### THE GENTLEMAN'S TABLE GUIDE, BEING PRACTICAL RECIPES FOR WINE CUPS, AMERICAN DRINKS, PUNCHES, CORDIALS, SUMMER & WINTER BEVERAGES. RECHERCHE BILLS OF FARE WITH SERVICE OF WINES, &C., &C.

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The Gentleman's Table Guide, Being Practical Recipes for Wine Cups, American Drinks, Punches, Cordials, Summer & Winter Beverages. Recherché Bills of Fare with Service of Wines, &C., &C. by C. Thomas & E. Ricket

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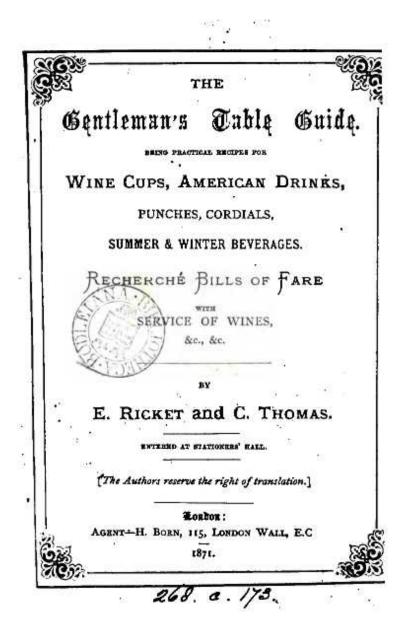
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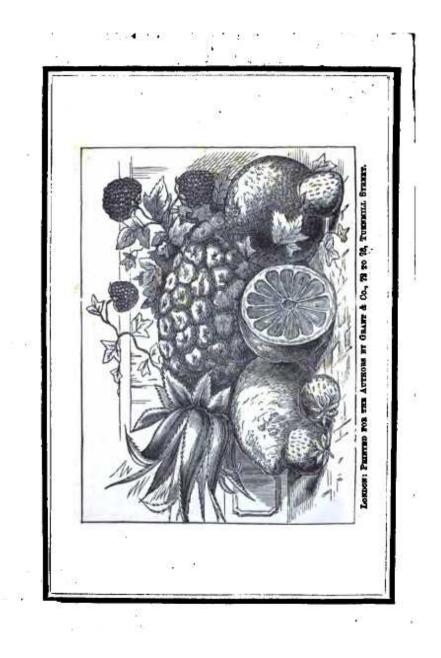
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# C. THOMAS & E. RICKET

