

No.....

THE
INNKEEPER'S AND BUTLER'S
GUIDE,
OR, A
DIRECTORY
FOR
MAKING AND MANAGING
BRITISH WINES;
WITH
DIRECTIONS

FOR THE
Managing, Colouring and Flavouring
OF
FOREIGN WINES AND SPIRITS,
AND, FOR MAKING
**BRITISH COMPOUNDS, PEPPERMINT,
ANISEED, SHRUB, &c.**

—
THIRTEENTH EDITION,
Revised and Corrected.

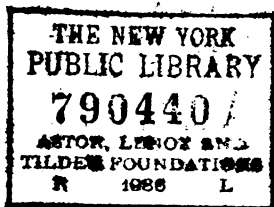
BY J. DAVIES.

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*ENTERED AT STATIONERS'-HALL.*  
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PREFACE.

IT is long since I first formed the design of compiling a Treatise on the Management of Wines, Spirits, &c. but owing to the hurry of business, I have been obliged to delay it till the present, notwithstanding the repeated solicitations of many friends, who are engaged in the Wine and Spirit-Trade. At last I have complied with their requests, hoping it will give satisfaction to them, and all into whose hands it may fall. I have no doubt of its utility, as I have long known the inconveniences many have laboured under, (both private Families and Publicans,) for want of just information on the subjects. Whole Pipes of Wine have turned sour for want of a proper method in managing them, and great losses have been sustained in Spirits likewise, on the same account.

The very best and most approved Receipts, which are at present in use, will be found in this

Fortune. I have spared no pains in collecting them, during some years, in which I had those opportunities which few have enjoyed. I flatter myself, that without the imputation of vanity, I may say, I know as much on this subject as any other man in the kingdom. I have spent some years in the South of France, where I had the advantage of learning the most approved methods in some of the largest Vineyards and Stores. And since my return, I have had the management of some of the first Wine and Spirit Vaults in the kingdom. My acquaintance with some of the first Wine Coopers has enabled me to collect many excellent Receipts for making home Wines. Some of them I have tried, and others of them have, through my recommendation, been tried by private families, and found to answer well; so that I do not scruple to warrant the whole.

The encouragement given to the Innkeeper's guide, in the sale of twelve Editions, the numerous applications (for more) from people in the trade, and others, and the great satisfaction expressed by the purchasers, are my reasons for sending out a thirteenth Edition.

JOHN DAVIES.

INNKEEPERS' GUIDE.

ENGLISH WINES.

ENGLISH CLARET.

TAKE six gallons of water, two gallons of cyder, and eight pounds of Malaga raisins bruised; put them all together, and let them stand close covered in a warm place for a fortnight, stirring it every second day well. Then strain out the liquor into a clean cask, and put to it a quart of barberries, a pint of the juice of raspberries, and a pint of the juice of black cherries. Work it up with a little mustard seed, and cover the bung with a piece of dough, let it stand at

the fireside for four days; then bung it up and let it remain a week, and bottle it off. —When it becomes fine and ripe, it will be like common claret.

N. B. This must be kept in sand.

FRONTIGNIAC WINE.

Take six gallons of water, twelve pounds of loaf sugar, and six pounds of raisins of the sun cut small; boil these together an hour: then take of the flowers of elder, (when they are falling and will shake off,) the quantity of half a peck; put them into the liquor when it is almost cold. The next day put in six spoonfuls of the sirup of lemons with four spoonfuls of ale yeast, after it has worked two days, put it into a clean cask, and bung it up. When it has stood two months, bottle it off.

ENGLISH CHAMPAGNE.

Take three gallons of water, and nine pounds of raw sugar; boil the water

and sugar half an hour, skim it clean, and then pour the boiling liquor upon one gallon of currants, picked from the stalks, but not bruised; and when cold work it for two days with half a pint of ale yeast: afterwards pour it through a flannel bag, and put it into a clean cask, with half a pint of isinglass finings. (See p. 68.) When it has done working, bung it and let it stand a month, then bottle it, putting into every bottle a very small lump of loaf sugar. This is an excellent wine, and has a beautiful colour.

N. B. This must be kept in sand.

ENGLISH PORT.

Take eight gallons of good port wine, and put it into a clean sixty-gallon cask, first fumed with a match: (See p. 82.) add to it forty gallons of good cyder, and then fill the hogshead with French brandy. The juice of elder berries and sloes will

give it the proper degree of roughness, and cochineal will communicate to it a fine brilliant colour.

N. B. In lieu of cyder, use turnip juice or raisin cyder; and instead of French brandy, English brandy.

ENGLISH MOUNTAIN.

First pick out the larger stalks of your Malaga raisins, then chop the raisins small, and put five pounds to every gallon of cold spring water.—Let them remain a fortnight or more, then squeeze out the liquor, and put it into a clean cask, having been previously fumigated with a match. (See p. 82.) Let it remain unstopped till the hissing or fermentation has ceased; then bung it up, and when fine bottle it off.

ENGLISH SACK.

To every quart of water put a sprig of rue, and to every gallon a handful of fen-

nel roots; boil these half an hour, then strain it out, and to every gallon of this liquor put three pounds of honey: after which, boil it two hours, skimming it well, and when cold pour it off, and turn it into a clean cask. Keep it a year in the cask and then bottle it off.

RAISIN WINE.

Take the best Malaga raisins; pick off the large stalks, and have your water ready boiled. When cold, measure as many gallons as you design to make, put it into a large tub, that you may have room to stir it. To every gallon of water put six pounds of raisins, and let it stand fourteen days, stirring it twice a day. When you have strained it off, put it into your cask, reserving a sufficient quantity to keep it filled as the liquor works over, which it will often do for two months.

or more. It must not be closed till the hissing or fermentation has ceased.

SECOND.

Take two gallons of spring water, and let it boil half an hour; then put into a steen pot two pounds of raisins stoned, two pounds of sugar, and the rinds of two lemons. Pour the boiling water on the above ingredients, and let it stand covered four or five days; then strain it out, and bottle it off. In about fifteen or sixteen days it will be fit for use. It is a very cool pleasant drink in hot weather.

THIRD.

Take forty pounds of Malaga raisins in March, cut them slightly, and throw the stalks into two gallons of water; then taking this water in part, put the raisins into a cask with six gallons more of water and a pint of the best brandy. Stir it up with a stick oncè a day for a week, then

close it well up ; let it stand half a year, and bottle it off.

FOURTH.

To every gallon of water put five pounds of raisins, picked from the stalks and each of them broken in two ; let them steep a fortnight, stirring them every day ; then pour off the liquor, and squeeze the juice out of the raisins. Put the liquor into a clean cask, that will just hold it, (for it must be quite full) and let it stand open till it has done working ; then add a pint of French brandy to every two gallons, and stop it up close. Let it stand six months before you bottle it off. January, February, and March, are the best months to make it, the fruit being then new.

FIFTH.

Take three hundred pounds of Malaga raisins, not picked : put them into a hogs-

head of cold spring water, with one pound of hops; let it stand a fortnight, stirring it twice a day; then press it into a tub, and put to it a piece of bread, toasted and spread with yeast, and let it ferment twenty-four hours; afterwards put the liquor into a cask, where it may work fourteen days longer; fill it up again as it works over, and when it has ceased, let it be well bunged up. You may afterwards put eighteen gallons of water upon the raisins, for small wine, and press it out in a week after. When it is about two months old, bottle it off.

CURRENT WINE.

Take four gallons of currants, not too ripe, and strip them into an earthen steen with a cover to it; then take two gallons and a half of water, and five pounds and a half of sugar; boil the sugar and water together, and skim it well; then

pour it boiling on the currants, and let it stand forty-eight hours; afterwards strain it through a flannel bag into the vessel again, and let it stand a fortnight to settle: then bottle it off.

SECOND.

Gather currants, when fully ripe; strip them and bruise them in a mortar; and to every gallon of the pulp put two quarts of cold water, (which has been previously boiled:) let it stand in a tub twenty-four hours to ferment, then let it run through a hair sieve, not using the hand to hasten it, but letting it run gently off.—To every gallon of this liquor add two pounds and a half of loaf sugar: stir it well, and put it into your cask, adding to every six gallons a quart of the best rectified British spirits. Let it stand six weeks, then bottle it. It will answer best at the first to draw it off into large bottles, and after it has stood a fortnight, to rack it off into smaller ones.

THIRD.

Take currants when they are fully ripe, strip and break them with your hands till all the berries are bruised, and to every quart of pulp put a quart of water. Mix them well together, and let them stand all night in your tub: then strain them through a hair sieve, and to every gallon of liquor add two pounds and a half of loaf sugar. When the sugar is dissolved, put it into the cask, adding to it a little isinglass finings (See p. 82.) To every four gallons put a quart of mountain wine; then bung up your cask, when fine draw it off, and wash the cask with a little of the wine; run the grounds through a bag, and put the whole into your cask again. To every gallon put half a pound more sugar; let it stand a month, then bottle it.


ORANGE WINE.

Take thirty pounds of new Malaga raisins, pick them clean from the stalks, and

chop them small. Provide yourself twenty large Seville oranges, ten of which you must pare as thin as for preserving; then boil about eight gallons of soft water till a third part be consumed, and after letting it cool a little, pour five gallons of it upon your raisins and orange peel; then stir it well and cover it up. When cold, let it stand five days, stirring it once or twice a-day. Run this liquor through a hair sieve, and with a wooden spoon press the pulp as dry as you can, then put it into a clean cask, adding the rinds of the other ten oranges, pared as thin as the first. The day before you tun it, make a sirup of the juice of the whole twenty oranges with a pound of white sugar. Stir them well together, and close it up: let it stand two months to fine, then bottle it off. It will keep three years and improve in keeping.

SECOND.

Take twelve gallons of water, and twenty pounds of sugar; boil it half an hour, skimming it all the time. Have in readiness the peels of a hundred oranges in a tub, so thinly pared, that no white shall appear in them; then pour on your boiling water and keep it close. You must use none of the seeds, but pick them carefully out; and when the liquor is milk-warm, add to it six spoonfuls of good ale yeast. Let it ferment for two days; then put it into a clean cask, with a gallon of white wine and a quart of brandy. Let it stand a month, and then bottle it off, putting a lump of loaf sugar into every bottle.

THIRD.

Put twelve pounds of fine sugar, and the whites of eight eggs well beaten into six gallons of spring water; let it boil one hour, skimming it all the time. Then take it off, and when it

is milk warm, add the juice and rinds of fifty Seville Oranges, and six spoonfuls of good ale yeast. Let it stand two days; and put it into your cask, with two quarts of vindegraw or bucella wine, and the juice of twelve lemons; only observe, that you must let the juice of the lemons, the wine, and two pounds of loaf sugar, stand closely covered for ten or twelve hours before you put them in, taking care to scum off the seeds. The lemon peels should be put in with the oranges.— Half the rinds must be put into the cask. Let it stand ten or twelve days before you bottle it.

GOOSEBERRY WINE.

To every four pounds of gooseberries take a pound and a quarter of sugar, and a quart of spring water; bruise the berries, and let them lie twenty-four hours in the

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water, stirring them frequently; then press out the liquor, and add your sugar to it; afterwards put it into a clean cask; and when the fermentation has ceased, close it up, and let it stand a month; then rack it off into another cask, and let it stand five or six weeks longer. Bottle it off, putting a lump of sugar into every bottle.



PEARL GOOSBERRY WINE.

Take as many as you think proper of the best pearl gooseberries; bruise them, and let them stand all night; the next morning press or squeeze them out, and let the liquor stand seven or eight hours: then pour off the clear juice from the sediment, and measure it as you put it into your cask, adding to every three pints of liquor a pound of loaf sugar broken into small lumps, together with a little fining

(See p. 82.) Close it up, and in three months bottle it off, putting into every bottle a lump of loaf sugar. This is a fine gooseberry wine.

SECOND.

Boil eight gallons of water and one pound of sugar an hour; scum it well, and let it stand till cold: then to every quart of this liquor put three pounds of gooseberries, first beaten or bruised very well. Let it stand twenty-four hours, then strain it out, and to every gallon add three pounds of raw sugar. Let this stand in the vessel twelve hours; then take off the thick scum, and put the clear liquor into a clean cask, in which it must remain for a month. Then draw it off, and rinse the cask with some of the liquor; after which put it again into the cask, and let it stand four months, and bottle it off.

THIRD.

Take twenty-four quarts of gooseberries, fully ripe, and twelve quarts of water. First boil your water two hours; then pick your gooseberries, and bruise them in a vessel with a rollingpin, as small as you can. Put the water when it is cold on the bruised gooseberries, and let them stand together twelve hours, and when you drain it off, be sure to take none but the clear liquor; afterwards measure the liquor, and to every quart add three quarters of a pound of loaf sugar; let it stand six or eight hours to dissolve, stirring it two or three times; then put it into your cask, with two or three spoonfuls of good ale yeast.—Then put the bung in the hole lightly at first, that it may work; and when you see it has ceased to work, or if no fermentation appear; close it well up, and bottle it in frosty weather.

FOURTH.

Take your gooseberries before they be over-ripe: bruise them in a wooden vessel, but not too much, lest you bruise the seeds; then measure them, and to every gallon of bruised berries put two gallons of cold water; stir them well together, and let them stand a night and a day covered. Draw the liquor from the berries into a vessel; or if too thick, strain it through a bag: to every gallon of which add two pounds of loaf sugar dissolved; stir it well together, and put it into a cask; then let it work for two days, and bung it up for a week; afterwards draw it from the cask, and wash out the cask with a little of the liquor, and to every gallon add half a pound more of sugar. Stir it well up, and put it again into the cask. Then bung it up for a month, and it will be fit for bottling.

FIFTH.

To every four pounds, of gooseberries take a pound and a quarter of loaf sugar, and a quart of spring water: bruise the berries, and let them stand in the water twenty-four hours, stirring them often; then press out the liquor into a clean cask that it may ferment, and when it has ceased, close it up, and let it stand a month: then rack it into another clean cask, for six or seven weeks longer; after which bottle it off, and put a small lump of loaf sugar into each bottle. Cork them well, and let it remain a quarter of a year before you drink it.


COWSLIP WINE.

Take six gallons of water, and to every gallon add two pounds of loaf sugar: boil it about an hour, and then let it cool. Toast a piece of bread, and spread

both sides of it with yeast: but before you put it into the liquor, add to every gallon one ounce of the sirup of citrons. Beat it well in with the rest, and then put in the toast while it is warm. Let it work for two or three days; in the mean time put in your cowslip flowers, bruised a little, about a peck together, with three lemons sliced, and one pint of white wine to every gallon. Let them stand three days, and afterwards put it into a clean cask; and when fine, bottle it.

SECOND.

To six gallons of water add fourteen pounds of loaf sugar, and stir it well up together; beat the whites of twenty eggs very well, mix it with the liquor, and make it boil as fast as possible; then scum it well, and let it continue boiling two hours; afterwards strain it through a hair sieve, and set it to cool: when it is milk-warm put a

small quantity of yeast to it on a toast. Let it ferment all night, then bruise a peck of cowslip flowers, and put them into your vessel; after which pour the liquor upon them, and add six ounces of the sirup of lemons. Cut a tuft of grass and lay it on the bung hole: let it stand a fortnight, and then bottle it.

N. B. Put the cock into the cask before you put the wine in, that you may not shake it.

THIRD.

Take thirty gallons of water, and sixty pounds of sugar; boil them together an hour, skimming it well; then put it into a tub, and let it stand till it is cold; after which put in sixteen pecks of cowslip flowers, and the juice and rinds of two dozen lemons pared very thin, a gill of yeast, which you must also add at the same time.

Let it be beaten three times a day, for three days together, then rack it into a clean cask (cowslips and all) with two quarts of brandy. When the fermentation is over, then bung it up close for three weeks, and bottle it off.


ELDER WINE.

