

BRITISH & FOREIGN SPIRITS:

THEIR HISTORY, MANUFACTURE,
PROPERTIES, ETC.

BY

CHARLES TOVEY,

Author of "Wine and Wine Countries;" "Alcohol versus Teetotalism,"
etc., etc.

LONDON:
WHITTAKER & CO., AVE MARIA LANE.

1864.

67

Soc 4707.864
✓

**HARVARD COLLEGE LIBRARY
FROM THE HEIRS OF
GEORGE C. DEMPSEY**

**BHS
Gift of
The Heirs of
George C. Dempsey**

Digitized by Google

INTRODUCTORY.

THE kind reception which was given to my first essay, "Wine and Wine Countries," induced me, in compliance with the suggestions of very many friends, to compile a companion book upon "British and Foreign Spirits." And I may, perhaps, claim to be more familiar with my present than with my former subject, as Spirits being a manufacture distilled from fermented materials, partake less of a natural character than Wine.

From a very early age I became acquainted with the process of distillation, and when a boy, I spent many an hour in illicit manufacture, over a very rude still, which, with the aid of a plumber's apprentice, I constructed; the body of the still being part of a tin saucepan, and holding about an imperial quart, whilst the head and the worm were of lead.*

* An early adventure in connection with this still is worth narrating. Hearing my mother complain of a difficulty she found in obtaining what was termed White Wine Vinegar, but which was, in fact, simply Brown Vinegar distilled, I undertook to procure her some, at the same time keeping the secret of its being my own manufacture. I accordingly obtained some common

My introduction to business was in the manufacturing department of one of the largest rectifying distilleries, and my occupation was entirely connected with working the stills, with Gin manufacture, Cordial making, keeping stock, and with attending to the sent out. And in these times of early closing and short days of labour, I will just mention that I lived in a dwelling-house adjoining the rectifying house, and it was my duty to be in attendance with the excise officers every morning at about 5 o'clock to unlock the stills for charging, &c., and it was not an unfrequent occurrence for me to be actively engaged in this rectifying house from 5 o'clock in the morning until midnight. When the old stills were in operation the hours of attendance were not so many, but the introduction of St. Marc's stills, and other improvements, made it a long time before the new system became understood, and the working

vinegar, which I ran through my still, in fact double distilled it; but a few days subsequently I found the inside of my still-head covered with a white powder, and the worm eaten into holes. The action of the acid upon the lead had coated it with sugar of lead, and the vinegar which I had made had much more of a sweet than a sour taste. I had indeed narrowly escaped introducing a poison that might have resulted in dangerous consequences. This little escapade of my boyhood's days may be useful to a juvenile distiller, and prevent his using lead in any operation where an acid forms the basis of his manufacture.

off was restricted to earlier hours. But the vexation which was the most trying, and entailed the greatest labour and anxiety, was that of the excise regulations and constant surveillance, with incessant notices to lock and unlock, to rack, to mix, to make up Cordials, in fact, you could do nothing without notice; not a cask could be received in and racked without notice being given to the officer, who had to inspect it and see that in quantity and strength it agreed with the permit. All this had to be done before you could draw off the Spirits, even were the cask leaking you dared not "break bulk" until the officer had given permission. Then, the system of drawing require notes for permits involved much inconvenience, trouble, and delay. The permit office was situated about a mile from the rectifying house, and it was necessary to draw out a require note for any and every quantity of Spirit sent out, and despatch it to this office, where a messenger would be probably detained for a considerable time before he could get his permit. Stock taking was another fearful impediment to business. Besides the regular six weeks' stock taking, the supervisor had the power of doubling at uncertain intervals, coming upon you unawares, and thus giving you a half night's employment in ullaging and working out your stock; for, as a precautionary check upon the officers, it was incumbent that

you should likewise take the stock and compare your result with theirs. Of these treats the present generation know nothing, and, indeed, such practices are "more honoured in the breach than in the observance." There could not have been invented a more harassing system of annoyance to traders, than that which was occasioned by the excise surveillance between thirty and forty years ago. Those who now complain of excise interference cannot form a conception of the system which was pursued at the time of which I have been speaking. It was, however, no bad school in which to be initiated in the practical part of my business, and the caution thus necessarily engendered rendered me particular in matters upon which I might have been otherwise careless, so that my early training became advantageous to me in my later career. But it is not my object to write my own biography, nor will I tire my readers with any further personal reminiscences; but I thought it not out of place to show my credentials for the task I have undertaken, as few have had better opportunities for obtaining a thorough knowledge of everything connected with alcoholic products than myself. I am well aware that in certain quarters, works such as this are likely to meet with little favour. There are powerful organisations in operation endeavour-

ing to put down entirely the use of alcoholic drinks. There are societies for the purpose existing under all sorts of names—Temperance Societies, Total Abstinence* or Teetotal Societies, Bands of Hope, Rechabites, Phoenix Societies, Maine Law Associations, Total Prohibition of the Liquor Traffic Societies, Permissive Bill Law Associations, and many others. I have as earnest a desire as any one to see the odious vice of drunkenness die out, and would deal strongly with the drunkard and with those who give him the means of encouraging his detestable propensity,* and when drunkenness is proved to be a mania too

* In New Zealand they settle the matter by applying a kind of Special Maine Liquor Law to meet particular cases. The following from "The Lyttleton Times," of June, 1863, is one amongst many such like advertisements to be met with in the colonial papers:—

PUBLIC NOTICE.—Province of Canterbury, Colony of New Zealand, to wit. Whereas it has this day been proved to us the undersigned, being two of Her Majesty's justices of the peace, acting in and for the colony of New Zealand, in the said province and colony, that one Christina Swanson, now of Christ Church, aforesaid, and lately residing in Lyttleton, in the said province and colony, who is described at the foot of this notice, has become an habitual drunkard, and is injuring her health by excessive drinking. We hereby, under the provisions of the 33rd clause of the Public House Ordinance, 1862, give notice that we prohibit all persons from supplying the said Christina Swanson with any spirituous or fermented liquors whatever, for the space of two years from the date hereof.

strong to be resisted, would treat the offender as a maniac, and coerce him accordingly. Yet I look upon it as monstrous, that, because there are some who abuse the privileges of enjoyment, all the rest of the world should be deprived of it entirely. The attempts of "The Total Suppression of the Liquor Traffic Society," or of "The Permissive Bill Advocates," are too unjust, too one sided, too absurd, to be looked upon as fit objects for serious and general opposition. One can scarcely suppose that the originators of these absurdities have English blood in their veins, or they would know that Englishmen have outgrown the day when

And we also give notice, that any person who shall knowingly supply, or cause to be supplied, to the said Christina Swanson any spirituous or fermented liquors whatever, during the space of two years from the date hereof, is liable to a penalty of £20 sterling, or to be imprisoned with or without hard labour for the term of three calendar months.

Given under our hands, at Christ Church, this 20th day of May, 1863.

JOHN HALL, R.M., and J.P.
R. J. S. HARMAN, J.P.

Description of the above named Christina Swanson.

Christina Swanson is the wife of Andrew Swanson, now staying at Christ Church, but formerly of Lyttleton, is a needle-woman, thirty-nine years of age, five feet five inches in height, stout build, dark brown hair, swollen eyes, fresh complexion, large bloated features, a native of Aberdeen, and speaks with a Scotch accent.

they could be treated as serfs or as children, from whom certain things were to be locked up, at the dictum of a few brainless, although, perhaps, well intentioned zealots. No! it is not by such absurdities that the moral condition of society will be improved. The reformation will not come from without, it must come from within; it must be formed with the growth of intelligence and education, and with the increasing influence of refinement in elevating the popular tastes. All this is in progress, and the injudicious conduct of those who are agitating the adoption of coercive measures serves only to irritate the people, and make them revolt against such attempts upon their liberties. The good cause which they, the promoters, some in hypocrisy—all in ignorance—profess to serve, will never be attained by coercive measures. Let Prohibition Liquor Traffic Associations take lessons from history. They will in page 56 and continuance of the present work, see the result of a measure similar to that which they are now attempting. As, however, I have gone fully into the subject in a recent publication.* I will only trouble the reader with a few passages from eminent writers, showing the value of alcohol and the necessity for its use; and I take a quotation from one, certainly

* *Alcohol versus Teetotalism*, Longman and Co., London, 1863.

not disposed to look favourably upon alcohol, as his book was written to point out the evil effects of intemperance. The author is Dr. Macnish, "On the Anatomy of Drunkenness," and at page 225 will be found the following :—

"Spirits, when used in moderation, cannot be looked upon as pernicious ; nay, in certain cases, even in health, they are beneficial and necessary. In countries subject to intermittents, it is very well known that those who indulge moderately in Spirits are much less subject to these diseases than the strictly abstinent. 'At Walcheren it was remarked that those officers and soldiers who took schnaps, *alias* drams, in the morning, and smoked, escaped the fever which was so destructive to the British troops ; and the natives generally insisted upon doing so before going out in the morning.'

"The following anecdote is equally in point :—'It took place on the Niagara frontier of Upper Canada, in the year 1813. A British regiment, from some accident, was prevented from receiving the usual supply of Spirits, and in a very short time more than two-thirds of the men were on the sick list from ague or dysentery ; while the very next year, on the same ground, and almost in every respect under the same circumstances, except that the men had their usual allowance of Spirits, the sickness was extremely trifling. Every person acquainted with the circumstances believed that the diminution of the sick, during the

latter period, was attributable to the men having received the quantity of Spirits to which they had been habituated.* Indeed, I am persuaded that, while in the tropics, stimulating liquors are highly prejudicial, and often occasion, while they never prevent, disease, they are frequently of great service in accomplishing the latter object in damp, foggy countries, especially when fatigue, poor diet, agues, dysenteries, and other diseases of debility, are to be contended against. It has been stated, and, I believe, with much truth, that the dysentery which has prevailed so much of late among the poorer classes in this country, has been in many cases occasioned, and in others aggravated, in consequence of the want of Spirits, which, from the depressed state of trade, the working classes are unable to procure; and should this assertion turn out to be correct, it follows, that Temperance Societies, by the rigid abstinence urged upon their members, have contributed to increase the evil. The system is fortified against this disorder, as well as various others, by a proper use of stimuli; while excess in the indulgence of these agents exposes it to the attack of every disease, and invariably aggravates the danger. Water is, unquestionably, the natural drink of man, but in the existing condition of things we are no longer in a state of nature, and cases consequently often occur wherein we must depart from her original principles. There are many persons who find a moderate use of Spirits

* Glasgow Medical Journal, No. XV.

necessary to the enjoyment of health. In these cases it would be idle to abandon them. They ought only to be given up when their use is not required by the system."

The following passage from Archbishop Whately will form an appropriate conclusion to this part of my subject:—

"A person of temperate habits will, usually, when he has taken a moderate quantity of Wine or other such liquor, have no wish for more: and indeed would rather dislike it; even as he would to go on eating after he had taken a sufficient meal. But, on the other hand, those who have been led into intemperate habits, will often be of the opposite constitution to this, and find their craving for strong drink rather increased by even the smallest indulgence. So that they find it harder to abstain from excess after they have taken a small quantity, than to abstain altogether. A person who is thus afflicted with a malady which has been called *Dipsomania*, will certainly do well to form a resolution of total abstinence, which is in fact taking an easier mode of effecting an important object, instead of the more difficult one of moderation. And again if any one, although himself of temperate habits, finds that some member of his household is prone to commit excess, he will perhaps do well to exclude strong liquors from his house altogether. But it does not follow that any one should feel himself bound, in

duty to his neighbours and to his fellow creatures generally, to pledge himself to total abstinence. Many persons contract imprudent marriages when they have no reasonable prospect of having means to support a wife and family. It is quite right to warn all persons against such rashness; but it does not follow that a person in easy circumstances is bound to make a vow of celibacy. It may fairly be said, that by doing nothing imprudent he is setting an example of prudence. And, in like manner, it may be said that every one who lives temperately is setting an example of temperance. It is sometimes urged, however, that a man's pledging himself to total abstinence, though such a pledge is not needed for himself, may be the only means of inducing others to take such a pledge as for them is needful. But this is, in fact, supposing them to say, although we are aware that intemperance is sinful, and destructive of respectability, health, and comfort, still these motives are not sufficient to induce us to abstain from it, unless you will join us in taking a pledge; we will not perform our own known duty, unless you will impose upon yourself a kind of artificial duty of human invention. Now this surely is anything but reasonable. Some, however, will say that we ought to submit even to what is unreasonable, out of tenderness for weak brethren. But it may be doubted whether this is not urging them to what is right in itself on wrong grounds. It would be better to say to them, I, as well as you, belong already to a temperance society not of

man's forming ; and it is also a *Veracity* society, and an *Honesty* society, and a *Peace* society, and a *Purity* society. Every member of the Christian Church is already pledged to renounce the devil and all his works, and to live soberly, righteously, and godly in this present world. And a person who sets himself to perform his duty, in conformity with the Divine will, is less likely to evade the spirit of a command while observing the letter of it, than one who is submitting himself to some arbitrary regulation of human invention. How prone men are to seek such evasions when acting under a precise rule rather than on a principle, is a matter of common experience. Those whose Church requires them to abstain from flesh meat on certain days, often seek to mitigate the severity of the restriction both by unbounded indulgence on other days, and by dressing a great variety of fish in the most delicate manner on the fast days. And the Mahometans, who are rigidly prohibited the use of fermented liquors, are well known to indemnify themselves for this restriction by the use of opium, intoxicating hemp, and other such drugs ; and there is reason to fear that a large proportion of those who have taken the temperance-pledge have addicted themselves to the use of opium ; thus exchanging one great evil for a greater. There are some, however, who urge that the example of any man, living in good health without the use of fermented liquors, proves at least that these are not necessary for health. It proves certainly that they are not necessary for *his*

health ; but it does not prove that all constitutions are alike, and that what is unnecessary or noxious to one, may not be salutary to another. There are some, for instance, who are not at all liable to catching cold, and can expose themselves to a wetting with impunity ; but this does not prove that all others can safely do so. So that the alleged example is after all inconclusive as an example. As for those who endeavour to enlist Scripture on their side, by maintaining that the wine mentioned in Scripture was not an intoxicating liquor, they must either be themselves very ignorant and silly if they really believe it, or must be fostering a pious fraud in the hope of deluding the simple into what is right, under false pretences. And pious frauds almost always do more harm than good to the cause for which they are employed. On the whole, then, it is best that all men should be exhorted to perform each his own duty, in the mode which is most suitable for each, in consideration of his own peculiar circumstances, without requiring others, whose situation may be different, to combine with him in a self-formed community, whose rules may be suitable for him and not for them."

It is not difficult, then, to show that Teetotalism, or Total Abstinence, is, in principle, religiously, morally, and physiologically wrong. And now let us look at another phase of the same question, and ascertain how far the revenue of the country would be affected should those who advocate the total prohibition of the liquor traffic succeed in

their object. Mr. Gladstone, in his speech upon the Budget, on the 7th of April, of the present year, stated that "*from the single article of what is called ardent spirits, we raise nearly one-fifth of the entire revenue.*" If we adopt his figures, the revenue derived from Spirits in 1863-4 was £12,638,100. To this add the malt duties, £6,091,000; duty upon Wines, licences for distillers, rectifiers, wholesale and retail Wine and Spirit dealers, publicans, beer houses, licences for refreshment rooms, &c.*

Now let the president of the society for Teetotal Prohibition of the Liquor Traffic put all these items together, and when he has the sum total, inform Her Majesty's government what taxes he is prepared to levy in the place of those which will be no longer available when Teetotalism is made absolute.† He will be a wonderful man,

* I regret that I cannot furnish these several items with the gross amounts for the past year. I made every endeavour to get them, even parliamentary influence failed me. That which could be made up in a merchant's office in 24 hours, would take 24 weeks to procure in a government department, besides which there are fees to be paid, with, after all, no certainty of correct results.

† It is presumed that the total prohibitionists, have made provision for indemnifying those engaged in the "liquor traffic." They will, of course, if only to destroy, purchase all the stocks of alcoholic drinks in the country, indemnify free-

this president of the society with a long name, if he can satisfactorily arrange for this deficiency, and he will be still more wonderful if, having procured the revenue, he satisfies the bulk of the people, making them more moral, happy, healthy, and contented, than they were before the despotic rule of total prohibitionists. But enough of this subject. I have shown in the following work the injurious results to the Spirit trade, and to the country, from the effect of a high rate of duty, and I would call the reader's attention especially to the able letter addressed to Mr. Disraeli by a Scotch distiller.*

Few will be inclined to dispute the great services which Mr. Gladstone has rendered to his country, and to his ability and his integrity all will testify, but that he made a mistake in raising the duty upon Spirits to its present height is evident to those whose judgment and experience upon this particular subject is greater than his own, and, however ingeniously he may arrange his figures, he is compelled to admit that, since the additional

holders, leaseholders, of warehouses, distilleries, spirit shops, public houses, &c., and compensate the traders for their loss of income. It is to be hoped they will be just and temperate in their dealings—they have a precedent in the compensation given to slave holders, when the Abolition Bill was passed.

* See page 80 and continuance.

duty added in 1860, of 1s. 11d. per gallon, the revenue derived from Spirits has continued to decline. He says, "indeed it is true that in Ireland at this moment there is an increase in smuggling as compared with the three preceding years," but he adds "it is not true that there is an increase in smuggling as compared with what it was when the duty was 8s." There is some contradiction and confusion in this statement, and with due submission he is altogether at fault.

It is not in Ireland alone that there is an increase in smuggling, or rather in illicit manufacture. There are greater facilities now offered than were ever known for the carrying on of illicit distillation. The practice is wholly different from that of which so many interesting incidents are recorded in the following chapters. The romantic associations of caverns, ravines, and sides of mountains, must all be dispelled. The contraband operator now labours more successfully, and with little chance of detection, in dwellings in large cities, and may practise his secret work even in model lodging houses. Wherever he has gas and water, and a flue to take off any vapours that may arise, he is pretty safe. Gas and water companies have given good aid to the *free* distiller. A rude still, sufficient for the purpose, costs but a few shillings. Two or three gas jets will produce

sufficient heat, and there is plenty of water laid on for refrigerating purposes. A small shopkeeper can manage all this in the room at the back of his shop, he deals perhaps in groceries, and treacle is part of his stock in trade. Say that the produce is but two gallons per day, here is 20s. gain on the duty alone, a sufficient inducement (unhappily for many poor struggling tradesmen,) to risk the consequences of detection, especially when they have little to lose. The abolition of the former rigid excise survey gives great opportunity for the disposal of such manufacture, and it is in large cities that such a trade can be carried on. The purchasers are publicans in low neighbourhoods, and beer-house keepers. The Spirit is new, coarse, and fearfully intoxicating. To properly manufactured Spirit age is allowed, and it is thus matured. The illicit Spirit is disposed of at once, and those who partake of it soon become drunk, and exhibit themselves helpless and half paralysed. In a late visit to Glasgow I had an opportunity of tasting some of this illicit product, and witnessed its effects, not, certainly, upon myself, but upon some poor victims. Instead of the alcohol producing the general boisterous demonstrations, making its imbibers "happy and glorious," they became helpless as children, declining into a maudlin state of insensibility, with the appearance of being under the

influence of some drugged poison. This Spirit is sold in the shebeen shops in Glasgow. Many people are under the same impression as was Mr. Whiteside, who, in criticising Mr. Gladstone's budget, stated—

“The increase in the rate of duty had produced the reverse of a good effect. It had caused an increase in adulteration. He understood from an eminent distiller that, though pure Spirits were sent out by the distillers, a great deal of it was adulterated before being sold, in consequence of the high duties. In the first place it was watered, then treacle was added, and it was strengthened by vitriol. This dangerous and unpleasant compound was called ‘Gladstone's Cordial.’ In the course of further remarks upon the ill effects of the increase of the duty upon Spirits, the hon. member said he believed there never was a time when the illicit distillation of Spirits was so rife in Ireland as at the present time; and it was a remarkable fact that wherever there was an illicit still there was ribbonism. He thought that the right hon. gentleman should act up to his policy, and restore the duties to what they were in 1838.”

The hon. gentleman is correct in some particulars. Most of the vendors are licensed to retail Spirits, and they are compelled to procure from the distiller or dealer a certain quantity of pure Spirit

with a proper permit, which acts as a cover for the introduction of the illicit produce. The pure Spirit is, no doubt, mixed off with the former, but the treacle and vitriol used, as described by Mr. Whiteside, is an absurdity. The treacle is fermented and converted into Spirit in the manner described at page xx.

With these remarks, by way of preliminary, I resign my book to the reader, who, if he is a business man, will grant me every indulgence, for he will be aware that it is not easy for one who has been actively engaged all day in the harassing details of business, to command in the leisure hours, at evening, the power of expressing his ideas with either the force or the facility of a professional writer. But I confess to a yearning towards literary avocation; books have ever been my solace, my joy, and delight. And it has often occurred to me that it is in the power of very many, by the simple narration of their own experience in the business of life, whether as merchants, manufacturers, or traders, to add much to the general store of knowledge. It needs no great amount of erudition to make useful statements in plain perspicuous English. But the literary aspirant must not suppose that his work is done when he has written his book. Its compilation is about the happiest time he will have, and as it progresses towards comple-

tion it will be "his hope by day and his dream by night." His ambition is fed by the delusion that leads him to think that he is about to astonish the world, and that not only for his generation, but for all ages, his "magnum opus" will be of great renown.

It is an excellent practical lesson for an aspirant to literary fame, to wander forth in search of a publisher. I have undergone this trial, and am free to own that the ordeal is anything but inspiring; and I cannot help observing that if certain publishers were to extend a little more gracious encouragement to writers yet unknown to fame, they would save themselves from a large amount of obliquy and reproach.

But there is, after all, compensation to the writer if his book is well received by the Press, and I take this opportunity of acknowledging (as I do with true and grateful feeling) the very kind manner in which my work "Wine and Wine Countries," was noticed in the metropolitan as well as in the provincial journals. I should not be truthful did I deny that the criticisms upon my book were looked forward to with much natural anxiety, and the more especially so, as more than one publisher had given me much discouragement, and led me to anticipate anything but a gracious or kindly reception from the reviewers. My thanks

then, my very hearty thanks, are due to those who so favourably countenanced my efforts and passed over my shortcomings; they no doubt made a charitable allowance for the circumstances under which I wrote, and I trust that in this effort they will find their encouragement has led to an improvement.

The numerous quotations which I have made from various authors will show how much I have been indebted to adventitious aid in the compilation of my work, and I have to thank many friends for their assistance, especially for the statistical information, which I could not otherwise have procured.

The cost of the book is necessarily much increased by the tabular form of the statistical returns, and likewise by the numerous tables for reducing Spirits and showing their relative value. These were not compiled without much labour, and they will, it is to be hoped, be found very serviceable, as they are arranged in a familiar manner. The coloured map of Cognac will point out the position of the different vineyards producing the finest Brandy.

*2, Royal York Crescent, Clifton,
May, 1864.*

CONTENTS.

| | <i>Page.</i> |
|---|--------------|
| CHAPTER I.—DISTILLATION | 1 |
| " II.—GIN | 46 |
| " III.—HOLLANDS GENEVA | 115 |
| " IV.—WHISKY | 122 |
| " V.—BRANDY | 159 |
| " VI.—RUM | 242 |
| " VII.—PUNCH | 259 |
| " VIII.—LIQUEURS AND CORDIALS. | 272 |

APPENDIX.

| | |
|--|-----|
| EXTRACT OF JURORS' REPORT | 286 |
| LIST OF AWARDS, INTERNATIONAL EXHIBITION. | 292 |
| NUMBER OF DISTILLERS, FROM 1822 TO 1863. | 316 |
| CONSUMPTION OF SPIRITS, 1822 TO 1863 | 318 |
| RATES OF DUTY PER GALLON, 1822 TO 1863 | 320 |
| AMOUNT OF DUTY PAID | 322 |
| RETURN OF IMPORTS, &c.—RUM | 323 |
| " BRANDY | 324 |
| " GENEVA | 325 |
| DISTILLERS IN IRELAND IN 1818 | 326 |
| WINE AND SPIRIT BROKERS | 328 |
| BILL FOR WAREHOUSING BRITISH SPIRITS, 1864 | 329 |
| BRANDY SHIPMENTS TO GREAT BRITAIN. | 335 |
| TABLES.—RELATIVE VALUE OF BRANDY IN BOND | 337 |
| " " RUM IN BOND | 338 |
| " " RUM, WITH DUTY | 340 |
| " " RUM AT 25°, WITH DO. | 341 |
| " " WHISKY, WITH DO. | 342 |
| " " GIN. | 343 |
| TABLE TO REDUCE RUM AT 30 O.P. | 344 |
| " " RUM OR WHISKY AT 25 O.P. | 345 |
| " " SPIRIT AT PROOF | 346 |
| " " GIN AT 17 U.P. | 347 |
| " " GIN AT 22 U.P. | 348 |
| TABLE OF DUTIES ON BRANDY CALCULATED | 349 |
| " " ON RUM | 351 |
| EXCISE LICENSES | 354 |
| EXCISE ALLOWANCES, DRAWBACKS | 357 |
| DISTILLERS IN ENGLAND | 358 |
| " IN SCOTLAND | 359 |
| " IN IRELAND | 363 |

ERRATA.

- Page 165, line three from top, for *acid-like*, read *acid like*.
Pages 175, and 176, for *Kamtschatdah*, read *Kamtschatdale*.
Page 206, line five from bottom, for *effect*, read *affect*.
Page 231, for *verbatimum et literatum*, read *verbatimum et literatim*.

BRITISH AND FOREIGN SPIRITS.

CHAPTER I.

DISTILLATION.

"Upon my secure bower thy uncle stole
With juice of cursed hebanon in a violl,
And in the porches of mine ear did pour
The leperous distilment."

Shakespeare. Hamlet, act 1 sc. 1.

"Upon his hoary beard his breath did freeze,
And the dull drops from his empurpled bill
As from a limbeck did adown distil."

Spenser. Of Mutabilitie, c. 7.

"All hope is fled! our families are undone!
Provisions are all conveyed up to London;
Our copious granaries distillers thin,
Who raise our bread,—but do not cheapen gin."

Warton. The Oxford Newsmen's Verses for 1767.

Derivation—Process described—Earliest Introduction—Alembic—Compared to the Human Body—Arnoldus de Villa Nova—Raymond Lully—First Introduction to France—Aqua Vitæ—A Working Distillery described—Mashing—Brewing—Distilling—The Excise—Their Restrictions—Regulations—Inquisitorial System—Ordinary Stills—Low Wines—Faints—Fusel Oil—Former Duties, how levied—Scotch Distiller—Outwitting the Excise—Committee on Duties, 1799—Consequent Alteration—Rapid Distillation—French Improvements in Stills—Adams—Solimani—Isaac Barard—M. Baglioni—Blumenthal—Derosne—St. Marc—Joseph Corty—D. T. Shears—Coffee—Still at Inverkeithing—Produce of Spirit from Malt—Dr. Ure's Experiments—Duties, how levied—British Plain Spirits—Symbolical Letters—Use of the Saccharometer—Hydrometer—Rule for calculating Strength—Tables of Specific Gravity—High Duties—Illicit Manufacture—Frauds upon the Revenue—How effected—Honesty the best policy—Distilleries in Caverns, on Islands, Boats, &c.—Carrying away and Secreting Revenue Officers—Anecdotes and Descriptions of Illicit Distillery and, Rude Apparatus—Preference given to the Illegal Produce, and

consequent Encouragement to its Manufacture—Number of Illicit Distilleries destroyed by the Revenue and Military—Measures adopted by Government to Suppress the Evil—Fines upon the Town Lands—Revenue Police—Illicit Distillation Decreased in Proportion to the Reduction of Duties—Narrative—Abduction of an Officer—Smuggling on the English Coast—Rev. R. H. Barham's (Thomas Ingolsby) Experience—Mr. G. P. R. James—The Kent and Sussex Coast, and its facilities for Smuggling Operations—The Proceedings connived at and encouraged by the People of the Country—Tables of Return of Distillers and Consumption from 1822 to 1863, in Appendix.

“DISTIL, *v.* Fr., *d'estiller* ; Sp., *distilar* ; Lat., *distillare* (*di* and *stillare*, to drop, or drip, to fall in drops). To separate *drop* by *drop* ; to fall, descend from in small particles, portions, or quantities, by slow degrees, gradually, gently.”—*Richardson's Dictionary*.

THE process of Distillation may be easily described. Certain fluid substances are placed in covered vessels of a peculiar form ; a well-regulated heat is applied in order to separate the more volatile constituents, which pass over in vapour, and are condensed by cold into a liquid state by passing through what is technically called the worm, which is simply a spiral tube surrounded by cold water. The ordinary apparatus consists of the still or boiler, its head or receiver, with the worm and worm tube, or refrigerator.

From the Arabians in the remotest ages we appear to have derived the knowledge of Distillation. They practised the art of extracting the aromatic essences of plants and flowers in the form

of distilled waters to supply the luxuries of oriental baths, and are supposed to have been the first to extract from wine a colourless intoxicating spirit by distillation. From certain passages in Pliny and Galen, there can be no doubt that the Greeks and Romans were well acquainted with the distillation of aromatic waters; indeed, Nicander, a Greek poet and physician, who lived one hundred and forty years before the Christian era, employs the term $\alpha\mu\beta\iota\kappa\acute{\epsilon}$, *ambix*, and speaks of Distillation in describing the preparation of rose water. From *ambix*, which signifies a pot, the Arabic name *alambic*, or *alembic*, is derived. The words *pot* and *poteen* are used in the same way by the modern Irish to designate a still and its spirituous product.

Distillation must have been a familiar process to the countrymen of Avicennce, since, in his treatise of Catarrh, he compares the human body to an alembic; he regards the belly as the cucurbit or body, and the head as its capital, through which the humours distil, passing off by the nostrils as its beak.

Arnoldus de Villa Nova, a chemical physician of the thirteenth century, is the first author who speaks explicitly of an intoxicating spirit obtained by the distillation of wine, and he describes it as a recent discovery. He considers it to be the universal *panacea* so long sought after in vain.

His disciple, Raymond Lully, of Majorca, declares this admirable essence of wine to be an emanation of the divinity, an element newly revealed to man, but hid from antiquity because the human race were then too young to need this beverage, destined to revive the energies of modern decrepitude. He further imagined that the discovery of this *aqua vita*, as it was called, indicated the approaching consummation of all things,—the end of the world. From a passage in his "*Testamentum Novissimum*" it would appear that the production of Alcohol from Wine was familiar to his contemporaries (p. 2, ed. August, 1571.) In his "Chemical Theatre," written towards the conclusion of the thirteenth century, Raymond Lully describes the distillation of Ardent Spirits thus :—

"Limpid and well flavoured Red or White Wine is to be digested twenty days in a close vessel by the heat of fermenting horse-dung, and then to be distilled in a sand bath with a very gentle fire. The true water of life will come over in precious drops, which, being rectified by three or four successive distillations, will afford the wonderful *quintessence* of Wine."

The practice does not appear to have been introduced into France till 1313.

Dr. Henderson says :*—

"When first introduced into France, Brandy, or

* History of Wines, p. 24.

Burnt Wine (*vinum adustum,*) appears to have been used principally as an antiseptic and restorative medicine ; and the most extravagant panegyrics were bestowed on its virtues. It was described as a sovereign remedy in almost all the disorders of the human frame : it was recommended for its efficacy in comforting the memory, and strengthening the reasoning powers : it was extolled, in short, as the elixir of life, and an infallible preservative of youth and beauty."

All the old writers imagined that *aqua vitæ* imbibed from the fire its inflammable, heating, and exhilarating qualities ; so in order to increase these qualities to the utmost, they prescribed tedious and repeated warm digestions of the wine before it was put into the alembic, and an exceedingly slow distillation, that each drop might come over instinct with fire.

Some authorities state that there is no evidence of the ancients being acquainted with Alcohol or Ardent Spirits, that there is every reason to believe the contrary, and that Distillation was quite unknown to them ; that neither the poets, historians, naturalists, nor medical men make the slightest allusion to Ardent Spirits, which could not have been the case had their liquids been applied to even a hundredth part of the uses made of them by the moderns,

After this brief review of the history of Distillation, some description of the various stills, and the operations of a distillery, as carried on in this country, may be interesting as well as necessary.

Those who have never visited one of our large distilleries in full operation can have but little notion of the busy, active scene therein displayed. The noise from machinery in all parts of the premises, the rushing of steam, the pumps in action everywhere, the whirring of wheels, the heavy drone with a sort of metallic, crackling accompaniment, produced when the stills are what is called "coming through," that is, when boiling has commenced ; the clashing of furnace doors, the heat and glare from the fires, the hurried scamper of men, up one ladder and down another, keep the visitor in a state of perpetual alarm. He thinks something has gone wrong, and mistakes the earnestness of men in their vocation, and their hurried movements, for the excitement of danger. He knows that above, below, and all around, he is encompassed by inflammable material, the exhalations from which permeate into his very system, but fail to keep his courage up : in vain does his intelligent guide explain to him the operations going on ; he is bewildered with pipes lateral and perpendicular, large and small, everywhere in mysterious conjunction. Reservoirs, vats of mam-

moth size and ponderous dimensions, above and below ground, increase his terror. As he proceeds on his way he is perhaps startled by finding himself within a step of falling into an open Spirit "back," the cover of which had been removed for some temporary purpose. All to him is chaos, and he does not recover his self-possession until he is some distance from the premises. Now he is quietly at home we will endeavour to explain the ordinary process.

The operations of a distillery relate to the extraction of Alcohol from various sorts of grain. Spirits are manufactured in this country from Barley, Rye, Wheat, Oats, Buck Wheat, and Maize. The extract produced from grain is converted into a kind of Beer called *Wash*, before it comes to the still. The grain is first passed to the granary, and is coarsely ground; it is next taken to the brewhouse, is put into the mash tun with a proper proportion of hot water, and the mixture is subjected to agitation by a revolving apparatus. After two or three hours agitation the whole is left to repose for a short time, then the Worts are drawn off to about five-sixths of the water employed. The remainder is again supplied with water at a higher temperature, and the mashing motion is renewed for nearly half an hour. A second period of infusion or repose ensues, after which these

second Worts are drawn off, and the like process is repeated a third time. After the third drawing off, the residue, called the grains, is disposed off, and is much sought after to feed pigs or cattle. The several Worts are conveyed into coolers and amalgamated. The coolers generally occupy the upper portion of a building adjacent to the brew-house; they are shallow cells or trays, about six inches in depth, and in these the hot Wort is rapidly cooled.* From the coolers the liquor is let down into the fermenting vats, and here comes the most important process, demanding the utmost skill and attention. So changeable in its nature is fermentation, and so little governed by known laws, that the most experienced are frequently puzzled and their object defeated. To induce and expedite fermentation, a proportion, now usually about from one to two per cent., of yeast is added. The time occupied by the fermentation varies, extending over a period of between three days and a week. The course of the fermentation is much regulated by thermal influence. Distillers do not take yeast from the fermenting tuns, they are

* There are several appliances for assisting this operation. Some coolers contain a worm through which passes a continuous flow of cold water. In a distillery the writer lately visited at Monastereven, the hot Wort passes under the roadway into a large pool supplied from a spring; here it soon becomes cool, and is then forced back to the fermenting vats.

under the impression that abstraction would lessen the proportion of spirit, and they consider the fermentation rendered more complete by incorporating the yeast. The mashing and fermentation are jointly called *brewing*, and the period in which they are carried on is by law kept quite distinct from the distilling period, brewing and distilling being usually carried on in alternate weeks. Excise officers, as agents for government, are nearly always present at every distillery day and night. These succeed each other one or more at a time, as may be necessary, after intervals of eight hours; the periods being from six in the morning till two, thence to ten at night, and thence to six o'clock the following morning. In fact, the distiller cannot move without the government officials, to whom notice must be given of every intended operation. The number of stills, charges, &c., continues subject to certain restrictions; and the exact routine is given as to the mode in which the liquid shall run from one vessel to another in the process of distillation. The openings in the principal vessels are expressly stated; and the most scrupulous care is taken that nothing shall pass from one vessel to another without traversing a pipe having a lock or valve for the satisfaction of the officer who has charge of the key; and any fraudulent tampering with this regulation, or non-compliance with the

requirements, would subject the offender to a penalty of two hundred pounds. The Exciseman keeps the keys to lock up the furnace doors and stills ; in fact, he has a perfect control over every operation and process ; and it is to facilitate his superintendence that the Excise Laws prevent the brewing and distilling from going on at the same time, a regulation which causes great loss and inconvenience to the distiller, increasing his working expenses, and frequently endangering the quality and quantity of the produce.*

To specify the numerous Excise regulations would fill a volume ; they are doubtless necessary to prevent frauds upon the Revenue. The greatest sagacity from the officers is required where the cupidity and avarice of the unfair trader has set his wits to work in order to defraud the Excise of the proper amount of duties chargeable. Schemes of the most crafty description, to some of which we may hereafter allude, have been successfully carried on for years, until by some chance they have been discovered, and the "concern" mulcted by Exchequer process in heavy penalties. Hence the necessity for careful supervision ; and in order that the intentions of the law, which prohibits brewing

* There has been latterly some modification of these regulations, and a manifest disposition upon the part of the authorities to modify some unnecessary restrictions.

and distilling at the same period, may be fully carried out, the buildings are detached, and the pipes, a large number of which are visible, are of various colors. The regulations require that the conduit pipes shall be painted *black*; those for the conveyance of Wash, *red*; those for the first distillation, *blue*; and those for the finished spirit, *white*. This is done in order that the officer may trace the routine of the processes. Further, ladders and all other conveniences must be furnished for the easy access of the Supervisor to all the vessels in the establishment. Dr. Ure says:—

“The inquisitorial system imposed by law upon our distillers might lead a stranger to imagine that our legislators were desirous of repressing, by every species of annoyance, the fabrication of the fiery liquid which infuriates and demoralizes the lower population of these islands. But, alas! credit can be given them for no such moral or philanthropic motive. The necessity of the Exchequer to raise a great revenue, created by the wasteful expenditure of the State on the one hand, and the efforts of fraudulent ingenuity on the other, to evade the payment of the high duties imposed, are the true origin of that system.”

In former days, when the writer was connected with a distillery, two stills were used, a large and a small one: the large was called the *wash* still,

and received the fermented Worts, which, being run over, were converted into a weak crude spirit called *Low Wines*; the smaller still received these *Low Wines*, and distilled them until the spirit began to acquire a disagreeable taste and smell, and then the remaining distillate would be run into another receiver, and called *Faints*, which owe their peculiar character to an essential oil held in solution; these *Faints* are, in the next distillation, united with the *Low Wines* from the succeeding wash-back and worked together, the produce going partly into the spirit-back and partly into the faints-back. To about eight hundred gallons of Wash, eight pounds of soap are used;* alkalies, wood ashes, charcoal, caustic potassa, grey and white salts, are used both by the distiller and rectifier to cleanse the Spirit from the obnoxious *Faints* which contain an oil known as *Fusel Oil*, and it is to the presence of this oil that the milkiness of the last runnings of the still, and sometimes of the first, owe their opalescence and unpleasant odour. When the milky fluid is re-distilled, alcohol and water pass over with very little oil, provided the caustic salts or soda be used in due proportion. The alkali combines with the oil and forms a soap, which remains

* Soap is used to prevent the *flashing* or boiling over of the still; it is not always used, but in stills of a peculiar construction it is necessary.

in the still, and the spirit comes over purged of its impurities. The latter process is more the rectifier's business than the distiller's, but the cleaner the distiller can render his spirit to the rectifier, the better it is appreciated.

We have briefly alluded to the ordinary distilling process, with which we were well acquainted; it would fill a large volume to describe the varieties of stills which science has introduced since the manufacture of Spirits became of so much importance. Dr. Muspratt, in his most valuable work on Chemistry, under the article Alcohol, gives the fullest information upon the subject of stills and distillation; his work is illustrated by drawings and sections of stills, and the descriptive matter is so plainly and familiarly written, that the unscientific reader may soon make himself acquainted with all the details. He says, p. 74:—

“Previous to the year 1788 the old form of still was in general use. At this period the excise duty was levied according to the size of the still, and no further notice was taken by the officers as to how the Worts were made, except that they visited the distilleries occasionally to observe if any other stills were in operation, or if larger ones were substituted for those which had been actually gauged. About the above period an important revolution took place in the construction of an apparatus by a firm in Leith, by which the distillation

was very much expedited. They lessened the height and increased the width of the still, to expose a larger surface to the action of the fire than could be done in the old form ; the head of the still was enlarged in proportion to the quantity of vapour generated, and occasionally several outlets or pipes were inserted around the horizontal upper part, to facilitate the escape of the steam and alcoholic vapour into the condensing worm. This still could be charged, distilled off, and be ready for another operation in the course of a few hours, instead of a week as before with the common still. Though the inventors preserved to themselves its exclusive use for about twelve months, yet such an important discovery could not escape the vigilance of competing neighbours, and hence it shortly afterwards became general in Scotland. The Excise, until they became apprised of the fact, were outwitted ; the distillers, as might be expected, pocketing the duty which they otherwise should have paid for the excess of Spirits distilled above the ordinary allowance to which the former method of gauging subjected them. The excise duty, however, was soon altered, and year after year it increased ; but the distillers, constantly upon the alert, were enabled to hoodwink the overseers appointed by parliament, which was driven to the necessity of nominating a Committee, in 1799, to investigate this branch of the excise laws, and which furnished a lengthy report of the facts concerning the modes of distillation in Scotland. In consequence of this report the distillers were subjected to an excise duty according to the capacity of the still,

and on the supposition that it would be worked off and charged every eight successive minutes during the distilling season. Even this time was considerably shortened by the distiller: still, the amount of fuel consumed, and the consequent wear and tear, left it a matter of doubt whether they were gainers by it. The rapidity of this method was carried so far, that, in 1815, the last year of the license duty, a still of eighty gallons capacity could be distilled off, emptied, and be ready for a successive operation in three and a half minutes,—sometimes in three minutes! a still of forty gallons could be drawn off in two and a half minutes. An alteration in the excise laws at this time did away with the license duty, and the law became the same as in England, of levying duty upon the Wash and Spirits procured therefrom, which dispensed with the rapid mode.”

The French were the first to effect an improvement upon the ordinary distilling apparatus. The first to make any elaborate improvement appears to have been Edward Adam, an illiterate workman, at Montpellier, who, in 1801, having heard a lecture upon the contrivance of Woulfe for impregnating with gaseous matter water contained in a range of bottles, immediately thought of applying a like plan to Distillation. He obtained a brevet or patent for ten years, and was soon enabled by his success to set up in his native city a magnificent distillery,

which excited the admiration of all the practical chemists of that day, and from that time a complete revolution has been effected in the art of Distillation. About the same time, Solimani, professor of chemistry, at Montpellier, and Isaac Barard, distiller, in the department of Gard, having combined two distinct systems of apparatus, each most ingenious, and obtaining results little inferior to those of Adam, became in consequence formidable rivals. For a description of these stills, and others that we may mention, we refer the reader to Dr. Muspratt's Chemistry, where drawings and complete specifications are shewn.*

The first to conceive the idea of constructing an apparatus by which continuous distillation might be carried out, was M. Baglioni : in this attempt he was not quite successful, and the subject was taken up by M. Collier Blumenthal, who prepared an apparatus which possessed, in an eminent degree, many of the requirements. M. Derosne very much improved upon this still with respect to the continuous distillation, and his apparatus superseded all others at that time known.

M. St. Marc, a veterinary surgeon attached to the personal staff of Buonaparte, appears to have been the next in the field, for after the adventures

* The Treatises of Le Normand and Derbranfant may also be consulted.

in the field of Waterloo, his occupation being gone, he turned distiller in France, and about the year 1823 he removed to England. Here he, with some others, formed a company for making Brandy from potatoes, and erected some considerable works near London. After three years, however, the project failed, entailing, it was said, a loss upon the promoters of upwards of fifty thousand pounds. St. Marc, however, was not idle during this time, and effected many improvements in the form of his still. He obtained a patent for this still in 1827, and then disposed of it to some Londoners, and returned with the proceeds to his native country. For rectifying purposes this still was a great improvement upon all others, and it came into great request among the distillers of London, Bristol, and other great towns. It had great refrigerating power, and economised fuel, the cleansing and flowing processes proceeding at the same time; it was also in considerable demand for the distillation of Rum in the West Indies, and several other of our Colonies.

In 1830 a patent was taken out for an improvement and an addition to stills by D. T. Shears, of Southwark. This was said to be an ingenious invention founded upon a previous patent granted to Joseph Corty in 1818.

But the most ingenious, original, and powerful

apparatus for distilling Spirits from fermented Worts or Wash of all kinds, is undoubtedly Coffee's, which has all the contrivances for eliminating the Alcohol in the purest state, and of any desired strength, at one operation. We cannot enter into a particular description of this still, but will briefly describe its operation. The Wort, or other fluid to be distilled, is made to flow over a very extensive surface, in contact with a current of steam passing in an opposite direction, by which means the steam is condensed, and giving up its latent heat to the more volatile spirit, this latter is driven on into the condenser in a state of great purity; whilst the residuary Wort and the condensed steam flow out of the vessel from beneath in a continual stream.

"Mr. Coffee," says Dr. Ure, "had many impediments to contend with, from the opposition of the excise authorities, in his first attempt to introduce this ingenious invention into public use; but prejudice and ignorance have at length given way, and the Coffee's still may be now seen in operation at almost every large *grain* distillery in the kingdom."

As an instance of the enormous size of some of the distilleries in the United Kingdom, we may mention that some of Coffee's stills at Edinburgh, Glasgow, and other places, work off two thousand gallons of Wash per hour, and one upwards of three

thousand gallons. There are several of equal magnitude, and it is stated that those now at work, or being erected, are capable of distilling half a million gallons of Wash per day, yielding, on an average, from eleven to twelve per cent. of Proof Spirit.

The distiller of Malt Whisky calculates on obtaining two gallons of Proof Spirits from one bushel of malt, in average yields. The highest yield is twenty gallons per quarter of eight bushels; and the lowest is sixteen, when the malt and fermentation are indifferent.

In 1831, Dr. Ure, for the information of a Committee of the House of Commons, made experiments on the use of molasses in breweries and distilleries, and gives the following result:—

“I dissolved one cwt. of raw sugar in water, so as to form seventy-four and a half gallons, inclusive of two gallons of yeast. The specific gravity of the mixture was 1·0593 on the 31st of March. By the 6th of April, that is in six days, the gravity had sunk to 0·992, or eight degrees under water, which was reckoned a good attenuation, considering the circumstances and the small quantity operated upon. By distillation it afforded at the rate of 14·875 gallons of Proof Spirit for 100 gallons of the Wash.

“When the distillers first worked from sugar, they only obtained upon an average from one cwt. 10·09 gallons imperial of Proof Spirit; but they afterwards got no less than 11·92 imperial gallons.”

For the information of the Committee before referred to, Dr. Ure gives the result of an experiment which he made upon West India molasses. 150lbs. were dissolved in water, and mixed with two gallons of yeast weighing exactly 20lbs. The Wash measured seventy gallons, and had a specific gravity of 1.0647 at 60° Fahr. In two days the gravity had fallen to 1.0055; in three days, 1.0022; and in five days to 1.001. The temperature was kept up from 80 to 90 degrees Fahr. during the two last days, by means of a steam pipe, to favor the fermentation. The product of Spirits was eleven gallons and $\frac{3.5}{100}$ of a gallon. Now 150lbs. of the above molasses were found to contain of solid matter, chiefly crystallizable, 112lbs.; and as 112lbs. of sugar are estimated by the revenue laws to afford by fermentation eleven and a half gallons imperial of Proof Spirit, the result of that experiment upon molasses must be considered satisfactory, bearing in mind that the saccharine substance in molasses has been not only partially decomposed by heat, but is mixed with some of the glutinous or extractive matter of the cane.

A discussion having taken place in Ireland between certain persons connected with the distillers and the officers of the Excise, whether, or to what extent, raw grain Worts would pass spontaneously into the vinous fermentation, the Board

in London, in order to settle this important point, requested Dr. Ure to superintend a series of researches in a laboratory fitted up at their offices. One experiment, out of several enumerated, appears to be decisive.

Three bushels of mixed grains were taken, consisting of two of barley, one half bushel of oats, and another half of malt, which, being coarsely ground by a hand mill, were mashed in a new tun with twenty-four gallons of water at 155°. The mash liquor drawn off amounted to eighteen gallons, at the density of 1.0465, and temperature of 82° Fahr. Being set in a new tun, it began to ferment in the course of twelve hours, and in four days it was attenuated down to gravity 1.012.

This yielded in distillation, in Low Wines, 3.22 gallons, and by rectification, in Spirits, 3.05 gallons, while the quantity equivalent to the attenuation by the tables was 3.31, being an excellent approximation in such circumstances.

The method adopted in charging the duties payable upon Spirits is as follows:—Before the fermented Wort goes into the still, a calculation is made of the quantity of Wash drawn from the wash-back and first pumped into what is called the wash-charger. If the liquor in the charger exceeds the quantity in the back, the distiller is chargeable with the higher amount; if it contains less, he

must pay according to the original quantity in the wash-back. Until one back is completely distilled into Low Wines, another cannot be removed; and a notice must be given in order that the strength of the Low Wines may be ascertained before they can be removed from the receiver to the charger; while the Low Wines, Spirits, and Faints, produced from each back must be kept separate until an account is taken of their strength and quality by the officer.

In a distillery there are three modes of charging the duty, either on the Wash, Low Wines, or Spirits, whichever is the highest; and the manner of doing it is as follows:—On Worts, or Wash, the strength is made out at one gallon of Proof Spirit for every five degrees of gravity attenuated in every five gallons of Wash. The Low Wines are estimated according to the strength brought to proof, an allowance of five per cent. being made in favor of the distiller; and the Spirits which are produced from the Low Wines of each back are calculated at proof, the Faints remaining being deducted. If any Spirits should be found beyond the proportions just stated from any given quantity of Wash, the duty is paid on the highest quantity. These charges of duty are made out at the end of each period; besides this there is an annual return or compare made of the quantity of Spirits that ought to have been produced, with the actual quantity charged;

and should a deficiency appear, the trader is subject to pay the duty on the difference. This compare must be returned by the officer within one month after the expiration of the year's license, and the trader is obliged to pay the amount within ten days after.

In the process of the work the charges are made from the highest gauge, without any allowance for waste or dregs in the Worts; and the distiller is required, at the end of every distilling period, to make a return of the quantity of Wash distilled, and the Spirits produced; and no Spirits can be removed from any distillery in a less quantity than nine gallons at a strength of 25 over proof, or 11 over proof, or 10 below hydrometer proof.

All Spirits manufactured in the United Kingdom by simple distillation are by the Excise denominated British Plain Spirits; the vats in which they are stored are marked PS, and the same initials are used in the permit. The same Spirit rectified, and made into Gin, is called British Compounds, the symbol expressing which is X. We have endeavoured to trace the origin of this symbol. The only suggestion we can submit is that Gin, or Geneva, on its first introduction occasionally bore the name of Strong Waters, afterwards abbreviated into X Waters, the letter X being anciently used as the symbol of purity or perfection. The letter is likewise used by brewers to indicate the strength of

their Ale or Beer ; in some cases it is doubled, trebled, and a brewer's dray may be sometimes seen upon which casks show as many as five X's, which, we presume, betoken something of extraordinary strength.

For the satisfaction of the uninitiated, it will be necessary to explain the system by which the strength of Worts and also Spirits is readily ascertained. The most scientific aid has been called into requisition to assist the government in arriving at a correct method ; and that which is now universally used is simple, and meets with general approval from manufacturers and traders.

To ascertain the density of the Worts an instrument is used called a saccharometer (from *σακχαρ*, *sugar*, and *μετρον*, *a measure*,) which is, as its name imports, a measure of sweetness or saccharine matter. The instrument is accompanied with a book of tables, in which the gravities are calculated according to the indication shown on the stem. In fact, it may be said to be an hydrometer calculated to show the specific gravity of Wash instead of Spirits. For as alcoholic liquids are strong in proportion to their lightness, and weak in proportion to their weight, the hydrometer will sink in strong and rise in weak Spirits ; whilst the saccharometer will sink deeper in weak than in strong Worts.

The hydrometer (from *υδαρ*, *water*, and *μετρον*, *a measure*,) is a test of the density or gravity of

water. The importance of extreme accuracy in determining the density of alcoholic mixtures in the United Kingdom, on account of the great revenue derived from them to the State, and their consequent high price in commerce, induced the Lords of the Treasury to request the Royal Society to examine the construction and mode of application of the instrument now in use for ascertaining and charging the duty on Spirits. This instrument, which is known and described in the law as Sike's Hydrometer, possesses, in many respects, decided advantages over those formerly in use. The Committee of the Royal Society stated, that a definite mixture of alcohol and water is as invariable in its value as absolute alcohol can be; and can be more readily, and with equal accuracy, identified by that only quality or condition to which recourse can be had in practice, namely, specific gravity. The Committee further proposed, that the Standard Spirit should be that which, consisting of alcohol and water alone, has a specific gravity of 0.92 at the temperature of 62° Fahr., water being unity at the same temperature; or, in other words, that it should weigh $\frac{92}{100}$ or $\frac{23}{25}$ of an equal bulk of water at the same temperature. This standard strength is known as Hydrometer Proof, and it is at this strength that all duties are charged, and by this generally that the commercial value of Spirits is regulated.

It is scarcely necessary to dwell upon the importance to those connected with the spirit trade of a thorough acquaintance with the use of the hydrometer, a most ingenious instrument, which must interest every one of scientific mind ; it is a ready substitute for the hydrostatic balance, to which it is to be preferred on account of the ease and expedition with which it may be used.

The gravity of the liquid is necessarily affected by its temperature, and hence a thermometer is used with the hydrometer, and there are tables which indicate the strength of Spirit at every temperature.* Thus in Standard Spirit at 62° the hydrometer would indicate 920, which, in this table, would give Proof Spirit. If that same Spirit were cooled to 40°, the hydrometer would indicate some higher number, which, however, being marked in the table with the temperature as indicated by the thermometer, would still give Proof or Standard Spirit as the result.

* Glass instruments are supplied by opticians and hawkers to publicans,—an hydrometer, with a long stem balanced with mercury contained in a bulb. As there is no thermometer and corresponding table, the thing is worse than useless ; the publican believes in the veracity of his instrument, and hence frequent and unpleasant disputes arise between him and the merchant who may have supplied him with his goods. The evidence of the incorrectness of the test may be easily proved by first trying the strength of the sample, and then increase the temperature of the Spirit by placing it near the fire ; the next best thing for the owner to do is to smash the glass apparatus and procure a proper hydrometer.

The following general rule may be adopted for calculating the strength of Spirits, whether above or below proof. To reduce the strength to hydro-meter proof, multiply the quantity by its degrees of strength, and add the quotient; the total will be the number of proof gallons. When the strength is under proof, multiply as before, but subtract the quotient from the number of gallons, and the remainder will show the proof gallons.

To shew the specific gravity of Spirits at various strengths, we have condensed, from Dr. Ure's Dictionary, tables commencing with the strength of Spirits of Wine as generally supplied, and continuing down to water. It will be known to the scientific reader that a vessel which will hold 1,000 grains of water will hold only 792 of absolute alcohol. The specific gravity of alcohol is therefore said to be 792—that of water being 1·000—or 0·792, water being 1.

CORRESPONDENCE BETWEEN SPECIFIC GRAVITY AND PER CENTS. OVER PROOF, AT 60° FAHR.

| Specific Gravity. | Per cent. ovr. H.P. | Specific Gravity. | Per cent. ovr. H.P. | Specific Gravity. | Per cent. ovr. H.P. | Specific Gravity. | Per cent. ovr. H.P. |
|-------------------|---------------------|-------------------|---------------------|-------------------|---------------------|-------------------|---------------------|
| ·8156 | 67·0 | ·8277 | 61·1 | ·8396 | 55·0 | ·8499 | 49·1 |
| ·8174 | 66·1 | ·8298 | 60·0 | ·8413 | 54·1 | ·8516 | 48·0 |
| ·8199 | 65·0 | ·8315 | 59·1 | ·8431 | 53·1 | ·8533 | 47·0 |
| ·8221 | 64·0 | ·8336 | 58·0 | ·8448 | 52·1 | ·8550 | 46·0 |
| ·8238 | 63·1 | ·8354 | 57·1 | ·8465 | 51·1 | ·8566 | 45·0 |
| ·8259 | 62·0 | ·8376 | 56·0 | ·8482 | 50·1 | ·8581 | 44·2 |

| Specific Gravity. | Per cent. ovr. H.P. | Specific Gravity. | Per cent. ovr. H.P. | Specific Gravity. | Per cent. un. H.P. | Specific Gravity. | Per cent. un. H.P. |
|-------------------|---------------------|-------------------|---------------------|-------------------|--------------------|-------------------|--------------------|
| ·8597 | 43·1 | ·9122 | 6·2 | ·9515 | 29·2 | ·9766 | 66·0 |
| ·8615 | 42·0 | ·9137 | 5·0 | ·9522 | 30·1 | ·9774 | 67·4 |
| ·8629 | 41·1 | ·9148 | 4·2 | ·9530 | 31·0 | ·9778 | 68·0 |
| ·8646 | 40·0 | ·9163 | 3·0 | ·9542 | 32·3 | ·9786 | 69·4 |
| ·8660 | 39·1 | ·9174 | 2·1 | ·9550 | 33·2 | ·9790 | 70·1 |
| ·8678 | 38·0 | ·9189 | 1·0 | ·9557 | 34·2 | ·9798 | 71·4 |
| ·8692 | 37·1 | ·9200 | PROOF | ·9565 | 35·1 | ·9802 | 72·1 |
| ·8706 | 36·2 | | | ·9573 | 36·1 | ·9810 | 73·5 |
| ·8723 | 35·0 | | | ·9580 | 37·1 | ·9814 | 74·1 |
| ·8737 | 34·1 | | | ·9588 | 38·1 | ·9822 | 75·4 |
| ·8751 | 33·2 | ·9214 | 1·3 | ·9596 | 39·1 | ·9826 | 76·1 |
| ·8769 | 32·0 | ·9226 | 2·2 | ·9603 | 40·1 | ·9834 | 77·3 |
| ·8783 | 31·0 | ·9237 | 3·1 | ·9611 | 41·1 | ·9838 | 78·0 |
| ·8797 | 30·0 | ·9248 | 4·0 | ·9619 | 42·2 | ·9846 | 79·2 |
| ·8811 | 29·0 | ·9259 | 5·0 | ·9627 | 43·3 | ·9854 | 80·4 |
| ·8825 | 28·0 | ·9270 | 6·0 | ·9635 | 44·4 | ·9858 | 81·1 |
| ·8840 | 27·0 | ·9282 | 7·0 | ·9638 | 45·0 | ·9866 | 82·3 |
| ·8854 | 26·0 | ·9295 | 8·0 | ·9646 | 46·1 | ·9874 | 83·5 |
| ·8869 | 25·0 | ·9306 | 9·0 | ·9654 | 47·3 | ·9878 | 84·0 |
| ·8883 | 24·0 | ·9318 | 10·0 | ·9661 | 48·5 | ·9886 | 85·2 |
| ·8897 | 23·0 | ·9329 | 11·0 | ·9665 | 49·1 | ·9894 | 86·3 |
| ·8908 | 22·2 | ·9341 | 12·1 | ·9674 | 50·3 | ·9902 | 87·4 |
| ·8922 | 21·2 | ·9353 | 13·1 | ·9677 | 51·0 | ·9906 | 88·0 |
| ·8937 | 20·1 | ·9364 | 14·2 | ·9677 | 51·0 | ·9914 | 89·1 |
| ·8951 | 19·1 | ·9376 | 15·3 | ·9685 | 52·2 | ·9922 | 90·2 |
| ·8966 | 18·0 | ·9384 | 16·0 | ·9693 | 53·3 | ·9930 | 91·2 |
| ·8977 | 17·2 | ·9396 | 17·1 | ·9697 | 54·2 | ·9938 | 92·3 |
| ·8992 | 16·1 | ·9407 | 18·2 | ·9705 | 55·5 | ·9946 | 93·3 |
| ·9008 | 15·0 | ·9419 | 19·3 | ·9709 | 56·2 | ·9954 | 94·3 |
| ·9019 | 14·2 | ·9426 | 20·0 | ·9718 | 57·6 | ·9962 | 95·4 |
| ·9034 | 13·1 | ·9437 | 21·2 | ·9722 | 58·3 | ·9970 | 96·4 |
| ·9049 | 12·0 | ·9448 | 22·2 | ·9726 | 59·0 | ·9978 | 97·3 |
| ·9060 | 11·1 | ·9456 | 23·1 | ·9734 | 60·4 | ·9986 | 98·2 |
| ·9075 | 10·0 | ·9468 | 24·3 | ·9738 | 61·1 | ·9993 | 99·1 |
| ·9085 | 9·2 | ·9476 | 25·1 | ·9746 | 62·5 | 1·0000 | 100·0 |
| ·9100 | 8·0 | ·9488 | 26·3 | ·9750 | 63·2 | — | — |
| ·9111 | 7·1 | ·9496 | 27·1 | ·9758 | 64·6 | — | — |
| | | ·9503 | 28·0 | ·9762 | 65·3 | — | — |

We shall show in subsequent pages the injurious effect of the present high duties upon home manu-

factured Spirits. One of the evils that has arisen, and will increase, is a recurrence to the illicit manufacture formerly exercised to so enormous an extent, whereby the government is defrauded of its revenue, and the honest trader seriously affected by his duty-paid goods being brought into competition with those which have paid no duty at all.

A very interesting calender of rogueries may be made, showing the various methods which have been successfully practised for evading the duty upon Spirits. Detections have been occasionally made in the establishments of those who have stood high in the commercial world for integrity and fair dealing. We could narrate some curious discoveries of ingenious frauds upon the revenue occurring within the last thirty years, but as some of the parties informed against are in existence, and their business relations still carried on, we may inflict unnecessary pain.

The Excise Reports contain a multiplicity of deeply-laid schemes carried on for some time successfully. It may not be at all times with the sanction or knowledge of the capitalist whose name appears as the distiller that such things are done. His active manager, anxious to gain for his employer a good return for the capital invested, has possibly let his zeal for his master's service militate against the interests of the crown. This has been

offered, we know, as an extenuating circumstance in more than one instance, and charitably, though with some mental reservation, we will suppose such to have been the case.

In spite of all the active surveillance which the revenue officers exercise to detect frauds, they are very frequently *done*. One deception was carried on successfully for some time by connecting a pipe with the worm and carrying it through a wall into another part of the building unknown to the excise officers; by such means a very large quantity of Spirits may escape the duty.

Prior to an alteration in the law, it was not unusual for distillers to carry on business also as rectifiers in adjacent premises. The facilities which this afforded for the disposal of an excess in stock, rendered it imperative that no rectifying house should be within a quarter of a mile of a distillery; nor any distiller or rectifier carry on the business of a brewer, maker of worts, vinegar, cider or perry; or be a refiner of sugar on the same premises.

The narration of a few only of the manœuvres adopted by those who live entirely by the manufacture of illicit Spirits may be interesting to the reader. The extraordinary contrivances to evade the law and prevent detection induce the feeling that the possessors of so much shrewdness might have employed their talents more to their own

advantage in an honest and honorable calling, for sooner or later detection invariably follows. Morewood, a collector of excise, and an excellent authority, furnishes us with many instances of the artful construction of distilleries on the boundaries of town-lands, in the caverns of mountains, on islands in lakes, and on boats in rivers ; of the carrying away and secreting of revenue officers for weeks together, to prevent their giving testimony ; of the romantic manner of their treatment while in confinement ; and the various other schemes and devices to defeat the intentions of the government. Amongst these may be mentioned the instance of a person who had constructed a distillery so artfully, that it eluded the vigilance of the most expert officers of excise, although it was known to have long existed in the neighbourhood. One determined functionary resolved to find it out at all hazards, and, on one moonlight night, unaccompanied by any person, he followed a horse led by a peasant ; across the back of the animal was a sack, which the officer suspected contained materials for this mysterious manufactory. When the horse had arrived at a certain place, the sack was removed from his back and suddenly disappeared. The officer made his observations, returned to his residence, and, having procured military assistance, repaired to the place where the horse had been unloaded.

All was silent, the moon shone bright, the ground was unmarked by any peculiar appearance, and he was almost inclined, with those who accompanied him, to think that he laboured under a delusion. Perceiving, however, some brambles loosely scattered about the place, he proceeded to examine more minutely, and, on their removal, discovered some loose sods, under which was found a trap door leading to a small cavern, at the bottom of which was a complete distillery at full work, supplied by a subterranean stream, the smoke being conveyed from it through the windings of a tube that was made to communicate with the funnel of the chimney of the distiller's dwelling house, situated at a considerable distance.

Another distillery has been known to be worked on the site, and in conjunction with a limekiln, which, from the kiln being continually in operation, kept the other for years without detection. So cunningly were some of these still-houses situated, and so artfully constructed, that the smoke proceeding from them was made to issue as if from burning heath, or sods of peat, ignited for manure. Their position was, for the most part, either on a commanding eminence, in the centre of a bog, or in a well-secured fastness; but always calculated to prevent the identity of townland or proprietorship; while the portability of the apparatus rendered the

discovery and seizure of those stills difficult and hazardous. On the approach of a stranger, an alarm was given, either by dispatching a messenger or sounding a horn, while the machinery was removed, and the potale always destroyed or conveyed into receptacles under ground prepared for such exigencies. Thus the still hunter was often disappointed of his expected prize, the poor distiller put to the loss of many a brewing, and the excise officer rendered the object of the hatred and vindictive feeling of the unreflecting peasantry.

Illicit stills are generally made of tin or copper ; sometimes of a tin body and copper bottom ; often a large black metal pot is used. The worm is either made of copper or tin, according to the caprice of the smuggler. These stills range from forty to seventy-four gallons content, one being made to serve the double purpose of a still and copper.

The manufacture from these illicit stills has long been a favorite beverage in Ireland, as it is made from malt without adulteration, and possesses a flavor which habit has rendered most agreeable. This, combined with the high duties on legally distilled Spirits, and the want of a ready market for the disposal of the grain of remote and mountainous districts, induced the people to embark in the illicit traffic to an extent which was not only

injurious to the agriculture and revenue of the country, but to the morals and peaceful habits of the community. So far was the practice carried, that in 1806, out of 11,400,030 gallons (the computed consumption of Spirits in that year), 3,800,000 gallons were allowed to be the produce of illicit manufacturers ; and in 1811, 1812, and 1813, there were no less than 19,067 illicit distilleries destroyed by the revenue and military.

To put down this illicit trade, various enactments were passed by the legislature, among which that for fining the townlands on which any portion of a still, Wash, Low Wines, or other materials for distillation were found, was not the least oppressive. The annual average of fines levied for seven years under the act for the suppression of this evil amounted to £50,989 for all Ireland ; while in one county alone the sum laid for 1806 was £2,620, for 1807, £2,750, and for 1814, £18,125. How could it be otherwise, when it was proved before the Parliamentary Commissioners, that many men were found to declare, that they had never done a day's work in their lives but at illicit distillation, and that they knew nothing else by which they could gain subsistence ?

The fines upon townlands having been abolished, it was found necessary to adopt some other measure to put down illicit distillation. Recourse was,

therefore, had to a revenue police, the excise officers having too much other business to attend to, and the difficulty and expense of procuring regular military assistance being almost insurmountable. Accordingly, a revenue police was established in 1822, and was gradually augmented in proportion to the exigencies of the service. In 1826, this force amounted to thirty-two parties; in January, 1833, to fifty-seven parties; and in the next year to seventy parties, numbering, in officers and men, upwards of twelve hundred persons. They were distributed through those parts of the country in which illicit distillation most prevailed; and though their exertions were very great, yet they but partially suppressed the evil.

Their services will be best appreciated by an enumeration of the detections made by them in four successive years:—

| | Stills. | Malt. Bush. | Dis- tilleries | Worts. Galls. | Spirits Seized. |
|----------|---------|----------------|-------------------|------------------|--------------------|
| 1830 ... | 804 | 25,136 | 1,788 | 122,263 | 624 |
| 1831 ... | 723 | 24,901 | 1,479 | 106,908 | 353 |
| 1832 ... | 974 | 47,683 | 2,299 | 203,472 | 1,150 |
| 1833 ... | 1,539 | 71,782 | 3,300 | 320,813 | 6,944 |

Morewood, corroborating all that we have advanced in former pages, observes:—

“Experience has proved that illicit distillation has

always decreased in proportion to a lowness of the duty, so that it was almost annihilated by the reduction which took place in 1823, by causing a substitution nearly universal of the legal for the illegal article. Difference of opinion, however, exists respecting the extent to which a reduction of duty should be made; perhaps the best means to prevent the evil under consideration, would be to reduce the duty in proportion to the average price of grain in the provinces, so that the temptation to manufacture Spirits from it would be less than the grain itself would bring in the market. Such a measure could scarcely fail of having, at least, a powerful influence, if not of effecting a total suppression of the illegal practice, while it would give the preponderance in favor of the legal manufacture."

Of the many plans which have been laid to obstruct the revenue officers in the discharge of their duty, Morewood narrates the following:—

"On the approach of the assizes in 1803, when many were about to be prosecuted for illicitly distilling, an officer stationed at Danfanaghy, in the county of Donegal, who was to support the informations, was suddenly seized, blindfolded, and carried away by a body of men in disguise, and brought to the island of Arran, on the western coast. From thence he was conveyed to the islands of Goal, Innismay, &c., where he was closely confined, often threatened with the loss of life, and was even obliged, by way of humiliation for

his active services, to assist in the working of an illicit still, while, like another Tantalus, the cup of pleasure was held to his parched lips, without the liberty of gratifying his thirsty desires. At the end of thirteen days, when the necessity for his confinement had ceased, he was again blindfolded, taken from the island, and sent a considerable distance into the interior of the country, when the mask was removed from his face, and he was allowed, in the solitude of night, to make his way to his disconsolate family, who, all the time, had looked upon his restoration as hopeless.

“Another officer, on a similar occasion, was hurried from his bed, without any covering except his shirt and trowsers, put into a sack, thrown across the back of a horse, and, in this manner, was conducted to the margin of a lake, where, in his own hearing, a consultation was held whether he should be drowned by tying a stone to the sack and committing it to the deep, or that he should be put to a more lingering and torturing death. In this awful state of suspense he was removed to a mountainous part of the country, where he was subjected to every kind of insult and privation, continually menaced with death in every shape of barbarity, led out at night as if about to be executed, and again conducted to his solitary habitation, anticipating a renewal of further cruelties. In this state he was retained for a considerable time, till the judge, who presided at the assizes during the trial of some persons for illicitly distilling, suspected the parties as being accessory to this outrage, told them that if the officer who had been taken away

was not immediately liberated, he would pass such a sentence on them as would for ever put it out of their power to commit such another offence, and gave them but twenty-four hours for his restoration. This had the desired effect : the unfortunate man was again put into a sack and restored to his family in the same manner as that in which he had been carried away."

