



BOOK OF HOSPITALITY

A STUDY IN LONGEVITY



The horse and mule live 30 years,
(They never taste light wine or beers.)



Sheep and goats are dead at 20,
(They drink no liquor—water plenty.)



At 15 dogs are mostly dead—
(They look not on the wine when red.)



At 10 the cat's lost all nine lives.
(No beast on milk and water thrives.)



At 5 most birds have passed away—
(Far, far from alcohol they stay.)



Bugs spend but few days on this earth—
(They never know a cocktail's worth.)



But—evil, wicked, rum-soaked men
Live on for threescore years and ten!



By Appointment to His Excellency
The Governor General of Canada

GOODERHAM & WORTS LIMITED

The Oldest Firm
- - of - -
Whisky Distillers
in Canada



Distillery
and Head Office
TORONTO
CANADA



DISTILLERS FOR OVER 100 YEARS

Branch Office
Canada Cement Building
MONTREAL, QUE.



G & W SPECIAL



★ Famous for over 100 years. Its delicate bouquet and mellow flavour is due to being allowed to mature in oak casks for ten years or more. 25 oz. and 13 oz.

CANADIAN RYE COCKTAIL

In a large glass or shaker put:

- 2/3 G & W "Special"
- 1/3 Italian Vermouth
- Dash of Angostura Bitters

Shake well with crushed ice and strain into cocktail glass.
Serve with a piece of twisted lemon peel.

MILLIONAIRE COCKTAIL

Fill shaker 1/3 full cracked ice:

- 1 white of a fresh Egg
- Two dashes of Cointreau Triple Sec.
- 1 tsp. of Grenadine

Add G & W "Special" to required strength.

RYE SOUR

Half fill shaker with ice:

- 2/3 G & W "Special" Rye Whisky
- Juice of one Lemon
- 1 tsp. of Sugar
- 1 liqueur glass of rich Cream

Shake well, strain into cocktail glass and serve with cherry.

CANADIAN PUNCH

In mixing vessel add:

- 3-1/2 lbs. of white Sugar
- 1-1/2 gals. of G & W "Special" Rye
- 2 quarts of Jamaica Rum
- 14 Lemons, sliced
- 2 Pineapples, sliced
- 4 gals. of Water

Pour into punch bowls in which a block of clear ice has been placed and decorate top of ice with berries of fruits in season.

RYE WHISKY PUNCH

- One large tumbler G & W "Special" Rye
- 4 lumps of Sugar
- 1 Lemon, sliced
- 1 Orange, sliced
- 12 leaves of Green Mint, cut in half

Mix and place on ice for half an hour; then add one quart of ginger ale and serve. Place in bowl to keep punch cool.



Sections of the Rack Warehouses where whiskies are matured in oak barrels for innumerable years.

G & W Means Good Whisky

WORLD CHAMPIONS

TROTTERS

- 1/4 mile—Uhlman, blk. g. by Bingen (1913; Charles Tanner).....0:27
- 1/2 mile—Uhlman, blk. g. by Bingen (1911; C. K. G. Billings; to wagon).....0:56-1/4
- 5/8 mile—Crawford, b. g. by Belwin (1925; T. W. Murphy).....1:14-1/2
- 3/4 mile—Peter Manning, b. g. by Azoff (1922; T. W. Murphy).....1:28-1/4
- 7/8 mile—Truax, b. c. 4, by Guy Axworthy (1925; R. D. McMahon).....1:46-1/4
- 1 mile—Greyhound, gr. g. 6, by Guy Abbey (1938; S. F. Palin).....1:55-1/4
- 1-1/16 mile—Dewey McKinney, b. g. 4, by Lord Dewey (1926; W. R. Cox).....2:11
- 1-1/8 mile—Cupid's Albingen, b. g. by Albingen (1925; W. R. Cox).....2:17-1/4
- 1-1/4 mile—Calumet Epton, b.m. 6, by Truax (1937; H. Craig).....2:35-1/2
- 1-1/2 mile—Greyhound, gr. g. 5, by Guy Abbey (1937; S. F. Palin).....3:02-1/2
- 2 miles—Greyhound, gr. g. 7, by Guy Abbey (1939; S. F. Palin).....4:06 (1st mile 2:03; 2nd mile 2:03)
- 3 miles—Nightingale, ch. m. by Mambrino King (1893; E. F. Geers) (1st mile, 2:22; 2nd mile, 2:19; 3rd mile, 2:14-1/2).....6:55-1/2
- 3 miles on 1/2 mile track—Lee Stout, b. g. 9, by Lee Tide (1939; F. D. Gilbert) (1st mile, 2:15; 2nd mile, 2:12-1/2; 3rd mile 2:22).....6:49-1/2
- 4 miles—Senator L., b. h. by Dexter Prince (1894; J. Casto).....10:12
- 5 miles—Imogene Constantine, b. m. by Constantine (1919; J. Gauvin).....12:08-1/2
- 10 miles—Pascal, blk. g. by Pascarel (1893; L. H. Burke).....26-15

