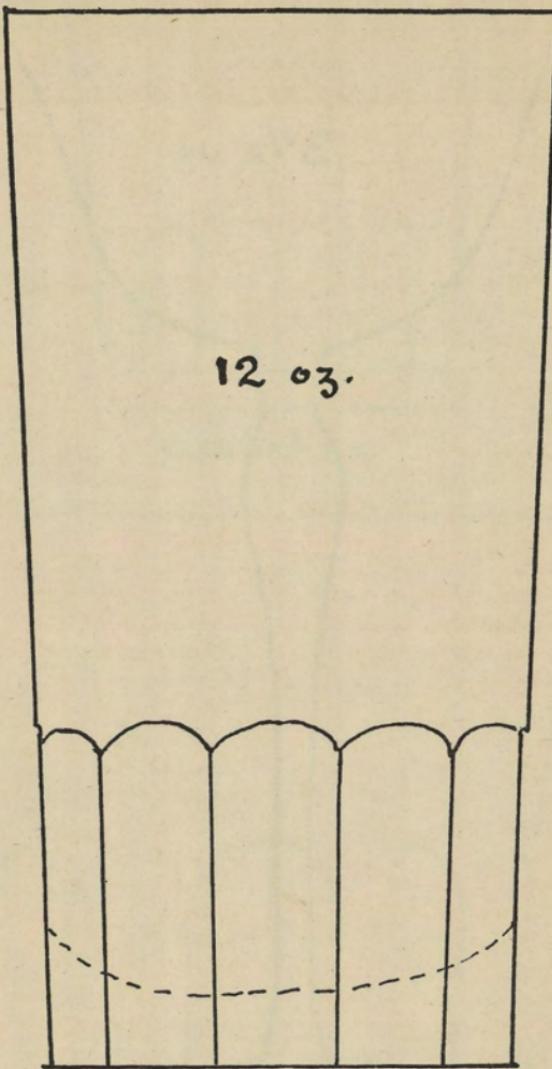


Old Fashioned  
Cocktail

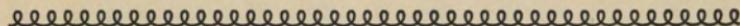


Cocktail

12 o3.



High Ball



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[Names of cocktails, punches, etc., are in italics.]

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