

The publican and spirit dealers' daily companion / [Peter Boyle].

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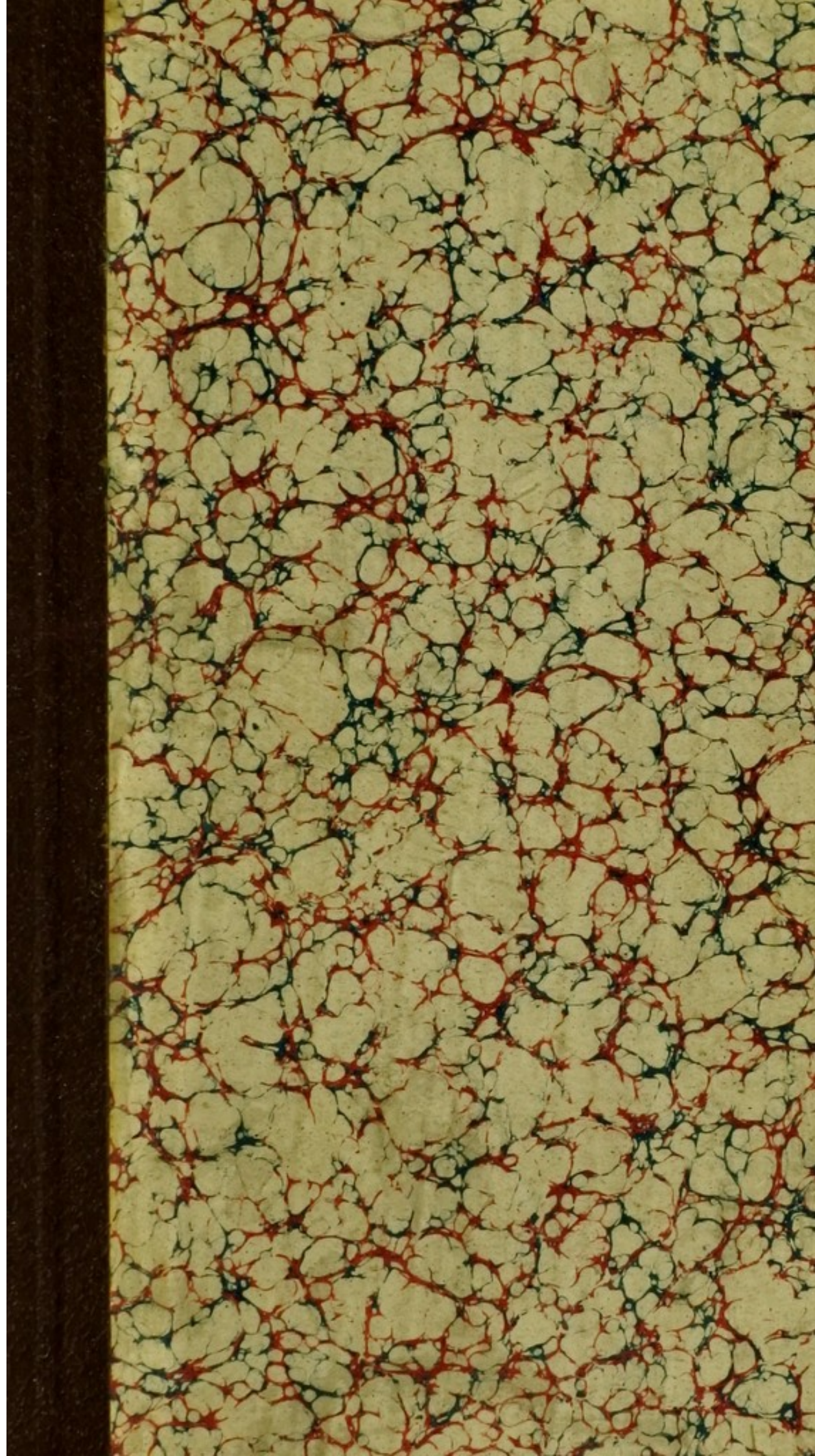
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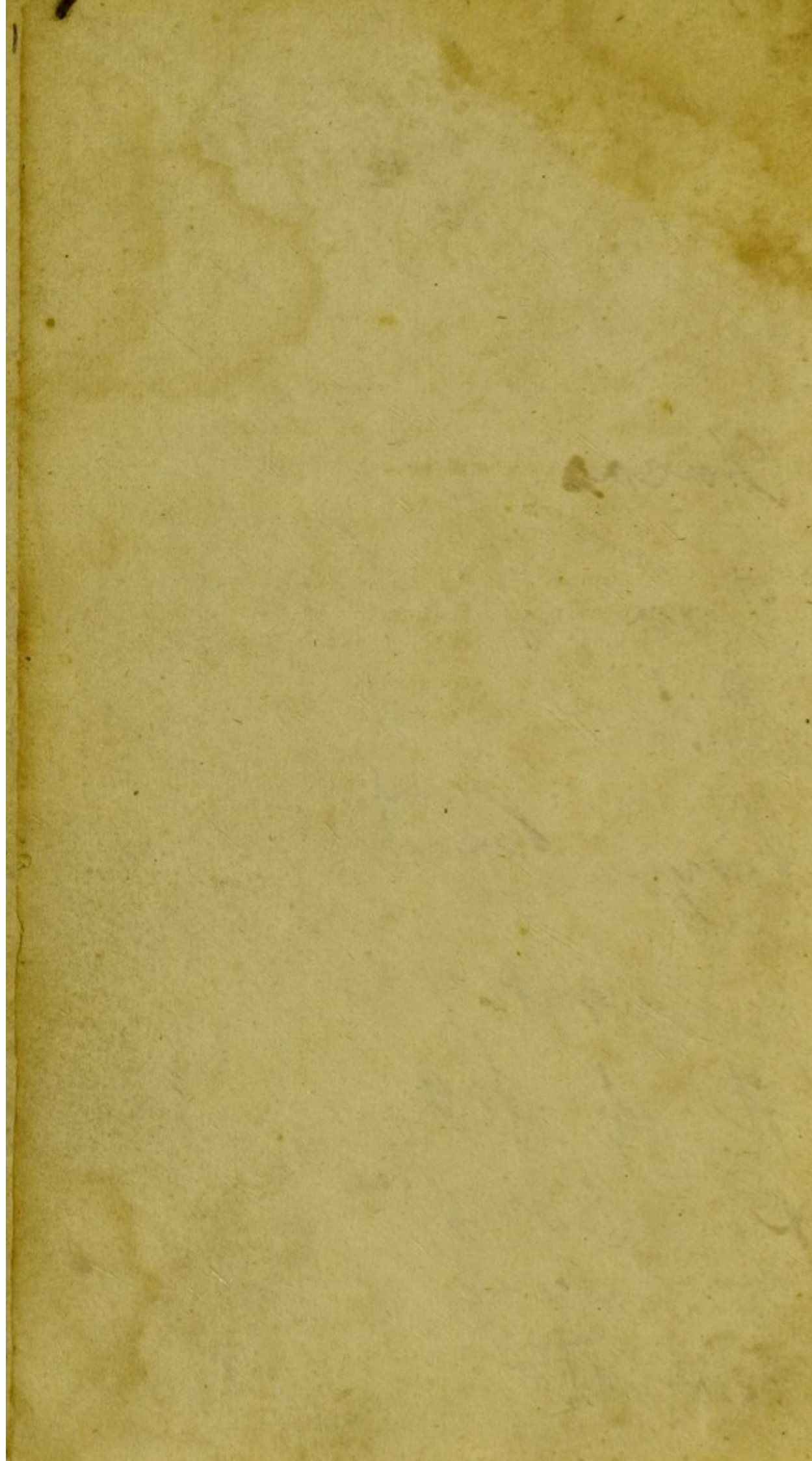
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THE
PUBLICAN
AND
SPIRIT DEALERS'
DAILY COMPANION,

OR,
PLAIN AND INTERESTING ADVICE
To Wine Vault and Public House Keepers,
On Subjects of the greatest Importance to their Welfare
AND TO THE
HEALTH, COMFORT, and SATISFACTION
OF THEIR

CUSTOMERS and SOCIETY AT LARGE:

*By following the Directions and Receipts in this Work, they will
save at least 25 per Cent. Monthly in their own Trade.*

CONTENTS.

Brewing and management of Beer, Ale, and Amber)	Excise on British Com-
Making all kinds of Com-)	pounds
pounds and British Wines)	Laws relative to Innkeepers,
Spirit, Wine, and Malt)	Publicans, &c.
Licences)	Billetting of Soldiers
Importation Duty on all Fo-)	Arts and Deceptions of
reign and British Goods)	Brokers.
)	&c. &c. &c.

*The Weight of all kinds of Spirits, with sundry Gauge Tables for
Batts and Casks of all Dimensions, likewise compris-
ing the various uses of Clark, Dring, & Co.
and Quin's Hydrometer & Thermometer.*

THE SEVENTH EDITION

LONDON:

Printed and Sold by the Author, P. Boyle, No. 15,
Vine Street, Piccadilly.

Sold also by Mr. Richardson, under the Royal Exchange, Messrs. Dring and Fage, Mathematical-Instrument Makers to the Honorable Board of Excise, 6, Tooley Street, Borough; of Mr. Hurst, Paternoster Row, and may be had of all the respectable Booksellers in the United Kingdoms.

Price, Half bound 3s 6d.

[ENTERED AT STATIONER'S HALL.]



PREFACE.

THERE is no class of men to whose interest less regard has been paid than to Publicans; yet few, perhaps, so much want, and so justly deserve our attention. Besides the claim founded on their services and convenience, the health, as well as comfort of the great body of the people may be said to depend upon the sensible conduct and wholesome supplies of those useful individuals.

Let them be no longer exposed to the avarice of the Brewer; or to the fraudulent arts of the Distiller; or to the Broker's swindling tricks, and deep-laid schemes of imposition. This is the important object I have in view; and I hope, the following work, now so much enlarged will prove a valuable and unerring guide to the ignorant and unwary. It speaks the language of truth---of long observation and experience; it leaves no point unexplained, which the Publicans ought to know, every word comes home to their feelings; to their daily concerns; and points out to them the best methods of securing and increasing the fair profits of their trade, with ease to themselves, and with the highest satisfaction to their customers. A sketch of the different heads, to which my instructions are reduced, may afford some idea of their utility and importance.

In the first place, I have entered into the details of the Cellar-business, and the proper management of beer, ale, amber, &c. so as to keep them in a state of the utmost perfection, and prevent the losses which may arise from the Publican's ignorance on the one part, or
the

the interested practices of the Brewer on the other ; particularly since the late rise, which takes away from the Publican the former profits of his parlour customers.

Secondly. I have laid down such rules, and given such plain receipts, for buying on the quays foreign goods, as well by weight as by the gallon, and also for preparing all kinds of compounds as will no longer leave the Publican at the mercy of the Distiller, but will cause a saving of at least 25 per cent. monthly, besides, the advantages of having their liquor genuine, what he can recommend with confidence, as being equally agreeable to the taste and to the health of every purchaser.

It is well known how the Distillers have taken the alarm at seeing all their secrets divulged, and all their gainful deceptions laid open in the former editions of this work, Some of their agent have been already tampering with me ; but no bribe which their wealth could enable them to offer, shall ever tempt me to suppress what I know to be of so much importance to society at large.

Thirdly. The clearest instructions are given for making Wines of various sorts, to rival the produce of foreign countries in the fineness of the flavour, and to surpass them far in the cheering and wholesome effect. I have also explained the best method of brewing ale and porter, so as to have the genuine infusion of malt and hops ; secure to Englishmen their favourite beverage, in the highest degree of excellence, pure and unadulterated by poisonous ingredients, the properties of which, and the practise of the Brewer I have exposed.

Fourthly. I have taken a view of such laws as peculiarly relate to Publicans, Inn-holders, their customers, &c. the nature of their licence, the regulation of the excise, and some points of material import.

In the next place, a concise, yet accurate account is given of the duties on all foreign and British spirits, as well on Malt liquors, whether brewed for sale, or for domestic use.

Fifthly.