World Champions—Trotters—Continued

20 miles—Captain McGowan, ro. h. untraced (1865; J. J. Bowen).....	58-25
30 miles—General Taylor, g. h. by Morse Horse (1857; J. M. Daniels).....	1:47:59
50 miles—Ariel, br. m. untraced (1846; C. Simmons).....	3:55:40-1/2
100 miles—Conqueror, b. g. by Latourette's Bellfounder (1853; George Spicer).....	8:55:53
Stallion—Lee Axworthy, b. by Guy Axworthy (1916; B. F. White)....	1:58-1/4
Mare—Rosalind, b. m. 5, by Scotland (1938; Ben White).....	1:56-3/4
Gelding—Greyhound, gr. g. 6, by Guy Abbey (1938; S. F. Palin).....	1:55-1/4
Yearling Colt—Airdale, b. by Tregantle (1912; H. C. Moody).....	2:15-3/4
Yearling Filly—Anselila, b. by Prince Ansel (1915; H. C. Moody).....	2:17-1/2
Yearling Gelding—Richard Moore, b. by Guy Richard (1931; H. C. Moody).....	2:22-1/2
Two-Year-Old Colt—Lawrence Hanover, b. by Peter Volo (1934; H. M. Parshall)....	2:02
Two-Year-Old Filly—Hanover's Bertha, b. by Peter Volo (1929; T. S. Berry).....	2:02
Two-Year-Old Gelding—Reynolda, b. by The Laurel Hall (1933; Marvin Childs).....	2:04-1/2
Three-Year-Old Colt—Dean Hanover, b. c. by Dillon Axworthy (1937; Miss Alma Sheppard).....	1:58-1/2
Three-Year-Old Filly—The Marchioness, b. by Peter Volo (1932; W. F. Caton).....	1:59-1/4
Three-Year-Old Gelding—Greyhound, g. by Guy Abbey (1935; S. F. Palin).....	2:00
Four-Year-Old Colt—Dean Hanover, b. h. by Dillon Axworthy (1938; L. B. Sheppard).....	1:58-1/2

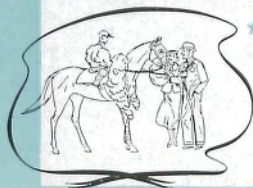
World Champions—Trotters—Continued

Four-Year-Old Filly—Margaret Castleton, b. m. by Guy Castleton (1937; Mrs. W. Nichols) and Rosalind, b. m. by Scotland (1937; B. F. White).....	1:59-1/4
Four-Year-Old Gelding—Greyhound, g. by Guy Abbey (1936; S. F. Palin)....	1:57-1/4
Green Stallion—Hollywood Dennis, b. 3, by Hollywood Harkaway (1932; W. T. Crozier).....	2:01-1/4
Green Mare—Lou Dillon, ch. by Sidney Dillon (1903; M. F. Sanders).....	1:58-1/2
Green Gelding—Sir Walter, b. g. 3, by Volomite (1939; T. S. Berry).....	2:02
With Lady Driver—Colt Dean Hanover, b. c. 3, by Dillon Axworthy (1937; Miss Alma Sheppard).....	1:58-1/2
Margaret Castleton, b. f. 3, by Guy Castleton (1936; Mrs. H. Willis Nichols, Jr.).....	1:59-3/4
Double-Gaited Stallion—Raider, b. by Peter Volo (trotting 2:01-1/2, 1935; Harry McKay); (pacing 1:59-1/2, 1934; Marvin Childs).	
Double-Gaited Mare—Calumet Evelyn, blk. by Guy Abbey (trotting 1:59-1/2, 1936; Vic Fleming); (pacing 1:59-1/4, 1935; Vic Fleming).	
Double-Gaited Gelding—Nate Hanover, b. g. by Bunter (Vic Fleming) Pacing (1938) 1:59; Trotting (1939) 2:02-1/2.	
Team to Pole—Greyhound, gr. g. 7, by Guy Abbey and Rosaline, b. m. 6, by Scotland (1939; S. F. Palin).....	1:58-1/4
Tandem Team—John R. McElwyn, ch. g. 8, by Mr. McElwyn and Hollywood Harrier, b. g. 10, by Great Britton (1936; T. F. Walsh).....	2:19-1/4
Three-Abreast Team—Calumet Dubque, b. g., Mac Aubrey, b. g. and Hollywood Boris, b. g. (1937; Thos. Fay Walsh).....	2:10-1/4

(Continued on page 11)



G & W FOUR ROSES



★ A famous old Rye Whisky of high quality, distilled under the close supervision of experienced master-distillers.

SARATOGA COCKTAIL

Half fill shaker with cracked ice:

- 1/3 French Vermouth
- 1/3 Brandy
- 1/3 G & W "Special" Rye Whisky

Shake well, strain into cocktail glass and serve with a slice of Lemon.

MOUNTAIN COCKTAIL

Half fill shaker with cracked ice:

- 1 white of a fresh Egg
- 1/6 Lemon Syrup
- 1/6 French Vermouth
- 1/3 G & W "Special" Rye
- Three dashes Orange Bitters

Shake well and strain into cocktail glass with cherry.

FLU COCKTAIL

- One dash of Jamaica Ginger
- 1 tsp. of Lemon Juice
- 1 tsp. Rock Candy Syrup
- 1 glass of G & W "Four Roses" Rye

Stir together and serve in same glass.

G & W — "The Best"



G & W OLD RYE



★ Manufactured according to an old formula from the finest grains and other ingredients procurable. You're sure to enjoy G & W Old Rye.

OLD FASHIONED WHISKY COCKTAIL

Take a small tumbler and put into it four dashes of Angostura Bitters, one lump of ice, 1 glass of G & W Old Rye Whisky, and 1 tablespoonful of Castor Sugar. Stir well until sugar is dissolved, then squeeze lemon peel on top and serve in same glass as mixed.



