

ANGOSTURA BITTERS



CENTENARY, 1924.

GIFT BOOK
OF
COCKTAIL
AND
OTHER RECIPES

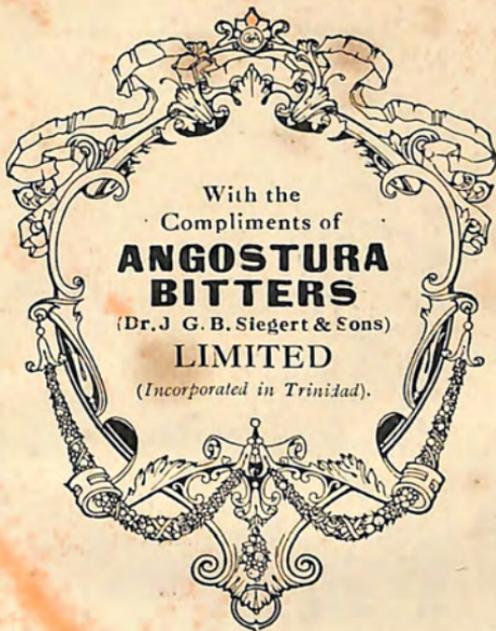
Some uses for
Angostura Bitters.

**DR SIEGERT'S
ANGOSTURA**



BITTERS

AN EXQUISITE TONIC APPETISER
EITHER **PLAIN** OR MIXED WITH
WINES, SPIRITS OR MINERALS

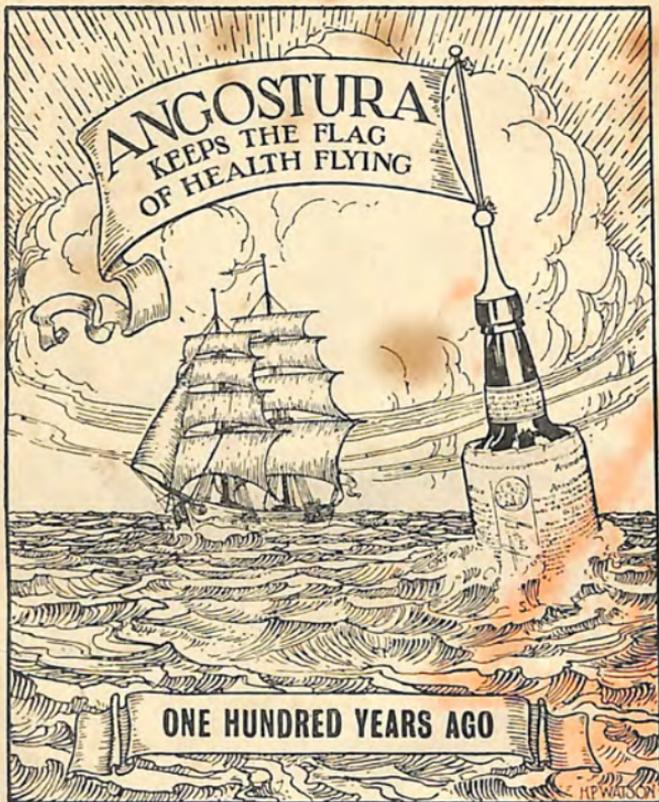


6-8, George Street, Port of Spain, Trinidad, B. W. I.



Sole Consignees:

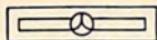
HENDERSON & CO. (LONDON), Ltd.,
FINSBURY COURT,
FINSBURY PAVEMENT,
LONDON, E.C.2,



A hundred years ago Angostura was first made.
To-day it stands unrivalled!

CENTENARY

RECIPE BOOK.



FOREWORD.

THIS little book is presented by the compilers with the hope that the many recipes of proved merit for the making of Cocktails and other beverages—together with some valuable hints on the advantageous employment of a commodity which by reason of its well-proved beneficial properties, has been held in high esteem for a century—will be of some service and interest to those who appreciate the refinements of flavour in meat and drink. To-day it stands unrivalled throughout the world.

In these days, when nearly everyone exercises discrimination in matters of food and drink, the question “**What is Angostura ?**” may frequently be met with.

WHAT ANGOSTURA IS.