But it was not in Ireland alone that such "free traders" pursued their calling ; other and, perhaps, more troublesome opponents to high duties are always to be found when the gain is equal to the risk. There was scarcely any one of the maritime counties of England without its gang of smugglers, for if France was not opposite, Holland was not far off ; and the system of prevention was very inefficient, a few scattered custom house officers, aided by an occasional cruiser on the coast, having but little chance against an organized system. It was, moreover, well understood that the detectors more frequently made a decent livelihood by conniving at, than by suppressing the illegal transactions. Thus, to use one of the smuggler's own expressions, a *roaring* trade in contraband goods was going on along the British coast without let or hindrance.

A popular novelist, giving a description of these practices, observes :—

“As there are land sharks and water sharks, so were there then (and so there are now), land smugglers and water smugglers. The latter brought the objects of their commerce either from foreign countries or from foreign vessels, and landed them on the coast ; and a bold, daring, reckless body of men they were : the former, in gangs, consisting frequently of many hundreds, generally well mounted and armed, conveyed the commodities so landed into the interior, and distributed them to others, who retailed them as occasion required. Nor were those gentry one whit less fearless, enterprising, and lawless, than their brethren of the sea.

“Each tradesman smuggled, or dealt in smuggled goods ; each public house was supported by smugglers, and gave them in return every facility possible ; country gentlemen on the coast dabbled a little in the interesting traffic ; almost every magistrate shared in the proceeds or partook of the commodities. Scarcely a house but had its place of concealment, which would accommodate either kegs, or bales, or human beings, as the case might be ; and many streets in seaport towns had private passages from one house to another, so that the gentleman enquired for by the officers at No. 1 was often walking quietly out of No. 20 while they were searching for him in vain. The back of one street had always excellent means of communication with the front of another, and the gardens gave exit to the country with as little delay as possible.”

In the memoir of the Rev. R. H. Barham (Thos.

Ingolsby) allusion is made to these doings on the coast of Kent, Mr. Barham having been admitted to the curacy of Ashford in that county. In an account of the desperate character of the smugglers, it is narrated that one of them, having been shot through the body in an affray with the custom house officers, actually confessed, while lying on what he believed to be his death-bed, that there was not a crime in all the dark catalogue of human guilt that he had not committed. The man recovered for the time, to afford another testimony to the truth of the old saw respecting the effect sickness is supposed to have upon a certain individual and his followers, but fell dead upon his face after the lapse of a few years, while in the act of planting vegetables in his garden. Mr. Barham was afterwards presented to the living of Snargate, and he removed to Wareham, the curacy of which was at the same time offered him.

“These parishes were about two miles apart, and situated, the former in, the latter on, the verge of Romney Marsh ; and, as may be expected, they abounded, even more than the spot he had first quitted, in desperadoes, engaged in what by technical euphemism is termed the ‘free trade.’

“But notwithstanding the reckless character of these men, the new rector met with nothing of outrage or incivility at their hands. Many a time, and oft indeed,

on returning homewards late at night, has he been challenged by some half-seen horseman, who looked in the misty gloom like some heavy condensation, but a little more substantial than ordinary fog ; but on making known his name and office, he was invariably allowed to pass on with 'good night,—it's only parson !' while a long and shadowy line of mounted smugglers, each with his led horse laden with tubs, filed silently by. Nay, they even extended their familiarity so far as to make the church itself a depôt for contraband goods ; and on one occasion, a large seizure of tobacco had been made in the Snargate belfry ; calumny contended for the discovery of a keg of Hollands under the vestry table. When we add, that the nightly wages, paid whether a cargo was run or not, were at the rate of seven shillings and sixpence to an unmounted man, and fifteen shillings to one who carried his cutlass and pistols, little surprise can be felt if nearly the whole population pursued, more or less, so profitable an avocation."

Mr. G. P. R. James corroborates much of the foregoing statement :—

"The most favored of all counties by nature and art for the very pleasing and exciting sport of smuggling was that of Kent. Its geographical position, its local features, its variety of coast, all afforded it the greatest advantages ; and the daring character of the natives on the shores of the channel was sure to turn those advantages to the purposes in question. Sussex, indeed, was

not without its share of facilities, nor did the Sussex men fail to improve them ; but they were so much farther off from the opposite coast, that the commerce, which we may well call the regular trade, was at Hastings, Rye, and Winchelsea, in no degree to be compared to that which was carried on from the North Foreland to Romney Hoy. At one time the fair level of 'The Marsh,' a dark night, and a fair wind, afforded a delightful opportunity for landing a cargo, and carrying it rapidly into the interior ; at another time, Sandwich Flats, and Pevensey Bay, presented a harbour of refuge and a place of repose to kegs innumerable and bales of great value ; at another period, the cliffs round Folkestone, near the South Foreland, saw spirits travelling up by paths which seemed inaccessible to mortal foot ; and at another, the wild and broken ground at the back of Sandgate was traversed by long trains of horses, escorting or carrying every description of contraband articles.

"The interior of the country was not less favorable to the traffic than the coast : large masses of woods, numerous gentlemen's parks, hills and dales tossed about in wild confusion ; roads, such as nothing but horses could travel, or man on foot, often constructed with felled trees, or broad stones laid side by side ; wide tracts of ground, partly copse and partly moor, called in that county 'minnises,' and a long extent of the Weald of Kent, through which no highway existed, and where such a thing as coach or carriage was never seen, offered the land smugglers opportunities of carrying

on their transactions with a degree of secrecy and safety which no other county afforded. Their numbers, too, were so great, their boldness and violence so notorious, their powers of injuring or annoying so various, that even those who took no part in their operations were glad to connive at their proceedings, and at times to aid in concealing their persons or their goods. Not a park, not a wood, not a barn, did not at some period afford them a refuge when pursued, or become a depository for their commodities, and many a man, on visiting his stable or his cart shed early in the morning, found it tenanted by any thing but horses or waggons. The churchyards were frequently crowded at night by other spirits than those of the dead, and not even the church was exempted from such visitations.

“None of the people of the county took notice of, or opposed these proceedings; the peasantry laughed at, or aided, and very often got a good day’s work, or, at all events, a jug of genuine Hollands from the friendly smugglers; the clerk and the sexton willingly aided and abetted, and opened the door of the vault, or vestry, or church, for the reception of the passing goods; the clergyman shut his eyes if he saw tubs or stone jars in his way; and it is remarkable what good Brandy Punch was generally to be found at the house of the village pastor. The magistrates of the county, when called upon to aid in pursuit of the smugglers, looked grave, and swore in constables very slowly, dispatched servants on horseback to see what was going on, and ordered the steward or the butler to *‘send the sheep to*

the wood! an intimation that was not lost upon those for whom it was intended. The magistrates and officers of seaport towns were in general so deeply implicated in the trade themselves, that smuggling had a fairer chance than the law in any case that came before them, and never was a more hopeless enterprise undertaken, in ordinary circumstances, than that of convicting a smuggler, unless captured in *flagrant delict*."

As we have in a subsequent portion of this work gone pretty fully into the subject of high duties, and shown the results, we will now only point the reader's attention to the annual parliamentary returns of the number of distilleries and the quantity of Spirits entered for home consumption from 1822 to 1863, and it will be seen that the tendency of high taxation is to get the trade gradually into fewer hands; but we have never yet heard of a monopoly being of any benefit to the general community,—the contrary is a natural sequence.

In 1827, the number of distillers was, in England, 11; in Scotland, 246; in Ireland, 82; total, 339. But in 1862, the numbers were, in England, 10; in Scotland, 119; in Ireland, 27; total, 156. The number of distillers has thus decreased by much more than a half; and the decrease has been proportionately greatest in Ireland, where two-thirds of the distillers appear to have become extinct, and absolutely greatest in

Scotland, where 127 distillers have gone out of the trade. Up to 1853, when the series of additions to the Scotch and Irish Spirit duties began, the decrease in the number of distillers had been very considerable, though slow in comparison with the period following, the number, which had been 339 in 1827, having fallen to 210 in 1862, being a good deal more than a third.*

* It being impossible to procure a complete return of the home consumption, &c., of British Spirits to the end of 1863, during the printing of this portion of the work, the return will be found in the Appendix.

CHAPTER II.

GIN.

" This calls the church to deprecate our sin,
And hurl the thunder of our laws on *Gin*."
Pope.

" Let the thunders of the pulpit descend upon drunkenness, I for one stand
up for *Gin*."—*Burke.*

" Then shall each ale-house, then each gill-house mourn,
And answering *Gin-shops* sourer sighs return."
Pope. Dunciad, b. iii.

Derivation—Home-manufactured Spirits in the Reign of Charles II.—Complaints of—Failure of an Attempt at Monopoly—The Revolution—Second of William and Mary—Extract from Smollett, and Knight's History of England—Legislative Interference to Suppress the Manufacture and Sale of Compound Spirits—Act of 2nd George II.—Parliament Brandy—The Law found Ineffectual—Act Repealed—A Petition from the Magistracy of Middlesex—Sir Joseph Jekyl's Motion in the House of Commons—Mr. Pulteny's Speech in Opposition—Preamble of the Bill—Sir Robert Walpole's Letter to his Brother Horace—The Downfall of Mother Gin—Latin Poems published at Oxford, 1723, translated, and other Poetical Effusions—The Failure of the Prohibition Act—A Lesson for the Maine Law Association—Extract from Tindall—Smollett—The Result foreseen by Sir Robert Walpole—Treatment of Informers, 1743—A Bill brought in for the Repeal of the former Act passed the Commons without Opposition—Opposed in the House of Lords—Extracts from Lord Lonsdale's, Lord Bathurst's, and the Bishop of Salisbury's Speeches—Repeal Bill carried—The new Act satisfactory—Duties upon Spirits injudiciously levied—Tables shewing the Fluctuations—Effect upon the Spirit Trade—Rev. M. Chichester on the Irish Distillery Laws—Petition of the Rectifying Distillers—Letter to the Hon. B. Disraeli by a Scotch Distiller—Gin Manufacture—Analytical Chemists and their Statements questioned—Ingredients used in Gin in

the Year 1820—Recipes for Making Gin as generally approved—West Country Gin—Fine Gin—Plain Gin—Cordial Gin, &c.—Gin made without Rectification—Dr. Muspratt's Comments upon the Process—The Wholesomeness of Gin defended—Medicinal Character of the Ingredients shown—Moderate Gin Drinkers long lived—Gin Punch as drank at the Garrick Club—Gin Sling—Gin Drinking amongst the Lower Orders—A Gin-palace—The Condition and the Homes of the Poor referred to—Practical Suggestions as to their Improvement—List of Rectifying Distillers—The Business not a lucrative one.

“GIN [Fr., *Genièvre*.] Juniper, a spirit so named because flavored by the berries of the *Juniper*, and formerly called *Geneva*.”—*Richardson's Dictionary*.

THERE can be no doubt that Gin is a corruption of Geneva, and, as far as we can discover, the name became familiar soon after the Revolution, when, as our trade and commerce ceased with France, the importations of Spirit from Holland became general. Sometimes this Spirit was called Hollands, and as often Geneva, occasionally the two names were combined, and have continued to be so to the present day, in “*Hollands-Geneva*,” or “*Hollands-Gin*,” the contraction *Gin* being applied to the British imitation and manufacture.

Amongst our researches, we found in an old volume an attempt to associate the word *Gin* with a name famous in poetry and romance,—Genera, or Ginnerera, the favorite lady of Ariosto, whose name caused him to immortalize the juniper tree as Petrarch did the laurel, about as reasonable a

derivation as that of the wag, who said pure Gin was derived from oxygen, and Gin and water from hydrogen.

We have not many sources of information with reference to the use of home-manufactured Spirits until the reign of Charles II., when the importation of, and the preference given to foreign, against British manufacture, was a subject of complaint. This preference was considered as attributable to the unskilfulness of English distillers, and to their making their Spirits from bad materials, which prevented their general consumption; and this, in the fourteenth year of the same reign, when exclusive charters and patents were very common, was made a pretence for incorporating the distillers in and about London, and granting them the sole privilege of making Spirits and Vinegar in the cities of London and Westminster, and within twenty-one miles round the same. But this proved no remedy; no monopoly in trade or commerce ever yet improved a manufacture or increased its consumption. Statesmen of the present day, whose intelligence prompts them to refer to the history of the past, profit by examples. The importation of French Brandy, notwithstanding the loud complaints of the British manufacturer, still increased the more, so as during the reigns of Charles and James II. the court was too favorably inclined

towards everything connected with France, to suppress or limit importations from that country.

At last came the Revolution, and then the interests of England, as well as the nature of trade, began to be better understood and more impartially cultivated; accordingly, in the second year of William and Mary, an act was passed for encouraging the distilling of Brandy and Spirits from Corn. This act gave full liberty to every one to exercise the trade of Distillation; and as all trade and commerce with France was then prohibited, it gave real encouragement to the British distiller, and much increased the consumption of home-made Spirits. It was likewise a considerable boon to the farmers, as it opened a market for the spoilt and coarse sorts of grain, which they could not before dispose of, except at a sacrifice.

This Act of Parliament, which was at first made for five years,* was continued for one year longer, and though it then expired, yet the benefit accruing to the nation by thus laying the trade open was so sensibly felt, that by a clause passed the very next year, 8th and 9th William III., it was enacted, "That any person who had then set up any works or offices for making or distilling for sale any Low Wines or Spirits from drink brewed from Malted

* 5th and 6th William and Mary, c. 8; and 7th and 8th William III., c. 30.

Corn or Cider, giving notice to the Commissioners of Excise within ten days after the entering of such office or works, might follow such work, and might refine the Spirits of their own making, paying the duties, and being subject to the same fines and penalties as other distillers."

By such repeated favors and encouragement, British distillers flourished and their numbers increased, whilst the importation of foreign Spirits was much diminished. But in the meantime, owing to the manufacture becoming cheap, the poor began to drink it extravagantly.

① "The populace of London," says Smollett, "were sunk into the most brutal degeneracy by drinking to excess the pernicious spirit called Gin, which was sold so cheap, that the lowest class of the people could afford to indulge themselves in one continued state of intoxication, to the destruction of all morals, industry, and order. Such a shameful degree of profligacy prevailed, that the retailers of this poisonous compound set up painted boards in public, inviting people to be drunk for the small expense of one penny; assuring them they might be dead drunk for twopence, and have straw for nothing. They accordingly provided cellars and places strewed with straw, to which were conveyed those wretches who were overwhelmed with intoxication. In these dismal caverns they lay until they recovered some use of their faculties, and then they had

recourse to the same mischievous potion ; thus consuming their health, and ruining their families, in hideous receptacles of the most filthy vice, resounding with riot, execration, and blasphemy.*

“That all this,” says another historian, “may have happened is probable enough ; what alone is of much importance is the extent to which such corruption of manners prevailed among the lower orders, or the progress the habit of intemperance was making throughout that portion of the social body. If, however gross, it was confined to the very lowest grade of the populace, their conduct, like that of the drunken Helots among the Spartans, might be more likely to disgust than to seduce the rest of the community. However, this was not the general feeling at the time ; the cry of all the more zealous and busy philanthropists was that the poison of Gin-drinking was eating into the very vitals of society, and that no measures could be too strong to take against an evil which, if its progress was not arrested, would speedily leave us nothing but the mere dead and putrid carcass of a once great nation.”†

It was under the excitement of these alarms, which, it may be fairly assumed, somewhat exaggerated the danger, that the legislature was called upon to act ; and nothing would satisfy them but

* Hogarth's celebrated print of Gin Lane painfully depicts the horrors of that gin-drinking period.

† Knight's Pictorial History, Vol. IV., p. 851.

an almost total prohibition of all Compound Spirits which were the most palatable and constantly most used, as well as most abused by the lower orders. This produced the Act of 2nd of George II., c. 17., by which a duty of five shillings per gallon over and above all other duties was laid on all Compound Spirits, and every retailer of Spirits was obliged to have a license and to pay £20 yearly for the same. This was really a total prohibition of retailing such Spirits in an open and fair manner, but many continued to do so privately, and the law was evaded by making a plain sort of Spirit without flavor, called in derision *Parliament Brandy*, so that the excesses in spirituous liquors continued as general amongst the lower orders as ever, and without any advantage to the revenue. The law being thus found ineffectual, and the farmers complaining of the loss of a market for their inferior grain, a new and violent turn in the contrary direction was given to the spirit of the legislature, and in the sixth year of the same reign the former act was repealed, without making any regulation for preventing the excessive use of such liquors. This, of course, produced a bad effect; the poor being restored to the liberty of getting drunk as usual, like men set free from jail, made a most extravagant use of that liberty; and this revived in the legislature a spirit more violent than ever

against the use of every sort of spirituous liquors, British or foreign.

On the 20th of February, 1736, a petition from the magistracy of the county of Middlesex was presented to the House of Commons, setting forth—

“That the drinking of Geneva, and other distilled spirituous liquors, had for some years past greatly increased, especially among the people of inferior birth ; and that the constant and excessive use thereof had already destroyed thousands of His Majesty’s subjects, and rendered great numbers of others unfit for useful labour and service, debauching at the same time their morals, and driving them into all manner of vice and wickedness ; and that that pernicious liquor was then sold not only by the distillers and Geneva shops, but by many other persons of inferior grades, by which means journeymen, apprentices, and servants were drawn in to taste, and by degrees to like, approve, and immoderately to drink thereof ; and that the petitioners apprehended the public welfare and safety, as well as the trade of the nation, would be greatly affected by it ; and therefore praying that the House would take the premises into their serious consideration, and apply such remedy as the House should judge most proper.”

Shortly after, in a committee of the whole House, Sir Joseph Jekyl moved a series of resolutions declaring, in substance, that the low price of Gin

was the principal inducement to the excessive and pernicious use of it, and that the sale of that and other spirituous liquors ought both to be discouraged by a heavy duty, and restricted to persons keeping public brandy-shops, victualling-houses, coffee-houses, and ale-houses, to innholders, and to such apothecaries and surgeons as should make use of the same by way of medicine only. These resolutions were agreed to without debate, but when, on the 8th of March, Jekyl moved in a Committee of Supply that there should be laid upon all spirituous liquors sold by retail the prohibitory duty of 20s. per gallon, the proposition encountered some resistance. Mr. Pulteny urged, among other things, that the business of distilling had been carried on in this country by royal authority for nearly a hundred years, and had been much encouraged by various acts of parliament passed since the Revolution; that even the retail of Spirits had been hitherto so much encouraged, or at least connived at, that there was not now an inn, an ale-house, or a coffee-house in the United Kingdom, but what owed a great part of its profits to the retail of such liquors: that with respect to Rum at least, there never had been any complaint of the excessive use of that liquor among the lower classes of the people; that the sugar colonies are now chiefly supported by the sale of their Rum; that Brandy and Rum were more

coveted by the common people, and might easily be made more palatable than any sort of home-made Spirit, and therefore the non-consumption of these liquors in any excess appeared to be completely insured merely by the existing duties upon them, which were higher, though far from prohibitory. Mr. Pulteny then alluded to a recent act which had imposed certain high duties upon Gin also, but which had been repealed.

“ It cannot be said, Sir,” he proceeded, “ that nothing but a total prohibition can be an effectual remedy against the evil complained of, because we all know that the late act against Geneva was effectual so far as it went ; it was made, unknown, to extend only to Compound Spirits ; and with respect to them it was an effectual remedy, for it put an entire stop to the constant and excessive use of such Spirits amongst those of inferior rank ; but some of the distillers immediately began to make a sort of Plain Spirit, which, I believe, in derision of the act, they called Parliament Brandy, and this the common people made as constant and excessive a use of as they had before done of Compound Spirits ; this was the cause of the act ; and if it had been amended and made to extend to all home-made Spirits, instead of being repealed, there would never have been occasion for any such complaint as that we have now before us.”

Neither Pulteny's speech, nor the silent but per-

fectly understood dislike of the minister himself, Sir Robert Walpole, to the extravagance of the proposition, prevented Jekyl's resolution from being agreed to by the House, or from being followed up by another, recommending that the sum of £50 yearly should be paid for a license by every person keeping a public brandy-shop, a public victualling-house, coffee-house, or ale-house, or being an innholder, who should sell any spirituous liquors.

A bill was accordingly brought in founded upon these resolutions ; and, notwithstanding the opposition made to it, principally by the West India interest, eventually passed into a law. As a model bill for the modern Total Prohibition of the Liquor Traffic Society, we give its preamble and substance—

“Whereas the excessive drinking of spirituous liquors by the common people, tends not only to the destruction of their health and the debauching of their morals, but to the public ruin ;

“For remedy thereof—

“Be it enacted that from September 29th no person shall presume by themselves, or any other employed by them, to sell or retail any Brandy, Rum, Arrack, Usquebaugh, Geneva, Aqua Vitæ, or any other distilled spirituous liquors, mixed or unmixed, in any less quantity than two gallons, without first taking out a license for that purpose within ten days at least before they sell or retail the same ; for which they

shall pay down £50, to be renewed ten days before the year expires, paying the like sum, and in case of neglect to forfeit £100, such licenses to be taken out within the limits of the penny post, at the chief office of Excise, London, and at the next office of Excise for the country. And be it enacted that for all such spirituous liquors as any retailers shall be possessed of, on or after September 29th, 1736, there shall be paid a duty of 20s. per gallon, and so in proportion for a greater or lesser quantity above all other duties charged on the same.

“The collecting the rates by this act imposed, to be under the management of the commissioners and officers of Excise by all the excise laws now in force (except otherwise provided by this act), and all monies arising by the said duties or licenses for sale thereof, shall be paid into the receipt of His Majesty’s exchequer distinctly from other branches of the public revenue; one moiety of the fines, penalties, and forfeitures to be paid to His Majesty and successors, the other to the person who shall inform on one for the same.”

Archdeacon Coxe has printed the following curious letter from Sir Robert Walpole to his brother Horace, written on the 30th September, the day after the new law came into operation, which, as a lively picture of the state of public feeling, and of the general civilization of the time, well deserves to be transcribed:—

“Dear Brother,—I have forborne troubling you with the various surmises and apprehensions which of late, at different times, have filled the town with different fears and expectations concerning the first and immediate consequences that might attend the commencement of the Gin Act, because it was difficult at sometimes to form any probable opinion of what might happen ; and at other times, and especially lately, it appeared a great deal more reasonable that there would not be any trouble or disorder at all, until about the middle of last week. I then began to receive again accounts from all quarters of the town, that the Jacobites were busy and industrious in endeavouring to stir up the common people, and make an advantage of the universal clamour that prevailed among the populace at the approaching expiration of this darling vice. The scheme that was laid was, for all the distillers that were able to give away *gratis*, to all that should ask for it, as much Gin and strong waters as they should desire, and the great distillers were to supply all the retailers and small shops with as much as they should want to be distributed and given away in like manner. The shops were to begin to be opened on Tuesday evening, the eve of Michaelmas-day, and to be continued and repeated on Wednesday night, that the mob being made thus drunk, might be prepared and ready to commit any sort of mischief ; and, in order to this, anonymous letters were sent to the distillers and town retailers in all parts of the town to instruct them and incite them to rise and join their friends, and do as their neigh-

hours did. Four of these letters have fallen into my hands, which the persons to whom they were directed discovered and brought to us: and by the excise officers that go round the town, I am informed that letters to the same purpose were dropped and directed to most of the distillers in all quarters. Those we have seen differ very little from each other in the tenor and substance; and the strong criminal expressions are in all the same, only transposed. In such as were less formal and not so laboured, the word was given Sir Robert and Sir Joseph.

“Upon the information the Queen was pleased to give such orders to the guards as you will have had an account of, which have had the designed effect, and in the opinion of all mankind, are thought to have prevented the greatest mischief and disorders that have of late been known or heard of—at least we have the satisfaction to have our measures universally applauded. I must beg leave to say there has been infinite care taken to observe and watch all their motions for above a month past; and upon the turn that the Spitalfields riots took, I think I may affirm that the whole spirit was at once dashed and seemed to be totally laid aside; but, upon the contrary, success at Edinborough (the allusion is to the Porteous affair), the fire kindled anew, and nothing less than such vigorous measures could have prevented the evil, which I hope now is put an end to. But the murmuring and complaints of the common people for want of Gin, and the great sufferings, and the loss of the dealers in spirituous liquors in general, have created

such uneasiness, that they will deserve a great deal of attention and consideration. And I am not without my apprehensions that a non-observance of the law in some may create great trouble; and a sullen acquiescence and present submission in others, in hopes of gaining redress by parliament, may lay the foundation of very riotous and mobbish applications when we next meet. [He adds, under the date of the following day, Oct. 1st,] Last night is likewise passed over in perfect quiet, although the patrols in the streets were taken off."

It will interest the reader to peruse from the magazines and papers of the day, the poetical and other effusions promoted by this attempted cure for intemperance by act of parliament. The following is from the "Gentleman's Magazine," of June, 1736, headed—

"THE DOWNFALL OF MOTHER GIN."

"Mr. Danvers,

"The ministerial advocates have made themselves very merry with the approaching fate of good Mother Gin, whom they are pleased to represent as a patriot and a Jacobite, though I always apprehended her to be in the interests of the other side. She came over to England with King William at the Revolution, and hath received great encouragement from the government ever since; and though it must be confessed she hath been a great offender, and that some course ought to be taken with her, yet I am not for having her

knocked on the head without any trial, or so much as being heard in her own defence. The charge against her is, that being an evil spirit, and dealing with the devil, she hath such power over the minds and bodies of the common people, that she can put them upon the most desperate attempts, and hath almost destroyed the present race already by her pernicious influence.

“This is a terrible accusation, indeed, and I am afraid partly just, but still I cannot help thinking that if 500 wise men were to lay their heads together some method might be found to prevent her doing mischief without coming to downright extremities. There is something particularly hard in her case at this time, when witches and conjurors have met with so much indulgence, and why should one sort of evil spirits be favoured more than another? She hath had the common fate of people under misfortunes, not only to be deserted, but even to be most violently opposed by those who lie under the strongest obligations to her,—I mean the gentlemen of the army, though the author of her life asserts to the contrary. I appeal to the officers themselves, whether the glorious victories of the last war were not, in a great measure, owing to her assistance, and whether they think it possible to go through another without it If the good old lady does now and then carry off a man or two she makes them ample amends in the article of recruiting But supposing Mother Gin to be as vile a creature as her worst enemies have represented her, why should innocent people suffer on her account? Why must

our good friend Mons. Nantz, our countryman Mr. Rum, and that moderate lady Mrs. Punch, with all the collateral branches of that numerous family, be included in the same sentence? In answer to this it is said that Mother Gin is so nearly related to all those good folk, that it was absolutely necessary to destroy them in order to get at her. Great intercession was made for Mr. Rum and Madame Punch, it being alleged in their behalf that our sugar colonies, and several other branches of our trade, depended very much upon Rum, but to this it is answered in the same high tone that neither our trade nor our colonies did the nation half so much good as Mother Gin did it mischief, and therefore whatever may be the consequence she must be destroyed. We are told as a further justification of such proceedings, that the total destruction of Mother Gin will prove of great service to that worthy gentleman Sir John Barley Corn, but I am afraid that it will likewise be for the interests of Mr. French and Mr. Port, who have already gained so much footing amongst us.

“I must not conclude without observing that our brethren and fellow-subjects of North Britain are so far from being frightened out of their wits at Mother Gin’s popularity, that they have obtained a license for her to continue in their country free and unmolested as heretofore. Whether they or we have acted with the most prudence will be seen in a short time.

“I am, Sir, your humble Servant,

“A MODERATE MAN.”

In this year also appeared the following poem in the same magazine—

ON THE GIN ACT.

Pensilibus fuis, cyatho comitata supremo,
 Terribili fremitu stridula mæret anus.
 O longum, formosa, vale mihi vita decusque,
 Fida comes mensæ, fida comesque tori !
 Eheu ! quam longo tecum consumerer œvo !
 Heu ! quam tristitiæ dulce lenimen eras,
 Æternum direpta mihi ! sed quid moror istis ?
 Stat : fiscum est : nequeunt jam revocare preces.
 I, quoniam sic fata vocant : liceat mihi tantum
 Vivere, te vivâ, te moriente mori.

TRANSLATION.

She grasped the glass, her spindle drooped and fell
 While thus the croaking beldame said farewell.
 “ Farewell, my life, my love, my only cheer,
 At board and eke at bed companion dear.
 How fond the dreams of many years with thee !
 In sorrow’s hour how did’st thou solace me,
 O ! now for ever lost ! yet why complain ?
 A tax what prayers can e’er repeal again ?
 Go ! the Fates call thee ! Grant it, heaven, to me,
 ‘To live with thy life and to die with thee !”

GENEVA.

From the "Carmina Quadragesimalia," published at Oxford, in 1723 ; the thesis is :

"An vita consistat in Calore? Appr."

Dum tremula hyberno Dipsas superimminet igni,
 Et dextra cyathum sustinet ore tubum,
 Alternis vicibus fumos hauritque, bibitque :
 Quam dat arundo sitim, grata *Geneva* levat.
 Languenti hic ingens stomacho est fultura, nei alvus
 Nunc Hypochondriacis flatibus ægra tumet :
 Liberior fluit in tepido nunc corpore sanguis :
 Nunc nova vis membris, et novus inde Calor.
 Si quando audieris vetulam hanc periisse : *Geneva*
 Dicas ampullam non renovasse suam.

This copy of verses was contributed by Saulsbury Cade, elected from Westminster to Ch. Ch. in 1714.

OXONIENSIS.

Which may be thus translated :—

"Does Life consist in Heat? Affirmative."

As Joan sits trembling o'er the winter's blaze,
 Her hand a cup supports, her mouth a reed ;
 One slakes the thirst the other tends to raise,
 Joan now the Gin consults and now the weed.

To fainting stomachs what a blest resource !
 No more with hypochondriac pangs to swell !
 In her warm veins Joan feels the life-blood course,
 And a fresh heat and strength her limbs impel.
 If e'er you hear that thirsty Joan "*is not,*"
 'Twill be because she ceased to fill the pot.

And the following we take from the "Gentleman's Magazine," of October, 1737:—

ADDRESS TO GENEVA.

Hail, Mighty Gin ! my breast inflame ;
 Oh, warm, raise, spirit me to fame ;
 Point my strong verse, my vein make merry,
 I sing thy praise, rich, powerful berry ;
 Tho' Virgil's muse thy plant degrades,
 And noxious makes its quiet shades,
 Kind British swains and nymphs prefer
 Thy influence, friendly juniper.

Of the grave dame to visit thee,
 Full softly turns the closet key.
 Fond of retirement—books—mere notion,
 Thy cagg directs her frequent motion ;
 Most favourite author on her shelf,
 Safe placed from each rude-handling elf,
 Save when the page or prying maid,
 By treach'rous pick-lock are conveyed ;
 Or minx grimalkin scamp'ring o'er,
 Rolls thee loud-tumbling to the floor.

F

The starchest prude deigns thee admission,
 Free from dread censure or suspicion.
 Thy flask, by trusty Johnny brought her,
 Seems to the sight, pure pyrmont water,
 Gin to pained entrails gives relief,
 Makes slighted damsels love their grief,
 Helps puffs to utter, rakes to rattle,
 Old wives to scold, and young to tattle ;
 The wedded pair, whom strife perplexes,
 Unites: tried friend to both the sexes ;
 Our rest in calms, in fortune's shouts
 Our fence, our oracle in doubts.
 Once thou wert these—such lately own'd ;
 But ah ! Queen Gin is since dethron'd.
 She who was wont the helm to guide,
 Is now the lighter all beside.
 She, who upheld by brave distillers,
 Long potent stood 'gainst weak ill Villers,
 A nation's force has leagu'd to slaughter ;
 (So strong she was, though simple water !)
 O'er pow'r'd she by these numerous files is,
 Mourn sad Rag-Fair ; mourn Broad Street, Giles's.
 When twain gilt pots of ample size,
 On twain tall posts allure the eyes,
 Or dangle pendant at the door,
 Like god Silenus' can of yore,
 Behold ! jilts, incubuses, catchpoles,
 Some loudly rave, some pensive scratch poles.
 Hark ! the fierce soldier from within
 Exclaiming wild—ye Gods ! no Gin ?

Wear I this hilt, this useless nob,
 Yet see thy fault, puissant Bob ?
 Adieu to camps, to fighting hours !
 Vain life adieu ! no Gin, ye pow'rs !
 With her we'll ev'ry mother's son die,
 Gin dead ! *Sic transit gloria mundi.*
 See, midst sad Drury-nymphs appears
 The beldame matron, all in tears.
 Ah ! (she complains) the news would grieve a
 Hard heart of flint—no dear Geneva !
 With nightly watchings when oppressed,
 What shall compose me now to rest ?
 When shall I easy from cholic find ?
 How close my eyes, or break my w—— ?
 'Reave me of wits, good name, or more, if
 My age can bear it—wretch Sir Joseph !
 Melpomene ! thy succour lend,
 Gin was the drooping muse's friend ;
 Supply'd the want of costlier wants,
 And furnish'd rail'ry, smut, and rants.
 Now ne'er shall maudlin hostess more
 Reverse old rules, and underscore ;
 Nor coachmen (three parts on your journey)
 Bilk their whole fare—and overturn ye.
 Gin, source of blunders justly counted—
 Stop Muse ! I'm unawares dismounted.

Another effusion called

GENEVA.

A poem addressed to the Right Honorable Sir

Robert Walpole, by Alexander Blunt, distiller, printed for T. Payne, in Lovell's Court, Paternoster Row, 8vo, 1729, price 6d.—commences thus—

“Thy virtues, O Geneva; yet unsung
 By ancient or by modern bard, the muse
 In verse sublime shall celebrate, and thou
 O, Walpole, statesman most profound! vouchsafe
 To lend a gracious ear; for fame reports
 That thou, with zeal assiduous, does attempt,
 Superior to *Canary* or *Champagne*,
 Geneva, salutiferous to enhance;
 To rescue it from hand of porter vile
 And basket woman, and to the Buffet
 Of lady delicate and courtier grand—
 Exalt it; well from thee may it assume
 The glorious modern name of Royal Bob.”

Whilst Brandy, Cognac, Jamaica Rum, and “costly Arrack” are alluded to, there is no mention of Hollands in this poem, which appears to have been a defence of *Geneva*, or Gin, against Ale, the grand jury of Middlesex having in their presentment (1728-9) complained “of the great mischief which arose from the number of shops or houses selling a liquor called Geneva.”

Perhaps one more extract may be worth giving, not for its poetical merit, but for the statement it contains that Geneva was introduced by William III., and that “Martial William” drank Geneva.—

“Great Nassau ! immortal name !

Britain's deliverer

From slavery, from wooden shoes, and chains,
 Dungeons and fire ! attendants on the sway
 Of tyrant bigotted, and zeal accursed,
 Of holy butchers, prelates, insolent,
 Despotic, and blood-thirsty ! he who did
 Expiring liberty revive ; who wrought
 Salvation wondrous ! God-like Hero ! He
 It was, who, to complete our happiness,
 With liberty restored, Geneva introduced ;
 O Britons ! O my countrymen ! can you
 To glorious William now commence ingrates,
 And spurn his ashes ? can you vilify
 The sovereign cordial he has pointed out,
 Which by your own misconduct only can
 Prove detrimental ? Martial William drank
 Geneva, yet no age could ever boast
 A braver prince than he. Within his breast
 Glow'd every royal virtue. Little sign,
 O genius of *malt liquor* ! that Geneva
 Debilitates the limbs, and health impairs,
 And mind enervates. Men for learning fam'd,
 And skill in medicine, prescribed it then
 Frequent in recipe ; nor did it want
 Success to recommend its virtues vast
 To late posterity.”

It will be seen that the subject was, one of sufficient importance to occupy the attention and

consideration of all classes, and the attempt to entirely suppress the sale of Spirits met with satirists both in poetry and prose; but there were in those days, as there are in the present, infatuated and red-hot zealots, with whom neither rhyme nor reason could prevail; and although the impossibility of carrying out the law was foretold by many, both within doors and without, yet so furious was the zeal, and so determined the advocates of the last century "*Society for the Total Suppression of the Liquor Traffic*," that no heed was given to the prophecies of the calm-thinking, intelligent opponents, and, consequently, the measure was passed without much opposition. But it soon became ineffective. President, vice-president, secretaries, and members of the Society for the Total Suppression of the Liquor Traffic! take lessons from history, and read—Tindall tells us:—

"The commissioners of excise themselves became sensible of the impossibility or unadvisableness of carrying it into execution; policy as well as humanity obliged them to mitigate the severity of the law, which was now become odious and contemptible."

We have shown the picture Smollett described, and Hogarth painted, of the state of things that was intended to put down, and now let us read what the historian says of the mischief the act itself produced.

"The populace soon broke through all restraint. Though no license was obtained and no duty paid, the liquor continued to be sold in all corners of the streets; informers were intimidated by the threats of the people, and the justices of the peace, either from indolence or corruption, neglected to put the law in execution; in fact, it appeared that the consumption of Gin had considerably increased every year since the duties were imposed."

Any one acquainted at all with matters of revenue, could have foreseen that this law would only drive the trade out of the hands of the licensed dealers into those of smugglers and illicit manufacturers; and those versed in the science of morals are well aware that nothing but a sound education will ever effectually root out drunkenness or any other vice, and that to tax a vicious indulgence, such as that in drinking, is only to stop up one source, and leave to the cunning of man plenty of others open to enable him to satisfy his propensity.

Sir Robert Walpole saw clearly that the measure would prove inoperative, and though he would not oppose the bill, he predicted that parliament would soon be called upon to modify its provisions. The small duties heretofore levied on this article had brought in about seventy thousand pounds annually; and, as the Excise had been made over to the crown, this sum went to the civil list. Walpole demanded,

therefore, that whatever deficiency of this sum should be produced by the new regulations should be made up to the civil list. The whole measure excited a great clamour out of doors.

"It was regarded," says a writer in Cassell's Illustrated History of England, "as an invidious attempt to abridge the comforts of the people, whilst those of the wealthy remained untouched. The clause proposed by Walpole to protect the revenue was assailed with much fury both in and out of the House. It was said that the minister was quite indifferent to the morals of the people on the one hand, or to their enjoyment on the other, so that the revenue did not suffer."

Immediately the act passed there was danger of rebellion. An insurrection of the populace was threatened, and, as is related in Sir Robert Walpole's letter, but for the precautionary measures taken by the government, there would have been serious rioting and much blood shed. As there were multitudes of offenders, there were at first multitudes of informations; but as soon as any man was known to have informed, he was assaulted and pelted by the mob wherever they could meet with him. A noble peer was obliged to open his gates to one of those unfortunate creatures to protect him from the mob, who were in full cry, and would probably have torn him to pieces if they

could have laid hold of him, for they had before actually murdered some of those informers. This was not the only difficulty; the magistrates themselves were in danger if they appeared zealous in the execution of this law. The prosecutions put the government to infinite expense, the more so as when the person was convicted, seldom could anything be recovered.

The prohibitory law increased the evil it was intended to remove; and the excessive use of Spirits became more general. Under those circumstances, in 1743, the ministry that had newly come into office upon the expulsion of Sir Robert Walpole, brought in a bill into the House of Commons for the repeal of the law which had thus turned out so much worse than a dead letter.

The bill passed the Commons without opposition, but in the Upper House it was not carried till after long and warm altercation. } From the debates, which fill nearly three hundred columns of the Parliamentary History, we may glean a few additional particulars corroborative of what we have been relating with respect to the operation and failure of the preceding act.

The increased consumption of Gin during the time it had been in force was admitted on all hands; Lord Lonsdale himself, one of the opponents of the repeal bill, produced an account from which

it appeared that the quantity of Gin distilled in England, which in 1684, when the business was introduced into this country, had been 700,000 gallons, rose in 1694 to over 1,100,100 gallons, and then the consumption increased gradually every ten years, so that in 1734 there were 4,500,000 gallons consumed. But since that time the increase had been greater than it ever was in any former period, "for the consumption is now (1743) above 7,000,000 gallons yearly."

Lord Bathurst, who was in favor of the repeal, mentioned that in the whole kingdom, during the seven years the high duties had been levied, the number of licenses taken out for the sale of Spirits had been only two ! The same noble lord remarked that the practices of gin-drinking had of late years extended much farther than was generally imagined ; the class of farmers had hitherto been distinguished for their frugality and temperance, but even they had not escaped this infection ; nor was anything now more common than to find Gin drunk in those farm houses in which a few years ago Ale was the highest luxury that was thought of. The consequences that had followed from the late act, however, sufficiently showed the inefficiency of violent methods to cure or check the evil.

"It is well known," said his lordship, "that by that

law the use of spirituous liquors was prohibited to the common people ; that retailers were deterred from vending them by the utmost encouragement that could be given to informers ; and that discoveries were incited by every art that could be practised, and offenders punished with the utmost rigour. Yet what was the effect, my lords, of all this diligence and rigour ? A general panic suppressed for a few weeks the practice of selling the prohibited liquors ; but in a very short time necessity forced some, who had nothing to lose, to return to their former trade ; they were suffered sometimes to escape, because nothing was to be gained by informing against them, and others were encouraged by their example to imitate them, though with more secrecy and caution : of those, indeed, many were punished, but many more escaped, and such as were fined often found the profit more than the loss. The prospect of raising money by detecting their practices incited many to turn information into a trade ; and the facility with which the crime was to be proved, encouraged some to gratify their malice by perjury, and others their avarice ; so that the multitude of informations became a public grievance, and the magistrates themselves complained that the law was not to be executed. The perjuries of informers were now so flagrant and common, that the people thought all informations malicious ; or, at least, thinking themselves oppressed by the law, they looked upon every man that promoted its execution as their enemy, and therefore now began to declare war against informers, many of

whom they treated with great cruelty, and some they murdered in the streets."

Lord Cholmondeley in a very able speech supported this account, as did several of the other speakers in this debate. The facts being notorious, were not questioned or denied by any of the opponents to the repeal. Lord Bathurst proceeded to state that, by their determination and violence, the people at last wearied out the magistrates, and intimidated all persons from lodging informations, so that the law had now for some years been totally disregarded.

"The practice, therefore, of vending and of drinking distilled Spirits," continued his lordship, "has prevailed some time without opposition; nor can any man enter a tavern or an ale-house in which they will be denied him, or walk along the streets without being invited to drink them at every corner: they have been sold for several years with no less openness and security than any other commodity; and whoever walks in this great city will find his way very frequently obstructed by those who are selling these pernicious liquors to the greedy populace, or by those who have drunk them till they are unable to move."

Much disposed as we are to give copious extracts from the very interesting, and, upon both sides, able arguments used in the debate in the House of

Lords, we may, perhaps, infringe too much upon our space with this particular but important event in the history of Gin. (But it was, perhaps, the very despotic and oppressive character of the Gin Act which occasioned many other persons to enlist amongst its opponents, besides those who indulged in Gin.) And the same error and folly distinguish the Teetotal and Maine Law agitators of the present day. Men who are as temperate in their habits as they are moderate and thoughtful in their opinions upon public matters, consider that the evil the Water Party endeavour to suppress is less odious than the rash and mischievous means that are adopted to put it down, and that to allow the promoters of such intolerance to succeed would encourage them to seek for greater infringements upon the liberty of the people.

There was another consequence of the prohibitory Gin Act ~~to which we must refer~~. The trade in Spirits, abandoned by all respectable dealers, was left in the hands of persons without either means or character, ruffians and desperadoes, upon whom neither law nor public opinion could be brought to bear; and all the revenue that the sale of Spirits would have been made to yield was thrown away and lost in this wild and unseemly scene of universal illicit trading.

In opposition to the repeal the principal ar-

gument urged was, that the sale of Gin, which was now carried on, not, certainly, in secret, or with any attempt at concealment, but still without open proclamation by the dealers of the article they had to dispose of, would in future be thrust forward with an impudent exposure of the name as well as of the liquors, which might not only tend to harden the victims of gin-drinking, but might throw more opportunity and temptation in the way of persons who had not yet fallen into the habit.

In illustration of the extent to which the open retail of Gin was carried before the imposition of the prohibitory duties (which had proved no prohibition and no duties at all), ~~the Bishop of Salisbury (Dr. Thomas Sherlock) quoted~~ a report drawn up in the year 1736, by the justices of Middlesex, according to which the number of gin-retailers in the districts of Westminster, Holborn, the Tower, and Finsbury (exclusive of the City of London and Southwark), was then 7044, "besides 3209 ale-houses that did not sell spirituous liquors, and besides a great number of persons who retailed Gin probably in garrets, cellars, and back rooms, or places not exposed to public view." Every sixth house in the metropolis, it appeared by this report, was then a licensed gin-shop; and ~~the Bishop apprehended that with the reduction of the duties, this state of things, or a worse, would be brought back.~~

That there would be immediately not fewer than 50,000 gin-retailers set up under the sanction of the government throughout the kingdom. However, although all the Bishops, as well as most of the adherents of the late ministry, voted against it, the repeal bill was ultimately carried; "and we cannot help owning," says Smollett, "that it has not been attended with those dismal consequences which the lords in the opposition foretold."

Melancholy, indeed, was the spectacle exhibited under the prohibitory law. Lord Lonsdale, although an opponent to the repeal bill, stated in the course of the debate in the Lords that,

"Whoever should pass along the streets of the metropolis would find wretches stretched upon the pavement, insensible and motionless, and only removed by the charity of passengers from the danger of being crushed by carriages or trampled by horses, or strangled with filth in the common sewers."

The operation of the new act was highly satisfactory; the wretched state of things described by Lords Bathurst and Lonsdale was no more heard of. Excessive indulgence in Spirits continued to exist, as it still does, amongst the depraved of the lower orders; but the restoration of the trade to proper surveillance, and the inducement to persons of respectability and responsibility to embark in it, appears to have had an immediate beneficial effect.

Amongst the various manufactures liable to taxation, none have been more unfairly or injudiciously treated than the produce of the distiller, and none more subservient to the caprice of government. Every Chancellor of the Exchequer has made the duties upon Spirits his regulating medium; at one time to meet a deficiency, at another to dispose of a surplus. The excise laws, the regulations and restrictions upon distillers, preventing as they do so much that would facilitate production and improvement in manufacture, are alone enough to bear, but they are trifling in comparison to the evils arising from the uncertainty of the duties from one session to another. The fluctuating character of these will be shown in the tables to be found in the Appendix. As a natural consequence, just prior to the appearance of the Chancellor's annual budget, the Spirit trade is almost at a standstill, distillers and their customers are uncertain what new freak may be practised upon them, and many are led into speculations not always conducive to the general interests. If a report is prevalent that an additional duty is to be levied, large clearances are made from bond, sometimes to the ruin of the speculator; and when an impression is created that the duties are likely to be reduced, a stagnation of trade is the consequence. None will run the risk of increasing

their duty-paid stock, but prefer to dispose of what they hold at a sacrifice. The iniquitous results attendant upon high duties have been the theme of the greatest political economists of the day, and the injury to the fair trader, by bringing his produce into competition with that which has paid no duty at all, is too well known and felt to need any exemplification. Excessive duties only encourage smuggling and illicit distillation. Immediately the duties are lowered to a reasonable rate, the revenue is increased, the encouragement to illicit manufacture is lessened, and the smugglers' occupation gone. It is stated by the Rev. Mr. Chichester, in his valuable pamphlet on the Irish Distillery Laws, published in 1818, that—

“The Irish system seems to have been formed in order to perpetuate smuggling and anarchy. It has culled the evils of both savage and civilized life, and rejected all the advantages which they contain. The calamities of civilized warfare are, in general, inferior to those produced by the Irish Distillery Laws; and I doubt whether any nation of modern Europe, which is not in a state of actual revolution, can furnish instances of legal cruelty commensurate to those which I have represented.”

And what is here said of Ireland is equally true of England. At this present time (1863) the

injudiciously high duties payable upon British Spirits are acting most prejudicially upon the general trade, and the rectifying distillers carrying on business in or near the metropolis have petitioned parliament on the subject. An extract from the document will show the justice of their remonstrances, and effectually support our argument. After some preliminary remarks, the petition goes on to remark upon the result of the changes in the rates of duty, which

“Appears to show that a too high rate of duty has generally been productive of loss in the return of revenue, and that its effects are highly calculated to give encouragement to the trade of the illicit dealer.

“Varying scales of duty in the three countries continued up to the year 1859, but in July, 1860, the Right Hon. the Chancellor of the Exchequer thought it expedient to raise the duty on Spirit from 8s. 1d. per gallon to 10s. per gallon, anticipating from such increase a permanent additional revenue to the extent of about £1,400,000; the reason for this increase of duty being assigned to be the necessity to provide for the increased expenditure which the country had to meet on account of the war in China.

“Your petitioners are aware that representations from numerous bodies have, during the last three years, been submitted by the distillers of London and by others connected in the like interests in Scotland and Ireland,

to the Right Hon. the Chancellor of the Exchequer, showing in what particulars the views he then entertained have practically failed to be borne out, as also how much the revenue has suffered; and likewise to demonstrate the continued progress of illicit distillation in the three kingdoms as a necessary result of such increase of duty. Your petitioners, however, though not joining in such representations, have not been inattentive observers of the consequences anticipated, but have been waiting for the experience of the past time for maturing their views and judgment upon this question. And your petitioners therefore now consider it more desirable to present their opinions by way of statement to your Honourable House, than by memorial to the Chancellor of the Exchequer, in order that they may be brought more into general discussion, though not less under his cognizance, and as the best means of obtaining for the question further consideration and review.

“The annual revenue derived from the duty on Spirits amounts to somewhere about £10,000,000 sterling, and it appears by the returns presented to Parliament that since the high rate of duty of 10s. per gallon was imposed, not only has a very considerable decrease in quantity consumed taken place, but that a large deficit in the annual revenue derived from duty on Spirits has resulted. Your petitioners refer to those statements for the purpose of declaring their conviction, not that the quantity of Spirit made in the country is less, but that a very large quantity of what, in all pro-

hability, is actually consumed, is derived from the increase of resort to illegal means for making and vending Spirits; and one among the several proofs confirming this view is, that one of our body was recently offered Spirits of Wine 63° over proof at the rate of 500 gallons per week, at very little more than half the duty of 10s. per gallon, to be delivered in bulk in Champagne cases, lined with tin, so as to make it appear they were filled with Wine, an extremely easy process to introduce illicit Spirits among dealers and retailers without fear of detection."

The petitioners, after confirming their statement by giving particulars of returns, and alluding to the increase of prosecutions and convictions for breaches of the excise laws during and since the year 1859, urge that the higher the rate of duty maintained the greater is the inducement to smuggling and illicit produce; they consider this has recently received illustration from the alteration that has taken place in the reduction of the duty upon cigars, and conclude by submitting that the policy and expediency of reducing the duty on British Spirits to its former rate of 8s. 1d. per gallon as deserving further consideration and review, &c., &c.

Still more forcible are the arguments used in a letter* addressed to the Right Hon. B. Disraeli by

* Fiscal Opposition, a Letter addressed to the Right Hon. B. Disraeli, M.P. W. Blackwood and Sons.

a Scotch distiller, who explains his reason for addressing Mr. Gladstone's opponent, as he states the Chancellor of the Exchequer resolutely refuses to listen to the manufacturers' well grounded complaints—

“When each succeeding year's experience of the legislation complained of proves its injurious and unjust character, it seems a natural alternative to turn from the unsympathising government to the other power in parliament.”

We take from this able pamphlet the following:—

“In the year 1849, when free trade, so far as corn is concerned, may be said to have been fairly developed, the duty on British Spirits was 7s. 10d. in England, 3s. 8d. in Scotland, and 2s. 8d. in Ireland. The consumption of Spirits in the United Kingdom that year amounted to 22,962,012 gallons. With no variation in the duty, the consumption increased yearly till 1863, when the quantity consumed or paid duty on in that year was found to be upwards of 25,000,000 gallons. It does not appear that there was any special reason for this rapid rise in the quantity of gallons paying duty; the augmented consumption seems to have resulted from the ordinary course of trade prosperity, while it was not opposed or retarded by excessive or prohibitory duties. In the course of this year an

addition of 1s. per gallon was made to the duty in Scotland, thus raising it to 4s. 8d. In Ireland the duty was raised from 2s. 8d. to 3s. 4d. The English duty remained the same. These rates obtained in Scotland till the 8th May, 1854, when the duty was raised to 5s. 8d. ; and again, on the 26th May of the same year, the duty was raised to 6s. In Ireland, the same year, the duty was raised from 3s. 4d. to 4s. per gallon—the English duty remaining the same, 7s. 10d. Notwithstanding these additions to the duty, the consumption in the United Kingdom at the end of 1854 had reached 26,000,000 gallons. In 1855 the Scotch duty was again raised from 6s. to 7s. 10d. ; and again, on the 1st October of the same year, it was raised to 8s. In Ireland the duty was raised from 4s. to 6s. ; and again, on the 1st October, 1855, to 6s. 2d. At this period the Scotch and English duties were assimilated, both countries being charged a duty of 8s. per gallon. What was the effect of these continued additions to the duty ? At the end of the year 1855, the same year that witnessed the different additions, the consumption had attenuated to 22,000,000 gallons.

“This date marks a period in the history of the taxation and consumption of British Spirits. Under a comparatively low rate of duty, we have seen that the consumption increased from under 23,000,000 gallons in 1849 to over 26,000,000 in 1854. Immediately on the high taxation coming into operation, we have seen that the consumption fell from 26,000,000 gallons in 1854 to 22,000,000 gallons in 1855 ; in other words,

what it took six years to accumulate, one year sufficed to dissipate. But although a serious check was given to the prosperity of the Spirit trade by the imposition of such high rates of duty, the proverbial "last straw" was not yet laid on. The trade could struggle and make way with all the weight. In the following year, 1856, the consumption was 22,612,231 gallons, an improvement on the previous year of 600,000 gallons. From 1855 to 1860 no change took place in the duty, with the exception of your own well-advised assimilation of the Irish duties to those of Great Britain. In the intervening period the consumption rose from 22,000,000 gallons to nearly 24,000,000 gallons. The trade had gradually recovered from the depression caused by the imposition of the eight shillings duty, and it manifested indications of a still further tendency to improve, when the consumption was again and effectually checked by the duty being raised to ten shillings.

"This date, 1860, marks another and more important period in the Spirit trade. Although the figures last quoted by no means represent the proportions which the consumption had attained ten years previously, yet, as has been already remarked, it was annually increasing, and would, no doubt, shortly have reached its old point. Custom had familiarised the trade to the burden; and, moreover, the eight shillings duty so adapted itself to the peculiarities of the retail trade, that neither those engaged in it nor the consumer felt the tax to be oppressive. As a consequence, the

revenue had reached a most satisfactory point. In 1859 it was £9,700,000, and what made this hitherto unprecedented revenue from Spirits the more satisfactory was, that it was obtained without causing discontentment,—without inconvenience to either the trade or the public. But in 1860 Mr. Gladstone raised the duty in the three kingdoms to ten shillings per gallon. The injurious effects of this policy were at once apparent. At the termination of the year, although the increase had only been in operation six months, the consumption had fallen to 21,800,000 gallons. Six months' experience of a ten shillings duty accounted for the non-appearance of two and a quarter millions of gallons. The depletive process continued steady. In 1861 the consumption was 20,045,000 gallons; in 1862 it was 19,700,250 gallons; and in the year ending 31st of March, 1863, it was 18,788,000 gallons.

“Only the most obstinate determination not to be convinced could prevent any one from seeing in these repeated changes in the rate of duty, and the consequent fluctuations in the consumption of Spirits, the relation of cause and effect. When the duty was reasonable, that is, when it bore some reasonable proportion to the intrinsic value of the commodity, the trade prospered; it naturally increased its dimensions in something like the same ratio with other trades which had been fostered by the usual and common stimulants,—free trade, colonial prosperity, growth of population, &c., When the duty was almost doubled, the con-

sumption materially decreased ; and although it afterwards partially recovered, this fact only shows that the eight shillings duty had severely stretched the sinews, if it had not altogether exceeded the strength of the trade. But when the duty was finally raised to ten shillings, the consumption again and more seriously fell away ; it continued to fall away year by year, and is at this moment still decreasing. This continued depression furnishes the best proof of the repressive or prohibitory character of the present high rate of duty. When considered in connection with the operation of the eight shillings duty, it clearly demonstrates the limit beyond which Spirits cannot be taxed without such taxation becoming prohibitory ; because it has been seen that immediately after the first shock of the rise to eight shillings, the trade gradually improved ; whereas, ever since the duty was raised to ten shillings the consumption steadily decreased. This might satisfy the most sceptical that the former was not more than the trade could bear, and that the latter is clearly beyond its power of endurance.

* * * * *

“To mete out an even measure of state patronage to articles of home production of a like nature, in the matter of sale, it is necessary that the same—or as far as practicable the same—rate of duty be levied from both. If two articles of homogeneous character be taxed in the home market in the same proportion to each other as one is to six, it will be abundantly evident

that the State practically becomes a partner in the one business to the serious detriment of the other. In such a case the one commodity is artificially forced, while the other is proportionately discouraged. Indeed, it is simply a revival of the discarded system of 'protection.' For it is difficult to understand what difference exists, so far as the particular trade is concerned, in the interference of the State between two home commodities of kindred character, and its interference between a home and a foreign commodity. That the action of the State in taxing Ale or Beer and Spirits, partakes of this character in an aggravated form will not be difficult to show.

"It is pretty well known that the duty formerly levied from the malt employed in distillation, is now wholly raised from the Spirits. On the other hand, the duty ultimately borne by the Ale or Beer is wholly levied upon the malt. To get at the gravity of Alcohol or Proof Spirit extracted from a quarter of good malt by each process, and thus to ascertain the proportion of duty which each ought to bear, let me take the following illustration :—

"Suppose 100 to represent the gravity of the Wort or liquor which has been used to extract the virtue from the malt in both cases, and which at this stage is put into turns or 'backs,' in order to undergo the process of attenuation. In the case of the distiller the Wort or liquor is allowed to go on attenuating downwards through the whole 100,—in other words, it is reduced to the consistency of water ; but, in the other

instance, the brewer checks the attenuation at say 30 degrees above water. Since the amount or quantity of Proof Spirit obtained from the Wort depends upon the number of degrees attenuated, it will be at once perceived that the brewer, having only 70 degrees of attenuation, while the distiller has 100, has got about one-third less Spirit from his malt than the distiller has got. And since the distiller's quarter of malt (it is assumed here that it is equal in quantity to the malt used by brewers), yields eighteen gallons of Proof Spirit, upon every gallon of which ten shillings is charged, it follows that it pays to the revenue £9. To determine the taxation, therefore, which a quarter of malt used in brewing ought to bear, a school boy's calculation only is necessary. If 100 gives £9, what will 70 give? The answer, £6 6s., is the amount which it *should* pay; £1 1s. 8d. is what it *does* pay.

“But as this is only an example based on assumed proportions, it will be deemed more satisfactory to give an actual case. A distiller, from a quarter of good malt, extracts $4\frac{1}{2}$ barrels or 162 gallons of Wort, the specific gravity of which is 50 degrees. This is attenuated to the gravity of water; and as the usual computation allows one gallon of Proof Spirit for every $4\frac{1}{2}$ degrees of attenuation per 100 gallons of Wort, the operation is expressed thus:—

| | | |
|---------|---------|---------|
| | Attenu. | |
| Barrels | Galls. | Gravity |

$$4\frac{1}{2} = 162 \times 50 = 8100 \div 4\frac{1}{2} = 1800 \div 100 = 18 \text{ gallons}$$

of Proof Spirit. These 18 gallons, as before stated,

pay £9. A brewer, from the same quantity and quality of malt extracts 3 barrels, or 108 gallons, of Wort, the specific gravity of which is 75 degrees. This is attenuated or reduced to 25 degrees, when the process is checked. The same number of degrees are attenuated, but the original quantity of malt is smaller. The operation is expressed thus :—

$$\begin{array}{r} \text{Barrels} \\ 3 = 108 \times 50 = \end{array} \begin{array}{r} \text{Attenu.} \\ \text{Galls.} \\ \text{Gravity} \end{array} = 5400 \div 4\frac{1}{2} = 1200 \div 100 = 12 \text{ gallons}$$

of Proof Spirit. This extract of Spirit—12 gallons at 10s.—should pay £6, but the duty is charged on the raw material, and is only 21s. 8d.

* * * * *

“It has been represented to government on the part of distillers, that the last increase of the duty on Spirits has called into existence a great deal of illicit distillation; and this, it is alleged, has materially lessened the sale and consumption of the legitimate article. The government answered, that the detections of illegal stills were smaller in number in the last two or three years than they had ever previously been, and gave the general efficiency of the Excise staff as an evidence that illegal manufacture is effectually prevented. It will be observed that this is an extremely inconclusive argument, and only amounts to this :—Because our officers don't come upon these small stills, therefore there is no illicit distillation. Few will be inclined to accept this argument in the face of the immense preponderance of

probability which exists on the other side. Formerly the smuggler sought the sequestered woods and glens, and the retired hamlets of the country, for haunts in which to carry on his nefarious trade; now he finds the busy populous city most suitable for his requirements. The sparse population of these districts—the scene of his former operations—the difficulty of transit, and the scarcity of the raw material, all combined to render the contraband trade at that period laborious and unprofitable. In his new sphere of operations, the smuggler finds things more pliable. Water, the fundamental element in his manufacture, is supplied to him through innumerable subterranean pipes in almost every house of every town of any importance in the kingdom. Then, if malt cannot be got, he has only to procure raw grain of any kind to enable him to begin operations; failing that, he can use sugar; or, if sugar be too costly, he can resort to molasses. Sour Beer is another raw material which can be easily procured, and easily distilled, and no doubt is used extensively by the illegal trader. When these facilities of carrying on the illicit traffic are considered in connection with the high bounty which the State offers as the reward of successful evasion of its laws, it would be matter of surprise indeed if such temptation did not produce its natural result.”

As we have treated sufficiently of fiscal and excise regulations with reference to British Spirits generally, it is desirable to devote some attention to the particular Spirit that forms the title of this

chapter ; and some account of its manufacture and properties may now be given.

In the article upon Distillation we have shown the process of converting grain into Spirit ; the next operation properly belongs to the rectifier, whose business it is to cleanse the Spirit from the Faints, and then to flavor it with berries and other ingredients ; and in order to set the minds of those interested in the subject perfectly at ease with respect to the injurious concoctions said to constitute Gin, we shall give from our own note book several recipes for various qualities, as used by us for many years in one of the largest rectifying houses in the kingdom. We are influenced in thus initiating the public by two objects, the one to give useful information, derived from extensive practical knowledge and experience, and the other to expose the designs and inventions of the *enemy* whose object is to injure the rectifiers' and spirit merchants' business by wicked and malicious statements as to the pernicious ingredients used in the manufacture of Gin. Let us not be misunderstood. We do not pretend nor have we any desire to dispute the value of the services of analysts in the detection of numerous adulterations, and would most willingly join in a crusade to put down all who practise such adulterations ; but if analysts are no more successful in other cases than some of them have been

in examining the adulterations in Gin, then there can be but little reliance placed upon them, and the inferences they have drawn are rather those of speculative than deductive science.

It is somewhat surprising to find occasionally attached to advertisements, certificates from eminent chemists, testifying to the pre-eminent qualities of "Hungarian" or "any other" Brandy, as being equal to the finest Cognac—and we have had the same names certifying to South African Port and Sherry as being equal, if not superior, to the most favored of other countries. But this is the least of the injuries done by these celebrated chemists. Public opinion and correct taste soon sets the proper value upon the articles thus vaunted forth, and decide accordingly; but when there are no fees to be had but those derivable from *book making*, the savans must interest, excite, and alarm the public, and are led into writing upon subjects which they have not taken the trouble to investigate, or have failed to understand. We could furnish many illustrations. We take an extract from the "Curiosities of Civilization," by Dr. Andrew Wynter, who informs us that "Gin is doctored with oil of vitriol, oil of turpentine, and *sulphuric acid*,"* among

* Sulphuric acid and oil of vitriol are one and the same thing. Is it Dr. Wynter's ignorance that allows him to use two terms for the same liquid, or is this done to impose upon the credulity

other acrid and deleterious compounds," that "the tap of the publican spouts corroding fire, like that which leaped up from the wooden table at the command of Mephistopheles in Auerbach's cellar."

We let Dr. Andrew Wynter off mildly when, to apply his own quotation, we exclaim with Siebald to the fiend—

"What, sir, how dare you practise thus
Your hocus pocus upon us ?"

He may rely upon it that the squalid wretches, the habitués of the gin-shop, miserable and besotted as they are, have sufficient palate to distinguish the flavor of juniper from that of turpentine, and the strength of alcohol from the acidity of oil of vitriol or grains of paradise. There is no publican or gin-palace keeper who, if he once tried such an adulteration, would ever be such a fool as to attempt it a second time. A very small quantity of oil of turpentine would give the Gin a flavor similar to furniture polish, and what possible motive could the adulterator have? If he wished to increase the flavor of his Gin, why not at once add oil of juniper? And with respect to the vitriol—let Dr. Wynter try its effects, and write no more nonsense.

of the public, and make the adulterated abomination appear the more infamous ?

The ingredients used in making Gin in the present day are very few, and they are all of a wholesome character. Taste in the flavour of Gin varies in different localities, and that which may be palatable in one county will be disliked in another. The flavour approved of in London and the midland counties would be rejected in the west of England, especially in the neighbourhood of Barnstaple and Bideford, where an almost plain Spirit is preferred; whilst in Plymouth and Cornwall a coarse imitation of Hollands has its general admirers. One house in particular in Plymouth has a monopoly for a peculiar flavour in its Gin, which would be unpalatable to those accustomed to a Spirit of a different character.

Much more pains are taken to cleanse the Spirit now than formerly, and there are less ingredients used. Some of our recipes for Cordial and London Gin date back as far as 1820, and contain orris root, calamus root, cardamons, almond cake, liquorice powder, all of which we believe are now entirely abandoned.

The Gin which we have found to be most generally approved in the majority of counties in England, and which has its admirers in the colonies, is prepared as follows:—

Charge the still with 1,900 gallons of Grain Spirit at proof. Add 25lbs. grey and white salts,

63lbs. coriander seeds. Run off 1,200 gallons of Spirit, average strength 40 over proof; reduce to meet the strength of your flavour.

For flavour,—charge with 474 gallons of clean Spirit 41 over proof. Ingredients as follows:—3 cwt. 3 qrs. 12lbs. German juniper berries, 27lbs. bitter orange peel, 13½lbs. angelica root. Run off until it becomes milky, reduce to 28 under proof, and force it thus:—To 900 gallons add 1½lbs. of alum, ¾lb. of salt of tartar; put in the latter first. To flavour the coriander spirit and complete the Gin, 22½ per cent. is generally used. The Faints of this flavour can be worked and the whole of the produce added to the first working.

We are not the first to divulge the secrets of the rectifier. Dr. Muspratt gives several recipes which, he says, are “from the note book of one of the most extensive and respectable distillery rectifiers in the kingdom.”

The still is charged with 350 gallons of liquor* and 650 gallons of Spirit from a previous rectification, to which are added,—

95lbs. German juniper berries
 95 „ Coriander seeds
 47 „ Crushed almond cake

* Water is invariably called *liquor* by all engaged in the spirit and brewing trades; it appears to them strange to hear of any bill for the suppression of the *liquor traffic*.

2lbs. Angelica root
 6 „ Liquorice powder.

The whole is well rummaged, distillation commenced, and, after the worm is cleansed by the first portions drawn over into the faints-back, about 160 gallons are run into forcing back No. 4, then turned off into back No. 3, till it runs 11 per cent. over proof, when it is turned into faints-back No. 8. About 400 gallons are found in back No. 3. Liquor is run into back No. 4 to reduce it to 50 under proof. It is fined by throwing into it 2lbs. of alum dissolved in boiling water, and leaving it to rest for about eight hours, after which this *Low Gin* is pumped into back No. 3, containing the remainder of the charge, to bring it to 22 per cent. under proof; then the whole is pumped into store casks for use; the result being 1,100 gallons.

Another standard recipe for *Cordial Gin*:—Take 700 gallons of the product of the second rectification (if the improved stills are used, the product of the first distillation answers), and mix with it the following ingredients:—

70lbs. German juniper berries
 56 „ Coriander seeds
 5 „ Almond cake, crushed or bruised
 1½ „ Orris root, broken
 2½ „ Angelica root, cut

$\frac{1}{2}$ lb. Cardamon, or instead of this

6 „ Liquorice powder are sometimes used.

Force the first running of the working, or about 200 gallons, by reducing it to 50 under proof, adding $\frac{1}{4}$ lb. of alum, boiled in two quarts of water.

In adopting this recipe, make a double working of it, with twice the quantity of the ingredients. Work in the flavouring in the first charge of rectified Spirits, having in the back two or three inches of the usual charge, to make up with liquor, and prevent the bottom of the still from injury by the charring of the large amount of ingredients depositing upon it. Turn the distillate into another back, and reduce to 50 under proof. Force with a pound and a half of alum, and pump into fining cask; then charge with rectified Spirits, and work into back containing goods from preceding charge. Run down Gin from store cask, and make up to strength required, from 17 to 22 under proof.

Another recipe for the manufacture of Cordial Gin, the charge being 950 gallons, is the following:—

100lbs. Juniper berries

70 „ Coriander seeds

2 „ Orris root

1 „ Angelica

2 „ Calamus root

$\frac{1}{2}$ „ Cardamon seeds

The operation being as noted in the preceding.

For a Fine Gin, the distillation of which is carried on, for the most part, in the same manner as the above, take

960 galls. Spirit, proof
 96lbs. German berries
 6 „ Coriander seeds
 4 „ Angelica root
 2 „ Orris root
 2 „ Calamus root
 2 „ Orange peel

80 or 90lbs. of liquorice powder are occasionally added to impart colour and sweetness.

Plain or London Gin is made in the following proportions :—

700 galls. of the second rectification
 70lbs. German juniper berries
 70 „ Coriander seeds
 3½ „ Almond cake
 1½ „ Angelica root
 6 „ Liquorice powder

For the manufacture of West Country Gin, Dr. Muspratt gives the following as the process :—Introduce into the still 700 gallons of the second rectification, and flavour with

14lbs. German berries
 1½ „ Calamus root, cut.

“This Gin,” continues Dr. Muspratt, “is much used in Cornwall, and particularly in the western counties of England ; it is also used in making British Hollands, and in that case is mixed with about 5 per cent. of Fine Gin, reduced to 22 degrees under proof with liquor.”

Dr. Muspratt considers the process of making Gin as carried on in a most absurd and uncouth fashion, and observes—

“As most of the roots or seeds have, so far as their oils or essences are concerned, very analagous properties, and since their virtue in distillation with the Spirit is to communicate their oily or fragrant principle, why not add a few drops of each of the oils at once to the pure Spirit to procure the desired liquor, and by this means obviate the necessity of distilling, and the risk of injury to the stills by the mixtures mentioned, which appear to have no atomic rule for their basis ?”

There are several Gin makers calling themselves rectifiers, who do not use stills, but cleanse the Spirit by filtration through charcoal and make up with essential oils. We question, however, if the flavor is so well incorporated as when the ingredients are put into the still, and their essential character drawn over with the Spirit. It is a very simple matter in the one case, and in the other both expensive and complicated. But the Gin made

in the still is far superior and is at once distinguishable both in taste and smell, possessing a roundness and smartness which the Spirit does not acquire when it is cleansed by passing through charcoal and afterwards flavoured with essential oils. Further, the flavour is retained when the ingredients are incorporated in the still, but when made with essential oils the flavour, after a little time, evaporates.