Take twenty-five pounds of Malaga raisins, and rub them small; then take five gallons of water, boil it an hour, and let it stand till it is milk-warm: afterwards put it into an earthen stein with your raisins, and let them steep ten days, stirring them twice a day; then pass the liquor through a hair sieve, and have in readiness five pints of the juice of elderberries, drawn off as you do jelly of currants; then mix it (cold) with the liquor, stir it well together, and put it into a cask. Let it stand in a warm place; and when it has

done working, stop it close, and bottle it about Candlemas.

SECOND.

Take spring water, and let it boil half an hour; then measure five gallons, and let it stand to cool. Have in readiness twenty pounds of rasins of the sun, well picked and rubbed in a cloth; and chop them, but not too small; then put them into the water, when it is quite cold, and let them stand nine days, stirring them three or four times a day. Procure six pints of elderberries fully ripe, which must be infused in boiling water, or baked three hours in an oven; then strain out the raisins: and when the elder liquor is cold, mix that with it, (but the best way is to boil up the juice to a sirup,) and add four spoonfuls of good ale yeast. Stir it well together, and then tun it into a clean cask, and let it stand in a warm place to fer-

ment; then keep it for five or six months, and bottle it off.

THIRD.

Gather elderberries, ripe and dry; pick and bruise them with your hands, and strain them; then set the liquor in a mug for one day, to settle; and to every quart of juice add three pints of water, and to every gallon of this liquor put three pounds of sugar; then set it on the fire in a brass kettle, and when it is boiling, clarify it with the whites of four eggs; let it boil an hour, and when it is almost cold, ferment it with yeast; afterwards tun it off, and fill up the cask, as it works out, with the same liquor. Should your cask hold about eight gallons, the wine will be fine in a month's time, and fit to bottle; and it will be fit to drink in two months more. You may add to every gallon a pint of mountain wine.

FOURTH.

To five gallons of water put five quarts of ripe elderberries, picked from the stalks; let them boil a quarter of an hour, then strain the liquor through a sieve, and put it into your pan again, with fourteen pounds of raw sugar; let it boil half an hour, and then put into your tub three pounds of raisins, and pour the boiling liquor upon them. When it is milk-warm, put into it a little yeast, and let it work three days; then tun it, and put five gills of brandy into the cask, and bottle it at Christmas.


ELDER FLOWER WINE.

To twelve gallons of water put thirty pounds of good sugar; boil it half an hour, skimming it well all the time: let it stand till milk-warm, and

then put in three spoonfuls of yeast, and after it has worked, add two quarts of flowers picked from the stalks; stir it every day till the fermentation has ceased, and then strain it through a hair sieve, and put it into a clean cask; which must be afterwards bunged close up. Let it stand two months, then bottle it.

SECOND.

Take two large handfuls of dried elder flowers, and ten gallons of spring water; boil the water, and pour it scalding hot upon the flowers: the next day put to every gallon of water, five pounds of Malaga raisins, the stalks being first picked off, but not washed: chop them a little, and put them into the water, then stir them all well together: repeat this twice a-day for twelve days, then press out the liquor as long as you can get any; afterwards put it into a clean cask, and let it stand for

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two or three days, till it ferments, and in a few days after bung it up. In three or four months, it will be fit to bottle.



DAMSON WINE.

Gather the fruit dry, weigh them, and bruise them with your hands: put them into an earthen pot with a faucet, having a wad of straw before the faucet; and to every eight pounds of fruit add one gallon of water. Boil the water; then pour it upon your fruit scalding hot, and let it stand two days; afterwards draw it off, and put it into a clean cask, and to every gallon of liquor add two pounds and a half of sugar: let the cask be full, and the longer it stands the better. It will keep very well a year in the cask; Afterwards bottle it off. The small damson is the best. If you put a small lump of loaf sugar into every bottle; it will be much improved.

SECOND.

Take two pounds and a half of sugar to every gallon of water; boil and skim it for two hours, and to every gallon of liquor add five pounds of damsons stoned: boil them till they are of a good red colour; then strain the liquor through a sieve, and work it with a little yeast in an open vessel for four days; after which pour it off from the lees, to clean the vessel, and then put in the liquor to finish the fermentation. Close it well up for six or eight months, and if it be fine, you may bottle it off. It may be kept a year or two in bottles, and will be the better for it.

THIRD.

To four gallons of water put sixteen pounds of Malaga raisins, and half a peck of damsons, in a tub: cover it, and let it

stand six days: stir it twice every day, then draw off the liquor, and colour it. Afterwards tun it into a cask, bung it up for a fortnight, and bottle it.



CHERRY WINE.

Take cherries, when the stalks are pulled off, and mash them without breaking the stones: then press them well throguh a hair sieve, and to every gallon of liquor add two pounds of sugar; then tun it into a clean cask till it is filled, and suffer the liquor to ferment as long as it makes any noise in the cask. Afterwards bung it up close for a month or more, if not fine. When fine bottle it off, putting a lump of loaf sugar into every bottle; but should the fermentation be too violent, you must draw the corks out for a while; then cork them again. and it will be fit to drink in a quarter of a year.

BLACK CHERRY WINE.

Take six gallons of spring water, and boil it an hour; then take twenty-four pounds of black cherries, and bruise them, taking care not to break the stones: pour the boiling water upon the cherries, and stir them well together; and after they have stood twenty-four hours, strain out the liquor through a cloth; and to every gallon add two pounds of sugar; then mix it well, and let it stand a day longer.— Pour off the clear liquor into a cask, and keep it close bunged; and when it is fine bottle it off.

**STRAWBERRY, RASPBERRY, AND
CHERRY WINE.****A DIFFERENT WAY.**

Bruise your strawberries or raspberries, put them into a linen bag, and press out

the juice into a cask; then draw off the fine liquor into a clean cask; and bung it close forty-eight hours; after which give it vent, and in two days time bung it well up again. In three months it may be bottled.



RASPBERRY WINE.

Pound your fruit, and strain it through a cloth: then boil as much water as there is juice, and when cold, pour it on the dry strained fruit, letting it stand five hours; after which strain it again, and mix it with the juice. To every gallon of this liquor add two pounds and a half of sugar: let it stand in an earthen vessel close covered for a week; then tun it into a clean cask, and let it stand well bunged up, a month, till it is fine. Afterwards bottle it off.

SECOND

Take four gallons of raspberries, and put them into an earthen pot; then take four gallons of water, and boil it two hours: let it stand till it is milk-warm, and pour it upon the raspberries: stir them well together, and let it stand twelve hours; then strain it off, and to every gallon of liquor add three pounds of loaf sugar: after which set it over a clear fire, and let it boil till all the scum is taken off, and when cold, put it into bottles, opening the corks every day for a fortnight: then stop them close.

N. B. The corks are not to be drove in till the last time.


QUINCE WINE.

Take your quinces when they are fully ripe, and wipe off the fur very clean;

then take out the cores, bruise the fruit as you do apples for cyder, and press out the juice: to every gallon of which add two pounds and a half of loaf sugar: stirring it together till the sugar is dissolved: afterwards put it into your cask, and when the fermentation is over, bung it up well. Let it stand till March before you bottle it. This wine will improve by being kept two or three years.

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Take twenty large quinces (gathered dry) and clean them with a coarse cloth, then grate them as near the core as you can, taking care not to grate any of that in, if you can help it. Boil one gallon of spring water, and put your grated quinces into it; after which let it boil gently a quarter of an hour, and then strain the liquor into an earthen vessel. To every gallon of the liquor add two

pounds of loaf sugar, stirring it till the sugar is dissolved: then cover it up close, and let it stand twenty-four hours; after which bottle it off, taking care that none of the sediment goes into the bottles. Your quinces must be fully ripe.

THIRD.

Take your quinces, clean them with a coarse cloth, and grate them thin: press them through a linen bag, and to every gallon of the liquor put two pounds of loaf sugar. When the sugar is dissolved, pour it off as often as there appears any sediment; and when it is fine, put it into a cask, letting it remain a week unstopped; then bung it up close for six months; and if it is then fine, you may bottle it; but if not, you must draw it into another cask, and bung it up again until it is fine, then bottle it.

SAGE WINE.

Boil six gallons of spring water a quarter of an hour, let it cool till it is milk-warm, and put in twenty-five pounds of Malaga raisins, picked and rubbed clean, and cut small, together with half a bushel of red sage cut small, and a gill of ale yeast: stir them all well together, and let them stand covered in a warm place six or seven days, stirring them once a day. After which strain the liquor into a clean cask, and when it has worked three or four days, bung it up, and let it stand about a week longer; then put into it two quarts of mountain wine, with a gill of finings, (See p. 82.) and when fine bottle it.

SECOND,

Take thirty pounds of Malaga raisins, picked clean and cut small, and one bushel of green sage cut small: then boil six gallons of water, letting it stand till it is

milk-warm: after which you must pour it into a tub upon your sage and raisins, and let it stand five or six days, stirring it twice a day: then strain out the liquor from the pulp, put it into a cask, and let it stand six months. Afterwards draw it clear off into another cask, and when fine bottle it. In two months it will be fit for use, but will improve by being kept a year.



APRICOT WINE.

Take twelve pounds of apricots when nearly ripe, wipe them clean, and cut them in pieces; then put them into two gallons of water; and let them boil till the water has strongly imbibed the flavour of the fruit: then strain the liquor through a hair sieve, and put to every quart of liquor six ounces of sugar: after which boil it again, and skim it; and when the scum

has ceased to rise, pour it into an earthen vessel. The next day, bottle it, putting a lump of sugar into every bottle.



BALM WINE.

Take a bushel of balm leaves, put them into a tub, and pour eight gallons of scalding water upon them; let it stand a night, then strain it through a hair sieve, and put to every gallon of liquor two pounds of sugar, stirring it very well till the sugar is dissolved; then put it on the fire, adding the whites of four eggs well beaten. When the scum begins to rise, take it off; then let it boil half an hour, skimming it all the time; afterwards put it into the tub again, and when milk-warm add a gill of good ale yeast, stirring it every two hours. Work it thus for two days, then put it into a cask, and bung it up. When fine, bottle it.

MULBERRY WINE.

Gather your mulberries when they are ripe, beat them in a mortar, and to every quart of berries put a quart of spring water. When you put them into the tub mix them well, and let them stand all night; then strain them through a sieve, and to every gallon of liquor, put three pounds of sugar: when your sugar is dissolved, put it into your cask, into which, (if an eight gallon one) you must put a gill of finings. (See p. 68.) Care must be taken that the cask be not too full, nor bunged too close at first. Set it in a cold place, and when fine, bottle it.



BLACKBERRY WINE.

Take blackberries when they are fully ripe, bruise them, and put to every quart of berries a quart of water, mix them well,

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and let them stand one night ; then strain them through a sieve, and to every gallon of liquor add two pounds and a half of sugar. When your sugar is dissolved put it into your cask ; to every twenty gallons of which add a gill of finings, (See p. 68.) and the next day bung it up. In two months bottle it.



GINGER WINE.

Take four gallons of water and seven pounds of sugar, boil them half an hour, skimming it frequently : when the liquor is cold squeeze in the juice of two lemons ; then boil the peels, with two ounces of white ginger, in three pints of water, one hour ; when cold, put it all into the cask, with one gill of finings, (See p. 68.) and three pounds of Malaga raisins ; then bung it up, let it stand two months, and bottle it.

SECOND.

Take seven gallons of water, twelve pounds of sugar, half a pound of white ginger, bruised, and the whites of four eggs well beaten ; put them into the water, and set it on the fire ; when it boils skim it well, and after it has boiled a quarter of an hour, take it off ; when cold, put it into an open vessel, and take seven lemons, pare them, and squeeze in the juice, adding also the rinds ; then put to it a gill of ale yeast, and, let it work for twenty-four hours ; afterwards draw it off, put it into a clean cask, and in a fortnight, if fine, you may bottle it.

BIRCH WINE.

In March bore a hole in a birch tree, a foot from the ground, into which put a faucet, and the liquor will run for two or

three days together, without injuring the tree ; then stop up the hole with a peg. (The next year you might draw as much more from the same hole.) To every gallon of liquor put a quart of honey, or two pounds and a quarter of sugar, and stir it well together : boil it for an hour, and skim it all the time, adding a few cloves and a piece of lemon peel ; when it is almost cold, put to it as much ale yeast as will make it work like ale, and when the yeast begins to settle, get your cask, and after you have fumigated it with a match (See p. 82.) put in your liquor. For twenty gallons put in a gill of finings, (See p. 68.) and the whites and shells of four eggs ; stir it briskly with a staff, and let it stand six weeks or longer, then bottle it, and in two months it will be fit for use ; but will greatly improve by time, and will drink better at the end of the second year than the first.

LEMON WINE.

Take six large lemons, pare off the rinds, cut them and squeeze out the juice, in which steep the rinds, adding to it a quart of brandy, and letting it stand in an earthen mug close stopped for three days; then squeeze six lemons more, and to the juice put two quarts of spring water, and as much sugar as will sweeten the whole; then boil the water, sugar, and lemons together, and let it stand till cold; to which add a quart of white wine and the first mentioned lemons and brandy: mix them together, and strain the whole through a linen bag into your vessel, then let it stand three months, and bottle it, taking care to cork and wire your bottles very well. Keep it in a cool place, or in sand, it will be fit to drink after two months.

CLARY WINE.

Take twenty-four pounds of Malaga raisins; pick and chop them very small, then put them into a tub, and to each pound allow a quart of water; let them steep twelve days, stirring them twice a-day, and taking care to keep it well covered; then strain it off, and put it into a clean cask, with about half a peck of the tops of clary, when in blossom; afterwards bung it up for six weeks, and then bottle it. In two months, it will be fit to drink. As there will be a good deal of sediment, it will be necessary to tap it pretty high.

SECOND.

Take ten gallons of water, twenty-five pounds of sugar, and the whites of twelve eggs well beaten; set it over the fire, and let it boil gently for an hour, skimming it

frequently : Then put it into a tub, and when almost cool put it into your cask, with about half a peck of clary tops and a pint of ale yeast. Stir it three times a-day, for three days, and when it has done working, close it up, if fine, you may bottle it in about four months.



WINE OF ENGLISH GRAPES.

When the vines are well grown, so as to bring full clusters, be careful to take off some part of those leaves which too much shade the grapes, but not in the hot season, lest the sun should too swiftly draw away their juices, and wither them. Stay not till they are all ripe at once, for then some will be over-ripe, and bruise or rot before the underlings come to perfection ; but every two or three days pick off the ripest grapes, and spread them in a dry shady place, that they may not burst by the

heat. Thus those that remain on the vine, having more heat to nourish them, will grow larger and be sooner ripe; and when you have got a sufficient quantity, put them into an open vessel, and bruise them well with your hands; or if the quantity be too great, get a flat piece of wood, fasten it to the end of a staff, and gently press them with it, taking care to break the stones as little as possible, as that would give the wine an unpleasant taste. Having bruised the grapes so that they become a pulp, you must have a tap at the bottom of your tub; then tie a hair cloth over your receiving tub, and let that out which will run off itself, which will be found to be the best; then take out the pulp, and press it by degrees till the liquor is sufficiently drained off; after which get a clean cask, well matched, (See p. 82.) and pour the liquor in through a sieve and funnel to stop the dregs, letting it stand with a

slate over the bung hole, to ferment and refine for ten or twelve days; then draw it off gently into a clean cask, and put the slate on the bung-hole as before, till the fermentation is over, which you may know by its coolness and pleasant taste. Thus of your white grapes you may make a good white wine, and of the red, a wine much resembling claret; but should it want colour, (SEE CLARET COLOURING,) the white grapes, if not too ripe, will give it a good Rhenish flavour, and are very cooling. There is also another sort of grape that grows in England, which has much of the smell of musk, and this may, by the help of a little sugar, be brought to produce a fine rich wine, much resembling canary or muskadine, and altogether as pleasant.

SECOND.