DR. HASSALL, M.D., the eminent Analyst, says:—

“ I find that they [Dr. Siegert's Angostura Bitters] are a mixture of certain bitter aromatic and carminative substances, together with alcohol added as a preservative and solvent, and that they are altogether free from admixture with any dangerous or deleterious compounds, as strychnine, for example, so commonly present in what are termed ' Pick-me-ups.' ”

A POPULAR FALLACY.

At the outset it will be well to refute the popular fallacy that Angostura Bitters contain Angostura Bark. No greater error ever existed. Dr. Siegert's Angostura Bitters are guaranteed to contain only the most health-giving ingredients, and may therefore be taken in unlimited quantities.

Dr. Siegert's are the only Genuine Angostura Bitters. Hosts of imitations have sprung up, both in the Tropics and in Europe, and care should be taken to ensure that no substitute or imitation is accepted in place of the real thing.

The composition of Angostura is precisely the same to-day as in 1824, when Dr. Siegert first commenced the production.

Look for the signature on the label of the bottle, and thus guard against substitution.

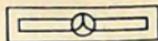
Having thus placed the reader in possession of the salient qualities of Angostura Bitters, it remains to indicate some of the uses to which they may be put.

The addition of a few dashes of Angostura will improve and add tone to practically every vinous and spirituous liquor.

One has but to try it in Claret, for instance, to be convinced that it makes indifferent liquor tolerable and good liquor superlative.

Lemonade, Ginger Beer, Ginger Ale, Soda Water, etc., with a few dashes of Angostura added, are delicious and popular refreshers.

The Recipes which follow are but a few choice examples of the many scores in which Angostura is an essential standard ingredient.



ANGOSTURA BITTERS IN THE MAKING AT PORT OF SPAIN, TRINIDAD.



PART OF THE STORES AND COURT YARD.



ANGOSTURA BITTERS IN BULK.

COCKTAILS

AND HOW TO MAKE THEM.



THE compounding of Cocktails is fascinating, yet withal simple. All that is really necessary is to *mix thoroughly* the specified ingredients by vigorous shaking or beating with a swizzle-stick or fork. A well-fitting cover for the mixing glass is desirable.

Ice, when obtainable, should always be used in preference to water, as it adds greatly to the excellence of the Cocktail.

GIN COCKTAIL.

Half wineglass crushed ice; half wineglass gin; half teaspoonful Dr. Siegert's Angostura Bitters; one lump of sugar; one piece of twisted lemon peel; beat well and pour into a cocktail glass.

MANHATTAN COCKTAIL.

One-third wineglass whisky; one-third wineglass Vermouth; three dashes Dr. Siegert's Angostura Bitters; one lump of sugar, and serve with ice.

MARTINI COCKTAIL.

Two-thirds wineglass gin; one-third wineglass Vermouth; three dashes Dr. Siegert's Angostura Bitters.

WEST INDIAN SWIZZLE.

One teaspoonful fine sugar; one teaspoonful Dr. Siegert's Angostura Bitters; half wineglass brandy or Jamaica rum; half wineglass crushed ice; beat until the ice is melted and then pour off into a cocktail glass.

WHISKY COCKTAIL.

Half wineglass crushed ice; half wineglass whisky; half teaspoonful Dr. Siegert's Angostura Bitters; one lump of sugar; piece of twisted lemon peel; beat well and pour into a cocktail glass.

One of the most popular appetisers of to-day is known as a

“ TRINITY.”

Recipe: Three dashes Angostura Bitters; one-third each Gin, French Vermouth and Italian Vermouth. A piece of twisted lemon peel is a great improvement.

GIN AND ANGOSTURA
WHISKY AND ANGOSTURA
SHERRY AND ANGOSTURA
VERMOUTH & ANGOSTURA
BRANDY AND ANGOSTURA

} A few drops of
Angostura added to
any of these spirits
impart a delightful
aroma and improve
the flavour.

CHAMPAGNE CUP

(use Glass Jug).

Half-teaspoonful sugar; one rind of lemon; three slices orange; three slices lemon; one slice cucumber peel; one teaspoonful Angostura Bitters; one pony brandy; one pony maraschino; one pony

white curaçoa; one wineglass sherry; one quart champagne; one bottle soda; several lumps of ice; ornament with fresh mint.

