

**Report on the cheap wines from France, Italy, Austria, Greece and Hungary : their quality, wholesomeness, and price, and their use in diet and medicine, with short notes of a lecture to ladies on wine, and remarks on acidity / by Robert Druitt.**

**Contributors**

Druitt, Robert, 1814-1883.  
Royal College of Physicians of Edinburgh

**Publication/Creation**

London : H. Renshaw, 1865.

**Persistent URL**

<https://wellcomecollection.org/works/tdnhdnjm>

**Provider**

Royal College of Physicians Edinburgh

**License and attribution**

This material has been provided by This material has been provided by the Royal College of Physicians of Edinburgh. The original may be consulted at the Royal College of Physicians of Edinburgh. where the originals may be consulted.

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>

REPORT ON CHEAP WINE.



BY  
DR DRUITT.

6e2.26  
LIST OF BOOKS

2/6  
PUBLISHED BY

HENRY RENSHAW, 356, STRAND.

Fcap., cloth, price 12s. 6d.

DR. DRUITT'S SURGEON'S VADE-MECUM: A Manual of Modern Surgery. The Ninth Edition, thoroughly corrected and much enlarged, carefully brought up to the present time, and illustrated by 375 highly-finished Wood Engravings.

Fifth Edition, in 8vo, cloth.

THE PRACTICE OF MEDICINE. By THOMAS HAWKES TANNER, M.D., &c. Fifth Edition, very considerably enlarged, and much improved.

Fcap., cloth, price 8s. 6d.

MILNE-EDWARDS' MANUAL OF ZOOLOGY. Translated from the French by the late ROBERT KNOX, M.D. Second Edition, with many additional observations, and illustrated by 572 highly-finished Wood Engravings.

Post 8vo, cloth, price 10s. 6d.

DR. KNOX ON THE RACES OF MEN: A Philosophical Inquiry into the Influence of Race over the Destinies of Nations. Second Edition, with Supplementary Chapters.

Fcap., cloth, price 7s. 6d.

A MANUAL OF ARTISTIC ANATOMY, for the Use of Sculptors, Painters, and Amateurs. By the late ROBERT KNOX, M.D.

Fcap., cloth, price 7s. 6d.

ON HALLUCINATIONS: A History and Explanation of APPARITIONS, VISIONS, DREAMS, ECSTASY, MAGNETISM, and SOMNAMBULISM. By BRIERRE DE BOISMONT, M.D. Translated from the French by ROBERT T. HULME, M.R.C.S.

Fcap., cloth, price 7s.

A TREATISE ON HOOPING-COUGH: Its Complications, Pathology, and Terminations, with its Successful Treatment by a New Remedy.

Post 8vo, price 12s. 6d.

DR. GLOVER ON THE MINERAL WATERS OF GREAT BRITAIN and the CONTINENT, containing Descriptions of their Physical and Medicinal Properties, with directions for the Use of them. With Copper Plates and Woodcuts.



R33105

List of Books Published by Henry Renshaw—*continued.*

Post 8vo, cloth, 9s.

A PRACTICAL TREATISE ON THE DISEASES  
of INFANCY and CHILDHOOD. By T. H. TANNER, M.D.

Post 8vo, cloth, price 5s.

THE ORIGINAL, containing Essays on the Art of  
Dining, Travelling, and Attaining High Health; on Agriculture, Edu-  
cation, Economy, Government, Liberty, Prison Discipline, and Reform;  
on Beggars, Paupers, and Poor-laws, and on many other subjects of  
the highest interest and importance.

Fcap., sewed, price 2s. 6d.

THE SEVEN SOURCES OF HEALTH: A Manual  
of all that Concerns the Preservation of Health and the Prevention of  
Disease both of Body and Mind. By WILLIAM STRANGE, M.D., Phy-  
sician to the General Hospital, Worcester.

Fcap., sewed, price 2s. 6d.

THE EAR IN HEALTH AND DISEASE, with  
Practical Remarks on the Prevention and Treatment of Deafness. By  
WILLIAM HARVEY, F.R.C.S., Surgeon to the Royal Dispensary for  
Diseases of the Ear.

Post 8vo, sewed, price 2s. 6d.

SEVENTEEN YEARS' EXPERIENCE OF THE  
TREATMENT of DISEASE by MEANS of WATER. By ANDREW  
HENDERSON, M.R.C.S.E.

Fcap., cloth, price 2s. 6d.

CAZENAVE ON DISEASES OF THE HUMAN  
HAIR, including Every Variety of Baldness, with their Appropriate  
Treatment.

Fcap., sewed, price 2s. 6d.

THE DISEASES OF LONDON RESIDENTS: their  
Causes and Treatment.

DR. GUY'S CONTRIBUTIONS TO SANITARY SCIENCE.

Lectures, price 1s. each.

THE CASE OF THE JOURNEYMAN BAKERS.  
THE SANITARY CONDITION of the BRITISH  
ARMY.

8vo, sewed, price 1s.

A DIALOGUE BETWEEN A BILIOUS PATIENT  
AND A PHYSICIAN. By JAMES HENRY, M.D. Sixth Edition.



REPORT  
ON  
THE CHEAP WINES

FROM

FRANCE, ITALY, AUSTRIA, GREECE,  
AND HUNGARY;

THEIR QUALITY, WHOLESOMENESS, AND PRICE,

AND

THEIR USE IN DIET AND MEDICINE.

WITH SHORT NOTES OF A LECTURE TO LADIES ON WINE, AND  
REMARKS ON ACIDITY.

BY

ROBERT DRUITT,

MEMBER OF THE ROYAL COLLEGE OF PHYSICIANS, LONDON;  
MEDICAL OFFICER OF HEALTH TO ST. GEORGE'S, HANOVER SQUARE,  
ETC. ETC.

HENRY RENSHAW,  
356, STRAND, LONDON.

1865.

BIBLIOTH  
COLL. REG.  
MED. EDIN.

REPORT

THE CHEAP WINES

BRANDS FROM AUSTRIA, GERMANY  
AND HUNGARY

THEIR QUALITY, WHOLESOMENESS AND USE

AS A DRINK FOR THE POOR AND AS A  
MEDICINE

BY JOHN W. BAKER, M.D., F.R.S., F.R.C.P.,  
OF ST. BARTHOLOMEW'S HOSPITAL

LONDON: PRINTED BY

70

ROBERT CLAY

PRINTED AT THE CLAYTON PRESS, BUNGAY, SUFFOLK

LONDON:

SAVILL AND EDWARDS, PRINTERS, CHANDOS STREET,  
COVENT GARDEN.

TO

THE RIGHT HONOURABLE

WILLIAM EWART GLADSTONE, M.P.,

CHANCELLOR OF THE EXCHEQUER, ETC. ETC. ETC.

WHO FIRST

AFTER TWO CENTURIES OF PROHIBITORY DUTY

PUT PURE WINE


WITHIN REACH OF THE ENGLISH PEOPLE,

THESE PAGES ARE

BY HIS PERMISSION

Gratefully Dedicated.





Digitized by the Internet Archive  
in 2015

<https://archive.org/details/b21971481>

## P R E F A C E.

---

FOR some years I have been deeply interested in the subject of Intemperance, its causes and remedies, and in all other matters relating to the popular use of stimulants. Hence I watched with intense curiosity the results of the late reduction of the wine duties, for I had always believed that health and morality would be largely promoted by the more liberal use of wine, and by taking from people all excuse for drinking distilled spirits. Whilst, therefore, one set of prophets were foretelling the day when all the English should give up their beer, and cabmen call for claret instead of "half-and-half," and whilst another set were foreboding a deluge of some red sour poisonous stuff that should set our teeth on edge, I bought cheap wine from time to time, for my own table, at such a variety of shops as should enable me to form a notion of what the public could really get at a moderate price, that is, at or under half-a-crown a bottle. After a while I began (Jan. 1863) to make memoranda of the qualities of what I was drinking; and after these had accumulated suffi-

ciently, began to publish them in the *Medical Times and Gazette*. Having begun, I soon found myself urged to go on by my medical brethren, who also have encouraged me to publish these papers in the present form. Of course they bear the marks of abruptness and repetition, which could not be avoided in writing hastily from week to week. I have added notes of what I think would be a useful lecture to ladies, should they desire to learn the elements of œnology.

It is very difficult to put pen to paper without being misunderstood. "Do you wish," says one friend, "the English to give up their beer and become a wine-drinking people?" Certainly not;—for I hold that beer is about the best of all drinks for persons of good digestion, who work hard in the open air. Or, "do you really advise us," says another, "to give up our fine old port and soft sherry, and take to sour, thin Bordeaux?" Certainly not, is my answer. Whoever has good port and sherry, or can afford to buy them, and finds them agree with him, why should he change? A man can but be well off, after all. But I venture to say that there is a large number of persons who are not well off with beer or port and sherry; and these are the persons for whose sake we want the wine which France, Germany, Greece, and Hungary can supply.

There is the large class of studious, literary persons, clerks, artizans, shopmen, workwomen, governesses, and, I may say, people generally, who lead indoor

town-lives, who can't drink beer with due regard to health. Then good port and sherry, if attainable at all, are ruinously dear, and cheap port and sherry very bad. Besides, most men of forty say they can't drink port; and most physicians find that sherry, as it now is, does not agree with the dyspeptic. The two cardinal points of man's moral nature, therefore—his stomach and his purse—demand a change. And what shall we go to? To spirits and water? or to the drugged, factitious liquids sold as cheap sherry? No, common sense says, let us take to WINE; to the true juice of the grape; that liquid which our heroic ancestors drank in the good old times, when villages on the Garonne were called by English names, and when fleets of wine-laden ships sailed from Bordeaux to Southampton—wines which the English loved and drank till they were cut off from them by vile, unphilosophical legislation.

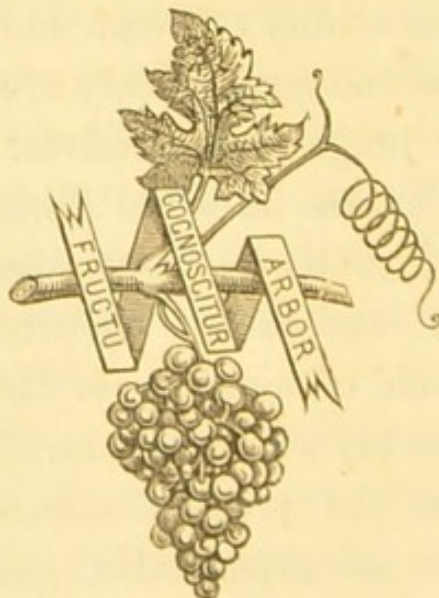
But some will say, do you advise us to drink *claret*? Is it not thin and sour? Is it "supporting" enough? Won't it give us acidity? I can only answer, read my book, look at the great variety of new wines, then buy, drink, and judge for yourselves. These papers were published in the *Medical Times and Gazette*. They were said to be by "*our special empirical commissioner*;" and as this one word, "empirical," involves the whole of *œnology*, or the philosophy of wine, let me just say what it means. The term "empirical" signifies the practical men, who judge by results; "*qui se ab experientia, ἐμπείρικους* nomi-

nant," as Celsus says—who argue from what *is*, who judge of a tree by its fruit, and of a pudding by the eating thereof. It is used in contradistinction to the Rationalistic or Theoretical sect, who don't care much for what *is*, but who can prove to their own satisfaction *à priori*, what shall, will, must, ought, would, could, or should be. The following pages show the result of my own experience. If my readers make fair trial, I think they will find, as I do, that the cheap wines, which have come in of late, are a marvellous addition to our enjoyment whilst well, and to our means of getting well if ill:—that they tend to promote health, and diminish sick headaches and gout; to give variety, grace, and refinement to our entertainments, and make life probably longer, certainly better worth having.

R. D.

HERTFORD STREET, LONDON, W.

*April 25, 1865.*



# CONTENTS.

---

## CHAPTER I.

Importance of a knowledge of wine to the medical practitioner—Use of wine as a restorative and promoter of appetite—Comparison of wine with a “light tonic”—Wine often better than tea—The real philosophy of wine—Knowledge of wine ought to be cultivated by all classes . . . . . p. 1

## CHAPTER II.

Natural proportion of spirit in pure wines of all countries—Government inquiries and reports—Why spirit is added to wine—Division of wine into pure and fortified—Other methods of making wine stronger . p. 7

## CHAPTER III.

Professional responsibility in advising the use of wine—Aphorisms on wine—Burgundy, not port, the wine for gentlemen . . . . . p. 20

## CHAPTER IV.

Hambro' port and sherry—Why spirits are intrinsically less wholesome than wine—Applied chemistry *versus* the juice of the grape—British spirits transmuted into foreign wine—Selling cheap and buying back dear  
p. 26

## CHAPTER V.

Bordeaux wine—A French surgeon's opinion of our drinking customs—Sweet champagne with mutton, and claret with raw fruit! . . . . . p. 39

## CHAPTER VI.

Bordeaux wine continued—What are the parts and properties of wine : unity, generosity, acidity, sweetness, stability, astringency, body, flavour, bouquet, satisfactoriness—Medical uses—Report on qualities and price of samples of cheap Bordeaux bought in London in 1863 and 1864—Postscript . . . . . p. 46

## CHAPTER VII.

Further illustrations of the uses of Bordeaux wine : in the exanthemata, in rheumatism, for the bilious and gouty—Four kinds of thirst—Burgundy : its distinctive glories ; its perfume : cases in which it should be prescribed—Report on samples of cheap Burgundy—Medical digression on nature of odours, and their effects on the nervous system—True philosophy of medicine . . . . . p. 60

## CHAPTER VIII.

Recapitulation—Italian wines : Capri, Chianti Broglio, Barbera, Vino d'Asti—Greek wines : Red and White Hymettus, St. Elie, Keffesia, Thera, Como, Boutza, and Santorin—Cases in which they are applicable—Sweet Greek wines : Cyprus, Calliste, &c.—Digression on wine advertisements—False rationalistic philosophy applied to wine—Juggling chemical hypotheses and analyses . . . . . p. 76

## CHAPTER IX.

A digression on rationalistic philosophizing as exemplified in the hypothesis that the virtues of wine are due to phosphorus . . . . . p. 94

## CHAPTER X.

Hungarian wines: Tokay, its uses in great debility—Sweet wines—Dry white wines: Ruszte, Szamorodny, Dioszeger Bakator, Œdenburg, Steinbruch, Villany Muscat, Neszmély, Somlo, Badasconyer, and Hungarian Hock and Chablis—Attempt at classification: grape flavour to be distinguished from wine flavour—Red wines: Ofner, Szekszard, Menes, Erlaure, and Carlovitz—Monsieur Diosy's wines—Red and white Tetenyi—Red and white Diasi—Visontaere 1854—Somlo . . . . . p. 103

## CHAPTER XI.

Austrian Voeslauer wines of M. Schlumberger . . . . . p. 121

## CHAPTER XII.

A digression on mead or metheglin, with a few words on cider—*Sheckar*, *Sicera*, or *Strong Drink* of the Bible—Decay of housewifery—Cases in which cider should be prescribed . . . . . p. 125

## CHAPTER XIII.

Port and Sherry—How port is made—*Vinage*, or effects of adding alcohol to wine—How to make old dry port—Past and present prices—Effects of vine disease—Mr. Barron on port—Export of British spirits to Portugal . . . . . p. 132



## CHAPTER XIV.

Sherry—Rise of price and deterioration of quality—  
 Increased consumption—No pure sherry imported—  
 “Amontillado,” how produced—Old sherry and new  
 —Taste of women for heavy wine—Oxford wine,  
 and drinking customs—Analysis of Oxford port—  
 Port for the sick poor—Substitutes—Roussillon, &c.  
 —Substitutes for sherry. . . . . p. 141

## CHAPTER XV.

German wines: their uses—Wine Clubs—Red Hock—  
 Sparkling wines—Characters of good champagne—  
 Causes of unwholesomeness in wine—Mixing wine—  
 Real elements of cost in wine—Charity and pure wine  
 —Wine duties and their moral purport . . . p. 155

---

APPENDIX I. Notes of a Lecture on Wine, for  
 Ladies. . . . . p. 169  
 „ II. On the Acidity of Wines. . . . . p. 175

# REPORT ON CHEAP WINES.

---

## CHAPTER I.

Importance of a knowledge of wine to the medical practitioner—Use of wine as a restorative and promoter of appetite—Comparison of wine with a “light tonic”—Wine often better than tea—The real philosophy of wine—Knowledge of wine ought to be cultivated by all classes.

IN the following pages I propose to report upon the cheap wines which the public are now able to procure through Mr. Gladstone’s remission of the wine duties, and through the enterprise of merchants who have imported new kinds of wine, unknown to our fathers. The object is to know how far these wines may be useful to the medical practitioner as agents in the restoration of health, and how far they are fit to appear at our tables as part of our ordinary diet. I am not going to write a treatise on wine in general, which they who want will find in the article “Wine,” in the Penny Cyclopædia, in the work of Mr. T. G. Shaw on “Wine, the Vine, and the Cellar,”\* and in another by Mr. James L. Denman.†

\* Longman. 1863. 8vo, pp. 506.

† “The Vine and its Fruit, more especially in Relation to the Production of Wine.” Longman. 1864. pp. 346. A

It is most especially the interest of the medical practitioner who lives amongst a luxurious town population to have at his fingers' ends a knowledge of the character and properties of the chief wines of the day; and this is a branch of knowledge that the practitioner, even in the most primitive and rural districts, need not despise. We must take people as we find them. In large towns there are always a number of wealthy persons who think much of their dinner-table, and who would have a very mean opinion of their medical attendant if he showed himself not well acquainted with a gentlemanly style of living. I recollect, years ago, when beginning practice, how insignificant I felt, in comparison with Dr. —, whom I met in consultation at the house of an important patient. This was not entirely because I did not "know my profession," to use the common phrase, for Dr. — was one of a very old school; but his real *forte* was his knowledge of cookery and wines; and before that my light was soon put out. I took the lesson, and can conscientiously say that I have never since neglected an

work by Mr. Sheen, "On Wines and other Fermented Liquors" (Hardwicke, 192, Piccadilly), is shorter and less in detail. The works of Henderson and Redding, and Bence Jones's Translation of Mulder, are standard authorities on wine. The article "Wine," in the "Penny Cyclopædia," is generally known to be from the pen of my kind friend and neighbour, Dr. R. Dickson, who may be pronounced the most advanced and practical œnologue in our profession. Years ago he demonstrated the necessity of *pure* wine in medicine and diet, and the mischiefs of brandied wine.

opportunity of becoming acquainted with good wine. I have bought and drank, not for gratification of the palate, but for real professional study, specimens of most of the noted varieties of wine, and without pretending to connoisseurship, hope that I have gained information useful to my patients. *Object lessons* on wine are the only real way of learning.

Certainly there is no reason why those wines which are abused by the gourmand in order to enable him to eat *too much*, may not be used by the medical practitioner to help patients who have a difficulty in eating *enough*. This is one use of wine which I think is neglected by us.

A large proportion of the patients who come to most of us do so for some failure of nutrition. Be it in town or country, I will undertake to say that the number of invalids who require tonics at once is far greater than that of those who need anything like depletion. There are the cases of "anæmia," "anorexia," and "debility," which figure by scores on the out-patient books of all the dispensaries that I have ever been acquainted with,—there are the agueish and the neuralgic affections of the poor, and the illnesses caused by hard work and exposure, by anxiety of mind, and those caused by child-bearing and protracted suckling amongst poor women. And in all of these cases some refresher to the appetite is needed. Besides, be an illness what it may, most practitioners finish off their patient with a "light tonic," with or without a box of pills, and very good

practice it is. No matter whether the illness may be of the most inflammatory sort or not; after days of fever and restlessness and disgust at food, there always comes a time when the appetite may be a little helped.

Now, what is a light tonic? What, medical reader, is your own favourite "mixture" or "draught" for a convalescent, to enable him to enjoy the first mutton chop that you allow him? Suppose we say ten minims of aromatic sulphuric acid, half a drachm of tincture of gentian, the same of syrup of orange, fifteen minims of nitric ether, and *quant. suff.* of water. A very palatable draught. A little dilute acid, a slight bitter, a small quantity of some aromatic, a little alcohol, and some fragrant ether. But this is just the "mixture" or "draught" that Nature has brewed ready to our hands in the fragrant and appetising wines of France and Germany!

Surely if a patient has two shillings to spend on something that shall make him eat, he ought to be far more grateful to us if we provide him with a bottle of wine than if we give him a "mixture." I often used to prescribe a cheap Chablis at about 1s. 6d. a bottle, sold by E. Brun, 63, Dean-street, Soho, and have found even poor dispensary patients satisfied with it. But, as I shall explain presently, patients must first of all be taught what *wine* is, and the right way to use it; and the difference between drinking *wine* as a refreshing beverage, and gulping down a *dram* of bad spirits, disguised as wine, just

to create a feeling of warmth under their ribs. On these points I shall dilate presently. Meanwhile, in order not to be misunderstood, let me say that everything in Nature and Art has its use; and of course there are conditions which quinine and the more serious tonics, or which brandy can cope with, but which pure wine cannot.

But it is not merely in a medical point of view, but as a friend of sobriety and morals, that I venture to advocate the larger use of *wine*—*i. e.*, pure wine—as a beverage. There are large numbers of townspeople, and especially of women engaged in sedentary occupations, who cannot digest the beer which is so well suited to our out-door labouring population. The very tea which is so grateful to their languid, pasty, flabby tongues, from its astringent and sub-acid qualities, and which also comforts their miserable nerves, has this intense drawback—that when taken in excessive draughts, and without a due allowance of substantial food, it begets dyspepsia, and that worst form of it which impels the sufferer to seek a refuge in the gin bottle. Cheap wine would cut off the temptation to gin, and, with an equal bulk of water, would be found, in certain cases, a happy substitute for tea. I know a good deal of the better class of needlewomen and milliners' assistants, and speak from experience.

For purposes of social exhilaration, amongst classes who are *not* outdoor labourers, beer is too coarse. Man, as a social animal, requires something which he

can sip as he sits and talks, and which pleases his palate whilst it gives some aliment to the stomach, and stimulates the flow of genial thoughts in the brain. No one who has ever made the experiment will fail to give the preference to wine over spirits, or can refuse to give a helping hand to any "movement" that will banish spirits to their proper place, as medicines for the sick and aged, and not as beverages for the healthy. Civilised man must drink, will drink, and ought to drink ; but it should be wine.

Let me say here, that the only real test for wine is the empirical one. It is impossible to dogmatise on it *à priori* ; to say that such a wine, for instance, must be good in such and such cases, because it contains certain ingredients. The only questions we need ask are, not what is the chemical composition, but do you like it, and does it agree with you and do you no harm ? The stomach is the real test-tube for wine ; and if that quarrels with it, no certificate of Liebig and no analysis are worth a rush.

But a knowledge of wine, as of all else that pertains to health and life, is not the concern of the medical profession only. Every man who buys or drinks wine, ought to know what there is to be had, and may avail himself of others' experience so as to choose the good and avoid the bad ; to know how to use the admirable variety of wine which the Creator has given us, and to exercise the understanding whilst gratifying the palate.

## CHAPTER II.

Natural proportion of spirit in pure wines of all countries—  
 Government inquiries and reports—Why spirit is added  
 to wine—Division of wine into pure and fortified—Other  
 methods of making wine stronger.

NOW I must come to the question, What do we mean  
 by CHEAP wine? and in order to discuss this, we  
 ought first to ask, What do we mean by WINE?

Wine, it will be said, is the fermented juice of the  
 grape. If what most people understand by wine were  
 no more than this, we should have very little trouble.  
 There is abundance of it to be had, cheap, well  
 flavoured, and wholesome. Unluckily the British  
 public, as a whole, does not like *wine, per se*, but is  
 accustomed to, and looks out for, and grudges if it  
 does not get a liquid in the shape of wine, which has  
 been imperfectly fermented, and to which so large a  
 measure of spirit has been added that the quantity  
 of this which exists in the pure fermented juice of  
 the grape is doubled. As this is the very keystone  
 to the whole subject, I will treat of it first, merely  
 saying, that readers who have a difficulty in under-  
 standing the terms employed, should study the  
 Lecture on Wine, in the Appendix, first.



Fermented liquors, as is well known, contain alcohol. But alcohol is subjected to a very heavy tax, if distilled from the fermented liquor containing it. When it was proposed to reduce the old heavy duties on wine, it was felt that if natural wine were let in at a low rate of duty, there was no reason to exempt *spirits* that might be mixed with wine: hence it became necessary to know what is the quantity of alcohol generated in natural wine; and this was determined by a series of researches most creditable to those who suggested and carried them out, and most useful to the public.

There are two reports presented to Parliament—one called “Extracts of any Reports of an Inquiry under the Authority of the British Government in the year 1861 into the Strengths of Wine in the principal Wine-growing Countries of Europe;”\* the other bearing the title “*International Exhibition, Report to the Commissioners of H.M.’s Customs of the Results Obtained in Testing Samples of the various Wines exhibited, with a General Abstract of their Average Strengths, &c.*,”† and the contents of both deserve to be thoroughly well known to the medical profession and to the public. They are difficult to be got; but abstracts of them are to be found in the appendices to Mr. Denman’s book on Wines, and to Mr. Shaw’s. The tale they tell is unanimous and unmistakable. It is that the quan-

\* Ordered by the House of Commons to be printed, April 29th, 1862.

† London, 1863, No. 6448.

tity of alcohol in *pure wine* may in round numbers be assumed to be 20 per cent. of proof spirit. Mr. Keene tested 569 samples at the International Exhibition from Italy, Germany, Australia, and France; and in the foregoing year the English Commissioners of Customs sent representatives into all the wine-growing countries of Europe to collect undisputed specimens of natural wine from the cellars of the original producers before any spirit whatever had been added. Mr. Ogilvie was sent to France and Switzerland; Mr. Douglas, to the Rhine Provinces, Bavaria, Hungary, and Austria; Mr. Bernard, to Spain and Portugal; and Mr. Davis, to Italy and Sicily. The unanimity of results carries an overwhelming weight with it. Take France first. The heaviest, or most alcoholic, French wines are the most southerly. There was in the International Exhibition a red wine of Narbonne with 25·9 per cent. of proof spirit; white Bergerac from Dordogne, 27·2; red wine of 1822 from Puy de Dôme, 25·9; wines of Avignon, 25 and 27; St. Peray, L'Ardèche, 27. But these are rare figures amid a general run of 18; whilst among the *clarets*, or wines of Bordeaux, Département de la Gironde, out of 56 samples there were only three at or above 25, and these were all white wines—viz., a Sauterne, 25·9; Barsac, 27; and Ste. Foy, 27·2. When we look through Mr. Keene's report on the wines which were sent to the International Exhibition from almost every country *except Spain and Portugal* (from which *no samples*

were analysed), we shall see that, although from Southern countries, as Italy and Algiers, the average is a little higher, and on the Rhine and Moselle somewhat lower, still the fact remains, that of the 569 samples of liquid sent to the International Exhibition as *wine* from France, Italy, Germany, Austria, and our own colony of Australia, the average—all, in fact, but a few exceptional specimens—yielded 18 to 22 *per cent.* of proof spirit.

These wines, be it observed, were sent by the growers. The evidence they give is corroborated to the utmost by those samples which were fetched and taken at the places of growth by the Assistant-Surveyors of the English Customs that we have mentioned above. These samples were in every case authenticated as natural fermented juice of the grape, not mixed with any additional spirit; and these are the figures which indicate their strengths in proof spirit:—

FRANCE:—	Average Strength.
Burgundies, — <i>e.g.</i> , Mont Rachet, Cham-	
bertin, Volnay, Beaune, Pouilly, &c. . . . .	21·5
Macon and Beaujolais . . . . .	20·8
Côtes du Rhone—St. Peray, Hermitage . . . . .	22·
Département du Gard . . . . .	24·3
Hérault (considered the strongest wines in France)—St. George, Narbonne, Grammont, Piquepoul, &c. . . . .	20·7
Claret— <i>i.e.</i> , Bordeaux, Medoc, Grâves, Barsac, St. Emilion . . . . .	17·75

SWITZERLAND :—	Average Strength.
Crepî, Ferney . . . . .	17·

RHINE PROVINCES :—

Rudesheimer, Marcobrunner, Sparkling Hock, &c. . . . .	21·9
---	------

BAVARIA :—

Riesslinger, &c. . . . .	21·3
--------------------------	------

HUNGARY :—

Buda, Szexard, Menes, Arad, Tokay, &c. .	21·8
--	------

(N.B. The Menes and Arad wines were stout and much above the average—*i.e.*, 23, 24, 25, and one 28.)

The above are the countries from which our supply of *wine*—natural wine—is procured. Now let us turn to Spain, Portugal, and Sicily. Let us see what is the percentage of spirit in the wines of those countries, according to Mr. Bernard :—

SPAIN :—	Natural Wine.	Wine slightly fortified.	Wine forti- fied for English market.
St. Lucar, Vino Fino, Sherry	27·0	—	—
Xeres, Sherry . . . . .	27·2	30·7	—
St. Mary's, Amontillado . . . . .	—	29·4	35·7
Montilla . . . . .	31·7	—	—
Valdepenas . . . . .	27·	—	—
Valencia . . . . .	27·2	—	28·6
Benicarlo . . . . .	23·9	—	31·3
Alicante . . . . .	28·9	—	—

PORTUGAL :—	Natural Wine.	Wine slightly fortified.	Wine forti- fied for English market.
Port (average of 9 samples of natural wine from dif- ferent growers) . . . .	23·5	—	—
Port slightly fortified . . .	—	33·6	—
Ditto for English market . .	—	—	35·4

Respecting the wines of Italy and Sicily, no sample was procurable of Marsala, but all other evidence shows that the wines reputed the strongest contain only 20 to 22 per cent. of proof spirit; all beyond are mere exceptional specimens.

Now, in order fully to appreciate any question about cheap wine, we must fully realize the distinction that exists in composition, properties, uses, and doses, between what I will venture to call *pure* or *virgin wine*, the refreshing beverage that a man *drinks at a draught*, with its 18 to 22 per cent. of proof spirit, and *strong*, or *fortified* wine, the stimulating dram, which he *sips*, pregnant as it is with its 35 to 45 per cent. of spirit. The two things differ *toto cælo*.

That port, sherry, Madeira, Bucellas, Marsala, Cape or South African wine, together with some southern French wines, are *fortified* largely, is notorious. Mr. Brande's classical Table, made forty years ago, and the analyses by Bence Jones in the Appendix to his Translation of Mulder, 1857, all tell the same tale as the voluminous and careful reports drawn up for Government use—port, sherry, Madeira, contain

about 19 to 22·5 per cent. of *absolute alcohol* (equal in round numbers to double that quantity of *proof spirit*); some *Manzanillas* and *Amontillados* (reckoned among sherries) so low as 14 to 17; hocks and clarets about 10, absolute alcohol. Some fine Amontillados and Manzanillas answer to the strength of natural unbranded wines.

Why should this spirit be added, and why should we not have natural wine from Portugal, Spain, the Cape, and the South of France? The true empirical philosopher never sneers at or pooh-poohs facts, or suffers himself to believe that a common practice is utterly purposeless. Spirit is added at various stages. Firstly, it is added early in process of manufacture *to check fermentation*, and preserve a large quantity of the saccharine and extractive matters of the grape from change, and to make the wine rich and sweet. This is done, says Mr. Bernard, to some sweet sherries, intended as “mother wines;” also universally to ports. In the next place, it is added during the “rearing” of the wine, to prevent any revival of fermentation; thirdly, it is added before shipping, to prevent injurious change during the voyage; and lastly, on its arrival in England, it is added on a variety of pretexts—none, however, bespeaking the goodness of the wine or the good taste of the consumer.

Of the fact that sherry is fortified by the shippers or growers, for the plain reason that it will not bear travelling, there can be no doubt, and many a man

would have saved himself from loss and vexation if he had been fully convinced of the empirical doctrine, that most civilized men have good reasons, so far as they go, for even bad things that they may do. For example: Friend A. spent last winter at the Cape. Tasted wine—light, dry, delicious, pure, and unbrandied. Ordered a cask. Gets it home; finds he has to pay the 2s. 6*d.* duty, indicating that it has lost its virginity as wine. It is now a hot, strong, heady South African, which ought to do long penance in wood and bottle before it is used. Friend B. was travelling in the South of France. Got most delicious light wine. Could drink a bottle at dinner with pleasure and benefit. Wondered why we could not get such wine in England. Calculated that by rail, steamer, and all, it would cost under 1s. 1*d.* a bottle. Had a cask sent home; but it has soured. There is a wine on my list of samples which seemed promising—the *Capri Bianco*. It is just what English society wants—a light, sub-fragrant wine of little strength, wholesome, and without the acidity which ladies and others who love the fortified wines complain of so much in pure wine. I got some from E. Brun at 30s., which was far too dear, and some of the same wine at Fearon's, in Holborn, for 16s. It would have filled a great gap; but, alas! that for which I paid 30s. did not keep.

