

The Fountain and Accessories.

Now that the season for soda water is upon us the following suggestions by E. F. White in *The Spatula* will be found helpful :

The question often rises in the mind of the enterprising druggist, "How can I make my fountain attractive?" There is nothing which affords more pleasure to the eye than the plants which nature has given us, if they are properly used. Those plants which make the best showing are palms, ferns, and plants having large green leaves of any kind. For the purpose of decoration they are preferable to flowering ones. A couple of jardinières containing some smilax, or any other trailing plant, placed on the corners of the fountain top with the long branches allowed to hang down make a very pleasing effect. If you have no regular top on the fountain, a large palm on the fountain makes a good display and relieves its diminutive appearance.

CUT FLOWERS.

In many places cut flowers may be kept for sale at the fountain and may be made to furnish a good profit, as well as adding much to the appearance of the store. In order that plants may do well, they should be changed once a week for fresh ones, and put where they can receive the benefit of the sun. Where your counter joins the wall, a very tall plant can be placed with good effect. A few jardinières containing small plants may be placed near the corners of the fountain, if it has a top, with the result of pleasing.

However, I am not going into the details; the plants need care, and if you desire to add to your fountain by the aid of them, go to your florist and he will tell you how to do it, at a cost of from five dollars up. He will at the same time give you every information you desire about their care, and at a small expense he will arrange to come once a week, take the plants you have and leave fresh ones. By this means you can always have an attractive fountain.

THE EGG DRINK.

Ever since the egg was first introduced as one of the necessities in the preparation of carbonated beverages, eggs have been growing more and more popular, until now hundreds of thousands are used annually at our soda fountains. Inasmuch as there is a good profit in this class of goods they are well worth pushing, and if they were always properly

prepared a great many more would be sold.

Care should be taken to so prepare a drink that the egg taste is lost, and that a cool, refreshing drink is prepared. Just because a man can throw an egg drink over his head it does not follow that he can prepare a good drink, and on the other hand because a man cannot do this, does not show that he cannot make a good one.

No one drink needs any more study in order that it may be prepared properly than does an egg drink, therefore my advice is, that a dispenser who desires a reputation for making good ones spend most of his time in trying to make good drinks, not in trying to be fancy.

THE EGG PHOSPHATE.

Of all the egg drinks an egg phosphate is the one most often called for and the one most generally known. I will therefore take that to illustrate the proper method of dispensing egg drinks. The primary thing is to have fresh eggs, and one cannot be too particular on this subject, as to get a bad egg into a drink is the worst thing that can happen to your reputation. Even to break a bad egg at the fountain is a serious matter, but if care be taken no evil results need follow.

PREPARING THE DRINK.

Take the egg in the right hand and with a quick motion break the egg over the edge of the glass, then with both hands separate the shell, allowing the egg to drop into the glass. Now add $1\frac{1}{2}$ ounces of lemon syrup, (to obtain the best results the lemon syrup should be made from fresh lemons); a few dashes of acid phosphate and about two teaspoonfuls of fine shaved ice. The ice answers for two purposes: one to thoroughly break and beat the egg, and the other to make the drink cold. To obtain the best result possible the drink must be as cold as you can make it. Now strain from the glass into the shaker, using a good strainer, thus removing the superfluous ice and particles of the egg which have not become thoroughly beaten. With the coarse stream draw into the shaker containing the egg, etc., enough carbonated water to nearly fill the glass; draw as quickly as possible, and with the fine stream mix the whole thoroughly. Take a clean glass and throw the drink from shaker to glass and glass to shaker a couple of times, then place the glass in a holder, and pour the drink from the

shaker, holding it about six inches from the glass. By so doing you give the drink a fine creamy appearance. Sprinkle a little cinnamon on the top, place the drink and straws within reach of your customer and everything is completed.

More than that, with very little practice you have an egg drink that is pleasing both to the eye and to the taste. This rule will apply to the mixing of all egg drinks, with the exception of the flavoring, which, of course, differs in different drinks. There are a great many kinds of egg drinks, but it does not pay to have too many different ones unless you have a very large trade. Have a few good ones and push them, it will pay you better.

The following are some of my favorites and will be found to be good sellers :

EGG LEMONADE.

1 egg, juice of $\frac{1}{2}$ lemon, $1\frac{1}{2}$ ounces of lemon syrup, 2 teaspoonfuls ice; proceed as in the phosphate.

EGG COFFEE.

1 egg, 1 ounce coffee syrup, 1 ounce sweet cream, 1 teaspoonful shaved ice, and proceed as before.

CHOCOLATE DE EGG.

1 egg, 1 ounce chocolate syrup, 1 ounce of sweet cream, 2 teaspoonfuls ice, and proceed as before.

LIME JUICE FLIP.

1 egg, $1\frac{1}{2}$ ounces lemon syrup, 2 teaspoonfuls of lime juice, 2 teaspoonfuls of ice, and proceed as before.

ICE CREAM SHAKE.

1 egg, 1 ounce marshmallow syrup, small quantity of ice cream, and proceed as before.

EGG SODA.

1 egg, $\frac{1}{2}$ ounce of lemon and vanilla syrup, 1 ounce pure cream, 2 teaspoonfuls shaved ice, and proceed as before.

EGG AND MILK.

1 egg, 1 ounce Catawba syrup, 2 tablespoonful of ice, milk, q.s., shake and strain.

CREAM AND EGG.

Is made same as egg and milk, only using cream. Sherry syrup may be used in place of the Catawba. A teaspoonful of pure cherry wine will add much to the drink.

PIKE'S PEAK.

White of one egg, 1 ounce Orgeat syrup, 2 ounces sweet cream, 2 teaspoonfuls of ice, shake and add soda, using fine stream, and proceed as in phosphate.