THE

SPIRIT, WINE DEALER'S

AND

PUBLICAN'S

DIRECTOR;

Showing the method of Managing Brandy, Rum, Hollands, and British Gin; together with tried and approved Receipts for Preparing Cordials and Compounds; also the best mode of Selecting and Treating Foreign Wines, and Manufacturing British Wines, of more than Fifty different Descriptions; comprehending likewise a Treatise on the Art of Making Vinegar, Cider, Perry, and Brewing Malt Liquors; particularly Taunton Strong Beer and Ale; besides a variety of Information essential to those in the above branches; forming a Pocket Companion adapted for Dealers, Publicans, and Travelers, as well as Families in general.

BY EDWARD PALMER,
Wine and Brandy Merchant.

"'Tis not the Wine, but the Excess,
"That causes all the wickedness." COTTON.

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ADVERTISEMENT.

WHATEVER tends in any degree to promote useful knowledge, ought never to be veiled in obscurity, but rather promulgated by every possible means; to that end the Author has, in the compilation of this little volume, invariably had regard to a familiarity of diction calculated to convey at once a just and simple idea of the principles contained in each respective art, whereby it might be suited as well to the inferior, as the superior classes of Readers. In the science of brewing many technical terms occur; the Author has not thought it necessary to insert them in a work not merely intended to instruct and assist those who are not of themselves competent

to the undertaking; but more especially to recommend and introduce the art to many places, both near and remote, wherein, perhaps, it was never before known nor attempted. Nevertheless, much information may be derived by persons of every description from the perusal of this book; even adepts, in the several branches will find something deserving their attention, when a multiplicity of theoretical and practical rules, observations, &c. are presented to their view, which will form together a compendium of useful knowledge.

PREFACE.

When the author first embarked in the Wine and Spirit Trade, he was, (for his own interest) anxious to procure every information relative to it; he courted the society of Merchants, Travelers, and others who were in the same line of business, and was much surprised to find that many of them were deficient in general information; they could not (in some instances) assist him by explaining the management of Wines,

the proper method to be used in regard to Spirits, and were totally at a loss how to manufacture Wines made from the produce of their own country: but, in other instances, he has met with ingenuous and intelligent men, liberal in conversation with the trade, to whom the author will ever be grateful for their assistance, which has enabled him to lay before the community, rules necessary to preserve and promote the quality of Foreign Wines, and also to give the best directions for managing Spirits, making English Wines, Vinegar, Cider, Perry, brewing Beer, and other useful matter; yet, notwithstanding having received the best instructions, they did not in many cases answer the purposes intended, which induced him to prepare, alter, or modify various Receipts, until brought to such perfection, that he

can vouch for their superiority over all others hitherto in use.

So confident is the author that Private Families are misled in making Wines, and Publicans in preparing Cordials, that he flatters himself he is rendering them essential service in thus publishing the effects of his extensive experience. The same motives which persuaded him to lay before the public the following treatise, also dictated the policy of making the notices as concise as possible, so as to form a cheap volume within the reach of every individual. Considerable sums of money have been paid for a trifling portion of the information contained in this book, and which information too, being stated incorrectly, has subjected the purchasers not only to frequent disappointment, but some-

times even to the total loss of their materials. But those who will follow the SPIRIT and WINE DEALER'S DIRECTOR, may rest assured of very different results.

The Receipts are upon a small scale, by increasing or diminishing which, it will be very easy to produce a greater or less quantity; but the author would not recommend any deviation from what is hereinafter laid down, unless where parties may wish to make articles of an inferior quality and price, to suit their customers, or individuals who being curious may desire to add to their richness, which may be regulated according to circumstances.

North Petherton,
1824.

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EXCISE LAWS.

As there are many things necessary for dealers as well as publicans to attend to, to prevent their running into errors with the excise,* I have for the guidance

**Young beginners, as well as others, will find it much pleasanter for them to consult, and let their conduct be well directed to the officers of the excise, who, when treated as they ought to be, would rather instruct than take advantage of inexperience.*

of such persons, laid down a few rules, by attention to which, they may avoid any risk.—viz.

British spirits, if of a higher strength than twenty-two per cent., are seizable, and foreign spirits of a lower degree of strength than seventeen, under proof, are seizable also.

Dealers are not allowed to sell spirituous liquors, in less quantities than two gallons or upwards.

Dealers, as well as publicans, must make an entry of all their warehouses and other places for keeping spirits.

Every dealer or retailer in foreign spirits must cause the words "Dealer in Foreign Spirituous Liquors," and every importer, "Importer of Foreign Spirituous Liquors," to be written over the door.

Dealers are to keep foreign spirits in separate places from British.

Dealers or retailers having an increase in their stock, forfeit such increase, with casks, and subject themselves to the penalty of twenty pounds.

Retailers are also authorized to sell wholesale. A dealer on his own request for a permit, must specify the kind of liquor, quantity, and the mode of conveyance.

Any person or persons having in his, her, or their custody above sixty-three gallons of spirits, are deemed dealers therein, and subject to the survey of the excise officers.

Retailers taking out a license, if between the fifth day of April, and the tenth day of October, to be charged only a proportion of duty for that year.

Dealers and retailers are to permit the officers at all times by day or by night, with a constable, and on oath of suspicion, to enter and take an account of stock, &c.

Wine dealers are to make entries of their storehouses, cellars, &c. and are to take out annual licenses, and to cause the words "Dealer in Foreign Wine," and a retailer the word "Wine" in large characters to be placed over the door in front of the premises.

Dealers are to give the officers of excise six hours notice in London, and twelve in the country, of their intention to bottle or draw off wine, and the officer if he chuses may attend the bottling of such wine, and see it packed in his presence.

Above three gallons of wine removed without a permit, are seizable.

Dealers are not to have in their possession any sweets or British made wines.

The officers of excise are permitted to survey the wine dealers stock in the same manner as that of the spirit dealers, &c.

A Wine dealer must be aware that no increase is allowed to take place in his stock, any more than in that of a Brandy dealer.

Dealers are to mark on all casks or other vessels, above three gallons, the number of gallons the vessel is capable of containing, and to distinguish the sort of wine therein; and Brandy dealers are also to do the same.

There are likewise certain forms necessary for the removal of wines and spirituous liquors, as well as other forms belonging to the excise, but as these can always be learnt from the officers, it

would be superfluous to mention them here, as they are matters that the youngest practitioners will soon become acquainted with; only let them bear in mind, that the greatest attention and perseverance are absolutely required to make them understand the wine and spirit trade well.

Every common brewer and victualler, must enter his brew-house, store-rooms, utensils, &c. and must not erect other utensils, or alter those that are fixed, without a given notice to the officer of the excise.

X, or strong beer, must be kept separate from table beer; if found in the same cellar or store-room,—penalty fifty pounds for each barrel.

Table beer to be marked T on the cask, on pain of having it charged X beer and forfeiting fifty pounds.

Fifty pounds penalty for mixing T B with X beer.

Keeping table beer in any vessel larger than three hundred barrels—penalty two hundred pounds.

Using sugar, molasses, honey, &c.—penalty one hundred pounds.

Disturbing the officer in his duty —penalty fifty pounds.

Using any substitute for hops—twenty pounds penalty.

Officers are to give the gauge and charge if required.

Using any drug or drugs, or using other than malt and hops—penalties one hundred pounds and forfeit all the utensils.

May break in stale beer, or return, giving notice to the officer.

Victuallers not to move any part of the gyle till the whole is worked off — forty shillings per barrel penalty.

All casks sent out must be stamped the number of gallons of beer they contain.

Increasing the quantity of a gyle after declaration — one hundred and fifty pounds penalty.

OF FOREIGN AND BRITISH BRANDY.

THE former of these liquors, if genuine, is considered(when used with moderation) to be the best spirit we have in use, and the most celebrated sorts, are those imported from Cognac, Bourdeaux, &c. A great quantity of inferior Brandies is also imported from Spain; they are generally brought into this country over proof, and the merchant sells them in that state, but the Brandy dealer reduces them when sent out in smaller quantities than imported, to either proof, or one to eight under proof.

The best criterion for the selection of your Brandies, is to choose those that are not fiery, but of a mild nature, with a small degree of bitterness, and of a yellowish colour, which is generally acquired by age.

You may improve your Brandies, if you think it necessary, by adding some bitter almonds, sugar candy, and prunes, first pounded in a mortar.

British Brandy is made as follows.

To twenty gallons of rectified spirits, put a quarter of a pound of bitter almonds, half a pound of cassia-buds, one ounce of orris-root, one pound of prunes, three pounds of sugar candy; and if you add one gallon of foreign Brandy it will be equal to Spanish; rummage it well in the cask for about a week, and then colour it, which can be done with a little burnt sugar, but the best brandy colouring is to be bought at Messrs. Staples and Co.'s in the Old Bailey, London, and as a gallon can be purchased for about nine shillings, it is scarcely worth the trouble of making.

	per gallon.
The Excise duty on Brandy.....	17*s.* $\frac{27}{32}$
Do do. Hollands	17*s.* $\frac{27}{32}$
The Customs on Brandy & Hollands	1*s.* 10*d.*

Potato Brandy.

"Brandy has for many years past "been largely distilled from potato- "berries in *Lorraine* and *Champagne*: "these berries produce on fermentation "as much spirit as the grapes of Lor- "raine; but the specific gravity of the "former to the latter is only as *one* to "*nine* or *ten*."

Experiments have been made to extract a vinous spirit from gooseberries carrots, &c. by distillation; and it has been found, by adding a small portion of dulcified spirits of nitre, a few bitter almonds, and prunes, previously steeped in Cognac Brandy, to answer the purpose of imparting to it that fine bitter and flavour so peculiar to French Brandy. Artificial colouring is requisite, and age will give it a degree of softness.

OF THE SELECTION OF RUM.

Rum is a liquor distilled from the sugar cane in the West Indies, that from Jamaica is by far the best; when imported into this country it is frequently as high as forty per cent over proof, but that of the finest flavour is about from fourteen to twenty over proof.

Dealers are allowed two years to keep their Rums in bond, and at the expiration of that time, they may renew their bond, which is a very great advantage, as they are thereby enabled to keep their Rum to an old age with less capital.

The excise duty on Rum is nine shillings and three pence halfpenny per gallon; customs, one shilling and three pence: the excise duty is paid on the over-proof; bnt the customs are levied only on the number of gallons.

When a dealer has purchased his Rum, his plan is to reduce it to proof by adding so many gallons of water as it is over-proof; but, if he adds two thirds of water and one third of fine strong Taunton beer, it would make the Rum softer and stronger; and admit of a still further addition of water to bring it to hydrometer proof, which would also cause it to carry a better head: then let your Rum be well rummaged, and in two or three days it will be perfectly fine and fit to be sent out, and in order to reduce it further, you cannot do better than by adding pure spring water.

Some of the trade adulterate it with British spirits, which not only spoils the goods, but affords no profit.

Rums are preferable when of a pale colour, but sometimes publicans, to suit low customers, want it coloured; the same colouring that is used for Brandy will do for Rum.

GENEVA.

GENEVA is manufactured in Holland, great quantities of which are smuggled into this country, it being considered the best contraband spirit; but even that is always strongly impregnated with sugar of lead; as British Gin is brought to such perfection, and the duty on Hollands is so high, the article is little in demand.

The best that is imported, is made at Scheedam and Rotterdam, and generally about from eight to ten over-proof.

The purchaser should be very careful to choose a clean spirit, and one of a pure white aspect; and when in such a state, to use only clean water that has boiled, but after being lowered, if he is not satisfied with the colour, &c. let him take to about sixty gallons, half

a pound of alum and two ounces of salt of tartar, boil the same in two quarts of water till it becomes milk white, and when nearly cold stir the Hollands, and pour it in at the same time, which will cause it to fine, and also will take off the azure tinge, which is peculiar to this liquor when mixed with cold water.

PREPARATION OF BRITISH GIN.

In ordering a puncheon of the above from the rectifiers, desire them to send "strong unsweetened gin," consequently they will send it of the strength of one in five, which is termed in the trade twenty two per cent under proof; if you do not wish to reduce the whole at once, have a cask of sixty three gallons, then draw off fifty gallons, and add ten gallons of liquor to fill up, which will make a reduction of strength of one gallon in six, and it will then be glass proof, and of the quality that dealers sell to publicans at twelve shillings, when the strong gin is the same price; but if you should wish to make it, at any time, to sell at a higher price, you may then draw in your can such a portion of the strong gin, as you may judge will suit the price.

Now in order to prepare this, you must, to the sixty gallons, take four pounds of clarified lump sugar, let it be nearly cold, pour it into the cask and and stir it well, force with four ounces of alum, and four ounces of salt of tartar powdered small, and boiled together in three quarts of water, till it becomes milk white, then put it into the cask hot, stir the liquor well, both before and after.

OF CORDIAL GIN AND BRITISH BRANDY.

To make up thirty gallons of Raw Spirit into Cordial Gin.

Get as follows;

2 pennyweights,		oil turpentine,
3	do.	oil juniper-berries,
2	do.	oil vitriol,
2	do.	oil almonds,
1 pint		elder flower water.

Kill the above oils with a pint of spirits of wine,* and add about eight pounds of loaf sugar, twenty five gallons of spirits, one in five, which will bear five gallons of water; rouse it well, and in order to fine it, take two ounces of alum, and one of salt of tartar, boil it till it be quite white, then throw it into your cask, continually stirring it for ten minutes, bung it up, and when fine it will be fit for use.

* *See peppermint.*

To make Brandy between British and foreign.

As there is a great difference in the price of British and foreign brandy, one being at this time about thirteen shillings and the other twenty four shillings per gallon, the following receipt will enable Publicans to prepare a brandy between the two prices as follows.

	£.	s.	d.
Four quarts Cognac brandy	1	4	0
Three quarts, British do.	0	9	9
Four ounces sugar candy dissolved in the water to make up two gallons	0	0	5
	£1	14	2

This will make a good brandy to sell at twenty shillings; the same rule will instruct you to make it at a less price by substituting a small quantity of spirits of wine, and adding more water in lieu of the foreign brandy; the same receipt will also do for making up cheap rums.

PREPARING OF COMPOUNDS, BY AGITATION.

To make ten gallons of Peppermint Cordial.

Take six and a half gallons of strong gin, twelve and a half pounds of loaf sugar, half a pint of spirits of wine, three quarters of an ounce of oil of peppermint; the spirits of wine to be used for the purpose of killing the oil of peppermint, to do which take about two ounces of sugar, dry it by the fire, then pound the sugar and oil of peppermint well in a mortar, (those made by Wedgwood are preferable to brass) then add your spirits of wine by degrees, and continue for some time to stir the same either right or left till the oil has been completely

killed. Your spirits of wine ought to be sufficiently strong to fire gunpowder, should it not be of that strength you will not kill your oil; in order to ascertain this, take a table-spoon and put a little gunpowder into it, then wet the gunpowder with the spirits of wine, and set fire to it with a piece of paper, and if it is not the full strength, the powder will, when the fire is out, remain wet, but on the contrary will explode.

Now pour the twelve and a half pounds of sugar, (having clarified it) into your ten gallon cask, with the prepared oil of peppermint, and well rouse the same for some time, fill up the cask with clean water, with one ounce of alum boiled in one piut of water, reagitate when you add the water which contained the alum, then bung it dowu, and in the course of a fortnight it will be fit for use.

Dealers will find it convenient to keep

the oil of peppermint prepared, as in that case, if their customers should wish it more highly flavored, they may then add a small portion to the quantity they are about to send out.

RUM AND BRANDY SHRUB AND TINCTURE.

To make thirty gallons Rum Shrub.

Take fifteen gallons of proof rum, two gallons of lemon juice, one gallon of *Seville* orange juice, forty five pounds of loaf sugar, two quarts of tincture prepared as at page 34, and a few rinds of lemons; fill up your cask with water. If not sweet enough with the above quantity of sugar, sweeten afterwards to your fancy.

To make four gallons of Rum Shrub.

Two gallons of proof rum, lemon juice one quart, eight pounds of loaf sugar, half a pint of the tincture, and fill up your four gallon cask with pure water.

Another method.

Take two gallons of orange wine, four

gallons of proof rum, one gallon of lemon juice, one quart of tincture, either brandy or rum, fifteen pounds of loaf sugar, put the above into a ten gallon cask, and fill up with water.

To make Brandy Shrub.

Take five gallons of brandy reduced one in eight, loaf sugar eighteen pounds, lemon juice three quarts, and one quart of the brandy tincture, put it into a ten gallon cask and nearly fill with water, then ascertain whether it wants an addition of any of the above ingredients, if so, add such as appear necessary to fill up your cask, and after well rummaging it, let it stand till fine.

To make the Tincture.

Take any quantity of the rinds of *Seville* oranges and lemons pared very thin, so as to contain none of the white, put them into a jar and fill it nearly full of proof or over proof rum or brandy, and let it stand some time to digest.

SHRUB AND PUNCH.

An excellent and cheap method of making Shrub.

To a twenty gallon cask take two quarts of tincture, two gallons of lime or lemon juice, twenty eight pounds of loaf sugar, five gallons of proof rum, and ten gallons of white currant wine, then fill nearly with water, and taste if it meet your approbation, if so, add to the cask to make it full such of the above ingredients as you may consider the most desirable.

N. B. As there is a great deal of trouble in expressing the juice from the lemons and oranges, I would recommend dealers and publicans to purchase the juice prepared, which may be bought in a high state of perfection at Messrs. Lucas's, Bristol, at about three shillings

and six pence per gallon, where also may be had the rinds of either dried.

The best method of making Punch.

Put into your bowl, three quarters of a pound of loaf sugar, then in order to make a good sized bowl, take three lemons, rub some of the sugar over them to extract the flavour from the rinds, then pare them as thin as possible, and add the parings as well as all the juice you can extract, and if you like the pulp add that also; (ragged punch is admired in the country, but at the coffee-houses in London, they always send it in strained and quite clear, having only a thin slice of the lemon put into the glass) pour on the same some boiling water, and mix it up well for some time, to extract the flavour of the rinds; and when you find your lemonade is to your liking, then put the spirits to it, which should be done in the following proportions: to every three quarts or thereabout

of lemonade, begin by putting in two glasses of rum and one of brandy alternately, till you find it sufficiently strong; it is not well to add water to it when made, but to this quantity one small tumbler of porter or strong beer is a great improvement, as it tends to soften and enrich the punch. Reserve about three slices of lemon to put into the bowl by way of garnish.

Receipt for a Publican to make a seven shilling bowl of Punch good.

Take two or three lemons and pare them very thin so as not to take off any of the white, then squeeze the juice and pulp into the bowl, on about half a pound of loaf sugar, add nearly two quarts of boiling water; stir it till the sugar be dissolved, then add a pint of Jamaica rum, and half a pint of the best French brandy, and a small tumbler full of porter, garnish with a few slices of lemon; then the Landlord should

take a glass, to see if it be such as it is likely his customers will approve of, and if he thinks any improvement necessary, he should make it to prevent its being sent back to be altered.

The season of the year that lemons are in perfection is when they are to be bought cheapest, therefore a prudent Landlord ought to purchase a quantity of them, and extract the juice with some of the pulp and put it into bottles three parts full, and then fill them up with brandy or rum, and also pare the rinds, and act with them in the same manner as before directed to make the tincture.

A cheap and excellent substitute for lemon juice

Boil six pounds of loaf sugar in four quarts of the best wine vinegar, remove the scum and let it remain till cold, bottle it, and it will be immediately fit for use. If a quart of rum or

brandy were mixed with it, it would keep the better, and you would in consequence, have less spirit to add to the punch.

To prepare ingredients for making six gallons of Cordial, which will afterwards make excellent Punch with the addition of water only.

Take	£.	s.	d.
Three gallons of proof rum	2	8	0
Five quarts of brandy	1	10	0
Two ditto of lime or lemon juice	0	2	0
One ditto of porter	0	0	5
One pint of tincture	0	3	0
Two ounces of bitter almonds bruised	0	0	4
Fourteen pounds of loaf sugar clarified	0	12	0
	£4	15	9

Put the above ingredients into a cask, rummage it well for a few days; then dissolve a quarter of an ounce of isinglass in a little spirits of wine; put that

into the cask also, stirring it well together; bung it down and let it remain quietly till it is properly incorporated and apparently fine: tap it a little way up the cask, and draw from it as much as will complete your bowl of punch, with the addition of a proper portion of boiling water, and a few slices of lemon to garnish. The adoption of this plan, is one of the most convenient that can be devised for any Publican or Victualler, especially when punch is required to be made speedily, as for instance, persons assembled together at auctions and other meetings of considerable magnitude. In the ordinary way it is often disadvantageous to the Publicans to procure lemons at such times as they are wanted, and probably when too many are bought at once, a loss may be the result, by keeping and spoiling them; but in the plan before suggested, no more lemons are wanted save those for garnishing. Moreover, at large assemblies much irregularity often arises amongst the at-

tendants or waiters, if they cannot bring forward the punch in due time, and in consequence of the then prevailing hurry, the whole is frequently spoiled by making it injudiciously.