Now, what is the type of a wine that travels? Bordeaux—the very idea of whose wines fills one with visions of refreshment and fragrance. So *clean*,

too, are they. But the wines that do not travel well are those of the South of France, of which Roussillon is a type; Spain, all the sherries *but the finest*, and the ports. And why?

Mr. Bernard, whilst describing the wine-growers of Spain and Portugal as manufacturers rather than as producers, and as adding a quantity of spirit that produces an intoxicating rather than an exhilarating beverage, says that the growers and shippers all believe that their natural wines will not maintain themselves sound without addition of spirit. His examples to a certain extent justify the practice. "I was informed," he says, "by Col. Barrie, British Consul at Alicante, that a friend of his had recently shipped a large quantity of wine with only three or three and a half gallons of spirit per pipe added at the time of exportation (no spirit having previously been used), and on arrival in England the whole was found to be completely spoiled."

But he also makes the following statement, which I pray my readers to print on their minds, for it contains a maxim applicable to all things, material and moral, and to all conditions of life whatever: "It is certain that amongst *the finest wines* of which I obtained samples in Spain, as being pure natural growths—such, for instance, as those of Montilla, averaging 31·7 per cent. of proof spirit, also five samples from the districts of St. Lucar, Xeres, and St. Mary's, averaging together 28·8 per cent.—there are qualities of body, soundness, and spirit sufficient



apparently, with ordinary care, to preserve the wines in any climate, and even during a voyage by sea, such wines being not unfrequently imported, though not to a large extent." The moral maxims are, that care and cleanliness are necessary to make a wine that shall keep. It does not matter whether it be wine, beer, or raspberry-jam, or a common loaf of bread, the art of making what shall *keep* consists in the due proportion of ingredients, the *cleanliness* and care of the process, and in the elimination of ingredients that carry with them a proneness to decay. The practice of fortifying, which began in order to enable ill-made wine to keep, is kept up because it suits uneducated tastes. People of coarse tastes no more like the first-class dry, pale, unbrandied sherries than they do "claret." They call claret sour, and fine sherries thin, watery, bitter, and poor. I have seen the finest dry sherry rejected by ladies, at table, in favour of a coarse, grape-syrupy, brandied liquid. Its 28 per cent. of proof spirit is not enough for some palates; and as for flavour, they hate it. They want something hot and strong.

Nevertheless, don't let me be supposed to be railing at good sherry, even though brandied. If the spirit be added artistically, and a certain proportion of old mature wine, and it be carefully reared, and kept long enough, we have, or I should say, we used to have, an admirable, soft, dry wine, that contained nothing fermentescible, and was one of the best drinks

for dyspeptics. It seems certain that all but the driest and best sherry will not keep as at present made; moreover, many people don't like the best; therefore, the addition of brandy is inevitable, with men (or women) and things as they are. They will mend in time. Mr. Shaw tells us that the sherry drunk in London would not be relished at Cadiz. No more is the wine relished at Cadiz liked in London; but I never despair of an alteration in taste, if health and reason go along with it.

Now, I hope I have, without too much tediousness, cleared my way. We have divided wine into two classes: the natural (mind, I am not assuming that there is never any fortifying or blending of "claret," but I must speak broadly), or wine of about 20 per cent. proof spirit; and the stronger, which is at least 30 or more.

There are two other methods by which wine may be fortified legitimately. One is by drying the grapes or by increasing the saccharine element in the grape-juice by boiling it, so as to drive off some water and make it stronger—this is the ancient and legitimate mode of producing a strong, sweetish wine; the other is founded on the fact, that out of a mixture of spirit and water, water evaporates from skins and casks more freely than spirit does; hence that wine which has been some time in vessels of this sort may become stronger in spirit by the loss of water. But it is doubtful whether by this, or any other mode, any natural wine attains a strength of 30 per cent. Freezing, too,

used to be employed—the water congeals, the spirit does not; hence, by removing a cake of ice from frozen wine, the proportion of spirit was increased.

The definition of cheapness we agreed upon was not more than 2s. 6d. per bottle. And here it is clear that the fortified wines have this advantage. Supposing cost to be equal, it must be cheaper to use the fortified, of which the dose is about four ounces, or two glasses, than the natural, of which we should drink eight, ten, or twelve ounces. Moreover, when a bottle of the fortified is opened it can be used little by little, and will keep pretty good for a week; whereas it is usual to finish up the natural wine the same day. Of course, careful people cork up a bottle tightly and use it next day, but it is not thought to be *comme il faut*. Amongst the grievances which the Emperor Napoleon raised against Sir Hudson Lowe, Governor of St. Helena, one was that the allowance of wine was so scanty that his suite were obliged at times to cork up a bottle of wine and make it do duty twice.

But if fortified wine be cheap, I must confess that it is not nice. On the other hand, the man who really loves *wine*, who can appreciate that divine flavour which distinguishes wine from other liquids, and which constitutes its real value, can get good, well-flavoured natural wine on very easy terms. There is no better division of wine than into that fit to put before a gentleman and wine that is not. Now if a man has a duke to dine with him, he may

give him a bottle of ordinary Bordeaux, if good of its sort, clean and well-flavoured, without a blush, although that wine may not have cost twenty pence per bottle. But I should be sorry to put before a gentleman any of the cheap fortified wines.

## CHAPTER III.

Professional responsibility in advising the use of wine—  
Aphorisms on wine—Burgundy, not port, the wine for  
gentlemen.

I MUST now take the liberty of appealing to my professional brethren, and ask them whether they think they are doing their duty to the public in the matter of wine? I fear not, and I will endeavour to prove it.

The teetotallers accuse us of recklessness in the manner in which we prescribe wine for our patients, and the teetotallers are to some extent right. Nothing, for instance, is more common than for medical men to recommend feeble patients of all ages and all ranks to take a little port wine. If the patient be in such a station of life that he or she knows what real port wine is, and can get it, the prescription is doubtless judicious. Good old port is a valuable tonic.

But does it ever occur to practitioners, when prescribing for the middle or lower middle classes, to consider what the port wine is which is too often vended at low shops and taverns? Do they ever take the trouble to examine the wine their patients get? Are they aware of the enormous quantities of fictitious wine, of most uncertain strength, which are

nothing more than raw spirits, sweetened, diluted, and flavoured, with scarce a drop of wine in it? Do the professors of materia medica, who may dilate on forty or fifty preparations of iron, which a few invalid patients take occasionally, ever think of the composition and properties of the *drinks*, which are not only taken unsuspectingly by the healthy, but are even sanctioned for the use of the sick?

I confess myself to having been a sinner in this way in my time; but my eyes were opened when a poor, struggling schoolmaster, whose wife I was attending for an illness of debility, told me one day that he had got some port wine, and asked if she might take some. Curiosity prompted me to ask leave to taste the wine, which had cost 4s. 6d., and had been obtained at a neighbouring "wine vaults." When the cork was drawn it was scarcely tinted, and was a very bad one—a thing of no good augury for the wine. There was no smell of port wine. The liquid, when tasted, gave the palate half a dozen sensations instead of one. There was a hot taste of spirits, a sweet taste, a fruity taste like damsons, and an unmistakeable flavour of Roussillon. It was a strong, unwholesome liquor, purchased very dearly.

Now, let me urge upon my readers these aphorisms:—

1. Natural wine, as I proved in my last chapter, contains no more than about 18 to 22 per cent. of proof spirit; rarely, but possibly, 25 or 26; all beyond is fortified artificially, or concentrated by time.

2. Wines that have been fortified, and brought up to 30 or 40 per cent. of proof spirit, like ports, sherris, &c., if good, must be of high price. They require enormous time to allow the added spirit to amalgamate and soften down, and to acquire good flavour and wholesomeness.

3. Fortified wines, if cheap, are usually of low quality, destitute of wine flavour, sweet, and very unwholesome.

4. If a practitioner desire his patient to take *alcohol* simply, he ought to order him clean old whiskey or gin, prescribe the dose, and direct how it should be sweetened or flavoured.

5. If the patient drink cheap fortified or fictitious wine, he is only getting coarse alcohol made doubly unwholesome, for which he pays an enormous price. As I shall show in the next chapter, ALCOHOL IS A MERE DRUG; and although a constituent, is not *the* valuable one in wine.

6. In prescribing *wine*, the judicious practitioner desires to give not merely *alcohol*, but a liquid containing the saline and extractive parts of grape-juice, and especially the glorious wine-flavour — those powerful oils and ethers which give wine its *bouquet* and its marvellous exhilarating properties. True *wine*, as has been well said, contains more mineral ingredients than many a mineral water.

7. The distinctive elements of wine are to be had in abundance in cheap Bordeaux, Burgundy, and other French wine, in Rhine wine, in the Hungarian,

Austrian, and some Greek wine; and in all with a natural and not injurious quantity of spirit.

8. Therefore in prescribing *pure wine*—*i.e.*, light, natural, virgin wine—the practitioner has a perfectly *new* article of both diet and medicine in his hands. And I most fervently recommend him, when treating cases of debility or cachexia, to try this new remedy. Try it in large doses—*ter die sumend.*—find out what your patient likes, and give it him diluted with cold water with his breakfast instead of the enervating tea, as well as at luncheon and dinner.

But I shall be asked in a tone of horror, Do you decry port? Do you revile the true British drink, so congenial to our raw-beef dinners and foggy air?

Not at all. Port wine is a valuable medicine, and old port a rare luxury; but it is not everybody who can get it, and of the people who have it, few pass forty dare drink it. Besides, the notion of port as an universal wine is quite modern, as we shall see, if we look back two hundred years.

There is no doubt whatever that the national wine of the English was Bordeaux or Burgundy till near the end of the seventeenth century. Then French wines were heavily taxed to spite the French, and, after some fluctuations, were visited with a duty almost prohibitory. The support given by the Court of Versailles to the Stuart family, and the intrigues of Louis XIV. in Spain, induced the English Government to cultivate a closer alliance with Portugal,



which culminated in the Methuen treaty in 1703. In 1675, says Mr. Denman, there came to England 14,990 pipes of French wine to 40 of those of Portugal; in 1676, there were 19,290 French to 160 Portuguese; but between 1679 to 1685 only 8 pipes of French wine were imported, whilst 13,760 pipes of Portuguese came in.\* Well may we say with Mr. Shaw, that the French wines have not had fair play. For political purposes, our people have been bribed to drink of the "drugged chalice" of ignorant boorish Portugal, who has treated us with a mixture of thanklessness and rascality unparalleled, whilst hatred against the French has been instilled as a religious creed, and their fine wholesome wines kept out by extravagant differential duties.

During the early part of the eighteenth century, French wine was banished from England by politicians; but the educated and intellectual classes grumbled as much then as they would now, if all wines were banished save South African. As cheap wine now is called "Gladstone," so port was called

\* Up to 1693, the duties on French and Portuguese wine were equal; having been raised since 1671 from 4*d.* to 1*s.* 4*d.* Between 1693 and 1697, the duty on French was 2*s.* 1*d.*, on Portuguese and Spanish 1*s.* 8*d.* Between 1697 and 1707, French paid 4*s.* 10*d.*, Portuguese 2*s.* This process went on from bad to worse, during the century and a quarter following, so that in 1813, French wine paid 19*s.* 8*d.* per gallon, and Portuguese 9*s.* 1*d.* In 1831 the duty was equalized, and made 5*s.* 6*d.* per gallon. By the end of the 18th century, French wine did not form one *per cent.* of the wine used in England.

“Methuen.” The stage reviled it; the poets Prior, Shenstone, Pope, all had a fling at it as dull, muddled, humble, thick, flat, cheap stuff. I can refer to one besides, who was physician as well as poet—Armstrong, author of the “Art of Health,” who, in describing a man’s sensations on awaking, says:—

“You curse the sluggish port, you curse the wretch,  
The felon, with unnatural mixture, first  
Who dared to violate the virgin wine.”

Again, when speaking of wholesome wine, he praises

“The gay, serene, good-natured Burgundy,  
Or the fresh fragrant vintage of the Rhine.”

Again, he describes Burgundy as the drink for gentlemen, and port as an abomination—

“The man to well-bred Burgundy brought up,  
Will start the smack of *Methuen* in the cup.”

What Armstrong said one hundred and thirty years ago I entreat my medical brethren to believe now. I repeat it: if you want to prescribe *spirits*, do so; if you want to give *wine*, give *pure* wine. One bottle of good Burgundy will give twice the flavour and half the spirit that port does.

## CHAPTER IV.

Hambro' port and sherry—Why spirits are intrinsically less wholesome than wine—Applied chemistry *versus* the juice of the grape—British spirits transmuted into foreign wine—Selling cheap and buying back dear.

I SAID in my last, "Alcohol is a mere drug." I propose in this chapter to illustrate this dogma by the history of some of the cheap wines of the "fortified" class, especially of those which are sold under the popular denominations, "port" and "sherry."

My readers know how little is the part that "alcohol," *per se*, plays in the properties of wine, and how much more striking are the effects, for good and evil, of the oils, ethers, and other volatile bodies which are developed along with "alcohol" during fermentation, or which become developed or modified during the changes, which go on in cask and bottle, after the manufacture is completed.

During the fermentation and distillation of grain, for the manufacture of spirits, these oils are formed in abundance; and there is a practical distinction between "raw" or "unclean" spirits, and "clean" or "rectified" spirits. In fact, the "cleansing" or "rectification" of spirit is a separate business from that of

the distiller. The object of it is, first, to purify or cleanse the spirit from contamination with the oils; secondly, to make it of convenient strength; and thirdly, to flavour it and convert it into the "British brandy," gin, whisky, &c., in which shape it is most appreciated by the consumer.

Common experience, the mother of wisdom, and grandmother of all scientific induction, has shown in all ages that new wine is more intoxicating than old; this must be because it contains elements which the old does not, and conversely. The same is true with regard to spirits. There are unclean, new, raw whiskies sold in America by the hangers-on of their large armies, which get the name "Jersey lightning," from the rapidity and certainty with which they will prostrate a man. It is to the honour of the British manufacturers of spirits that they make a cleaner and better article than can be obtained elsewhere. Hence, as I said in my last chapter, if a man want to drink or a physician to prescribe "alcohol," let him give good clean British spirit. If the common gin or whisky be not liked, the dose of "alcohol" may easily be flavoured in some other way to suit the patient's taste. Tincture of cardamoms is a useful model; or a hot or cold punch may be made with spirit, sugar, lemonpeel, a teaspoonful of orange marmalade, essence of ginger, &c., &c. Gin at proof costs about half-a-crown a bottle; spirits of wine at proof about the same; so that whoever wants a mere spirituous liquid, sweetened and flavoured, can make one bottle

of proof gin or spirits of wine into three bottles of liquid of the strength of wine, containing 33 per cent. or thereabouts. If you have a fancy for *bouquet*, a teaspoonful or two of orange flower or elder flower water will easily give it. Raspberry or black currant jam, slices of fruit, &c., &c., might be employed to flavour the alcoholic liquid, and convert it into a spirit "smash" or "julep," or "sling," as the Yankees say. Here is a field for the compilers of the British Pharmacopœia!

But if you prescribe *wine*, let it be *wine*. Take care that your patient is not the victim of those audacious falsifiers who take spirits, mix them with flavouring and sweetening substances, and then send them back as wine, at an enormous profit to themselves. They add to pure spirit an uncertain quantity of artificial oily and ethereal bodies, the effect of which on any one's brains I should regard as most deleterious. As to the fact there can be no doubt.

Any one may drink a bottle of good pure unfortified wine at dinner without the least harm. On the other hand, there are some wines of which a glass or two affects the head directly. I well recollect an occasion on which a dozen persons dined at a well-known tavern. They all partook freely of several kinds of wine; but there was one sort put on the table, with a very high perfume, or *bouquet* as it is called. All who drank of this were made very uncomfortable—they who did not drink this, though they took as much of other sorts, escaped. No ex-

periment could be more precise as to the effects of artificial odours added to wine.

Now let me quote from some public documents in illustration of facts which the guardians of public health ought of all men to be least ignorant of:—

Mr. Prestwich, in his Report on the “Wines, Spirits, Beer, and other Drinks” at the International Exhibition, 1862,\* says sarcastically of wines (so-called) sent from Northern Germany:—

“They show a marked improvement in applied chemistry (! !), but are not encouraging as showing an improved taste in this country. These northern makers seem to exhibit in the manufacture both of wines and brandies a knowledge of the subject, and of the use, probably, of those *curious new flavouring ethyl ethers* which threatens a strong competition with our own makers and distillers, and even with the commoner foreign white wines, notwithstanding transport and duties.”

The North German ports from which fictitious wines are sent are Hamburg and Bremen. That these are manufactured, in the truest sense of the word, is notorious to everybody, except those most nearly concerned—the public that drinks them, and the medical practitioner who is called in to purge away the consequences. Medical men calmly order dyspeptic patients to take “their glass of sherry”

\* Reprinted for private circulation by permission of the Society of Arts, by Clowes and Sons. 1863.

without inquiring whether this is the product of the sun in the vineyard or of "applied chemistry" in the laboratory. The following advertisement from the *Times* of October 15, 1864, shows what is going on :—

"TO WINE MERCHANTS.—Wanted, by a gentleman of experience in making up the Hambro' sherries, &c., and having the required plant for that purpose, the SUM of 1000*l.* Address, R. S., care of Mr. W. Abbott, 7, Little Tower-street, E.C."

If we seek the history of fictitious and fortified wine, we need not look far, nor dive into impenetrable secrets.

In the first place, let us consider the spirit part of it: Great Britain is a manufacturing country, and her distillers manufacture the best spirits, as we have said; but the Britishers love to be swindled, and so they won't sweeten and flavour their own spirit, but let it go abroad to be doctored and done into wine.

From a list of prices current, dated London, November 11, 1864, it appears that the price of British spirit, free on board, was 1*s.* 7*d.* to 1*s.* 10*d.* per proof gallon. The price fluctuates with the price of grain. Hambro' spirit *on the quay* is twopence or threepence per gallon cheaper.

During the year 1863 the following quantities of British spirits were exported :—

	Gallons.
To France . . . . .	406,904
„ Portugal, Azores, and Madeira .	1,444,354
„ Turkey . . . . .	160,488
„ United States . . . . .	114,027
„ Australia . . . . .	659,754
„ other Countries . . . . .	1,286,433

We might reasonably wonder how the inhabitants of Portugal, Azores, and Madeira—countries naturally producing a superabundance of fermented and distilled drinks—could find it easy to consume nearly a million and a-half of gallons of British spirits, and to pay 150,973*l.* for them, which is the declared value,\* did we not recollect that in the same year Portugal and Madeira sent us 3,634,345 gallons of wine, of which 2,648,351 gallons were entered for home consumption. Portugal probably sent us back 726,869 gallons of spirit in the shape of port wine fortified with 20 per cent. of spirit.

Now, in round numbers, the Portuguese buy spirit at 2*s.* per proof gallon. They add 20 per cent. to port wine. Two gallons, or one dozen of port, contain two-fifths of a gallon of added proof spirits, which costs about 9*d.*, or at the rate of three-farthings per bottle, or, with its share of half-crown duty, 3 $\frac{3}{4}$ *d.*

Just think of this, ye rosy-gilled commercial travellers! ye British farmers, who don't like claret

\* Accounts relating to Trade and Navigation of the United Kingdom for the year ended 31st December, 1863. (Parliamentary Paper, No. 66.)



and vow 'tis washy stuff, that "would be port if it could!" ye who praise the "body" and potency of port, who buy a pipe and keep it ten years to soften—think, to your comfort, that this 20 per cent. of added spirit, this glorious *body* and *strength*, that which makes port in your eyes so superior to claret or Hungarian or other pure wines, so fit for Englishmen—that which tints your face, and dries your tongue, and causes you to inquire for Seidlitz powders in the morning—that which enlarges your waistband, and makes you ask your bootmaker for a *leetle* more room over that joint of the great toe—costs less than three-farthings per bottle!

But to return to Hambro' sherry. It is offered at prices varying from 11*l.* to 14*l.* per butt, free in the Thames. This is equal to 4*s.* 6½*d.* per gallon, or 9*s.* 5*d.* per dozen, supposing it contains under 42 per cent. of proof spirit, and has paid the 2*s.* 6*d.* duty; or only 3*s.* 0½*d.* per gallon, equal to 6*s.* 3¾*d.* per dozen, if it have proof spirit under 26 per cent., and pays the shilling duty.

Here it is interesting to notice some benefit that the Custom House has rendered the public.

Supposing *wine* to contain under 26° of proof spirit, it pays duty at the rate of one shilling per gallon. Four gallons of such wine, containing about the equivalent of one gallon of proof spirit, would pay four shillings.

On the other hand, *spirits*, if imported as spirits and not as wine, pay 10*s.* 5*d.* per gallon. Hence it

is clear that the introduction of spirituous liquors as *wine*, which are dilute spirits, and *not* wine, robs the revenue—*e.g.*, four gallons of Hambro' sherry at 26° would pay 4s. ; their equivalent in proof spirit would pay 10s. 5*d.* Four gallons of Hambro' sherry at 33° would pay 10s. at the half-crown duty ; the *spirit*, imported as spirit, would pay 13s. 6*d.*

On this point the Commissioners of H.M.'s Customs, in their report for 1863, say :—

“The *importation of spurious wines* into this country, principally from *Hamburg*, is a subject that has much engaged our attention during the past year. The practice which of late years has extensively prevailed of importing, under the guise and denomination of wine, an article containing a large percentage of spirit, but only a sufficient quantity, if any, of the known constituents of genuine wine to disguise the compound by the imitation of colour and flavour, is one which imposes a duty of great responsibility and difficulty on our officers, and is at the same time prejudicial to the interests both of the fair trader and the revenue.” The report goes on to say that such suspicious liquids are carefully examined, and, if necessary, analysed ; and if it appear that they cannot be called *wine*, they are subjected to duty as “mixed spirits.” “This course,” add the Commissioners, “has already succeeded in discouraging the importation of an article that has no pretence whatever to be considered as wine.”

How well the Customs regulations operated is

evident from the following groans of a wholesale wine house in Southard and Co.'s trade circular of February, 1864:—

“Hambro' sherries have been operated in to a very great extent; but the dealers *have been subjected to much annoyance* by the Customs authorities, who have stopped nearly all the recent arrivals and prohibited their admission for duty as wine, pronouncing, by the opinion of their officers, that they are only flavoured spirits and water, and consequently only admissible under the spirit duty. This step would be reasonable enough in cases when attempts are made to smuggle in spirits as wine; but to stop these parcels, which are indubitably wine, and can be proved to be so, is both arbitrary and unjust. It should be borne in mind that, next to London, Hamburg is the largest importer and most extensive depôt for foreign wines in Europe; and nearly all the shipments made from there are wines in the same sense and reality as the shipments from Portugal and Spain, manipulated and fortified in precisely the same manner, and almost in every case their analysis would produce the same result.”

This is what schoolboys call a “*tu quoque*,” or “*you're another*” argument. We manufacture wine, say the Hamburg chemists, and so do the Spaniards and Portuguese; you drink their brandied and blended compounds, O British people, and why don't you drink ours?

The following quotations from a printed circular of

a Hambro' house, signed Edward Chaplin, and dated October, 1864, say the same thing in nearly the same words :—

“Port is a mixture of different wines with brandy, so also is sherry, so also is Hambro' wine ; the only difference in the latter being that it is a blend of wines of different countries, whilst the two former are, or should be, merely mixtures of wines of Portugal and Spain respectively. The business of shipping houses in these two countries is merely a manufacturing one : they buy the raw materials, *i.e.*, the new wines as grown, and *fine, mix, sweeten, and fortify them to suit the English taste.* The shipper of Hamburg wines does precisely the same, with the sole exception that, instead of limiting himself for supplies to any particular country or district, he buys wherever he can find genuine, useful low-priced wines. He thus, having to pay no premium for the wines of any particular district, is at a great advantage over all for competition both in quality and price. *The business in wines from Hamburg has hitherto been almost confined to the lower qualities,* chiefly because the trade has not yet taken a sufficiently firm footing to warrant the merchant here in keeping stocks of old wines. Hamburg wines will, however, shortly be better appreciated. The Customs analysis and the curiosity aroused to know all about the trade should inaugurate their more general use.

“I can state most distinctly that my shipments consist solely of genuine wines fortified with the

finest spirit, and it cannot be too distinctly remembered that the bulk of Hambro' wines are, like sherry, port, &c., genuine wines, simply blended with more or less skill."

Now let me quote at length from *Ridley and Co.'s Monthly Circular*, January 7th, 1864:—

"*Hambro' Manipulations*.—The harmony of trade in these cheap compounded liquids has for the last three months been frequently disturbed by Custom-house officials, who, as a matter of course, will not permit so-called 'sherry' to pass into consumption without a careful analysis, to ascertain whether it be veritable wine, or mere sweetened spirits. At this date several parcels are placed under stop, and it appears likely, from the lengthened term of detention, that they will be altogether prohibited from being paid duty on as wine.

"In our opinion such liquids have no pretension to vinous attributes, being apparently compounded of spirit, *aqua pura*, capillaire, and flavouring ethers, which, after amalgamation, may perhaps be allowed to feed on layers of raisins in the large vats at Hambro'. The parcels now stopped for investigation were shipped partly from Bremen at 7*l.* 15*s.*, and partly from Hambro' at 8*l.* per 108 gallons free on board. Let us endeavour to estimate the cost of the components, and what we imagine is left for profit to the vendors.

"Take forty proof gallons of fine potato spirit at 1*s.* 4*d.* per gallon on the spot, 2*l.* 13*s.* 6*d.*; fifty-six

gallons of pure Elbe water, cost *nil*; four gallons of capillaire, 1*l.*; and, to be liberal, allow that ten gallons of luscious wine or grape-juice are added, at a cost of 2*l.*; then for cask, 12*s.*; labour and shipping charges, 10*s.*; commission, 2*s.* 6*d.*; discount for cash, 4*s.*; total, 7*l.* 2*s.* The enterprising shipper at 8*l.* may thus secure a profit of 18*s.* per butt, or about 13 per cent. on his outlay; but when the composition consists only of diluted spirits, capillaire, and flavouring materials, *minus* the ten gallons of wine or juice allowed in the estimate, the first cost does not exceed 5*l.* per 108 gallons of a liquid palmed off on the English consumer as Elbe sherry."

Messrs. Ridley go on to show how very much better it is for the seller, and worse for the buyer, to deal in fictitious wine than in honest Old Tom or other spirit.

When I promised to report on cheap wine, it was on the quality, price, and wholesomeness of such as I could drink myself at my own table. But I could not drink wines such as those which form the subject of this article, and therefore I cannot report on them fully. I could not venture to send my servant for these cheap wines, as I fear the honest fellow would give me warning directly. But I mentioned two samples in my last, one of port, one of sherry, from the docks, and I can describe them. Each was of the alcoholic strength of 30° or thereabouts. The port was priced at 15*l.* per pipe, which, with 2*s.* 6*d.* duty, makes the prime cost 10*s.* 5 $\frac{3}{4}$ *d.* per dozen. It is a

clear red liquid; specific gravity between 990 and 1000; acid to litmus; sweetish and mawkish to palate, hanging about the tongue; the reverse of *clean*; with a very marked pungency, not to be called heat; no astringency; a slight, faint spirituous smell, but no smell of port wine. Not a particularly unpleasant liquid; but for my own use I should prefer tincture of cardamoms.

The sherry is 11*l.* per butt, cost price 9*s.* 5*d.* per dozen. Not nearly so good a specimen as the port; slightly acid, but mawkish.

Let us hope that some friends of humanity will interfere to protect helpless women and children, at Christmas and juvenile parties, from cheap Hambro' port and sherry. I am certain that I have tasted at evening parties wine such as stands on the table before me as I write; and this is worth bearing in mind by the practitioner who is called in next day to treat a sick-headache.

## CHAPTER V.

Bordeaux wine—A French surgeon's opinion on our drinking customs—Sweet champagne with mutton, and claret with raw fruit!

LET us leave the adulterators and their dirty work for the present, and come to the main object of my work, which is to examine and report how far the public are benefited by the reduction of the wine duties. Can they get cheap wine that is fit to drink? and if so, do they avail themselves of it and use it, and do physicians prescribe it to the extent they might do with advantage? This unpretending question I proposed to answer in a practical way by procuring samples, such as came to hand indiscriminately, of any wines whose price did not exceed half-a-crown a bottle, and by drinking them at my own table, so that I might be able to say not only how they tasted, but observe if they produced any disagreeable effects afterwards. My verdict is, that we can get good wine cheap, but that neither the public nor the profession use it as it deserves.

Of cheap wines, the first that deserve the attention of the consumer are those of Bordeaux. They are, as a class, pure, light, and exhilarating; they are of



moderate alcoholic strength, averaging under 20° per cent. ; they are perfectly fermented, and free from sugar and other materials likely to undergo imperfect digestion and provoke gout or headache ; and they are admirably well adapted for children, for literary persons, and for all whose occupations are chiefly carried on indoors, and which tax the brain more than the muscles.

As for persons whose occupations are carried on in the open air, and require much exertion of muscles and little of brains, there is good beer to be had in abundance, and no better investment of a penny can be conceived than half a pint or a pint of ordinary London porter—call it “cabman’s mixture” if you please. But as for the numbers of persons—very poor ones, too—who lead indoor lives, such as teachers, milliners, dressmakers, and needlewomen of all sorts, if they are young, they can drink beer, perhaps, and make up by “antibilious pills” for want of exercise and fresh vegetables. But once past thirty, beer, as a rule, can no longer be taken with impunity by a great many of them ; gout and rheumatism take the place of “bilious disorders ;” and their choice is between wine and gin. Wine of the best and purest sorts heretofore was virtually inaccessible ; now at least it *can* be got by any persons who have the good sense to prefer it to gin, and economy and forethought enough to feel that a saving of a few pence weekly in an habitual article of food is a bad compensation for illness now or hereafter.

So, also, I would that my voice could reach that splendid creature, the true British tradesman. I don't mean the personage who lives out of town and drives into his place of business in a brougham, but the genuine, old-fashioned, portly fellow, who stands behind the counter all day, stays indoors all the week, drinks beer at his one o'clock dinner, and gin or brandy and water at night ; makes up his books on Sunday mornings, takes an hour or so of fresh air between one and three, and then devotes Sunday afternoon and evening to a good dinner, with a bottle of port ; has, perhaps, as Charles Lamb said, a bit of sausage with his tea, and a little something warm and comfortable at night. When I look at the enlarging forms of these honest fellows, and think of their food as compared with their work ; and further, when I think of the frightful mortality amongst them in cold winters from "bronchitis"—(say, rather, from a blood too thick and a heart too flabby),—I cannot help thinking that if the slip-shod maid-servant were to fetch a bottle of *vin ordinaire* from the cellar, instead of a pot of beer from the public-house, for the family noonday repast, and if it were substituted for the ginnum-and-water at night, our too solid tradesman would have a more useful liver and lights under his ample waistcoat, and would not be nearly so liable to

“ Fall as the leaves do, and die in October.”

But there is no denying the fact that Bordeaux wines have some imperfections as a class. They are

often *thinnish* : it is their virtue of purity and lightness carried to an injurious degree of attenuation ; they taste *acid* because their acidity is not hidden by sugar, for they are not a whit more acid than port, neither do they turn sour in the stomach, though they will do so if badly corked, or exposed to the air. Moreover, in bad seasons they are unmistakably poorish. The Greek and Hungarian wines, products of a sunnier clime, really promise, with anything like fair trial and careful manufacture, to rival, if not supplant, the ordinary Bordeaux growths for popular use. Still for all this, these are old-tried and serviceable friends, and it will be a good day for the morals, health, and intellectual development of the English when they return to the wine that their heroic forefathers drank, and when every decent person shall on all hospitable occasions be able to produce a bottle of wine and discuss its *flavour*, instead of, as at present, glorying in the *strength* of their potations and valuing them accordingly.