CHAMPAGNE PUNCH.

Put in large punch bowl two bottles champagne; two bottles soda water; one tablespoonful Dr. Siegert's Angostura Bitters; eight pieces cut loaf sugar; three oranges sliced; three lemons sliced; one pineapple sliced and quartered. Stir gently and place large square of ice in bowl; serve in glass cups.

PORT WINE PUNCH

(use large Glass half full of Ice).

Four dashes lemon juice; one tablespoonful sugar; two glasses port wine; a dash or two Angostura Bitters. Stir well, fill up with ice, dress with fruit and serve with straws.

WHISKY PUNCH

(use large Glass half full of Ice).

One teaspoonful sugar; four or five dashes lemon juice; half pint whisky and rum mixed; a few dashes Angostura Bitters. Shake well, strain into punch glass, with slice of orange, three or four dashes of curaçoa on top, with seltzer, and serve.

CLARET AND ANGOSTURA.

To add body to ordinary table claret and give it a rich Burgundy flavour, add one dessertspoonful of Dr. Siegert's Angostura Bitters to every quart of claret. By using this proportion of bitters in claret

cup, a much smaller quantity of claret is required, and the flavour of the cup is greatly improved.

CLARET CUP
(use Glass Jug).

Half teaspoonful sugar; one rind of lemon; three slices orange; three slices lemon; one slice cucumber peel; one teaspoonful Angostura Bitters; one pony brandy; one pony maraschino; one pony white curaoa; one wineglass sherry; one quart claret; one bottle soda; several lumps of ice. Ornament with fresh mint.

CLARET LEMONADE
(Use a Large Glass).

Three-quarters tablespoonful of sugar; six to eight dashes of lemon juice. Fill up with water; shake up well with a shaker, ornament with fruits in season, and top it off with half-teaspoonful Angostura Bitters; half-glass of claret. Be careful to have the claret flowing on top of lemonade and serve with a straw. Greatly improved by a little ice and less water.

IRISH COCKTAIL.

Three dashes Angostura Bitters; one-half whisky; one-half Vermouth; fill with ice, mix, and strain into a cocktail glass.

LEMON COCKTAIL.

Lemon juice; three dashes Angostura Bitters; sweeten to taste; fill with ice, mix, and strain into a cocktail glass.

CIDER CUP
(use Glass Jug).

Half teaspoonful sugar; one rind of lemon; three slices orange; three slices lemon; one slice cucumber peel; one teaspoonful Angostura Bitters; one pony brandy; one pony maraschino; one pony white curaçoa; one wineglass sherry; one quart cider; one bottle soda; several lumps of ice. Ornament with fresh mint.

ANGOSTURA AND MINERAL WATERS.

Half-teaspoonful of Angostura added to mineral waters of any kind is a vast improvement.

Large glass with two or three lumps of ice; a dash or two of Angostura Bitters; one or two slices of orange. Fill up glass with soda, lemonade, or other mineral water, and place a tea spoon filled with sugar on top of the glass for use at discretion.

Should a long drink not be desired, a little pure orange or lemon juice sugared, with a dash or two of Angostura added to suit taste, makes a very refreshing sip.

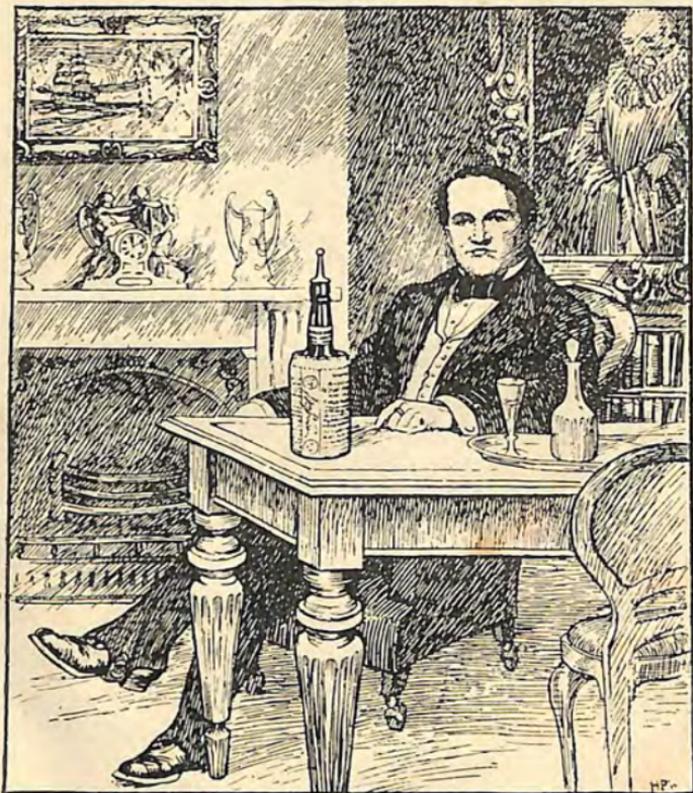
ANGOSTURA BARLEY WATER.

