

A treatise on family wine making : calculated for making excellent wines from the various fruits of this united country; in relation to strength, brilliancy, health and economy ... Composed from practical knowledge and written expressly and exclusively for domestic use, containing sixty different sorts of wine ... / by P.P Carnell.

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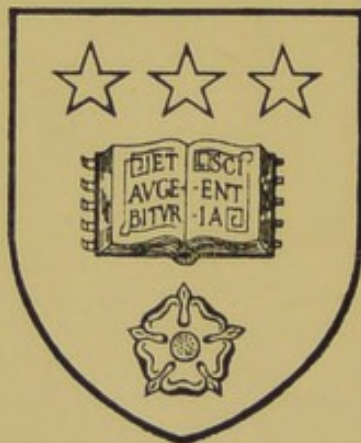
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FAMILY WINE MAKING.

MAKING EXCELLENT WINES.



Treatise

ON

ON

FAMILY WINE MAKING.

Entered at Stationers' Hall.

A Treatise
ON
FAMILY WINE MAKING:

CALCULATED FOR
MAKING EXCELLENT WINES

FROM

The Various Fruits of this United Country;

IN RELATION TO

STRENGTH, BRILLIANCY, HEALTH, AND ECONOMY

Explanatory of the whole process, and every other requisite

GUIDE *after the wine is made and in the cellar;*

Composed from practical knowledge and written expressly and exclusively for
DOMESTIC USE,

Containing Sixty Different Sorts Of Wine.

To which is also subjoined the Description of part of a recent
British Vintage inclusive of an interesting Experimental Lecture.

BY P. P. CARNELL, ESQ. F. H. S. &c. &c.

*Benedictus sis, tu Domine, Deus noster, Rex Mundi,
Qui creas fructus Telluris.*

LONDON: PUBLISHED BY SHERWOOD, NEELY & JONES,
PATERNOSTER ROW;
SOLD BY T. HOOKHAM, JUN. AND CO. OLD BOND-STREET;
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1814.

FAMILY WINE MAKING

MAKING EXCELLENT WINES

The Various Brands of this United Kingdom

STRENGTH, BRILLIANCE, HEALTH, AND ECONOMY

Appreciators of the whole process and every other requisite

COULD after the wine is made and in the cellar

Compared from the best known and most approved and carefully

Containing Thirty Different Sorts of Wine

To which is also added a description of the various of the most recent

Wines, together with a list of the various of the most recent

BY E. F. CANNELL, M.D., F.R.S., &c.

London, in the Strand, near the Theatre, No. 10, Strand

THE NEW METHOD OF WINE MAKING

LONDON, PRINTED BY T. B. SPENCER, 10, Strand, near the Theatre

LONDON, PRINTED BY T. B. SPENCER, 10, Strand, near the Theatre

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S. 14291.

TO THE
CALEDONIAN HORTICULTURAL
SOCIETY.

GENTLEMEN,

The following Work on FAMILY WINE MAKING, is intended for the use of the United Kingdom: and it being analogous to the plan and object of your Society, which by conferring prizes in relation to the making of Home-Made Wines, and the great encouragement given by you on that account will, I trust, sufficiently apologize for the liberty I have taken of inscribing THIS TREATISE to you.

That success may attend your liberal and meritorious exertions is, gentlemen, the sincere wish of

Your humble and obedient servant,

P. P. CARNELL.

TO THE
GALLOPONTA HORTICULTURAL
SOCIETY.

GENTLEMEN,
The following Work on **VINE MAKING** is intended for the use of the United Kingdom; and it being analogous to the plan and object of your Society, which by converting vines in relation to the making of Home-Brewed Wine, and the great encouragement given by you on that account with I trust, sufficiently apologize for the liberty I have taken of inscribing **THIS TREASURE** to you.

That success may attend your liberal and meritorious exertions is, gentlemen, the sincere wish of

Your humble and obedient servant

P. P. CARROLL

PREFACE.

A PREFACE is almost incompatible with a work of such great and universal national *utility*, as *this I trust will prove*.—The little that has ever been printed, on the subject of *Family Wine Making*, has been no more than a scattered few of highly defective and incoherent *receipts* in magazines, and old cookery books. And it is astonishing in such a country as this is, where every family who *can*, do make wine, that there *never has been* an express treatise published on the subject, that has discussed it with any *science*, *order*, or *perspicuity*.

Much useful information it is presumed will be found *here*, given in a very small compass, as this treatise contains *every requisite communication and information* for the *Making, Managing, and Preservation* of Domestic Wines; a communication so much and so long wanted by the public at large.

Many well read men, and particularly the *Bibliomani*i, think little of a book unless it be full of notes upon notes and reference after reference; nothing of the sort will be found here. This *concise Treatise* has been written merely *for utility*. It is plain, brief, and comprehensive, and will, it is hoped,

answer its intended purpose as it is.—

Nevertheless, notes and references are certainly valuable and indispensable to some works; but a work of this nature surely is less confused and more beneficial without them.

Nor are all the various processes for wine making, &c. in this treatise jumbled together; but are divided and treated distinctly, so that any person while making their vintage, or otherwise wanting information respecting *any particular part* of the process, may immediately turn to it at once.

A repetition of the fermentations has been given, in order to impress the

minds more fully of those persons who are unacquainted with the nature of them, of their high importance and process indispensable to the making of *truly serviceable wines*.

Not a single matter is here proposed, as a component part of the wines, but such as is *constitutionally wholesome*.

PROVIDENCE, of its great goodness, at an early period of the World considered it necessary to bless mankind with a liquor whose salutary properties would give health and strength to their bodies, exhilarate their minds, and support them with fortitude to execute their

labors. Of all the various liquors for the sustenance of human nature, surely none is equal to inspire the soul with hilarity as the **LIQUOR DIVINE**.

A few centuries have only elapsed (*3d Richard 2d and long after*) since England cultivated vineyards which produced abundance of wine. And although at this time vineyards in this country are but very few, yet we are blessed with immense quantities of various fruits, from which most excellent wines may be made, and at a comparatively small expense: which must be considered an important *desideratum* at this or any subsequent period.

In respect to *Foreign Wines*, the exorbitant price now amounts nearly to a prohibition. Besides, they are so perniciously *doctored* (as it is commonly denominated) first by the makers and next by the merchants, as to change their generous vinous qualities so much that, to take a single glass of such wine a whole bottle must be drunk.—Nay more—immense quantities of mixtures are manufactured in this country, and many a Mr. and Mrs. Bull are hoaxed with them for foreign wines.

The *British Wine Vaults*, as baptized, are yet in an imperfect state, and are likely to remain so, partly from a circumstance *they cannot command*, and partly

from an improper process they pursue, from pecuniary motives, which render their wines unconstitutional. Nevertheless considerable improvements may be made in the process of the manufacture of *British Wines*. At present it is impossible to drink a bottle of these wines without experiencing their ill effects. When introduced, by families, at dinner or supper, they are usually passed off for Sherry or Madeira, and a glass is sometimes taken by way of *compliment* on the one party or *consequence* of the other, to *keep up appearances*.

As to *Family Made Wines* they are very rarely limpid and potent, their goodness and reputation have always

been low; the consumption extending only to a solitary glass now and then, to a stranger, on a Sunday, or some fair time. Most of those wines are never fermented, and all of them are too highly charged with saccharine. Those and other consequences render them so pernicious that persons having at one time drunk some glasses of them are afterwards on their guard, so that they have never answered the purpose of foreign wines;—WHICH, THAT THEY SHOULD, IS THE OBJECT OF THE PROCESS IN THIS TREATISE.

If Domestic Wine Makers are determined to follow their *innumerable old methods* of wine making, they certainly have it in their power to do so. How-

ever, it is hoped that they will lay aside all prejudice, follow the processes and precepts herein stated, and thereby enable themselves to make many generous and brilliant *vernacular* wines, as any imported from the continent :

“ To cleanse the cloudy front of wrinkled care;
And dry the tearful sluices of despair.”

ever, it is hoped that they will lay aside
all prejudice, follow the processes and
precepts herein stated, and thereby en-
able themselves to make many generous
and brilliant sparkling wines, as any im-
ported from the continent:

"To cleanse the cloudy front of wrinkled care;
And dry the tearful sluice of despair."