One thing that would go with the greater use of Bordeaux wine would be the custom of drinking it in its proper place *during dinner* as a refreshing and appetising draught, to entice the languid palate to demand an additional slice of mutton. Physicians who practise amongst town children, of a class in life where prevention is looked to as well as cure, know well the capricious and feeble appetites of many children ; how they cut off their fat and the *brown*, and how they reject every morsel at all under-done. Now,

be the case what it may, children *must* have *quantity* and *variety* of food. If not, if the parents content themselves with the slovenly surveillance of servants, who report that Master Johnny is a remarkable child, quite healthy, but won't eat his meat; or that Miss Jeannie is plump, and *so strong*, that she takes and requires as great a dose of aperient medicine as a grown man, and that she loves bread and butter and sugar better than meat;—then comes an age—say, 14 to 17—when the teeth are found to be decayed, or when the boy or girl is said to have a “delicate chest,” and must go to Torquay, or the young lady to some chalybeate water, and all those other horrors too well known to parents of “delicate,” *i.e.*, underfed or appetiteless children. Much of this might have been prevented, puncheons of cod-liver oil might be spared at the age of 16—20, if, at the age of 7—10, the governess had said, “Miss Jeannie won't eat her mutton,” and if the physician had said, “Give her some kind of light, clean-tasting, sub-acid wine—Rhine, Bordeaux, Chablis, or some of the clean, dry wine of Greece or Hungary—let her sip this, *ad libitum*, at dinner, so that it may tempt her to relish her mutton.”

Curious are the social changes of sixty years. Dr. Trotter, who wrote a book on drunkenness at the beginning of this century, denounces the custom of taking wine at dinner.

“Thracum est,” he exclaims, “tollite barbarum morem!” To drink *after* dinner was then orthodox.

*Now*, we say, drink what you please *at* dinner; the more and the more varied the wine (on festive occasions), the better; but don't *sit* and drink after dinner.

Monsieur A. Courty, the eminent surgeon of Montpellier, who visited England a year ago to study English Surgery, and who has recorded his sentiments in his very interesting "Excursion Chirurgicale en Angleterre," remarked on some of our social customs with admiration, but our dinner-barbarisms excited his horror, as well they might. With the best meat, wine, and vegetables, we cook and devour them like savages. You may see grown men—and M. Courty publishes the damning fact to civilized Europe—drinking sweet champagne with mutton! and reserving a fine bottle of Bordeaux, worth, perhaps, ten shillings, till after dinner, when a parcel of Yahoos sip it whilst they are munching sweetmeats, biscuits, preserved ginger, damson cheese, and raw fruits! How can Bordeaux wine ever be popular if put to such silly, not to say wicked, uses? Of course if taken by a man who looks for a dram in the guise of wine it will taste thin and cold, and if wasted on a booby who is devouring sugar-plums, it will taste sour. No wonder a refined Frenchman such as M. Courty, though he might marvel at English self-government, though he might praise "*ce fameux home, ou la vie privée se retranche*;" though he might envy our houses so full of comfort, and each looking like

“une petite forteresse, separée de la rue par une forte grille et un fossé profond” (for in this ideal guise does he describe our areas and their railings), should go away with the impression that we are savages at the dinner-table.

## CHAPTER VI.

Bordeaux wine continued—What are the parts and properties of wine: unity, generosity, acidity, sweetness, stability, astringency, body, flavour, bouquet, satisfactoriness—Medical uses—Report on qualities and price of samples of cheap Bordeaux bought in London in 1863 and 1864.—Postscript.

I WILL now detail my experience as to the quality and prices of such samples of red Bordeaux wine as I have met with, merely reminding my readers that our definition of cheapness is, not more than 2s. 6d. per bottle, and that each wine has been fairly drunk at table (if drinkable), and not merely tasted in a warehouse.

But what are the qualities we look for in wine? I will endeavour to point shortly out such as deserve the attention of the Physician and consumer. We are not wine merchants, and cannot pretend to the refinement of professional connoisseurs. We need only now look for certain practical tests of the humble kinds of wine before us.

In the first place, in drinking a good large sip of the wine, does it *prima facie* strike us as being *one* liquid, or a compound of many? Wine should have an absolute *unity*; it should taste as one whole.

True, we may distinguish various properties on reflection, but they should be as parts of a whole, and not as independent units mixed together. But bad wine resembles a black draught: here a something sweet meets one part of our gustatory organs, there something sour, there something fruity, or bitter, or hot, or harsh, just as if half a dozen ill-blended liquids came out of one bottle.

2. Wine should have a certain generosity of taste; unless spirit could be extracted by distillation it would not be wine; but there should be no smell nor taste of added and ill-combined spirits, nor that heat about the throat which they cause.

3. Wine, like all drinks used by healthy-grown men, is slightly sour—not even excepting water, if it contain a palatable quantity of carbonic acid and dissolved chalk. All soft, neutral, or alkaline drinks are, like milk, adapted for infants; or, like Vichy water and Seltzer water, for invalids, or people past their grand climacteric, or for the gouty. But all the drinks of grown healthy men and women are sour—such as tea, coffee, ale, beer, cider, mum, mead, perry, every kind of fermented drink known to the law, including wine of course, and all the fruits which bountiful Nature gives us. So, too, are meat and vegetables in a lesser degree; flesh, fish (less so), bread, the horse-radish, the potato, the carrot, and the like. *Nature abhors alkalinity.* A certain amount of sourness belongs to all wines, and we have it *naked* in the well-fermented wines of France and



Germany (claret, Burgundy, hock, &c.), and disguised in the imperfectly-fermented and sweetened and fortified wines of Spain, Portugal, the Cape, &c. There are other, legitimate, *sweet wines*, as Tokay, Constantia, Cyprus, and Visanto, which, though they contain an exuberance of sugar, are well fermented and not brandied. The degree in which the natural sourness of wine affects us depends much on the state of the palate. Divine instinct teaches most men (who have not coddled themselves after the teaching of dyspeptic Physicians and writers on diet) that something sour is good with fish and other gelatinous things, and with what is fat and high flavoured—not good with sweets or fruit. But an excessive sourness, depending on acetous degeneration or *prick*, is bad, especially if combined, as it is in some of the worst clarets I have tasted, with great alcoholic strength and taste of added spirits. Practice soon detects this.

4. Sweetness is a characteristic of many good wines, as I have just said; but the Bordeaux and Rhine wines are as nearly as possible *dry*—*i.e.*, not sweet. Genuine sweet wines have their place and uses, of which more hereafter.

5. Whether sweet, or dry, or acidulous, we look in wines for a certain *stability*—a clean, round, perfect taste—and for the absence of what indicates change or fermentescibility. There is a certain mawkish, sickly sweetness (it is most like that of the sugar which is apt to *candy*—*i.e.*, to crystallise out

of over-kept preserves, such as currant jelly) which, once tasted, can never be forgotten, and which indicates want of firmness.

6. Roughness or astringency is a most important property and belongs to most red wines. In moderate degree it is relished, as sourness is, by a healthy manly palate, just as the cold souse is welcome to the skin. In excess it leaves a permanent harshness on the tongue. The *genus* dandy always hates anything rough, but I believe a fair amount of it is anything but unpalatable to the tongue of a hard-worked man. The careful old man in Terence's "Heauton-timorūmenos" complains of a luxurious young lady in his house:—

"Pytissando modo mihi  
Quid vini absumsit! sic: '*hoc,*' dicens, '*asperum,*'  
'*Pater, est; aliud lenius, sodes, vide!*'  
Relevi dolia omnia, omnes serias."

"What a lot of wine she wasted in tasting it; saying, 'This, papa, is rough; see if you can't find some softer,' so I had to ransack and tap every bin in my cellar." Just so the young men at the clubs now ask for *some that is softer*. Civilised man is the same in essentials at all times and places.

7. In the next place we look for *body*. This is not strength, though the fullest bodied wines, as a rule, are the strongest. Spirit and water has no body. It is the impression produced by the totality of the soluble constituents of wine—the extractive, that which gives *taste* to the tongue, and which, as

wine grows older, is deposited along with the cream of tartar, forming the *crust*.

8. Next come the odoriferous principles which give *flavour*, *odour*, and *bouquet*, and which constitute the glory of wine, and its distinction from other liquors. Some flavours are derived direct from the grape; a pleasant reminiscence of the fresh fruit, of which I noted an agreeable example in the white Hungarian *Dioszeger Bakator Auslese*. But what is usually understood is that which is developed when the wine grows old in bottle. Such things are *sui generis*, although attempts are made by students of "applied chemistry" to imitate them. I need scarcely say that they are not to be looked for in young wine; in which fulness and colour, if combined with purity and firmness, are to be chiefly looked for, and which, if kept a year or two, will improve vastly and get flavour. I am speaking throughout of moderate-priced wines fit for families. *Bouquet* is that quality of wine which salutes the nose. Very high bouquet in cheap wine is suggestive of adulteration. *Flavour* is that part of the aromatic constituent which gratifies the throat.

9. The wine must *satisfy*. A man must feel that he has taken something which consoles and sustains. Some liquids, as cider and some thin wines, leave rather a craving, empty, hungry feeling after them.

One more word let me say of the uses of these and other pure wines. They increase the appetite; they exhilarate the spirits; they tend to fill the veins with

pure, healthy blood, and at the same time favour the action of the excretory organs; they are good in anæmia and chlorosis. How often I have wished that the patients coming from a Dispensary or out-patients' Hospital room could have had a bottle of pure wine, instead of the "mixtures" that they carry away in their dirty bottles! Mixtures, too, contaminated with methylated spirit! which the infernal ingenuity of wholesale chemists supplies at low rates, in the shape of "tinctures," to parsimonious Dispensary committees! O Charity! what crimes are committed in thy name!

To persons of the gouty and rheumatic temperament—maladies which they vainly attempt to keep at bay by the driest of diets, such as meat, bread, and brandy-and-water—Bordeaux wines are of special service; they neither turn sour themselves, nor are they the cause of sourness in other articles of food. But, be it observed, they are *beverages* and not *drams*.

Then what a boon it would be to the very flower of our female population if the medical profession were courageous enough to set at defiance all the army of Mrs. Gamps, who infest the lying-in chamber, and who insist on cramming young mothers with the heaviest beer or porter, brandied wine, and ardent spirits, on the pretence of keeping up their strength and assisting them to nurse! If ever there were a fit machinery for making women drunkards, it was the whole organization of the lying-in chamber, as it was

when I first knew practice, and even that was an improvement on times gone by. A poor woman, after the pains of childbirth, was loaded with bed-clothes, and carefully shut out from fresh air and denied wholesome ablutions, in order, as it was said, to keep out the demon Cold. She was starved, denied a slice of roast mutton or any solid food, and saturated with gruel and other fearful slops in order to propitiate the demon Inflammation. Fruit and vegetables were denied, because of the belching demons Acidity and Wind! Then, when duly softened, sweated, blanched, puffy, nerveless, and breathless, she was exhorted to take stout or ale and port wine to keep up her strength and make milk for the little one. How soon young women get a bloated look and lose their youthfulness under this *régime*, every man of observation knows too well. But it is not so well known that in humbler circles, where no port wine is to be had, the gin-bottle was and is the substitute. Talk of Mission Women! Low monthly nurses are the very missionaries of ardent spirits.

But I affirm that, whilst the labouring man's wife, with her active muscular system, can nurse very well on table-beer, and wants not a drop of gin, so the lady, with her more active nervous system and delicate organization, can nurse very well on pure clean claret. She may drink abundantly of it, and be fresh, young, rosy, and fit for another innings when her duties are over,—with none of the dusky, venous tint of nose and cheeks, none of the misshapen "figure," for

which anatomical corsets and belts are prescribed in vain.

But can cheap claret be had good? The following list will show. It is my purpose to encourage the use of pure wine. I therefore take the liberty of mentioning the places whence I have drunk it good, with the prices, and notes of the quality. These are but samples of hundreds of dealers ready and willing to supply the wine, and when the public are knowing enough to ask for it, they will be ready enough to sell it.

*List of Samples.*—*Those marked with the date 1863 were purchased in that year; all others in 1864.*

*At Twelve Shillings per Dozen.*—1. “Claret,” from Messrs. ——. Not a good specimen; thin and sour.

*Fourteen Shillings.*—2. “Vin Ordinaire.” Denman, City. (Purchased 1863.) Not too rough nor sour; strong; not bad for the money.

3. “Vin Ordinaire.” Do., 20, Piccadilly. (1864.) Very clean, drinkable wine; not too sour. Alcoholic strength = 17·6 per cent. of proof spirit.

4. “Vin Ordinaire.” Messrs. ——. (1863.) Thin; hardly worth the money.

*Fifteen Shillings.*—5. “Claret.” Blaxall and Co., 33, Lamb’s Conduit-street. Very good, ordinary, clean wine.

*Sixteen Shillings.*—6. “Good ordinary Bordeaux.”

Sautet and Robinet, 63, Dean-street, Soho. (1863.)  
Thinnish, but neither too rough nor too sour; seems  
to have been a fair time in bottle.

7. "Fronsac." Not unpalatable, but a little too  
sour.

8. "Claret." Messrs. ——. Not agreeable; strong  
and sour. Alcoholic strength, 24·3.

9. "Pondesac." Messrs. Trapp, 5, Crescent, Minories.  
Alcoholic strength, 19·5. Wants rest; tastes as if  
it had been disturbed.

*Eighteen Shillings.*—10. "St. Estephe." W.  
and A. Gilbey. (1863.) Fair body and flavour;  
roughish; worth 6*d.* per bottle more than No. 4.

11. "Bordeaux." Fearon and Co., Holborn. (1863.)  
Very nice, clean, palatable wine; not too acid; satis-  
factory.

12. "Claret." Barlow, 5, Curzon-street, May-  
fair. (1863.) Excellent ordinary Bordeaux; not too  
acid.

13. "Vin Ordinaire." Cadiz Wine Co., St. James's-  
street. A really very nice wine; clean and refreshing;  
good body; alc. str. = 16.

14. "Claret, P. B. M." Trapp and Co. Rather  
lighter than last, possibly a little older; a very satis-  
factory wine; alc. str. = 13·8.

15. "St. Julien." Dubois and Co., Royal Albion  
Wine Office, Brighton. A light, very clean, well  
tasting wine; seems to have age; alc. str. = 14. 16*l.* 10*s.*  
per hogshead.

*Twenty Shillings.*—16. "Bordeaux Wine." Den-

man, 20, Piccadilly. Capital wine ; good clean taste ; not too sour ; some flavour ; satisfactory ; alc. str. = 16·7.

*Twenty-one Shillings.*—17. “Paysan’s Bordeaux.” Hall, 63, South Audley-street. Clean ; *very* light ; alc. str. = 18·6.

*Twenty-two Shillings.*—18. “St. Emilion.” (1863.) Brun, 63, Dean-street. Sound, smooth, pleasant wine ; thinnish ; agreeable flavour.

19. “Bordeaux.” R. Wood, 132, New Bond-street. (1863.) Nice, clean, soft wine, with something of the smack of after-dinner claret.

20. “Claret L.” Trapp and Sons, 5, Crescent, Minories. Very nice wine ; not rough nor acid ; good colour ; satisfactory ; alc. str. = 13·8.

*Twenty-four Shillings.*—21. “St. Julien, 1858.” Hassam, 9, Greek-street, Soho. (1863.) Full-bodied ; deep colour ; age in bottle ; crust ; not sour, *but decidedly rough* ; suits myself to a nicety ; so finding the proprietor was going out of business, I bought all he had at 21s. per doz. Alc. str. = 19·5.

22. “St. Estephe.” Denman. (1863.) Pure, clean wine ; not rough nor sour ; satisfactory.

23. “St. Emilion.” Gilbey. (1863.) Fair body ; would have tasted well had I kept it long enough.

24. “St. Emilion, good quality.” Brun and Co. (1863.) Very good, smooth, pleasant wine ; body enough ; some flavour.

25. “Claret.” Barlow, Curzon-street. (1863.) Capital, clean wine ; some flavour.

26. “Claret.” Nunn, Lamb’s Conduit-street. Very



clean, well-flavoured wine; body enough; not too acid.

27. "Claret." Denman. Very excellent, fair body and flavour; alc. str. = 16·7.

28. "Claret." Hall, South Audley-street. Alc. str. = 17·6. Very clean, pure, soft; a little more body than No. 17.

29. "Claret B." Trapp and Sons, 5, Crescent, Minories. Alc. str. = 15·8. Good wine in colour, body, and flavour.

30. "Château Leoville." Dubois, Brighton. Alc. str. = 15. More colour and body than No. 15; very sound, fine, good wine, with flavour; 20*l.* 10*s.* per hogshead.

*Twenty-six Shillings.*—31. "St. Julien." Messrs. —. (1863.) Thin, poor, and watery; nothing unpleasant, but no flavour to counterbalance want of body.

*Twenty-eight Shillings.*—32. "Claret." Messrs. Trapp and Co., 5, Crescent, Minories. Alc. str. = 15·8. Very good.

33. "Claret." Messrs. Nunn, Lamb's Conduit-street. Good body; some flavour; perfectly satisfactory.

*Thirty Shillings.*—34. "St. Julien." E. Brun. (1863.) Roughish, full-bodied, well-flavoured, sound wine.

35. "Claret." Germain, Frith-street, Soho. (1863.) Very good, smooth, light wine.

36. "Claret." Messrs. Drake, 37, Bedford-street,

Strand. Very clean, pure wine ; good flavour ; quite satisfactory.

37. "Claret." Denman, 20, Piccadilly. Alc. str. = 17·6. May be described in the same terms as the last.

I will now shortly ask my readers to allow me to present the following solemn conclusions from the foregoing details :—

At and above eighteenpence a bottle Bordeaux wine can be had, retail, with no trouble to the consumer, at any number of respectable shops, fit for the table of any gentleman who desires to drink it with his dinner.

Below eighteenpence good Bordeaux wine may be got retail if the consumer take some little pains to choose it and keep it a little. The cheapest wines are put to the severest test.

In buying cheap wine by retail the consumer should decide whether he prefer a goodish wine new, like No. 20, that will improve by keeping, or one which may have some age, as No. 21, and is as good now as it ever will be.

By far the best plan is to buy *wholesale*. Any one who takes wine in quantity and pays cash can get a discount, which will reduce the price two to four shillings per dozen.

Cheaper still is it to buy by the hogshead ; let the wine merchant bottle it for you, or do it yourself, and so save the retail profit of the wine merchant.

The price of wine comprises that of the *wine*; the *duty* at one shilling per gallon on a hogshead of 46 gallons (or 22 dozen) charges, &c., say 3*l.*, or about 2*s.* 6*d.* per dozen; bottling, laying up, fining, drawing off, including bottles and corks, which are charged by Messrs. Trapp 3*s.* 6*d.* per dozen on their own premises, and 3*s.* 3*d.* on the consumer's. Now, suppose the wine cost 12*s.* per dozen; duty, &c., 2*s.* 6*d.*; bottling, 3*s.* 6*d.* = 18*s.* per dozen: this wine bought retail would cost 24*s.* A practical man who has bottles, and who can have the job done at home, under instructions from the wine merchant, can save at least 2*s.* 6*d.* per dozen in the bottling, besides the 20 to 25 per cent. retail profit.

My practice leads me often into lodging-houses at the West-end, kept by French or Italian couriers, and clever fellows they are; and one of them once gave me some capital Macon, which he assured me only stood him in 10½*d.* per bottle.

Let me say that *cold* in any shape does not agree with these wines. They taste best at 58°—60° Fahr.

It is curious to notice the small alcoholic strength of these wines. The most alcoholic samples were decidedly not the best, but the body bears no proportion to the alcohol—*i.e.*, weak wines may taste *full* and *round*, and give a satisfactory *post-prandial* sensation.

*Postscript.*—I feel some awkwardness in mentioning the names of these wine merchants, lest I should

seem to exclude others, which is by no means my intention. Years ago, when good French wine was first becoming popular, I used to get it from Barto Vallè, in the Haymarket, at 3s. per bottle. I also got it good from Howeis and Masson, Fortnum and Mason, and many other shops in Piccadilly. In 1865, I am certain that, qualities being equal, common Bordeaux may be got at  $\frac{3}{5}$  of the price of 1851. I believe, too, that now the wine sold by popular dealers, as the Messrs. Gilbey, is much better than it was at the same price two years ago.

## CHAPTER VII.

Further illustrations of the uses of Bordeaux wine : in the exanthemata, in rheumatism, for the bilious and gouty—Four kinds of thirst—Burgundy : its distinctive glories, its perfume : cases in which it should be prescribed—Report on samples of cheap Burgundy—Medical digression on nature of odours, and their effects on the nervous system—True philosophy of medicine.

I WAS obliged to finish my last chapter on the Bordeaux wines without mentioning one of their chief uses, which is to relieve the restlessness, nightly wandering, and thirst of the exanthemata, and especially of scarlatina and measles, in children. If a child is very stout and red-lipped, I should not press the use of wine during the first day or so ; neither, in fact, need one *press* it at all. Mix one part of pure Bordeaux wine with one or two of pure cold water, according to the patient's age, and let him drink it at night, *ad libitum*. I know of no "diaphoretic," "saline," or "sedative" so admirably adapted to allay the miserable wandering, the headache, and thirst of scarlatina. What an improvement it would be if we were wise enough sometimes to trust to our patient's instinct ! It is contrary to all experience that a sick child or other unspoiled person should go on sipping what made its head ache more, or its pulse beat

higher, or which added fuel to a tormenting heat and thirst. In measles, so soon as the rash becomes dusky, Bordeaux wine allays the great restlessness. This, be it observed, is not a treatment founded on any hypothesis that alcohol is a good aliment for the nervous system, but on observation of facts at the bedside. It is no more than the small beer which Sydenham used to allow his patients in small-pox and pleurisy.

Anyone who observes what takes place within himself may soon distinguish four kinds of thirst. The first is that which arises from want of moisture, as from excessive perspiration in summer, and is almost certainly allayed by water. The next is a false thirst, depending on a disagreeable state of mucous membrane of tongue and fauces. This is common enough with dyspeptic people, and with many children who are "always thirsty," and is not only not relieved but aggravated by copious draughts of cold water. The third is a thirst truly subjective, depending on the nervous system—the thirst of mental agitation, of bodily pain, or of intense fatigue and exhaustion. Any one who has ever experienced this last may know that whilst mere water is only valuable as a kind of diversion, a drop of wine acts magically. When one sees a man, "unaccustomed to public speaking," humming and hawing, and in vain trying to lubricate his tongue with the glass of cold water provided for public lecturers, it is clear that a more advanced knowledge of physiology would have caused that glass to be filled with wine, to oil the brain, which

was the really dry place, whereas the jaws might have been left to themselves. A lady complained to me that her daily governess, when she came to her house, always asked for a glass of cold water. It is very common with sickly, bloodless milliners' girls. Fruit, or food with wine, are the true remedies for the foul tongue and nervous exhaustion which the poor creatures delude themselves by calling thirst.

All three kinds of thirst probably exist in the exanthemata, and after the first or second night, if the patient voluntarily sips, and does not respue Bordeaux wine and water, it may be given *ad libitum*. Adult patients have gratefully described to me the extreme refreshment and quietness which such a drink produces throughout scarlatina simplex and anginosa. Of course, if the patient dislikes it, there is no more to be said. Fourthly, there is "the thirst that from the soul doth spring"—the craving for intellectual enjoyment and gaiety, which I cannot descant on now.

I put together three classes of patients—rheumatic, gouty, and bilious—because they are the chief sufferers from heavy, ill-fermented, alcoholised, and ill-blended beers and wines. I have no theories; but state the fact that persons whom I have attended for years enjoy good health whilst they drink pure Bordeaux wine, and suffer in head or joints the moment that they touch port or sherry, unless of the dearest and oldest qualities. Practitioners of the last generation used to be haunted by the demon Acidity, and to think they could cast it out by a diet of meat

and brandy. I say try claret, and you will add ten years to your patient's life and to your own fees.

So much for Bordeaux wine, on which I love to linger. It is such a model of purity and freshness ; so little prone to disagree with any one ; so well adapted as a beverage for all ages and all conditions. To me it resembles young, fresh, laughing, innocent girlhood. But there is a something beyond even this. We may admire the rosebud and the snowdrop, but there is a place in our affections for something fuller, warmer, rounder, and more voluptuous. As is Aphrodite to a wood-nymph, or the Olympic Jove to Apollo, or Jeremy Taylor to Bunyan, so are thy wines, O Burgundy, to those of thy sister Bordeaux !

As I have already ventured to say, I fear that my professional brethren neglect the practical study of diet. It is true that there is an abundance of statistics, which show how many grains of nitrogen the "average man" ought to consume. It would be useful to calculate how many grains of wool would clothe the average man. But when we find a man who loves to look like a gentleman sending to an Israelitish retailer of ready-made clothes for a set of habiliments suited to the average man, then we shall find these vague generalities on diet (useful as they are in the schools) serve our purpose at the bedside. What we want is positive information, derived from observation, as to the specific effect of various articles of food or medicine on individuals, or classes of individuals.



In neglecting Burgundy wine, we ignore a most powerful agent in diseases of the nervous system. If any of my readers will do me the honour to be advised to study this wine, let me entreat him not to begin with a cheap sort; but to select a good specimen in which he will find the peculiar excellences well marked. As in studying anatomy the student should get well-developed bones to begin with—then he will detect the various surfaces and processes in less marked specimens—so I advise the student to invest four or five shillings in a bottle of good Volnay, or to go to a respectable wine-merchant and describe what he wants. Take care that the wine be not chilled nor the wine-glass cold (58° Fahr.), and drink of it in the middle of dinner with roast meat, or, still better, with hare or other game. One bottle is quite enough for four persons. Then say what you think of it. Is it sweet, or sour, or hot, or strong? No, it is perfume. It is not a liquid *plus* perfume, like much of the factitious rubbish called Moselle, but it is itself a liquid perfume, one and indivisible. The perfume or bouquet is the first thing tasted and the last. It hangs on the tongue and palate, and leaves a permanently agreeable impression. There is no room, as in some wines we have treated of, for distinguishing various properties after deglutition, even if of perfect unity and pureness. The first and last and only property is the perfume.

And what is this like? I must refer to chemists for a history of its origin and composition; this

is no business of mine. It is a something with a trace of bitterness in it. This is not saying much; but if the taste be any guide to its nature or alliances, it ranks with the class of substances of which valerian, civet, and castor are examples.

Burgundy is pre-eminently a full-bodied wine; but its body is aromatic, not alcoholic. Of course, like all great artists, I am drawing from the live model. I write with a bottle before me, which I am sacrificing for my own inspiration and my readers' profit; and the alcoholic strength of the generous liquid is only 22 or thereabouts, whereas a bottle of Cape Port sent me by a patient (of course, being undrinkable, it shall be given to the poor) is quite 36. One-eighth of a bottle is as much as a man need drink with the most savoury parts of his dinner; one-fourth of a bottle is quite a good dose for a moderate man. It makes one feel decidedly warmer and more genial; it is a thorough exhilarant, and if taken too freely produces a tightness and uneasiness in the head. But if good, it does not produce any other ill-effect; neither does it do so if other wines be taken before and after it, as people ought to do, for to drink Burgundy throughout a dinner is like trumpets throughout a sonata or an apple tart all quince. But if too new, or in a state of fermentescibility or acidity, it will be felt in every joint in the body. *Corruptio optimi, pessima.*

A long time ago I learned by experience the value

of Burgundy in cases of debility with nervous exhaustion. The patient who first taught me was subject to fits of giddiness or syncope or sudden pallor, followed by hysterical symptoms. He had been subjected to all the artillery of "nervous" and antispasmodic remedies—valerianate and sulphate of zinc, galbanum, &c. His own instincts led him to drink a very good Burgundy, as being more supporting and less heating and acescent than port and sherry, and more full-bodied and satisfying than Bordeaux. I am satisfied that, although out of a million drinkers fewer would find anything possibly disagreeing in Bordeaux than in Burgundy, yet for a large class of people who want support, Burgundy has in it materials which Bordeaux has not. It is more powerful for good, and of course for evil likewise. It is not so well prepared as first-class Bordeaux; perhaps it cannot be. Yet I have faith in the effects of increased care in the manufacture.

To use a rough comparison, Burgundy has fifty times the flavour which port has, or ought to have, with half the alcoholic strength. But this is saying not enough in praise of it: it really soars high above port in the qualities which distinguish wine in contradistinction to spirits. Whoever would add an innocent pleasure to his Christmas festivities, let him hand round a bottle of Volnay or Chambertin with the roast turkey. Even the most solemn old port-soakers will be shaken in their allegiance to the Lusitanian decoction, and will be tempted into the

habit of looking for the best wine with the best dishes, instead of gulping "dinner sherry" with their meat, and looking out for a heavy sitting over the port when dinner ought to be over.

But old-fashioned wine-merchants will tell you that Burgundy does not answer. "It won't keep," they say, "it won't bear travelling, and it gives the gout." A year or two ago, Mr. S——, an eminent wine-merchant, was at Macon at a time when the leading wine-growers of the country had assembled to taste and classify the new wines. He took the opportunity of bringing before them the popular English threefold objection, which I have just stated. In answer to the first objection they brought him Burgundy wine a hundred years old, attenuated, but still sound wine. In reply to the second, they brought him some that had been all round the world; and in reply to the accusation that it caused gout, they bid him inquire at dinner-time, amongst more than 200 wine-growers then assembled—men who loved, and drank, and swore by their own wine—how many had gout. He was quite satisfied on this score.

But it is time to quit these lofty regions, and come back to the cheap wine, which is my subject. I believe it to be true that, within certain limits, the value of wine increases, not as the price, but as the square thereof—*i.e.*, a bottle that I can get for 4s. 6d., 4s., or even 3s., is five, four, or three times as good as what I can get for 2s. or 2s. 6d. It is only in first-class, expensive wines that you get the totality of

flavour which I have been describing; in cheaper ordinary wines you get more or less of it. We ought certainly to get a something fuller, stouter, rounder, and higher-flavoured (on the average, two, three, or four degrees stronger in alcohol) than in the pure, delicate, virgineal Bordeaux of equal price. In lower qualities we get a something acid, perhaps very acid, and the flavour is so little, or none, that no one could say what the wine might be.

SPECIMENS OF CHEAP BURGUNDY BOUGHT IN  
LONDON, 1863 AND 1864.

*At Fifteen Shillings per Dozen.*

1. "Vin Ordinaire de Bourgogne." From a French retail shop in London. Tastes mixed—strong, rough, acid, sickly sweetish; no flavour; the worst wine of the sort I ever got.

*Sixteen Shillings.*

2. "Beaune." Messrs. ——. Seems new; full coloured; not acid nor astringent; sweetish; wants character; but is not worthless.

*Eighteen Shillings.*

3. "Mercurey." Messrs. Brun, 63, Dean-street, and Libourne, Bordeaux. Charming wine of its kind; old; clean; very light; not acid nor sweet; thin body; some flavour. Alcoholic strength = 18.

4. "Beaujolais." Hall, 63, South Audley-street. Well flavoured; not very stout; sound and palatable.

*Twenty Shillings.*

5. "Macon." Fearon & Co. Good, clean, pleasant, satisfactory wine.

*Twenty-one Shillings.*

6. "Beaujolais." Justerini & Co., Pall Mall. Full bodied ; not too acid ; good flavour ; satisfactory.

7. A sample from Fearon's, Holborn. Very nice, well-flavoured wine. Alcoholic strength = 17.6 per cent. of proof spirit, or thereabouts, as shown by Crockford's spirit indicator for wines.

*Twenty-two Shillings.*

8. "Beaune." R. Wood, 132, New Bond-street. A very satisfactory wine indeed ; clean uniform taste, stout body, good flavour. Alcoholic strength = 18.

9. "Macon." Imported from France by private consumer ; cost 22s. when bottled. Alcoholic strength = 19. Very nicely flavoured ; in good condition ; sound, appetizing wine.

*Twenty-four Shillings.*

10. "Lamalgue." R. Wood & Co., New Bond-street. A clean, sub-astringent, satisfactory wine.

11. "Beaujolais." *Ibid.* A very nice, clean wine ; some body and flavour.

These are all the samples of cheap Burgundy that I have purchased and drank. I have, however, tasted at the houses of friends several specimens of the Beaujolais sold by the Beaujolais Wine Company, in Pall Mall, which is a capital, stout, sound, well-

flavoured, serviceable wine. As I said before, these are wines for daily use, and, although good, yet are, as it were, very feeble adumbrations of really first-rate Burgundy. I have already said that they are, for the most part, fuller or stouter than Bordeaux wines of equal price.

I ought, when speaking of Bordeaux, to have mentioned some cheap specimens of white wine; for instance a *Vin de Grave* at 24s. and another at 30s., sold by Barlow, 5, Curzon-street, of which my note is, that they are clean, sound, agreeable wines, not too acid, capital vinous flavour. Here, too, I must not pass over white Burgundy. I spoke in my first chapter of a cheap Chablis, at 18s.; a thin, light, clean wine, appetizing, and of pleasant flavour; some that I had afterwards at the same place was slightly turbid, as if changing. I have got capital Chablis at 24s. at Rutherford's in Wigmore-street, and at 30s. at Barlow's in Curzon-street. Each of these specimens, except the one mentioned, was in good condition, and agreed thoroughly well; and it might have been put on any table without disgrace. What a deliverance from the tyranny of "dinner sherry," could we have such wine handed round with our fish!

