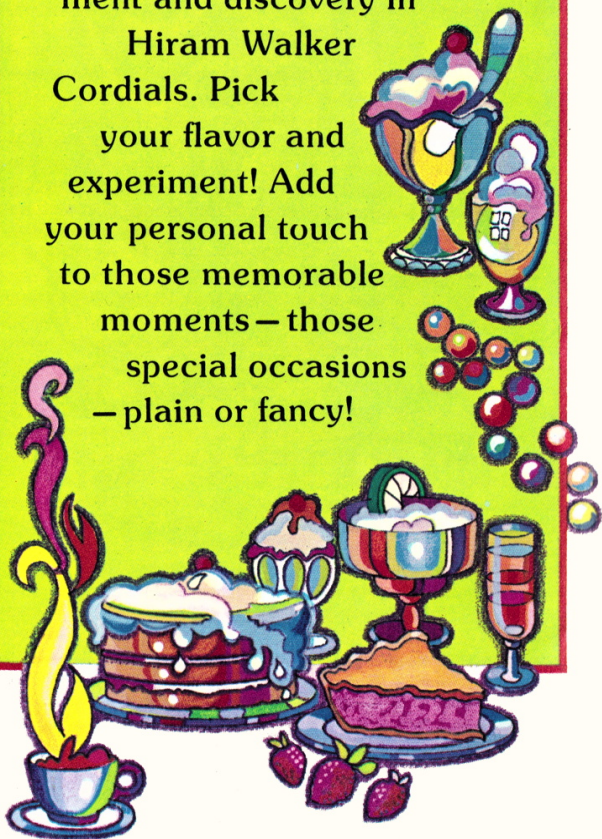


WAYS
OF
USING
HIRAM WALKER
CORDIALS

There is a whole new world of fun, excitement and discovery in Hiram Walker Cordials. Pick your flavor and experiment! Add your personal touch to those memorable moments – those special occasions – plain or fancy!

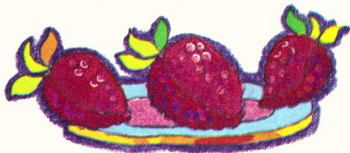




STRAWBERRY ICE CREAM PIE

- 1 pkg. strawberry gelatin
- 1 cup strawberry juice
- ½ cup Hiram Walker Raspberry Flavored Brandy
- 1 pint vanilla ice cream
- 1 cup drained strawberries (fresh or frozen)
- 1 eight-inch baked pie shell

Heat juice, blend in gelatin, add the ice cream and Raspberry Brandy. Set in freezer till thick, stir in drained strawberries. Pour into pie shell and freeze. Garnish with sliced strawberries.

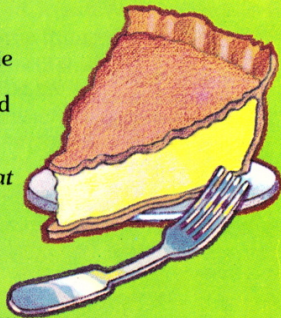


CREME DE MENTHE ICE CREAM PIE

Crust:

- 2 cups chocolate cookie crumbs
- ¼ cup coconut shredded
- ¼ cup butter

Blend and press into a 9-inch pie plate. Bake at 350° for five minutes. Cool and freeze.



FILLING:

- 1 quart vanilla ice cream
- ¼ cup Hiram Walker Creme de Menthe White
- 3 egg whites
- ¾ cup sugar

Blend ice cream and Creme de Menthe, pour into pie crust and freeze. Before serving, beat egg whites with sugar until stiff. Spread over the pie and bake in 500-degree oven for 4-5 minutes, or until toasted. Serve immediately.



CHOCOLATE RASPBERRIES

1 pint raspberry sherbert
 3 oz. Hiram Walker Creme de Cacao Brown
Combine in blender until smooth. Pour into parfait glasses and refreeze.



CHERRY PECAN ICE CREAM TARTS

1 quart butter pecan ice cream
 3 oz. Hiram Walker Cherry Flavored Brandy
Spin in blender until smooth. Pour into baking cups. Freeze. Garnish with cherry half and pecan bits.