World Champions—Trotters—Continued

Four-in-Hand—Damiana, ch. m. 9; Belnut, ch. g. 8; Maud V, ch. m. 9; Nutspra, ch. m. 4; all by Nutmeg (1896).....2:30
Trotting Under Saddle—Hollywood Boris, b. g. 7, by Hollywood Harkaway (1936; Miss Helen James).....2:05-1/4



WORLD CHAMPIONS

PACERS

1/2 mile—Directum I., ch. h. by Directum Kelly (1916; T. W. Murphy).....0:55-3/4
5/8 mile—Phil O'Neill, br. g. by The Philistine (1925; W. T. Crozier).....1:12-1/2
3/4 mile—Theodore Guy, ro. g. by Guy Axworthy (1925; S. F. Palin).....1:29
7/8 mile—Star Ruth, b. g. 7, by Star Elect (1925; W. R. Cox), and Norman Grattan br. g. 4, by Grattan Royal (1925; S. F. Palin).....1:45-1/2
Mile—Billy Direct, b. c. 4, by Napoleon Direct (1938; V. Fleming).....1:55

World Champions—Pacers—Continued

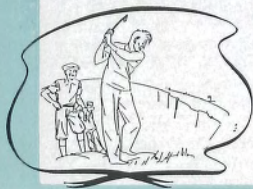
1-1/16 mile—Directum I., ch. h. by Directum Kelly (1916; T. W. Murphy)	2:09-3/4
1-1/8 mile—Calumet Dubuque, b. g. 4, by Peter the Brewer (1934; H. H. Thomas)	2:15-1/2
1-1/4 mile—Phil O'Neill, br. g. by The Philistine (1925; W. T. Crozier)	2:33-1/2
1-1/2 mile—Little Pat, b. g. 4, by Hollyrood Bob (1937; C. Lacey)	3:12
2 miles—Dan Patch, br. h. by Joe Patchen (1903; M. E. McHenry) (First mile 2:07-1/2, second mile 2:09-1/2)	4:17
3 miles—Elastic Pointer, b. h. by Brown Hal (1909; A. J. Wood)	7:31-1/2
4 miles—Joe Jefferson, b. h. by Thomas Jefferson (1891)	10:10
Stallion—Billy Direct, b. c. 4, by Napoleon Direct (1938; V. Fleming)	1:55
Mare—Her Ladyship, b. m. 5, by Abbedale (1938; S. Palin)	1:56-3/4
Gelding—Winnipeg, b. by Merry Direct (1928; S. F. Palin)	1:57-3/4
Yearling Colt—Frank Perry, b. by Todding-ton (1911; Wick Curry)	2:15
Yearling Filly—Royal Lady, br. f. by Bonny-castle (1939; O. M. Powell)	2:14-3/4
Yearling Gelding—The Scheme, b. by The Exponent (1921; Aleck Wishart)	2:21-3/4
Two-Year-Old Colt—Calumet Cheater (Rip Hanover), b. by Truax (1931; T. S. Berry)	2:00-3/4

World Champions—Pacers—Continued

Two-Year-Old Filly—Ann Vonian, br. f. by Grattan at Law (1939; H. C. Fitzpatrick)	2:02-1/2
Two-Year-Old Gelding—Calumet Dubu-que, b. by Peter the Brewer (1932; C. E. Pitman); Jack Orr, br. by Scotland (1935; H. M. Parshall)	2:04-1/4
Three-Year-Old Colt—Chief Counsel, br. c. by Volomite (1938; H. M. Parshall)	1:57-3/4
Three-Year-Old Filly—Dell Frisco, b. f. by Real Frisco (1938; Jay Douglass)	1:59-3/4
Three-Year-Old Gelding—Little Pat, b. by Hollyrood Bob (1936; Charles Lacey)	1:59-1/2
Four-Year-Old Colt—Billy Direct, b. c. by Napoleon Direct (1938; V. Fleming)	1:55
Four-Year-Old Filly—Calumet Evelyn, blk. by Guy Abbey (1935; Vic Fleming)	1:59-1/4
Four-Year-Old Gelding—Nate Hanover, b. g. by Bunter (1938; V. Fleming)	1:59
Green Stallion—Minor Heir, b. by Heir-at-Law (1908; Charles Dean); Highland Scott, b. 3, by Peter Scott (1926; T. W. Murphy)	1:59-1/2
Green Mare—Anna Bradford, blk. 3, by Todd Mac (1914; T. W. Murphy)	2:00-3/4
Green Gelding—Prince Loree, b. by Prince McKinney (1920; Michael McDevitt)	2:00
With Lady Driver—Highland Scott, b. h. by Peter Scott (1929; Mrs. E. Roland Harriman)	1:59-1/4



BONDED STOCK



★ Another popular member of the G & W family of famous Rye Whiskies. In body and bouquet it conforms to the high standards for which the G & W brand is world famous.

SWISS FAMILY

Two dashes Pernod
Two dashes Angostura Bitters
1/3 French Vermouth
2/3 G & W Bonded Stock Rye Whisky

Stir well in ice and strain.

WHISKY SPECIAL

(6 people)

3 glasses of G & W Bonded Stock Rye Whisky
2 glasses French Vermouth
1/2 glass orange juice
Dash of nutmeg

Shake well with cracked ice, strain and serve with an olive.

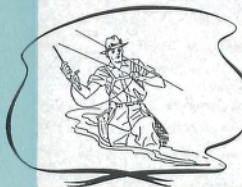
PLANTER'S PUNCH

1/3 Jamaica Rum
2/3 G & W Bonded Stock Rye Whisky
Four dashes lemon juice
Juice of half a lime

Shake well with cracked ice, strain into small Highball glass and fill with carbonated water.



G & W FAMILY PROOF



★ A mellow Canadian Rye Whisky of exceptional quality, thoroughly matured and age guaranteed by the Government.