Fifthly. I have inserted several tables, for weight, as well as measure, by means of which, and without any other instruction, every man will be able to gauge his butts, pipes, and casks, of all sorts with the greatest exactness; and ascertain in a moment the exact value of every gallon of beer and spirits undrawn in each, according to the present rise, and thus be guarded against any loss by real deficiency, or knavish imposition. Of the Simplicity and usefulness of this table, I cannot give a stronger proof, than the sale of 8000 copies, at 1s:2d. each, since the year 1794, when I had it engraved, and 4000 of the editions of this publication.

Lastly, in order to omit nothing which may be of service to the young adventurer, in the public-line, I have continued a just view of the horrid arts of brokers. I have traced them through their windings and deceptions. I have shewn them in all their naked deformity.

It would me ill become to make any remarks on the variety of importance of the articles, here stated. They are obvious to common sense. Not only the public, but the good housewife, and indeed the nation at large may be said to be interested in a work so beneficial in its tendency, and so well adapted in its form, and cheapness of price, to every popular purpose.

As a further proof of my willingness to become serviceable to that useful body of men, *Have I not at my own expence*, convened several meetings, in December, 1799? and obtained Council's opinion on the subject, The design of these meetings was that Publicans, as men who found themselves oppressed, by a long custom, so injurious to their own welfare, and so instrumental to the destruction of many hundred families, as is laid down by the several fees, &c. paid by them, see page 138, might seek for legal redress. But, to my mortification, every attendance proved useless; for as soon as they were informed by rumour, that the Brew-

ers met, at the Crown and Anchor in consequence of these meetings, *which was, on our behalf, only to petition Parliament*, every man present confessed himself not free from his Brewer, therefore dared not fix their name to the petition, notwithstanding their thorough confidence that Parliament would set aside such custom: but it is not too late: Publicans have a right to petition the legislature, who as wise and good men will hear and determine with justice, all complaints by petition that come before them.

Now Publicans have formed themselves into a body, its to be hoped the society will see the propriety of the petition, and for the benefit of their fellow sufferers bring the matter before the house. I shall at all times hereafter feel myself happy to give them any aid in my power for that purpose, and have the honor to subscribe myself, their much devoted humble servant.

P. BOYLE,

AN OLD PUBLICAN,

I have given plain instructions for the use of Clarke, Dring and Go. and Mr. Quin's Hydrometers and Thermometers; and I have made some farther improvements in this Edition, which, I hope, will secure to it the continued encouragement of a liberal and discerning Public.

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P. BOYLE'S
PUBLICANS
Distillers, and Spirit Dealers'
TRUE GUIDE.

THE management of Porter, after it is in the cellar, is supposed to be known to all Publicans: scarcely one in five studies how to conduct himself in this particular, or has any idea of the several methods used to preserve and also to fine their Beer, which since the last heavy rise ought to be the first thing for the young adventurer to learn, which the following particulars will explain. It is also the general cry of Publicans and Retailers of Spirits, that it is impossible for them to make their own compounds into different qualities, and unless they have a still for the purpose, they cannot sweeten or prepare their own compounds. First, I will ask them is it possible that raspberry, usquebaugh, or any other cordial, coloured and of an oily nature, can be run through a still and yet contain that substance known in each, and every other quality? My answer is this, that the only still used now in all the rectifying houses in London, &c. after the spirit is a second time run through, or rectified, is a glass or brass pestle or mortar. I know, by the means of these Publications, I create Enemies, but as my sole object is to instruct and render services to my fellow subjects, and in the following treatise I shall prove useful to 12, 075 Publicans, in and about this metropolis, I fear not the envy of about 73 *Gentlemen Distillers*, (as they
B. call

call themselves), now rolling in their carriages, by means of the wealth arising from this discovered secret, so long held from a body of men, who labour under so many difficulties, and pay so much for leave to exercise their own calling, I mean the licenced Publicans, and retailers. I think it my duty, if possible, to remedy some part, by pointing out to them, in the following publication, the easiest method of saving at least one third of the sum they now pay for their compounds to the trade, or at whatever price they may be hereafter; and I shall also prove, that, if they attend to the following directions, their goods will be better in quality, and have a finer flavor than what they purchase from the Distiller.

GENERAL RULE.

The Publican receives from the brewhouse, we will suppose three, six, nine, or twelve butts at one time; if the quantity received be three butts, there are two mild and one stale: but if the beer is old, or brewed early in the season, one butt of stale will do to draw off five or six mild. Now suppose the store beer comes from different cellars, which is of different brewings, what they call the waste cellar, it is not one time in ten that two butts are or will draw alike: whereas that cellar is made up of different brewings, and consequently of different cellars, and as no two brewings will prove alike, either in flavor or colour, how can the Publican keep the beer to one palate for his customers; therefore I would always, if possible, recommend a store cellar of a man's own, and to receive as many butts as possible from the brewers out of one vat, for since the building large vats not a publican is allowed to start his own beer, which formerly Publican's had twenty one butts for every twenty, or if not, he was only charged 34s. instead of 35s. per barrel; for all started beer by the brewers, being a
saving

saving of 4 per cent. upon his stock, at least 3s. per butt. There is another hardship---a custom only, but not allowed by *Law*---to pay the brewer's servant 1s. for putting down each butt, and 1s. for fining the same; the butcher, baker, or distiller have the same right to charge the Publican as the brewer. I am sorry they did not come forward as they ought to do in their own right, and petition the legislature, in Dec. 1799; when I called three meetings for that purpose, which with Counsel's opinion, (Erskine's), printing of bills, in order to serve them, cost me £15, and I have never received one shilling to defray the expence I was at, at that time.

FOR FINING BEER.

First, if you find the beer grey and stubborn, put a brass-cock in the full butt, and draw off 3 or 4 tap-tubs full before you put in your finings, and put it into your waite butt, and put in the same quantity of the former butt you have on tap, which you must stir round in the fresh butt, with the fining stick, before you put in the beer that you have just drawn, so as to keep the beer to mix well.

Then take one or more tap-tubs of the finings, well shaken or stirred round, and fine the butt, as usual; at the same time, after you have put in the second beer, be sure to work your beer gently round thirty or forty times, backwards and forwards, with the fining stick, and then leave your bung out six or eight hours; and whenever you fine down your porter, you must take care that the butt is not full, for if there be not room to work in the butt, the beer will not come down.

If this remedy will not throw off the greynefs, or assist in the clearing the beer, you will take, if your beer be tart, 5 or 6 quarts of the beer from the butt, and 5 or 6 quarts of the finings, and heat them, in a

pan or pot, over a fire, until they are so hot as to be nearly upon the boil: when you have prepared your beer as before, put this hot beer and fining in, and stir them round well for 5 minutes; and by so doing it will assist you, as it puts your beer into a fermentation.

ANOTHER METHOD.

If your beer is stubborn and of bad taste, and after you use the before mentioned method, you may take one handful of white house sand, and half a handful of salt, mixed together, and when the beer is upon the move, after the fining is put in, add the sand and salt to it, by degrees, and they will much help to remove the tartness, as well as help it down. Salt and sand are good remedies against all hard or tart beer, in the common way of fining, as (all Publicans are instructed by their cooper). About two or three pounds of raw beef put into hard beer, or beer where there is a very low drought will much assist to keep it mellow, as the beer feeds upon the beef. I have very often found, from burned oyster shells pounded to powder, great benefit to my beer, as used in the same manner with the sand and salt, to the quantity of a handful at a time. I found oatmeal to make flow dropt beer keep longer, to use it as before.

It would also be an essential service to Publicans, to know how to make what the coopers call *Heading*; which is seldom allowed to be sent in, being a composition of sweet-wort, molasses, berries, and copperas boiled up together, and known by the name of colouring; but if your beer be pale, it is necessary to use the heading, which will assist the colouring, and cause a beautiful head. I would also wish to guard Publicans against the use of copperas, to head their beer with, (which brewhouse coopers generally recommend) if used, it changes the head to a brown,
or

or rusty colour. As a substitute for copperas, I would recommend the salt of steel, which is by far better, and of a milder nature, as it is better rectified than the former; it keeps the head of the beer pure and white, and is less pernicious to the stomach. You may buy, at a chemist's a quarter of a pound of it for 8d. which is enough for fifty or sixty butts, and the beer is just fined down, take of the above salt a small quantity, reduced to a fine powder. When all is thus pounded, take as much as you can upon a shilling, put it into a quart pot, add a little porter to it, mix it and the porter well together, until it is dissolved; put it into the beer, just fined down, and it will produce a fine white head. This must be done when the beer is upon the move, immediately after it is fined. If you think that quantity does not produce a good head, add a little more in your next fining down.

I have, with great success, used Fuller's earth, burned and pounded into powder, of which about two table spoonfuls to a butt, after it is fined down, renders great service to clear the beer, but not for fining.

The aforesaid receipts is not known but to few in the trade, and is worth any money, to those who wish to make their beer pleasing to their customers.

TO MAKE GOOD STALE BEER,

TO THOSE WHO HAVE NOT YET PURCHASED THE
NEW ENGINE.

You must be always very careful to keep your tap-tubs clean, otherwise your stale beer will become sour. In winter, let all your toasted bread be carefully collected, and put into the waste, as it will conduce to feed the beer. The shells of eggs thrown in, will preserve the beer alive. Keep your waste beer always well bunged down. When your butt is

filled, and bunged down throw upon the end of the vessel two quarts of water, in which you ought to put about an inch thick of house sand, all over the end of your butt, after it is bunged down, just before the water is put on. This butt in two months will be fit to draw without any fining. An inch thick of house sand, and about a quart of water, placed on the end of each butt of staled beer, when fresh bunged down, will render great service; but be always sure that your waste butt is not too full, so as to prevent the beer, when bunged, from properly working, otherwise it will not come down so soon as perhaps you want it.

I have seen about one handful of pearl-ashes boiled in three pints of water to two; and when cold, one pint put in, immediately after the finings, has an excellent effect, in keeping a good clear head to the pot, and assisting to force the same.

The use of salt only, without the sand, is of no service, but if salt were dissolved in the finings, at the time of fining the beer, I think it would help much to sharpen it.

Also, about the size of an egg of chalk, in a lump, put into the butt, after the fining, is of great service.

THE MANAGEMENT OF ALE.

Ale is frequently rendered unfit for use, by being sour, tart, flat, or brackish. If sour, pull out the bung of your half hoghead, or cask, and throw into it two handfuls of oatmeal, which ought to be stirred gently round with a handful of fresh hops. Leave out your bung for three or four days, and then stop it well down, and in about 3 weeks the ale will be fit to draw. You must take care that your oatmeal is fresh, and that the quantity of meal be in proportion to the size of the cask, viz. one quart for a 36 gallon cask, and so on in proportion.

If tart or sour, a small lump of chalk, the size of an egg, and some chalk in powder, will bring round the said ale, in three weeks: add the size of an egg of hops, made up in a ball, to the above. If your cask of ale proves flat, you must take six quarts of ale, and about three or four ounces of hops, and boil them for twenty minutes; put this hot mash into your half hoghead, stir it round as you would finings and in about ten weeks it will be fit to draw. When you bottle flat ale, take about a tea spoonful of brown sugar to each bottle, and your ale will soon come round in the bottle.

HOW TO MANAGE SPIRITS, &c.

As a person in the retail line, ought to know the heat and cold, and also the strength of his spirits, to prevent imposition, I shall in the course of my treatise, lay down, for this purpose, the nature of Clarke and Quim's Hydrometer and Thermometer, with the mode of using them, in the plainest and shortest method. The following receipts have taken me nearly five years, besides my own knowledge of the business, for many years, in collecting materials from some of the most expert men, and best houses in London; whose distilling servants I employed to assist me in the following work; and as it is but very seldom that any retailer will have cause to sweeten, or make more than twenty gallons, at one time, of compounds, (gin only excepted) I will commence with that number, and then come down to two gallons only; the retailer, therefore, by adding or diminishing the quantity of ingredients, in proportion, according to the quantity of spirits which are to be used, may proceed by the following direction, given in each article.

R U M.

Rum being a spirit deservedly in great estimation, I shall make it the leading article, and I hope the following

lowing instructions will be sufficient for the reader in the choice of it.

Rum, in its original state, when drawn from the still, according to the quality of saccharine dregs it is made from, (the sugar cane) is of a strong or a mild flavor, and of a more or less oily nature; in colour and transparency equal to the finest spring-water, and the strength of spirits of wine: but that strength decreasing with the time of working the still, and distillation being mixed, and becoming one body, easily accounts for the various strengths we receive it at on the quays.