When the cordial is made as before directed, there will be little or no trouble to exhibit a good bowl of punch at any stipulated price, and a single glass-full of it may be made as quickly as one of grog. From the aggregate expense of the six gallons of compounded cordial, specified before, may easily be calculated the charge for any quantity of punch required to be made of it, thereby accurately ascertaining the profit arising therefrom.

N. B. The punch cordial will not cost more than sixteen shillings per gallon, if made according to the foregoing directions. Every dealer should at all times keep this in his stock regularly, even as he would gin, rum, and brandy.

MILK PUNCH, &c.

Milk Punch. — Make a tincture as follows.

Pare ten *Seville* oranges and twelve lemons thin, put the rind in two quarts of rum, and let it steep for a few days, occasionally agitating it. Then put six pounds of loaf sugar into a clean pan, squeeze the above lemons and oranges on the sugar, add two gallons of water, and one gallon of boiling hot milk; mix all together, and then add the above tincture; filter it through a jelly bag, and it will be transparent and fit for immediate use; but when bottled it should be kept in a cold cellar.

To make Frisky.

To eight quarts of clear spring water, add one pound and a half of fine loaf sugar, and the juice of three lemons,

with the yellow part of the rinds, stir it up till the sugar be dissolved, and let it stand till fine; after which, bottle and cork it, and in about ten days it will effervesce, and be very pleasant summer beverage.

To make sixpennyworth of Crank.

Make a good fourpenny glass-full of warm gin and water with sugar, add a slice of lemon, and half a wine glass-full of fine porter.

Note.—This will afford the Landlord an extra profit of twenty per cent, and is a liquor which would please his customers.

To make Roman Purl.

This is a beverage, which is held in high estimation by the metropolitans, and by them made in greater perfection than by others. In London it is made from amber ale, with a mixture of gin

bitters; the amber ought to be heated by a very quick fire, the gin and bitters put into a pewter half pint, and the ale added to it, at the exact warmth for a person to drink such portion at a single draught.

CAPILLAIRE.

Capillaire.

This is principally sold by confectioners at a very high price, but as it is now much used for sweetening of grog, punch, &c. the following receipt will enable all Publicans to manufacture it themselves, and it is an article they ought never to be without.

Take ten pounds of loaf sugar, two quarts of water, the whites of half a dozen eggs well beat up, put the whole into a stew pan and boil it till you have taken off all the scum, then filter it through a jelly bag, and when nearly cold, add to it a quarter of a pint of fresh orange flower water.

CHERRY BRANDY, &c.

A superior method of making Cherry Brandy.

Take a wide mouth'd bottle and fill it nearly half full of the best Cognac brandy, then take to every two quart bottle half a pound of best loaf sugar grated, and add it to the brandy, shaking it till the sugar be properly dissolved; then cut the stalks off within half an inch of the cherry and prick each in three places with a needle, and drop it into the bottle, and when the bottle has been filled with the cherries, add as much brandy as the bottle will hold; cork it, and at Christmas you may venture to taste it, when I will engage it shall be excellent.

The species of cherries should be morellas, and not the least bruised.

Cherry Brandy.

To every gallon of the juice of the cherry, add six quarts of British brandy or clean rectified spirits, one pound of brown sugar, a quarter of an ounce of cinnamon and cloves.

To make it cheap and with less trouble.

Fill a cask of the size you wish to make, about half full of black cherries, then add clean rectified spirits, one in five, sufficient to fill the cask, draw it off into another vessel after having stood about twenty-four days, and in the course of three weeks therefrom, it will be fit for sale. But you must add a small quantity of cloves and cinnamon and about one pound of brown sugar to every gallon: observe at the same time to pick the stalks from the cherries, and if they are not bruised, some of them should be pricked with a fork, or otherwise the first extraction will not taste sufficiently of the fruit. Bruise with a

stick the cherries left, as much as possible, and nearly fill the cask a second time with the rectified spirits, let it stand till your stock be nearly reduced, then rack it off for sale, and treat it as you did the first.

Raspberry Brandy.

The plan laid down for the manufacture of cherry brandy, will answer for raspberry brandy likewise.

Caraway Brandy.

Three quarts of brandy one in eight, three pints of water, one pound of loaf sugar, one ounce of caraway seeds, and a quarter of an ounce of cinnamon; digest them for fourteen days and filter through blotting paper or a flannel bag.

King's Cordial.

Take two quarts of East India Madeira, two quarts of best cherry

brandy, a quarter of an ounce of caraway seeds, half a nutmeg grated, two drachms of cinnamon and mace bruised, two pounds of fine loaf sugar, three lemons with the yellow part of the rinds, and one quart of strong green tea; put the whole into a two gallon jar and fill it with water, let it stand ten days, then draw off what is fine, and filter the remainder through blotting paper.

Queen's Cordial.

Take six quarts of cherry brandy, two quarts of sherry, three pints of brandy or three pints of rum, quarter of an ounce of cassia, two drachms of mace, quarter of an ounce of caraway seeds, and one of coriander seeds, also the juice of three lemons with the exterior part of the rinds, and two pounds of fine loaf sugar; the spice to be bruised, then fill up with rose water a three gallon cask, let it stand to digest, and when fine it will be fit for use.

RATAFIA, &c.

Imperial Ratafia. — To make ten gallons.

Take half a pound of the kernels of apricots, peaches, and nectarines, and one pound of bitter almonds, bruised; half an ounce of compound essence of ambergris should be dissolved in two quarts of spirits of wine, after which add to the spirits of wine the kernels therein to digest for a few days, put it in the cask, and fill up with spring water, when fine it will be fit for use.

To make six gallons of Ratafia.

Take four gallons of clean rectified spirits, two quarts of cape wine, half a pound of bitter almonds, one ounce of nutmegs grated, five pounds of loaf sugar clarified, and then fill up with water.

English Noyeau. — To make twenty gallons.

Take fifteen gallons of pure rectified spirits, one in five, four pounds of bitter almonds bruised, half a pound of dried lemon peel, and twenty eight pounds of loaf sugar, let it stand to digest in the cask, tap it high, and when you think the almonds &c. are properly incorporated and the liquor is fine, bottle it off. To make it more like the French noyeau, use Cognac brandy, and the kernels of apricots, nectarines, and peaches.

Usquebaugh.—To make ten gallons.

Take cloves, nutmegs, and cinnamon, of each one ounce, coriander and caraway seeds, two ounces each, four ounces of bitter almonds braised, half a pound of liquorice root sliced, ten pounds of loaf sugar, and six gallons of British spirits; add also a little saffron to make it the usual colour; fill up with water;

let these ingredients digest for some time, say one month, stirring them continually, afterwards filter them through a flannel bag.

How to make ten gallons of Aniseed Cordial.

Take one ounce of oil of aniseed, and kill it with a pint of spirits of wine, as directed in peppermint, ten pounds of loaf sugar, seven gallons of British spirits, one in five, one ounce and a half of alum, powdered, then rummage it well, and fill up with water.

Poppy Syrup.

Gather about eight quarts of fresh poppies, cut off the black parts of them, put them in a three gallon jar, and fill up with brandy, there to digest for a week, occasionally shaking the jar; filter it through flannel, and press the poppies to extract all the juice, clarify in two

quarts of water three pounds of fine loaf sugar, put the contents in a clean cask or jar, and add a small quantity of cinnamon. In the course of a few weeks it will be fine and fit to bottle.

BITTERS, &c.

Bitters.

Take one ounce of cardamom seeds, two ounces of *Seville* orange peel dried, two ounces of gentian root, and steep the whole in two gallons of British gin, there to digest till wanted.

Excellent Bitters are made as follows.

Take a cask that will hold six gallons, and put into it five gallons of reduced gin, one pound and a half of bitter almonds bruised, four ounces of chamomile flowers, and a quarter of a pound of dried lemon peel; put them into the cask to digest, shaking it occasionally, and if not found to be bitter enough, add any of the ingredients that appear

most wanted, and filter the same through blotting paper. If publicans were to keep it filtering in a clean decanter in the bar, they would sell it as fast as it would filter; it is a most capital bitter for purl.

Stomachic Tincture.

Make up in the same way as the above, with the addition of two ounces of bruised rhubarb, and also peruvian bark.

Caraway Cordial.

Take one ounce of oil of caraways, four pennyweights of cassia lignea oil, kill the same as directed for peppermint, a small quantity of the essence of orange and lemon, and the rinds of a few lemons and oranges, ten pounds of loaf sugar clarified, seven gallons of British spirits; fill the remainder of the cask, to make up ten gallons, with water, agitate and fine it down, if requisite, with alum.

Imperial Carminative Cordial.

Put into a ten gallon cask,
Two ounces of ginger,
One ounce of caraway seeds,
One ditto cinnamon,
Two ditto coriander seeds,
One ditto cassia,
One ditto aniseed,
Two ditto lemon peel,
Two pounds of Jordan almonds,
One ditto bitter ditto.

The above ingredients are to be first bruised, then take of dried or green mint, rosemary, and lavender, a tea-cup full of each, infuse the whole in six gallons of gin, or five of brandy, let them remain for a fortnight to thoroughly digest, then add eighteen pounds of fine sugar clarified, and fill up the cask with water; use for fining one ounce of alum or a quarter of an ounce of isinglass; keep it still, at least four months, for the whole of the ingredients to be well incorporated; then see if it be perfectly fine, if so, draw from the cask

whenever wanted, or bottle as far as it will run clear, and filter the remainder. This cordial for its genuine carminative virtue is truly inestimable; and for bilious complaints in particular it will be found pre-eminent.

N. B. Age will improve it, and no climate can injure it when securely bottled.

IMPERIAL NECTAR, &c.

Imperial Nectar. — To make ten gallons.

Take six gallons of British spirits, six pounds of loaf sugar, one pound of bitter almonds, two ounces of lemon peel, one ounce of cloves, two ounces of cinnamon and six nutmegs; the cloves and cinnamon to be bruised, and the nutmegs grated: fill up with orange or raisin wine, shake the same till the ingredients are properly incorporated, and then let it stand till fine and fit for use. The colour ought to be that of brandy, which can be made so with burnt sugar, or brandy colouring.

Loverage. — To make six gallons.

Take three pounds of celery cut into small slices, half an ounce of mace, one ounce of cinnamon, one ounce of cara-

way seeds, four pounds of loaf sugar clarified, four gallons of British spirits, fill up with water, shake it occasionally, and then let it stand to digest, and when fine it will be fit for use.

CORDIALS, &c.

Cinnamon Cordial. — How to make six gallons.

Take a quarter of a pound of dried lemon peel, cardamom seeds four ounces, and half an ounce of cassia lignea killed with spirits of wine, five pounds of clarified loaf sugar, four gallons of strong British spirits, then add saffron to colour, and water to fill up; agitate it occasionally, and when well incorporated, let it stand till fine: this is considered a very pleasant cordial.

Clove Cordial. — To make four gallons.

Take three gallons of British spirits, one quart of cherry brandy, quarter of a pound of cloves ground to powder, three pounds of loaf sugar, then fill with water, and let it stand till fine.

Wormwood Cordial. — To make four gallons.

Take three gallons of rectified spirits, two pounds of loaf sugar, two penny-weights of oil of wormwood to be killed, one ounce of caraway seeds, one ounce of coriander seeds, four ounces of bitter almonds, then fill up the cask with water, let it steep for a fortnight, occasionally shaking it, and when clear it will be fit for use.

Gold Water.

Three quarts of Cognac brandy, one in eight, half an ounce of cinnamon, quarter of an ounce of cloves, one drachm of saffron, and one pound and a half of loaf sugar, let these ingredients be put into a vessel to digest, shake it daily for ten days, and then filter it through cap paper. Add to the quantity when filtered enough pure water to make up five quarts.

Coriander Cordial. — To make ten gallons.

Take one pound of coriander, and a quarter of a pound of caraway seeds, bruise them well in a mortar, put them into a ten gallon cask that has six gallons of spirits in it, and let the contents stand therein for a week; add eight pounds of loaf sugar, and fill up with water, rouse it well, and when the ingredients are sufficiently digested, and the liquor fine, then tap it.

To make four gallons of Orange Cordial.

Take two dozen *Seville* oranges, six lemons, pare off all the yellow part of the rinds, steep the same in the best French brandy for about a week, clarify five pounds of the best loaf sugar, then squeeze all the juice from the oranges and lemons, and put the whole into the cask, add also three quarts of water, and fill up with the best brandy, let it

stand for three or four months, then bottle it off, and it will be a very fine cordial.

Excellent Lemonade.

To the rinds of ten lemons pared very thin, put one pound of fine loaf sugar, and two quarts of spring water boiling hot; stir it to dissolve the sugar, let it stand twenty four hours covered close; then squeeze in the juice of the ten lemons, add one pint of white wine, boil a pint of new milk, pour it hot on the ingredients, when cold, run it through a close filtering bag, when it will be fit for immediate use.

N. B. By using about three *Seville* oranges to the above, you will impart to it a very agreeable perfume, but in general it is preferred unscented, and made from lemons only.

To make two gallons of Citron Cordial.

Take four quarts of French brandy, and add the following ingredients to make up two gallons: six citrons, one pound of Turkey figs, half a pound of prunes, quarter of an ounce of cloves, and two pounds of loaf sugar, then fill up with water.

The above ingredients, excepting the sugar, must be bruised in a mortar to a pulp, and steeped in part of the spirit for some time before being put into the cask.

N. B. If you wish it to be of a verdant hue, you must use the liquor of boiled spinage, and substitute a rectified British spirit in place of brandy, and leave out the prunes.

To make two gallons of Clary Cordial.

Take a handful of clary flowers, and steep them in brandy for about a week;

then put into the cask half an ounce of ginger, quarter of an ounce of cinnamon bruised, two pounds of loaf sugar, one gallon of brandy, and then fill up with water.

OF FILTERING BAGS.

Filtering bags are best made of flannel, and they are so useful in the management of wines, &c. that it is almost impossible for the vintner, as well as the manufacturer, to do without them. Every dealer or trader ought always to keep in his cellar two, the one made of flannel and the other of brown holland; a square of each will do; they are made like a jelly bag, which, I believe, every housekeeper knows how to make.

Should the materials run through too fast, shake into the bag a little coarse bran or mix the same with the liquor.

N. B. Many pernicious ingredients are used in the trade, and although they may appear necessary, I have left them out, substituting others that are truly wholesome, and which answer the purpose much better.

The following table shows the weight of one gallon of spirituous liquor &c. by which a calculation of any given quantity may be ascertained,

		lbs.	oz.	dr.
One gallon of spirits hydrometer proof,				
	weighs	7	11	3
Do.	1 to 20 over proof, weighs	7	10	9
Do.	1 to 15 do. do.	7	10	7
Do.	1 to 10 do. do.	7	10	4
Do.	1 to 8 do. do.	7	9	15
Do.	1 to 6 do. do.	7	9	4
Do.	1 to 4 do. do.	7	8	5
Do.	1 to 2 do. do.	7	5	7
Do.	1 in 2 under proof, do.	8	7	5
Do.	1 in 4 do. do.	7	15	5
Do.	1 in 5 do. do.	7	13	12
Do.	1 in 6 do. do.	7	13	7
Do.	1 in 8 do. do.	7	12	12
Do.	1 in 10 do. do.	7	12	7
Do.	1 in 15 do. do.	7	12	2
Do.	1 in 20 do. do.	7	11	13
Do.	water do.	8	7	5
Do.	vinegar do.	8	7	0
Do.	alcohol do.	6	15	6

N. B. The above is accurately taken

from the standard of wine measure, which is as follows.

2 Pints	are	1 Quart
4 Quarts or 8 Pints		1 Gallon
10 Gallons		1 Anchor of B. or R.
18 Gallons		1 Runlet
31½ Gallons		1 Barrel
42 Gallons		1 Tierce
2 Tierces or 84 Gals.		1 Puncheon
63 Gallons		1 Hogshead
2 Hogshds. or 126 Gal.		1 Pipe or Butt
2 Pipes or 252 Gals.		1 Tun

By this Measure all Spirits, Mead, Perry, Cider, Vinegar, Oil, Honey, &c. are measured; also Milk, not by Law, but Custom only.

☞ A Tun of Wine weighs 18 Cwt.

CLEANSING TAINTED VESSELS, &c.

The foregoing receipts are the result of the most approved information and practice collectively for a series of years, they are laid down in the plainest manner to convey instruction, so that if the spirits and other ingredients be good, and proper attention paid to the making them up, it will be impossible for the dealer to err.

Nevertheless, the goods may still be spoiled, if put into a musty cask, therefore due attention is requisite to prevent that, by making the earliest discovery.

I have happily succeeded in finding out efficient means for cleansing impure vessels, and by the following rules, any unclean cask may be rendered sweet

If your cask is very foul, take out the head, and when quite dry, take some oil of vitriol in a basin, and with a brush wash the parts that appear to cause the smell; afterwards wash the vessel well with warm water, and when properly dry (match it with such matches as are hereinafter directed to be made) bung it up tight, and let the match remain for some hours, then wash it well with warm water; if the cask does not absolutely stink, this process will be sufficient. When the vessel is intolerably unclean, the process must be carried further; put two or more pails of boiling water, with one bushel of spent grains, hops, or bran, (if the cask is of the size of an hogshead, and so on in proportion to any other vessel) roll the cask well till the contents therein are nearly cold, then add one pint of yeast, let it stand fermenting twenty four hours, after which, wash the cask out thoroughly clean, then it will be perfectly sweet and fit for use.

Another method.

Take about half a peck of unslacked lime, and put it into the unclean vessel, also pour into the same one pail of water, bung it up close, and continue to roll the cask for some time, in all directions, so that the lime may adhere to the vessel; let it remain in that state till wanted, then take out the head, and scrub it well with a brush, and by the time the lime is washed off the wood, it will be rare if it is otherwise than perfectly sweet. The above quantity of lime will be sufficient to clean a hogshead cask.

Directions for making a match, and the proper method of using it, for cleansing the interior of any vessel.

Get some thick brown paper, and cut it into slips about three inches broad and six inches long, melt some roll brimstone, and steep the paper so cut in it; when cold, take two or three of the

pieces, for a hogshead, and tie a string to each piece, light the match, and suspend the same about the middle of the cask, let it burn about twenty seconds, and then bung it up quite tight, and let it remain closely stopped till wanted.

N. B. Some recommend the match to be made of linen, but brown paper is preferable, especially that of the stoutest sort; if some of the slips of paper were immersed in melted pitch, and supended in like manner with the brimstone matches, it would be still more effectual in expelling the nauseous effluvia.

OF FOREIGN WINES.

So multifarious is the production of wine in foreign climes, that it would be superfluous to enumerate them within the limits of this Director, therefore my attention is turned to such sorts only as come under my familiar knowledge, to be of the highest reputation among Europeans.

Wines are imported from various parts of the world; particularly from France, Spain, Portugal, and the Oriental countries; and are generally named after the places at which they are made. After the fruit is gathered from the vineyard the process of manufacturing is similar to that of making cider in this country; but instead of the grapes being ground like our apples, the juice is

expressed by treading with the feet, or by the contusion of a large wooden instrument, for the purpose of obtaining all the soluble matter from the grapes. As the knowledge of making foreign wines cannot be of any particular importance to persons in this country, I will not enter into further detail about it, but will endeavour to give the best instructions how to procure those that are considered the choicest of their kind: I will also point out the method of purchasing them to advantage, and then treat of their respective qualities under their several heads, so that connoisseurs, may refer to the wine they like best, without being troubled to read the history of those they never drink.

But as many are desirous of seeing a complete history of every description of wines, I cannot do better than refer them to that interesting work recently brought out by Doctor Alexander Henderson on the subject.

To purchase a Pipe or more of Port Wine.

Dealers, as well as others that have the means, should first ascertain who are the largest importers, and apply to them for orders to taste the wines, which request will be readily complied with, and the merchant will send a clerk or cellarman to accompany them to the bonded vaults; having tasted and found such as they approve of, they have only to cheapen the price, and in the event of their agreeing to pay the merchant the short price, then get the wine transferred in their own name. If they do not immediately want the whole, but wish to have a part, they must at that time pay the duty on those they take out of bond with the expenses attached thereto, but they must not let them go back to the merchants cellar, who will be very anxious they should, for the purpose, as he will very *friendly* pretend to tell them, of filling

up; that proposal I would not advise the purchaser to accept, but rather to get a dock permit and let it be sent to his order therefrom, then he will be certain of the articles he bought, without the risk of their being adulterated by other removals.

As it may not at all times be convenient for vintners and gentlemen to purchase their wines at short prices, respectable wine merchants, such as Messrs. Bellamy and Smith, and others, will give a safe customer, four or five months credit for the wine and duty, and allow him also to make choice of wines in the docks, and procure a dock permit for his authority to remove it.

Good cellarage is a very principal object for keeping wines, and a temperature of about 60° is the most desirable for the retention of their good qualities. Wine cellars should be kept dry, the floors strewed with saw-dust or wood-

ashes; when your wine arrives, endeavor to vault it as soon as possible, do not expose it either to heat or cold, get it horsed immediately, and bore a small peg hole in the cask, lest there should be any fermentation in the wine, which would probably cause the cask to burst. Prove its aspect after standing a fortnight, and if not fine, get about one dozen of whites of eggs and shells with some of the wine, whisk it up into a good froth, draw up the bung, then throw the contents so prepared into the cask, stirring it well at the same time, and often, with your staff, which will eventually accelerate its wonted brightness.