One teaspoonful of Robinson's Patent Barley mixed with a little cold water, the juice of one lime, and two tablespoonfuls of granulated sugar.

Pour on about two pints of boiling water, and leave to cool.

Serve with a dash of Angostura and soda water to taste.

The original manufacture of a few bottles of Angostura Bitters for private consumption has developed into an industry with an output of nearly a million bottles a year and a world-wide distribution.



DR. SIEGERT, 1824.

BEFORE telling of other dainties wherein Angostura plays an important rôle, we reproduce a few appreciations from well-known sources:—

CHARLES KINGSLEY, in his Letters and Memoirs of his Life.

After eulogising the beauties of the Island of Trinidad, refers to the national use of Bitters:—

“Moreover, there are the wonderful Angostura Bitters (the same as cured Humboldt of his fever) which people take out here before dinner, or when wet, tired, or chilly, and their effect is magical. I shall bring some home and get Haynes to try them on the next case of ague or low fever—they are a tonic.”

“SIXTY YEARS’ TRAVEL AND ADVENTURE IN THE FAR EAST.”

By John Dillon Ross. *Publishers: Hutchinson and Co.* Pages 43 and 44. Period 1846.

“This comes of dining with a Merchant skipper,” growled Barkspur. “I’ve got a head on me like a toyshop, and find that I’m expected to tow a monstrous wind-jammer from here to Jerusalem!”

“If you will invite me to your cabin, I daresay I can relieve you of that little headache in a brace of shakes, and we can talk over other things afterwards.”

So the two Captains went below, and once they were comfortably seated in Barkspur’s cabin, it turned out that Northwood’s prescription was a “hair of the dog,” in other words, just a little champagne with a few drops of Angostura Bitters in it. So a “small bottle” with the attendant Angostura was put on the table, and when the champagne was finished Barkspur’s headache had somehow disappeared whilst Northwood feelingly observed that he never felt better in his life.

“WITH KITCHENER TO KHARTOUM.” (Stevens.)

In the chapter on “The Pathology of Thirst,” the author describes how, after a morning bath, “coolness and comfort reign externally, yet within you are dry, very dry

and shrunken. . . . Whisky and soda is a friend that never fails you; but, better still, something tonic. . . . that triumphant blend—Gin, Vermouth, **Angostura**, Lime-juice and Soda. . . .

“It spreads blessedly through body and spirit. It is soil in the sand, substance in the void. Life in Death!”

IN THE 1900 CAMPAIGN IN SOUTH AFRICA.

2,400 bottles were presented to sufferers from dysentery; this gift proved of great value, especially in the second stage of the disease.

“**STANDARD**,” August 6th, 1910.

CAPT. SCOTT'S ANTARCTIC EXPEDITION.

—Amongst a varied assortment of provisions and comforts taken on the new expedition to the Antarctic there is a supply of **Dr. Siebert's Angostura Bitters**. There is wisdom in this, as **Angostura** is not only a luxury and a pick-me-up, but has renowned medicinal qualities which render it almost indispensable as a tonic and as a preventative of fever and dysentery in those Equatorial spheres which will have to be traversed on the voyage southwards, and which will be equally valuable as a dietetic in the inhospitable Polar regions.

“VENEZUELA; or, Sketches of Life in a South American Republic.”

By Edward B. Eastwick, C.B., F.R.S., late Secretary of the Legislation at the Court of Persia, and Commissioner for the Venezuelan Loan, 1864.