There are various sorts imported, which are made in the *Grenades*, and the *Leeward Islands*, namely, *Barbadoes*, *Antigua*, *Dominique*, *Montserrat*, *Nevis*, *St. Kitt's*, &c. but that from JAMAICA is the best, its consumption greater, and its flavor superior to all the others.

The cask it is brought to this country in, give it that colour we see it of, and among 100 puncheons it will rarely be found that five are of the same hue, except they should be of one mark; that is, the same distillation, which may be owing to the newness of the puncheons, and some being fired inside more than others.

The merchants abroad consign it to the importers here, who, on its arrival in the river, take samples, which are those exposed for sale in small phials with a label on each, specifying the mark and number of the cask it is taken from.

They are landed at the Custom house, and these, only, are what may be termed genuine, and this is the time, only, you may purchase them to your advantage.

After making the above purchase, you have 12 months credit for duty, by what they call putting them in bond, that is giving security that you take them

them away in that time, and pay the duty per gallon; the duty was laid on, viz:

Per Gallon, by a Duty of					
Old Duty	-	27	of George III.	3s.	7d.
New do.	-	31	-- ditto	-	0 8
Addition do.	-	34	-- ditto	-	0 8
Further do.	-	35	-- ditto	-	0 8
Customs, additional	-	-	-	0	8

} 6s. 0d.

And for every gallon over-proof.

Old Duty	-	27	of George III.	3s.	7d.
New do.	-	31	-- ditto	-	0 8
Additional	-	34	-- ditto	-	0 8
Further do.	-	35	-- ditto	-	0 8
Customs, additional	-	-	ditto	-	0 5

} 11s. 1d.

In selecting your rums, be careful they do not contain any bad flavor, as still burnt, smoaky, woody, oily, &c. many have been injured in their trade by the purchase of such sorts, therefore avoid them. That which seems most likely to succeed, is a clean spirit, somewhat inclined to an acid: to give them a fair trial, in a large glass wherein is some warm water, without sugar, mix a little of your rum; this opens the flavor, and will assist your judgement.

The more over-proof you are charged (if just) the better, as it produces as many gallons of rum; 'as there are gallons charged; and for which you pay only the excise, that is 5s. 7d.--here is therefore, a saving of 6s. 6d. per gallon.

At the time of landing, all casks are gauged, or ullaged, to the importer; and as it is next to impossible to gauge so close ullaged casks as to come equal with measure, there is mostly a gain thereby, of two and sometimes four gallons: for the same reason, there is an advantage on the ullage, perhaps two gallons or more; the distillers are perfectly acquainted with this, and never buy any but ullages, and their dealings

dealings are considerable; the importers dare not disoblige them, and generally buy the newest rums they can get, which suits their purpose best for mixing with molasses or malt spirit. The importer knowing this will endeavour to secure the better half, by filling up your puncheon from another cask.—it is then charged to you at the gauge, you are deprived of the benefit of the ullage, and sustain a loss of 2 gallons; which in the purchase of 5 puncheons, is considerable, being a puncheon profit.

If it should be charged over-proof, as probably it may, (having recommended the buying strong rum,) and you should have occasion to reduce the overproof, it must be done in presence of the officer, by putting into your vat the same quantity of aqua, as the number of gallons charged; after which it should bears 1 to 5; multiply the price by the strength, and multiply by 6; because 1 of aqua and 5 of rum, make together 6 gallons.

The bonding of rums comes next under consideration, and is an indulgence granted by government, for the convenience of trade.

If, therefore, it should not be convenient to lay out so large a sum as the whole purchase amounts to, by giving bond for the payment of the excise, you will be allowed the privilege of depositing your rum in a warehouse, near the Custom-House, (this warehouse, or vault you must hire yourself, and pay the rent of; (it being for your own convenience, and not that of government) one key of which will be in your possession, and the other in that of the excise officer, who, on proper application will attend, on any business you may have to transact, at the said warehouse, from which a puncheon or more may be cleared any day, except sundays and holidays, on previously paying the duty, the form of which he will, if desired, acquaint you with.

On

On giving bond, to the commissioners, for the amount of the duty, you will have credit given for 12 months, by which time the bond must be discharged, or the rums forfeited.

Here is a remedy at once, from which are derived the following advantages.

The dealer may always be in possession of old rum, the interest of money on the duty will be saved---and besides the credit of having a stock on the keys; if the markets should alter in your favor the gain is obvious.

B R A N D Y.

Of this there are many sorts, the produce of several countries on the continent; as *Spain, Portugal, Italy, &c.* but the best, it is universally acknowledged, is the *French*; which is made at *Bordeaux, Bayonne, Blois, Anjou, Poitou, Coniac*, and the Island *Rhea*, on the river *Charante*: it is also brought to and sold at *Nantz, Province, Languedoc, Rochelle, &c.* and of these different places, that which excels and is in most esteem, for its flavor and purity, is *Coniac*; from whence, in time of peace, it is sent to *Dunkirk*; but during war to some neutral port, as are all French brandies for the English market, which must be smuggled.

It is the produce of the grape, yearly manufactured in this country, and when running from the still, in colour and transparency it resembles rock-water, and the whole distillation, incorporated, it may be supposed to bear 2 to 5. It is sold of various strengths, (according to each distiller's method) as 2 to 5--3 to 8---2 to 7---1 to 4---1 to 5 and 1 to 7; and bought up by persons called factors or correspondents, employed by the importers, for the purpose; who land them at some convenient port, as *Ostend, Flushing, Rotterdam, &c.* where they are properly adjusted; that
is,

is, mixed coloured, sweetened, and made up, so as to escape a charge of over-proof at our Custom House.

The duties payable at importation, are Customs $8\frac{1}{4}$ d. excise 6s. and 9d duty, together 7s. 5d $\frac{1}{4}$ d. but if over-proof, it is 13s. per gallon; the strength we receive them at is sometimes 2 to 9, but in general 1 to 5. From motives of policy, and also not being the produce of our colonies, brandy is never bonded.

The clandestine trade carried on in this article is beyond conception; but the spirit is very inferior to that fairly imported, both in strength and flavor, and the retailer liable to imposition, as will be shewn hereafter, by the following pages.

In the purchase of brandy on the quays, the same rule must be observed as with rum; and with respect to its adulteration it is also similar, but more profitable, as will be shewn under the head *Distillery*.

Without any supernatural assistance, this mystery I shall endeavour to unravel, in as plain and concise a manner as possible.

The puncheon, as before observed, contains 120 gallons; the strength bearing 1 to 5, that is, one gallon of aqua to every 5 gallons of rum, to make, (as called by the trade,) merchantable proof, and is reduced as under:

Puncheon contains	-	-	-	120 galls.
To reduce to merchantable proof,				
add aqua	-	-	-	24 ditto.
				<hr/>
				124

To find the stated expence after this alteration proceed as before shewn:

Cask of rum cost 9s. per gall.

5

Divide by 6) 45

Stands in 7 0

The

The practice, by Importers and Dealers, of making up their goods at home, is of great injury to innkeepers and publicans, who are thereby deprived of their profit. It is encouraged by certain importers, and men of some consequence. The diabolical art continues also to be exercised in the distillery, with great success, in mixing British with foreign goods, not only on rum and brandy, but all other spirits; and to which some gentlemen in that trade are indebted for the splendour of their equipage, as well as the erection of their country mansions; but more of them in their proper place.

By what has been related, I do not mean to insinuate that rum reduced with water is pernicious; it may be very good if the aqua is pure, being first boiled, and left to cool before used, but cannot be genuine, nor ought it to be tolerated in trade, (the use of water) except for drams, there it is evidently necessary, because great strength could not be afforded, and it would likewise be destructive to the constitution, that by mixtures and nostrums is too much injured already.

Proceeding in rotation, my next object is the distillery: but that being a term too general, in which is comprised the whole art and mystery of the business, (a subject not consistent with the present plan) I shall confine my remarks to the rectifying house.

Distillers and Dealers in brandy and rum, have already a very suspicious character, both in town and country, and not without just reason, as will presently appear.

TO PREPARE and SWEETEN BRITISH GIN.

Get from your distiller an empty puncheon or cask, which will contain about one hundred and thirty-three gallons; then take a glass of clear rectified spirits, one hundred gallons, one in five under proof, which is the usual strength rectifiers sell their goods at; put the hundred gallons of spirits into an empty cask; then

take a quarter of an ounce of the oil of vitriol, half an ounce of the oil of almonds, one ounce of the oil of juniper berries, get half a pint of the spirits of wine, and half a pound of lump sugar. Beat or rub the above in a mortar, until the whole is well incorporated, add another half pint of the spirits of wine to the mortar. When well rubbed together, have ready prepared half a gallon of lime water, mix the whole in either a pail or cask, till every particle shall be incorporated; then add to the foregoing thirty-five pounds of sugar, dissolved in about nine gallons of clear rain or Thames water, or water that has been boiled; mix the whole well together, and stir them carefully with a stick, in the hundred and thirty-three gallon cask.

If the before-mentioned lime water do not in a day or two force down the same, take and boil eight ounces of allum in three quarts of water, for three quarters of an hour. Take it from the fire, and dissolve in it by degrees, two ounces of salt of tartar. When the same is milk warm, put it into your gin, and stir it well together, as before, for five minutes, the same as you would a butt of beer newly fined. Let your cask stand as you mean to draw it. At every time you propose to sweeten again, that cask must be well washed out, and take great care never to shake your cask all the while it is drawing.

N.B. You must give twenty-four hours notice, at the next Permit Office, of your intention to sweeten, and the officer will attend to take stock (if he has not already) and make the usual allowance for sweetening. Great care must be taken, that after sweetening, the cask contains no more than is allowed by the officer, otherwise it is seizable. In case of an overplus you must remove it.

FOR TWENTY GALLONS OF GIN.

Sixteen gallons of spirits one to five under proof.
Take one penny weight and three quarters of the oil
of

of vitriol, one penny weight and a half of the oil of almonds, two penny weights of the oil of juniper berries, mixed with lump sugar and spirits of wine as before; add to it one pint of lime water, use the whole. After you dissolve five pounds of lump sugar in two gallons and a half of water, that has boiled, as before directed, fine it down with the proportioned quantity of allum and salt of tartar.

It is noticed, that a handful of borage will give, if steeped in the gin, when first prepared, a fine flavor.

To make lime water, you will take six pounds of unslacked lime, put it into a pail; take about one pint of water, which will dissolve the lime. When it is dissolved, add one gallon of water to it, and stir up the lime, when it is cold and well settled, it is then fit for use.

TO MAKE FINE GIN BITTERS.

Steep for ten days, in thirteen gallons of fine spirits, one to five under proof, half an ounce of coriander seeds, half an ounce of almond cake, two ounces of virgin snake root; then after the above is steeped and taken out, take and pound it in a mortar, adding to it a quarter of an ounce of the oil of orange, a quarter of an ounce of the oil of carraway, a quarter of an ounce of the oil of wormwood, with a small quantity of spirits, until it becomes an oil; put to the above three gallons of spirits, with thirteen quarts of water that has boiled, and it will produce fourteen gallons and two quarts, superior in quality to any generally sold.

Another Receipt for making Wine, Brandy, and Gin Bitters.

Take four ounces of the essence of gintain, and one ounce of the essence of wormwood; mix them together, and put them in three gallons of spirits, in a fix gallon cask; add to it two gallons of liquor in which

sugar has been dissolved; stir it about, and fine it down with half a tea-spoonful of pounded allum, and two tea-spoonfuls of cream of tartar diluted in water. In seven days it will be fit for use. Colour it as usual. N. B. The above essences will incorporate either in spirits or water.

Common beer bitters are made by half beer and half water; but the common extracts of gintain and wormwood are used instead of the essence. Dissolve three ounces of each in a quart of boiling water before you use them. Fine it down with allum and beer finings.

FOR TWENTY GALLONS OF PEPPERMINT.

Put fifteen penny weights of the oil of peppermint, and a quarter of a pound of lump sugar into a mortar: rub the same well, but so as not to be pasty; then add a little spirits of wine, by degrees, until you put to the same about one pint, so as the sugar, wine, and oil are so well mixed, that there is no appearance of oil left. Take fourteen pounds and a half of lump sugar, dissolved in about two gallons of pure rain or soft water, or water that has boiled, which water I would always recommend in every stage, as there is but little sediment ever left in your goods.