SPUMONI

2 pints chocolate ice cream
 2 pints coffee ice cream
 4 oz. mixed candied fruits
 2 oz. Hiram Walker Creme de Cacao Brown
 2 oz. Hiram Walker Coffee Flavored Brandy
Soften the ice cream. Combine all ingredients using a blender to mix. Pour into baking cups and freeze. Decorate tops with piece of candied cherry.

CREAMS

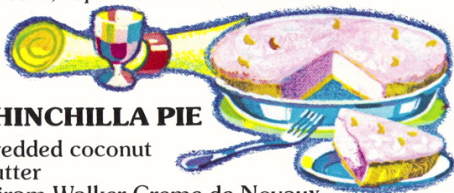
CORDIALS MAKE
—HERE'S HOW!



GRASSHOPPER PARFAIT

- 1 quart vanilla ice cream
- 2 oz. Hiram Walker Creme de Menthe Green
- 2 oz. Hiram Walker Creme de Cacao White
- Chocolate cookie crumbs.

Combine ice cream and cordials in blender and whirl until smooth. Put 1 Tbs. cookie crumbs in bottom of parfait glass, fill half way with ice cream; add another Tbs. cookie crumbs, fill with ice cream, top with cookie crumbs.



PINK CHINCHILLA PIE

- 2 cups shredded coconut
- 2 Tbsp. butter
- 4 Tbsp. Hiram Walker Creme de Noyaux
- 2 Tbsp. Hiram Walker Creme de Cacao White
- 1½ qts. French Vanilla ice cream

Coat the coconut with butter for the crust. Bake at 350° until toasted. Thoroughly blend the Creme de Noyaux, Creme de Cacao and ice cream. Pour into pie shell and freeze. Decorate with shaved almonds.

RASPBERRIES MELBA

Set a large scoop of vanilla ice cream in a champagne glass. Cover with fresh or frozen raspberries. Pour over ½ oz. Hiram Walker Peach Flavored Brandy. Set a border of whipping cream, garnish with shaved chocolate.



Milk &

DAIRY DELIGHTS THE MILKY

RAGGEDY ANN

1 oz. Hiram Walker Chocolate Cherry
½ oz. Hiram Walker Peppermint Schnapps
1 oz. cream

Shake with ice and strain into cocktail glass.



RAGGEDY ANDY

1 oz. Hiram Walker Chocolate Cherry
½ oz. Hiram Walker Creme de Banana
1 oz. cream

Shake with ice and strain into cocktail glass.

SOMBRERO

In an On-the-Rocks glass with ice cubes pour 1½ oz.
Hiram Walker Coffee Flavored Brandy.
Fill with milk.

BANANA SOMBRERO

In an On-the-Rocks glass with ice cubes pour 1½ oz.
Hiram Walker Creme de Banana. Fill with milk.

EGG CREAM

1½ oz. Hiram Walker Chocolate Mint
2 oz. milk

*Combine in a tall glass filled with ice cubes.
Top with soda.*

Cream



AND CORDIALS MENAGERIE

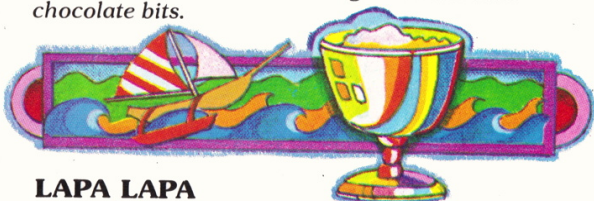
LEEKE LEEKE

1½ oz. Hiram Walker Coffee Flavored Brandy

½ oz. Hiram Walker Orange Curacao

1 oz. cream

Spin in blender with cracked ice and pour unstrained into On-the-Rocks glass. Dust with chocolate bits.



LAPA LAPA

1½ oz. Hiram Walker Coffee Flavored Brandy

½ oz. Hiram Walker Creme de Banana

1 oz. cream

Spin in blender with cracked ice and pour unstrained into On-the-Rocks glass. Dust with freeze dried coffee.