GENERAL PROCESS

GENERAL PROCESS

FOR THE FOLLOWING

VERNACULAR WINES.

GENERAL PROCESS

For all the Wines herein stated; systematically arranged under the following heads:—

Gathering the Fruit.

Picking the Fruit.

Bruising the Fruit.

Vatting the Fruit.

Vinous Fermentation.

Drawing the Must.

Pressing the Husk.

Casking the Must.

Spirituous Fermentation.

Racking the Wine.

Fining the Wine.

Bottling and Corking the Wine.

Drinking the Wine.

* * * Where any little variation is made, from the *General Process*, it is explained with the *Recipe*.

GATHERING THE FRUIT.

It is of considerable consequence to the making of good Wine, that attention be paid to the *state and condition* of fruit. Fruit of every sort should be gathered in fine weather; those of the berry kind often appear ripe to the eye before they really are so, therefore it is requisite to taste them several times in order to ascertain that they are arrived at the *crisis of maturity*. This is an important point to the making *excellent wine*. If fruit be *not ripe*, the wine will be harsh and hard, unpleasant to the palate, and more so to the stomach; it will also require more spirit and saccharine, and take a longer time to be fit for the table if ever it be so. If fruit be *too ripe*, the wine from it will be

faint, low and vapid, it will not be strong and generous, it will also require more trouble, additional spirit and expense.

PICKING THE FRUIT.

That is, detaching the unripe and bad berries. The process is certainly a little tedious, but the result when the wine is drunk, of such fruit, will in its richness and quality be most eminently superior. Grapes also should have their stalks picked from them previous to their being placed in the vat.

BRUISING THE FRUIT.

A considerable advantage is gained by this operation in time and bulk. Be-

sides, it prepares the fruit for nature's hermetical elaboration. The quantity of fruit for making a vintage of domestic wine, is not so large but it may be bruised in a tub, and from thence removed into the vat, or if a very small quantity it may be bruised *in the vat*. While the fruit is picking by one person, another may bruise it, and as it is bruised remove it into the vat. (When Malaga or Smyrna Raisins are used, they are to be put into the vat with the water, to soak, and the following day taken out and bruised, then returned into the vat again, and the *general process* is to follow.)

VATTING THE FRUIT.

The first thing to be done, is placing a *huc-muc* or guard, on the inside of the vat *against the tap-hole*, to prevent the husks

escaping at the time the *must* is drawn off. Immediately as all the fruit is in the vat the portion of water assigned should be added, then the contents stirred up with the *vat-staff* and left to macerate until the next day, when the sugar, tartar, &c. diluted with some of the liquor, is to be put into the vat, and the whole again stirred up. The place where the vat is situated should be perfectly free from any noxious matter, or disagreeable smell; and should have free circulation of air and a temperature of not less than 58 degrees.

If a vinous fermentation do not take place, in a reasonable time, the contents must be often stirred, and the temperature of the place made warmer.

VINOUS FERMENTATION.

This may be said to be a **DIVINE** operation which the Omniscient Creator has placed in our cup of life, to transmute the fruits of the Earth into wine, for the benefit and comfort of his Creatures.

The *causes* that produce the *effects* of vinous fermentation are imperfectly known, for no *chemical exploration* as yet has been able to discover but a few well-ascertained facts.

The time of a vinous fermentation commencing, is always uncertain; it depends much on the quality and quantity of the contents of the vat, to its local situation, to the season or weather, and

most particularly to the greenness or ripeness of the fruit.

To produce a *medium* vinous fermentation the vats and contents ought to be placed in a temperature from 60 to 70 degrees. And if this is found not to produce fermentation in a short time, the temperature of the place must be still made warmer and the component matters often stirred with the vat-staff.

The commencement of a vinous fermentation may be pretty well known by plunging the thermometer into the middle of the contents of the vat, for a minute, and when taken out, if a fermentation has commenced the temperature of the contents will be higher than the place where the vats are situated.

Shortly after this, the vinous fermentation begins to be very conspicuous and may be very easily known by its taste, smell, appearance, and effects.

The contents will first gently rise, and swell with a slight movement and a little hissing.—Some time after, a considerable motion will take place, the contents will also increase in heat, and bulk, and at this crisis a quantity of air escapes. These effects continue a long time *changing and decomposing the primordial substances.*

It is the elaboration of the vinous fermentation that decomposes the saccharine, produces spirit in wine, and renders it wholesome: hence may be perceived the indispensable necessity of it.

When the vinous fermentation is about half over, the *flavoring* ingredients are to be put into the vat and well stirred into the contents.

If almonds form a component part, they are first to be beaten to a paste and mixed with a pint or two of the *must*.—Nutmegs, Cinnamon, Ginger, Seeds, &c. should, before they are put into the vat, be reduced to powder, and mixed with some of the *must*.

It is impossible to lay down an exact time for a vinous fermentation; but for *eighteen gallons*, two or three days are generally sufficient for *white* wines; red wines may have a day or two more.

Towards the end of the vinous fermentation, the agitation, effervescence,

and discharges of air cease. The *must* also in the vat will give, by tasting, a strong vinous pungency to the tongue. This is the period (in order to have strong and generous wine) to stop the remaining slight fermentation by drawing off the *must*.

DRAWING THE MUST.

Must is the name of *new wine*, before it has gone through all the requisite processes and is perfected.

A cock, or spicket and faucet is to be put into the tap-hole of the vat, and the *must* drawn off immediately and put into open vessels, there to remain until the pressing is finished.

PRESSING THE HUSK.

As soon as all the *must* is drawn off from the vat, the *husks* (*residuum*) are to be put into *hair-bags*, the mouth of the bags is to be well fastened, then put into the press and the whole of the vintage pressed without delay.

When the pressing is all finished, the *must* that is pressed out is to be mixed with the *must* that was drawn off from the vat.

Many ways may be contrived for pressing a small vintage, for those persons who cannot afford to purchase a proper wine-press. And any hedge-carpenter can contrive a temporary press, with two

short flat boards and a long heavy pole to act as a *lever*. A thing of this sort may be made to have *very great power*.

Several wines, here treated of, do not require pressing; such wines may be strained through a *sweet, clean, canvas bag* made with a pointed end downwards sufficiently large to contain the *residuum*.

CASKING THE MUST.

The *must* may be casked in the place where the vintage is performed, or for conveniency it may be taken in portions to the cellar. Each cask is to be filled, within about an inch of the bung-hole, which should be covered over, *lightly* with a flat bit of wood, or some

other light matter that will answer the same purpose. This and the two last processes ought to be performed with alacrity.

The vinous fermentation is now no more and it is very conspicuously so by the cessation, the *must* being perfectly cool and calm, and it will remain in this state until a *spirituous* fermentation commences.

SPIRITUOUS FERMENTATION.

The spirituous fermentation differs from the vinous; it is essentially necessary to the clarification, the goodness, and perfection of the wine. And it may be said to be the last natural operation in the process of the vintage.

If the vinous fermentation has been

well conducted, and the wine cellar be not too cold, a *spirituous* fermentation will commence in a few days. But this will only be just perceptible by a little hissing, a slight effervescence, and the bit of wood on the bung-hole will move up and down at times in consequence of discharges of the remaining air (*gas.*)

This spirituous fermentation will abate in six or twelve days, the *time* depending on circumstances, on the quality and quantity of the WINE, the liquor being *now* intitled to this last appellation. The Brandy or spirit assigned should at *this time* be put to the wine by pouring it in gently *without disturbing the wine*. No doubt need be entertained but that an *association* will soon take place between the spirit and the wine as

effectually as if it had all been mixed together by agitation. The cask now if not full, must be filled up and bunged hand-tight with (if possible) *a wooden bung covered with a piece of new canvas much larger than the bung*, in order that the bung may be at any time taken out with more facility. In about a month after the spirit has been added, the cask will again want filling up, this should be done with (if to be had) the overplus of the vintage, if not with some other good wine. The cask must now be bunged up tight.

After this the cask is to be pegged once a month or oftener to see if the wine be clear and not thick, and as soon as it is perceived fine and bright it is to be racked off its lees.

RACKING THE WINE.

If the fermentations have been carried on well, it is of considerable importance to the excellence of all wines, and also to an early racking of them.