In a former page we assured our readers that the ingredients used in the manufacture of Gin were of a wholesome character—we may add they are both salutary and to many constitutions necessary.

The principal ingredient, juniper, is the most powerful of all diuretics—promoting perspiration and relieving flatulency; consequently Gin is recommended in many diseases of the urinary organs.

Coriander seeds are considered medically as stomachic and carminative; combined with these properties they have a fragrant smell, which imparts a pleasing odour to the Gin.

Orris root has an agreeable odour resembling violets; it is employed medicinally as a pectoral and expectorant, and must enhance the beneficial properties of Gin.

If there are no direct medicinal qualities in the other ingredients used in Gin manufacture, they

have flavouring properties which are innocent in their effects upon the system—taken in moderation no harm, but more likely much good may be done by an occasional glass of hot Gin and water. We know one, to us a very dear and worthy old lady, who for the long period of upwards of 60 years has, except upon some very extraordinary occasion, never missed, upon going to bed, her one glass of Gin and water, and she attributes the extraordinary health she has in her green old age (verging on 90) to the effects of this stimulant, which, she says, has given her tranquil nights and assisted her digestion. Every attempt to break the dear old lady of what some of those around her consider a vulgar habit fails, she continues to take her one glass of Gin and water, and, as is observed in Johnson's *Chemistry of Common Life*—

“It is one of the happy consequences of a temperate youth and manhood, that this spirituous milk does not fail in its good effects when the weight of years begins to press upon us.”

Dr. Pereira in his treatise on Food and Diet, page 163, says—

“On account of the oil of juniper which it holds in solution, Gin is more powerfully diuretic than either Brandy or Rum ; and hence is a more popular diuretic

in dropsical and other affections when an augmentation of the renal secretions is considered desirable. Moreover it is frequently, used in preference to other ardent spirits in certain feminine complaints. At the London Hospital it is frequently administered medicinally, as a substitute for Brandy, to patients who have been accustomed to it, and whose maladies require the use of some alcoholic stimulant."

Those who cannot drink Beer, and are not disposed to take Wine, but yet require some stimulant, will find a wine-glass of Gin in a tumbler of cold water very refreshing, and not so heating as any other spirit.

The Garrick Club is celebrated for its summer Gin-punch, which is made in the following manner: Pour half a pint of Gin on the outer peel of a lemon, then a little lemon juice, a glass of Maraschino, about a pint and a quarter of water, and two bottles of iced soda-water, this will make three pints of exquisite Punch.

The American summer drink, Gin Sling, is prepared thus: Gin and water, sweetened with pounded white sugar, in which are stuck leaves of fresh gathered mint. Pounded or planed Wenham Lake ice is put into the tumbler, and the drink is imbibed through a straw or glass tube. At the American bars, the Gin and water is first put into a large silver or glass goblet, then the ice,

planed or broken very small; pounded white sugar is then dashed over them with a table spoon; the whole is then violently shaken, or tossed from one goblet to another and served up in a clean goblet; fresh mint is stuck in the ice, a piece of lemon peel hangs over the brim, and a straw is put into the glass through which the mixture is imbibed.

The bulk of gin-drinkers in England have a less refined manner of disposing of their quantum. The lower orders, especially, are addicted to dram drinking, a pernicious habit, which cannot be too much reprehended.

In the ardour of competition the retail spirit dealers vie with each other in making their establishments as attractive as possible; this is one of the characteristics of the enterprise which our countrymen exhibit in whatsoever they undertake, whether it be in the construction of a gin-shop, or of an emporium of fashion.

We confess to a feeling of repugnance to what is generally known as a gin-palace, we mean that building usually to be found in squalid neighbourhoods, frequently at the corner of two streets, and distinguished by a style of architecture peculiar to itself. There is something staring and out of place about it—freestone pillars, fluted columns, stuccoed pilasters, plate-glass windows set in

sashes of ormolu or brass, gigantic gas lamps, and the whole of the building offering an extraordinary contrast to the miserable dwellings in its immediate neighbourhood.

The repugnance is lessened when such an establishment is in a locality where it only forms one of many attractive looking shops, but in a miserable neighbourhood, where there abounds nothing but wretched poverty—where the inhabitants are half-clad, half-fed, men, women, and children, always filthy and dirty, *there* such buildings appear sadly out of place.

In the “Physiology of London Life” the interior of one of these gin-palaces is thus described:—

“The doors are large, swinging easily upon patent hinges, and ever half-and-half—half open, half shut, so that the most undecided touch of the dram-drinker admits him. The windows are of plate glass set in brass sashes, and are filled with flaming announcements in large letters—‘The Cheapest House in London!’ ‘Cream of the Valley!’ ‘Creaming Stout!’ ‘Brilliant Ales!’ ‘Old Tom four-pence a quartern!’ ‘Hodges’ Best for mixing!’ and a variety of other entertainments for the men and beasts who make the gin-palace their home. At night splendid lights irradiate the surrounding gloom, and an illuminated clock serves to remind the toper of the time he throws away in throwing away his reason.

“Within, the splendour is in keeping with the

splendour without—counters fitted with zinc, and a long array of brass taps ; fittings of the finest Spanish mahogany, beautifully polished ; bottles containing cordials and other drugs, gilded and labelled, as in the apothecaries' shops. At one side is the bar-parlour, an apartment fitted up with congenial taste, and usually occupied by the family of the publican ; in the distance are *vistas*, and sometimes galleries, formed altogether of huge vats of the various sorts of liquor dispensed in the establishment. Behind the counter, which is usually raised to a level with the breasts of the toppers, stand men in their shirt-sleeves, well-dressed females, or both, dispensers of the 'short' and 'heavy' ; the undersized tipplers, raising themselves on tiptoe, deposit their three-halfpence for the 'drop' of Gin, or whatever else they require, and receive their quantum of the poison in return ; ragged women with starving children, match and ballad vendors, fill up the foreground of the picture. There are no seats nor any accommodation for the customers in the regular gin-palace ; every exertion is used to make the place as uncomfortable to the consumer as possible, so that they shall only step in to drink, and pay ; step out, and return to drink and pay again. No food of any kind is provided at the gin-palace, save a few biscuits, which are exhibited in a wire-cage for protection against the furtive hand ; drink, *eternal*, poisonous drink, is the sole provision of this whited sepulchre.

“There is not in all London a more melancholy and spirit-depressing sight than the area of one of the

larger gin-palaces on a wet night. There the homeless, houseless, miserable of both sexes, whether they have money or not, resort in numbers for a temporary shelter ; aged women selling ballads and matches, cripples, little beggar boys and girls, slaving idiots, piemen, sandwich men, apple and orange women, shell fish-mongers, huddled pell-mell in draggled-tailed confusion. Never can human nature, one would imagine, take a more abject posture than is exhibited here ; there is a character, an individuality, a family likeness common to the whole race of sots : the pale, clayey, flaccid, clammy face, pinched in every feature—the weeping, ferret-like, lack-lustre eye, the unkempt hair, the slattern shawl, the untidy dress, the slipshod gait, too well betray the confirmed drunkard.

“ The noises, too, of the assembled toppers are hideous, appalling even when heard in an atmosphere of Gin. Imprecations, execrations, objurgations, applications, until at length the patience of the publican and the last copper of his customers are exhausted, when, rushing from behind his counter, assisted by his shopmen, he expels, *vi et armis*, the dilatory mob, dragging out by the heels or collars the dead drunkards, to nestle, as best they may, outside the inhospitable door.

“ Here, unobserved, may you contemplate the infinite varieties of men self-metamorphosed into beasts ; soker, tippler, toper, muddler, dram-drinker, beer-swiller, cordial-tippler, sot.

“ Here you may behold the barefoot child, hungry, naked, clay-faced, handing up on tiptoe that infernal

bottle, which made it and keeps it what it is, and with which, when filled, it creeps home to its brutal father, or infamous mother, the messenger of its own misery.

“Here the steady *respectable* sot, the good customer, slides in, and *flings* down his throat the frequent dram; then, with an emphatic ‘ha’ of gratification, drops his money, nods to his friend the landlord, and for a short interval disappears.”

Although this is an over drawn and exaggerated description, there is much truth in the account, and sufficient evil for the thoughtful and well-disposed to eradicate. But the remedy is not to be found in any bill for the total suppression of the liquor traffic, or in the ascetic folly of teetotalism, or the frantic zeal of Sabbatarians, who would deny to the poor the license they freely allow to themselves.

The work must be done by humanising the people and improving the condition of their dwellings. Look at some of the wretched places in which thousands of our fellow creatures exist, if existence it can be called. Is there room for human nobleness to grow? Is it any wonder that vice is generated, where it would be almost impossible for morality or common modesty to have any influence? How frequently will it be found that in a single room the children are born; at night young and old of both sexes are huddled together

—the food is cooked—such food and such cooking as it is—the clothes are washed and then hung out to dry upon the lines that stretch from house to house, and thus made to hide from view the little strip of sky over head. Is it surprising that the man, worn down with the toil of the day and coming to such a home, loses his temper, and seeks a seeming refuge in the beer-shop or the gin-palace? Or that the poor wife, whose patience must be sorely tried, and who has had her own toils and troubles all day, escapes to the like temptation? At the root of all social and moral improvement lies then this question of the home. And social missions should be especially directed towards the domestic improvement of the women of the lower class, instructing them how to properly prepare their husband's food, how to make his home clean and comfortable, and diffusing other like useful information.* And let earnest perseverance be directed towards the judicious education of the young, and the establishment of places for recreation—such as cheap concerts, public readings, and reading-rooms, where the newspapers of the day and periodicals may be always accessible, and for

* A great boon to the working classes is given in the establishment of Baths and Washhouses, and Cheap Dining Rooms, all of which are not yet properly appreciated or made fully available.

those more studiously inclined, free libraries. All these combined influences would soon make the melancholy spectacles now to be witnessed at the gin-palaces become things of the past, and dram-drinking in any place be looked upon with aversion. The reader must pardon our long digression, yet, as our book partakes somewhat of an historical narrative, we could scarcely avoid allusion to one of the evils of the present day, connected as it is with our subject.

The London Directory for the present year contains a list of the distillers and rectifiers in the metropolis. It is exceedingly inaccurate, rectifiers, as well as others who are only wine and spirit merchants, being classed as distillers.

The following corrected list of rectifiers may be relied upon :—

| | |
|-----------------------------|----------------|
| ANDERSON & Co. | Holborn Hill |
| J. T. BETTS & Co.... .. | Smithfield |
| BOOTH & Co.... .. | Smithfield |
| BOWERBANK & SONS | Sun Street |
| BROWNING, WOOD, & FOX ... | Smithfield |
| SIR ROBERT BURNETT & Co.... | Vauxhall |
| CHARLES CURTIS | Assembly Row |
| CHARLES GORDON... .. | Goswell Street |
| HARMAN, PEARSON, & SONS ... | Cripplegate |
| HODGES & Co. | Lambeth |

| | | | |
|---------------------------|-----|-----|-------------------|
| WILLIAM HOLLAND | ... | ... | Deptford Bridge |
| MAUGHAN & SALMON | ... | ... | Distaff Lane |
| WILLIAM JACKSON & Co. | ... | ... | Dockhead |
| J. & W. NICHOLSON & Co. | ... | ... | St. John Street |
| G. & C. ORME & Co. | ... | ... | Blackfriars Road |
| S. & G. H. RICHARDS & Co. | ... | ... | Piccadilly |
| SEAGER, EVANS, & Co. | ... | ... | Milbank |
| SMITH, DREWE, & Co. | ... | ... | Park street |
| STANNAH & Co. | ... | ... | Moorfields |
| TANQUERY & Co. | ... | ... | Vine street |
| TAYLOR, HUMPHREY, & Co. | ... | ... | Chelsea |
| E. & J. VICKERS | ... | ... | Aldersgate street |
| J. & J. VICKERS & Co. | ... | ... | Stoney Street |
| VINCENT & PUGH | ... | ... | Borough |
| JOHN READ, WRIGHT, & Co. | ... | ... | Aldersgate street |

There are likewise rectifiers in most of the provincial towns,* but neither in the metropolis nor elsewhere are they as numerous as they were

* We believe the following comprise the country rectifiers :—

| | | | | |
|-----------------|----|----|----|-----------------------|
| BRISTOL | .. | .. | .. | CASTLES & Co. |
| BURTON-ON-TRENT | .. | .. | .. | WORTHINGTON & SON |
| LIVERPOOL | .. | .. | .. | MOLYNEAUX & Co. |
| ” | .. | .. | .. | MOORE, VICKERS, & Co. |
| ” | .. | .. | .. | PRESTON & Co. |
| ” | .. | .. | .. | GEORGE PYM & Co. |
| MAIDSTONE | .. | .. | .. | THOMAS GRANT |
| MANCHESTER | .. | .. | .. | ASPELL & FILDS |
| NORWICH | .. | .. | .. | HILLS & UNDERWOOD |
| PLYMOUTH | .. | .. | .. | COATES & Co. |

half a century ago. Yet, although distillers and rectifiers were formerly more numerous, their establishments were much smaller. The business is now more in the hands of capitalists, with whom those of limited means cannot compete. The profits are very small; the distillers give little or no credit to the rectifier, whilst the latter is obliged to give extensive accommodation to the spirit dealer, or he would find a difficulty in the disposal of his goods. Then there is the original outlay, and wear and tear of plant, the cost of making, loss by evaporation and wastage, all which add considerably to the rectifier's expenses; and yet, nevertheless, some of the large competing houses offer an excellent manufacture at a very few pence above the value of the distiller's unrectified Spirit. There are very few fortunes to be made in the present day by Gin manufacture.

CHAPTER III.

HOLLANDS GENEVA.

Introduction attributed to Professor Sylvius—First Sold in Apothecaries' Shops—Became a Popular Medicine—Distilleries Established—The Dutch the Best Manufacturers—Late Reduction of Duty a Failure as regards the Anticipated Increase in Consumption—Reasons Adduced—Hollands a Good and Wholesome Spirit—The Manufacture Described—Old Stills Preferred to the Improved—Imitation Hollands—Distillery at Maidstone.

It has been shown at the commencement of the last chapter that the manufacture of English Gin had its origin in the introduction of Hollands Geneva. The discovery of this Spirit is attributed to Professor Sylvius, of Leyden, who died in 1672. It was first sold in apothecaries' shops, but it became so universal a medicine that many of the apothecaries established distilleries, and ultimately it became an article of great consumption, and a distinct trade. The Dutch appear from the first to have better understood its manufacture than any other nation, and they have always maintained a reputation for producing the best Geneva.

When, in the year 1860, the duty upon foreign Spirits was unexpectedly reduced from 15s. per

gallon to 8s. 6d., it was generally imagined by the trade that the immediate effect would be to bring into greater consumption Hollands Geneva, and that our own manufacture would almost entirely cease; but several generations had passed away since Hollands was in repute, the taste for it was gone, and almost the only relic remaining was the old square spirit bottle from which it was formerly imbibed. Old Mother Gin was not so easily deposed. Very large orders were sent out to Holland, and for some months the Dutch distillers drove a roaring trade in manufacturing for England. But those who invested largely were disappointed; the public took little notice of the reduction in price consequent upon the new tariff. Those who were habituated to "Old Tom," and others who were accustomed to the excellent manufacture of Scotch and Irish Whisky, were not to be disturbed by the attempted innovation. Nevertheless, good Hollands Geneva is a Spirit that possesses eminent qualities, and, when well made and matured, there is scarcely any grain Spirit that can surpass it.

The following particulars of the *modus operandi* in the manufacture of Hollands was communicated by a gentleman who sojourned in Holland for several years solely for the purpose of learning the process:—

One hundred and twelve pounds of barley malt

and two hundred and twenty-eight pounds of rye meal are mashed with four hundred and sixty gallons of water at 162° Fahr.; after infusion has taken place, cold water is added to bring the strength to 45lbs. per barrel, or specific gravity 1.047, at which strength, after it has cooled to 80° Fahr., it is run into the fermenting tun. To the contents of the fermenting back, which is about five hundred gallons, half a gallon of good yeast is added; fermentation speedily sets in, the temperature rises to about 90 degrees, and the attenuation is complete in forty-eight hours. After attenuation of the Wash, from twelve to fifteen pounds per barrel of saccharine matter remain undecomposed in the fermented liquor; the Wash and the grains are then introduced into the still, and the whole of the Low Wines distilled over; these are subjected to a second distillation, and the distillate, after rectification, is the famous *Geneva*. A few juniper berries, and sometimes hops, are added in the rectification, to impart to the Spirit a peculiar terebinthine flavour.

Dr. Muspratt, in commenting upon the above, observes "some peculiarities are seen in this concise account of the process followed in Holland, namely, the imperfect attenuation of the Wort, and the small amount of yeast employed in bringing it about. Double the quantity of Spirits are

obtained from the Worts of the distillers in this kingdom as is produced from those of Holland, according to the example just given. It is very probable that the large amount of yeast used by British and Irish distillers, and the last efforts tried to effect an attenuation as low as possible, are the very means which communicate a flavour to the Spirit so different from the Dutch."

The stills used by the Dutch are mostly those of common construction. Improvements have been introduced. Blumenthal's still, founded upon Derosne's apparatus for the distillation of Wash in continuation, by which means rectification can be carried on so as to produce Spirit of any strength, is in operation in some distilleries, but the best makers of Geneva continue to use the old stills.

An imitation Hollands is made by some rectifiers, and meets with a sale in Cornwall and in the West of England. Plymouth Gin is somewhat of the character of Hollands.

A manufactory for the production of Hollands was instituted some years since at Maidstone, in Kent. "This," says Dr. Muspratt, "never became popular, and, after languishing a few years, ended in bankruptcy: it has never since been revived." This statement we had adopted, and it was in type, but most opportunely, during the revision of this portion of the book, we received a communication

from Mr. Thomas Grant, of the Maidstone Distillery, which we have great pleasure in inserting, with a regret that we were misled at the time our prospectus was issued.

THE ORIGINAL MAIDSTONE HOLLANDS GIN.

“It is presumed that most persons will feel an interest in reading a short history of the famous Maidstone Geneva, which obtained such unexampled celebrity at the close of the last century until 1818, when the excitement caused by its sudden withdrawal proved how highly it was valued ; and the following particulars will doubtless find a ready corroboration in the memory of every one old enough to have been interested in the passing events of those days.

“The originator, Mr. George Bishop, was an inhabitant of Maidstone in the war time ; going to Holland he engaged himself in a distillery there for two or three years ; and, after having acquired the art of making the celebrated Schiedam, returned to England, with the intention of distilling it in this country. He soon found that there were laws in existence here, at that period, which would interfere very materially with the needful operations ; but his was not a mind to be easily turned aside from its course, and fully impressed with the great importance of the subject, he at once set about petitioning the Excise to exempt him from such regulations as were found to interfere with his

plans,—he in short obtained an Act of Parliament framed expressly for the accomplishment of his purpose. The difficulties to be overcome, as may be supposed, were of no ordinary character ; and the opposition in the House of Commons is said to have been very great, particularly from a reluctance on the part of the Chancellor of the Exchequer to interfere with established regulations. But, on the other side, it was asserted that it would tend to prevent smuggling, by rendering Hollands a home produce ; and many other arguments combined proved sufficiently weighty to procure a majority in its favour : thus the first Act was obtained. Its subsequent importance, however, was so great, that eight other Acts were passed at different times to continue and amend the powers which had been granted. (See 39 George III., cap. 105, &c.)

“The demand for this Spirit was very large, and it became in a short space of time a principal article of sale in nearly every town and village in the country. At length the originator died, leaving the concern in the hands of his relatives, Sir William Bishop, George Bishop, and Argles Bishop, whose affairs afterwards got into confusion, through extravagance and mismanagement, capital failed, and the distillery was sold. It was then carried on by the purchasers, under the management of George Bishop, for about a year, when, in consequence of an application made by Argles Bishop to carry on, under the same powers, a distillery which he had set up in opposition, the Excise took the opportunity of putting an end to both concerns, on the

plea that the original distillery having changed hands, the Act became inoperative.

“So highly was the Gin esteemed, and the loss of it felt, that hundreds of spirit merchants for many years after professed to have a remnant ; and even to this date there are, as most persons can testify, numerous old public houses in London with “Maidstone Gin” in large characters over the doors.

“In 1838 the father of the present proprietor began to distil this Gin at Dover, and the celebrity it has again obtained since that period, has induced the proprietor to erect a new distillery at Maidstone, with all the improvements of modern times, including steam power.”

CHAPTER IV.

WHISKY.

“ Their wine, like the *Irish Usquebaugh*, drunk immoderately, accelerates death.”—*Sir J. Herbert's Travels.*

“ Usquebaugh to our feasts in pints was brought up, an hundred at least.”—*Swift. Description of Irish Feast.*

“ Inspiring bold John Barleycorn,
What dangers thou canst make us scorn!
W! tippenny we fear no evil,
W! Usquebaugh we'll face the devil.

O whisky! soul o'plays and pranks!
Accept a Bardie's humble thanks!
When wanting thee what tuneless cranks
Are my poor verses!”

BURNS.

Derivation of the Word—Usquebaugh—Aqua Vitæ—Campion—Nectar—Piment—Origin of Distillation in Ireland Discussed—3 and 4 Philip and Mary—The great Sham O'Neil—The Castle of Maynooth and its Fall—Curious Receipt for Making Usquebaugh—Usquebaugh part of the Irish *Materia Medica*—Whisky the National Spirit of Ireland and Scotland—Toddy—Remarks and Anecdotes thereupon—Malt Whisky and Grain Whisky—Distillers in Scotland and Ireland—Distillation Free from Malt Duty—Potteen—Donavon's Description of a Distillery—Morewood upon Illicit Distillation from Malt, with an Account of the Process—The Legalised Method Described—Extraordinary Facts in relation to its Manufacture—Excise Regulations as to Grinding the Malt for Distillation—Tables of Allowances upon Spirits in Bond.

THE word Whisky is a corruption of the Gaelic *Uisge* (water), which appears almost unchanged in the Irish Usquebaugh, or “Water of Life.” The

latter is defined by Johnson to be "a compound spirit, being drawn on aromatics ;" to the definition and description of the former he devotes a characteristic paragraph in the "Journey to the Western Islands."

"The word Whisky signifies water, and is applied by way of eminence to *strong water*, or distilled liquor. The Spirit drank in the north is drawn from barley ; I never tasted it except once for experiment, at the inn, in Inverary, when I thought it preferable to any English malt Brandy. It was strong, but not pungent, and was free from empyreumatic taste or smell ; what was the process I had no opportunity of enquiring, nor," continues the prince of dogmatists, "do I wish to improve the art of making poison pleasant."

Morewood adopts the spelling "Whiskey," and is deceived probably by this error into supposing the word to be compounded of *usage* and *ai*, *ey* or *ay*, an Erse root, signifying "water ;" so that the whole word he imagines means "water of waters." He thus endeavours to show that "Usquebaugh," "Whisky," and "Aqua Vitæ" are synonymous ; from which it will be clear to our readers that he is not eminently successful as an etymologist.

Buil-ceann was also another appellation by which Spirits were distinguished ; *buil*, signifying madness, and *ceann*, the head, terms fully explanatory

of the infuriating effects of the liquor and the temporary derangement which it occasions. *Fear buille* is the Irish expression for a madman. Antiquarians inform us that *buil-ceann* was made from a species of black oats, which, if not malted, must have indeed produced Spirits of a very inflammatory and fiery description, particularly when newly manufactured; and its powerful effects procured it the name of Strong Waters, afterwards abbreviated into X Waters, as mentioned in a former chapter.

The strong affinity between the Irish language and the primitive language of Asia, as stated by Vallancey and other etymologists, and the intercourse the Irish had with that quarter of the world, led to the supposition that the art of Distillation was introduced directly from India; but it is more likely that it was received from Spain or Italy, where the vinous product of the still was early known under the epithet of *Acqua Vite*, or *Acqua de Vite* (water of the vine), the grape being a material from which a spirit was originally extracted in those countries. The monasteries being the repositories of science and the original dispensers of medicine, it is a natural surmise that the term *Acqua Vite* was then corrupted into the Latin and universal appellation *Aqua Vitæ* (water of life), from its salutary and beneficial effects as a medicine; and from the Latin tongue being the general con-

veyance of scientific discovery, as well as of familiar correspondence, the term *Aqua Vitæ* may have become of common use to signify an indefinite distilled Spirit, in contradistinction to *Acqua Vite*, the mere extract of the grape. The dissolution of the monasteries gave the secret of this invention to the public, and the elixir of the alembic soon attained the summit of popular regard.

Campion relates, that when the new settlers were attacked by any of the diseases common to the country, they used *Aqua Vitæ* or *Usquebaugh*, the ordinary drink of the inhabitants, as the best restorative of health, and the chief preventive of contagion.

Speaking of a famine which happened in 1316, he says it was caused by the soldiers eating flesh and drinking *Aqua Vitæ* in Lent.

It would seem that *Aqua Vitæ* was employed in Ireland at one time as opium has been amongst the Turks, to inspire heroism, and this is exemplified in the case of a knight, named Savage, who lived in 1350, and previously to entering the field of battle ordered to each soldier a mighty draught of *Aqua Vitæ*. We learn from Ware and Ledwich, that the *Aqua Vitæ* or *Usquebaugh* of the Irish was of less inflammatory nature than that made in England, because the latter is supposed to have been of more recent invention. Its virtues and

the directions for making it, both simple and compound, are recorded in the Red Book of Ossory, a work compiled about 500 years since, which likewise contains a recipe for making another liquor termed *Nectar*, composed of a mixture of honey and Wine, having ginger, pepper, cinnamon, and other ingredients incorporated. This mixture was called *Piment*, from its pungency and spicy nature, and, on account of its delicious quality, it was much celebrated by the early French poets, who considered the perfuming of Wine with foreign aromatics, then so dear and difficult to procure, as the very acme of taste and ingenuity. In Ireland it was an early practice to imitate foreign liquors, which, from the praise of the poets alluded to, must have even excelled those of Italy and France. *Aqua Vitæ* was first used in the country as a medicine, considered as a panacea for all disorders, and physicians recommended it to patients indiscriminately for preserving health, dissipating humours, strengthening the heart, curing colic, dropsy, palsy, quartan fever, stone, and even prolonging existence itself beyond the common limits.

Historical records prove that malt was plentiful in Ireland from an early period; and although it is only from occasional incidents that brewing and distilling can be traced to their origin, yet sufficient facts have been adduced to prove that both were

common at a remote period, and perhaps anterior to a connection with Great Britain. Dr. Ledwich has stated, in contradiction to the standing authentic records of the nation, that distillation from malt commenced in 1590; but it nowhere appears that the Irish then distilled from any description of grain except such as had been malted, for the practice of employing raw grain in distillation is of much later date. Why this antiquarian has fixed on 1590 as the epoch of distillation in Ireland, is somewhat strange, since, we find by an act of parliament passed at Drogheda, in 1556, that distillation had become so extensive as to cause to be enacted a law against distilling *Aqua Vitæ*; "a drink," to use the language of the enactment—

"Nothing profitable to be daily drunken and used, now universally made throughout this realm, especially in the borders of the Irishry, whereby much corn, grain, and other things are consumed, &c."*

This law prohibited the making of *Aqua Vitæ* without a license from the Lord Deputy under the Great Seal, on pain of imprisonment and a fine of £4. But peers, gentlemen of £10 per annum in lands for life or inheritance, and freemen of towns corporate, had liberty to make *Aqua Vitæ*.

* 3 and 4 Philip and Mary, c. 7.

Hollinshed, in his *Chronicles* (Vol. VI., p. 331) says, that the Great Sham O'Neil, who proved so violent an opponent to Elizabeth, usually kept in his cellar, at Dundrum, 200 tuns of Wine, of which, as well as *Usquebaugh*, he drank copiously, and often to such excess that his attendants were obliged to bury him in the earth, chin deep, till the heating effects of the intoxication had abated. The unhappy results of attachment to Whisky are well illustrated in the fate of the Castle of Maynooth, which, in the early part of Elizabeth's reign, fell into the hands of the Lord Deputy Skeffington, through the treachery of the governor, Christopher Ponese, who kept the garrison so intoxicated that they were unable to make any resistance. Its ruins, which stand in front of the college in that place, yet proclaim its former strength and magnificence.

The spoils obtained, while they enriched the conqueror, proved disastrous, not only to the betrayer, who lost his head for his perfidy, but also to the noble family by whom he was trusted. What was formerly the peculiar character of the Spirits to which we are referring, it is not easy to determine, but *Usquebaugh* seems to have been a general name for all compounded Spirits, and plain Whisky, as we have it at present, was not usually drank, it being customary to infuse

with the Spirit ingredients of a savoury or pungent nature.*

Usquebaugh, which some imagine to be synonymous with Whisky, is, as Dr. Johnson describes, a Spirit drawn on aromatics, and, as corroborative, we find the following curious recipe in "The Pharmacopœia Collegii Regalis, Londini, 1682," page 266, given as a "tincture":—

Usquebach, sive Aquæ Vitæ, Hibernis popularis.

"℞ Aquæ Vitæ generosioris lib. xxiv., illis per quadriduum infundi Rad. Glycynhizæ libram j; uvarum passarum exacint, lbs; Caryophyllorum unciam dimidiium, Macis, Zingiberis, ana ʒij; sevetur colatura in usum."

Morewood says—"Whether *Usquebaugh* be applied to the ancient or modern Spirits, its value, flavour,

* The *Quarterly Review*, in an article on the Caldwell Papers, published by Colonel Mure, says—"No mention whatever occurs of Whisky in the household or cellar books of Caldwell; the muses were ripened by good 'Ail and Wyne' until 1745, when the present Vin du Pays of Scotland, *Usquebaugh*, that water of life, as this phlegethonic fluid of death is mis-called, crept down to the lowlands after the battle of Culloden. This *short*, concentrated dram, which, suiting a damp dreary climate, had cheered the chilled breekless highlander, now bids fair to convert modern Athens into a gin-palace and Pandemonium, in spite of Forbes Mackenzie's Act and Temperance Societies."

and goodness depended on the judgment of the maker, and the prevailing prejudices of the day—hence the materials employed varied according to the caprice of individuals and the fluctuation of public opinion.”

In all the recipes for making Irish Usquebaugh, saffron is a prominent ingredient. It is generally put into a bag attached to the end of the worm, so that the liquor must pass through and extract both the colour and the essence.

The predominant and early use of saffron in the manufacture of Usquebaugh among the Irish, arose from its well-known virtues in useful domestic purposes. In dyeing yellow, saffron (*crocus sativas*) was the chief ingredient. Its exhilarating, heating, and aromatic qualities were also so familiar that it was employed as a part of the Irish materia medica, being found a great stimulant and renovator. On this account it is called *cor hominis*, the heart of man; and from enlivening the spirits, it gave rise to the saying, when speaking of a person in a cheerful state of mind, *dormivit in sacco croci* (he hath slept in a sack of saffron).

Whisky may be pronounced the national Spirit of Ireland and Scotland; although not taken in either of these countries to such an extent as in former times, yet it nevertheless holds its prestige; and the “Toddy” maintains its place wherever

circumstances will allow. You may find it at the after dinner table of the aristocracy, mingling its fumes with the odours of Lafitte or Romanee Conti, and many a nobleman will leave the choicest Wine to indulge in his glass of Toddy.* The middle classes and tradesmen mostly prefer it to any other Spirit or Wine; it is customary after dinner to bring in the Whisky, hot water, and sugar, when each person brews according to his taste. The writer has witnessed with much regret in Ireland, boys, scarcely in their teens (home from school for the holidays), mixing for themselves Toddy after taking Wine both with and after dinner, this done in the presence of their parents, who looked on with smiling approval; yet, in the same household the general discipline and decorum was of the most exemplary character. Those who are accustomed to this toddy-drinking, affirm that the stimulant aids digestion, promotes cheerfulness, sociability, and happiness. After supper, or in the evening, again comes the Toddy, "for a night-cap." By the specimens of hale, hearty old gentle-

* "Toddy, the term for a mixture of spirits and water, appears to be taken from the Indian word *tari* or *tadi*, pronounced *toddy* by Europeans, the sap or wine of a palm.—CRAUFORD." Until the distillation of Whisky was prohibited in the Highlands, it was never drunk at gentlemen's tables. "Mountain Dew" and such poetic names are of modern origin.

men we met with in Scotland and Ireland, who certify to the practice which we have described, for half a century or more, it does not appear to have a tendency to shorten existence. A moderate quantity may stimulate digestion and promote sleep—and in the northern climates it is an established fact that the inhabitants can take, with impunity, more alcoholic stimulants than would be beneficial in warmer regions. The partiality for this beverage, and the extent to which some will imbibe it, is a subject for anything but admiration. Anecdotes innumerable are told of the quantities of Whisky disposed of at convivial meetings. One from an authentic source is related of a gentleman in the south of Ireland, who was a celebrated sportsman, and who seldom sat down to dinner without a few friends of the real *bon vivant* sort. Upon one occasion, after partaking of a good dinner, with plenty of Wine, he and his friends applied themselves to the Toddy. After drinking until a reasonable hour, one of the guests, thinking he had taken sufficient, and having to attend a fair on the following day, retired to his home; but passing his friend's house on his way the following morning, he called and found the servant coming to the door with a kettle of water. Suspecting its purpose, he said, "Ah, John, is your master still at the Toddy?"—"Be dad you are right,

sir," replied the other, "this is the *twelfth* kettle since you left him last night!"

Mr. T. C. Grattan, whose acquaintance we are privileged to own, gives in his "Beaten Paths"* a most graphic account of a visit to the squire of Knockderrig, in the neighbourhood of the Slievenamora mountains, in the south of Ireland. We must pass over the reception and the dinner, which, whilst our author says he won't describe, he enumerates sufficient to leave little wanting for the imagination to supply. We must omit a description of the party, and the doings at dinner, and come to the fluid combinations, so naturally required to liquidate that complexed and confused amount of solid materials alluded to, but not dwelt upon.—

"The Madeira, and Sherry, and Champagne (a dear luxury during the wars with France), the Port and Claret, brought up in baskets from the cellar, the liqueurs (particularly the genuine Curaçoa), the Cognac, the Hollands, the Rum (imported direct from Port Royal to Waterford), and the Whisky, distilled at the very foot of Slievenamora, in iron pots over peat fires, the real, genuine, unadulterated *illicit potheen*. Could any *connoisseur* find any way to do justice to their various merits but by making up the difference in a

* "Beaten Paths, and Those who Trod Them," Chapman and Hall, 1862.

general mixing, so that none should have cause to be jealous? And was not that liberal plan duly followed out? Didn't the hobnobbing begin with the very first slice cut from the breast of the boiled turkey by the squire at the head of the table, and the prompt dissection of the roast goose by Sir Jeffrey at the foot of it? Every man asked his neighbour to the right and left to drink a glass of wine with him, and the neighbours asked him in return, and everybody asked somebody else, and somebody did the same with everybody. And the host made it a point to ask each of his guests, and every guest of course asked the host. And then one after another was requested to 'join' some couple that were engaged to each other. And one jovial fellow being pledged in the usual way to take a glass, replied facetiously,—'two if you please!' and the example was followed by all the rest of the company, who relished the joke—and the wine; and so in fact, when the cloth was 'drawn,' and the dessert put rather stragglingly on the mahogany, that brilliantly reflected every bottle and glass in the beautiful varnish which the squire was so very proud of, every man was in a perfect state of still imperfect preparation for the sundry rounds of toasts and sentiments, and songs and choruses, and jokes and stories of all kinds.

"It was then that the drinking really began. All the dinner practice was mere sharp-shooting, skirmishing for the general engagement. A few rounds of the wine bottles was followed by a pretty general request for the *potheen*, and sure enough it was produced

in plentiful supplies in large decanters, with steaming jugs of boiling water on the sideboard, sugar, lemons, and all the accessories for all kinds of Punch,—Brandy, Rum, or Whisky. Then arrive more visitors, and the fun 'grows fast and furious.' One Jack Mandeville chants, in a sort of maudling recitative, the following address to Whisky, holding a large tumbler of Punch of 'that ilk' aloft as he sang, and putting it religiously to his lips at the end of every verse:—

“O Whisky Punch, I love you much, for you're the
very thing
To level all distinctions 'twixt a beggar and a king.
You lift me up so aisy, and so softly let me down,
That the devil a hair I care what I wear, a caubeen
or a crown.

“While you're a coursin' through my veins, I feel so
mighty pleasant,
That I cannot just exactly tell whether I'm prince
or peasant.
May be I'm one, may be the other, but that gives
me small trouble,
By the powers ! I b'lieve I'm both of them, for I
think I'm seein' double.

“The man who first made Claret, or Madeira, was a
botch
To him who first invented Whisky, Irish or Scotch.

The praise of pure poteen I'll sing, in epic, ode, or sonnet,
And bad luck to him, I say again, who'd throw cold water on it !

“How mighty fast the room turns round, with all the people in it !
O, I hope this night will shortly end, that we might once more begin it !
For 'tis my delight, at morn or night, while our tumblers we are clinkin',
To turn my head away from bed, and dhrame that I am drinkin'.

Then, Whisky Punch, long life to you, &c.”

“Midnight and the ‘broiled bones,’ devilled kidneys, and smoked but undressed hams, to suit the special German taste, came round, and a fresh lease seemed to be taken of the festive board by its occupants of the last six hours. The results were more and more apparent with every stroke of the clock. There was more noise and less harmony. The squire, in his enthusiasm, after proposing nine times nine in honor of the health of a well-known county beauty, set the example of dashing his glass up against the ceiling, lest it should run the chance of contamination by being again filled for any less interesting toast. Every one did as the host, and a shower of fragments and dust came down on the table, but I forget if any one was hurt by it, or if it fell into any one's eyes.

“The plot was thickening, but the party was thinning. The German major was the first to give in. Had the beverage been *Baierish Bier* or *Schnaps* he would have held out for ever, but the potheen was too much for him, and he was led off to bed emphatically drunk, soon after the small hours 'gan chime. The next victim was the priest, who, having found his ninth or tenth tumbler of Punch rather potent, called for hot water to modify its strength.

“‘Hot water, Thigeen, to his reverence,’ said the squire, with a wink of his eye.

“‘Hot water!’ murmured the coadjutor.

“‘Yes, yer reverence,’ said Thigeen Butch, lifting the copper kettle that was kept ‘on the boil’ in the embers of the large wood fire, and he filled up the tumbler. The priest half emptied it, and, shaking his head and smacking his lips, exclaimed, ‘Its still too strong.’

“‘Then hold it with both hands, your reverence,’ said Sir Jeffrey; ‘more hot water for his reverence.’

“‘Yes, sir,’ cried Thigeen, obsequiously filling the tumbler again; but no alteration was produced in the scalding draught. And, in fact, to betray the secret, the kettle contained Whisky, not water, and it was purposely administered in these successive overpowering doses to the priest, as a friendly means of getting him quietly out of the way, and he was thus disposed of.

“I scarcely know what followed this freak. I began about this time to think the corners of the room seemed rounded off, and that the room itself took a circular form. I know there was a blind piper introduced, and

that three or four of the party danced a jig, and that several jumped over the table, while one or two by accident fell under it. The squire held firm to his post, nailed to the mast as it were, like the colours of a ship in a hard fight, and his guests, like a staunch crew, seemed resolved to stick to it while a plank was left afloat.

“An abrupt change of scene startled me and the rest into perfect consciousness.

“‘Out with the lamps and candles! open the shutters!’ exclaimed the squire in a loud voice of command. Several of the servants, who were only waiting for the word, acted on the order with simultaneous alacrity.

“‘Welcome the daylight!’ added he, stretching forth both arms and raising his eyes, as a whole flood of sunshine burst into the room. The sobering effect of this *coup de théâtre* was electrifying. Every man started to his feet and turned to the bright beams with an astonished and almost reverential gaze, somewhat like a group of fire-worshippers hailing the first burst of the day-god up from the sea into the sky.

“‘This is the way, boys, we knock two days into one at Knockderrig,’ said our host, laughing loud. ‘Wheel me out to the hall door, I want a bumper of fresh air. Who’s ready for the hunt?’”

In the article upon Distillation we have given the whole process of Spirit manufacture, and we shall therefore have very little to say upon the distillation of Whisky, as, whether it is made from

grain malted or unmalted, it is simply unrectified Spirit. By reference to the tables furnished in the Appendix it will be seen that there are no distillers in England who make Spirit from malt alone.

In Scotland the number of malt distillers in 1830 was 224 ; the last return for 1862 reduces this number to 108. The Scotch grain distillers in 1827 were 45 ; in 1862 the number is 11 only.

Ireland, with the exception of the years 1839 and 1850, when there were six malt distillers, has not exceeded the present number of two. In 1834 Ireland possessed 91 distillers from grain ; the number returned for 1863 is 25.

On the 1st October, 1855, distillers were allowed to use malt free of duty in the distillation of Spirits. The Whisky formerly made by the smugglers was much esteemed, and fetched higher prices than that which was legally distilled. The Highland Whisky of Scotland and the Potteen of Ireland, were manufactured much in the same manner, the partiality for them was partly owing to their being made entirely from malt peat-dried, and the Wort being weaker and run over slowly in small stills. The smuggled Spirit was generally preferred to that of the legal distiller on account of its bouquet and pleasing flavour. This illicit production was a great source of annoyance to the Excise, and to overcome the preference which the consumers had

for the smuggled Spirit, government removed the restrictions which bound the manufacturers so far that they were, by the abolition of the duty upon malt, able to distil from it at almost the same cost as they before did from grain. Hence the high reputation for smuggled Whisky has gradually fallen off. A better Spirit is now made in the Highlands, and, but for the present excessive duties, there would be no market for illicit produce.

The following description is given by Donovan of a visit which he made to a Potteen distillery in the most northern part of Ireland :—

“It was a place renowned for producing good Whisky. The distillery was a small thatched cabin ; there was a large turf fire kindled at one end, and confined by a semicircle of large stones, upon which a forty gallon tin vessel, serving the two-fold purpose of a water-heater and a still-body, was resting. An orifice in the roof, immediately over the fire, served as a chimney for the escape of the smoke after it had traversed the apartment. The fumes of the burning turf were so acrimonious as to produce a smarting of the eyes, which annoyance was got rid of by sitting down, owing to the fumes occupying only the upper stratum of the air ; they consisted principally of pyroligneous acid.

“The mash tun was a cask hooped with wood, at the under part of which, next the chimb, was an opening

plugged with tow. This vessel had no false bottom ; in place of it young heath was strewn, and over this a stratum of oat husks. Here the mash of hot water and ground malt was occasionally mixed up for two hours ; after which time the vent at the bottom was opened, and the Wort was allowed to filter through the layer of oat-husks and heath. Mashing with hot water on the same grains was then repeated, and the Worts were again withdrawn. The two Worts being mixed in another cask, some yeast was added, and the fermentation allowed to proceed until it fell spontaneously, which happened in about three days. It was now ready for distillation, and was transformed into the tin boiler, which was capable of distilling a charge of forty gallons. A piece of soap weighing about two ounces was then thrown in to prevent its running foul ; and the head, apparently a large tin pot with a tube in its side, was inverted in the rim of the body, and luted with a paste made of oatmeal and water. The lateral tube was then luted into the worm, which was of copper, of an inch and a half bore, coiled in a barrel for a fluke-stand. The tail of the worm, where it emerged from the worm, was caulked with tow. The Wash speedily came to a boil, and then water was thrown on the fire ; for at this period is the danger of boiling over. The Spirit almost immediately came over ; it was perfectly clear ; and by its head, this first running was inferred to be proof. Its flavour was really excellent, and it might well have passed for a Spirit three months old. As soon as the upper stratum in the

fluke-stand became warm, a large pailful of cold water from an adjoining stream was dashed in with sufficient force to make the hot water run over, it being lighter ; and this cooling process was continually resorted to. In this way the singlings were drawn off in about two hours, and those from four distillations made one charge of the still to produce the Potteen.

“The malt was prepared by crushing the barley in a sack, and soaking it for sometime in bog water, which is deemed the best ; then withdrawing and draining it, after which it is made to germinate in the ordinary way. When it had grown sufficiently, it was conveyed in a sack to the kiln, along with some sacks of raw corn for concealment. The raw corn was spread out on the kiln, but during the night, when the kiln-owner had retired, the raw corn was removed, the malt spread, desiccated, and replaced by the raw corn before day. The owner of the corn drying on a kiln, sits up all night to watch it. In this way discovery was eluded, and the malting terminated.

“Besides the much-valued flavour of Potteen, it had derived a part of its character from its being distilled entirely from malt. Now, however, about one-fourth of raw corn is generally added. From a bushel of this mixed grist, the Potteen-maker obtains a gallon of Spirit of what is called three to one, *i.e.* when three glasses of Spirit mixed with one glass of water afford proof Spirit, this is, according to calculation, much below the produce that ought to be obtained.

“The body of the still cost £1, its head four shil-

lings, the worm cost twenty-five shillings, the mash-tun and fluke-stand twelve shillings; £3 was therefore the value of the whole distillery. It is purposely conducted on this economical plan, and holds out no inducement to informers or excisemen. Sometimes they have been constructed on an extensive scale."

Donovan says, "It is doubtful whether the aroma depends on the turf smoke, for it is stated that the Spirit has the same taste and odour when coal is burnt under the kiln. It is possible that the turf smoke may be absorbed by the Spirit, for it is well-known that there is a period of the alcoholic fermentation at which odours are apt to be retained. The peculiar flavour must certainly arise either from the turf or the bog-water in which the malt is steeped. When dried in the kiln after steeping, the heat is often sufficient to char the bog extract remaining in the malt; consequently this would communicate an agreeable smoky aroma to the Spirit."

We shall presently explain the modern method adopted for ensuring the peat or smoky flavour attached to Highland or Potteen Whisky; meanwhile our friend Morewood helps us again with some interesting details upon illicit distillation from malt.

"The Spirit distilled from pure malt is considered superior to that made from a mixture of malt and raw grain. To assign a reason for this, would require an analysis and report of particulars of the process of malt-

ing ; but it may be sufficient to observe, that the effects of the malting process are similar to those that grain undergoes in the process of vegetation, when sown in the earth. Illicit distillers, as if aware of the value of this metamorphosis, almost invariably use malted grain. From a want of scientific knowledge and proper utensils, they conduct their business in a different manner to that pursued by licensed traders.

“ In preparing the malt, the sacks of barley are generally steeped in bog-holes or other places, where they remain forty-eight hours, or until completely saturated with the water. They are then drawn out and drained for ten or twelve hours. After this the grain is spread out upon the floor in a thick layer, and remains so until it begins to chip or germinate ; it is turned occasionally until all appears alike sprouted. It is afterwards spread by degrees, till such time as the buds show three points, and when these points have grown half way down the grains, by means of a regular heat, the particles are semi-transparent. At this stage it is spread thicker on the floor, and brought to a heat easily perceptible to the hand, then thrown into a round heap, and suffered to remain in that state for twenty-four hours, or longer, the latter is termed the rot or withering heap. It is then carried to the kiln and dried by turf ; the kiln head on which it is dried is covered with decayed straw, over which, if convenient, is placed hair-cloth or matting. The period of drying a kiln head or crop, as it is termed, is commonly twenty-four hours, when directed by a person of experience.

The grain while on the kiln is carefully turned by the hand to expose every particle to the same heat, and to prepare it for coarse grinding. It is next taken to the still-house, which is usually a hovel or excavation near a running stream, or where there is a full supply of water. The quantity of malt to be brewed is commonly from sixteen to seventeen stones; after being bruised or mashed in the ordinary way, it is covered in the kiln with a lid or sacks, and suffered to repose for three or four hours. The Worts are then drawn off, and cooled to a temperature regulated by the finger, no instrument being used for that purpose, and commonly to the same degree as that which is observed in regular distilleries; they are next put into a pipe or puncheon, with about a gallon of yeast; in an hour or two after the barm is added, fermentation begins, and in twenty-four hours afterwards the attenuation is considered complete. Sometimes two brewings, after undergoing the fermenting process for about eighteen hours, are considered fit for the still; and in the ordinary course of working, a brewing is made every morning. The quantity of pure Spirit drawn from these two brewings is usually two hundred and twenty-three gallons of one-to-two or two-to-five, or in other words, the Spirit is of such a strength, that it will bear one gallon of water to two gallons of Spirit, or two gallons of water to five of Spirit, to bring it to proof. The usual strength at which illicit Spirit is made is from four to six over proof on Sykes' hydrometer; but sometimes it is as much as eight per cent., and in

many cases it has been sold at a strength of thirty over proof.

“In making the malt and in the mode of distilling, the flavour is altogether formed ; no machinery is employed in the still to keep the liquid from empyreuma.

“In distilling the Wash, the strong Low Wines are separated from the weak, the latter being thrown back into the still with the succeeding change of Wash ; a similar practice is observed in making Spirit, the Faints being put into the still with the next charge of Low Wines. Thus the Spirit is preserved pure and clear, nothing whatever being used in the distillation but a small quantity of soap thrown into the still with the potale or refuse to neutralise or keep down the yeast, as they term it, which would otherwise cause the run of the Low Wines to become coloured like the Wash, or to get foul. This soap is considered an indispensable article by every person who understands the mode of working a still on the old system.”

The process described by Morewood, as observed in the manufacture of illicit Malt Whisky, varies but very little from that of the legitimate operation. The latter is necessarily more perfect, and has the aid of machinery, and better refrigerating power to prevent empyreuma ; and the Worts are kept in action by means of an agitator, which keeps the bottom of the still free from sedimentary matters. In most of the modern distilleries the fire does not

come in contact with the still, the latter is cased with boilers; and with the addition of steam pipes running internally, wormlike, in the body of the still, a great and well regulated heat is obtained.

The finest small still Highland Whisky is made in the counties of Argyle, Perth, the islands Islay and Iona, and counties further north. In a recent visit we made to the Highlands, in connection with this work, we found but little that we can add to the information already given. The Argyle Distillery, Glengilp, Ardisaig, appeared to us to be as perfect, if not as extensive, as some others in the Highlands, and has the advantage of every modern application. The method adopted for peat-drying the malt is as follows:—The malt kiln, a building 50 feet square, consists of two floors. In the lower one the peat is burned upon a large iron frame, the fumes ascend to the upper floor, upon which the malt is spread. This upper floor is formed entirely of strong wire resting upon iron bars or beams, the smoke from the burning peat in the underneath apartment permeates through the interstices of this floor, and impregnates the malt with the flavour of the peat smoke. In the Highlands peat only is used, but in the Lowland malt distilleries coke is mixed with the peat.

It is not to us quite clear why this cannot be

done in any part of the kingdom, in the west of England as well as the north of Scotland, in fact wherever bog earth or peat is attainable ; but we are told that the peculiar characteristic of fine flavour in the Highland Whisky is very uncertain, and not to be accounted for, and is attributable more to the locality in which it is made than to any particular method of making. And we were told, as a remarkable fact, which could be corroborated by many, that in two distilleries in Islay, near to each other, belonging to the same proprietor, and in both of which the process of working was the same, the mash tuns and the stills of equal size, and the same grain used, the malting, brewing, and distilling precisely alike, the water from the same stream, and the peats from the same fen, the produce was yet distinctly different ; one Whisky realising a shilling per gallon more than the other.

The proprietor tried every suggestion to discover the reason for this difference in the character of the Spirit. The whole staff of workmen were exchanged, and directions given that the most scrupulous care should be taken to work each establishment alike, but it was ineffectual ; there was no change of flavour ; and the one produce remained superior to the other. It was useless to combat that, which was told to us as a well-

known fact, and corroborated by immediate residents, and we could only, with Dominie Sampson, lift up our hands and eyes and say *Prodigious!*

Independently of the flavour given to the malt by the peat-smoking process, the Highland Whisky contains a considerable quantity of fusel oil; the still is run as close as possible until the Spirit (which of course is at that period low in strength), becomes opalescent, or has a milky tinge; it is then becoming too coarse to go with the former runnings, and is consigned to the faints-back. At this period the good judgment of the distiller is required. The more Faints he can get rid of in one distillation, the less trouble he will have in the succeeding operation. But we are not among the admirers of the high flavour given to some small-still Whiskies by the presence of Faints. It is an acquired taste, which we are not ambitious of attaining. The impurity is never corrected by age, and we are inclined to the belief that Spirit cleansed from fusel oil is far more wholesome than that in which it is retained.

We omitted, when speaking of malting, to refer to an excise regulation respecting the grinding of malt for distillation, which certainly needs, for humanity's sake, some alteration. The miller who has to superintend this process is locked up by the exciseman in the grinding room for three or four

hours, without any means of communication with his fellow workmen; and the small dust thrown out in the operation of grinding is a source of great discomfort to him. Sometimes these men are almost suffocated, and we were informed, that in the Caledonian Distillery at Edinburgh, one man was discovered in this condition, and was released by the exciseman only just in time to save his life. Surely this is a matter that may be easily remedied. The government is justified in taking due care that duty from malt shall not be abstracted, but certainly this may be effected without involving that danger to human life to which we have referred.

The prevalent notion amongst Whisky drinkers, especially in Scotland, is that several varieties of Whisky blended is superior to that of any one kind; and it is not an uncommon circumstance to find in a gentleman's cellar, a hogshead or a half hogshead of Whisky nearly always full, although the cask is continually being drawn from; the custom is to get the cask filled with four or five different qualities of the best Whisky. When about eight or ten gallons is consumed, the cask is filled up again with any Whisky that is particularly approved, and thus the Spirit becomes well matured and the blend perfect. And speaking of being well matured brings us to a very important consideration.

In England, especially in the south, Whisky has not had fair play ; it is generally offered for sale and brought into consumption quite new from the still, and in this state is not fit for drinking : it is heating and intoxicating, and soon disorders the system. The effects of a debauch after drinking new Whisky is a punishment long to be remembered. Spirit merchants and dealers should allow to Whisky the same privilege awarded to Brandy or Rum, that of age in Bond ; and this may be easily done, with scarcely any additional cost, as we will show.

When the distilling season commences, about October or later, the merchant should collect all his fresh emptied Sherry butts, hogsheads, or quarter casks, and if the market is favourable, send the casks to his distiller, whether in Ireland or Scotland ; arrange for them to be filled and bonded, which the distiller will probably do free of any warehouse rent for several years, and he will pay duty upon and forward such casks as are required from time to time.

No Spirit can pay better for bonding than Whisky, the first outlay, averaging from two shillings to three shillings per gallon, is very little, and the improvement by age is far superior to the trifling interest upon the first cost. Nothing tends more to increase the reputation of a spirit merchant than supplying good and well-matured Spirit.

The distiller whose outlay is large for casks, will be inclined to give better terms to the merchant who will find his own casks ; and it is well known that Whisky stored in Sherry casks soon acquires a mellow softness which it does not get when put into new casks ; in fact, the latter, if not well seasoned, will impart a *woodiness*, much condemned by the practised palate. In Sherry casks the Spirit likewise acquires a pleasing tinge of colour which is much sought for ; this is frequently imitated by the use of colouring, but it is not creditable to those who adopt such petty deceptions.

The following extracts from the present current Excise Laws, and the allowance for wastage, &c., with calculations as to the comparative value of Whisky in bond and duty paid, at the strengths of proof, 11 over proof, and 25 over proof, may be occasionally very serviceable :—

1ST.—FIXED RATES OF ALLOWANCE TO BE MADE ON SPIRITS NOT EXCEEDING ONE CALENDAR MONTH IN BOND.

3 Days, and less than 7 days, .25 per Cent. 7 Days, and less than 14 Days, .5 per Cent. 14 Days, and less than 21 Days, .75 per Cent. 21 Days, and up to 1 Month, 1 per Cent.

2ND.—LIMITS OF ALLOWANCE FOR ACTUAL DEFICIENCIES IN SPIRITS EXCEEDING ONE MONTH IN BOND.

| Time in Bond | | Limit of Allowance. | Time in Bond | | Limit of Allowance. | Time in Bond | | Limit of Allowance. | Time in Bond | | Limit of Allowance. |
|--------------|---------|---------------------|--------------|---------|---------------------|--------------|---------|---------------------|--------------|---------|---------------------|
| Yrs. | Mos. | Percent. | Yrs. | Mos. | Percent. | Yrs. | Mos. | Percent. | Yrs. | Ms. | Percent. |
| — | after 1 | 1·5 | 2 | after 1 | 8·8 | 4 | after 1 | 13· | 6 | after 2 | 16· |
| — | 2 | 2· | 2 | 2 | 9· | 4 | 2 | 13·2 | 6 | 4 | 10·2 |
| — | 3 | 2·5 | 2 | 3 | 9·3 | 4 | 3 | 13·3 | 6 | 6 | 16·3 |
| — | 4 | 3· | 2 | 4 | 9·5 | 4 | 4 | 13·4 | 6 | 8 | 16·4 |
| — | 5 | 3·5 | 2 | 5 | 9·8 | 4 | 5 | 13·5 | 6 | 10 | 16·5 |
| — | 6 | 4· | 2 | 6 | 10· | 4 | 6 | 13·7 | 7 | — | 16·7 |
| — | 7 | 4·3 | 2 | 7 | 10·3 | 4 | 7 | 13·8 | 7 | 2 | 10·8 |
| — | 8 | 4·5 | 2 | 8 | 10·5 | 4 | 8 | 13·9 | 7 | 4 | 16·9 |
| — | 9 | 4·8 | 2 | 9 | 10·8 | 4 | 9 | 14· | 7 | 6 | 17· |
| — | 10 | 5· | 2 | 10 | 11· | 4 | 10 | 14·2 | 7 | 8 | 17·2 |
| — | 11 | 5·3 | 2 | 11 | 11·3 | 4 | 11 | 14·3 | 7 | 10 | 17·3 |
| 1 | — | 5·5 | 3 | — | 11·4 | 5 | — | 14·4 | 8 | — | 17·4 |
| 1 | 1 | 5·8 | 3 | 1 | 11·5 | 5 | 1 | 14·5 | 8 | 2 | 17·5 |
| 1 | 2 | 6· | 3 | 2 | 11·7 | 5 | 2 | 14·7 | 8 | 4 | 17·7 |
| 1 | 3 | 6·3 | 3 | 3 | 11·8 | 5 | 3 | 14·8 | 8 | 6 | 17·8 |
| 1 | 4 | 6·5 | 3 | 4 | 11·9 | 5 | 4 | 14·9 | 8 | 8 | 17·9 |
| 1 | 5 | 6·8 | 3 | 5 | 12· | 5 | 5 | 15· | 8 | 10 | 18· |
| 1 | 6 | 7· | 3 | 6 | 12·2 | 5 | 6 | 15·2 | 9 | — | 18·2 |
| 1 | 7 | 7·3 | 3 | 7 | 12·3 | 5 | 7 | 15·3 | 9 | 2 | 18·3 |
| 1 | 8 | 7·5 | 3 | 8 | 12·4 | 5 | 8 | 15·4 | 9 | 4 | 18·4 |
| 1 | 9 | 7·8 | 3 | 9 | 12·5 | 5 | 9 | 15·5 | 9 | 6 | 18·5 |
| 1 | 10 | 8· | 3 | 10 | 12·7 | 5 | 10 | 15·7 | 9 | 8 | 18·7 |
| 1 | 11 | 8·3 | 3 | 11 | 12·8 | 5 | 11 | 15·8 | 9 | 10 | 18·8 |
| 2 | — | 8·5 | 4 | — | 12·9 | 6 | — | 15·9 | | | |

3RD.—LIMITS OF ALLOWANCE FOR ACTUAL DEFICIENCIES IN RACKED, BLENDED, OR RE-IMPORTED SPIRITS.

| In Bond after Racking | | Limit of Allowance | In Bond after Racking | | Limit of Allowance | In Bond after Racking | | Limit of Allowance |
|-----------------------|-------|--------------------|-----------------------|------|--------------------|-----------------------|------|--------------------|
| Yrs. | Mos. | Per cent. | Yrs. | Mos. | Per cent. | Yrs. | Mos. | Per cent. |
| — | after | ·3 | 1 | 8 | 5·3 | 3 | 4 | 8·2 |
| — | 1 | ·5 | 1 | 9 | 5·5 | 3 | 5 | 8·3 |
| — | 2 | ·8 | 1 | 10 | 5·8 | 3 | 6 | 8·4 |
| — | 3 | 1· | 1 | 11 | 6· | 3 | 7 | 8·5 |
| — | 4 | 1·3 | 2 | — | 6·2 | 3 | 8 | 8·7 |
| — | 5 | 1·5 | 2 | 1 | 6·3 | 3 | 9 | 8·8 |
| — | 6 | 1·8 | 2 | 2 | 6·4 | 3 | 10 | 8·9 |
| — | 7 | 2· | 2 | 3 | 6·5 | 3 | 11 | 9· |
| — | 8 | 2·3 | 2 | 4 | 6·7 | 4 | — | 9·2 |
| — | 9 | 2·5 | 2 | 5 | 6·8 | 4 | 1 | 9·3 |
| — | 10 | 2·8 | 2 | 6 | 6·9 | 4 | 2 | 9·4 |
| — | 11 | 3· | 2 | 7 | 7· | 4 | 3 | 9·5 |
| 1 | — | 3·3 | 2 | 8 | 7·2 | 4 | 4 | 9·7 |
| 1 | 1 | 3·5 | 2 | 9 | 7·3 | 4 | 5 | 9·8 |
| 1 | 2 | 3·8 | 2 | 10 | 7·4 | 4 | 6 | 9·9 |
| 1 | 3 | 4· | 2 | 11 | 7·5 | 4 | 7 | 10· |
| 1 | 4 | 4·3 | 3 | — | 7·7 | 4 | 8 | 10·2 |
| 1 | 5 | 4·5 | 3 | 1 | 7·8 | 4 | 9 | 10·3 |
| 1 | 6 | 4·8 | 3 | 2 | 7·9 | 4 | 10 | 10·4 |
| 1 | 7 | 5· | 3 | 3 | 8· | 4 | 11 | 10·5 |

SPIRITS.—*On Removal from Duty-free Warehouse, Allowance for Waste beyond Legal Rates to be made provisionally by Supervisors.* Until further orders, when Spirits are removed for Home Consumption, the Supervisor, on being satisfied that deficiencies exceeding the legal allowances have arisen from waste through natural causes, may remit the duty on such deficiencies to the extent of one-half per cent. for every six months or fraction of six months during which the Spirits have been in warehouse.

On Removal for Exportation, Allowance for Waste in Transitu.—When Spirits are removed under Bond from a Duty-free Warehouse to a Customs Warehouse, or to a Vessel for Exportation, or for Ship's Stores, no deficiency caused by natural waste in transitu be charged with duty, unless such deficiency shall exceed one-half per cent. on the Spirits.

DRAWBACKS.—A Drawback of Twopence per proof gallon is allowed on Malt or Grain Spirits, and Threepence a gallon on Rectified Spirits, when removed to a Customs Warehouse for Ship's Stores or for Exportation.

DISTILLERS' AUTHORIZED DESIGNATION.—Distillers who have not during the currency of their

last year's licences Distilled from any other material than Malt, be designated in the permits granted to them for the removal of Spirits, "*Malt Distillers.*"

This regulation is to apply to permits granted for any Spirits now in a *Malt Distiller's* Warehouse, provided such Distiller shall have used Malt only during the year in which the Spirits were distilled, and shall not have in his Warehouses Spirits distilled from any other material.

When Spirits belonging to any *Malt Distiller* are deposited in a General Warehouse, the Officer in charge of such Warehouse, must, on the authority of the permit accompanying the Spirits, designate the Distiller in his books, "*Malt Distiller,*" in order that a like distinction may be made in the permit when such Spirits are delivered; but no separate account of the Spirits is to be entered in the Vouchers.

If any Malt Distiller shall hereafter distil from any other material than Malt, his designation as a *Malt Distiller* is thereupon immediately to cease with respect to all Spirits in his possession, and it must not be again conferred without the special authority of the Board.

Officers in charge of General Warehouses must also discontinue the title immediately on receiving any permit with Spirits in which the Distiller is not so designated, or in the event of his blending his Spirits with those of any other than a Malt Distiller.

COMPARATIVE SCALE OF PRICES OF WHISKY.

| IN BOND. | | | | | | DUTY PAID AT 10s. PROOF. | | | | | | | | | |
|----------|----------|----------|----------|----------|----------|--------------------------|----------|----------|----------|----------|----------|----|----|----|----|
| Proof. | | 11 O.P. | | 25 O.P. | | Proof. | | 11 O.P. | | 25 O.P. | | | | | |
| <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | | | | |
| 1 | 3 | 1 | 4 | 65 | 1 | 6 | 75 | 11 | 3 | 12 | 5 | 85 | 14 | 0 | 75 |
| 1 | 4 | 1 | 5 | 76 | 1 | 8 | 00 | 11 | 4 | 12 | 6 | 96 | 14 | 2 | 00 |
| 1 | 5 | 1 | 6 | 87 | 1 | 9 | 25 | 11 | 5 | 12 | 8 | 07 | 14 | 3 | 25 |
| 1 | 6 | 1 | 7 | 98 | 1 | 10 | 50 | 11 | 6 | 12 | 9 | 18 | 14 | 4 | 50 |
| 1 | 7 | 1 | 9 | 09 | 1 | 11 | 75 | 11 | 7 | 12 | 10 | 29 | 14 | 5 | 75 |
| 1 | 8 | 1 | 10 | 20 | 2 | 1 | 00 | 11 | 8 | 12 | 11 | 40 | 14 | 7 | 00 |
| 1 | 9 | 1 | 11 | 31 | 2 | 2 | 25 | 11 | 9 | 13 | 0 | 51 | 14 | 8 | 25 |
| 1 | 10 | 2 | 0 | 42 | 2 | 3 | 50 | 11 | 10 | 13 | 1 | 62 | 14 | 9 | 50 |
| 1 | 11 | 2 | 1 | 53 | 2 | 4 | 75 | 11 | 11 | 13 | 2 | 73 | 14 | 10 | 75 |
| 2 | 0 | 2 | 2 | 64 | 2 | 6 | 00 | 12 | 0 | 13 | 3 | 84 | 15 | 0 | 00 |
| 2 | 1 | 2 | 3 | 75 | 2 | 7 | 25 | 12 | 1 | 13 | 4 | 95 | 15 | 1 | 25 |
| 2 | 2 | 2 | 4 | 86 | 2 | 8 | 50 | 12 | 2 | 13 | 6 | 06 | 15 | 2 | 50 |
| 2 | 3 | 2 | 5 | 97 | 2 | 9 | 75 | 12 | 3 | 13 | 7 | 17 | 15 | 3 | 75 |
| 2 | 4 | 2 | 7 | 08 | 2 | 11 | 00 | 12 | 4 | 13 | 8 | 28 | 15 | 5 | 00 |
| 2 | 5 | 2 | 8 | 19 | 3 | 0 | 25 | 12 | 5 | 13 | 9 | 39 | 15 | 6 | 25 |
| 2 | 6 | 2 | 9 | 30 | 3 | 1 | 50 | 12 | 6 | 13 | 10 | 50 | 15 | 7 | 50 |
| 2 | 7 | 2 | 10 | 41 | 3 | 2 | 75 | 12 | 7 | 13 | 11 | 61 | 15 | 8 | 75 |
| 2 | 8 | 2 | 11 | 52 | 3 | 4 | 00 | 12 | 8 | 14 | 0 | 72 | 15 | 10 | 00 |
| 2 | 9 | 3 | 0 | 63 | 3 | 5 | 25 | 12 | 9 | 14 | 1 | 83 | 15 | 11 | 25 |
| 2 | 10 | 3 | 1 | 74 | 3 | 6 | 50 | 12 | 10 | 14 | 2 | 94 | 16 | 0 | 50 |
| 2 | 11 | 3 | 2 | 85 | 3 | 7 | 75 | 12 | 11 | 14 | 4 | 05 | 16 | 1 | 75 |
| 3 | 0 | 3 | 3 | 96 | 3 | 9 | 00 | 13 | 0 | 14 | 5 | 16 | 16 | 3 | 00 |
| 3 | 1 | 3 | 5 | 07 | 3 | 10 | 25 | 13 | 1 | 14 | 6 | 27 | 16 | 4 | 25 |
| 3 | 2 | 3 | 6 | 18 | 3 | 11 | 50 | 13 | 2 | 14 | 7 | 38 | 16 | 5 | 50 |
| 3 | 3 | 3 | 7 | 29 | 4 | 0 | 75 | 13 | 3 | 14 | 8 | 49 | 16 | 6 | 75 |

| IN BOND. | | | | | | DUTY PAID AT 10s. PROOF. | | | | | | |
|----------|----------|----------|----------|----------|----------|--------------------------|----------|----------|----------|----------|----------|----|
| Proof. | | 11 O.P. | | 25 O.P. | | Proof. | | 11 O.P. | | 25 O.P. | | |
| <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | <i>s</i> | <i>d</i> | |
| 3 | 4 | 3 | 8 | 40 | 4 | 2 | 00 | 13 | 4 | 14 | 9 | 60 |
| 3 | 5 | 3 | 9 | 51 | 4 | 3 | 25 | 13 | 5 | 14 | 10 | 71 |
| 3 | 6 | 3 | 10 | 62 | 4 | 4 | 50 | 13 | 6 | 14 | 11 | 82 |
| 3 | 7 | 3 | 11 | 73 | 4 | 5 | 75 | 13 | 7 | 15 | 0 | 93 |
| 3 | 8 | 4 | 0 | 84 | 4 | 7 | 00 | 13 | 8 | 15 | 2 | 04 |
| 3 | 9 | 4 | 1 | 95 | 4 | 8 | 25 | 13 | 9 | 15 | 3 | 15 |
| 3 | 10 | 4 | 3 | 06 | 4 | 9 | 50 | 13 | 10 | 15 | 4 | 26 |
| 3 | 11 | 4 | 4 | 17 | 4 | 10 | 75 | 13 | 11 | 15 | 5 | 37 |
| 4 | 0 | 4 | 5 | 28 | 5 | 0 | 00 | 14 | 0 | 15 | 6 | 48 |
| 4 | 1 | 4 | 6 | 39 | 5 | 1 | 25 | 14 | 1 | 15 | 7 | 59 |
| 4 | 2 | 4 | 7 | 50 | 5 | 2 | 50 | 14 | 2 | 15 | 8 | 70 |
| 4 | 3 | 4 | 8 | 61 | 5 | 3 | 75 | 14 | 3 | 15 | 9 | 81 |
| 4 | 4 | 4 | 9 | 72 | 5 | 5 | 00 | 14 | 4 | 15 | 10 | 92 |
| 4 | 5 | 4 | 10 | 83 | 5 | 6 | 25 | 14 | 5 | 16 | 0 | 03 |
| 4 | 6 | 4 | 11 | 94 | 5 | 7 | 50 | 14 | 6 | 16 | 1 | 14 |
| 4 | 7 | 5 | 1 | 05 | 5 | 8 | 75 | 14 | 7 | 16 | 2 | 25 |
| 4 | 8 | 5 | 2 | 16 | 5 | 10 | 00 | 14 | 8 | 16 | 3 | 36 |
| 4 | 9 | 5 | 3 | 27 | 5 | 11 | 25 | 14 | 9 | 16 | 4 | 47 |
| 4 | 10 | 5 | 4 | 38 | 6 | 0 | 50 | 14 | 10 | 16 | 5 | 58 |
| 4 | 11 | 5 | 5 | 49 | 6 | 1 | 75 | 14 | 11 | 16 | 6 | 69 |
| 5 | 0 | 5 | 6 | 60 | 6 | 3 | 00 | 15 | 0 | 16 | 7 | 80 |

CHAPTER V.