PINK VELVET

1 oz. Hiram Walker Chocolate Cherry

1 oz. Hiram Walker Creme de Cassis

1 oz. cream

Shake in cracked ice and strain into cocktail glass. Garnish with cherry.

BANANA ALEXANDER

1 oz. Hiram Walker
Creme de Banana

1 oz. Hiram Walker
Creme de Cacao Brown

1 oz. cream

Spin in blender with cracked ice and pour unstrained into On-the-Rocks glass. Dust with chocolate bits.





APRICOT DAIQUIRI

1 oz. Hiram Walker Apricot Flavored Brandy
1 oz. light rum
1 oz. lime juice

Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.



STRAWBERRY DAIQUIRI

6 fresh strawberries
1 oz. Hiram Walker Raspberry Flavored Brandy
1 oz. light rum
1 oz. lemon juice

Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.

BANANA DAIQUIRI

$\frac{1}{2}$ of fresh banana
 $\frac{1}{2}$ oz. Hiram Walker
Creme de Banana
1 oz. lime juice
1 oz. light rum

Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.



PEPPERMINT DAIQUIRI

1 oz. Hiram Walker Peppermint Schnapps
1 oz. light rum
1 oz. lemon juice

Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.

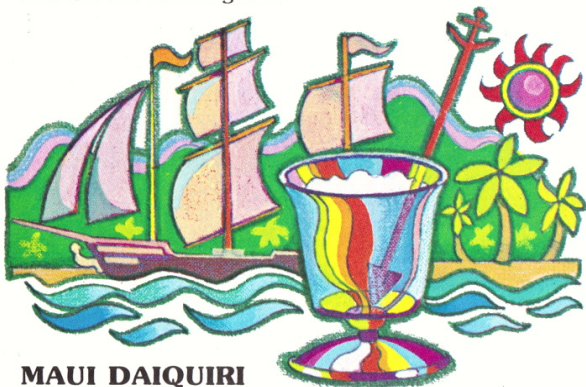
Daiquiris

DAIQUIRI IDEAS UNTIL SMOOTH

PEACH DAIQUIRI

- 2 peach halves, canned or fresh
- 1 oz. Hiram Walker Peach Flavored Brandy
- 1 oz. light rum
- 1 oz. lemon juice

Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.



MAUI DAIQUIRI

- 2 oz. frozen mixed fruit, thawed
- 1 oz. Hiram Walker Raspberry Flavored Brandy
- 1 oz. light rum
- 1 oz. lemon juice

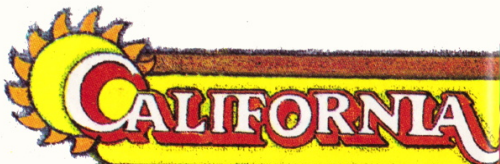
Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.

PINEAPPLE DAIQUIRI

- 1 slice canned pineapple
- 1 oz. Hiram Walker Cherry Flavored Brandy
- 1 oz. light rum
- 1 oz. orange juice

Spin in blender with cracked ice. Pour unstrained into On-the-Rocks glass.





FOR THOSE SPECIAL
FRIENDS...A LITTLE

PERFECT BRANDY MANHATTAN

5 parts Hiram Walker's California Brandy

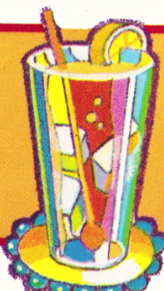
$\frac{1}{2}$ part Sweet Vermouth

$\frac{1}{2}$ part Dry Vermouth

Shake with ice cubes, pour unstrained into On-the-Rocks glass. Garnish with lemon twist.

PILEDRIIVER

In a highball glass filled with ice cubes, add $1\frac{1}{2}$ oz. Hiram Walker's California Brandy, fill with orange juice, add splash of Hiram Walker Sloe Gin.



JELLY BEAN

$1\frac{1}{2}$ oz. Hiram Walker's California Brandy.

$\frac{1}{2}$ oz. Hiram Walker Anisette

Combine in On-the-Rocks glass filled with ice cubes. Garnish with white jelly bean.