This is an operation highly requisite to the keeping wine good; to its purification, strength, color, brilliancy, *goût*, and aroma, and it is performed by drawing off the *wine* and leaving the *lees* in the cask. A siphon should be used for this purpose, but if not, the cask must be tapped (with a cock) two or three days previously to the wine being racked off.

It may be racked off into another cask, or into a vat or tub, and returned into the same cask again, *after it has been well cleaned*: and, if requisite, the cask

may be slightly fumigated, immediately before the wine is returned into it. The wine is now to be tasted, and if found to be very weak, a little spirit is to be given to it, the cask filled up and bunged tight.

The process of racking ought to be performed in temperate weather, and as soon after made as the wines appear any way clear, for perhaps a *second racking* may make them *perfectly brilliant*, and if so they will want no fining,; this is highly advantageous to any wines, but most particularly to red wines.

FINING THE WINE.

Many wines improperly made, or made of *bad* fruit, require fining *before* they are racked, nevertheless the operation of fining is not always necessary. Most

wines, well made, do not want fining; this point must first be ascertained, by drawing off a little of the wine into a glass, from a peg-hole, in front of the cask and if it be found *not perfectly brilliant* it is then to be fined.

Many are the means and materials for fining distempered wines, but for those lately made, and in health, the following methods will give them exquisite limpidity.

One pound of fresh Marsh-Mallow Roots, washed clean, and cut into small pieces; macerate them in two quarts of soft water, twenty four hours, then gently boil the liquor down to three half pints, strain it, and when cold mix with it half an ounce of pipe-clay or chalk, in powder, then pour the mucilage into the cask,

stir up the wine so as not to disturb the lees and leave the vent-peg out for some days after.

Or boiled rice, two table spoonfuls, the white of one new egg, and half an ounce of burnt allum, in powder. Mix those matters up with a pint or more of the wine, then pour the mucilage into the cask and stir up the wine with a stout stick, but so as not to agitate the lees.

Or, dissolve, in a gentle heat, half an ounce of isinglass in a pint or more of the wine, then mix with it half an ounce of chalk, in powder; when the two are well incorporated, pour it into the cask and stir up the wine, but so as not to disturb the lees.

As soon as wines are clear and bright, after being fined down, they ought to be racked into a sweet, clean, cask, the cask filled up and bunged tight.

BOTTLING AND CORKING.

Fine clear weather is best for bottling all sorts of wines, and much cleanliness is required in this operation. The first consideration, in bottling wines, is to examine and see if the wines are in a proper state for this purpose. It is folly to attempt bottling, *before the wines are fine and brilliant*, as they will never brighten after.

Before this operation is commenced all the apparatus is to be in readiness.—The bottles must be all sound, clean, and dry, with plenty of good sound corks, as

much depends on them; surely no one would *wittingly* spoil a bottle of *good* wine for the sake of using a *bad* cork.

A finger ought to be introduced into the neck of each bottle, as they are corked; by this means it is ascertained what cork will best fit each of them. The small end of the cork that enters the bottle, is first to be squeezed with, if convenient, blunt iron or wooden pincers.

The cork is to be put in with the hand, and then driven well in with a flat wooden mallet, the weight of which ought to be a *pound and a quarter*, but however not to exceed a pound and a half, for if the mallet be too light or too heavy, it will not drive the cork in *properly*, and is also liable to *break the bottle*. The corks must so completely fill up the neck of

each bottle as to render them *air tight*, if they are not, the cork must be withdrawn and another put in. The corker must so manage as to leave a space of an inch between the wine and the cork.

When all the wine is bottled, it is to be stored in a cool cellar, and *on no account on the bottles' bottoms*, but on their sides, and saw-dust, if to be had, if not moss or hay, put copiously between them to prevent their breaking, which would of course waste the wine.

DRINKING.

The moderns are pretty well acquainted with the delights of the *bottle*, or in other words with the enchanting effects of *good wine*, nevertheless a few remarks may be made.

Wines, whatever their color may be, ought, when drunk, to be clear and brilliant, for the same wines if not so, will not be so wholesome, nor will they have their proper fine *goût*.

Wines that have not age given them will not drink, by many degrees, so potent as they would have done had that been granted.

Wines are known by their *taste, brightness, color, aroma*.—The requisite criterion of *truly good* wines are, that they possess *strength, beauty, fragrance, coolness, and briskness*.

Family made wines seldom have fair play, they are mostly drunk nearly as soon as made. How can individuals expect their wines to be good, generous, and

drink well under such improper circumstances.

For the sake of information, on this subject, and to shew that wines *well made*, of the fruits of this country, will keep many years and improve thereby, I will just say a word relative to the wine I made in 1803.

To produce a wine approximating those of Madeira, or the best white wine of Minorca was my intention, and the success was equal to my expectations.

The wine was made almost neat of the fruit, only six gallons of water, twenty five pounds of saccharine, and one gallon of brandy, was employed in the product of one hundred and thirty seven gallons of wine.

As all the operations had been well performed, I determined preserving a sample of the wine, in order to ascertain *how long* an English-made wine, of fruits of our own country, might be kept *good and generous*.—The wine has been tasted this day, Easter Monday, 1814, and it is found to be *strong, brilliant, fragrant*, and sufficiently *Frisca*.

RECIPES,

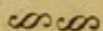
CONTAINING

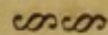
Sixty varieties of Vernacular Wines.

EIGHTEEN GALLONS *is here given as a STANDARD for all the following Recipes, it being the most convenient size cask to Families.*

If, however, only half the quantity of Wine is to be made, it is but to divide the portions of the materials in half. If on the other hand, double the quantity is to be made, then it is but to double the portions. So that by variation it will answer every size cask.

The vintager is requested to notice that the Recipes are divided into divisions, which indicate that the materials are to be used by so many distinct periods as there are divisions. This is explained in the General Process.

*No. I.***RED GOOSEBERRY WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Ten Gallons.****Red Gooseberries, Eleven Gallons.****Raw Sugar, Sixteen Pounds.****Beet-Root, sliced, Two Pounds.****Red Tartar, in fine Powder, Three
Ounces.****Sasafras Chips, One Pound.****Brandy, One Gallon, or less.**

*No. II.***RED GOOSEBERRY WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Twelve Gallons.
Red Gooseberries, Eight Gallons.



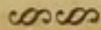
Raw Sugar, Eighteen Pounds.
Red Tartar, in fine Powder, Three
Ounces.



Cinnamon, bruised or in Powder, One
Ounce.
Orange-Thyme, a Handful.



Brandy, Two Quarts, or more.

*No. III.***RED AND WHITE GOOSEBERRY
WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Nine Gallons.
Red Gooseberries, Four Gallons.
White Gooseberries Six Gallons.



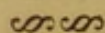
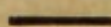
Raw Sugar, Fourteen Pounds.
Honey, Four Pounds.
Tartar, in fine Powder, Three Ounces.



Bitter Almonds, Two Ounces.
Sweet-Briar Two Handfuls.

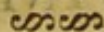


Brandy, One Gallon, or less.

WHITE GOOSEBERRY WINE.**EIGHTEEN GALLONS.****Cold Soft Water, Nine Gallons.****White Gooseberries, Ten Gallons.****Refined Sugar, Twelve Pounds.****Honey, Eight Pounds.****White Tartar, in fine Powder, Two
Ounces.****Orange and Lemon Peel, Two
Ounces dry, or Four Ounces fresh.****White Brandy, One Gallon.**

No. V.

WHITE GOOSEBERRY WINE.



EIGHTEEN GALLONS.



Cold Soft Water, Twelve Gallons.

White Gooseberries, Eight Gallons.



Raw Sugar, Twenty-five Pounds.

White Tartar, in fine Powder, Two
Ounces.

Ginger, in Powder, Three Ounces.

Rosemary Leaves, One Handful.



White Brandy, Two Quarts.

GOOSEBERRY AND CURRANT
WINE.

∞ ∞ ∞
EIGHTEEN GALLONS.

Cold Soft Water, Eight Gallons.

Gooseberries, Six Gallons.

Currants, Six Gallons.

Raw Sugar, Sixteen Pounds.

Honey, Four Pounds.

Tartar, in fine Powder, Two Ounces.

Bitter Almonds, Two Ounces.