CHAMPAGNE CUP

In a large jug put 3 lumps of ice and add:

- 1 liqueur glass Godet-Freres Brandy
- 2 liqueur glasses Cointreau Triple Sec.
- 1 bottle Lanson Champagne
- 1 bottle Soda Water

Stir well and decorate with fruits in season and sprig of fresh mint.

SARATOGA CHAMPAGNE COCKTAIL

Half fill shaker with cracked ice:

- 1 glass of Godet-Freres Brandy
- Two dashes of Maraschino
- One dash of Cointreau Triple Sec.
- Two dashes of Orange Bitters
- 1 tsp. of Pineapple Syrup

Shake well, strain into wine glass with two Strawberries and fill balance of glass with Lanson Champagne.

SOYEZ AU CHAMPAGNE

In a large tumbler put one measure of Vanilla Ice Cream, two dashes Maraschino, two dashes Cointreau Triple Sec., two dashes Brandy. Fill balance with Lanson Champagne; stir well, and add a slice of Pineapple, a slice of Orange, and a slice of Lemon, two Cherries, two Strawberries.

BEST RUNNING TIMES

		Age	Weight	Year	Time	
1/2 Mile	Double Call	2	116	1940	.46	Tropical Park
4-1/2 Fu.	Orissa	2	119	1928	.51	Belmont (Straight)
	Hoyle	2	105	1908	.52	Aqueduct
5/8	Miss Star	2	107	1922	.57-2/5	Aqueduct
5-1/2 Fu.	Miss Mouse	2	110	1933	1.04	Jamaica
	Mr. Sponge	6	123	1933	1.04	Tropical Park
3/4	Clang	3	110	1935	1.09/1	Coney Island
7/8	Roseben	5	126	1906	1.22	Belmont
	Clang	3	105	1935	1.22	Arlington Park
1 Mile	Equipoise	4	128	1932	1.34/2	Arlington Park
1-70	Mike Hall	3	103	1927	1.40-3/5	Latonia
	Chasar	4	104	1935	1.40-3/5	Coney Island
1-1/16	Top Row	3	109	1934	1.42	Bay Meadows
1-1/8	Indian Broom	3	94	1936	1.47-3/5	Tanforan
1-3/16	Challedon	3	120	1939	1.54/2	Keeneland Park
1-1/4	Whisk Broom 2nd	6	139	1913	2.00	Belmont (Disputed)
	Sarazen	3	120	1924	2.00-4/5	Latonia
1-3/8	Man O'War	3	126	1920	2.14/1	Belmont
1-1/2	Sorteado	4	112	1939	2.28/2	Belmont
1-5/8	Man O'War	3	126	1920	2.40/4	Belmont
1-3/4	Chilhowee	3	126	1924	2.54-3/5	Latonia
2 Miles	Exterminator	5	128	1920	3.21-4/5	Belmont
2-1/4	Mike Hall	3	111	1927	3.48-3/5	Latonia
2-1/2	Big Ed	4	114	1940	4.22	Santa Anita
2-3/4	Hubbard	4	107	1873	4.58-3/5	Saratoga
3 Miles	Frogtown	4	104	1872	5.29-3/5	Lexington
4 Miles	Fellowcraft	4	108	1874	7.19-1/2	Saratoga

THE QUEEN'S PLATE, 1869-1901

Distance one and a half miles

Year	Horse
1869	Bay Jack.....
1870	John Bell.....
1871	Floss.....
1872	Fearnaught.....
1873	Mignonette.....
1874	Swallow.....
1875	Trumpeter.....
1876	Norah P.....
1877	Amelia.....
1878	King George.....
1879	Moss Rose.....
1880	Bonnie Bird.....
1881	Vice-Chancellor.....
1882	Fanny Wiser.....
1883	Roddy Pringle.....
1884	Williams.....
1885	Willie W.....
1886	Wild Rose II.....
1887	The distance which had previously been one and a half miles was in this year reduced to one mile and a quarter.
1887	Bonnie Duke.....
1888	Harry Cooper.....
1889	Colonist.....
1890	Kitestring.....
1891	Victorious.....
1892	O'Donoghue.....
1893	Martello.....
1894	Joe Miller.....
1895	Bonniefield.....
1896	Millbrook.....
1897	Ferdinand.....
1898	Bon Ino.....
1899	Butterscotch.....
1900	Dalmoor.....
1901	John Ruskin.....

Owner	Place of Race
Mr. Edward Bilton.....	London
Mr. Nelson Gates.....	Whitby
Mr. Robert Davies.....	Kingston
Mr. Alex. Simpson.....	Ottawa
Mr. R. R. Pringle.....	Barrie
Mr. Robt. Thompson.....	Hamilton
Mr. Horton.....	Woodstock
Colonel Peters.....	Woodbine Park
Mr. John White.....	Prescott
Colonel Peters.....	London
Mr. John White.....	Pictou
Mr. John Forbes.....	Ottawa
Mr. D. W. Campbell.....	Woodbine Park
"Mr. Abingdon".....	London
Mr. Chas. Boyle.....	Woodbine Park
Mr. John Halligan.....	Woodbine Park
Mr. E. Burgess.....	Woodbine Park
Mr. D. W. Campbell.....	Woodbine Park