BRANDY.

"The Dutch their wine and all their *brandy* lose,
Disarmed of that from which their courage grows;
Whilst the glad English, to relieve their toll,
In healths to their great leader drink the spoil."

Waller. Instructions to a Painter.

"Forgetting pomp, dead to ambitious fires,
He to some peaceful *brandy* shop retires,
When in full gills his anxious thoughts he drowns,
And quaffs away the care that waits on crowns."

Addison. The Play House.

"Thus the wool of England used to be exchanged for the wines of France, and the fine cloths of Flanders, in the same manner as the corn of Poland is at this day exchanged for the wines and *brandies* of France, and for the silks and velvets of France and Italy."—*Smith. Wealth of Nations, book III., chap. 3.*

"Claret for boys, Port for men, *Brandy* for heroes."—*Dr. Johnson.*

"If your master lodgeth at inns, every dram of *Brandy* extraordinary that you drink raiseth his character."

Swift's directions to the Footman.

Meaning of the Word—*Brandy* among the Jews in Morocco—*Brandy* in Barbary—in Persia—at the Cape—in America—Peach *Brandy*—Its Manufacture—Spanish *Brandy*—Swiss *Brandy*—How made—The Norwegians and Swedes Manufacture it in abundance—Their Temperance notwithstanding—Gustavus III. and his Monopoly—Lapland—Extensive Trade in Russia—Sloka Trava in Kamtschatka—Its Preparation—The Cunning Cossack—Normandy—North of France—A Hint for England—The Potatoe Apple Spirit—That from Beet Root—Spurious Imports from Holland and the Mediterranean—British *Brandy*—Superior to Foreign, Cognac excepted—Western District of France.

COGNAC (with a Coloured Map)—Arrondissement de Cognac—Time for Manufacture—Various Qualities—Amount of Produce—Mode of Culture—Prosperity in Charente—Frugality of the Growers—A Market in Cognac—The Mysterious Stranger

—The Farmer's Still—Dangers from Combustion—Adulteration and its Consequences—The Peasant doing Business—The United Vineyard Proprietors Company—Their Premises Described—Their Apparatus and Processes—Mr. Chas. Dickens at Cognac—A Powerful Test of Perfect Packing—The Author's Complaint—Information Refused or Withheld—Comments thereupon—Princely Residences in Cognac—Profitable Business—Absurdity of Reliance upon Particular Brands—Useful Information—Racking Frauds Exposed—Brandy Quotations, how Managed—An Important Circular in 1843—A Challenge not Accepted—Twenty Years' Reminiscences—Variations in the Prices of Cognac for the last Quarter of a Century given—An Invisible Accountant—A Cognac Invoice—Difficulty in Checking its Correctness—The System Denounced—And Suggestions given for Improvement—Tables showing the Cost of Brandy in France per Hectolitre, from 50 Francs to 270 Francs, converted into English Money and Imperial Gallons—Casks in which Brandy is generally Shipped, and the Average Strengths Mentioned—Close Gauging Referred to—General Strength from Duty-paid Dealers' Stock—Retailers' Blendings Denounced—Adulterations Exposed—A Publican's Druggist Circular—Brandy in its Natural Colour—Brandy Colouring, and its Effect upon the Gravity of the Spirit—Consumption of Brandy Lessening in Proportion to the Advance in Duty, as shewn by Reference to the Tables—Brandy a Restorative Medicine—Pure Brandy Preferable to all other Spirit—Its Constituents Described—Dr. Pereira Quoted, and the Medicinal Value of Brandy shewn in many Cases—Burnt Brandy—Brandy Mixture from the London Pharmacopœia—The Brandy and Salt Era—Mr. Lee's Universal Panacea—List of Dealers and Shippers of Brandy in the Arrondissement of Cognac.

BRANDY. Dutch, *Brand-wijn*; Sw., *Braen-win*; Ger., *Brand-wein*. *Brand*, i.e. burned, and wine corrupted into *y*, making *Brandy* in English. Fr. *Bran-devin*.

It will be observed that Brandy derives its name from the method of its manufacture,—Burnt Wine. It is a common expression in all the wine growing countries, with reference to any Wine about to be

converted into Spirit, that it is to be "*burnt*," meaning to be distilled by the action of the fire.

To describe the variety of alcoholic liquids passing under the name of Brandy, would be wearisome without being of any advantage. Wherever Wine is made from the grape, some portion is converted into Spirit, but it will be shown that it is not alone from the grape that Brandy is made; and we will briefly allude to a few countries where it is produced from a variety of other substances. We will after this limit our attention to that which is better known and properly appreciated,—the far-famed Brandy of Cognac.

The Jews in Morocco, and in the province of Sús, and in Teheran, distil Brandy from the refuse of the grape, and likewise from raisins, pears, figs, and dates; and it is said, that owing to their drinking these Spirits they are not afflicted as the Mahomedans are with *elephantiasis*, or swelling of the legs.

Moliere, in his "Travels," informs us that the natives along the Barbary coast make Brandy from honey which has been fermented in the usual manner.

In Persia Brandy is made from the lees and weaker sorts of Wine. It is described as harsh and unpalatable, and not to be compared with that made in France.

Brandy, or Brandewyn, is distilled at the Cape

of Good Hope, but it is made very badly, and is a fiery and unwholesome Spirit. Some of it is used to fortify the Wine, and it is likewise purchased by the Hottentots and Caffre hordes, who barter their cattle and other goods for it.

Brandy is manufactured in America from various fruits. Peach Brandy is said, when matured by age, to be "one of the most exquisite Spirits in the world."* Fifteen bushels of peaches are allowed to yield about six gallons of Brandy.

From the Perrimon apple a valuable Spirit is produced by putting a quantity of the fruit into a vessel until it becomes quite soft; water is then poured in, and it is left for fermentation, without the addition of any other ingredient to promote it. The Brandy is then made in the common way, and it is said to be much improved when mixed with sweet grapes, which are found wild in the woods.

Brandy is distilled in almost every province of Spain: it is much used in fortifying Wine, and, when thoroughly cleansed, is a good Spirit, but wanting in essential flavour. The ordinary Brandy is coarse and has an empyreumatic character.

Brandy is distilled in Switzerland from the refuse of the grapes, after the must is pressed out, in the following manner:—Casks are filled with

* Cox's View of the United States, p. 176.

the skins, which are squeezed as compactly as possible, and are covered closely to prevent the ingress of air; fermentation generally follows in about three days; and when it has subsided, which is not till after a considerable time, the liquor is then deemed fit for the still. We confess we do not quite understand how this fermentation goes on in a vessel when the muck is so densely packed, but we give the information as we have it. One authority goes on to state, that when the process of distillation is about to take place, the fermented mass is mixed with a due proportion of water, which preserves it in a proper consistency for the action of the fire, which is applied moderately to prevent empyreuma or burnt flavour. It is calculated that a vessel containing thirty-two cubic feet of this material will yield $19\frac{3}{10}$, or ten gallons of pure Brandy.

The Norwegians and Swedes manufacture a corn Brandy, but only in small quantities. This Spirit they distil from barley, and occasionally from rye and oats; it is generally flavoured with aniseseed, and occasionally with carraway-seed. Dr. Clarke attributes the flavour to the hueg berry, or bird cherry (*prunus padus*). Since the potatoe has been so much cultivated, the Norwegians distil from it to a considerable extent. Laing, in his Journal, gives a full account of the process. A still is com-

monly kept on every farm, not only on account of the Spirits, the consumption of which in every family is very great, but for the refuse or wash for the support of the cattle. The Spirit is generally flavoured, like the corn Brandy, with aniseseed, and is strong and fiery. There is commonly one brewing and distillation every week, the operations of which are conducted by the women. Barrow states, that although Brandy is plentiful and cheap (from fourpence and sixpence the quart bottle), and great quantities are consumed, yet drunkenness is little known amongst the Norwegians.

In 1772, Gustavus III. declared his determination, in order to increase his revenue, to make the distillation of Brandy a royal monopoly. To effect this he prohibited private stills. Previously every farmer had been at liberty to distil from corn, or any other substance he pleased. This measure rendered the monarch very unpopular, and he was obliged to have recourse to force to suppress the insurrection it occasioned. For three years he kept up this monopoly, but in 1775 he rescinded the prohibition so far as to grant the privilege of distillation to a limited number of individuals on the payment of a certain sum for a fixed number of years. The want of a sufficient number of farmers or contractors for this royal monopoly, forced the

king to abandon his plan, and he became the only distiller in his kingdom.

A dignitary of the church remonstrated with his majesty, and remarked that there were two things with which a prudent king should not meddle, namely, religion and Brandy. With the concerns of the first, Gustavus had very little to do ; but the second he pursued with ardour. He even interdicted the importation of foreign Brandy, and levied heavy penalties on the slightest infringement of any of his regulations, which occasioned numerous complaints, remonstrances, and menaces in every part of the kingdom ; and discontent rose so high, that even in the metropolis it was found necessary to station guards at the royal Brandy factories to prevent their destruction by an indignant populace. This expression of public feeling led to a fresh modification of the laws.

Consett says grain is not the only ingredient used in the Swedish distilleries. A large species of black ant, which affords in distillation a resin, an oil, and an acid, is employed with rye to give flavour and potency to the Brandy. This insect is commonly found on small round hills at the bottom of the fir tree. It is declared that these insects are not only distilled, but eaten by all classes. As soon as they are caught the heads and wings are nipped off and the body eaten ; the flavour is that

of the finest acid, and resembles that of lemons. Chemists have tried the distilling of ants, and have obtained an acid-like vinegar, the properties and attractions of which are not further described.

Clarke, in his Travels,* says, in relation to the Laplanders, the only evil with which the people are beset is the habitual use of Brandy. Their love of this liquor is such, that they have been known to give a crown for a glass, and to exchange one of their best rein-deer for six drams of the common Swedish Spirit. They regard their passion for it as a misfortune, but when remonstrance is made on the subject, they say that without Brandy they could have no wives. This, unhappily, is too true, for when a young Laplander wishes to choose a wife, he must first furnish a friend with some bottles of Brandy to mediate between him and her father, who is disposed to permit the visits of the lover only in proportion to the Brandy he brings. This perquisite too often induces a parent to postpone the nuptials of a daughter for two or three years.

From the pleasure it gives in this world, they consider a little of it necessary for comfort in the next, hence they put into the coffin of a deceased friend a flask of Brandy, with other articles, in order that he may cheer himself on his journey.

* Clarke's Travels, Vol. V. p. 404.

In a country where the winters are so rigorous, and the cold so intense, it need scarcely seem surprising that ignorant and savage people should have recourse to strong liquors to enliven the solitude of their rocks and mountains, and to give a brisker flow to their spirits.

It is a ceremony not unworthy of relation, that when a Laplander has laid hold of the glass or mug out of which he is about to drink, he first dips his forefinger into the liquor, rubs a little of it to his forehead, then on his bosom, and with the celerity of lightning empties the contents into his stomach. These innocent people think that such precautions prevent the ardour of the Spirits from injuring either head or heart. Their chief supply of Brandy is drawn from the border fairs of Norway, Sweden, Muscovy, and Finland. To these places they generally resort in caravans, or companies, travelling in sledges drawn by the rein-deer, and their furs, baskets, cheese made of rein-deer milk, dried fish, toys, and the deer itself is even marketable for their favourite liquor, and for such necessaries as they may want. Whole families go to market in this manner, and seldom return without experiencing some of the fatal consequences of too great an indulgence in their passion for intoxicating Spirit.

Lapland abounds with the *rubus chamaemorus*, or, as it is called, cloud-berry, from being found on the

tops of mountains, the fruit of which is about the size of a good hazel nut ; it is of a scarlet colour at first, but as it ripens, becomes yellow : when eaten with sugar or cream, it is cooling and delicious, being full of saccharine matter and strongly subject to fermentation. It is singular that no Spirit has been made from it, particularly amongst a people whose attachment to alcohol is strong and ungovernable. Of this fruit great quantities are sent annually from the Gulf of Bothnia to Stockholm ; it is used in sausages, and in making vinegar, and is said to possess medicinal virtues in cures of debility.

The Laplanders appear to require more than any other nation the services of a Teetotal Society ; and when the curse of drunkenness is rooted out of Great Britain, a special mission should be directed towards this northern clime, for one traveller informs us that the Laplanders are so passionately attached to spirituous liquors that they will kiss the ground in obeisance to any one from whom they hope to obtain them, and exclaim "auna, auna, minule vina !" give me, give me, a little wine ! "Addi mungi vedni !" give me some Brandy wine ! A few years ago, for six dozen of common Swedish Brandy, a Laplander would press the acceptance of one of his best rein-deer, and deem it an affront if this remuneration were declined.

Regnard, in his journey to Lapland, informs us that at marriages Brandy is freely circulated, and when the bridegroom demands the rein-deer, the promised portion of his wife, if he neglects to bring Brandy with him, he is generally disappointed of the expected dowry. It is a prevailing custom in Lapland to make love through the medium of Brandy, and a marriage is never concluded without drinking several bottles of Spirits; the warmth of a lover's attachment is estimated by the quantity of Spirits he distributes; a particular name is given to the spirituous liquor thus brought by the lover to the habitation of his mistress, and that is *soub-bouvin*, or the lover's Wine. At the funerals of the Laplanders, Spirits are sprinkled over the place of interment; all the mourners drink of it; the rein-deer employed in carrying the deceased to the grave are, three days after, slaughtered to make a feast for the mourners, at which repast the *pali-gavin*, or fortune liquor, is drunk in honour of the deceased, whom they think is happy. Mothers even pour Brandy down the throats of infants, and at all their christenings and funerals intoxication prevails, the ceremonies of rejoicing and mourning being made mere pretexts for dram drinking. At feasts, says Malte-Brun, they seldom depart before the whole repast is consumed. The puolem-vine, Brandy brought from Flensburg, circulated freely,

and mirth is evinced in noisy loquacity. All the guests thunder the wild discord of their *jolias*, or national songs, and the amusement is sometimes varied by cards made from the bark of trees, and coloured with the blood of the rein-deer. The Laplanders, when inflamed with liquor, never commit any acts of cruelty, shewing only an elevation of spirits, which prompts them to shout, jump, and laugh, craving drams with hysterical screams till they drop on the ground in total disregard of all that belongs to them, offering anything they possess for Brandy. When sober they are as gentle as lambs, and of the most placable disposition. Like the gipsies, they practise several modes of divination; one is by inspecting a *cup of liquor*, and which, to insure the greatest possible certainty, must be a *cup of Brandy*, which at once explains and ensures the whole business of the prophecy, evincing that the love of strong drink, even on such occasions, predominates over the love of money.

The tastes and habits of the Finns are little better than those of their Lapland neighbours, for without tobacco, beer, and Brandy, they consider life to be joyless. Old and young possess a like propensity, and although little acquainted with debility, the excessive use of Spirits undermines their physical vigour, and often renders them disgusting objects of intemperance and folly.

The desire to obtain Brandy often induces the Finns to undertake incredible journeys ; both men and women would sooner starve than be deprived of it. It is related of one, that having travelled from a great distance to Abo to purchase an iron pot, he observed some Brandy and tobacco in a shop for sale, and such was his infatuation, that he spent all he had in their purchase, and returned home without the utensil for which he had undergone such fatigue.

When the people repair to the great fair at Abo, they immediately have recourse to their favourite liquor, and in this weakness they are indulged by the artful traders who traffic with them. While under the influence of intoxication they disclose all their plans to each other ; and in these unguarded moments the trader or his agent contrives to hear their communications, in order to take advantage of their simplicity.

It is calculated that, on an average, a Finlander annually consumes from twenty-seven to thirty rix dollars in Brandy, which is equal to the purchase of a cask ; but, according to Von Buch,* neither the Finn nor the Norwegian drinks Brandy to keep him warm, or to lighten labour, all is consumed before the door of the merchant with whom he traffics, and the infatuated being would be

* Von Buch's Travels through Norway and Lapland, p. 295.

surprised at himself were he to return home without being raving mad with Brandy. Edicts have been issued to prevent the merchants supplying them with this liquor to excess, but to no effect. The poor creatures, when reproved for such irregularities, exert all the little intellect and ingenuity they possess to defend the practice. With the greatest self-complacency they urge, as an unanswerable argument, that "Brandy is as equally strong, and as equally nourishing, as bread, because, like bread, it is prepared from grain ; and bread being the staff of life, Brandy, which is prepared from it, must be equally nourishing as it is exhilarating." Thus this unfortunate propensity enervates every spring of activity, every incentive to improvement, and every moral sentiment. By the influence of this stimulant the imaginations are carried to the height of frenzy and enthusiasm. In their moments of merriment, they boast of an intercourse with fairies at banquets and dances ; they talk with triumph of the feasts which they have shared in the elfin caverns, where Wine, Brandy, tobacco, the productions of the fairy regions, have flowed in abundance. With these and similar notions many of the gloomy days of life are enlivened, while poverty is forgotten amidst the reveries of intemperance and folly.

When Mr. Bullock, an Englishman, visited Finland in 1822, for the purpose of procuring a

herd of rein-deer, he could effect nothing without Brandy. One of the natives, finding he could not get a glass, told this traveller and his companion that he wondered what sort of people they were, not to have so much as a drop of Brandy.

Barrow, who lately visited Finland, confirms the observation of Mr. Bullock ; he affirms that drunkenness is an habitual vice among the Finlanders ; they drink votki raw, and in large quantities, so that they soon became intoxicated.

In Russia, distillation is one of the most extensive and beneficial branches of trade, Brandy being the idol of the people. According to Storch, this art was first introduced into the country in the sixteenth century, and was obtained from the Crimea, which was then in the possession of the Genoese. Shortly after its introduction Spirits became the rival of Mead, the chief and original drink of the country. Rye and barley are the kinds of grain principally used in all distilleries ; these, for the most part, are malted and mixed in proper proportions. We are unable to state the extent of manufacture at the present time, but it is something enormous. Thirty years ago there were upwards of 400 stills in the province of Penza and the adjoining districts. This may afford an idea of the extent of the operations, as these distilleries employed upwards of 1,100 men. In Kamtschatka,

the most eastern district of the Russian empire, a Spirit resembling Brandy is distilled from a sweet grass, called by the natives *Slatkaia trava*; by others *Sloka trava*; in botany, *spondilium folioli pinatifidi*. It is gathered and made ready for the distilleries in the following manner:—"The stalks being cut, and the downy substance scraped from the surface, they are placed in small heaps until they begin to heat and smell. When dry, they are put into sacks of matting, where they remain for a few days, and become gradually covered with a saccharine powder which exudes from the hollow of the stalk. Only one quarter of a pound of the powder is obtained from thirty-six pounds of the plant in this state. The women who conduct this business find it necessary to defend their hands with gloves while they are scraping the stalks, the rinds being of a quality so acrid as to lacerate any part it might touch. The Spirit is drawn from the plant by the following process:—Bundles of it are steeped in hot water, and the fermentation is promoted in a small vessel with berries of the *gimolost*, or of the *golubitsa*; care being taken to close the mouth of the vessel, and to keep it in a warm place whilst the fermentation continues, which is often so violent as to agitate the vessel which contains the fluid, and occasions a considerable noise. When the first liquor is drawn off, more hot water is

poured on, and a second fermentation ensues in the same manner. Both liquors and herbs are then put into a copper still, and the Spirit is drawn off in the usual way. The liquor thus prepared is called by the natives *Raka*. According to Steller, the Spirit distilled from this plant when unscrapped, is very pernicious to health, and produces sudden nervous disorders.”*

Those who do not distil this Spirit procure it from Russia; and the Cossack traders are well aware of the attachment to its delusive qualities, and avail themselves of it. The following anecdote, related by Lesseps, will serve as an illustration:—

A Kamtschatdah had given a sable for a glass of Brandy; inflamed with the desire of drinking another, he invited the seller into his house. The merchant thanked him, but said he was in a hurry. The Kamtschatdah renewed his solicitations, and proposed a second bargain: he prevailed. “Come! another glass for this sable; it is a finer one than the first!” “No!” said the merchant, “I must keep the rest of my Brandy, I have promised to sell it at a certain place, and I must begone!” “Stay a moment! here are two sables.” “’Tis all in vain!” “Well! come, I will add another!” “Agreed! drink!” Meanwhile the three sables

* Cooke, Vol. IV., and Lesseps’ Travels.

were seized, and the hypocrite made a fresh pretence to get away. His host redoubled his importunities to retain him, and demanded a third glass. Further refusals were given, and further offers were made. The higher the chapman raised his price, the more the Kamtschatdah was prodigal of his furs. Who would have supposed that it ended in the sacrifice of seven most beautiful sables for the last glass? They were all he had.

In the northern parts of France a Brandy is produced from rye and malted barley.

In Normandy a Spirit is made from sour apples, which partakes much of the flavour of the fruit; and another Spirit is manufactured termed *eau de vie de blè*. A great deal of Brandy is made from cider, and also from syrup and molasses, particularly where there are sugar manufactories. A Brandy of a very rough character is also made from the fruit of the sloe tree: some of this is manufactured by the peasantry in the neighbourhood of Thronville.

In some parts of the north of France the root of the Jerusalem Artichoke (*helianthus tuberosus*), has been used for Brandy manufacture. The Wash made from this root is found to yield a very pure, strong Spirit, resembling grape Spirit more than any other substitute yet known. Morewood says, "as this root grows readily in Great Britain, and might be cultivated abundantly, it would be

well to try the experiment here, as we have no medium Spirit between genuine French Brandy and the fiery produce of grain, sold under the denominations of Gin and Whisky. In Ireland the cultivation of this plant would be attended with great advantage, since it thrives well in a boggy soil; and in a country like it, where there are so many unreclaimed and waste lands, its culture would be a profitable speculation, for, while the roots would afford a fine material for distillation, the tops would yield more fodder than the same space of ground if sown with ordinary grain."

From potatoe apples large quantities of Brandy have been distilled in France. The process is very simple: the apples or berries being gathered at full maturity, are then carefully bruised by means of cylinders, the pulp is put into vats and left to ferment; when this is finished it is distilled, and a hectolitre of Brandy, at about 15 under proof, is obtained from twenty to twenty-five hectolitres of uncrushed berries. From experience we can pronounce favourably on the potatoe apple Spirit. The writer, when a boy, with an apparatus manufactured by himself, made some of this Spirit for his amusement. It was submitted to a rectifying distiller, who declared it to be the closest approximation to vinous Spirits he had ever tasted. Dr. Ure says that potatoe apples *give by proper treat-*

ment as much alcohol as an equal quantity of grapes, when bruised and fermented with one-eighteenth or one-twentieth of their weight of yeast. This no doubt refers only to such grapes as those of Lorraine which yield little less than half their volume in Wine.

Distillation from beet-root also forms an important manufacture in France, and has been carried on with great success, and gives an excellent and clean Spirit.

The reduction of the duties upon foreign Spirits, leaving a difference of only 5d. per gallon in favour of British manufacture, has caused the introduction into England of various imitations of French Brandy, and large importations are arriving from Holland and the Mediterranean ports, with casks of Spirit bearing most impudently the brand of Cognac; in fact it is known to the writer that many houses send over to Hamburg fresh emptied casks, having the original brand of some of the best shippers of Cognac Brandy. These casks are filled with Hamburg Spirit, pale or brown, at a cost of about 3s. per gallon for proof, and those who are not acquainted with the manœuvre are too often deceived by the external appearances. A favourable opportunity is given for this fraud by the Brandy being generally sold in bond, and the impression upon the minds of the uninitiated is, that

if they get their Spirits direct from bond they are secure from imposition. The importer and dealer in this spurious Brandy has a considerable advantage over the British rectifier ; he sells the article in bond, his customer paying the duty, whilst the rectifier has to find capital for duty, runs altogether a greater risk, and whilst he supplies a very much better Brandy, derives considerably less profit. If the spirit merchant requires any other than Cognac Brandy he may be assured that the English manufacture is infinitely superior to any we have mentioned, owing to the improvement in the stills, the boilers being worked with steam, by which means contact with the fire is prevented, all empyreumatic character is avoided, and the greatest care is now taken in order to procure a perfectly clean Spirit. In this the majority of makers have succeeded, and by the addition of judicious flavouring, British Brandy is infinitely superior to foreign fabrications. We have no national prejudice in making this assertion ; it is founded upon the practical experience of very many years. We know that with the English manufacture the process is simple, and a genuine, wholesome Spirit is obtained ; whilst in the foreign importation, essential oils and deleterious drugs are used which render the Spirit pernicious. We again repeat our opinion, and are prepared to support it,

that there is no Brandy manufactured abroad equal to our own British manufacture ; we except, of course, the produce of the grape, but in many Wine districts the Brandy is inferior to our corn Spirit. The public should not be imposed upon by advertisements of "Imperial," "Patent," "Channel Island," or other high-sounding titles. Let a respectable rectifier who understands his business, produce his best British Brandy, and he may challenge the foreign distiller to show its equal. It would be invidious in us to point out particular houses as famed for excellent Spirit ; they may, however, be discovered by those disposed to make the enquiry.

With this cursory recognition of the inferior and artificial products, we will now direct our attention to that which is *par excellence* the *Eau de Vie* of the universe, the far-famed Brandy of

COGNAC.

The western district of France, although not very remarkable for its Wines, is one of the richest in consequence of its manufacture of Brandy. The two departments lying on the banks of the Loire, Indre and Loire, and Marne and Loire, although possessing 40,000 hectares of vineyards, are of little importance as compared with the Charentè. The principal growths, Joué, Bourgueit, Vouvray,

MAP OF THE VINEYARDS
PRODUCING THE FINEST BRANDIES
In the vicinity of
COGNAC

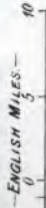
Taken from Authentic sources
 by

CHARLES TOVEY
 1864.

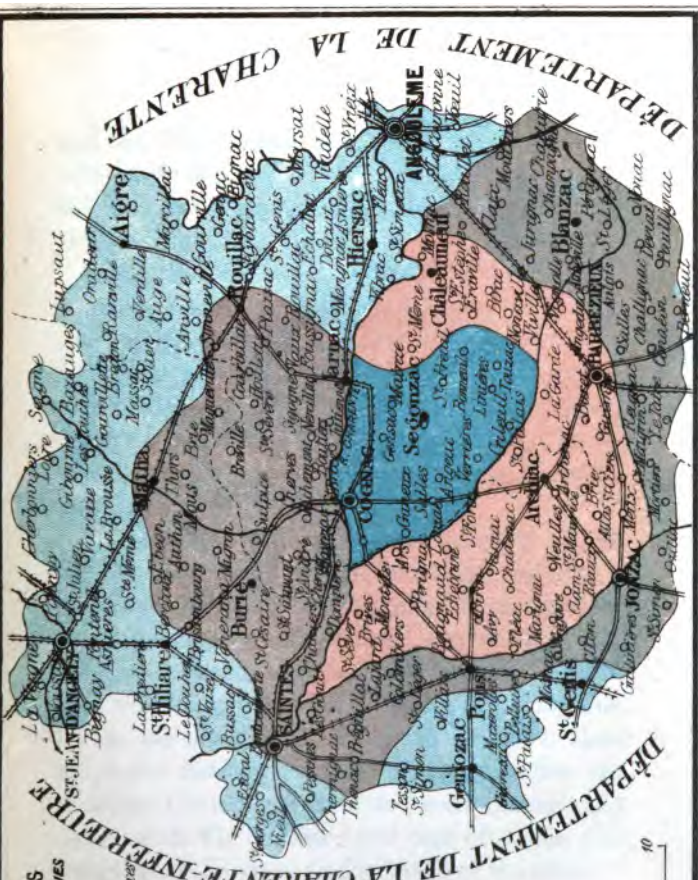


Reference

- ◎ CHIEF TOWN OF DEPT.
- DE ARRONDISSEMENT
- DE Canton
- DE Commune
- - - Boundary of Dept
- == Railway
- == Imperial Roads
- == Roads
- == Rivers
- Fine Champagne
- Little D^e
- First Wood
- Second Wood



LOWES, LITH. BRISTOL.



and the White Wine of Jaumur, bring from 50 to 100 francs the piece of 220 litres, and are sent to Belgium and Paris only, while the Cognac Brandy is liked and sought after by all Europe.

More than 2,000,000 hectolitres of Wine are annually devoted in Annis, Saintonge, and Angonmois, to the distillation of Brandy, producing from 400,000 to 500,000 hectolitres, amounting in value to 40,000,000 or 50,000,000 francs. These figures show in what lies the importance of this region, which, in this respect, is unrivalled by the south of France.

Of the 200,000 hectares of vineyard in the Charente and Charente Inférieure, only one-third is cultivated for home consumption or exportation; the remaining two-thirds are employed in the making of Brandy. Of this there are two classes: that which is produced in the plain of Champagne, in the arrondissement of Cognac, of which there are again distinct qualities, Champagne fine and common, Champagne de Bois (wood Champagne), and Eau de Vie de Bois; and that of Annis, produced from the vines on the banks of the river.

The time for the manufacture into Brandy depends upon the vintage. The grape gathering seldom begins before the 15th of September, and continues from that time to the 15th of October, according as the season is more or less favourable to

the maturity of the grape. If the weather is fine, the gathering seldom occupies more than three weeks, but when unfavourable it may extend beyond four weeks. When the Wine is of superior quality, owing to the season being really favourable to the maturity of the grape, a certain portion is exported to Paris, and other parts of France, for consumption, but this applies only to the Red Wine, and it is the Red Wine alone that is retained for the inhabitants in the district, whilst almost the whole of the white grapes are converted into Brandy, and in the entire district three-fourths of the grapes grown are white.

The distillation commences when the Wine is sufficiently fermented, or between All Saints' day (1st November) and Christmas.

The Brandy called Fine Champagne, or Grand Champagne, is the finest quality that can be produced. The soil on which the vine grows, to which we owe this Brandy, lies altogether in the arrondissement of Cognac. It is composed of very light earth, so light on the surface that it much resembles wood ashes, and the bottom is invariably chalk. Another quality of very fine Brandy is called Little or Petite Champagne; and there is also a very fine Brandy known as Premier Bois. These three qualities are mostly grown in the arrondissement of Cognac, or its immediate vicinity.

The white grape makes much better Brandy than the red, and only a very small portion of the red grape is converted into Brandy.

In good average years the hectare* of vines in the Charente and Charente Inférieure yields from forty to fifty hectolitres of Wine, but when the vintage is abundant, it produces from sixty to seventy hectolitres of Wine. The average quantity of Wine required to produce one hectolitre of Brandy at proof is about eight hectolitres, that is when the Wine is of good quality; but in wet or unfavourable seasons, when there is not much saccharine in the fruit, or it has not come to perfect maturity, eleven, twelve, or even thirteen hectolitres of Wine are required to make one hectolitre of Brandy at proof.

The following, translated from the "Cognac Journal Viticole," of 4th October, 1863, in relation to that year's vintage, will show that the produce is variable:—"The vintage is nearly completed; the quantity of Wine made considerable, and its alcoholic force very satisfactory. In the 'Grand,' or 'Fine Champagne' vineyards, almost exclusively planted with white vines, the average is 150 hectolitres per hectare; and the product, by distillation, is in the proportion of one measure of Brandy to nine of Wine.

* The hectare is 2 acres $1\frac{7}{8}$ rood English. The hectolitre is about 22 English gallons.

In the 'Bois' the yield of Red Wine is very mediocre, but the White averages about 90 hectolitres per hectare. On the aggregate it is estimated that the production surpasses that of 1858 in the 'Champagne,' but it is inferior to it in the 'Bois' districts."

In the Champagne district the mode of culture is alternate rows of vines and cereals. The ages of the vines vary considerably ; in the same vineyard there may be a row of young plants one or two years old, of others three or four, of many from ten to twenty, and we have had pointed out to us some venerable old stocks declared to be one hundred years old and upwards. The vine seldom bears fruit before it is four or five years old ; it is most vigorous from the age of 15 to 30 years, but a great many bear well up to 50, 60, or 70 years, and some even give fair crops at the age of 100 years. The white grape generally succeeds better than the black in the Cognac district, especially in years when no great injury is done by frost. Within the last quarter of a century, the agriculturists in Charente have surprisingly improved in circumstances. Those who a few years since were mere labourers are now proprietors of land and growers. They are a very hard-working people—satisfied with very little of the plainest food, and they are exceedingly temperate—they drink the poor red Wine, the produce of their own land, Brandy they

seldom or never taste, either diluted or otherwise.* Altogether their habits and style of living are most inexpensive. Any one who observed these people congregated together at the Cognac or Jarnac market or fair, would at once recognise them from their appearance as a class of men who, having had a difficulty in getting what wealth they possess, are determined to keep it, and are earnest in their endeavours to increase it. Although in their best apparel, they are ill-dressed, and shabby-looking; the clothes they wear might at some time or other have been genteel. Some appear in dress coats, with outrageously large coloured silk handkerchiefs round their necks. The ill-fitted clothes show that

* If Brandy were not more required for consumption elsewhere than in Cognac, it would be in very little demand. Upon excellent authority we are informed that not a puncheon is consumed in twelve months in Cognac, and we fully believe it. On our first visit to Cognac we arrived from Angouleme very late at night, and we followed the porter who took our luggage to the Hotel de France. It was too late to prepare supper, we put up with bread and butter, and not liking the quality of the Wine, which was very ordinary—indeed *extra* ordinary—we called for some Cognac—but there was none, it was never required, they did not keep it; there was Rum and Kirschenwasser. “Was Monsieur unwell that he wanted Brandy?” An English lady, residing in Cognac, who occasionally took a little Brandy and water, when she was unwell, informed us that she believed from the expression in her servant’s countenance, and from the free remarks the latter had made, she was considered a lady inclined to dissipated habits.

the present wearers are not the original proprietors, and were supplied from the Holywell Street of Angouleme or Cognac. Watch these men at market; almost all their faces wear a half Jewish, half Jesuitical expression. It is a very solemn affair with them, this discussing the price of Brandy; there is not a spice of humour or a spark of merriment visible in one of the whole assembly. The very presence of two or three Englishmen in the town would agitate and excite the market. They would immediately be suspicious, and fancy that some great contract was to be taken, and the Englishmen were come to purchase. This is no fiction; we were for some days in Cognac, and making occasional excursions in the adjoining districts, we attended the fair, and were told by one of the merchants that our being there, making enquiries as to price and produce, had the effect of causing some of the farmers to ask higher prices for their Brandy. Many of these farmers hold large stocks. A few years ago, after a succession of good vintages, the farmers not being disposed to sell at the then low market price, held their Brandies, parting with only just enough to supply their limited requirements; then came a series of bad vintages, and Brandy trebled in value: this was the making of the farmers, who became at once rich and independent. One keen and subtle

looking man, whose clothes would not have fetched five shillings, was pointed out to us as a man worth eighty thousand pounds; and there were many others present who, we were informed, were worth from twenty to thirty thousand pounds; in fact, the farmers of the arrondissement were the richest in all France. There are but few peasants, nearly all being proprietors or small farmers.

Nearly every farmer possesses a still, and distils the Wine produced upon his farm. Some few small proprietors have no still, and sell their Wine almost as soon as it is made to others, whose principal business it is to buy Wine and distil it, and who, very soon after the Brandy is made, come and offer it to the trader.

The stills used by the farmers are of a very primitive character, merely a simple boiler, head and worm. They vary but slightly in contents, generally containing from 2 to $2\frac{1}{2}$ hectolitres. Some few large farmers or Wine buyers use large and improved stills, by which they are enabled to distil quicker and more economically; but the character of the Brandy is impaired in consequence, and preference is given to the Spirit made in the small original stills, which is more readily bought by the trade. Nothing can be more simple than the process adopted by the Cognac farmers, and the rude appearance of the distillery is somewhat

provocative of merriment to those accustomed to the magnitude and systematic order of our English establishments. There are generally two stills in operation, and the fire is maintained with wood. When the operator commences making his Brandy he continues working his still day and night, until he has converted all his Wine into Spirit, he first makes his Low Wine, re-distils this, and his Brandy is complete; he uses neither alkali, wood ashes, nor charcoal, nor does he clean the Spirit by filtration, and thus the whole of the essential oil is retained. As the stills are in constant operation during the making period, there is in most of the outhouses in which the stills are placed a sort of "wig-wam," similar to those described as the habitation of the aborigines of New Zealand, in this the distiller coils himself 'up to take his nap when he has an opportunity. It is sufficiently contiguous to the fire to involve its occupant in serious risk of being roasted alive, and an insurance would not be easily effected in England upon one of those distilleries, when we take into consideration the inflammable nature of the Spirit, which runs into vessels unprotected, and the materials of the wigwam, brush-wood and turf, which a few sparks from the fire would readily ignite; the wonder to us is that accidents are not more frequent, and we expressed to the proprietor of one of these buildings our fears

that some day a fatal catastrophe would happen. The farmer, however, only shrugged his shoulders and said, "well, if the man is burnt alive, it will be his own fault for not being more watchful." A farmer who has a vineyard of two or three hectares of land only, generally cultivates it himself, and, although it is hard work, he makes his Wine and attends to his own still, scarcely trusting to any one else to manufacture his Brandy.

A very general impression exists that much of the Brandy received from Cognac is mixed with Spirit made from grain or beet-root, &c., and it is impossible to say that such is not the case with some that finds its way into the market at a figure much below the average quotations. Still there are very stringent legal enactments against the practice, and the tribunals of justice are very severe when they have proof of such delinquencies. In the years 1857 and 1858 several farmers were convicted of these offences, and committed to long terms of imprisonment. These punishments had a very salutary effect, and contributed in a great degree to stop all adulteration and sophistication.

When the peasant proprietor has made his Brandy, and wants money for his several necessities, he loads his cart with a few casks of this new Spirit to convey to the neighbouring town of Cognac. He puts on a clean blouse and his broad

brimmed hat, which seldom sees daylight excepting upon Sundays and such occasions as now present themselves. The wealthy proprietors, such as those we have described who attend the markets, wear, incongruous as the appearance is, the fashionable "Chapeau de Paris," and their transactions being more extensive, are negotiated with brokers, who buy for most of the large establishments. But the peasant farmer prefers making his own bargain and delivering his own goods. He soon finds his way to Cognac, and announces his arrival by those peculiar cracks of his whip, which are more pleasant than painful to the horse he has driven, but which to the ear of an Englishman are similar to rifle shots, and almost as alarming. He halts at one of the many establishments from which England and all parts of the world get their supply. It is an anxious moment with this small farmer; he, perhaps, is not satisfied with the price he is offered for his Brandy, he will only leave one cask, and he then goes to another merchant, hoping as he proceeds further he may get a better price, probably he is disappointed, and he returns with the remainder of his load to the establishment where he left his first cask. Let us follow him, and presume that he has been so fortunate as to obtain a purchaser for his Brandy in the manager of the Société Vinicole, better known in England as the United

Vineyard Proprietors' Company, whose premises are so pleasingly and favourably described in "Household Words." There is a committee of taste, presided over by the proper officers. The quality has to be decided upon, and each cask is tasted separately; the strength has also to be tried and the value judged accordingly. If the quality be not first rate, it is not likely to find its place with kindred Spirits under Mr. George Salignac's protection. The quality and strength determined upon, the quantity is soon ascertained, and French ingenuity makes facile that which we elaborate. The Brandy is either drawn off from the farmer's casks with a syphon, or is at once pumped into a receiving cask, which has outside it a glass tube with a graduated scale attached, and the number of litres it contains is immediately shown, hence the calculation is soon made, the farmer gets at once his empty casks, and proceeds to the Bureau for his money; he then goes on his way rejoicing, to make his purchases or invest his cash in any other way.

Mr. Dickens, in No. 269 of "Household Words," May, 1855, has given a lively and graphic account of his visit to Cognac, and we shall, to some extent, avail ourselves of his description of its commerce, taking the liberty of occasional emendations and interpolations, as we may presume to be more

familiar with the process of Brandy manufacture than our talented author. We would recommend to our readers the charming general description of the town of Cognac and its neighbourhood, as given in the same paper.

One of the largest establishments is that of the United Vineyard Proprietors' Company, which was originated in 1838 by Mr. P. A. Salignac, the father of the present manager, who merged his own very old establishment into the association above named. The great object was to supply pure Cognac of the best growths of certain districts, and this has been successfully carried out, as may be seen by the shipments of the company from its commencement to the present year.

SHIPMENTS OF BRANDY BY THE UNITED VINEYARD PROPRIETORS' COMPANY OF COGNAC.

| For the Eight Months | | | <i>Puns.</i> | <i>Hhds.</i> | <i>Qrs.</i> |
|-----------------------------|-------------|---------|--------------|--------------|-------------|
| ending ... | ... July 1, | 1839 | 50 | 637 | 274 |
| For the Year ending July 1, | | | 1840 | 181 | 1068 |
| Do. | Do. | July 1, | 1841 | 254 | 2025 |
| Do. | Do. | July 1, | 1842 | 348 | 2457 |
| Do. | Do. | July 1, | 1843 | 431 | 2467 |
| Do. | Do. | July 1, | 1844 | 246 | 2444 |
| Do. | Do. | July 1, | 1845 | 301 | 2258 |
| Do. | Do. | July 1, | 1846 | 443 | 2872 |
| Do. | Do. | July 1, | 1847 | 459 | 3397 |
| | | | | | 3013 |

BRANDY.

193

| | | | <i>Puns.</i> | <i>Hhds:</i> | <i>Qrs.</i> |
|---------------------|---------|---------|--------------|--------------|-------------|
| For the Year ending | July 1, | 1848 | 419 | 3154 | 1717 |
| Do. | Do. | July 1, | 605 | 3525 | 2609 |
| Do. | Do. | July 1, | 590 | 5957 | 4743 |
| Do. | Do. | July 1, | 511 | 3595 | 3587 |
| Do. | Do. | July 1, | 576 | 3402 | 3898 |
| Do. | Do. | July 1, | 557 | 6515 | 4247 |
| Do. | Do. | July 1, | 340 | 7304 | 4981 |
| Do. | Do. | July 1, | 269 | 4893 | 2780 |
| Do. | Do. | July 1, | 143 | 5326 | 3256 |
| Do. | Do. | July 1, | 68 | 3851 | 1742 |
| Do. | Do. | July 1, | 5 | 782 | 866 |
| Do. | Do. | July 1, | 275 | 4438 | 3660 |
| Do. | Do. | July 1, | 115 | 3458 | 2800 |
| Do. | Do. | July 1, | 94 | 1793 | 2139 |
| Do. | Do. | July 1, | 130 | 1332 | 2020 |
| Do. | Do. | July 1, | 357 | 2396 | 2969 |
| | | | <hr/> | <hr/> | <hr/> |
| | | | 7767 | 81346 | 59136 |

Being a grand total of 148,249 casks, equal to
63,224 puncheons.

The whole establishment stands upon something like six acres of ground, and cost in its erection upwards of £20,000. It is approached through a gateway of a very imposing character, resembling a triumphal arch, and, from the general style and magnitude of the premises as seen from the road, a stranger would be in doubt as to its intent and

purposes, it having much the appearance of a government dépôt or arsenal. *En route* to the offices, we passed well-kept flower beds, and orange trees in large tubs, arranged at proper intervals; a character not usually associated with places devoted to business purposes was thus imparted; and yet all seemed appropriate, and good taste and judgment were exhibited in the arrangement. We have often dwelt upon the recollection of this visit, as we thought with how much greater cheerfulness a man would go to his business place if it were made so pleasantly inviting, than when, as is the case in England, it is unattractive and, or even worse, dirty, dark, disagreeable, and only endurable for the sake of profitable results. The counting houses, committee and manager's rooms, are perfect models,—large, convenient, well ventilated, and comfortable as such offices should be, when it is remembered the many hours of weary fagging the merchant or his clerks have to undergo in them.

The manufacturing departments, by which are meant the vatting, bottling, and store warehouses, are upon a large scale. The blending vat, which is necessary to preserve a uniform quality, will contain about thirty-five puncheons; in this there are two *rummagers* employed for amalgamating the various purchases; these are worked by

horse power. From this vat the Brandy is conveyed by pipes into the store warehouse.

“Here,” says Mr. Dickens, “you will be introduced into a vast hall containing two and forty colossal vats, ranged in double row, so massive and towering, that they make you feel as if you had entered some old Egyptian cave, and with an iron tramway running between them, on whose rails glides a tremendous tub for mixing or making the coupe, as an easy way of fetching samples from the different reservoirs of Eau de Vie. When I was there, four men were hard at work agitating the contents of this moveable vat by means of a central paddle-wheel, whose handles were bent at right angles downwards, round from the top of the tub, in order to reach the level of ordinary humanity. But besides mixing by force of arms, there is machinery, which is kept acting by quadruped strength ; so that it may be correctly stated that it requires a two-horse power to make a single glass of Brandy ! The very same mill works a set of pumps ; the horses, therefore, are able to produce either simple water—the aqua pura of learned apothecaries—or water of life—and death—at will. Robert Houdin himself cannot do much more.”

The colossal vats above alluded to contain from fifty to fifty-one puncheons each ; they are arranged in double rows, and by an under pipe two vats

are connected, which are thus filled and emptied simultaneously.

There is a little ambiguity in the description of the centre moveable vat, which runs upon an iron railway. This cask takes its supply from the store vats, and, indeed, acts as a feeder for the casks that are sent out, such as puncheons, hogsheads, and quarter casks. It is a most ingeniously contrived apparatus. When the proper quantity of Spirit is furnished from the adjacent vats, it is run on towards the liqueur, or the colouring vat, and when the proper proportions are put in, the "rum-maging" takes place, and the liqueur or colouring is properly incorporated. The smaller casks are then soon filled, and the contents of each determined by the indicator attached to the feeder.

In the bottling, capsuling, labelling, and packing departments there is much to interest the visitor, and great activity and admirable system are displayed. The bottles pass through many hands before they are ready for exportation; after being filled by one man, they are taken by another to be corked, but this is done more expeditiously and safely by a machine than by the old method.

"The corking machine," says Mr. Dickens, "is a forcible method of forcibly stopping a vessel's mouth; but they say fewer fractures are made by it than by

the more common and modern mode, while the operator is in no danger of being maimed by broken glass. A Cognac inventor claims, and has patented his clever machine for capsuling the already seated and gagged individual. The patient is laid in a reclining position, a leaden night cap is slipped over his head, he is hitched a little forward, exactly like a man presented to the guillotine, the executioner pulls a lever, which acts upon a set of wheels and springs, and the imprisoned Spirit is as completely secured from breathing of the external air as if it were buried in a leaden coffin."

The capsuling and labelling done, and the bottles wrapped in paper, more for the protection of the artistically embellished label than of the bottle, the next process is that of packing, and this is now done in boxes or cases, principally of one dozen bottles each. Some art as well as much care is required in this operation, and the energetic manager somewhat surprised us by his method of testing the efficiency of packing. We accompanied him several mornings in his survey of the various operations; and upon the first occasion, when he entered the department where the packers were engaged, we were amused by observing him take from the floor a case of Brandy which a workman had just packed, but we were more astonished than amused to see him suddenly dash the case with some vehemence upon the floor. He was angry at

the result, for the leakage told that some of the bottles were broken, which we confess did not surprise us, seeing, as we did, the violence of the fall. The workmen looked concerned ; the foreman humbly submitted that the force used in throwing the case down was greater than any likely to occur in a natural fall, and exemplified it in his way by toppling over about a dozen cases that were placed upon each other, and out of the whole lot not a single fracture took place. But our manager was not satisfied ; he would have them re-packed, that they should stand his test. The following morning he again tried the same experiment, and again more breakages took place. He threatened that if on the following day the same result occurred, all engaged in the packing department should be dismissed. We felt for the poor anxious looking men, and with some concern attended our energetic friend upon his third trial. He went to work as vigorously as ever ; after several attempts he failed in smashing a single bottle, so that his threatenings led after all to a satisfactory improvement.

The cooperage and the warehouses for storing casks are very extensive. The lower part of the premises adjoin the Quay, and there is a rolling way to a canal, up which the lighters come to receive the Brandy for shipment on board the vessels lying in the adjacent river Charente.

In thus having given some prominence to the premises belonging to the United Vineyard Proprietors' Company, we must not be considered as showing a partiality for one house over another. We addressed a friendly letter of enquiry to each of the largest houses, asking for information with respect to their own establishments, and generally in relation to the Brandy trade and manufacture, and their respective shipments. With a reticence which in plain English may be designated as un-courteous, our application, with one honourable exception (that of Mr. George Salignac on behalf of the Vineyard Proprietors' Company), met with no reply, nor even an excuse or acknowledgment. The fact is, there are some houses in Cognac who are desirous that the public may not be informed as to the nature of the Brandy trade, and would like the English consumer especially to remain with the delusion that a special name branded upon the exterior of a cask has everything to do with the quality of its contents. They would not wish the world to know that any one merchant in Cognac who has cash to go to market with can purchase from the farmers as good Brandy as another. It is time the real state of the case was fully understood.

The princely residences in Cognac belonging to men who have made immense fortunes, will show the Brandy business has been a very profitable one,

and that John Bull has been paying for many years rather expensively for a few special letters on the outside of a cask.

Upwards of thirty years' experience in the trade enables us to speak with confidence, and we do unhesitatingly affirm that there are houses in Cognac whose brands are but little known in England, who, not having expensive establishments to maintain, can supply better Brandy at considerably lower prices than those charged by the houses who have to some extent monopolised the trade. We know that this will be corroborated by many intelligent and business-like men, who have profited by the knowledge; but when a prejudice exists amongst the small dealers or the publicans in favour of some particular brand as superior to another, the merchant is obliged to get that which his customer requires. To prove that it is the *brand* and not the *Brandy* that is in repute, it is a common practice (but a very dishonest one), with some merchants in England, when they have not the particular Brandy ordered, to procure empty casks of such shipper's brand, and rack other Brandy into them. The customer is satisfied he has good quality at least inside the cask, and his eyes are delighted with the name that is outside. The practice, however, is nothing less than fraudulent, and no merchant of integrity

would be guilty of such deception. If people pay for their hobby, they are entitled to have it.

One result of the preference shown for particular brands is the peculiar system adopted in issuing annually the prices of Brandy. Some noted houses, whose names we will not mention, fix the price, not according to the character of the vintage, but according to what they consider ought to be the price of Brandy, or what they think John Bull's market will bear. If the produce has been a small one, they give for that vintage no price at all, but what becomes of the Brandy is not known; it certainly is not blended with a younger Brandy, and it is consequently fair to presume that it is mixed with an older. The price is settled by "the powers that be," who issue a sort of "ukase" to their customers and to the trade generally. The rest of the Cognac houses, not having the prestige, take the position which the English market and the brokers assign to them, and they, grateful for the high prices which the "special brand" dictates, humbly quote ten to fifteen francs per hectolitre lower,—no doubt well satisfied with the profit the price affords them, and only anxious to realise upon such terms. They do not, consequently, look with such jealousy upon these celebrated houses as might be supposed; and although, with the characteristic gestures of their nation, they shrug their shoulders, elevate

their eyebrows, and smilingly admit the gullibility of John Bull, they are well aware that whilst the large houses can command an exorbitant price, there is some chance of an approximate value for themselves.

The large profits and quickly acquired fortunes which are made in Cognac by the Brandy merchants, have led to the formation of numerous companies, and between "The Vine Growers' Company," "The Champagne Vineyard Proprietors' Company," "The United Vineyard Proprietors' Company," "The Central Vineyard Proprietors' Company," *et cum multis aliis*, all being similar in their general designation, it is a puzzle to know "who's who;" and the proprietors themselves, realising this difficulty, have in some instances branded their casks with both the Christian and surname of their managing director, so that the heads of the casks, and especially the quarter casks, are so over-crowded with letters, that but little room remains for the guages of the dippers.

That it is not a bad business with some of those companies will be shown by the following reports, which we are enabled to place before our readers, beginning with the longest standing,—The United Vineyard Proprietors' Company, who held their annual meeting on the 11th of July, 1863, when

Mr. George Salignac, the manager, presented his report on the position of the society as follows :—

“Our profits for the year ending 30th June, *after paying interest on capital*, amounted to 284,232 francs, from which we have deducted 17,565 to meet unascertained charges attaching to the year’s operations, leaving a *net* profit of 266,666 francs, = £10,666, divided as follows :—

| | |
|--------|--|
| £2,135 | to the manager, |
| 2,135 | to shareholders who supply Brandy to the society, |
| 3,198 | to other shareholders, |
| 3,198 | to reserve fund. |

£10,666

“Our shipments to England have been 2,610 puncheons, and to other countries only 315, total 2,925 puncheons, which is considerably in excess of the previous year, but far from reaching the figure attained in certain epochs, when, in consequence of several fair vintages, Spirit was abundant and prices lower. It is to be hoped that the vines, which now present so fair an appearance, will give all they promise ; and that business, becoming active, will bring a return of similar prosperity. Our reserve fund, which we had been obliged to reduce in 1858, has been more than replaced, and now amounts to 736,611 francs, = £29,464.”

The Champagne Vineyard Proprietors' Company's annual meeting was held on the 16th of July, 1863, when the following report was presented by Mr. E. Bontelleau, manager :—

“Our *net* profits for the past year, *in addition* to five per cent. interest on capital, have been 102,077 francs, or £4,083, divided as follows :—

| |
|---|
| £600 to the manager, |
| 600 to the executors of the late president of the council of surveillance, |
| 1,600 to shareholders, |
| 1,200 to reserve fund, |
| 83 reserved for unascertained expenses of the past year. |

£4,083

“The profits are less than might have been hoped for, considering the amount of our shipments, which were 2,637 puncheons, and 25,046 casks, to all parts of the world ; but we had to take into account, in the valuation of stock, the splendid prospects of the coming vintage, which, if realised, must inevitably bring about a fall in prices. The dividend now declared is at the rate of seven per cent. per annum, and the reserve fund is augmented to £7,615.”

The Vine Growers' Company of Cognac met on

the 8th of July, 1863, with M. Jules Duret, manager,—

Who announced their net profits for the past year to have amounted to 125,003 francs, = £5,000, of which £4,000 is appropriated to pay five per cent. interest on the shares, leaving £250 for the manager and £750 to be carried to the reserve fund. Their shipments to all parts were equal to 1,053 puncheons.

If these companies are enabled to produce such a good return, what must be the profit of the two large establishments whose individual shipments more than quadruple those of any other Cognac house? and when it is considered that the two leading houses command always ten francs per hectolitre above all others, the annual profits must be enormous.

Take the quotations for vintage 1863; the noted brands quote at 140 francs per hectolitre, equal to 6s. 2½d. per gallon in puncheons in London, at exchange 25·00. The other houses, who declare their Brandy to be equal or superior in quality, keeping a respectful distance, render at 130 francs, which is equal to 5s. 9¾d. per gallon. This gives to the leading houses an additional profit of 5d. per gallon. Now let us take the shipments to England alone of one of these houses for the past year: we find, according to the list, 6,723 pun-

cheons, which may be estimated as 773,145 gallons, at 5d. per gallon gives £16,107 3s. 9d. excess of profit over other shippers upon one year's transactions with Great Britain only. This is by no means intended as a reproach upon the respectable house referred to ; it would be too much to expect the proprietors to refuse to avail themselves of the advantages which they obtain from the prestige attached to their name.

The formation of the United Vineyard Proprietors' Co. in 1838 did much to interfere with the monopoly hitherto existing, and it is interesting to refer to the circulars from Cognac shortly after the company's Brandies began to effect the interests of rival houses. A circular issued by the United Vineyard Company, dated October 7th, 1843, after some preliminary observations, proceeds thus :—

“We feel it to be perfectly consistent with our obligations—not less in the interest of importers of Brandy, than with a view to the welfare of the shareholders in our company—to animadvert, with some freedom, upon the unfair proceedings of the two houses who profess to consider themselves the leaders of the trade in this place, and whose English agents, in making quotations of the prices of their own Brandy, have thought it expedient to add those of other houses, having no pretensions whatever to rank above ourselves ; at the same time cautiously excluding from their lists our

article, which, in quantity, so rapidly advances upon their own, and, in quality, may fairly claim to rank with it.

“There is no difficulty in comprehending the true motive for this covert attack upon our establishment. It manifestly rests upon, and is the clearest possible evidence of well-founded alarm at, the rapid growth of our prosperity.

“It was, we contend, not an unfair step on our part, under such provocation, to resolve on opening the eyes of importers generally to the practices to which the two houses in question have resorted, under the varying circumstances of abundant and short vintages ; practices which affect the interests of importers in a degree that was previously but little, if at all, understood. We did so. And we certainly exposed a course of proceeding which, however it might tend to the pecuniary advantage of the parties adopting it, did little credit to them, as men of business, constituting, as it has done, a direct breach of faith with the importers, who, in full reliance upon the previously-established reputation of their brands, had no suspicion of the practices by which, under any state of the vintage in this country, they were enabled to render profitable to themselves those contracts which they were in the habit of making, before the result of the vintage could be conclusively ascertained ; and often at prices which, in failing years, could only be made remunerative to them by having recourse to inferior classes of Brandy to make up their supplies.

“With the adoption of this course we have distinctly charged the two houses to whom we here refer. And it must be borne in mind, that this is no new discovery of ours. In the prospectus issued in 1838, announcing the formation of our company, we set out that fact as one of the primary considerations for its establishment, in these plain words :—that ‘a practice has latterly been introduced of mixing with the genuine Cognac (so highly reputed for full body and softness) large proportions of the cheaper Brandy of other districts, which, being of a thin and dry character, produced effects which had to be concealed, &c.’ And, by our deed of settlement, we bound ourselves ‘to ship only the Brandy grown in a defined district (of which a map is prepared), well known to produce *all* the finest qualities,’—upon which the high reputation of Cognac Brandy has ever rested.

“With the mixing of inferior with good qualities—varied according to the inducements arising out of the circumstances of the vintage, as above detailed—we repeat that we have distinctly charged Messrs. Martell and Hennessy. It is emphatically denied by both houses, in circulars dated the 11th of September. But, how denied? Why, we are accused, by one of them, with making a ‘most unwarrantable and slanderous attack upon them ;’—with issuing ‘calumnious falsehoods ;’—to which, as they say, once for all, they give ‘the most positive denial.’ And by the other house we are accused of directing ‘calumnious attacks’ against them ; at which, in the excess of their virtue, they

'feel themselves called upon to express their utter contempt.' The strong denials thus embodied in the evidently jointly-concocted circulars of these two parties, are, with perfect consistency, mixed up with modest recitals of the 'fair dealing and honourable conduct' for which they have, respectively, been celebrated for something like a century.

"Far be it from us to object to the houses referred to, or any other establishment enjoying the fullest benefit of a long continuance of earned reputation. To such a state of things we look forward ourselves, with a confidence in which we have no misgiving. But, as it is difficult to acquire, so it is very possible to outlive a good reputation. Our charge, then, is denied. Now, nothing can be more easy than to make a simple denial. But it is one thing to disclaim, and often quite another thing to establish the validity of such disclaimer. So, we think, it will be found in this case. For, when parties choose to designate as false, calumnious, and slanderous, that which is distinctly susceptible of proof—relying solely, for the effect of such a disavowal, upon a previously-acquired reputation—they throw out a challenge which cannot be mistaken, and must not be evaded. We accept the challenge; and meet the disavowal by the simplest possible course:—we adduce our proofs.

"It is a matter of general notoriety, that the Brandies of the districts ranging between ten and twenty leagues round Cognac are inferior in value, by from 15 to 30 per cent., to that produced in the more immediate Cognac

district. To the north-west of the circle of the Cognac country, lie St. Jean d'Angély, Surgères, &c. ; to the west and south-west, Saujon, Gémosac, St. Genis, &c. ; and to the south-east, Blanzac, Lavallete, Baignes, Chalais, Aubeterre, &c.

“Messrs. Martell and Hennessy assert, in their circulars of the 11th of September, that it has been their constant practice to purchase and ‘ship the finest Brandies this country can produce.’ Will Messrs. Martell and Hennessy deny that the Brandies of the several districts, above named, are less valuable by from 15 to 30 per cent. than the superior qualities of Cognac? Will they deny that they have been in the constant habit of buying the Brandies of each and all of those districts, in large quantities, at such reduced prices—in some cases to the extent of thousands of puncheons in a year—to mix with, or as substitutes for, the finest qualities, to be passed as such under their brand? And, by way of a simple illustration of their practice, will they, for instance, deny that there was delivered into their stores, in the months of August and September of the present year, from the south-eastern district above mentioned, the several quantities, or some approximate quantities, enumerated in the statement at foot ;* or

* List of Brandies delivered into the cellars of Messrs. Martell and Hennessy, during the months of August and September, 1843.

| <i>Names of the Growers.</i> | <i>Residences of the Growers.</i> | | | <i>Quantities delivered. Puncheons.</i> | |
|------------------------------|-----------------------------------|----------|----|---|----|
| FOURNIER | .. | Blanzac | .. | .. | 2½ |
| EMERIT .. | .. | Ditto .. | .. | .. | 2½ |

that the average value of those qualities is about a shilling sterling per gallon less than the best Cognac? And, whilst calling upon them for those denials, with reference to the proceedings on this side, we may also challenge them, one or both, to state in how many instances, in England, the complaints made of the inferior quality of the Brandy delivered in execution of contracts have led to angry discussion, and compromise in various shapes, to avoid exposure. Upon the terms in which this challenge is answered, will hang, we suspect, the solution of the question of those heavy, and, in some instances, ruinous losses, to which speculators in Brandy have, from time to time, been exposed.

“The foregoing are all simple and plain interroga-

| | | | |
|----------------|----|------------------------------|-----|
| BESSIC .. | .. | Aubeterre (Petty Jobber) | 12½ |
| DITTO .. | .. | Ditto Ditto | 21 |
| DAVREAU .. | .. | Lavallette | 11½ |
| DUPAS .. | .. | Chalais | 3½ |
| BOUSSEAU .. | .. | Lavallette | 2½ |
| FARGEON .. | .. | Aubeterre | 2 |
| AUGEREAU .. | .. | Ditto | 2 |
| MATRAS .. | .. | Péreuil, near Lavallette .. | 2½ |
| BON .. | .. | Blanzac | 2 |
| MONBEUF .. | .. | Lavallette | 18 |
| SICARD .. | .. | St. Radégone, near Baignes | 20½ |
| MACHAT .. | .. | Blanzac | 2 |
| MATRAS .. | .. | Ditto | 1½ |
| DUMON .. | .. | La Verrerie, near Lavallette | 29 |
| GELLIBERT .. | .. | Roncenac, near Lavallette | 19½ |
| PAULIN LANAUVE | | Lavallette | 76 |

Total quantity from this district 231

tories, open to as plain and simple answers, in the affirmative or negative. If the various charges implied in our questions are denied, we state, in broad and unequivocal terms, that we are prepared with incontrovertible evidence in support of each and every of them, and that evidence shall be promptly forthcoming. If, on the other hand, their truth be admitted—or, what is equivalent to an admission, if they should not be met by a denial, and that not in vague and general, but in specific, terms—then may we fairly leave it to the deliberate judgment of those before whom this question may come, whether the strong expressions directed against our establishment, in the circulars of the 11th September, are, or are not, justified; and whether, in the course which we have now adopted, we have, or have not, sustained the charge originally advanced in our circular of the 8th of August."

Of this charge the houses referred to took no notice, and on the 15th December, in the same year, the Vineyard Proprietors' Company issued another address, in which they say—

"Had our opponents accepted the challenge which we then brought against them, of abusing their English supporters,—the mainstay of their trade and fortunes,—there would have been, in such an attempt, something manly and intelligible, however incapable they might have been of carrying it through. But, conscious of the strict truth of our charges, they were

unwilling to bring down upon themselves the greater weight of proof, which we were, and are, prepared to advance in their support, if even the question of their correctness should be distinctly raised. Prudence has dictated on this point the wiser course—of silence.”

They go on to complain that Messrs. Hennessy and Martell's brokers did not properly designate their house, and misquoted the market price for their Brandy. Towards the end of their address they prognosticate—

“The time is not far distant, when our spirited, and, we have reason to believe, judicious arrangements of business, will so completely dissipate the idea of any difference of value, that no parties will venture to quote our Brandy at a rate below that of the highest price in the market.”

Twenty years have elapsed since the above was written and *where are we now?* The two houses referred to have not only continuously maintained the difference in, but very often exceeded, the market value. It appears then that these old houses have not yet outlived their reputation, and it is neither our purpose nor desire to lessen that reputation. Our object in giving greater publicity to the several points referred to is, that the English merchant and the consumer may pay only the

intrinsic, and not the fictitious, value for an article so much in demand.

We had prepared a comparative list of prices of Brandy for the last twenty-five years, as quoted by the leading Cognac houses, taken from circulars addressed to the writer, but the limit upon our space prevents our giving it in extenso. These tables show that during the last quarter of a century the prices have varied from 60 francs the hectolitre, equal to 3s. per gallon in London, to 300 francs, equal to 12s. 8d. per gallon. And the English duty during the same period has been altered from 22s. 10d. per gallon, in the year 1846, to 15s. per gallon, again reduced in 1858 to 8s. 6d. per gallon, which, in 1860, was advanced to 10s. 5d. per gallon, at which it remains at the present time.*

It is a fact worthy of special remark, as before observed, that when there is a vintage considerably beneath the average quantity of produce, the Cognac houses refrain from giving quotations. *What then becomes of the Brandy?* Is it passed off for Brandy twelve months older? For ourselves we can say that we place but little reliance upon the Cognac shippers' declaration with regard to

* Full tables of the Importation, Exportation, Home Consumption, with the various duties upon Brandy, from 1834 to 1863, will be found in the appendix.

vintages ; and the only security the merchant has, is to get his vintage Brandy over to England into his own bonded stores as soon after the vintage as convenient.

In Cognac the casks containing 1858, 1859, 1860, and 1863, are in very close proximity, and mistakes may be made, wilful or otherwise ; there are occasional clandestine matrimonial connections in Spirits,—the rich with the poor, the old with the young. The consequences are somewhat different to that which is common to humanity. The effect upon a Brandy approaching towards age is to give it a more juvenile character. To demonstrate our allusion, let the reader compare a recently landed 1860 with an old landing of the same vintage, and he will find it difficult to persuade himself that the recently landed Brandy is of the same age as the old landed.

A peculiarity is attached to the Brandy trade which, we think, belongs to no other. An invoice from Cognac must strike with dismay every novice who has it to examine. It appears concocted solely to puzzle and bewilder. Its form and arrangement—nay, the very handwriting and shape of the figures, are the same as they were nearly a century ago. It is worse than a lawyer's or a coach-maker's bill, and contains as many or more items. English merchants who visit Cognac for the first

time, generally enquire for the clerk who makes out these invoices. We had the same curiosity to see him, but he is never visible; we looked for him in two establishments, but were disappointed, his stool was pointed out to us, which was some satisfaction, but the man himself is, we firmly believe, a myth. The striking similarity in all the invoices would induce the belief that one person only was employed by the whole of the Cognac houses. Perhaps, as the firms have machines for so many purposes, there is one for making out invoices; if so, it must have seen some service, for we have an invoice dated fifty years since, and, were it not for the price of the Brandy, it might be taken for an issue of the present year. If our hypothesis as to the machine be incorrect, it is time the "Old Man" was superannuated, or, at least, something was done to lessen his labours.

The non-professional readers will be astonished at the absurdities in this department. First the Brandy is charged, each cask being separately enumerated with its contents in hectolitres and litres; then the total quantity is given; after which is a deduction for so much drawn off—followed by another charge for so much Spirit put in to replace that which was drawn off. Then there is the costs of the casks and cooperage, 15frs. for pipes, 12frs. for hogsheads, and 8frs. for quarter casks,

which the reader may think ought to be quite enough. Next, however, comes a charge for iron hoops for the said casks, 2frs. 50c. for pipes, 2frs. for hogsheads, 1fr. 25c. for quarter casks, and if your Brandy is brown, you are charged 3frs. 50c. for the colouring of each hectolitre of Brandy. The next item we arrive at is lighterage to Charente, 5frs. for pipes, 3frs. for hogsheads, 1fr. 50c. for quarter casks; followed by charges for cocket, postages, 'duties, and small charges; then comes shipping commission, after which we have so many hectolitres or litres of Spirit charged as ullage from reception to the shipping, which are succeeded by a commission of 2 per cent. upon the total amount. The whole is wound up by another charge of 2 per cent. for negotiating bills, brokerage stamps, &c. One would scarcely expect an etcetera after so much detail; probably the etcetera is to pay the "Old Clerk" for making out the invoice, and includes paper, ink, and wafers. We have not given all the items, to one of them there can be no objection, but that it is an expensive one. When Brandies are purchased sometime before shipment, warehouse rent is charged, and interest upon the first cost until shipment. Speculators who, anticipating a rise in the produce, which, perhaps after all, does not take place, find these two charges very much enhance the cost of their purchase.

Few merchants take the trouble to dissect these invoices. Tables have been prepared and are very generally in use, with calculations showing the approximate price of Brandy in England at certain rates per hectolitre in France, which we furnish herewith. These tables will show an approximate value, but very frequently there will be found a great variation, as our long experience will enable us to testify. The whole system is very imperfect. We will not impute that any fraud is intended or practised, but it makes that obscure which ought to be simple, and it is altogether an absurdity which has been too long allowed to exist, and we would recommend every merchant to insist upon the adoption of a system more in accordance with the intelligence of the age.

We trust that before the end of the present century a Cognac invoice, in its present form, will be looked upon as a curiosity worthy only of being deposited in a museum. Why cannot a puncheon of Brandy be charged in the same manner as a pipe of Port or a butt of Sherry, and the smaller casks in proportion, or at so much per English gallon?

The following is a statement of the relative cost of Cognac Brandy per imperial gallon, on board ship, in the Docks, London, including freight at

30s. per ton, with 10 per cent. primage; and insurance at 20s. per cent., with stamps 2s. 6d. per cent.; from 50 to 270 francs per hectolitre at the exchange of fcs. 25.00, fcs. 25.25, and fcs. 25.50, calculated on Brandies made up to London proof (the quarter casks to 3 per cent. over proof), with the usual scale of charges of the Cognac shippers.