Then take your oil, wine, and sugar, so beaten, as before-mentioned, well mix them in fourteen gallons and a half of spirits, one in five under proof, and add to the same two gallons of water, which will nearly fill up your cask, always leaving room for the spirit to work itself. In using the water to the sugar, take care it is only milk warm, as in that heat it will dissolve best, and will not damage either the oil or sugar.

FOR TWO GALLONS OF PEPPERMINT.

Two penny weights of the oil of peppermint, one ounce of sugar, one half gill of spirits of wine, used as above, with a pound and a half of sugar, and two quarts and a pint of water. To one gallon, one quart of spirits as above, to fine down the same.

For twenty gallons, half an ounce of salt of tartar, in about a pint of water put in warm, and stirred round well.

FOR TWENTY GALLONS OF ANNISEED.

Take one ounce and a half of the oil of anniseed, mixed with sugar as before, in a mortar, until they are well incorporated; and six pounds of loaf sugar, dissolved in five gallons of water, mixed with thirteen gallons of spirits, one in five under proof. Fine down the same with two ounces of allum, boiled in about two quarts of water; always leave room in your cask for your fining. I would recommend sugar-candy dissolved in water, to sweeten, instead of sugar, as its flavor is finer, and more oily.

FOR TWO GALLONS OF ANNISEED.

Take four penny weights of the oil of anniseed, one pound of lump sugar; use the oil and sugar as above; take one gallon and a quart of spirits as before, put in your fining as before directed, and fill it up with water; stir the same well.

All your casks used for preparing the sundry goods ought to have a cork put into the bulge, or lower end, the same as a butt of beer, as it is not liable to be disturbed by shaking the cask; for if ever shook, it is apt not to fine itself again without hurting the goods.

To fine two gallons, take one penny weight of allum, and so on in proportion. Milk mixed in a little water will fine down peppermint, anniseed, or gin; that is one quart to twenty gallons, and so in proportion pearl ashes are also useful to make a good head.

FOR TWO GALLONS OF CARRAWAY.

Take two ounces of cassia and two of carraway seeds, pound them well, and steep them for four or five days in a pint of proof spirits, then strain the spirits

well off, and wash the seeds with a little clean spirits; then take four penny weights of the oil of carraway, dissolve in it a lump of white sugar, as before directed; add your sugar, oil, and steeped spirits to one gallon and one quart of spirits under proof, 1 in 5, nearly filled up with water that has boiled, fine it down with about half a tea spoonful of allum, put it in about one hour after it is prepared.

Take always great care in mixing your spirits, liquor and the ingredients, that you shake or stir them well together with a stick.

Liquor is a name used in all rectifying houses for water whether boiled or not.

TO MAKE TWO GALLONS OF CITRON.

Take eight pounds of figs, steep them eight days in three quarts of spirits. When you are for making up the citron, take two penny weights of the oil of orange, and five penny weights of the essence of lemons, rub them in a mortar, the same as for peppermint, and then draw off the spirits from your figs; add two pounds of loaf sugar dissolved in one quart of water, to one gallon one quart of spirits, fill up your cask nearly with water, fine it down with allum as before directed.

If you think proper to colour the same, take some boiled spinage, put this in a clean linen cloth, and press out the juice with your hand, until you make the spirits of a pale green. If the retailer thinks proper to make more than the before-mentioned number of gallons, he must add in proportion his ingredients to the number of gallons he intends to make.

FOR TWO GALLONS OF LOVEAGE.

Take two pounds of lump sugar dissolved in a quart of water; take one pound of celery cut small steeped in a pint of spirits of wine as before-directed; about six drops of the oil of carraway, done up in your mortar,

mortar, mix it as before, and nearly fill your cask with water.

You must fine down your loveage with allum only, as is directed in receipt of peppermint.

To colour your loveage to a pale brown. This is done by mixing a little brown sugar burned with a little of the spirit, and put it in with the finings, and you may, by so doing, bring it to what colour you please. Your water must be boiled.

TO MAKE USQUEBAUGH,
Or, IRISH AQUA VITÆ.

Sold there at 18s. per quart.

Take two gallons of strong spirits, clear rectified, put them into an earthen vessel, put thereto a quart of canary sack, two pounds of raisins well stoned, but not washed; two ounces of dates well stoned, and the white skins thereof pulled out; two ounces of cinnamon grossly bruised; four good nutmegs bruised; an ounce of the best English liquorice sliced and bruised; six penny-weights of mace, thirteen penny-weights of the kernels of apricots, six penny-weights of cloves, twelve penny-weights of coriander-seeds, ten penny-weights of ginger, one pound of raisins, and one pound of dates.

Bruise the mace, cloves, kernels, cinnamon, and coriander in your mortar; steep them sixteen days in one quart of strong spirits; then stew your raisins, and take your liquorice stewed, and boil the raisins and liquorice in three quarts of water, until it is reduced to a quart; then draw off your water through a cloth: draw off your spirits, clean squeezed, and put one quart more of water, in which you have dissolved three pounds of fine lump sugar; mix them well, and add them to the spirits, as above; you must not fine them down; but to make it yellow you will take saffron in a small cloth steeped in spirits, and squeeze it in, to what

what height of colour you please. If it is to be green you must boil some tansey or spinage, and press the juice into the spirits as before.

This liquor is commonly used in surfeits, being a good stomach cordial, and is the greatest secret in the trade in Ireland; and I only last December received it from medical officers there.

TO MAKE QUEEN'S CORDIAL.

One gallon of peppermint and half a gallon of carraway, with a little coriander seed steeped in the above for twelve days.

FOR TWO GALLONS OF RATAFIA.—

Take one ounce and a half of peach and apricot kernels, five ounces of bitter almonds, add four grains of ambergris, rub them with about two ounces of lump sugar in a mortar, add about half a pint of spirits of wine, and one gallon of spirits, one in five under proof, and, when dissolved, two pounds of good Lisbon sugar, and fill up your cask with water.

††† Some distillers use for their kernels, as a substitute, about two handfuls of the sprigs or tops of black thorn fins, cut and steeped in the spirits, for two or three weeks; they must be cut as the leaf buds, which is in the months of March, April, and May. This the quantity for two gallons.

FOR TWO GALLONS OF CORIANDER.

One gallon and one pint of spirits, two pound and a half of coriander seed, 10 drops of the oil of carraway, 2 lbs. of brown sugar; fine it down the same way as carraway water and citron; bruise them in a mortar, steep them in spirits, one in five, for sixteen days, and stir it three times a day; use all brown sugar; kill your oil as you would in geneva.

AN APPROVED METHOD OF MAKING MILK PUNCH.

For Five Gallons.

Two gallons of spirits, otherwise brandy or rum, one in five under proof, two gallons of water, one pint of orange juice, one quart of lemon ditto, three pounds and a half of loaf sugar; fill it up with skimmed milk, and when fine bottle it off, putting a piece of sugar-candy in each bottle.

RUE BRANDY.

To every nine gallons of brandy, one in five under-proof, put one pound of rue, two pounds of sugar, one quarter of an ounce of the oil of vitriol, and nearly fill it up with water, and the same for every greater or lesser proportion.

RUE GIN.

Is the same as brandy, only use gin at one in five instead of brandy.

SPIRITS OF RUE.

Is the same, except using spirits at one to five, instead of one in five, either to make brandy or gin.

CHERRY BRANDY, EITHER BRITISH OR FOREIGN.

Is made by picking the small black cherries clean from the stalk, putting them in a cask, and adding as much spirits, one in five, as will cover them. In six weeks you may begin to draw off, or to bottle it, as you want the goods, and if you find the colour too high, add some more spirits; and be careful to every twenty gallons

gallons you draw off, to put three gallons of water, and one pound of Lisbon sugar.

TO MAKE FOREIGN OR BRITISH CHERRY BRANDY TO BE OF A FINE FLAVOUR.

Bruise eight pounds of cherries in a mortar, put them and one gallon of the best brandy in a stone bottle, well stopped for ten weeks, strain off your brandy well, and sweeten with sugar. All brandies, in order that they should taste of the kernels, should have some part of the cherries bruised in a mortar.

Morel cherries, managed in this manner with foreign, make a fine rich cordial.

TANSEY BRANDY.

To every six gallons of common brandy, one in five, you must press one pound of tansey, which has boiling water poured upon it; to make it yield its colour and flavour, add two pounds of sugar to every ten gallons of goods.

Tansey gin is the same, but British spirits is used instead of brandy.

TO MAKE RATAFIA BRANDY.

To every gallon of brandy put a quart and a pint of the best orange flower water, and a quart of good French white wine; you must also take care your brandy is fine and good. If to make foreign, to make ten gallons of brandy, you must likewise put an hundred apricot stones, and a pound and a half of white sugar-candy; just crack the stones and put them in, shells and all, into a large stone bottle, close stopt and sealed down; let it stand in the sun for six weeks; take it in every night, in the wet weather, and shake it when you take

take it in, or set it out; after this is done, you must let it stand to settle, and rack it off when fine.

ORANGE BRANDY.

Two Gallons and One Quart.

Put into a cask three quarts of brandy, or if it be British brandy, it must be under proof spirits, with the rind of fourteen Seville oranges, steep them for fourteen days in a stone bottle or cask close stopt, then boil three quarts of spring water with two pounds of lump sugar, for near one hour, upon a slow fire, fine down your sugar and water with the white of two eggs; strain the water into a clean pot and boil it near half an hour. When the sugar and water is cold, strain your brandy into the syrup, and in five or six days it is fit for use.

ANOTHER FOR LEMON BRANDY.

Mix three quarts of water with one gallon of brandy or spirits, as before. If to make British, take thirty lemons, three pounds and a half of lump sugar, and two pints of milk: pare the rind off the lemons very thin, steep them in your brandy or spirits three days, squeeze the lemons upon the sugar, then add your water to it: mix all your sugar, water, milk, and lemon-juice with your brandy, let it again stand three days, and then strain it off for use.

TO MAKE SIX GALLONS OF RASPBERRY BRANDY.

Dissolve in three quarts of water that has boiled, four pounds of lump sugar, add the same to four gallons of brandy, or spirits under proof, as before described, and five gallons of raspberries; infuse them for eleven days, close bunged down, strain them off the liquor, and in
about

about ten days it is fit for use, as it fines itself. Add a little cherry brandy, if it wants more colour, and some currant wine, mixed in equal quantities.

TO MAKE TWENTY GALLONS OF SHRUB.

Take fourteen gallons of rum, six quarts of lemon-juice, six quarts of Seville orange-juice, one gallon of orange-wine, fifteen pounds of loaf sugar, dissolved in four gallons and a half of water, with half an ounce of the essence of lemon, add all together in your cask, and let it stand till fine.

FOR TWO GALLONS AND A HALF OF RUM SHRUB.

One gallon two quarts of rum, one quart of lemon-juice, one pint of Seville orange-juice, one pint of orange wine, and two pounds of sugar: use as above, and fill up with water.

TO MAKE CAPILLAIRE.

Take fourteen pounds of lump sugar, three pounds of Lisbon coarse sugar, and six eggs, well beat up; put these into three gallons of water to dissolve; boil the same, and skim it four or five times; add one pint of orange flower water, strain it through a bag, and bottle it; put about two penny-weights of the essence of lemon to three gallons, which will flavour punch, &c.

FOR TWO GALLONS OF NECTAR.

Take three ounces of kernels of apricots, in one pint of full proof spirits, two pounds of Lisbon sugar, one gallon of spirits, one in five, and three glasses of rose-water; nearly fill it up with water, and let it stand to fine: colour a fine brown with burnt sugar.

FOR

FOR TWO GALLONS AND A HALF OF NASSAU BRANDY.

Take two gallons of British brandy, one in five, one pound and a half of Lisbon sugar, six ounces and a half of prunes, four ounces of cellery, three ounces of kernels, two ounces of orange peel, a tea-spoonful of essence of lemon, two glasses of rose-water, and fill up your two gallon and a half cask with water.

TO MAKE A CORDIAL ORANGE WATER.