Page 250 :—“In Ciudad Bolivar (where the Factory was first established) is the far-famed tonic **Angostura Bitters**, for which prizes have been awarded at the English exhibitions.”

“THE RED BOOK OF THE WEST INDIES.”

By A. Macmillan, F.R.G.S. *Publishers: W. H. and L. Collingridge.* Page 191 :—

“Without the **Angostura Bitters** the aperitif would lose its charm and aroma, and many of the most popular pick-me-ups would cease to be, for it is the **Angostura Bitters** that give them piquancy, potency, and individuality. They are the magic drops that blend sweets and acids into an exquisite harmony of taste and odour.”

SOME OTHER DAINTY RECIPES.

ANGOSTURA LEMON ICE.

One quart water, five lemons, two pounds of sugar, and two teaspoonsful of Angostura Bitters. Grate half the lemons, squeeze out, and put rind, juice, the water and the sugar into a pan, set it on the fire and stir until the sugar is dissolved and it becomes quite warm. Then remove, and add another quart of water and Angostura Bitters, and strain into the freezer. If it is not tart enough, add a solution of citric acid to suit taste; then freeze in the usual manner.

FRUIT SALAD.

A few drops of Angostura add a subtle and delicate distinction which makes the hostess the envy of all her friends.

CAKE ICING.

One or more teaspoonsful of Angostura Bitters to a pound of sugar give an exquisite flavouring.

GRAPE ICE.

Two pounds of sugar; two lemons; one orange; two pounds of grapes (black preferred); one dessert-spoonful Angostura Bitters; one quart water. Put grapes, sugar, and water in a pan and place over a slow fire, under constant stirring bring it to a boil, then pass it through a sieve, leaving skin and pips behind. Squeeze the lemons and orange and add

the juice. When cold, freeze in the usual manner. If this is to be served in glasses, beat up four egg whites quite stiff and mix it into the batch smooth and foamy. A few drops of cochineal should be added to give it a more attractive appearance, and two or three whole grapes placed on each portion.

ANGOSTURA BLANC-MANGE.

Slake six teaspoonsful of cornflour with a little milk. Boil $2\frac{1}{4}$ pints of good, sweet milk, remove from fire and pour the slaked cornflour into it, stirring well. Then *boil* for *fully* ten minutes, stirring continuously, and, while stirring, add two teaspoonsful of Angostura Bitters. Pour into a quart mould and allow to cool. This will give a refreshing and wholesome sweet of delicate flavour and attractive colouring.

ANGOSTURA SPONGE CAKE.

Beat yolks of four eggs until thick and creamy ; add two-thirds cup sugar (a little at a time), beating with an egg-beater ; add 3 teaspoonsful of Angostura Bitters, then the whites of the eggs (beaten until stiff). When the whites are *partly* mixed with yolks and sugar, add two-thirds cup of flour mixed with $\frac{1}{4}$ teaspoonful salt and sifted. Bake for one hour.

ANGOSTURA ICE CREAM.

One quart of milk, two eggs, five teaspoonsful Angostura Bitters, and Vanilla essence to taste. When cold, freeze in the usual manner.

HOLLANDAISE CREAM.

Prepare a custard with one-and-a-half pints of milk, six eggs, and half pound sugar; set when cold with a little gelatine; sweeten to taste. Serve with this cream a little fruit sauce made with the syrup from your fruit, coloured pink with prepared cochineal and flavoured with one tablespoonful of Angostura Bitters.

ICED CABINET PUDDING.

Take a clean mould or basin and place into it some sponge cake cut into fingers of a moderate thickness. Add a few preserved cherries, a little angelica, and to improve this pudding put in alternate layers some apricots, peaches, and a little pineapple. Next take one quart of milk, to which add two ozs. sugar, six yolks of eggs, three or four drops of essence of vanilla and pour this over your cake (custard must be boiled). Soak $1\frac{1}{2}$ ozs. of gelatine in cold water, then drain off, melt slowly and when cold add to cold custard. Have some broken ice prepared; place mould on this or in ice-box, and let it stand for two hours. Turn out on to a silver dish (which should be kept on the ice also); have ready some syrup from the tinned fruits, to which should be added one tablespoonful of Angostura Bitters to flavour, and pour this round the pudding.