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2CHAMPAGNE	•	•	•		•			•	11
8CHAMPAGNE	•	•	•	•33	•	•			12
4CHAMPAGNE	<b>5</b> .5	•	•2	1	•3	•	•		12
5CHAMPAGNE	•	•	•	•	•	•		٠	19
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15,-SPARKLING E				1 41	ch'		•		15
16,-LOVING CUP	The	City	Com	nent			10	1	16
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17a-THE NATION.	120000				•	1			17
18PERRY .					- 55				17
19CYDER .									17
20BEBB .	- 88 -	- 23	12	1		- 22	- 51	10	18
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23THE LORNE (			E HR	ITL	8				18
24ABCHBISHOP									19
25.—BISHOP .					- 20	- 2			20
26 POPB .			- 3				<b>C</b> .		20
27CARDINAL					-3		•		20
28 MULLED POR	T OF	OLA	RET	18		•			20
29NEGUS .				22	21	22			29
80EGG SHERRY		1	1		1.		161		21
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84.—PUNCH, MILK . 85.—PUNCH, MILK . 86.—PUNCH, BRANDY	1		13	18				25
90 Priver Brinny			1					26
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37.—PUNCH, GIN 38.—PUNCH, MIXED	1	8	12	- 33		0		27
88.—PUNCH, MIXED 89.—PUNCH, THE ALI	TRAN	e'a	1		•	3		27
40PINOT CLIPPS	AAAA		*					27
40PUNCH, CLARET 10aPONCHE à la BOR	naina	2	1	8		8		28
41ATHOLE BROSE						5		28
42LOCHEND BROSE	2	21.8				5. <b>•</b>		28
48TONIC CORDIAL	Wrwn	16	2	3	15			29
44CAPILLAIRE OB			15					29
45LEMON SYRUP	OILU?				0.0	•		80
46THE YACHTMAN							2	80
47MORNING REFER			CHAIN		1			80
48CONCENTRATED			OF L					80
49EGG FLIP .	IIIGUI.	-						31
50 THE WASSAIL OF	Carpt	TW.						81
51 MARASCHINO .							-	31
			- e - j	S <sup>107</sup>	33	122	510	82
52.—CURACOA 53.—PUNCH LAQUEUR	18	12		100		1		100
54 CHERRY BRANDI			24					83
55,-CHERRY BRANDY	S - 127			3.5	0.8		87	83
56ORANGE BRANDY				8	5		10	83
57KIRSCHWASSER					8	69 69		84
58 NOYEAU		1	12					84
59LOVAGE			5			3		84
60.—ORANGE BITTER								85
61,-BASPBEBRY .	1		1	1	12			85
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62MINT JULEP ,			1					8
63.—MINT JULEP .								8
64.—BRANDY JULEP								8
65WHISKEY JULEP		÷.						8
66GIN JULEP .				1.0				8
67RUM JULEP .			12		<u>.</u>		- 2	3
68CHAMPAGNE COBL	LER						1	8
69SHEREY COBBLER					÷.			8
70BRANDY SMASH		14	- 2		- 20			31
71GIN COCKTAIL								4
72JEBSET COCKTAIL			10	10	1	1	- 0	40
78SODA COCKTATL	2	Q -	÷.		10	- 22	- 0	40
74GIN SANGARBE				÷.	÷.			40
75.—AMERICAN MILE H	UNCE	<u> </u>		- 8	- 2	- 8		41
76SCOTCH WHISKEY								41
77BRANDY SOUR .		8	<u>.</u>	- 3		- 31	- 3	41
78BEER SANGARES		÷.	5.6	÷.	- Q	- 83	- 3	41
79PEACE AND HONE		÷.	÷.		- <u>C</u>	- 21		1.000
80TOM AND JEREY	°	÷.						13.5
81BLACK STRIPE	÷.	÷.	÷.		÷.			45
82SLEEPER	÷.	÷.	:	2	- 22			45
SSSPICED RUM	8	<u>.</u>	- 55			3		4
84.—BRANDY FLIP .		<u>.</u>	- 2	3	÷.	1		45
85STONEWALL JACKS	NON	2	8	10			- 36	48
86APPLE TODDY .								100
87Bgg Nogg	8	÷.			- 22	- 22	1	100
88BURNT BRANDY AN	T PR	ACH	33.5	÷.		20		4
89 VARD OF FLANNET				- S	•	- 3		44
89YARD OF FLANNEL 90LOCOMOTIVE		8		-	1	10		48
91GUM SYRUP .						•		45
92CORPSE REVIVES	20	23	•		-2			45
93.—STONE FENCE		÷)		16		1		45
94KNICKEBBOCKEB	2		- 69	•	1			46
95BALTIMORE EGG	Tone			•		- 52	•	40