Take three quarts of good spirits, and the rinds of a dozen and a half of oranges, pare them very thin, that none of the white go in, let them steep in the brandy six days and nights close stopped; then take five pints of fair water, and a pound and a half of double refined sugar; boil this syrup half an hour, and skim it as it rises; after which strain it through a jelly bag, and let it stand till cold: then mix it with spirits, which must be first poured from the peels and settled, and keep it for use. *This you may do with lemons, which is a pleasanter cordial.*

TO IMPROVE ONE HOGSHEAD OF CYDER AND MAKE IT PERFECTLY FINE, IF TROUBLED OR BAD.

When it is first laid in, put into a hogshhead (if it wants a colour) six ounces of brimstone in the stone, to colour it; put a gallon of good French brandy highly tintured with cochineal; beat one pound of allum, and three pounds of sugar-candy fine, and put it in; then stop it up six months; when it is fine, bottle it. This great secret is successfully practiced by the Herefordshire artist.

FOR TWO GALLONS OF CLOVE WATER.

Clove water must be coloured with archill, put in a bag, and pressed between your hands in the spirits till it is of a deep red, and it must fine itself. To make white clove water, leave out the elder juice and archill, and fine it down as peppermint, a quarter of a pound of clove pepper, one pint of elder juice, one pound of loaf sugar, five quarts of spirits, one penny-weight five grains of oil of cloves, water a sufficient quantity. Use your ingredients in the mortar, as before directed.

TO IMPROVE THE FLAVOUR OF WINE BRANDY.

A quarter of an ounce of English saffron, and half an ounce of mace, steeped in a pint of brandy for ten days, shaking it once or twice a day; then strain it through a linen cloth, and add one ounce of terra japonica finely powdered, and three ounces of spirits of nitre dulcis: put it to ten gallons of brandy, adding to the same ten pounds of prunes bruised.

WINE BITTERS.

One gallon of spirits, twenty dried orange peels, one ounce of carraway, two ounces of gentian root, and three drachms of virginia snake root. Infuse the above ten days, and colour high with burnt sugar.

FOR MAKING ALL KINDS OF BRITISH WINES.

A strict and attentive management in the making of these articles is the grand means by which they are to be brought to a proper state of perfection; and without which, labour, expence, and dispute, will be the final and disagreeable consequences. To prevent the last, and promote the first, let a due observance be paid to
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the following general rule: do not let such wines as require to be made with boiling water stand too long after drawn before you get them cold, and be careful to put in your balm in due time, otherwise it will fret after being put in the cask, and cannot be brought to that state of fineness it ought to be, neither must you let it work too long in the butt, as it will be apt to take off the sweetness and flavour of the fruit or flowers from which it is made; let your vessels be thoroughly clean and dry, and before you put in the wine, give them a rince with a little brandy; when you find the wine has done fomenting, bung it up close, and after being properly settled it will draw to your wishes.

In all the following receipts you may use one pint of clear spirits to every gallon.

FOR RAISIN WINE.

Put two hundred weight of raisins, with all their stalks, into a large hogshead, and fill it up with water; let them steep a fortnight, stirring them every day; then pour off the liquor and press the raisins: put both liquors together in a nice clean vessel that will just hold it, for remember it must be quite full; let it stand till it is done hissing or making the least noise; stop it close, and let it stand six months, then peg, and if you find it quite clear, rack it off into another vessel, stop it again close, and let it stand three months longer; then bottle it, and when wanted for use, rack it off into a decanter.

TO MAKE CURRANT WINE.

Gather your fruit on a fine dry day, and when they are quite ripe, strip them from the stalks, put them into a large pan, and bruise them with a wooden pestle, let them lay twenty-four hours to foment; then run the liquor through a hair sieve. but not let your hands touch it. To every gallon of liquor, put two pounds and a half

of white sugar, stir it well together, and put it into your vessel. To every six gallons put in a quart of brandy, and let it stand six weeks, if it is then fine, bottle it: but if not, draw it off as clear as you can into another vessel, or large stone bottles, and in a fortnight put it into smaller bottles, cork them close, and set it by for use.

TO MAKE MULBERRY WINE.

Gather your mulberries when they are in the state of changing from red to black, and at that time of the day when they are dry from dew having been taken off by the heat of the sun, spread them loose on a cloth, or a clean floor, and let them lay twenty-four hours; then put them into a convenient vessel for the purpose, squeeze out all the juice, and drain it from the seeds, boil up a gallon of water to each gallon of juice you get out of them: then skim the water well, and add a little cinnamon slightly bruised; put to each gallon six ounces of white sugar-candy finely beaten, skim and strain the water when it has been taken off and is settled, and put to it some more juice of the mulberries. To every gallon of the liquor add a pint of white or rhenish wine, let it stand in a cask to purge or settle, for five or six days; then draw off the wine, and keep it in a cool place for three months, before you want it.

TO MAKE LEMON WINE.

Pare off the rinds of six large lemons, cut them and squeeze out the juice, steep the rinds in the juice, and put to it a quart of brandy, let it stand three days in an earthen pot close stopped; then squeeze six more, and mix it with two quarts of spring water, and as much sugar as will sweeten the whole; boil the water, lemons, and sugar together, and let it stand till it is cool; then add a quart of white wine, mix them together, and run it

it through a flannel bag into some vessel where your brandy is: let it stand three months, and then bottle it off, cork your bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

Lemon wine may be made to drink like citron water, the method of which is as follows: pare fine a dozen of lemons very thin, put the peels into five quarts of French brandy, and let them stand fourteen days; then make the juice into a syrup, with three pounds of single refined sugar, and when the peels are ready, boil fifteen gallons of water, with forty pounds of single refined sugar for half an hour; then put it into a tub, and when cool, add to it one spoonful of balm, and let it work two days; then turn it, and put it in the brandy, peels, and syrup, stir them all together, and close up your cask, let it stand three months, then bottle it, and it will be as pale and fine as any citron water.

TO MAKE GRAPE WINE.

Put a gallon of water to a gallon of grapes, bruise the grapes well, let them stand a week without stirring, and then draw off the liquor; put to a gallon of the wine three pounds of sugar, and then put it into a vessel; but do not fasten it up with your bung till it has done hissing; let it stand two months, and it will draw clear and fine; if you think proper, you may then bottle it, but remember your cork is quite close, and keep it in a good dry cellar.

TO MAKE APRICOT WINE.

Put three pounds of sugar into three quarts of water, let them boil together, and skim it well; then put in six pounds of apricots pared and stoned, and let them boil till they are tender; take out the apricots, and when the liquor is cold, bottle it up for present use. The apricots will make good marmalade.

TO MAKE CLARY WINE.

Pick twenty-four pounds of malaga raisins, and chop them very small; then put them into a tub, and to each pound put a quart of water; let them steep ten or eleven days, stirring it twice every day, and be careful to keep it covered; then strain it off and put it into a vessel, with about half a peck of the tops of clary when it is in blossom; stop it close for six weeks, and then bottle it off; in two or three months it will be fit for drinking.

TO MAKE QUINCE WINE.

Gather twenty large quinces when they are dry and full ripe; wipe them clean with a coarse cloth, and grate them with a large grater or rasp, as near the cores as you can, but do not touch the cores; boil a gallon of spring water, throw in your quinces and let them boil softly about a quarter of an hour; then strain them well into an earthen pan, on two pounds of double refined sugar, pare the peel off two large lemons, throw them in, and squeeze the juice through a sieve, stir it about till it is very cool, and then toast a thin slice of bread very brown, rub a little yeast on it, and let the whole stand close covered twenty-four hours; then take out the toast and lemon, put the wine in a cask, keep it three months, and then bottle it. If you make a twenty gallon cask, let it stand six months before you bottle it, and remember when you strain your quinces to wring them hard in a coarse cloth.

TO MAKE BLACKBERRY WINE.

Let your berries be full ripe when you gather them, put them into a large vessel, either of wood or stone, with a cock in it, and pour upon them as much boiling water as will cover them; as soon as the heat will permit
you

you to put your hand into the vessel bruise them well till all the berries are broken, then let them stand covered till the berries begin to rise towards the top, which they will do in three or four days; draw off the clear liquor into another vessel, and add to every ten quarts of this liquor one pound of sugar, stir it well in it, and let it stand to work a week or ten days in another vessel like the first: then draw it off at the cock, through a jelly bag, into a large vessel, take four ounces of isinglass, and lay it to steep twelve hours in a pint of white wine, the next morning boil it upon a slow fire till it is all dissolved; then take a gallon of your blackberry juice, put in the dissolved isinglass, give them a boil together, and pour all into the vessel, let it stand a few days to purge and settle; then draw it off and keep in a cool place.

TO MAKE TURNIP WINE.

Take what quantity of turnips you think proper, pare and slice them, put them into a cyder press, and squeeze out all the juice. To every gallon of juice put three pounds of lump sugar, put both into a vessel just large enough to hold them, and add to every gallon of juice half a pint of brandy, lay something over the bung for a week, and when you are sure it is done working, bung it down close; let it stand three months, then draw it off into another vessel, and when it is fine put it in bottles.

TO MAKE ELDER FLOWER WINE.

To twelve gallons of water, put thirty pounds of loaf sugar, boil it to ten, skimming it well; let it stand till it be cold, then put two or three spoonfuls of yeast; when it works, put in two quarts of blossoms picked from the stalks, stirring it every day till it has done working, which will not be under five or six days: then strain it and put it into the vessel, with one gallon of
clear

clear spirits, or one gallon of brandy; after it is stopped down, let it stand two months, and then, if fine, bottle it.

TO MAKE RAISIN ELDER WINE.

Take six gallons of water and boil it half an hour, and when it has boiled, add to every gallon of water five pounds of Malaga raisins shred small: pour the water boiling hot upon them, and let it stand nine days, stirring it twice a day; boil your elder berries as you do currants for jelly, and strain it all fine: then add to every gallon of liquor a pint of elder berry juice. When you have stirred all well together, spread on a round of bread half an inch thick of a quartern loaf, toasted on both sides, with yeast, let it work a day and a night, then put in a vessel, which be sure to fill as it works over: stop it close when it has done working; stop it up five or six months, and then it will be fine and fit to bottle.

ANOTHER FOR ELDERBERRY WINE.

To every gallon of picked elderberries, put a full gallon of water, boil them together till the berries are tender, then strain it off through a fine sieve: let what will run through, but do not press the berries; to every gallon of the liquor put full two pounds of good Lisbon sugar: (this sort for present drinking) what you design to keep some years must have two pounds and a half of sugar: boil the liquor and sugar together, and skim it clean in the boiling, as long as they will rise; when cool, work it with yeast for a night and a day, put it into a vessel, and when it has done working, stop it close for five or six months; it then, if fine, ought to be bottled.

ORANGE WINE.

To fix gallons of spring water put twelve pounds of single-refined sugar, the whites of four eggs well beaten, put these to the water cold; then let it boil three-quarters of an hour, taking off the scum as fast as it rises. When it is cold put in six spoonfuls of yeast, and six ounces of syrup of lemon beaten together; put in also the juice and rind of twenty large oranges, thin pared and strained through a cloth, that no white part, nor any of the seeds go in with the juice: let all this stand two nights and two days, in an open vessel or large pan; then put it into your close vessel, and in three or four days stop it down. When it has stood three weeks thus, draw off into another vessel, and add to it two quarts of rhenish or white wine; then stop it close again, and in a month or six weeks it will be fine enough to bottle, and to drink in a month after.

BLACK CHERRY WINE, AS IN KENT, WHICH RESEMBLES RED PORT.

Boil six gallons of spring water one hour, then bruise twenty-four pounds of black cherries, but don't break the stones, pour the water boiling hot on the cherries, stir the cherries well in the water, and let it stand twenty-four hours; then strain it off, and to every gallon put near two pounds of good sugar; mix it well with the liquor, and let it stand one day longer, then pour it off clear into the vessel, and stop it close; let it be very fine before you draw it off into bottles.

ANOTHER WAY TO MAKE CHERRY WINE TO TASTE OF THE KERNEL.

When your red cherries are full ripe, strip them from the sprigs, and stamp them, as apples, till the stones

stones are broke, put it into a tub, and cover it close for three days and nights; press them in a cyder-press, and put your liquor again into a tub, and let it stand close covered two days more, then take the scum very carefully off, pour it off the lees into another tub, and be very careful not to shake the vessel, and let it stand to clear two days more, then skim and pour it off as before; if your cherries were ripe and sweet, put only a pound and a half of moist Lisbon sugar to each gallon of liquor, stir it well together, and cover it close next day, then pour it carefully off the lees as before; let it stand again and do the same next day into the vessel you keep it in. You may repeat this oftener if you see the lees are gross and like to make it fret; when it is settled stop it up for seven or eight months, then, if it is perfectly fine, bottle it; if not draw it off into another vessel, and stop it up for three weeks longer. This wine keeps seven years, if bottled; it is not fit to drink until it has been six months in bottle.

