

When to Serve Beverages (continued)

With Cheese — Port.

Serve in 7801 3 ounce Port wine glass.

With Fruit — Tokay, malaga, white port.

Serve in No. 7801 2 ounce or 3 ounce wine glasses.

With Coffee — Liqueurs, Cognac, Chartreuse, Benedictine, or other Cordials

Serve in No. 7801 cordial or No. 7801 Pousse Cafe.

Informal Drinks

Tom Collins — Serve in No. 499 20 ounce Tom Collins tumbler, sham bottom, cut flute.

Hiball — Serve in No. 498 12 ounce sham bottom tumbler, cut flute.

Old Fashioned Cocktail! — Toddy — Serve in our No. 320 7 ounce O.F. toddy glass. Use No. 1 muddler.

Whiskey — Serve in No. 496 2 ounce sham bottom whiskey.

Fizz — Serve in No. 497 tall 8 ounce sham bottom tumbler. Also, the No. 498 12 ounce tumbler may be used if a larger fizz is desired.

Frappe — Serve in No. 7801 2½ ounce frappe glass. Fill the glass with finely chopped ice and pour in the cordial desired.

Beer — Serve in our No. 7857 pilsner glasses.

Tom and Jerry — Use our No. 1402/77 punch bowl and serve in our No. 1402/78 punch mugs. This set is correct for any kind of punch.

Hot Whiskey — Serve in our No. 7801 hot whiskey glass.

Proportions and Temperatures

An authority says that the following proportions are correct. A quart of champagne should make six servings. The same quantity of claret, sauterne, hoch and so on should make eight servings. A quart of madeira sherry or port should serve twenty-four persons, and a quart of Cognac, liqueurs or cordials thirty-two.

A continental custom is to have the wine served first to the host so that he can taste the wine and be certain it is good and of the proper temperature before serving the guests.

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Glasses should not be filled too full; ¾" from the brim should be the maximum. Care should be taken that all glassware is dry and polished.

In preparing champagne for service, be sure to chill the wine slowly. It should be served at temperatures ranging from 32 to 45 degrees. The newer wines should be served at the lower temperatures and the finer, older wines up to 45 degrees.

Rich, red burgundy, being of heavy body, will form a sediment at the bottom of the bottle, and in serving should be carefully decanted so that the sediment is not mixed with the wine. The recommended temperature for red burgundy is 65 degrees, while that of white burgundy is 50 degrees. All white wines should be served colder than red wines. All sparkling wines should be served cold.

Rich clarets, the same as burgundy, should be carefully poured so as not to disturb the sediment at the bottom. Temperatures should be about the same as for burgundy. Some stewards say red clarets are best when served at little below room temperature. White claret should be cooler.

Sauternes, like champagne, should be chilled slowly and served at temperatures not below 42 degrees.

Rhine wines and moselles should be served cool, between 45 and 50 degrees.

Port, Madeira and Sherry should be served cool, a little below room temperature, but not too cold.

Most of the recipes for cocktails call for measurements by jigger and pony, which some authorities give as 2 ounces for the jigger and 1 ounce for the pony, but the double silver jigger in common use is 1½ ounce on one side and ¾ ounce on the other.

Since Delmonicos probably represented the apex of Epicureanism as attained in the United States, we reprint by permission of John Willy, Inc., publisher of the Hotel Monthly, a menu from the Epicurean, by Charles Ranhofer of Delmonicos, (the world's greatest and most authoritative cook book. Copyrighted.)

Service of Wines and Cordials

The steward must inform and specify to the butler the wine to be served at each separate course. However important the dinner may be, still decanters of ordinary red wine must be placed on the table. The selection of the finer wines is the host's duty, he making the choice when ordering the bill of fare.

The steward's duty is to see that the wines are served at a proper temperature.

All white wines must be served cold.

Sherry and Xeres cool.

Bordeaux between 55 and 60 degrees, Fahrenheit according to its growth.

Burgundy between 50 and 55 degrees.

Champagnes, cold or iced, or in sherbets.

Desert wines cool.

For choosing wines consult the table on wines of Delmonico's cellar (No. 3709).

RUSSIAN SIDEBOARDS — Absinthe, Vermouth, Bitters, Kummel, Mineral Waters, including Apollinaris, Clysmic, St. Calmier and Vichy.