The average yield of the hectolitre in puncheons is $21\frac{1}{2}$ gallons; in hogsheads, $21\frac{1}{3}$ gallons; quarter casks, 21 gallons.

| Cost Francs | Exchange 25.00 | | | Exchange 25.25 | | | Exchange 25.50 | | |
|----------------|----------------|------------------|---------|----------------|------------------|---------|----------------|------------------|---------|
| | Puns. | Hhds. | Q. Cks. | Puns. | Hhds. | Q. Cks. | Puns. | Hhds. | Q. Cks. |
| 50.00 | 2 | 7 $\frac{1}{2}$ | 3 | 2 | 7 $\frac{3}{4}$ | 3 | 2 | 6 $\frac{3}{4}$ | 3 |
| 52.50 | 2 | 8 $\frac{1}{4}$ | 2 | 2 | 8 | 3 | 2 | 7 $\frac{1}{2}$ | 2 |
| 55.00 | 2 | 9 $\frac{1}{2}$ | 2 | 2 | 9 $\frac{1}{2}$ | 3 | 2 | 9 | 2 |
| 57.50 | 2 | 10 $\frac{1}{2}$ | 3 | 2 | 10 $\frac{1}{2}$ | 3 | 2 | 10 | 2 |
| 60.00 | 3 | 0 | 3 | 2 | 11 $\frac{1}{4}$ | 3 | 2 | 11 $\frac{1}{4}$ | 3 |
| 62.50 | 3 | 1 $\frac{1}{2}$ | 3 | 3 | 1 | 3 | 7 | 1 $\frac{1}{4}$ | 3 |
| 65.00 | 3 | 2 $\frac{1}{2}$ | 3 | 3 | 2 | 3 | 8 | 2 $\frac{1}{4}$ | 3 |
| 67.50 | 3 | 3 $\frac{1}{2}$ | 3 | 3 | 3 $\frac{1}{2}$ | 3 | 9 | 3 $\frac{1}{4}$ | 3 |
| 70.00 | 3 | 4 $\frac{1}{2}$ | 3 | 3 | 4 $\frac{1}{2}$ | 3 | 10 | 4 $\frac{1}{4}$ | 3 |
| 72.50 | 3 | 5 $\frac{1}{2}$ | 3 | 3 | 5 $\frac{1}{2}$ | 3 | 11 | 5 $\frac{1}{4}$ | 3 |
| 75.00 | 3 | 6 $\frac{1}{2}$ | 3 | 3 | 6 $\frac{1}{2}$ | 3 | 12 | 6 $\frac{1}{4}$ | 3 |
| 77.50 | 3 | 7 $\frac{1}{2}$ | 3 | 3 | 7 $\frac{1}{2}$ | 3 | 13 | 7 $\frac{1}{4}$ | 3 |
| 80.00 | 3 | 8 $\frac{1}{2}$ | 3 | 3 | 8 $\frac{1}{2}$ | 3 | 14 | 8 $\frac{1}{4}$ | 3 |
| 82.50 | 3 | 9 $\frac{1}{2}$ | 3 | 3 | 9 $\frac{1}{2}$ | 3 | 15 | 9 $\frac{1}{4}$ | 3 |
| 85.00 | 4 | 0 | 4 | 3 | 10 $\frac{1}{4}$ | 4 | 16 | 10 $\frac{1}{4}$ | 4 |
| 87.50 | 4 | 1 $\frac{1}{4}$ | 4 | 3 | 11 $\frac{1}{4}$ | 4 | 17 | 11 $\frac{1}{4}$ | 4 |
| 90.00 | 4 | 2 $\frac{1}{4}$ | 4 | 4 | 0 $\frac{1}{4}$ | 4 | 18 | 12 $\frac{1}{4}$ | 4 |
| 92.50 | 4 | 3 $\frac{1}{4}$ | 4 | 4 | 1 $\frac{1}{4}$ | 4 | 19 | 13 $\frac{1}{4}$ | 4 |
| 95.00 | 4 | 4 $\frac{1}{4}$ | 4 | 4 | 2 $\frac{1}{4}$ | 4 | 20 | 14 $\frac{1}{4}$ | 4 |
| 97.50 | 4 | 5 $\frac{1}{4}$ | 4 | 4 | 3 $\frac{1}{4}$ | 4 | 21 | 15 $\frac{1}{4}$ | 4 |
| 100.00 | 4 | 6 $\frac{1}{4}$ | 4 | 4 | 4 $\frac{1}{4}$ | 4 | 22 | 16 $\frac{1}{4}$ | 4 |
| 102.50 | 4 | 7 $\frac{1}{4}$ | 4 | 4 | 5 $\frac{1}{4}$ | 4 | 23 | 17 $\frac{1}{4}$ | 4 |
| 105.00 | 4 | 8 $\frac{1}{4}$ | 4 | 4 | 6 $\frac{1}{4}$ | 4 | 24 | 18 $\frac{1}{4}$ | 4 |

| Cost Francs | Exchange 25.00 | | | Exchange 25.25 | | | Exchange 25.50 | | |
|----------------|--------------------|---------------------|--------------------|--------------------|--------------------|---------------------|--------------------|--------------------|--------------------|
| | Puns. | Hhds. | Q. Cks. | Puns. | Hhds. | Q. Cks. | Puns. | Hhds. | Q. Cks. |
| 107.50 | 4 11 | 5 1 $\frac{1}{4}$ | 5 5 $\frac{1}{2}$ | 4 10 $\frac{1}{2}$ | 5 0 $\frac{1}{2}$ | 5 5 | 4 9 $\frac{3}{4}$ | 5 0 | 5 4 $\frac{1}{2}$ |
| 110.00 | 5 0 $\frac{1}{2}$ | 5 2 $\frac{1}{2}$ | 5 6 $\frac{1}{2}$ | 4 11 $\frac{1}{2}$ | 5 1 $\frac{1}{2}$ | 5 6 $\frac{1}{2}$ | 4 11 | 5 1 $\frac{1}{4}$ | 5 5 $\frac{1}{2}$ |
| 112.50 | 5 1 $\frac{1}{2}$ | 5 3 $\frac{1}{2}$ | 5 8 | 5 0 | 5 2 $\frac{1}{2}$ | 5 7 $\frac{1}{2}$ | 5 0 $\frac{1}{2}$ | 5 2 $\frac{1}{4}$ | 5 6 $\frac{1}{4}$ |
| 115.00 | 5 2 $\frac{1}{2}$ | 5 4 $\frac{1}{2}$ | 5 9 $\frac{1}{2}$ | 5 2 | 5 4 | 5 8 $\frac{1}{2}$ | 5 1 $\frac{1}{2}$ | 5 3 $\frac{1}{2}$ | 5 8 |
| 117.50 | 5 3 $\frac{1}{2}$ | 5 6 | 5 10 $\frac{1}{2}$ | 5 3 $\frac{1}{2}$ | 5 5 $\frac{1}{2}$ | 5 9 $\frac{1}{2}$ | 5 2 $\frac{1}{2}$ | 5 4 $\frac{1}{2}$ | 5 9 $\frac{1}{2}$ |
| 120.00 | 5 5 | 5 7 $\frac{1}{2}$ | 5 11 $\frac{1}{2}$ | 5 4 $\frac{1}{2}$ | 5 6 $\frac{1}{2}$ | 5 11 | 5 3 $\frac{1}{2}$ | 5 6 | 5 10 $\frac{1}{2}$ |
| 122.50 | 5 6 $\frac{1}{2}$ | 5 8 $\frac{1}{2}$ | 6 0 | 5 5 $\frac{1}{2}$ | 5 7 $\frac{1}{2}$ | 6 0 $\frac{1}{2}$ | 5 5 | 5 7 $\frac{1}{2}$ | 5 11 $\frac{1}{2}$ |
| 125.00 | 5 7 $\frac{1}{2}$ | 5 9 $\frac{1}{2}$ | 6 2 | 5 6 $\frac{1}{2}$ | 5 8 | 6 1 $\frac{1}{2}$ | 5 6 $\frac{1}{2}$ | 5 8 $\frac{1}{2}$ | 6 0 $\frac{1}{2}$ |
| 127.50 | 5 8 $\frac{1}{2}$ | 5 11 | 6 3 $\frac{1}{2}$ | 5 8 | 5 10 $\frac{1}{2}$ | 6 2 $\frac{1}{2}$ | 5 7 $\frac{1}{2}$ | 5 9 $\frac{1}{2}$ | 6 2 |
| 130.00 | 5 9 $\frac{1}{2}$ | 6 0 | 6 4 $\frac{1}{2}$ | 5 9 $\frac{1}{2}$ | 5 11 $\frac{1}{2}$ | 6 3 $\frac{1}{2}$ | 5 8 $\frac{1}{2}$ | 5 10 $\frac{1}{2}$ | 6 3 $\frac{1}{2}$ |
| 132.50 | 5 11 $\frac{1}{2}$ | 6 1 $\frac{1}{2}$ | 6 5 $\frac{1}{2}$ | 5 10 $\frac{1}{2}$ | 6 1 | 6 5 | 5 9 $\frac{1}{2}$ | 6 0 | 6 4 $\frac{1}{2}$ |
| 135.00 | 6 0 | 6 2 $\frac{1}{2}$ | 6 7 | 6 0 | 6 1 $\frac{1}{2}$ | 6 6 $\frac{1}{2}$ | 5 11 | 6 1 | 6 5 $\frac{1}{2}$ |
| 137.50 | 6 1 | 6 3 $\frac{1}{2}$ | 6 8 $\frac{1}{2}$ | 6 1 | 6 3 | 6 7 $\frac{1}{2}$ | 6 0 $\frac{1}{2}$ | 6 2 $\frac{1}{4}$ | 6 6 $\frac{1}{2}$ |
| 140.00 | 6 2 $\frac{1}{2}$ | 6 5 | 6 9 $\frac{1}{2}$ | 6 2 | 6 4 $\frac{1}{2}$ | 6 8 $\frac{1}{2}$ | 6 1 $\frac{1}{2}$ | 6 3 $\frac{1}{2}$ | 6 8 |
| 142.50 | 6 4 | 6 6 $\frac{1}{2}$ | 6 10 $\frac{1}{2}$ | 6 3 $\frac{1}{2}$ | 6 5 $\frac{1}{2}$ | 6 9 $\frac{1}{2}$ | 6 2 $\frac{1}{2}$ | 6 4 $\frac{1}{2}$ | 6 9 |
| 145.00 | 6 5 $\frac{1}{2}$ | 6 7 $\frac{1}{2}$ | 7 0 | 6 4 $\frac{1}{2}$ | 6 6 $\frac{1}{2}$ | 6 11 | 6 3 $\frac{1}{2}$ | 6 5 $\frac{1}{2}$ | 6 10 $\frac{1}{2}$ |
| 147.50 | 6 6 $\frac{1}{2}$ | 6 8 $\frac{1}{2}$ | 7 1 | 6 5 $\frac{1}{2}$ | 6 7 $\frac{1}{2}$ | 7 0 $\frac{1}{2}$ | 6 5 | 6 7 | 6 11 $\frac{1}{2}$ |
| 150.00 | 6 7 $\frac{1}{2}$ | 6 9 $\frac{1}{2}$ | 7 2 $\frac{1}{2}$ | 6 7 | 6 9 | 7 1 $\frac{1}{2}$ | 6 6 $\frac{1}{2}$ | 6 8 $\frac{1}{2}$ | 7 0 $\frac{1}{2}$ |
| 152.50 | 6 9 | 6 11 | 7 3 $\frac{1}{2}$ | 6 8 | 6 10 $\frac{1}{2}$ | 7 2 $\frac{1}{2}$ | 6 7 $\frac{1}{2}$ | 6 9 $\frac{1}{2}$ | 7 2 |
| 155.00 | 6 10 | 7 0 $\frac{1}{2}$ | 7 4 $\frac{1}{2}$ | 6 9 $\frac{1}{2}$ | 6 11 $\frac{1}{2}$ | 7 4 | 6 8 $\frac{1}{2}$ | 6 10 $\frac{1}{2}$ | 7 3 |
| 157.50 | 6 11 $\frac{1}{2}$ | 7 1 $\frac{1}{2}$ | 7 6 | 6 10 $\frac{1}{2}$ | 7 0 $\frac{1}{2}$ | 7 5 | 6 9 $\frac{1}{2}$ | 7 0 | 7 4 $\frac{1}{2}$ |
| 160.00 | 7 0 | 7 2 $\frac{1}{2}$ | 7 7 | 6 11 $\frac{1}{2}$ | 7 2 | 7 6 $\frac{1}{2}$ | 6 11 | 7 1 | 7 5 $\frac{1}{2}$ |
| 162.50 | 7 1 $\frac{1}{2}$ | 7 4 | 7 8 $\frac{1}{2}$ | 7 1 | 7 3 | 7 7 $\frac{1}{2}$ | 7 0 | 7 2 $\frac{1}{4}$ | 7 6 $\frac{1}{2}$ |
| 165.00 | 7 3 | 7 5 $\frac{1}{2}$ | 7 9 $\frac{1}{2}$ | 7 2 | 7 4 $\frac{1}{2}$ | 7 8 $\frac{1}{2}$ | 7 1 $\frac{1}{2}$ | 7 3 $\frac{1}{2}$ | 7 7 $\frac{1}{2}$ |
| 167.50 | 7 4 | 7 6 $\frac{1}{2}$ | 7 10 $\frac{1}{2}$ | 7 3 $\frac{1}{2}$ | 7 5 $\frac{1}{2}$ | 7 10 | 7 2 $\frac{1}{2}$ | 7 4 $\frac{1}{2}$ | 7 9 |
| 170.00 | 7 5 $\frac{1}{2}$ | 7 7 $\frac{1}{2}$ | 8 0 | 7 4 $\frac{1}{2}$ | 7 6 $\frac{1}{2}$ | 7 11 | 7 3 $\frac{1}{2}$ | 7 6 | 7 10 $\frac{1}{2}$ |
| 172.50 | 7 6 $\frac{1}{2}$ | 7 9 | 8 1 $\frac{1}{2}$ | 7 5 $\frac{1}{2}$ | 7 7 | 7 8 | 7 4 $\frac{1}{2}$ | 7 7 | 7 11 $\frac{1}{2}$ |
| 175.00 | 7 7 $\frac{1}{2}$ | 7 10 $\frac{1}{2}$ | 8 2 $\frac{1}{2}$ | 7 7 | 7 9 $\frac{1}{2}$ | 8 0 $\frac{1}{2}$ | 7 6 | 7 8 $\frac{1}{2}$ | 8 0 |
| 185.00 | 8 0 | 8 3 | 8 7 | 7 11 $\frac{1}{2}$ | 8 2 | 8 6 $\frac{1}{2}$ | 7 10 $\frac{1}{2}$ | 8 1 | 8 5 $\frac{1}{2}$ |
| 200.00 | 8 7 $\frac{1}{2}$ | 8 10 $\frac{1}{2}$ | 9 2 $\frac{1}{2}$ | 8 6 $\frac{1}{2}$ | 8 9 $\frac{1}{2}$ | 9 1 $\frac{1}{2}$ | 8 6 | 8 8 | 9 0 |
| 225.00 | 9 8 | 9 10 $\frac{1}{2}$ | 10 2 $\frac{1}{2}$ | 9 6 $\frac{1}{2}$ | 9 9 $\frac{1}{2}$ | 10 1 | 9 5 $\frac{1}{2}$ | 9 8 $\frac{1}{2}$ | 10 0 |
| 250.00 | 10 8 | 10 10 $\frac{1}{2}$ | 11 3 | 10 6 $\frac{1}{2}$ | 10 9 $\frac{1}{2}$ | 11 1 | 10 5 $\frac{1}{2}$ | 10 8 $\frac{1}{2}$ | 11 0 |
| 270.00 | 11 6 | 11 9 | 12 0 $\frac{1}{2}$ | 11 4 $\frac{1}{2}$ | 11 7 $\frac{1}{2}$ | 11 10 $\frac{1}{2}$ | 11 3 | 11 6 | 11 9 |

N.B.—To the outports the freight is higher, and, in some cases, the insurance also ; this makes but little difference in the cost per gallon, 20s. additional freight being less than 1 $\frac{1}{4}$ d. per gallon.

The following list of Brandy merchants and shippers we take from the "Cognac Annuaire" of 1863 :—

MAISONS DE COMMERCE DE COGNAC.

*Personnel des comptoirs.—Agents.—Maîtres de chai.**

Maison Arbouin, Marrett et C^e (1). Comptoir et magasins, rue Saulnier, 6, près du quai.

Commis négociants : MM. Garraud Dolzy et Czernowicz.

Maître de chai, M. Garraud.

Maison Arnaud et de Boisset. Comptoir et magasins, rue du Champ-de-Mars.

Commis négociants, M. Baduel.

Maître de chai, M. Guillart.

Maison Augier frères. (1^{re} maison fondée à Cognac). Comptoir et magasins, place de la Salle-Verte, 8.

Commis négociants : MM. Navarre Auguste et Masson.

Maître de chai, M. Bujard Jules.

Maison Barriasson N. et C^e. (Société de proprié-

* The *Maître de chai* is the head cooper, tastes all the Brandy coming in and going out, tries the strengths, and superintends the blendings ; altogether the office is an important one, requiring great judgment, and knowledge of the various qualities of *Eau de Vie*.

taires). Comptoirs et magasins, rue de Pons, 73 et 75.

Commis négociant, M. Fonreau Ph.

Maître de chai, M. Geoffroi fils.—Maison à Londres, 11, Mincing-lane et New York, 68, Beaverstreet.

Maison Bellot et Foucaud. (Comptoir et magasins, rue Magdelaine et rue Grande, 27 et 29.

Commis négociants : MM. Beurcq et Blase.

Maître de chai, M. Roulin.

Maison Bernon Paulin. Place de l'ancienne Halle, 1.—Spécialité de Cognac ; commission.

Maison Boulestein et C^e. Comptoir et magasins, rue de l'Hôtel-de-Ville, 1.

Commis négociant, M. Gourdon.

Maître de chai, M. Rigallaud.

Maison Bourbaud Edouard. Rue des Remparts, 14.

Maison Caminade et C^e. Comptoir, Rue François 1^{er}, et magasins, rue du Parc.

Commis négociants : MM. de Lachataigneraie, caissier ; Fragonard ; Guiet, voyageur de commerce.

Maître de chai, M. Fouché.

Maison Célérier P. et C^e. Le siège de la maison est à Bordeaux. Représentant à Cognac, M. Ch. Lervoire. Comptoir et magasins, place de la Levade.

Maître de chai, M. Guillebon.

Maison Choisme Jules. Rue de l'Association, 1.

Maison Denis J., Henry, Mounié et C^o. Comptoir et magasins, place de la Corderie, 14.

Commis négociants : MM. Barrière, Roy Charles.

Maître de chai, M. Garraud Adolphe.—Maison à Londres, Levittag, 44, Mark-lane.

Maison Doumont Ign. et C^o. Comptoir et magasins, rue d'Alger.

Maître de chai, M. Dalvy.

Maison Danyaud Léandre. Rue du Pont-Neuf, 11.

Maison Delaage fils. Rue-Neuve Marbœuf.

Maison Furlaud L. et C^o. Comptoir et magasins, rue de la Champagne, 7.

Commis négociants : MM. Caminade, Déménieux.

Maître de chai, M. Bouraud Fr.

Représentant à St. Pétersbourg, M. Lebourdais.

Maison Godard A. C. et C^o. Comptoir et magasins, rue des Cordeliers, 13.

Commis négociants : MM. Berchon père, Dedé A. et Duguet.

Maître de chai, M. Prinaud.

Maison Hennessy J. et C^o. Comptoir et magasins, rues Saulnier, Richonne, Lusignan, et quai Papin.

Commis négociants : MM. Cor, caissier, Matignon L. ; Porcher fils et Th. de St. Martin.

Principaux agents : MM. Boujut, Marfille, Coq, Michaud, Pertuis, Pissot.

Maîtres de chai : MM. Fillioux père et fils.

Maison Gourry et C^o. Rue St. Martin, 8.

Maison Ch. Huvet et C^o. Comptoir et magasins,
rue de Gimeux.

Commis négociant, M. Bonnaud.

Maître de chai, M. Merlet.

Maison Jaulin Emile. Place de la Fontaine, 34.

Maison Jobit Ch. et C^o. Comptoir boulevard du
Nord, 17, et magasin, quartier de Cagouillet.

Maître de chai, M. Gaildrau.

Maison Joubert Adolphe. Rue Neuve des Boule-
vards, 4.

Maison Joubert Henri. Comptoir et magasins,
rue Masson.

Maison Lecoq frères. Comptoir et magasins, rue
Lusignan, 2.

Maître de chai, M. Massedorier.

Maison Marchadier Marc et C^o. Rue d'Angou-
lême 6.

Maison Martell et C^o. Comptoir et magasins à
Gatebourse, route de Pons, et chemin bas de St.
Martin.

Commis négociants : MM. Perrin ; Geo. Mar-
chand, caissier ; Coates fils et Marchand Louis.

Principaux agents de la maison : MM. Bertau-
deau, Gaillard, Gaborit, Comte, Gaudry, Moreau.

Maîtres de chai : MM. Lançon ; Jaguenaud.

Maison Maurain, P.-A. aîné et C^o. Vins et eau-
de-vie ; distillerie, près Cognac.

Maison Martin Léon. Rue de Pons, 30.

Maison Meukow A.-C. et C^o. Comptoir et magasins, rue de l'Île-d'Or, 30.

Maison Moullon et C^o. Comptoir et magasins, rue Traverse. 5.

Commis négociant, M. E. Briand.

Maître de chai, M. Guérin.

Maison Navarre Ch. Comptoir et magasins, rue de Bellefonds.

Maison Nicot Jacques et C^o. Comptoir et magasins, Nouvelle-rue d'Angoulême.

Commis négociants : MM. Navarre père et Fontenau T.

Maître de chai, M. Cruon.

Maison Otard-Dupuy et C^o. Comptoir et magasins, rues François 1^{er}. du Vieux-Pont et du Pont-Neuf.

Commis négociants : MM. Leroy de Monville, caissier ; F. Froust, Durand, Delâge Aug.

Principaux agents : MM. Richard, Bruneau, Mesnard, Giraud, Turner.

Maîtres de chai : MM. Péré et Boutin.

Maison Paris Jean. Rue-Nouvelle d'Angoulême, 9.

Maison Pellisson E. Nouvelle-Rue d'Angoulême, 18. (Eau-de-vie et liqueurs.)

Maison Pinet-Castillon et C^o. Comptoir et magasins, rue du Port, 2.

Commis négociants : MM. Lamaure Louis, Tressac Henri.

Maître de chai, M. Balluet.

Maison O. Planat, et C^e. Comptoir et magasins, rue de l'Île-d-Or, 28.

Commis négociants : MM. Bouchet, Roy et Yvon.

Maître de chai, M. Gauthier.

Maison Prunier J. et C^e. Comptoir et magasins, rue des Allées du Champ-de-Mars.

Commis négociant, M. J. Briand.

Maître de chai, M. Garraud D.

Maison Renault et C^e. Comptoir et magasins, rue des Cordeliers, 12.

Commis négociants : MM. Cosson E., Dodard fils.

Maître de chai, M. Marsai.

Maison Rivière, Gardrat et C^e. Rue de l'Usine à Gaz.

Commis négociants : MM. Roy père et fils.

Maître de chai, M. Latour.

Maison Robin Alexandre. Comptoir rue Lusignan, 8, et magasins, rue de Pons, 9.

Maison Robin, Castaigne et C^e. Comptoir et magasins, boulevard du Nord, 27.

Commis négociant, M. Guittard Pierre.

Maître de chai, M. Douteau Jules.

Maison Robin Edouard. Comptoir et magasins, rue Lusignan, 8.

Maître de chai, M. Jousseau.

Maison Robin J. et C^e. Comptoir et magasins, rue Jaulin.

Commis négociants: MM. Gay Léon et L. Couraud.

Maître de chai, M. Briand.—Maison à Londres, 22, Mincing-lane. Représentant, C. H. Fulcher.

Maison Roulin Charles. Rue de la Reine, 13.

Maison Salmon et Mounié. Place St. Jacques, 3.

Maison Sayer Geo. et C^e. Comptoir et magasins, Nouvelle-rue d'Angoulême.

Commis négociants : MM. Lainé Jules, de St. Martin Aurélien.

Maître de chai, M. Charbonnier.—Maison à Londres, 2, New London-street.

Maison Serres père et fils. Comptoir et magasins, rue de Pons, 13.

Maître de chai, M. Vallet.

Maison Sicard Aug. et C^e. Comptoir et magasins, rue des Acacias.

Commis négociant, M. Péronneau Henri.

Maître de chai, M. Gâteau.

Société entrepositaire des eaux-de-vie de Cognac. Directeurs, MM. Bruelle, Ripoché et Billard.

Société des propriétaires vinicoles de Cognac. (The united vineyard proprietors) sous la raison *Salignac et C^e.* Comptoir et magasins, route de Pons et chemin bas de St. Martin.—Maison à Londres, 48, Mark-lane; agents Fet E., Godsell, 85, Great Tower-street.

Commis négociants : MM. Fournier Aris, caissier ; Massonneau, fondé de pouvoirs ; Th. Delainé ; Mercier.

Principaux agents : MM. Brunet, Barbotteau, Choisme, Huteau, Chemineau.

Maîtres de chai : MM. Bujard frères.

Société générale des propriétaires viticoles. (Vine growers company of Cognac.) *Jules Duret*, gérant, et C^e. Comptoir et magasins, quartier de la nouvelle Sous-Préfecture, rues Bayard et de l'Association.— Maison à Londres, Th. Duret, gérant, Mincing-lane.

Commis négociants : MM. Barraud père, caissier ; Thomas L., Barraud Em. fils, Collingwood.

Maîtres de chai : MM. Garraud père, Cazaugade, Archange.

Principaux agents : MM. 'Amiaud, Landré, Ferrand, Gallais, Barrabaud.

Maison Thomas, Brisson et C^e. Route de Pons, 77.

Maître de chai, M. Fouché.

Maison Tissot et Boutillier. Comptoir et magasins, rue de l'Association, 3.

Maître de chai, M. Roudier.

Maison Tribot Auguste. Nouvelle-Rue d'Angoulême, 47 et 49.

Maison Vignier-Dodard et C^e. Comptoir et magasins, rue de la Champagne.

Commis négociant, M. Heurgon Adrien.

Maître de chai, M. Richer.

CHATEAUNEUF.

- MM. Archambaud, rue de Cognac.
 Chevalier, rue de l'Abreuvoir.
 Maufras, place de la Liberté.
 Philibert, Grande-Rue.
 Sicard, rue du Pont.
 Tiffon, rue du Pont.
 Roumage et C^e., à Saint-Preuil.

JARNAC.

- MM. Arnaud Bourrut, à Surgères, représenté à
 Jarnac par M. Bequet.
 Balluet Charles, rue d'Angoulême.
 Bisquit, Trioche et C^e., rue du Pont. Maison
 à Londres ; ag., M. Philips Laurenz, Pout-
 nez-lane, et à New Yorck, Caylus de Ruyter.
 Bonniot et C^e., rue des Moulins.
 Boujut Jean, rue du Chail.
 Charrier Louis, aux Grandes-Maisons.
 Chemineau jeune, rue du Pont.
 Cholous Louis-Léon, place du Quai.
 Commandon Pierre et C^e., Grande-Rue
 Compagnie vinicole.—Gérant, M. Courrière,
 rue du Pont.
 Courvoisier et Curlier frères, rue du Pont.
 Maison à Paris, quai de Bercy, 40.

MM. Crété Jean, rue du Pont.

Dagnaud Pierre, à Ransanne (extrà muros).

Delamain Philippe, Grand-Rue.

Dubouché Adrien, rue d'Angoulême.

Dugot Henri fils, Grande-Rue.

Dupuy Auguste, aux Grandes-Maisons.

Faure J. et C^e., place du Quai. Maison à
Londres, 79, Great Tower-street.

Foucaud Louis, à l'Ormeau (Jarnac).

Garnier Gemmy, à l'Ormeau.

Gautron Charles, faubourg Saint-Pierre.

Gontier Pierre, à la Touche (extrà muros).

Harton, représenté à Jarnac par M. Bisquit,
place du Quai.

Hebré Junius, rue Basse.

Hine Auguste et C^e., place du Quai.

Kortz Emile, Grande-Rue.

Lambert Isaac, place du Marché.

Mallet Adolphe, rue du Pont.

Martin Jean Barraud, place du Quai.

Mauxion Charles, place du Champ-de-Foire.

Moreau Auguste, à l'Ormeau.

Moreau René fils, à l'Ormeau.

Mounier Frédéric, aux Champs-Bonneaux.

Paris Jean, place du Chail.

Polletier Jean, rue de Virecourt.

Pignon Philippe, au Chail.

Ranson Jemmy et C^e., place du Quai.

Roulet Louis et C^o., à l'Ormeau.
Rousseau Charles, rue d'Angoulême.

SEGONZAC.

MM. Anselin, Chez-Voix ; Barraud, Chez-Barraud ;
Biay Ant. ; Graveraud P. ; Larue Jean ; Laurand
Isaac ; Richard au Bourg.

In the above list, we are informed that there are many names of not much importance, and that are almost unknown, as connected with the trade ; but if we cannot rely upon a Cognac directory, in what are we to place trust ? It would be an invidious task to strike out any name, and the list is therefore given *verbatim et literatim*.

The annexed shipments of Brandies to Great Britain will show the relative position of the leading houses in Cognac. It must be considered as only an index of the trade with Great Britain. Many of the houses do a large trade inland, and with foreign countries, which, of course, is not evidenced in the following list.

**SHIPMENTS FROM THE PORT OF CHARENTE TO
GREAT BRITAIN,**

From June 30, 1855, to June, 30, 1863, computed in tuns, reckoning 2 puncheons, or 4 hhds., or 8 quarter casks to the tun; 30 cases have likewise been taken as a tun, and the computation in the following return is consequently in error. The mistake arises from the fact that in charging freight 30 cases are reckoned as 1 tun, whereas 114 cases require to make up a quantity equal to 1 tun or 2 puncheons. We have given in a subsequent table the correct shipments for the last year.

| <i>Shippers.</i> | 1856 | 1857 | 1858 | 1859 | 1860 | 1861 | 1862 | 1863 |
|------------------------------|--------------|--------------|-------------|--------------|--------------|--------------|--------------|--------------|
| James Hennessy & Co. | 1503 | 3561 | 555 | 3750 | 4187 | 2707 | 2696 | 4434 |
| Martell & Co. | 2630 | 2597 | 173 | 3680 | 3655 | 2013 | 1998 | 4292 |
| G. Salignac (U. V. P. Co.) | 2762 | 1667 | 765 | 2793 | 1733 | 1560 | 1114 | 1764 |
| Renault & Co. | 355 | 376 | 301 | 822 | 752 | 556 | 868 | 1562 |
| Otard, Dupuy, & Co. | 430 | 670 | 412 | 1293 | 1296 | 735 | 908 | 1520 |
| J. Duret & Co. (V. G. Co.) | 331 | 702 | 250 | 670 | 629 | 258 | 406 | 580 |
| Jules Robin & Co. . . . | 146 | 242 | 111 | 338 | 314 | 222 | 307 | 473 |
| Denis, Mcunie, & Co. | 173 | 230 | 138 | 531 | 429 | 370 | 307 | 449 |
| Planat & Co. | 61 | 185 | 36 | 194 | 346 | 151 | 126 | 380 |
| Arbouin, Marrett & Co. | 343 | 618 | 172 | 407 | 305 | 224 | 203 | 322 |
| Boutelleau (C. V. P. Co.) | 181 | 579 | 215 | 602 | 695 | 367 | 366 | 308 |
| T. Hine & Co. | 94 | 192 | 50 | 305 | 230 | 196 | 172 | 251 |
| George Sayer & Co. . . . | 121 | 152 | 109 | 212 | 67 | 95 | 195 | 216 |
| Roulet & Co. | 80 | 88 | 39 | 137 | 156 | 81 | 156 | 153 |
| Pinet, Castillon, & Co. | 55 | 122 | 31 | 109 | 115 | 100 | 55 | 108 |
| Sazerac de Forge & Fils | 79 | 76 | 60 | 24 | 8 | 12 | 40 | 100 |
| Caminade & Co. | 32 | 17 | 5 | 12 | 59 | 28 | 49 | 82 |
| Augier Frères | 88 | 128 | 73 | 163 | 134 | 56 | 66 | 78 |
| Charles Huvet & Co. . . . | — | — | 122 | 111 | 93 | 115 | 55 | 74 |
| Lecocq Frères | 61 | 26 | 29 | 32 | 20 | 54 | 43 | 40 |
| Dulary, Bellamy, & Co. | 23 | 57 | 29 | 48 | 12 | 55 | 29 | 28 |
| A. C. Godard & Co. . . . | 87 | 141 | 42 | 133 | 188 | 51 | 35 | 24 |
| J. Rizat | 137 | 434 | 249 | 51 | 90 | 43 | — | — |
| Sundry Houses | 1511 | 3631 | 2073 | 1826 | 1994 | 1663 | 2677 | 3542 |
| Total of tuns shipped | 10683 | 16491 | 6039 | 18243 | 17507 | 11672 | 12871 | 20780 |

**SHIPMENTS OF BRANDY FROM THE PORT OF
CHARENTE TO GREAT BRITAIN,**

For the Year ending 30th of June, 1863, with the error corrected, 114 cases to the tun, instead of 30 cases as in the former table, which will show that, instead of the total shipment being equal to 41,560 puncheons, the quantity is 28,176 puncheons.

| <i>Shippers.</i> | <i>Puns., Hhds., and Qr. Casks, made up in Puncheons.</i> | <i>One Dozen Cases.</i> | <i>Total in Puncheons.</i> |
|------------------------------|---|-----------------------------|--------------------------------|
| Martell & Co. | 6088 | 37330 | 6723 |
| James Hennessy & Co. .. | 5284 | 31754 | 6227 |
| G. Salignac (U. V. P. Co.) | 2322 | 18145 | 2640 |
| Otard, Dupuy, & Co. .. | 1860 | 17642 | 2170 |
| Renault & Co. | 672 | 36801 | 1318 |
| J. Duret & Co. (V. G. Co.) | 683 | 7130 | 808 |
| Planat & Co. | 586 | 2660 | 633 |
| Arbouin, Marrett, & Co. .. | 582 | 909 | 598 |
| J. Denis, H. Mounie, & Co. | 407 | 7360 | 536 |
| J. Robin & Co. | 275 | 10108 | 452 |
| T. Hine & Co. | 367 | 2042 | 403 |
| E. Boutelleau (C. V. P. Co.) | 260 | 5360 | 354 |
| Roulet & Co. | 179 | 1871 | 212 |
| George Sayer & Co. | 124 | 4635 | 205 |
| Pinet, Castillon, & Co. .. | 65 | 2250 | 104 |
| Caminade & Co. | 152 | 164 | 155 |
| Sazerac de Forge & Fils .. | 110 | 1362 | 134 |
| Augier Frères | 118 | 556 | 128 |
| Huvet & Co. | 87 | 907 | 103 |
| Lecocq Frères | 48 | 474 | 56 |
| A. C. Godard & Co. | 29 | 273 | 34 |
| Dulary & Co. | 5 | 740 | 18 |
| Sundry Houses | 3150 | 57821 | 4105 |
| Totals | 23433 | 270294 | 28176 |

Brandy is imported in puncheons, hogsheads, and quarter casks.* The Brandy costs in puncheons 2d. per gallon less than in hogsheads, and hogsheads are 3d. per gallon cheaper than quarter casks. Consequently Brandy shipped in quarter casks is from 5d. to 6d. per gallon more than that shipped in puncheons. The ordinary strength at which Brandy is shipped is about four per cent. over proof, and it is generally bonded in England at between two and three per cent. over proof. The very close system of guaging now adopted, charging both upon the quantity and strength to the tenth of a gallon, gives the merchant but little chance for wastage by sampling and racking, &c., and it is too frequently the case that duty is paid upon much more than is contained in the casks. There is no alternative for this but submission to the exaction.

The ordinary strength of Brandy, as sold by dealers to the retailer, from duty paid stock, is ten

* Shippers, as well as importers, are not all aware that the smallest quantity of Foreign Spirits allowed to be imported in casks for home consumption, is 20 gallons. It is well that it should be so, the trade is already sufficiently lowered by the peddling business of hawking about small casks from bond. Much annoyance has been caused to some of the importers through ignorance of this regulation. A quantity of octaves of Brandy was imported into Bristol in February, 1864, which upon being landed, the Customs marked with the broad arrow.

per cent. under proof. The retailer makes it up according to his own notions, or rather to the extent of that which his customers will bear. If the sophistication is simply that of water the vendor is a favourable specimen of his class, but it was too much the practice when there was a greater difference between the duties on foreign and British Spirits, to mix equal proportions of British with foreign Brandy; the difference in duty is now but 5d. per gallon. Certainly the first cost of Cognac is considerably more than it was some years ago. But, be that as it may, the retailer and publican would find it to their advantage, by increased trade and more general satisfaction, if they were to avoid the blending process. Nothing will ensure success sooner than vending such an article as Brandy as pure as possible, avoiding all mixtures, and, above all, the noxious ingredients that "publicans' druggists" introduce by their agents, who persuade the retailer to adulterate his Brandy and other Spirits. The result is too frequently the loss of both his trade and reputation. The following extract from the circular of one of these mendacious unprincipled vendors, we give as a caution to the unwary. Those who use such ingredients may be assured that sooner or later ruin will follow.

The document, which, no doubt, has been well

circulated amongst the trade, announces that the proprietors vend—

“Essential oils and essences manufactured especially, by Professor Liebig’s system, for rectifiers and wine and spirit merchants.”

Quotations then follow, with prices of—

“Cognac or Brandy oil, *made of the best grapes and other ingredients.*

“Grapes Æther, *to improve the flavour of British or foreign Brandy.*

“Jamaica Rum Essence, *for imparting to Demerara, or other Rums, the character of rich old Jamaica.*

“Sherry Essence, *to impart to Cape the character of Sherry.* [Prize medal.]

“Port Wine Essence, *to impart to Pontac the character of Port.* [Prize medal.]”

And other nostrums follow; and attached is the following calculation of

“Price to prepare 100 gallons of superior Pale or Brown Cognac 17 under proof:—

83 galls. Proof Spirit, 10s. 6d. £43 11s. 6d.

Cognac oil colour, etc. £1 13s. 6d.

17 galls. Liquor

Total 100 galls. at 9s. per gall. £45 5s. 0d.

The writer was called upon by the enterprising

fabricator of these nostrums, to whom he gave pretty freely his opinion upon the iniquity of such preparations, and dismissed him with some impatience for his persistence in importuning him to purchase. Shortly afterwards he received a lengthy epistle, full of virulent abuse: for the benefit of the trade we give *verbatim* the concluding portion of the letter,—italics included:—

“By your remarks it seems you are not aware that *Cognac*, which is really distilled from Wine in France, would *only* supply the demands of Great Britain; but *Cognac* is consumed in every part of the world, therefore science finds a *substitute*, and approaches nature, and is made in the *same way* as mint, cloves, which *can't* be made *without* essential oils, which we manufacture for the benefit of those who progress with the *time*; and when manufactured, *you* as well *keep* in stock and *sell*. Just so *as* science found a substitute in *artificial* manure for the benefit of mankind, and no English farmer would wish to be *without*, it. You seem to us of an age gone by, and mocking your age and standing still, while others progress and *learn*. Truly said Dr. Johnson,—‘We can give them reasons but no understanding.’ We could *at least* expect politeness from you, but your manners seem to equal your ignorance.”

Brandy, when recently distilled, like Spirit obtained from other sources, is well known to be

colourless ; by mere keeping, however, it acquires a slight tinge, owing, probably, to some change in the properties of the soluble matter contained in it. The colour is much increased by storage in casks. Formerly but little uncoloured Brandy was shipped to England. *White* Brandy, as it was then termed, was a novelty in England, now, we presume, there is as much Pale Brandy imported as there is Coloured, and perhaps more. The old Cognac houses are very particular in the quality of their colouring, and prepare it with great care; it is important, too, that it should be old, and it is made up with old Brandy. Consequently good old colouring imparts a fulness and roundness to Brandy which is not to be met with in the uncoloured Spirit, although the latter may merit the preference in character and *finesse*.

There is a considerable loss in the apparent strength of Brandy by the addition of colouring, the weight of the latter necessarily affects the gravity of the Spirit, lowering it by the Hydrometer, if of deep colour, as much as 5 to 6 per cent., consequently Brown Brandy at proof by the instruments, is, in fact, generally 5 per cent. over proof; whilst the pale is the exact strength it is represented to be.

The consumption of Brandy in England has varied with the duties levied upon it. As an

illustration, in the five years, from 1786 to 1790, the average quantity amounted to 1,731,041 imperial gallons; and in the five years, from 1831 to 1835, the average was only 1,379,547 gallons, the duty in the meantime having been advanced from 6s. to 22s. 6d. per gallon.

When first introduced, Brandy appears to have been used principally as an antiseptic and restorative medicine, and the most extravagant panegyrics were bestowed on its virtues. It was described as a sovereign remedy in almost all the disorders of the human frame; it was commended for its efficacy in comforting the memory, and strengthening the reasoning powers; it was extolled in short as the elixir of life, and an infallible preservative of youth and beauty. Whilst we may admit its many excellencies, we cannot endorse the panegyric of Raymond Lully, as given in his "Testamentum Novissium," in the 13th century. Either the quality of the Spirit, or its effect upon our system, has since very materially altered. It cannot, however, be disputed that pure Cognac Brandy is preferable to all other Spirit. Its constituents are alcohol, water, volatile oil, a minute portion of acetic acid, and tannin, which it probably gets from the vessels in which it is preserved, whilst it owes its fragrance to the œnanthic ether, which is developed in the finest quality.

From other ardent Spirits in ordinary use (says Dr. Pereira) Brandy is distinguished by its cordial and stomachic properties. It is, therefore, often resorted to as a domestic remedy to relieve spasmodic pains and flatulency, to check vomiting, especially sea sickness, and to give temporary relief in some cases of indigestion, attended with pain after taking food. A little warm Brandy and water, with nutmeg, is often a very efficacious remedy for slight cases of diarrhoea unaccompanied with inflammatory symptoms. Burnt Brandy is a popular remedy for diarrhoea.

In the London Pharmacopœia there is, under the name of *Brandy mixture* (*mixtura spiritus vini Gallici*), an imitation of egg-flip, and as it is a valuable stimulant and restorative, it deserves a place here. It consists of Brandy, cinnamon water, of each four fluid ounces (a gill), the yolks of two eggs, white sugar (half an ounce), and oil of cinnamon (two drops). From one to three table spoonfuls are given as a dose in extreme exhaustion from flooding or other hemorrhages, and in the latter stages of low fever.

We remember, about the year 1842, a general panacea for all disorders was Brandy and salt, then considered a perfect cure for various external and internal complaints. This discovery was made by a Mr. Lee, an English gentleman,

“Who possessed an estate of 12,000 acres in France, on which he resided, in a castle, with two gamekeepers, one chaplain, and eighty domestics.”

An accidental circumstance led him to the knowledge of the medicinal virtues of a solution of six ounces of common culinary salt in one pint of French Brandy. Sometimes applied internally, sometimes externally, “it removes the effects of the stings of mosquitoes, knats, wasps, bees, and vipers; it cures the head ache, ear ache, and side ache, gout, consumption, scrofula, insanity, chilblains, mortification, and about thirty other disorders.” Many extraordinary cures are enumerated, and even the worst complications of disease yield to the remedy. A lady who was afflicted at the same time with a sore leg, a bad breast, an abscess in her back, another abscess under her arm, and rheumatism, was cured of these five disorders in the course of six weeks; and another, Captain Plumb, who was ill “all over his body, inside and out, and was near death, was restored to health in the course of one month.”

As far as Mr. Lee is concerned, all these benefits were conferred upon mankind from no other motive but pure benevolence. He was not only not paid, but he actually paid for the cures which he made, having given away, in the course of one year, not less than a hogshhead of Brandy and salt to his patients.

CHAPTER VI.

RUM.

"I pity them greatly, but I must be *mum*,
For how could we do without sugar and *Rum*?"

Couper's Pity for Poor Africans.

"Besides what *Rum* we sold by the gallon or firkin, we sold it made into
Punch, wherewith they grew frolicsome."

Dampier's Voyage to Campeachy, anno 1675.

Rum—Its Derivation—Booksellers' Practice in the last Century—Rum Books—Manufacture of Rum—Where carried on—First Plantations of Sugar Canes—Rapidity of Culture—Requisites for a Distillery—Dunder and General Process of Distillation of Rum Described—Proportion of Rum Produced from Sugar, and Number of Gallons at Proof from the Wash and from Molasses—Calculation of Costs of Produce—Rum Converted into Methylated Spirit in Place of Turpentine—Demerara Rum—Brazilian Rum, Originally of Rude Manufacture, now Scientifically carried on—Jamaica Rum—Its Manufacture—Rum Improved by Age—Pine Apple Rum—The Effects and Use of Rum—Its Medicinal Characteristics—Its Essential oil—A Vulgar Notion Contradicted—Its Benefit to those Suffering from Exposure to Cold, &c.—Havelock at the Siege of Lucknow—The Mutiny of the Bounty—Sailors and Rum—Origin of Grog—A Jack Tar's Three Wishes—Rum and Milk—Rum and the Poets.

RUM, formerly spelt as the French still spell it, *Rhum*, says a writer in "Notes and Queries," has been derived from *rheum*, or $\rho\epsilon\upsilon\mu\alpha$, a *flowing*, on account of its manufacture from the juice of the sugar cane. It is scarcely supposable, however, that either producers, vendors, or consumers would

ever have offered or called for the article under so uninviting a name.

Richardson, quoting Thompson, says Rum is the American name for Spirit distilled from sugar. It was called *kill devil** by sailors, and thence in cant signified a *parson*. It is said by the annotator on Swift, to be in Ireland "a cant word for a poor clergyman," and by usage has come to mean a queer, odd, indescribable person or thing.

As Rum, of all distilled Spirits that are used as a beverage, has the strongest odour, it may, it is suggested, owe its name to *aroma*. This derivation seems to be implied in Berch (French Dictionary), on *Rhum*, where it is remarked—"Le taffia differe du *Rhum* en ce qu'il n'a pas un *arôme* aussi prononcé." To this derivation it may be objected, that Rum had its name, and was convivially imbibed, long before we began to describe the fragrance attached to an odoriferous liquid. Rum, the adjective which is now applied vernacularly to what appears odd or strange, formerly signified, as it now does in the north of our island, superior or excellent.

* In the Dutch language it is known as *Rum*, and *Keelduivel*; in the French, *Rum*, *Gueldior*; in the Italian, *Rum*, *Toffia*; in the Spanish, *Ron*, *Rom*, *Tafia*; in the Portuguese, *Ron*. The name given to it in the Isle of France and Madagascar is *Guildive*, or *Gueldive*.

“Rum,” according to Jamieson, “is, in Lothian, anything that is excellent in its kind.”

The primary meaning of the word Rum as derived from the Hebrew is *high*; hence, in this sense, the Jews called London *Rum-ville*, or *Rom-ville*, literally high-town, or the chief of all cities.

Nichols, in his *Illustrations*, mentions a practice which prevailed in the last century among the booksellers. “They traded with the West Indies, furnishing books to the planters, and receiving payment in consignments of Rum. Of course they put by things which did not sell in England for their West India customers, and it is stated that the books thus put by were called in the trade *Rum* books.*

But to proceed to give an account of the manufacture of the Spirit. Rum is a Spirit distilled from the sugar cane, that is from cane juice, or the skimmings of the juice from the boiling house, or from the molasses mixed with the faints or lees of former distillations.

Wherever the cane is cultivated for the production of sugar, side by side with this cultivation will be found the distillation of Rum. The chief countries in which the manufacture of this Spirit is carried on, and with which England is most familiar,

* Nichols's *Literary Anecdotes*, p. 471.

are the East and West Indies. The Rum which is most consumed in the United Kingdom, and which is preferred to all others, is made in the island of Jamaica, and is generally of a superior quality. At what period the manufacture commenced is not exactly known, but the first plantation of sugar canes was established, according to Oveido Valdes, in Hispaniola, or St. Domingo, by the Spaniards in 1520.* The rapidity of the culture was such, that, in 1535, there were not less than thirty plantations on the island; and, according to Bingo, there were, in 1544, thirty-four sugar mills established. As the use of the still was then known, it may be conjectured that not long after this period the distillation of Rum suggested itself as the only means to compensate the planter for the loss incurred in the disposal of the skimmings and molasses after their separation from the sugar.

A sugar plantation in Jamaica, or Antigua, which makes 200 hogsheads of sugar, of about 16 cwt. each, requires for the manufacture of its Rum, two copper stills; one of 1,000 gallons for the Wash, and one of 600 gallons for the Low Wines, with corresponding worm and refrigerators. Two cisterns are likewise necessary, one of which must contain 3,000 gallons for the *dunder*,—a

* *Historia Natural de las Indias.*

Poyer's *Hist. Barbadoes*, 4to, p. 40. *Alcedas' Dictionary.*

name the English distiller is unacquainted with, and which signifies the lees or feculencies of former distillations. The word is derived from the Spanish *redunder*. This dunder serves all the purposes of yeast in the fermentation, and its attenuating properties are such, that the materials with which it is mixed are said to yield a much greater proportion of Spirit than could be obtained if they were fermented without it.*

The other cistern is required for the skimmings, &c., from the sugar house, and twelve, or more, fermenting tuns also are necessary. Dr. Ure says, "lees that have been used more than three or four times are not considered to be equally fit for exciting fermentation when mixed with the sweets, as fresher lees." The Wort is made in Jamaica by adding to 1,000 gallons of dunder, 120 gallons of molasses, 720 gallons of skimmings (the latter being equal to 120 gallons of molasses in sweetness), and 160 gallons of water, so that there may be in the liquid nearly 12 per cent. of solid saccharine. Another proportion often used is 100 gallons of molasses, 200 gallons of dunder, 300 gallons of skimmings, and 400 gallons of water, the mixture containing therefore 15 per cent. of sweets. Dr. Ure considers that so much dunder or Spirit Wash would be apt to communicate an unpleasant flavour to the Spirits.

* Edwards's History of the West Indies.

In this opinion we decidedly concur, and it accounts to us for many of the imperfections found in parcels of Rums; the flavour designated as *still burnt* would be likely to be owing to the use of too large a proportion of dunder.

The fermentation goes on uniformly and favourably in large masses, and requires from nine to fifteen days, the difference of time depending upon the strength of the Wort, the condition of its material, and very greatly upon the state of the weather. Constant examination of the progress of the attenuation is necessary. When the fermentation has reached its maximum, the Wash should be, as soon as possible, transferred into the still to prevent acetification. Dr. Huggins's plan of suspending a basket-full of lime stone in the Wash tuns to counteract acidity, has not been found successful. A preferable course is to cover up the Wash from contact with the atmospheric air, and to add a little sulphate of lime; by means of both these measures the tendency to acetous fermentation may be arrested. Cleanliness in all the utensils and vessels is essential, and to prevent sourness attaching to them they should be well scalded after every round, and quick lime used with the boiling water.

The first distillate is, as with us, called Low Wines. This is re-distilled, and the produce is

known as High Wines, or strong Rum, and is of various strengths, according to the number of gallons which is run off. In proportion to the strength required the distillation is repeated, the first runnings necessarily possessing the highest strength.

Above 115 gallons of proof Rum are usually obtained from 1,200 gallons of Wash. The proportion which the Rum produced bears to the sugar, in very rich moist plantations, is rated, according to Edwards, at 82 gallons of Rum to 16 cwt. of Sugar; but the more general ratio is 200 gallons of Rum to three hogsheads of sugar; this proportion, however, will necessarily vary with the value of Rum and molasses in the market, since which ever fetches the most remunerating price will be brought forward in the greatest quantity. On one considerable estate in the island of Grenada, 92 gallons of Rum were made for every hogshead (16 cwt.) of sugar.

Edwards says the best Rum is made from the uncrystallized syrup called molasses. The proportion of molasses made in crystalizing a cwt. of sugar varies from 50 to 90 gallons, and depends both upon the climate and the season, being lowest in the Leeward Islands, which have a dry climate, and highest in Demerara and Trinidad, and it is in the latter that, in fine seasons, the propor-

tion reaches 90 gallons per cwt. Nearly one gallon of proof Rum may be made from one gallon of molasses. The value of the raw material for a gallon of Rum has been as high as 1s. 10d. in the West Indies; the cost of distillation averages about 8½d. per gallon, and for an additional 8½d., for freight and other charges, the Spirit may be brought into the English market. These calculations as to manufacture are not our own, and we imagine they must be much over-rated. Rums are now imported into England considerably stronger than formerly, and this concentration in bulk occasions a proportionate reduction of freight and charges. Besides, the improvement in the facility of manufacture is another important consideration.

From the present low state of the market price at this time (1863) the distiller of Rum has no profit, but being the grower of the material, and having his capital embarked in the trade, he is compelled to manufacture it from necessity, and the sooner he can turn the article to account the better he is enabled to bear any loss and meet his engagements.

The depreciation in the price of Rum has induced the planters to urge upon the government permission to render Rum available instead of Spirits of Turpentine, as the latter article, owing

to the civil war in America, has risen to an enormous price, as much indeed as 10s. per gallon, whilst that of Rum in bond is from 1s. 4d. to 2s. per gallon. The duty being 10s. 2d., it was proposed by Mr. Cave, M.P., Chairman of the West India Committee, that Rum should, after being rendered unsaleable for drinking, by a mixture either of creosote or naphtha, such as is used in methylating spirits of wine, might be admitted duty free as a dessicant of paint, for which it is said to be well fitted. The revenue would not suffer, as the spoilt Rum would come into competition with a duty free article, and considerable relief would be given to the painting trade, which is in many places almost brought to a stand by the high price of turpentine. The proposition was agreed to, but how far its adoption has been a success we are unable to state. It does not appear to have had any effect upon the market price of Rum, but it will no doubt prove serviceable in the disposal of such Rums as, from bad flavour, would not be otherwise marketable.

Bolingbroke speaks highly of the quality of the Rum manufactured in the colony of Demerara, where distillation has since been carried to a high state of perfection by the perseverance and skill of several scientific men, who have caused the Rum of this district, and that of Essequibo, to be as much

prized in the American market as Jamaica is preferred in the English market. But, we may say, that occasionally fine Demerara Rums reach a better price than Jamaica of average quality, not only in London, but in Liverpool and other provincial markets.

In Brazil large quantities of Rum are manufactured, and are exported to America and most European countries. The process followed is rude and simple. The Wash is generally fermented in large jars, but no fixed rules are observed to regulate the quantity of molasses to be operated upon. A strong lye is said to be poured on the syrup in order to thicken and purify it. The lye is obtained by brewing a plant of the *polygonome* species, called by the Indians *cutaya*, and infusing the ashes in water. This plant has a bitter pungent taste. The still is a mere earthen jar, with a long narrow neck, on the top of which is placed a head or cap, having at one side a pipe of about six inches long; to this a copper tube, four feet in length, is connected, which passes through an earthen vessel sufficiently large to hold a quantity of water for the condensation of the Spirit, and this contrivance is made to answer the double purpose of worm and worm-tub. Until within the last six or seven years it was a custom with the planters to dispose of their molasses to small distillers, who, possessing one or

two of these stills, procured a living by making Rum; but the introduction of copper stills from Europe, has produced such a reformation in distillation, that now the whole quantity of molasses from the sugar-houses of the plantations is manufactured into Rum by the proprietor.

The richness of flavour peculiar to Jamaica Rum, and to which it owes its pre-eminence, is no doubt derived from the raw juice and the fragments of the sugar cane, which are mashed and fermented with the other materials in the tun. The essential oil of the cane is thus imparted to the Wash, and carried over in the distillation. Sugar, when fermented and distilled by itself, yields a Spirit possessing no peculiar flavour, indeed it is scarcely distinguishable from grain Spirit, and may be made quite a neutral Spirit. Age adds much to the character of Rum, rendering it mild and seductive, and increasing its value. Pine Apple Rum is supposed by the uninitiated to be the produce of the pine apple after undergoing fermentation and distillation. This is a mistake. The impression originated in the practice of some of the planters in olden time, who mixed the juice of the pine apple with Rum to impart to it the characteristics which are conferred by age. The effect of the slight acid and well flavoured saccharine in the fruit would give an agreeable flavour and fragrance to the

Spirit, but it would be too costly for the low prices realised by Rum in the present day.

The general effects and uses of Rum are similar to those of other Spirits, excepting that it is considered to be more heating and sudorific than the rest, and is popularly thought preferable in coughs, colds, catarrhs, and rheumatic affections. We have all heard the old woman's remedy for a severe cold and hoarseness—a tumbler of stiff Rum and water, with a lump of fresh butter in it. As an embrocation, Rum is frequently used when an external spirit application is required. Rum, no doubt, contains more essential oil than any other Spirit, and when old, has a mild and by no means objectionable flavour. Sloane observes—

“They talk of a common experiment here (Jamaica), that any animal's liver put into Rum grows soft, but not so in Brandy, whence they auger the last is less wholesome than the first, but their experiment, if true, proves no such thing. Rum I think, may be said to have all the good and bad qualities of Brandy or any fermented or vinous Spirit.”*

Those exposed to the elements, to cold winds and rain, seem to have a natural partiality for Rum ;

* Sloane's Jamaica, Vol. I., p. 30. London, 1707.

and, next to sailors,* coachmen and cabmen are its greatest consumers. Anecdotes and incidents innumerable may be given of its aid in time of need.

The gallant Havelock hated drunkenness, and was a firm advocate of temperance; but he was a sensible man withal and a practical philosopher. After his soldiers had witnessed the horrors of Cawnpore, and were suffering all the consequences of that hideous spectacle, nervous depression, followed by dysentery, cholera, and fever, he wrote thus to General Neill, at Allahabad:—"If the road behind us is open, as I believe it to be, I trust you will be able to prevent the necessity of our being reduced to half rations of *Rum*, which would be a most trying deprivation to troops exposed to the fatigue and hardships which my men have endured."

In cases of extreme suffering and exhaustion from excessive exertion and privation of food, the cautious and moderate dietetical use of *Rum* has, on many occasions, proved invaluable.

* *Rum* is served out, mixed with water, to the seamen of the royal navy, and is termed *grog*. The latter derived its origin from the following circumstance:—A captain, whose name we have forgotten, finding great mischief result from supplying to the sailors the *Rum* in a raw state, ordered it to be mixed with a certain proportion of water. The captain, who wore generally upon the quarter deck a *Grogram* coat, was nicknamed by the crew "*Old Grogram*" and eventually the sailors called his diluted *Rum Grog*, by which name it became generally known.

In Captain Bligh's account* of the sufferings of himself and companions, in consequence of the mutiny of the crew of the *Bounty*, he observes:—
“The little Rum we had was of great service; when our nights were particularly distressing, I generally served a teaspoonful or two to each person, and it was joyful tidings when they heard of my intentions.”

The sailor's partiality towards Rum is well known. An apocryphal anecdote is related of a sailor who, being promised that he should have three wishes gratified, requested first all the Rum in the world; then all the tobacco in the world;— here he paused, not knowing of anything else he cared for, but being told he must make a third request, “Oh! then” (with the sailor's usual emphatic oath), said he, “*let's have some more Rum!*”

Rum and milk are often taken in the morning by persons in weak health, who are recommended early morning walking exercise. A small quantity (less than half a wine glass or two table spoonfuls), put into a tumbler of milk renders the latter more digestible, and prevents the heavy oppressive feeling in the chest which frequently arises when the milk is taken in a crude state. We have it upon the authority of an eminent medical practi-

* Voyage to the South Seas in 1787 to 1790-2.

tioner, that persons in an almost sinking and dying state, whose stomach would not retain any food, or ordinary stimulating fluid, have been restored to health by the nourishing and strengthening properties of Rum and milk, judiciously administered.

Rum has not been deemed unworthy of the poet's praise; and the following lines, extracted from Granger's poem, "The Sugar Canes," may not be an inappropriate addenda:—

"But say, ye boon companions, in what strains,
 What grateful strains shall record thy praise
 Of their best produce, heart-recruiting Rum.
 Thrice wholesome Spirit! Well matured with age,
 Thrice grateful to the palate, when with thirst,
 With heat, with labours, and wan care opprest,
 I quaff thy bowl, when fruit my hands have culled,
 Round, golden fruit; where water from the spring
 Which, dripping coolness, spreads her umbrage round;
 With hardest whitest sugar, thrice refined,
 Dilates my soul with genuine joy; low cares
 I spurn indignant; toil a pleasure seems. [bounds,*
 For not Marne's flowery banks, nor Tille's green
 Where Ceres with the god of vintage reigns

* "Marne's flowing banks nor Tilles."

Two rivers in France, along whose banks the best Burgundy and Champagne grapes grow.

In happiest union ; not Vigornian hills,
Pomona's lov'd abode afford to man
Goblet more priz'd, or laudable of taste,
To slake parched thirst, and mitigate the clime."

In the Appendix will be found an Abstract from the Report of the Jury appointed at the International Exhibition of 1862, in relation to Spirits, &c., and many samples of Rum are referred to. We are indebted to our friend Mr. Joseph Prestwich for the following, extracted from his report:—

“The exhibition of Rums was very large, including a great number of the best marks of Jamaica. Rum being a spirit consumed in small quantities, the marks under which it is imported are not known beyond the Mincing Lane Market and the dealers connected with the trade. As those marks have been proved by many years' experience, and the relative value of each has been determined to within a penny per gallon by brokers and others conversant with the trade, it admits of a question how far the merit of the different marks, founded upon the experience of successive importations through a course of years, may have been thus better ascertained by the hurried inspection of single samples by any judges, however able and careful. Nor is it by a single puncheon or a single importation that the merit of any mark can be established, but by the maintenance of a certain quality through successive impor-

tations. With experience thus gained and in fair and open market, each mark (whether of Spirits or Wines) is certain, after proper trial, to obtain its just due and position ; and it can hardly be expected that a market value thus acknowledged will be in any degree influenced by the jurors' awards, however interesting it may be to know that these awards, for the most part, confirm previous public decisions."

CHAPTER VII.

PUNCH.

“Punch cures the gout, the cholick, and the phtisic,
And it is of all things the very best of physick.” *Old Song.*

Derivation of the word discussed—Rum its orthodox prime element—The Family Punch Bowl—A remarkable ditto—The Auctioneer’s Ruse—Johnson at his Club—Punch in Parliament—Amendment in its favour—Debate—State of the Colonies—Punch versus Wine—The Clause lost in both Houses—The Punch Houses go into mourning—A concise Receipt—A longer ditto.—The Regent’s Punch—Benson Hill’s—The Christ Church Man’s—Cold Punch—The ill effects of Punch prevented—Mr. Basil Hall’s Happy Man—Our Own Punch.

For the following derivation of the term Punch, we are indebted to a letter in our venerable help the “Gentleman’s Magazine,” of 1784.—

“The following account of the origin of the word Punch is in Dr. John Fryer’s Travels to the East Indies, page 157.—Query? Is it a true one, or whether if your correspondents can assign a better? At Nerule (near Goa) is made the best *Arrack* or *Neper die Goa*, with which the English on the coast make that enervating liquor called Paunch (which is Indoostan for five), from five ingredients; as the physicians name this composition *diapente*, or from four things *diatesseron*.”

The Punjaub, it is well known, is the eastern for five rivers, and it is presumed that Punch is a corruption of Punj, and represents five properties, hot, cold, sweet, bitter, and strong. If this, the best explanation we can quote, is not satisfactory to our readers, we recommend them to apply for a better to the editor of the most clever and popular publication of the day, who resides at No. 85, Fleet Street, who no doubt was born in a *Punch* bowl, and derives his lively inspirations from the womb of his nativity.

The spirituous element in the orthodox Punch was Rum—Whisky Punch, Gin Punch, and the more refined and aristocratic Champagne Punch, all owe their origin to the ancient tippie. There is scarcely a family whose respectability can be traced back to the last century, which does not possess a Punch bowl and silver ladle, relics of a bye gone age.* And there are many still in existence who can speak of jovial happy hours around the table whereon was placed the steaming bowl.

The following account of a remarkable Punch bowl is taken from the "Gentleman's Magazine:"—

* At the bottom of some of the Punch bowls a spade guinea was inserted, and perhaps the ladle likewise contained one. It was a quaint satisfaction to the owner of these possessions to be enabled to say, as long as he had his Punch bowl or ladle, that he was never without a guinea in his house.

“On the 25th October, 1694, a bowl of Punch was made at the Right Hon. Edward Russell’s house, when he was Captain General Commander in Chief of His Majesty’s forces in the Mediterranean Sea. It was made in a fountain in a garden in the middle of four walks, all covered overhead with orange and lemon trees ; and in every walk was a table, the whole length of it, covered with cold collations, &c. In the said fountain were the following ingredients, viz :—

4 hogsheads Brandy

25,000 lemons

20 gallons lime juice

1,300 weight of fine white Lisbon sugar

5lbs grated nutmegs

300 toasted biscuits

One pipe of dry mountain Malaga.

“Over the fountain was a large canopy to keep off the rain, and there was built on purpose a little boat, wherein was a boy belonging to the fleet, who rowed round the fountain and filled the cups to the company, and, in all probability, more than 6,000 men drank thereof.”

The Punch bowl, fragrant with no ungrateful perfume, is, in these more refined times, seldom to be met with. Occasionally at an auction for the sale of house property, held in the evening at an adjacent hotel or tavern, Punch is introduced. The bidding flags, the cute auctioneer orders in a few bowls of Punch, whilst, as he says, “we take

breath." When the Punch bowls are exhausted the sale proceeds, and if the prices anticipated are not obtained, another interval "for breathing" is allowed, and the Punch again makes its appearance, is ladled out, and handed round. Its influence soon tells, the company are duly warmed, active competition is excited, the property is all at once discovered to be much more valuable than it was at first considered. And the Punch is well paid for by the extra price obtained for the property. Hood says, "the days of *social* clubs are over and gone, when the professors and patrons of literature assembled round the same steaming bowl, and Johnson, always Best out of print, exclaimed '*Lads, who's for Poonch?*'"

Punch, Rum Punch, occupied a prominent position in our parliamentary history, and a reference to the debates in 1736 are well worth persual.

In that year a clause was proposed for excepting Punch from the Bill for preventing the sale of spirituous liquors. This clause provided that all spirits "to be made into the liquor commonly called Punch" should be exempt from duty; the vendor, however, must have been first licensed to sell Wine, Beer, Ale, or other liquors. The Punch, moreover, must be made or mixed with two third parts water at the least, in the presence of the buyer; not less than a pint of Spirit must be sold

in it, and that not "at a less price than 5s. per gallon;" on a penalty of £5 for every offence.

Such were the main provisions of the clause, which elicited a debate reported with approximate exactness in the journals of the day. The arguments in favour of the clause were based upon "the present declining state of our sugar colonies." It was represented that the fields of rival colonies were new and fertile, whilst theirs were worn out with labour; their rivals were almost free from taxes, whilst our colonists were heavily loaded with taxes both upon exports and imports, and that in their hour of need they ought to be relieved from present disadvantages rather than oppressed by fresh discouragements. Not only, it was added, would the prohibition of Punch affect the consumption of Rum, but also that of sugar. "We know," continued the speaker, "that our people, especially those of the middling sort, do not much like entertainments at one another's houses, they like to be at a public-house upon an equal footing and a fair club; and therefore we cannot suppose that the consumption at people's own houses will amount to near the quantity that was formerly consumed; on the contrary we may expect that people will go to public-houses as formerly, and there drink Wine instead of Punch, so that we are doing what we can to drive the

people from the use of liquor which is almost wholly produced by the labour and industry of our own subjects, to the use of a liquor which is entirely produced by foreigners, and a great part of it by foreigners with whom we have not at present, I believe, all the reason in the world to be perfectly well satisfied."

To this the answer was "even the use of Punch has, of late years, become very excessive. It is well known how considerably the number of our Punch-houses has increased within these few years, and how much they have been frequented by persons of all ranks and degrees, especially since the methods of retailing Punch in so small quantities and at so cheap a rate has begun to be practised." For the disadvantages to which our colonies might be subjected, a full compensation, it was suggested, might be provided for in a separate bill. If Punch were exempted, every sort of spirituous liquor would, it was urged, be retailed under its name.

The clause was lost by a considerable majority. A similar amendment was lost in the upper House.*

* In the "Gentleman's Magazine," September, 1736, is the following:—"The time approaching for putting a stop to the retailing of distilled spirituous liquors in small quantities, the persons who kept shops for that purpose began to make a parade of mock ceremonies for Madame *Geneva's* lying in state, which created a mob around their shops, and the justices thought proper to commit some of the chief mourners to prison. The

A description of the various kinds of Punch, and the receipts for making them, may be found of use.

The following quaint *formula* is probably as old as the venerable "Thirty days hath September," &c., and, being arranged in arithmetical progression, affords a like aid to memory :—

One sour,
Two sweet,
Three strong,
Four weak.

Which means, to one glass (or pint) of lemon juice put two of syrup of sugar, three of Rum, and four of water.

In a very useful little book entitled "Hints for signs also of Punch-houses were put in mourning; and lest others should express the bitterness of their hearts by committing violence, the horse and foot guards and trained bands were ordered to be properly stationed. But many of the distillers, instead of spending their time in empty lamentations, betook themselves to other branches of industry; some to the brewing trade, which raised the price of barley and hops: some took taverns in the Universities, which nobody could do before this Gin Act without leave of the Vice-Chancellor; others set up apothecaries' shops; only Mr. Ashley of the London Punch-house, and one more, took out £50 licences. Mr. Gordon, in the Strand, had devised a new Punch, made of strong Madeira Wine, and called *Sagra*."

the Table,"* the following recipe is given:—"For making Punch, the water should not boil, nor should it have been boiled before, else the Punch will not have the creamy head so much relished: the sugar *powdered* will aid this effect. It should be well mixed, by stirring in each ingredient as it is added. Arrack will much improve Punch: its flavour may be imitated by dissolving a scruple of the flower of benjamin (to be obtained of any druggist), in each pint of Rum. The juice and thin peel of a Seville orange add variety of flavour, especially to Whisky Punch; lime juice is also excellent. The aroma of the lemon is best obtained by rubbing a few lumps of sugar upon the surface of the peel. Several additions may be made to *soften* the flavour of Punch; as a wine glass of porter, or of Sherry; a table spoonful of red currant jelly; a piece of fresh butter; the substitution of capillaire for sugar; or half Rum and half Shrub. The reason for cutting lemon peel thin is commonly thought to be to avoid the bitter white of the lemon; but it should be known that the scent and flavour, which constitute the use and value of the fruit, reside in minute cells close to the surface of the lemon; and by paring it exceedingly thin you cut through these cells, and thus let out the flavour;

* Routledge, Warne, & Co., London, 1860.

whereas, if you pare it thickly into the white, the cells are left entire, and the essential oil remains in the peel. When, however, the peel is cut thinly, much of the oil remains in the white; but this may be abstracted by rubbing a lump of sugar over it. Tamarinds will give Punch a flavour closely resembling Arrack. A table spoonful of Guava jelly much improves Punch. Regent's Punch is made as follows:—Three bottles of Champagne, one bottle of Hock, one bottle of Curaçoa, a quart of Brandy, a pint of Rum, two bottles of Madeira, two bottles of Seltzer water, four pounds of bloom raisins, Seville oranges, lemons, white sugar candy, and, instead of water, green tea; the whole to be highly iced. This is given as the occasional brewing for the royal Sybarite George IV."

Benson Hill gives the following:—Take three citrons and three Seville oranges, cut the rind into slices, and strain the juice into a stewpan; add two sticks of cinnamon (broken), six cloves, and a dessert spoonful of vanilla powder, to be simmered in clarified sugar for four hours. Then add the juice of eighteen fresh lemons, and complete the sherbert by a strong infusion of the finest green tea, instead of water; add equal portions of old Jamaica Rum and Cognac Brandy, according to the strength required; all being well mixed, should be passed through a sieve.