Take ripe grapes, gathered on a dry day, and put them into a press; squeeze them

gently, so as not to break the stones ; then strain the liquor well, and let it settle in a cask ; after which draw off the clear juice into a well-seasoned and matched cask, (See p. 82.) and stop it up close for forty-eight hours ; then give it vent near the bung-hole, and put therein a peg that may be easily moved, and in two days time stop it close up again. It will be fit to drink in a quarter of a year's time, and will not be much inferior in quality to French wine. To season your cask, scald it out with hot water, and afterwards match it.



To improve Vitiated Wines.

Take a pint of clarified honey, a pint of water in which raisins of the sun have been well steeped, and three gills of good white wine or red (according to the colour of the wine you wish to improve,) let them boil over a slow fire, till a third part

is wasted, taking off the scum ; then put it very hot into your vitiated wine, letting it stand with the bung out. Afterwards put into a linen bag a little mace, nutmeg and cloves, and let it hang in the wine by a string for three or four days. By this method, either new or old wines will not only be fined, but much improved other ways, for by it they are recovered from their foulness and decay, and acquire an agreeable smell and flavour. They may be still further improved, if, after taking out the spice, you hang in its place a small bag of white mustard-seed, a little bruised.



To restore British Wines that are Prick'd.

Take and rack your wines down into another cask, where the lees of good wines are fresh: then take a pint of strong aqua vitæ, and scrape half a pound

of yellow bees' wax into it, which by heating the spirit over a gentle fire will melt; after which dip a piece of cloth into it, and when a little dry set it on fire with a brimstone match, put it into the bung-hole, and stop it up close.



A second Method of taking off the Acid, or restoring British Wines which are Prick'd.

First prepare a fresh emptied cask, that has had the same kind of wine in which you are going to rack, then match it, (See p. 82.) and rack off your wine into it, putting to every ten gallons two ounces of oyster powder, (SEE OYSTER POWDER) and half an ounce of bay salt, then get your staff, and stir it well about, letting it stand till it is fine, which will be in a few days; after which rack it off into another good cask, (previously matched) and if you

can get the lees of some wine of the same kind, it will improve it much.—Put likewise a quart of brandy to every ten gallons, and if your cask has been emptied a long time, you must match it better on that account; but if even a new cask, the matching must not be omitted. A fresh emptied cask is to be preferred.


N. B. This receipt will answer for all made wines.



To keep Wines from turning sour.


Boil a gallon of wine, with half an ounce of beaten oyster shells, or crab's claws burnt into powder, to every ten gallons of your wine; then strain out the liquor through a sieve, and when cold, put it into your wine of the same sort, and it will destroy the acid and give it a pleasant taste.

N. B. A lump of unslaked lime put into your cask will also keep wine from turning sour.




To take away the ill Scent of Wines.

Bake a long roll of dough, stuck well with cloves; hang it in the cask, and it will draw the ill scent from the wines.



To sweeten Wines.

In thirty gallons of wine infuse a handful of the flowers of clary; then add a pound of mustard seed, dry ground, put it into a bag and sink it to the bottom of the cask.



For wine when lowering or decaying.

Take one ounce of roach alum, make it into powder; then draw out four gal-

lons of your wine, mix the powder with it, and stir it well for half an hour ; then fill the cask, and when fine (which will be in a week's time or little more) bottle it. This will make it drink fine and brisk.


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*For Wine when rosy.*

Tap your cask of wine, and put a piece of coarse linen cloth upon that end of the cock which goes to the inside of the cask ; then rack it into a dry cask, to thirty gallons of wine put in five ounces of powdered alum. Roll and shake them well together, and it will fine down, and prove a very clear and pleasant wine.

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To sweeten a musty cask.

Take some dung of a milking cow, when it is fresh, and mix it with a quantity of warm water, so as to make it sufficiently

liquid to pass readily through a large funnel ; but previously dissolve in this water two pounds of bay salt, and one pound of alum ; then put the whole into a pot on the fire, stirring it with a stick, when near boiling pour it into your cask, then bung it tight, and shake it well about for five or six minutes, and let it remain in for two hours, then take out the bung to let the vapour out ; after which put in your bung again, and give it another stirring : in the end of two hours more, you may rinse it out with cold water, till it comes out perfectly clear : then have in readiness one pound of bay salt, and a quarter of a pound of alum boiled in a little water. Repeat this as you did the former, and when emptied it will be fit for use, or you may bung it up for keeping.



FOREIGN WINES.

The Method of making Wine in Grape Countries.

THIS is usually done by treading the grapes in a large vat with the feet, and squeezing the juice well out of them with a press, and afterwards fermenting it. The excellence of wine consists in its being neat, fine, bright, and brisk, without any taste of the soil, and of a clear steady colour; having strength without being heady, body without sourness, and in keeping without growing hard. The difference of flavour, taste, colour, and body, in wines, greatly depends on the different climates, soils, method of pressing, gathering, fermenting, together with the various qualities of the grapes. Wines generally take their names from the countries which produce them.

Directions for managing Wine Vaults.

The principal object to be attended to in the managements of wine vaults, is to keep them of a temperate heat. In order to which, care must be taken to close up every aperture or opening, that there may be no admission given to the external air. The floor of your vault should likewise be well covered with sawdust, which must not be suffered to get too dry and dusty, but must receive now and then an addition of new, lest, when you are bottling or racking your wine, some of the old dust should fly into it. At most vaults, in the winter, it is necessary to have a stove or chafingdish, to keep up a proper degree of warmth, which is as near temperate as you can get it. In the summer time it will be best to keep them as cool as you can: the thermometer will be best to be fixed in that part of the vault where your wines

for sale or bottling are kept, and endeavour always to have it as low as temperate.



Directions concerning the Landing and Cellaring of Wines in hot weather.

Let your wines stay on the quay as little as possible, but get them speedily to your vault; and that they may be kept from fretting, roll them to the coldest place in it; then take out the bungs, and dip the bung-cloths in brandy, adding to each of the casks a quart of that liquor, and stirring it about the surface with a stick; after which put the bungs slack on the holes, and after three days bung them up, and stillage them. In a week or ten days spile them in the head, to see if the fermentation has ceased, and if it has not, rack them off. If the wines have age, and are for sale or present use, they should be fined.

N. B. If the weather be cold when your wines are landed, get them as soon as you can to your vault, stillage them, and put as much sawdust about them as you can, to keep them warm, and take off the chill. In two or three days put into each of them a quart or two of brandy, and if they have sufficient age, in ten days or a fortnight you may fine them.

Directions for racking Foreign Wines.

First, Take care that your vault or cellar is of a temperate heat, and that your casks be sweet and clean. Should they have an acid or musty smell, it may be remedied by matching; and if not clean, rinse them well out with clean cold water, and after draining them well, rinse them out with a quart of brandy, putting the brandy afterwards into your ullage cask. Then place your empty cask on the stillage, and put in

your large funnel ; if the wine you are going to rack off is fined, you must rack it off with a large cock ; then give your full cask vent, by taking the bung out, and have in readiness two cans, that when you are emptying one the other may be filling ; by which means you will sooner accomplish your business. When it has ceased to run, put up your tilting jack, and get all the fine off that you can, afterwards strain the lees or bottoms through a flannel or linen bag. As much of it as runs fine, you may put to the rest of the wine ; but the bottoms of port are generally put into the ullage cask without going through the filtering bag. In racking wine that is not on the stillage, a wine-pump is to be preferred, though a crane is mostly used.

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*To manage and improve Red Port Wine  
when poor and thin.*

If your wines be sound, but wanting in

body, colour, and flavour, draw out thirty or forty gallons, and return the same quantity of young and rich wines, such as are generally brought to this country for that purpose. To a can of which; put three gills of colouring, with a bottle of wine or brandy, in which, half an ounce of cochineal has been previously pounded and mixed. Then whisk it well together, and put it in your cask, stirring it well about with your staff; and if not bright in about a week or ten days, you may fine it for use; previous to which, put in it at different times a gallon of good brandy. If your port wines are short of body, put a gallon or two of brandy in each pipe, as you see necessary. If the wines be in your own stock, put it in by a quart or two at a time, as it feeds the wine better in this way than putting it in all at once; but if your wines are in a bonded cellar, procure a funnel that will go down

to the bottom of the cask, that your brandy may be completely incorporated with the wine. When your port is thus made fine and pleasant, you may bottle it off, taking care afterwards to pack it in a temperate place with sawdust or leaths. After which, it will not be proper to drink, for at least two months. When laying your wine down in bottles, you should never use new deal sawdust, as that causes it to fret too much, and often communicates a strong turpentine scent through the corks to the wine; on which account it is best to mix it with some old sawdust, or to let it lie for some time before you pack with it.



*The method of recovering prick'd Wines.*

Take a bottle of red port wine which is prick'd, and put to it half an ounce of tartarized spirit of wine; then shake the li-

quor well together, set it by for a few days, and you will find it much improved. Observe, it must be rectified wine spirit tartarized, for spirit of wine is rectified from malt spirit, which has not the same effect, nor is the smell so pleasant as that of the former.

N. B. If you cannot get the above spirit ready prepared, procure some of the best rectified wine spirit, and imbibe some fine alkaline salts, such as that of tartar, and the same end will be answered.



*To take off the Acid from a Pipe of Port  
Wine a different way.*

First, get a fresh-emptied port pipe, and rack half of your wine into it; then take a match of five inches long, and an inch and a half broad, (See p. 82.) for each of the pipes, and set fire to them, put-

ing them into the bung-holes, with one end made fast by driving in the bung tight. Then let them remain for five minutes, after which roll them well about, and on the day following rack them both into one, adding half a pound of oyster powder and a quarter of a pound of bay salt, together with an ounce of tartarized spirit of wine. After which, take a staff, and stir it well: then drive in your bung tight, and let it remain three or four weeks. Then get another fresh-emptied pipe (or you may take the old one, after matching it again) and rack off your wine from the lees, the lees you may filter and add to the rest. Then taste your wines, and if they be sound, take a good hogshead of new wine, mix them together, with two gallons of brandy, a quart of colouring, and two ounces of cochineal. (SEE IMPROVED RED PORT.) This will make three hogsheads of good wine. After which you may fine it for bottling, either for home

use, or exportation ; and when it has been in bottles six months, it will be fit for use.



*Acid,*

In a general sense, denotes such things as affect the palate with a sharp sour taste. All perfect wines have naturally some acidity, and when this acidity prevails too much, the wine is said to be prick'd ; which is really a state of the wine's tending to vinegar ; but the alkaline salt, as that of tartar, imbibed by spirit of wine, has a direct power in taking off the acidity, and the spirit of wine operates as a great preservative of wines in general. If this operation be performed, prick'd wines will be perfectly recovered by it, and remain saleable for some time. The same method may be used to malt liquor just turning sour, with equal advantage.

*The Method of managing Claret.*

Claret is not a wine of a strong body, (though it ought to be of a good age before it be used) therefore it should be well managed: the best method is to keep it in a vault or a cellar, that is always nearly of the same heat, and to feed it once every two or three weeks with a pint or two of the best French brandy. You must taste it frequently, to know what state it is in, and use your brandy accordingly, taking care never to put much in at a time, especially to that, you have for immediate sale, as it would destroy the flavour of the wine, and make it taste fiery; but a little at a time incorporates with the wine, and feeds and mellows it.

If your Claret be faint, and have lost its colour, rack it into a fresh-emptied hogs-head, upon the lees of good claret; then

bung it up, putting the bung downwards for two or three days, that the lees may run through it; after which lay its bung up till it be fine; and if the colour be not yet perfect, rack it off again into a hogshead that has been newly drawn off, with the lees; then take one ounce of cochineal (beat in a mortar and infused for some time in a bottle of wine,) shake it up, and put it into your hogshead, and your wine will, by this method, acquire both a good colour and a body. Or, take a pound of turnsole, and put it into a gallon or two of wine; let it lie a-day or two, and then put it into your vessel; after which lay the bung downwards for a night, and the next day roll it about; then lay it up, and it will have a good colour.



*Another Method of colouring Claret.*

Take as many as you please of damsons,

or black sloes, and stew them with some of the deepest coloured wine you can get, and as much sugar as will make it into a sirup. A pint of this will colour a hogshead of claret. It is also good for red Port wines, and may be kept ready for use in glass bottles.



*A Remedy for Claret that drinks foul:*

Rack off your claret from the dregs, upon some fresh lees of its own kind, and then take a dozen of new pippins, pare them, and take away the cores: then put them into your hogshead, and if that is not sufficient, take a handful of the oak of Jerusalem, and bruise it; then put it into your wine, and stir it well. This not only takes away the foulness, but also gives it a good scent.

*To fine a Hogshead of Claret.*

Take the whites and shells of six fresh eggs, and proceed as you do with Port finings. Claret requires to be kept warm in sawdust when bottled.

RED HERMITAGE must be managed in the same way as claret, and the white likewise, except the colouring.

BURGUNDY should be managed in the same manner as red hermitage.

*To manage and fine white Port wine.*

White Port is a very stubborn wine, and requires to be fined and racked two or three times before it will become soft and pleasant.

When your wine has been for some time in the vault, take two ounces and a half

of isinglass, beat it very small with a hammer, and put it into two quarts of stale cyder or perry for forty-eight hours; then whisk it up into a froth, in a can with some of the wine; and if the weather be temperate, put into the finings a gill of marble sand, whisking them well together: then stir your wine well with a staff, and put in your finings, stirring it well again for five minutes. You must leave the bung loose for three days, afterwards bung it up for a fortnight, and rack it off into a Madeira pipe and fine it again, using less of the finings than before. By this method, your wines will be much improved, and made to drink soft and pleasant.



*To improve a Butt of Sherry wine.*

If your sherry be new, and fiery to the taste, rack it off into a sweet cask, add five

gallons of mellow Lisbon ; which will take off the fiery taste, and make it drink mild ; to give it a head, take a quart of honey, mix it with a can of your wine, and put it into the cask when racking. By this method, sherry for present use will be greatly improved, having much the same effect upon it as age. Sherry for sale in your vaults, should always be fined, as it improves it greatly.



*To fine a Butt of Sherry wine.*

Take an ounce and a half of isinglass, beat it with a hammer, till you can pull it into small pieces, then put it into three pints of cyder or perry, and let it remain twenty-four hours, till it becomes a jelly ; after which put it into a can, with a quart or two of wine, and whisk it well up with the whites and shells of six fresh eggs ; if

your butt be full, take four or five gallons out to make room for the finings, and take a staff and stir the wine in your butt well about with it; then nearly fill your can of finings with wine, whisk it well, and put it into the butt; then take the staff, and stir it well about for five minutes: afterwards put in the wine you took out, and put your bung in loose, that it may have vent. In two days you may bung it up, and in eight or ten it will be fit for bottling: when bottled, pack it in a temperate place.



*To fine Pale Sherry.*

Pale sherry is generally shipped from Spain as such, and is not as fiery as common sherry, but is often made from it in this country, by putting three pints of skim-milk with the whites of eight eggs. They must be beat well together in a can, and

put in with the finings, in the same manner as you do for the common sherry.

If your sherry be thin and poor, you must feed it with good brandy, as you do other wines,



*To improve a Pipe of Madeira Wine.*

Madeira is a very strong wine, and is greatly esteemed in this country, yet this wine requires age fully as much as any other that comes to this kingdom; for when new, it is both fiery and very stubborn; on which account many wine merchants send their wines round by the West-Indies before they come to this country, by which they are much improved, and sell at a higher price; yet there is a considerable quantity of it imported direct from Madeira, and this, with age and management, may be made

as good a wine as that which has been found to the Indies. Madeira should be kept in a warmer place than port wine, and therefore requires a good body ; which if it be short of, you must feed with brandy, as you do other wines ; or if deficient in flavour or mellowness, add to it a gallon or two of good Malmsly wine. If your wine be new, it will require a larger quantity of finings than wine of greater age.