Madeira.

Madeira is a wine universally admired, and those in the highest state of perfection are frequently sent to the East Indies and back again; the agitation of the sea, united with the peculiar in-

fluence of climate, renders such wine very superior to others.

This wine requires age, it ought to be kept warmer than Port, and when bottled, it should be packed and covered with saw-dust, and put into the warmest bins or catacombs. If you fancy the Madeira wants strength, body, or flavor, the addition of a little of the best French brandy will greatly improve it at all times; and when not fine, dissolve two ounces of isinglass to a butt of Madeira, whisk it up with a quart of new milk and stir it well.

N. B. When Madeira wine has a pinkish hue, it is a proof of its having been adulterated with Teneriffe wine, as the genuine colour of pure Madeira is much paler then Sherry.

Sherry.

The purest of Sherries are those that are pale, fine, aromatic, potent, soft,

rich, and with a degree of bitterness; but as they cannot always be acquired in that state, we must endeavor to manage them so as to bring them as near perfection as possible. If the Sherry is not fine, take a pail and draw off about one gallon from the butt, dissolve two ounces of isinglass to a jelly, then add the whites of about ten eggs with the shells, and one ounce of alum, boiled in one pint of water; whisk the same for a considerable time, rummage the wine well, throw the contents of the pail into the cask, and ascertain whether any other improvement be wanted to promote the essential flavour: as some of those wines are often impregnated with too hot a stimulant, which predominates over that softness of taste peculiar to good Sherry, the following explicit instructions will enable you to meliorate such to a surprising degree: take of white sugar-candy or honey six pounds, for a butt, and also two pounds of Jordan almonds and one pound of bitter

almonds pounded, then draw off some Sherry from the cask, and add a suitable portion of any other soft pleasant wine, which will tend to temper the hot taste of the Sherry whenever it is required.

When these wines are first imported or recently manufactured, some of them are found to be intolerably hot and harsh; this is in a great measure caused by so much Spanish brandy being used in them by the foreign manufacturers; but if they should at any time be found deficient in strength, mingle with them a discreet portion of the best Cognac brandy.

If a butt of Sherry is too high in colour, take a quart of warm sheeps' or lambs' blood, and mix it with the wine, and when thoroughly fine draw it off, when you will find the colour as pale as is necessary.

The colour of other wines, if required, may be taken off in the same manner.

Note when any process or operation is to be performed for the improvement of quality or flavour in wines, let that have the first attention, afterwards repair to the rules recommended for fining, whenever required.

Cape Wines.

It is but a few years since Cape wines have been imported into this country, and they are universally bad.

Since the Cape of Good Hope has become one of our colonies, government has given every encouragement to cause Cape wines to be drank, by laying a very moderate duty on them, which is only two shillings and seven pence per gallon: whereas other white wines pay seven shillings and seven pence, except Madeira, which is seven shillings and eight pence.

Vidonia.

Vidonia has of late years been much

used in this country as a light dinner wine, and is preferable to the best Cape, being of a softer and more pleasant flavour. With the exception of Cape wines, it is one of the cheapest, and very susceptible of improvement, with a proportionate quantity of Sherry or Calcavella.

Bucellas

Is also a light fine summer wine, and as well as Vidonia is now introduced at table as a favourite fancy wine.

Some good Cognac brandy however will greatly improve it, especially when it has been in bottles for a few years: then it will be a pleasing wine.

Teneriffe.

This wine if well managed, may be said to approach the semblance of Madeira, that is when its acrimonious qualities have been properly subdued,

which can be effected by blending one fourth part of good Sherry with the Teneriffe; this alone will make it mellow and cause the flavour to be similar to that of Madeira. Much of it has been actually sold under the name of Madeira, after it has been skilfully prepared, thereby affording an ample profit to the adventurer, as the Teneriffe is a much cheaper wine than Madeira. But with the addition of half a pound of bitter almonds, and two pounds of sugar candy, the former bruised and the latter dissolved, to the proportion of every forty gallons, will render the flavour truly admirable.

Lisbon.

This is a rich and sweet wine, very seldom kept by Inn-keepers, nor is it generally drank in families, except by the female part, which renders the consumption of it very limited.

It will when mixed with Bucellas,

Calcavella, and other light wines much improve them, as also will those wines improve Lisbon.

Mountain.

Mountain wine is probably so named from the situation of the vineyards* in that part of the hemisphere, where it is mountainous, and its aspect being in diametrical contact with the rays of the sun, causes the fruit to ripen more favourably, thereby imparting to that wine a remarkably fine dulcet flavour. It is generally sold at or about the price of Bucellas.

Burgundy.

Owing to the fertility of the soil, and climate of Burgundy, excellent wines are made which take their names therefrom, and the different departments of the province are three, namely, *Côte d' Or*, *Saoné* and *Loire*, and *Yonne;* all

* *In the province of Tra los Montes.*

these departments are interspersed with luxuriant and delightful vineyards, whence we get the admired wine called Burgundy. When it is in perfection, it is of a full bodied brilliant rouge colour, and it ought to be deeper in its hue than Claret or Port, and treated in the same manner.

Champagne.

This is a wine also imported from France in long thin necked bottles, and the best manufactured at Epernay; it ought to effervesce, so as to start the corks on their being loosened; when in perfection it has a clear sparkling appearance.

It is sent into this country in cases of six dozen, and is worth (duty paid) about six pounds per dozen. If this wine is not imported originally good, I know of no method to improve it.

Claret

Is a light bodied red French wine, in general not so high coloured or as rough as Port, but much more expensive, and when in perfection is delicious; such, if it can be procured, is frequently introduced to parties after they have finished their Port, by way of a *bonne bouche,* in Gallican phrase, or a sobering bottle.

The finings proper for Claret are precisely the same as those for Port, and it should be kept in the same temperature.

This elegant wine is made at *Clairac* a town of France, in the department of *Lot* and *Garonne.*

Tent

Is a sweet red wine, used principally on the administering of the Sacrament, and is given to children and infirm

persons. This wine as well as others, has lately been greatly adulterated* not only by the merchant, but to my knowledge even by a *pious* Divine, who had the privilege of furnishing the Lord's table himself, (which in some parishes ministers have done without controul) and made a sordid profit by mixing British Tent with Port wine: but, alas! this admixture was to him a cup of sorrow and of bitter affliction, when the report thereof was made to the Honourable Board of Excise; he, in consequence, was considered an unlicensed dealer, his whole stock of wines was then seized, and a heavy fine imposed upon him.

* "*In a case which came before the Court of King's Bench lately, it came out that common Sicilian wine, which is not worth more than from twelve to thirteen pounds per pipe, is frequently sold as* TOKAY, LACRYMA CHRISTI, *and* LA CREME DIVINA! *Impositions in wines are carried to a greater extent than the public is yet aware of.*

N. B. It is very probable this publication may fall into the hands of many clergymen, therefore I beg to observe, that what has been said relative to the admixture of imitation Tent wine, and moreover taking the authority from the churchwardens, whose province it is to provide wine &c. for the Sacramental table, is not intended to cast any reflection on the clerical order at large, but rather to prevent any of them from falling into such error in future: for the author pledges himself that their is no class of the community more justly esteemed by him, than those Reverend Gentlemen, when their *actions* are examples of christian virtue, and moral rectitude.

As the foregoing wines are the principal ones that are purchased in casks by those to whom this book is addressed, it would be needless to lengthen the treatise by enlarging on this topic, and it

would be deviating from my introductory remarks respecting foreign wines, if I did; therefore I will advise those gentlemen, &c. who are at any time in want of such wines as are not herein enumerated, to apply to some merchant of *respectability* in order to obtain them. The wines which I have recommended are certainly of the highest estimation, and cannot fail to give universal satisfaction; and further I will say of them poetically:

Such wines are good and very much in use,
If from the grapes which France and Spain produce;
But should your fancy crave for any more,
You must then seek them on some other shore.

Compendious and useful remarks, with explicit instructions to remove such imperfections as are incidental to the different sorts of vinous foreign liquors.

Wine, when pricked or any way pungent — take some spirits of wine and

dissolve a small proportion of sal of tartar, and add to the acrimonious liquor these ingredients: if ropy, boil four ounces of alum and two ounces of nitre in water, and mix the same with the wine; but should it fret, then rack it on the grounds of a strong wine, or on some sun raisins previously steeped in brandy after contusion, which will tend to promote its pristine qualities.

If wine is in a state of insipidity or flatness, use a due proportion of French brandy to renovate it.

When red wines are deficient of colour, use the best brandy colouring; and for the acquisition of a pleasant roughness peculiar to Port, the juice of sloes will accomplish it when judiciously incorporated in the wine: afterwards let it be at least three years in wood before you bottle it, and in nine months following it will crust; but

should you wish it to crust sooner, put some snow on the bottles, for that will effect the coating in a much shorter period: heat also may cause it to assume the appearance and flavour of old Port wine, as well as cold; and it has been found that wine may be thoroughly crusted in four months after being bottled, and even some of the newest wines, which is done by exposing them to the rays of the sun or keeping them for a few days in hot water.

I am of opinion that the practice of steeping Port wine in hot water will tend to promote the wine's crusting, yet I am certain it not only injures the wine, but prevents it acquiring improvement by age. This process will be of service to Madeira, and more particularly Teneriffe wine, when fermentation has proved ineffectual, thereby leaving an acidity.

A pipe of Port wine of one hundred and thirty eight gallons was sold in the year 1772, for thirty five pounds; which is now actually worth one hundred and twelve pounds.

As ministers have given us the pleasing hopes that the duty on *wines* will be partly taken off, I trust it will be to such an extent as to enable every Englishman occasionally to partake of those that are *unadulterated*. But the present high duty on wines preclude many from buying their wines from respectable dealers, therefore they have recourse to CHEAP SELLERS; and such is the glaring imposition, that those people adventure their wines at less prices than the duty alone would come to, if they were genuine. It will appear that the practice of adulterating wine was carried to great lengths many centuries back, as it is often alluded to by our early historians; and according to the testimony

of sacred history, we are led to believe that it was practised even by the antediluvians, for we read in the Book of Genesis, that a righteous man had been greatly inebriated in consequence of drinking wine, probably adulterated, as in most instances these wines tend to intoxicate, when only a moderate quantity has been taken.

A modern poet has made this the subject of one of his songs; and when we know of the proofs that have appeared against these adulterating *cheap sellers*, we need not wonder at the astonishment which he made the countryman express in the words of the ballad.

"So I buss'd Luke and Mother, and vastly concern'd,
Off I set with my Father's kind blessing,
To our Cousin, the *wine merchant*, where I soon learn'd
About mixing, and brewing, and pressing;

But the sloe juice and rats-bane, and all that fine joke,
Was soon in my stomach a rising,
Why dom it! cried I, would you kill the poor folk?
I thought you sold wine, and not poison."

OF BRITISH, OR HOME MADE WINES.

These wines are made from the produce of this country, and are found to be very convenient, on account of the high duty on foreign wines, as many families are totally deprived by the legislature, of the enjoyment of a single bottle imported from a foreign clime; therefore too much praise cannot be given to the dexterous housewife who employs her skill in extracting wines from the miscellaneous productions of her native land. So explicit are the rules hereinafter laid down, that it would be impossible for any one to err, unless through inattention, &c. But be it remembered always, that these three things are truly essential to the making good British wine, namely, a sufficient ratio of loaf sugar, the same of

brandy, and a competent age; then they may be brought to a very great degree of perfection.

I have known grape wine of this country equal in quality to Sherry, and gooseberry wine little inferior to Champagne: surely then it is worth while to attain as much information as we can, to enable us to make good British as a substitute for foreign wine.

It is well known that the Supreme Ruler of the universe hath bountifully bestowed upon various parts of the British Empire a multiplicity of fruits, plants, herbs, &c. for the social comfort and physical use of its inhabitants, which are thus poetically represented:

How highly favour'd is Britannia's Isle,
Sol's bright beams o'er the face of nature smile;
Heaven kindly sends on earth the various fruit
To please the eye of man, his taste to suit;
Roots, plants, herbs, flowers, the trees, the creeping vine:
All yield their juice to make delicious wine.

Receipt to make a hogshead of Apple Wine.

Take about fifty gallons of cider from the wring, such as is made from prime ripe fruit; then clarify six pounds of honey, and fourteen pounds of Lisbon sugar; put all into the cask, rummage it well; add thirty pounds of any kind of raisins, with a quarter of a pound of fine nitre, when you may expect it to ferment for the space of a fortnight after; then add two gallons of brandy, and when the fermentation has ceased, which the spirit will cause it to do, bung it up close, let it stand for nine months thereafter: but for an additional advantage, tap it about a third part up the cask, which will at least admit of drawing off sixteen dozen in a pure state, and in a much shorter period. Re-fill your cask with a sweet full bodied cider that has been racked and is fine, and blend it with four quarts of brandy, then it will replenish both quantity and strength;

again rummage it; afterwards bung it down to incorporate and digest, when about the former time, it will be again fit to draw, which may be done in the same proportion as before. The remainder, or what is left in the vessel, will, if undisturbed, run fine to the dregs, and the grounds in the same cask, if replenished according to rules as heretofore directed, will serve to improve an inferior hogshead of cider.

Note—the raisins ought to be prepared in the manner directed hereafter, prior to the process. Let the fruit be cleared of the stalks and undergo a thorough contusion, and at the same time agitation should not be neglected, therefore stir it well for the space of three or four days.

Rack and bottle, whenever the weather is open and clear.

To make six gallons of Apricot, Nectarine, or Peach Wine.

Squeeze about sixty or more of either of the above fruits with your hands, taking out the stones at the same time: put the pulp into a pan, covering it with milk-warm water that has boiled; let it remain in that state for twenty four hours, then strain the juice through a cheese cloth, or by any other method: to the contents of this liquor add eight pounds of loaf sugar; boil the whole slowly and as steadily as possible, for the purpose of taking the scum off easily; then put the liquor into a six gallon cask with the kernels, adding thereto half a gallon of brandy, and fill up with water: when fine, bottle it off.

Another way, to make ten Gallons.

Take the same quantity of fruit and prepare in the same way, but, in lieu of water, fill up with fine old sweet cider

with the addition of six pounds of loaf sugar, of mace, cinnamon, and cloves, half an ounce each; agitate it occasionally for the space of four days, to promote incorporation; then let it stand for some considerable time to digest and get fine.

To make four Gallons of Balm Wine.

Wine made from balm possesses many physical qualities, and such in all families ought to be justly appreciated for its efficacy in the mitigation of fevers incident to the human frame. On a quantity of the leaves of balm, say one peck, pour one gallon of water in a boiling state; cover the pan immediately, let it stand for two days, then the balm will be well concocted and digested, if kept covered in a place of a moderate temperature, which will tend to accelerate its progress. Strain the liquor from the leaves, and again pour on them as much more boiling water as is

wanting to make up the quantity: concoct and digest the balm, as before directed, in the liquor; after which boil the aggregate liquor, adding to it one ounce of hartshorn shavings, and six pounds of loaf sugar, till you have nearly gathered the whole scum, then pour the liquid into a vessel to ferment; stimulate with a piece of bread toasted and soaked in yeast, and let it stand till thoroughly settled; draw it off into a clean cask, mix with it one quart of brandy to the four gallons, and when the colour is bright, bottle it.

Birch Wine.

The juice of the birch tree is extracted by making an incision or hole about four inches up the trunk of the tree, and about five inches deep, in which orifice is placed a faucet having small holes at the end to admit the juice into the cavity of the faucet, thence for it to pass through as pure as possible. In the county of

Sussex these trees are plentiful, and many of them yield much juice, whereby a small cask might be filled with it in a few days. But when you are obliged to get it at different times, take care to bottle it whenever you collect any, and cork it well to protect it from the air, as it can never be in greater perfection than when it first comes from the tree; therefore it will not long bear atmospheric exposure without losing its virtue. About the ingress of the spring quarter is the season for extracting the juice from these trees, or when the appearance of the bud is full, and the leaf not much expanded.

The following receipt claims its merit from the experimental skill of a Lady in the county of Sussex, at whose table I partook of this *nouvelle* beverage, birch wine, which led me to enquire the particulars of making it; when the necessary information was immediately transmitted

to me, and the precise method of compounding the juice to be converted into wine.

Directions for making Birch Wine as follows.

With every gallon of the extracted juice boil two pounds of honey as long as you are enabled to take off the superficial scum, put the liquor into a vessel when nearly cold, and work it in the manner which is practised to tun beer; let it stand until you perceive the head sinking, when that takes place rack it into a clean cask, and add three fourths of an ounce of cinnamon, half an ounce of ginger, three ounces of lemon peel pounded, and two quarts of brandy to the proportion of ten gallons of the liquor: in a week or ten days bung it down, and in nine months thereafter it will be fit to bottle, and to each bottle add one wine glass full of the best brandy to vivify it, then it will keep any

length of time, stand the test of any climate, greatly improve by extended age, and become a most delicious wine.

Blackberry Wine.

Take a quantity of blackberries when fully ripe, and from them express the juice; to every gallon of which, add two gallons of water, and when so mixed, add to every gallon of the liquor one pound of Lisbon sugar, also a small quantity of isinglass dissolved; put the whole into a cask, and when fine, draw off so much of it as will run bright; pour the remainder into a pan: in the interim wash the cask thoroughly clean, then return to it the wine which before was drawn off clear; filter the remainder, and add that also: infuse one ounce of lemon peel, and add one pint of British spirits to every three gallons: though a cheap wine it is in reality a very wholesome liquid.

This may with propriety be consi-

dered a very useful domestic wine, from the comparatively small expense in making it.

British Champagne.

Take

12 pounds loaf sugar,
6 ditto sugar candy,
2 ounces tartaric acid,
6 quarts sweet cider, perry, or gooseberry wine,
1 ditto French brandy,
10 gallons spring water.

Boil the water and sugar a quarter of an hour, skim it clean, then put it in a vat and dissolve in it the acid; before it be cold add some yeast to ferment it; then draw it from the vat into a clean vessel and add the other ingredients and a quarter of an ounce of isinglass dissolved in vinegar; rummage it well, and when the hissing is over, bung it down tight, keep it in a cold place for four or five months, then bottle and keep it cool

two months longer: add a lump of fine sugar to each bottle.

N. B. By the addition of four quarts of red currant wine and a little cochineal to the above, the *pink* champagne may be made.

Cherry Wine.

Pick the stalks from forty pounds of ripe cherries, put them into a pan or tub, and let them be well bruised, but avoid breaking the stones if possible; put as much water to the pulp as will cover it; infuse the same thirty hours; then strain the juice through a sieve or cheese cloth, and continue to add water till you have a sufficient quantity of liquor, with the addition of fifteen pounds of loaf sugar, to make up ten gallons; then let it stand till fine enough to rack off; filter the grounds and return the purified contents to the wine previously racked, which will then admit of one gallon of

brandy, without which it would be of a very weak quality.

N. B. It has been recommended by some to make cherry wine by boiling the fruit; I have tried this by way of experiment, and most decidedly give the preference to the former method.

To make ten gallons of Cowslip Wine.

Get fourteen pounds of loaf sugar, one ounce of hartshorn shavings, boil them in ten gallons of water till all the scum can be taken off, and the sugar properly clarified; let the liquor be nearly cold, then pour the same into the cask on one peck and a half of cowslips freshly gathered, then add a tea cup full of new yeast to promote fermentation, but do not fill the cask too full, nor stop it close until the fermentative motion ceases; after which bung it down tight, and let it remain till well incorporated; about two months will accomplish it: then

rack off into a clean cask, and add one ounce of bruised ginger, the juice and rinds of twelve lemons, two or three quarts of brandy, and two pounds of raisins of the sun; fill up with cider or water, and in six months, if fine, it will be fit to bottle.

White, Red, and Black, Currant Wine.

Let these three different sorts of fruit be of equal ripeness, strip and bruise them, and to every gallon of expressed juice, put two gallons of fine clear water, and when so blended, add to every gallon of the liquor two pounds of clarified loaf sugar; put the whole contents into a clean cask, if you have not enough to fill it, throw some water over the pulp and let it stand a good while, say twenty-four hours, stirring it frequently; then strain it off and fill up the cask, and in the course of a month rack the liquor into a clean vessel, and add to every four gallons one quart

of foreign brandy: when fine, bottle and keep it in a cold cellar. It will be a very pleasant, wholesome summer wine.

N. B. At the time of racking, you may pass your opinion by tasting it; if then any necessary ingredient should be wanting, that will be a favourable opportunity for you to improve it.

Another method of making Currant Wine.

Press the currants and strain the juice, measure it, and to every quart of juice put three quarts of water; let two pounds of powdered sugar, clarified, be added to every gallon of the above mixture, then send the whole quantity of the liquor to the cask for a course of fermentation: the hissing may probably continue a fortnight, but when it has ceased, draw off as much as will run fine, filter the remainder, and add to

every gallon half a pint of brandy or rum, and any sort of spice which you may deem requisite.