Owner	Woodbine Park	Time
Mr. Robt. Bond.....	2.19	
Mr. J. D. Matheson.....	2.18	1/2
Messrs Duggan & Matheson.....	2.16	
Mr. D. T. Hodgins.....	2.22	
Mr. J. E. Seagram.....	2.14	
Mr. J. E. Seagram.....	2.22	
Mr. J. E. Seagram.....	2.14	
Mr. J. E. Seagram.....	2.28	1/2
Mr. J. E. Seagram.....	2.17	1/2
Mr. J. E. Seagram.....	2.19	
Mr. J. E. Seagram.....	2.13	
Mr. J. E. Seagram.....	2.15	1/2
Mr. Wm. Hendrie.....	2.15	1/2
Mr. J. E. Seagram.....	2.14	
Mr. J. E. Seagram.....	2.18	3/4

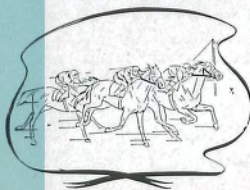
THE KING'S PLATE • • WOODBINE PARK

Year	Horse
1902	Lyddite.....
1903	Thessalon.....
1904	Sapper.....
1905	Inferno.....
1906	Slaughter.....
1907	Kelvin.....
1908	Seismic.....
1909	Shimonese.....
1910	Parmer.....
1911	St. Bass.....
1912	Heresy.....
1913	Hearts of Oak.....
1914	Beehive.....
1915	Tartarean.....
1916	Mandarin.....
1917	Belle Mahone.....
1918	Springside.....
1919	Ladder of Light.....
1920	St. Paul.....
1921	Herendesy.....
1922	South Shore.....
1923	Flowerful.....
1924	The distance which had previously been one mile and a quarter was in this year reduced to one mile and a furlong.
1924	Maternal Pride.....
1925	Fairbank.....
1926	Haplite.....
1927	Troutlet.....
1928	Young Kitty.....
1929	Shorelint.....
1930	Aymond.....
1931	Froth Blower.....
1932	Queensway.....
1933	King O'Connor.....
1934	Horometer.....
1935	Sally Fuller.....
1936	Monsweep.....
1937	Goldlure.....
1938	Bunty Lawless.....
1939	Archworth.....
1940	Willie the Kid.....

Owner	Time
Mr. Wm. Hendrie.....	2.15
Mr. N. Dymont.....	2.15 1/5
Mr. N. Dymont.....	2.12
Mr. J. E. Seagram.....	2.12
Mr. J. E. Seagram.....	2.11 3/5
Mr. T. Ambrose Woods.....	2.12 3/5
Mr. J. E. Seagram.....	2.11
Valley Farm Stables.....	2.10 2/5
Valley Farm Stables.....	2.12 2/5
Mr. H. Giddings.....	2.08 4/5
Brookdale Stables.....	2.11
Mr. H. Giddings.....	2.09 1/5
Mr. H. Giddings.....	2.10 3/5
Mr. C. Millar.....	2.09 1/5
Mr. J. E. Seagram.....	2.12
Mr. J. E. Seagram.....	2.08 4/5
Mr. Geo. M. Hendrie.....	2.08 4/5
Mr. Geo. Beardmore.....	2.09 2/5
Mr. H. Giddings.....	2.09
Brookdale Stable.....	2.10
Thorncliffe Stable.....	2.12
Seagram Stable.....	2.11
Mr. H. S. Wilson.....	1.57 3/5
Mr. J. C. Fletcher.....	1.56 2/5
Seagram Stables.....	1.59 3/5
Mr. Ryland H. New.....	1.55 4/5
Seagram Stables.....	1.57
Thorncliffe Stables.....	1.57 3/5
Mr. Ryland H. New.....	1.57 1/5
Mr. R. W. R. Cowie.....	1.59 1/5
Mr. R. W. R. Cowie.....	1.55 1/5
Seagram Stables.....	1.56 2/5
Mr. R. S. McLaughlin.....	1.54 1/5
Mr. E. F. Seagram.....	1.55 2/5
Mr. H. C. Hatch.....	1.55
Mr. H. C. Hatch.....	1.55 2/5
Mr. W. Morrissey.....	1.54 2/5
Mr. G. McCullagh.....	1.54 2/5
Miss M. A. Kane.....	1.55 4/5



G & W JOHN COLLINS LONDON DRY GIN



Is a distilled crystal clear Gin made from the finest grain spirit and selected juniper berries, etc. John Collins is the best Gin obtainable for Cocktails, Fizzes and Rickeys.

40 oz. and 25 oz.

ROYAL FIZZ

Half fill shaker with cracked ice:

Yolk of a fresh Egg
1 tsp. of Grenadine
Juice of half an Orange
Juice of half a Lemon
1 glass of John Collins Dry Gin

Shake well and strain into medium sized tumbler. Fill balance with Soda Water.

JOHN COLLINS

Put 3 or 4 lumps of ice in a large tumbler, juice of one Lemon, 2 teaspoonfuls of Sugar, 1 glass of John Collins London Dry Gin.

Fill balance of glass with Soda Water, stir well and serve.

SILVER GIN FIZZ

Into large mixing glass put one cocktail glass John Collins Dry Gin, half teaspoonful Sugar, white of one fresh Egg, three dashes of Lemon Juice, one cube of ice.

Mix well, strain into tall thin glass, and fill balance with Soda Water.