*To fine a Pipe of Madeira Wine when new.*

Take three ounces of isinglass, and dissolve it (or if your wine have sufficient age, two ounces will be enough) also one quart of skimmilk, and half a pint of marble sand : put these altogether into a can, and whisk them well up with some wine ; if your pipe is full, take out a canful to make room, and stir your pipe well about ;

then put in your can of finings, and stir that well with your staff for five minutes ; after which put the other can of wine into it, and let it have vent for three days ; then close it up, and in ten days or a fortnight it will be fine, and fit for bottling.—Madeira, when bottled, should be packed with sawdust in a warm place.



*To fine Vidonia Wine.*

Vidonia or Teneriffe wine is one of the cheapest wines imported into this country. When it is first imported, it has a harsh and acid taste ; but if properly managed, it will more resemble Madeira wine than any other : so much so, that in many places it is made to pass for it. In order, therefore, to take off the harshness, you must fine it down, and then rack it off upon the lees of Madeira or white port,

then fining it again with a light fining; and if twenty or thirty gallons of good Madeira wine were added, it might pass for Madeira.

*To fine a pipe of Vidonia.*

Dissolve two ounces of isinglass, and the whites and shells of six fresh eggs; beat them well up together with a whisk in a can, and add to them a gill of marble sand; after which, manage it as you do other finings for wine.—Vidonia, when bottled, should be packed with sawdust in a warm place.

*Lisbon Wine.*

There are two sorts of this wine, the mild and the dry; but if you have one of them, by the help of other wines you may make either. Thus, if your Lisbons

are all dry, take out of your pipe thirty-five or forty-gallons, and put in the same quantity of Calcavella, stir it well about, and this will make a pipe of good mild Lisbon : likewise, if your wine be all mild, take the same quantity out as mentioned before, and fill your pipe up with Malaga sherry, stirring it about as the other, and you will have a good dry Lisbon wine.

*To fine a Pipe of Lisbon Wine.*

The same kind of fining which you use for Vidonia will answer for Lisbon wines ; or you may fine your Lisbon with the whites and shells of sixteen eggs, and a small handful of salt ; beat it together to a froth, and mix it with a little of the wines : then pour it into the pipe, stir it about, and let it have vent for three days ; after which bung it up, and in a few days

it will be fine. Lisbon, when bottled, should be packed either in sawdust or leaths in a temperate place.



*Bucella Wine.*

There are two sorts of this wine, the one dry, and the other of a milder sort. It is a pleasant, though a thin, summerwine, yet may, by fining and racking, be much improved. In fining it, proceed in the same way as with Madeira; only observe, that if you do not wish it very pale, you must keep the milk out of the finings. This is a very tender wine, and should be fed with a little brandy; for if kept in a place that is either too hot or too cold, it will be in danger of turning foul; it should also be very well corked with good corks. This wine, when bottled, should be packed with leaths in a temperate place.

**MALMSEY**, is a sweet and full-bodied wine, and bears a high price, and is rather scarce. When you choose it, see that it is full, pleasant, fine, and of a good colour. In fining you may proceed as with Madeira; or, take twenty fresh eggs, beat the whites, yokes, and shells together, and manage it as you do other finings.

**CALÇAVELLA, SWEET MOUNTAIN, PACCRETTA, and MALAGA** should be managed and fined in the same manner as Lisbon wine.

**TENT WINE, MUSKADINE, SACK, and BASTARD**, should be managed the same as MALMSEY, and fined with sixteen or twenty fresh eggs, and a quart or three pints of skimmilk; in managing it, proceed as you do in other finings.

**OLD HOCK and VINDEGRAW**, are thin but

pleasant wines, and should be fed with a little good brandy, and fined if necessary, with the whites and shells of six or eight eggs. Old Hock is a Rhenish, and Vindegraw a French wine; they are much drank at meals.

WHITE CREAMERY, generally comes from France in bottles, and should always be packed in a cold place.

*To make Claret and Port. Wine rougher.*

Put a quart of claret or port to two quarts of sloes; stew them slowly in an oven, or over a fire, till a good part of their moisture is stewed out; then pour off the liquor, and squeeze out the rest. A pint of this will be sufficient for thirty or forty gallons.

*To make Wine settle well.*

Take a pint of wheat, and boil it in a

quart of water, till it burst ; then squeeze it through a linen cloth, and put a pint of the liquor into a hogshead of unsettled white wine ; stir it well about, and afterwards it will become fine.



*To improve White wine.*

If your wine have an unpleasant taste, rack one half off ; and to the remaining half add a gallon of new milk, a handful of bay salt, and as much rice ; after which take a staff, beat them well together for half an hour, and then fill up the cask, and when you have rolled it well about, stillage it, and in a few days it will be much improved. If the wine is become foul and has lost its colour, for a pipe, take a gallon of morning's milk, put it into your cask, and stir it well about with the staff ; then set it with the bung upwards, and when it has settled, put in three ounces of isin-

glass made into a jelly, together with a quarter of a pound of loaf sugar scraped fine; stir it well, and on the day following bung it up. In a few days more it will fine, and have a good colour.



*Directions for fining a Pipe of Port wine.*

It is the opinion of many private gentlemen in this country, that red Port wine should be bottled in its rough state, without being first bright; they therefore stir their wine about well before they bottle it; but this is certainly a mistake, as in the bottoms or settlings of wines a considerable quantity of acid is contained. It will be better to keep it in a good temperate vault or cellar till it becomes bright, or else to fine it down. Some of the most experienced and extensive vintners in this country always fine their Port wines, both

for bottling and selling, in wood, if convenient, as that takes away their foulness, and renders the wines soft and pleasant to the taste. The usual method however is as follows: Take the whites and shells of eight fresh eggs, beat them in a wooden can or pail with a whisk, till it becomes a thick froth; then add a little wine to it, and whisk it up again. If your pipe is full, take out four or five gallons of the wine to make room for the finings; then take your staff, and stir it well about; after which, put in your finings, stirring it well again for five minutes; afterwards put in the can of wine that you took out, leaving the bung out for a few hours, that the froth may fall; then bung it up, and in eight or ten days it will be fine and fit for bottling.

N. B. If the weather be warmer than temperate, you must add a pint of fresh-water sand to your finings.

*Hippocrates Sleeve, or Filtering Bag.*

This is a very necessary thing for wine and spirit merchants, whereby they may fine all their bottoms of wines and foul spirits, though ever so thick. If your compound goods be too thin, and do not come off fine after repeated straining, get some alabaster powder, and mix it with them; they will not acquire any ill flavour from the use of it.

This bag or sleeve is made of a yard of either linen or flannel, not too fine or close, and sloping, so as to have the bottom of it run to a point, and the top as broad as the cloth will allow. It must be well sewed up the side, and the upper part of it folded round a wooden hoop, and well fastened to it; then tie the hoop in three or four places with a cord to support it; and when you make use of it, put a can or pail under it to receive the liquor, filling your bag with the sediments; after it has

ceased to run, wash out your bag in three or four clear waters, and then hang it up to dry in an airy place, that it may not get musty.

A wine dealer should always have two bags by him, one for the red and the other for the white wines.



*Directions to make Oyster Powder.*

Get some fresh oyster shells, wash them, and scrape off the yellow part from the outside; lay them on a clear fire till they become red hot; then lay them to cool, and take the softest part, powder it, and sift it through a fine sieve; after which you may use it immediately, or keep it in bottles well corked up, and laid in a dry place.



*How to make a Match to Match wines with.*

Melt some brimstone, and dip into it

a piece of coarse linen cloth; of which when cold, take a piece about an inch broad and five inches long, and set fire to it, putting it into the bung hole, with one end fastened under the bung, which must be driven in very tight: let it remain for a few hours before you remove it out.



*A general Method with Finings.*

First put your finings (when ready) into a can or pail, with a little of that which you are going to fine; whisk them up all together till they are perfectly mixed, and then nearly fill up the can with your liquor, whisking it well about again; after which, if your cask be full, take out four or five gallons to make room; then take your staff, and give it a good stirring; next whisk your finings up, and put them in; afterwards stir it well with your staff for

five minutes. Then drive your bung in, and bore a hole with a gimblet, that it may have vent for three or four days, after which drive in your vent peg.

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To make colouring for Red French Wines.

Take four ounces of turnsole rags, put them into an earthen vessel, and pour upon them a pint of boiling water; then cover the vessel up close, and let it stand till cold, afterwards strain off the liquor. A little of this will colour a large quantity of wines; it may be made with brandy instead of water, and if you make it into a sirup with sugar, it will keep the longer.

N. B. It has been the general method with wine-coopers to steep the turnsole cold in wine, for a night; and the day following to wring it out with their hands, and use it. This method is one of the best.

CYDER AND PERRY.

To make Cyder.

Take red-streaked pippins, pearmains, pennetings, golden pippins, &c. when they are so ripe that they may be shaken from the tree with tolerable ease; bruise or grind them very small, and when they are become a mash, put them into a hair bag, and squeeze them out by degrees; next put the liquor, strained through a fine hair sieve, into a cask well matched; then mash the pulp with a little warm water, adding a fourth part when pressed out, to the cyder. To make it work kindly, heat a little honey, three whites of eggs, and a little flour together; put them into a fine rag, and let them hang down by a string to the middle of the cyder cask; then put in a pint of new ale yeast pretty warm,

and let it purge itself from dross five or six days; after which draw it off from the lees into smaller casks, or bottles, as you have occasion. If you bottle it, take care to leave the liquor an inch short of the corks, lest the bottles burst by the fermentation. If any such danger exists, you may perceive it by the hissing of the air through the corks; when it will be necessary to open them, to let out the fermenting air. In winter cover up the bottles and casks warm; but in summer place them in as cold a place as you can, lest the heat should make them ferment and burst the bottles, or the liquor become musty.—That it may the better feed, and preserve its strength, put a small lump of loaf sugar into every bottle.

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*Another way to make Cyder.*

Take pippins, pearmains, or parreys,

before they are fully ripe, and let them lie a day or two on a heap to sweat; then grind them, press out the juice, and put it into a hogshead, leaving it room to work. Let it have no vent, except a little hole near the bilge hoops; and put in three or four pounds of raisins and two pounds of sugar, to make it work the better; then rack it off, and in order to fine and mellow it, put a pint of finings (See p. 68.) to thirty gallons; afterwards put it into small casks, close stopped, leaving a small hole as before, lest it should work after it is racked off; then put into the cask a few raisins to feed it, and bottle it off about March.

You must never mix summer and winter fruit together; but if you would make your cyder stronger than common, put your apples into a lever press, squeeze them slightly, and let it work as before.

N. B. When the juice of apples has not been well purified, it will soon corrupt; the dregs which remain being small pieces of the apples, and these mixing with the liquor, give the cyder an unpleasant and rotten-taste. In order to purify it, use isinglass finings; and to prevent the cyder from growing sour, put a little mustard into it. Apples of a bitter taste produce the strongest cyder.

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To manage Cyder.

To fine and improve the flavour of one hogshead, take a gallon of good French brandy, with half an ounce of cochineal, one pound of alum, and three pounds of sugar-candy; bruise them all well in a mortar, and infuse them in the brandy for a day or two; then mix the whole with your cyder, and stop it close for five or six months. After which, if fine, bottle it.

To make a cheap Cyder from Raisins.

Take fourteen pounds of raisins with the stalks; wash them in four or five waters, till the water comes off clear, then put them into a clean cask, with the head out, and put six gallons of good water upon them; after which cover it well up, and let it stand ten days. Then rack it off into another clean cask, which has a brass cock in it, and in four or five days it will be fit for bottling. When it has been in bottles seven or eight days; it will be fit for use. A little colouring should be added when putting it into the cask the second time. This is a nice summer's drink: the raisins may afterwards be used for making vinegar. See VINEGAR.

Cyder and perry, when bottled in hot weather, should be left a day or two uncorked, that it may get flat; but if it is in the cask, and soon wanted for use, put into

each bottle a small lump or two of sugar-candy, four or five raisins of the sun, or a small piece of raw beef; any of which will much improve your liquor, and make it brisker. Cyder should be well corked and wired, and packed upright in a cool place. A few bottles may always be kept in a warmer place, to get ripe, and be ready for use.

PERRY is made after the same manner as cyder, only from pears which must be quite dry. The best pears for this purpose, are such as are the least used for eating, and the redder they are the better.

MALT LIQUOR

DIRECTIONS FOR BREWING ALE, BEER, &c.

Of the Nature and Property of Water.

WATER out of rivers or ponds is the best, unless polluted by the melting of snow, or by water from clay or plowed lands. Snow-water will require a greater proportion of malt than others. If you have not river-water, that from a pond, whose bottom is not too muddy, and which is fed by a spring, will answer the purpose, as the sun softens and rectifies it. Very hard water, drawn from a deep well into a wide cistern or reservoir, and exposed to the air and sun, with a little powdered chalk thrown into it, may be used.


Rain-water is to be chosen next to river-water; though all waters which will raise a lather with soap may be safely used in brewing.



How to Choose good Malt.


Malt is chosen by its sweet smell, mellow taste, round body, and thin skin. There are two sorts in use, the pale and the brown; the former of which is mostly used in private families, and the latter in public brew-houses, as it appears to go further, and gives the liquor a higher colour. The sweetest malt is that which is dried with oak or cinders; in grinding which, see that the mill be free from dust, cob-webs, &c. and set so as to crush the grain, without grinding it to powder; for you had better have some small grains slip through untouched, than have the whole ground too small, which would cause it to

cake together, and prevent the goodness from being extracted.



How to Choose good Hops.

Hops are chosen by their bright green colour, sweet smell, and clamminess when rubbed between the hands.



Of the Brewing Vessels.

For a copper holding twenty gallons, the mash-tub ought at least to contain four bushels of malt. The copper, with room for mashing or stirring, the coolers, and working tubs, may be rather fitted to the convenience of the room, than to any particular size, for if one vessel be not sufficient you may take another.

Of cleaning and sweetening casks.

If a cask, after the beer is drank out, be well stopped, to keep out the air, and the lees be suffered to remain in it till you want to use it again, you will only need to scald it well, taking care that the hoops be well driven on, before you fill it; but should the air get into an empty cask, it will contract an ill scent, notwithstanding the scalding; in which case a handful of bruised pepper, boiled in the water you scald with, will remove it, though the surest way is to take out the head of the cask, that it may be shaved, then burn it a little, and scald it for use: if this cannot conveniently be done, get some lime-stone, put about three pounds into a barrel, (and in the same proportion for larger or smaller vessels.) Put to it about six gallons of cold water, bung it up, shake it about for some time, and afterwards scald it well. Or, in lieu of lime, you may wash it well and scald

it. You will then find the ill smell entirely removed. If your casks be new, dig holes in the earth, and lay them in, to about half their depth, with their bung-holes downwards, for a week. After which scald them well, and they will be ready for use.



Of Mashing or Tacking your Liquor.