ANGOSTURA JELLY.

Take 1 quart water; 3 ozs. of gelatine; $\frac{1}{2}$ lb.

loaf sugar ; rind and juice of three lemons ; a small piece of cinnamon ; 4 cloves ; 1 bayleaf ; 6 coriander seeds. Place altogether in a stewpan ; when near to the boil add the beaten whites of two eggs, then bring to the boil. Take from the fire and let it stand for ten minutes ; then pass through jelly bag or a piece of muslin into a basin or cooler ; after a few minutes add 1 tablespoonful of Angostura. Place your jelly in a cool place to set into your glass or mould.

This jelly will be found very nice with fresh fruits placed in the jelly, or eaten with fresh fruit.

MACEDOINE DE FRUITS AU ANGOSTURA.

If using fresh fruits, prepare a syrup. Take 1 lb. loaf sugar, 1 quart water, place on stove and bring to boil. When cold, add 1 tablespoonful Angostura. Place fruits in a glass or china dish and pour syrup over. This is very nice to eat with sponge fingers or Genoese cake cut into fingers and sugared over. Tinned fruits should be treated in the same way, except use syrup from fruits in place of prepared syrup.

As a flavouring for Christmas Puddings and Mince-meat, Angostura gives an exquisite and distinctive flavour (a teaspoonful to every 10 lbs. of substance is the quantity usually used).

A lump of sugar dipped in Angostura, taken daily, sharpens the appetite and encourages good health.

A few dashes of Angostura give an excellent flavouring in SOUPS. JUGGED HARE, and similar dishes.

ORIGIN OF ANGOSTURA BITTERS.

In 1820, Dr. J. G. B. Siegert, a highly accomplished medical savant, settled in Venezuela and devoted much time to the scientific study of the merits of tropical plants. In 1824 his researches resulted in the making of aromatic, carminative bitters, the success of which amongst the doctor's patients and friends caused him to commence manufacture on a commercial scale. From their place of origin the Bitters became widely known as "Angostura," although, in 1846, the name of the Venezuelan town was changed to Ciudad Bolivar. Ever since those early days the secret formula of the renowned Dr. Siegert has been carefully guarded by his descendants and successors in the great business which he founded, and even to the present time the work of compounding is done personally by members of the Siegert family. The well-deserved repute in which Angostura Bitters are held throughout the world is shown by the fact of their having received the highest distinction and recognition in all Exhibitions of importance held since 1862, the latest being the Gold Medal, with diploma, at Lucerne, 1923—the highest award obtainable. If further proof of their excellence be needed, it is found in the Royal warrants with which the firm is honoured.



Purveyors by
Appointment
to
H.M. King George V.
T.M. the King and
Queen of Spain.



OUTSIDE VIEW OF FACTORY



OUR LABEL.

The unique label used on Angostura Bitters Bottles possesses an almost historic interest from the fact that it has remained in its present peculiar form for a century. In that respect it typifies the unchanging high quality of Dr. Siegert's Angostura Bitters. Printed as it is in English, French, Spanish and German, it offers an opportunity to refresh one's linguistic attainments by interesting comparisons.

DR. SIEGERT'S
ANGOSTURA BITTERS
INDISPENSABLE FOR
Cocktails.



Delicious with all kinds of Wines,
— Spirits and Mineral Waters. —



Sole Consignees:

HENDERSON & CO. (LONDON), Ltd.,
FINSBURY COURT,
FINSBURY PAVEMENT,
LONDON, E.C.2.

SATISFACTION.

(Composed on the spur of the moment by a talented Motorist while touring in the South of France, and sent as a compliment.)



The Drink was long—the Drink was cold,
The Drink was worth its weight in gold ;
For Summer heat, and dust of June
Creates a thirst, alas ! too soon.

A Motorist in parlous plight
Did at a wayside Inn alight,
And wishful straight to quench his thirst,
He called for Lemonade, but first
Mixed it with ANGOSTURA.



ANGOSTURA BITTERS

*Can be obtained from any Wine Merchant throughout the World
or from*

HENDERSON & CO. (LONDON), LIMITED,
FINSBURY COURT, :: FINSBURY PAVEMENT,
LONDON, E.C.2.