Our English wines want only age to equal, if not exceed, all foreign liquor.

A RECEIPT FOR RASPBERRY WINE.

To every quart of fruit you must pour, boiling hot, a quart of water, cover it very close, and let it stand twenty-four hours, then strain it, and to three quarts of liquor, put two pounds of lump sugar: stir it together and spread a toast of bread, the round of a loaf, with yeast, put it into it, which will set it working, and in twenty-four hours pour it off the lees. When it has quite done working, stop it up; let it stand for six or seven months, you may bottle it, and keep it a year in bottles.

††† You must at first watch all wines, and if you find them fret, continue to fine them off the lees every day for some time, as fast as any settles.

FOR A BIRCH WINE, AS MADE IN SUSSEX.

Take the sap branches or the top of birch fresh cut, boil it as long as any scum arises; to every gallon of liquor put two pounds of good sugar, boil it half an hour, and skim it very clean. When it is almost cold, set it with a little yeast spread on a toast, as directed in elder wine, let it stand five or six days in an open vessel, stirring it often; then take such a cask as the liquor will be sure to fill; fire three or four large matches dipped in brimstone, and put it into an empty cask, and stop the smoke till the match is extinguished, always keeping it shook or turned round; take out the ashes, and as quick as possible pour into it a pint of sack or rhenish, whichever taste you like best, for the liquor retains it; rince the cask well with this and pour it out: pour in your wine and stop it close for six months, then if it is perfectly fine you may bottle it.

FOR SAGE WINE.

To twenty-eight pounds of Malaga raisins picked and shred, add eight quarts of spring water well boiled, but let it be milk warm before you pour it on the raisins; then put in half a bushel of red sage grossly shred; stir all together, and let it stand six days, stirring it very well every day, and cover it as close as you can; then strain it off and pour it into your vessel; it will soon be fine, but you may add two quarts of sack or white wine to fine it. Raisins of the sun will do as well as Malaga, if Malaga cannot be had.

A RECEIPT FOR WHITE MEAD WINE.

To every gallon of wash put a pint of honey, and one pound of loaf sugar; stir it in the white of six eggs beat to a froth, and boil it as long as any scum arises.

arises. When it is cold, work it with yeast, and to every gallon put the peel of three large lemons thin sliced, and also the juice strained through a cloth. Stop it up when it has done working, and bottle it in ten days.

A RECEIPT FOR DAMASCENE WINE.

To every gallon of water put two pounds and a half of sugar, which you must boil and skim three-quarters of an hour; and to every gallon put five pints of damascene, with the stones taken away; let them boil till it is of a fine colour, then strain it through a fine sieve. Work it in an open vessel three or four days, then pour it off the lees, and let it work in that vessel as long as it will. Stop it up for six or eight months; when, if fine, you may bottle it, and it will keep a year or two in bottles.

A RECEIPT FOR COWSLIP OR MARIGOLD WINE.

To every gallon of water take two pounds and a half of sugar, boil this an hour, and skim it well, and pour it, boiling hot, upon the yellow tops of either sorts of flowers. To every gallon of the liquor put half a peck of flowers nicely cut; let this steep all night, and to each gallon squeeze in two or three lemons with a piece of peel cut thin. When these have steeped a night and a day, work it with toasted bread and yeast, as directed in elder wine. When you put it in your vessel pour it from the settlement; and when it has worked as long as it will, pour into every gallon one pint of rhenish or white wine; if it is fine in six months you may bottle it: this will drink at three or four years old. Either sort is a cordial wholesome and pleasant.

TO MAKE GOOSEBERRY WINE.

Put four pounds of gooseberries full ripe to every quart of hot water, and to every gallon of water put four pounds of sugar, bruise the gooseberries well, and let them stand in the water two days, stirring it twice or thrice a day, and then strain it through a fine hair bag, and put in the sugar and stir it well till it is melted; when it is well mixed, cover it and let it stand two days; then strain it through a flannel bag into the vessel; when it has done working stop it close, and let it stand six weeks or two months, and, if fine, bottle it.---Nothing of brass must be used about any wine.

TO MAKE GINGER WINE.

Put seven pounds of Lisbon sugar into four gallons of spring water, boil them a quarter of an hour, and keep skimming it all the time; when the liquor is cold squeeze in the juice of two lemons, and then boil the peels, with two ounces of ginger in three pints of water for an hour. When it is cold put it all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass, beat very thin, and two pound of jar raisins; then close it up, let it stand seven weeks, and then bottle it off.

TO MAKE BALM WINE.

Boil forty pounds of sugar in nine gallons of water, for two hours, skim it well, and put it into a tub to cool; take two pounds and a half of the tops of balm, bruise them and put them into a barrel, with a little new yeast, and when the liquor is cold, pour it on the balm, mix it well together, and let it stand four hours, stirring it frequently during that time; then close it up, and let it stand six weeks, at the expiration of which

rack it off, and put a lump of sugar in every bottle; cork it well, and it will be better the second year than the first.

TO MAKE ROSE WINE.

Put into a well-glazed earthen vessel three quarts of rose-water, drawn with a cold still, put into it a sufficient quantity of rose leaves, cover it close, and set it for an hour in a kettle, or copper of hot water, to take out the whole strength and flavour of the roses. When it is cold press rose leaves hard into the liquor, and steep fresh ones in it, repeating it till the liquor has got the full strength of the roses; to every gallon of liquor put three pounds of loaf-sugar, and stir it well, that it may melt and disperse in every part; then put it into a cask or other convenient vessel to ferment, and throw into it a piece of bread toasted hard and covered with yeast; let it stand a month, when it will be ripe and have all the fine flavour and scent of roses: if you add some wine and spices it will be a considerable improvement. By the same mode of infusion wine may be made from any other flowers, that have an odoriferous scent and grateful flavour. In all made wines, brandy will be found more useful than rhenish wine, as the latter is apt to turn it sour. A brandy cask is also useful.

FOR A CORDIAL OF BLACK CHERRY, FINE FOR THE STOMACH.

Take two quarts of strong claret, and four pounds of black cherries full ripe, steep them and put them to the wine, with one handful of angelica, one handful of balm, and as much cardus, half as much mint, and as many rosemary flowers as you can hold in both your hands, three handfuls of clove flowers, two ounces of cinnamon cut small, one ounce of nutmegs; put all these

these into a deep pot, let them be well stirred together, then cover it so close that no air can get in, let it stand seven days, then paste it close: draw off as much as will sweeten it with sugar-candy to your taste. It is good in any melancholy, or for the vapours.

GENERAL OBSERVATIONS NECESSARY FOR EVERY PUBLICAN.

Never bung down your spirits till they are clear; and if not bright and fine, which may be owing to that part of the spirits around the cock, draw a quart or two from your cock, till you see it comes fine from thence; and when you have drawn off the quantity you are in immediate want of, then gently return what you have drawn into your cask again. A glass is better to shew the strength of the bead or head than a phial, and in drawing it, keep the glass at a distance from the cock, letting it run slow, and it will carry the better head.

††† All your liquor cocks ought to be boiled in sheeps suet twice a year, which will prevent them from fouling your spirits.

Peppermint, anniseed, usquebaugh, &c. must be kept always in their respective casks, otherwise they will spoil the flavour of any other spirits which might, from mistake, be put in a wrong cask. When your foreign brandies are so high in price as to afford little or no profit, which is now the case, you may lower them by clean proof spirits, adding a little oil of vitriol to bring them to the strength of one in seven, and sweeten with loaf sugar; you will always find burnt sugar the best to colour, and be sure, in lowering your foreign or British brandy and rum, that you sweeten the water, and colour it to its proper colour before you use it with brandies, &c. but you should never adulterate a large
 quantity

quantity of goods at a time, as they do not keep their flavour near so long when adulterated.

Rums are likewise lowered in small parcels by molasses, spirits of vitriol, and sugar, and Hollands by molasses spirits only; you will always find prunes very much improve the flavour of brandies, whether British or foreign, and stale porter grounds, or waste tea leaves, also improve rum; and a small quantity of elder flowers and rose-water, in like manner improve Hollands.

If you want to raise the strength of any goods which are made up too low, nothing is better than clean tasteless spirits of wine. Should your rums at any time get discoloured, a small quantity of skimmed milk put to them, and well shaken up together, letting them stand for a day or two, will bring them quite fine, and if any colouring is wanting, you must put some burnt sugar, and fine them as you do when they are newly distilled. Salt of tartar is excellent to put into British goods, which in twenty-four hours will bring them down. Or if you can't stay this settling, then cast about half a pound of alabaster powder into your mixed hoghead of goods to stop up the porous parts of the flannel sieve, which fines them immediately. If by chance or accident any goods happen to be spoiled in their complexion, so as to become not saleable, as sometimes, especially in genevas, comes to pass, or where they by some ingredients will turn them as black as ink, they must then be sent back to be distilled again, only putting half the quantity of ingredients, as usual, and they will become as fine as rock water from the still, and must be dulcified according to their quantity, just as they were at their first being made, but the goods, notwithstanding the misfortune they met with, will be much better than they were at their first being made.

For your brandies, skim milk and treacle, and if in glass, well beat on an iron plate, then shred fine and
boiled

boiled in water till dissolved; add a little of the brandy, stir it well, and shake the whole up together.

The best for Hollands is a little alum in powder, and well shaken up with the goods; sometimes it is the case that your goods having been disturbed while fining, or through the weather or the naturally glutinous quality of the different ingredients, when mixed they will be very hard to get down, you must then be provided with a flannel bag made to a point at one end, and the other end sewed round a hoop; when this is hung up, you put your goods by degrees into the flannel bag, and it will drop gently into a can if placed at the bottom, but if not then fine, run it through a second time, adding some powdered alabaster, which will close the pores of the bag, and be sure to bring your goods quite fine and clear.

When you have made up your compounds to the quantity and quality you intend that they may become fine and clear, all your goods which are made proof, will, without any art or composition, settle and become fine and clear within one or two days at most; but compounds that are made below proof, the weaker they are made in strength the longer they are becoming fine and saleable. To every hoghead of geneva or other goods, put five or six ounces of alum, powdered so as to go through a coarse hair sieve, and mixed in three or four gallons of the compounds for the above, and your geneva will be clear in one or two days. You may make any goods of a deeper colour by burned sugar.

As I have finished every direction which came within my knowledge, to instruct the publican in the management of his cellar, spirits, wine, &c. I now think it my duty to give some instruction to the publican in the country, as well to a private family, how to brew their own beer, ale, cyder, and amber, whereas the most of them are unacquainted with the art.

To remedy this defect a few instructions, but quite

sufficient, shall here have a place, and if they are followed regularly every person will, by a single trial, be convinced of the possibility and propriety of brewing, if a private family in town, or a publican in the country in future, by a cheaper and more pleasing method than recurring to the brewhouse for every quantity of beer they want.

GENERAL INSTRUCTIONS BEFORE BREW- ING.

The tubs and vessels intended for use, must be free from dirt or taint, as the least defects of that nature may distaste a whole brewing.

The mash tub should be particularly attended to, and a wisp of hay or straw put over the end of the vessel in the inside to prevent the malt running off with the liquor; the malt being emptied into the mash tub, and the water brought to boil, dash the boiling water into the copper, with cold water sufficient to stop the boiling, and leave it just hot enough to bite smartly upon your finger; a few trials will enable any person to be exact upon this head, always remembering to draw off your second mash somewhat hotter than the first. The water thus being properly brought to a temper, by the addition of cold water, ladle it out of your copper over the malt, till it becomes thoroughly wet, stirring it well round with a stick, to prevent your malt clotting. When the water goes on too hot, it sets the malt and closes the pores of the body of it: and when that happens, it is difficult to recover it, which can only be done by adding cold water. Cover up your mash tub close, to compress the steam, and prevent the heat from evaporating in small quantities: this should carefully be regarded, in larger ones it does not signify so much. Let your worts stand after mashing

an hour and a half or two hours, then let the liquor run off into a vessel prepared to receive it. If at first it runs thick and discoloured, draw off one or two pails full, and pour it back again into the mash tub, to refine again till it runs clear.