Of two bushels of malt, and one pound and a half of hops; you may make eighteen gallons of good ale, eighteen gallons of good table beer, and nine gallons of small beer; for which a copper containing twenty-four gallons will be most convenient; you may heat your first copper of liquor for mashing, and strew over it two handfuls of bran or malt; by which you will see when it begins to boil, as it will break and curdle, after which, it will be proper to be let off into the mash-tub,

where it may remain till the stream is spent, before you put in your malt. Or, you may put in one gallon of cold water, which will bring it sooner to a proper state for mashing, which you may begin to do immediately, stirring it all the while you are putting in the malt; of which keep out about half a bushel dry, to strew over the rest when you have done stirring, which will be as soon as you have well mixed it with the liquor, and prevented it from clotting. After the dry malt is spread, cover your mash-tub with the malt-sacks or cloths; that you may lose none of the spirit, and let them remain for an hour; in the mean time, get another copper of liquor hot, and in an hour and a half begin to let off your first wort into your underback; then receive a pail of your first running, and throw it again upon the malt. You will find that the malt has sucked up one fourth of the first cop-

per of liquor, it will therefore be necessary, in order to make up your quantity of wort for the strong ale, to add as much of the second copper, throwing it by bowls over the malt, and giving it time to soak through: keeping it all the while running gently till you perceive you have about twenty-two gallons, which in boiling and working will be reduced to eighteen gallons. If while you are letting it off, you throw into the underback about half a pound of hops, it will be preserved from foxing, growing sour, or becoming ropy. Your first wort being all run off, you must fasten the tap of the mash-tub, and take the second mashing, stirring up the malt as you did at first; then cover it close for an hour and a half; put likewise the same quantity of hops in the underback, as you did for the first liquor; (but if you intend to make nine gallons of small beer, one hour will be sufficient for the

second to remain on the malt, but the third will require an hour and a half; and as it runs off, you must repeat it the second time, and it will be good beer. Mean while fill your copper with the first wort, and boil it very briskly with another half pound of hops, taking great care to avoid the extremes of under or over boiling, as either of them will materially injure the ale; for if not boiled enough, the liquor will taste raw, sweet, and sickly, and cannot retain the virtue of the malt, nor be a wholesome drink. On the other hand, if it be suffered to boil too long, it will thicken, and be prevented from ever being fine in the casks, or agreeable to the palate. The breaking or curdling of the wort should be your guide; for if you boil the wort an hour, (which is the usual time,) and should take it out of the copper before it is broken or curdled, it will be mismanaged; but when it has boiled

a while, take some in a hand-bowl, at several times; and when you find it is broke into small particles, it is nearly enough; a few minutes longer will produce large flakes. This is the time to strain it off, (which is done through a hair sieve) and put it into cooling tubs as shallow as possible, and as the liquor cools, it may be put into the working-tub, that the coolers or tubs may be at liberty for the other wort, which may be ready to strain off. As soon as your first wort is strained off, put in the second, with the same quantity of fresh hops as before, and one pound of treacle. Your hops must never be boiled twice, and you must take care with this, as well as the first, when it breaks, to strain it off directly. The third wort will be too small to break, you must therefore boil it an hour, and when strained off, put it to cool in a shallow body as soon as possible, that it may be

kept from foxing, which it is apt to do if put in too large a body; but if you have not convenience for this, take a hand-bowl, and keep stirring it up till it is cool enough to put your yeast in. In putting your wort together, take care not to disturb the sediment at the bottom of your tubs; but let it be taken off as clear as possible, as the want of this precaution will cause an undue fermentation, which must be avoided. When it is lukewarm, proceed to ferment it in the following manner: Procure a pint of yeast, and mix it with a quart of the wort with your hand in a bowl; then set the bowl to swim on the wort, and cover it up. In a short time it will work over, and set the whole fermenting. When the yeast has taken effect, mix it well together, afterwards set the bowl to swim on its surface; then cover it, and in two days, at most, it will be fit to tun into your casks; but im-

mediately before you do this, take off nearly all the yeast; then take out also the liquor, but so gently, as not to disturb the bottoms. It will work in the casks about a week, after which, put the bungs in gently; and when they have done working, put the bungs in very tight, with a piece of coarse cloth about them. In three weeks or a month they will be ready to tap; but if, in pegging the casks, you find them not fine, let them stand a few weeks longer, when they will be both fine and pleasant.

If you would extract almost all the goodness of the malt in the first wort, for very strong beer, begin to let off soon after you have mashed, (by a small stream) throwing it upon the malt again as it comes out, for an hour, stirring it all the time; then let it run off by a small stream as before: and when you have your quantity for strong beer, proceed in

your second mashing in the same manner as the first. During the time of removing your liquor out of the copper, it is of importance to take care to preserve it from burning; in order to which you should always contrive to have the fire low (or else to damp it) at the time of emptying, and to be very expeditious in putting in fresh liquor.



SOME RECEIPTS FOR FINING MALT LIQUOR.

FIRST.

To fine and improve a cask of beer, take an ounce of isinglass, cut it small, and boil it in three quarts of beer, till it is all dissolved; let it stand till quite cold, then put it into the cask, and stir it well with a stick; this beer should be tapped soon, because the isinglass is apt to make it flat as well as fine.

SECOND.

Put in two or three handfuls of small red sand, stirring it well; then bung it close down.

THIRD.

Boil a pint of wheat in two quarts of water, and squeeze out the liquid through a fine linen cloth. A pint of it will be sufficient for a kilderkin, and will fine and preserve it.

FOURTH.

Take a handful of salt, and as much chalk scraped fine, and well dried; then take some isinglass, and dissolve it in some stale beer, till it is about the consistence of sirup; strain it out, and add about a quart to the salt and chalk, with two quarts of molosses. Mix them all well together with a gallon of the beer, which you must draw off; then put it into the

cask, and take a stick, slit into four parts at the lower end, and stir it well about till it ferments. When it has subsided, stop it up close, and in two days you may tap it. This is sufficient for a butt.

FIFTH.

Take a pint of water, and half an ounce of unslaked lime; mix them well together, letting the mixture stand for three hours, that the lime may settle at the bottom. Then pour off the clear water, and mix with it half an ounce of isinglass, cut small, and boiled in a little water; pour it into the barrel, and in five or six hours it will become fine.

TO RECOVER BEER WHEN FLAT.

FIRST.

Take four or five gallons out of a hogs-

head, and boil it with five pounds of honey; skim it well when cold, and put it into the cask again; then stop it up close, and it will make your liquor drink strong and pleasant.

SECOND.

Take two ounces of new hops, and a pound of chalk broken into several pieces; put them into the cask, and bung it up. In three days it will be fit to drink. This is the proper quantity for a kilderkin.

THIRD.

Take a fine net, and put into it about a pound of hops, with a stone, to sink it to the bottom of the cask. This is sufficient for a butt; but if your cask be less, use the hops in proportion. Tap it in six months: or if you wish to have it fit to

drink sooner, put in some hops, that have been boiled a short time in the first wort.

There are two reasons why beer that is kept a considerable time drinks hard and stale. The first is, the great quantity of sediment that lies at the bottom of the cask. When neglected to be cleaned, there is frequently found a pailful and some times more. Now this compound sediment of malt, hops, and yeast, so affects the beer, that it partakes of all their corrosive qualities, which render it prejudicial to health, generating various chronic and acute diseases; therefore, during the whole process of brewing, mix not the least sediment with the wort, in removing it from one tub or cooler to the other; especially be careful when you tun it into the cask, not to disturb the bottom of the working tub, which would prevent its ever being clear and fine. The second reason is, keeping it too long

in the working tub. Persons who make a profit of the yeast frequently promote an undue fermentation, and keep it constantly in that state for five or six days; this causes all the spirit that should keep the beer soft and mellow to evaporate, and it will certainly get stale and hard, unless it has something to feed on that is wholesome, and better than its own natural sediment. I shall therefore give several receipts for this purpose.

FIRST.

To a quart of French brandy put as much wheat or bean flour as will make it into a dough, and put it in long pieces into the bung hole, letting it fall gently to the bottom. This will prevent the beer growing stale, keep it in a mellow state, and increase its strength.

SECOND.

To one pound of treacle or honey, add one pound of the powder of dried oyster shells, or of soft mellow chalk; mix these into a stiff paste, and put it into the butt. This will preserve the beer in a soft mellow state for a long time.

THIRD.

Dry a peck of egg shells in an oven, break and mix them with two pounds of soft mellow chalk: and then add some water wherein four pounds of coarse sugar have been boiled, and put it into the cask. This will be enough for a butt.

Make use of any of those receipts which you most approve of; observing, that your paste or dough must be put into the cask when the beer has done

working, or soon after, and bunged down. At the end of nine or twelve months tap it, and you will find it answer your expectations. By adopting this method with beer, you will always have a fine, generous, wholesome, and agreeable liquor.

It is the practice of some persons to beat in the yeast, while the beer is working, for several days together, to make it strong and heady, and to promote its sale. This is a wicked and pernicious practice. Yeast is of a very acrimonious and narcotic quality, and when beat in for several days together, the beer thoroughly imbibes its hurtful qualities. It is not discoverable by the taste, but is very intoxicating, and injures the whole nervous system, causing debility and all its consequences. Therefore let your wort have a free, natural, and light fermentation, and one day in the working-tub will be long enough

in cold weather, but turn it the second day at the farthest. Throughout the whole brewing, or afterwards, introduce no improper ingredients. When you have occasion to fine, preserve, or recover beer, make use of any of the preceding receipts. If you are partial to a composition of many more ingredients than what are in beer, I would recommend Porter.

To brew a hogshhead of Porter.

Take two bushels and a half of high coloured malt, three pounds of hops, two pounds and a half of treacle, four pounds of colouring, (See p. 141.) two pounds and a half of liquorice root, one ounce of Spanish liquorice, and of salt, salts of tartar, alum, capsium, and ginger, each as much as will lie on a shilling. The malt must be mashed, and the hops boiled

the same as in brewing ale; and when boiled, the other ingredients must be added. A Porter must be fined as soon as it has done working, unless you intend to rack it off; in which case defer the fining until that time. The fourth receipt for fining ale will answer also for porters. (See p. 103.) When you put in the finings, stir it well up with your staffs and let the bung remain out for nine or ten hours. Your butt must not be too full, for if there be not room for the Porter to work, it will not readily go down.

To bottle Porter, Ale, &c.

In the first place your bottles should be clean, sweet, and dry, your corks sound and good, and your porter or ale fine. When you fill the bottles, if for home consumption, they should not to be corked till

the day following; and if for exportation to a hot climate, they must stand three days or more, if the liquor is new, they should be well corked and wired; but for a private family, may do without wiring, only they should be well packed in saw-dust, and stand upright. But if you want some soon ripe, keep a few packed on their sides, so that the liquor may touch the corks, and this will soon ripen it, and make it fit for drinking.

There are several methods of ripening porter or ale, if flat when bottled, among which are the following: When you are going to fill your bottles, put into each of them a tea-spoonful of raw brown sugar: or, two tea-spoonfuls of rice or wheat:—or, six raisins. Any of these will answer the purpose.

For Brewing Spruce Beer.

Take a pot and a half of the essence of spruce, (which is sold by the druggists) eighteen gallons of water, eighteen pounds of treacle, half a pint of good yeast, and a quarter of an ounce of isinglass, cut small and dissolved into a jelly, with a little stale cyder or perry. First boil your water, then mix the treacle with it, and put it into cask, when nearly cold, mix up your spruce with a little of it, and put it into the cask with the yeast; then stir it well up, and let it work with the bung out for three or four days; after which put in the finings, and stir it about. Then put in the bung, and when it has stood ten days, bottle it.

N. B. It should be drawn off into quart stone bottles, and wired.

VINEGAR.

VINEGAR is a penetrating liquor, made from wines, perry, porter, ale, sugar, raisins, gooseberries, currants, cowslips, &c. and is of great use and value both for sauce, pickling, and medicine. The following receipts will be a sufficient guide in making and managing it in the cheapest, easiest, and best methods.

Wine Vinegar.

Take any sort of wine that has gone through fermentation, and put it into a cask

that has had vinegar in; then take some stalks of the fruit of which the wine has been made, and put them wet into an open-headed cask, in the sun, with a coarse cloth over the top of it, for six days; after which, put them into your vinegar, and stir it well about; then put it in a warm place, if in winter, or if in hot weather put it in a yard, in the sun, with a slate over the bung-hole. When your vinegar is sour enough, and fine, you may rack it off into a clean sour cask, and bung it up; then put it into your cellar for use.

N. B. The lees of prick'd wine are a very proper ingredient in vinegar.

Cyder Vinegar.

The poorest sort of cyder will serve for vinegar, in managing which, proceed as

follows: First draw off your cyder into a cask that has had vinegar in it before, then put some of the apples that have been pressed into it, set the whole in the sun, and in a week or nine days it may be drawn off into another cask. This will make good table vinegar.

Vinegar from the Refuse of Fruit.

Take the skins of raisins after they have been used in making wine, and pour three times their own quantity of boiling water upon them; stir them well about, and then set the cask in a warm place close covered, and the liquor in a few weeks time will become a sound vinegar, which, drawn off from its sediments, put into another cask, and well bunged down, will be a good vinegar for table use.

Vinegar from Beer.

Take a middle sort of beer, well hopped; and when it has worked and become fine, put English grapes or raisins with their stalks into it, to every ten gallons of beer a pound; put them into a tub, and stir them well about, and when the sediment has settled to the bottom, draw off the liquor into another cask, and set it in the sun with the bung out, and put a slate on the hole. In a month or six weeks it will be a good vinegar, and when ready, draw it off into another cask, bung it well up, and keep it in your cellar for use. This will do for pickling.

Raisin Vinegar.

To every gallon of spring water put three pounds of Malaga raisins, into an

earthen jar, and place them where they may have the sun from May to Michaelmas; then press them well, and tun the liquor into a strong iron-bound cask, to prevent its bursting. It will be very thick and muddy when first pressed, but will become fine in the cask, where it must remain untouched for three months before it be drawn off, when it will prove an excellent vinegar for table use.

Another Vinegar from Raisins.

Take what quantity of water you please, put it into a jar, and to every gallon of water put two pounds of Malaga raisins; then cover your jar, and set it in the sun, or a warm place till it is fit for use.

Third Vinegar from Raisins.

When the raisins, of which your cyder was made, (SEE CYDER) have remained dry in an open-headed vessel for fourteen days (from the time your cyder was drawn off,) in order to become sour, add as much of the same liquor of which your cyder was made (or water) as will cover the raisins, and let it stand covered with a coarse cloth fourteen days, in which time it will become a fine and pleasant vinegar, and may then be bottled off for use, and will improve the longer it is kept.


Gooseberry Vinegar.

Take sour gooseberries, fully ripe, and bruise them all to a mash; then measure them, and to every quart of gooseberries

put three quarts of cold boiled water, let it stand twenty-four hours, then strain it through a coarse cloth, and to every gallon put one pound of brown sugar; then stir it well together, and put it into a cask or jar, covered up in a warm place for three quarters of a year, in which time it will be fit for use; but if it stands longer it will improve.—This is good for pickling.

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*Currant Vinegar,*

May be made in the same way as that from gooseberries, only pick off the currants from the stalks.

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Vinegar from Sugar.

For eighteen gallons put se-

venteen gallons of soft water, and seventeen pounds of brown sugar, into your brewing copper, and as it boils, skim off the scum till none appears, then lade it into one of your tubs, and let it stand till it is milk-warm; then rub over a toast of brown bread, with some good ale yeast on both sides, and put it into the liquor, covering it with a cloth, and let it remain a day and a night, then take the yeast clean off, and place your cask on a stand, with a tile or a piece of lead on the bung-hole, in a warm spot, where it will get the benefit of the sun. The best time to make it is in March or April, observe, your cask must be well bound with iron, and painted, this will make it last a deal longer: do not draw it off till July or August, but you may tap it a month before you draw it off, and take out a quart or two to taste, and put it in again, it will help to fine it.

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Receipts for helping Vinegar to Sour.

For this purpose you may use any of the following means; The dregs of any acid wines; the lees of vinegar; pulverized tartar; vinegar itself; a wooden vessel, well rinsed with vinegar, or one that has been long used to hold vinegar; stalks of raisins; the husks of grapes, which are generally brought to this country for that purpose; currants, cherries, or other vegetables of an acid taste; baker's leaven, after it has turned sour; or any of the above mixed together. It often happens that a thick scum will come on the top of vinegar. When you perceive this, you must frequently put it down very gently to the bottom, for if you neglect this, it will grow very thick, and become a purple colour, which will putrefy, and take away the acid from the vinegar; but by keeping it well down, that will be prevented.

BRANDY.