Brandy, Two Quarts, or more.

GOOSEBERRY AND CURRANT WINE.

EIGHTEEN GALLONS.

Cold soft Water, Eleven Gallons.
Gooseberries and Currants, Eight
Gallons.

Raw Sugar, Twenty-five Pounds.
Tartar, in fine Powder, Two Ounces.

Ginger, in Powder, Three Ounces.

Sweet-Majoram, One Handful.

British Spirit, Two Quarts, or more.

*No. VIII.***RED CURRANT WINE.***cccc***EIGHTEEN GALLONS.**

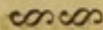
Cold Soft Water, Eleven Gallons.**Red Currants, Eight Gallons.****Raspberries, One Quart.**

Raw Sugar, Twenty Pounds.**Beet-Root, Sliced, Two Pounds.****Red Tartar, in fine Powder, Three
Ounces.**

One Nutmeg, in fine Powder.

Brandy, One Gallon.

**RED AND WHITE CURRANT
WINE.**



EIGHTEEN GALLONS.



Cold Soft Water, Nine Gallons.

**White and Red Currants, Ten Gal-
lons.**



Raw Sugar, Sixteen Pounds.

Honey, Six Pounds.

Tartar in fine Powder, Two Ounces.



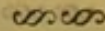
Peach-Leaves, Four Handfuls.



Brandy, One Gallon, or less.

No. X.

RED AND WHITE CURRANT
WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.

White Currants, Four Gallons.

Red Currants, Three Gallons.

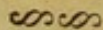
Raw Sugar, Twenty-five Pounds.

White Tartar, in fine Powder, Three
Ounces.

Sweet-Briar Leaves, One Handful.

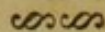
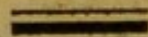
Lavender Leaves, One Handful.

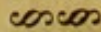
Spirits, Two Quarts or more.

*No. XI.***DUTCH AND CURRANT WINE.**

EIGHTEEN GALLONS.

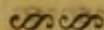
Cold Soft Water, Nine Gallons.Red Currants, Ten Gallons.Raw Sugar, Ten Pounds.Beet-Root, sliced, Two Pounds.Red Tartar, in fine Powder, Two Ounces.Bitter Almonds, One Ounce.Ginger, in Powder, Two Ounces.Brandy, One Quart.

*No. XII.***DUTCH RED CURRANT WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Eleven Gallons.****Red Currants Eight Gallons.****Raw Sugar, Twelve Pounds.****Red Tartar, in fine Powder, Two
Ounces.****Coriander Seed, bruised, Two
Ounces.****British Spirit, Two Quarts.**

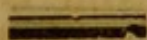
*No. XIII.***VARIOUS SORTS OF BERRIES ADAPTED TO A SMALL GARDEN.****EIGHTEEN GALLONS.****Cold Soft Water, Eleven Gallons.****Fruit, Eight Gallons.****Treacle, Fourteen or Sixteen Pounds.****Tartar, in Powder, One Ounce.****Ginger, Four Ounces, in Powder.****Sweet Herbs, Two Handfuls.****Spirits, One or Two Quarts.**

No. XIV.

ANY MIXED FRUITS OF THE
BERRY KIND.



EIGHTEEN GALLONS.



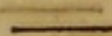
Cold Soft Water, Two Gallons.

Fruit, Eighteen Gallons.

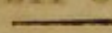


Honey, Six Pounds.

Tartar, in fine Powder, Two Ounces.



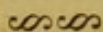
Peach-Leaves, Six Handfuls.



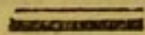
Brandy, One Gallon.

No. XV.

WHITE CURRANT WINE.



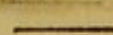
EIGHTEEN GALLONS.



Cold Soft Water, Nine Gallons.

White Currants, Nine Gallons.

White Gooseberries, One Gallon.



Refined Sugar, Twenty-five Pounds.

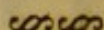
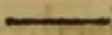
White Tartar, in Powder, One Ounce.

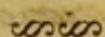


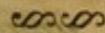
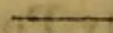
Clary Seed, bruised, Two Ounces, or

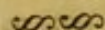
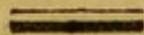
Clary Flowers, or Sorrel Flowers, Four
Handfuls.

White Brandy, One Gallon.

*No. XVI.***WHITE CURRANT WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Ten Gallons.****White Currants, Ten Gallons.****Refined Sugar, Twenty-five Pounds.****White Tartar, in fine Powder, One
Ounce.****Bitter Almonds, Two Ounces.****White Brandy, One Gallon.**

*No. XVII.***WHITE CURRANT WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Twelve Gallons.****White Currants, Nine Gallons.****Raw Sugar, Thirty Pounds, or less.****White Tartar, in fine Powder, One Ounce.****Lavender and Rosemary Leaves, Two Handfuls.****Spirits, Two Quarts, or more.**

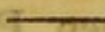
*No. XVIII.***BLACK CURRANT WINE****EIGHTEEN GALLONS.****Cold Soft Water, Ten Gallons.****Black Currants, Six Gallons.****Strawberries, Three Gallons.****Raw Sugar, Twenty-five Pounds.****Red Tartar, in fine Powder, Six Ounces.****Lavender and Rosemary Leaves, Two****Orange-Thyme, Two Handfuls.****Brandy, Two or Three Quarts.**

*No. XIX.***BLACK CURRANT WINE.****EIGHTEEN GALLONS.**

Cold soft Water, Twelve Gallons.

Black Currants, Five Gallons.

White or Red Currants, or both, Three Gallons.

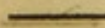


Raw Sugar, Thirty Pounds, or less.

Red Tartar, in fine Powder, Five Ounces.



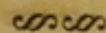
Ginger, in Powder, Five Ounces.



Brandy, One Gallon, or less.

No. XX.

STRAWBERRY WINE.



EIGHTEEN GALLONS.



Cold Soft Water, Seven Gallons.

Cyder, Six Gallons.

Strawberries Six Gallons.



Raw Sugar, Sixteen Pounds.

Red Tartar, in fine Powder, Three

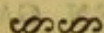
Ounces.



The peel and juice of Two Lemons.



Brandy, Two or Three Quarts.

*No. XXI.***STRAWBERRY WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Ten Gallons.

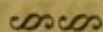
Strawberries, Nine Gallons.

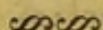
Raw Sugar, Twenty-five Pounds.

Red Tartar, in fine Powder, Three
Ounces.

Two Lemons and Two Oranges, Peel and
Juice.

Brandy, One Gallon.

*No. XXII.***RASPBERRY WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Six Gallons.****Cyder, Four Gallons.****Raspberries, Six Gallons.****Any other Fruit, Three Gallons.****Raw Sugar, Eighteen or Twenty
Pounds.****Red Tartar, in fine Powder, Three
Ounces.****Orange and Lemon Peel, Two Ounces
dry, or Four Ounces, fresh.****Brandy, Three Quarts.**

*No. XXIII.***RASPBERRY WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Ten Gallons.

Raspberries, Five Gallons.

Red, or White Currants, Four Gallons.

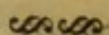
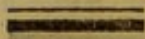
Raw Sugar, Twenty Pounds.

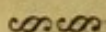
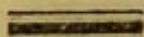
Honey, Six Pounds.

Red Tartar, in fine Powder, Four Ounces.

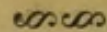
Brandy, One Gallon.

No. XXIV.

ELDERBERRY WINE.**EIGHTEEN GALLONS.****Cold Soft Water, Sixteen Gallons.****Malaga Raisins, Fifty Pounds.****Elderberries, Four Gallons.****Red Tartar, in fine Powder, Four Ounces.****Ginger, in Powder, Five Ounces.****Cinnamon, Cloves, and Mace, Two
Ounces.****Three Oranges or Lemons, Peel and Juice.****Brandy, One Gallon.**

*No. XXV.***ELDERBERRY WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Ten Gallons.****Elderberries, Ten Gallons.****Raw Sugar, Forty-five Pounds.****Red Tartar, in fine Powder, Eight
Ounces.****Ginger, in Powder, Four Ounces.****Bitter Almonds, Three Ounces.****Two Lemons, Peel and Juice.****Brandy, One Gallon, or less.**

ELDERBERRY WINE.

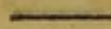


EIGHTEEN GALLONS.