In summer it will be necessary to put a few hops into the vessel which receives the liquor out of the mash tub, to prevent its turning sour, which the heat of the weather will sometimes endanger, let your second mash run as before, and let the liquor stand an hour and a half, then run it off, but never let your mash stand dry; keep ladling fresh liquor over it, till the quantity of wort you wish to get is extracted, always allowing for water in the boiling.

The next consideration is boiling the wort; the first copper full must be boiled an hour, and while boiling, add the ingredients, except ginger and coculus berries, mentioned in the receipt; the hops are now to be boiled in the wort, but to be carefully strained from the first wort, in order to be boiled again in the second. Eight pound is the common proportion to a quarter of malt, but in summer the weather being hotter, the quantity must be varied from eight pounds to twelve, according to the heat of the air. After the wort has boiled an hour, ladle it out of the copper and cool it, keeping it as thin as possible, which will cool it quicker. In summer it should be quite cold before it is set to work; in winter it should be kept till a small degree of warmth is perceptible by the finger. When properly cooled, set it to work, add yeast in proportion to your wish, to bring it forward; if you want it to work quick, add from one gallon to two: but observe, porter should be brought forward quicker than any other liquor except two-penny; let it work till it comes to a good deep head, then cleanse it by adding the ginger. Your liquor is now fit for barrelling, which must be done carefully; fill your barrels full, and let the yeast work out, adding fresh liquor to fill them till they are quite

quite full and done working; then hung your barrels, but keep a watchful eye upon them for some time, lest the beer should suddenly foment again and burst them, which is no uncommon accident where due care is not taken; heat of summer or change of weather will occasion the same misfortune if your barrels are not watched and eased when they require it, by drawing the peg. The only part which now remains to complete your brewing, is fining your beer, to understand which it is necessary to remark, that porter is composed by Brewers of three different sorts, of malt, pale brown, and amber. The reason of using these three sorts, is to attain a peculiar flavour and colour; amber is the most wholesome, and I would recommend to use nothing else, in consequence of the subtleness of the essentia which keeps continually swimming in the beer; porter requires a considerable body of finings, but should any person chuse to brew without the use of ESSENTIA, that is, with amber, malt, and with colour only, their porter will refine of itself very soon; some however will perhaps follow the exact receipt, and therefore I mention that finings are composed of isinglass, dissolved in stale beer, till the whole comes to a thin gluey consistence like size, and which must be used discretionally; one pint is the usual proportion to a barrel, but sometimes even three are found necessary; care must be taken that the stale beer in which the isinglass is dissolved be perfectly clear, and thoroughly stale. By attending to these directions, any person may brew as good, if not better porter than can be supplied from the brewers. The public opinion is, that porter requires to be brewed in large quantities, and to be long stored, but that is done to save fire and labour by a large Brewer: for I can safely say, that the porter is not so strong or so good as has been with the great Brewers that brewed in smaller quantities; but give these rules a fair trial, and you will find experience the surest of all guides.

The following receipts for brewing porter, ale, and amber, and their separate expences added to each, and profit arising, will convince the most incredulous person, in my opinion, viz.

TO BREW SIX GALLONS OF PORTER.

	£.	s.	d.
One peck of malt - - - - -	0	2	9
Quarter of a pound of liquorice root - - -	0	0	2
Spanish liquorice - - - - -	0	0	1½
Effentia - - - - -	0	0	2
Treacle - - - - -	0	0	3
Hops - - - - -	0	0	4
Capficum and ginger - - - - -	0	0	4
Coals - - - - -	0	0	6
	<hr/>		
	0	4	7½

If bought of the Publican at 5d. per pot,
will cost - - - - -

	0	10	0
If brewed at home will cost - - - - -	0	4	7½
For your trouble - - - - -	0	5	4½

FOR ONE BARREL OF ALE.

	£.	s.	d.
Malt, two bushel and a half - - - - -	1	7	6
Hops, two pound and a half - - - - -	0	4	2
Sugar just boiled up, three pounds - - -	0	2	6
Capficum 1d. coriander seed 1d. - - -	0	0	2
Coculus indicus 1d. falt 1d. - - - - -	0	0	2
	<hr/>		
	1	14	6

The small beer, after your ale is brewed, is supposed an equivalent for coals and trouble.

A barrel of ale, containing 36 gallons, or 144 quarts at Eightpence per quart, which is the price bought at a public house - - - - -

	4	16	0
If a family brewed at home, it will cost only	1	14	6
Therefore clear gain will be for your trouble	2	1	6

RECEIPT

RECEIPT FOR ONE BARREL OF TWOPENNY.

Malt, one bushel and a half	-	-	-	-	-	0	17	6
Hops, one pound	-	-	-	-	-	0	1	8
Liquorice root, one pound a half	-	-	-	-	-	0	1	6
Capficum, quarter of an ounce	-	-	-	-	-	0	0	1
Spanish liquorice, two ounces	-	-	-	-	-	0	0	3
Treacle, five pounds	-	-	-	-	-	0	1	3
Coals	-	-	-	-	-	0	1	0
							<hr/>	
							1	3 3

One barrel of twopenny, of 36 gallons, paid
for at the public house, of 144 quarts, at
5d. each quart - - - - - 3 0 0

If the poor man brewed at his own home, in
the barrel he saves - - - - - 1 16 9

Surely this is enough to pay for time and trouble, and particularly in London, where a woman might not be able to earn, in the same time, one penny: by following this plan, then, every woman will earn something, for money saved is money gained.

This liquor will be drinkable in a week, and wholesome. Remember to bruise the liquorice root. From this candid and open statement of the articles used in porter, every person may adopt either by adding or diminishing, according to the quantity of ingredients you wish to brew, in proportion to your quantity of malt.

But some articles demand particular attention; first, the Effentia bina, which is composed of eight pounds of moist sugar boiled in an iron vessel, for no copper one could withstand the heat sufficiently, till it comes to thick syrupy consistence, perfectly black, and extremely bitter.

‡§‡ When making the Effentia and colour, observe when it is boiled as you think sufficiently to make it liquid

liquid enough to pour off into your liquor, you must add a little clear water or lime-water, as you please, to bring it to a proper temper, otherwise it will become a hard, dry, and burnt substance if suffered to stand till cold, take care that no water is put to it till it is burnt enough.

Secondly, colour composed of eight pounds of moist sugar boiled till it obtains a middle state between bitter and sweet, and which gives to porter that fine mellow colour usually so much admired in good porter.

These ingredients thus prepared are added to the first wort, and boiled well together. This is the basis of porter, &c.

Having thus completed the general receipts and instruction for procuring the several liquors, it may not be amiss, to promote general knowledge, to give a slight sketch of the properties of each article, that every person may chuse his own ingredients, and increase or decrease their various proportions, as may best suit his taste or convenience.

Malt is a wholesome nutrititious grain, containing a soft balsamic oleaginous essence highly agreeable to the palate, and healthful to the constitution; but by no means intoxicating, except used in very large quantities. The intoxicating qualities of porter are ascribed to the various drugs intermixed with it; it is evident some porter is more heady than others, and it arises from the greater or less quantity of the stupefactive ingredients, which malt alone will not produce, unless used in great quantities to produce intoxication, otherwise it would much diminish, if not totally exclude the brewers' profits, when porter is retailed at two-pence halfpenny the pint.

Pale malt is most nutritive, being from the tender method of drying it, nearest to the original barley corn; it likewise contains more of the alkaline and balsamic qualities than the brown malt, which enduring a greater degree of heat in the kiln, is sometimes so
crushed

crushed and burnt, that its mealy parts lose a great share of its essential salts and vital properties.

Amber malt is that which is dried in a middle state between pale and brown, and is now much in use, being the most pleasant and free of either extremes; I would therefore recommend the use of it.

Hops are an aromatic grateful bitter, very wholesome, and undoubtedly efficacious in giving both flavour and strength to the beer.

Yeast is necessary to give the liquor that portion of elastic air, of which the boiling deprives it: observe, without fermentation or working, no vat or worts, however rich, can inebriate.

Sugar is a pleasant nutritive extract, and forms the main body of beer, when boiled to a proper temper; for essentia, and for what is called colour, it answers both for malt and hops, being in part an agreeable sweet, and in part a pleasant bitter: sugar is likewise a keeper of beer, and gives it that substance which improves with age; it is likewise a cheap substitute for malt, six pounds being, as was before observed, equal to one bushel of malt. I would therefore advise every person to use sugar prepared for colour; the essentia I leave optional.

Capficum disperses wind and crudities caused by indigestion, properly used cannot be unhealthful, it gives a warm glow to the stomach, which is perceptible on drinking some beers, but should be carefully made use of.

Ginger has the effects of capficum, it furthermore cleaves and flavors beer: but capficum being cheaper is more used, and by its tasteless and extremely hot quality, cannot be so readily discerned in beer as ginger.

Treacle partakes of many of the properties of liquorice; is a laxative, and inclines to gentle perspiration; by thus promoting the natural secretions it must be the means of rendering porter and beer in general wholesome and healthy. Treacle is also a cheaper article than

than sugar, and answers the purposes of colour where the beer is for immediate consumption; but in summer where a body is required to withstand the temperature of the air, and the draught is not quick, sugar alone can give a body to the porter; therefore treacle will be a discretionary article.

Coriander seed used in ale is unwholesome, and the use of it affords one of the many proofs of the little regard paid to the health of society by interested persons.

Coculus indicus, commonly called Coculus India berries, is poisonous, stupefactive, and unlawful, which is what so many have been fined for, being of excessive strength to attack the head, and when ground into fine powder is undiscoverable in the liquor; and I am sorry it is too much used by all the ale brewers &c. in England.

LICENSES,

TO ALE-HOUSE KEEPERS, &c.

30 GEO. III. c. 38.

After October 10, 1790, all persons who shall retail foreign wines or British made wines, or sweets, or distilled spiritous liquors, or strong waters, shall, before they retail any of the above articles, take out such licences hereafter mentioned as the case may require, which licence shall be granted in the following manner:

If any such licence shall be granted within the chief office of Excise in London, the same shall be granted under

F der

der the hands and seals of two or more commissioners of Excise in England, or by such persons as they shall appoint; but if the licence shall be taken out in any part of the kingdom not within the said limits, they shall be granted under the hands and seals of the collectors and supervisors of excise within their respective districts, and in Scotland in the same manner, upon paying the several sums of money following:

	<i>l.</i>	<i>s.</i>	<i>d.</i>
The stamp duty on the justices licence to retail porter and spirits - - - - -	1	11	6
Ale licences, only - - - - -	0	10	6
To retail foreign wine in England if the party has not a spirit or beer licence - - -	5	4	0
If the party has a beer licence and not one for spirits - - - - -	4	4	0
If the party has also a spirit licence - - -	2	4	0
For every licence to retail British made wines or sweets, either in England or Scotland	2	4	0
To retail foreign wines in Scotland, if the party has not a spirit or beer licence - - -	3	6	0
If he has a beer licence, but not one for spirits	2	13	4
If he has also a spirit licence - - - - -	1	6	8
For every licence to retail spirits in Great Britain, if the party's house be rated under 15 pounds per annum - - - - -	4	14	0
If at 15 and under 20 - - - - -	5	2	0
If at 20 and under 25 - - - - -	5	10	0
If at 25 and under 30 - - - - -	5	18	0
If at 30 and under 40 - - - - -	6	6	0
If at 40 and under 50 - - - - -	6	14	0
If at 50 or upwards - - - - -	7	2	0

These licences to be renewed annually; every person who sells foreign wine, by retail, without a licence, or renewing it in time, forfeits 50 l.

On death or removal, upon application to the commissioners or collectors, or supervisors, as before related, the executor, &c. will be authorised to carry on the

the trade for the remainder of the term; also transferable one to another.

All persons shall be deemed retailers of foreign wine, who sell it in less quantities than the quantity imported.

Any person selling 25 gallons or under of British made wine or sweets, is deemed a retailer of that article.

All persons who shall sell spirits, mixed or unmixed, in any less quantity than two gallons, shall be deemed retailers.