This spirit is now in great estimation. There are many sorts of it, the produce of several countries, as France, Spain, Portugal, Italy, &c. but those which are universally acknowledged to be the best, for their excellent flavour and purity, are the French brandies, and are made at Bourdeaux, Bayonne, Blois, Anjou, Poictou, Sabon, Cognac, and the isle of Rhe; and of these different places, that which excels, and is most esteemed for its flavour and purity, is that from Cognac, brought down the river to Rochefort, and from thence shipped to different places.—When imported to this country, it is one gallon to ten over proof; but this is generally brought down to one in seven under proof;

therefore observe the following rule. If you purchase a piece of brandy, containing 130 gallons, at £1. 1s. per gallon, the strength of 1 to 10 over proof, proceed as follows. First, divide the 130 by 10, and the quotient will be 13, which added to the 130, makes 143 gallons of proof brandy: to reduce which to 1 in 7 under proof, you must divide the 143 by 6, and you will find the quotient to be 23⁵/₆, which added to the 13 makes 36⁵/₆; therefore the 130 gallons of escape brandy will take 36 gallons and nearly 7 pints of water, to bring it to the strength generally sold by the wholesale dealers; so that a purchaser of a piece of brandy, of the strength of 1 to 10 over proof, gains 36 gallons and 7 pints, which at £1 1s. per gallon, makes the sum of £38. 14s. 4¹/₂d. and this without any adulteration with British spirits or low brandies, besides the gain of two or three gallons in the gauge.

Should your brandies have an unpleasant flavour, take ten pounds of sugar-candy, and dissolve it in warm water; take likewise the same quantity of prunes, and bruise them till the stones are all broken; then put them into your piece of brandy and stir it well about, that it may be mixed. It will be greatly improved by it. French brandy may also be mixed with Cette or Spanish brandies, which are a great deal cheaper.



To improve English Brandy, and make it appear like French.

The best, and indeed the only method of imitating French brandy to perfection, is by an essential oil of wine, this being the very thing that gives the French brandies their flavour; it must however be remembered, that in order to use even this ingredient to advantage, pure tasteless spi-

rit must be first procured; for it is not likely that this oil should give the flavour of French brandies to any of our soul-malt spirits. The best spirits to convert into brandies are these:—cyder, raisin, or crab spirits.

How to procure the Oil of Wine.

This oil should be distilled from the thick lees of French wines, because of the flavour, and when procured must be kept by you ready for use. It must be mixed with the purest spirit of wine, such as alcohol; by which means it may be preserved a long time. Shake it well up in the bottle before you use it.

When the flavour of the brandy is well imitated by a proper portion of the essential oil, and the whole reduced into one

nature, yet other difficulties are still behind; which are, the colour, the softness, and the proof. With regard to the proof, it may be easily hit by using a spirit above proof, which after being mixed with the oil may be let down to what strength you please with water. The softness will be attained by getting spirit that has been distilled by a slow fire; and as to the colour, you may regulate that to your mind by the use of brandy colouring.

Another Method of improving English Brandy, and making it appear like French.

Take thirty gallons of fine English brandy, free from any bad taste, three ounces of Tincture Japonica, and nine ounces of spirit of nitre dulcis. Incorporate these with some of the spirit, and then put it into the rest of the liquor, and stir

it well about. This will make thirty gallons of brandy, and if it be a good clean spirit it will much resemble French brandy.

How to procure Tincture Japonica.

Take the best English saffron, and dissolve one ounce; mace bruised, one ounce; infuse them in a pint of brandy, till the whole tincture of the saffron is extracted, which will be in seven or eight days; then strain it through a linen cloth, and to the strained tincture add two ounces of Tartar Japonica, powdered fine; then let it stand to infuse till the tincture is wholly impregnated therewith.

To make Three Gallons of Brandy, at 16s.
per Gallon.

	£.	s.	d.
5 Quarts of brandy, at 6s. 6d. per quart	1	12	6
4 do. British spirits, at 2s. 6. do.	0	10	0
1 Gill of the spirit of wine, at 8d. per gill.	0	0	8
Fill up with water.			
	2	3	2
3 Gallons of brandy, 16s. per gallon	2	8	0
	2	3	2
Gain by Reducing	£0	4	10

Let your British spirit be good; and you may give your liquor what colour you please with burnt sugar or wood-colouring.

The Method of Colouring brandy.

All brandies when first made are as clear as water, but become higher coloured by

long keeping; however, they may be made of any colour by the use of proper ingredients, as follows. First, to make a light straw colour, use turmeric, or a little treacle; but the best way to colour it, is with a little burnt sugar, or the sirup of elderberries: - it may be made deeper or lighter according to the quantity you put in. Wood-colouring is also much in use. As we have already said that brandies are as clear as water when first distilled, it will be proper to inquire how they get their colour, where no art has been used; and if we examine brandies, when first imported into this country, we shall find that the mellowier they are the deeper their colour is; it is therefore obvious, that they acquire their colour by lying long in the cask; of course, the cause from whence this colour is derived, is no other than the wood of the cask. I shall therefore give a receipt to make colouring that will imitate this tincture.

Take a sufficient quantity of oak shavings, and steep them in spirit of wine; take also some more oak shavings, and steep them in water; and when the liquors have acquired a strong tinge from the oak, let both be poured through a sieve into different vessels; then place them over a gentle fire, till reduced to the consistence of treacle. Let the two extracts be now intimately mixed together, which may be done by adding a small quantity of loaf sugar, in fine powder, and rubbing the whole well together. By this means, a wood-colouring may be procured, and always ready for use. The best colouring, next to that of wood, is burnt sugar or common treacle. The treacle gives the spirit a fine colour, yet as its colour is but weak, it will take a large quantity: this however is not attended with any bad consequences; for notwithstanding the spirit is weakened by it, yet the bubble

proof is improved by the treacle, and the spirit also acquires from this a sweetish taste, and a fulness in the mouth, which properties render it agreeable to the palates of the common people. A smaller quantity of burnt sugar than of treacle will be sufficient for colouring the same quantity of spirits; the taste also is different, for instead of being made sweet by the treacle, the spirit acquires from the burnt sugar an agreeable bitterness, and thus recommends itself to nicer palates, which do not like a luscious spirit. Therefore by observing the above directions, you may please any sort of customers.

R U M.

RUM, of which there are various sorts, is imported to this country from the West-India islands: Jamaica, Barbadoes, Antigua, Dominica, Nevis, St. Kitts, &c. but that from Jamaica is the best, and its consumption is greater than all the others. The casks in which it is brought to this country generally give it the colour we see it have; for among a hundred puncheons, you will rarely find ten of the same colour, which may be owing to the newness of the casks, and some of them having been fired in the inside more than others. A dealer may bond any

quantity of rum he chooses for the space of one year; but the duty must be paid in that period, or they are liable to be sold by the excise for that purpose. This indulgence is of very great advantage to dealers, as by giving bond for the amount of the duty, they have twelve months' credit.

In purchasing Rum, I would advise the dealer always to make choice of the strongest over proof rum he can get; for instance, if you purchase a puncheon of rum, which is thirty gallons over proof, you must pay duty for the said over proof, and add thirty gallons of water, which will reduce the same to saleable proof: thus you will have an additional thirty gallons of rum, by only paying the duty. Rum is more easily adulterated with British spirits than brandy, and is not so readily discovered.

To lower and improve a Puncheon of Rum.

Suppose your puncheon contains 100 gallons, and is 20 gallons over proof, get 20 gallons of good old pale porter, two pounds of sugar-candy, a quarter of a pound of green tea, (or some green tea leaves after being used will do) then boil half a gallon of water, and when cold, mix with it your sugar and tea, having your sugar previously powdered; then take a whisk, and whisk it well together in a can; after which, put it and the porter into your rum, stir it well about with your staff, and leave the bung slack for a day or two; then bung it up, and in three or four days it will become bright without finings. This will make your liquor mellow and pleasant to the taste, besides which you will gain five gallons of rum by the addition of the porter, which will make amends for the price of all the ingredients. By

your trying it with the hydrometer, you will find it to be five gallons over proof, you may therefore let it down to what strength you please with water, observing, that the water you use in reducing foreign spirits should always be that which has been boiled and is cold, as the rawness is thereby taken away and the water made soft. You may manage and lower this rum, to serve those of your customers, who may require rum of a low price, by mixing it with sugar or molasses' spirit, spirit of wine, and water, of which I shall give directions hereafter. Likewise, if your rum wants a bead, which will be the natural consequence of lowering them, take three pounds of clarified honey, and whisk it up in a can with some of your rum; after which pour it into your punchon and stir it well about. This will both improve the flavour of your liquor, and give it a bead: should your rum re-

quire a deeper colour, you may regulate it according to your wishes with burnt sugar, putting a little into your cask at a time, stirring it about, and trying the colour in a glass, that you may see when it is deep enough. The grounds or sediments of porter or beer are excellent for improving the flavour of rum. Empty porter casks sent to the West-Indies, are often returned with rum, which is the best flavoured, for its age, of any that comes to this country.

To make Three Gallons of Rum, at 15s.
per Gallon.

	£.	s.	d.
7 Quarts of rum at 4s. 3d. per quart	1	9	9
3 ditto British spirits, at 2s. 6d.	0	7	6
1 Quarter of a pint of spirit of wine	0	0	9
Fill up with water.			
	1	18	0
3 Gallons of rum at 15s. per gallon	2	5	0
	1	18	0
Gain by Reducing	0	7	0

To make Three Gallons of Rum, at 12s.
per Gallon.

	£.	s.	d.
1 Gallon of rum at 17s.	0	17	0
1 ditto British spirits	0	10	0
Half a pint of the spirit of wine	0	1	6
Fill up with water.	-	-	-
		<hr/>	
	1	8	6
		<hr/>	
3 gallons of rum at 12s. per gallon	1	16	0
		1	8
		<hr/>	
Gain by reducing	0	7	6
		<hr/>	

*To make Three Gallons of Rum, at 10s:
per Gallon.*

	£.	s.	d.
2 Quarts of rum at 4s. 3d. per quart - - -	0	8	6
6 ditto of British spirits, at 2s. 6d. per quart - - -	0	15	0
Half a pint of spirit of wine	0	1	6
Fill up with water. -			
	1	5	0
3 Gallons of rum, at 10s. per gallon - - -	1	10	0
	1	5	0
Gain by reducing - -	0	5	0

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*To take the blackness from Rum or  
Brandy, occasioned by the touch of Iron.*

Should your rum become black by the touch of iron, for one puncheon take a

quart or three pints of skimmilk (as you find it necessary) and the same quantity of black earth; mix these together in a can, with a gallon or two of rum, then put it into your puncheon, and stir it well about with a staff; then put your bung in, and in ten or twelve days it will become bright. Your puncheon should be on a stillage, that you may rack it off when fine.

N. B. Brandy may be managed in the same manner.

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To make colouring.

Take of raw sugar what quantity you like, and boil it over a slow fire till it becomes a thick sirup, partaking both of a sweet and bitter taste; then add a little clean water, to bring it to a proper consistence, otherwise, when cold it will become a hard substance. This you may keep by you for use, either in casks or bottles.

HOLLAND'S GENEVA.

THIS spirit derives its name from being made in Holland. The best is made at Schiedam, and brought from thence to Rotterdam, from whence it is shipped to different places. Much of the inferior sort is smuggled into this country, but that which has paid the duty the dealers may purchase on the quays, as they do brandy. This spirit is generally one to ten over proof when landed, and is one of the most difficult to manage. First, take care, when you lower or mix British spirits with it, to get good, clean, bright spirits for the purpose; and in lowering with water, it must first be boiled, and when cold, you must put a piece of nice white roach lime into it, and stir it up.

When settled, pour off the water from the lime, mix it with your Holland's, and stir it well about with a clean staff for five or six minutes, that they may be well incorporated. There are many who lower it in a different way; by letting their gin remain in the store cask or piece in its original state, and so lower it as they send it out, according to the different prices; but it is preferable for them to manage their water as before-mentioned, and shake it well together, before they send it out; for if it is not well shaken together, it is apt to get stringy and foul, after which it is not easily remedied. Should your gin be ropy, you must have a linen or a flannel bag (SEE FILTERING BAG) and run your gin through it; and if it all run through the first time, and be not improved, you must repeat it till it shall come through bright: Or if your gin be tainted, take some alum, and boil it in soft water

till it is all dissolved; then add a little salt of tartar, and when nearly cold, put it into your Geneva; after which take a clean staff, and stir it well about for five minutes. One pound of alum, and four ounces of salt of tartar, will be sufficient for a piece that is much tainted. The whites and shells of ten or twelve fresh eggs, broken small and well beaten together, are an excellent thing for fining Geneva; but if your gin have become black, through the touch of iron, take a quart of skimmilk, with two ounces of isinglass, and put it into your liquor. This will draw the blackness down, after which, use the above ingredients if necessary. To improve the flavour of gin, put a small quantity of rose water, or elder flower water, into a piece, and give it a good stirring.

Observe always to keep your Brandy, Rum, and Geneva, of a proper strength; for, should it be tried by an officer, and

found under the strength of one in six under proof, he has a right to seize it; or should you happen to reduce it too low; put a sufficient quantity of spirit of wine to raise it to a proper strength, taking care, when you reduce any spirits, not to have an increase in your stock, as that would render it seizable. Remember always to give the surveying officer what permits you have, as omitting this will cause an increase; and endeavour to be on good terms with him, as he may have it sometimes in his power to give you trouble, either through neglect or mistake.



ENGLISH GENEVA.

This compound is made of rectified malt spirit, with juniper berries, or the oil, and other ingredients, and has many different flavours. Its consumption is very great in some parts of England. I shall there-

fore subjoin a receipt for making it, the knowledge of which will be a great advantage to publicans and other dealers in spirits, and enable them to be masters of their business. The spirit that you must procure for making gin, or other compounds, is the clean rectified spirit, of the strength of one in five under proof, which you may purchase of the distillers.

A Receipt to make Twenty gallons of Geneva.

Take seventeen gallons of rectified malt spirit, one pennyweight and a half of the oil of vitriol, one pennyweight and a half of the oil of almonds, one pennyweight of the oil of turpentine, one pennyweight and a half of the oil of juniper berries, three gills of spirit of wine, one pint of lime-water, five pounds of sugar ; fill up with water. You may make any quantity

you please by reducing or increasing the ingredients accordingly.

N. B. To prepare the ingredients, you must first properly kill the oils, which must be done by beating them in a mortar with a few lumps of loaf sugar and a little salt of tartar, till they are well mixed together; then add by degrees half a gill of the spirit of wine, pound and rub the same well together, till it is so incorporated that there is no appearance of oil left; then put it into a can with the rest of the spirit of wine and the lime-water, and beat the whole well together with a stick. Put the sugar into about two gallons of water, and take the scum clean off; observing, that the water must be the softest you can get, and must be first boiled, and stand till nearly cold: then mix the whole together in your cask.

To fine your liquor, proceed as follows ; Take two ounces of alum, and a little water ; boil it for half an hour, then put to it, by degrees, one ounce of salt of tartar, when nearly cold, pour it into your cask, and stir it well about with your staff for five or six minutes. It must not be stopped close till fine.

N. B. You may either increase or diminish the oils of turpentine and juniper berries, according to the flavour most liked by your customers.

To make Lime Water.

Take four pounds of unslaked lime, put it into a pail, and put a sufficient quantity of water to slake it. When it is dissolved, add two gallons of water and stir it well. After it has settled, and gone cold, it is fit for use.

TO MAKE

BRITISH COMPOUNDS.

PEPPERMINT.

FOR 20 gallons, take 13 of rectified malt spirit, fifteen pennyweights of the oil of peppermint, twelve pounds of loaf sugar, one pint and a half of the spirit of wine; fill up with water, and fine it as you do gin. You may make any quantity you like by reducing or increasing the ingredients proportionally. In killing your oils and working it, proceed also in the same manner as for gin.

CARAWAY.

For three gallons, take seven quarts of rectified malt spirit, three pennyweights of the oil of caraway, two ounces of cassia, two pounds of loaf sugar, one gill of

spirit of wine, and fill up with water. The cassia and caraway seeds must be well pounded, and steeped for three or four days in a quart of the spirit, and the oil must be killed the same way as for the gin; fine and work it also the same.


ANISEED.

For three gallons, take seven quarts of rectified malt spirit, five pennyweights of the oil of aniseed, one pound of loaf sugar, one gill of spirit of wine, and fill up with water. Fine this with alum only, but kill your oil as before mentioned.