I heard some Pouilly, at 24s., sold by the Beaujolais Company, so highly recommended by a learned and accomplished physician, that I have sent for, drank, and approved it highly. It has quite a perceptible dose of the Burgundiacal flavour; its alcoholic

strength is about 20·5, and is fuller, rounder, and more satisfying than Chablis, whose character is "flintiness," but which certainly would tempt a man to eat a carrion crow.

I must also mention Yvorne, a Swiss wine, at 24s., from Wood's in Bond-street, as one which ranks with these other clean, fragrant, appetizing white wines.

Here, then, with Burgundy as with claret, there is abundance of good, cheap wine, suited to every pocket, which ought to be introduced at dinner and evening parties, instead of vile Hambro' sherry, and to be ordered for the invalid whose appetite needs a whet.

Now, let us turn back for a moment to the subject of the odours of which Burgundy wine perfume is one, and see what inferences we can draw respecting their nature and effects.

As positive empirical facts we have the following:—From the remotest antiquity mankind has highly valued a set of remarkably odoriferous substances—musk, civet, valerian, assafoetida, galbanum, sandal, garlic, and the like. All animals have an instinct which teaches them to search for and delight in similar substances.

That the love for these things is of remotest antiquity is shown by the fact that the hunting of the castor, or beaver, for the sake of his odour bags was a thing so notorious that it formed the groundwork of one of those most ancient moral stories which are



known as Æsop's Fables. This carries us back to times when the kastor was common in the rivers of ancient Europe and the countries around the Black Sea. The beaver, as the story goes, οὐ τὰ αἰδῶια φασιν ἰατροῖς χρήσιμα εἶναι, being hunted, bites off the precious deposit, and leaves it to his pursuers, glad to compound for his life. When medicine arose, substances of this class were called antispasmodics, and have continued in use to this day, as is well known. They were sought out first, as I believe, through that inborn instinct which incites the whole animal world to delight in such odours: they were adopted as remedies long before such a thing as a nervous system was dreamed of, and they were continued in use because experience confirmed what instinct had pointed out. This is the true philosophy of practical medicine.

But what is their nature and the secret of their charm? We will see if we can grope our way to a little light, guided by a few palpable facts.

Every animal has its peculiar odour—we should rather say every *thing*—for even metals and substances the least volatile are perceptible to some acute noses. But every animal, at least, has its odour, which exhales from the skin during life, and may be detected in the blood and flesh after death.

It is a fact, quite inscrutable, though not to be disputed, that some animals possess much more odour than others. There are tribes of odoriferous or musky mammals, as is well known; among reptiles the alli-

gator is notorious for a musky smell ; and amongst fish, the smelt enjoys a delicious predominance. Perhaps it is correct to say that the human nose is acutely sensible of the odours of some animals, and little so of that of others, rather than that some have more odour than others. Man himself, whatever his privileges, is not distinguished from the rest of the animal kingdom by the absence of odour ; and here, of course, I speak not of the taint of dirty and unwashed skins, but of the subtle musky emanations from the persons of the most refined and fastidious. The dark races have notoriously the start of us here. I well recollect some Kaffirs, splendid dusky fellows, naked to the waist, who were in London some years ago, and visited the Zoological Gardens, where they left quite a musky trail in the air as they passed.

But when I say that all animals have odour, I must limit my words, and say all *perfect* animals. The young have it not ; and I may remark, in passing, that it is an admirable instance of the arrangement of the animal creation, even in small details, that young nestlings are inodorous.

On the contrary, odour is prominent in the mature and perfect animal, in its highest vigour and development, and the well-known devices resorted to to fit animals for the table, and to hinder their flesh from being *strong*, furnish a crucial test of the conditions under which animal odour is developed most perfectly.

But if such odours be an inherent constituent of

a perfect animal, it follows of necessity that they cannot be repulsive to others of the same species; quite the contrary, and this throughout the whole animal range without exception. Moreover, as they exist most copiously in the most vigorous animals, it is difficult to avoid the conviction that their presence in the blood conduces to vigour, especially in those qualities of boldness, ferocity, activity, and muscular force which distinguish the perfect animal.

That such odours, or some of them, are agreeable to many persons, and useful in some complaints, is undeniable. Possibly their secret charm to some persons arises from a certain mysterious suggestiveness; they bring, as it were, upon the organ of smell some faint shadow of that which it has been (perhaps quite unconsciously) accustomed to meet with in the person of some loved friend. But a still stronger reason remains. If these odours be the product, or accompaniment, or instrument of a vigorous nervous system, we might expect *à priori*, as we find in fact, that they are sought for and loved by, and that they are beneficial to, persons whose nervous systems are feeble and shattered, and inadequate to their work. As we prescribe the juice of the muscular flesh of animals—*i.e.*, soup or essence of beef, to persons who are deficient in muscular force, so persons who are deficient in nervous force, as the hysterical, have sought out and prescribed for themselves, led by an unerring instinct, the odours which are part of the apparatus of the nervous system of other animals in

their highest state of perfection. This, then, is the reasonable inference we draw from the instinct which leads certain patients to seek "foetid" medicines, and from the good results which we know to follow from their use—viz., that these medicines supply a something which the nervous system ought to produce, but which a feeble nervous system cannot produce, or which one that is overtaxed cannot produce sufficiently to meet the demands on it.

I will not go here into the medical uses of musk, valerian, castor, and the like. That they have great force in the cases adapted for them, is certain; but we have very much to learn. My present purpose is to show my younger brethren the place which good Burgundy may occupy in their *materia alimentaria*. What Bordeaux is to the blood, that is Burgundy to the nerves.

## CHAPTER VIII.

Recapitulation—Italian wines: Capri, Chianti Broglio, Barbera, Vino d'Asti—Greek wines: Red and White Hy-mettus, St. Elie, Keffesia, Thera, Como, Boutza, and Santorin—Cases in which they are applicable—Sweet Greek wines: Cyprus, Calliste, &c.—Digression on wine advertisements—False rationalistic philosophy applied to wine—Juggling chemical hypotheses and analyses.

I MAY take the liberty of repeating in a few lines the basis of my argument.

The wines in commonest use—that is, port and sherry—are fortified by the addition of large doses of spirit. This not only makes them less wholesome, but it also makes them dear, because to be drinkable with pleasure and safety, they must be kept many years in wood and bottle. Moreover, all sorts of port and sherry have risen enormously in price. Again, the town is flooded with a lot of the fictitious stuff, chiefly manufactured at Hambro', which is made to look like sherry or port, but which is not *wine* at all, but spirits and water only, coloured and flavoured. If cheapness be an object, or if disguised spirits be really preferred to wine, various compounds of spirits, fruit, sugar, and water, hot or cold, can be prepared to suit every

purse and every palate, and to suit common sense also; for it is not common sense to tickle the ear with the name of sherry, and the eye with the sight of a wine decanter, whilst the liquid is but spirits in disguise; still less to pay even eighteenpence for a bottle of Hambro' sherry, whilst the same amount of spirit may be had in its native purity for sixpence. The hypocrisy of every-day life, too, is much to be wondered at which palms off adulterated spirits as sherry because cheap, but sneers at pure wine if that be cheap. Defrauded, too, by long wars and mischievous legislation, of access to the pure, cheap, and abundant wines of our neighbour, France, our population has been bred up to estimate the brandied wines of Spain and Portugal as the true types, and to look on wine as a dram to be sipped, instead of a beverage to be drunk. Hence, natural wine was, before the increased intercourse with France of the last ten years, and the reduction of the duty, a thing quite unknown to the mass of the people. "Claret" and "Hock" were introduced at the tables of the rich as great luxuries; but they were also often used by the vulgar rich in a way which showed that they were part of the apparatus of ostentation and not of enjoyment, just like the heavy silver dishes and hired flunkeys. These delicate wines were often sipped with sweetmeats; they were chilled and even *iced*, instead of being gently warmed; and then of course were condemned as sour, cold, and poor, by persons who had no knowledge of wine-flavour as distinct

from alcoholic strength, and who, perhaps, would not have been able to taste it even had they known of its existence. Five years ago a friend of mine died, and as I knew that he had some good wine, I attended the sale of his effects at Reed's, in Great Marlborough-street. There was some very indifferent sherry which he had lately bought, and which the Israelites who haunt auction-rooms bought up greedily at 10s. a dozen more than he gave for it; there was also some superb claret worth 84s. per dozen. It was amusing to see the wry faces which these Jew brokers made at this, and how they spat it out of their mouths; not one of them bid for it, whilst the wine-merchant who had supplied it, and I, bought it in alternate lots at 30s.

People cannot be expected to change the habits of their lives in a hurry, nor yet all at once to relish pure, natural, unbrandied wine after having for years reviled it as sour, cold, and poor. There is a good deal of the *subjective*, however, in our habits of gustation. People will say they relish, and will pretend to relish, and at last may end by really liking, almost anything if they think it a mark of fashion to do so. We want to have people taught what wine really is, how to taste it, and how to discriminate pure wine flavour from the hot fumes of disguised spirits, and then the relish will follow the knowledge.

In describing the cheap wines of Bordeaux and Burgundy I was treading on well-known ground. They have long been familiar to the more refined

part of our population. Up to the time of the vine disease they were produced in large quantities; the *brands* or qualities are well known, and any man who fixes what price he likes to give can readily suit himself by applying to almost any wine-merchant. Not so with the wines of Italy, Greece, Hungary, and Austria. They have as yet been sent in no great quantity, they are little known even to wine-merchants, and are kept in stock by but few. My knowledge of Italian wines is entirely derived from specimens furnished by Messrs. H. B. Fearon, 94, Holborn-hill. Greek wines I only know through Mr. Denman, of Abchurch-lane, City, and Piccadilly. The Hungarian have rather a wider reputation, for I have often met with them at the houses of patients, who have procured them from Mr. Denman, or from Mr. F. Andres, 12, Mark-lane, or Max Greger, 7, Mincing-lane, or M. Azémar, 40, Mark-lane, or M. Diosy, of 123, Fenchurch-street, or possibly some others whose names have escaped me.

White Capri (*Vino Bianco di Capri*) is a wine that I have referred to before. It was recommended to me early in 1863 by a well-known physician, and I procured some from Fearons'; afterwards I got some of the same wine at almost double the price from E. Brun, of Dean-street, and as this went bad I dropped it. I have, however, lately again procured some from Fearons', who have continued to sell it, and find no fault with its power of keeping. It is, as I said before, a remarkably useful wine. Its



percentage of proof spirit is 21·8. It is of a light cowslip-colour; fragrant, sub-acid, not rough; brisk, as if slightly aerated; has nothing in it to offend any one; not hot, nor yet cold, and seems capitally adapted for young innocent people at their Christmas merrymaking. With such wine at sixteenpence per bottle there cannot be the slightest excuse for poisoning poor unsuspecting boys and girls with Hambro' sherry.

Besides this, I drank in the summer of 1863 a red *Montepulciano*, from Tuscany, at 14s. per dozen, and noted it as astringent, clean, light, dry, and wholesome. Also a red *Chianti Broglio* at the same price, which I noted as peculiar tasting, astringent, sub-acid, and wholesome. Also a red *Barbera*, a Piedmontese wine, at 20s., a peculiarly-flavoured, fuller-bodied, rough wine; and a *sparkling Vino d'Asti* at 24s., strong, sweetish, unstable, not to be recommended so far as one specimen was a test. I believe that now not all these wines are in the market, but I have got fresh specimens of Chianti and of Barbera, of which this is the description:—

*Chianti*, 14s., peculiarly full coloured, alcoholic strength = 19·8 per cent. of proof spirit; *Barbera*, 20s., also peculiarly full coloured; alcoholic strength = 25 per cent. In each great and peculiar astringency. Compared with good specimens of Bordeaux of equal price, less acid, more astringent, more body and substance. Large quantities are consumed by

Italians in London; little by others. The taste might seem unusual and startling at first, yet there is no reason why any one who desires a rough red wine to drink with water might not try these, and might possibly relish them.

The Greek wines, which, as I said, I only know through Denman, appear of almost perplexing number, and I believe it would be good policy for the vendor to eliminate some of the less important, and fix the public attention on fewer varieties. I first procured these wines in the spring of 1863, and find the following note of *Red Mount Hymettus*, 16s.—“Clean, tasting rough; fair body, not too acid or sweet, something of a resinous flavour—satisfactory.” I have lately studied them with considerable care, and, to say the least, am convinced that they will form no inconsiderable portion of the future wine of this country, so soon as the middle classes, to whom cheapness is essential, learn to look out for a decided *wine flavour*—that is, for the taste and smell of the grape, more or less modified by fermentation, instead of the taste of spirits. Nay, more, the specimens I have tasted of some of those wines which have had age in bottle, led me to believe them so capable of developing flavours of peculiar marked character, that they will be sought out for their own intrinsic excellence, cheapness apart.

In order to classify them, we may divide them into dry and sweet. Of the dry there are the *White*

*Mount Hymettus, White Keffesia, St. Elie, and Thera*, which are white ; the *Red Mount Hymettus, Red Keffesia, and Santorin*.

Of sweet wines the *Como* and *Boutza*, which may be compared to port, the *Calliste* and *Visanto*, which are more or less sweet, luscious wines, full of flavour, and suitable, not for dinner, but to drink with cake and sweetmeats, or to give as occasional restoratives to the convalescent. Certainly sweet wines have their place in the economy of nature, and agree well with sweet dishes, and they suit the active digestions of children and some old persons.

The *St. Elie* at 24s. ; alcoholic strength = 25. A light-coloured, firm, dry wine ; not too acid ; clean and appetizing. An older specimen, which had some age in bottle, was a delicious, firm, well-flavoured wine, admirably adapted for dinner. There seems great promise about it.

The *White Mount Hymettus*, 16s., and *white Keffesia*, 20s., as I am informed, differ merely in age. Alcoholic strength, about 21. The *White Mount Hymettus* is a very cheap wine. It must be recollected that most, if not all, in the market is very new ; yet it has abundance of wine *taste* ; whereas some that is older has perfectly astonished me by its firm, dry, clean character, and the abundance of peculiar wine flavour of a Tokay sort which it seems capable of developing.

The *Thera* at 20s. ; alcoholic strength = 25. This is a wine which I have only tasted new, from the

cask, of a darkish sherry colour, full bodied, and very capable of taking the place of "dinner sherry." Comparing this wine with a cheap fictitious wine of equal price, it is instructive to notice the fulness of wine taste and absence of spirit taste. The taste is peculiar; but this wine seems to have great potentiality of developing flavour in bottle. As it is, how superior to cheap sherry! *Samos* and *Patras* are new rich wines of full body and peculiar flavour.

The Red Mount Hymettus, 16s., and the older red Keffesia, 20s., are also wines of great usefulness now and of great promise, when age shall have matured them. The alcoholic strength is about 21. Full bodied, dry, markedly astringent, not acid, they are much more satisfying than pure Bordeaux of equal price.

The Santorin at 20s., is a very useful wine; it has the tawny colour and dryness of light port, with alcoholic strength about 24 or 25. I have occasionally given or prescribed this wine to poor patients, and been quite amused at their approbation of it; so like port! A dyspeptic overworked dispensary medical officer, to whom I gave some, tells me that it suits him to a nicety, and controls the acidity of the stomach. I have had one or two old samples of Santorin of great merit, as being reproductions of certain characters of old port. Again, I have tasted some too thin, slightly acid, and depositing its crust more rapidly than such a wine ought to do.

The *Como* of 1861 is a wine which seems to have been artificially fortified to imitate port. It is one

of the false steps which wine-growers took a few years ago, when, instead of trusting to the excellence of their produce, and having faith that anything good in itself will be liked, though its flavour may be new or *sui generis*, they tried to imitate port or sherry. This Como is a good imitation of new port. Price 30s.

Como of 1862, price 28s.; said to be natural unfortified wine, is extraordinary stuff, and deserves the attention of hospital and dispensary committees. Its alcoholic strength is 30 (it paid shilling duty only); its specific gravity, 1020; and it is intensely sweet; full bodied, rough, and grapy. Some specimens have a smack of boiled must.

Boutza of 1862, price 24s.; also said to be a natural wine; specific gravity, 1015; alcoholic strength, 25; sweet; decidedly rough; like young port; nothing unpleasant. These wines evidently want age, and must come up for judgment two years hence. It is hardly fair to speak of them now. But I believe that the wine trade of Greece will hereafter be largely developed; that some of these wines are well worth laying down; and that the existence of them is a great boon to the middle classes. In the St. Elie and Hymettus we have pure wine, that seems able to maintain itself without spirit, and yet is not too thin for the English palate.

Comparing Greek wines with Bordeaux of equal price, we get much more for our money. There is more *body* in them, using the word *body* to imply fulness and rotundity of taste, and what satisfies the stomach,

and alcoholic strength also, apart from flavour. Persons who might think Bordeaux thin and sour might be satisfied with Mount Hymettus; on the other hand, a person who delights in light Bordeaux might think the Hymettus coarse, unless he got some of the older and more mature kind. Wine flavour, I need scarcely repeat, is a product of time, and time adds greatly to the cost of wine, so that in cheap wine we regard not so much present flavour as firmness and soundness, and capacity of keeping till flavour shall be generated.

It follows that the persons to whom we should recommend Greek wines especially are those who are hardly weaned from brandied wine, and who require something full-bodied. I find the Red Hymettus much relished by a patient in an advanced stage of phthisis, who says he really prefers port, but that it makes him too hot and thirsty, whereas the Hymettus quenches his thirst, and gives him "support" besides. A second patient, who has had a narrow escape from puerperal fever, says it agrees well, and has checked diarrhoea. The former patient can afford what he likes; the latter, if she had not the Greek wine, would have been condemned to South African port. These wines, I repeat, should be chosen by those who want something full and round, and who desire purity and wholesomeness as well as cheapness. At the same time, let me say that I have presented some of the older Hymettus, especially the white, to fastidious persons, who find it not only irre-

proachable for a wine of its class, but having promise of high and peculiar merit.

Of the sweet wines I have not much to say, as they are not a class of wine that suits me. The Visanto is a very full-flavoured wine, of very high specific gravity and little alcoholic strength. It is found to be good in tipsy cakes and puddings. The Cyprus is marvellously high-flavoured and sweet, and other wines, as the Lacryma Christi, Calliste, &c., partake of these qualities in a lesser degree. Can a patient digest sugar, and does he require it? If so, these wines, with cake or bread, would make a good light refec-tion. They would suit bridesmaids; possibly nursing mothers, children recovering from illness, &c. I have had one bottle of old Thera, marvellously soft and fine-flavoured, though a little too luscious for me.

Before going into the subject of the Hungarian wines, which I am glad to know are daily rising in estimation with my professional brethren and with the public, let me say three words on some of the advertisements and other documents by which their virtues and excellences are heralded. Some medical men sneer at all *advertisers*, and talk of advertising wine-merchants in the same tone in which we might speak of advertising surgeons. This is absurd. Medicine is a profession, practised for the good of the community, every member of which diffuses the secrets of his skill amongst his brethren, and relies on their support and his own character and prudence to obtain the *clientelle* which rarely fails a man of merit. But

with regard to wine, or books, or watches, or coals, there is no reason and no custom to hinder a man from making known to the world that he has something new to sell, which they would desire to buy so soon as they heard of it. Any one who reflects on the great multiplication of our means of health and enjoyment which these wines give us, will not only thank the men who have advertised new kinds of wine, but would welcome the notice of fresh importations from China or Peru. So I neither object to advertising nor to anything which the wine-merchant chooses to say in praise of his wines. If he exaggerates, he is sure to be found out and to disgust his customers; but that is his business. What I complain of is, that whatever is foolish or demi-semiquackish in these advertisements is sure to be contributed by a medical pen, and to be based on some of those baseless hypotheses which make every age of physic ridiculous to the succeeding one.

Wine, like every other part of the apparatus of life, teaches the true physician his constant dependence upon observation, and how little he can venture on *à priori* speculation. It would have been impossible for any one, before experiment, to deduce from the composition of wine anything like the truth with regard to its effects on the human body. Neither is it possible, antecedent to experiment, to fix on any particular ingredient and deduce the qualities of the wine from that.

Yet such, I am sorry to say, is the attempt which



some modern iatro-chemists have made. They have beguiled honourable wine-merchants, and have bespattered admirable wines with baseless rationalistical pseudo-chemical *commenta*, which concentrate into one example all the errors of fact and of reasoning with which medical theorists can be reproached.

The principal offender is Dr. W. Kletzinsky, author of a paper on "Wine in its Dietetic Relations, and the Intrinsic Worth of Wines, especially as regards the Quantity of Phosphate they contain." This paper was originally published in a medical journal at Vienna, in 1855, and has been translated and reproduced by M. Barthélemy de Szemere, in his otherwise interesting and sensible "Notes on Hungarian Wines."\*

In this pamphlet we find the following specimens of medical fact and reasoning, which have been accepted as gospel by unsuspecting wine-merchants, and have been made the subject of scores of advertisements in all forms:—

1. Malaga wine, it is said, contains a large quantity of phosphate of ammonia and magnesia. 2. This phosphate, it is alleged, exercises great nutritive powers on the bones, muscles, and nerves; hence Malaga wine is alleged to be officially acknowledged to be the wine for convalescents! 3. The quantity of phosphate is the best test of the goodness of wine; better than the extractive or the alcohol! 4. Then follows a

\* Pamphlet. Paris, E. Brière, 257, Rue Saint Honoré. 1861.

table, giving the alleged quantity of phosphoric acid per 1000 in various wines, by which it seems that Tokay has 5, Menes (Hungarian)  $4\frac{1}{2}$ , Malaga 4, Madeira  $3\frac{3}{4}$ , Szekszard and Buda (Hungarian), and Sherry, each  $3\frac{3}{4}$ ; Cape  $2\frac{1}{8}$ , Château Lafitte 2, and so on in a descending scale. I only give a few extracts, as time and space are too valuable to be wasted. 5thly. Dr. Kletzinsky makes an abrupt jump. Having asserted that the Hungarian wine is rich in *phosphoric acid*, he goes on to describe it as *rich in phosphorus!* Then he indulges in a poetical rhapsody on "*the phosphor*," as he calls it:—"Without phosphor no nerve can form itself, which, like a telegraph," &c., &c. "Without phosphor no muscular fibril could weave itself that palpitates," &c., &c. "Without phosphor there would be no unison," &c., &c. Then he announces the startling proposition—

"No life without phosphor,"

with which readers of wine advertisements are familiar enough. Then comes a letter from the illustrious Liebig, who is made to say "that *the Hungarian wines have over other wines a particular restorative virtue*, which is to be attributed to the phosphoric acid which they contain."

Now, as members of our profession have set up all this nonsense, it will not be out of the scope of a medical writer to knock it down, and to show to the very eminent and honourable wine-merchants who quote it that it really is unworthy of their wine and of themselves.

In the first place, the secret attraction of this pseudo-chemical *commentum*, as an advertisement for the public eye, lies in the juggle by which the word *phosphor* or *phosphorus*, is artfully substituted for *phosphoric acid*, as if it were equivalent or synonymous therewith. When the public read of *phosphorus* in wine, they have a dim vision of something of mysterious virtues, which is alleged to be an element of the brain, and to be burned in the process of thinking, and which is supposed to exist in truffles, new-laid eggs, oysters, and other stimulating eatables, and which may make us shine in the dark as it does itself. They do not know really that phosphorus is just as distinct from a compound of phosphoric acid as a stick of brimstone is from Glauber's salts or plaster-of-Paris. The one a combustible simple body; the other an earthy or saline substance, in which not only no sensible trace of the original element is to be detected, but in which, by virtue of combination, all those original properties are of necessity extinguished.

On this point let us hear Liebig :—

“ Many writers maintain that flesh and bread contain phosphorus, that milk and eggs contain a phosphorised fat-like brain, and that the origin and consequently the activity of the matter of the brain is connected with this phosphorised fat. But there is no evidence known to science tending to prove that the food of man and animals contains phosphorus as such, in a form analogous to that in which sulphur occurs in it. No one has ever yet detected phos-

phorus in any fat of the body, of the brain, or of the food, in any other form than that of *phosphoric acid*."

In the next place, as for the hypothesis that the goodness of wine is to be determined neither by the alcohol, nor by the extractive, but by the phosphate, the best commentary on it is furnished by the fact that Cape Wine is put above Château Lafitte, and the best punishment for the author would be to condemn him to drink Cape for his natural life. It is not difficult to account for the phosphate in Cape wine.\* Further, the various combinations of phosphoric acid with lime, magnesia, soda, &c., are of all bodies the most insipid and unstimulating. They abound in all eatables, on which man can live; they are clearly essential to the composition of the mechanical framework of animals and vegetables, whether hard or soft; a man who eats bread or potatoes takes them in largely, and they are always as a matter of necessity in a state of flux, being daily taken in and given out, as common salt is. If further, we examine this wine list, we shall see that it is impossible that the quantity of phosphate can be the secret of the alleged restorative virtues of Malaga or of Tokay. These are wines of which we drink very small quanti-

\* I was at dinner one day, sitting next to the late Archdeacon —, from the Cape. I asked him the reason of the earthy taste in Cape wine. He said, "My dear sir, if you ever were at the Cape, and were to see the black fellows and their families in the vineyard at the vintage season, and how they make the wine, you would think *earthy* a very mild term indeed to be applied to it."

ties, whilst we take copious draughts of the others. A man who drinks a pint of claret, containing the ratio of two of phosphate, would necessarily get more of it than one who drank an eighth of a pint of Tokay with its ratio of five of phosphate. Further, we have not heard what the French and Rhinelanders have to say about the phosphate in their own wines. Depend on it, if the character of their wines were to hang upon a chemical analysis, their patriotic chemists would be sharp-sighted enough to find every needful ingredient in the needful quantity. Moreover, although phosphoric acid and its salts (as of iron) are mild and digestible, like those of vegetable acids, still there is no evidence whatever that they possess any special power of feeding or sustaining the nervous system. I know of cases in which phosphates of all sorts were given abundantly, and the nervous system unaffected. Moreover, I would suggest whether abundance of phosphate might not be dangerous to the nervous system, and cause the accumulation of calcareous particles in the brain. I do not believe it myself, but one hypothesis is as good as another.

Lastly, to use the words of Dr. L. Beale,\*—"When a long train of theories is constructed, the truth of which entirely depends on the accuracy and correct interpretation of the experimental results from which it starts, it behoves us to examine rigorously into the nature of their foundation." And Dr. Beale clearly

\* "Urine, Urinary Deposits," &c., pp. 187. London, 1864.

can find no solid foundation for any hypothesis of the connexion of phosphates with nervous action.

The other day a wine-merchant wrote to me recommending some wine, and saying that he had been assured by an eminent physician that it had peculiar virtues, and that those virtues depended on a large quantity of sulphur! Certainly life is more dependent on unoxidised sulphur than on unoxidised phosphorus. Chemists have good ground for believing that sulphur is largely taken in certain elements of food, and largely oxidised; and I humbly suggest to any wine-merchant who wants a new advertising dodge, to lay emphasis on the fact that his wines contain brimstone, and that there is *No Life without Brimstone*. Such an announcement would be valuable in a certain part of the Britannic isles, and would indicate a very agreeable method of taking a necessary medicine.

My time and that of my readers will not have been wasted if I shall have succeeded in disenchanting them of that rationalistic myth of the connexion of salts of phosphoric acid with goodness of wine, or with the nervous system.

## CHAPTER IX.

A digression on rationalistic philosophizing as exemplified in the hypothesis that the virtues of wine are due to phosphorus.

IN compliance with the desire of some valued correspondents, I take the liberty of adding a few words on the compounds of phosphorus used in medicine, and on the hypotheses on which that use is supposed to be founded; also on the soundness of making "richness in phosphates" a test of the goodness of wine.

First comes phosphorus itself, a body which in the state commonly met with is self-inflammable in contact with air, and is, in any considerable dose, a most dangerous irritant poison. The highly irritant and inflammatory properties of phosphorus have caused it to be resorted to, on one of the commonest hypotheses of physic, in diseases which seem to be of an opposite class—as intense debility, paralysis, chronic rheumatism, and other *cold* diseases, the blue stage of cholera, and possibly as a random shot in other hopeless, or seemingly-hopeless, diseases. I believe that the administration of phosphorus is now almost unknown; it has died out through want of good

results. And taking wine as the matter to which my observations have reference, probably no one, except by a juggle of language which Dr. Kletzinsky, whom I have charged with it, would, like a man of honour, be the first to explain away, would affirm that he has found phosphorus, as phosphorus, in wine. My chemical friends tell me that there are processes of great certainty and precision for determining the existence of unoxidised phosphorus, such as distilling, and observing whether there is any phosphorescence in the distillate. I say, then, if any one finds phosphorus in wine, let him come forward and show it.

2. There is a set of compounds of phosphorus of unstable composition, because susceptible of further union with oxygen. Such are the *hypophosphites*; a set of compounds answering in their degree to the sulphites, hypochlorites (*alias* the well-known chloride of lime), &c. A physician, who has conceived the idea that the tubercular diathesis depends on a want of phosphorus in the system, has, with considerable ingenuity, recommended the hypophosphites of lime and soda as medicines capable of communicating phosphorus somehow to the alleged insufficiently phosphorised tissues of the scrofulous and phthisical. Yet, as to the exact *modus operandi*, some of the devotees of this system hold opposite views. Monsieur Van Esschen believes that the hypophosphites, when taken into this air-breathing, oxygen-devouring system of ours, part with their oxygen, and give phosphorus in a nascent state to the tissues! Monsieur Churchill,



on the contrary, believes that they communicate to these tissues a disposition to oxidation, or an affinity for oxygen, in which, he alleges, they are morbidly deficient.\* Mighty tall talk, which will last a long time if it last till it is proved! Probably there are not many physicians who put faith in the hypophosphites as specifics for phthisis; nevertheless, it is said on the testimony of patients—the only evidence which is worth anything in such a case—that the use of these substances, in *very small* doses, *with* gentian and other drugs, has seemed to invigorate the stomach and improve the appetite. And this is quite possible to believe, from the action of stimulating substances, without any notion of phosphorising the tissues. The taste of these hypophosphites is acrid and nauseous beyond all human conception, and if they do exist in wine, I should think it must be in such as they drink in the kingdom of Pluto. But no one, I believe, has yet produced any phosphide, phosphuret, hypophosphite, or other compound of phosphorus in an oxidisable state in wine. I am ashamed to hear that such things are talked of in medical consultations. I have been told that an eminent physician, in consultation, asked, “Don’t you think we had better order our patient to drink Carlovitz wine?” “Why?”

\* See a pamphlet, “De la cause immediate de la Phthisie Pulmonaire, des Maladies Tuberculeuses, et de leur traitement spécifique par les hypophosphites, d’après les principes de la médecine stoechiologique. 2<sup>e</sup> édition. Par T. Francis Churchill. Analyse publiée dans le *Scalpel* par M. le Dr. Hippolite Borel. Liège: J. D. Carmanne. 1864.”

“Because it contains phosphuret of iron.” “Who says so?” “Why, have you never heard that it was ordered for the Lady Dulciana—and for the rickety eldest son of the Marquis of Carabbas, because it contains phosphide of iron?” My informant bowed in grim silence, hoping the day would come when physicians would discard the logic of Mrs. Gamp. For our parts, let us wait till the phosphide of iron is produced from wine.

3. Now we come to phosphoric acid, in which the element is combined with its fullest equivalents of oxygen. And what an instructive lesson! How it shows our utter dependence, humbly, step by step, upon observation and experiment, and how surely we get bemired if we shut our eyes to fact, and trust to *à priori* speculation and rationalistic argumentation. Look at phosphorus and sulphur, two kindred bodies. One virulently poisonous in its common condition, the other so mild that it is a common physic for babes; yet look at their analogous acids and salts. Sulphuric acid, however largely diluted, is austere, styptic, and pungent—a very valuable medicine in the right cases. Phosphoric acid, on the contrary, mild, more like a vegetable acid, soothing to irritated throats, useful in the coughs and ulcerated throats even of the phthisical, for whom the sulphuric would be too acrimonious. I have proved this over and over again; but it never could have been guessed *à priori*. Physicians have a most valuable remedy in phosphoric acid; but its value is just that which

on hypothesis it ought not to have. It is mild, soothing, and quieting, whilst it might have been expected to be fiery, hot, and acrid.