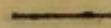
Cold Soft Water, Twelve Gallons.

Elderberries, Eight Gallons.



Raw Sugar, Forty Pounds.

Red Tartar, in fine Powder, Seven
Ounces.



Ginger, in Powder, Five Ounces.

One Nutmeg, in Powder.

Two Lemons, Peel and Juice.



Rum, One Gallon.

*No. XXVII.***ELDERBERRY WINE.**

BERRY WINE

EIGHTEEN GALLONS.

EIGHT

Cold Soft Water, Eight Gallons.

Elderberries Six Gallons.

Cyder Five Gallons.

—

Raw Sugar, Thirty Pounds.

Red Tartar, Six Ounces.

—

Ginger, in Powder, Six Ounces.

Lavender and Sweetbriar Leaves, Two
Handfuls.

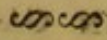
—

Rum, Two Quarts, or more.

Rum, or British Spirits, One Gallon

No. XXVIII.

**WORTLEBERRY OR BIL-
BERRY WINE.**


EIGHTEEN GALLONS.

Cold Soft Water, Six Gallons.

Cyder, Six Gallons.

Berries, Eight Gallons.

Raw Sugar, Twenty Pounds.

Tartar, in fine Powder, Four Ounces.

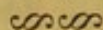
Ginger, in Powder, Four Ounces.

**Lavender and Rosemary Leaves, Two
Handfuls.**

Rum, or British Spirits, One Gallon.

No. XXIX.

JUNIPERBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.

Malaga or Smyrna Raisins, Thirty-five Pounds.

Juniperberries, Nine Quarts.

Red Tartar, Four Ounces.

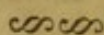
Wormwood and Sweet Marjoram, Two Handfuls.

British Spirit, Two Quarts, or more.

* * * Ten or twelve days is not too long for this wine to ferment.

No. XXX.

DAMSON WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Eleven Gallons.

Damsons, Eight Gallons.

Raw Sugar, Thirty Pounds.

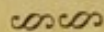
Red Tartar, in fine Powder, Six Ounces.

Brandy, One Gallon.

When the *must* has fermented two days, (during which time it should be stirred up two or three times,) take out of the vat, about two or three quarts of the stones and break them and the kernels, and then return them into the vat again.

No. XXXI.

DAMSON WINE.



EIGHTEEN GALLONS.

Cold soft Water, Thirteen Gallons.

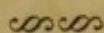
Damsons, Six Gallons.

Raw Sugar, Twenty-five Pounds.

Red Tartar, in fine Powder, Five
Ounces.

Rum, One Gallon.

Proceed with the stones of the
Damsons as in No. 30.

*No. XXXII.***DAMSON WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Seven Gallons.

Cyder, Eight Gallons.

Damsons, Four Gallons.

Raw Sugar, Twenty Pounds.

Red Tartar, in fine Powder, Four
Ounces.

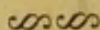
Sweetbriar Leaves, Two Handfuls.

British Spirits, Two Quarts.

Proceed with the stones as in No. 30.

No. XXXIII.

CHERRY WINE.



EIGHTEEN GALLONS.

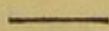


Cold Soft Water, Ten Gallons.

Cherries, Ten Gallons.



Raw Sugar, Thirty Pounds.

Red Tartar, in fine Powder, Three
Ounces.

Brandy, Two or Three Quarts.



Two days after the Cherries have been in the vat, take out about three quarts of the cherry-stones, break them and the kernels, and return them in the vat again.

No. XXXIV.

CHERRY WINE.

~ ~ ~
EIGHTEEN GALLONS.

—
Cold Soft Water, Twelve Gallons.

Cherries, Eight Gallons.

—
Raw Sugar, Twenty-five Pounds.

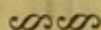
Red Tartar, in fine Powder, Two
Ounces.

—
Brandy One Gallon.

—
Proceed with the stones as in No. 33.

No. XXXV.

PEACH WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.

Refined Sugar, Twenty-five Pounds

Honey, Six Pounds.

White Tartar, in fine Powder, Two
Ounces.

Peaches, Sixty or Eighty in number.

Brandy, Two Gallons.

The *first division* is to be put into the vat, and the day after, *before* the Peaches are put in, take the stones from them and break them and the kernels, and then put them and the pulp into the vat, and proceed with the General Process.

No. XXXVI.

PEACH WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.
Refined Sugar, Thirty Pounds.
White Tartar, in fine Powder, Two
Ounces.

Peaches, Forty or Fifty in number.

Brandy, One Gallon.

Proceed with the Peach stones as in
No. 35.

No. XXXVII.

APPLE WHITE WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Two Gallons.

Apples, well bruised, Three Bushels.

Honey, Ten Pounds.

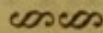
White Tartar, Two Ounces.

One Nutmeg, in Powder.

Rum, Two Quarts.

No. XXXVIII.

APPLE RED WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Two Gallons.

Apples, well bruised, Three Bushels.

Raw Sugar, Fifteen Pounds.

Beet-Root, sliced, Four Pounds.

Red Tartar, in fine Powder, Three
Ounces.

Ginger, in Powder, Three Ounces.

Rosemary and Lavender Leaves, Two
Handfuls.

British Spirits, Two Quarts.

No. XXXIX.

HONEY WHITE WINE.

MEAD. METHEGLIN.

—
EIGHTEEN GALLONS.

—
Cold Soft Water, Seventeen Gallons.

White Currants, Six Quarts.

—
Honey, Thirty Pounds.

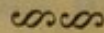
White Tartar, in fine Powder, Three
Ounces.

—
Balm and Sweetbriar, Two Handfuls.

—
White Brandy, One Gallon.

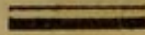
No. XL.

**HONEY WHITE WINE,
MEAD. METHEGLIN.**



EIGHTEEN GALLONS.

EIGHTEEN GALLONS.



Cold Soft Water, Eighteen Gallons.

Honey, Forty Pounds.

White Tartar, in fine Powder, Three
Ounces.

Honey, Forty Pounds.

Roses, Five or Six Handfuls.

Peach Leaves, Three Handfuls.



White Brandy, One Gallon.

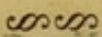


White Brandy, One Gallon.

No. XLII.

HONEY RED WINE. MEAD.

METHEGLIN.


 EIGHTEEN GALLONS.

Cold Soft Water, Seventeen Gallons.
 Red Currants, Six Quarts.

Black Currants Two Quarts.

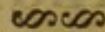
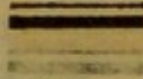
Honey, Twenty-five Pounds.

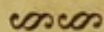
Beet-Root, sliced, One Pound.

Red Tartar, in fine Powder, Four
 Ounces.

Cinnamon, in Powder, Two Ounces.

Brandy, One Gallon.

*No. XLII.***COWSLIP WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Ten Gallons.****Malaga Raisins, Thirty Pounds.****Cyder, Eight Gallons.****Honey, Ten Pounds.****Tartar, in fine Powder, Two Ounces.****Cowslip-flowers Sixteen Pounds.****Brandy, One Gallon.**

*No. XLIII.***COWSLIP RED WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Eighteen Gallons.

Smyrna Raisins, Forty Pounds.

Beet-Root, sliced, Three Pounds.

Red Tartar, in fine Powder, Two Ounces.

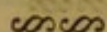
Cowslip-flowers, Fourteen Pounds.

Cloves and Mace, in Powder, One
Ounce.

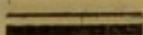
Brandy, One Gallon.

No. XLIV.

COWSLIP WHITE WINE.



EIGHTEEN GALLONS.



Cold Soft Water, Eighteen Gallons.

Malaga Raisins, Thirty-five Pounds.

White Tartar, in fine Powder, Two
Ounces.

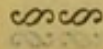
Cowslip-flowers, Sixteen Pounds.



White Brandy, One Gallon.



Brandy, One Gallon.

*No. XLV.***COWSLIP WHITE WINE.****EIGHTEEN GALLONS.**

Cold Soft Water, Eighteen Gallons.

Raw Sugar, Thirty-five Pounds.

White Tartar, in fine Powder, Four
Ounces.

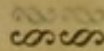
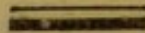


Cowslip-flowers, Twelve Pounds.