Fifteen gallons of excellent English Shrub might be made with white Currant Wine as follows.

Take

Nine gallons of the wine,
Three ditto Jamaica rum,
Thirty pounds loaf sugar,
And the rinds and juice of thirty lemons,

Then fill up with brandy, currant wine, or sweet cider.

Note, it will require some considerable time to fine it, and in order to that, let it stand undisturbed for a few months.

Cyprus Wine.

The principal object in making this wine is to imitate the true colour and flavour of that which is imported from the island of Cyprus. By the following

method a good resemblance may be produced.

To make ten gallons.

Extract the juice from white elderberries ten quarts, add to it six gallons of clear water, and sixteen pounds of loaf sugar, then boil the whole together about half an hour, taking off the scum; when nearly cold put it into a clean cask with a toast of bread soaked in yeast; after it has fermented, and is supposed to be fine, rack it off into a clean cask: also put into the vessel two pounds of raisins, a quarter of an ounce of mace, of ginger and cinnamon half an ounce each; and mingle with the liquor two quarts of brandy, let it remain till quite fine, then bottle and convey it to the cellar, when age will complete what remains to render it of an excellent quality.

Damson Wine.

In order to make twenty gallons of this wine in the most advantageous

manner, get such damsons or other plums as are nearly ripe, when the juice of them may be expressed with ease in any way you choose. The method here recommended, is a regular compression of the fruit with your hands, then cover the pulp with boiling water, and let it stand twenty four hours to acquire a well concocted juice; clarify thirty two pounds of fine Lisbon sugar, and put it into the vessel with the expressed juice; say about ten gallons; also bruise and infuse twelve pounds of raisins in a quantity of water sufficient to make up six gallons of liquid; then add of cloves and ginger two ounces each, with a few of the kernels of the plums. Now ascertain the aggregate quantity of liquor prepared, then you will know how much more is wanted to to fill up the cask: make up the remainder with some pleasant cider mingled with a gallon of brandy. Let it stand in the cask a few years, then bottle it,

and it will bear a fair competition with foreign wine.

Dewberry Wine.

Wine from dewberries may be obtained by the same manner of process as relates to blackberries; but the admixture of raspberries or strawberries, especially both, when well incorporated, would tend to render it more pleasant and delightful to the palate.

See blackberry wine receipt—page 106.

Elderberry Wine.

These berries are seldom ripe until the autumnal season arrives, when they are generally abundant, and are to be bought at a cheap rate ready prepared, having their stalks picked from them: the first process is to extract the juice, which is easily done by compressure, then let it remain in a cask or jar for a few days to settle: to every gallon of water add two quarts of the expressed

juice, and when so mixed add three pounds of sugar to every gallon of liquor, let it boil one hour; in order to fine it, add some whites of eggs; during the time of boiling skim it well to keep a clear surface, then take it off and put the liquor into a pan or tub, and when nearly cold cause it to ferment with some good new yeast, then put the liquor into the cask, and as it works from the bung continue to fill it up; after the fermentation has ceased, if there is not room to admit a pint of brandy to every gallon, draw off as much from the peg hole, as will allow you to replace with brandy, then add spice according to discreet judgment.

Second method.

Take a sufficient quantity of elderberries that are quite ripe, and squeeze them with the hand through a coarse cloth, then put to every quart of juice

three quarts of raisin wine and one quart of water, and to every gallon of the liquor two pounds and a half of loaf sugar and the whites of two eggs: boil it for three quarters of an hour and skim it well, adding to every four gallons some lemon peel, of cloves and ginger, each half an ounce, and when milk warm work it with new yeast in the cask: after fermentation bung it close, and in six months it will be fit to bottle.

N. B. Good pleasant cider may be substituted for raisin wine.

Third method.

Take a good quantity of berries fully ripe, gather them free from rain or dew, then pick them clean from the stalks, and press out the juice through a cheese cloth, soak the skins in water all night, next morning re-press them to get a second extract, then put the whole

quantity of liquor together, and at the rate of one gallon of juice put two gallons of water, and as much powdered sugar as will bear up an egg on its surface; set it on a quick fire and let it boil till the scum has done rising, take it off progressively as it rises, then deposit the liquor into a convenient vessel to cool it, and when sufficiently cold, set it to work with some new yeast, then tun it up, and when it has stood in the vessel a week or ten days its fermentation will subside: afterwards stop the cask closely for two months, when it will be fit to rack, then do so and clean out the vessel and return it to the same, adding one quart of brandy to every ten gallons of the liquor, and of cloves and ginger two ounces each, also add a quarter of an ounce of isinglass dissolved; rummage the contents well, then fill up the cask with wine, cider, or any liquor adapted to the purpose, and when it has stood eight or nine months bottle it off, then it

will not fail to give satisfaction when you taste it.

Elderberry Sirup.

Pick as many ripe elderberries from the stalks as will fill a two gallon jar, put the jar into boiling water for a few hours, then strain the juice from the berries, and to every quart of liquor add one pound of loaf sugar and the white of an egg; boil and scum it clean, and when cold, add about one gill of lemon acid and half a pint of brandy to every gallon; bottle it and keep the same in the cellar, and at any time a portion of this added to some cider, warmed up with a little nutmeg, would be a substitute for elderberry wine.

N. B. The Sirup of Elderberries is otherwise very desirable for the purpose of colouring British wines, &c. and imparting to them great improvement, as will be further noticed under their different descriptions.

White Elderberries.

These berries are not so common as the red, and possess a milder flavour when the juice is converted into wine; therefore for such information as is required in making this wine, I refer you to the process of Cyprus wine, from which you need not deviate.

See receipt for Cyprus wine—page 111.

Elder Blossom Wine.

To nine gallons of water add fourteen pounds of loaf sugar and six pounds of raisins of the sun, boil the whole together one hour; pour it on one peck of elder blossoms gathered in a dry day, and when they are almost falling off; take care you have none of the green seeds that grow under the blossoms, which would consequently give the wine a bad flavour; when getting cold, put to it some good new yeast, say half a pint, and treat it as before directed to promote fermentation, then tun it in a ten gallon

vessel; after it has been in the cask about ten or fourteen days rack it off, and add two quarts of brandy, one ounce of ginger, half an ounce of orris root, together with the juice and rinds of six lemons, and when well incorporated and digested, it will have a very pleasing taste, and prove a very wholesome home made wine.

N. B. It should remain in the cask eight months, then bottle it and keep it six months longer.

To make Elder Flower Wine.

First gather about half a peck or more of the elder flowers without the stalks, put them into a pan and cover the whole with boiling water; let them steep twenty four hours; add six pounds of sun or Malaga raisins stoned, sixteen pounds of loaf sugar, and about seven gallons of water; boil these ingredients one hour skimming the liquor

well during that time: let it stand till cold enough to work the same with good ale yeast, keep it covered over for a few days, then draw it from the cock through a fine hair sieve, and pour the liquor into a clean vessel that holds about ten gallons, adding to it about three quarts of rum shrub, or a gallon of light white wine: let an apple remain on the bung-hole about ten days, then stop the cask closely, and in six months it will be quite fine and fit to bottle.

English Fig Wine.

Take a quantity of ripe figs and cut them in slices, and let them simmer over the fire in a small portion of water until reduced to a pulp, then strain the liquor from it by compression, and to every gallon of the expressed liquid when cold add two quarts of sherry, raisin, or currant wine, and as much loaf sugar as discreet judgment will allow to sweeten it, and water to reduce it; after which

put the liquor into a cask sufficiently large to hold the quantity intended to be deposited therein; let it remain a few days for a course of fermentation, and when it has ceased and is thoroughly settled, rack it off and fine it with isinglass; let it stand in the cellar four months, then bottle it and keep the bottles in a cold temperature.

Ginger Wine.—To make ten gallons.

Boil three quarters of a pound of the best white Jamaica ginger bruised in about eight gallons of water; add to it the whites of six eggs, or a quarter of an ounce of isinglass, fifteen pounds of loaf sugar, and the rinds of half a dozen lemons; boil it three quarters of an hour and skim it clean: when nearly cold put it into a vessel that will admit of its being drawn off; set it to work with yeast, as you would with a barrel of ale, and in a few days after draw it off into a cask, then add to it the juice of

the six lemons and two quarts of spirits; in a week or ten days bung it down closely, and when thoroughly fine bottle it off, and in four months thereafter it will be fit to drink. If the intrinsic virtues of this wine were generally known, few families would be without it; in proof of which, it is acknowledged by many, to stimulate the organs of digestion to a surprising degree.

N.B. This wine is particularly recommended to persons far advanced in years, and also to those of a debilitated constitution.

Another method of making six gallons of the above Wine.

Take half a pound of ginger well bruised, the rinds of three lemons and *Seville* oranges, twelve pounds of clayed sugar, and three pounds of Malagas or sun raisins lightly bruised: boil the above ingredients in six gallons of

water about three quarters of an hour, skimming it clean, and when nearly cold strain it through a sieve, and put the liquid into a clean cask with a piece of toasted bread having been steeped in yeast: when the fermentation has ceased fill up the cask with currant or any other cheap wine, adding also the juice of the lemons and oranges: let it stand two months, then bottle it, and in three months following it will be very good.

Gooseberry Wine.

Excellent wine can be made from gooseberries, and at a very cheap rate, which surpasses other fruit wines for its sparkling Champagne like appearance; and such are the peculiar properties of this species of fruit, that many dissimilar wines might be made from it, according to the skill of the practitioners: and as there are various methods for the performance of it, I have made

choice of the three following, which from experience I am fully convinced are the best.

To manufacture these wines agreeably to the rules laid down in the respective receipts will not be difficult, expensive, or irksome; any novice in the art might with facility, on first trial, accomplish it in the most satisfactory manner by a due attention to the directions hereafter given.

To make Gooseberry Wine in imitation of Champagne.

Gather in fine weather any quantity of gooseberries, or as many as you would wish for a given quantity of such wine, when they are approaching to ripeness; let them be picked clean, and bruised in a Wedgewood mortar, which may be done as fast as two persons can trim them: let the pulp remain in a large coarse pan or tub about twenty hours

with as much water as will cover it, occasionally stirring it; then squeeze the juice through a piece of cheese cloth, but hair cloth with forcible compression, such as a press, would be better, as it could be done more expeditiously. To every gallon of expressed juice put an equal portion of water and four pounds of clarified loaf sugar, stir the liquor well for some considerable time, to promote incorporation; then put the whole into a vessel that will contain it: when it has done hissing, rack it off into another clean vessel, or the same if it be perfectly clean; add two ounces of crude tartar to the rate of ten gallons; then filter the lees, and put the cleansed liquor with the former; but if there is not sufficient to fill it, add a little water to make it nearly full, and observe to bung it close for a few months, then bottle it off, and into each bottle put a small quantity of loaf sugar to retain its wonted vivacity: afterwards convey the bottles to a cold temperature in your cellar, and by so

doing it will be in perfection at the age of one or two years, and exhibit a good imitation of the much admired *sparkling Champagne.*

To make a peculiarly rich Gooseberry Wine.

Select such gooseberries as are nearly ripe, and let them be well trimmed, but should they be too hard for the hand to squeeze, they might be bruised in any other way with equal advantage: add as much water as will cover them, and infuse them in a tub or any other recipient, two days, then press the fruit forcibly until all the juice be extracted, and to every gallon of the liquor put four pounds and a half of clarified loaf sugar, and one gallon of water; then deposit the whole quantity of liquor into a cask that will contain it, and when it has done fermenting, let it stand awhile undisturbed till you perceive it to be thoroughly fine, then draw it off;

return the contents to the same or any other clean cask, and to every gallon add one pint of the best French brandy, and to the proportion of ten gallons of that liquor put a quarter of a pound of lemon peel, which will greatly improve the flavour and render it truly delicious. At the expiration of seven months bottle it securely, and deposit the bottles in a cold cellar, and in six months thereafter it will prove to be a charming wine.

To make ten gallons of Gooseberry Wine from ripe fruit.

Gather full ripe gooseberries sufficient to express, with a little water, six gallons of liquor; add to each gallon of liquid two pounds of loaf sugar having previously been dissolved in water, put the same into the cask and fill it up with water, milk warm, that before had been boiled: then prepare a piece of toasted bread soaked in new yeast, to forward fermentation, and when the hissing has

ceased, bung it down, and in three months following, when the weather is settled, rack off such as will run fine into a clean cask, and add to the aggregate quantity of liquor four quarts of the best brandy; but if that will not fill the vessel as it ought to be filled, then filter the lees after infusion in warm water, with such a quantity as will completely fill the same, or make up the given quantity ten gallons. Let it stand unmolested four or six months before you bottle the contents; then lay the bottles in a cold cellar, and age will accomplish all that remains to render this an excellent wine.

White Grape Wine.

Particular attention ought to be observed in the choice of the finest grapes, and a due regard as to their ripeness at the time of gathering them, which is highly essential to promote the quality of that much admired wine. In

some particular seasons the vines have been more prolific, and the fruit much finer when not nipped by cold, and the beams of the sun were not veiled by atmospheric density, and then it has thoroughly ripened and been productive of that dulcet juice which constitutes the basis of a well flavoured wine. But so various is the temperature of our climate, that it is very uncertain to obtain grapes in full perfection; for in some years they never approach at all to maturity, except a few which are forced to that state artificially.

White Grape Wine.—To make eight Gallons.

In this receipt, directions are given to make eight gallons only, but if you choose to make more and at different times, as the fruit progressively comes to perfection, you can easily start the contents of the small cask into one of a larger size. First pick the grapes from

the stalks and press them with the hand, put them into an earthen pan as you go on, and when you suppose that there are enough prepared to make up the quantity intended, strain the same through a sieve or canvass cloth, to express as much of the juice as you can; then return the spent grapes to the pan, and throw over them a small quantity of water, and have recourse to the first process of pressing for the last extraction, so as to enable you to procure six gallons of juice; then bruise eight pounds of loaf sugar, stir it well, and when the sugar is dissolved in the eight gallon cask, fill it up with more juice. After it has stood about ten days, the fermentation will cease and the wine will be tolerably bright; then rack off all that is clear and filter the dregs; return it to a clean cask and add one quart of the best brandy: but if you make several small casks, let those that were first filled remain until the remainder of the casks are also fit to rack,

which can be done at the same time, and the brandy put with the whole. After being so racked it should be stopped down to remain ten days; then paste a piece of thick brown paper over the bung hole. When several casks are made at one time, of small contents, it would be better to draw them off and put the whole together, so as to fill a larger vessel with so much of the liquor as will run fine, and likewise put all the dregs together into one cask, and fill up with extra liquor prepared as the former, which would be an extended advantage in the making of such wines: then suspend a handful of dried lemon peel about the centre of the cask, immersed in the wine, which will give it a pleasant taste, peculiar and similar to that of good sherry.

To make imitative Port Wine with Grapes.

Proceed precisely as in the former receipt for the management of the fruit:

but this wine is generally made with red grapes. Boil a quantity of sloes in cider or water, (but the former is considered the best ingredient by far when of a full bodied rough flavour) then add as much of the liquor to the juice of the grapes as will give it a proper degree of roughness, for the semblance of Port; after which clarify some loaf sugar, sufficient for the quantity of wine you intend to make, say about one pound to the gallon, add one pint of brandy to each gallon; stir the ingredients well and often for some considerable time, to cause them to incorporate consistently; use some of the best brandy colouring, or cochineal, in order to represent the colour of Port wine.

The rules exemplified in this receipt will enable any person to exhibit a bottle of British, to stand the test of competition with foreign Port, after a duration of two years repose in a good *Cellar*.

Hollyhock Wine.

This might with propriety be called a *Liqueur de fantasié*, it is made of the garden mallows or hollyhock. Gather as many of the flowers as you can at once, put the whole into a jar; pour as much boiling water on as will completely cover them; stop the jar quite close so as to admit no air; and when you have a fresh supply of flowers, proceed in the same manner as before, till there is a sufficient quantity of the essence extracted to give a proper flavour to the liquor: then boil the whole for some time to fully extract the essential virtue of the flowers; add to it a little bruised ginger, let it stand till nearly cold, then strain the liquor through a sieve, and to every gallon put two pounds and half of loaf sugar, and prepare the liquor for fermentation by adding to it some new yeast, and when it has done working, let it stand about a week or fortnight; then draw off all that

will run fine, filter the remainder, and put it into a clean cask; then add a pint of brandy to every gallon of the liquid proportionally, and in six months thereafter bottle the contents of the cask; after which let it remain six months longer in bottle, then it will prove a very desirable and truly admired wine, worthy of repeated imitation.

Note.—If made wholly from the red flowers of hollyhocks, and boiling a few sloes in the liquor when making it, with the addition of one pint of old firm cider to every gallon; and after having been in the wood six months, and in bottle a like period, with one wine glass of brandy added to every bottle, it will exactly resemble the colour and quality of Port wine.

British Madeira.

Mash one bushel of pale malt in ten gallons of water, and let it stand three

hours and a half, let run the wort on five pounds of loaf sugar, then ferment it with yeast; rack off the clear liquor in about two days after it has done working, and add to it the following articles: French brandy three quarts, raisin wine two quarts, and sherry wine three bottles; rummage well and bung it close: in about eight months it will be fit to bottle. This wine will be found equal to the common Cape Madeira after having been kept in bottle twelve months.

Mead, or Metheglin—Welsh Wine.

A compound of honey and other ingredients.—When intended to be kept for some considerable time, put three pounds of honey to every gallon of water; otherwise two pounds and half will be sufficient to make it equally good: and in boiling it, put to the ratio of six gallons of liquor one ounce of bruised ginger, one of pimenta, some

sprigs of garden rue, a few bay leaves, and one quart of ground malt: boil the whole compound half an hour, take off the scum during the time of ebullition, then strain the liquor through a hair sieve, and when milk warm work it in the tub with some new ale yeast, afterwards tun it into the cask, and let it ferment the following days until it is thoroughly fine, then rack it off and return it to the same, or any other clean vessel. Add one pint of brandy to every two gallons of the liquid with some lemon peel and a little cinnamon; keep it six or eight months, then bottle it off, and put it into a cold cellar. This is an excellent cooling summer liquor if diluted with three parts water, and one tea-spoon full of orange flower water put to a quart of the mixture.

Another method to make six gallons.

Boil in five gallons of water as much honey as will bear an egg, take off all

the scum that rises, let it stand in tubs till it is sufficiently cold to work in the usual way with yeast, tun it in the cask, and let it stand to settle for one month, then rack in a clean cask, and add the rinds and juice of a dozen lemons, and one quart of brandy; let it remain in the cask for at least one year, then bottle it, and put a wine glass full of brandy in each bottle. This wine will greatly improve by age.

To make four gallons of Mint, Sage, or Balm Wine.

Gather the herbs in a fine morning when they abound with the greatest fragrance; tie them in bunches and hang them up in a warm room or in the sun till the leaves are quite dry. Pick off as many as will fill a quart bottle, then add to them some of the best rectified spirits of wine, enough to cover the leaves and to fill the bottle up; let it stand to digest in the sun for a week,

occasionally shaking it: after which, clarify four pounds of loaf sugar and one pound of honey, add at the time the whites of two eggs or a little isinglass; then put the clarified sugar and as much soft water that has boiled, as will nearly make up the four gallon cask or jar. The leaves which were infused in the spirits of wine should be filtered through some blotting paper, then add as much to the former, as will give sufficient strength and flavour to the liquor: bottle it off in the course of a month, soon after it will be fit for use. This is, properly speaking, a botanical wine, and very useful in all families for its admirable qualities in the alleviation of fevers incidental to numerous diseases.

Mulberry Wine.

According to the best practial knowledge, when the berries are nearly ripe is the best time to commence making this wine, to secure the superiority of

flavour. To every gallon of mulberries, add the same quantity of water, bruise the berries in a tub, and with the water let them remain in that state twenty four hours to obtain a good infusion; then strain the liquor off, boil the same half an hour, skim the surface well during the ebullition, and when cold put it into a clean vessel: add two pounds and half of clarified loaf sugar to every two gallons of liquid, then let it remain till fine, rack and fill up with wine or brandy, and also put to it such spices as may tend to make the flavour more delicious: let it stand quietly ten or twelve months before you bottle it, and after one years age in the cellar it will be excellent.

An useful Receipt for making Family Wine.

Take black currants, red currants, white currants, ripe cherries, (black

hearts are the best) raspberries, each an equal part, or nearly an equal quantity: if the black currants are the most abundant, so much the better. To four quarts of the mixed fruit, well bruised, put one gallon of clean soft water; steep three days and nights in an open vessel, frequently stirring up the mass, then strain through a hair sieve; the remaining pulp press to dryness. Put both liquors together, and to each gallon of the whole put three pounds of good Jamaica sugar. Let the whole stand three days and nights, frequently stirring up as before, after skimming off the top. Then tun it in a cask, and let it remain full and purging at the bung-hole about two weeks: lastly, to every nine gallons put one quart of good French brandy, and bung down. If it does not soon drop fine, a steeping of isinglass may be introduced, and stirred into the liquor, in the proportion of about a quarter an ounce to nine gallons.