Just in like manner is the contrast kept up between the salts of the sulphuric and the phosphoric acids in their reactions on the human body. The sulphates are, as a rule, bitter, austere, astringent; the phosphates, as a rule, mild, tasteless, and cold. Most likely these differences are founded on the fact that phosphates, as such, are present in the animal fluids, and therefore are not uncongenial to them. Sulphate of soda, or Glauber's salts, is a purgative so bitter that it has almost passed out of use. Sulphate of potass, or Polychrest salt, is a most valuable purge in small doses, as was well established by that eminent empirical practitioner of the last century, Dr. W. Fordyce, but in large doses is so severe as to be reckoned amongst poisons. Phosphate of soda is sold as the "Tasteless Aperient Salt," and can be taken in any dose without serious harm, though, if not enough to purge, it "sits heavily on the stomach," possibly through its very insipidity. Sulphate of iron irritates a ticklish stomach; phosphate of iron in any shape is as mild as a salt of a vegetable acid, and may be smuggled into an irritable stomach in almost any case in which iron is tolerated at all. If we want a still more conspicuous instance of the fact that the salts of phosphoric acid are, of all others, the most unstimulating, the most tasteless, characterless, and innocuous, let us look at the salts of ammonia.

The chloride is a most pungent salt, and burns the tongue if a little crystal be tasted incautiously. The sulphate is bitter and nauseous. The nitrate tastes cool. The phosphate very cool, and almost insipid.

I am ashamed to say that I have heard of physicians ordering *phosphate of ammonia* as a "stimulant!" as a "nervine tonic!" as "food for the nervous system!" &c., &c. Some may do so, on the notion that what phosphoric acid and ammonia each is alleged to do separately must be done by both in combination, just like the practitioner who always gave sulphuric acid with lead because each would stop spitting of blood. Some may do so on some other theory, but will any one come forward with the results of practice? Even the rottenest theories may, like dung, promote good practice, if they lead to repeated experiments and trials; but I ask again, has any one any experiments to record on this point?

All these things are humiliating enough when we discuss them in the innermost circles of Physic. They make one say to one's juniors, "Vides, mi fili, quantulâ sapientiâ curantur ægri." But we ought to sit in sackcloth and ashes when we find such hollow rationalisticism creeping out of the domain of physic and invading the counting-houses of our wine-merchants by our vicious example. What will become of us if wine-merchants take to arguing like physicians!—if, when we remonstrate, and say that our wine is hot, or sour, or flat, or flavourless, or else,

perhaps, polluted by some horrid earthy taste, we are presented with a certificate assuring us that the horrid liquid is perfectly good, because it is particularly "rich" in bone earth and in the salts that give its value to guano?

Alas! they have begun it, as I shall show directly. But now for a few words about "phosphates." Utterly devoid as they are of all stimulating properties, still they are, like many other mineral substances, absolutely necessary to animal and vegetable life; and without them no vegetables grow, nor can animals live on vegetables without them. But they are found everywhere; and in all common vegetables, as vegetables, and without reference to specific virtues. They are found by M. Terreil in mallows and dandelions. Bread contains much; bran more. The vine sap contains them; so does the grape juice; so does wine; but they are in wine as in all other vegetable juices in common, and are not the cause of the proper virtues which distinguish wine as wine. In fact, the more perfect the wine, the less does it contain of those earthy matters which cling to it through its vegetable origin.

In order to set my readers' mind at rest, I beg to subjoin two analyses, by Dr. Hofmann, the able director of the Royal College of Chemistry. One, of the Carlovitz, whose character has been damaged by injudicious medical friends; another, of Como, a wine full of all the grape elements, but less perfectly fermented, fruity, and like young port wine.

*Max Greger's Carlovitz, selected, at 32s.*

	Grammes.
I. Total solid matter (dried at 110° C) . . . . .	2·2720
Ash . . . . .	·29995
Phosphoric acid . . . . .	·04162
Iron (met.) . . . . .	·0027

*Denman's Como, at 30s.*

	Grammes.
II. Total solid matter (at 110° C) . . . . .	8·0216
Ash . . . . .	·5201
Phosphoric acid . . . . .	·0735
Iron (met.) . . . . .	·0034

Of course the more concentrated grape-juice shows itself in the Como, as it does in Tokay.

Now, what are we to think of the matter-of-fact character of a profession which can recommend wine because of its phosphate of iron, and Carlovitz for its supposed excess of that salt?

I should not take up time in demolishing this *phosphor myth* were it not that the ridiculous chemical eulogium of Kletzinsky, and his use of the word "phosphor," backed, as they were, by the most unfortunate opinion of Liebig, as to the value of *richness-in phosphates*, threaten to be the germ of a prolific crop of quackery.

The reputation of Tokay as a nervine stimulant is, I believe, established. Nor need I mince matters and refrain from saying that "when childless families despair" (I quote from Tate and Brady's version of

the Psalms; Brady was chaplain to Apothecaries' Hall, *temp.* William and Mary, and translated the Psalms as such), when January is wedded to May, and when old men wish to be young again, then Tokay is in request. It was, as I am told, a favourite drink at the Court of King George the Fourth.

Well, by some absurd delusion, the restorative virtues of Tokay were ascribed to *phosphorus!* and hence the subtle attraction of the word. Any wine rich in phosphorus must be equal to Tokay at half the price! But there are lower depths still. Lo! here is an advertisement of beer:—

“The restorative effects of Tokay wine on impaired constitutions are well known, but its high price debars its use. A cheap but equally efficient substitute may be found in the celebrated Stogumber pale ale. In both the beneficial effect is due to the presence of phosphorus, Nature's great agent in the repair of the ravages of time and excess. This ale derives its remedial properties from the water of Harry Hill's Spring, from which it is brewed. While acting as a tonic and an alterative, it is unequalled for general use, being as grateful to the healthy sportsman as beneficial to the debilitated.”—*Morning Star*.

Now, all this quackery has sprung up in medical circles. We have ourselves to thank for it; and every one who has lauded Carlovitz wine because of its alleged phosphate of iron is an *à priori* ally of the gentry who puff their phosphorescent swipes.

## CHAPTER X.

Hungarian wines: Tokay, its uses in great debility—Sweet wines—Dry white wines: Ruszte, Szamorodny, Dioszeger Bakator, Œdenburg, Steinbruch, Villany Muscat, Neszmély, Somlo, Badacsony, and Hungarian Hock and Chablis—Attempt at classification: grape flavour to be distinguished from wine flavour—Red wines: Ofner, Szekszard, Menes, Erlaure, and Carlovitz—Monsieur Diosy's wines—Red and white Tetenyi—Red and white Diasi—Visontaere 1854—Somlo.

WHOEVER would know whether Hungarian wines may suit his own tastes or those of his patients, may very likely be perplexed with the number of specimens whose strange names appear on the lists of the wine-merchants, and will possibly find it to his advantage to follow the course I venture to point out for studying these wines in logical order. Truly, whether we owe it to Mr. Gladstone, or to the vine disease, or to whatever secondary causes, the educated and refined middle classes of England have reason to be grateful for the vast addition to their means of innocent festivity, of health and appetite and restoration from sickness, which the numerous most excellent and fragrant wines of Hungary confer on them.



Let us suppose that the conscientious student has ordered a sufficient case of specimens from some of the gentlemen who deal in these wines, and whose names, taken alphabetically, are, I believe, Andres, Azémar, Denman, Diosy, and Max Greger. Probably a laudable curiosity, combined with the wish to do homage to the female members of his family, will tempt him to begin with a bottle of Tokay. This is by no means a cheap wine, for it costs 60s. per dozen, at the lowest, for pint bottles; but besides its reputation, it is worth studying as a kind of landmark or standard. We need not repeat the information to be found in every book, that it is made of the first pressings of the finest over-ripe grapes. The result, as it reaches us, is a sweet wine, of delicate pale tint, in which the sweetness and fragrance of the grape, though perceptible, are partly hidden by, or converted by age into, an exceedingly rich, aromatic, mouth-filling wine-flavour, so that, rich as it may be, it is not cloying nor sickly. I have many times had a sip of Tokay at the end of a state dinner, but never studied it deliberately till of late, when I have had specimens from Denman, Diosy, Max Greger, and from Monsieur A. Günzberg, from Pest, now of 13, Auckland-road, Old Ford, near Victoria-park, who was good enough to send me a bottle through Messrs. Churchill, and says he has a considerable quantity to sell. One specimen of Denman's that I examined had sp. gr. 1050, and about 25 of proof spirit per cent. M. Diosy's is superlative.

Of course, Tokay can hardly figure in a list of cheap wines; yet it is really cheaper than it seems, for a very small quantity suffices, and, measure for measure, it is therefore only half so costly as its nominal price. There are, as I am informed, large quantities in the English and French markets, which meet with a slow sale (at least here), because there seems no place for it. English customs are more and more adverse to sweet cakes and wines, for morning callers, &c.; and English meat-eating people prefer naturally a dry kind of wine. Yet, I conceive not only that this wine may be useful as a cordial in cold weather for the aged, before going into the open air, but my solitary bit of experience shows in what respects it is preferable to some other cordials. A short time since I was attending a gentleman, nearly eighty, dying with senile decay and atrophy of the heart, with probably some obstruction to the circulation through the lungs, for though the air entered forcibly, the dyspnœa was most intense—so intense that the act of swallowing could only be performed by snatches, and every movement and everything that “caught his breath” threatened instant suffocation. Having worn out every form of nourishment and stimulant I could think of, at last I suggested some Tokay, which the patient eagerly caught at, and a servant was despatched to get a bottle. The wine-merchant had none; but, as it was late in the day, very properly sent on trial what came nearest in his opinion—viz., a bottle of very fine old malmsey. Next day

I had the opportunity of judging of both wines, and of their adaptation to the case in question. The malmsey was uncommonly fine, rich, and old, but, though mild and soft, was very strong; the alcoholic potency was unmistakable, and it caused distress to the patient, who could not drink it undiluted. The Tokay from Max Greger's, on the contrary, was marvellously fuller flavoured, and had no prominent alcoholic character at all. It was curious to notice how superior its true wine-body and flavour were to the lesser-wine and more spirituous character of the malmsey; and the patient swallowed it easily. This may give a useful hint to some of us who are at our wit's end with a patient ill of diphtheria, hopeless phthisis with aphthous tongue and throat, &c., &c. In this case I also ordered a mixture of Tokay and cream. Such things may sometimes soothe a dying bed, and enable an old man to forget the peevishness of suffering, and to bless his family tranquilly before he falls into his last sleep.

There are other sweet wines of high class, both red and white, on the lists of the merchants, of which I know only a "Ruszte," said to be "rich" in Denman's catalogue, price 40s., which may be described as a lesser Tokay; decidedly sweet, and full of flower fragrance, as of fresh grapes; very different from those excellent wines the Visanto and Cyprus, which taste rather of dried raisins, yet having similar generic characters and uses.

Tokay is a classical wine, and its name tempts one;

not so the red and white Magyar Husszar Bor, and others, whose names would have puzzled Milton's "Stall-readers," and recall his sarcasm on the names of some of those northern preachers who attacked the Greek title of "the book called Tetrachordon," which he wrote in favour of divorce.

"Cries the stall-reader, 'Bless us! what a word on  
A title-page is this!' and some in file  
Stand spelling false, whilst one might walk to Mile-  
End-green. 'Why is it harder, sirs, than Gordon,  
Colkitto, or Macdonnell, or Galasp?'  
Those rugged names to our like mouths grow sleek,  
That would have made Quintilian stare and gasp."

I may plead that I have got them up pretty accurately, and find, besides, that such words as Szamorodny and Dioszeger Bakator Auslese are, thanks to the wine that they designate, by no means too rugged for ladies' lips.

Turning, then, from the sweet to the dry white wines, if we take them in a descending series, I will mention first Max Greger's *Ruszte Ausbruch*, *finest, dry*, at 54s.

This *dry Ruszte* is a remarkably fine wine, and, with peculiarities of its own, resembles some samples I have tasted of first-class white Burgundy, or of a dry St. Peray. There seem to be, as I have said already, two kinds of wine flavour—1st, that derived absolutely from the grape; 2ndly, that which is *wine proper*, and engendered by fermentation and improved by age. Each has its charms. Writing with some of

these Hungarian white wines on the table before me, it is impossible not to be struck with their admirable fragrance, and how they bring before one the vision of flowers, and likewise of *honey*; not the sweetness which is common to all honey, but the fragrance which is peculiar to the best, and which seems to be of the same nature as this grape perfume. This is especially noticeable in Tokay; and it was noticed by a veteran wine-taster to whom I gave some old choice White Mount Hymettus of Denman, which he said had a decided Tokay flavour. Any one who has ever tasted old dry *mead* knows it; but I shall descant on that old English wine presently. Now, if I taste, side by side, a bottle of the Szamorodny, described as "a dry Tokay wine," No. 13 of Max Greger's list, at 36s., I find in said Szamorodny a most agreeable sound wine, with prodigious fragrance, great dryness, and fine wine flavour; a mouthful is a nosegay. But a sip of the *dry Ruszte* puts out the Szamorodny; there is in it more bodyfulness and a *souvenir* of Burgundiacal bitterness, which shows much greater potency and value. I affirm judicially that the *dry Ruszte* is a great acquisition, and that no dinner will fail to be gratefully remembered at which a man of sense first becomes acquainted with it.

The "*Szamorodny, or Dry Tokay*" of Denman, at 42s., is a very fine specimen; and "*Szamorodny Muscat, first quality*," of Max Greger, at 48s., has a prominent flavour of the muscat grape in addition.

I need hardly say how the flavour of all muscat grapes is preserved in the wine that is made from them. I have not taken the alcoholic strength of these wines ; nor is it necessary. Colour, flavour, and the whole purity and fineness of the wines forbid the suspicion of such a suicidal sophistication as addition of spirit. Besides, I would rather drink the wine than distil it.

Taking the Dry Ruszte and the Szamorodny as examples of wine possessing as it were a duplex aroma (*i.e.*, the fragrant grapy and the true vinous), we may take the *Dioszeger Bakator* as an example of a wine with single aroma of the fresh, fragrant, grapy order. I have already mentioned one specimen of this wine which I got from Denman's, price 32*s.*, and which particularly pleased me. My note was "very agreeable, clean, grapy, fruity." Another specimen from Max Greger's "Count Stubenberg's own growth," price 36*s.*, is on the table before me, and deserves at least equal praise.

I have been obliged to describe a few of the higher priced Hungarian wines, because it was necessary in studying these wines, most of which were quite new to me till last year, to ascertain what were the qualities which we ought to expect in the lower priced. Of course my readers will not think that I am presumptuous enough to set myself up as a judge of all Hungarian wine by the few bottles I have drunk. My title shows that I only treat of such as were sold here in 1864, and of their effects on my own palate

and stomach. Yet, so far as I see, it seems that the low-priced dry white wines may be ranged under two orders, according to the nature of their flavour, whether of the fresh, fragrant, flowery, unaltered grapy, or of the true dry wine flavour derived from fermentation and improved by age.

In the former class I venture to place the *Ædenburg* (No. 16 on Max Greger's list), of which I have drunk two kinds, one being "selected muscat." *Delicacy* is the charm of wines of this class; and if they have a fault it is that of being a trifle too thin, so that the acidity is not veiled. Both of these are delicate, one with slight muscatel flavour, and body enough. Alcoholic strength of the muscat sort about 20. They compete well with high class Rhine wines.

I doubt whether the *Somlo*, No. 10 on Max Greger's list, price 26s., ought to come into this class or the other. It seems a sound, dry firm wine, with plenty of flavour, and cheap for the money. Alcoholic strength about 21.

There is a *Hungarian Chablis* of Denman's at 16s., which I note as "a light wine, of light straw colour, not too acid, rather too much bouquet;" alcoholic strength about 20.

The *Neszmély* (No. 8 on Max Greger's list, price 18s.), is a very cheap wine of slightly darker colour, not deficient in flavour, but of the second or vinous order, seeming as if it were a diminished example of the Szamorodny.

Of the *Badacsony*, I have drunk one specimen

from Denman at 24s. ; alcoholic strength about 21 ; aroma full and peculiar, and of the vinous order ; and one from Azémar (alcoholic strength 22) at the same price, and of the same character.

Of the *Hungarian Hock*, I got one specimen in 1863 from Messrs. —, at 30s., which I noted as poorish and too thin, not body nor flavour enough ; and one in 1864 from Azémar at the same price, which has alcoholic strength about 22, and satisfactory stoutness and flavour ; more than the *Badasconyer*, which it otherwise seems to resemble.

If rational people must economise in the wine they drink at dinner, why martyrise themselves on bad sherry when such cheap and fragrant wines as these are to be had so easily ?

Here let us pause one moment, because that knowledge of wine which every medical practitioner ought to possess, and which seems difficult at first owing to the infinity of names and qualities, may be rendered easier of attainment by any glimpse, however partial, of a reasonable classification.

White wines, then, in which we decidedly taste the grape, form, as it were, a sub-kingdom of themselves, and it is interesting to observe how the actual state of the grape may be tasted in many of them. Thus, there are many which speak out for themselves, so to say, and bear testimony to the fact that they are made of grapes which have not attained the fullest maturity of sweetness,—whether from a northern climate, as many of the Rhine and Moselle wines, or



from a cold northern aspect, or from the gathering of the grapes at an early stage. Hence a kind of greenness, as it were; a very light straw, passing into a greenish colour, and general characters of grace, juvenility, delicacy, insubstantiality,—just the characters of a young girl with a young head on her shoulders. Such wines, if of bad quality, are thin, poor, and sour, as aforesaid; if of good quality, their very acidity tends to the generation, in time, of the most exquisite superadded bouquet. Such a wine of low quality is the first met with by the tourist who proceeds along the western coast of Brittany to the south. At a village named Sarzeau, famous as being the birthplace of Le Sage, they make a wine of the small white grapes, which is put on the table at the inn for the guests to drink of gratis, as they do cider elsewhere in Brittany, and water in England. It is sold at five sous per bottle. Similar wine, of rather more stoutness, is made near Nantes, and sold at ten sous per bottle. Such is the wine to be expected at the northern limit of vine culture, but the Hungarian Dioszeger Bakator and Eedenburg are good specimens of the more generous wines of this sort, so are two wines that I have not mentioned yet, the *Pesther Steinbruch*, of Denman, at 26s., and the *Villany Muscat*, at 24s. Each of these is about alcoholic strength 21, and there seems little difference between them. I drank Denman's *Steinbruch* in 1863, and noted it as a very clean, well-flavoured dry wine, deserving further study.

Can we, then, venture to guess at the conditions under which these delicate wines would be appreciated and useful? I think so, if we remember what a help the fresh acid fragrant juice of the lemon is, to a man who is eating something too sweet or too rich; and how the Orientals squeeze the half-ripe grapes to make delicious sherbet, and sauce for their *kibobs* and *pilafs*. These are wines for delicate refined people; it would be of no more use to give them to a day labourer than it would be to use a lancet to chop sticks. They are wines better adapted for hot weather than for cold. If a man dines on a single joint, he would prefer a bottle of Erlaure or Ofner; if he has a complex repast, he would drink these light wines with his fish or *entrées*. Give one of these wines to a man whose tongue is too red, and who has diarrhœa, and he would reject it; on the other hand, a man with a clammy-coated thirsty tongue would probably drink them greedily. I may add that I am satisfied of the entire wholesomeness of these white wines. I have drunk of them freely, both singly and in combination, and one night when very tired took half a bottle of the dry Ruzte with unmixed pleasure at the time, and slept soundly and awoke as if I had had "food for the nervous system." It is worth knowing too, so far as my limited experience goes, that they are slightly aperient, or at least the reverse of constipating.

So much for the grapy wines, whose grapiness is of the immature (or certainly not *dead ripe*) sort.

Then we have a class which is redolent of the ripe sweet grape, as the Muscats, Rivasaltes, Tokay, sweet Ruszte, and the like. Other wines there are which bring before us a reminiscence of grapes in various stages of drying; as the Como, Visanto, Cyprus, Constantia, Malaga, &c. &c., and, of course, in the higher specimens with true vinous flavour super-added.

---

If I have been tedious over the classification of the white Hungarian wines, I shall be short enough about that of the red; for, in truth, they have certain *general* characters, but I have not been able to attach a specific character to each. For example, I drink an Erlaure, and endeavour to impress its character on my mind side by side with a Szekszard; but then if I get another Erlaure and another Szekszard from another dealer, the characters which I hoped to find are either not there or are interchanged. So that I can do no more than take each sort I have drunk, and describe it as a unit, leaving the classification to some more deeply bibulous hand.

One of the commonest and best kinds of red Hungarian wine is that which is called *Ofner*, from the town of Ofen, near which it is made, and of which some varieties have distinctive names, such as *Adlerberg*, *Blocksberg*, *Burgerberg*, &c., from various hills in the neighbourhood. My first essay of these was of a specimen of *Ofner*, price 24s., from Denman, in 1863; of which my note is "apparently pure and

full-bodied; not acid, nor astringent, *quere* sweetish, agreeable, and satisfactory." Specimens from the same dealer, at the same price, in 1864, sp. gr. .995, alcoholic strength about 21, deserve the same note, except that I should substitute the words "fruity" or "grapy" and "smooth" for "sweetish." A specimen of *Ofner Adlerberger Auslese*, retail price 28s., from Messrs. Azémar, 40, Mark-lane, deserves at least equal praise. Alcoholic strength about 23. There is also a fine *Ofner Auslese*, at 36s., No. 31 of Max Greger's list, which is very good indeed, pure, smooth, and delicate. I should be inclined to recommend a good *Ofner*, as I would a good *Bordeaux*, to any patient whose veins wanted filling with good blood.

Next I may take the *Erlaure*. A specimen of Max Greger's (No. 27), at 17s., was some time ago brought to me as a rarity, and I was led to believe it was an *Assmanshauser*. I found it a pure wine, with something of an old dry quality, subaustere, subacid; no volatile bouquet, but a pleasant vinous taste, greatly enhanced by nursing it up to 60°, at which temperature its slight austerity and acidity greatly decrease. I could find in it no high vinous character, and was greatly relieved when told it was a seventeen shilling wine, at which price it is uncommonly cheap and satisfactory. An *Erlaure*, from Azémar, at 24s. did not seem to belong to the same family; much fuller and fruitier; specific gravity, .995; alcoholic strength, about 22. A good useful wine; but I could

not have distinguished it from a Szekszard. An *Erlaure*, at 30s., of Denman's, has received great commendation at my table from friends, who have pronounced it "an excellent claret"—a verdict I concur in.

A *Visontaere*, at 20s., of Denman's, I marked as a wine of good colour, body, and flavour; quite satisfactory. A *Visontá selected*, No. 4 of Max Greger, price 24s., alcoholic strength about 19; and a *Visontá*, 1858, of Messrs. Azémar, at 24s., may be described in the same terms.

I once fancied that I could tell a *Szekszard*, of which I have had some from Denman at 16s., from Azémar at 18s., do., No. 3, from Max Greger at 20s., which I noted as powerful-tasting and strong-bodied, though its alcoholic strength was only 19. Also the *Menes* wine seems a full-bodied wine, insomuch that I have suspected some specimens to have been a *little* fortified; but perhaps I am wrong. I have drunk a *Menes*, stout and full-bodied, of Denman, at 28s., alcoholic strength about 25. Also a powerful-tasting full-bodied *Menes* of Azémar, alcoholic strength 24.

There is a *Menes Maslas Ausbruch*, 1841, at 42s., of Max Greger's, which is an interesting study of a red wine which has thrown down its crust and become tawney. It is said to be a rare wine, highly valued in Hungary, but I doubt if it ever will become popular here.

Of the *Carlovitz*, I have drunk an ordinary sort of Max Greger's No. 6, at 24s.; another from Azémar at 27s.;

and several, procured some time ago, through different friends, of a "selected" of Max Greger's No. 25, at 32s. The "selected" was noted as specific gravity 996, alcoholic strength 21, as a full-bodied, sub-astringent wine of *drier* character. These wines were tasted with some curiosity, because they have acquired a sort of vogue in certain circles on the alleged ground that they contain phosphate of iron; a sort of contamination which, if true, would make every sensible man drive them from his dinner-table, and consign them to the apothecary's shop. The Carlovitz of Azémar, alcoholic strength about  $22\frac{1}{2}$ , was noted as "full-bodied and roughish;" otherwise, a good wine which I could not distinguish from a Menes, except that this astringency seems to distinguish the Carlovitz from other Hungarian wines; but whereas Azémar's was somewhat "fruity," I fancied that the other two were of a slightly different character, with less of the purple colour of the grape, and less taste of the grape, and more of the ruby colour and astringent smack of *port wine*. Altogether I do not think it so good as the Ofner, which of these wines seems the best. M. Diosy has a *Carloviezi*, red, grapy, and rich.

*Red Tetenyi* at 18s. I did not like this. It had a perfume of raspberries, and seemed too thin and acid.

*Red Diasi*, price 32s., bottles included, from M. Diosy, 123, Fenchurch-street. Very cheap for the money, satisfactory, soft, smooth, grapy wine, apparently nourishing. Alcoholic strength about 21.5.

*Red Visontai*, 1854, at 36s., from M. Diosy. This, like most other of the best wines, is said to be from the cellar of the Convent. Alcoholic strength about 27. This is a wine of striking character, dry, sub-austere, of potent vinosity; might pass for very light dry port.

*White Tetenyi*, 18s., from M. Diosy. A peculiarly nice grapy, well-flavoured, appetizing wine. Very cheap indeed. It is said to be sometimes put into little brown flasks with handles, and sold at a high price as Stein Wein.

*White Ruszte* at 42s. Sweet, and undergoing transformation which might result in a delicious wine some years hence, but scarcely wholesome now. Sp. gr. 991; alcoholic strength about 27.

*Bakator Muscat* at 32s., and *White Diasi* at 36s., from M. Diosy, are grapy, muscat-flavoured wines.

*Somlo'*, from the Bishop of Veszprém; price 60s., from M. Diosy, is a very delicate, fine-flavoured, first-class wine; well deserving the attention of the connoisseurs who do not hesitate to give from 5s. to 10s. per bottle for "hock" for the earlier part of their dinners. This wine must be preserved from sudden fluctuations of temperature.

*Tokay*, nearly white, from M. Diosy, at half a guinea a bottle, is a wine which more than bears out what I have said before of its marvellous flavour. It is paler, and has more of a delicious green tea taste, smell, and colour.

I learn that the word Szamorodny signifies "self-

born," indicative of the spontaneity, vigour, and naturalness of wine.

Dealers in French wines are legion, and are well known and established; the Hungarian, Greek, and Austrian dealers are few, and as they are but beginning the honourable task of introducing the products of their native countries into England, and have to face an active set of competitors already in the field, it is right that they should be made known to the medical profession, through whom alone a salutary reform in the drinking customs of the country can be effected, and who alone can break through the prevalent superstition in favour of fortified wines and the fear of "acidity."

To sum up what I have to say on the Hungarian red wines, there seem as yet no products of such very superior excellency as to acquire a cosmopolitan reputation. With the exception of the Carlovitz (so far as I can tell from the few bottles I have drunk) their character is a full, grapy, sub-fragrant fruity body. If they have not that charming bouquet and quality which distinguish very good Bordeaux, and even some of the lower qualities when aged, yet they have not the acidity, austerity, and fancied coldness of the latter, which so repel the sweet-ale-loving Englishman. They have the round, full, soft body of the better Bordeaux. I never met with any positively bad Hungarian wine. If what is already imported never rises above a certain level, it never (so far as I know) sinks below it. Hence a man who



calls for a pint of Hungarian at a railway refreshment room ought to be able to get exactly what he looks for. Of course, the higher varieties, as the Ofner and the Erlaure, that I have spoken of, have greater delicacy, smoothness, and flavour. I would advise any one disposed to try them to order from the wine-merchant an experimental lot, comprising a series of increasing excellence and price, and leave it to him to make the selection.

In conclusion, they seem a thorough English middle-class wine, and I hope that both red and white may be abundantly used to give variety to our dinners, and to displace the beastly compounds which do duty at some entertainments for "sherry."

## CHAPTER XI.

## Austrian Voeslauer wines of M. Schlumberger.

THE Austrian wines furnish an answer to a question which is sometimes put to me. It is all very well, it is said, to bring these cheap wines into notice, but the moment a public demand arises for them they will cease to be cheap, for the demand will be greater than the supply, and then prices will rise. Or else adulterations and dilutions will be perpetrated which will disgust the consumer, and so the public will be worse off than ever. To which it is replied, that even supposing the vineyards of France, and Greece, and Hungary were to fail—stimulated as their proprietors would be by the diffusion of greater taste and knowledge amongst the English—there is every probability that the Austrian vineyards at Voeslau would supply the deficiency. They belong to Mr. R. Schlumberger, who was one of the jurors of the International Exhibition, 1862, in London, and who is said to have devoted his life to the introduction of the best vines, the best vine culture, and wine making into his vineyards. Large quantities of these wines are said to be exported to Italy, the

Danubian Principalities, Russia, &c., and it is my belief that they will meet with a steady sale in England so soon as they are sufficiently known. I am told that large quantities were taken in the Austrian frigate *Novara* in her cruise round the world, and that, after two and a half years in a great variety of climates, that part of it which was brought home was found greatly improved in flavour.

Of these wines, some are still, some sparkling. The subject of sparkling wines, and their use in medicine and diet, is serious enough to deserve a special chapter; but as they do not come under the category of cheap wines, I must pass them by with the remark that the samples of Sparkling Voeslauer which I have tasted, and which range from 46s. to 64s. per dozen, will hold their own against any of the liquids called "champagne," of equal price; and that a man who does not want to give an extravagant price for "champagne," and who does desire the juice of the grape, and not of the rhubarb or gooseberry, will be well suited by Sparkling Voeslauer. It is really ridiculous to throw away money on a worthless liquid because it is called "champagne," whilst a genuine wine may be had at less cost. The only way to check the fabricators of "champagne" will be to bring some other sparkling wines into vogue.

The Still Voeslauer wines are red and white; there is no complexity about them, and there are only three or four sorts of each.

The *Red Voelauer*, the lowest quality, costs 15*l.* per hogshead in bond, or about 14*s.* 6*d.* per dozen duty paid, but exclusive of bottles and bottling charges. It is 24*s.* per dozen retail; but I need not repeat that the man who buys in *quantity* may save 25 per cent. It is a good stout, full-bodied, serviceable, and, I believe, economical wine, as its stoutness renders it more satisfying than most Bordeaux of equal price. There is no complaint of thinness, sourness, coldness, or poverty; it is a good sound wine, with just roughness enough to be clean.

The *Voelauer Goldeck*, at 25*l.* in bond, or 30*s.* per dozen retail, is a smoother, finer wine; whilst the *Goldeck Cabinet*, at 31*l.* per hogshead in bond, or 27*s.* 10*d.* per dozen, minus bottles, or 42*s.* retail, is a much smoother, softer, more finished wine, which would be pronounced a "Burgundy," and would suit any roast meat at dinner, or might be sipped as an "after-dinner" wine.

What I have said of the red applies *mutatis mutandis* to the white. The *White Voelauer* at 30*s.* is a good clean amber wine; very sound, not likely to offend John Bull by its acidity, and fit to appear at any dinner with fish and *entrées*, or at any evening party for young people *vice* Hambro' sherry, or at the family dinner in hot weather of economical persons, who think it bad economy to deny themselves the means of healthy nutrition. The white *Voelauer Goldeck* at 36*s.* is a better wine, and the *Steinberg Cabinet* at 42*s.* fuller flavoured. Of

course, large purchasers have the advantage of lower prices. The lower qualities possess *grapiness* (without too much perfume, without the muskiness of some light wines, which though agreeable in its place is not liked by every one at all times) with some vinosity; and some samples I have tasted of the higher kinds have a true Burgundiacal aroma. They would be ranked with Chablis, but are fuller. The agent for these wines is Mr. F. Andres, of 12, Mark-lane. I take the liberty of looking upon the occupations of human beings from a higher point of view than that of mere *£ s. d.* The man who makes two blades of corn grow where one grew before, or who introduces a new food or luxury, enlarges the field for the operation of the human mind, and helps forward the designs of Providence. If Mr. Schlumberger be ready to send us, as I am told, 1000 hogsheads of wine, let us think of him as a public benefactor, for it is quite as much to our interest to get good wine as it is that of the growers to sell it.

## CHAPTER XII.

A digression on mead or metheglin, with a few words on cider—The *Sicera*, or *Strong Drink* of the Bible—Decay of housewifery—Cases in which cider should be prescribed.

CIDER deserves a very few words in order to define the place it should occupy in the diet roll of the practical physician. Thinner, hungrier, and sourer as it seems to those who are accustomed to beer, these very qualities ought long ago to have ensured its use amongst a certain class of town populations—those, namely, who cannot afford wine, and who are becoming too heavy and corpulent. The acid and saline constituents purify, whilst the alcohol and aroma support and comfort. Many is the time that I have coaxed a patient into eating a dinner by proposing cider, although, through the unenlightened bigotry and spirit-loving propensities of many persons, they would almost as soon taste arsenic as cider. The dry cider—that which is neither too sweet nor too sour—should be selected.