One method more, "Oxford Punch," by a Christ Church man, must suffice :—

Rub the rinds of three fresh lemons with loaf sugar, so as to extract the oil ; peel finely two lemons more, and two Seville oranges. Use the juice of two lemons and four Seville oranges ; add six glasses of calves foot jelly ; put it in a large jug and stir the whole. Pour in two quarts of boiling water, and set the jug upon the hob for twenty minutes. Strain the liquor into a large bowl ; pour in a bottle of capillaire, half a pint of Sherry, a pint of Cognac Brandy, a pint of old Jamaica Rum, and a quart of Orange Shrub ; stir it well as you pour in the Spirit.

Cold Punch, when well made, is always weaker than Grog or Toddy ; and the acid with which it is impregnated has not only a bracing effect upon the stomach, but operates as a diuretic, thereby counteracting considerably the activity of the Spirit.

The ill effects of drinking Punch are said to be prevented by adding to it a piece or two of preserved ginger, and a little of the syrup.

We think the following rhapsodical encomium upon Whisky Punch must have resulted from its inspiring influences. The writer is Mr. Basil Hall, who says,—“Good Whisky Punch, when well made, is certainly, of all the tipples ever invented by man, the most insinuating and the most loving ; because,

more than any other, it disposes the tippler to be pleased with himself. It brightens his hopes, assuages his sorrows, crumbles down his difficulties, softens the hostility of his enemies, and, in fact, induces him for the time being to think generously of all mankind, at the tip top of which it naturally and good naturedly places his own dear self, with a glass in one hand and a mug in the other, without a wish ungratified, and as unsuspecting of evil as if not a single drop of gall, or a sprig of wormwood, existed on the face of the earth."

To make a thoroughly enjoyable tumbler of Punch without trouble or ceremony, we suggest to our readers to try our concoction, one which we confess, of an evening, after a day's hard work, and when the "winds whistle cold," we occasionally indulge in. As we believe it to be quite original, we shall designate it as

OUR OWN.

Moisten with boiling water three or four knobs of sugar in a full size tumbler; when the sugar is dissolved, add one wine glass full of old Rum, half a wine glass of full flavoured Port or Sherry, and half a wine glass of best Orange Bitters. Fill the tumbler up with boiling water and stir together. Then drink,—and repeat the operation as often as may be prudent.

In the above mixture it will be noticed there is no acid. Dr. Macnish* observes that

“ Spirituous fluids are safe in proportion to the state of their dilution ; but to this general rule there is one exception, viz., Punch. This, though the most diluted form in which they are used, is nearly the very worst, not from the weakness of the mixture, but from the acid which is combined with it. This acid, although for the time being it braces the stomach, and enables it to withstand a greater portion of liquor than it would otherwise do, has ultimately the most pernicious effect upon the organ—giving rise to thickening of its coats, heartburn, and all the usual distressing phenomenon of indigestion. Other organs, such as the kidneys, also suffer, and gravelly complaints are apt to be induced. A common belief prevails that Punch is more salubrious than any other spirituous compound, but this is grounded on erroneous premises. When people sit down to drink Punch, they are not so apt, owing to the great length of time which elapses ere such a weak fluid produces intoxication, to be betrayed into excess as when indulging in Toddy. In this point of view it may be said to be less injurious ; but let the same quantity of spirits be taken in the form of Punch, as in that of Grog or Toddy, and there can be no doubt that in the long run the consequences will be far more fatal to the constitution. If

* Anatomy of Drunkenness, 5th edition, 1834.

we commit a debauch on Punch the bad consequences cling much longer to the system than those proceeding from a similar debauch upon any other combination of ardent spirits."

There is much sense in the above remarks, and, as far as our personal experience goes, we can quite endorse Dr. Macnish's opinion. "Our Own" Punch remedies the evil results from the acid mixture, and we hope it will be as enjoyable to our readers as it has been to ourselves. We promise that there will be no bad consequences to the system if taken in moderation, and, as an Irish distiller once said of his Whisky—"There is not a headache in a hogshead of it."

CHAPTER VIII.

LIQUEURS AND CORDIALS.

Derivation—Introduction at the Marriage of Catherine de Medicis—Known to the Ancients—Hippocrates and Hippocras—Alexis of Piedmont—Louis XIV. and the City of Paris—Pliny—Galen—Dioscorides—Romance of Florimond—Arnauld de Villeneuve—Raymond Lully—The First Liqueur—Rosoli—Royalty its Patrons—Louis XIV.—George IV.—Liqueurs when taken—A Curious and Startling Incident—Maraschino—Kirschenwasser—Curaçoa—Noyau—Grande Chartreuse—Absinthe—Elixir de Garus—Their Composition given and Properties—One Hundred and Sixty others Alphabetically Arranged—English Cordials—Peppermint—Shrub—Cloves—Cherry Brandy—Raspberry Brandy—Ginger Brandy—Orange Bitters—Wormwood Bitters, &c.

THE beverages we term Liqueurs owe their name first to the Italians, who, it will be seen hereafter were in former times famous for preparing them, and called them *Liquori*.

The introduction of Liqueurs into France took place, according to Beckman, in the year 1533, on the occasion of the marriage of Henry II. (when Duke of Orleans) with Catherine de Medicis, but they must have been, in some form, whether medicinally, or as a stimulant, known to the ancients, and if not made with alcohol, as in modern

times, they were made with Wine aromatised according to the properties belonging to each preparation. Hippocrates invented the aromatic Liqueur or cordial designated *Hippocras*—then composed only of Wine, cinnamon, and honey. It was subsequently improved upon and brought into great repute by Alexis, a Piedmontese. This mixture, so extolled by ancient romancists, was, for a considerable period, in great demand. It was one of the Liqueurs to which Louis XIV. was attached. It is stated that the city of Paris presented him each year with a certain number of bottles, and his tasters endeavoured to rival the distillers of the capital in its manufacture. It appears that in his old age Louis could scarcely endure existence without a succession of stimulants. Pliny, Galen, and Dioscorides, infused with Wine hyssop, wormwood, calamus, myrrh, sage, rosemary, anniseed, &c.

The romance of Florimond speaks of Liqueurs under the description of Wine of herbs, and we find mention of it in the 10th, 11th, and 12th centuries.

The art of making what are now properly known as Liqueurs, must, we have said, be attributed to the Italians, who vended them through foreign countries as "Liquori." Arnauld de Ville-neuve, and Raymond Lully, to whom we have before referred, are said to have invented the first Liqueur having alcohol for its basis; it was said to be simply

Brandy cordialised with sugar, and was then, and for several centuries, considered beneficial as a medicinal stimulant.

The marriage of Henry II. and the festivities of that period attracted a number of Italians to France, and they were the first to manufacture and vend in Paris Liqueurs of a superior order.

Among the first Liqueurs introduced was *Rosoli*, in which the rose constituted the bouquet. *Rosoli* under the name of Populo, was highly estimated in the reigns of Henry III. and Henry IV. Royalty generally seems to have encouraged the consumption of Liqueurs, at least in the case of those who, by over indulgence in early life, required an active stimulant, administered in an apparently mild form. Liqueurs, when well prepared, are seemingly mild, and they offer temptations to the weak and delicate stomach when constitutional debility requires a succession of artificial support. Hence, like Louis XIV., our own George IV. had a great partiality for Liqueurs. In sickness, when the least exertion was attended with faintness, his majesty's usual remedy was a glass of some Liqueur; he had a particular kind of Cherry Brandy (*Kirsæbaer* Copenhagen), which he thought to be of medical use, and to which he resorted at a late period of his life.

It is unnecessary to give the properties of every

Liqueur, nor shall we even enumerate all; it will be useful, however, to many to be informed what are the principal ingredients used in the manufacture of the Liqueurs most in demand at the tables of the English nobility and gentry.

Liqueurs are generally served with a course of ice or ice-pudding; servants, especially hired waiters, are not always correct in their designation of some of these beverages. We were once startled at a corporation banquet by the waiter in attendance asking us if we would have Pale Brandy, Maraschino, Noyau, or *Creosote*; the latter we found upon examining the bottle to be *Curaçoa*.

Maraschino de Zara is prepared from a cherry which grows in Dalmatia, and is known as Marasca. This Liqueur is made to undergo, prior to use, a final distillation over orange and rose flowers. Raspberries, in a certain proportion, are used, the cleanest spirit, and capillaire. When properly prepared this Liqueur is the most easily digestible, and approximates very much to a natural spirit—it is clean, and has an unrivalled suavity of taste. Very similar in character to Maraschino is the

KIRSCHENWASSER,

or Cherry Water of Switzerland. This, in the opinion of Stolberg, is no way inferior either in

purity, strength, flavour, or taste, to that made from corn at Dantzic.* Cone also speaks of it as a pleasant spirit, and many agree that it is not excelled by the Dalmatian *Maraschino*. It is distilled in the cantons of Zurich, Schaffhausen, Lucerne, Berne, Neufchatel, &c. Quantities of it are exported yearly to Germany, Italy, France, and Great Britain.

CURAÇOA

Takes its name from the orange peel which is used in its composition, and which is obtained from the island of Curaçoa in South America. It is said there are fifty sorts and qualities of this Liqueur. The best is manufactured in Holland.

NOYAU.

The most celebrated Noyau is that from the Isle of Martinique. It is prepared, however, in France, Holland, Germany, and elsewhere. It is simply the essential oil of almonds with clean spirit and capillaire. When found pink, a little cochineal has been infused into it.

THE GRAND CHARTREUSE.

This monastery produces four varieties—the Elixir, the Green, the Yellow, and the White.

* Stolberg's Travels, Vol. I., page 146.

Upwards of fifty plants, seeds, and flowers, are used in the fabrication of these Liqueurs; the chief basis being the first shoots of the pine tree, wormwood (or absinthe), mountain pinks, mint, and balm, the essentials of which are distilled and mingled with great art in the secret laboratory of the Chartreuse.

ABSINTHE.

This is, upon the continent of Europe, the most in demand of all similar preparations. Its effects are said to be injurious, as it produces in the system a general nervousness, which is, however, attributed by some to adulteration, and when it is properly prepared it is said not to be injurious except taken in excess.

Absinthe is prepared with wormwood, duly cleansed, sweet fennel seed, green anniseed, coriander, and angelica seed, the whole being infused and distilled in a "bain-Marie."

ELIXIR DE GARUS

Derives its name from the inventor, a celebrated physician in the reign of Louis XIII. or XIV. It is a Liqueur of a very agreeable flavour, especially when matured by age. Its component parts are aloes, myrrh, saffron, cinnamon, cloves, nutmegs, and orange flower water, distilled with clean spirit,

Capillaire is afterwards added. This Liqueur is said to be an excellent stomachic, and useful in cases of colic and indigestion.

We subjoin an alphabetical list of all the Liqueurs, the composition of which is known to us, but there are doubtless many other varieties.

| | |
|-------------------|-------------------------|
| Amour sans Fin | Crème de Barbades |
| Anniseed | „ de Chocolât |
| Alkermes Italien | „ de Roses |
| Aqua Bianca | „ de Macaron |
| Amer d'Angleterre | Citronelle |
| Annisette | China China |
| Alkermès | Coquette Flatteuse |
| Amiable Vainquer | Crème de Framboises |
| Baume Consolateur | Eau de Sultan Zoraide |
| Baume des Grecs | „ des Princesses |
| Bitters Orange | „ de Rebecca |
| Bitters Wormwood | „ des Nobles |
| Cloves | Elixir Vital de Tanchon |
| Carraway | Eau de Legitimité |
| Cherry Brandy | „ des Templiers |
| Cinnamon | „ de Fantaisie |
| Crème Voizot | „ de Jacques |
| „ Mojon | „ de la Côte |
| „ Romantique | „ de Cypre |
| „ Citronat | „ Batave |
| Christophelet | „ d'Absinthe |

| | |
|-------------------------|--------------------------------|
| Eau des Barbades | Eau Cordiale |
| „ Nuptial | „ de Baal |
| „ d'Amour | „ Aerienne |
| „ de Vertu | „ des Prelats |
| „ de Sorsier-Comte | „ des Favorites |
| „ de Tubinge | „ de Lisette |
| „ de Florence | „ des Princesses |
| „ d'Ardelle | „ de Musettier |
| „ Cordial de Caladon | „ Carminative |
| „ d'Or | „ Forcifere |
| „ d'Argent | „ de Vie de Danzick |
| „ de Mille Fleurs | „ de Manheim |
| „ de J. St. Aure | „ de Feichmeier |
| „ de Yalpa | „ de Capucins |
| „ Divine | „ Celeste |
| „ de Pucelle | Elixir Stomachique |
| „ de Paix | „ Vital |
| „ Royale | Eau de Scubac |
| „ de Santé | Elixir des Anges |
| „ Américaine | Eau de Pologne |
| „ de Dauphin | „ Verte Stomachique |
| „ de Didon | „ des Amis |
| „ des Epicuriens | „ de Vie d'Andaye ^o |
| „ de Napoleon | „ des Chevaliers de |
| Elixir Monpon | la Legion d'Honneur |
| Eau d'Orient | Elixir Columbat |
| „ de Zelia | „ de Genievre |
| „ Miraculeuse | „ Barateier |

| | |
|---|----------------------------------|
| Eau de Pacificateurs de la Grèce | Liqueur Muscades „ de Romorni |
| Eau des Chevaliers de Saint Louis | „ de Cannelle „ d'Oranges |
| Eau de Noyeau de Phols- bourg | „ d'Angelique „ de Roses |
| Eau des Financiers „ Archiepiscopale | „ Stomachique „ de Citron |
| Espoir des Grecs | Nectar des Dieux |
| Gingeretta | „ de la Beautè |
| Guignolet d'Anges | „ du General Foy |
| Gaitè Française | „ des Grecs |
| Goutte National • | Marasquin de Zara |
| Huile de Venus | Marasquin |
| „ d'Anis | Missilimakinac |
| „ de Roses | Persicot |
| „ de Vanille | Parfait Amour |
| „ de Jasmin | Plaisir des Dames |
| „ des Jeunes Maries | Rosolis de Turin |
| „ de Rhum | Rosolis |
| Krambambuli | Ratifa de Violette |
| Larmes de Missolonghy | „ de Benjoin |
| Lovage | „ Cerises |
| Liqueur des Eveques | „ Noyeau |
| „ Lemonade | „ de Quatre Grains |
| „ de Girofle | „ d'Aniset de Carvi |
| „ de Punch | „ des Cassis |
| „ de Cumin | „ d'Absinthe |

| | |
|---------------------|---------------------|
| Ratiffa d'Angelique | Souvenir d'un Brave |
| „ d'Anis | Usquebaugh |
| „ de Celery | Vespetro |
| „ dis Escubac | |

ENGLISH CORDIALS.

As time rolls on, habits and customs change, and in nothing is this variation more observable than in the beverages of a great nation. Especially has this been the case with respect to Cordials. Those conversant with the trade must have noticed, in the course of a generation, the rise and fall of many a Cordial that for some time was held in demand, and without any apparent cause passed into oblivion. A few only have continued in constant demand, and even those are not consumed in such quantities as they were in the last century. It was no uncommon occurrence for the writer in his early experience, in a large manufacturing concern, to have to send out in one day puncheons or hogsheads of Peppermint, Shrub, Raspberry and Cherry Brandy, and casks of anniseed, carraway, wormwood bitters, &c., principally to seaport towns; such orders are at this time, it is presumed, never received by any house in the kingdom.

The Cordials now in request we will proceed to enumerate. It is not our province to give receipts

for their preparation. It is properly the business of the wholesale spirit dealer to prepare these Cordials, and we shall best advance the interests of the trade by recommending the retailer, whose consumption is not large, to apply to a respectable maker for that which he requires, in preference to trusting to receipts given in publicans' guides, &c., which too often prove more expensive, and result in failure.

Cordials should be made in large quantities, and require much experience in their manufacture. There is some cost in bringing them into condition by the use of proper finings, &c. The wholesale manufacturer purchases his essential oils from the first hands in large quantities, and gets his sugar and spirit in the best market; with these advantages he is enabled to supply a good article at a less cost than that made by a retailer, to say nothing of the probability of the latter's failure in producing a saleable article.

PEPPERMINT

Should be prepared with the best Mitcham oil; the foreign oil is very much cheaper, but coarser than this. It is often used, but with foolish economy, as it gives this universal Cordial a bad flavour. No Cordial is of simpler manufacture than this. It should be made with good clean neutral Spirit,

and sweets from the best loaf sugar ; a little of the essential oil of cinnamon or cassia is an improvement.

RUM SHRUB

Should be made with the freshest lemon juice, and a portion of Seville orange juice, the finest Jamaica Rum, and sweets from good loaf sugar. It costs a fraction less per gallon to use stale juice and Leeward Island Rum, but the product is much inferior. It is owing to this mistake that the partiality formerly given to Rum Shrub has so much declined.

CLOVES

Is a very simple preparation—it is made from the essential oil of cloves, with a proportion of spirit and simple syrup. It usually has the colour of Brandy. Sometimes it is of a pink colour, imparted by a preparation from the orchill weed, and is then sold as ambrosial nectar, or the drink of the gods.

CHERRY AND RASPBERRY BRANDY

Are prepared from fresh gathered fruits, which are steeped in strong spirit and made into a tincture, then brought to a proper strength and sweetened.

GINGER BRANDY

Is the best cordial stomachic that is made. The finest ginger should be used. This is bruised, and a strong essence made by steeping it in spirit 60 over proof. After a sufficient time the extract is drawn off, and it is made up in a similar manner to other cordials.

ORANGE BITTERS,

Prepared from dry Seville orange-peel, carraway and coriander seeds, steeped in strong spirit until a strong tincture is produced. It is then slightly sweetened and made up in the usual manner. This Bitters is often blended with Sherry, and sold with a good profit as Sherry Bitters. It is a custom with some, especially commercial gentlemen, to take a glass before dinner as a whet to the appetite.

WORMWOOD BITTERS

Is one of the earliest of the English tonic cordials, and its patrons must have had an acquired taste to relish it. The purl drinkers are fast passing away, and it is unusual now to meet with the notice that was formerly written over the door of every house of entertainment, "early purl house." Purl was a mixture of Beer, Gin, and Wormwood Bitters,

drunk warm. It was a morning draught with the toppers of a by-gone generation. Stage coachmen, travellers, and the well-to-do mechanic, were the principal consumers. Railway travelling, in superseding the old stage coach, helped to put down this potent beverage. The Bitters derives its name from the principal ingredient. The simple preparation was an infusion of the green wormwood in Gin, and may even at this time be observed on the shelves in a publican's bar; but the bitter production was composed of oil of wormwood, orange, coriander, carraway, almond cake, and Virginian snake root, cordialised in the usual way.

APPENDIX.

EXTRACTS OF THE JURORS' REPORT UPON SPIRITS, &C., IN THE INTERNATIONAL EXHIBI- TION OF 1862.

It may interest our readers to possess a record of the report of the Jurors upon the variety of samples of Spirits and Liqueurs brought together at the great Exhibition of 1862. We have, therefore, (avoiding other liquids not appertaining to our particular subject,) taken the reports upon the

SPIRITS, CORDIALS AND LIQUEURS.

The report says, in the department of *Jamaica* there were 178 Exhibitors, to whom were awarded fifty-two Medals, and Honourably Mentioned forty-three others. The numerous specimens of fine Rum exhibited by Jamaica afford ample proof of the skill and intelligence of the producers of Rum in that island, and render it unnecessary to dwell upon the subject, beyond noticing the specimens exhibited by the Hon. W. Hosack, Mr. G. Arnaboldi, Mr. C. Gadpaille, and the Hon. B. Vickers.

In *Barbadoes*, there were two exhibitors of Rum ; in *Berbice*, four ; and in *Demerara*, eleven ; among whom were awarded seven medals and seven Honourable Mentions. Some of these samples are creditable and deserving of praise, whilst others are coarse and indifferent.

India had many exhibitors, and, upon the whole, the articles exhibited are creditable to the exhibitors, to whom were awarded seven Medals. The Spirits that were exhibited by India were Spirits of Wine, Rum, Country Spirit, and Arrack, and a majority of the samples are unclean and capable of much improvement ; even the sample of Spirit of Wine is unclean.

New South Wales had seven exhibitors of Spirits, Liqueurs, and made Wines, to whom were awarded three Medals. Some of the Wines and Liqueurs are deserving of praise ; and special mention should be made of the purity of the Rum and silent spirit exhibited by the Australian Sugar Company, *Sydney*, as extremely good specimens of what may be produced.

Tasmania exhibited a specimen of Alcohol and one of Liqueur.

The jury were unable to examine and report upon the Alcohols, Brandies, and Liqueurs, of *France*, as the specimens exhibited have been withheld from the private jury tasting room. (Mr.

Phillips and Mr. Gordon Clark subsequently went to the Custom House and tasted these samples. The result is given in the list of awards.)

In *Austria* there were forty exhibitors of Spirits and Liqueurs, to whom were awarded nineteen Medals, and Honourably Mentioned twelve others. The general excellence of the Spirits and Liqueurs exhibited by Austria demanded a liberal distribution of Medals; and although the number awarded may appear great, it was felt that a less distribution would be an injustice to some of the exhibitors.

In *Prussia* there were twenty-eight exhibitors of Spirits, Liqueurs, and Vinegars, to whom were awarded nine Medals and Honourably Mentioned seven others. The whole of the samples exhibited by Prussia were remarkable for their purity, and deserving of commendation; and this remark also applies to some specimens of Liqueurs; while, on the other hand, nearly the whole of the specimens of Corn Spirit, Brandy, and Rums, were indifferent and unclean.

Belgium had nine exhibitors of Alcohol, Liqueurs, Beer, and Vinegar, to whom were awarded four Medals. Of those, Messrs. Le Hon, Schaltin and Duplais, and Vandavelde, were deserving of praise for the excellence of the Liqueurs exhibited.

The *Netherlands* had nineteen exhibitors of Spirits, Liqueurs, Beers, and Vinegar, to whom were

awarded nine Medals and Honourably Mentioned nine others. The Spirits and Liqueurs of the Netherlands exhibitors are nearly all highly creditable, and deserving of commendation, evincing on the part of the manufacturers great skill and judgment in their production.

Sweden has six exhibitors of Brandy and Liqueurs, to whom were awarded four Medals and two Honourable Mentions. The refined Corn Brandy, exhibited by Mr. E. G. Littström, was a very pure Spirit, and deserving of special mention; and the whole of the articles exhibited by Sweden were highly creditable.

Denmark had six exhibitors of Spirits and Liqueurs, to whom were awarded three Medals.

In *Saxony* there was no exhibitor of Spirits to whom a Medal has been awarded.

In *Württemberg* there was one exhibitor of Liqueurs, to whom a Medal has been awarded. The Potatoe Spirit of Saxony, and the Liqueurs of *Württemberg*, were also remarkable for purity, and deserving of commendation.

In the *Grand Duchy of Baden* there were eight exhibitors of Spirits, Liqueurs, and Vinegars, to whom were awarded three Medals and Honourably Mentioned four others.

In the *Grand Duchy of Hesse* there were two exhibitors, to whom were given Honourable Mentions.

In *Greece* there were also two exhibitors, to whom Honourable Mentions were made.

In *Italy* there were twenty-four exhibitors of Spirits and Liqueurs, to whom were awarded three Medals and ten Honourable Mentions; and although there were some specimens of Liqueurs deserving of praise, yet the Alcohols, Rums, and many of the Liqueurs exhibited, were very indifferent,

In *Spain* we had sixteen exhibitors, to whom were awarded two Honourable Mentions. The two samples of Brandy that were exhibited by Spain were unclean and indifferent.

In *Portugal* we had sixty-four exhibitors of Spirits, Brandies, Liqueurs, and Vinegar, to whom were awarded fifteen Medals and Honourably Mentioned twelve others. Some of the specimens were very creditable, and afford proofs of the skill of the manufacturers; but the great bulk of the various samples are indifferent and unclean.

In *Switzerland* there were thirteen exhibitors of Liqueurs, to whom were awarded four Medals and Honourably Mentioned six others. With a few exceptions, the Liqueurs exhibited in the Swiss department were excellent and deserving of praise.

In the *Ionian Islands* there were nine exhibitors, to whom were awarded four Medals and Honourably Mentioned three others. The Spirit

produced from damaged currants, in Zante, by M. Passaria, is deserving of special notice and encouragement, as an enterprising act on his part in an endeavour to render useful and profitable that which we have been informed was hitherto lost to the district.

In *Algeria* there were twenty-three exhibitors, to whom were awarded six Medals and Honourably Mentioned four others.

Brazil had twenty-two exhibitors of Alcohol, Rums, and Liqueurs, to whom were awarded three Medals and Honourably Mentioned six others. The Spirits of Brazils, as exhibited, were creditable in some instances, although capable of much improvement in others. Thus, the specimens of Rum by D. D. H. Huet, *Rio Janeiro*, and the White Rum by A. J. G. Pereira, and the Rose Liqueur by J. A. Rabello, were clean and good articles; while on the other hand "Anhydrous Alcohol," which from its nature should have been pure, was very unclean; and the remarks apply to the majority of the samples of Spirits and Liqueurs that were exhibited by Brazil.

Costa Rica had one exhibitor of Rum, to whom a Medal was awarded.

In *Guadaloupe*, *Martinique*, and *La Réunion*, there were upwards of twenty exhibitors, to whom were awarded five Medals.

LIST OF AWARDS IN CLASS III.,
SECTION C.

MEDAL.

UNITED KINGDOM.

Kent and Sons.—Liqueurs, Cider, and Perry.
General excellence.

Taylor and Co.—Liqueurs. General excellence.

BARBADOES.

T. Daniel and Co.—Rum. Clean and good.

BRITISH GUIANA.

Dr. Boughton.—Curaçoa. Extremely fine.

Crum Ewing, M.P.—Rum. Good, full of
character.

E. T. Henery.—Rum. Very good and clean.

John Jones.—Rum. Clean, flavour full and
good.

Thomas Naghten.—Rum. Very good and clean.

Col. Blair Stopford.—Rum. Good, full of
character.

INDIA.

Astracan Sugar Company.—Rum. General ex-
cellence.

Carew and Co.—Cane-juice Rum. General excellence.

V. P. Coelho.—Palmyra Arrack. General excellence.

José D'Almeida.—Rum. General excellence.

Tan Kim Seng.—Arrack. General excellence.

JAMAICA.

G. Arnaboldi. Rum. Very fine and good.

A. Barclay.—Rum. Character good, very clean.

W. Berry.—Rum. Clear, full of character.

Blue Mountain Valley, St. Thomas.—Rum. Character full and clean.

Boddington, Davis, and Co.—Rum. Full of character, clean; pine flavour.

Callaghan and Harrison.—Rum. Very good, full of character.

W. D. Child.—Rum. Very fine, clear, and full of character.

Eden Colville.—Rum. Very fine, clear, and full of character.

Peter Denoes.—Rum of 1844 and 1842. Very good, soft, and fragrant.

R. Dewar.—Rum. Clean, and full of character.

John Dingwall.—Rum. Very good, full of character.

P. Espeut.—Rum. Very good, full of character.

Fletcher and Co.—Rum. Character full, very good.

Charles Gadpaille.—Rum of 1843. Very good, soft and fragrant.

W. P. Georges.—Rum. Character good, very clean.

Gibraltar Estate (Metcalf).—Rum. Very fine, clear, and full of character.

J. W. Gordon.—Rum. Character full, very good.

Rev. J. Harman.—Rum. Full of character, and extremely clear.

Hawthorn and Watson.—Rum. Clear, delicate, very good.

W. H. Heaven.—White Rum. Very clean and delicate in flavour.

R. Hind.—Rum. Character good and clean, and delicate flavour.

Holt and Allan.—Rum. Full of character, clean ; pine flavour.

Hon. W. Hosack.—Rum thirty-one years old, and White Rum. Soft, fragrant ; very good.

J. Jarrett.—Rum. Clean and of delicate character.

G. M. Lawson.—Rum. Flavour good and delicate, clean.

J. C. Melville.—Rum. Clean, and full of character.

G. M'Garth.—Rum. Flavour good, clean.

Jas. C. Melville.—Orange Liqueur. General excellence.

J. H. Mitchell.—Rum. Delicate, good, and clear.

W. S. Paine.—White Rum. Clean, flavour good and delicate.

Parkin, Davis, and Co.—Rum. Character good and clean, full.

Raymond Estate (Vere).—Rum. Character full, very good.

Roberts and Griffiths.—Rum. Very good, full of character.

A. A. Schonberg.—Rum. Very fine, delicate, full of character.

W. Sewell.—Rum. Character full, clean and good ; pine flavour.

D. Sinclair.—Rum. Very fine, clear, and full of character.

Hon. G. Solomon.—Rum. Very fine, delicate, full of character.

J. Tharpe.—Rum. Character full, clean, and good.

J. N. Vaz.—Rum and White Rum. Character good, very clean, and delicate in flavour.

Hon. B. Vickers.—Rum. Remarkable for fullness of character ; very clean.

D. N. Wetzlar and Co.—Rum. Character, full, clean, and good.

Hon. H. A. Whitelock.—Rum. Character very good and clean.

J. L. Williams.—Rum. Character good, clean.

John Wray and Co.—Rum of ten, fifteen, and twenty-five years old. Very good, soft, and fragrant.

NEW SOUTH WALES.

Australian Sugar Company.—Rum, Silent Spirit. General excellence; clear and very good; very clean and pure.

TASMANIA.

Mrs. Allport.—Tasminette Liqueur. General excellence.

W. G. Weaver.—Alcohol. Clean and very good.

AUSTRIA AND HUNGARY.

W. Böck.—Ladies' Liqueur; German. General excellence.

K. Bauer.—Maraschino. General excellence.

Braun, Brothers.—Maraschino and Vanille. General excellence.

G. Caligarich.—Maraschino. General excellence.

J. Chwalibog.—Rosoglio Peisico. General excellence.

G. Luxardo.—Maraschino. General excellence.

A. Makay.—Plum Brandy. General excellence.

A. J. Mauthner and Son.—Maize Spirit. General excellence.

A. Riemerschmidt.—Potatoe Spirit. Clean and excellent.

Robert and Co.—Turnip Spirit. General excellence.

Baron John Sina.—Indian Corn Spirit. Clean and excellent.

M. Springer.—Grain Spirit. General excellence.

M. Tauber and C. Bettelheim.—Plum Whisky. Excellent, clean, and good.

J. A. Taussig Brothers.—Rectified Alcohol; Curaçoa; Maraschino. General excellence.

S. E. Vasicz.—Rosoglio Liqueur; de Framboises Liqueur. General excellence.

BADEN.

I. Börsig.—Cherry Brandy. Whortleberry Spirit. General excellence.

F. X. Fischer.—Cherry Brandy. General excellence.

Abr. Hanover.—Cherry Brandy. General excellence.

BELGIUM.

J. H. Deymann.—Liqueur, bitter. Fine character.

F. Le Hon., Sen.—Various Liqueurs. General excellence.

Schaltin, Duplais, and Co.—Liqueurs, "Elixir of Spa." General excellence.

N. Vandeveldt.—Liqueurs. General excellence.

BRAZIL.

A. J. G. Pereira.—White Rum Cognac. Very clean and good.

J. H. da Silva Rabello.—Rose Liqueur. Soft and good.

COSTA RICA.

J. Mayer.—Rum. Clean and very good.

DENMARK.

P. F. Herring.—Cherry Cordial. General excellence.

Mrs. C. Rothe.—Rum. Clean and very good.

FRANCE.

Arnaud and Co.—General excellence of Liqueurs.
Bonault.—Alcohol from Beetroot (three samples).
Fair clear specimens.

Gallifet and Co.—Excellence of quality of Liqueurs.

Gourry and Co.—Kirchwasser, 1860 and 1861 (two samples). Both clean and good.

Masson-Sarnac.—Cognac Brandies, 1840, 1857, and 1860. Excellence of quality.

Proprietors' Association of Armagnac.—For excellent samples of Brandies.

Renault and Co.—Sample of fine old Pale Brandy. Excellence of quality.

Sayer and Co.—Brandies. Six different descriptions, the older ones showing considerable merit.

United Vineyard Proprietors' Company.—Champagne Brandy. Excellence of quality.

ALGERIA.

Brocard.—Oued Hallah Saffice Liqueur (two samples). General excellence.

Madame Desaitre.—Ratafia. General excellence.

Alphonse Laugier.—Alcohol from Asphodel. Very clear and good.

Pallisser.—Orange Liqueur; Garibaldi Nectar; African Liqueur; Curaçoa. General excellence.

Picou and Rieu.—Morning Liqueur. General excellence.

Thiel and Co. (*Oran*).—R. Liqueur; Elixir de Garno; Chartreuse (two samples); Florence Liqueur. General excellence.

GUADALOUPE.

Beaupérthuy.—Rum. Clear and of good character.

Geringer.—Citronelli Liqueur; de Casses Liqueur; de Bibarres Liqueur. General excellence.

Guesde.—Pine-apple; Flower of Apricots; Anise and Pine Liqueurs; Spirit from Apricots. General excellence.

Thébault-Nollet.—Old Rum. Clear and of good character.

MARTINIQUE.

Cheneaux.—White Rum. Clear and very good.

Fouché.—Noyeau Liqueur; de Morobotaney Liqueur. General excellence.

Rousseau.—Rum. Clear and of good character.

IONIAN ISLANDS.

Carvuni (*Corfu*).—Jasmine, Noyeau, Maraschino, Rose, Citron, and Vanille Liqueurs. General excellence.

Cephalonia Company.—Mint, Rose, Orange, Noyeau, Citron, and Alchermes Liqueurs. General excellence.

Maria Mentono.—Orange, Lemon, Talsia, Noyeau, and Jasmine Liqueurs, and six others. General excellence.

Procopi.—Rosolio yellow. General excellence.

ITALY.

T. Agnini.—Rosolio Liqueur. General excellence.

N. Baracco and Co.—Rum and Vermuth Liqueur. General excellence.

Bazziger and Co.—Peppermint. General excellence.

G. B. Fiamingo.—Alcohol from Wine. General excellence.

L. Marchi.—Rosoli Liqueur. General excellence.

NETHERLANDS.

Erven L. Bols.—Noyeau Liqueur; Maraschino Liqueur; Curaçoa Liqueur, white; Curaçoa Liqueur, coloured. General excellence.

Doyer and Van Deventer.—Persia and Anise Liqueur. General excellence.

W. Fockink.—Noyeau, Anise, Curaçoa, and Vanilla Liqueurs. General excellence.

J. H. Henkes.—Gin. General excellence.

Levert and Co.—Curaçoa Liqueur, Vanilla and Anise Liqueur. General excellence.

P. Hoppe.—Sugar, Beetroot, and Potatoe Spirits; Gin; Anise Liqueur. General excellence.

Mendel, Bour, and Co.—Spirit from Garancine. Very clean and good.

D. Oolgaard and Son.—Gold Water and Curaçoa. General excellence.

Van Zuijlekom Levert and Co.—Amylic Alcohol, Dutch Gin, Potatoe, Beet, and Madder Spirits, Persia Curaçoa, and Anise Liqueurs. General excellence.

PORTUGAL.

F. Leite Basto.—Arbutus Berry Brandy. General excellence.

F. I. Da Costa.—Strawberry Liqueur ; Rose Liqueur. General excellence.

J. L. Guimaraes.—Wine Brandy of 1859 ; Wine Brandy of 1860. General excellence.

J. J. Le Cocq.—Sorgho Spirit. General excellence.

Moreira dos Santos.—Sugar, Fig, Molasses, and Geneva Spirits. Clean and good.

M. J. de Oliveira.—Wine Spirit. Clean and good.

V. B. Pires, Jun.—Fig Brandy of 1861. Clean and good.

J. C. Pucci.—Rose Liqueur ; Noyeau Liqueur. General excellence.

J. Cardoso de Sousa.—Indian Fig Spirit. General excellence.

D. A. Tallé Ramalho.—Brandy of thirty degrees. General excellence.

PRUSSIA.

C. J. A. Gilka.—Kummel Liqueur; Parfait; Coffee Liqueur; Potatoe Spirit; Chartreuse. General excellence.

R. Eisenmann.—Potatoe Spirit. Clean and good.

C. S. Häusler.—Raspberry and Cherry Liqueurs. General excellence.

Ohlsen-Bagge (successor to).—Potatoe Spirit. Clean and good.

H. Pritzkow.—Berlin Caraway Liqueur; Wine Liqueur; Raspberry Liqueur. General excellence.

J. A. Röder.—Excellence of quality of Liqueurs, of which twenty different sorts were sent.

F. Wilcke.—Orange Liqueur. General excellence.

RUSSIA.

A. Von Grote.—Cumin Liqueur. General excellence.

B. Japha.—Ratafia Orange, Pekoe Gold Liqueurs. General excellence.

Striedter.—Geneva, Absynthe, Cummel, Vanille Bitter Liqueurs. General excellence.

A. Wolfschmidt.—Maraschino, Curagoa, Crème Bouquet, Cumin, and Barbadoes Liqueur. General excellence.

SAXONY.

W. Stengel.—Potatoo Spirit. Very clean and good.

SPAIN.

J. del Arenal.—Anise Liqueur. General excellence.

A. Flores.—Alcohol. General excellence.

Panes y Estrada.—Anise Liqueur. General excellence.

Yniguez y Garcia.—Alcohol. General excellence.

SWEDEN.

Cederlund Sons.—Caloric Punch. General excellence.

Högstedt and Co.—Punch three kinds, Arrack two kinds. General excellence.

I. M. P. Lindgren.—Punch, Cumin, and Orange Brandy. General excellence.

E. G. Littström.—Refined Corn Brandy. General excellence.

SWITZERLAND.

G. Fassbind.—Kirschwasser from Cherries from the Riga mountains. Very clean and good.

Gillard, Elise, and Co.—Absinthe, green. Extremely delicate; character good.

August Lueba.—Absinthe and Gentian Water. Excellence of character.

Rosselet-Dubied.—Kirschwasser and Absinthe. General excellence.

TURKEY.

Governor of Crete.—White Wine and Liqueurs. General excellence.

Governor of Cyprus.—Muscat of Cyprus Liqueurs. General excellence.

WÜRTEMBERG.

Englemann and Co.—Liqueurs, Maraschino, Vanilla, Fine Herbs, Noyeau, Curaçoa, Wine Punch Essence, Peppermint, and “Mag-bitter.” All of the most delicate flavour and remarkable character.

HONOURABLE MENTION.

BRITISH GULANA.

Crum Ewing, M.P.—Rum. Goodness of quality.

Exhibitor.—Rum. Goodness of quality.

John Jones.—Rum. Goodness of quality.

R. Smith.—Rum. Goodness of quality.

R. Stewart.—Rum. Goodness of quality.

INDIA.

Dr. R. F. Thompson.—Mangoe Spirits.

JAMAICA.

C. G. Barrett.—Rum. Goodness of quality.

Tomlin Campbell.—Rum. Goodness of quality.

E. H. Clarke.—Rum. Goodness of quality.

T. O. Clarke.—Rum. Goodness of quality.

A. Cook.—Prune Dram. Goodness of quality.

Cottam and Co.—Rum. Goodness of quality.

Davidson and Co.—Rum. Goodness of quality.

Lieut. W. G. Dawkins.—Rum. Goodness of quality.

Denoës and Son.—Orange Liqueur; Pine Wine; Ginger Wine; Pimento Dram. Goodness of quality.

P. A. Espeut.—Rum. Goodness of quality.

D. Fogarty.—Rum. Goodness of quality.

H. L. Garigues.—Rum. Goodness of quality.

W. P. Georges.—Rum. Goodness of quality.

Miss Grant.—Rum. Goodness of quality.

Hawthorn and Watson.—Rum. Goodness of quality.

Capt. J. P. Hay, R.N.—Rum. Goodness of quality.

R. Hind.—Rum and White Rum. Goodness of quality.

- Hinde and Co.—Rum. Goodness of quality.
Hon. W. Hosack.—Rum. Goodness of quality.
W. Hutton.—Rum. Goodness of quality.
H. N. Jarrett.—Rum. Goodness of quality.
Gen. Sir Geo. Lambert.—Rum. Goodness of
quality.
J. C. Longlands.—Rum. Goodness of quality.
Col. Lushington.—Rum. Goodness of quality.
G. L. Martin.—Rum. Goodness of quality.
G. M'Grath.—Rum. Goodness of quality.
H. Milner.—Rum. Goodness of quality.
Mitchell and Co.—Rum. Goodness of quality.
W. S. Paine.—Rum. Goodness of quality.
R. Russell.—Rum. Goodness of quality.
S. Shortridge.—Rum. Goodness of quality.
D. Sinclair.—Rum. Goodness of quality.
Hon. G. Solomon.—Rum. Goodness of qua-
lity.
A. Stephen.—Rum. Goodness of quality.
J. Tharpe.—Rum. Goodness of quality.
H. Tyson.—Rum. Goodness of quality.
Hon. B. Vickers.—Rum. Goodness of quality.
Hon. H. Westmoreland.—Rum. Goodness of
quality.
D. N. Wetzlar and Co.—Rum. Goodness of
quality.
Wray and Co.—Orange Liqueur. Goodness of
quality.

NEW SOUTH WALES.

Sir W. Macarthur.—Cherry Brandy. Goodness of quality.

AUSTRIA.

F. Comer.—Maraschino. Goodness of quality.

E. Fünk.—Almond Liqueur. Goodness of quality.

A. Haack.—Stomachic and Cumin Liqueurs. Goodness of quality.

J. Pastner.—Rostopshin and Rum Brandy. Goodness of quality.

P. Primavesi.—Sugar Spirits. Goodness of quality.

A. Raussnitz.—Curaçoa. Goodness of quality.

H. Stiasny.—Hunting Liqueur. Goodness of quality.

S. Wolf and Co.—Rostopchin. Goodness of quality.

BADEN.

Blankenhorn Brothers.—Cherry and Plum Brandy. Goodness of quality.

O. Dilger.—Cherry Brandy. Goodness of quality.

F. Schütt.—Cherry Brandy. Goodness of quality.

F. A. Spitzmüller.—Cherry Brandy. Goodness of quality.

BELGIUM.

L. Jorissen.—Alcohol.

BRAZIL.

A. J. G. P. Bastos.—Cinnamon Liqueur; Rose and Peppermint Liqueur; Ladies' Delight Liqueur. Goodness of quality.

R. Coats.—Rum. Goodness of quality.

A. J. Ferreira, Braga, and Ismao.—Rose Liqueur; Clove Liqueur. Goodness of quality.

National Factory.—Rum; Anise Liqueur. Goodness of quality.

Baron de Piraquara.—White Rum. Goodness of quality.

FRANCE.

Agricultural Imperial School of Grand Jouan.—For Liqueurs of goodness of quality.

Agricultural Society of Chatellerault.—Brandy of fair clean character.

A. Battioni.—For Liqueurs of goodness of quality.

C. Bézard and Co.—For a clean Spirit of Wine.

A. Biaut, Jun.—For Armagnac Brandy of 1858.

Biscuit-Dubouché and Co.—For 30 samples of various descriptions of Brandy; some show fairly, and the collection generally deserves notice.

De Bonnemaison.—For good style of Brandies of 1858 and 1860.

Chevallier-Robert and Cuillerier.—For Liqueurs of goodness of quality.

Delaage and Co.—For Brandy of fair quality.

A. Dufresne.—For Kirschwasser of 1860.

Dujarrie.—For Liqueurs of goodness of quality.

Galland and Ducos.—For Liqueurs of goodness of quality.

Gombier and Destre.—For Liqueurs of goodness of quality.

M. Halphen.—For Spirits from Cider.

Jules-Robin and Co.—For Brandy of fair quality.

Guill Markert.—For Liqueurs of goodness of quality.

Maque Marsson.—For Liqueurs of goodness of quality.

Matignon.—Nine samples of Brandies of various qualities.

Albert Meynier.—For Brandies of 1850. Clean, but wanting flavour.

Mineur Brothers.—For samples of Alcohol from Grain and Aniseed Spirit.

Perriam and Parry.—For Liqueurs of goodness of quality.

Rainezan.—For a well-made Spirit, but not quite clean.

P. L. T. Sourbe.—For a clean fair flavour Spirit.

Torrens, Matthew, and Co.—For Liqueurs of goodness of quality.

ALGERIA.

V. F. Marion.—Alcohol from Wine. Goodness of quality.

Olivi.—Brandy. Goodness of quality.

Thiel and Co.—Alcohol from Wine; Alcohol from Figs. Goodness of quality.

FRENCH GUIANO.

E. Franconie.—Rum. Goodness of quality.

GREECE.

B. N. Basiliades.—Alcohol and Anise Liqueurs. Goodness of quality.

G. G. Voucherer.—Alcohol and Carraway Liqueurs. Goodness of quality.

HAMBURG.

I. I. W. Peters.—For Liqueurs of good quality.

HESSE, GRAND DUCHY.

M. Sichel.—Brandy. Goodness of quality.

IONIAN ISLANDS.

Passaria.—Spirit from damaged Currant. Goodness of quality.

ITALY.

Batrera.—Rosolio Liqueurs. Goodness of quality.

P. Biffi.—Latte de Vacca. Goodness of quality.

G. B. Campolonghi.—Rosolio Liqueur. Goodness of quality.

G. Mariretti.—Savona Latte di Vecchi Liqueur. Goodness of quality.

P. Montini.—Bordeaux Anise. Goodness of quality.

A. Petrosemito.—Liqueur Rosolio. Goodness of quality.

G. Prati.—Elixir du Grand St. Bernard. Goodness of quality.

L. Salimbeni.—Anise Liqueur. Goodness of quality.

F. Vittone.—Elixir de Gems, ten samples. Goodness of quality.

NETHERLANDS.

J. T. Van der Aa.—Chinese Liqueur. Goodness of quality.

De Bont and Leyten.—Maraschino Liqueur. Goodness of quality.

H. Bootz.—Anise Liqueur. Goodness of quality.

T. Heyligers and Son.—Dutch Gin. Goodness of quality.

J. E. Röntgen.—Curacoa Liqueur; Anise Liqueur. Goodness of quality.

Stibbe Brothers.—Anise Liqueur. Goodness of quality.

PORTUGAL.

A. C. P. M. Certa.—Tangenne Liqueur. Goodness of quality.

Commission of the District of Angra Do Heroismo.—Angelica Brandy. Goodness of quality.

F. M. L. Gonçalves.—Wine Brandy. Goodness of quality.

H. J. F. de Lima.—Wine Spirit of ten degrees. Goodness of quality.

Marquis de F. Figueiredo.—Almond Liqueur; Tanquine Liqueur; Anise Liqueur; Cardamon Liqueur. Goodness of quality.

A. Pereira.—Fig Brandy. Goodness of quality.

V. B. Pires.—Raisin Spirit. Goodness of quality.

PRUSSIA.

P. Greve-Stirnberg.—Magen Bitter. Goodness of quality.

F. W. Heers.—Magen Bitter. Goodness of quality.

E. Kantokowitz.—Rye and Cumin Brandy. Goodness of quality.

A. Von Niessen.—Gold Water. Goodness of quality.

H. Raussendorff.—Arrack Essence. Goodness of quality.

J. Scherr.—Peppermint Liqueur. Goodness of quality.

RUSSIA.

Blankenhagen.—Double Cumin Liqueur. Goodness of quality.

H. Schwabe.—Rectified Spirits and Cumin Liqueur. Goodness of quality.

Baron W. Ungern von Sternberg.—Cumin Liqueur. Goodness of quality.

R. Wisnowsky.—Liqueurs. Goodness of quality.

SPAIN.

L. Barrera.—Alcohol. Goodness of quality.

M. D. Jurado.—Anise Spirit. Goodness of quality.

D. Prohens.—Anise Spirit. Goodness of quality.

Tejada Brothers.—Alcohol. Goodness of quality.

SWITZERLAND.

G. Fröhlich.—Cherry Water. Goodness of quality.

C. Gerber, Son.—Cherry Water. Goodness of quality.

G. Legler.—Cherry and Gentian Water. Goodness of quality.

Ritschard-Burki.—Cherry and Gentian Water. Goodness of quality.

Scherer Brothers.—Cherry Water. Goodness of quality,

TURKEY.

Kerork Boornogly.—Raky. Goodness of quality.

Mehmed Reshid.—Raky. Goodness of quality.

VENEZUELA.

J. M. Calatan.—Bitter Liqueur. Goodness of quality.

Dr. Siegert.—Aromatic Bitters. Goodness of quality.

RETURN No. I.

Showing the Number of Distillers in England, Scotland, and Ireland respectively, at the 31st day of December in each Year, from the 31st day of December, 1822, down to the 31st day of December, 1863, distinguishing as far as possible the number distilling from Malt only from those distilling from Grain, showing also the Quantity of Malt and Grain; Spirits at Proof entered for Home Consumption in England, Scotland, and Ireland, for the Years ending the 31st day of December respectively in each of said Years; the Rate of Duty charged thereon per Proof Gallon; and the Amount of Revenue derived therefrom in each of said Years.

NUMBER OF DISTILLERS.

| Years ended 31st day of December. | ENGLAND. | SCOTLAND. | | IRELAND. | |
|-----------------------------------|------------------------------|-----------------|---------------------------------|-----------------|---------------------------------|
| | <i>From Malt only,—none.</i> | From Malt only. | From Grain and other Materials. | From Malt only. | From Grain and other Materials. |
| 1822 .. | 10 | — | — | — | — |
| 1823 .. | 10 | — | — | — | — |
| 1824 .. | 11 | No record. | | — | — |
| 1825 .. | 9 | — | — | — | — |
| 1826 .. | 14 | — | — | — | — |
| 1827 .. | 11 | 201 | 45 | 9 | 80 |
| 1828 .. | 11 | 217 | 26 | 9 | 79 |
| 1829 .. | 11 | 229 | 24 | 8 | 77 |
| 1830 .. | 11 | 224 | 25 | 8 | 76 |

DISTILLERS—*continued.*

| Years ended 31st day of December. | ENGLAND. | SCOTLAND. | | IRELAND. | |
|--|----------------------------------|-----------------------|---------------------------------------|------------------------|---------------------------------------|
| | <i>From Malt only,—none.</i> | From Malt only. | From Grain and other Materials. | From Malt only.. | From Grain and other Materials. |
| 1831 .. | 13 | 207 | 33 | 2 | 79 |
| 1832 .. | 13 | 210 | 23 | 1 | 83 |
| 1833 .. | 12 | 212 | 21 | 2 | 80 |
| 1834 .. | 11 | 210 | 21 | 2 | 87 |
| 1835 .. | 11 | 209 | 21 | 2 | 91 |
| 1836 .. | 12 | 200 | 22 | 2 | 88 |
| 1837 .. | 13 | 200 | 16 | 2 | 88 |
| 1838 .. | 12 | 196 | 17 | 2 | 85 |
| 1839 .. | 13 | 193 | 16 | 6 | 83 |
| 1840 .. | 17 | 191 | 14 | 2 | 84 |
| 1841 .. | 14 | 174 | 15 | 2 | 73 |
| 1842 .. | 13 | 162 | 11 | 2 | 68 |
| 1843 .. | 18 | 167 | 11 | 2 | 62 |
| 1844 .. | 9 | 154 | 15 | 2 | 60 |
| 1845 .. | 9 | 155 | 15 | 2 | 55 |
| 1846 .. | 9 | 157 | 18 | 2 | 52 |
| 1847 .. | 10 | 157 | 16 | 1 | 50 |
| 1848 .. | 11 | 151 | 16 | 1 | 54 |
| 1849 .. | 10 | 151 | 15 | 3 | 50 |
| 1850 .. | 8 | 144 | 17 | 6 | 45 |
| 1851 .. | 12 | 141 | 19 | 2 | 50 |
| 1852 .. | 11 | 139 | 14 | 2 | 44 |
| 1853 .. | 12 | 122 | 21 | — | 40 |
| 1854 .. | 10 | 117 | 21 | 1 | 39 |
| 1855 .. | 10 | 118 | 19 | 2 | 37 |
| 1856 .. | 10 | 110 | 18 | 1 | 37 |
| 1857 .. | 11 | 110 | 19 | 1 | 36 |
| 1858 .. | 19 | 112 | 15 | 2 | 34 |
| 1859 .. | 19 | 113 | 12 | 2 | 33 |
| 1860 .. | 16 | 108 | 16 | — | 31 |
| 1861 .. | 14 | 111 | 11 | 1 | 29 |
| 1862 .. | 10 | 108 | 11 | 2 | 25 |
| 1863 .. | — | — | — | — | — |

N.B.—The distillers given are those who worked the whole of the year from malt or grain only, there being no record of those who were distilling from those materials at the 31st December in each year.

QUANTITIES OF SPIRITS ON WHICH DUTY WAS
PAID FOR CONSUMPTION.

| Years ended 31st day of De- cember | ENGLAND. | | Years ended 31st day of Dec. | ENGLAND. | |
|---|-----------------------|---------------|---|-----------------------|---------------|
| | From Malt only. | Grain, &c. | | From Malt only. | Grain, &c. |
| | <i>Gallons.</i> | | | <i>Gallons.</i> | |
| 1822 .. | 4,694,055 | | 1843 .. | 562,155 | 7,161,896 |
| 1823 .. | 3,803,312 | | 1844 .. | 607,922 | 7,626,518 |
| 1824 .. | 4,392,611 | | 1845 .. | 717,483 | 8,358,898 |
| 1825 .. | 3,684,049 | | 1846 .. | 762,094 | 8,417,436 |
| 1826 .. | 7,407,204 | | 1847 .. | 686,309 | 7,722,856 |
| 1827 .. | 6,671,562 | | 1848 .. | 659,109 | 7,954,147 |
| 1828 .. | 7,759,687 | * | 1849 .. | 675,036 | 8,378,640 |
| 1829 .. | 7,700,766 | | 1850 .. | 759,514 | 8,571,998 |
| 1830 .. | 7,732,101 | | 1851 .. | 793,750 | 8,801,618 |
| 1831 .. | 7,434,047 | | 1852 .. | 814,579 | 9,006,029 |
| 1832 .. | 7,281,900 | | 1853 .. | 878,370 | 9,471,937 |
| 1833 .. | 7,717,303 | | 1854 .. | 936,478 | 9,953,133 |
| 1834 .. | 279,047 | 7,365,254 | 1855 .. | 10,384,100 | |
| 1835 .. | 306,932 | 7,008,121 | 1856 .. | 9,343,549 | |
| 1836 .. | 348,143 | 7,527,559 | 1857 .. | 10,199,565 | |
| 1837 .. | 364,312 | 6,769,557 | 1858 .. | 10,028,591 | |
| 1838 .. | 443,130 | 7,487,360 | 1859 .. | 10,592,049 | † |
| 1839 .. | 472,287 | 7,714,265 | 1860 .. | 10,108,522 | |
| 1840 .. | 523,378 | 7,754,770 | 1861 .. | 8,952,174 | |
| 1841 .. | 520,942 | 7,646,043 | 1862 .. | 8,857,121 | |
| 1842 .. | 517,642 | 7,438,412 | 1863 .. | 10,561,205 | |

* No record can be found of the quantity of Spirits made from malt and from grain in these years.

† On and after the 1st of October, 1855, distillers were allowed to use malt duty free in the distillation of Spirits, and separate accounts of malt and grain Spirits were discontinued.

DUTY PAID SPIRITS—*continued.*

| Years ended 31st day of December. | SCOTLAND. | | IRELAND. | |
|---|---|-----------------|--------------------|-----------------|
| | From Malt only. | Grain, &c. | From Malt only. | Grain, &c. |
| | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1822 | The Act 4 Geo. IV., c. 94, under which malt and grain Spirits were distinguished from each other, came into operation on the 11th of October, 1823. | | | |
| 1823 | 654,157 | 1,649,129 | 20,689 | 3,569,687 |
| 1824 | 1,246,342 | 3,103,959 | 73,453 | 6,616,862 |
| 1825 | 3,972,961 | 2,008,588 | 9,262,744* | |
| 1826 | 3,315,015 | 673,773 | 109,090 | 6,725,777 |
| 1827 | 3,965,889 | 786,310 | 211,834 | 8,048,830 |
| 1828 | 5,106,857 | 609,323 | 131,333 | 9,806,570 |
| 1829 | 5,233,446 | 543,834 | 311,575 | 8,900,648 |
| 1830 | 5,549,161 | 458,470 | 268,455 | 8,736,084 |
| 1831 | 5,495,263 | 205,426 | 8,710,672 | |
| 1832 | 4,861,515 | 545,582 | 8,657,756 | |
| 1833 | 5,736,313 | 252,243 | 8,168,596 | |
| 1834 | 5,466,702 | 578,341 | 328,747 | 9,379,715 |
| 1835 | 5,486,161 | 527,771 | 417,717 | 10,963,506 |
| 1836 | 6,066,362 | 554,464 | 485,861 | 11,762,911 |
| 1837 | 5,536,846 | 587,189 | 468,192 | 10,767,443 |
| 1838 | 5,674,148 | 585,563 | 536,955 | 11,759,387 |
| 1839 | 5,539,057 | 649,525 | 552,793 | 10,262,916 |
| 1840 | 5,579,180 | 600,958 | 541,850 | 6,859,201 |
| 1841 | 5,375,162 | 614,743 | 527,196 | 5,958,247 |
| 1842 | 4,946,101 | 649,065 | 403,665 | 4,886,985 |
| 1843 | 4,741,063 | 852,735 | 380,258 | 5,166,225 |
| 1844 | 4,998,039 | 924,909 | 467,425 | 5,983,712 |
| 1845 | 5,368,697 | 1,072,314 | 582,579 | 7,022,617 |
| 1846 | 5,565,772 | 1,409,319 | 591,099 | 7,360,977 |
| 1847 | 4,674,848 | 1,518,401 | 394,160 | 5,643,223 |
| 1848 | 4,888,070 | 1,660,120 | 509,395 | 6,563,538 |
| 1849 | 4,950,736 | 1,984,267 | 452,468 | 6,520,865 |
| 1850 | 4,938,121 | 2,184,866 | 488,001 | 6,920,085 |
| 1851 | 4,606,010 | 2,224,700 | 229,365 | 7,321,153 |
| 1852 | 4,661,310 | 2,510,705 | 24,945 | 8,183,311 |

* See Note on page 318.

DUTY PAID SPIRITS—continued.

| Years ended 31st day of December. | SCOTLAND. | | IRELAND. | |
|---|--------------------|---------------|--------------------|---------------|
| | From Malt only. | Grain, &c. | From Malt only. | Grain, &c. |
| | Gallons. | Gallons. | Gallons. | Gallons. |
| 1853 | 3,661,614 | 2,873,034 | 20,354 | 8,116,008 |
| 1854 | 3,444,257 | 3,108,982 | 34,777 | 8,405,957 |
| 1855 | 5,344,319 | | 6,228,856 | |
| 1856 | 7,175,939 | | 6,781,068 | |
| 1857 | 7,030,822 | | 6,920,046 | |
| 1858 | 6,781,879 | | 6,402,142 | |
| 1859 | 7,123,906 | † | 6,538,448 | † |
| 1860 | 6,428,549 | | 5,336,313 | |
| 1861 | 6,070,091 | | 5,022,894 | |
| 1862 | 6,189,356 | | 4,653,773 | |
| 1863 | 4,693,950 | | 3,862,937 | |

RATE OF DUTY PER GALLON.

| Years ended 31st day of December. | ENGLAND. | | SCOTLAND. | | IRELAND. | |
|---|----------|-------------------------------|------------------------------------|----|------------------------------------|-----------------|
| | s. | d. | s. | d. | s. | d. |
| 1822 | 11 | 8 $\frac{1}{4}$ $\frac{0}{9}$ | 6 | 2 | 5 | 7 $\frac{1}{2}$ |
| 1823 | - | - | { 6 2 | | { 5 7 $\frac{1}{2}$ | |
| 1824 | - | - | { 2 4 $\frac{3}{4}$ $\frac{5}{23}$ | | { 2 4 $\frac{3}{4}$ $\frac{5}{23}$ | |
| 1825 | - | - | { 2 4 $\frac{3}{4}$ $\frac{5}{23}$ | | { 2 4 $\frac{3}{4}$ $\frac{5}{23}$ | |
| 1826 | 7 | 0 | 2 | 10 | 2 | 10 |
| 1827 | - | - | - | - | - | - |
| 1828 | - | - | - | - | - | - |
| 1829 | - | - | - | - | - | - |
| 1830 | { 7 0 | | { 2 10 | | { 2 10 | |
| | { 7 6 | | { 3 0 | | { 3 0 | |
| | | | { 3 4 | | { 3 4 | |
| 1831 | 7 | 6 | 3 | 4 | 3 | 4 |
| 1832 | - | - | - | - | - | - |
| 1833 | - | - | - | - | - | - |

† See Note on page 318.

RATE OF DUTY PER GALLON.—*continued.*

| Years ended 31st day of December. | ENGLAND | SCOTLAND. | IRELAND. |
|---|----------------------|----------------------|--------------------|
| | <i>s. d.</i> | <i>s. d.</i> | <i>s. d.</i> |
| 1834 | 7 6 | - - | { 3 4 2 4 |
| 1835 | - - | - - | 2 4 |
| 1836 | - - | - - | - - |
| 1837 | - - | - - | - - |
| 1838 | - - | - - | - - |
| 1839 | - - | - - | - - |
| 1840 | { 7 6 7 10 | 3 4 3 8 | 2 4 2 4 |
| 1841 | 7 10 | 3 8 | 2 8 |
| 1842 | - - | - - | { 2 8 3 8 |
| 1843 | - - | - - | - - |
| 1844 | - - | - - | 2 8 |
| 1845 | - - | - - | - - |
| 1846 | - - | - - | - - |
| 1847 | - - | - - | - - |
| 1848 | - - | - - | - - |
| 1849 | - - | - - | - - |
| 1850 | - - | - - | - - |
| 1851 | - - | - - | - - |
| 1852 | - - | - - | - - |
| 1853 | - - | { 3 8 4 8 4 8 | 2 8 3 4 |
| 1854 | - - | { 5 8 6 0 7 10 | { 3 4 4 0 |
| 1855 | 8 0 | { 8 0 8 0 | 6 0 6 2 |
| 1856 | - - | 8 0 | 6 2 |
| 1857 | - - | - - | - - |
| 1858 | - - | - - | 8 0 |
| 1859 | - - | - - | - - |
| 1860 | { 8 0 8 1 10 0 | 8 0 8 1 10 0 | 8 0 8 1 10 0 |
| 1861 | 10 0 | 10 0 | 10 0 |
| 1862 | - - | - - | - - |
| 1863 | - - | - - | - - |

AMOUNT OF DUTY PAID.

| Years ended 31st day of December. | ENGLAND. | SCOTLAND. | IRELAND. |
|---|-----------|-----------|-----------|
| | £ | £ | £ |
| 1822 | - | - | - |
| 1823 | 2,222,273 | 560,357 | 624,820 |
| 1824 | 2,567,378 | 524,759 | 803,149 |
| 1825 | 2,055,027 | 717,977 | 1,111,826 |
| 1826 | 2,592,522 | 565,078 | 967,999 |
| 1827 | 2,335,047 | 673,228 | 1,170,233 |
| 1828 | 2,715,890 | 809,792 | 1,407,870 |
| 1829 | 2,695,268 | 818,448 | 1,305,065 |
| 1830 | 2,857,148 | 939,534 | 1,412,917 |
| 1831 | 2,787,768 | 950,115 | 1,451,779 |
| 1832 | 2,730,712 | 901,183 | 1,442,959 |
| 1833 | 2,893,989 | 998,093 | 1,361,433 |
| 1834 | 2,866,613 | 1,007,507 | 1,369,310 |
| 1835 | 2,743,145 | 1,002,322 | 1,327,809 |
| 1836 | 2,953,388 | 1,103,471 | 1,429,023 |
| 1837 | 2,675,201 | 1,020,673 | 1,310,824 |
| 1838 | 2,973,934 | 1,043,285 | 1,434,573 |
| 1839 | 3,069,957 | 1,031,430 | 1,261,833 |
| 1840 | 3,183,865 | 1,088,049 | 936,126 |
| 1841 | 3,198,736 | 1,098,149 | 864,726 |
| 1842 | 3,116,121 | 1,025,784 | 904,908 |
| 1843 | 3,025,253 | 1,025,530 | 852,419 |
| 1844 | 3,225,156 | 1,085,874 | 860,152 |
| 1845 | 3,554,916 | 1,180,852 | 1,014,026 |
| 1846 | 3,595,316 | 1,278,767 | 1,060,277 |
| 1847 | 3,293,590 | 1,135,429 | 804,984 |
| 1848 | 3,373,525 | 1,200,501 | 943,058 |
| 1849 | 3,546,023 | 1,271,417 | 929,778 |
| 1850 | 3,654,842 | 1,305,881 | 987,745 |
| 1851 | 3,758,185 | 1,252,296 | 1,006,735 |
| 1852 | 3,846,404 | 1,314,869 | 1,094,434 |
| 1853 | 4,053,870 | 1,433,400 | 1,273,151 |
| 1854 | 4,265,097 | 1,806,934 | 1,588,745 |
| 1855 | 4,090,530 | 1,893,636 | 1,633,382 |
| 1856 | 3,737,419 | 2,870,375 | 2,090,829 |
| 1857 | 4,079,826 | 2,812,328 | 2,133,680 |

AMOUNT OF DUTY PAID—*continued.*

| Years ended 31st day of December. | ENGLAND. | SCOTLAND. | IRELAND. |
|---|-----------|-----------|-----------|
| | £ | £ | £ |
| 1858 | 4,179,428 | 2,734,414 | 2,281,310 |
| 1859 | 4,236,819 | 2,849,562 | 2,615,379 |
| 1860 | 4,493,212 | 2,863,811 | 2,345,783 |
| 1861 | 4,476,093 | 3,035,042 | 2,511,423 |
| 1862 | 4,428,561 | 3,094,679 | 2,326,886 |
| 1863 | 5,280,602 | 2,346,975 | 1,931,468 |

RETURN No. II.

Showing the number of gallons of Rum, Brandy, and Geneva, Imported, Exported, and Retained for Home Consumption, from the Year 1834 to the end of the Year 1863.

UNITED KINGDOM.

RUM.

| Years. | Imported. | Exported. | Retained for Home Con- sumption. |
|--------------|-----------------|-----------------|--|
| | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1834 | 5,158,489 | 1,642,282 | 3,345,177 |
| 1835 | 5,540,170 | 1,678,374 | 3,416,966 |
| 1836 | 4,993,942 | 1,279,845 | 3,324,749 |
| 1837 | 4,613,095 | 1,174,273 | 3,184,255 |
| 1838 | 4,912,227 | 1,134,436 | 3,135,651 |
| 1839 | 5,477,669 | 1,155,753 | 2,830,263 |
| 1840 | 4,312,533 | 1,326,410 | 2,512,960 |
| 1841 | 4,065,546 | 1,099,396 | 2,277,970 |
| 1842 | 4,619,804 | 723,423 | 2,097,747 |

RUM—continued.

| Years. | | | | Imported. | Exported. | Retained for Home Consumption. |
|--------|----|----|----|-----------------|-----------------|--------------------------------|
| | | | | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1843 | .. | .. | .. | 3,729,754 | 1,079,250 | 2,103,715 |
| 1844 | .. | .. | .. | 3,120,010 | 741,211 | 2,198,592 |
| 1845 | .. | .. | .. | 4,808,798 | 778,954 | 2,469,135 |
| 1846 | .. | .. | .. | 3,855,464 | 795,904 | 2,683,701 |
| 1847 | .. | .. | .. | 6,642,907 | 974,614 | 3,328,985 |
| 1848 | .. | .. | .. | 6,858,981 | 1,263,290 | 2,986,979 |
| 1849 | .. | .. | .. | 5,303,827 | 1,618,485 | 3,039,862 |
| 1850 | .. | .. | .. | 4,194,683 | 1,187,085 | 2,902,064 |
| 1851 | .. | .. | .. | 4,745,244 | 1,310,737 | 2,880,425 |
| 1852 | .. | .. | .. | 5,490,224 | 2,199,997 | 2,899,684 |
| 1853 | .. | .. | .. | 4,206,248 | 2,022,786 | 3,232,457 |
| 1854 | .. | .. | .. | 8,625,907 | 3,103,333 | 3,226,594 |
| 1855 | .. | .. | .. | 8,714,337 | 3,299,004 | 3,223,575 |
| 1856 | .. | .. | .. | 7,169,005 | 3,916,443 | 3,423,407 |
| 1857 | .. | .. | .. | 6,515,683 | 2,450,823 | 3,396,537 |
| 1858 | .. | .. | .. | 7,311,219 | 2,257,506 | 3,427,039 |
| 1859 | .. | .. | .. | 7,078,586 | 1,926,594 | 3,575,139 |
| 1860 | .. | .. | .. | 7,319,673 | 2,428,882 | 3,728,801 |
| 1861 | .. | .. | .. | 8,114,823 | 2,337,689 | 3,451,384 |
| 1862 | .. | .. | .. | 7,765,099 | 2,899,100 | 3,319,579 |
| 1863 | .. | .. | .. | 7,194,739 | 2,447,724 | 3,419,756 |

BRANDY.

| Years. | | | | Imported. | Exported. | Retained for Home Consumption. |
|--------|----|----|----|-----------------|-----------------|--------------------------------|
| | | | | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1834 | .. | .. | .. | 3,170,297 | 912,335 | 1,388,639 |
| 1835 | .. | .. | .. | 2,105,755 | 1,117,253 | 1,314,943 |
| 1836 | .. | .. | .. | 2,125,167 | 822,919 | 1,257,853 |
| 1837 | .. | .. | .. | 2,092,125 | 640,729 | 1,208,646 |
| 1838 | .. | .. | .. | 2,398,135 | 1,010,851 | 1,203,435 |
| 1839 | .. | .. | .. | 2,271,172 | 1,121,965 | 1,167,756 |
| 1840 | .. | .. | .. | 3,396,227 | 1,514,310 | 1,108,578 |
| 1841 | .. | .. | .. | 2,918,387 | 1,313,845 | 1,164,506 |

BRANDY—*continued*

| Years. | Imported. | Exported. | Retained for Home Consumption. |
|--------|-----------------|-----------------|--------------------------------|
| | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1842 | 1,674,436 | 702,638 | 1,062,919 |
| 1843 | 2,408,378 | 767,460 | 1,038,347 |
| 1844 | 1,509,098 | 686,413 | 1,023,073 |
| 1845 | 1,988,210 | 1,061,639 | 1,058,274 |
| 1846 | 2,437,203 | 639,734 | 1,514,465 |
| 1847 | 2,728,471 | 978,860 | 1,537,238 |
| 1848 | 2,429,089 | 846,405 | 1,609,004 |
| 1849 | 4,479,549 | 1,134,502 | 2,187,358 |
| 1850 | 3,237,464 | 877,606 | 1,860,809 |
| 1851 | 2,930,967 | 938,280 | 1,859,273 |
| 1852 | 3,959,452 | 1,225,074 | 1,194,395 |
| 1853 | 5,005,911 | 2,378,770 | 1,869,343 |
| 1854 | 2,963,027 | 1,113,586 | 1,862,189 |
| 1855 | 1,943,908 | 910,423 | 1,525,578 |
| 1856 | 2,540,438 | 1,539,075 | 1,533,762 |
| 1857 | 2,899,952 | 1,047,763 | 1,289,615 |
| 1858 | 1,064,663 | 671,474 | 1,109,298 |
| 1859 | 4,030,175 | 1,054,188 | 1,305,969 |
| 1860 | 2,342,543 | 608,100 | 1,461,552 |
| 1861 | 2,093,606 | 534,708 | 1,598,270 |
| 1862 | 2,375,835 | 697,454 | 1,698,426 |
| 1863 | 3,132,744 | 861,134 | 1,916,434 |

GENEVA.

| Years. | Imported. | Exported. | Retained for Home Consumption. |
|--------|-----------------|-----------------|--------------------------------|
| | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1834 | 347,597 | 261,571 | 21,632 |
| 1835 | 277,141 | 280,768 | 19,648 |
| 1836 | 367,426 | 331,301 | 19,982 |
| 1837 | 294,019 | 251,023 | 18,234 |
| 1838 | 565,827 | 466,714 | 18,227 |
| 1839 | 668,820 | 604,563 | 18,640 |
| 1840 | 803,812 | 759,607 | 15,992 |

GENEVA—*continued.*

| Years. | Imported. | Exported. | Retained for Home Consumption. |
|--------------|------------------------------|-----------------|--------------------------------|
| | <i>Gallons.</i> | <i>Gallons.</i> | <i>Gallons.</i> |
| 1841 | 532,422 | 472,636 | 15,421 |
| 1842 | 323,744 | 316,180 | 14,579 |
| 1843 | 362,689 | 317,706 | 13,913 |
| 1844 | 380,883 | 335,125 | 14,864 |
| 1845 | 408,907 | 348,692 | 15,504 |
| 1846 | 413,057 | 303,863 | 39,383 |
| 1847 | 382,271 | 345,581 | 28,800 |
| 1848 | 365,727 | 320,866 | 23,739 |
| 1849 | 471,232 | 384,231 | 26,917 |
| 1850 | 337,015 | 280,510 | 28,237 |
| 1851 | 158,679 | 111,023 | 26,397 |
| 1852 | 185,356 | 119,150 | 26,231 |
| 1853 | 288,520 | 211,772 | 27,958 |
| 1854 | 184,157 | 131,965 | 25,690 |
| 1855 | 219,041 | 176,418 | 25,181 |
| 1856 | 195,895 | 155,941 | 27,264 |
| 1857 | 178,041 | 113,421 | 25,851 |
| 1858 | 130,173 | 72,771 | 26,111 |
| 1859 | 147,949 | 88,045 | 28,883 |
| 1860 | 635,410 | 116,240 | 260,839 |
| 1861 | 148,994 | 104,588 | 100,816 |
| 1862 | } No separate accounts kept. | | |
| 1863 | | | |

DISTILLERS IN IRELAND IN 1818.