Ginger, in Powder, Four Ounces.

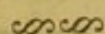


Rum, One Gallon.

*No. XLVI.***CYDER WHITE WINE.****EIGHTEEN GALLONS.****Cold Soft Water, One Gallon.****Cyder, Eighteen Gallons.****Honey, Sixteen Pounds.****White Tartar, in fine Powder, Four
Ounces.****Cinnamon, Cloves, and Mace, Three
Ounces.****Rum, One Gallon.**

No. XLVII.

CYDER RED WINE.



EIGHTEEN GALLONS.



Cold Soft Water, Three Gallons.

Cyder, Sixteen Gallons.

Honey, Ten Pounds.

Raw Sugar, Four Pounds.

Beet-Root, sliced, Four Pounds.

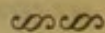
Red Tartar, in fine Powder, Six Ounces.

Sweet Marjoram and Sweetbriar, Three Handfuls.

Rum, One Gallon.

No. XLVIII.

CYDER WINE.



EIGHTEEN GALLONS.



Cold Soft Water, Four Gallons.

Cyder, Fifteen Gallons.

Honey, Twelve Pounds.

Tartar, in fine Powder, Two Ounces.

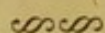
Ginger, in Powder, Six Ounces.

Sage and Mint, Two Handfuls.

British Spirits, One Gallon.

No. XLIX.

GRAPE RED WINE.



EIGHTEEN GALLONS.



Cold Soft Water, Five Gallons.

Black or Red Grapes, Forty Pounds.



Cyder, Nine Gallons.

Raw Sugar, Twenty Pounds.

Barberry Leaves, Three Handfuls.

Beet-Root, sliced, Two Pounds.

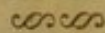
Red Tartar, in Powder, Four Ounces.

White Elder-flowers, Six Handfuls, or
Sasafras Chips, Four Pounds.

Brandy, One Gallon.

No. L.

GRAPE RED WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.

Grapes, of any colour, Sixty Pounds.

Treacle, Twenty Pounds.

Beet-Root, sliced, Three Pounds.

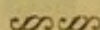
Red Tartar, in Powder, Four Ounces.

Rosemary Leaves, Four Handfuls.

Brandy, One Gallon.

No. LI.

GRAPE RED WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Eight Gallons.

Grapes, of any sort, One Hundred
Pounds.

Raw Sugar, Twenty Pounds.

Beet-Root, sliced, Four Pounds.

Barberry Leaves, Four Handfuls,

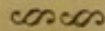
Red Tartar, in Powder Six Ounces.

Coriander Seed, bruised, Two Ounces.

Brandy, Six Quarts.

No. LII.

GRAPE WHITE WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Thirteen Gallons.

White Grapes, Fifty Pounds.

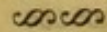
Refined Sugar, Twenty-five Pounds.

White Tartar, in Powder, Three Ounces.

Clary Seed, bruised, Three Ounces, or

Clary-flowers, Six Handfuls.

Rum, One Gallon.

*No. LIII.***CLARET VINE-LEAF WINE****EIGHTEEN GALLONS.**

Cold Soft Water, Eighteen Gallons.

Claret Vine Leaves, Three Pecks.



Raw Sugar, Fifty Pounds.

Barberries, Six Quarts.

Red Tartar, in Powder, Eight Ounces.



Roses, Six or Eight Handfuls.

Sasafras Chips, Three Pounds.



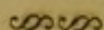
Brandy, One Gallon, or more.



Macerate the Vine Leaves in the water three days, and then proceed with the General Process.

No. LIV.

CLARET VINE-LEAF WINE

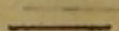


EIGHTEEN GALLONS.



Cold Soft Water, Eleven Gallons.

Claret Vine Leaves, Two Pecks.



Cyder, Nine Gallons.

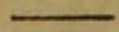
Raw Sugar, Thirty Pounds.

Red Tartar, in Powder, Six Ounces.



Cinnamon, in Powder, Two Ounces.

Two Nutmegs, in Powder.

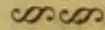


Brandy, One Gallon.

Proceed as in No. 53.

No. LV.

CLARET VINE-LEAF WINE.



EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons and
a Half.

Claret Vine Leaves, Two Pecks.

Raw Sugar, Forty Pounds.

Red Tartar, in Powder, Eight Ounces.

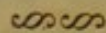
Rosemary Leaves, Six Handfuls.

Six Oranges, Peel and Juice.

Brandy, One Gallon, or more.

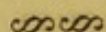
Proceed as in No. 53.

* * In consequence of the solicitations
of several Ladies and Gentlemen, the
following excellent stomachic cordial,
called Ginger Wine, have been added.

*No. LVI.***GINGER WINE.****EIGHTEEN GALLONS.****Cold Soft Water, Nineteen Gallons.****Malaga Raisins, Fifty Pounds.****White Tartar, in Powder, Four Ounces.****Ginger, in Powder, or bruised, Twenty Ounces.****Eighteen Lemons, Peel and Juice.****Brandy, Two Quarts, or more.**

No. LVII.

GINGER WINE.



NINE GALLONS.



Cold Soft Water, Ten Gallons.

Raw Sugar, Twenty Pounds.

White Tartar, in Powder, Three Ounces.



Ginger, in Powder, or bruised, Ten Ounces.

Twelve Lemons, Peel and Juice.

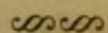
Sage Leaves, Two Handfuls.



Rum, Two or Three Quarts.

No. LVIII.

GINGER WINE.



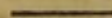
THREE GALLONS.



Cold Soft Water, Six Gallons.

Raw Sugar, Fourteen Pounds.

White Tartar, in Powder, One Ounce.

Ginger, in Powder, or bruised, Six
Ounces.

Four Lemons, Peel and Juice.

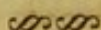
Orange-Thyme, One Handful.



Rum Two Quarts.

No. *LIX.*

GINGER WINE.



THREE GALLONS.



Cold Soft Water, Three Gallons.

Raw Sugar, Eight Pounds.

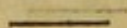
Yeast, Four Table-Spoonfuls.

Three Lemons, Peel and Juice.

Ginger, in Powder, Three Ounces.



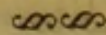
Spirits, Three Pints.



After the *first division* has fermented two days, strain it off *fine*, add the spirit to it, and cask, or bottle the wine.

No. LX.

GINGER WINE.



THREE GALLONS.



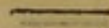
Cold Soft Water, Three Gallons.

Raw Sugar, Seven Pounds.

Yeast, Three Table-Spoonfuls.

Ginger, in Powder, Three Ounces.

Lavender Leaves, One Handful.



Spirits, One or Two Pints.



Proceed as in No. 59.

After the
two days, strain it off, and add the
spirit to it, and cork the bottle the wine.

FIFTY-NINE

IMPORTANT AND USEFUL VINARIOUS OBSERVATIONS.

Most of the following numerous and valuable Observations will be found of considerable Service in the making, and Management of Wines, and in the Cellar. And all of them, it is presumed, are calculated to be of beneficial Importance to every Domestic Wine Maker.

For the more ready comprehension, regulation, order, and perspicuity, the departments of this work have been divided for the sake of distinction. Nevertheless any one part of this work will be found of little service to any person without the whole. So that the General Process would be of small consequence without the following observations. Indeed the whole book forms links of the same chain.

1.—Of all the numerous wines herein treated of, no mention is made of their goodness or quality. This is left to the performance, in making, and palate after made, of each individual. However, many are superior to others, and if they are well made, and age given them, they will be found potent, and may well pass for any foreign wines they may assimilate.

2.—Those who like a *dry wine*, should put into the vat, at the commencement of the vinous fermentation, an ounce or two of calcined gypsum, in fine powder.

3.—The goodness of wine much depends on the vintager's care and attention to the various processes.

4.—Those persons who have an

abundance of fruit, should use more of it and less water in proportion.

5.—Individuals need not be alarmed, to find their *new wines* drink sometimes *rough*, and at other times *mellow*. This will happen according to the weather, or season of the year: age ought to be given to such wines.

6.—*New casks* are always to be well scalded and seasoned, before they are used.

7.—After the vintage is over, and the *new wine* is in the cask, the vat and all other utensils should be *cleaned immediately*, and exposed to the external air for some hours at least.