N. B. Gooseberries, especially the largest rich flavoured may be used in the mixture to great advantage; but it has been found the best way to prepare them separately, by more powerful bruising, or pounding, so as to form the proper consistence in pulp; by putting six quarts of fruit to one gallon of water, pouring on the water at twice, the smaller quantity at night, and the larger the next morning. This process, managed as aforesaid, will make excellent wine, unmixed; but this fluid, added to the former mixture, will sometimes improve the compound. By giving it age both in wood and bottle, it will make this wine most excellent.

Orange Wine.—To make twenty gallons.

Squeeze out the juice of about one hundred *Seville* oranges, first having pared part of them as thin as possible; clarify thirty five pounds of fine loaf sugar, boiling with the same the rinds,

together with one ounce of isinglass; then put your clarified sugar into the cask with about twelve gallons of cold water, which will make the quantity required. Put a tea cup full of ale yeast into the cask to work it, and after the fermentation has ceased, rack it off and return it into the cask, taking care that it be perfectly clean; then in addition put the juice of twenty lemons and the yellow parts of the rinds of about one dozen of them, with two ounces of cinnamon bruised: after which add two gallons of white wine of any description (except cape) or one gallon of the best Cognac brandy; then fill up the cask with water or wine, the latter of course is the most desireable, as it will considerably increase the strength of the wine and thereby better prepare it for keeping. It should remain in the cask six or nine months, it will be strong, stand any climate, and keep good any length of time.

Parsnip Wine.

This may be considered as something curious, for wine is not so often made from esculent roots as from fruit, &c. but by attending to the following rules an excellent wine can be procured from the parsnip. The directions are thus: put into a tub or pan, of loaf sugar at the rate of two pounds for every gallon of wine that you intend to make: then cut into slices a quantity of parsnips that have been washed clean; and having been boiled half an hour, skim well and dip out the liquor, measure as you go on, and put it to the sugar: then add more water to the parsnips, and some more fresh parsnips, if wanted; continue to replenish till the quantity is made up: then you will see by due attention, when it is in a fit state to ferment, and when you find it is so, put some new yeast into the cask in order to promote a proper fermentation, after which you may soon rack it off into a clean

cask, adding one quart of brandy to every four gallons, and let it stand six months, then it will be fit to bottle.

To make British Port Wine.

Forty-eight gallons of liquor pressed from turnips, eight gallons of rectified spirits, eight gallons of good Port wine, colour with cochineal, use some elder tops or sloes, which will give it a roughness similar to that of Port wine. If Cider is substituted instead of turnip juice, and Cognac brandy for that of malt spirits, the wine will be much superior in quality and richness.

An excellent receipt to make neat Port.

Let the hogshead be matched, then fill as follows.

		£.	s.	d.
12 gallons	strong Port	9	12	0
6 ditto	rectified British spirits	3	12	0
3 ditto	Cognac brandy	3	18	0
42 ditto	fine rough cider	2	2	0
63	(about 18*s.* per dozen)	£19	4	0

N. B. Cider made from the apples called bitter Jerseys and red streaks is by far the best, from the peculiarity of its flavour, which renders it fitter for the purpose than any other. The aforesaid composition will produce a wine little inferior to foreign Port. If deficient in colour and roughness, add sloe juice and elder syrup.

Quince Wine.

When the quinces are ripe, take as many as you may want, and wipe them well with a piece of flannel or coarse cloth; and if you intend only to make a small quantity it will be attended with little trouble: therefore proceed to grate them, otherwise grind them in an apple-mill or bruise them in a mortar, as it best suits you. To each gallon so extracted from the pulp, add about one gallon of water, boil or simmer the same over a gentle fire about one hour, and scum it well; when cold put it in a

convenient cask, and to every gallon put three pounds of clarified loaf sugar; but should it not be sweet enough, more must be added, as the quinces are in some years more acid than in others, depending entirely upon the seasons for ripening them. To the quantity of ten gallons or thereabout of the liquor, add two quarts of brandy, two of white wine, and one ounce of bruised ginger; rummage the contents of the cask well, taste the following morning or a day after to ascertain whether it be sweet enough to please a judicious palate; if not, more sugar must be added. Let your cask be nearly full by adding to it some British wine to make up the quantity, which will answer nearly as well as foreign, thereby making this wine more economical: fine it with isinglas, agitating it at the same time. In a few weeks see if it be all right, if so, bung it up close, and in eight months bottle what will come off clear for your best wine,

then filter the remainder and bottle it also; add a lump of sugar to each bottle, and in one year, or less time, it will be very good; but at the age of two or three years it will be most excellent, and will not fail to give universal satisfaction to those who participate in drinking it.

To make Raisin Wine.

First trim about one hundred and eighty pounds of raisins, either Lexias or Malagas, and put them into a hogshead that has been matched. Put into the hogshead as much soft water that has been previously boiled, as will fill about three fourths of the barrel; stir it up occasionally, and about three weeks after add enough water to fill nearly the cask. In this state a continual hissing or fermentation is expected, which will continue for a few days or probably a week; when it has thoroughly subsided, stop it down close, and let it

remain in that state for six months, or longer. Tap the cask about one third part up, which will enable you to draw off about forty gallons of clear wine; this put into a clean vessel that will contain about fifty gallons: clarify twelve pounds of loaf sugar in one gallon of water; add to that two gallons of brandy and half a pound of bitter almonds bruised; if you find it not sufficient to fill the cask, draw off from the first cask enough to make up the deficiency: let it remain in the second cask for another six months, then bottle it off, and add, if you please, one glass-full of brandy to each bottle. The raisins, &c. that remain in the first cask will make a very good wine by adding three gallons of British spirits, two pounds of hops, twelve pounds of molasses, and then fill up the cask with good sound cider; draw it off one third up the cask, as directed above, in a decanter, as it may be wanted: though

inferior to the first, this will ultimately prove to be a very fair draught wine.

To make a smaller quantity of Raisin Wine.

Take thirty pounds of raisins and squeeze them well after they have been cleared from the stems, put them into a vessel, add to them ten gallons of water, stirring them three or four times a day for the course of a week, strain the juice and put it in a ten gallon cask, then let it stand to settle for a week: draw off the fine and filter the remainder; return it into the same cask, adding four pounds of sugar and two ounces of lemon peel; fill up with brandy, and in twelve months it will be a fine flavoured wine.

Sherry.

Take about two hundred weight of new raisins of the sun, or Malagas, trim and bruise them, but be careful not to

break the stones; put them in an upright hogshead that has a large bung-hole, fill the hogshead a little more than three parts full with good sound sweet cider, rummage it well together two or three times a day constantly for a week or ten days. And at different periods after add to it more cider, say about one gallon a day, until the cask be nearly filled. The attention should be next directed to the progressive state of fermentation which is known by its hissing, and when that ceases, it should be kept in a temperature of about forty five degrees, which may be easily ascertained by a thermometer. Let it stand about a fortnight or three weeks, then bung it up, leaving a peg hole open, thus to remain three weeks longer; then stop it and let it stand four months more, when it will be high time to tap it; which operation should be performed about a third part up the hogshead, then it will give you about thirty five gallons

of pure liquor. Get at hand a clean vessel slightly matched, which will hold about fifty gallons, put what was drawn from the first cask into this, with about four gallons of the best brandy, six pounds of clarified sugar, one pound of bitter almonds and one pound of Jordan almonds bruised in a mortar. But as the second cask had not been filled, make a peg hole under the tap of the first cask, and proceed to draw off in order to fill as far as it will go, carefully observing the state of its purity and fineness, and should there not be a sufficient quantity for the completion, you must make up the deficiency with clean soft water, as it is expedient that the cask should be properly filled. It should stand at least one year before being bottled; when age will render it most excellent in quality.

A cheap draught wine may be obtained from the former; by filling up the hogs-

head with mild sweet Cider, and letting it stand on the lees about six months it will produce a pleasant draught liquor. This mode is agreeable to the rules of economy, and should be attended to.

N. B. If the very best ingredients were used in this wine, it would not cost more than fifteen or sixteen pence a bottle, or somewhat thereabout.

☞ I have often made wine from this receipt which has been pronounced by eminent judges to be equal in flavour to excellent sherry. There is decidedly one peculiar advantage in making this wine, which cannot be obtained by those who do not reside in a cider country. So various are the qualities and flavours of the different ciders, that great judgment is required for the selection of those best adapted to the purpose of making good wine, so as to please the taste of a discerning connoisseur.

N. B. Should any nobleman or gentleman be desirous to try the before mentioned receipt, or to have a hogshead of such cider for bottling, or that recommended for Port wine; the author of this treatise would consider it no trouble to select and get the grower to forward the same to any part of the kingdom. From one hogshead to any number would be attended to by addressing him at North Petherton.

Raspberry Wine.

Gather the raspberries when ripe, in fine weather if possible; take off the stalks and husks, put them into a pan or tub, cover them with spring water, bruise them at the same time with the hands, let them remain in that state for twenty-four hours to ferment; then squeeze out the juice through a piece of cheese cloth, and to every gallon of juice put one gallon of water, and to every gallon of the mixture two pounds

and half of loaf sugar, let it stand till the sugar be dissolved: (clarified sugar would be preferable.) Put the liquor into a clean cask that will hold the whole quantity made, when it will soon ferment, and in about one month after it will be fit to draw off. Take out the grounds, filter and return the same with the racked wine into the cask after it has been well washed. To every gallon there ought to be added half a pint of brandy, or more, which will make up the loss in racking. If it be not sufficiently sweet, add to it as much sugar or sugar candy as will make it pleasing to the palate, then put in a little cinnamon, which will be found a great improvement. You may in the course of ten or twelve months bottle it off, and keep in bottles as long as you please.

To make Wine from Roses, or other sweet scented Flowers.

Gather in a fine day a large quantity of any sort of flowers that are sweet

scented, and boil them in a quantity of water equal to that of the wine proposed; let them boil until the flavour of each is well extracted; squeeze them through a canvass cloth to get as much of the essential parts as you can, and to every gallon of the liquor put about two pounds of clarified lump sugar; add thereto (if six gallons) the rinds and juice of ten lemons; if more or less, proportion your lemons accordingly; also put to it a quarter of an ounce of cinnamon; mix the whole well together, and put it into a cask prepared and cleaned; let it stand till fine, then bottle it off; to every bottle put one wine glass-full of brandy or rum; and with a little age this will become a pretty fancy wine.

To make ten gallons of Sack Wine.

Boil for about one hour in eight gallons of pure water, a pound of young fennel roots cut in slices, two ounces of ground ginger, a handful of garden rue, and the same quantity of sprays of

fennel; then add about fourteen pounds of honey and six pounds of sugar, boil the whole another half hour, stirring it at the same time; then take off the scum clean, and strain the whole through a hair sieve; tun it into a clean cask, and fill up with water: this will make it cold enough to work, which should be encouraged by adding a toast of bread previously steeped in new yeast. When the fermentation has ceased, and it is fine, rack it off; clean out the cask and return the fine wine; then make up the deficiency of waste from racking, by adding brandy or any other spirit. Let it remain in the vessel for twelve months, bottle it off, and put one wine glass-full of brandy to each bottle to improve it, which with sufficient age will not fail to make this a delicious wine.

Strawberry Wine.

Let the fruit be of the finest sort, and to every quart of strawberries put two

quarts of spring water, squeeze the fruit at the same time, let it remain in a vessel till the following day, then press the juice well through some cheese cloth, and put one gallon of water on the strained fruit, squeeze that in like manner, sweeten at the rate of two pounds per gallon with the finest loaf sugar, and add half a pint of the best French brandy to every gallon. Let it remain in the cask ten months or more; bottle, as long as it will run fine, for your best wine, and filter the remainder. This wine, for its dulcet flavour, stands in high estimation with the Ladies.

To make six gallons of Tent Wine.

One Gallon of Port wine,
One ditto Mountain, or Lisbon wine,
One ditto orange wine,
One ditto raisin wine,
Two quarts black currant wine,
One ditto brandy,
One pound of loaf sugar.

Take the above ingredients and put

them together into a cask of the size before mentioned; observe, immediately after, the colour of it, for it is requisite it should resemble that of Burgundy or Port; if not high enough, add some cochineal till it will bear a fair comparison with the colour of the said wines, then suspend near the middle of the cask about twenty leaves of the common garden burnet, after which secure it air tight, and let it stand till fine, when it may be bottled.

Turnip Wine.

To make a good wine from turnips may seem to some to be rather singular, but as this esculent is possessed of considerable juice and saccharine matter, it is not difficult to the practitioner of this science to procure a good liquor from it. Be pleased to attend to the directions here specified. Take as many turnips as will produce ten gallons of juice by

grinding them in an apple mill, or bruising them in a large mortar, put the whole so ground or bruised into a hair bag and press the liquor out, add to it two pounds and a half of loaf sugar for every gallon of juice: let it stand in a tub twelve hours that the sugar may dissolve, observing to stir it often; put half a pint of brandy and one quart of pleasant cider to every gallon of liquor. Then put the whole into a clean cask that will hold about fifteen gallons: add pure water or more turnip juice enough to fill the cask, and let it stand closely stopped till the expiration of eight or ten months, when it will be fit to bottle.

N. B. The juice and rinds of ten lemons, and one ounce of cassia infused into it would greatly improve its quality, and render it more delicious in flavour.

Vidonia.

When the gardener is pruning the grape-vine, take a quantity of the prunings together with the fresh leaves, and about a quarter of a pound of hops to the rate of ten gallons of pure water; boil the whole till the essential parts of the prunings, &c. are well extracted. Measure the quantity, and to every gallon of the liquor put two pounds and half of clarified sugar, stir it well for its incorporation; when nearly cold add a little yeast, and tun it into the cask to work: in a few days it will cease, then let it remain a week or a fortnight to settle; rack off into a clean cask all that will run fine; add to every three gallons a quart of brandy, and a quarter of a pound of raisins to every gallon; if not sweet enough, more sugar must be added according to judgment. From experience I have found this to be an excellent imitation of the foreign

Vidonia wine, after being in bottle about eighteen months or two years.

N. B. What remains at the bottom of the cask should be carefully filtered.

VINEGARS.

VINEGAR may be obtained from a great variety of fermented liquors, according to the skill of the practitioner, on whom much depends to make it good.

I need not expatiate on the utility of this necessary article; suffice it to say, that of a good quality is truly admirable in domestic concerns, particularly in the art of cookery, &c. and also highly beneficial in a medical point of view; therefore my chief aim is to state such rules as will plainly indicate the best mode of making good vinegar. And the following receipts are recommended with great confidence, as the most approved under the different names.

Cider Vinegar.

If you have a good barrel that has had vinegar in it before, it will always be desirable to keep it for the express purpose of containing it, and never to use it for any thing else. The advantage of this will be, that your cask will be well seasoned, which will materially increase the acidity, promote the quality, and accelerate the progress of the vinegar, so as to bring it to perfection and give it a superior strength and flavour.

Take any quantity of cider that is old, strong, harsh, or of an inferior quality, such as some people pronounce good for nothing but vinegar. Now proceed thus: put into your vinegar cask some of the forementioned cider, and add to it the same quantity of cider from the wring or press, rouse it up well, and fix it in a warm place, or in the sun, which is certainly the best

for its progress; then stir it well till the acetous or second fermentation be brought on, after which it should remain in that state till it becomes quite sour; then remove it to the cellar for use, leaving open the bung at the time of making, and when settling after the course of fermentation. Stop it only with a slate or potato afterwards; the vinegar will then soon arrive at full flavour and perfection.

Sugar Vinegar.

To every gallon of water put one pound of brown sugar, and one pound of molasses; boil the same in a copper taking off the scum as clean as possible; remove it to a tub for the purpose of cooling the liquor to a tepid state; then put it into a barrel placed in the rays of the sun in the temperature of seventy five degrees; add to it some new yeast from ale, and let it ferment its proper time, then stop it down with either a stone or

slate, and observe to fill the cask before it stand long in the sun, to prevent the chance of warping: when it has stood long enough, remove it to your cellar; still continue to keep out the bung, and stop as before directed.

Note.—This vinegar should be made during some of the warm months, as the solar beams are evidently the most calculated to accomplish a superior kind of vinegar from sugar.

Wine Vinegar.

This vinegar may be made from any kind of wines, with a mixture of its own lees, and the grounds of cider; and as all wine has originally passed through its first vinous fermentation, it leads me to consider the best method of preparing it for acetous fermentation, without which it cannot make good vinegar. Therefore I will lay down the following rules for the guide of the manufacturer.

First, take a sufficient quantity of such wine as you intend to make into vinegar, with also the proportional quantity of lees and cider grounds; add to it one gallon of soft water for every gallon of wine: this will make a strong full bodied vinegar, fit for pickling. If you find it too strong, some more water may be applied according to judgment; then put to every two gallons of the liquor, half an ounce of alkaline salt, the infusion of the alkali will greatly promote the acetous fermentation when assisted with the powers of the sun. Procure a cask that will hold the whole quantity of liquor with the lees, &c. keep it in the sun, till it has done fermenting, then take it to the cellar, shortly after it will be fit for use.

Raisin Vinegar.

Take any quantity of cheap Malagas or Lexias, tread or bruise them well with the stalks on; put about forty pounds of fruit, and add sufficient water

to cover them until the liquor be well fermented; then fill up the hogshead with either new or old cider: rummage it well and place it in a warm situation, and when fine it may be drawn from the cask, and no doubt but it will be excellent.

Gooseberry or Currant Vinegar.

Procure a quantity of either of the above sorts of fruit, or a portion of each when nearly ripe, and bruise them to a pulp, and to every gallon of fruit put two gallons and a half of boiling water; let it stand three days, stirring it occasionally; strain it through a sieve, measure the quantity to be put in the cask, and to every gallon add two pounds of coarse sugar dissolved in boiling water, which will be sufficient to give it a fulness of flavour. Let the whole stand till it be milk warm, then add a portion of new yeast, when it will soon ferment, after which add a few handfuls of the

spent fruit to every two gallons, and let it stand in a warm place, which will soon complete the proper acidity and render it an admired vinegar.

A cheap method of making Vinegar.

Gather a quantity of cowslips and put them in a pan, boil about two gallons of water with three pounds of coarse sugar, and throw it over the cowslips; let them remain till nearly cold, add a tea-cup full of yeast, stir it well up, and put the whole quantity of liquor, &c. into the barrel, let it stand in the sun for the space of a fortnight, then draw it off and clean out the cask, return it to the same, and in a month after it will be fine, and sufficiently good for most purposes.

Another method of making Vinegar still cheaper.

This will prove to be a very cheap

article, as the ingredients are miscellaneous and of very little value. Collect a quantity of fig stalks, grape stems, or such of the grapes as cannot be eaten, together with a proportional part of apple pomace, also beer, cider, or vinegar grounds; let it stand in the sun or some warm place, and put to the composition as much boiling water as will appear to bring it to a sufficient strength; add some yeast, and stir it often with rapidity; let it stand about a month to keep up the necessary fermentation, either in the sun or some warm place as before observed: draw it off at the end of the month, return it to the same cask after cleaning it; then fix the barrel in a convenient place, and give it some forcible agitation; after which let it be stationary, and in another month it will exhibit a transparent colour and a good acid flavour.

Another method equally cheap as the former.

To three gallons of water put one gallon of cider from the press, and four pounds of honey; let it remain in the cask unstopped, placed in the aspect of the sun or some other warm place, to promote acrimony: when it has stood a competent time, say three weeks, the ingredients will be properly incorporated, which is essential both for flavour and colour. Observe to let it remain in a settled state to be drawn off for use when wanted, without being bunged down, and in a short time it will be fit for the general uses of cookery, pickling, &c.

Prepared Vinegar.

This preparation is a fine liquor, and well adapted for professed Cooks, as it yields such a delicious flavour to sauces, gravies, &c. The preparation is thus performed: get a few pewter

plates or dishes, and put some of the strongest vinegar in them, expose the same in the open air when the frost is intense, then the weaker parts of the vinegar will be converted into ice, but the pungent or acid spirit will remain in a liquid state. Let it be continually exposed to the frosty air until one gallon of the vinegar is reduced to one pint, then the liquid will be that delicious vinegar before described.

By proper ingredients it may be also easily converted into an aromatic or volatile preparation.

Malt Vinegar.

To brew vinegar from malt. Let the process be the same as for beer or ale without using hops: and upon the quantity of malt used its goodness depends, as a certain degree of strength is always requisite in order to produce good vinegar: the mere acrimonious taste is not the fair criterion of it; there-

fore I should advise for a given quantity of vinegar, as much malt as you would put to make the same quantity of beer, to have it of a superior quality. Now proceed in the following order: to bring it to the acetous fermentation place it in the direct rays of the sun, and fill the cask up with the prepared liquor, occasionally drawing some off, and throwing it back again, keeping it in slow agitation, leaving the bung up; let it stand in this position for a fortnight or three weeks to feel the essential effects of the sun, after which draw it off, return it to the same cask after cleaning it, then remove it to your cellar for use, when it will in a few months be transparently fine and thoroughly good in every respect.

CIDER.