The following account of Distillers in Ireland at work in 1818, with the size of the stills, Spirits made, and coal consumed, is furnished by Morewood, a collector of excise. It is often interesting, as well as useful, to look upon such records. Many of the names are well known, and continue to

maintain the reputation for general excellence in manufacture.

| Names. | Residence. | Size of Still | Monthly Charges | Spirits produced Weekly | Average Consumption of Coals Weekly |
|--|-----------------|---------------|-------------------|-------------------------|-------------------------------------|
| | | Gals. | | Gals. | Tons. |
| Jameson & Dewar | Dublin | 1510 | 135 | 17,836 | 300 |
| John Jameson | " | 1256 | 143 | 15,715 | 280 |
| Robert Haig | " | 1250 | 143 | 15,640 | 280 |
| James Jameson | " | 1002 | 154 | 13,501 | 260 |
| Nicholas Roe | " | 751 | 172 | 11,300 | 240 |
| John Power | " | 751 | 172 | 11,300 | 240 |
| John Morrogh | Cork | 1021 | 154 | 13,756 | 260 |
| William Wyse | " | 501 | 189 | 8,285 | 220 |
| Samuel Perrott | " | 500 | 189 | 8,268 | 220 |
| P. W. Callaghan | " | 500 | 189 | 8,268 | 220 |
| John Brown | Limerick | 501 | 189 | 8,285 | 220 |
| Ditto | " | 501 | 189 | 8,285 | 220 |
| George Connell | " | 206 | 272 | 4,902 | 150 |
| James Shaw | Belfast | 503 | 189 | 8,306 | 220 |
| Robert Thomson | Newry | 509 | 189 | 8,417 | 220 |
| Malcolm Brown | Dundalk | 500 | 189 | 8,268 | 220 |
| Andrew Stein | Clonmel | 500 | 189 | 8,268 | 220 |
| John Birch | Roscrea | 306 | 174 $\frac{1}{2}$ | 4,666 | Turf |
| John Cassidy | Monasterevan | 200 | 194 $\frac{1}{3}$ | 3,400 | Turf |
| James Mullariff | Longford | 100 | 200 | 1,750 | 80 |
| Holton & O'Beirre | Athlone | 101 | 217 $\frac{1}{2}$ | 1,919 | Turf |
| Robert Hackett | Birr | 101 | 217 $\frac{1}{2}$ | 1,919 | Turf |
| John Robinson | " | 101 | 217 $\frac{1}{2}$ | 1,919 | Turf |
| Robert Codd | Drogheda | 101 | 304 | 2,682 | 100 |
| John Thomson | Carrickfergus | 99 | 200 | 1,732 | 80 |
| John Falls | Dungannon | 98 | 200 | 1,715 | 80 |
| Michael Regan | Galway | 98 | 200 | 1,715 | 80 |
| Alex. Stewart | Londonderry | 94 | 200 | 1,645 | 80 |
| D. & A. M'Intyre | Kellether | 77 | 200 | 1,347 | 60 |
| Patrick Brennan | Kilkenny | 100 | 200 | 1,750 | 80 |
| B. Finn | Galway | 53 | 200 | 927 | 40 |
| Wm. Cathers | Newtonlismarady | 49 | 200 | 857 | 40 |
| Wm. Leatham | Buncrana | 49 | 200 | 857 | 40 |
| Total gallons of Spirits made weekly, with the coals used. | | | | 209,411 | 4750 |

WINE AND SPIRIT BROKERS.

The importance of the trade in Wines and Spirits is shown by the number of firms who are engaged as Brokers, giving their whole time and attention to the business. We annex a list of the sworn Brokers acting in London alone. Some of the firms issue prices current weekly, showing the state of the market; these they distribute to the trade all over the country, free of every charge, postage included. The information thus given is most valuable, and, from our experience, we can affirm that the greatest reliance can be placed upon the general statements. They issue likewise frequent returns from the custom house, board of trade, &c., and furnish annual statistics of the imports, exports, and home consumption, &c. For much of the statistical information contained in this book we are indebted to these gentlemen. We are referring especially to the Brokers of old standing. We believe the sworn Brokers to stand well in the city: all are respectable, but the older houses have had more experience, and command to a greater extent the market than the younger firms. Be this as it may, the trade is much benefitted by the assistance which the well principled Broker gives in finding that which his client requires.

The London Directory contains many names that are not in the following list, which gives only the sworn Brokers, with their addresses.

JOHN ARNOLD, 23, Great Tower Street.
FREDERICK BROWN, 65, Mark Lane.
THOMAS BUTCHER, 75, Great Tower Street.
MATTHEW CLARK & SONS, 72, Great Tower Street.
JAMES CORNELL, 67, Mark Lane.
HENRY BOURNE DOWNING, 11, Mark Lane.
GEORGE WILLIAM EDWARDS, 26, Mincing Lane.
FREDERICK H. GODSELL, 25, East Cheap.
HENRY HARVEY, 77, Great Tower Street.
WILLIAM HENRY HOWES, 26, Mincing Lane.
HENRY WILLIAM JONES, 21, Mark Lane.
EDWARD H. KEELING, 11, Great Tower Street.
MARMADUKE LEVITT, 44, Mark Lane.
H. J. VALENTINE LONG, 65, Mark Lane.
JOHN MATTHEW, Bell Court, Mincing Lane.
JAMES NORRIS, 44, Mark Lane.
JOHN LAMSDEN PERCY, 36, Great Tower Street.
JAMES GILMORE WINN, 18, Mark Lane.

BILL FOR WAREHOUSING BRITISH SPIRITS, 1864.

We annex copy of a bill introduced by the government in relation to the warehousing and

bottling of British Spirits in Bond for ships' stores, exportation, &c. It appears to remove many restrictions that have hitherto interfered with our British manufacture, and we hope hereafter to find the exports of our excellent Gin, Irish and Scotch Whisky, improved by the absence of the unnecessary forms and expenses which have operated to its free transit.

15th February, 1864, 27th Victoria. A Bill to amend the Laws relating to the Warehousing of British Spirits.

Be it enacted by the Queen's most excellent Majesty, &c., &c.—

1.—Any plain British Spirits deposited in an excise warehouse without payment of duty may be removed by the proprietor of such Spirits, on giving *twenty-four hours' notice* to the Excise, to a special and secure building, room, or place, to be provided by the proprietor of such warehouse, to be approved by the Commissioners of Inland Revenue; and may be then bottled and packed for exportation or for use as ships' stores, under such regulations and during such hours as the said Commissioners shall appoint: provided always, that such building, room, or place, shall be adjacent to, but shall have no internal communication with said warehouse, and shall not be situated in the

same court or yard, or have any communication with the premises of a rectifier, dealer in, or retailer of Spirits; and provided also, that the distiller or proprietor of the said warehouse shall give security by bond for such building.

2.—Such Spirits shall be drawn off into imperial reputed quart or pint bottles, and packed in cases, each case to contain any number of dozens of bottles, but not less than *one dozen* quarts or *two dozen* pints, and all such cases shall be fastened and secured, and legibly painted or branded with particulars and marks; and if any deficiency shall be found in the quantity, of Spirits belonging to such distiller or proprietor exceeding *two per centum* upon the quantity which he shall have removed into the said building, room, or place, he shall be charged with the duty upon such deficiency at the rate payable upon British Spirits.

3.—Spirits, when bottled and packed, may be removed, without payment of duty, to a ship or to a customs warehouse for exportation or use as ships' stores, subject to the like conditions as in the case of Spirits in casks delivered out of warehouse for the like purpose.

4.—The Commissioners may require a separate room, provided by a distiller or proprietor of an excise warehouse, for racking of Spirits upon which the duty has been paid; and the officer of excise

shall keep an account of all Spirits belonging to such distiller or proprietor, which shall be received and sent out; and if, upon taking an account of the stock, a greater quantity of Spirits shall be found in such room than ought to remain, the excess shall be charged with duty; and if such excess shall amount to more than *one per centum* of Spirits since the last preceding account taken of the stock, such excess shall be forfeited, and the distiller or proprietor shall forfeit the sum of *twenty shillings* for every gallon of such excess.

5.—In lieu of the allowance of one half per centum allowed by section 119 of the act passed in the 23rd and 24th years of Her Majesty's reign, chapter 114, in the case of any deficiency which shall occur during the operation of vatting, blending, or racking of Spirits in warehouse, an allowance not exceeding *one per centum* shall be made.

6.—On delivery of any package of Spirits from the warehouse, the duties shall be paid upon the quantity actually found in such package at the time of delivery, by weight, measure, or guage, as the Commissioners may direct; provided that if the quantity of Spirits contained in such package shall be found by weight, measure, or guage, to be less than the quantity contained therein when the same were deposited, and unless the Commissioners shall be satisfied that such deficiency has

not been caused by fraudulent destruction or want of proper care in keeping of the Spirits, then the duty shall be paid upon the whole quantity contained in such package when the same was deposited according to the account then taken, or upon such portion as the Commissioners shall think fit.

7.—If any officer of excise shall find a greater deficiency in the quantity of Spirits which should be contained in any package deposited in any warehouse without payment of duty than can be accounted for by waste or other legitimate case, the Commissioners may require immediate payment of the duty on the quantity originally warehoused, and if such duty be not paid on demand, made in writing, the distiller or proprietor shall forfeit double the value of the duties; and no Spirits which may be deposited in any such warehouse, shall be transferred or delivered out until the proprietor shall have paid the amount.

8.—Spirits fraudulently concealed, or abstracted, or removed from warehouse, to be forfeited, and the distiller or proprietor of warehouse to forfeit £200.

9.—Distiller, or proprietor of Spirits or warehouse, opening or gaining access to warehouse, except in presence of an officer, to forfeit £500.

10.—Any plain British Spirits to which no

sweetening or other matter which shall alter the strength thereof has been added, may, with the consent of Commissioners of Customs and Inland Revenue, and upon security by bond being given, and under such regulations as the said Commissioners respectively may from time to time make in that behalf, be removed from any excise warehouse and be deposited, without payment of any duty, in any customs warehouse; and any such Spirits so deposited may be removed to any other customs warehouse, and may be delivered for home consumption from any customs warehouse upon payment of the proper excise duties, collected by the officers of customs, under the direction of the Commissioners of Customs.

11.—All the powers, provisions, clauses, and regulations contained by Act relating to the Customs, as to the warehousing, custody, and delivery, whether for exportation, for use as ships' stores, or home consumption, of goods liable to a duty as to any deficiencies or allowances thereon, so far as the same respectively are or shall be applicable, in all cases not hereby expressly provided for, and so far as the same shall not be superseded by, and shall be consistent with this Act, shall be applied, enforced, and put in execution, with reference to any British Spirits deposited in any warehouse of customs under the provisions of this Act.

12.—Bonds to be given under the authority of this Act shall be entered into with sufficient sureties, and in such amount, and with conditions, as the Commissioners of Customs or Inland Revenue shall approve.

13.—Sections 132, 133, 134, and 147 of the Act passed in the 23rd and 24th years of Her Majesty's reign, chapter 114, shall be and the same are hereby repealed.

BRANDY SHIPMENTS TO GREAT BRITAIN,
CLASSIFIED.

The following is a list of shipments of Brandy in the year 1863 from Charente to various ports in the United Kingdom, in puncheons, hogsheads, quarter casks, and cases, computed at the rate of 120 gallons to a puncheon, and 29 gallons to each case.

ENGLAND.

| | <i>Puns.</i> | <i>Hhds.</i> | <i>Qr. Casks.</i> | <i>Cases.</i> | <i>Total in Galls.</i> |
|----------------|--------------|--------------|-------------------|---------------|------------------------|
| London ... | 547 | 19,025 | 25,458 | 182,301 | 2,335,482 |
| Liverpool ... | 377 | 3,130 | 4,733 | 30,273 | 435,576 |
| Bristol ... | 69 | 1,287 | 1,101 | 5,168 | 128,866 |
| Hull ... | 110 | 507 | 416 | 1,798 | 59,696 |
| Gloucester ... | 10 | 221 | 289 | 594 | 24,318 |
| Exeter ... | 47 | 189 | 165 | 754 | 23,438 |
| Southampton | 9 | 88 | 218 | 2,902 | 18,704 |

| | <i>Pens.</i> | <i>Hds.</i> | <i>Qr. Casks.</i> | <i>Cases.</i> | <i>Total in Galls.</i> |
|---------------|--------------|-------------|-------------------|---------------|------------------------|
| Plymouth ... | 21 | 192 | 99 | 812 | 18,634 |
| Newcastle ... | 18 | 96 | 79 | 420 | 11,130 |
| Other ports | 58 | 276 | 294 | 1,490 | 35,320 |
| | <hr/> | <hr/> | <hr/> | <hr/> | <hr/> |
| | 1,266 | 25,011 | 32,852 | 226,512 | 3,091,164 |

SCOTLAND.

| | | | | | |
|-------------|-------|-------|-------|--------|---------|
| Glasgow ... | 20 | 368 | 1,641 | 19,992 | 113,694 |
| Leith ... | 10 | 183 | 1,502 | 9,473 | 76,186 |
| Other ports | 6 | 47 | 238 | 3,559 | 17,798 |
| | <hr/> | <hr/> | <hr/> | <hr/> | <hr/> |
| | 36 | 598 | 3,381 | 33,024 | 207,678 |

IRELAND.

| | | | | | |
|-------------|-------|-------|-------|--------|---------|
| Dublin ... | 27 | 324 | 1,123 | 13,836 | 84,042 |
| Belfast ... | 7 | 54 | 95 | 2,079 | 11,088 |
| Other ports | — | 34 | 74 | 2,997 | 10,254 |
| | <hr/> | <hr/> | <hr/> | <hr/> | <hr/> |
| | 34 | 412 | 1,292 | 18,912 | 105,384 |

TABLE No. I.*

Showing the price of Brandy in bond at proof, and the relative value when duty paid at various other strengths.

| Cost in Bond, Proof per gal. | | Duty 10s. 9d. at 3 O.P. | | Duty 10s. 5d. Proof. | | Duty 9s. 11d. at 5 U.P. | | Duty 9s. 4½d. at 10 U.P. | | Duty 8s. 10d. at 15 U.P. | | Duty 8s. 4d. at 20 U.P. | |
|------------------------------|---|-------------------------|-----|----------------------|----|-------------------------|-----|--------------------------|-----|--------------------------|-----|-------------------------|-----|
| s | d | s | d | s | d | s | d | s | d. | s | d | s | d |
| 4 | 0 | 14 | 10 | 14 | 5 | 13 | 8 | 12 | 11½ | 12 | 3 | 11 | 6½ |
| 4 | 3 | 15 | 1 | 14 | 8 | 13 | 11 | 13 | 2½ | 12 | 6 | 11 | 9 |
| 4 | 6 | 15 | 4½ | 14 | 11 | 14 | 2 | 13 | 5 | 12 | 8 | 11 | 11½ |
| 4 | 9 | 15 | 8 | 15 | 2 | 14 | 5 | 13 | 8 | 12 | 11 | 12 | 2 |
| 5 | 0 | 15 | 10½ | 15 | 5 | 14 | 7½ | 13 | 10½ | 13 | 1 | 12 | 4 |
| 5 | 3 | 16 | 1½ | 15 | 8 | 14 | 10½ | 14 | 1 | 13 | 4 | 12 | 6½ |
| 5 | 6 | 16 | 5 | 15 | 11 | 15 | 1½ | 14 | 4 | 13 | 6½ | 12 | 9 |
| 5 | 9 | 16 | 8 | 16 | 2 | 15 | 4 | 14 | 7 | 13 | 9 | 12 | 11½ |
| 6 | 0 | 16 | 11 | 16 | 5 | 15 | 7 | 14 | 9 | 13 | 11½ | 13 | 2 |
| 6 | 3 | 17 | 2 | 16 | 8 | 15 | 10 | 15 | 0 | 14 | 2 | 13 | 4 |
| 6 | 6 | 17 | 5 | 16 | 11 | 16 | 1 | 15 | 3 | 14 | 4½ | 13 | 6½ |
| 6 | 9 | 17 | 8 | 17 | 2 | 16 | 4 | 15 | 5½ | 14 | 7 | 13 | 9 |
| 7 | 0 | 17 | 11 | 17 | 5 | 16 | 6½ | 15 | 8 | 14 | 9½ | 13 | 11 |
| 7 | 3 | 18 | 2½ | 17 | 8 | 16 | 9½ | 15 | 11 | 15 | 0 | 14 | 2 |
| 7 | 6 | 18 | 5½ | 17 | 11 | 17 | 0 | 16 | 1½ | 15 | 3 | 14 | 4 |
| 7 | 9 | 18 | 8½ | 18 | 2 | 17 | 3 | 16 | 4 | 15 | 5 | 14 | 6½ |
| 8 | 0 | 18 | 11½ | 18 | 5 | 17 | 6 | 16 | 7 | 15 | 8 | 14 | 9 |
| 8 | 3 | 19 | 3 | 18 | 8 | 17 | 9 | 16 | 10 | 15 | 10½ | 14 | 11½ |
| 8 | 6 | 19 | 6 | 18 | 11 | 18 | 0 | 17 | 0½ | 16 | 1 | 15 | 2 |
| 8 | 9 | 19 | 9 | 19 | 2 | 18 | 2½ | 17 | 3 | 16 | 3½ | 15 | 4 |
| 9 | 0 | 20 | 0 | 19 | 5 | 18 | 5 | 17 | 5½ | 16 | 6 | 15 | 6½ |
| 9 | 3 | 20 | 3 | 19 | 8 | 18 | 8 | 17 | 8½ | 16 | 9 | 15 | 9 |
| 9 | 6 | 20 | 6 | 19 | 11 | 18 | 11 | 17 | 11 | 16 | 11 | 15 | 11 |
| 9 | 9 | 20 | 9½ | 20 | 2 | 19 | 2 | 18 | 2 | 17 | 2 | 16 | 2 |
| 10 | 0 | 21 | 0½ | 20 | 5 | 19 | 4½ | 18 | 4½ | 17 | 4 | 16 | 4 |
| 10 | 3 | 21 | 3½ | 20 | 8 | 19 | 7½ | 18 | 7 | 17 | 7 | 16 | 6½ |
| 10 | 6 | 21 | 6½ | 20 | 11 | 19 | 10½ | 18 | 9½ | 17 | 9½ | 16 | 9 |
| 10 | 9 | 21 | 9½ | 21 | 2 | 20 | 1½ | 19 | 0½ | 18 | 0 | 16 | 11½ |
| 11 | 0 | 22 | 1 | 21 | 5 | 20 | 4½ | 19 | 3½ | 18 | 2½ | 17 | 2 |
| 11 | 3 | 22 | 4 | 21 | 8 | 20 | 7 | 19 | 6 | 18 | 5 | 17 | 4½ |
| 11 | 6 | 22 | 7 | 21 | 11 | 20 | 10 | 19 | 9 | 18 | 7½ | 17 | 6½ |
| 11 | 9 | 22 | 10 | 22 | 2 | 21 | 0½ | 19 | 11½ | 18 | 10 | 17 | 9 |

* These Tables are copyright

Z

TABLE No. I.—*continued.*

| Cost in Bond, Proof per gal. | | Duty 10s. 9d. at 3 O.P. | | Duty 10s. 5d. Proof. | | Duty 9s. 11d. at 5 U.P. | | Duty 9s. 4d. at 10 U.P. | | Duty 8s. 10d. at 15 U.P. | | Duty 8s. 4d. at 20 U.P. | |
|------------------------------|---|-------------------------|-----|----------------------|----|-------------------------|----|-------------------------|-----|--------------------------|----|-------------------------|-----|
| s | d | s | d | s | d | s | d | s | d | s | d | s | d |
| 12 | 0 | 23 | 1 | 22 | 5 | 21 | 3½ | 20 | 2 | 19 | 0½ | 17 | 11½ |
| 12 | 3 | 23 | 4½ | 22 | 8 | 21 | 6½ | 20 | 5 | 19 | 3½ | 18 | 2 |
| 12 | 6 | 23 | 7½ | 22 | 11 | 21 | 9 | 20 | 7½ | 19 | 6 | 18 | 4½ |
| 12 | 9 | 23 | 10½ | 22 | 2 | 22 | 0 | 20 | 10 | 19 | 8½ | 18 | 6½ |
| 13 | 0 | 24 | 1½ | 23 | 5 | 22 | 3 | 21 | 1 | 19 | 11 | 18 | 9 |
| 13 | 3 | 24 | 4½ | 23 | 8 | 22 | 6 | 21 | 3½ | 20 | 1½ | 18 | 11½ |
| 13 | 6 | 24 | 8 | 23 | 11 | 22 | 9 | 21 | 6 | 20 | 4 | 19 | 2 |
| 13 | 9 | 24 | 10½ | 24 | 2 | 22 | 11 | 21 | 9 | 20 | 6½ | 19 | 4 |
| 14 | 0 | 25 | 2 | 24 | 5 | 23 | 2½ | 21 | 11½ | 20 | 9 | 19 | 7 |
| 14 | 3 | 25 | 5 | 24 | 8 | 23 | 5 | 22 | 2½ | 21 | 0 | 19 | 9 |
| 14 | 6 | 25 | 8½ | 24 | 11 | 23 | 8 | 22 | 5 | 21 | 2 | 19 | 11½ |
| 14 | 9 | 25 | 11 | 25 | 2 | 23 | 11 | 22 | 7½ | 21 | 5 | 20 | 2 |
| 15 | 0 | 26 | 2½ | 25 | 5 | 24 | 1½ | 22 | 10½ | 21 | 7 | 20 | 4 |

TABLE No. II.

Showing the relative cost of Rums in bond, from 1s. to 6s. per gallon, proof, at 40 per cent. over proof to 20 under proof. This table will be useful likewise to calculate the relative cost of Whisky at 25 over proof, 10 over proof, and proof.

COST IN BOND AT THE STRENGTHS OF

| 40 O.P. | 35 O.P. | 30 O.P. | 25 O.P. | 20 O.P. | 15 O.P. | 10 O.P. | 5 O.P. | Proof | 10 U.P. | 15 U.P. | 20 U.P. |
|---------|---------|---------|---------|---------|---------|---------|--------|-------|---------|---------|---------|
| 1/4½ | 1/4¼ | 1/3½ | 1/3 | 1/2½ | 1/1½ | 1/1½ | 1/0½ | 1/0 | 0/10½ | 0/10½ | 0/10 |
| 1/6½ | 1/5½ | 1/5 | 1/4½ | 1/3½ | 1/3 | 1/2½ | 1/1½ | 1/1 | 0/11½ | 0/11 | 0/10½ |
| 1/7½ | 1/7 | 1/6½ | 1/5½ | 1/4½ | 1/4 | 1/3½ | 1/2½ | 1/2 | 1/0½ | 1/0 | 0/11½ |
| 1/9 | 1/8½ | 1/7½ | 1/6½ | 1/6 | 1/5½ | 1/4½ | 1/3½ | 1/3 | 1/1½ | 1/0½ | 1/0 |
| 1/10½ | 1/9½ | 1/8½ | 1/8 | 1/7½ | 1/6½ | 1/5½ | 1/4½ | 1/4 | 1/2½ | 1/1½ | 1/0½ |
| 1/11½ | 1/11 | 1/10 | 1/9½ | 1/8½ | 1/7½ | 1/6½ | 1/5½ | 1/5 | 1/3½ | 1/2½ | 1/1½ |

TABLE No. II.—*continued.*

| O.P. | 35 O.P. | 30 O.P. | 25 O.P. | 20 O.P. | 15 O.P. | 10 O.P. | 5 O.P. | Proof | 10 U.P. | 15 U.P. | 20 U.P. |
|------|---------|---------|---------|---------|---------|---------|--------|-------|---------|---------|---------|
| 1½ | 2/0½ | 1/11½ | 1/10½ | 1/9½ | 1/8½ | 1/7¾ | 1/7 | 1/6 | 1/4½ | 1/3½ | 1/2½ |
| 2½ | 2/1½ | 2/0½ | 1/11½ | 1/10½ | 1/9½ | 1/9 | 1/8 | 1/7 | 1/5 | 1/4½ | 1/3½ |
| 4 | 2/3 | 2/2 | 2/1 | 2/0 | 1/11 | 1/10 | 1/9 | 1/8 | 1/6 | 1/5 | 1/4 |
| 5½ | 2/4½ | 2/3½ | 2/2½ | 2/1½ | 2/0½ | 1/11 | 1/10 | 1/9 | 1/7 | 1/5½ | 1/4½ |
| 6½ | 2/5½ | 2/4½ | 2/3½ | 2/2½ | 2/1½ | 2/0½ | 1/11 | 1/10 | 1/7½ | 1/6½ | 1/5½ |
| 8½ | 2/7 | 2/6 | 2/4½ | 2/3½ | 2/2½ | 2/1½ | 2/0½ | 1/11 | 1/8½ | 1/7½ | 1/6½ |
| 9½ | 2/8½ | 2/7½ | 2/6 | 2/4½ | 2/3½ | 2/2½ | 2/1½ | 2/0 | 1/9½ | 1/8½ | 1/7½ |
| 11 | 2/9½ | 2/8½ | 2/7½ | 2/6 | 2/4½ | 2/3½ | 2/2½ | 2/1 | 1/10½ | 1/9½ | 1/8 |
| 10½ | 2/11 | 2/9½ | 2/8½ | 2/7½ | 2/6 | 2/4½ | 2/3½ | 2/2 | 1/11½ | 1/10 | 1/8½ |
| 1½ | 3/0½ | 2/11 | 2/9½ | 2/8½ | 2/7 | 2/5½ | 2/4½ | 2/3 | 2/0½ | 1/11 | 1/9½ |
| 3½ | 3/1½ | 3/0½ | 2/11 | 2/9½ | 2/8½ | 2/6½ | 2/5½ | 2/4 | 2/1½ | 1/11½ | 1/10½ |
| 4½ | 3/3½ | 3/1½ | 3/0½ | 2/10½ | 2/9½ | 2/8 | 2/6½ | 2/5 | 2/2 | 2/0½ | 1/11½ |
| 6 | 3/4½ | 3/3 | 3/1½ | 3/0 | 2/10½ | 2/9 | 2/7½ | 2/6 | 2/3 | 2/1½ | 2/0 |
| 7 | 3/5½ | 3/4½ | 3/2½ | 3/1½ | 2/11 | 2/10 | 2/8½ | 2/7 | 2/4 | 2/2½ | 2/0½ |
| 8½ | 3/7½ | 3/5½ | 3/4 | 3/2½ | 3/0½ | 2/11½ | 2/9½ | 2/8 | 2/4½ | 2/3½ | 2/1½ |
| 10½ | 3/8½ | 3/7 | 3/5½ | 3/3½ | 3/2 | 3/0½ | 2/10 | 2/9 | 2/5½ | 2/4 | 2/2½ |
| 11½ | 3/10 | 3/8½ | 3/6½ | 3/4½ | 3/3 | 3/1½ | 2/11 | 2/10 | 2/6½ | 2/5 | 2/3½ |
| 1 | 3/11½ | 3/9½ | 3/7½ | 3/6 | 3/4½ | 3/2½ | 3/0½ | 2/11 | 2/7½ | 2/5½ | 2/4 |
| 2½ | 4/0½ | 3/10½ | 3/9 | 3/7½ | 3/5½ | 3/3½ | 3/1½ | 3/0 | 2/8½ | 2/6½ | 2/4½ |
| 3½ | 4/2 | 4/0 | 3/10½ | 3/8½ | 3/6½ | 3/4½ | 3/2½ | 3/1 | 2/9½ | 2/7½ | 2/5½ |
| 5½ | 4/3½ | 4/1½ | 3/11½ | 3/9½ | 3/7½ | 3/5½ | 3/4 | 3/2 | 2/10½ | 2/8½ | 2/6½ |
| 6½ | 4/4½ | 4/2½ | 4/0½ | 3/10½ | 3/8½ | 3/7 | 3/5 | 3/3 | 2/11 | 2/9½ | 2/7½ |
| 8 | 4/6 | 4/4 | 4/2 | 4/0 | 3/10 | 3/8 | 3/6 | 3/4 | 3/0 | 2/10 | 2/8 |
| 9½ | 4/7½ | 4/5½ | 4/3½ | 4/1½ | 3/11½ | 3/9 | 3/7 | 3/5 | 3/1 | 2/10½ | 2/8½ |
| 10½ | 4/8½ | 4/6½ | 4/4½ | 4/2½ | 4/0½ | 3/10½ | 3/8 | 3/6 | 3/1½ | 2/11½ | 2/9½ |
| 10½ | 4/10 | 4/8 | 4/5½ | 4/3½ | 4/1½ | 3/11½ | 3/9½ | 3/7 | 3/2½ | 3/0½ | 2/10½ |
| 1½ | 4/11½ | 4/9½ | 4/7 | 4/4½ | 4/2½ | 4/0½ | 3/10½ | 3/8 | 3/3½ | 3/1½ | 2/11½ |
| 3 | 5/0½ | 4/10½ | 4/8½ | 4/6 | 4/3½ | 4/1½ | 3/11½ | 3/9 | 3/4½ | 3/2½ | 3/0 |
| 4½ | 5/2 | 4/11½ | 4/9½ | 4/7½ | 4/5 | 4/2½ | 4/0½ | 3/10 | 3/5½ | 3/3 | 3/0½ |
| 5½ | 5/3½ | 5/1 | 4/10½ | 4/8½ | 4/6 | 4/3½ | 4/1½ | 3/11 | 3/6½ | 3/4 | 3/1½ |
| 7½ | 5/4½ | 5/2½ | 5/0 | 4/9½ | 4/7½ | 4/4½ | 4/2½ | 4/0 | 3/7½ | 3/4½ | 3/2½ |
| 8½ | 5/6½ | 5/3½ | 5/1½ | 4/10½ | 4/8½ | 4/6 | 4/3½ | 4/1 | 3/8 | 3/5½ | 3/3½ |
| 10 | 5/7½ | 5/5 | 5/2½ | 5/0 | 4/9½ | 4/7 | 4/4½ | 4/2 | 3/9 | 3/6½ | 3/4 |
| 11½ | 5/8½ | 5/6½ | 5/3½ | 5/1½ | 4/10½ | 4/8 | 4/5½ | 4/3 | 3/10 | 3/7½ | 3/4½ |
| 1½ | 5/10½ | 5/7½ | 5/5 | 5/2½ | 4/11½ | 4/9½ | 4/6½ | 4/4 | 3/10½ | 3/8½ | 3/5½ |
| 2½ | 5/11½ | 5/9 | 5/6½ | 5/3½ | 5/1 | 4/10½ | 4/7 | 4/5 | 3/11½ | 3/9 | 3/6½ |
| 3½ | 6/1 | 5/10½ | 5/7½ | 5/4½ | 5/2 | 4/11½ | 4/8½ | 4/6 | 4/0½ | 3/10 | 3/7½ |
| 5 | 6/2½ | 5/11½ | 5/8½ | 5/6 | 5/3½ | 5/0½ | 4/9½ | 4/7 | 4/1½ | 3/10½ | 3/8 |
| 6½ | 6/3½ | 6/0½ | 5/10 | 5/7½ | 5/4½ | 5/1½ | 4/10½ | 4/8 | 4/2½ | 3/11½ | 3/8½ |
| 7½ | 6/5 | 6/2 | 5/11½ | 5/8½ | 5/5 | 5/2½ | 4/11½ | 4/9 | 4/3½ | 4/0½ | 3/9½ |
| 9½ | 6/6½ | 6/3½ | 6/0½ | 5/9½ | 5/6 | 5/3 | 5/1 | 4/10 | 4/4½ | 4/1½ | 3/10½ |

TABLE No. II.—*continued.*

| 40 O.P. | 35 O.P. | 30 O.P. | 25 O.P. | 20 O.P. | 15 O.P. | 10 O.P. | 5 O.P. | Proof | 10 U.P. | 15 U.P. | 20 U.P. |
|---------|---------|---------|---------|---------|---------|---------|--------|-------|---------|---------|---------|
| 6/10½ | 6/7¼ | 6/4¼ | 6/1¼ | 5/10¼ | 5/7¼ | 5/5 | 5/2 | 4/11 | 4/5 | 4/2½ | 3/11½ |
| 7/0 | 6/9 | 6/6 | 6/3 | 6/0 | 5/9 | 5/6 | 5/3 | 5/0 | 4/6 | 4/3 | 4/0 |
| 7/1½ | 6/10½ | 6/7½ | 6/4½ | 6/1½ | 5/10½ | 5/7 | 5/4 | 5/1 | 4/7 | 4/3½ | 4/0½ |
| 7/2½ | 6/11½ | 6/8½ | 6/5½ | 6/2½ | 5/11½ | 5/8½ | 5/5½ | 5/2 | 4/7½ | 4/4½ | 4/1½ |
| 7/4½ | 7/1 | 6/10 | 6/6½ | 6/3½ | 6/0½ | 5/9½ | 5/6½ | 5/3 | 4/8½ | 4/5½ | 4/2½ |
| 7/5½ | 7/2½ | 6/11½ | 6/8 | 6/4½ | 6/1½ | 5/10½ | 5/7½ | 5/4 | 4/9½ | 4/6½ | 4/3½ |
| 7/7 | 7/3½ | 7/0½ | 6/9½ | 6/6 | 6/2½ | 5/11½ | 5/8½ | 5/5 | 4/10½ | 4/7½ | 4/4 |
| 7/8½ | 7/5 | 7/1½ | 6/10½ | 6/7½ | 6/4 | 6/0½ | 5/9½ | 5/6 | 4/11½ | 4/8 | 4/4½ |
| 7/9½ | 7/6½ | 7/3 | 6/11½ | 6/8½ | 6/5 | 6/1½ | 5/10½ | 5/7 | 5/0½ | 4/9 | 4/5½ |
| 7/11½ | 7/7½ | 7/4½ | 7/1 | 6/9½ | 6/6½ | 6/2½ | 5/11½ | 5/8 | 5/1½ | 4/9½ | 4/6½ |
| 8/0½ | 7/9½ | 7/5½ | 7/2½ | 6/10½ | 6/7½ | 6/4 | 6/0½ | 5/9 | 5/2 | 4/10½ | 4/7½ |
| 8/2 | 7/10½ | 7/7 | 7/3½ | 7/0 | 6/8½ | 6/5 | 6/1½ | 5/10 | 5/3 | 4/11½ | 4/8 |
| 8/3½ | 7/11½ | 7/8½ | 7/4½ | 7/1½ | 6/9½ | 6/6 | 6/2½ | 5/11 | 5/4 | 5/0½ | 4/8½ |
| 8/4½ | 8/1½ | 7/9½ | 7/6 | 7/2½ | 6/10½ | 6/7½ | 6/3½ | 6/0 | 5/4½ | 5/1½ | 4/9½ |

TABLE No. III.

Showing the cost of Rum at 30 per cent. over proof, made up to various strengths, with the Duty at 10s. 2d. per proof gallon added.

| Cost in Bond 30 O.P. per gal. | Duty 13s. 2½d. at 30 O.P. | Duty 12s 8½d at 25 O.P. | Duty 12s 2½d at 20 O.P. | Duty 11s 8½d at 15 O.P. | Duty 11s 2d at 10 O.P. | Duty 10s 8d at 5 O.P. | Duty 10s 2d Proof | Duty 9s 2d at 10 U.P. | Duty 8s 7½d at 15 U.P. | Duty 8s 1½d at 20 U.P. |
|-------------------------------|---------------------------|-------------------------|-------------------------|-------------------------|------------------------|-----------------------|-------------------|-----------------------|------------------------|------------------------|
| 3/0 | 16/2½ | 15/7 | 15/0 | 14/4 | 13/8½ | 13/1 | 12/6 | 11/3 | 10/7½ | 10/0 |
| 3/3 | 16/5½ | 15/10 | 15/2½ | 14/7 | 13/11 | 13/4 | 12/8 | 11/5 | 10/9 | 10/3 |
| 3/6 | 16/8½ | 16/0½ | 15/5 | 14/9½ | 14/1½ | 13/6 | 12/10 | 11/7 | 10/11 | 10/3½ |
| 3/9 | 16/11½ | 16/3½ | 15/8 | 15/0 | 14/4½ | 13/8½ | 13/0½ | 11/9 | 11/1½ | 10/5½ |
| 4/0 | 17/2½ | 16/6½ | 15/10½ | 15/2½ | 14/6½ | 13/11 | 13/3 | 11/11 | 11/3 | 10/7 |
| 4/3 | 17/5½ | 16/9 | 16/1 | 15/5 | 14/9 | 14/1 | 13/5 | 12/1 | 11/5 | 10/9 |
| 4/6 | 17/8½ | 17/0 | 16/4 | 15/8 | 15/0 | 14/4 | 13/7½ | 12/3 | 11/7 | 10/11 |
| 4/9 | 17/11½ | 17/3 | 16/7 | 15/11 | 15/2 | 14/6 | 13/10 | 12/8 | 11/9 | 11/1 |
| 5/0 | 18/2½ | 17/6 | 16/10 | 16/1 | 15/5 | 14/8½ | 14/0 | 12/7 | 11/11 | 11/3 |
| 5/3 | 18/5½ | 17/9 | 17/0 | 16/4 | 15/7½ | 14/11 | 14/2½ | 12/9 | 12/1 | 11/4½ |
| 5/6 | 18/8½ | 18/0 | 17/3 | 16/7 | 15/10 | 15/1½ | 14/5 | 13/0 | 12/3 | 11/6 |

TABLE No. III.—*continued.*

| Cost in Bond, 20 O.P. or grl. | Duty 12s 2½d at 20 O.P. | Duty 12s 2½d at 25 O.P. | Duty 12s 2½d at 20 O.P. | Duty 11s 8½d at 15 O.P. | Duty 11s 2d at 10 O.P. | Duty 10s 6d at 5 O.P. | Duty 10s 2d Proof | Duty 9s 2d at 10 U.P. | Duty 8s 7½d at 15 U.P. | Duty 8s 1½d at 20 U.P. |
|-------------------------------|-------------------------|-------------------------|-------------------------|-------------------------|------------------------|-----------------------|-------------------|-----------------------|------------------------|------------------------|
| 5/9 | 18/11½ | 18/3 | 17/6 | 16/9 | 16/0½ | 15/4 | 14/7 | 13/1½ | 12/5 | 11/8 |
| 6/0 | 19/2½ | 18/5½ | 17/9 | 17/0 | 16/3 | 15/6 | 14/9½ | 13/4 | 12/7 | 11/10 |
| 6/3 | 19/5½ | 18/8½ | 17/11½ | 17/2½ | 16/6 | 15/9 | 14/11½ | 13/6 | 12/9 | 12/0 |
| 6/6 | 19/8½ | 18/11 | 18/2 | 17/5 | 16/8 | 15/11 | 15/2 | 13/8 | 12/11 | 12/2 |
| 6/9 | 19/11½ | 19/2 | 18/5 | 17/8 | 16/10½ | 16/1 | 15/4 | 13/10 | 13/0½ | 12/3½ |
| 7/0 | 20/2½ | 19/5 | 18/8 | 17/11 | 17/1 | 16/4 | 15/7 | 14/0 | 13/3 | 12/6 |
| 7/6 | 20/8½ | 19/11 | 19/1 | 18/4 | 17/6 | 16/9 | 15/11 | 14/4 | 13/6½ | 12/9 |
| 8/0 | 21/2½ | 20/5 | 19/7 | 18/9 | 17/11½ | 17/2 | 16/4 | 14/7 | 13/10½ | 13/1 |

TABLE No. IV.

showing the cost of Rum at 25 O.P., including the Duty at 10s. 2d. per gallon, proof, made up to various strengths.

| Cost n Bond, 25 O.P. | Duty 12s. 8½d. 25 O.P. | Duty 12s. 2½d. 20 O.P. | Duty 11s. 8½d. 15 O.P. | Duty 11s. 2d. 10 O.P. | Duty 10s. 8d. 5 O.P. | Duty 10s. 2d. Proof. | Duty 9s. 2d. 10 U.P. | Duty 8s. 7½d. 15 U.P. | Duty 8s. 1½d. 20 U.P. |
|----------------------|------------------------|------------------------|------------------------|-----------------------|----------------------|----------------------|----------------------|-----------------------|-----------------------|
| 3 0 | 15 8½ | 15 1 | 14 5½ | 13 10 | 13 2½ | 12 7 | 11 4 | 10 8 | 10 1 |
| 3 3 | 15 11½ | 15 4 | 14 8½ | 14 0½ | 13 5 | 12 9½ | 11 6 | 10 10 | 10 3 |
| 3 6 | 16 2½ | 15 7 | 14 11 | 14 3 | 13 7½ | 13 0 | 11 8 | 11 0½ | 10 5 |
| 3 9 | 16 5½ | 15 9½ | 15 1½ | 14 6 | 13 10 | 13 2 | 11 10½ | 11 2½ | 10 6½ |
| 4 0 | 16 8½ | 16 0½ | 15 4½ | 14 8½ | 14 0½ | 13 4½ | 12 0½ | 11 4½ | 10 8½ |
| 4 3 | 16 11½ | 16 3½ | 15 7½ | 14 11 | 14 3 | 13 7 | 12 3 | 11 6½ | 10 10½ |
| 4 6 | 17 2½ | 16 6 | 15 10 | 15 1½ | 14 5½ | 13 9 | 12 5 | 11 8½ | 11 0½ |
| 4 9 | 17 5½ | 16 9 | 16 0½ | 15 4½ | 14 8 | 13 11½ | 12 7 | 11 10½ | 11 2½ |
| 5 0 | 17 8½ | 17 0 | 16 3½ | 15 7 | 14 10½ | 14 2 | 12 9 | 12 0½ | 11 4½ |
| 5 3 | 17 11½ | 17 3 | 16 6½ | 15 10 | 15 1 | 14 4½ | 12 11½ | 12 3 | 11 6 |
| 5 6 | 18 2½ | 17 6 | 16 9 | 16 0 | 15 4 | 14 7 | 13 1½ | 12 4½ | 11 8 |
| 5 9 | 18 5½ | 17 8½ | 17 0 | 16 3 | 15 6 | 14 9 | 13 3½ | 12 6½ | 11 10 |
| 6 0 | 18 8½ | 17 11½ | 17 3 | 16 6 | 15 9 | 15 0 | 13 6 | 12 9 | 12 0 |
| 6 3 | 18 11½ | 18 2½ | 17 6 | 16 8½ | 15 11½ | 15 2 | 13 8 | 12 11 | 12 2 |
| 6 6 | 19 2½ | 18 5½ | 17 8½ | 16 11 | 16 2 | 15 4½ | 13 10 | 13 1 | 12 4 |
| 6 9 | 19 5½ | 18 8 | 17 11 | 17 1½ | 16 4 | 15 7 | 14 0 | 13 3 | 12 5½ |
| 7 0 | 19 8½ | 18 11 | 18 2 | 17 4½ | 16 7 | 15 9½ | 14 2½ | 13 5 | 12 7½ |
| 7 3 | 19 11½ | 19 2 | 18 4½ | 17 7 | 16 9½ | 15 11½ | 14 4½ | 13 7 | 12 9½ |
| 7 6 | 20 2½ | 19 5 | 18 7 | 17 9½ | 17 0 | 16 2 | 14 7 | 13 9 | 12 11½ |
| 7 9 | 20 5½ | 19 8 | 18 10 | 18 0 | 17 2½ | 16 4½ | 14 9 | 13 11 | 13 1½ |
| 8 0 | 20 8½ | 19 11 | 19 0½ | 18 3 | 17 5 | 16 7 | 14 11 | 14 1 | 13 3½ |

TABLE No. V.

Relative value of Whisky 25 over proof, at various strengths, with Duty added.

| Cost in Bond, 25 O.P. per gal. | | 25 O.P. Duty 12s. 6d. | | 10 O.P. Duty 11s. 6d. | | Proof. Duty 10s. 6d. | | 10 U.P. | | 15 U.P. | | 20 U.P. | | | |
|--------------------------------|---|-----------------------|---|-----------------------|------------------|----------------------|-----------------|---------|------------------|---------|------------------|---------|------------------|---|---|
| s | d | s | d | s | d | s | d | s | d | s | d | s | d | s | d |
| 2 | 0 | 14 | 6 | 12 | 9 | 11 | 7 | 10 | 5 $\frac{1}{2}$ | 9 | 10 $\frac{1}{2}$ | 9 | 3 $\frac{1}{2}$ | | |
| 2 | 3 | 14 | 9 | 13 | 0 | 11 | 9 $\frac{1}{2}$ | 10 | 7 $\frac{1}{2}$ | 10 | 0 $\frac{1}{2}$ | 9 | 5 $\frac{1}{2}$ | | |
| 2 | 6 | 15 | 0 | 13 | 2 $\frac{1}{2}$ | 12 | 0 | 10 | 9 $\frac{1}{2}$ | 10 | 2 $\frac{1}{2}$ | 9 | 7 $\frac{1}{2}$ | | |
| 2 | 9 | 15 | 3 | 13 | 5 | 12 | 2 $\frac{1}{2}$ | 11 | 0 | 10 | 4 $\frac{1}{2}$ | 9 | 9 $\frac{1}{2}$ | | |
| 3 | 0 | 15 | 6 | 13 | 8 | 12 | 5 | 11 | 2 | 10 | 6 $\frac{1}{2}$ | 9 | 11 | | |
| 3 | 3 | 15 | 9 | 13 | 10 $\frac{1}{2}$ | 12 | 7 | 11 | 4 | 10 | 8 $\frac{1}{2}$ | 10 | 1 | | |
| 3 | 6 | 16 | 0 | 14 | 1 | 12 | 10 | 11 | 6 $\frac{1}{2}$ | 10 | 10 $\frac{1}{2}$ | 10 | 3 | | |
| 3 | 9 | 16 | 3 | 14 | 4 | 13 | 0 | 11 | 8 $\frac{1}{2}$ | 11 | 0 $\frac{1}{2}$ | 10 | 5 | | |
| 4 | 0 | 16 | 6 | 14 | 6 | 13 | 2 $\frac{1}{2}$ | 11 | 10 $\frac{1}{2}$ | 11 | 3 | 10 | 7 | | |
| 4 | 3 | 16 | 9 | 14 | 9 | 13 | 5 | 12 | 1 | 11 | 5 | 10 | 9 | | |
| 4 | 6 | 17 | 0 | 14 | 11 $\frac{1}{2}$ | 13 | 7 | 12 | 3 | 11 | 7 | 10 | 11 | | |
| 4 | 9 | 17 | 3 | 15 | 2 | 13 | 9 $\frac{1}{2}$ | 12 | 5 | 11 | 9 | 11 | 1 | | |
| 5 | 0 | 17 | 6 | 15 | 5 | 14 | 0 | 12 | 7 | 11 | 11 | 11 | 2 $\frac{1}{2}$ | | |
| 5 | 3 | 17 | 9 | 15 | 7 $\frac{1}{2}$ | 14 | 2 $\frac{1}{2}$ | 12 | 9 $\frac{1}{2}$ | 12 | 1 | 11 | 4 $\frac{1}{2}$ | | |
| 5 | 6 | 18 | 0 | 15 | 10 | 14 | 5 | 12 | 11 $\frac{1}{2}$ | 12 | 3 | 11 | 6 $\frac{1}{2}$ | | |
| 5 | 9 | 18 | 3 | 16 | 1 | 14 | 7 $\frac{1}{2}$ | 13 | 2 | 12 | 5 | 11 | 8 $\frac{1}{2}$ | | |
| 6 | 0 | 18 | 6 | 16 | 3 $\frac{1}{2}$ | 14 | 9 $\frac{1}{2}$ | 13 | 4 | 12 | 7 | 11 | 10 $\frac{1}{2}$ | | |

TABLE No. VI.

Showing the relative value of Gin reduced to the following strengths, calculated from 17 under proof first cost.

| Per Gallon, 17 U.P. | | 22 U.P. | | 25 U.P. | | 30 U.P. | | 40 U.P. | | 45 U.P. | |
|---------------------------|---|---------|-----|---------|----|---------|-----|---------|-----|---------|-----|
| s | d | s | d | s | d | s | d | s | d | s | d |
| 8 | 0 | 7 | 6 | 7 | 2½ | 6 | 8½ | 5 | 9 | 5 | 3½ |
| 8 | 3 | 7 | 9 | 7 | 5½ | 6 | 11½ | 5 | 11½ | 5 | 5½ |
| 8 | 6 | 8 | 0 | 7 | 8 | 7 | 2 | 6 | 1½ | 5 | 7½ |
| 8 | 9 | 8 | 2½ | 7 | 11 | 7 | 4½ | 6 | 4 | 5 | 9½ |
| 9 | 0 | 8 | 5½ | 8 | 1½ | 7 | 7 | 6 | 6 | 5 | 11½ |
| 9 | 3 | 8 | 8 | 8 | 4 | 7 | 9½ | 6 | 8 | 6 | 1½ |
| 9 | 6 | 8 | 11 | 8 | 7 | 8 | 0 | 6 | 10½ | 6 | 3½ |
| 9 | 9 | 9 | 2 | 8 | 9½ | 8 | 2½ | 7 | 0½ | 6 | 5½ |
| 10 | 0 | 9 | 5 | 9 | 0½ | 8 | 5 | 7 | 3 | 6 | 7½ |
| 10 | 3 | 9 | 7½ | 9 | 3 | 8 | 7½ | 7 | 5 | 6 | 9½ |
| 10 | 6 | 9 | 10½ | 9 | 6 | 8 | 10 | 7 | 7 | 6 | 11½ |
| 10 | 9 | 10 | 1½ | 9 | 8½ | 9 | 0½ | 7 | 9½ | 7 | 1½ |
| 11 | 0 | 10 | 4 | 9 | 11 | 9 | 3 | 7 | 11½ | 7 | 3½ |
| 11 | 3 | 10 | 6½ | 10 | 2 | 9 | 5½ | 8 | 1½ | 7 | 5½ |
| 11 | 6 | 10 | 9½ | 10 | 4½ | 9 | 8½ | 8 | 4 | 7 | 7½ |
| 11 | 9 | 11 | 0½ | 10 | 7½ | 9 | 11 | 8 | 6 | 7 | 9½ |
| 12 | 0 | 11 | 3½ | 10 | 10 | 10 | 1½ | 8 | 8 | 7 | 11½ |
| 12 | 3 | 11 | 6 | 11 | 1 | 10 | 4 | 8 | 10 | 8 | 1½ |
| 12 | 6 | 11 | 9 | 11 | 3½ | 10 | 6½ | 9 | 0½ | 8 | 3½ |
| 12 | 9 | 12 | 0 | 11 | 6 | 10 | 9 | 9 | 2½ | 8 | 5½ |
| 13 | 0 | 12 | 2½ | 11 | 9 | 10 | 11½ | 9 | 4½ | 8 | 7½ |

TABLE No. VII.

To make up 10 gallons of Rum to the following strengths, from 30 over proof.

| PROOF. | | 10 U.P. | |
|------------------|----------------|-------------------|----------------|
| Galls. Pints. | | Galls. Pints. | |
| 7 | 5½ Rum 30 O.P. | 6 | 7½ Rum 30 O.P. |
| 2 | 2½ Liquor | 3 | ½ Liquor. |
| 10 Galls. Proof. | | 10 Galls. 10 U.P. | |

| 15 U.P. | | 20 U.P. | |
|-------------------|----------------|-------------------|---------------|
| Galls. Pints. | | Galls. Pints. | |
| 6 | 4½ Rum 30 O.P. | 6 | 1 Rum 30 O.P. |
| 3 | 3½ Liquor. | 3 | 7 Liquor. |
| 10 Galls. 15 U.P. | | 10 Galls. 20 U.P. | |

Table No. III. will show the relative value.

TABLE No. VIII.

To make up 10 gallons of Rum or Whisky to the following strengths, from 25 over proof.

| PROOF. | | 10 U.P. | |
|-------------------|--------|-------------------|--------|
| Galls. | Pints. | Galls. | Pints. |
| 8 | 0 | 7 | 1½ |
| Spirit 25 O.P. | | Spirit 25 O.P. | |
| 2 | 0 | 2 | 6½ |
| Liquor. | | Liquor. | |
| <hr/> | | <hr/> | |
| 10 Galls. Proof. | | 10 Galls. 10 U.P. | |
| <hr/> | | | |
| 15 U.P. | | 20 U.P. | |
| Galls. | Pints. | Galls. | Pints. |
| 6 | 6½ | 6 | 3 |
| Spirits 25 O.P. | | Spirit 25 O.P. | |
| 3 | 1½ | 3 | 5 |
| Liquor. | | Liquor. | |
| <hr/> | | <hr/> | |
| 10 Galls. 15 U.P. | | 10 Galls. 20 U.P. | |

Table No. IV. will show the relative value for Rum, and Table No. V. the relative value for Whisky.

TABLE No. IX.

To make up 10 gallons of any Spirit, from the strength of proof to the following strengths.

| 10 U.P. | | 15 U.P | |
|-------------------|--------|-------------------|--------|
| Galls. | Pinta. | Galls. | Pinta. |
| 9 | 0 | 8 | 4 |
| Spirit at Pf | | Spirit at Pf | |
| 1 | 0 | 1 | 4 |
| Liquor. | | Liquor. | |
| 10 Galls. 10 U.P. | | 10 Galls. 15 U.P. | |

20 U.P.

| Galls. | Pinta. |
|-------------------|--------|
| 8 | 0 |
| Spirits at Pf. | |
| 2 | 0 |
| Liquor. | |
| 10 Galls. 20 U.P. | |

Table No. I. will show the relative cost for Brandy and Hollands.

Table No. III. for Rum, and Table No. V. for Whisky.

TABLE No. X.

To make up 10 gallons of Gin from the strength of 17 under proof to the following strengths.

| | | | |
|-------------------|---|-------------------|----|
| 22 U.P. | | 30 U.P. | |
| Galls. Pinta. | | Galls. Pinta. | |
| 9 | 8 | 8 | 3½ |
| Gin at 17 U.P. | | Gin at 17 U.P. | |
| 0 | 5 | 1 | 4½ |
| Liquor. | | Liquor. | |
| 10 Galls. 22 U.P. | | 10 Galls. 30 U.P. | |
| 25 U.P. | | 40 U.P. | |
| Galls. Pinta. | | Galls. Pinta. | |
| 9 | 0 | 7 | 2 |
| Gin 17 U.P. | | Gin at 17 U.P. | |
| 1 | 0 | 2 | 6 |
| Liquor | | Liquor. | |
| 10 Galls. 25 U.P. | | 10 Gals. 40 U.P. | |
| 45 U.P. | | | |
| Galls. Pinta. | | | |
| 6 | 5 | Gin at 17 U.P. | |
| 3 | 3 | Liquor. | |
| 10 Galls. 45 U.P. | | | |

Table No. VI. will show the relative cost.

TABLE No. XI.

To make up 10 gallons of Gin from the strength of 22 under proof to the following strengths.

| | | | |
|-------------------|----|-------------------|----|
| 25 U.P. | | 40 U.P. | |
| Galls. Pints. | | Galls. Pints. | |
| 9 | 5 | 7 | 5½ |
| Gin at 22 U.P. | | Gin at 22 U.P. | |
| 9 | 3 | 2 | 2½ |
| Liquor. | | Liquor. | |
| 10 Galls. 25 U.P. | | 10 Galls. 40 U.P. | |
| 30 U.P. | | 45 U.P. | |
| Galls. Pints. | | Galls. Pints. | |
| 9 | 0 | 7 | ¼ |
| Gin at 22 U.P. | | Gin at 22 U.P. | |
| 1 | 0 | 2 | 7½ |
| Liquor. | | Liquor. | |
| 10 Galls. 30 U.P. | | 10 Galls. 45 U.P. | |
| 50 U.P. | | | |
| Galls. Pints. | | | |
| 6 | 3½ | Gin at 22 U.P. | |
| 3 | 4½ | Liquor. | |
| 10 Galls. 50 U.P. | | | |

Table No. VI. will show the relative cost.

TABLE No. XII.

Showing the Duty payable upon Brandy, Geneva, and other Foreign Spirits not sweetened, with the additional charge of $\frac{1}{4}$ per cent. included on the amount of goods delivered for home consumption.

| <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | |
|---------------|--------------|----|----|---------------|--------------|----|----|---------------|--------------|----|----|
| | £ | s. | d. | | £ | s. | d. | | £ | s. | d. |
| 1 | 0 | 10 | 5 | 32 | 16 | 14 | 2 | 63 | 32 | 17 | 11 |
| 2 | 1 | 0 | 11 | 33 | 17 | 4 | 7 | 64 | 33 | 8 | 4 |
| 3 | 1 | 11 | 4 | 34 | 17 | 15 | 1 | 65 | 33 | 18 | 9 |
| 4 | 2 | 1 | 9 | 35 | 18 | 5 | 6 | 66 | 34 | 9 | 3 |
| 5 | 2 | 12 | 3 | 36 | 18 | 15 | 11 | 67 | 34 | 19 | 8 |
| 6 | 3 | 2 | 8 | 37 | 19 | 6 | 5 | 68 | 35 | 10 | 1 |
| 7 | 3 | 13 | 1 | 38 | 19 | 16 | 10 | 69 | 36 | 0 | 7 |
| 8 | 4 | 3 | 7 | 39 | 20 | 7 | 3 | 70 | 36 | 11 | 0 |
| 9 | 4 | 14 | 0 | 40 | 20 | 17 | 9 | 71 | 37 | 1 | 5 |
| 10 | 5 | 4 | 5 | 41 | 21 | 8 | 2 | 72 | 37 | 11 | 11 |
| 11 | 5 | 14 | 10 | 42 | 21 | 18 | 7 | 73 | 38 | 2 | 4 |
| 12 | 6 | 5 | 4 | 43 | 22 | 9 | 0 | 74 | 38 | 12 | 9 |
| 13 | 6 | 15 | 9 | 44 | 22 | 19 | 6 | 75 | 39 | 3 | 2 |
| 14 | 7 | 6 | 2 | 45 | 23 | 9 | 11 | 76 | 39 | 13 | 8 |
| 15 | 7 | 16 | 8 | 46 | 24 | 0 | 4 | 77 | 40 | 4 | 1 |
| 16 | 8 | 7 | 1 | 47 | 24 | 10 | 10 | 78 | 40 | 14 | 6 |
| 17 | 8 | 17 | 6 | 48 | 25 | 1 | 3 | 79 | 41 | 5 | 0 |
| 18 | 9 | 8 | 0 | 49 | 25 | 11 | 8 | 80 | 41 | 15 | 5 |
| 19 | 9 | 18 | 5 | 50 | 26 | 2 | 2 | 81 | 42 | 5 | 10 |
| 20 | 10 | 8 | 10 | 51 | 26 | 12 | 7 | 82 | 42 | 16 | 4 |
| 21 | 10 | 19 | 4 | 52 | 27 | 3 | 0 | 83 | 43 | 6 | 9 |
| 22 | 11 | 9 | 9 | 53 | 27 | 13 | 6 | 84 | 43 | 17 | 2 |
| 23 | 12 | 0 | 2 | 54 | 28 | 3 | 11 | 85 | 44 | 7 | 8 |
| 24 | 12 | 10 | 8 | 55 | 28 | 14 | 4 | 86 | 44 | 18 | 1 |
| 25 | 13 | 1 | 1 | 56 | 29 | 4 | 10 | 87 | 45 | 8 | 6 |
| 26 | 13 | 11 | 6 | 57 | 29 | 15 | 3 | 88 | 45 | 19 | 0 |
| 27 | 14 | 1 | 11 | 58 | 30 | 5 | 8 | 89 | 46 | 9 | 5 |
| 28 | 14 | 12 | 5 | 59 | 30 | 16 | 1 | 90 | 46 | 19 | 10 |
| 29 | 15 | 2 | 10 | 60 | 31 | 6 | 7 | 91 | 47 | 10 | 3 |
| 30 | 15 | 13 | 3 | 61 | 31 | 17 | 0 | 92 | 48 | 0 | 9 |
| 31 | 16 | 3 | 9 | 62 | 32 | 7 | 5 | 93 | 48 | 11 | 2 |

TABLE No. XII.—*continued.*

| <i>Galls.</i> | <i>Duty.</i> | <i>Galls.</i> | <i>Duty.</i> | <i>Galls.</i> | <i>Duty.</i> |
|---------------|--------------|---------------|--------------|---------------|--------------|
| | £ s. d. | | £ s. d. | | £ s. d. |
| 94 | 49 1 7 | 133 | 69 8 11 | 172 | 89 16 2 |
| 95 | 49 12 1 | 134 | 69 19 4 | 173 | 90 6 7 |
| 96 | 50 2 6 | 135 | 70 9 9 | 174 | 90 17 0 |
| 97 | 50 12 11 | 136 | 71 0 3 | 175 | 91 7 6 |
| 98 | 51 3 5 | 137 | 71 10 8 | 176 | 91 17 11 |
| 99 | 51 13 10 | 138 | 72 1 1 | 177 | 92 8 4 |
| 100 | 52 4 3 | 139 | 72 11 6 | 178 | 92 18 10 |
| 101 | 52 14 9 | 140 | 73 2 0 | 179 | 93 9 3 |
| 102 | 53 5 2 | 141 | 73 12 5 | 180 | 93 19 8 |
| 103 | 53 15 7 | 142 | 74 2 10 | 181 | 94 10 2 |
| 104 | 54 6 1 | 143 | 74 13 4 | 182 | 95 0 7 |
| 105 | 54 16 6 | 144 | 75 3 9 | 183 | 95 11 0 |
| 106 | 55 6 11 | 145 | 75 14 2 | 184 | 96 1 6 |
| 107 | 55 17 4 | 146 | 76 4 8 | 185 | 96 11 11 |
| 108 | 56 7 10 | 147 | 76 15 1 | 186 | 97 2 4 |
| 109 | 56 18 3 | 148 | 77 5 6 | 187 | 97 12 9 |
| 110 | 57 8 8 | 149 | 77 16 0 | 188 | 98 3 3 |
| 111 | 57 19 2 | 150 | 78 6 5 | 189 | 98 13 8 |
| 112 | 58 9 7 | 151 | 78 16 10 | 190 | 99 4 1 |
| 113 | 59 0 0 | 152 | 79 7 4 | 191 | 99 14 7 |
| 114 | 59 10 6 | 153 | 79 17 9 | 192 | 100 5 0 |
| 115 | 60 0 11 | 154 | 80 8 2 | 193 | 100 15 5 |
| 116 | 60 11 4 | 155 | 80 18 7 | 194 | 101 5 11 |
| 117 | 61 1 10 | 156 | 81 9 1 | 195 | 101 16 4 |
| 118 | 61 12 3 | 157 | 81 19 6 | 196 | 102 6 9 |
| 119 | 62 2 8 | 158 | 82 9 11 | 197 | 102 17 3 |
| 120 | 62 13 2 | 159 | 83 0 5 | 198 | 103 7 8 |
| 121 | 63 3 7 | 160 | 83 10 10 | 199 | 103 18 1 |
| 122 | 63 14 0 | 161 | 84 1 3 | 200 | 104 8 7 |
| 123 | 64 4 5 | 162 | 84 11 9 | 201 | 104 19 0 |
| 124 | 64 14 11 | 163 | 85 2 2 | 202 | 105 9 5 |
| 125 | 65 5 4 | 164 | 85 12 7 | 203 | 105 19 10 |
| 126 | 65 15 9 | 165 | 86 3 1 | 204 | 106 10 4 |
| 127 | 66 6 3 | 166 | 86 13 6 | 205 | 107 0 9 |
| 128 | 66 16 8 | 167 | 87 3 11 | 206 | 107 11 2 |
| 129 | 67 7 1 | 168 | 87 14 5 | 207 | 108 1 8 |
| 130 | 67 17 7 | 169 | 88 4 10 | 208 | 108 12 1 |
| 131 | 68 8 0 | 170 | 88 15 3 | 209 | 109 2 6 |
| 132 | 68 18 5 | 171 | 89 5 8 | 210 | 109 13 0 |

TABLE No. XII.—*continued.*

| <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | |
|---------------|--------------|----|----|---------------|--------------|----|----|---------------|--------------|----|----|
| | £ | s. | d. | | £ | s. | d. | | £ | s. | d. |
| 211 | 110 | 3 | 5 | 221 | 115 | 7 | 10 | 240 | 125 | 6 | 3 |
| 212 | 110 | 13 | 10 | 222 | 115 | 18 | 3 | 250 | 130 | 10 | 8 |
| 213 | 111 | 4 | 4 | 223 | 116 | 8 | 9 | 260 | 135 | 15 | 1 |
| 214 | 111 | 14 | 9 | 224 | 116 | 19 | 2 | 270 | 140 | 19 | 6 |
| 215 | 112 | 5 | 2 | 225 | 117 | 9 | 7 | 280 | 146 | 4 | 0 |
| 216 | 112 | 15 | 8 | 226 | 118 | 0 | 1 | 290 | 151 | 8 | 5 |
| 217 | 113 | 6 | 1 | 227 | 118 | 10 | 6 | 300 | 156 | 12 | 10 |
| 218 | 113 | 16 | 6 | 228 | 119 | 0 | 11 | 500 | 261 | 1 | 4 |
| 219 | 114 | 6 | 11 | 229 | 119 | 11 | 5 | 1000 | 522 | 2 | 9 |
| 220 | 114 | 17 | 5 | 230 | 120 | 1 | 10 | 2000 | 1044 | 5 | 5 |

FRACTIONAL PARTS.

| | s. | d. | | s. | d. | | s. | d. | | s. | d. |
|---------|----|----|----------|----|----|----------|----|----|----------|----|----|
| 1-10ths | 1 | 1 | 1-32nd | 0 | 4 | 11-32nds | 3 | 7 | 21-32nds | 6 | 10 |
| 2-10ths | 2 | 1 | 2-32nds | 0 | 8 | 12-32nds | 3 | 11 | 22-32nds | 7 | 2 |
| 3-10ths | 3 | 2 | 3-32nds | 1 | 0 | 13-32nds | 4 | 3 | 23-32nds | 7 | 6 |
| 4-10ths | 4 | 2 | 4-32nds | 1 | 4 | 14-32nds | 4 | 7 | 24-32nds | 7 | 10 |
| 5-10ths | 5 | 3 | 5-32nds | 1 | 8 | 15-32nds | 4 | 11 | 25-32nds | 8 | 2 |
| 6-10ths | 6 | 3 | 6-32nds | 1 | 11 | 16-32nds | 5 | 3 | 26-32nds | 8 | 6 |
| 7-10ths | 7 | 4 | 7-32nds | 2 | 3 | 17-32nds | 5 | 6 | 27-32nds | 8 | 9 |
| 8-10ths | 8 | 4 | 8-32nds | 2 | 7 | 18-32nds | 5 | 10 | 28-32nds | 9 | 1 |
| 9-10ths | 9 | 5 | 9-32nds | 2 | 11 | 19-32nds | 6 | 2 | 29-32nds | 9 | 5 |
| | | | 10-32nds | 3 | 3 | 20-32nds | 6 | 6 | 30-32nds | 9 | 9 |
| | | | | | | | | | 31-32nds | 10 | 1 |

TABLE No. XIII.