The odd thing is, how all *à priori* conceptions of the effects of cider, as acid, &c. &c., are discomfited by empirical fact. I know two gentlemen intimately, of delicate digestion, tendency to headache, lithic

deposit, and other indications of immature gout; one is a well-known F.R.S.: from them I learned the great digestibility of cider in such cases—even the very cases in which we should have least expected it.

In the next place, let me say a few words on that ancient liquor called *Meade*, *Meth*, or *Metheglin*. I do not want my readers to drink it, but some account of it may be a contribution to that part of anthropology which consists in the history of fermented liquors.

An American friend once asked me if the English knew a drink called *cider*! thinking it was peculiar to America! (He sent me, by the way, a cask of superb cider from New York, which, after a long voyage, turned out particularly well.) Just so do I notice that Bence Jones's translation of Mulder's "Chemistry of Wine" says that "honey wine or mead is prepared in Poland, Galicia, and some other parts (!!) from honey-water and ferment." Gracious heavens! is it come to this, that the drink of our Anglo-Saxon fathers, and of their British predecessors, which warmed them in fight and feast, and which they hoped to drink for ever in Hades out of their enemies' skulls—the true wine of the English yeoman, shall be talked of as if it were peculiar to Poland, Galicia, and "some other parts"!!

Mead is one of the oldest drinks in the world. It forms one variety of the liquids classed together as *sicera* in the Vulgate, *σίκερα* in the LXX. and Greek

New Testament, and under the name "strong drink" in the English Version. The Nazarites were forbidden to drink wine and "strong drink." Wine stands out by itself as the noblest of fermented liquors, as the highest gift of the kind to man, and as the type or symbol of the Divinest Influences that can be veiled under the Sacramental Elements. The "strong drink" or *sicera*, whence our word *syceer*, or *cider*, included every fermented liquor except grape-juice; such as palm wine, beer, cider, fruit wine, and mead.

Good mead is a liquid of very variable sweetness, according to the quantity of unfermented honey which may remain in it; if nicely made it is nearly dry, *i.e.*, not sweet. By age it acquires a remarkably luscious perfume, like that of Tokay. I have examined many specimens, *ex. gr.* :—

1. Mead sent me 20 years ago by a medical friend in Hampshire. Most likely from having been boiled in an iron pot, it is so strongly impregnated with that metal that it has quite a chalybeate taste, and is undrinkable except to taste as a curiosity. Nevertheless, bottle after bottle has gone, as I have given it to some policeman or other person of West Saxon descent, who forgives the iron for the sake of the liquor. Carelessly corked, standing upright in my cellar for years, it is nearly dry, quite free from acidity, sound as possible, and has alcoholic strength 20·5.

2. A specimen about five years old, vilely made,



full of unfermented honey, also standing upright in a carelessly-corked bottle; very sweet; sp. gr. 1080; alcoholic strength 18.

3. A specimen from a medical friend in Hampshire, made last year; sp. gr. 1020; alcoholic strength about 20; bright, clean, well fermented; strong tasting.

4. From a cottage on Poole Heath, made 1864; bad condition, actively fermenting, acid, sweet and heady; sp. gr. 1050; alcoholic strength 23.

5. From a cottage in Holt Forest, Dorsetshire, of 1864; clear and pleasant, not quite well fermented; sp. gr. 1027; alcoholic strength 24.

6. From a cottage on a heath near Cranborne, Dorsetshire; very clear, well fermented, and pleasant; too sweet for my palate, yet perfect as a specimen of a sweet fermented liquor, and very fragrant; sp. gr. 1050; alcoholic strength 22.

7. A magnificent specimen from an eminent tradesman at Christchurch, Hants, made in 1814, and consequently more than fifty years old; sp. gr. 1080; alcoholic strength 16. Marvellously soft, full flavoured, and fragrant; a little drop perfumes a glass so that it is difficult to wash off.

Why, it may be asked, do I occupy my readers' time by descanting on these barbarous liquors? Because they tell us two things.

In the first place, they set aside the notion that any large quantity of alcohol is necessary for the maintenance, or preservation, or development of a

fermented liquor. When we think of these specimens of mead that have been literally lying about, without any care, for periods varying from one to fifty years, and yet in perfect preservation; and when I add to them two samples of *elder wine* which I received from the same gentleman that gave me the fifty-year old mead, one made in the year 1815 and one in 1818, each of low alcoholic strength, and yet perfectly preserved and marvellously nice, considering what they are—not to speak of cider from America tossing about for weeks in all weathers—when I add to these a specimen of Oxford ale that has been in my cellar for years upright in bottle, alcoholic strength 19—we may well demand from the wine-growers of Portugal, Spain, Sicily, and the Cape, that if they are to continue to supply the English market, they shall do upon scientific principles what the poor West Saxon peasants do by rule of thumb. Grape juice is but honey, and ferment, and water in a different shape; and what can be done with the one ought to be possible with the other. We ought to have firm and stable wines of the countries above named, without the addition of spirit.

Secondly, it is worth while for the medical philosopher to glance at the habits of a people, and at their luxuries, as evidences of their moral and social position. The cottager who can brew a small stock of mead, and keep it for feast days, or friendly gatherings, cannot be very low in the scale of humanity. He has evidently a little surplus, a little

forethought, and some notion of those snatches of rest and enjoyment which distinguish the labouring man from the slave or beast. But I suspect that the custom of making mead is, like other branches of housewifery, dying out amongst the West Saxon peasantry. When I was a boy, brought up in a part of the ancient Wessex, a drop of mead was offered on calling at a better class cottage. Now, in 1865, it was with the utmost difficulty that the messengers who were good enough to undertake the task, and who trudged long distances over a country less visited than usual by change, could collect a few dribbles of the liquor. Bees are more scarce; cottagers, if they keep them, sell their honey, and buy beer; but in all these matters *housewifery*, or the cost of keeping house comfortably, is dying out. Homemade and homespun are displaced by manufactures (or machinofactures) and shoddy. Formerly, *baker's* bread and *brewer's* beer were despised as unworthy to be set by the side of home-made; *butcher's* meat, too, was distinguished, but as a thing of superior class from common meat—*i.e.*, pig meat; but the progress of events makes our whole population less housewifely, and more dependent on the shop. On this point Cobbett's "Cottage Economy" deserves to be attentively studied. Young cottage girls had better brew or bake than do crochet. Cobbett says, with more than his usual elegance, "Give me, for a beautiful sight, a neat and smart woman, heating her oven and setting in her bread! And if the bustle does make

the sign of labour glisten on her brow, where is the man that would not kiss that off rather than lick the plaster from the cheeks of a duchess?" We, as medical men, may ask whether the woman who is accustomed to bake and brew, and who has a bottle or two of this fragrant honey wine to set before a guest, is not more likely to be self-dependent, able to nurse the sick, rear a family, and pay a humble doctor's bill, than the woman who gets her cordials from the publican and her food from the shop, and who, when ill, goes straightway as a pauper to the parish or dispensary?

## CHAPTER XIII.

Port and sherry—How port is made—*Vinage*, or effects of adding alcohol to wine—How to make old dry port—Past and present prices—Effects of vine disease—Mr. Barron on port—Export of British spirits to Portugal.

THERE are some facts about the stronger wines in common use, and especially about port and sherry, that really deserve serious consideration on the part of the practitioners who prescribe and the public that drink them, whether as an ordinary article of diet or for the relief of weakness or disease.

With regard to port wine, there is no secret as to the method employed in manufacturing it; for the very best is a manufacture rather than a natural product, and is the result of natural processes checked and modified, and, as I think, perverted, to suit an unwholesome taste.

I have said over and over again that the natural proportion of alcohol in wine and other fermented liquors is about 20; often lower, as in the light Bordeaux and German wines; somewhat higher in the South of France, Greek, and Spanish. It may possibly rise to 26 or 27, and by the evaporation of the watery parts of wine from casks may rise to 30.

Still, practically speaking, all wine above 26 per cent. is artificially fortified, and more especially if it range, as sherries do, from 30 to 40, and port from 34 to 42.

Now, the following statement may be relied on as an account of the composition of port wine of the first quality. It was given to me by one who has a better right to know than most men:—

“COMPOSITION OF PORT WINE OF FIRST QUALITY.

“To the pipe of half-fermented is added, to check fermentation—

25 galls. of brandy	=	37·5 proof galls.
Say 5 „ elderberry juice to colour.		
6 „ more of brandy	=	9 „
2 „ „ after racking	=	3 „
1 „ „ on shipment	=	1·5 „
<hr/>		<hr/>
39 liquid galls.		51 „
76 of wine.		

---

115 galls. of port wine.

“Taking the probable strength when half-fermented at 14° (the highest natural strength known being 28°), the strength would thus be about 42°, or a little above it.”

In considering this statement, let me ask my readers to ponder on the quantity of alcohol; the quality thereof; the effects of alcohol upon wine, as wine; and the result as a beverage for civilized beings.

The *quantity* is such that a glass of port wine

equals in strength more than two-fifths of a glass of brandy.

As to *quality*, it is not brandy, but English rectified spirit.

The *effect* of alcohol upon the wine is, first, to check fermentation and preserve a certain lusciousness; but then the wine, imperfectly fermented, tends to ferment again, unless held in check by further doses of alcohol. Secondly, the addition of spirit really robs us of so much wine—we lose the virtues of the grape juice. Thirdly, the effect of spirit upon wine is to kill it as wine; to precipitate colouring and extractive; to make it prematurely old and tawny, without the precious perfume which really old wine has. Perfectly fermented wine will keep, however weak it be in alcohol. Wine imperfectly fermented, whether that imperfection result from the constitution of the grape, as is alleged to be the case in the South of France, or from defects in manufacture, or from *malice prepense*, as in Portugal, can be preserved from decomposition by the addition of strong alcohol. This addition, which the French call *vinage*, and which they regularly apply to the wines of four southern departments—the Bouches de Rhône, le Gard, l'Herault, and les Pyrénées Orientales—does to the wine what it does to all vegetable juices; for example, to the juice of dandelion, when the *succus taraxaci* is prepared. It makes the wine turbid; precipitates albuminous matters, which ought to have been got rid of by fermentation;

and when they have settled, and the wine is racked off, it is much better able to bear carriage. We can now understand how *fruity* port can be rapidly transformed into the *prime port, old in the wood, tawny, and very dry*, which is sometimes offered to the ignorant at low prices. A good dose of spirits and a little wine will make a tawny liquid, thin to the palate, but fiery to the throat, with scarce a smell of wine in it, and with little, if any, crust on the bottle or cork, which there must have been if the wine had grown old, and deposited its extractive in bottle. The phrase *old in the wood* applied to cheap port really means this:—Here is a liquid with little extractive matter. A man of common sense, who knows that port wine ought to have a good deal of extractive, will naturally look to the cork and the bottle to see if it has been deposited there as a crust by lapse of time; and if so, he will naturally expect good flavour, softness, and no prominent alcoholic taste. But this cheap dry port has no crust and no flavour, and a *very* prominent alcoholic taste. The wine-merchant vows that it dropped its extractive through age in wood. *Credat Judæus!* Any one who knows the virtues of spirit, and who tastes it raw in the dry port, knows better. Yet, alas! so little is a common-sense knowledge of wine prevalent, that I have actually had new, tawny, almost wineless, alcoholised port, of choking strength, offered to myself as a *bonne bouche!*!

Then as to the effects of port wine upon civilized



man ; if there be one fact better proved than another, it is that it cannot be drunk habitually in small quantity, nor yet be resorted to as an occasional luxury in larger quantity with safety, by large numbers of our population. Ask any four men of forty and over, and three will say, " I can't drink port ; I am afraid of the gout." It is curious, on looking through the evidence given before the Committee of the House of Commons on the Wine Duties, in 1852, to see even then how the veteran wine-merchants and œnologists, who were examined, spoke of the taste for port wine as " vicious," and as " declining." Mr. H. Lancaster spoke of the consumption then as declining year by year, in proportion to the population. Mr. T. G. Shaw, whose valuable work on " Wine, the Vine, and the Cellar," I have more than once quoted, described the taste for port as unmistakably going down in 1852, and so did Mr. Cyrus Redding, author of the well-known treatise on Wine. At and before that day, abundance of evidence was laid before the English public of the misdoings of the Portuguese Government, and the manipulations of the wine-growers, and how the last were compelled to make and send a wine unnaturally sweet, strong, and black.\*

Still there is no denying the fact, and it would be very ungrateful to deny it, that the old port wine

\* See " Report of Minutes of Evidence on Import Duties on Wine." Ordered by the House of Commons to be printed, June 18th, 1852.

was an admirable medicine when we wanted to pull a poor wretch up out of a fever or other state of intense debility. Good port wine of the right sort, which answers to the description given it by Forrester—"lively and clean on the palate, dry-flavoured, with an enticing bouquet; colour varying from pale rose to bright purple; perfectly transparent and mellowing with age, the rose becoming tawny, and the purple ruby, both of which colours are durable"\*—such port wine, I say, though good as an alcoholic medicine, yet if of higher alcoholic strength than 30, was not fit for the ordinary drink of healthy persons. It would give, and did give, the gout. It was serviceable as a tonic in cases of great debility; but then, as now, a light, unbranded wine was demanded by all who had taken the trouble to investigate the subject, as necessary for the habitual beverage of healthy persons, and they demanded it on the score of morals no less than of health.

Whilst, then, I grant all that need be said in praise of port wine, I must add that there is one fact which puts us in an entirely different position with regard to it, from that of ten years ago; and that is *price*. There was cheap port wine then—there is none now. Prices have risen 30 to 100 per cent. Fifteen years ago I bought some of the best port in the world, of 1844, of one of the best wine-merchants in London,

\* "A Word or Two on Port Wine." Edinburgh: Menzies. 1844.

at 48s. What do we get at 48s. now?\* A liquid intensely strong, and with little or no port wine in it; red Tarragona, or some other cheap wine, with a little port, fortified up to 42°. I affirm that when benefit is derived from such port wine, it is from the alcohol, and that it would be better either to buy a cheap red wine that has no price added for the name "Port," or else to give an equivalent of brandy.

In order to make it clear that to get port wine equal to that of ten or fifteen years ago, we must pay almost double the price; or, if we pay equal price, that we don't get half the wine, let me quote from the admirable "Reports of H.M. Secretaries of Embassies and Legations on the Effects of the Vine Disease. Presented to both Houses of Parliament, and printed 1859."

The production of port wine was 94,122 pipes in 1851. It fell to 14,673 in 1856; it was 17,353 in 1859. Wines of this last vintage, says Mr. Barron, the Secretary of Legation, require a more than average proportion of alcohol. This used to be supplied by the native brandy, which alone could be legally used, but by a decree of September, 1858, foreign spirits might be admitted. The value of port wine has doubled since 1848; in the former year

\* Whilst I was writing this (March, 1865) I asked a friend who had been accustomed to dine at a City tavern for the last thirty years with a Masonic lodge, "What do you drink?" "I drink claret; I can't touch port." "Is the port good?" "Yes, but very dear. Common port used to be 5s., now it is 8s.: a rise of 60 per cent."

crude wine was valued at 84 milreis per pipe, in the latter at 171. So much for the effect of the vine disease in decreasing quality and increasing price. Now for a few official words on port wine generally.

No port wine can be shipped from Oporto to England, unless "approved," and unless it receive a "bilhete," or ticket of approbation, from persons authorised by Government. "To be 'approved,' port wine must possess certain qualities which the grape juice alone cannot impart. It must possess body, sweetness, and colour enough to qualify it for 'benefiting' other wines, or in the words of the law,—*para si, e para dar*. This disposition is founded on the notion that port is required by us principally for blending with other wines. This has led to the production of that artificial, thick, strong, and sweet compound in such great demand for tavern use in England. *A simple unloaded wine cannot lawfully receive a 'bilhete,' but must be shipped under a purchased one.*"

Pure port wine, unknown in this country, unbranded and unsweetened with Jeropiga—(for so the compound of elderberries, grape juice, and brandy is called which is used to colour and thicken the wine) is a wine of Burgundy character, and quite unlike the stuff commonly known as port.

To conclude this part of my subject, I will give a short quotation from Ridley's "Monthly Circular" for March, 1865. Speaking of the exports of British spirits during 1864, it says:—"Our best customers

are the Portuguese wine growers, who have taken upwards of 1,500,000 gallons to fortify their unfermented juice."

In 1864 we took from the Portuguese 3,344,871 galls. port wine.

„ They took from England . 1,630,304 „  
of spirit.

He must be dull indeed who does not see that in paying high prices for port wine we are really buying back dearly, the British spirits that were engendered on the banks of the Thames.

#### WINE DUTIES.

	Average of years.	Gallons.	Rates of duty.	Revenue.	Bottles for each person.	Population.
1856 to 1859	4	7,092,046	{ Cape, 2s. 11d. Others, 5s. 9d. }	1,962,133	1 5-10th	28,300,100
1860		7,358,912		1,144,794	1 5-10th	—
			On all, 3s.			
1861	1	10,787,091	s. d. s. d. s. d. s. d. 1 0 1 9 2 5 2 11	1,219,533	2 2-10th	28,980,575
1862	1	9,803,028	1s. 2s. 6d.	1,123,603	2	—
1863	1	10,478,401	—	1,214,762	2 1-10th	—
1864	1	11,456,715	—	1,319,267	2 2-10th	29,570,500

	From Portugal.	Spain.	France.	Cape and Australia.	All other countries.
On the average from 1856 to 1859 . . . . .	2,201,307	2,810,831	625,932	582,041	871,935
In 1864* . . . . .	2,832,217	4,974,112	2,304,242	76,983	1,269,161

(Communicated to the "Times" by Mr. Shaw.)

\* For home consumption.

## CHAPTER XIV.

Sherry—Rise of price and deterioration of quality—Increased consumption—No pure sherry imported—"Amontillado," how produced—Old sherry and new—Taste of women for heavy wine—Oxford wine, and drinking customs—Analysis of Oxford port—Port for the sick poor—Substitutes—Roussillon, &c.—Substitutes for sherry.

THE account given at present of sherry by all wine-merchants is the same as that of port—largely increased price and deteriorated quality. My own experience is, that the light wine which we got ten or twelve years ago at from 30s. to 40s. per dozen is now not to be had at all. Cheap sherry now tastes as if intensely fortified with coarse brandy, whilst the price of an old, soft wine has risen to 60s. at the least. Wine-merchant A tells me, "I really often think of giving up the trade in sherry; it is so difficult to supply people with creditable wine at a reasonable price." Wine-merchant B says, that "within the last ten years many common and low-priced, but pure and most useful, varieties of wine have disappeared from the market; customers must pay at least 30 per cent. more than they did, and even then will get a wine not only 10 per cent. worse, but of different

quality." Mr. T. G. Shaw tells us\* that a more agreeable wine could be met with at 20*l.* before the vine disease broke out in 1852 than can now be easily met with at 40*l.* The price, too, is rising still, though the grape disease has passed off and produce is increasing, for more wine is made, and the last vintage was a good one.

The cause of this state of things is, first, the vine disease, which checked production and tempted the shippers to part with much of their old stock, and to send young, immature, brandied wine at the high prices ruling; but secondly and chiefly, the enormously increased consumption.

In 1850, according to the tables in Mr. Shaw's book, sherry ranged from 28*l.* to 70*l.* per butt at Cadiz, and the quantity shipped to Great Britain was 35,433 butts, which, at 108 gallons per butt, equal 3,826,764 gallons. In 1864, 7,081,033 gallons were imported into England, of which 4,551,949† were retained for home consumption; and that consumption has been increasing steadily at the rate of about 12 per cent. per annum.

Respecting the real nature of sherry, there is no doubt whatever that after the young wine has undergone a certain amount of fermentation, it receives an addition of spirit, said to be six gallons per butt, and another four on being shipped. Moreover, we never get sherry in a pure, unmixed state. Flavour, softness,

\* "Wine, the Vine, and the Cellar," p. 154.

† Ridley's "Monthly Wine Circular," March, 1865.

colour, richness, and piquancy are the product of various ingredients. For the true sherry flavour and softness old wine must be used. For richness and dark colour, a stuff called the "Doctor," composed of wine made from juice concentrated by boiling. For piquancy, an admixture either of the thin, dry, light, pure wines, known as Montilla and Manzanilla, or of sherry which has undergone a certain change which converts it into "Amontillado."—See Shaw, *Op. cit.*

The best account of sherry is that given before the Committee of the House of Commons on the Import Duties on Wines in 1852, by Dr. Gorman, Physician to the late British Factory at Cadiz, a long resident in Spain. He says that no natural sherry comes to this country. It is all mixed and brandied. The quantity of proof spirit which good pure sherry contains by nature is 24 per cent., possibly 30. The less mature and less perfectly fermented the wine, the more brandy is there added to it to preserve it. Yet let it never be forgotten, Dr. Gorman added:—"It is not necessary to infuse brandy into any well-made sherry wine; if the fermentation is perfect, it produces alcohol sufficient to preserve the wine for a century in any country."\*

Dr. Gorman was the first who introduced Manzanilla into this country; a pale wine of peculiarly thin bitter flavour, not brandied, and used of late years for gouty, dyspeptic, and rheumatic patients. Montilla is a wine of similar character, thin, and very

\* Minutes of Evidence, part 2, question 5776.



dry. "Amontillado" is the name of certain sherry which has undergone a peculiar transformation in cask. There is no doubt, says Mr. Shaw, but that out of a given number of casks some become an entirely different wine; this is stated to be the case with the well-known "Amontillado," which name signifies *à la Montilla*, like the mountain wine grown on the hills about Montilla, near Cordova. These wines, as Mr. Shaw says, are "invaluable for giving character to sherries that require some of their heaviness knocked off."

One or two questions arise here. As to the peculiar flavour which is known as "amontillado." As to the nature of it, it is doubtless an ether, and it has such a resemblance to sweet spirits of nitre, or nitrous ether, that more than one friend and œnological fellow-student of mine, during a practical exercitation, has declared that the wine has been artificially flavoured with that ether. The flavour is the same in the manzanilla, the montilla, and the amontillado, and in all I have known some persons detect it immediately, and denounce it as odiously physicky; one great œnologue declares it is a disease in sherry. The curious thing is, that I have known this same flavour developed in a stray half-bottle of White Mount Hymettus that had been standing about forgotten and half-corked for some months. The power of amontillado to brighten up and give character to common wine is quite marvellous.

Sherry as it used to be was a most valuable wine.

I am no fanatic, who desires to run down one thing and unduly exalt another, and though an apostle of light wine, declare that the stronger alcoholic liquors have marvellous uses for stimulating the heart and brain, and for making a feeble stomach agree with a refractory mass of aliment. Sherry was such an alcoholic drink, tempered by a certain dry vinosity; an excellent medicine and substitute for spirits in nineteen cases out of twenty. Ten years ago physicians prescribed sherry with confidence to the dyspeptic and to those troubled with acid diseases, as gout and rheumatism. But the sherry of to-day is quite a different thing, even if all considerations of price be set aside. It is newer, less mature, never soft, more brandied, and instead of being a preservative against acidity is a promoter thereof.

We are, therefore, driven from sherry, in very many cases, as a wine for invalids, and made to seek some substitute; which substitute I find, in nine cases out of ten, in the pure and well-fermented wines of France. But as for persons in good health, why should they drink a brandied wine? If the stomach be old, or feeble, or diseased, that is one thing; but what possible excuse can there be for a child, or for a young man in health and strength, or for a blooming girl to take a glass of brandied sherry whilst all the light and innocent wines of Hungary, Greece, Germany, and France are to be had so easily?

The greatest patrons of heavy brandied wines are, I am sorry to say, the ladies and the clergy. Their

reason is most meritorious, for they have never been taught the difference in nature, flavour, and effects between wine and spirits; highly sensitive and gifted as women are with perceptivity of odours, they have never been taught to look for the juice of the grape and its admirable bouquet; they know only the effects of alcohol, and as it would be considered a scandal to drink many glasses of alcoholised wine, and as some houses have only the miserable little wine-glasses adapted for those wines, and as such a glassful of "claret" would be cold and flat, so they prefer something stronger. When Monsieur Assolant visited England at the time of the International Exhibition, 1862, he caused wondrous offence by describing the English "Miss" as fond of brandy. The fact is, that our sherry would be called brandy by a Frenchman. The clergy, again, have never been taught the advantages of real wine. Desirous of knowing what sort of wine the future clergy get at the Universities, I procured specimens from Oxford, and some information withal as to the drinking customs of the place. I am glad to learn that a wholesomer taste is beginning to prevail. "Claret," says my informant, "is much drunk when friends meet after dinner; more so now than port or sherry. An average price I should say is 2s. the bottle. It is rough, but pure and wholesome." My friend tells me that very little positively bad wine is bought, except by young men who are in debt with the local wine-merchant; most of the wine, however, is de-

scribed as indifferent. There is one occasion, however, when bad wine is much in request. "It is very common," says my informant, "when a student gives a large miscellaneous wine party (as, for instance, his terminal 'college wine') to buy for the occasion a cheaper quality of wine than he keeps for his ordinary daily use. At my old college I remember it was only at these sorts of parties that one met with any stuff which was undrinkably bad." Marvellous are the varieties of what are called the rites of hospitality! In some countries the stranger is clubbed and devoured; in some, the house, wives, meat, drink, and whole property of his entertainer, are put at his disposition. To drug a guest with cheap bad wine argues no very great advance in the scale of civilization; and I would not give much for a friendship cemented by such liquor. If one were tied to port and sherry, such conduct would be excusable; but not now.

My notes of four specimens of wine, sent me from Oxford (I asked for such wine as undergraduates would be likely to buy), are these:—

1. *Port*. Messrs. A. Price 40s. Alcoholic strength, 33. No smell of port wine. Tastes and smells of spirits, and some sweet matter.

2. *Port*. Messrs. B. Price 48s. Alcoholic strength, 35. Very pale; no crust, nor tinge of cork; sweetish; smells a little of port.

3. *Sherry*. Messrs. A. Price 36s. Alcoholic strength, 36. Pale; some taste of wine; very hot.

4. *Sherry*. Messrs. C. Price 40s. Alcoholic strength, 35. Pale; some taste of wine; not quite clean; hot and spirituous.

These are about the same kind of wine, and not much above the same price, as would be procured at most retail places in London. They are examples of the low-priced port and sherry of the day.

There are many liquids which do duty as sherry which are much worse than these. There is British sherry at 1s. 6*d.* per bottle, and other imported liquids of low price. A wine-merchant told me that he remonstrated with a customer who asked him for sherry at 20s. per dozen, and told him it was not good to drink. "Oh! it is not for myself," said the considerate purchaser; "but we like to have some in the house for our *friends*."

Amongst these, I am bound to notice the Hambro' sherries, which I denounced in an earlier chapter; for Mr. Chaplin, whose firm is engaged in the manufacture, was obliging and frank enough to send me two sample bottles, on which I feel it my duty to offer a fair criticism.

One specimen of this sherry, labelled "E C," which costs 11*l.* per butt, free in the Thames, is of alcoholic strength about 32. The other, labelled "M M," is at 14*l.* per butt in the river, and 18s. per dozen retail; alcoholic strength about 35. The predominant taste of each is alcohol; and the predominant effect on me is, that heat of throat which

spirit causes, and which natural wine does not cause. There seems a little wine taste in each, but no wine flavour, and a sweetness which makes them not clean on the tongue. I gave a glass of one to a wine merchant, telling him it was fine sherry ; but he gave it its right name in a moment. A second person to whom I gave some said, " This is nice ; but it is not sherry." A third said, " One glass of this would give me heartburn all day." A fourth, butler to a nobleman, said, " I would not give this to my lord ; it is hot and sickly sweet." He also said, " We give 80s. per dozen to Tod-Heatly for our ordinary sherry this year ; last year it was 72s." These were persons simply invited to taste. Mixed with hot water, it gives none of the nice smell of negus ; but I confess " M M " so treated has more of wine *taste* than I expected.

They show so forcibly the great chemical and manipulative skill employed in their fabrication as to make one wish that such talents were devoted to some worthier product. I beg meanwhile to add that I am informed on good authority that there is *some* wine in them, else they would not be admitted by the Customs at all ; and that the liquids which are stopped and charged as sweetened spirits 14s. per gallon have no wine in them. Moreover, the fact that wine may come direct from Spain is no proof that it is any better than Hambro' wine ; for lo ! Hambro' wine has been shipped from London to

Cadiz and back—an operation which, as we are told, costs 30s. per butt, but enhances the nominal value of the wine 100 per cent.

It appears from "Ridley's Circular" that 2416 butts of Hambro' wine were taken for home consumption in 1864, against 2594 in 1863.

Now let me say a few words on cheap port, and the cheap substitutes for port: for I receive many letters asking me what I recommend.

I venture to think that we do not treat our poorer brethren conscientiously. I cannot see how we can condemn a poor woman for gin drinking, if we ourselves drink a spirituous liquid equally strong, though we call it wine; and if we give such liquids as medicines to the poor when sick. The wine bought by the poor when sick, and that distributed to them by the various organised hypocrisies miscalled charitable institutions, is frightful: and hard as it is to say so, I believe the wine is even worse than the drugs. I have known a vile, hot, South African wine given to a delirious child!

The physician should consider what he wants; is it the powerful stimulation of alcohol or the nutritive virtues of wine? If the former, he may just as well give Rickards' British brandy, at 18s. per gallon; that is, 3s. a bottle, and each bottle will make, when mixed with two of water, a liquid equal in alcoholic strength to most sherry. Moreover, such a liquid flavoured with a bit of damson jam, would be *ipso facto* equal to public-house port. I am assured that

any red or white wine, plus fruit essence, logwood, and spirit, will make port. If *wine* be really needed, then there are the various sorts which I have enumerated before, of which I find that the Red Hymettus, Santorin, Ofner, Carlovitz, and Voelauer are readily taken by uneducated people. If there should still be a prejudice in favour of "port"—*i.e.*, a liquid hot, strong, and sweet—and if the Hospital Committee object to give 42s. per dozen for some of Thompson and Croft's or Sandeman's new wine, then there is a choice of red South African; of Tarragona, and other kinds of Spanish red; of Como, Roussillon, Château Neuf du Pape; and last, not least, Masdeu. The South African may be not unpleasant to taste, but hot and flavourless; the Tarragona intensely strong, coarse, grapy, sweet, and very astringent; the Como of natural strength, very grapy, requires development; the South of France wines are usually spoiled by coarse fabrication and added alcohol. The nicest of the lot is Masdeu. I have tasted some that had been some years in bottle, delicious, from Durand, Selby, and Co. The average price of these wines is 1*l.* 1*s.* a dozen.

I have notes of various wines of this sort:—

*A South African port*, a sample of which was sent me by a friend who bought it at Gilbey's, Oxford-street, at 9*s.* 6*d.* per gallon. My note is, "Clean soft wine, sweetish, not astringent, qualities negative, no flavour." Wine of this sort looks like port, but lacks its glorious perfume; it is sufficient praise for it



that it carries nothing disagreeable or unwholesome with it. The friend who sent it me drinks a quarter of a pint of it every night at bedtime; he is 82 years old, and has some very fine old wine in his own cellar. Alcoholic strength about 38.

*Roussillon* is a South of France wine that does duty for port. Of one specimen at 28s. per dozen, from Wood's, 132, New Bond-street, I note, — "Sweetish, on the whole palatable; not hot; yet wanting in vinosity, and having a peculiar earthy flavour of its own."

*Roussillon* (from a shop in Soho), 20s. per dozen, — "Acid, terribly rough and coarse; undrinkable." I believe this not to have been brandied. Alcoholic strength = 23.

*Roussillon* (sample from a friend who bottled it a year ago), total cost 20s. per dozen, paid 2s. 6d. duty. "Coarse, strong, vulgar wine; made me sleepy and headachy."

*Roussillon*,—Rutherford, 41, Wigmore-street, 30s. per dozen. "Sweet and strong; would be liked by women and children; without character and vinosity."

*Roussillon*, part of the stock of Messrs. S. & R. In quantity can be got for 18s. per dozen. Said to be 1858 wine. "Some crust in bottle; cork well tinged, and showing crystals of cream of tartar. First impression, clean, *not hot*. Not too acid. Very astringent; might be called austere. Austerity leaves an unpleasant earthy taste behind it. A little

flavour." I believe this to be an honest specimen, and that it would do good service to a purchaser. But, alas! purchaser won't buy this as it is: he insists on giving double the price for it, when sweetened and brandied, and converted into public-house port at 4s.

