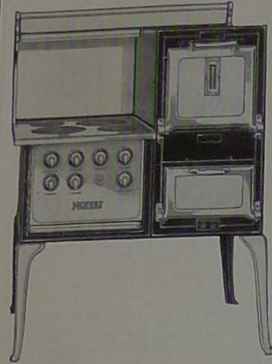


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MAYFAIR'S HOSTESS



The ritual of wine-service is something that should be practiced by the hostess

ARE YOU A GOOD MIXER?

A short dissertation on the concocting of delectable drinks, and the table service of wines

By ANNE ELIZABETH WILSON

ONE can get tired of anything, it seems—even cocktails. It is for this reason that the host, and verily the hostess as well, are forever writing little notes in their address books closely resembling the celestial characters of the laundry ticket. Thus I discovered in my diary the other evening a formula equally reminiscent of the ancient Sanscrit and Arsene Lupin. *Deich, Cok.* —3 *Boc. r 2 It. v. 1. F.*— and so on. A nip of a rather drab Martini brought back the key. It was the code for the *Deicherie Cocktail*, a native of Brazil, imparted to me by stealth under the smoke screen of an office day. The complete transposition is as follows:

Deicherie Cocktail

- 3 Parts Bocardí Rum
- 2 " Italian Vermouth
- 1 " French Vermouth
- 2 " Ross' (not Rose's) Lime

Cordial

In the same bated breath, I acquired this one. It has no name—but like most

nameless things, it has a tremendous kick.

Nameless

- 3 Parts Swedish Punch
- 3 " House of Lords Gin
- 2 " Ross' Lime Cordial
- 1 " " Apricot Brandy
- 1 " Cognac

From what source I acquired this *South Seas Cocktail* I refrain from divulging. In any event it was from someone who had been there.

South Seas

Fill the Shaker full of broken ice and add:

- 3 Dashes Absinthe
- 3 " Pernod
- 3 " Orange Bitters
- ¼ Gill Gin (preferably to taste)
- ¼ Gill French Vermouth

Shake well and strain into glasses whose rims have been frosted with sugar. Add a sliver of lemon peel squeezed on top. This cocktail may be