Showing the Duty on Rum, with $\frac{1}{4}$ per cent. added.

| <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | |
|---------------|--------------|----|----|---------------|--------------|----|----|---------------|--------------|----|----|
| | £ | s. | d. | | £ | s. | d. | | £ | s. | d. |
| 1 | 0 | 10 | 2 | 5 | 2 | 11 | 0 | 9 | 4 | 11 | 9 |
| 2 | 1 | 0 | 5 | 6 | 3 | 1 | 3 | 10 | 5 | 1 | 11 |
| 3 | 1 | 10 | 7 | 7 | 3 | 11 | 4 | 11 | 5 | 12 | 1 |
| 4 | 2 | 0 | 9 | 8 | 4 | 1 | 6 | 12 | 6 | 2 | 4 |

TABLE NO. XIII.—*continued.*

| <i>Galls.</i> | <i>Duty.</i> | <i>Galls.</i> | <i>Duty.</i> | <i>Galls.</i> | <i>Duty.</i> |
|---------------|--------------|---------------|--------------|---------------|--------------|
| | £ s. d. | | £ s. d. | | £ s. d. |
| 13 | 6 12 6 | 52 | 26 10 0 | 91 | 46 7 6 |
| 14 | 7 2 8 | 53 | 27 0 2 | 92 | 46 17 8 |
| 15 | 7 12 11 | 54 | 27 10 4 | 93 | 47 7 10 |
| 16 | 8 3 1 | 55 | 28 0 7 | 94 | 47 18 1 |
| 17 | 8 13 3 | 56 | 28 10 9 | 95 | 48 8 3 |
| 18 | 9 3 5 | 57 | 29 0 11 | 96 | 48 18 5 |
| 19 | 9 13 8 | 58 | 29 11 2 | 97 | 49 8 8 |
| 20 | 10 3 10 | 59 | 30 1 4 | 98 | 49 18 10 |
| 21 | 10 14 0 | 60 | 30 11 6 | 99 | 50 9 0 |
| 22 | 11 4 3 | 61 | 31 1 9 | 100 | 50 19 3 |
| 23 | 11 14 6 | 62 | 31 11 11 | 101 | 51 9 5 |
| 24 | 12 4 7 | 63 | 32 2 1 | 102 | 51 19 7 |
| 25 | 12 14 10 | 64 | 32 12 4 | 103 | 52 9 9 |
| 26 | 13 5 0 | 65 | 33 2 6 | 104 | 53 0 0 |
| 27 | 13 15 2 | 66 | 33 12 8 | 105 | 53 10 2 |
| 28 | 14 5 5 | 67 | 34 2 10 | 106 | 54 0 4 |
| 29 | 14 15 7 | 68 | 34 13 1 | 107 | 54 10 7 |
| 30 | 15 5 9 | 69 | 35 3 3 | 108 | 55 0 9 |
| 31 | 15 15 11 | 70 | 35 13 5 | 109 | 55 10 11 |
| 32 | 16 6 2 | 71 | 36 3 8 | 110 | 56 1 2 |
| 33 | 16 16 4 | 72 | 36 13 10 | 111 | 56 11 4 |
| 34 | 17 6 6 | 73 | 37 4 0 | 112 | 57 1 6 |
| 35 | 17 16 9 | 74 | 37 14 3 | 113 | 57 11 8 |
| 36 | 18 6 11 | 75 | 38 4 5 | 114 | 58 1 11 |
| 37 | 18 17 1 | 76 | 38 14 8 | 115 | 58 12 1 |
| 38 | 19 7 4 | 77 | 39 4 10 | 116 | 59 2 3 |
| 39 | 19 17 6 | 78 | 39 15 0 | 117 | 59 12 6 |
| 40 | 20 7 8 | 79 | 40 5 2 | 118 | 60 2 8 |
| 41 | 20 17 11 | 80 | 40 15 4 | 119 | 60 12 10 |
| 42 | 21 8 1 | 81 | 41 5 7 | 120 | 61 3 1 |
| 43 | 21 18 3 | 82 | 41 15 9 | 121 | 61 13 3 |
| 44 | 22 8 5 | 83 | 42 5 11 | 122 | 62 3 5 |
| 45 | 22 18 8 | 84 | 42 16 2 | 123 | 62 13 8 |
| 46 | 23 8 10 | 85 | 43 6 4 | 124 | 63 3 10 |
| 47 | 23 19 0 | 86 | 43 16 6 | 125 | 63 14 0 |
| 48 | 24 9 3 | 87 | 44 6 9 | 126 | 64 4 2 |
| 49 | 24 19 5 | 88 | 44 16 11 | 127 | 64 14 5 |
| 50 | 25 9 7 | 89 | 45 7 1 | 128 | 65 4 7 |
| 51 | 25 19 10 | 90 | 45 17 3 | 129 | 65 14 9 |

TABLE NO. XIII.—*continued.*

| <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | | <i>Galls.</i> | <i>Duty.</i> | | |
|---------------|--------------|----|----|---------------|--------------|----|----|---------------|--------------|----|----|
| | £ | s. | d. | | £ | s. | d. | | £ | s. | d. |
| 130 | 66 | 5 | 0 | 167 | 85 | 2 | 1 | 204 | 103 | 19 | 2 |
| 131 | 66 | 15 | 2 | 168 | 85 | 12 | 3 | 205 | 104 | 9 | 5 |
| 132 | 67 | 5 | 4 | 169 | 86 | 2 | 4 | 206 | 104 | 19 | 7 |
| 133 | 67 | 15 | 7 | 170 | 86 | 12 | 8 | 207 | 105 | 9 | 9 |
| 134 | 68 | 5 | 9 | 171 | 87 | 2 | 10 | 208 | 105 | 19 | 11 |
| 135 | 68 | 15 | 11 | 172 | 87 | 13 | 1 | 209 | 106 | 10 | 2 |
| 136 | 69 | 6 | 1 | 173 | 88 | 3 | 3 | 210 | 107 | 0 | 4 |
| 137 | 69 | 16 | 4 | 174 | 88 | 13 | 5 | 211 | 107 | 10 | 6 |
| 138 | 70 | 6 | 6 | 175 | 89 | 3 | 7 | 212 | 108 | 0 | 9 |
| 139 | 70 | 16 | 8 | 176 | 89 | 13 | 10 | 213 | 108 | 10 | 11 |
| 140 | 71 | 6 | 11 | 177 | 90 | 4 | 0 | 214 | 109 | 1 | 1 |
| 141 | 71 | 17 | 1 | 178 | 90 | 14 | 2 | 215 | 109 | 11 | 4 |
| 142 | 72 | 7 | 5 | 179 | 91 | 4 | 5 | 216 | 110 | 1 | 6 |
| 143 | 72 | 17 | 6 | 180 | 91 | 14 | 7 | 217 | 110 | 11 | 8 |
| 144 | 73 | 7 | 8 | 181 | 92 | 4 | 9 | 218 | 111 | 1 | 10 |
| 145 | 73 | 17 | 10 | 182 | 92 | 15 | 0 | 219 | 111 | 12 | 1 |
| 146 | 74 | 8 | 1 | 183 | 93 | 5 | 2 | 220 | 112 | 2 | 3 |
| 147 | 74 | 18 | 3 | 184 | 93 | 15 | 4 | 221 | 112 | 12 | 5 |
| 148 | 75 | 8 | 5 | 185 | 94 | 5 | 6 | 222 | 113 | 2 | 8 |
| 149 | 75 | 18 | 7 | 186 | 94 | 14 | 9 | 223 | 113 | 12 | 10 |
| 150 | 76 | 8 | 10 | 187 | 95 | 5 | 11 | 224 | 114 | 3 | 0 |
| 151 | 76 | 19 | 0 | 188 | 95 | 16 | 1 | 225 | 114 | 13 | 3 |
| 152 | 77 | 9 | 2 | 189 | 96 | 6 | 4 | 226 | 115 | 3 | 5 |
| 153 | 77 | 19 | 5 | 190 | 96 | 16 | 6 | 227 | 115 | 13 | 7 |
| 154 | 78 | 9 | 7 | 191 | 97 | 6 | 8 | 228 | 116 | 3 | 10 |
| 155 | 78 | 19 | 9 | 192 | 97 | 16 | 11 | 229 | 116 | 14 | 0 |
| 156 | 79 | 10 | 0 | 193 | 98 | 7 | 1 | 230 | 117 | 4 | 2 |
| 157 | 80 | 0 | 2 | 194 | 98 | 17 | 3 | 240 | 122 | 6 | 1 |
| 158 | 80 | 10 | 4 | 195 | 99 | 7 | 5 | 250 | 127 | 8 | 0 |
| 159 | 81 | 0 | 6 | 196 | 99 | 17 | 8 | 260 | 132 | 9 | 11 |
| 160 | 81 | 10 | 9 | 197 | 100 | 7 | 10 | 270 | 137 | 11 | 10 |
| 161 | 82 | 0 | 11 | 198 | 100 | 18 | 0 | 280 | 142 | 13 | 9 |
| 162 | 82 | 11 | 1 | 199 | 101 | 8 | 3 | 290 | 147 | 15 | 8 |
| 163 | 83 | 1 | 4 | 200 | 101 | 18 | 5 | 300 | 152 | 17 | 8 |
| 164 | 83 | 11 | 6 | 201 | 102 | 8 | 7 | 500 | 254 | 16 | 1 |
| 165 | 84 | 1 | 8 | 202 | 102 | 18 | 10 | 1000 | 509 | 12 | 1 |
| 166 | 84 | 11 | 11 | 203 | 103 | 9 | 0 | 2000 | 1019 | 4 | 2 |

TABLE NO. XIII.—*continued.*

FRACTIONAL PARTS.

| <i>Galls.</i> | <i>Duty.</i> | <i>Galls.</i> | <i>Duty.</i> | <i>Galls.</i> | <i>Duty.</i> |
|---------------|--------------|---------------|--------------|---------------|--------------|
| | £ s. d. | | £ s. d. | | £ s. d. |
| 1-10th | 0 1 0 | 1-16th | 0 0 8 | 9-16ths | 0 5 9 |
| 2-10ths | 0 2 0 | 2-16ths | 0 1 3 | 10-16ths | 0 6 4 |
| 3-10ths | 0 3 1 | 3-16ths | 0 1 11 | 11-16ths | 0 7 0 |
| 4-10ths | 0 4 1 | 4-16ths | 0 2 7 | 12-16ths | 0 7 8 |
| 5-10ths | 0 5 1 | 5-16ths | 0 3 2 | 13-16ths | 0 8 3 |
| 6-10ths | 0 6 1 | 6-16ths | 0 3 10 | 14-16ths | 0 8 11 |
| 7-10ths | 0 7 1 | 7-16ths | 0 4 5 | 15-16ths | 0 9 6 |
| 8-10ths | 0 8 2 | 8-16ths | 0 5 1 | | |
| 9-10ths | 0 9 2 | | | | |

EXCISE LICENSES APPERTAINING TO
THE TRADE.

| | PER ANNUM. |
|--|------------|
| Distillers or Rectifiers | £10 10 0 |
| Spirit Dealers not being retailers ... | 10 10 0 |
| Spirit Dealers retailing foreign liqueurs | 2 2 0 |
| Spirit Dealers in England, additional licence to retail Foreign and British Spirits, in any quantity not less than a reputed quart bottle, and foreign liqueurs in the bottles in which im- ported, not to be drunk on the pre- mises | 3 3 0 |

Spirit Retailers (England and Ireland, except Spirit Grocers in Ireland) :—

| | | | |
|--|----|----|----|
| House rated under £10 per annum | £2 | 4 | 1 |
| At £10 and under £20 | 4 | 8 | 2½ |
| £20 „ £25 | 6 | 12 | 3½ |
| £25 „ £30 | 7 | 14 | 4 |
| £30 „ £40 | 8 | 16 | 4¾ |
| £40 „ £50 | 9 | 18 | 5¼ |
| £50 or upwards | 11 | 0 | 6 |

Spirits, Retailers of Spirits and Beer (Scotland), rated under £10 per annum

| | | | |
|-------------------------------|----|----|---|
| At £10 and under £20 per ann. | 4 | 4 | 0 |
| £20 „ £25 „ | 5 | 5 | 0 |
| £25 „ £30 „ | 9 | 9 | 0 |
| £30 „ £40 „ | 10 | 10 | 0 |
| £40 „ £50 „ | 11 | 11 | 0 |
| £50 or upwards... .. | 12 | 12 | 0 |
| | 13 | 13 | 0 |

Spirit Grocers in Ireland retailing

| | | | |
|-----------------------------------|----|----|----|
| Spirits, rated under £20 per ann. | 9 | 18 | 5¼ |
| At £25 and under £30 „ | 11 | 0 | 6 |
| £30 „ £40 „ | 12 | 2 | 6½ |
| £40 „ £50 „ | 13 | 4 | 7 |
| £50 or upwards | 14 | 6 | 7¾ |

Makers of Methylated Spirits 10 10 0

Retailers of Methylated Spirits, P ann. 2 2 0

| | | | |
|--|----|----|----|
| Still Makers (Scotland and Ireland) Ψ an. | £0 | 10 | 6 |
| Still, Chemists keeping or using „ | 0 | 10 | 0 |
| Sweets Dealers „ | 5 | 5 | 0 |
| Sweets Retailers „ | 1 | 2 | 0½ |

OCCASIONAL LICENCES.—PUBLICANS.

| | | | |
|--|----|----|----|
| For any day not exceeding six ... | 0 | 2 | 6 |
| For any additional number of days, not exceeding six, 2s. 6d. per day, but if for more than four such days no greater duty can be charged than | 0 | 10 | 0 |
| Wine Dealers not licensed to retail Spirits and Beer | 10 | 10 | 0 |
| Wine Retailers licensed to retail Beer and not Spirits | 4 | 8 | 2½ |
| Wine Retailers licensed to retail Beer and Spirits | 2 | 4 | 1 |
| Wine Grocers (Scotland), who sell Wine not to be consumed on the premises, viz., having Justices' cer- tificates to retail Wine, but having no retail Beer or Spirit license ... | 10 | 10 | 0 |
| Having certificate to retail Beer but not Spirits | 4 | 8 | 2½ |
| Having certificate to retail Spirits only | 2 | 4 | 1 |
| Having certificate to retail Beer and Spirits | 2 | 4 | 1 |

| | | | |
|---|----|---|---|
| Wine licences, to be drunk on the premises, if rated under £50 per ann. | £3 | 3 | 0 |
| At £50 per annum and upwards | 5 | 5 | 0 |
| Not to be drunk on the premises, if rated under £50 per annum ... | 2 | 2 | 0 |
| At £50 per annum and upwards | 3 | 3 | 0 |

INLAND REVENUE ALLOWANCES.—DRAWBACKS.

Spirits Allowances.—To distillers, or proprietors of Spirits exported from an excise duty free warehouse, or deposited in a customs warehouse, an allowance of 2d. per gallon proof. To rectifiers, on rectified Spirits, whether sweetened or coloured, removed to a customs warehouse for exportation or for ships' stores, under certain regulations as to strength, a drawback of the whole duties charged, viz. (United Kingdom), per proof gallon 10s.; also an additional allowance on rectified Spirits of the nature of British Compounds, not exceeding the strength of 11 per cent. O.P., of 3d., and on Spirits of Wine of 2d., per proof gallon.

Wine Licenses—Deduction from Wine retail licences taken out by refreshment house keepers who do not keep open after 10 o'clock, p.m., when the house and premises shall in *England* be under the rent and

| | | | |
|---|----|----|----|
| value, and in <i>Ireland</i> under the value, of £30 a year, an abatement at the rate of... .. per ann. | £0 | 7 | 4 |
| Where of the rent or value of £30 and under £50 a year ... | 0 | 17 | 10 |
| Where of the rent or value of £50 or upwards | 1 | 1 | 0 |

DISTILLERS IN ENGLAND, SCOTLAND, AND IRELAND.

We regret that we cannot furnish a correct official account of the distilleries in the United Kingdom. We have made every endeavour, but without success. The following list is compiled partly from private information, and partly from the Inland Revenue Returns, for the present year (1864), which latter merely states the district in which distilleries are situated. Where we are acquainted with the address we have given it.

ENGLAND.

The official number of distillers are returned as
11. Taken alphabetically we have at
Bristol.—The Bristol Distilling Company, late
Thomas Harris and Co.
Grantham.—(Fineshade) a distillery from roots.

Liverpool.—Walker and Co.

London.—Jno. Currie and Co., Bromley.

Haig and Co., Hammersmith.

James Mure and Co., Bromley.

Octavius H. Smith and Co., Millbank.

D. D. and J. Watney, Wandsworth.

The Inland Revenue Returns give two distilleries at Wandsworth. We have the address of one only, and there is in Sussex (Brighton district) one which appears to be a root distillery.

SCOTLAND.

We will take these alphabetically according to the collections, and will give, wherever we can, the names of the distillers or the title by which the distillery is known. The number returned for 1864 is 128.

Aberdeenshire.—There are eight distilleries.

Aberdeen.

Devanha.

Stonehaven.

Lochnagar (John Begg).

Old Deer.

Jericho.

Monymusk.

Old Meldrum.

Argyleshire.—There are 28 distilleries.

Lossit.

Port Charlotte.

Caol Ila.

Craighouse.

Campbleton 1st district 3.

2nd „ 4.

3rd „ 4.

4th district.—Kinloch, Dalaruan, Lackhead, and Glenside.

5th district.—Hazelburn, Argyle, Albyn.

Lochgilphead.—Glengilp, Wm. Hay and Co.

Port Ellen.—Islay (William Hunter.)

Ardenstiel.

Lagavulin.

Laphroaig.

Ardbeg.

Ayrshire.—Five distilleries.

Little Mill (Wm. Hay and Co.)

Auchentoshan.

Greenock.

Saucel.

Glenpatrick (Stewart and Co.)

Dumfries.—Four distilleries.

Langholm district, three distilleries.

Wigtown (Bladnoch).

Dundee.—Four distilleries.

Brechin, two distilleries.

Fettercairn.

Leuchars.

Edinburgh.—Two distilleries. The Caledonian Distillery is of great magnitude and importance.

Elgin.—17 distilleries.

Mill of Banff.

Tochineal.

Glenfarclas.

Mortlach.

Benrinnnes.

Dail-uaine (William McKenzie.)

Cardow.

Macallan.

Miltonduff.

Linkwood.

Milnflat.

Glengrant.

Glenlivat.

Balmenach.

Balintomb.

Glendronach.

Milton.

Glasgow district has 11 distilleries. McFarlan and Co. are considerable manufacturers of Grain Spirit.

Haddington.—One distillery.

Inverness.—Eight distilleries.

Teaninich.

Dalmore.

Fort Augustus.

Ord.

Brackla.

Balblair.

Clynelish.

Glen Morangie.

Linlithgow.—Ten distilleries.

Falkirk two.

Bankier.

Broomhill.

Glenmavis (John Macnab.)

Linlithgow.

Boness.

Kirkliston.

Queen's Ferry.

Wishaw.

Perthshire.—14 distilleries.

Ballechin.

Grandtully.

Pitilie.

Auchtermuchty.

Markinch.

Hosh.

Perth.

Tomdachoil.

Auchnagie.

Evadour Killivoulin.

Lettrehbeg Moulin.

Balnaeraig Pitlochry.

Mains of Pitlochry.

Windygates.

Stirling.—16 distilleries.

Alloa (Bald and Co.)

„ (Mowbray and Co.)

Grange.

Auchtertool.

Burnfoot.

Dasherhead.

Glenochil.

Cambus.

Ben Nevis

Oban.

Highland Park.

Kirkwall.

Stromness.

Carbost.

Gerston.

Wick.

IRELAND

Contains, according to the Inland Revenue Returns, 34 distilleries in work. Of these we can furnish the addresses of 24 only, giving the localities of the whole, arranged as in the excise order.

Athlone.—Five distilleries.

Kilbeggan (John Hocke.)

Bandon.—Richard Allman and Co., and another,
name unknown.

Comber (Miller, and another, name un-
known).

Birr.—Six distilleries. In Birr district there are
two, names unknown.

Cloughjordan. One silent.

Thurles.

Tullamore (Bernard Daly.)

Carlow.—One distillery.

Monasterevan (Cassidy and Co.)

Coleraine.—Four distilleries.

Bushmills (Comgan.)

Coleraine (Moore.)

One, name unknown.

Newtownlimavady.

Cork District.—Five distilleries.

Thomas Francis Wise.

James Daly and Co.

Thomas Henry Hewitt and Co.

George Waters and Son.

James Murphy and Co., Middleton.

Drogheda.—Two distilleries.

One, name unknown.

Robert Haig, Dundalk.

Dublin.—Five distilleries.

John Jameson and Sons.

Jameson and Robertson.

John Power and Son,
Henry Roe and Sons.
One, name unknown.

Galway.—Three distilleries.

Persse and Co.
One, name unknown.
Livingston, Westport.

Limerick.—One distillery (Stein and Co.)

Londonderry.—Two distilleries.

John Mehan, Malt Whisky distiller.
Watt and Co.

Newry.—One distillery.

Ballygawley. Proprietor unknown.

Wexford.—One distillery (N. Devereaux and Co.)

The excise list does not mention Parsonstown ; our private information furnishes the name of Richard Hackett as a distiller there.

This concludes the best list we are enabled to obtain of the distilleries in the United Kingdom. It has been before observed that we have had great difficulty in getting correct information, and we must ask the reader's kind consideration for all imperfections. There is much discrepancy between the numbers obtained from private sources, and that of official returns. It is probable that the latter was made up before the distillers had commenced working for the season 1863-4, and the numbers may not be so many as represented.

INDEX.

- Absinthe, 277.
Absurdity of Cognac invoice, 218.
Act, Gin, despotic character of, 77.
Act, Gin, operations of new, 79.
Adam Edward, 15.
Address to Geneva, 65.
Alcohol, 5.
Alembic compared to a human body, 3.
Alexis, 273.
Algeria, Exhibitors of Spirits from, 291, 299, 311.
Alkalies, 12.
Almond cake, 97-99.
Allowances for wastage in bond, 152.
Allowances for exportation, 155.
Allowances, Inland Revenue, 357.
Alphabetical list of Liqueurs, 278.
Ambrosial Nectar, 283.
American summer drinks, 105.
American war, effects of, 250.
Anecdote of Toddy drinking, 132.
Angelica root, 98.
Annual meeting of the Vineyard Co., 202.
Ditto Champagne Co., 204.
Ditto Vinegrowers' Co., 205.
Annuaire Cognac merchants, 221.
Appendix, 286.
Aqua vitæ, 4, 123, 126.
Arnauld de Villeneuve, 3, 273.
Artichoke, Brandy from the, 176.
Auctioneer, the cute, 261.
Austria, Exhibitors of Spirits from, 288, 296, 308.
Baden, Exhibitors of Spirits from, 297, 308.
Baglioni, M., 16.
Barham, R. H., 39.
Barbadoes, Exhibitors of Rum from, 287, 292.
Bathurst's, Lord, speech, 74.
Beaten Paths, extract from Gratton's, 183.
Beet root, spirit from, 178.
Belgium, Exhibitors of Spirits from, 288, 297, 309.
Berries, Juniper, 98.
Bill, a model, 56.
Bitters, Wormwood, 284.
Blumenthal, M. Collier, 16.
Book making, 95.
Booksellers' practice, 244.
Brands, particular, 200.
Brazil, Exhibitors of Spirits from, 291, 298, 309.
Brazil Rum, 251.
Brewing, 9.
British Plain Spirits, 23.
British Compounds, 23.

- British Brandy, 179.
 British Guiana, Exhibitors of
 Spirits from, 292, 305.
 Budget, Chancellor of the
 Exchequer's, 80.
 Buil-ceaun, 123.
 Brandy bottling, 197.
 Brandy, British, 179.
 " at the Cape,
 " casks in which im-
 ported, 324.
 Brandy, Champagne, 181.
 " Cherry and Rasp-
 berry, 283.
 Brandy, Cognac, 180.
 " colouring for, 238.
 " consumption, 239.
 " derivation of the
 term, 160.
 Brandy, the Finns' attach-
 ment to, 170.
 Brandy from beet root, 178.
 " from cider, 176.
 " from honey, 161.
 " from the Jerusalem
 artichoke, 176.
 Brandy from the Perrimon
 apple, 162.
 Brandy from the Potatoe, 163.
 " from Potatoe apples,
 177.
 Brandy from sloes, 176.
 Brandy, Ginger, 184.
 Brandy in America, 162.
 " in Morocco, 161.
 " in Normandy, 176.
 " in Norway and Swe-
 den, 163.
 Brandy in Russia, 173.
 " in Spain, 162.
 " in Switzerland, 163.
 " Laplanders' love of,
 166.
 Brandy, Liqueurs for, 196.
 Brandy, large profits out of,
 202.
 Brandy, medicinal character
 of, 239.
 Brandy, prices of, 201-214.
 " salt and, 240.
 " shipments from
 Cognac, 232-233.
 Brandy, strength at which it
 is shipped, 234.
 Brandy, tables to calculate
 cost of, 219.
 Brandy, time for manufac-
 ture, 181.
 Brandy, importations, &c.,
 of, 1834 to 1863, 324.
 Brandy, Table, relative value
 of, 337.
 Brandy, table, duty calcula-
 tions, 349.
 Brandy, White, 238.
 Calamus root, 97.
 Caldwell papers, 129.
 Campion, 125.
 Capsuling, 196.
 Cardamons, 97.
 Cassell's History, extract
 from, 72.
 Catherine de Medicis, mar-
 riage of, 272.
 Caustic Potassa, 12.
 Cave's, Mr., M.P., motion,
 250.
 Cellar at Dundrum, 128.
 Champagne de Bois Brandy,
 181.
 Charcoal, 12.
 Charente, 181.
 Channel Island Brandy, 160.
 Charles II., reign of, 48.
 Chartreuse, 276.
 Chemistry, extract from
 Johnson's, 104.

- Chemists, Analytical, 94.
 Chichester, Rev. Mr., his pamphlet, 81.
 Cholmondeley's, Lord, speech, 76.
 Cider Brandy, 176.
 Circular, Vineyard Co., 206.
 Civilization, curiosities of, 95.
 Clandestine marriages, 215.
 Clarke's Travels, extracts from, 167.
 Classified Shipments of Brandy, 335.
 Cleanliness essential, 247.
 Clerk, the Mysterious, 216.
 Cloudberry, description of, 169.
 Coffee still, 17.
 Cognac Brandy, 181.
 Cognac, Brandy not drank in, 185.
 Cognac circulars, 201.
 " dress and appearance at, 185.
 Cognac, fair at, 186.
 " farmers, 184.
 " invoice from, 217.
 Cognac Journal, extract from, 183.
 Cognac, merchants in, 221.
 " oil of, 236.
 " residences in, 197.
 " shipments from, 232.
 " tables, relative cost of, 219.
 Cognac, wealth of agriculturists in, 197.
 Colouring for Brandy, 196.
 Comparative scale of strengths, 157.
 Cone, Archdeacon, 57.
 Consett, statement of, 165.
 Coolers, 8.
 Coriander seeds, 98.
 Cook's Travels, extracts from, 175.
 Cordials, English, 281.
 " Cherry and Raspberry, 283.
 Cordials, Cloves, 283.
 " Ginger Brandy, 284.
 " Peppermint, 282.
 " preparation of, 282.
 " rise and fall of, 281.
 " Rum Shrub, 283.
 " Wormwood Bitters 284.
 Corty, Joseph, 17.
 Cossack, a cunning, 175.
 Costa Rica, Exhibitors of Rum from, 291, 298.
 Crawford on Toddy, 130.
 Cutaya, 251.
 Culture, mode of, in Cognac, 184.
 Curagoa, 276.
 Curious Customs in Lapland, 166.
 Dealers' Spirit licences, 354.
 Debates on Punch, 162.
 Debauch from new Whisky, 151.
 Demerara Rum, 250.
 Denmark, Exhibitors of Spirits from, 289, 298.
 Derosni, M., 16.
 Dickens, Charles, extracts from, 195.
 Dickens's, Charles, visit to Cognac, 191.
 Dioscorides, 273.
 Disraeli, Hon. B., letter to him, 84.
 Distillation, curious ingredient used in, 165.
 Distillation, improvements on French, 15.

- Distillation in Cognac, 188.
 „ in Russia, 178.
 „ known to the
 Arabians, 2.
 Distillation, process described
 2.
 Distillation, rapid, 14.
 „ Raymond Lully's
 method, 4.
 Distillation, when known in
 France, 4.
 Distil, derivation of, 2.
 Distillers, number of, 316.
 Distillers' licenses, 354.
 Distiller, a royal, 164.
 Distillers in England, 358.
 „ in Scotland, 359.
 „ in Ireland, 363.
 „ authorised designa-
 tion, 155.
 Distillers, decrease of, 44.
 Distillers, number in Ireland,
 139.
 Distillers, number in Scot-
 land, 139.
 Distillers, regulation respect-
 ing classes of, 44.
 Distilleries, illicit, 31.
 Distillery, enormous, 18.
 „ Caledonian, 150.
 „ Operations of, 6.
 Donavan, extract from, 140.
 Drawbacks, 357.
 Drawbacks on exportation,
 155.
 Drogheda, act passed at, 127.
 Drunkenness at small cost, 50.
 Dundee, 245.
 Dundrum, cellar at, 123.
 Duties charged at proof
 strength, 25.
 Duties, fluctuating character
 of, 80.
 Duties, how charged, 21.
- Duties, injurious effects of
 high, 29.
 Duties, tables of, 349, 351.
 Dwellings, the people's, re-
 marks on, 110.
- Eau de Vie de Blé, 176.
 Eau de Vie de Bois, 181.
 Edinburgh, still at, 18.
 Edward Adam, 15.
 Elephantiasis, Brandy drink-
 ers free from, 161.
 Elixir de Garus, 277.
 England, Distillers in, 358.
 England, Brandy shipments
 to, 335.
 Essequibo Rum, 250.
 Excise licenses, 354.
 „ allowances for wast-
 age, 152.
 Excise denominations, 23.
 „ Dr. Ure on the laws
 of, 11.
 Excise duties, how levied, 13.
 „ frauds upon, 29.
 „ officers, 9.
 „ outwitted, 14, 30.
 „ regulations, 10.
 „ as to grind-
 ing malt, 149.
 Exhibition, International, re-
 port from, 257.
 Exportations, 1834 to 1863,
 323.
 Extract from rectifier's note
 book, 98.
- Fact, a well known, narrated,
 148.
 Faints, 12, 96.
 Farmers', the, still, 187.
 Fear-buille, 124.
 Fermentation, 8, 246.
 „ changeable, 8.

- Fermentation regulated by temperature, 8.
 Fermenting vats, 8.
 Fine Champagne Brandy, 182.
 Finlanders, their love of Brandy, 171.
 Florimond, the romance of, 273.
 France, Exhibitors of Spirits from, 298, 309.
 French Brandy, imitations of, 178.
 French Guiano, Exhibitors of Spirits from, 311.
 Fusel oil, 149.

 Galen, 273.
 George II., act 2nd of, 52.
 George IV., brewing, 267.
 Geneva, address to, 65.
 " a poem, 67.
 " Hollands, 115.
 " duty calculations, 349.
 Geneva, importations, &c., of, 1834 to 1863, 325.
 Gentleman's Magazine, letter in, 259.
 Gentleman's Magazine, extracts from, 264.
 German Juniper Berries, 98, 99.
 Gin Analysts, 94.
 Gin Act, on the, 63.
 Gin, cordial, recipes for making, 99.
 Gin, diuretic properties of, 104.
 Gin drinking, 106.
 " from essential oils, 102.
 " increased consumption of, 74.
 Gin, ingredients used in, 94.

 Gin, its derivation, 47.
 " London, 97.
 " made without stills, 102.
 " Mother, downfall of, 60.
 " palace, description of, 107.
 " Plymouth, 97, 118.
 " Punch at the Garrick Club, 105.
 Gin, receipts for fine, 101.
 " " making, 97.
 " " plain, 101.
 " " west country, 101.
 Gin Sling, American, 105.
 Gin, statements relating to, 94.
 Gin, variations in the taste of, 97.
 Gin, what doctored with, 95.
 " table, relative value of, 343.
 Gin, table to reduce, 347, 348.
 Ginger Brandy, 254.
 Grains, how disposed of, 8.
 Grand Duchy of Baden, Exhibitors of Spirits from, 289.
 Grand Duchy of Hesse, Exhibitors of Spirits from, 289, 311.
 Greece, Exhibitors of Spirits from, 290, 311.
 Grapes, 236.
 Grattan, T. C., extracts from, 133.
 Gravity, specific, of Spirits, 25.
 Gravity, specific, of Worts, 24.
 Grenada, estate in, 248.
 Grog, origin of, 254.
 Guadaloupe, Exhibitors of Spirits from, 291, 299.
 Gauging, close, remarks upon, 224.

- Gustavus III., his edict.
- Hall, Mr. Basil, 268.
- Hamburg Spirit, 179.
- Hamburg, exhibitors of Spirits from, 311.
- Hectare, its yield, 183.
- Hectolitre, its contents, 183.
- Hesse, Exhibitors of Spirits from, 311.
- Highland Whisky, 143.
- Hill, Mr. Benson, 267.
- Hippocrates, 273.
- Hogarth, 51.
- Hollands Geneva, 115.
- " Imitation, 118.
- " Maidstone, 119.
- " manufacture of, 116.
- Hollinshed's Chronicles, 128.
- Home consumption, 1834 to 1863, 323.
- Honey, Brandy from, 161.
- Hood, Thomas, 262.
- Household Words, extracts from, 191.
- Huggins, Dr., his plan, 247.
- Hungary, Exhibitors of Spirits from, 296.
- Hydrometer, its use, 24.
- " proof gravity of Spirits at, 25.
- Hydrometer of glass condemned, 26.
- Imperial Brandy, 180.
- Importations, 1834 to 1863, 323.
- India, Exhibitors of Spirits from, 287, 292, 306.
- Ingoldsby, Thomas, extract from his memoir, 40.
- Invention of Liqueurs, 273.
- Invoice, a Cognac, 215.
- Ionian Islands, Exhibitors of Spirits from, 300, 312.
- Irish distillers in 1818, 326.
- Ireland, Brandy shipments to, 336.
- Ireland, distillers in, 1864, 363.
- Islands, Islay and Iona, 147.
- Islay Whisky, 147.
- Italy, Exhibitors of Spirits from, 290, 301, 312.
- Jamaica, Exhibitors of Rum from, 286, 292, 306.
- Jamaica Rum Essence, 236.
- James, G. P. R., extracts from, 41.
- Jekyl, Sir J., his motion, 53.
- Johnson, Dr., on Whisky, 120.
- Juniper, its properties, 103.
- Jurors' Report, extract from, 286.
- Jury, Grand, presentment of, 68.
- Kamtschatka, distillation in, 173.
- Kill Devil, 243.
- Knight's History of England, extracts from, 51.
- Laplanders' passion for Brandy, 166.
- Latin Poetry, 63, 64.
- Ledwich, Dr., 125.
- Lee's, Mr., remedy, 240.
- Lesseps, anecdote related by, 174.
- Letter, a Scotch distiller's, 85.
- Letter from a moderate man, 62.
- Licenses, 56, 74
- " 354.

- Licenses, occasional, 356.
 Liquorice Powder, 97.
 Liqueur for Brandy, 196.
 Liqueurs, Absinthe, 277.
 " alphabetical list of, 278.
 Liqueurs, Curaçoa, 276.
 " curious incident relating to, 275.
 Liqueurs, Elixir de Garus, 277.
 Liqueurs, George IV.'s partiality for, 274.
 Liqueurs, Grand Chartreuse, 276.
 Liqueurs, Hippocras, 273.
 " invention of, 273.
 " Kirchenwasser, 275.
 " Maraschino, 275.
 " Noyau, 276.
 " origin of the term, 272.
 Liqueurs, Rosoli, 274.
 " their introduction, 272.
 Liqueurs, when used, 275.
 Liquor traffic, Society for the suppression of, 70.
 Lonsdale, Lord, 73, 79.
 London Pharmacopœia, 240.
 Louis XIV.'s favourite Liqueurs, 273.
 Lover's Wine, 169.
 Low Wines, 247.

 Magazine, The Gentleman's, extracts from, 60.
 Maidstone Hollands, 119.
 Maine law agitators, 127.
 Malt, distillation from, 127.
 " free of duty for distillation, 139.
 Malt in Ireland, 126.
 " peat dried, 139, 147.

 Malt, proof Spirit from, 127.
 Malte Brun, statement of, 169.
 Maraschino, 275.
 Marc, M. St., 16.
 Marriage of Henry II., 272.
 Martinique, Exhibitors of Spirits from, 300.
 Mashing, 7.
 Maynooth, Castle of, 128.
 Merchants in Cognac, 221.
 Methylated Spirit, 250.
 " " licenses, 355.
 Middlesex Magistracy, petition of, 53.
 Middlesex, report of the Justices, 78.
 Mission for the Teetotal Society, 168.
 Mixture, a Brandy, 240.
 Molasses, 246.
 Moliere's Travels, 161.
 Morewood, extracts from, 35, 129, 143, 176.
 Muspratt's, Dr., Chemistry, 13, 98.

 Nectar, 126.
 Nectar, Ambrosial, 283.
 Netherlands, Exhibitors of Spirits from, 288, 301, 312.
 New South Wales, Exhibitors of Spirits from, 287, 296, 308.
 Norwegian Brandy, 163.
 Nostrums, a Fabricator of, 237.
 Notes and Queries, extracts from, 242.
 Noyau, 273.

 Occasional Licenses, 356.
 Ode to Geneva, 67.
 Ode to Whisky, 135.
 Orris Root, 97, 103.

- Opposition, Fiscal, a letter, 82.
 Ossory, Red Book of, 126.
 Packing, an incident in, 197.
 Parson, cant word for a, 243.
 Peach Brandy in America, 162.
 Peat-drying Malt, 147.
 Peat Whisky, 143.
 Peppermint, 282.
 Pereira, Dr., extracts from, 104, 240.
 Perrimon Apple Brandy, 162.
 Petite Champagne Brandy, 182.
 Physiology of London life, 107.
 Piment, 126.
 Pine Apple Rum, 252.
 Plantation Sugar, 245.
 Pliny, 273.
 Poem, Granger's, 256.
 Ponen, Christopher, 128.
 Port Wine Essence, 236.
 Portugal, Exhibitors of Spirits from, 290, 302, 313.
 Potatoe Apples, Brandy from, 177.
 Potteen Whisky, 142.
 Prices of Brandy, 214.
 Professor Sylvius, 115.
 Profits, Champagne Vineyard Co.'s, 204.
 Profits, Vinegrowers' Co.'s, 205.
 Profits, Vineyard Proprietors' Co.'s, 203.
 Prohibitory Law, effects of, 73.
 Prussia, Exhibitors of Spirits from, 288, 303, 313.
 Publicans' Druggists, 235.
 Pulteny's, Mr., opposition, 54.
 Pulteny, Mr., his speech, 55.
 Punch, Basil Hall on, 268.
 " Benson Hill's, 267.
 " Bowl, a remarkable, 260.
 Punch, derivation of the term, 259.
 Punch, Dr. Macknish's observations on, 270.
 Punch in Parliament, 262.
 " our own, 269.
 " Oxford, 268.
 " quaint formula for making, 265.
 Punch, receipts for making, 266.
 Punch, Regent's, 267.
 Punch, Rum, 263.
 Punjaub, the, 260.
 Puzzle, a, for an invoice, 215.
 Quarterly Review, 129.
 Racking, frauds in, 201.
 Raspberry and Cherry Brandy, 283.
 Rates of duty per gallon, 320.
 Raymond Lully, 4, 239, 273.
 Rebellion, danger of, 72.
 Recipe, Usquebaugh, 129.
 Rectifier's business, 13, 94.
 " list of, 112.
 " petition to parliament, 82.
 Rectifiers, regulations respecting, 30.
 Rectifiers' licenses, 354.
 Red Grape, 183, 184.
 Regnard's Journey to Lapland, 169.
 Remedy for a cold, 253.
 Remonstrance of a church dignitary, 165.
 Repeal Bill, 73.

- Residences in Cognac, 199.
 Retailers, advice to, 235.
 Retailers' Spirit Licenses, 355.
 Returns, 316, 323.
 Revenue, frauds upon the, 29.
 " Police, 35.
 " " detections,
 35.
 Revolution, the, 49.
 Rum and Milk, 255.
 Rum and the Poets, 256.
 " Books, 244.
 " Brazil, 251.
 " calculations of cost of,
 249.
 Rum, Demerara, 250.
 " effects and uses of, 253.
 " Jamaica, 245.
 " its derivation, 242.
 " manufacture of, 244.
 " Pine Apple, 252,
 " ratio of produce, 248.
 " Report of the Exhibi-
 tion, 257.
 Rum, substitute for Turpen-
 tine, 250.
 Rum Shrub, 283.
 Rum, importations, &c., of,
 1834 to 1863, 323.
 Rum, table, relative value of,
 338, 340, 341.
 Rum, table to reduce, 344,
 345.
 Rum, table, calculations for
 duty on, 351.
 Russia, distillation in, 178.
 Russia, Exhibitors of Spirits
 from, 303, 314.
 Saccharometer, its use, 24.
 Saffron, its use, 130.
 Sailors' partiality for Rum,
 255.
 Saint Domingo, 245.
 Salisbury, Bishop of, 78.
 Salt and Brandy, 240.
 Salts, grey and white, 12, 97.
 Saxony, Exhibitors of Spirits
 from, 289, 304.
 Scale of prices of Whisky,
 157.
 Scotland, Brandy shipments
 to, 336.
 Scotland, distillers in, 359.
 Sham O'Neil, the great, 128.
 Sherry Essence, 236.
 Shipments from Charente,
 232.
 Shipments from Vineyard
 Company, 193.
 Shrub, Rum, 283.
 Slatkaia Nava, 174.
 Sloane, extracts from, 253.
 Sloe, Brandy from the, 176.
 Smollett, extracts from, 50,
 71, 79.
 Smugglers, 38, 139.
 Smuggling on the coast of
 Kent, 40.
 Soap, when used, 12.
 Soil of Cognac, 181.
 Solimani, 16.
 Spain, Exhibitors of Spirits
 from, 290, 304.
 Special brands, 201.
 Spirits, British, from what
 manufactured, 7.
 Spirits cleaned by filtration,
 102.
 " from Molasses, 20.
 " from Raw Sugar, 19.
 " from Sour Apples,
 176.
 " illicit manufacture of,
 29.
 Spirits made by Smugglers,
 139,
 Spirits' warehousing bill, 329.

- Spirits, table of specific gravity of, 27, 28.
 Spirits, strength of, how ascertained, 24.
 Spirits, strength of, how calculated, 27.
 Spirits, quantity of duty paid on, 318.
 Spirit and Wine brokers, 328.
 Spirits, table to reduce, 346.
 Spirit dealers' licenses, 354.
 Spirit retailers' licenses, 353.
 Startling incident, 275.
 Still, Burnt Rum, 247.
 " Coffee's, 17.
 " D. T. Shear's, 17.
 " Edward Adams', 15.
 " for Rum, 245.
 " illicit, how made, 33.
 " in Cognac and neighbourhood, 187.
 Still, Joseph Corty's, 17.
 " Isaac Barard's, 16.
 " M. Baglioni's, 16.
 " M. Collier Blumenthal's, 16.
 Still, M. Derosne's, 16.
 " M. St. Marc's, 17.
 " Solimani's, 16.
 " used by the Dutch, 118.
 " what it is, 2.
 Strong Waters, 25.
 Sugar Canes, the, 256.
 Suggestions to reform drunkenness, 111.
 Sweetened Brandy, 163.
 Sweden, Exhibitors of Spirits from, 289, 304.
 Switzerland, Exhibitors of Spirits from, 290, 304, 314.
 Tables of amounts of allowances, 152.
 Tables, 337.
 Tables of specific gravity, 27, 28.
 Tables of the cost of Brandy, 219.
 Tasmania, Exhibitors of Spirits from, 287, 296.
 Taxation, result of high, 44.
 Teetotal Agitators, 77.
 Teetotal Society wanted in Lapland, 168.
 Teetotalism, folly of, 110.
 Toddy, 130, 131.
 Translation of Latin Poems, 63, 64.
 Turkey, Exhibitors of Spirits from, 305, 315.
 Turpentine, Spirits of, 249.
 Unconsciousness rebuked, 199.
 United Vineyard Co.'s formation in 1838, 206.
 United Vineyard Proprietors' Co., 192.
 United Vineyard Proprietors' circular, 1843, 206.
 United Vineyard Proprietors' shipments, 192.
 United Kingdom, Exhibitors of Spirits from, 292.
 Ure, Dr., extracts from his works, 18, 177, 246.
 Ure, Dr., his experiments, 19, 21.
 Usquebaugh, 122, 128.
 " saffron used in making, 130.
 Usquebaugh, Tincture, 129.
 Vallancey, 124.
 Variation in produce, 183.
 Vats, colossal, 195.
 Venezuela, Exhibitors from, 315.

- Vintages, short, 214.**
 " uncertainty as to
 the, 215.
Von Buch's Travels, extracts
from, 171.
Votki, 173.
- Walpole, Sir Robert, 56, 68,**
71.
Walpole, Sir R., his letter to
Horace Walpole, 58.
Ware, 125.
Warehouse rent in Cognac,
217.
Warehousing bill, 1864, 329.
Wash, 7.
Wash still, 11.
West India opposition, 56.
Whisky blending, 150.
 " bonding recom-
 mended, 151.
Whisky, Chapter IV., 122.
 " definition of, 123.
 " Fusel Oil in, 149.
 " Malt, 19.
- Whisky, result of attachment**
to, 128.
Whisky, small still Highland,
147.
Whisky, table, relative value
of, 342.
White Grape, 183, 184.
William III., 68.
William and Mary, 49.
William and Mary, 5th and
6th, act of, 49.
Wines, Low, 12.
Wine and Spirit Brokers, 328.
Wishes, the sailor's three, 255.
Wood Ashes, 12.
Wormwood Bitters, 284.
Worts, 7, 246.
Worts, strength of, how
known, 24.
Württemberg, Exhibitors of
Spirits from, 289, 305.
Wynter, Dr. Andrew, 96.
- Yeast, 8.**

BY THE SAME AUTHOR,

Fcap 8vo. Price Five Shillings..

WINE AND WINE COUNTRIES;

A RECORD AND MANUAL

FOR

WINE MERCHANTS AND WINE CONSUMERS.

"The weary find new strength in generous wine."—HOMER.

LONDON:

HAMILTON, ADAMS, AND CO., PATERNOSTER ROW.

And may be had of all Booksellers.

CONTENTS:

PREFACE.

Mr. G. R. Porter and the Wine Trade getting a bad name—
Claret Sophistications—Wine Sales by Auctions—Foreign
Wine Hawkers—Vague Newspaper Statements, &c.

INTRODUCTION.

Advantages now offered to the Wine Merchant—Fair Deal-
ing a Duty—Adoption of the Trade by Inexperienced Persons
—A Diploma Necessary—A Wine Grocer's Advertisement—
Variety of Tastes regarding Wine—Pure Wine an Essential—
—Adulterations and Sophistications enumerated—Rd. Symons
and Son's Circular—The Chancellor of the Exchequer and South
African Wine—South African Wine, its Manufacture.

ON THE VARIETIES OF WINE CONSUMED IN ENGLAND IN FORMER TIMES.

Mr. Gladstone's Speech on the Budget—Comments there-
upon—William of Malmesbury—Beowulph—The exact point

of Drunkenness described in a Canon—Norman Customs contrasted with Saxon—Ale Houses—Singular Payment for Rent—Description of a rude Drawing of a Wine Press of the period—Progress of Vine Culture in England—Its Decline and Fall—Hints for the Restoration of Vine Culture for Wine Making—Wine Duties and Importations in the Reigns of John and Edward I.—Richard III.—Malmsey—Act against Short Measure, 1511 to 1534—Wines from Sicily, Candia, Chio, Cyprus &c.—Corporate Gifts of Wine—Early Morning Draughts—Anecdote of Sir Thomas More—Prevailing Taste of the Sixteenth Century—Canary—Romenay—Chaucer—Wine of Lepe Oseye Bastard, Muscadel, Sack—Falstaff, Ben Jonson—Cardinal Wolsey—Statute of Edward VI.—Festivities in the Reign of Elizabeth—Distilled Liquors, Dager Ale, &c—Ordinance of James I. restricting the Household Consumption—Canary and French Wines—Visit of the Danish King—Excess at the Court—Price of Wine in 1618—The Commonwealth—Order in Council, 1633, regulating the Price of Wine—Order in Council, Charles II.—Champagne—War with France—Introduction of Portugal Red Wine—"Farewell to Wine"—Increase of Duty upon French Wines, effect thereof—Methuen Treaty—Taste Vitiated by Fashion, and Affected by Circumstances—Perverted Tastes of the Greeks and Romans—Hope and Comfort for England by the introduction of light and unbranded Wines—French Nomenclature of Quality and Character.

WINES OF PORTUGAL.

Modern Port, Dr. Henderson's Opinion in 1824—Defence of Royal Wine Company, 1812—French Treatment of Wine contrasted with Portuguese—McCulloch, Cyprus Reddin, Sir Edward Barry, Dr. Macbride, Mr. Hugh Owen, and J. J. Forrester's Corroborative Statements—Elderberries, when first introduced—Report on the Importation of Jerupiga—Consul Johnston to Viscount Palmerston—Analysis of Mr. Atlee—Poet Prior—Anecdote of Foote—Lord Palmerston—Vintages 1851 and 1858—Out of Evil may arise Good—Prices of Port from 1756 to 1861—Amount of Proof Spirit in Port—Shipments to Eng'and for the last Ten Years—The Particular Bin—Port a Good Investment—Sale of Port at Brislington—Consolation to those who hold a good Stock—Sale at Prospect Hill House, Mr. A. B. Cooke's—The Man who drank fifty-nine Pipes—Dr. Johnson's Maxim—David Hume's Will—Port Adulteration in England Questioned—Punch on Portly Divines—Lisbon—Bucellas—Termo—Carcavellos, Colares Port—Mrs. Marianne Baillie.

WINES OF SPAIN.

English prejudice for the Powerful and Strong—Importation of Unbranded Wine unsuccessful—The different Shades and Colour in Sherry explained—Vino de pasto—Amontillado—Manzanilla—Moguer—Paxarete—Red Wines—Rota Tent—Valdepenas—Malaga—Red and White Mountain—Pedro Ximines—Busby's Tour in 1834—Proof Spirit in Sherry—Shipments to England for the last ten years—Importations of Spanish Wines into France—Interesting Facts furnished by Mr. Consul Mark.

WINES OF FRANCE.

France foremost in the art of Wine Making—Produces every description of Wine—Claret—Definition of the term—What the Wine ought to be—M. Rabache's Key to the Vineyard, &c.—Tabular Statements of Fifty-seven Classed Estates—Champagne always Patronised by Royalty—King of Bohemia—Henry VIII.—King Cliquot—Sparkling—Creaming and Sillery—Restorative effects of Champagne—River and Mountain Wines—Manufacture—Noted Brands no Criterion of Quality—Durability of Champagne—Vaults at Epernay—Burgundy *versus* Champagne—Discussion as to their respective merits—Burgundy the First Wine in the World—Finest Growths seldom to be met with in England—The Reason given—Characteristics of the Wine—Prices of intermediate qualities—White Wines—Montrachet—Pouilly—Chablis—Sparkling Burgundy—Hermitage—Vin de Paille—Côtie Rôtie—Adulteration of Light Wines easily detected—Sensible Recommendation to Purchasers of Wine—Earl of Malmesbury's Circular—Sir E. Tenent's Report—Vine Disease—Full benefit of the Treaty hereafter to be realized—Introduction of Spurious Wine Condemned—Vins de Paris—Important Document: M. Chevalier to Viscount Chelsea—Pyrenees Orientales—Roussillon—Masdeu—Frontignac—Muscat Lunel—Importations of French Wines—Amount of Duties Paid, and Number of Tests for the first Six Months.

WINES OF GERMANY.

Mistaken Notions as to German Wines—Their Acidity—Wine Hawkers—Liebig—Dr. Prout—Restorative Qualities of Rhine Wine—Johannesberg, &c.—Prince Metternich—Wagner—Rudesheim—Hockheimer Asmannshausen—Moselle—Sparkling Hock and Moselle—Heidelberg Tun—Hungary—Tokay—Calculated Produce of Hungarian Wine—Ofner—Erlauer—Good Wines to be had from the Plains of Hungary—Extract from Philosophical Transactions—Buda—Sexard—Gros Wardein.

WINES OF ITALY, SICILY, GREECE, THE CRIMEA, MADEIRA, AND AMERICA.

Obstructions to Produce—Tuscany the Paradise of Bacchus—Mr. Stuart Rose—Bacco in Toscano—Montifiasconi—Lacrima Cristi—Lady Hamilton—Bishop de Foucris—Vino Cotto—Vicenza—Vino Santo—Toscolano—Lombardy—Savoy and Piedmont—Sardinia—Elba—Aleatico—Marsala, its Vinous Merit Questioned—Greece, her favourable Soil—Classical Associations—Scio—Homer's Nectar—Devastations by the Turks—Candia and Rhodes—Cyprus—Samos—The Crimea—Valley of Soudak—Vines fresh planted in 1804—Madeira, its Decline and Fall—Richard Symons and Son's Circular—The 1814 Celebrated Pipe—Sale at the Duke de Raguse's—American Wines.

WINES OF BRITISH COLONIES AND SETTLEMENTS.

Cape *versus* South African—Favourable Climate—Constantia, Slovenly Management of the Ordinary Produce—Hints for Improvement—Wines of Australia—Dr. Busby's Letter to the Secretary of State—500 to 600 Vine Cuttings planted with success—Progress shown in an Authenticated Account—Samples of Wine submitted to the Author—Opinion upon them—Judicious Combination and Capital required—Samples to be shown at the Great Exhibition in 1862.

CHEMISTRY OF WINE.

Dr. Mulder—Chaptal—Busby—Obscurity of the Theory of Fermentation—Red and White Wines—Free Acids, Tartaric, Racemic, Malic, and Acetic—Enantheine—General Component Parts of Wine.

WINE AS A MEDICINE.

Hippocrates—Sir Edward Barry—Wine, temperately used, a Cordial and a Stimulant—Modern Practitioners not general advocates for the use of Wine—Reasons adduced—Use of Wines in Typhoid Fevers—Champagne, its Medical Properties—The like of Burgundy—Claret—Dr. Richardson upon Port, in reference to the Prevention and Cure of Cholera—Sherry—Vino de Basto—Hock diminishes Obesity—Mr. Wadd in Brande's Journal, &c., &c.

ADULTERATION OF WINE.

Dr. Coulson's Test for Lead—M. Faure—Fictitious Flavouring—Essence of Sherry and Port—Colouring Mixture—Artificial Sweetening—Test for Cane Sugar—Alcoholic Test.

HOW AND WHEN TO ENJOY WINE.

Judgment and Refined Taste Necessary—Inexperienced Servants—Wine Glasses—Wine Decanting—Sparkling Wines—Dictates of Fashion often opposed to Good Taste—The Wine to be drank with Fish—Champagne—Mr. Walker's Suggestions—Wine adapted to Different Temperaments—Dr. Henderson upon Claret—Objections urged to the Habitual Use of Alcoholized Wines corroborated by Dr. McCulloch—British Wines strange Concoctions—Their Injurious Effects exemplified in a Singular Anecdote—The Chemistry of the "Home Made"—Claret for Breakfast—Costly Wines not always the most Beneficial.

APPENDIX AND COPIOUS INDEX.

Different Sizes of Bottles enumerated—Tables showing the relative cost of Wine of every description of guage, per Pipe, Hogshead, Quarter Cask, and Dozen, classified according to the Present Duties—Foreign Wine Measures and their Quantities in English Gallons—Contents and description of casks generally imported into England—Character of the Vintages in the Principal Wine Producing Countries from the commencement of the present Century—Increased Consumption of Light Wines—Objections to the Alcoholic Test—Rumours of contemplated Alterations—Letters of Mr. Benjamin Olivera and T. G. Shaw, and Valuable Statistics, &c., &c.

Opinions of the Press.

From the "Daily News."—A useful practical volume, which reveals many secrets of a trade abounding in tricks and sophistications. Connoisseurs will be astonished to find how easily their judgment may be deceived in the matters of quality and bouquet, whilst plain men, who pretend to have insight into these mysteries, but who like a glass of good wine, will be pleased with being informed how it may be obtained. The book comprises an immense amount of observation on the wines of different countries, their growth and manufacture, the manipulations to which they are subjected by the great wine dealers, preparatory to their exportation for this country, and the commercial rules by which their importation is regulated. Mr. Tovey writes with a full knowledge of his subject, and we have no doubt that his little work will be welcomed by many who have hitherto had no reliable guide amidst the intricacies of a trade proverbial for puzzling the uninitiated.

From the "Observer."—All consumers of wine should read this useful little manual, &c., &c. There is a great amount of information respecting the wines of France, Portugal, Spain, Italy, Germany, Hungary, Greece, Madeira, America, and the British Colonies, which will be found useful not less to the merchants than to the consumers of wine, &c.

From the "Bristol Gazette."—We have been much pleased with this little volume. It not only contains a great deal of information valuable to those in the trade, but there is a fund of historical, anecdotal, and general matter, interesting to the public at large.

The nature and varieties of the wines formerly consumed in England are first lightly touched upon, and this leads to a more lengthened disputation on those now in use. The Ports and Wines of Portugal; the Sherries of Spain; Champagne, Claret, and other French light wines, as well as those of Hungary, are all brought under review; and the reader enlightened how to detect adulterations and frauds, with good advice for the direction of his choice. The following extracts, &c., &c.

From the "Bristol Mirror."—The original pages are characterized by good taste and facility for composition; whilst the author evinces excellent judgment and discretion in compilation, which will always make his book valuable to wine dealers and interesting to wine drinkers. Having the advantage of a large experience in the wine trade, the author is clear and safe in his facts, and scatters about, as he goes, practical hints and suggestions which let the reader into a variety of knowledge worth possessing. He seems to us to have compressed into his 350 pages all that is worth knowing about wine, and a great deal that will be of benefit to the public; for Mr. Tovey never shrinks from exposing the chicanery of wine producers and wine sellers, &c., &c.

From the "Times."—Even a wine subject, we know, it is possible to treat in a very dry fashion. Mr. Tovey, however, when not actually giving figures or analysis—when precision requires plain hard terms—contrives to impart to the reader a great deal of practical information on the countries, preparation, and properties of the various kinds of wine, in a fluent or sparkling fashion, quite appropriate to his topic, which he enlivens with anecdotes, and points with the reflections of a man of the world. . . . Mr. Tovey gives us a great deal of judiciously selected matter from other authors who have written on the same subject, and the whole is so written, compiled, and arranged, as to form a complete hand-book on wine and wine drinking.

From the "Bath Chronicle."—A great deal that is desirable to know, and much that is interesting and entertaining, will be found in this ably got up manual from the pen of a Bristol wine merchant. Throughout his book there is evidence of Mr. Tovey's desire to acquaint his readers with a pure history of wine,—its cultivation, manufacture, uses, and abuses. He conceals nothing, and appears to be thoroughly honest and conscientious in everything. Indeed, "Wine and Wine Countries" is valuable as much for a judicious compilation from various sources, as for the practical way in which the author has dealt with his subject. If our readers would really wish to know what wines to drink, how to buy them, and how to enjoy them, they should consult Mr. Tovey's manual.

From the "Athenæum."—This book contains instruction and interest for all save the teetotaller. Though coming after the more ambitious books of Dr. Henderson and Mr. Cyrus Redding, it contains new information concerning prices and processes, soils, the aspects of vineyards and their cultivation, and may be read in the library chair, where there is no thought of taking the cellar book in hand. Enough has been said to recommend Mr. Tovey's book before or after dinner.

From the "Ladies' Treasury."—This is a manual containing much valuable practical information, independent of which it is an amusing book to read, full of anecdotes and wit. The writer's experience is of a varied and interesting nature. His judgment and taste seem equally good in his remarks upon the different kinds of wine. There is an immense deal of quiet satire, concealed under a vein of drollery, which it is impossible but to sympathise with. This book is adapted, from its reliable and valuable statistical information, as a guide to the trader, and no less in the directions in the choice of wines, and their properties, to the consumer of wine.

From the "Bristol Mercury."—We are pleased to find in Mr. Charles Tovey's book a thoroughly satisfactory performance, well adapted as a manual on the various branches of the comprehensive subject of which he treats. Mr. Tovey has a great detestation of all spurious adulterated trash, and has a great respect for the genuine article, which comes to us as one of the Creator's best gifts to man, and his range of information is wide, regarding the multifarious growths which he describes. Mr. Tovey is enabled to discourse largely from his own extensive experience and practised observation, and many are the anecdotes and pertinent remarks, which, in

taking a view of the wine trade, under all its aspects, at the current time, he weaves into his pages. We repeat that Mr. Tovey has very creditably performed his self-imposed task, and his work will prove as useful as it is in many respects interesting.

From the "Spectator."—Really good wine, it seems, can never be otherwise than high-priced, owing to the comparatively small area on which it is produced, and the positively large demand for it in all parts of the globe. Many erroneous impressions and prejudices on the subject of French and German wines are successfully combated and removed by Mr. Tovey in his unpretending, but exceedingly interesting, little manual, and much useful information imparted in a simple and concise manner. Some of his revelations, however, will hardly be agreeable either to the keepers or frequenters of taverns, though the latter have reason to be grateful for his courageous exposure of the fraudulent practices of "mine host," &c.

From the "Grocer."—We recommend this book as a very valuable guide to the merchant, retailer, or consumer. It is full of interesting information, evidently the result of abundant labour and research, combined with the author's practical knowledge and useful solutions from books already published. The book is intended to "operate as a check upon fraudulent practices, which the author has endeavoured to expose." He speaks in harsh terms of advertising houses, whether deservedly or not, we must leave our readers to judge. The work bears evidence of a large amount of statistical research, amongst which we may mention an interesting table, showing the consumption of wine from 1791. The book is in every respect what it professes to be, "a record and manual for wine merchants and wine consumers."

From the "Northampton Mercury."—Mr. Tovey should have dedicated his book to Bacchus himself, for the great "Conqueror of the East" was a critic, and discriminate in his love of his wines; witness that spirited review of his recorded by Redi, and so wonderfully reproduced in English by Leigh Hunt, the "Bacco in Toscana," he would have listened in compliment satisfaction to the criticisms, the comparisons, the denunciations, and the vindications of this most copious and painstaking manual. Mr. Tovey's volume is as full of information and interest as an egg is full of meat. The author, we believe, is an eminent Bristol wine merchant, though it is but justice to say that he does not advertise in any way his connection commercially with his subject. But his intimate acquaintance with it is abundantly manifest, not merely in

the authorities which he quotes, but in that practical knowledge which gives vitality and value to book learning, and distinguishes the author who has something of his own to say from the mere compiler of other men's facts. In a modest preface, in which he claims credit for labour and research in the collection of useful practical information, he apologises for being unaccustomed to sustained literary effort. The reader, however, has nothing to pardon. He has written under that best inspiration which comes of fulness of knowledge and an interest in his book, and his readers are instructed and interested accordingly. [Copious extracts follow. The review concludes.]—"It will have been seen from our extracts, that Mr. Tovey's book is very comprehensive; touching upon almost every subject connected with his principal topic. We can cordially commend it as a volume 'which no house-keeper's library should be without.'"

Just Published. Price 1s. or in cloth boards 1s. 6d.

ALCOHOL VERSUS TEETOTALISM.

By the Author of "Wine and Wine Countries"—"Foreign and British Spirits," &c., &c.

LONDON:

LONGMAN, GREEN, LONGMAN, ROBERTS, AND GREEN.

AND ALL BOOKSELLERS.

CHAPTER I.

Teetotalism—Derivation of the term—Conduct of the promoters—Hired adventurers—Teetotal flowers of rhetoric—Licensed victuallers defended—The *Temperance Star*—Phoenix Lodges—Coffee shops—Instances of their demoralising tendency—Corroboration by Sir Richard Mayne and the City Missionary—Suggested remedy—Maine Law no remedy—Judge Halliburton's opinions thereupon—Gin Act, 1736—Dr. Barclay's pamphlet—Use and abuse of stimulants—Teetotal processions described—Solemn obligations or oaths discussed—Their impropriety in certain instances—Hypocrisy and the religious element—Scriptural authority for the moderate use of alcohol.

CHAPTER II.

The subject considered physiologically—Effects of water upon the system—Dr. Böcker, and other experimentalists—Dr. Barclay's lecture—Suicides in water establishments—Alcohol a savings bank—Liebig on temperance families—The peace congress at Frankfort—Teetotalers upon pudding and brandy sauce—Dr. Carpenter and his prize essay—Drunkenness turned to good account—M. Jules Cloquet—A snakebite—George W. Kendall—A similar incident.

CHAPTER III.

Liebig's classification of food—Alcohol generating heat—Easily demonstrated—Dr. Pereira quoted—Liebig's classification of foods—Experiences of Captain Bligh and the gallant Havelock—Dr. Todd's lectures—Saving life by alcohol—Treatment of pneumonia—Instructions as to the administration of alcohol—Case of typhus fever—Treatment with alcohol in typhoid fever—The like in delirium—Dr. Todd's conclusions—More dangerous to give in disease too little, than too much alcohol—Liebig's theory confirmed by Dr. Todd's practice—Opposite opinions—Alcohol declared not a food at all, only a poison—M. Lallemand—Dr. Edward Smith—Professor Miller—Teetotallers radiant with triumph—The subject discussed—Alcohol in relation to the nervous system—Moderate drinkers' experience—Dr. Johnson's attachment to veal pie—Extracts from the "Cornhill Magazine" continued—The moderate and intemperate drinkers compared—Story of two convivial youths—Confirmation of Dr. Todd's practice—When alcohol ceases to be beneficial and becomes hurtful—Alcohol in acute disease not producing intoxication—No fear of bad habits being endangered when the disease is cured—The desire for alcohol ends when it ceases to be a remedy—Examination of the experiments of Lallemand, Perrier, and Dr. Smith—Doubts as to their correctness—Dram drinkers existing without food, excepting alcohol—Instances given—Personal recognitions—Evils of long continued habits of drunkenness—Physical misery—Weakened intellect and shortened life—Folly of the other extreme—Total abstainers shortlived—Dr. Brinton quoted—The argument summed up.

CHAPTER IV.

Ancient and modern sages in favour of a cheerful glass—The elder Cato—Cicero's son, Bicongius—Pliny—Horace—Homer—Plutarch's symposiacs—Charles II's physician, John Walker, and his prevention from sickness—Archbishop of Seville—Geoffery Chaucer—Ben Jonson—Burke—"Quarterly Review"—Benjamin Franklin—Alderman Faulkner—Madden on the infirmities of genius—Johnson's "Chemistry of Common Life"—Fox—Pitt—Sheridan—Speech at a Teetotal society—Unexpected peroration—Lord Palmerston not a Teetotaler—Intemperance denounced—Drunkards not responsible agents, should be treated as lunatics—Suggested remedy—Vendors of drink to be prohibited from supplying drunkards—Teetotal aid solicited—The condition and education of the people of the first consideration—Wholesome recreation suggested—A visit to the Glasgow dining rooms—Mr. Chas. Dickens on temperate temperance—Conclusion.

Opinions of the Press.

From the "Era," October 11th, 1863.—This is an extremely well-written book, and contains much more than its title would lead the casual reader to expect. It is not only scientific, but it is just; not only useful, but informational. Though Teetotalism is advanced to prove the benefit of Temperance, the chief aim of the work is to show the use and abuse of alcoholic beverages, rather than to draw a moral either from one or the other. The author has made good use of the theories and experience of such men as Pereira, Todd, and Liebig, and seems thoroughly to understand the subject on which he has written so commendably.

From the "Bristol Mercury," Sept. 23rd, 1863.—The author of this brochure, while strongly deprecating the drunkard's abuse of nature's gifts as degrading and insane, proves himself a doughty champion of the moderate use of alcohol; a proposition on behalf of which he musters a goodly array of authorities, and does battle with no mean skill. Strongly rebutting the denunciations of the teetotal advocates against the various dealers in "the liquor traffic," he points out that the drunkard is the publican's worst customer, by driving away the respectable frequenters of the house, and bringing it into disrepute. Then he brings forward the evidence of Sir Richard Mayne and others, to show that disorder and excesses are as rampant at some of the metropolitan coffee houses, as in places where stronger stimulants prevail; and he adduces the authority of Judge Haliburton and Dr. Barclay to disprove the desirability of a Maine law.

Then, again, he meets the advocates of enforced abstinence on scientific grounds, and meets as well with the physiological principles of the question. Dr. Carpenter is quoted to show that he has contradicted himself as to the effects of moderate doses of Alcohol; and Liebig's classification of that substance amongst the articles of food, is upheld by reference to the practice of Dr. Todd and other accomplished physicians, and the arguments advanced in the well-known articles in the "Cornhill Magazine." Finally, the reader is treated to short excerpts from ancient and modern sages, in favour of "a cheerful glass;" and, after endorsing Dr. Barclay's recommendation of an asylum for dipsomaniacs, the publication winds up with a few words in favour of the temperance movement inaugurated by cheap dining rooms.....[Copious extracts follow.]

From the "*Times*," Sept., 1863.—This is an audacious little brochure, for it takes the side of alcohol. But any one who flies to its pages to get an argument in favour of being drunk or half-drunk will be disappointed. There is no weapon in its armoury with which the excessive tippler can go forth formidable against the cause of temperance; at least the writer does not intend any such use should be made of his book. *Temperance* the nameless pamphlet stands up for: teetotalism he declares war against; or rather, perhaps, we should say, the despotism of teetotalism and teetotal advocates There is a happy *via mediocris* in the controversy, and it is embodied in Paul's advice to Timothy, (which the author of course does not overlook,) "use a little wine for thy stomach's sake." It is a very pleasant readable little book, enriched with really interesting extracts from the works of eminent men on the subject, enlivened by amusing anecdotes, and put together with much literary smartness..... Several of the anecdotes introduced in the pamphlet are very droll and well told. We extract the following, &c., &c.,

The "*Northampton Mercury*" of November, gives a highly favourable and lengthy review, embracing the whole subject matter of the work. The following are slight extracts:—"Its facts are marshalled with telling effect, and its arguments aided by lively anecdotes, &c." After a resumé of the book it finishes thus:—"The fourth and concluding chapter sparkles with such names as Pliny, Horace, Homer, Plutarch, Chaucer, Ben Jonson, Burke, Franklin, Fox, Pitt, Sheridan, and Lord Palmerston. Our space prohibits the drawing upon this pleasant portion of the book; but we trust that we have said enough to draw attention to a lively essay, and to aid the author's desire to spread right and reasonable notions on the subject he has so ably handled."

From the "*Examiner*," Dec. 19th, 1863.—We have before us a volume of *Proceedings of the International Temperance and Prohibition Convention*, full of as violent denunciation of all beer and spirit drinking as any we have ever met with. All the arguments here adduced, however, are more than answered in the eighty-six small pages of *Alcohol versus Teetotalism*, a somewhat angry but very clever little book, ending with Mr. Dicken's conclusive demonstration of the folly of teetotal societies.....

From the "*Social Science Review*," Dec. 26th, 1863.—Teetotalers need not tremble at this book, although its title is a formidable one. The author pleads for a moderate use of spirituous liquors; shows that it is only when they are used in excess that they are positively hurtful; and that coffee

houses and morality are not always associated. He shows, too, that small drinkers are generally large eaters, and that as far as regards economy, teetotalism is a failure. He tells us something we were unconscious of before, that abstainers from strong drinks are particularly partial to pudding; and gives with some unction an account of the disappearance of certain puddings at the Hotel de Russe, during the Peace Congress held at Frankfort, and the astonishment of the host thereof, until Liebig found that most of the members of the congress were teetotalers, and that what they lacked in wine they made up in pudding. If these facts be true, how must the abstainers dissipate at this season? "Now," says our author, "it is impossible to say that wine is not food if it replaces pudding, and if pudding is necessary to replace wine, and if wine be in any sense food, it is not poison." The author frankly tells us in his preface that he has quoted freely from other works. We own that he has gathered together many interesting facts, and that he has written a readable little book. He gives great credit to those supporters of temperance who have established cheap dining rooms at Glasgow; tells us how sumptuously he dined there for fourpence halfpenny, but acknowledges that one thing was wanting, and that was beer.

The "Observer," Sept. 27th, and the "Spectator," Nov. 14th,—Each contained favourable notices of this work, with many other metropolitan and provincial papers and periodicals