96.—METROPOLITAN HOTEL U.S. PURCH  47    97.—FIFTH AVENUE HOTEL PURCH  47    98.—SOLA CREAMS  48    99.—FRUTT STRUPS  48    100.—GIN SLING  49    101.—GIN TWIST  60    102.—WASHINGTON  50    104.—GENTREAL GRANT  60    104.—GENTREAL GRANT  60    104.—GENTREAL GRANT  60    105.—NIGHTOAP  51    106.—AMERICAN LENONADS  51    107.—LEMONADS  51    108.—ORANGRADS  51    109.—CHEREYADS  53    109.—CHEREYADS  53    109.—CHEREYADS  53    110.—CUERANTADS  53    112.—FREEZING MIXTUES  53    113.—FREEZING MIXTUES  54    BALL SUFFER AND REFERENTENTS  56    DINNE BERATYAFT  54    BALL SUFFER AND REFERENTENTENTS  56    DINNE BILLS OF FARE AND WINES  57    THE APPETIENS  56    DINNER BILLS OF FARE AND WINES  57    THE APPETIENS  36	vi.		IND	EX.						
97.—FIFTH AVENUE HOTEL PUNCH  47    98.—SODA CREAMS  48    99.—FRUTT STRUPS  48    100.—GIN SLING  49    101.—GIN TWIST  50    102.—WASHINGTON  50    104.—GENERAL GEANT  50    105.—NIGHTOR  51    106.—AMERICAN LENONADE  51    107.—LEMONADE  51    108.—ORANGEADE  51    109.—CURRNTADE  51    109.—CURRNTADE  52    110.—CURRNTADE  52    111.—HERDS  52    112.—FREESING MIXTUEE  53    WEDDING BERAEVANT  54    BALL SUPPER AND REFRESIMENTS  56    DINNER BILLS OF FARE AND WINES  57			19			1.73	2.40	(÷)		
97.—FIFTH AVENUE HOTEL PUNCH  47    98.—SODA CREAMS  48    99.—FRUTT STRUPS  48    100.—GIN SLING  49    101.—GIN TWIST  50    102.—WASHINGTON  50    104.—GENERAL GEANT  50    105.—NIGHTOR  51    106.—AMERICAN LENONADE  51    107.—LEMONADE  51    108.—ORANGEADE  51    109.—CURRNTADE  51    109.—CURRNTADE  52    110.—CURRNTADE  52    111.—HERDS  52    112.—FREESING MIXTUEE  53    WEDDING BERAEVANT  54    BALL SUPPER AND REFRESIMENTS  56    DINNER BILLS OF FARE AND WINES  57	96METROPOLITA	n He	TEL	<b>U.S.</b>	Pu	TCH		2		47
98.—Soda Chrams  48    99.—Frutt Strups  48    100.—GIN SLING  49    101.—GIN TWIST  50    102.—WASHINGTON  50    103.—PRESIDENT LINCOLN  50    104.—GENERAL GRANT  50    105.—NIGHTCAP  51    106.—AMBRICAN LENONADE  51    107.—LEMONADE  51    108.—ORANGRADE  51    109.—CHEREYADE  51    109.—CHEREYADE  51    109.—CHEREYADE  51    109.—CHEREYADE  53    110.—CURANTADE  53    111.—HERBS  53    112.—FREESING MIXTURE  53    WEDDING BERAEYAFT  54    BALL SUPPER AND REPRESIMENTS  56    DINNER BILLS OF FARE AND WINES  57							8	8	÷.	
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105.—NIGHTCAP				8	2	3		÷.		
106.—American Lemonade  . <td></td> <td></td> <td>2</td> <td>÷ .</td> <td>2</td> <td>Ξ.</td> <td></td> <td>÷.</td> <td></td> <td></td>			2	÷ .	2	Ξ.		÷.		
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108.—ORANGRADE					6		0	S	-	
109.—CHERRYADE  .				2	8	8	8	8	100	200
110.—CURRANTADE  .	100 CHERRYADE	10		8	8	100	8	33		
111.—HERBS  .	110 CURBANTADE	·								88
112.—FREEZING MIXTURE		3 C	2				55	2		
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## Gentleman's Table Guide.

THE

#### PREFACE.

LONG preface to such a volume as the present would be a sort of impertinence, and yet to publish it without some introduction would be like serving a dinner without a *menu*; and, even when the repast is à la Russe, the guest expects some information of the wines and dishes of which it is to be composed. We have not, however, given a long account of the various details; a brief but clear reference, with distinct instructions, alone seemed to be