WORMWOOD.

For three gallons, take two gallons of rectified malt spirit; two pennyweights of

the oil of orange, two pennyweights of the oil of caraway, one pennyweight of the oil of wormwood, a quarter of an ounce of almond cake, half an ounce of coriander seed, half an ounce of virginian snake root, half a pound of sugar; and fill up with water. Steep the coriander seed, almond cake, and virginian snake root, in the spirit for three or four days, and kill the oil as before mentioned.



USQUEBAUGH.

For three gallons, take three gallons of rectified malt spirit, and put to it four ounces of aniseeds, bruised; let it remain for three days, then strain it through a sieve, and scrape four ounces of liquorice, pound it in a mortar, and dry it in an iron pan, but not so as to burn it; then put it into the bottle to your liquor, and let it stand ten days; afterwards, take out the

liquorice, and put in cloves, mace, nutmegs, cinnamon and ginger, of each half an ounce; dates, stoned and sliced, four ounces; raisins stoned half a pound. Let these infuse ten days, then run it through a filtering bag, and colour it to your own liking. Saffron will give it a yellow colour.

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*To make Usquebaugh another way.*

For three gallons, take three gallons of rectified malt spirit, eight pennyweights of mace, eight pennyweights of cloves, one ounce of cinnamon, twelve pennyweights of coriander seed, twelve pennyweights of ginger, fifteen pennyweights of peach or apricot kernels, fifteen pennyweights of dates, one pound of raisins, half a pound of liquorice root, and three pounds of loaf sugar. Bruise the seeds and kernels

in a mortar, and steep them in the spirit for ten or twelve days; then stone the dates and raisins, tear the liquorice, and boil them together in two quarts of water, till it is reduced to one half, after which strain it through a cloth, dissolve the sugar in some warm water, and take off the scum quite clean; then strain off your spirits, and mix the whole together, letting it stand till it is quite fine, as it must not be forced down with finings. If you wish it to be of a yellow colour, take some saffron, and tie it up in a cloth, then dip and squeeze it into your liquor, to what colour you please. If you like it green, boil some tansy in water, and squeeze it into your liquor as before. Many like it of a brown colour, and in that case it must be coloured with burnt sugar.

## CLOVE CORDIAL.

For three gallons, take two gallons of rectified malt spirit, half a pound of clove pepper, two pennyweights of the oil of cloves, one pint of elder juice, one pound and a half of loaf sugar. Fill up with water. To colour it, put some archil in a bag, and press it into the spirit till it becomes a deep red, and let it fine of itself. If you choose it white, leave out the elder juice and archil, and fine it the same way as gin.

## CINNAMON CORDIAL.

For three gallons, take two gallons of rectified malt spirit, one pennyweight and a half of oil of cassia, half a pennyweight of the oil of orange, two drops of the oil of caraway, half an ounce of cinnamon; two pounds of loaf sugar. Colour it with burnt sugar, and fine it with a little isinglass.

## RATAFIA.

For three gallons, take six quarts of rectified malt spirit, six grains of ambergris, two ounces of peach and apricot kernels, five ounces of bitter almonds, one pint and a half of spirit of wine, and two pounds of sugar. Fill up with water.

*Ratafia another way.*

Take one quart of brandy, or good malt spirit, four ounces of apricot or peach kernels, a quarter of an ounce of bitter almonds; bruise your kernels in a mortar with a spoonful of brandy, and then put them together into a bottle with a quarter of a pound of loaf sugar; let it stand till it has imbibed the taste of the kernels, then pour it out into a bottle, and cork it

close. You may increase the quantity of spirit to your kernels, if you choose.



### CORIANDER CORDIAL.

For three gallons, take seven quarts of rectified malt spirit, two pounds of coriander seed, one ounce of caraway seed, six drops of the oil of orange, two pounds of sugar. Fill up with water.

N. B. The coriander and caraway seeds must be bruised and steeped in the spirit for ten or twelve days, and well stirred two or three times a day. Fine it the same as you do gin.



### CITRON CORDIAL.

For three gallons, take seven quarts

of spirits, twelve pounds of figs, four pounds of prunes, two pennyweights of the oil of orange, three pennyweights of the essence of lemon, ten drops of the oil of cloves, two pounds of sugar. Fill up with water.

N. B. The figs and prunes must be bruised, and steeped in the spirits for eight or ten days. Kill the oils and essence the same as for gin. Most people choose to have citron of a pale green colour; to make which, boil some spinage, and squeeze the juice into your citron.

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Citron Cordial another way.

To one gallon of brandy, or malt spirit, take ten citrons: pare off the outer rinds, and dry them well in the sun, then beat the remaining part of the citrons to a mash in a mortar, and put it into the brandy,

stop it close, and let it stand nine or ten days; then draw off the liquor clean from the bottoms into another bottle, and take the rinds that are dry, beat them to powder, and infuse them nine days in the spirit; after which, draw it off into a clean bottle, and sweeten it to your taste with loaf sugar; then bottle it.

LOVAGE.

For three gallons, take six quarts of malt spirit, one quart of spirit of wine, one pound and a half of celery, six pennyweights of mace, six pennyweights of cinnamon, ten drops of the oil of caraway, and two pounds of sugar. Fill up with water.

N. B. The celery must be cut small, the mace and cinnamon pounded in a mortar,

and the whole steeped for three days in the spirit of wine. The oil of caraway must be killed as for gin. Fine with alum only, and colour it very pale with burnt sugar.

QUEEN'S CORDIAL.

For three gallons, take seven quarts of malt spirit, one pennyweight and a half of the oil of mint, one pennyweight of the oil of caraway; one ounce of coriander seeds, one ounce of caraway seeds, half an ounce of cassia, a quarter of an ounce of mace, one pint of spirit of wine, and two pounds of loaf sugar. Fill up with water.

N. B. The seeds, cassia, and mace, must be bruised, and steeped in the spirit for three or four days, and well shaken twice

a day. The oils must be killed as for gin.
Fine with alum only.

PRINCE'S CORDIAL.

For three gallons, take two quarts of cherry brandy, one quart of raspberry brandy, one quart of raisin wine, one gallon of spirits, six pennyweights of the acid of vitriol, ten drops of the oil of caraway, ten drops of the essence of lemon, half a pint of the spirit of wine, and one pound and a half of sugar. Fill up with water. Fine it with alum and salt of tartar.

Prince's Cordial another way.

For three gallons, take one quart of cherry brandy, one gallon of malt spirit,

One quart of red currant wine, one quart of orange wine, half an ounce of mace, a quarter of an ounce of cloves, a quarter of an ounce of cinnamon, half an ounce of coriander seeds, half an ounce of caraway seeds, four drops of the oil of orange, four drops of the essence of lemon, and two pounds of loaf sugar. Fill up with water.

N. B. The mace, cloves, cinnamon, caraway, and coriander seeds, must be bruised in a mortar, and steeped in the spirit for five or six days. The oil and essence must be killed the same way as for gin. Colour with burnt sugar.

GOLDEN CORDIAL.

For two gallons, take two gallons of malt spirit, two drams and a half of double perfumed alkermes, one quarter of a dram


of oil of cloves, one ounce of spirit of saffron, three pounds of loaf sugar, powdered, and one book of leaf gold.

N. B. First put your brandy in a large bottle, then put three or four spoonfuls of it into a small cup; mix your alkermes in it, and, then put in your oil of cloves, and mix that; do the like with the spirit of saffron, and pour all into the bottle of brandy. Afterwards put in your sugar, then cork your bottle, and tie or wire the cork. Shake it well together frequently for three or four days, and let it stand for a fortnight. You must set the bottle so, that, when racked off into other bottles, it will only be gently tilted. Put into every bottle two leaves of gold, cut small. You may put two quarts of spirits to the dregs, and it will make a good cordial, though inferior to the first.

Golden Cordial another way.

One gallon of brandy or spirits, two pounds of loaf sugar, one dram of confection alkermes, one dram of the oil of cloves, and one ounce of spirit of saffron.

N. B. Powder your sugar, and mix it in your brandy; then put in the rest, and stir it all one way for a quarter of an hour.


For Twenty Gallons of Cherry Brandy.

Cherry brandy is made different ways, sometimes by pressing out all the juice in a press, and putting as much brandy to the juice as it will bear, which will be double or treble to the juice, according to its quality; adding two or three pounds of brown sugar to every twenty gallons, with half an ounce of cloves and cinnamon, beaten small. This may be used in a few

days after, but will improve by keeping. But one of the best and most common ways of making cherry brandy, is to put your cherries (being first clean picked from the stalks) into a vessel, till it be about half full: then fill up with rectified molasses brandy, which is generally used for this compound, and when they have been infused sixteen or eighteen days, draw off your liquor by degrees, as you want it, till all the liquid is drawn off; then fill the vessel a second time nearly to the top, let it stand about a month, and then draw it off as you have occasion, till you have got the whole. You may use these cherries a third time, by just covering them with some brandy that is over proof, letting it infuse for six or seven weeks, which by its strength will extract all the juice and virtue out of the cherries; and when you draw it off for use, you must put to it as much water as the brandy was above proof.

and afterwards the cherries must be pressed as long as any liquor is in them, before you cast them away.

When you make your cherry brandy of the first infusion, (the juice of which will be the best, and contain the most colour) mix with it till your liquor is brought to such a degree of colour as just to discern a lighted candle, when held on the other side of the glass; and if you find it does not taste well of the cherries, you may add a little more of the juice of the first infusion, and then sweeten with two or three pounds of sugar to every twenty gallons of liquor, and in proportion for a larger or smaller quantity, and this by standing a while will be much improved. When you draw off your cherry juice, or brandy the second time, it will be something inferior to the first, will bear less brandy in mixing or making fit for sale, and will require a little more sugar to

sweeten it, together with half an ounce of cinnamon and cloves beaten, and put to twenty gallons of it. There must only be half the quantity of cinnamon and cloves in each twenty gallons of the first infusion, which the longer you keep will become the better. When you draw off your cherry brandy of the third infusion, you must not put any more brandy to it, as it will not bear it, but may add about a pint of water to a gallon, because the third infusion is made with stronger spirits than the former. Sweeten with sugar, and use cinnamon and cloves as in the other, or a little more if needful. The liquor which is pressed from the cherries after their being thrice infused, will be thicker than the other, you may therefore add a little brandy if it will bear it, and sweeten with sugar and spice as before directed, according to your quantity; and after it has stood a few days to settle, it will become

clear and saleable. It is sometimes the practice of dealers to put into their cherry brandy some elder juice; but it is better to put it into the cask with the cherries, with each infusion of brandy.

Cherry Brandy another way.

Take six dozen pounds of cherries, half red and half black, mash or squeeze them with your hands, and add to them three gallons of brandy, letting them steep for twenty-four hours: then put the mashed cherries and liquor, a little at a time, into a canvass bag, and press it as long as any juice will run. Sweeten it with loaf sugar to your taste, put it into a proper vessel, and let it stand a month; then bottle it off, putting a lump of loaf sugar into every bottle.

Cherry Brandy another way.

To every four quarts of brandy, put four pounds of red cherries, two pounds of black, one quart of raspberries, with a few cloves, a stick of cinnamon, and a little orange peel ; let these stand a month, close stopped ; then bottle them off, putting a lump of loaf sugar into every bottle.

CARAWAY BRANDY.

Steep an ounce of caraway seeds, and six ounces of loaf sugar, in a quart of brandy ; let it stand nine days, then draw it off, and you will have a good cordial.

ORANGE BRANDY.

Take two gallons of brandy, eighteen Seville oranges, two pounds and

a half of loaf sugar, and one pennyweight of the essence of lemons. First pare the oranges very thin, and steep them in the brandy, close stopped in a stone bottle twelve days; then boil the sugar in three quarts of water for an hour, skim it, and when cold, mix it with the brandy, and squeeze the oranges therein. Then strain it through a filtering bag, and what is short of three gallons make up with water.

POPPY BRANDY.

Take six quarts of the best and freshest poppies, cut off the black ends of them, and put them into a glass jar which will hold two gallons, and press them in it; then pour upon it a gallon of brandy, stop the glass close, and set it in the sun for a week or more. Afterwards squeeze out the poppies with your hands, and sweeten it

to your taste with loaf sugar. Put to it an ounce of alkermes, perfumed, mix it well together, and bottle it.

IMPERIAL NECTAR.

For three gallons, take six quarts of malt spirit, two quarts of raisin wine, two ounces of peach and apricot kernels, one pennyweight of oil of orange, half a pennyweight of the oil of cloves, a quarter of an ounce of mace, two large nutmegs, half a pint of spirit of wine, and two pounds of loaf sugar. Fill up with water.

N. B. The kernels, mace, and nutmegs, must be bruised in a mortar, and steeped in some spirits for eight or ten days. Colour it with burnt sugar, of a fair brown colour, and let it stand to fine itself.

Nectar another way.

For three gallons, peel eighteen lemons very thin, and steep the peelings for forty-eight hours in a gallon of brandy; then add the juice, with five quarts of spring water, three pounds of loaf sugar, and two nutmegs grated; stir it till the sugar is dissolved; then pour in three quarts of new milk, boiling hot, and let it stand two hours, after which run it through a jelly bag, till fine. This is fit for immediate use, but may be kept for years in bottles, and will be improved by age.

RASPBERRY BRANDY.

Raspberry brandy is prepared much after the same manner as cherry brandy, and drawn off and made fit for sale with about the same addition of brandy, as to the first, second, and third infusion of your

cherry brandy, and sweetened accordingly; first making it of a bright deep colour, and omitting the cinnamon and cloves in the first, but not in the second and third infusion. The first infusion will be of a colour sufficiently deep of itself; the second infusion will be somewhat paler, and must be made of a deeper colour, by adding about a quart of cherry brandy to ten gallons of raspberry brandy; and the third infusion will take more cherry brandy to colour it; but in this you must be directed by your own judgment, and by the further instructions given in the receipt for making the first cherry brandy.

ANOTHER ORANGE BRANDY.

Steep some oranges, or lemon rinds, cut this, in a quart of brandy, then boil a

quart of water, into which put three quarters of a pound of sugar, letting it boil half an hour; when it is cold, mix it together, and bottle it.

SHRUB.

Shrub is often made in the West Indies as follows: take one gallon of rum, six pounds of sugar, and one quart of lime juice; dissolve your sugar in the lime juice, and then mix it well with the rum; after which, set it in a bottle or cask to settle, till it becomes mellow. This makes excellent punch.

Shrub a second way.

For two gallons, take one gallon of rum, a small quantity of the essence of lime, twenty-four ounces of brown sugar, one

q 3

pint of lime juice, and one gallon of water. Boil your water and sugar together awhile, then skim it, and when cold, add to it a little isinglass finings, and the white of an egg, with a little of the essence of lemons; mix it well with your rum, and put it to settle. You may make what quantity you please, by proportioning the ingredients according to this receipt. This shrub is suitable for publicans.

Shrub a third way.

Take seven quarts of rum, three pints of orange juice, three pints of orange or currant wine, two pounds of loaf sugar. Fill up with water.

N. B. Some people use half orange juice and half lemon, but if the orange juice is good, it gives the shrub a better

flavour than when mixed; a small quantity of essence of lemons will also greatly improve the flavour of shrub. The sugar should be boiled in clean spring water, the scum taken off, and when cold mix it together.

Shrub a fourth way.

Take two quarts of brandy, five quarts of orange juice, and four pounds of loaf sugar. Mix them all well together till the sugar is dissolved, then put it into a cask, and let it stand till fine. Afterwards bottle it.

Shrub a fifth way.


Take two quarts of brandy, put it into a large bottle, and put into it the juice of five lemons, and the peels of two, and half a nutmeg; then stop it up, and let it

stand three days, after which add to it three pints of white wine, a pound and a half of sugar; mix it, strain it twice through a filtering bag, and then bottle it. This is a fine cordial.