*Château Neuf du Pape.*—Rutherford, 41, Wigmore-street, 24s. "Strong, not too acid, a little astringent, might soon be relished; many good qualities, though a little coarse." This is one of the South of France wines, and, like Roussillon, is doubtless fortified both at home and for exportation. I have on several occasions recommended economical patients to send for it.

*Elbe port.* "Cheap and nasty." Alcoholic strength = 30.

*Port from a tavern.* "Good wine." Alcoholic strength = 34.

*Draught port* from a public-house kept by a fighting man. "Smells of spirits; has a little fruity taste of 'prunes'; no smell of port wine; costs at the rate of 9s. 4d. per gallon." Alcoholic strength = 34.

*Draught port* from a public-house in Mayfair, —sold at the rate of 21s. 4d. per gallon. "Tastes strong; gives curious sense of pungency on tongue; no smell of port wine." Alcoholic strength = 35.

*Draught port* from a tavern near Leicester-square, 21s. 4d. per gallon. "Sweetish, with a kind of burnt raisin taste, like the stuff called 'Sacramental Tent'; no port flavour." Alcoholic strength = 26.

Instead of these odious liquids, persons who give to the poor should give pure wine ; there is no excuse for doing otherwise now.

Of substitutes for sherry I have no doubt that some will be found amongst the more perfect and dry Hungarian wines, as the Szamorodny, and amongst the Greek as Thera and St. Elie. I have had a sample of old St. Elie, which was pronounced fine sherry. *Bucellas* was a most useful wine, of high vinous character, ten years ago ; now I never meet with any worth drinking. The best substitute for cheap sherry is Marsala, which is what it pretends to be, and nothing else. New Marsala is intensely strong and brandied ; when old, although it preserves a coarse, earthy *taste*, it acquires *bottle flavour* so much as to astonish persons who taste some forgotten bottle of it that may have been lying for years in the cellar. I have to acknowledge the receipt, through the *Medical Times and Gazette* office, of a very satisfactory specimen of Marsala from Messrs. Watson, of 73, Great Russell-street ; clean, with a smack of flavour, and cheap at 21s. per dozen. If a man will drink strong wine, or if he desires to have a serviceable wine of the sort in his house, let him lay down Marsala instead of cheap sherry.

## CHAPTER XV.

German wines: their uses—Wine clubs—Red hock—Sparkling wines—Characters of good champagne—Causes of unwholesomeness in wine—Mixing wine—Real elements of cost in wine—Charity and pure wine—Wine duties and their moral purport.

I AM unwilling to finish these papers without at least a respectful mention of those noble vintages of the Rhine which afford such models of what wine ought to be. Of light alcoholic strength, and yet almost imperishable through their purity, and with marked fragrance of the true vinous character, the Rhenish wines are the wines for intellectual gaiety. They increase appetite, they exhilarate without producing heaviness and languor afterwards, and they purify the blood. But they are not *cheap* as a rule. There are some wine-merchants who have specimens of moderate price; for instance, there is a "Rheinwein" sold by Fearons, at 1*l.* per dozen, which I have prescribed in dropsy from liver disease; in just the class of case in which we should give nitro-muriatic acid. There is a thin, sub-fragrant, sub-acid Moselle (Zeltinger), of which I have had a specimen from Mr. Andres, of very moderate price. I have drank an

uncommonly good hock at 16s. from Gilbey's, Oxford-street. The higher class of Rhenish (all of which are called *Oc* by our man-servants) differ remarkably in their flavours, but as a rule are all very useful in cases in which we want to support the nervous system, clean the tongue, quench thirst, and oxidate the blood. How I have seen a poor fellow with pleurisy—his face just dusky—turn from sherry and grasp at a goblet of Rudesheimer! These wines are the reverse of cheap, and should be reserved for the rites of hospitality or for serious illness; but if any rational persons desire to have specimens of these and of other first-class wines at moderate cost, they should form *wine clubs*—just as the English in India form mutton clubs—and order a cask from some firm at Mayence, and have it bottled there and put on board. I venture to say that it will be a sign of a true advance in the healing art when these wines are more frequently prescribed.

There are Red Hocks, the finest of which is the *Assmanshauser*, a wine of great body, powerful peculiar aroma, and high price. It comes, whether in conviviality or in illness, with the higher class of Burgundies. There are some middling red hocks, as the *Affenthaler*, which are often passed off as *Assmanshäuser*, and some very indifferent ones which I have bought in London, and consigned to the nearest gutter. A sense of charity induces me to mention a stuff called *Walpotsheim*, of which I unluckily got a specimen at 24s., and of which I noted that it was

“wretched stuff; cork dyed; wine probably a poor white wine coloured by logwood; slightly turbid.” I have had good middling wine of these sorts at about 35s. per dozen, but it is too dear for an ordinary wine, and not good enough for an extraordinary. Moreover, some of these red hocks have had a want of care in their manufacture, so that they do not keep well.

*Sparkling Wines* must not be passed over without one word of notice, because of their very great medicinal virtues. When, on an emergency, we want a true stimulant to mind and body, rapid, volatile, transitory, and harmless, then we fly to champagne. But champagne, to be good, requires such care and skill, and is subject to so much loss in its manufacture; it is so truly a child of art, that it cannot be cheap. The properties of good champagne are firmness and cleanness, with high grapy and sometimes true vinous bouquet and flavour, which must be appreciated when the effervescence has passed off, and for this purpose the wine must be judged of when it has been open three days. It may be sweet, or may be dry, but must be *clean*.

It must have these high qualities, spite of the fact that its fermentation has been checked, and that it has been subjected to dosage with brandy and sugar. The process of *racking*, so as to get rid of sediment—*i.e.*, of decomposable vegetable matter—is performed by opening each bottle more than once. Bad *dry* champagne tastes of bad wine and

bad brandy, in about equal proportions ; and to these, bad *sweet* champagne superadds the flavour of brown sugar-candy. There is nothing more dangerous for a patient subject to acid dyspepsia. Amongst the maladies which are benefited by good champagne is the true *neuralgia* : intermitting fits of excruciating pain running along certain nerves, without inflammation of the affected part—often a consequence of malaria, or of some other low and exhausting causes. But there is another neuralgia, which is really a true rheumatic inflammation of some nerve, especially the sciatic, and attended with all the gastric and assimilative disturbance characteristic of rheumatism, and I can conceive of nothing more mischievous than the administration of bad champagne in such a condition. Yet I have known it done.

Even amongst highly priced *dry* champagnes, some are too heavily brandied and coarse ; whilst the true connoisseur looks for lightness and fragrance. So far as effervescence is concerned, the perfection of the wine is to have the carbonic acid so intimately dissolved that it escapes creamily, so that when the cork is drawn it does not blow half of the wine out of the bottle. As for sparkling wines in general, they are looked upon by the œnologist with much the same favour with which the philosophic botanist regards some of the monstrosities of flowers which adorn the ladies' boudoirs—pretty playthings, but not to be despised on that account. *Dulce est desipere in loco*. They have, nevertheless, far too great a

vogue amongst those rich people who think themselves Mæcenas, whilst at the best they are but Trimalchio, and who conceive that a profusion of costly sparkling wine gives brilliancy to an entertainment, and supplies the place of good taste and true hospitality. Vast quantities of spurious wine are sold as champagne, and this must be the case until the public learn to discriminate good wine from bad, and dare to introduce new wines at their tables, trusting more to merit than to name. The man who can afford to give sparkling wine freely should try the sparkling St. Peray (Burgundy), the sparkling Voeslau (Austrian), sparkling Tokay, sparkling Scharzhofberger (Moselle), sparkling Hock, &c. The perceptive and reflective faculties should be duly exercised, even at a wedding breakfast.

There is one method of producing these wines by art which almost surpasses that of nature. Instead of trusting to evolution of carbonic acid from the last stages of fermentation, it is better to choose sound wine and charge it with carbonic acid gas, as soda water is made. We are much more sure of getting a wholesome wine; and as for the gas, it produces its fillip, and flies off without leaving an unwholesome fermenting substance in the stomach. I have tasted a *Vino d'Asti*, at 2s. per bottle, aërated in this way, which is far above bad champagne, as it does taste of wine.\*

\* "Is it not a wonder that it so long remains a standing delusion in society that champagne is to be held an indispensable element on any occasion of extra jollification or splen-



I have now finished my Report on Cheap Wines, into which I have ventured to introduce such observations as came to hand upon wine in general. These are the results of experience, and I hope will be accepted as such by my medical brethren. There are a very few remarks which I beg to offer in conclusion.

*What is it that makes some wines and other fermented and distilled liquors unwholesome?*

dour? We do not tolerate such shams in eating. If where haunches of venison were to be considered 'correct,' haunches of mutton were placed on the table and called by their name, the substitute would be derided on all sides. Yet nine people out of ten are contented to drink a washy, frothy, flavourless liquid, and calling it by a high-sounding name, to which they are morally convinced it has no claim, delude themselves into the idea that it is all very 'grand.' If there should be as much honesty in what goes into our mouths as in what comes out of them, a glass of sparkling ale would in general be a more appropriate and a more genuine, as it would undoubtedly be a more wholesome beverage. No delusion, indeed, can be more absolute than that of 'cheap champagne.' The price alone must always be one test of that wine, for the genuine article cannot be produced except at considerable cost. Hence the extensive frauds in its imitation. But the most curious part of the delusion entertained with regard to it is, that those who usually insist upon champagne, out of ostentation or sensuality, are utterly ignorant of its real value. The briskest and most sparkling of these wines, the supreme favourites, are well known to chemists to be 'the most defective in vinous quality, and the small portion of alcohol which they contain escapes from the froth as it rises to the surface, carrying with it the aroma, and leaving the liquid that remains in the glass nearly vapid.' The description is most true, and, but for the disguising powers of ice, the bubble might have burst long ago."—*Saunders' News Letter*, Dec. 16th, 1864.

Why, after drinking a very small quantity of some do we feel next day headache, languor, nausea, and oppression at the stomach, whilst after others we feel light and vigorous? Certainly it cannot be alcohol *per se*, for the more we see of the use of wine in health and sickness the more we see how innocuous the true alcohol of wine is in moderate quantity. I believe it to be the undefined oily matters, of the *fusel oil* or *feints* kind, which are generated in some fermentations, and more especially of grain. Some kinds of new beer are terribly brutalising and stupefying; I hear of some whiskies in Ireland which soon make men drop dead drunk. Some new wines may have similar oils in their composition, others certainly have them in the shape of added spirits. Luckily, *time* seems to destroy them.

*Is it unwholesome to mix? i.e. to take different liquors at one sitting?* If each is good, the whole will not disagree; I never could trace any substantial ground for the prejudice that they do harm. On the other hand, a very small quantity of bad wine will disagree, whether "mixed" or not. It is the question of consanguineous marriages in another shape.

*Is pure wine really cheap?* Some of my friends tell me that I delude them; that pure wine is cheap in name, but dear in fact, because they can drink so much of it; whereas really they can't drink and don't want more than a very little of port or other brandied wine. I really am not advocating extravagance; but then I consider nothing extravagant which conduces

to the health and innocent refreshment of mind and body. Neither do I reckon a thing cheap which can't be used, just as bread a week old is used in some ghastly girls' schools, in order that the children may not devour too much of it. Uneatability and undrinkability are queer recommendations for meat and drink. But let us come to figures, and we shall see that port wine is not so cheap as it seems, and that if people who buy a dozen of port would calculate how much they give for the wine, and how much for the added spirits, they would find that the cost of very bad port is, at least, equal to that of very good Burgundy.

For, as is known perfectly well, port wine, fortified up to 40° per cent.—the dry tawny, throttling, old-in-the-wood stuff, so much admired by some personages—consists partly of wine, partly of added grain or potato spirit, the price of which last, German or English, is 1s. 3*d.* to 1s. 7*d.* per gallon. Now, as I showed in my last chapter, a pipe of port wine consists of 39 *liquid* gallons=50 *proof* gallons of spirit, to 76 of wine, making 115 gallons, which equal one pipe. Suppose, then, a pipe of port to cost 40*l.* in bond; we may distribute that cost thus:—

	£	s.	d.
39 liquid gallons spirits, equal 51 proof			
gallons; at 1s. 6 <i>d.</i> per proof gallon	3	16	6
76 gallons of wine . . . . .	36	3	6
115 gallons	£40	0	0

Or, supposing a man has given 5s. for a bottle of port, the cost will be distributed thus:—

	£	s.	d.
Bottle, bottling, cork, &c., say . . . . .	0	0	5
Duty, at 2s. 6d. . . . .	0	0	5
One-third of a bottle of proof spirit, at 1s. 6d. per gallon . . . . .	0	0	1
Two-thirds of a bottle of port wine, say 18 fluid ounces . . . . .	0	4	1
	£0 5 0		

But if two-thirds of a bottle of port cost 4s. 1d., it is clear that a bottle costs 6s. 3d., and that, in buying port wine, we are really robbing ourselves of one-third of our wine, and paying wine price for a third of miserable proof spirit, which (duty apart) is only worth 1s. 6d. a gallon, or 3d. a bottle.

Whoever would make a fair experiment on a matter so important to health, morals, taste, soundness of mind, and domestic economy, let him drink any bottle of port he can get for 6s., 7s., 8s., or 10s. 6d., side by side with a bottle of Burgundy, which he can get at such a place as Ward's, in Mayfair, or Hedges and Butler's, in Regent-street, for 4s., 5s., 6s., or 7s. (I mention these two places, because I have patients now who are drinking their Burgundies with benefit.) At any rate, let the Burgundy cost 2s. or 3s. less than the port, and then, as they are sipped side by side, let any impartial man say which is the better, which has the more wine in it, which is the cleaner, firmer,

purser, and better flavoured. The port will taste sickly, vapid, and dead, side by side with the glorious Burgundy. And then to think that we pay such a price for stuff, one-third of which is that mere spirit of wine, which, with a little sweetness and flavour, makes gin! Further, let any one try the same experiment with the White Hymettus, the St. Elie, Szamorodny, or Dry Ruzzte side by side with any sample of sherry which shall cost at least 2s. per bottle more. Let them be tried with water and without, and be judged of by wine body and wine flavour. Of course, the port and sherry bigot will complain that they don't heat his throat nor "warm his backbone" as the brandied wine does; but, thank Heaven, there are a good number of us who have warmth enough in our backbones without seeking it from a distillery.

*Who should Drink Fortified Wine, and who Pure Wine?*—They should drink fortified wine who really require strong alcohol, such as persons in serious and critical states of debility, flooding, fever, &c.; the very aged and others who cannot digest wine, and any one in great fatigue who really is forced to goad the stomach by a concentrated stimulant. (I may observe that many people think pure sherry as bad as claret.) The persons who should drink pure wine are the healthy population in general, and especially the young and vigorous, if they drink any—for why should innocent young children and girls drink spirits?—the thousands of persons who complain of irritable

throats and bronchitis ; those who are liable to boils, scrofula, skin diseases, chlorosis, or other cachexies ; the gouty and rheumatic and phthisical above all others, and those who are in want of good pure blood.

If Lady Bountiful wish to do good to a poor village girl with the green sickness, or to a poor young woman suffering from a too fast-increasing family, or to a poor overgrown boy who looks consumptive, let her give pure wine and lots of it. Not a thimbleful of hot spirituous eighteenpenny port ; but a good half pint of Bordeaux, Ofner, Carlovitz, or Voeslau. A hospital committee would be putting new tools into the surgeon's hands, who should let him give his patients pure wine.

*Wine Duties.*—One word in conclusion on the wine duties. I may recal to my readers' recollection that natural unfortified wine contains alcohol equal to from about 18 to 22 per cent. of proof spirit ; that wine containing less than 26° pays 1s. per gallon ; from 26° to 42°, 2s. 6d. per gallon ; and 3d. for every degree of strength above 42°. On the whole, this rate of duty is beneficial and equitable, and it carries the important moral lesson into every household of the natural strength of wine. Occasional hardships there are, no doubt ; for instance, if a natural wine, or a wine which has concentrated in cask, comes over with 27°, it is a hardship that the duty should jump to 2s. 6d. per gallon for one degree of extra strength. Again, some authorities, such as

Mr. Shaw, demand that all wine, no matter how fortified, shall come in at 1s., on the plea that the revenue would be increased, and the consumption of heavy wines be largely increased, and that heavy wines are the only ones people care to drink.

For my own part, looking upon taxation not only as a means of raising money, but as an instrument for modifying habits and tastes, I would most respectfully urge the Chancellor of the Exchequer to show every favour to pure wine. This must react in time on the manufacturers, who will supply us with a better fermented and more wholesome liquor, not requiring spirits to keep it. The wine-makers would have no temptation to fortify their wine, if it would keep. In the next place, it would be a gross injustice to the "lower orders" to tax their spirit which they drink as gin, 10s. 6*d.* per gallon, and let in the same spirit, in the shape of fortified wine, for their "betters," really duty free; for if fortified wine pay no more than pure wine, the added spirit is let in free.

That which is demanded by many is a sort of sliding scale, so that every degree above 26° shall be charged 3*d.* With the admirable arrangements at the Custom-house this could be easily done; for the determination of the alcoholic strength of wines is made there with marvellous precision and rapidity; and with new and handy apparatus which the Messrs. Griffin are perfecting, every butler, every lady, and even every country gentleman will be able to do it.

Thus a wine at 26° would be 1s. ; at 27°, 1s. 3*d.* ; at 30°, 2s., and so on. All the natural wines and finest sherries would thus come in at an easy rate, whilst the ill-made and fermentescible stuff which will not keep without added spirit would be trounced as it deserves, and be made to pay the same rate as the poor man's gin.

Here I stop. Looking on my professional brethren as missionaries of health, philosophy, and morals to the bulk of the people, I ardently desire their approbation of this humble attempt to promote the use of good wine ; and I cannot forbear transcribing a portion of a letter from a well-known physician, which I honestly confess gave me extreme satisfaction, not merely because praise is dear to me, but because it justifies me for having ventured to bring the subject before the medical profession:—"I am glad to find White Keffesia so cheap. It suited my palate and stomach better than any wine I remember to have tasted. . . . I have read all your papers, and feel not a little indebted for the immense amount of information they have given me, in a form concise, pleasant, and easy to remember. . . . I firmly believe that the great majority of my brother doctors would say the same. . . . I only hope others have got as many hints, both for their own and their patients' benefit, as I have out of these papers."



The first part of the paper is devoted to a general  
 consideration of the subject, and to a discussion of  
 the various methods which have been proposed for  
 its solution. It is shown that the problem is  
 in general insoluble, and that the only case in  
 which it can be solved is that of a constant  
 force. The second part of the paper is devoted  
 to a detailed examination of the case of a  
 constant force, and to a discussion of the  
 various methods which have been proposed for  
 its solution. It is shown that the problem is  
 in general insoluble, and that the only case in  
 which it can be solved is that of a constant  
 force. The third part of the paper is devoted  
 to a detailed examination of the case of a  
 constant force, and to a discussion of the  
 various methods which have been proposed for  
 its solution. It is shown that the problem is  
 in general insoluble, and that the only case in  
 which it can be solved is that of a constant  
 force.

## APPENDIX.

---

### No. I.

#### *Notes of a Lecture on Wine, for Ladies.*

IT has often occurred to me that it would be a very useful contribution to the popular knowledge of common things if some lecturer would give a lecture on Wine to ladies, illustrated by the actual objects. The following are rough notes for such a lecture, which I put at the disposal of anyone who is inclined to carry out the project. Details, enough to fill up this skeleton, will be found in the foregoing pages.

Two elements are found in great profusion in all vegetables : starch and sugar—the one insipid, and insoluble in cold water ; the other sweet, and soluble. Yet their composition is very nearly alike, and starch is easily converted into sugar both by nature and art.

(Here might be shown a few of the varieties of starch as it exists in eatable fruits and vegetables ; as wheat, barley, potatoes, apples, &c. Also starch separated, in the form of arrowroot, sago, &c. The conversion of starch into sugar illustrate by malting, by the sweet taste of sprouting potatoes, manufacture of potato syrup, &c. Also many varieties of sugar, as cane sugar, beet sugar, honey, fruit, or grape sugar, &c.)

Death and life are marvellously mingled. When certain low microscopic fungi grow in decaying nitrogenous matter, they form a substance called *yeast*, or *ferment*, and sugar and water exposed to this matter, undergo a marvellous transformation into a gas called carbonic acid, and a liquid called alcohol.

Pure sugar requires a ferment to be added ; the pro-

cess of fermentation is also always hastened thereby, as in making bread, beer, ginger beer, &c. ; but many vegetable juices, as those of the palm and grape, contain of themselves nitrogenous matter enough to generate ferment without any addition.

When a liquid has fermented, if it throw off as a scum all the yeast, or if this settle to the bottom, and the liquid be repeatedly racked off clean, then it will keep. If nitrogenous matter still hang about the liquid, it will *pousser*, *i.e.*, ferment, at any future time, and especially will be liable to a further change, by which *vinegar* is formed. The most perfect fermented liquors are those in which all the sugar is converted into alcohol and carbonic acid. But a good deal of sugar may be left, and the liquor be sweet, and yet keep very well, if racked off clean from fermentescible matters.

The chief fermented liquors in use amongst various nations are derived from the sugar or starch of milk, apples, pears, honey, wheat, barley, rice, plums and other fruit, and juice of the palm-tree. All these are enumerated by St. Jerome as having been in use from the remotest antiquity, and as being included in the Bible under the collective term, *sheckar*, or *sicera*, whence our English word *syceer*, or *cider*. They are rendered "strong drink" in our authorized Bible—an unfortunate term, because many people take it to designate distilled spirits.

The use of fermented liquors is to *comfort*. They control the operations of body and mind when properly used, in such a way, in different cases, as to enable a man to work, or to rest ; to think, or to go to sleep ; to increase his desire for food and power of digestion, or to dispense with food altogether.

Alcohol may be separated from any fermented liquor, say from common ginger beer, or small-beer, by distillation. When so separated it is called distilled spirits. When absolutely pure it has the specific gravity of 794, water being 1000. A mixture of equal parts of absolute alcohol and water has a specific gravity of 916, and is called *proof spirit*. A spirit containing more alcohol per cent. is said to be above proof ; less, under proof.

Alcohol, though the chief, is not the only spirit developed in fermentation. Many others are found having

peculiar odours, and marked effects on the nerves. Every fermented liquor has oils of its own. (The *fusel oil* from fermentation of potatoes, and the *feints* from corn, spirit, should be exhibited.)

Distillers employ for the production of spirit anything that may happen to be cheapest: wheat, barley, rye, Indian corn, rice, potatoes, beetroot, or sugar, and of the coarsest; and the spirit distilled from these never can have absolute purity from the irritating and offensive *fusel oils*. Spirits are marvellously cheap; from 1s. 3d. to 1s. 7d. per gallon, or 3d. a bottle. Their high price in England is caused by a duty of 10s. 6d. per gallon.\*

But wine-merchants are allowed to use spirits duty free to fortify wine up to a certain point. The acrid oils that adhere to spirit are nearly allied to the most unwholesome acids, as the butyric, &c., and are the cause of heartburn, indigestion, acidity, flatulence, gout, &c. &c. [Here specimens of spirit, mixed with water so as to represent various strengths of wine and beer, say 42, 32, 26, 20, 16, 12, 8, and 6 per cent., should be handed round to be tasted.]

Above all other fermented liquids, WINE has always maintained a proud preeminence (see p. 127). It is better adapted to excite the intellectual faculties and the affections; and with its stimulating and nutritious elements, combines those that open the pores of the excretory organs.

Wine being grape-juice fermented, should taste of grapes. Some wine has clearly come from grapes greenish, and not over-ripe, as Moselle and Rhine wines, Dioszegger, Edenburg, &c. (see p. 110). Some wine tastes of grapes fully ripe, as Ofner, mature, yet not luscious (p. 114); some of grapes dead ripe and luscious, Tokay (p. 104); many of grapes with musky perfume, as Muscat, &c.; some of grapes dried, as Cyprus and Visanto (p. 86); some of grape-juice dried, as Como (p. 84), brown sherry, Tent, &c.; some of withered grapes, as certain sherries; some of no grapes at all.

\* Spirits flavoured with certain stinking oils (called methylated spirits) are allowed to be sold duty free for varnishes, lamps, &c. Be it observed that methylated spirits are used to make medicines at charitable (?) institutions.

Moreover, there are liquids which pass as wine which are mere grape-juice, boiled, and preserved with spirits. Such (as I am assured) is much of the stuff called Sacramental Tent or Malaga, which the English clergy unconsciously use instead of wine at the celebration of the Lord's Supper.

Some liquids are presented at the Custom House which are mere grape-juice, sulphured to prevent fermentation, and showing 6° of spirit only; some are unfermented juice dosed with 30 or 40 per cent. of spirit. This last is known in the trade as *Geropiga*; it is sold in New York under the name *Pure Port Juice*. It is used here to hide acidity, and give body to wines.

(Here specimens of grapes, fresh and dried, should be handed round to be tasted, with samples of *grapy* wine to match.)

Then the lecturer may descant on the various properties of wine, as detailed at p. 47, which the pupils should be encouraged to learn by heart; to wit: 1, unity; 2, generosity; 3, acidity; 4, sometimes sweetness; 5, stability and cleanness; 6, astringency; 7, body; 8, flavour; 9, comfort.

On each of these the lecturer may enlarge, handing round specimens of pure wines, side by side with some factitious wines. Then he may lead his pupils to consider those constituents which can be separated by analysis; as water, spirit, sugar, acid and saline matter, astringent, and what is called "extractive" matter; colour; some perfume derived from the grape, some engendered during fermentation, or in bottle by age. But the Rationalistic must humbly confess that chemistry can at present show but coarse general results in any matter of food and drink; and any one who attempts to regulate diet on mere chemical principles ought to be sent to Bedlam.

Of the water we need not speak. Of the alcohol we need say no more (p. 7). Wine is not wine without it, any more than a gentleman can be without money; but to value a man for his money, and wine for its alcohol, are equal atrocities. Sugar may or may not exist; if it do, it must be *stable* (p. 48) and *clean*, and leave no mawkishness on the tongue. Of the *acid*, the chief is *tartaric*, which has the wondrous property of depositing

itself in cask and bottle, with potass, in the form of cream of tartar. Specimens should be exhibited, and the pupils be encouraged to look on the corks when dry for the brilliant crystals deposited from many wines, especially Madeira, Bucellas, and acid wines of that class. No other acid does this; hence one cause of mellowness of old wine. *Acetic* and other volatile acids, or vinegar, are also easily demonstrated in wine, by boiling and holding a bit of litmus in the vapour. (See Appendix II. for further remarks on acidity and its efficacy as preservative of youth and beauty.) The saline matters, salts of potass, &c., are valuable for purifying the blood; but these, like the iron, are greatest in the newest and coarsest wines (p. 100). The *colour* of wine from grape-juice, is greenish or yellow; if the *skins* be fermented too, we have purple colour. Closely connected with this is *astringency*; a valuable property of red wines. It may be diminished by age, and by exposure to light, when the astringency and colour form a crust with some tartar; also diminished by isinglass, white of egg and other *finings*, which in coagulating deprive the wine of some tannin. The *body* or extractive has been defined when speaking of Bordeaux and Burgundy. The teacher should exorcise from the minds of the pupils the idea that *body* means alcoholic strength. Of the odoriferous principles or aroma, some are *grapy*, some truly *vinous* (see p. 111). The teacher should exhibit specimens. The materials, as nitric ether, oil of elder flower, of absinthe, orris, &c., used to give fictitious perfume, should be exhibited, with a caution against *very* high perfume.

Mr. Griffin's apparatus should be exhibited, and by its means the alcoholic strength be shown by distillation; the specific gravity of the spirit extracted, the acid, sugar, and the solid contents. But it should be shown that the chemical composition of the best wine is within certain limits inconstant, and that the palate and stomach are the only true tests.

Having thus analytically conducted his pupils through the constituents of wine, the professor should grapple with the subject in its relations to Time, Space, and the Absolute. Extracts from Herodotus, Manetho, Berosus, and Sanchoniathon may be sprinkled in to give a kind of

learned flavour. The geographical distribution of the vine may be shown ; and it may be seen, as with mankind, that the climes favoured with luxurious fertility do not produce such fine wine as those of the northern latitudes. Compare fine hock with common sherry !

Then the lecturer should describe the different geographical varieties ; the wines of Bordeaux, Burgundy, Southern and Central France, Rhine, Moselle, Hungary, Austria, and Greece ; for which see this book, *passim*.

Lastly, he will take the fortified wines ; and may show (p. 162) how much out of the cost of a bottle of port we pay for the wine, how much for the spirit, and how much for the time it must lie in bottle. He may make some nice *groggs* with spirit, damson cheese, &c., and recommend them as honest substitutes for sham port. He may then exhibit good port, side by side with good Burgundy, and show how much more of the precious wine-flavour we get at the same price in the latter. Some specimens of port from public-houses, hospitals and dispensaries, such as they give to the sick poor, might be exhibited, and similar liquids be concocted before the auditory.

Sherry may next be exhibited—the pure pale Montilla and Amontillado of low alcoholic strength ; then various liquids bearing the name of sherry ; calling attention to their high spirituousity, and low vinosity ; the good old sherries with higher vinosity may also be shown ; Bucellas, Madeira, Marsala, Cape, Peruvian, &c.

The lecturer can now, if he please, dilate on the analogies between the material body, its appetites, food, and occupations, and the mind, with its tone, temper, and tendencies. What is refinement ? and what coarseness ? What food and drink are shown by experience to be sought for under either condition ? Have we refinement enough ? Are the best works of art and the highest morality best appreciated, even by the educated ? There is no lack of materials on this point : for further details, I must refer to my forthcoming book on the Use and Abuse of Stimulants.

## No. II.

*On the Acidity of Wines.*

THOSE things are called acid which redden litmus paper, or which neutralize an alkali, or which give a certain impression to the tongue known as *sour*. Acids may be inorganic or organic. Amongst the former, the sulphuric, hydrochloric, nitric, and phosphoric are articles of diet or medicine; amongst the latter, the citric from lemons, tartaric from grapes, oxalic from sorrel, the acetic a product of sugar, the malic, racemic, &c., which exist in fruits, the tannic or astringent, and the lactic, in sour milk. All acids, as the tartaric and oxalic, are poisonous in very large doses and concentrated forms; and some are extremely noxious in very small quantities; amongst these are the complicated acids which arise in rancid fat, in the fermentation of grain, &c. These, and not vinegar, are the acids of heartburn and gout.

Acids of the wholesome kinds above mentioned are greedily sought for by many persons, and avoided by others. The persons who seek them are usually the young, strong, active, and hearty, with free, open pores of the skin, and good appetites. Acids do to the palate and stomach what soap and towels do to the skin; *i.e.*, they strip off its coating, make it redder, more active, and ready to secrete. Hence the love for lemon-juice, vinegar, and pickles at dinner, and the charm of acids to persons in certain kinds of bad health, torpid liver, coated tongue, &c. The secretions of sore throats are alkaline, and an acid liquor wipes this off, and leaves the surface clean. The persons who avoid acids are usually the torpid, and those with red tongues or skins locked up. The power of taking acids, however, does not depend on the dose of acid *per se*, but on its combination. Thus a very small dose of acid, strong and naked, might be intolerable; whilst almost any quantity may be taken if properly



veiled, as it were, by sugar, extractive, gelatinous or fatty matter. Acids and these gelatinous matters are complementary to each other, and each renders the other wholesomer. Nevertheless, there are some persons who cannot tolerate any acid, whether naked or combined. (p. 113.)

In good wine the acidity is due to tartaric and volatile acids, each wholesome *per se*. If too acid, the fault may be excess *simpliciter*, or more probably defect of *body*, which should veil the acid. The only test of *quantity* of acid is the chemical one; and this shows that very first-class wines, of the Rhine and Moselle, contain most acid; port and sherry least; but it must be remembered that one-fifth or more of port and sherry is not wine, but spirit; and secondly, that the makers of sham wine can put in as little as they like, or can neutralize natural acidity by chalk: hence quantity of acid is no test of quality of wine. Nay, the tartaric and other organic acids may actually themselves decompose, and spoiled wine be less acid than the same wine sound. Examples of this will be found in the following tables.

*Should a man in good health be afraid of acids?*—No more than he should be afraid of cold baths and brisk exercise. Some unlucky people can't take a cold bath without rheumatism, or a breath of cold air without bronchitis, or a long walk without exhaustion, or a cucumber without the colic. But are the healthy population, therefore, to avoid all that is cool and bracing? Certainly not; and so they should use that form of diet which suits an active, perspiring skin, and hearty supplies of meat. The stomach of a young girl should not be treated like an old woman's, which can digest nothing but bread and meat and alcohol. To keep the skin rosy, fresh, and young, the diet must not be that which suits the faded, mouse-coloured, withered, torpid skin of age. The history of scurvy in the navy should also be borne in mind, and the number of skin eruptions and blood disorders for which the combinations of potass and vegetable acid found in wine, are prescribed by the physician.