As there is no authentic work extant to bring the art of making cider to a just standard or reduce it to a science, I am left to the guidance of the best oral and other information I could possibly collect, in the pursuit of which I have been indefatigable, not only for the good of the public, but the credit of knowing how to make cider of a superiour description. Remarks on the different sorts of fruit will be my first consideration, wherein I shall confine myself to pointing out those held in greatest repute for making the best cider; which remarks are drawn from the experience of the most eminent growers and makers of cider in the country in which I reside, as well as those of other places where apples

abound: and such as are called or known by the following names manifestly claim the highest rank.—They are as follows.

The Golden Pippin,
The Kingston Black Apple,
Bitter Jerseys,
Sweet Hangdowns,
Court-awick Pippins,
Underleafs—Cadburys,
Devonshire Royals—Red Streaks,
Genitings—Cockagees—Chardstocks,
John Apple or Deuxans,
Everlasting-hangers—Whitesours, &c. &c.

From some of those apples, the most delicious ciders have been made, and sold at enormous prices. The golden pippins are rendered very scarce from their being so much esteemed for table fruit; therefore it is almost impossible to procure a sufficient quantity for the purpose of obtaining cider from those delicious apples. It shall be my next care to offer some observations on the

whole process of making cider, and to state such rules, as may thereby lead to the improvement and management in general; for I am convinced that though much has been learnt, a great deal more still remains to be known towards the completion of this useful art. Therefore I am determined to spare no pains in the acquirement of such knowledge as may ultimately tend to improve the various systems of making cider.

In the first place, I shall show when it is proper for apples to be gathered for the process. In some years they will ripen sooner than in others, according to the different temperature of the seasons, which are various: the first apples which fall from the trees are the most inferior in quality, especially when there is a full crop, as many of them would never come to perfection, from the smallness of size. Observe now to pick them up when any quantity lies

under the trees, and convert them to cider as soon as possible, because little attention is wanted for this sort of fruit; quickly make it, quickly drink it, for it will not please the palate if you keep it long. My next observation shall be directed to the management of the remaining fruit, which ought to stand on the trees until it progressively ripens and drops: the fruit will then be in a fit state to yield good cider. Constant labour in the orchards is now necessary for collecting the apples together in heaps; pick them up every day, and select prime fruit for the choicest cider. Mind to keep separate such apples as you think will produce cider of a superior quality; let them remain some time in heaps, in order to give them a proper degree of heat, but not so long as to superinduce rottenness, which may be prevented by due attention; though a few would be in no wise injurious to the rest, nor to the flavour of the cider. The third thing that requires

notice, is the state of the apparatus, namely the mill, the press, tubs, vats and casks; all of which ought to be well prepared, cleaned and inspected, before you attempt to go on in a regular manner. Now the operation of grinding may be performed; see that your mill will do its work well, and reduce the apples to a proper pulp.

When you have a sufficient quantity of pulp or pomace to lay on the press, observe to do it as directed; put a portion of it in hair bags, and apply the full power of the press to express the juice. Catch the contents in a tub prepared to receive it. Or this method is more commonly practised when much cider is made: take as much pomace as will complete what is called a cheese, lay first some reed or combed straw on the bed of the wring, but great care should be taken not to use old or bad reed, as the cider would certainly be

spoiled in consequence. The cheese must be made up in regular order with layers of reed and proportional parts of pomace, till finished for the operation of the press; let it remain a day, and then forcibly press it. The press recently constructed,* is decidedly the best for extracting the juice.

Be careful as I before observed in the choice of the reed, new should always be used for that purpose, and apples ground the preceding day are better than those that are used immediately from the mill. Proceed next by removing the liquor to a vat placed for the purpose to ferment. Shortly after standing, a head will gradually rise upon the liquor, then draw it off, taking care not to break the head; then put it into the hogshead or other cask; keep the bung hole open: great attention is now required, continual watching is

*See page 184

necessary to prevent the sweets going off: but matching has a powerful tendency to prevent it; though objected to by many, yet I recommend it from experience.

The fault generally complained of proceeds from this: many have made the trial, but not given time enough for the sulphurous exhalation to incorporate with the liquor, therefore the flavour of it will be very predominant for a considerable time after the fumigation. Do not, by any means, tap your cider when so prepared, too soon; if you let it stand six months it will advance to perfection, and be of a pleasant delicious taste. But some adopt continual racking, which has the effect of retaining the saccharine matter, and is a very important operation; but it renders the cider considerably thinner.

Something more remains to be spoken

of relative to the management of the cheese whilst in the press; after the first process of compression, unscrew and open it for the purpose of clipping the outside of the cheese; the loose pomace or clippings must be thrown on the top to have a re-compression; this should be repeated as often as necessary.

In my further remarks on racking I do not advise it too often; fine open weather is certainly the best time for doing it: filter some of the dregs through flannel, and put a portion of the filtered liquor into each cask, which will assist in some degree to abate the fermentation. When you find the cider quite divested of fermentation, select such as you wish to reserve, either for bottling, or keeping as a superior article. *Observe now to manage as directed.*

Take a hogshead of clean racked

cider and put to it one gallon of brandy, more or less, and about four pounds of raw sugar, two ounces of orris-root ground, and half an ounce of isinglass; dissolve the isinglass, and whisk the whole up together till properly incorporated, then put it in the cask the moment the cider is racked off for the last time. If colour be wanting, let a small portion of cochineal be added to give it the proper tint. Suspend within the cask a handful of the garden burnet, or herb pimpernel; afterwards bung it down closely, leaving out the peg for a week or so, then close it completely air tight, and in six or eight months it will be fit for bottling or any other purpose, and prove itself to be what connoisseurs term a most excellent article.

Water Cider.

This is highly necessary, particularly in some seasons, when little cider is made; then it will be found useful for

a family beverage, and many other economical purposes.

To make it good, the following rules ought to be attended to.—To every hogshead cheese, put three pails-full of pure water, clip the cheese well, throw up the clippings, drive a wooden pin through it, making holes in several places, for absorbing the water quickly when it is poured on; but when cider is likely to be scarce it will amply pay the owner for extra labour, to take the remaining part of the cheese to pieces, and with the hands pick out the straw, and re-grind the spent pomace; however that may be optional: proceed now to press it, and when the whole of the liquor is fully extracted, boil the same with a portion of hops and bruised ginger, suitable to the quantity, say to the proportion of one hogshead, half a pound of hops and a quarter of a pound of ginger; boil it one hour gently, after-

wards set it in tubs to cool, then tun it. This is a most excellent method to obtain good watered cider; it will stand the test of heat during the summer, if required.

Of the construction of the new Cider Press.

From its powerful and simple mode of operation, it may be justly called an excellent piece of mechanism for the purpose for which it is adapted. It is very compact, occupying but a small space, and the whole apparatus is of iron, worked by a wheel in the centre, which causes the compression to be even and on an exact level. Many are made to act with two wheels, but the construction of them is evidently not so good as that of the single wheel; because in the former more manual labour is required for working them, and they are still more liable to be injured by use than those which act with a single wheel,

directing its operation in a centrical point, thereby rendering the apparatus more compact, and in every respect surpassing the many inventions which have been heretofore attempted by mechanical science.

Of the properties and utility of Cider, after being reduced by ebullition.

Take from the wring such cider made from prime fruit; boil one hogshead of it till reduced to half of that quantity, take the same from the copper, and let it stand in an open vessel for twenty four hours to cool and settle, then draw it off without disturbing the sediment, put the liquor into a clean cask, but not fill it too full; after being there about two days bung it down tight and let it remain. Cider so prepared is very useful to the experienced manufacturer, for it possesses in a concentrated manner, the vinous

esprit, or the essential parts of the juice of the apple.

It exhibits a colour similar to that of brandy, it will improve other ciders in colour and richness, and tend to stop the fermentation of those that are fretful; in short, it may with a few ingredients be made an excellent cider wine. For home made wines, particularly those that are deficient in strength and colour, a portion of it judiciously mixed, would greatly improve them; and with the assistance of a suitable quantity of brandy, with the same of sugar and of water blended, will produce a pleasing flavoured wine.

To bottle Cider.

First select such cider as has been made at least six months, possessing a soft pleasant taste, and brilliant hue.

Let the bottles be quite clean and dry, the weather well settled. Fill all the bottles up to the neck before you begin to cork, but the liquor should not touch the cork, to prevent bursting. Put into every bottle a small lump of fine sugar, and cork it immediately with the best corks that can be procured, secure the same neatly with wire; then pack the bottles in the coldest part of your cellar in an upright position, as in that situation they will be less liable to burst. After it has been in bottles, four or five months, bring it from the cellar to a place of warmer temperature prior to its being used, which will increase its transparency, and impart to it the flavour required in good bottled cider. If a wine glass-full of brandy be added to every bottle, it will keep longer, but it will deprive it in some measure of that beautiful sparkling champagne appearance which it would otherwise have if the brandy were omitted.

Brief remarks on Apples, &c. particularly the Kingston, recommending the propagation of them.

Of the Kingston black apple there are two sorts, the one large and the other small; but the former are the best, as their juice is of a far superior quality, as appears from the excellent cider which is made from them. They are in their external hue like a mature nectarine, but of a much larger size, exhibiting a pleasing sight on the trees when the crop is abundant, as is often seen in the orchard plantations in the parish of Kingston, near Taunton. In the west of England the celebrity of this fruit seems to be rapidly increasing; and when the grafting season takes place, grafts from these trees are annually chosen by those who are acquainted with the fame of these admired apples.

I have had many applications for

grafts these several years past, and my friends were readily supplied with them whenever I could get any: in my own orchard I have lately propagated this species of fruit and found it to be extremely advantageous to me, not only for the abundant crop produced, but the superior quality of the cider; for such has frequently been sold from ten to fifteen guineas a hogshead, and never less than five or six in the most plentiful seasons.

I am equally anxious for their propagation throughout the British dominions; and should any gentleman either remote or near, signify to me his intention of having some grafts from these trees, they shall be promptly forwarded to him.

Much has heretofore been said by different authors relative to the culture of the various sorts of apples adapted to the production of cider; a thorough

knowledge of the best fruit may be obtained by the discernment of a skilful cider-maker, who puts the same to the test of experience. The three following sorts of apples are allowed by the most eminent west country growers to be efficient of themselves to make prime cider, without the aid of any others. Namely; — Sweet hangdowns, bitter Jerseys, and the Kingston large black apple.

These trees blossom late, and are consequently not so liable to be nipped with frosty air, which often prevails in late springs: the cultivation of them is confidently recommended, as they will thrive in many sorts of soil and climate, and generally produce a very abundant crop.

PERRY.

Of the method of making Perry, with useful observations connected therewith.

The variety of the pear is unquestionably great, but the cultivation of pear trees is by no means so zealously attended to as that of apple trees, notwithstanding the soil and climate of the British Isles are so well adapted to such plantations. It is obvious to me, from the information I have collected both from natural history and the most eminent horticulturists of the present age, that it is an exotic fruit, though by most people erroneously considered indigenous.

The method of making perry differs but very little from that of cider; the

choice of good fruit well ripened is essential to form the basis of this beverage. Pears not eatable, always produce the best perry. Though the pear has evidently more of the vinous aromatic nature than the apple, yet it has not so great a body; therefore it is necessary for the skilful operator to supply that defect with such ingredients as are best adapted to promote the end. I have tried many experiments, (through emulation,) in order to obtain perry superior to that of others, but I never could discover a better mode of bringing it to perfection than the following. Let the fruit be well selected of a proper maturity, and lay aside the mellow or over ripe pears with those that are rotten or not ripe, for such will be injurious to the flavour of choice perry; but they may be put with apples, as a small portion of them with a large body of apples will in no wise be prejudicial to cider. The juice

of the pear, especially that of the superior species of the fruit has, according to critical discernment, a peculiar delicacy of flavour, but is totally insufficient of itself to retain the pristine vinous aromatic taste for want of more substance. To secure this effectually is the *materia prima* of the art. And these things ought to be well and duly performed as follows: first, take one bag of choice cider fruit, together with eight bags of pears, of the best perry kind, grind them well, and prepare the pulp for the press; prepare also twelve pounds of raw sugar by boiling and scumming it, put the liquid sugar into the under vat for the juice to run on, and after having expressed the whole juice from the cheese, put the contents into the vat for the purpose of working, and when it becomes fit to rack, draw it off, having a clean cask for the purpose; after it has remained in the cask about a month, bung it down, except

you find the fermentation very great, if so, rack it immediately, as that must be done to keep in the sweets: much attention is required in the fermentation of this liquor, on account of the frequent opposite operations by fermentation.

To secure the essential virtue and delicious flavour of the juice of such fruit, the acetous fermentation must not predominate over the vinous in the liquor, for if it does, it will be rendered very inferior: it is not at all difficult to discover the difference between the two; the vinous is known by a gradual progressive motion and hissing in the liquor for a long time, but the acetous is more precipitate, tending greatly to evaporation, as the juice of the pear contains certain degrees, more or less, of oxygen and hydrogen. Therefore it is highly necessary for it to be exposed to atmospheric air during fermentation, which undoubtedly has the salutary effect of

incorporating the sweet properties of the fruit, whilst on the other hand it checks the acetous fermentation, which is so very detrimental to vinous liquors.

Of the acetous or second fermentation.

In some cases where atmospheric air has been excluded from vinous liquor, the acetous fermentation has consequently taken the priority; which palpably proves the efficiency of such air preponderating in the vinous fermenting power of cider or perry, by which an acetous fermentation has been entirely subdued.

It is also requisite that perry should be of a pale bright colour, therefore prepare some isinglass as in other cases where your liquor is wanted to be fine for bottling, which should be put into the cask when racking it the second time: also let your cask be matched, and one gallon of brandy added;

this will substantiate a requisite body, though it will in some measure counteract effervescence; but when your perry is in a fit state for bottling, put one lump of the best loaf sugar into each bottle, which will accelerate effervescence, and produce a liquor somewhat similar to sparkling champagne.

By this method of making perry when bottled and corked well and the corks secured with wire, it will stand the test of time, and exhibit at the banquet or public entertainment a pleasing and delicious liquor.

☞ There are many different sorts of pears used in the manufacture or making of perry, but the following are held in the greatest repute with perry makers, viz.—Orange Bergamot, August Muscat, Teignton Squash, Green Sugar Pear, Longlands, Green Chissetus, Early Musk, and many others, but they

vary in their names so much in different places, that they are scarcely known by one and the same name in places a few miles distant from each other.

RULES FOR BREWING MALT LIQUOR.

To obtain a superior knowledge of brewing malt liquor contributes greatly towards the comforts of the community at large, as no drink can be more conducive to health, than this nutritious beverage, when the temperate use of it is duly regarded: therefore the author has spent considerable time in the study and research of this useful, though homely, art; and as a pleasing compensation for his labour, he has satisfactorily acquired the most approved methods of brewing choice beer, ale, &c. The following directions he trusts will be found worthy of adoption, as they are well established both by the principles of theoretical and practical skill.

For the purpose of brewing from malt, all such utensils as are requisite, either for trade or domestic concerns, according to magnitude of scale, ought to be procured previous to commencement, well cleaned and inspected by the cooper or some judicious person. As the copper, vessels, &c. are of so many different dimensions, I will not enter into any description of them, as they only regard the quantity which is to be brewed; therefore what remains on that head, had better be left to the judgment of the managers or conductors.

Selection of Water.

I have carefully consulted many eminent brewers on the nature and properties of water, and they all agree that river or rain water is decidedly the best for brewing any kind of liquor; of the other sorts of water I will prove by illustration, that a great part is totally unfit for the purpose of making beer.

Spring or hard water, as it is generally called, is often impregnated in a greater or less degree with mineral or chalybeate qualities. Where deep wells have been dug for the purpose of procuring water, it has been found, as well as from other circumstances, that hard water will not extract the saccharine matter contained in malt with such efficacy as soft water will: the use of both has been made a fair criterion to go by.

As I have already made some remarks on the nature and properties of water, as to fitness or unfitness for brewing malt liquor; I will in the next place proceed to make some interesting observations on the practical part of brewing: — namely, as regards the choice of good malt and good hops: good management may be properly termed the basis of the art; and when the ingredients are put into the hands

of a skilful practitioner or conductor, good and wholesome liquor may be expected, equivalent to the proportion ofmalt and hops consumed.

To select good Malt.

The selection of malt depends in some measure upon the sort of liquor which you intend to brew; if ale, then the malt should be higher dried on the kiln, to give a full colour, which is most desirable, but care is necessary that it be not burnt on the kiln; for that often happens through the inattention of the maltster, who does not take proper care of his fire, in the process of drying the malt. Good malt may thus be known; see that it be well screened, if not, it makes a vast deal of difference to the buyer, it increases the bulk and reduces the quantity of real malt, and its effects in the liquor are not good, for it produces a crudity peculiar to the vegetable plant, and can never be well digested in the liquor.

For strong beer, let the malt be well screened and of the best quality: for the choice of which a few more observations may not be unnecessary. Select such malt as appears to be pale dried, large in grain, the back spear or vegetative germe worked up, but not run to excess; for that will reduce the saccharine quality in a great degree, and render it very inferior both in strength and in flavour. Also further observe, when malt is flinty, it cannot be of a good quality, consequently that sort of malt will not make prime strong beer.

On Grinding Malt, &c.

Some useful remarks may be made relative to the grinding of malt. Those who have mills erected on their own premises, if they will take the trouble to grind it themselves, have the advantage of seeing the quality in grain; for after being ground by the maltster, some imperfections may then be hid, especi-

ally by screening it well. The proper mode of grinding malt is to have all the grains if possible, well crushed, but not much pulverised; for which purpose, due attention to this, is highly necessary whilst grinding. Some recent alterations have been made in the construction of malt mills, and I think with advantage: iron cylinders or rollers are now in general use; as the operative powers of the cylinders, more effectually crushes the grain, and is far better than the common mode of grinding it.

Let your malt stand a few days, or a week after it comes from the mill, as a primary preparation; it will then be better adapted for heat and agitation, and thereby be rendered more mellow, and the saccharine substance will be much more easily extracted.

After having laid down the best instructions, for the choice of water and malt, and the most approved method of

grinding or crushing it, I come now to offer some observations on the growth and quality of hops, which are so very essential as to form one of the principal ingredients, without which it is impossible to brew good strong beer.

In the growing plantations of hops, great dependence is placed on the seasons for bringing them to perfection; as the various atmospheric changes often check the tendril in its progressive growth, or blasts by mildew the prospect of a fair crop, and frequently diffuse innumerable swarms of insects among them.

Those which grow at Farnham are in the highest estimation, for which greater prices are obtained than for those that grow at other places. The East Kent and Worcester, stand next to them in reputation, and those of the county of Sussex are much in demand in large

breweries, as they are generally sold cheaper.

The East Kent is a desirable hop for strong beer, particularly in the year after their maturity, when they are called yearlings, by which time they greatly meliorate in flavour, and are rendered truly excellent for the purpose.

Directions for the choice of Hops.

A fine bright colour of yellow, slightly tinged with pallid green, fragrant smell, glutinous or viscid to the touch, and that granulate well; these are evident tokens of excellent hops, and cannot possibly mislead the buyers when they are the prominent features of those hops exhibited for sale.

Further remarks regarding samples and quality: due attention must have been used towards picking them; if leaves, stems, &c. are amassed in the

bag or pocket, a good sample cannot be drawn therefrom, nor can the quality be thoroughly good with such admixture.

Summary observations on the proportions of malt and hops generally used to brew a hogshead of ale or beer: but as to the precise quantity of either I cannot confine myself to any positive standard; it must be left to mere choice or taste: but I have, however, for the better guidance of practitioners in the art of brewing, put the quality of ale in two several classes.—Namely, good ale, and potent ale. To make a hogshead of the former, put from four to five bushels of high dried malt, and three pounds of hops; and for the latter six bushels of malt and five pounds of hops; the strong ale must be kept longer than the other, before it should be tapped.

For strong beer; eight bushels of pale

malt, with seven pounds of the best hops, will make it excellent, when arrived at the age of twelve months; but beer may be made almost to the strength of ardent spirits; some will put from ten to fourteen bushels of malt to the hogshead, with one pound or more of hops to the bushel, and keep the liquor many years before it be used; and then it will be very potent indeed, and nearly equal in strength to spirits.

Thus much relative to the preparation for brewing: I shall now lay down such easy and familiar instructions, that those who are altogether unacquainted with the system of brewing, may be enabled to accomplish with perfect facility, by attending to the following directions, the Taunton method of brewing.

To brew Strong Beer, Ale, and Table Beer, according to the Taunton method.

Taunton beer and ale have long been

distinguished with just celebrity, by those who have had the gratification of partaking of this pure and wholesome beverage; especially by the gentlemen in the traveling department during their stay at Taunton.

The authors design in this little work, is to disseminate widely the knowledge of brewing, particularly in those parts of the British empire where it was never before rendered practicable, and for the use of families in general; as he is aware that the adoption thereof would be attended with very economical results to every domestic concern, and fully impart the comfort, which is so very desirable, of having in the house a tap of good home brewed beer.

Plain rules for the practice of brewing are thus exemplified.