Famous for Over 100 Years

INTERNATIONAL AWARDS

G & W · CANADIAN · OLD · RYE · WHISKY



Universal Exhibition of 1878
The International Committee (Jury)
of Awards:
Awards a Gold Medal, Paris,
Oct. 21st, 1878



1878 Gold Medal awarded, Paris



Universal Antwerp Exposition 1885
Gold Medal Diplome awarded,
Antwerp, Sept. 14th, 1885



1885 Gold Medal awarded, Antwerp



Colonial and Indian Exhibition,
London, 1886, presented a
Commemorative Medal

MINT JULEP

One teaspoonful of Sugar, 1/2 wine-glass of water, 3 or 4 sprigs of fresh Mint, muddle well until flavour of mint is well extracted; then take out mint and add 2 glasses of G & W Gold Label Bourbon Whisky. Fill tumbler with shaved ice, stir well until glass gets frosted, then take some sprigs of mint and insert them in the ice stem downwards, so that the leaves will be on the surface in the shape of a bouquet. Add slices of Orange, Lemon, Pineapple, and Cherries on top.

HOCKEY CHAMPIONS

NATIONAL HOCKEY ASSOCIATION

Winning Club	Year
Montreal Wanderers.....	1909-10
Ottawa Senators.....	1910-11
Quebec Bulldogs.....	1911-12
Quebec Bulldogs.....	1912-13
Torontos.....	1913-14
Ottawa Senators.....	1914-15
Montreal Canadiens.....	1915-16
Montreal Canadiens.....	1916-17

N.H.L. CHAMPIONSHIP TEAMS

Toronto Arenas.....	1917-18
Montreal Canadiens.....	1918-19
Ottawa Senators.....	1919-20
Ottawa Senators.....	1920-21
Toronto St. Patricks.....	1921-22
Ottawa Senators.....	1922-23
Montreal Canadiens.....	1923-24
Montreal Canadiens.....	1924-25
Montreal Maroons.....	1925-26
Ottawa Senators.....	1926-27
New York Rangers.....	1927-28
Boston Bruins.....	1928-29
Boston Bruins.....	1929-30
Montreal Canadiens.....	1930-31
New York Rangers.....	1931-32
Toronto Maple Leafs.....	1932-33
Detroit Red Wings.....	1933-34
Toronto Maple Leafs.....	1934-35
Detroit Red Wings.....	1935-36
Detroit Red Wings.....	1936-37
Toronto Maple Leafs.....	1937-38
Boston Bruins.....	1938-39
New York Rangers.....	1939-40

Champions of the Ontario Hockey Association

Senior Series—Continued

Winning Club	Year
Peterboro.....	1926
University of Toronto Grads.....	1927
Kitchener-Waterloo.....	1928
University of Toronto.....	1929

SENIOR "A" SERIES

University of Toronto.....	1930
Hamilton.....	1931
Toronto Nationals.....	1932
Niagara Falls.....	1933
Hamilton.....	1934
Toronto H.C.....	1935
Hamilton.....	1936
Toronto Dominions.....	1937
Goodyears.....	1938
Goodyears.....	1939
Goodyears.....	1940

SENIOR "B" SERIES

Hamilton H. C.....	1930
Windsor.....	1931
Did not operate.....	1932
Hamilton Pats.....	1933
Windsor Mics.....	1934
Brockville Magedomas.....	1935
Did not operate.....	1936-37
Chatham.....	1938
Niagara Falls.....	1939
Did not operate.....	1940

INTERMEDIATE SERIES

Berlin.....	1897
Listowel.....	*1898
Frontenac.....	1899

*Listowel won through the isqualification of the Waterloo Club.

Champions of the Ontario Hockey Association

Intermediate Series—Continued

Winning Club	Year
London.....	1900
St. George's, Toronto.....	1901
Peterboro.....	1902
Paris.....	1903
Stratford.....	1904
Victoria Harbour.....	1905
Peterboro.....	1906
Berlin.....	1907
Midland.....	1908
Lindsay.....	1909
Collingwood.....	1910
Preston.....	1911
Preston.....	1912
Collingwood.....	1913
Berlin.....	1914
Orillia.....	1915
Sarnia.....	1916
Hamilton.....	1917
Collingwood.....	1918
Collingwood.....	1919
Collingwood.....	1920
Galt A.A.A.....	1921
Kitchener.....	1922
Stratford.....	1923
Niagara Falls.....	1924
Grimsby.....	1925
New Hamburg.....	1926
London 12th Battery.....	1927
Port Colborne.....	1928
Kitchener.....	1929
Paris.....	1930
Royal Military College.....	1931
Windsor.....	1932
Woodstock.....	1933
Oakville.....	1934

Champions of the Ontario Hockey Association

INTERMEDIATE "A" SERIES

Winning Club	Year
Toronto Royals.....	1935
Oshawa.....	1936
Trenton R.C.A.F.....	1937
Preston.....	1938
Collingwood.....	1939
Peterborough.....	1940

INTERMEDIATE "B" SERIES

Whitby.....	1935
Durham.....	1936
Belleville.....	1937
Elora.....	1938
Acton.....	1939
Whitby.....	1940

JUNIOR SERIES

Kingston Limestones.....	1893
Peterboro.....	1894
Peterboro.....	1895
Toronto Granites.....	1896
Wellingtons.....	1897
Upper Canada College.....	1898
St. George's.....	1899
Stratford.....	1900
Peterboro.....	1901
Upper Canada College.....	1902
Marlboros.....	1903
Frontenac-Beechgroves.....	1904
Stratford.....	1905
Port Hope.....	1906
Stratford.....	1907
Stratford.....	1908
Stratford.....	1909
Kingston Frontenacs.....	1910
Kingston Frontenacs.....	1911
Toronto Canoe Club.....	1912
Orillia.....	1913
Orillia.....	1914
University of Toronto.....	1915
Toronto Aura Lee.....	1916

