

Morning Glory Fizz

from *Modern Bartenders Guide*, O.H. Byron, 1884

Ingredients:

mixing glass 3/4 full with fine ice

3 to 4 dashes absinthe mixed in a little water

3 dashes lime juice

1 tbsp. sugar

egg white

1 wine glass of Scotch

Shake well in a shaker and strain. Balance off glass with seltzer.

Drink immediately, or the effect will be lost. It's a morning beverage, a tonic and a nerve quieter.

Italian Wine Lemonade

From *Modern Bartender's Guide*, O.H. Byron, 1884, adapted slightly to make it easier for the home bartender.

In a large goblet mix:

1 tbsp. sugar

1 oz. lemon juice

2 oz. filtered or spring water

Stir to dissolve

Fill the glass halfway with crushed ice

Pour 2 oz. of port or your favorite wine over the top

Dress the glass with seasonal fruit

Serve with a teaspoon

USS Richmond Punch

3 liters Myers's dark rum

3 l. Martell VSOP cognac

3 l. green tea

3 l. medium oloroso sherry

36 lemons, juiced

3 lbs. white sugar

1 750-ml bottle of Grand Marnier

Prepare by peeling 12 lemons, muddling the peels in 2 pounds of the sugar and letting them sit for 45 minutes. Then muddle again (the wait will have drawn out a lot of the lemon oil), add strained juice and other ingredients, and mix well. Adjust for sweetness. To serve, pour into bowl full of ice and add a liter of seltzer for each liter of punch base.

Improved Holland Gin Cocktail

Shake well with plenty of ice:

2 oz. Bols Genever

1 tsp. rich simple syrup (made with 2 parts sugar to 1 part water)

½ teaspoon Luxardo maraschino

2 dashes Angostura bitters

1 dash absinthe

Strain into small, chilled cocktail glass and twist a swatch of thin-cut lemon peel over the top.

Blue Blazer

Put a half-teaspoon of sugar and a sliver of lemon peel in an Irish coffee glass or other small, heavy, stemmed glass (a punch cup will also work).

Pour 2 ounces of boiling water and 2 ½ ounces of cask-strength single malt Scotch whisky into a flare-rimmed mug. Light it with a match and carefully pour it back and forth between the mug and another just like it, making sure to hold them pointing away from you (not toward each other). With each pour, make sure a little is left in the other mug. After five or six pours, extinguish each mug with the base of the other and pour the liquid into the glass. Stir to dissolve the sugar and serve.