8.—In bottling of wine, it is an *inde*

cent way to put the end of the cork into the mouth to bruise it, besides, under certain circumstances, it may convey something more than an unpleasant *goût*.

9.—To make wine well, and with facility, persons should have all the requisite apparatus, namely the *vats*, *vat-staff*, *fruit-bruise*, *strainer*, *hair-bags*, *wine-press*, *thermometer*, and *bottling machine*.

10.—No wines are worthy of the name, or constitutionally good, grateful to the stomach, or exhilarating to the mind, *that has not* passed through a vinous and spirituous fermentation. Wines that have not undergone those processes contain no spirit, but what is given to them.

11.—Small quantities of wine made

at once, require but a short time in the fermentations; large quantities on the contrary require more.

12.—No fruit intended for wine, should be used *green or unripe* (if possible). Fruit not arrived at maturity, has little or no saccharine; consequently contains *not* the spirituous principal.

13.—If the season proves bad so that some fruits are not sufficiently ripe, immediately after the vinous fermentation, and the *must* of such fruit is put into the cask, it is to be *rolled* two or three times a day, for a week or two. A spirituous fermentation will soon commence, the bung of the cask must then be taken out, and the hole covered with a bit of light wood or canvas, and as any scum arises, it should be taken away. When

the scum disappears, fill up the cask, and bung it up. But a vent-hole must be left open for a week.

14.—Wines will diminish, therefore the cask must be kept filled up (*to preserve them*) with some of the same wine, or some other that is as good or better.

15.—Wines must at all times be kept in a *cool cellar*, if not, they will ferment. If wines are kept in a *warm cellar*, an acetous fermentation will soon commence, and the result consequently will be vinegar.

16.—The more a wine frets and ferments, the more it parts with its strength and goodness; when wines are found to work improperly in the cellar, the vent-peg must be taken out for a week or two.

17.—If any wine ferments, *after* being perfected, draw off a quart, and boil it, and pour it hot into the cask, add a pint or a quart of brandy, and bung up a day or two after.

18.—Or, Draw off the wine, and fumigate the cask, with one ounce of flower of brimstone, and half an ounce of cinnamon, in powder. Mix the two together, and tie them up in a rag. Turn the bung-hole of the cask downwards, place the rag under the bung-hole, and set fire to it, so that the *gas* ascends into the cask. As soon as it is burnt out, *fill up the cask* with wine, and bung it up tight.

19.—A strong and large quantity of wine will keep a long time: a weak and small quantity a short time.

20.—*To sweeten a foul cask*, set fire to a pound or more of *broken charcoal*, put it into the cask and immediately fill the cask up with *boiling* water.—After this, roll the cask once or twice a day for a week; then pour out the charcoal and water, wash out the cask with clean *cold* water, and expose it to the external air for some days.

21.—*Poor wines* may be improved by being racked off, and returned into the cask again; and then putting into the wine about a pound of jar or box raisins, bruised, and a quart of brandy.

22.—Or, Put to the wine two pounds of honey, and a pint or two of brandy. The honey and brandy to be first mixed together.

23.—Or, Draw off three or four quarts of such wine, and fill the cask up with strong wine.

24.—*Flat wines* may be restored by one pound of jar raisins, one pound of honey, and half a pint of spirit of wine, beaten up in a mortar with some of the wine, and then the contents put into the cask.

25.—*To take away a musty or disagreeable taste in wine,*—Put into the cask three or four sticks of charcoal, and bung up the cask tight. In a month after take them out.

26.—Or, Cut two ripe medlars, put them in a gauze bag, and suspend them from the bung-hole into the wine, and bung up the cask air-tight. A month

after take them out, and bung up the cask again.

27.—Or, Mix half a pound of bruised mustard-seed, with a pint or more of brandy, and stir it up in the wine; and two days after bung up the cask.

28.—*Strong wines* may be often racked to considerable advantage. However, great care must always be taken that the vessels and cask be perfectly clean and sweet.

29.—*A very weak wine* cannot be racked off too soon, provided it is in a proper state for that purpose.

30.—*Most home-made wines* require racking soon after made, and again in a

few months after. One reason for often racking such wines, is in consequence of their small quantity.

31.—Nevertheless, a very powerful and saccharine wine may be kept much longer on its *lees*.

32.—*Racking* should be repeated as long as any sediment is in the bottom of the cask.

33.—It has been a most absurd practice with many families to use *green gooseberries*, in order to imitate Champagne wine. It has been remarked, in another part of this work, that green fruit is, by no means, fit or proper for the making of *any wine*. Or, indeed, is green fruit at all necessary to making an imitation of Champagne wine.

34.—*To pass white wine off for Champagne.*—Rack it often from its *lees*; and when very brilliant, bottle it off:—this must be done between vintage time and the month of May.

35.—*To make wine sparkle like Champagne.*—Take great care to rack off the wine well, and in *March* bottle it as quick as possible. The bottles must be very clean and dry, and the corks of the best sort, made of velvet or white cork. In two months after, the wine will be in fine condition to drink.

36.—*For foul or ropy wines.*—Take half an ounce of burnt allum, half an ounce of chalk, in powder; the white of an egg, and one pint of spring water; beat the whole up in a mortar, and pour it into the wine; after which, roll the

cask ten minutes ; and then place it on the stand, leaving the bung out for a few days. As soon as the wine is fine, rack it off.

37.—Or, Take an ounce of ground rice, half an ounce of burnt allum, and half an ounce of bay-salt ; beat the whole up in a mortar, with a pint or more of the wine, pour it into the cask, and roll it ten minutes. The cask must not be bunged up for a few days. As soon as such wine becomes fine, rack it off.

38.—Or, Bring the cask of wine out of the cellar, and place it in a shady situation to receive the circulation of the air ; and take out the bung. In three weeks or a month rack it off into a sweet cask, which fill up, and put into the wine an ounce of cinnamon, in the stick ; and bung it up tight.

39.—*For green or harsh wines.*—Take an ounce of salt, half an ounce of calcined gypsum, in powder; and a pint of skimmed milk: mix those up with a little of the wine, and then pour the mixture into the cask; put in a few lavender leaves, stir the wine with a stick, so as not to disturb the lees, and bung it up.

40.—*For sharp, tart, acid wines.*—Mix one ounce of calcined gypsum, in powder, and two pounds of honey, in one quart of brandy; pour the mixture into the wine, and stir it so as not to disturb the lees; fill up the cask, and the following day bung it up:—rack this wine as soon as fine.

41.—Or, Mix half an ounce of the salt of tartar, half an ounce of calcined gypsum, in powder, with a pint of the wine;

pour it into the cask, and put an ounce of *cinnamon in the stick*; stir the wine without disturbing the lees, fill up the cask, and the day following bung it up.

42.—Or, Boil three ounces of rice, when cold put it into a gauze-bag, and immerge it into the wine; put into the wine also a few sticks of cinnamon, and bung up the cask. In about a month after, take the *rice* out.

43.—*Sour wines*.—Take calcined gypsum in powder one ounce, cream of tartar in powder two ounces; mix them in a pint or more of brandy, pour it into the cask; put in, also, a few *sticks of cinnamon*, and then stir the wine without disturbing the lees. Bung up the cask the next day.

44.—*To fine or clarify wines.*—Boil a pint of skimmed milk, when cold mix with it an ounce of chalk in fine powder, pour it into the cask, and roll it ten minutes. The following day bung up the wine, and rack it off as soon as fine.

45.—Or, Take an ounce and a half of gum arabic, in fine powder, and an ounce of chalk, in powder; mix those up with a pint or more of wine, pour the mixture into the cask, roll it ten minutes, and then fill it up. Bung it up the next day, and rack off the wine as soon as fine.

46. — Or, Take the yolk and white of an egg, half an ounce of chalk, in powder, and half an ounce of burnt alum, in powder; beat those up in a mortar with a pint of spring water, and pour

the mixture into the wine, roll the cask; then fill it up, and bung it up the next day.—Rack off the wine as soon as fine.

47.—If persons wish to preserve the fine flavor of their wines, they ought, *on no account*, to permit any bacon, cheese, onions, potatoes, or cider in their wine cellars. Or, if there be any disagreeable stench in the cellar, the wine will indubitably imbibe it; consequently, instead of being fragrant and charming to the nose and the palate, it will be highly noxious.—In short, a wine cellar ought to be kept perfectly *clean and sweet*.