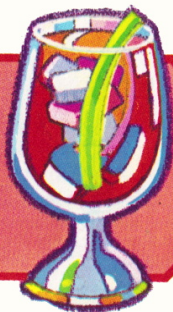
SIDECAR

1 oz. Hiram Walker's California Brandy

1 oz. Hiram Walker Triple Sec

1 oz. lime juice

Spin in blender with cracked ice. Pour unstrained into cocktail glass.



BRANDY MARY

Fill a cocktail glass with ice, add $1\frac{1}{2}$ oz. Hiram Walker's California Brandy, fill with Bloody Mary Mix. Use celery stick or lime as garnish.



FROZEN SNOWSHOE

In an On-the-Rocks glass, packed with ice cubes, pour 1½ oz. Hiram Walker's California Brandy. Float ½ oz. Hiram Walker Peppermint Schnapps on top. Do not stir.

MILLIONAIRE MANHATTAN

3 parts Hiram Walker's California Brandy
1 part Hiram Walker Cherry Flavored Brandy
Stir with ice cubes. Serve in cocktail glass.

CHOCOLATE COVERED BRANDY BALLS

- 2 cups crushed vanilla wafers
- 1 cup powdered sugar, plus enough for coating
- 2 Tbs. light corn syrup
- 1/3 cup Hiram Walker's California Brandy
- 1 cup chopped pecans
- 2 Tbs. cocoa
- 1/3 cup melted butter

Blend crushed wafers, pecans, sugar and cocoa. And melted butter, corn syrup and Brandy. Mix well and shape into small balls. Roll in powdered sugar. Let set overnight.





RASPBERRY SYLLABUB

- 1 10-oz. pkg. frozen raspberries
- 3 oz. Hiram Walker Raspberry Flavored Brandy
- 1 cup whipped cream

Thaw and drain raspberries, add 1 oz. Raspberry Brandy and allow to marinate. Whip cream lightly, gradually adding the remaining 2 oz. Raspberry Brandy and whip until stiff. Combine the berries with cream and spoon into parfait glasses. Refrigerate one hour. Serves 6.

COFFEE TORTONI

- 1 cup tiny marshmallows
- $\frac{1}{3}$ cup Hiram Walker Coffee Flavored Brandy
- 1 tsp. instant coffee
- $\frac{1}{4}$ cup pistachio nuts, chopped
- 2 egg whites
- $\frac{1}{2}$ tsp. vanilla
- 2 Tbs. sugar
- $\frac{1}{2}$ cup whipping cream

Heat the first three ingredients in saucepan until marshmallows have melted. Cool. Add chopped nuts. Beat egg whites and vanilla gradually adding the sugar. Beat until stiff. Whip cream. Gently combine egg white mixture into marshmallow-coffee mixture, then fold in the whipped cream. Spoon into baking cups. Top with cherries. Freeze. Serves 8.



DESSERTS

MADE EASY
SUPER DESSERTS

RASPBERRY TRIFLE

- 1 pkg. pound cake thawed (12-oz.)
- 2 oz. Hiram Walker Raspberry Flavored Brandy
- 1 cup raspberry preserves
- 1 pkg. frozen vanilla pudding thawed (17½ oz.)
- Whipped topping
- Pecan bits

Combine Raspberry Brandy with raspberry preserves. Cut the cake in half. Place one half on bottom of serving dish, top with layer of raspberry preserves. Add a layer of pudding. Repeat layers ending with preserves. Chill overnight. Garnish with pecan bits. Serves 6.

BANANA MOUSSE

- 1 oz. Hiram Walker
Creme de Banana
- 1 cup pureed bananas
- ¼ cup shredded coconut
- ¼ tsp. grated lemon rind
- 1 cup heavy cream whipped

Combine first four ingredients, fold in whipped cream. Pour into baking cups and freeze. Garnish with shaved chocolate.



APRICOT ZUPPA INGLESE

- 1 pkg. frozen pound cake thawed (12-oz.)
- 2 oz. Hiram Walker Apricot Flavored Brandy
- 1 cup apricot preserves
- 1 pkg. frozen vanilla pudding thawed (17½ oz.)
- Whipped topping
- Chopped walnuts

Combine Apricot Brandy with apricot preserves. Cut the cake in half. Place one half on bottom of serving dish, top with layer of apricot preserves. Add a layer of pudding. Repeat layers ending with preserves. Chill overnight. Garnish with chopped walnuts. Serves 6.