CAPILLAIRE.


For three gallons, take fourteen pounds of loaf sugar and seven pounds of moist, with eight fresh eggs, well beaten; then mix your eggs with the sugar. Boil the same in four gallons of water, and skim it as long as any scum appears, then strain it through a coarse bag, and add three pennyweights of the essence of lemons. This is an excellent thing for sweetening spirits, particularly in making grog, punch, or negus. Many of the first innkeepers and

publicans keep this by them for these purposes.



WINE BITTERS


Take one ounce of gentian root, one ounce of the yellow rind of fresh lemons, two drams of long pepper, one quart of white wine; steep them for six days, and strain it through a filtering bag or cap-paper.



SPIRITUOUS BITTERS.


Take two ounces of gentian root, one ounce of Seville orange-peel, dried, half an ounce of lesser cardamom seeds, free from the husks, and one quart of spirits. Put

these into the spirits to steep for fourteen days: then strain it through some cap-paper.



ALE BITTERS.

Take one gallon of ale, four ounces of gentian root, and four ounces of fresh lemon peel. Let those steep in the ale for ten days, then strain it through a bag, and bottle and cork it up for use. This is an excellent bitter for ale.



A GOOD CHEAP BITTER.

Take half an ounce of the yolks of fresh eggs, carefully separated from the white, half an ounce of gentian root, one dram and a half of Seville orange-peel, and one pint of boiling water. Pour the water hot

upon the above ingredients, and let them steep in it for two hours, then strain it through some cap-paper, and bottle it for use.

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### A VERY GOOD BITTER.

Take two ounces of gentian root, half an ounce of Virginian snake-root, half a dram of cochineal, and one quart of brandy. Let these steep for three days; then strain them through some cap-paper, and bottle it up for use.

N. B. This is a very good bitter for the stomach, and very proper in families.

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ELDER SIRUP.

First, take one gallon of juice, and put it in a brass pan, over a clear, but slow fire,

adding the whites of two eggs, well beaten to a froth. When it begins to boil, skim it as long as any scum appears upon the top of it; then put to every pint of the clarified juice one pound of raw sugar, and let them boil very slowly together, till it becomes a proper sirup, which you will know by dropping a little upon your nail, when, if it be sufficiently boiled, it will stand without spreading. After which, let it stand till cold, and then put it into glass bottles, covered only with paper, pricked full of holes; and keep it for use. This is a good colouring either for rum or brandy, or making of elderberry wine in winter. See FIRST ELDER WINE.

N. B. You may make any quantity you please, either by adding or reducing the ingredients.

LEMON SIRUP.

Take one gallon of juice, and put it into a brass pan over a slow fire, with a pound and a half of good raw sugar, stirring it frequently, till it becomes a proper sirup; then take it off the fire, and when cold and settled, pour it into clean bottles, cork them, and keep it for use.

N. B. You may make any quantity you please, either by adding or reducing the ingredients. See SECOND COWSLIP WINE.

THE FOLLOWING

ARE

THE NECESSARIES

ALWAYS WANTED

In Wine and Spirit Vaults,

AND

GENTLEMEN'S CELLARS.

IN the first place, you should have a good rope and tackling, to let down your goods into the vaults or cellar, and if it be under a warehouse, you must take care that your tackling above is safe and in good order. But if the cellar be under a dwelling-house, or where there is no pulley above, it is necessary to have a ring-bolt, which when wanted, may be drove into the ground, unto which you are

to fasten your rope: in the next place, you must have a slide or ladder, for the casks to slide or roll on.

A pair of strong slings, for pipes, puncheons and heavy goods.

A pair of can-hooks, and a pair of crate-hooks; the first to lighten casks, and the other for crates, &c.

A block of wood, to put under the pipes when turning them over in a narrow passage, or in casing of them, you will find that this will help as much as a good man.

A flogger, or bung starter, to beat up the bungs with.

A small valinch, to taste your wines with.

A large valinch, to sample your goods.

A pewter or a copper crane, and a small copper pump, to rack off your goods.

Two five, and two three gallon cans, made of wood, for racking your wines with, and to beat the finings in.

A large wooden funnel, for racking, &c.

Two or three copper funnels, which will hold from a quart to a gallon each.

Two racking cocks, each half an inch bore.

Two wine bottling cocks, an inch and a half long in the nebs.

Two porter or cyder cocks, long nebs.

A brace and various bits, to suit the different sizes of racking and bottling cocks.

A small tub, to put under the tap when bottling.

A tub about seven inches deep, made of one end of a Madeira pipe, or a cask, about the same size, in which you must have a piece of board, just to fit the inside, with holes through, and on which you are to place the bottles when drawing off. This will both keep the bottles clean, and save four or five bottles in each pipe.

Six split broom-sticks, for cellar candlesticks, to carry in the hand.

Three tin candlesticks, to hang on the end of the pipe, and cork basket, when bottling.

A square basket or box, made in the form of a hopper, to hold the corks when bottling.

A coarse linen bag, to hold the corks, which must be kept, when not using, in a dry room, that they may be kept hard, for if you keep them in the cellar they will grow soft, in which state you cannot work them.

Two small tin funnels, to put into square bottles when bottling off.

A small strainer, to run the wine through, when necking the bottles.

Two low stools, to sit on, when bottling.

A leathern boot, to buckle on the knee, to hold the bottles in when corking them.

A leathern apron, with a pocket before, and bib, to button upon the waistcoat.

Two common cork screws.

A patent cork screw, to draw the corks of your old bottled wine without shaking.

Six wine glasses, which must always be kept clean and ready at hand, if any gentleman should come to taste your wines, and so by keeping plenty of clean glasses, you will have a fresh glass to taste the different wines with.

A cork driver, made of heavy wood.

A raising or tilting jack, to tilt wine casks upon their stands.

A wine basket, made to hold the bottles that are crusted upon their sides.

A basket with partitions, to carry bottles upright.

A whisk to beat the finings with.

Three flannel or linen bags, made the same as a jelly bag, to run the bottoms of your wines and spirits through.

A strong iron screw, to raise the bungs with, when you cannot get to them with the flogger, or when you want the bung out, without disturbing the wine.

A pair of pliers, to draw the pegs with.

Two frets, or middle sized gimblets.

Some sheet lead and tacks, to put on any broken staves, or to stop any leaks, which may be in the casks.

A quire of brown paper, to put round cocks and under the lead, when stopping leaks.

A dipping rod, to dip your wines and spirits with.

A staff, with a chain at one end, to rummage the wines, &c. when fining them.

A quantity of swan shot, and two cloths, to wash bottles, (beware of any bottles that have had oil in) but if you should happen to spoil your shot with an oily bottle, take some fresh horse dung, and a little saw dust, rub them well in it, then wash them in cold water, after which, give them a good shaking in a bottle with a little vinegar. This will make them as clean as ever.

Two large tubs, for washing bottles in.

A bench, to put the tubs on when washing bottles.

A small sieve, to skim the straw, &c. off the water, when washing bottles.

A cork-drawer, to draw the corks out of empty bottles.

As soon as you have done using any of your tubs, or cans, wash and scald them out, and turn their bottoms up in a dry place.

Ten small racks, that will hold six dozen each; these are the best racks that have ever yet been made; when they are filled, they may be laid two or three deep, and when the bottles are dry, you may carry them in the racks to the place where you are drawing off.

A cooper's adze.

An iron and a wooden driver, to tighten your iron or wooden hoops on the casks when slack.

A dozen or two of wooden bungs, of different sizes, and a few dozen of vent pegs.

A few bull rushes, and a chinker, you should always keep by you, to stop any leaks, that may happen in the groovings or chimbs of the cask.

A Thermometer, which is to be kept in the vault where your wines are, that by the help of a stove or chafingdish, you may be able to keep the heat of the vault as near temperate as possible.

A few dozen of delf labels, with the names of the different wines you keep, to hang on the tops of the bips, and on the outward ends of the casks.

Have a cupboard made and fixed in the cellar, or near it, to hold all the tools, so that you may have every thing at hand when wanted.

A spade, two good stiff birch brooms.

A rake, to level the saw dust on the floor.

INDEX.

ENGLISH WINES.

	<i>page.</i>
E NGLISH Claret - - -	1
Frontigniac Wine - - -	2
English Champaign - - -	ibid
—Port - - -	3
—Mountain - - -	4
—Sack - - -	ibid
Raisin Wine - - -	5
Ditto, Second and Third - - -	6
Ditto, Fourth and Fifth - - -	7
Currant Wine - - -	8
Ditto, Second - - -	9
Ditto, Third - - -	10
Orange Wine - - -	ibid
Ditto, Second and Third - - -	12
Gooseberry Wine - - -	13
Pearl Gooseberry Wine - - -	14
Ditto, Second - - -	15
Ditto, Third - - -	16
Ditto, Fourth - - -	17
Ditto, Fifth - - -	18
Cowslip Wine - - -	ibid
Ditto, Second - - -	19
Ditto, Third - - -	20
Elder Wine - - -	21

Ditto, Second	-	-	22
Ditto, Third	-	-	23
Ditto, Fourth	-	-	24
Elder Flower Wine	-	-	ibid
Ditto, Second	-	-	25
Damson Wine	-	-	26
Ditto, Second	-	-	27
Ditto, Third	-	-	ibid
Cherry Wine	-	-	28
Black Cherry Wine	-	-	29
Strawberry, Raspberry and Cherry Wine, a different way	-	-	ibid
Raspberry Wine	-	-	30
Ditto, Second	-	-	31
Quince Wine	-	-	ibid
Ditto, Second	-	-	32
Ditto, Third	-	-	33
Sage Wine	-	-	34
Ditto, Second	-	-	ibid
Apricot Wine	-	-	35
Balm Wine	-	-	36
Mulberry Wine	-	-	37
Blackberry Wine	-	-	ibid
Ginger Wine	-	-	38
Ditto, Second	-	-	39
Birch Wine	-	-	ibid
Lemon Wine	-	-	41
Clary Wine	-	-	42
Ditto, Second	-	-	ibid
Wine of English Grapes	-	-	43
Ditto, Second	-	-	45
To improve Vitiated Wines	-	-	46
To restore British Wines that are prick'd	-	-	47
A second Method of taking off the Acid, or restoring British Wines which are prick'd	-	-	48

To keep Wines from turning Sour	49
To take away the ill scent of Wines	50
To sweeten Wines	ibid
For Wine when lowering or decaying	ibid
For Wine when ropy	51
To sweeten a Musty Cask	ibid

FOREIGN WINES.

The Method of making Wine in Grape Countries	53
Directions for managing Wine Vaults	54
Directions concerning the Landing and Cellaring of Wines in hot weather	55
Directions for racking Foreign Wines	56
To manage and improve Red Port Wine when poor and thin	57
The method of recovering prick'd Wines	59
To take off the Acid from a Pipe of Port Wine a different way	60
Acid	62
The method of managing Claret	63
Another method of colouring Claret	64
A Remedy for Claret that drinks foul	65
To fine a Hogshead of Claret	66
To manage and fine White Port Wine	ibid
To improve a Butt of Sherry Wine	67
To fine a Butt of Sherry Wine	68
To fine Pale Sherry	69
To improve a Pipe of Madeira Wine	70
To fine a Pipe of Madeira Wine, when new	71
To fine Vidonia	72
To fine a Pipe of Vidonia	73
Lisbon Wine	ibid
To fine a Pipe of Lisbon Wine	74

Bucella Wine	-	-	75
Malmsey	-	-	76
Calcavella, Sweet Mountain, Paceretta and Malaga	-	-	ibid
Tent Wine, Muskadine, Sack and Bastard	-	-	ibid
Old-hock and Vindegrow	-	-	ibid
White Creamery	-	-	77
To make Claret and Port Wine rougher	-	-	ibid
To make Wine settle well	-	-	ibid
To improve White Wine	-	-	78
Directions for fining a Pipe of Port Wine	-	-	79
Hippocrates' Sleeve or Filtering Bag	-	-	81
Directions to make Oyster Powder	-	-	82
How to make a Match to match wines with	-	-	ibid
A general Method with Finings	-	-	83
To make Colouring for Red French Wines	-	-	84

CYDER AND PERRY.

To make Cyder	-	-	85
Another way to make Cyder	-	-	86
To manage Cyder	-	-	88
To make a cheap Cyder from Raisins	-	-	89
Perry	-	-	90

MALT LIQUOR.

Of the Nature and Property of Water	-	-	91
How to choose good Malt	-	-	92
How to choose good Hops	-	-	93
Of the Brewing Vessels	-	-	ibid
Of Cleaning and Sweetening Casks	-	-	94
Of Mashing or Tacking your Liquor	-	-	95
Some Receipts for Fining Malt Liquor, first	-	-	102
Ditto, Second, Third, Fourth	-	-	103

Ditto, Fifth	-	104
To recover Beer when flat, first	-	ibid
Ditto, Second and Third	-	105
Receipts to prevent Beer becoming Stale	-	107
Ditto, First,	-	ibid
Ditto, Second and Third	-	108
To brew a Hogshead of Porter	-	110
To Bottle Porter, Ale, &c.	-	111
For brewing Spruce Beer	-	113

VINEGAR.

Wine Vinegar	-	114
Cyder Vinegar	-	115
Vinegar from the Refuse of Fruits	-	116
Vinegar from Beer	-	117
Raisin Vinegar	-	ibid
Another Vinegar from Raisins	-	118
Third Vinegar from Raisins	-	119
Gooseberry Vinegar	-	ibid
Currant Vinegar	-	120
Vinegar from Sugar	-	ibid
Receipts for helping Vinegar	-	122

BRANDY.

To improve English Brandy, and make it appear like French	-	125
How to procure the Oil of Wine	-	126
Another method of improving English Brandy, and making it appear like French	-	127
How to prepare Tincture Japonica	-	128
To make 3 gallons of Brandy, at 16s per gallon	-	129
The method of Colouring Brandy	-	ibid

RUM.

To lower and improve a Pungcheon of Rum	135
To make 3 gallons of Rum, at 15s. per gallon	138
To make 3 gallons of Rum, at 12s. per gallon	139
To make 3 gallons of Rum, at 10s. per gallon	140
To take off the Blackness from Rum or Brandy, occasioned by the touch of Iron	ibid
To make Colouring	141

HOLLAND'S GENEVA.

English Geneva	145
A Receipt to make Twenty Gallons of Geneva	146
To make Lime Water	148

BRITISH COMPOUNDS.

Peppermint	149
Caraway	ibid
Aniseed	150
Wormwood	ibid
Usquebaugh	151
To make Usquebaugh another Way	152
Clove Cordial	154
Cinnamon Cordial	ibid
Ratafia	155
Ratafia another Way	ibid
Coriander Cordial	156
Citron Cordial	ibid
Citron Cordial another Way	157

Lovage	-	-	158
Queen's Cordial	-	-	159
Prince's Cordial	-	-	160
Prince's Cordial another Way	-	-	ibid
Golden Cordial	-	-	161
Golden Cordial another Way	-	-	163
For twenty gallons of Cherry Brandy	-	-	ibid
Cherry Brandy another Way	-	-	167
Cherry Brandy a third Way	-	-	168
Caraway Brandy	-	-	ibid
Orange Brandy	-	-	ibid
Poppy Brandy	-	-	169
Imperial Nectar	-	-	170
Nectar another Way	-	-	171
Raspberry Brandy	-	-	ibid
Another Orange Brandy	-	-	172
Shrub	-	-	173
——— a Second Way	-	-	ibid
——— a Third Way	-	-	174
——— a Fourth Way	-	-	175
——— a Fifth Way	-	-	ibid
Capillaire	-	-	176
Wine Bitters	-	-	177
Spirituos Bitters	-	-	ibid
Ale Bitters	-	-	178
A good Cheap Bitter	-	-	ibid
A very good Bitter	-	-	179
Elder Sirup	-	-	ibid
Lemon Sirup	-	-	181
Necessaries used in Wine and Spirit Vaults	-	-	182

FINIS.

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