For one hogshead of strong beer take eight or nine bushels of the best pale

malt, and six pounds of new Farnham, or seven pounds of yearling hops: if the beer is meant to be kept for two or more years, use the East Kent hops, those are more powerful, and will require a longer time for incorporation and digestion, consequently such beer requires the lapse of a few years to bring it to perfection. The next process is to get the copper ready with boiling hot water; put it into the mashing tub or vat, after which add as much cold water as will make it of a temperature of about 160° Fahrenheit, but the usual manner of brewing which good housewives follow (and they often make the best beer) is this, when they look into the vat, and can behold their faces in the water distinctly as in a mirror, then the water is by them considered to be in a fit state for mashing, which operation is performed by two persons; the first throws the malt by degrees into the water whilst the other continues stirring it in the vat uniformly, for the purpose

of extracting the saccharine or essential sweets contained in the malt: when the whole of the malt is properly mashed, cover over the surface of the mixture with some dry malt, (about half a peck should be kept back for that purpose) but if no reserve of malt has been made, half a bushel of sweet bran may be substituted, which will answer the same purpose, and will add some portion of strength to the wort. Observe in the next place to cover the vat over with sacks or some thick cloth to prevent evaporation; to secure the steam well is highly important for the production of rich wort. Let it remain in this state for three hours and a half, during which period recharge the copper with more water, and fill the vat, half an hour or so before you intend to let it run, with as much water as will make about twelve gallons or nearly one third more than the hogshead; such overplus being necessary to supply the deficiency or waste caused by boiling, steam, fermen-

tation, &c.: and for a good decoction from hops proceed thus: break or rub the cakes well, put them into a tub as soon or before you begin to mash the malt, throw as much hot water on them as will thoroughly immerse the whole: let them remain till the time arrives to let off your wort, then put them in the under vat, and after the whole is drawn off on the hops, it will be requisite to boil the wort and hops together for one hour, afterwards strain and set it in proper cooling tubs. The former process is a preparation of the liquor for strong beer, called the first run, and by the time the wort is run off for boiling with the hops, your copper should have ready a sufficient quantity of boiling water to put on the grains to make half a hogshead of ale. After the boiling water has been put into the vat, stir it well for a short time, and secure the steam, as before directed, with bags, let it stand about one hour, after which draw off the ale wort and return it to

the copper, boil it well for three quarters of an hour with about half the hops infused into it: observe that a regular ebullition be kept up by a steady but not over fierce fire; for an excessive degree of heat may cause it to over heat the copper, and thereby impregnate the wort with a disagreeable taste which cannot afterwards be eradicated: therefore to prevent such an accident, due attention should be directed to the state of the fire at such times; if too intense, damp it, that is the effective way to boil the liquor well and to render it sweet, which is a very essential point for the production of good beer and ale.

Before your copper will be ready to be discharged of the ale liquor, your strong beer will, probably, be ready to put into the working vat or cask, so as to leave time for your ale and table beer in succession, to cool, work, and to be otherwise managed, which will be noticed hereafter.

The copper being now ready to be discharged of the ale liquor, which must be done in the same manner as the beer was disposed of, namely by dipping it out and running it through the cleansing range into the different coolers, which should be placed in the best situation for quickly cooling the liquor, and should only be about four inches in depth in each of the cooling receivers, then follows the process of procuring table beer, which is thus performed: reset the copper with water enough to make a kilderkin of table beer, make the water boil, which may be done during the interim of drawing off and preparing the ale wort for cooling. In the last run some brewers will use cold water, instead of hot; they say it has the same effect, because the real substance of the malt has yielded to the first and second runs, consequently it admits of no choice either of hot or cold water. However proceed as follows: boil the wort and hops intended for the

table beer similar to the former plan, but use only about half of the hops that were boiled with the ale, and a few of those that were boiled with the beer and not boiled with the ale; let this have the advantage of boiling half an hour in the same regular manner as before described for the ale; but if you should wish to have it very bitter, and to keep longer, add a further portion of the remainder of the hops boiled with the beer, and continue to boil the whole decoction together for a further space of a quarter of an hour. Again discharge the copper in the same way as directed to be done before. Now the next consideration must be the mode of fermentation which is thus performed: put into a pan or bowl, about two quarts of yeast mixed with a small portion of the wort; set the same in the working vat, which should previously have had wort in it sufficient for the bowl or pan to float, say about six inches deep, this will soon forward the whole to a

state of fermentation; and when your first worts are got to a suitable degree of coldness, put them together into the working vat, but not fill it so full as to suffer it to work over. The following day fill your cask, and let it ferment from the vent hole, refill it as occasion requires till it has done working. If the cask is full of liquor, and no froth appearing, you may consider the working to have ceased: let it remain in that state until nearly fine, say about ten days or a fortnight, but if the atmosphere be dense, let it remain longer, and wait for open weather, for when the air is properly rarefied it will be very beneficial to rack any kind of malt liquor, in order to promote that pellucid colour requisite for the exhibition of a good glass of beer. Place your vat in a convenient situation for drawing or racking the liquor from the cask, and likewise draw it from the vat after standing two hours, when every particle of the sediment will have fallen to the bottom of

the vat: in the mean time clean the vessel well from whence the liquor came, return it to the same barrel by drawing it off gently from the vat, without disturbing the sediment lodged at the bottom of it; and for further melioration, put into the vessel about half a pound of fresh hops and a few spent ones, if you can procure them after having been freshly used, and one pound of the best clean rice; afterwards stop it quite close, except the peg hole, which should be kept open occasionally, as a necessary ventiduct for the admission of air at a certain temperature, when it has been found a prompt security to a weak or unsound vessel.

When you brew in warm weather, be careful to cool the wort well, place it in the shade to avoid the heat of the sun, for much beer has been totally spoiled when the wort has been put together in a warm state in such weather.

By the aforementioned remarks, if acted upon, excellent beer may be obtained, both in flavour and brilliancy of colour. Many persons prefer tunning their beer in the vat, to working it in the cask, and it is performed in the following way: let the liquor remain in the working vat till you discover the head to drop, which will be about the same time the fermentation has ceased in the hogshead: then draw it off in another vat or tubs, clean out the vat from whence it came, return it from the tubs to the vat for the purpose of its remaining there two hours to settle, as before observed, then fill up the hogshead prepared to receive it and do as before directed. Though some diversity of opinion now exists about tunning beer, some prefering the vat, others the cask, for its progressive preparation, yet good beer may be obtained by both methods, when a sufficient quantity of good malt and hops are left to the skilful manage-

ment of a good practical brewer. At some periods the yeast is more valuable than at others, and by fermenting from the cask better yeast can be procured; therefore for motives of profit, this may be considered the better way; but for either I will not take upon me to decide. Observe, moreover, as regards the strength and quality in the second and third runs, that it is a common plan to mash one bushel of malt extra, in a seperate vessel, to a hogshead, and more or less to any given quantity, in such proportion whereby the ale or second extraction will be rendered stronger, and also the table beer or third extraction will participate in the same advantage.

Ale and Table Beer.

Ale might be brewed almost at any time of the year, except when the weather is intensely hot, then it is not so advisable. Good ale is to be obtained by the preceding and following mode of

practice. Take five bushels of high dried malt, and four pounds of the best hops, then proceed to manage the ingredients exactly as before directed, only observe now, that the ale must be the primitive extraction; therefore to get the first run of good wort the same attention must be paid to mashing, &c. as in the former rule, and the table beer or second extract of liquor, will follow in the same manner as given in the antecedent direction. One hogshead of good ale, and half a hogshead of table beer of fair quality may be brewed from such a proportion of malt and hops; and if six pounds of molasses be boiled with the ale, and three pounds with the table beer, it will improve both the strength and colour, and increase the body of each.

Directions for a Victualler to brew four barrels of Strong Beer, and a proportionate quantity of Table Beer, from

a given quota of malt and hops as follows.

Take fourteen or fifteen bushels of malt, and twelve pounds of hops; mash the malt as before directed, but mash it more firmly than at a time when a small brewing has been performed: when it has stood three hours and a half, add as much more water which has been previously prepared in the copper, as will admit of drawing at least two barrels; and in the mean time fill up the copper with more water and attend to its ebullition; for the second mash, add a sufficient quantity of water to complete the other two barrels, which will make the quantity intended for the four barrels. Your two first barrels will have run off and been fit for the copper as soon as discharged: but further observe to make so much overplus of wort as will supply the deficiency of waste, &c. Let the second mash stand about half an hour: the first run during

that time will be boiling with six pounds of hops and half a pound of salt, to be continued one hour in a regular state of boiling, then strain the first wort off; after which the second will be ready to undergo the same process: put with the wort the other six pounds of hops, and boil them in like manner and time as before described.

The table beer is the next consideration; and it is evidently a very important matter for every publican to acquire the art of brewing good table beer, especially when their families and establishments are large: it would be very imprudent to allow domestics to drink, in common, a beverage which pays ten shillings per barrel duty, when good table beer may be obtained for family use at two shillings per barrel.

Table beer, or the last extraction, has in the preceding pages of this work,

been explicitly defined, therefore it would be superfluous to enlarge on this topic. I shall leave the victualler to manage the quantity and quality according to his own discretion; all judicious persons in that line will find their own experience dictate to them the great utility of having in their cellar a stock of *good table beer* as well as strong beer. The quantity of hops (it is necessary to observe) for brewing table beer, ought to be governed by their strength; and when the weather is warm a greater portion is required, and a skilful brewer will always judge how far the strength has been exhausted by previous extraction. By practice, the precise quantity can be ascertained.

N. B. This mode of brewing is when the copper is too small for the whole quantity at once, but when the copper and vat together are sufficiently large, it may be performed with a single

boiling and mashing, thereby saving much labour and time in the operation.

Poetry by John Barleycorn, a noted brewer of Strong Beer.

"The brewer who lays claim to any skill,
Must see his copper clean, with water fill;
Then quickly lay the fire, 'twill soon ignite:
Next morning you must rise before tis light.

Go then to work, the vessels well prepare,
That you may brew the stingo good and fair;
Now mash it, stir it well, then let it run;
Boil it, the yest put in, and cool it for th' tun.

Next take it to the cask, 'twill soon ferment,
See how the yest is running from the vent!
Now bung it down until twelve months shall pass;
Then tap it, you'll find it sparkle in the glass.

The beer is charming to the taste and sight,
The flavour rich, the colour amber bright;
Come try a glass, you'll like it very well,
And now my worthy friends good night, farewell."

To brew three barrels of Porter.

Take one quarter of high dried malt, with one or two pecks of patent malt, mash in the same manner as directed for beer. Use the following ingredients.

8 pounds East Kent hops,
1 ditto Liquorice root,
2 ditto Spanish juice,
½ ditto ground Ginger,
1 ditto Salt,
3 Ounces Hartshorn shavings,
4 ditto Porter extract,

Separate the hops, as before directed, and run the wort on them: when placed in the copper and in a state of ebullition infuse the whole of the other ingredients. Let it boil about one hour, or till you discover the surface of the liquor to become flaky and the wort broken; then take it from the copper and strain it into the coolers. Now proceed in the usual way till it be fit

to rack, which will be in about a fortnight; draw it off into another vat, in which let it remain three hours to settle, and in the mean time wash the cask quite clean, draw from the vat the contents and return them to the cask, leaving the sediment that has lodged during the three hours. After which you will see the colour of the liquor by proving it in a clean glass; for it is a very great acquisition to this beverage when it presents to the eye a fine dark brown hue. If the colour be not full enough, add to the liquor when racking, some brandy or porter colouring or burnt sugar, which will soon give to it that pleasing appearance peculiar to good porter. Do not fill the cask quite full, bung it close the following day, but leave the peg-hole open for a few days, or a week, according to the state of the atmosphere; peg it when you think it is fine, and if it appears to be fast approaching to clearness, and has

stood long enough for the attainment of maturity, tap it, and draw it quickly; for porter in cask, always requires a quick draught, and when it gets flat, bottle it off as soon as possible.

It will improve it greatly by standing a few months in the bottle.

To make forty-four gallons of excellent Porter, say one barrel clean racked, according to the following plan.

	£.	s.	d.
2½ bushels of high coloured Malt	0	17	6
3 pounds of East Kent Hops	0	6	0
½ ditto Liquorice Root	0	0	8
½ ditto Spanish Juice	0	1	6
3 ditto Molasses	0	1	0
Capsicum	0	0	6
2 ounces pulverised Ginger	0	0	4
Yeast	0	0	6
	£1	8	0

	£.	s.	d.
36 gallons of Porter at 18*d.*	2	14	0
If brewed at home, cost	1	8	0
Clear profit	£1	6	0

Brown Stout

Is brewed in the same manner as porter, but a larger proportion of the same ingredients must be used to give it a full strength, consequently more time is required to bring it to perfection. Good brown stout should stand in the cellar nine months, or more, before the tap is put to it.

Brown stout should always be preferred for bottling.

The following ingredients are said to be used in many established breweries, and for the information of those who read this work, I will make some short comments on the nature and tendency of these ingredients, which are commonly used to give an artificial potency, but a fallacious strength is the result. They are *Tobacco*, *Cocculus Indicus*, *Grains of Paradise*, &c. &c. all of which are, in my opinion, possessed of deleterious qualities, more or less dangerous, accord-

ing to the quantity infused into any kind of malt liquor; as they create a false stimulus from their pungent and narcotic properties, which are highly prejudicial to the human constitution, and produce violent head-aches, and other diseases. Indeed those brewers who use such poisonous drugs, very justly deserve the reprobation of the public, and the condign punishment of the law.

Quassia, and gentian root are excellent substitutes for hops, when they are very scarce and dear, and the private brewer is not interdicted from using them; their bitter taste is a very wholesome stomachic, yet they cannot be well recommended for the keeping of beer, because they are totally deficient of that soft oleaginous flavour so well known in the quality of hops; but when hops are at a high price, they may then be considered no bad succedaneum. Gentian root I have

known to have been used with complete success, by several Somersetshire farmers, in brewing their harvest ale, when hops have been sold at very high prices; the proportion of gentian root ought to be one ounce and a half, to which a quarter of a pound of hops should be added to every bushel of malt, the root to be cut into thin slices, and if boiled in a quantity of water for some time before it is added to the hops in the usual manner, it will ensure the extraction of the bitter principle; although by many who have used it, it is merely sliced and put in the boiling wort, precisely in the same method as hops usually are, and it is almost impossible to distinguish the beer so brewed, from that where hops are used; if any thing, the gentian imparts a more grateful bitter. A few hops added in the cask, when the liquor is stopped down, will impart the full flavour of the hop. The quantity of the root may be diminished or increased, so that the bitter may suit the taste; and

a little experience will enable those who use it to do so. Generally, perhaps, one with four ounces of hops will be found sufficient for each bushel of malt. Gentian root may be bought at three halfpence an ounce.

To brew one hogshead of London Ale.

Take six bushels of good brown malt, and five pounds of good hops, and manage according to the rules laid down in the preceding pages. Add to the wort when boiling the following ingredients.

Three pounds of Honey,
Three ditto Molasses,
Two ounces ground Ginger,
Four ditto Hartshorn shavings,
Half an ounce of common salt.

Let the above articles be well decocted in the liquor, and also go through the same process as directed for brewing other ales. Rack it when convenient, and let it stand three or four months:

this is a very delicious rich ale when it has attained perfection.

Burton Ale.

As in other brown ales, high dried malt is essential; the same is also required for burton ale.

For one hogshead of burton, use five bushels of the best brown malt, and four pounds and a half of hops: proceed according to former directions, and infuse into the liquor, when boiling, the undermentioned articles—viz.

Six pounds Molasses,
Two ounces bruised Ginger,
Four ditto Hartshorn Shavings,
Two ditto Salt,
Two ditto Coriander Seed.

Rack the contents in the space of ten days after the fermentation has ceased; then add three pounds of oat, barley, or wheat meal, and let it remain undisturbed about three months, then it will

be fit for the tankard, and for those that are amateurs of burton ale.

Note. — After Porter, brown stout, London Burton, or any other ale has been brewed, a light or final extraction of liquor may be obtained, equal in quality to good table beer.

Of Compound brewing: or as some of our West Britain brewers commonly call it vamping of beer. The system is altogether economical, and well deserving attention.

When small portions of beer, ale, &c. have been laying in different casks, probably of little value, from some imperfection, regarding colour or taste; put the several quantities of such liquor together into a vat, rummage the contents well, for the better compounding of the miscellaneous qualities. If the quantity should be about thirty gallons, mash three bushels and half of malt, let

it stand three hours and a half, draw off forty five gallons of the wort on five pounds of hops, boil the hops, wort, and stale beer for about one hour and a quarter, then dip the liquor, &c. from the copper, after which cool, tun, and ferment it according to the preceding directions.

This mode will enable one to make a hogshead of good beer, and so in proportion to a greater or smaller quantity of refuse beer, with an adequate portion of malt and hops.

To meliorate or improve acidulated beer, or as it is commonly called hard beer.

The acidity arises either from the use of bad malt, hard water, or bad management; in either of those cases the essential saccharine nature of the principal ingredient is lost. In order to correct such acidity and also to render it more congenial to the tonic system of the stomach, &c. put one pound of clarified

sugar, two ounces of salt of tartar, with one pound of chalk into a hogshead of such beer: after the infusion, keep it in perpetual agitation for ten minutes, for the purpose of promoting incorporation and digestion; then let it stand a month or longer undisturbed before you tap it. By this method harsh beer has been very considerably improved both in taste and quality.

To fine foul beer or promote the transparent colour peculiar to good beer; with an elucidation of the cause of foul beer.

Beer to arrive at a due pitch of transparency, it is requisite to give it a mature age, and at different periods to watch its progress, by drawing a little into a glass from the peg-hole, to ascertain the state of brightness, for that cannot be properly acquired without going through the several stages which it has to pass after fermentation, &c.

These materially co-operate in the gradation, and are highly essential to produce in the glass a fine pellucid sparkling liquor. The density of the atmosphere tends greatly to impede the vivacity of beer for a time, but good vivid beer will soon resume its original brilliancy, when the atmospheric air becomes more expanded.

Great care is required to promote fermentation in cold weather. A good thermometer then is very requisite to ascertain the temperature of the cellar: much depends on this point; and as it is so very important, especially when the weather is frosty and intensely cold, by no means neglect to keep the cellar warm; whereby I mean that degree of heat, suitable to the fermentation. Much beer has been actually spoiled through this inattention; causing thickness, and thereby impregnating the liquor with the disagreeable taste

peculiar to spumy yeast; which, when once incorporated with it, can never be properly extracted.

Rules and directions, for using such ingredients to absorb the thick particles, when the fermentation has been insufficient.

Take to the proportion of one hogshead of such liquor two ounces of isinglass, or the whites of one dozen eggs, two pounds of loaf sugar, and two quarts of white sand; dissolve the isinglass and sugar, whisk the same together, then stir the beer well with a staff, at the same time throwing the contents into the vessel; agitate it for some time after very forcibly: then stop it closely, to remain three months before you use it.

On the temperature of Heat as regards fermentation.

As I have before spoken on this topic,

to enlarge much on it will be unnecessary; but for the better guidance of young practitioners, I have stated as a standing rule, that 60° degrees of heat will be sufficient for the fermentation of any malt liquor; but when it is intensely cold, and the wort will not work freely, (which will occur in very cold weather) to manage it, procure some quart bottles, fill them with hot water and cork them closely; put them into the vat, covering it with sacks or thick cloths; and, if necessary, keep a charcoal fire to promote a proper degree of heat in the cellar: also close the doors and windows, in order to exclude such external air as may impede its progress.

The best time for brewing strong beer is during the autumnal months, as the temperature of air at that season, is generally more settled, consequently better adapted for that undertaking than at any other period of the year; though in the middle of the spring excellent

beer may be brewed, and equal, in all probability, to the finest October beverage.

Ropy Beer, &c.

When beer by any means becomes *ropy*, and consequently not fit to be drank, it is removed in the course of a day and night by hanging a small bunch of hyssop therein by a piece of string. If *flat and dead*, for a hogshead of beer in this state, steep, over night, half a pound of hops in a gallon of warm beer, boil the same the following morning with the addition of three pounds of honey for half an hour, let it remain till cold; put it in the cask, stir the same, and in a day or two after bung it down tight.

If malt liquor has become tart, and unfit for use, which is frequently the case (particularly with ale) in the heat of the summer, it may be recovered and rendered palatable, by stirring up with

the liquor, in the cask, a handful of calcined oyster-shells pulverised, or (which is more eligible) by putting into the vessel, or glass from which it is drank at table, a small portion of salt of tartar: both of these articles are free from any deleterious qualities.

☞ West Britain, particularly Taunton and its vicinity, has to boast of capital strong beer, and the Dorchester ale is of great celebrity; therefore from the skill of eminent brewers employed in those places, much useful knowledge has been acquired relative to the art of brewing; which system may be confidently recommended to the inhabitants of the united kingdom with the greatest prospect of success.