First Service

With Oysters — Sauterne, Barsac, Graves, Mont Racht, Chablis.

After the Soup — Madeira, Sherry or Xeres.

With Fish — Rhine Wines (Johannisberger, Marcobrunner, Hochheiner, Laubenheiner, Liebfraunilch, Steinberger, Moselle) Brauneberger, Zeltinger, Berncasteler.

With Remoos — Cote St. Jacques, Moulin-a-vent, Macon, Clos de Vougeot, Beaune.

With Entrees — St. Emilion, Medoc du Bordelais, St. Julien, Dry Champagnes for certain countries. Iced punches and sherbets, rum, madeira.

Second Service

With Roasts — (Burgundies) Pommard, Nuits, Corton, Chambertin, Romanee Conti.

Cold Roasts — Vin de Paille, Steinberger.

With hot desserts — Bordeaux (Chateau Margaux, Leoville, Lafitte, Chateau Larose, Pontet-Canet, St. Pierre, Cotes de Rhone, Hermitage and Cote-Rotie.) Red Champagne (Bouzy, Verzenay, porto Premiere.)

Third Service

With dessert — Burgundy (Volnay, Nousseux.) Champagne (Delmonico, Roederer, Rose Mousseux, Pomey, Cliquot, Perrier-Jouet, Most, Rhum.)

Wine Liquors — Muscatel, Malaga, Alicante, Malvoiste, Madeira, Lacryma, Christi, red and white Cape, Tokay Constance, Schiraz.

Cordials — Curacao, Kirsch, Cognac, Chartreuse, Maraschina, Prunelle, Anisette, Benedictine.

Beers — Bass' Ales, Porter, Tivoli, Milwaukee.

Wines and Liquors Usually Called For

A Dinner of Americans

Reception Room — Sherry, Bitters, Cocktails.

Dinner Wines — Haute Sauterne, Amontillado, Sherry, Barsac, Pontet-Canet, Perrier-Jouet Brut, Liquors.

A Dinner of Frenchmen

Reception Room — Sherry, Bitters, Vermouth, Absinthe
Dinner Wines — Graves, Xeres, Lafaurie, St. Pierre, Yellow Cliquot, Beaujolais, Liquors.

A Dinner of Germans

No wines or mineral waters in the Reception Room.

Dinner Wines — Hiersteiner, Sherry, Hochheiner, St. Estephe, Pommerey-sec, Beaune, Liquors.

American service, like the Russian, must be served quickly and hot. As easily understood by the following card, a dinner of ten minute intervals can be served with fourteen courses in two hours and twenty minutes and if at eight minute intervals, one hour and fifty two minutes, the same, as an eight course dinner of ten minute intervals will take one hour and twenty minutes, so at eight minute intervals it will take one hour and forty minutes.

Cambridge Suggestions

•
For After Repeal Service

•
Hand Made Quality
and Beauty

•
The Glass that Wears



Our Label On Each Piece

Correct Beverage Service

With the return of Spiritous and Vinous beverages assured many people are interested in proper glassware and correct service for the different drinks, if we can judge by the many and various inquiries we are receiving.

Some one said, "Good wine is deserving of fine crystal". Everyone recognizes that drinks are much more appetizing when served in the right proportions and in the correct glasses. An otherwise fine drink may be spoiled by serving it in "just any kind of a glass".

The art of dining with alcoholic beverages in this country has, more or less, become lost during the last fifteen years of prohibition, so we will probably have to follow the customs established and in vogue now in other countries, or go back to usages in this country before prohibition days.

A careful perusal of the writings of famous old American Stewards is the basis for the following beverage suggestions. Since these same old stewards varied their menus slightly, to fit the particular occasion or appetite, so must any host be guided by good judgment and sense or fitness. This effort is merely to give you something to go on. We will probably never see a return of the 14 course dinners as served at Delmonicos and other places in the good old days.

The following table is made up from a combination of many of the old menus. Along with each service, we are suggesting the proper glass.