48.—At the finish of the vintage, when the brandy or spirit is put to the wine, it is particularly recommended that a quarter of an ounce of *crystal camphor*, in

the lump, be dropped into the bung-hole of each eighteen gallons of wine.

49.—When *finings* are given to any wine, the vent-peg must be left out for some days after.—Thus admitting a small portion of air, it will greatly expedite the clarification of the wine.

50.—Most families never make *elder* wine without *boiling* the berries, &c. over a fire, skimming, and so on. The Process in this work for making this medicinal wine, being so diametrically adverse, it may be thought incompatible by those used to the *old mode*. It is, therefore, necessary to remark, that they have only to put *this* Process into practice, and convince themselves of the superiority, most particularly as to strength, and vinous briskness.

51.—The whole, or any part of the apparatus for wine making (particularly well adapted wine presses) may be had of Baker and Son, No. 65, Fore Street, Cripplegate, and 309, Oxford Street, London.

52.—As the *well corking of wine* is of considerable consequence, the corks best for this purpose are those called sattin, velvet, or white corks, of eight or ten shillings a gross. Persons using them will find many advantages thereby.

53.—The *Thermometers* recommended in the process of wine making, for family use, are of the scale of *Fahrenheit*; the stock part of it should be of thick wood (and not of metal) about ten, twelve, or fourteen inches long. The price of such

Thermometers are about as many shillings.

54.—The *fruit bruiser* to be made in shape and size of a small sugar-loaf; with a stout handle about three feet long well fixed in the small end of the bruiser.

55.—The *vat-staff* should be made from three to four feet long, pretty strong, and the end that goes into the vat, must be three or four inches wide, with the edges lowered; the handle part to be made convenient to the hands.

56.—Many of the wines here mentioned require no press, but *strainers* which ought to be made the shape of the letter V, but longer; of thick strong canvas, well fastened to a hoop, with

cords, and a hook to suspend it, in order to give time to the *must* or wine to percolate.

57.—The greatest attention ought, at all times, be paid to the apparatus for wine making, particularly so to the cask and all the vessels, that they are *perfectly sweet and clean*: this is an important point to the preservation and fine flavor of all wines.

58.—The Dutch Red Currant differs from the old English Currant. The English is smaller than the Dutch and its taste is very sharp and tart. The Dutch is something larger and when perfectly ripe it is deliciously rich and highly charged with saccharine, of course a valuable fruit for making wine, as it requires but a small portion of sugar and

little or no spirit. This currant is particularly recommended to Wine Makers for cultivation; it may also be known by its leaf, which much resembles the gooseberry leaf.

59.—Such families who cannot procure bottles, their wine may be kept in the cask, and when the wine is of good age it may be tapped and drawn from the cask as it is wanted. However no wine is to be drawn off until *two days after* it is tapped. And constant care and attention is requisite, that the cask be at all times kept air-tight and that as little air as possible be admitted when the vent-peg is moved.

CONTENTS.

| | Page | | Page |
|------------------------------------|------|----------------------------------|------|
| General Process | 18 | No. 15, White Currant Wine..... | 59 |
| Gathering the Fruit..... | 19 |16, White Currant Wine..... | 60 |
| Picking the Fruit } | 20 |17, White Currant Wine..... | 61 |
| Bruising the Fruit } | |18, Black Currant Wine..... | 62 |
| Vatting the Fruit..... | 21 |19, Black Currant Wine..... | 63 |
| Vinous Fermentation | 23 |20, Strawberry Wine | 64 |
| Drawing the Must | 27 |21, Strawberry Wine | 65 |
| Pressing the Husk | 28 |22, Raspberry Wine..... | 66 |
| Casking the Must..... | 29 |23, Raspberry Wine..... | 67 |
| Spirituuous Fermentation. | 30 |24, Elderberry Wine | 68 |
| Racking the Wine | 33 |25, Elderberry Wine | 69 |
| Fining the Wine..... | 34 |26, Elderberry Wine..... | 70 |
| Bottling and Corking | 37 |27, Elderberry Wine | 71 |
| Drinking..... | 39 |28, Wortleberry, or Bilberry | |
| No. 1, Red Gooseberry Wine ..45 | | Wine..... | 72 |
| 2, Red Gooseberry Wine ..46 | |29, Juniperberry Wine | 73 |
| 3, Red and White Gooseberry | |30, Damson Wine | 74 |
| Wine..... | 47 |31, Damson Wine | 75 |
| 4, White Gooseberry Wine ..48 | |32, Damson Wine | 76 |
| 5, White Gooseberry Wine ..49 | |33, Cherry Wine | 77 |
| 6, Gooseberry and Currant | |34, Cherry Wine | 78 |
| Wine..... | 50 |35, Peach Wine..... | 79 |
| 7, Gooseberry and Currant | |36, Peach Wine..... | 80 |
| Wine | 51 |37, Apple White Wine | 81 |
| 8, Red Currant Wine..... | 52 |38, Apple Red Wine..... | 82 |
| 9, Red and White Currant | |39, HoneyWhite Wine, Mead | |
| Wine | 53 | Metheglin | 83 |
|10, Red and White Currant | |40, HoneyWhite Wine, Mead | |
| Wine | 54 | Metheglin | 84 |
|11, Dutch Red CurrantWine ..55 | |41, Honey Red Wine, Mead | |
|12, Dutch Red CurrantWine ..56 | | Metheglin | 85 |
|13, Various sorts of Berries | |42, Cowslip Wine..... | 86 |
| adapted to a small | |43, Cowslip Red Wine..... | 87 |
| Garden | 57 |44, Cowslip White Wine | 88 |
|14, Any mixed Fruits of the | |45, Cowslip White Wine..... | 89 |
| Berry kind..... | 58 |46, Cyder White Wine | 90 |

| | Page | | Page |
|----------------------------------|-------------|---------------------------------|-------------|
| No. 47, Cyder Red Wine | 91 | Poor wines | 112, 113 |
|48, Cyder Wine | 92 | Flat Wines | 113 |
|49, Grape Red Wine | 93 | Musty Wines | 113, 114 |
|50, Grape Red Wine | 94 | Strong Wines | 114 |
|51, Grape Red Wine | 95 | Weak Wines | <i>ibid</i> |
|52, Grape White Wine | 96 | Racking Wines | 114, 115 |
|53, Claret Vine-Leaf Wine .. | 97 | Green or Unripe Gooseberries .. | 115 |
|54, Claret Vine-Leaf Wine .. | 98 | Champaigne Wine | 116 |
|55, Claret Vine-Leaf Wine .. | 99 | Foul or Ropy Wines | 116, 117 |
|56, Ginger Wine | 100 | Green or Harsh Wines | 118 |
|57, Ginger Wine | 101 | Sharp, Tart, Acid Wines .. | 118, 119 |
|58, Ginger Wine | 102 | Sour Wines | 119 |
|59, Ginger Wine | 103 | To Fine or Clarify Wines | 120 |
|60, Ginger Wine | 104 | Fine Flavour of Wines | 121 |
| Dry Wines | 106 | Finish of the Vintage | <i>ibid</i> |
| New Wines | 107 | Fining Wine | 122 |
| New Cask | <i>ibid</i> | Elder Wine | <i>ibid</i> |
| Cleaning the Vats | <i>ibid</i> | Wine Presses, &c. | 123 |
| Bottling Wine | <i>ibid</i> | Corking of Wine | <i>ibid</i> |
| Apparatus | 108 | Thermometers | <i>ibid</i> |
| Small quantities of Wine | <i>ibid</i> | Fruit Bruiser | 124 |
| Green Fruit | 109 | Vat-staff | <i>ibid</i> |
| Unripe Fruit | <i>ibid</i> | Strainers | <i>ibid</i> |
| Preserving Wine | 110 | Clean and sweet Vessels | 125 |
| Cool Cellar | <i>ibid</i> | Dutch Red Currant | <i>ibid</i> |
| Wines on the Fret or Ferment .. | 110, 111 | Want of Bottles and Taping of | |
| Strong and Weak Wines | 111 | Wine | 126 |
| Foul Cask | 112 | The British Vintage | 127 |

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