I have for many years past been in the habit of traveling over the southern and eastern counties of Great Britain, and to my great surprise could find no good

malt liquor, even in the finest barley counties; which led me to conclude, that the inhabitants of those parts were deficient in the knowledge of brewing, and has induced me to diffuse this treatise throughout the different parts of the British empire. But in passing through the county of Kent, where I never before met with any good beer, a friend prevailed on me to take an excursion to the Wilderness, the magnificent seat of the Marquis Camden, where we were treated with great hospitality, and conducted to his Lordship's well arranged and spacious cellars, that were largely stocked with choice beer; which we decided had somewhat the flavour and colour of the best Somersetshire strong beer; but was evidently more potent, from the acquirement of age, as many enormously large vessels of it, holding from twenty to fifty hogsheads each, had been standing upwards of twenty years in those capacious cellars. Therefore, if such beer can be brewed in

Kent, though seldom, I am convinced by following the rules contained in this book, it may be practicable for persons in general to brew good beer in any part of the British dominions, and render thereby incalculable service to the families of noblemen, gentlemen, mechanics, and others.

N. B. This book may be found useful to many servants, who in all probability could not obtain, or perhaps retain, such places as they had applied for, through not being sufficiently qualified in the science of brewing; an acquisition truly desirable in any servant who undertakes such department.

The most advantageous method of preparing Sugar as a substitute for Malt.

Take any quantity of brown sugar, in the proportion of about eight pounds in lieu of a bushel of malt; put it into an iron kettle or pot, and boil it until it

acquires a pleasant bitter sweet taste, take it off the fire and put it into the boiler with your wort and hops, and boil it the usual time as you would do had you brewed with malt alone: seven pounds of prepared sugar is equal to one bushel of malt.

Sugar prepared in this manner is never subject to ferment and turn sour, like sugar boiled in wort or water. Beer, Ale, or Porter, brewed in this way from sugar prepared as above directed, will be stronger in proportion than that brewed from malt alone, and will keep a longer time in draught; that is by retaining its genuine flavour much longer than liquor commonly does from malt and hops only, especially in the event of a protracted draught. *Probatum est.*

Spruce Beer.

This is a very wholesome liquor, drank most frequently in the summer months, and made with very little trou-

ble. The most essential ingredient for this beverage is the essence of spruce, which can be bought in small bottles at the shop of any druggist in town or country.

Boil twelve gallons of water, and dissolve fourteen pounds of molasses, and when the liquor is about half cold, infuse into the wort two wine glasses full of the spruce, and let it be well mingled together; after which put the contents into the cask, put in also a piece of baked or toasted bread that has been previously soaked in some new yeast, let it remain till it works at the bung, which it will do if the vessel is nearly full, and it will cease fermenting in the course of a week, then beat the bung down with a hammer.

Look to it at the expiration of a week or ten days, when, if fine, it will be fit to bottle, which should be securely done in half pint stone bottles, and in another

week or ten days it will be quite fit for drinking.

Ginger Beer.

Digest two ounces of bruised ginger twelve hours in hot water, then boil the same in three gallons of water, with three pounds of loaf sugar, let it boil half an hour, afterwards put the liquor into a pan to ferment, and add to it one ounce of cream of tartar, and the juice and rinds of three lemons, let it remain twenty hours, skim off the head clean, put it in a small cask there to remain twenty-four hours, then bottle it, and in a few days it will be in a fit state to drink.

Ginger Pop.

Take two ounces of white Jamaica ginger, well bruised, half an ounce of cream of tartar, two pounds of loaf sugar, and some lemon peel, pour on

them two gallons of boiling water, stir it well, and when nearly cold, add a table spoonful of new yeast and a little lemon juice; let it stand in a vessel that will admit of its being drawn off after having stood twenty four hours, when it will be fine, then bottle it in half pint stone bottles, and secure the corks with string or wire, lay them down on their sides in a warm cellar, and in three or four days it will be fit for drinking.

It will effervesce more powerfully, if the bottles be removed to a warmer place a few hours before wanted, and, if full ripe, by striking the bottom of the bottle with the flat of the hand after removing the string or wire, the cork will then fly out precipitately, with an explosion like a pop-gun; from which it most probably took its name of ginger pop, whereby it is so well known.

Lines on Dick Zinziberus, a noted maker of Ginger Pop.

Dick's fame was great in the art he did profess,
To wit—the making such liquor effervesce:
He cork'd the bottles well, and wired them tight,
Till the contents would emit as swift as light.

Ope' your mouth wide, if justly you would taste,
And when the cork is flown then drink with haste;
Zounds! 'tis frisky stuff I vow, 'tis true,
It went off pop, and from the bottle flew!

'Twas like the electric shock, for I can tell,
When I was sick and weak it made me strong and well,
For bad digestion and debility,
Oh yes! 'tis the liquor of utility.

Hop Duty.

The following statement I presume will not be found uninteresting, as it presents to the reader the amount of duty on hops of the growth of the year 1819, distinguishing the different districts, and the old from the new duty.

The highest consolidated duty ever paid, was in the year 1808, which amounted to £437,697 7*s.* 3*d.*, and the lowest amounted only to the sum of £33,616 7*s.* 1½*d.* in the year 1802.

This account also furnishes us with the knowledge of those counties and districts where hops, more or less, are cultivated; which information may sometimes be useful to decide any argumentative point on that head.

DISTRICTS.	DUTY. £.	*s.*	*d.*
Barum	62	13	5
Bath	3	18	10
Bedford	255	15	4
Cambridge	18	10	3
Canterbury	90,153	1	4
Chester	8	17	8
Cornwall	31	18	2
Coventry	32	5	6
Derby	524	9	6
Carried forward	91,091	5	0

DISTRICTS.	DUTY. £.	s.	d.
Brought forward	91,091	5	0
Dorset	4	0	6
Essex	4,688	13	4
Exon	178	16	1
Gloucester	39	9	8
Grantham	250	0	0
Hants	1,083	9	11
Hereford	34,943	14	6
Herts	54	4	0
Isle of Wight	16	4	6
Litchfield	0	15	2
Lincoln	3,647	15	8
Lynn	1	13	8
Marlborough	117	9	2
Northampton	13	19	5
Norwich	0	6	2
Oxon	29	10	8
Reading	117	2	9
Rochester	127,668	2	2
Sarum	8,442	13	8
Salop	0	8	0
Somerset	28	18	1
Stourbridge	2,439	10	10
Suffolk	1,139	4	6
Carried forward	275,987	12	5

DISTRICT.	DUTY. £.	s.	d.
Brought forward	275,987	12	5
Surrey - - -	107	6	2
Sussex - - -	136,563	13	2
Uxbridge - - - -	29	16	2
Wales, East - - -	36	14	8
——— Middle - -	371	17	0
——— West - - -	6	4	4
Wellington - - -	0	17	0
Worcester - - -	7,897	17	8
	£421,001	18	7
Old Duty at 1d. 12-20 per lb.	242,076	2	2
New Duty ½ 8-20 per lb.	178,925	16	5
	£421,001	18	7

OF THE HYDROMETER AND SACCHAROMETER.

The practical use of both these Instruments is unquestionably of great utility to the Distiller, Rectifier, Brewer, Wine Merchant, and Vintner, therefore they cannot be too strongly recommended to those engaged in such concerns; and as Sikes's hydrometer is the only one established by Act of Parliament for the use of the Excise in computing the duty on spirits, and in ascertaining the strength of the dealers stock, perhaps it may be requisite to enforce the necessity of every dealer in spirits being in possession of so valuable a safeguard to their property, as by the act, all foreign spirits that are found to be lower than 17 per cent under proof are seizable.

The recent improvement by Mr.

Joseph Long in the above named instruments, convinces those who have lately proved them, that they excel all others hitherto invented.

Certainly much merit is due to Mr. Long for his profound skill in the invention and improvement of them, as the Wine and Brandy Merchants, and the spirit trade in general have given their decided preference to his new invented and much approved *small* Sikes's hydrometer, as adopted by his Majesty's Honorable Board of Excise, which is constructed so as to ascertain the strength of so small a quantity as a wine glass full of spirits, with equal facility and accuracy as those of the usual size.

Mr. L. was induced to construct this *small* Sikes's hydrometer in consequence of the repeated complaints of the spirit merchants, of their inability to ascertain the strength of any small sample of spirits, a circumstance which

often occurs in consequence of the original sample being so reduced in quantity by frequent tasting and trying, as to render it impossible to find its strength with the usual size hydrometer, without the trouble and expense of obtaining second samples; these difficulties are entirely obviated by the new *small* Sikes's hydrometer now offered to the public, which will prove the strength of less than one fourth of the usual quantity of spirits necessary for that purpose, and is so very portable that it may be carried with ease in the waistcoat pocket, as the annexed engraving in this book will show, being an exact delineation and size of the instrument and case.

Mr. Long also manufactures Sikes's Hydrometer of the usual size, which is accompanied with a peculiarly simple arrangement of tables, together with a rule for the purpose of showing the comparative value of all

spirits, and also the quantity of water requisite for reducing from one strength to another, by which the spirit merchant can ascertain the exact value of his spirits to one farthing per gallon, and reduce it so as to retain a certain profit, without a risk of its seizure, and at the same time secure all the advantages the law allows him.

The New Improved Saccharometer,

(An engraving of which is in this work)

Designed principally for brewers, to enable them to brew ale and beer at all times uniformly the same; also, to ascertain the comparative value of malt, regulate their lengths, and obtain standard strengths for different beers, &c. &c.; and equally useful to the malt distillers and West India planters, to regulate their wash for distillation; likewise to the vinegar maker, soap boiler, and maker of British wines: together with tables of expansion and comparison of the old ale and the new imperial

measure, and other tables equally useful to the brewers.

This instrument is truly of the greatest importance to every publican who brews his own ale and beer, also to private families who are in the habit of brewing, making sweet wines, &c.

The method of using the saccharometer is rendered simple and easy to every capacity, as may be seen in the book of instructions, where communicative tables correspondent with the instrument are subjoined; showing at once, from any given quantity of wort or malt liquor &c. the solution of the specific gravity and real extract of the malt, thereby pointing out in the most accurate way, the comparative difference between good and bad malt.

The most confident proof can always be effected by the above instrument,

except in consequence of unskilful or bad management in brewing, &c.

The ingenuity displayed by Mr. Long in the construction of his new saccharometer, deserves to be particularly noticed. It has only one weight, and that only requisite for a wort exceeding 25lbs. of gravity, or 65lbs. of extract per barrel; and the thermometer is constructed so as to act in unison with the saccharometer, by which the use of rules and tables are rendered altogether unnecessary in practical business, and is the only instrument that will show the strength of worts per barrel of the new imperial measure, which will be in use after the 1st of May, 1825.

The author has for the advantage of publicans in general, thought it not unimportant in subjoining his recommendation, for them to be immediately possessed of these instruments, which are so undeniably advantageous: to dis-

tillers, rectifiers, &c. for the purpose of ascertaining the specific gravity of any mixed or unmixed fluids or liquids, showing instantaneously by the operation of the apparatus, the exact strength of spirits, wash, wort, cider, vinegar, &c. and the new improved hydrometer and saccharometer, at present claims the most distinguished preference.

Many of the spirit trade who are in possession of hydrometers, are perhaps not aware that, by reason of the corrosive nature of spirits, and the frequent use of the instrument, it wears lighter; when spirits are tried by such worn hydrometers they appear weaker than they really are, and consequently do not correspond with the strength agreed upon at the time of purchase. It is therefore thought necessary to give this information, in order to prevent the too frequent misunderstanding between the vender and purchaser; and, at the same time, to induce those who may have

such damaged instruments in their possession, to have them examined and re-adjusted.

The principal traders have deemed it advisable to keep an hydrometer by them as a standard, for the purpose of ascertaining the accuracy of the instrument used by them in common. Any person not being thus prepared, and in doubt as to the state of his instrument, may have it tried gratis, by sending it to Mr. L. who pays the greatest attention to all that may require repairing or re-adjusting.

Mr. Long's hydrometers and saccharometers are covered with a body of fine gold, and consequently resist the corrosive matter so generally prevalent in all saccharines to such a degree as to dissolve a portion of the metal of which the instruments are composed, by which means the instrument wears lighter, and of course requires re-adjusting at a con-

siderable expense, but in consequence of being gilded it wears much longer, keeps cleaner, and does not require re-adjusting so often.

Mr. Long has constructed a new sliding rule for the purpose of computing the value of wine, spirits, cordials, compounds, cider, perry, vinegar, beer, malt, corn and every other article sold by measure, from the present wine or ale gallon, to the new imperial gallon, which by an Act of Parliament passed in the last sessions, will be put in force on the 1st of May, 1825, and also for computing the relative quantities of the afore named articles, from the old to the new measure, by which the dealer can ascertain the real value of wine, spirits, &c. per gallon of the new measure, so as to conduct his business without the possibility of losing by quantity or price, either in purchasing or selling, when the new measure becomes in force, and as the difference in the

cubical capacity of the old and new gallon is very considerable, it will be almost impossible for the trader to purchase or regulate his wholesale or retail prices, at the commencement of the operation of the act (and indeed for a considerable period after) without being in possession of the rule and Gutteridges tables, which are calculated for that purpose, and which alone will insure a uniform and correct practical knowledge of the relative values and quantities between the old and new measures, and will tend to perfect the total alteration from the old to the new measures throughout the Kingdom, with very little difficulty to the trade, which otherwise would be very operose, and almost impossible to accomplish, to the infinite loss of the trader and great injury of the public in general.

Saccharometers, Brewing Thermometers, Floats, Dip Sticks, and Malt Receivers; Gauging and Ullage Rules; Gut-

teridge's Universal Gauging Rules, or the New Imperial Measure; Sikes's Hydrometer, as adopted by his Majesty's Honourable Board of Excise; likewise Dicas's Hydrometer; John Ashton & Cos. Patent Hydrometer; Still Instruments for Malt Distillers and Rectifiers; Specific Gravity Hydrometers for Chemists, Soap Makers, Dyers, &c.; Proof Glasses and Bubbles; Swan's much approved Wine Test and Barktrometers; Treatises on Brewing and Tanning; with full instructions for the use of the above Instruments, are sold by Mr. Joseph Long, Hydrometer Maker, 20, Little Tower-street, London.

ON THE

CULTIVATION OF NURSERIES, GRAFTING, PLANTING, &c.

Useful observations concerning the planting of orchards, together with an illustration of the management of apple trees, showing the method of propagating the saplings from the pippins or seeds of apples; also a brief explanation of the art of grafting, pruning, and protecting young trees from insects, &c.

Set apart, in some convenient place a plot of ground large enough for the purpose of forming a nursery; let it be well tilled and manured; procure a quantity of apple pippins at the time of making cider, when the fruit is thoroughly ripened; and at the beginning

of the following spring, dibble them regularly eighteen inches asunder, in parallel lines, which will leave intervals for the convenience of hoeing the ground, give nourishment to the saplings, and prevent the weeds encumbering the land.

It does not follow that the seeds of apples will produce the same sort of fruit as the original from which they came; for they generally change to wildings or crab apples; therefore grafting is indispensably necessary in order to obtain a choice selection of fruit.

Transplant the saplings in some convenient part of the nursery, at a distance of four feet apart, early in the spring, after they have arrived at the age of two years: and at the end of two years more they will be fit for grafting. There are two methods of grafting: the more modern, called saddle grafting, is performed thus in the nursery: when the saplings

are of a proper size, which will be when they are about four years old, cut off the tops of them transversely, and leave the stems about one foot from the surface of the ground; procure a sufficient number of grafts also transversely cut, fix them carefully to the young stocks, so that the bark of the graft may unite with that of the stock; then with some prepared clay blended with a portion of hay, bind round the graft and the stock to keep it all secure. The other, called splice or wedge grafting, is performed in the following manner: split the stem or stock in the centre, then cut your graft in the shape of a wedge, and splice it to the stock, observing to place it so that the respective rinds or barks may unite, and bind them round in the manner before directed.

The end of March or beginning of April, may be considered the best time for grafting apple trees, as the current of the sap then flows more spontaneously

from the root, passing vertically through the trunk, and distributing equal nourishment to every branch of the tree.

After the saplings are grafted, let them stand four or five years, and as they grow progressively larger in the stem, take a lime brush and smear them over with some quick lime to prevent any insects annoying the bark.

It is highly necessary to keep up a good fence against all kinds of cattle, that your nursery may be protected from their ravages.

The distance which I have before laid down in case of transplantation, will allow ample scope for the roots of all the trees to expand themselves to the full extent without intercepting one another; thereby rendering the re-transplantation of them from the nursery to the orchard perfectly easy and harmless.

Grafting on the heads of trees is also performed precisely in the same way as before stated, and grafts of multifarious kinds of apples may be made to grow on one and the same tree.

To prevent excrescences on the bark of the trunk of young apple trees, take your pruning knife and make a straight incision through the whole length of the trunk, to the depth of the rind; by this method the extravasated sap will discharge itself into the fluted channel formed by the incision, which will in a great measure render the stems of young apple trees free from protuberances and branches emanating from the trunk, as are often seen, by the neglect of this useful operation on them.

As I have given a definition of practical grafting &c., I will in the next place turn my attention towards laying down the best rules for the plantation of orchards.

With regard to soils, I have found, from the most attentive observations, that clay and marl are decidedly the best for promoting the growth of young apple trees, which always thrive well in such soils.

The distance which one tree ought to be placed from another should be thirty five or thirty six square feet, in parallel lines, which will allow sufficient room for the expansion of their heads.

Plant the trees about two feet deep, and dig the holes of such dimensions, that all the roots and fibres may be evenly laid down without contracting them, then earth them up securely.

Planting of orchards is often performed in the autumn, and at the spring of the year with equal success; yet many prefer the autumnal plantation, as the sap is at that time concealed in the root and totally immovable; therefore the

growth of the tree is not then checked by its removal: but in the spring, when the motion of the sap takes place, the progress of its growth is immediately suspended, while on the other hand, the autumnal tree becomes well rooted, without the hinderance of the fluidity of its sap.

When the trees do not appear to be firmly planted, it is then necessary to drive stakes by the side of them, and bind them fast for the purpose of protecting them from being loosened by the wind, &c. Cattle of different descriptions are often kept in orchards, whereby the fresh planted trees are frequently injured.

To prevent such an occurrence, thorn up the stems securely, and you will thereby keep your trees in safety, otherwise they may be greatly damaged when cattle are allowed to graze in the orchard.

At the commencement of the spring, lime copiously the trunks of the trees as before recommended, for keeping off such insects as are likely to attack them, and carefully survey your orchard for the purpose of inspecting those trees which want pruning; and with a pruning chisel and mallet take off all the superfluous branches and wood that are not likely to bear fruit, leaving the annual shoots and living branches of the tree to bring forth their blossoms, which indicate the prospect of the forthcoming fruit according to the quantity exhibited on every tree.

The instrument used for pruning is a bill hook and chisel combined, with a long staff put into its socket, whereby the pruner can reach the several branches of the tree with ease, and cut them off when the end of the staff is struck by the mallet.

Having before noticed some of the

most desirable sorts of fruit for cultivation, I will now confine myself to this suggestion, that it would be an excellent plan to arrange the trees in such order, that in every row one sort only may be allowed to grow; then the prime fruit could always be kept apart from the inferior; thereby presenting a fair opportunity of proving the quality of the different sorts of apples distinctly.

ERRATA.

Page 14 line 17 *for* chuse *read* choose.
89——13 *for* their *read* there.
91——1 *for* sal *read* salt.
143——18 *for* desireable *read* desirable.
154—— 8 *for* orward *read* forward.
163——13 *for* painly *read* plainly.
175——15 and 22 *for* those *read* these.
182—— 7 *for* in *read* into.
201—— 4 *dele* and hops.
203—— 1 *for* by screening it well *read* if it is not screened well.
218——11 *for* seperate *read* separate.

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W

REFERENCES.

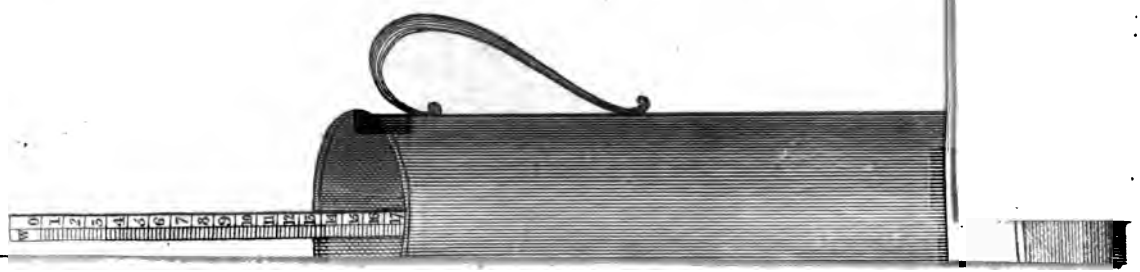
A. *The* SACCHAROMETER *showing the Strength of worts up to 25 lbs of Gravity P.r Barrel, without the weight.*

B. *The reverse side of D.e showing the strength from 25 to 52 lbs P.r Barrel, with the weight.*

C. *The Weight.*

D. *The* THERMOMETER *with the Saccharometer, Tables.*

E. *The* SACCHAROMETE *in the assay Jar, as use qualities of worts.*



Street, London.