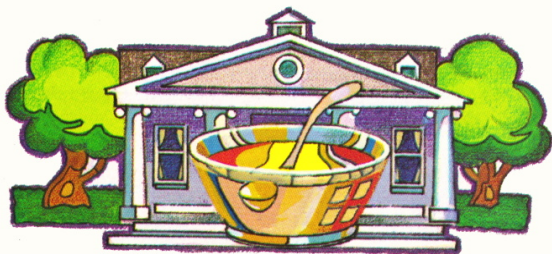
SUMMER

PATIO PARTIES WITH

FROZEN PEACH DAIQUIRI

- 1 large can peach halves, drained
 - 4 Tbs. lemon juice
 - 1 6-oz. can limeade frozen concentrate, undiluted
 - 1½ cup Hiram Walker Peach Flavored Brandy
 - 1 tray ice cubes
- Fresh mint sprigs for garnish.

Combine all ingredients in blender and whirl until mushy. Serve in brandy snifter with mint sprig.



PLANTER'S PUNCH

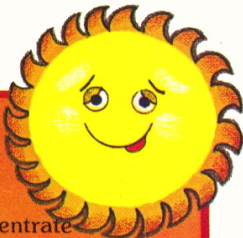
- 1 10-oz. can apricot nectar
- 1 12-oz. can pineapple juice
- ⅓ cup frozen limeade concentrate, undiluted
- ½ cup Hiram Walker Sloe Gin
- ½ cup Hiram Walker Orange Curacao

Combine in punch bowl. Add block of ice, garnish with fruit slices.

SUNRISE PUNCH

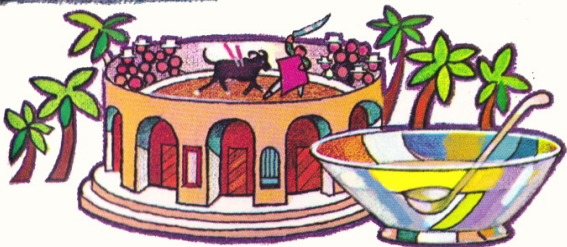
- 6 oz. Arandas Tequila
- 2 oz. Hiram Walker Sloe Gin
- 2 6-oz. cans orange juice concentrate
- 2 trays ice cubes

Combine in blender until smooth. Serve in On-the-Rocks glasses.



PUNCH

THE EASY WAY
PUNCHES



MACHO SANGRIA

- 1 bottle red wine
- 2 oz. Hiram Walker Orange Curacao
- 2 oz. Hiram Walker Apricot Flavored Brandy
- Juice of 1 orange
- Juice of 1 lemon
- Fruit slices

Combine in punch bowl. Serve in ice-filled glasses.

FESTIVE PUNCH

- 8 oz. Hiram Walker Sloe Gin
- 8 oz. Hiram Walker Peppermint Schnapps
- 1 6-oz. can frozen lemonade concentrate, undiluted
- 1 6-oz. can frozen orange concentrate, undiluted
- 2 bottles Club Soda

Pour over block of ice. Float thin slices of orange, lemon, or strawberries, grapes, (or any fruit available).



FRUIT CASUAL PUNCH

- 1 bottle Hiram Walker Apricot Flavored Brandy
- 1 bottle Cranberry Juice Cocktail
- 1 6-oz. can frozen lemonade concentrate, undiluted
- 1 bottle Club Soda

Pour mixture over block of ice. Float thin slices of orange, lemon.

MOCHACCINO

1 oz. Hiram Walker
Chocolate Cherry.
Add coffee and top with
whipped cream or whipped
topping. Garnish with
shaved chocolate.
Cherry optional.



CAPPUCCINO

1 oz. Hiram Walker
Chocolate Mint.
Add coffee
and top with
whipped cream
or whipped
topping.
Garnish with
chocolate bits.

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