Champions of the Ontario Hockey Association

Junior Series—Continued

Winning Club	Year
Toronto Aura Lee.....	1917
De La Salle C. I., Toronto.....	1918
U. of T. Schools, Toronto.....	1919
Toronto Canoe Club.....	1920
Stratford.....	1921
Aura Lee A. C.....	1922
Kitchener.....	1923
Owen Sound.....	1924
Aura Lee A. C.....	1925
Kingston.....	1926
Owen Sound.....	1927
Marlboro A. C.....	1928
Marlboro A. C.....	1929
West Toronto.....	1930
Niagara Falls.....	1931
Marlboro A. C.....	1932
Newmarket.....	1933

JUNIOR "A" SERIES

St. Michael's College.....	1934
Kitchener.....	1935
West Toronto.....	1936
St. Michael's College.....	1937
Oshawa.....	1938
Oshawa.....	1939
Oshawa.....	1940

JUNIOR "B" SERIES

St. Michael's Buzzers.....	1934
Barrie.....	1935
St. Michael's Buzzers.....	1936
Northern Vocational.....	1937
Kingston.....	1938
Niagara Falls.....	1939
Waterloo.....	1940

JUNIOR "C" SERIES

Orangeville.....	1938
Aurora.....	1939
Grimsby.....	1940



G & W LONDON DRY GIN



★ A highly rectified Dry Gin distilled according to the famous London process embodying a fine blend of pure grain spirits, juniper berries and other excellent aromatic ingredients.

ASTORIA COCKTAIL

In a shaker use:

- 2/3 G & W Distilled London Dry Gin
- 1/3 French Vermouth
- One dash Orange or Angostura Bitters

Serve with stuffed olive.

GOLDEN DAWN

Half fill shaker with cracked ice.

- 1/4 Orange Juice
- 1/4 Peach Brandy
- 1/4 Calvados (Apple Brandy)
- 1/4 G & W Distilled London Dry Gin

Shake well and serve.

BRONX COCKTAIL

Fill large glass 3/4 full shaved ice.

- 1/3 G & W Distilled London Dry Gin
- 1/3 French Vermouth
- 1/3 Italian Vermouth
- One slice Orange

Shake well; strain into cocktail glasses and serve.



GIN RICKEY

Put one lump of ice in a tumbler, cut a fresh Lime in half and squeeze juice in the glass, and add one glass of John Collins London Dry Gin. 1 teaspoonful of powdered Sugar.

Fill balance of glass with Soda or Seltzer Water.

NEW ORLEANS GIN FIZZ

- 1 white of Egg
- 1 tsp. of Sugar
- Two dashes of Fleur d'Oranger
- 1 glass of John Collins London Dry Gin
- Juice of one Lemon
- 1/3 the shaker of Cracked Ice
- Lastly 1/2 wineglass of fresh Cream

Shake for about two minutes, then strain into tumbler, and fill balance with soda.

BACARDI COCKTAIL

In a shaker use:

- 1/3 G & W Distilled London Dry Gin
- 2/3 Bacardi Rum
- 1 tsp. Grenadine
- Juice of half a Lime

Add ice and agitate slowly.

GIN DAISY

Half fill shaker with chipped ice:

- 1 wineglass G & W Distilled London Dry Gin
- Dash of Angostura Bitters
- Few drops of Plain Syrup

Shake well—serve in small glass very cold, with small piece of Lemon Peel added.

CREAM FIZZ

In a large glass or shaker put:

- 1 wineglass G & W Distilled London Dry Gin
- Juice of one Lemon
- 1 tsp. of Sugar or Gomme
- Add last 1 tsp. of fresh Cream

Shake well, strain into wineglass and squirt of soda on top.



ADAIR'S SCOTS



★ This fine Canadian Scotch Whisky in the new squeeze bottle is manufactured from genuine imported Scotch malt of exceptionally high quality.

SCOTCH HIGHBALL

In a large tumbler put one lump of ice, squeeze a piece of Lemon Peel, one wineglass or more of MacNair's Highland Whisky and fill balance of glass with Soda Water.

ARTILLERY PUNCH

In mixing vessel:

- 1 lb. powdered Sugar
- Juice of six Lemons
- 1 quart of French Claret
- 1 quart of Gonzalez Sherry
- 1 quart of Adair's Whisky
- 1 quart of Brandy

Mix the above, pour into another bowl into which a block of clear ice has been placed; dress the ice with fruits; pour in one quart of Soda Water and serve in punch glasses or cups.

G & W Stands for Quality



MACNAIR'S SPECIAL ★ MacNair's Special

Canadian Scotch Whisky is a grand drink. The formula, the high quality malt used — and even the master distiller are all Scotch. Choose G & W MacNair's Special and you gain real satisfaction.



IRISH COCKTAIL

Two dashes of Cointreau Triple Sec.
One Dash Maraschino
One dash Angostura Bitters
1 wineglass Bushmill Irish Whisky

Shake well, strain into cocktail glass, add olive and squeeze lemon peel on top and serve.

SHERRY COBBLER

Fill shaker one-third full of chipped ice:

1/2 glass of Godet-Freres Brandy
1/2 glass of Cointreau Triple Sec.
1/2 glass of Maraschino
1 glass of Gonzalez Sherry

Add Syphon. Stir well, decorate with fruits in season. Float a little Port Wine on top.

EGG NOGG

Fill the shaker half full with chopped ice and add 1 fresh Egg, 1/2 teaspoonful of Sugar, 1 glass of Godet-Freres Brandy, 1 glass of Rum, the remainder fresh Milk.

Shake well, and strain into medium sized tumbler. Grate a little nutmeg on top and serve.



G & W ROYAL YORK



★ A Canadian Rye Whisky of excellent quality and the age guaranteed by the Government of the Dominion of Canada.