"ALL IMPORTANT FOR PROPER SERVING"



Cocktail
7801—3 oz.
[Before Dinner]



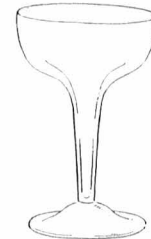
Sherry
7801—2 oz.
[Soup]



Claret
7801—4 or 5 oz.
[Entree]



Sparkling Burgundy
7801—4 oz. Hollow Stem,
Cut or Plain Stem
[Roast]



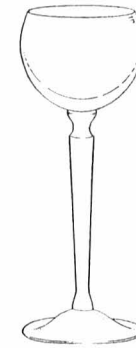
Saucer Champagne
7801—6 oz. Hollow Stem,
Cut or Plain Stem
[Dessert]



Liqueurs
7801— $\frac{1}{4}$ oz. Brandy
or
7801—1 oz. Cordial
[Coffee]



Rhine Wine
7801—5 oz. Roemer
[Fish]

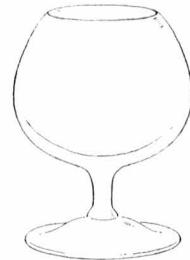


Rhine Wine
7801—6 oz. Hoch
[Fish]

ACCESSORY ITEMS



**Creme de
Menthe**
7801—2 $\frac{1}{4}$ oz.



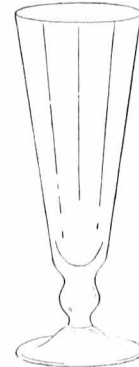
Brandy Inhaler
7801—



**Old Fashioned
Cocktail**
320—7 oz. Shammed



Whiskey
320—2 $\frac{1}{2}$ oz.
Shammed



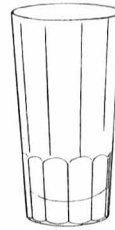
Ftd. Pilsner
7857—10 or 12 oz.



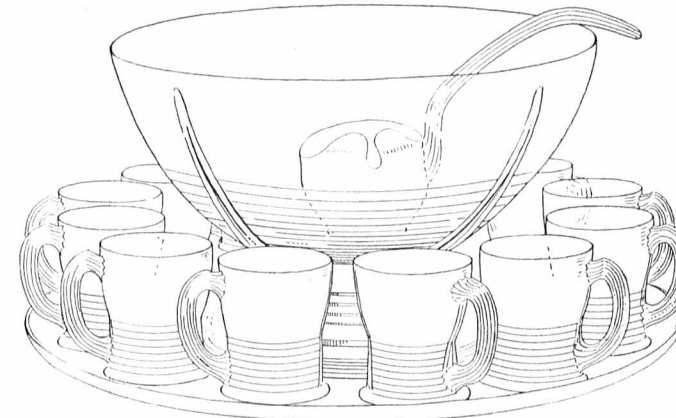
**Water or Beer
Goblet**
7801—10 oz.



Bitter Bottle
No. 1217



Highball
320—14 oz. Shammed



Tom & Jerry or Punch Set
1402/77 Punch Bowl & Ladle
1402/78 Punch Cups
1402/29 Tray

When to Serve Beverages

With Appetizers — Cocktails, served in the reception room. Our No. 693/3000 Canape set is ideal as the plate holds the appetizer leaving the guest with one free hand. Our No. 7801 stem cocktail is equally correct, these may be passed around on a tray and appetizers served separately.

With Oysters or Little Necks — Sauterne, Chablis. Serve Sauterne in our No. 7801 (3280) 4 $\frac{1}{2}$ ounce Sauterne glass. The bowl of this glass can either be crystal, light green or canary.

With Soup — Sherry. Serve in our No. 7801 (7966) Sherry glass.

With Fish — Rhine wines, moselles. Serve in No. 7801 Hoch glass or No. 7801 Roemer. Either one of these glasses may be had in crystal bowl with crystal stem and foot, light green or light yellow bowl with crystal stem and foot, or light green stem with crystal bowl, or light yellow stem with crystal bowl.

With Entree — White claret, white burgundy. Serve in No. 7801 5 ounce claret glass.

With Roasts — Rich red claret or red burgundy. Serve in No. 7801 5 ounce claret or No. 7801 4 ounce hollow stem Sparkling Burgundy.

With Game — Champagne. Serve in No. 7801 hollow stem saucer Champagne. No. 7801 saucer Champagne. No. 7801 5 ounce tall wine goblet.

With Pastry — Madeira. Serve in No. 7801 2 ounce wine.

With Hot Dessert — Bordeaux, Red Champagne. Serve in No. 7801 4 ounce wine glass. Use hollow stem glass for all Sparkling Wines. (Some hosts prefer to serve champagne with dessert instead of with the game or principal meat course.)

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