Nevertheless, wine that is too sour to be pleasant, and which offends that divinely-ordained instinct of taste which teaches us what is good for us, should be shunned;

although, if we really like it, we need not be deterred by any old-womanish fears of acidity.

Wine that is too acid may be so—1, because of deficiency of *body*; 2, because of careless manufacture, or exposure to the air, and presence of too much acetic acid. But there is nothing intrinsically unwholesome in this. That which is unwholesome, is certain *quality* of acids—acids of the fatty type, harsh, acrid, and abominable, such as cause genuine *heartburn*, which, by-the-bye, is not caused by mere vinegar, but often is cured by it. Such acids are the result not of a mere acetification, but of a thorough intrinsic decomposition of wine; and wine so decomposed may contain even less quantity of acid than sound wine, though the acids will be of noxious quality and taste acrid.

Wine also in an *unstable* state, *i.e.*, *undergoing certain changes*, may disagree, although the products of complete change may be wholesome. Vinegar, for example, is stable and wholesome; a liquid turning sour, unstable and noxious.

Whoever will thoroughly understand this, will know half the philosophy of health and morals. Look at milk. The lactic acid of sour milk has, as chemists tell us, exactly the same composition quantitatively as lactine or sugar of milk, but its elements are combined in a different way. Just so a heap of ruins may have all the elements of a house; the human body stricken with fever, all the elements of the healthy body; and wine that has gone wrong in bottle, all the elements of sound wine, only arranged in a different way.

But what has the power to give, as it were, a *shake* to the milk, or the wine, or the man, that shall turn it or him sour or fevered? Some decomposing organic nitrogenous matter. And if wines won't keep without added spirit, this is the reason.

Any putrid taint may sour meat, milk, wine, or man. Dead flies, says the book of Ecclesiastes, cause fragrant ointment to stink. A few dead flies, now, in the East, will cause any jar of honey to ferment and acetify. And the same will happen to wine. Out of three samples, Nos. 21, 22, and 23, drawn from the same cask, one was put into a bottle into which a few flies got, when the cork was left out. This small quantity of decomposing organic

matter converted it into vinegar, whilst the others remained sound. If wine-growers will accept this lesson, we shall have pure wine cheap, abundant, and imperishable.

The following determinations of the acidity of wines were made for me by Mr. J. J. Griffin, the eminent philosophical chemist and manufacturer of chemical apparatus. He is engaged in perfecting an apparatus which shall show easily all that chemistry can teach of the quality of wine. He uses for the determination of acidity an alkaline test solution, made equivalent in strength to an acid solution that contains 500 grains of crystallized tartaric acid in an imperial gallon. This strength is fixed on for the following reasons:—

1. Good wine contains a quantity of acid that is equivalent to from 300 to 450 grains of crystallized tartaric acid in a gallon.

2. Wines with less than 300 grains of acid in a gallon are too flat to be drinkable with pleasure.

3. Wines with more than 500 grains in a gallon are too acid to be pleasantly drinkable.

4. Wines with more than 700 grains in a gallon are undrinkably sour.

The figures mean this—Voeslauer wine is as acid as a liquid containing 375 gr. of tartaric acid per gallon. And so of the rest. There are 160 ounces per gallon, so that the acid per oz. can be easily estimated.

Of these wines, Nos. 1, 3, 5, 7, 8, 13, 16, 20, 21, and 23 are good; Nos. 5, 7, and 16 very good; and 24 first rate. So that at any rate what suits most palates has acidity equal to  $2\frac{1}{2}$ — $2\frac{3}{4}$  gr. of tartaric acid per ounce.

Nos. 2 and 14 were odd, spoiled bottles; the palate detected an undrinkable *quality* of acid; yet they are not intrinsically very sour. No. 12 a *sour* claret, see p. 54, yet not so acid, chemically, as No. 16. Nos. 3, 4, 5, 6, and 23, show examples of wine becoming less acid by age. Nos. 10 and 18 are fortified.

In the *total* acidity is included the *fixed*, which Mr. Griffin believes to be pretty constant in quantity, and the *volatile*. The volatile varies much. It is high in good wines, and consists in the fragrant complex ethers generated by the tartaric acid; and it is *very* high in wines

that have much acetic acid, and other volatile noxious acids. The volatile acidity in Nos. 1, 7, and 8, good wines, was equal to 45, 75, and 85 of tartaric acid per gallon respectively. That in 3 and 4, to 128, and 110; that in No. 22, to 938 gr. per gallon!\* Here is a mine for the working œnologue.

No.	WINES.	Total acidity.
1.	Voeslauer, Schlumberger's . . . . .	375
2.	Szamorodny, spoiled . . . . .	430
3.	White Capri, Fearon's . . . . .	450
4.	Ditto 3 months opened . . . . .	440
5.	White Keffesia, Denman's . . . . .	350
6.	Ditto 3 months opened . . . . .	300
7.	Ofner, Max Greger's . . . . .	375
8.	Thera, very old, fine, and soft, Denman's .	350
9.	Santorin, opened April 18, 1865, ditto .	410
10.	Tarragona, sample from docks . . . . .	325
11.	Fronsac, Brun's, open 5 months, too strong and sour at starting . . . . .	500
12.	Fronsac, purchased April 18, 1865 . . .	400
13.	Claret, 2ls., poor and thin, No. 17, p. 55 .	340
14.	White Diasi, soured . . . . .	490
15.	Como, 1862, sample, Denman's . . . . .	400
16.	My own favourite claret, No. 21, p. 55 .	450
17.	Dioszeger Bakator, Denman's . . . . .	450
18.	Oxford sherry, at 36s. . . . .	325
19.	St. Elie, Denman's . . . . .	475
20.	Gilbey's Castle I Hock, at 16s. . . . .	440
21.	White Keffesia, <i>ex</i> 'Ada,' March 28, 1864; sample drawn, March, 1864 . . . . .	380
22.	Same wine drawn at same time, in bottle with <i>dead flies</i> . . . . .	1300
23.	Same wine, drawn Nov. 4, 1864. . . . .	375
24.	Rudesheimer, 84s. . . . .	440

\* N.B.—These estimates of acidity agree with those of Liebig, Fresenius, Diez, and Güning, as quoted in Bence Jones's *Trans. of Mulder*; but are only one half those given by Bence Jones as the result of his own researches. There is seemingly an error of 100 per cent., which has crept unawares into this able writer's calculated tables of acidity of wines.

BY THE SAME AUTHOR.

---

*Preparing for Publication:*

A LECTURE ON SOUP,

DELIVERED AT THE WORKING WOMEN'S COLLEGE,  
QUEEN'S SQUARE.

---

A LECTURE ON "CATCHING COLD,"

DELIVERED FOR THE LADIES' SANITARY ASSOCIATION.

---

A TREATISE ON INTEMPERANCE,

AND THE

USE AND ABUSE OF STIMULANTS.

# Advertisements.

---

In 8vo, cloth, price 25s.

## A TEXT-BOOK OF PHYSIOLOGY,

Peculiarly adapted to that increasing number of the educated Public who, although unable to devote themselves to an extended course of study, still desire some insight into the Natural Laws which regulate their own life and welfare.

BY DR. G. VALENTIN,

PROFESSOR OF PHYSIOLOGY IN THE UNIVERSITY OF BERN.

Translated from the Third German Edition by

WILLIAM BRINTON, M.D.

*Illustrated by upwards of 500 Figures on Wood, Copper, and Stone.*

---

“We strongly recommend this translation of Valentin’s admirable text-book, the distinguishing feature of which may be said to consist in the clearness with which all the physico-chemical researches are compressed and laid down.”—*Medical Times*.

“In this excellent work will be found all the leading subjects connected with physiology ably and lucidly treated; the style is clear and easy, and the work is admirably got up; no student or practitioner should be without this truly valuable work.”—*Medical Circular*.

“An excellent translation of this admirable work, in which completeness and brevity appear to have been the author’s object.”—*Lancet*.

“The best text-book of Physiology ever published.”—*Dublin Medical Quarterly*.

“We cordially recommend the work as one of great utility; it is characterized by fulness of detail and accuracy of description.”—*Brit. and Foreign Med. Quarterly*.

“We anticipate for this book a high degree of success; the translation is remarkably elegant, and unusually free from Germanisms; the illustrations are excellent.”—*Edin. Monthly Journal*.

“Dr. Brinton has fulfilled his task of translation admirably; the information is conveyed in a style at once concise and clear, the work being thus adapted not only for the student of physiology, but for the portion of the intelligent public who take an interest in the subject.”—*Medical Times*.

---

LONDON: HENRY RENSHAW, 356, STRAND.

Just published, fcap. 8vo, pp. 304, toned paper, cloth gilt, price 5s.

# WINES, AND OTHER FERMENTED LIQUORS,

*From the earliest ages to the present time.*

BY JAMES RICHMOND SHEEN.

"The interesting work under notice contains a large amount of information as to the wines and vines of many lands, written in a popular style, and free from unnecessary technicality and dry detail. Like the generous beverage of which it treats, it is intended 'for the use of all,' and no one can consult its pages without being instructed and entertained."—*Morning Post*.

"There is a pleasant flavour of scholarship running through Mr. Sheen's conversational talk with us about the wines of France, Spain, Portugal, Germany, Italy, Greece, Hungary, Austria, &c. Byron and Horace, Longfellow and Ovid, Rogers' "Italy" and Virgil's "Georgics," are among divers other flavorful writers and writings laid under contribution for apt and always welcome quotations. The book is pleasant reading, and well stocked with useful and interesting information."—*Sun*.

"Will amuse the general reader, and be practically useful."—*Athenæum*.

"Mr. Hardwicke has published a capital handbook on 'Wines and other Fermented Liquors,' by Mr. James Richmond Sheen, and the author endeavours to show what we really should drink, what we ought to pay for it, and the vineyards whence it may be procured. This useful book, a model of typography, may be honestly recommended to the happy people who can lay down wine, and the still happier people who can drink it."—*Morning Star*.

"A dry wine is a luxury—a dry book an abomination: *this*, the work in question, certainly is not; on the contrary, it bears the freshness of good fruit. Mr. Sheen has not only succeeded in saying what he *wished* to say on the topic he has chosen, but in saying it *well*; and we can commend his history of wines to all who are interested in the subject."—*Le Follet*.

"A practical and instructive book, written by one well versed in the subject."—*Morning Advertiser*.

"The author of this useful and comprehensive work brings to bear upon the subject a fund of information, backed by competent authorities, which renders it of great value to the general reader."—*Freemason's Magazine*.

"Written in a familiar, unpretending style, and conveys, in a manner free from technicality and dry detail, a pleasant and instructive history of the beverages of which it treats. The volume itself is tastefully got up, and the amusing and instructive matter it contains will amply repay a perusal."—*City News*.

"Not only a history from the earliest date of wines and all fermented liquors used as a potation by man, but is also at the same time a work of considerable research and learning. Mr. Sheen has selected a most comprehensive subject, and most ably has he executed his task."—*Era*.

"A well-written, pleasant book, filled with an amount of information which the general reader will hardly find embraced by any single work of its class."—*Popular Science Review*.

"Of ancient wines Mr. Sheen has gleaned from the classics something respecting the Romans and the wines they drank, which will gratify the reader. The wines of modern date are those, however, which interest the largest number of persons, and upon this subject Mr. Sheen has collected some rare and curious information."—*Observer*.

"Wine is treated of in a chemical point of view, as well as in relation to health and disease; and a lengthened description is given of the wines of all the wine-growing countries in the world. There is a well-written chapter 'On the Cellar, and General Management of Wines,' which contains many useful hints on the situation and construction of the cellar itself, as well as relating to fining, bottling, binning, &c. The volume is exceedingly well got up, creditable alike to author, printer, and binder; contains a vast amount of amusing as well as instructive information; and we heartily recommend it to the notice of all those who (and who does not?) feel an interest in the subject."—*West-end News*.

"This pleasant volume seems to condense all that the ordinary consumer need know about vintages, products, and the peculiarities of the wines of each country. Enough is said about price to enable any one to know which of the advertisements are flattering fables. There is some history, some poetry, when either will illustrate the subject, and some curious etymologies worth noting."—*Globe*.

"Combining a hearty good humour and engaging manner with careful research and extensive reading, Mr. Sheen has made his work not only an admirable treatise on the subject, but one which will give pleasure to all who read it. The general directions contained in the Chapter 'On the Cellar and General Management of Wines,' will be interesting alike to the dealer and connoisseur. The book is one which will gratify all readers by its geniality and learning."—*Public Opinion*.

LONDON: ROBERT HARDWICKE, 192, PICCADILLY, W.

THE EVILS OF ENGLAND,  
SOCIAL AND ECONOMICAL;  
BEING  
A Series of Short Essays  
ON  
BEGGARS & THIEVES; CHARITIES & THEIR ABUSES;  
PAUPERS AND POOR-LAWS;  
ON  
THE WASTE OF RESOURCES IN MEN, MONEY,  
TIME, AND MATERIAL;  
BUT SPECIALLY  
ON THE MEAN, DISLOYAL, AND PERNICIOUS VICE OF  
INDISCRIMINATE ALMSGIVING.  
BY A LONDON PHYSICIAN.

---

LONDON: HENRY RENSHAW, 356, STRAND.

---

C AVE & BROWN manufacture  
and supply (Wholesale and Retail)  
Glasses of various kinds specially adapted  
to the different kinds of Wines; for in-  
stance, their Open Stem Champagnes,  
with the bowl well cupped in, keeps life  
in the wine, and gives the aroma to per-  
fection. Price, 18s. per dozen cut. Claret  
Tumblers, Dock Tasting Glasses, and every  
other kind of Glasses suited to the Wine  
Trade and to Wine Drinkers. Best  
Quality. Lowest Prices.

23, Fenchurch-street,

City, London.



M. DIOSY,

123, FENCHURCH STREET,

LONDON.

SOMLO', DRY TOKAY, & IMPERIAL TOKAY.

*Best Qualities only.*

---

## HUNGARIAN WINES

Mr. MAX GREGOR (from Hungary),

SOLE PROPRIETOR OF

THE DEPOT FOR GENUINE HUNGARIAN WINES,

BEGS to inform the public that he has appropriated a convenient room  
above his vaults at

7, MINCING LANE, E.C., LONDON,

Where every description of Hungarian Wines can be tasted  
free of any expense.

Ready for supply, Sample Dozen Cases, each containing Two Bottles  
of Six Different Kinds of such Wines, which are highly recommended  
by the medical faculty.

Prices at 24s., 30s., 36s., and 42s. per case. Carriage Free. Cash  
on Delivery.

Country orders to be accompanied by P. O. O., or cheques crossed  
the East London Bank.

---

In fcap., cloth, price 8s. 6d.

MILNE EDWARDS'

## MANUAL OF ZOOLOGY.

TRANSLATED BY

ROBERT KNOX, M.D.,

And Illustrated by 572 first-class Wood Engravings.

"The translation of this admirable text-book cannot fail to prove in the highest  
degree serviceable, not merely to students of zoology, but to all those who propose  
placing their general education upon a sound and liberal basis."—*Lancet*.

"It is clearly arranged, profusely illustrated, and handsomely printed. It is a good  
text-book for students, both medical and general."—*Med. Times*.

"In a very compact form it gives a mass of admirably arranged information."—*Leader*.

---

HENRY RENSHAW, 356, STRAND, LONDON.

# OLD MARSALA WINE,

GUARANTEED THE FINEST IMPORTED.

**T**HIS PURE SICILIAN WINE, warranted free from the slightest Acidity or Heat, and much superior to low-priced Sherry, may be had of the Importer, One Guinea per dozen; also excellent Clarets, highly recommended, St. Estèphe, 18s.; St. Emilion, 24s.

*Terms—Cash.—Three Dozen Rail Free.*

W. D. WATSON, WINE MERCHANT,  
73, GREAT RUSSELL-STREET,  
(CORNER OF BLOOMSBURY-SQUARE), LONDON, W.C.

**Established 1841.**

*For highly favourable opinion of W. D. WATSON'S Old Marsala Wine, see "Medical Times and Gazette," No. 770, April 1st, 1865, p. 345.*

## A. F. DRAKE,

Wine, Spirit, and Bottled Beer Merchant,  
37, BEDFORD-STREET, STRAND.

	<b>CLARET.</b>	Per doz.
Bordeaux, good . . . . .		15s. to 18s.
St. Julien, fine . . . . .		21s. „ 24s.
Ditto, full-bodied, recommended by the Faculty . . . . .		} 30s.
Latour after-dinner wine . . . . .		36s. „ 66s.
	<b>SHERRY.</b>	
Pale, fine . . . . .		30s. „ 36s.
Superior Pale, Gold, or Brown . . . . .		42s. „ 48s.
Pale, Old, and very dry . . . . .		58s. „ 66s.
	<b>PORT.</b>	
Old in bottle, recommended . . . . .		42s. „ 48s.
Very light and dry . . . . .		54s. „ 60s.
	<b>CHAMPAGNE.</b>	
Good quality . . . . .		42s. „ 54s.
Moët's and Mumms' first quality . . . . .		72s.

Price List on application.—Terms, Cash.

**PRICE LIST.**

---

FREDERICK ANDRES,  
CITY OFFICE—12, MARK LANE, E.C., LONDON,

SOLE AGENT FOR THE

**AUSTRIAN WINES**

FROM THE VINEYARDS OF

**Mr. R. SCHLUMBERGER, Vöslau, near Vienna,**

Juror International Exhibition, 1862,

*Sole Proprietor of the Vineyards of Goldeck and Steinberg.*

PRIZE MEDALS:

Vienna, 1845, 1852, 1857; Munich, 1859; Paris, 1855; London, 1862.

	In bottle. Duty paid, per doz., carriage free.
<b>RED VÖSLAU WINES, own growth—</b>	
(Austrian Clarets)	
Vöslauer .....	24s.
„ Goldeck, Vintage 1862 .....	36s.
„ „ Cabinet .....	42s.
<b>WHITE VÖSLAU WINES, own growth—</b>	
Vöslauer .....	30s.
„ Goldeck .....	36s.
„ Steinberg Cabinet .....	42s.
<b>SPARKLING VÖSLAU WINES, own growth—</b>	
(Austrian Champagne)	
Blue label .....	46s.
Red „ dry .....	56s.
Green „ (Pearl of Vöslau), very dry .....	64s.

Sparkling Wines in pints, 5s. per two dozen extra.

**SAMPLE CASES,**

*Of 12 Bottles each, Assorted Wines, always kept ready.*

	24s.	36s.	42s.	42s.	46s.	56s.	64s.	£	s.	d.
3 Bottles Red Vöslauer .....	24s.							0	6	0
3 „ „ Goldeck, Vintage 1862 .....		36s.						0	9	0
2 „ „ Cabinet .....			42s.					0	7	0
1 „ White Steinberg Cabinet .....				42s.				0	3	6
1 „ Sparkling Vöslauer, blue label .....					46s.			0	3	10
1 „ „ „ red .....						56s.		0	4	8
1 „ „ „ green .....							64s.	0	5	4
								£1	19	4

**TERMS—NET CASH.**

On receipt of a Post-office Order, or reference, any quantity of the above Wines will be forwarded immediately.

A liberal reduction is made for orders of 12 dozen and more of the still Wines.

F. ANDRE'S PRICE LIST—continued.

GERMAN WINES.

**Still Hock.**—WALTHER BROS.,  
Mayence.

	Duty paid, per doz., carr. free.
Nierstein.....	28s.
Geisenheim .....	32s.
Liebfraumlch .....	40s.
Marcobrunner Cabinet .....	56s.
Hochheim, Dom Dechaney ...	62s.
And all other White and Red Hocks.	

**Still Moselle.**—P. SCHOEMANN,  
Trèves, on the Moselle.

	Duty paid, per doz., carr. free.
Zeltingen.....	28s.
Jungfrauenlob .....	36s.
Moselblümchen.....	44s.
Scharzhofberger .....	48s. to 60s.
And all other Moselle Wines.	

FRENCH WINES.

HENRY HERNOZANT, Bordeaux.

	In bottle. Duty paid, carr. free.		In bottle. Duty paid, carr. free.
<b>Clarets, Pauillac.....</b>	<b>24s.</b>	<b>Burgundy, Maçon .....</b>	<b>24s.</b>
St. Estèphe .....	30s.	Beaune .....	36s.
St. Julien.....	36s.	Volnay .....	52s.
Margaux .....	42s.	Chambertin ...	72s.
Château Larose ...	60s.	Romanée .....	92s.
<b>WHITE WINES, Haut Sauternes</b> 40s. to 60s.		<b>WHITE WINES, Chablis .....</b>	<b>24s.</b>
„ Château Yquem 120s.		„ „ .....	36s.
<b>Champagnes, RENAUDIN, BOLLINGER'S I quality .....</b>	<b>63s.</b>	„ „ extra quality, dry .....	72s.
„ „ „ „ „ „ .....	72s.	„ „ carte blanche, rich... ..	72s.
<b>Sparkling Moselle, green label .....</b>	<b>48s.</b>	„ „ „ „ „ „ .....	56s.
Nonpareil .....	56s.	Shipped by DEINHARD & Co. .....	56s.
Scharzberg .....	48s.	„ „ „ „ „ „ .....	48s.
„ <b>Hock</b> .....	56s.	„ „ „ „ „ „ .....	56s.
Ehrenbreitstein .....			

Sample Cases of 12 Bottles each, assorted Wines, always ready.

STILL HOCK. £ s. d.			STILL MOSELLE. £ s. d.		
3 Bottles	Nierstein .....	28s. ... 0 7 0	4 Bottles	Zeltingen .....	28s. ... 0 9 4
3 „	Geisenheim .....	32s. ... 0 8 0	4 „	Moselblümchen .	44s. ... 0 14 8
3 „	Liebfraumlch ...	40s. ... 0 10 0	4 „	Scharzhofberger	56s. ... 0 18 8
5 „	Hochheim Dom } Dechaney ... }	62s. ... 0 15 6			
		<u>£2 0 6</u>			<u>£2 2 8</u>

SPARKLING HOCK AND MOSELLE.

3 Bottles	Sparkling Moselle, green label .....	48s. ....	£0 12 0
3 „	„ „ Scharzberg .....	56s. ....	0 14 0
3 „	„ „ Hock, Ehrenbreitstein .....	48s. ....	0 12 0
3 „	„ „ „ .....	56s. ....	0 14 0
			<u>£2 12 0</u>

CLARET.

2 Bottles	Pauillac .....	24s. ....	£0 4 0
2 „	St. Estèphe .....	30s. ....	0 5 0
2 „	St. Julien .....	36s. ....	0 6 0
2 „	Margaux .....	42s. ....	0 7 0
2 „	Château Larose .....	60s. ....	0 10 0
2 „	Sauternes .....	40s. ....	0 6 8
			<u>£1 18 8</u>

FREDERICK ANDRES,  
12, MARK LANE, LONDON, E.C.

# M. CARR'S

## Old-Established Tavern and Dining Rooms,

### 265, STRAND,

*(North side of St. Clement's Church.)*

**Dinners from the Joint (including Vegetables, Bread,  
Cheese, and Celery), 1s. 6d.**

SINCE the reduction by Mr. Gladstone of the duty on Wines, M. CARR has made it a special object to give his customers the full benefit of that liberal measure. For that purpose he travels every year through the principal wine districts of France and Germany, and there selects, on the spot of their growth, Wines of almost every description.

He does not confine his purchases to the costly vintages of Chambertin, Clôs de Vougeot, Lafitte, &c. (though these choice wines are not unrepresented in his cellars), but makes it his principal study to procure a supply of those excellent standard Wines (such as Beaune, Chablis, &c.) which are produced in such abundance, and which, as fashion has not stamped them with an artificial value, may be sold at such moderate prices as to compete successfully even with our national beverage, beer, and to replace it at the dinner-table.

M. CARR has the satisfaction of finding that his efforts in this line have been noticed by the public press. In an excellent article, on the subject of Light Wines, published in "All the Year Round" of June 18th, 1864, occurs this passage:—"If I desire a substantial dinner off the joint, with the agreeable accompaniment of light wine, both cheap and good, I know of only one house, and that is in the Strand, close by Danes Inn. There you may wash down the roast beef of Old England with excellent Burgundy, at two shillings a bottle, or you may be supplied with half a bottle for a shilling"

At the same time, the great demand there is for these Wines enables M. CARR to offer them at less than half the prices which have become traditional in hotels and dining-rooms, as witness the following instances:—

Excellent Claret, from . . . . .	2s.	per bottle.
Burgundy (Beaune) . . . . .	2s.	,,
Chablis . . . . .	2s. 6d.	,,
Champagne (very good) . . . . .	4s.	,,
Sparkling Moselle . . . . .	5s.	,,
Fine Old Pale Sherry, by imperial measure . . . . .	1s. 6d.	half pint.
Vintage Ports, ditto, ditto . . . . .	2s.	,,

*Wines and Spirits sent to any part of the country at the most reasonable prices.*

Excellent Clarets, from . . . . .	16s.	per doz.
Beaune . . . . .	21s.	,,
Chablis . . . . .	25s.	,,
Champagne . . . . .	36s.	,,

**Price Lists sent on application.**



# JAMES L. DENMAN,

20, Piccadilly, W., and 11, Abchurch Lane, London, E.C.,

DIRECTS ATTENTION TO THE FOLLOWING WINES.

## FRENCH.

### BORDEAUX RED WINES.

VIN ORDINAIRE ..... 14s. per doz.  
 CLARET ..... 20s., 24s., 36s., 42s., 48s., 54s.  
 SUPERIOR ..... 60s., 72s.      DITTO, 1st growth ..... 84s., 96s.

### BORDEAUX WHITE WINES.

SAUTERNE ..... 16s., 20s., 24s., 30s., 32s., 42s., 48s.  
 SUPERIOR ..... 54s., 60s., 72s.  
 CHATEAU D'YQUEM, 1st growth ..... 84s., 96s.

### BURGUNDY RED WINES.

MACON ..... 18s.      BEAUNE, NUITS ..... 20s., 24s., 36s., 48s., 54s.  
 CLOS-VOUGEOT ..... 60s., 72s., 84s.

### BURGUNDY WHITE WINES.

CHABLIS ..... 18s.      MEURSAULT ..... 24s., 36s., 42s., 48s., 60s.  
 MONTRACHET ..... 54s., 60s., 72s., 84s.

### CHAMPAGNE.

EPERNAY (recommended) ..... 30s. | MOET'S or CLIQUOT'S, 1st quality 72s.  
 Do. Superior ..... 36s. | FLEUR DE SILLERY ..... 54s.  
 Do. .... 42s. 48s. | CREME DE BOUZY ..... 72s.

### SOUTH OF FRANCE WINES.

ROUSSILLON, or French Port ... 18s. | LUNEL ..... 42s.  
 MASDEU ..... 22s. | FRONTIGNAN ..... 48s.

## GERMAN WINES.

HOCK, Still ..... 18s., 20s., 24s., 34s., 38s., 48s., 54s., 66s., 72s.  
 Do. Sparkling ..... 36s., 42s., 48s., 54s., 60s., 72s.  
 MOSELLE, Still ..... 18s., 20s., 24s., 36s., 42s.  
 Do. Sparkling ..... 34s., 42s., 48s., 54s., 60s., 72s.  
 RED HOCK ..... 24s., 36s., 48s., 54s.

PORTUGAL WINES.	Per doz.	Octave 14 gals. equal to 7 doz.	Qr. casks 28 gals. equal to 14 doz.
PORT, Catalanian .....	18s.	£5 16	£10 18
Ditto, superior.....	22s.	7 4	14 5
GENUINE ALTO-DOURO, stout and useful	24s.	7 16	15 4
Ditto, rich, full-flavoured, excellent for } bottling or present use ..... }	30s.	9 19	19 12
Ditto, soft, matured, with character.....	34s.	11 12	22 16
Ditto, rich, with great body.....	38s.	12 18	25 5
<b>SPANISH WINES.</b>			
SHERRY, Arragonese .....	18s.	5 16	10 18
Ditto, excellent .....	22s.	7 4	14 5
Ditto, Cadiz .....	24s.	7 16	15 4
Ditto .....	30s.	9 19	19 12
Ditto .....	34s.	11 12	22 16
Ditto .....	38s.	12 18	25 5

Any of the above in Pints 4s. per Two Dozen extra.

*Detailed Priced List of all other Wines, Spirits, and Liqueurs, post free on application.*

### TERMS—CASH.

Country orders must contain a remittance. To ensure safety, all Cheques should be crossed "Bank of London." Post-office Orders to be payable at the Chief Office, E.C.

**BOTTLES AND CASES TO BE RETURNED OR PAID FOR.**

Single Bottles of Wines and Spirits forwarded.

# JAMES L. DENMAN,

20, Piccadilly, W., and 11, Abchurch Lane, London, E.C.,

SOLICITS ATTENTION TO THE NATURAL, FULL-BODIED

## WINES OF GREECE AND HUNGARY,

Which are guaranteed to be absolutely PURE, and not in any way strengthened by the addition of ARTIFICIAL SPIRIT.

### GREEK WINES.

	Per doz.		Per doz.
SANTORIN, a dry red wine, } with Port-wine flavour .....	20s.	COMO, a red wine, resembling } young full-bodied and rich } Port, an excellent wine .....	28s.
Ditto, full-bodied .....	24s.	Ditto, older .....	30s.
THERA, a white wine, full of } body, with Madeira character }	20s.	MONT HYMET, Red, a full- bodied dry wine, resembling } Burgundy, without acidity ... }	16s.
Ditto, old .....	24s.	MONT HYMET, White, a dry } dinner wine, Chablis character, } without acidity .....	16s.
Ditto, matured .....	28s.	KEFFESIA, Red, ditto, prize } medal wine .....	20s.
CALLISTE, an excellent stout } wine, equal to and resembling } rich Bucellas .....	24s.	KEFFESIA, White, ditto, also a } prize medal wine .....	20s.
ST. ELIE, a dry wine, acquiring } with age a fine Amontillado } flavour and character; incom- } parable at the price .....	24s.	CYPRUS of the Com- } mandery .....	60s. to 96s.
Ditto, old .....	28s.	BOUTZA, a full-bodied dry red } wine .....	24s.
Ditto, matured .....	32s.	MALMSEY MUSCAT .....	48s.
AMBROSIA, a sweet white wine } of high character and flavour.. }	30s.	PATRAS WHITE .....	16s.
LACHRYMA CHRISTI, a rich } full-bodied red dessert wine, } and far superior to Tent for } the Communion .....	42s.	Any of the above in Pints, 4s. per Two Dozen extra.	
VISANTO, an exceedingly lus- } cious and fine white wine; de- } licious for dessert .....	48s.	CHIO MASTICO RAKI, 6s. per bottle. A peculiar, but appetite-giving and in- vigorating cordial.	

### HUNGARIAN WINES.

#### WHITE WINES.

*Admirably adapted for Dinner, being light, pure, dry, and free from acidity, combined with the full, high aroma of the Rhine wines.*

	Per doz.
CHABLIS .....	16s.
VILLANY MUSCAT .....	24s.
BADASCONYER .....	24s.
PESTHER STEINBRUCH .....	26s.
SOMLAUER AUSLESE .....	28s.
DIOSZEGER BAKATOR .....	30s.
Ditto, ditto, AUSLESE .....	32s.
HUNGARIAN HOCK .....	30s.
RUSZTE (rich) .....	40s.
SZAMORODNY (dry Tokay) .....	42s.

Any of the above in Pints, 4s. per  
Two Dozen extra.

#### RED WINES.

*Possessing all the characteristics of the finer sorts of French Claret, and containing great body without acidity.*

	Per doz.
SZEKSZARD .....	16s.
VISONTAERE .....	20s.
ADELSBERGER OFNER, } recommended .....	24s.
CARLOVITZ .....	28s.
MENES, exceedingly stout .....	28s.
ERLAURE, high-flavoured ditto ...	30s.

Any of the above in Pints, 4s. per  
Two Dozen extra.

#### SWEET WINES.

	Per doz.	
MENESER AUSBRUCH .....	42s.	} Tokay bottles
TOKAY ditto .....	72s.	
Ditto, do. (DIE KRONE) .....	96s.	

### TERMS—CASH.

Country Orders must contain a Remittance.

*Cross Cheques, "Bank of London." Post-office Orders payable at General Post-office.*

Bottles and Cases to be Returned, or paid for.

WINE REPORT AND DETAILED PRICED LIST OF ALL OTHER WINES POST FREE.