BLACK AND TAN PUNCH

- 1 lb. white Sugar
- Juice of six Lemons
- 1 quart Guinness Stout
- 1 quart Lanson Champagne

Pour into mixture of Lemon Juice and Sugar the Champagne and Stout, ice cold. Serve in punch glasses dressed with fruit.

BOMBAY PUNCH

Bruise the skins of six Lemons in 1 lb. of white Sugar and put the Sugar in a mixing vessel and add:

- 1 box Strawberries
- 2 Lemons, sliced
- 6 Oranges, sliced
- 1 Pineapple cut into small pieces
- 1 quart of Godet-Freres Brandy
- 1 quart Gonzalez Full Pale Rich Sherry
- 1 quart Gonzalez Amontillado Sherry
- 3 wineglasses of Cointreau Triple Sec.

Stir well and empty into punch bowl in which block of clear ice has been placed and add two quarts of Carbonated Water, and four quarts of Lanson Champagne.

Serve into punch glasses so that each person will have some of the fruit.

AMERICAN BEAUTY

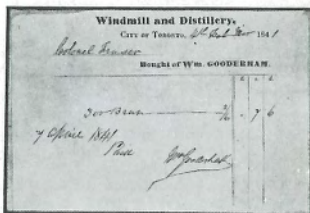
This is a long drink, use tumbler.

1 tsp. Creme de Menthe
Half fill with cracked ice

In another glass mix the following:

1/6 Orange Juice
1/6 Grenadine
1/3 French Vermouth
1/3 Godet-Freres Brandy

Pour into first glass, dash the top with Old Portugal Port, add little fresh fruits and a sprig of mint and serve with a straw.



When the British troops were in Canada, they purchased supplies from the old Gooderham mill. The above bill was receipted by the original William Gooderham on the 7th day of April, 1841.

CHAMPAGNE PUNCH

Into a glass pitcher pour the juice of one Lemon and add:

1/4 lb. of white Sugar
1 wineglass of Strawberry Syrup
1 quart of Lanson Champagne

Stir with ladle and drop in:

1 sliced Orange
Three slices of Pineapple

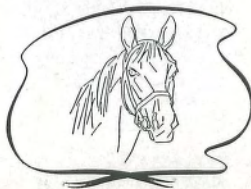
Decorate with fruit and serve in champagne goblets.

POUSSE CAFE

Can be made in many varieties by pouring the heaviest liqueurs in rotation in your Pousse Cafe glass, the following is quite a good one:

1/6 Anisette Syrup
1/6 Cherry Brandy
1/6 Cointreau Triple Sec.
1/6 Yellow Chartreuse
1/6 Green Chartreuse
1/6 Grand Marnier

Great care should be taken so as to avoid the different liqueurs from running together.





The ambition of these foals is to reach the same supreme standard set by G & W—the highest possible.



RUBY FIZZ

Half fill shaker with chipped ice:

- 1 tsp. of Sugar
- 1 fresh Egg
- 1 glass of Ross's Sloe Gin

Shake well and strain into medium sized tumbler and fill balance with Ginger Ale.

PRODUCTS



RYE WHISKIES:

- G & W Special
- G & W Four Roses
- G & W Old Rye
- G & W Bonded Stock
- G & W Family Proof
- G & W Royal York

DRY GINS:

- G & W John Collins
- G & W London Dry Gin

SCOTCH TYPE CANADIAN:

- Adair's Scots
- MacNair's

AMERICAN WHISKIES:

- G & W Bonded Stock
- Bourbon
- G & W Bonded Stock Rye



GOODERHAM & WORTS
LIMITED

GOODERHAM & WORTS LIMITED



B. Hardy
30

W. Begley
30
J. Smith
27

J. Smiles
28

N. Hardy
28

W. Deller
27

A. Hardy
45

R. Brimbecorn
30

D. McCormack
31

J. Barry
42

J. Schmidt
41

J. Adams
39

G. Platt
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J. Wilton
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F. Williams
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F. Harris
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L. Sinclair
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E. Croake
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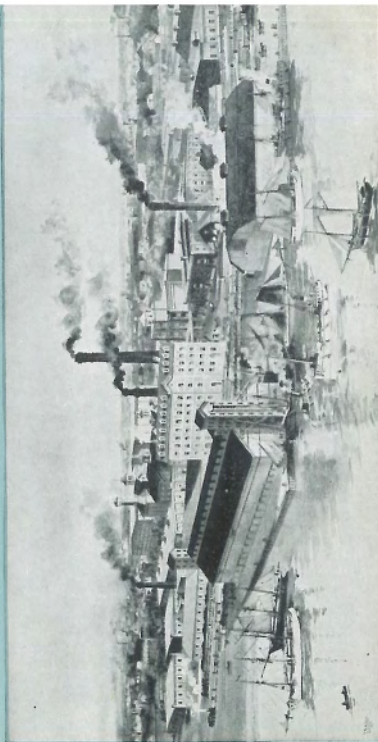
W. Warnes
42

W. Dixon
50

Luncheon to Long Servicemen of GOODERHAM AND WORTS, Limited.

There are twenty-nine on the payroll of Gooderham and Worts who have been on that payroll for an aggregate of 1070 years. Unfortunately, the day the photograph was taken three of these were ill and as two were in the hospital, it was deemed inadvisable to ask them to appear. However, the twenty-six you see in the photograph have been on the payroll for 1016 years, with an average of thirty-nine years plus.

The photograph was taken at a luncheon tendered these long-service individuals on Monday, February 1st, 1937.



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