THE NEW AND OLD DUTY

UPON ALL KINDS OF

*Foreign and British Spiritous Liquors, Wines,
Ec. Ec. Ec.*

FOREIGN SPIRITS.

Wholesale dealers in spirits are to take out an excise licence annually, and pay 5l. for the same, by 24 Geo. III. c. 41. on penalty of 30l.

Foreign spirits are subject to the following duties, payable at the custom-house, on importation.

	Duty.			Drawback.		
	l.	s.	d.	l.	s.	d.
Arrack imported by the East India Company, brandy, and geneva,						
per gallon - - - - -	0	0	9	0	0	8
Citron water, per gallon - - - - -	0	5	8	0	5	1
	F 2			Hungary		

	Duty.			Drawback.		
	l.	s.	d.	l.	s.	d.
Hugary water, rosa solist visney, usquebaugh, cordial water, and all spirits, not enumerated, per gallon - - - - -	0	2	10	0	2	7
Rum British, the gallon - - - - -	0	0	5	0	0	5
Foreign - - - - -	0	0	7	0	0	6

And there is moreover to be paid for brandy, rum, spirits, or aqua vitæ, imported into Great Britain, the duties of excise following, to be paid by the importer, before the landing thereof:

	Total Duty.		
Old Duty. For every gallon of single brandy, by 27 Geo. 3, c. 13.	4s.	3d.	
New Duty. By 31 Geo. 3, c. 1.	10d.		
Add. Duty. By 34 Geo. 3, c. 3.	10d.		
Furth. Duty. By 35 Geo. 3, c. 3.	10d.	0	6 9
Old. For every gallon above proof, by 27 Geo. 3, c. 13. - - - - -	8s.	1d.	
New. By 31 Geo. 3, c. 1. - - - - -	1s.	8d.	
Add. By 34 Geo. 3, c. 3. - - - - -	1s.	8d.	
Furth. By 35 Geo. 3, c. 12. - - - - -	1s.	8d.	0 13 1
Old. For every gallon of rum spirits, or aqua vitæ, of the British plantations, 27 Geo. 3, c. 13. - - - - -	3s.	7d.	
New. By 31 Geo. 3, c. 1. - - - - -	8d.		
Add. By 34. Geo. 3, c. 3. - - - - -	8d.		
Furth. By 35 Geo. 3, c. 12. - - - - -	8d.	0	5 7
Old. For every gallon above proof, by 27 Geo. 3, c. 13. - - - - -	6s.	8d.	
New. By 31 Geo, 3, c. 1. - - - - -	1s.	4d.	
Add. By 34 Geo. 3, c. 3. - - - - -	1s.	4d.	
Furth. By 35 Geo. 3, c. 12. - - - - -	1s.	4d.	0 10 8

BRITISH SPIRITS.

Distillers and rectifiers are, viz. corn distillers, under the penalty of 200l. and molasses distillers and rectifiers, under the penalty of 30l. to take out an excise licence annually, paying one halfpenny per gallon for the contents of their stills. 24 Geo. 3, c. 41.

The maker to pay the duties of excise following.

		Total Duty.		
		l.	s.	d.
Old.	For every gallon of fermented wort or or wash made in England for ex- tracting spirits for home consump- tion, from any malt, corn, grain, or tilts, or any mixture with the same, by 27 Geo. 3, c. 13. - - - 6d.			
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c. 59. - - - - - 1d.			
Add.	By 35 Geo. 3, c. 2. 1d. and by 35 Geo. c. 11. 1d. - - - - -	0	0	9
Old.	For every gallon of cyder or perry, or any other liquor brewed in Eng- land, for extracting spirits for home consumption, by 27 Geo. 3, c. 13. 5d.			
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c. 59. - - - - - 1d.			
Add.	By 34 Geo. 3, c. 2. 1d. and by 35 Geo. 3, c. 1. - - - - - 1d.	0	0	8
Old.	Ditto from molasses or sugar, by 27 Geo. 3, c. 13. - - - - - 8½d.			
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c. 59. - - - - - 1½d.			
Add.	By 34 Geo. 3, c. 2. 1½d. and by 35 Geo. 3, c. 11. - - - - - 1½d.	0	1	1½

		Total Duty:
Old.	Ditto from foreign refused wine, or foreign cyder, or wash prepared from foreign materials, except molasses and sugar, 27 Geo. 3, c. 13. 1s.	
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c. 59: - - - - - 2d.	
Add.	By 34 Geo. 3, c. 2. 2d. and by 35 Geo. 3, c. 11: 2d. - - - - -	0 1 6
Old.	For every 96 gallons of wash, which Bishop and Co. of Maidstone shall produce from 112lb. of malt or corn, by 28 Geo. 3, c. 46. s. 63. 16s. 4d.	
New.	By 31 Geo. 3, c. 1. and by 33 Geo. 3, c. 59. - - - - - 2s. 8 $\frac{3}{4}$ d.	
Add.	By 34 Geo. 3, c. 2. 2s. 8 $\frac{3}{4}$ d. and by 35 Geo. 3, c. 11. 2s. 8 $\frac{3}{4}$ d.	1 4 6 $\frac{1}{4}$
Old.	For every gallon, English wine measure, of spirits, not exceeding one to ten over proof, made in Scotland, and imported in England, to be paid by the importer by 28 Geo. 3, c. 46. s. 56. - - - - - 2s. 9d.	
New.	By 31 Geo. 3, c. 1. and 34 Geo. 3, c. 59. - - - - - 5 $\frac{1}{2}$ d.	
Add.	By 34. Geo. 3, c. 2. - - - - - 5 $\frac{1}{2}$ d.	0 3 8

And for every gallon of such spirits of a greater strength than one to ten over proof, and not exceeding 3l. per cent. over one to ten over proof, an additional duty in praportion to the surplus strength to be paid by the importer before landing, 27 Geo. 3, c. 13; 31 Geo. 3, c. 1; 33 Geo. 3, c. 59; and 34 Geo. 3, c. 3.

Wash brewed in England, according to 28 Geo. 3, c. 46. to be exported to Scotland, is not chargeable with the additional duties of 31 Geo. 3, c. 1; 34 Geo. 3, c. 2; and 35 Geo. 3, c. 11.

DUTIES UPON BRITISH SWEET WINE.

Makers of mead for sale are under the penalty of 10l. to take out an excise licence annually, and pay for the same 1l. 24 Geo. 3, s. 2, c. 41.

And every maker of every kind of sweet wines, made for wholesale, is under the penalty of 30l. to take out a licence annually, and pay for the same 5l. 24 Geo. 3, s. 2. c. 41.

And by 30 Geo. 3, c. 38. every retailer of made wines or sweets is under the pain of, and proceeded against as an unlicensed alehouse keeper, to take out an excise licence annually, and pay for the same 2l. 4s.

And there shall be paid for every gallon of meddyglin or mead made in Great Britain for sale, 1s. 27 Geo. 3, c. 13.

And for every barrel of sweets or made wines 18s. 4 $\frac{3}{4}$ d. by 27 Geo. 3, c. 13. and 11s. 7 $\frac{1}{4}$ d. by 35 Geo. 3, c. 10. and 12s. by 36 Geo. 3, c. 126.---Total 2l. 2s. per barrel, which sum of two guineas is saved by a private family, if made according to the directions I before laid down, for their own consumption.

DUTY ON BEER BREWED FOR SALE.

(24 Geo. 3, c. 41.)

Every common brewer of small or table beer, not being a common brewer of strong beer, shall take out an excise licence annually, and pay for the same the 1l. on penalty of 10l.

Every common brewer who shall brew strong beer shall, on a penalty of 50l. take out a licence annually, and pay for the same the sum of 1l.; 10l. if the quantity of beer brewed by him shall not exceed, within the year, ending

ending the 5th of July in each year, previous to his taking out the licence, the quantity of 1000 barrels.

	£.	s.	d.
Ditto, between 1000 and 2000 barrels - - -	2	0	0
Ditto, between 2000 and 5000 - - - -	5	0	0
Ditto, between 5000 and 7500 - - - -	7	10	0
Ditto, between 7500 and 10,000 - - - -	10	0	0
Ditto, between 10,000 and 20,000 - - - -	20	0	0
Ditto, between 20,000 and 30,000 - - - -	30	0	0
Ditto, between 30,000 and 40,000 - - - -	40	0	0
Ditto, exceeding 40,000 - - - - -	50	0	9

Brewers who withdraw their entries and make fresh ones, to pay the whole duty.

And by 27 Geo. 3. c. 13, there shall be paid for every barrel of beer or ale, above 6s. the barrel, (exclusive of the duty, not being two-penny ale, mentioned in the 7th article of the Treaty of Union, nor table beer) 3s.

Allowance upon every barrel of ditto made for sale by retail within the bills of mortality, 1s. 4d. in any other part of England, 1s. 8d. and in Scotland, 10d.

Bounty on exportation of ditto, when barley is at or under 11. 4s. the quarter, containing eight bushels, the barrel, 1s.

Drawback on exportation of ditto, after deducting 3d. per ton for charges, the barrel 8s.

Beer or ale made for sale, of 6s. the barrel, or under (exclusive of the duty) the barrel, 1s. 4d.

Allowance for every barrel of ditto made for sale by retail in England, 5d. in Scotland, 3d.

English table beer or ale, above 6s. the barrel, and not exceeding 13s. exclusive of the duties, 33 Geo. 3, c. 23. s. 1. the barrel 3s.

Thus the table-beer itself being 13s. the duty of 3s. being added thereto, makes the price to the consumer 16s. per barrel.

Two-penny ale, mentioned in the 7th article of the Treaty of Union, the barrel 3s. 4½d. and 13-19th parts of a farthing.

Allowance

Allowance upon every barrel of ditto brewed in Scotland, 6d.

Beer, ale, or mum, except French, imported, the barrel 17s. 3d.

French beer, ale, or mum, imported directly into Great Britain, the barrel 8s.

And the above allowances are to be paid at the end of four months after the duties have been paid, in manner following, that is to say:

If any common brewer, &c. shall, after the end of four months, leave with the collector of excise of the district, and where the duties were paid, a certificate from the officer who received the duties, that the duties upon beer or ale have been paid, which certificate the officer is to give gratis, then the collector shall, out of the duties of malt, forthwith pay the person producing the certificate the allowance directed; and in case the collector shall not have money in hand to pay, then the commissioners of the excise are to pay the allowance out of the duties on malt, or any monies then in their hands, 20 Geo. 3, c. 35. s. 7.

(32 Geo. 3. c. 8.)

By this act, to prevent frauds, no common brewer shall sell any beer or wort in less quantity than a whole cask, containing four gallons and a half on penalty of 50l. half to the king and half to the informer.

DESCRIPTION

DESCRIPTION OF,
 AND
 DIRECTIONS FOR USING
 A NEW CONSTRUCTED
HYDROMETER,

Being the latest and best Improvement of that most useful Instrument, for ascertaining the exact Strength of Spirits from Alcohol to Water: and likewise points out the Strength as it appears by CLARKE's HYDROMETER, in the most plain and simple Manner, by the Use of four Weights only.

DESCRIPTION OF THE HYDROMETER.

This hydrometer has one fixed balance weight at bottom; the upper stem is square, on which is engraved 20 divisions, numbered from 1 to 20. Each principal division divided in half for greater accuracy. There are four weights which are dropt over the stem, as the strength of the spirits may require, on these weight are engraved A B C D. On the weight A is engraved (20). On the weight B (40). On the weight C (60). On the weight D (80). By the use of these four weights, the length of the stem is repeated five times, and the numbers continued from 1 to 100, which will shew all the strength of spirits, from the strongest that an be procured down to water.

DESCRIPTION OF THE SLIDING RULE.

On the first side of the rule on the right hand is the thermometer scale, from 30 degrees to 80, over which on the slide is a line with a star, which is moved and set to any degree of heat the thermometer describes. Then the slide is divided progressively on both sides from 1 to 100. Each division subdivided in halves, these numbers correspond with the upper stem of the hydrometer, as will be seen by the following examples.

The division on the rule close to the side is the spirit line, or the strength of the spirits, divided into gallons, over and under proof, from 80 gallons to the 100 over proof, down to water; the figures on the next line, is the strengths, as they appear by Clark's hydrometer, over and under proof, with the first weights.

The thermometer being so well known needs no description.

DIRECTIONS

For using this *HYDROMETER*, with Examples at every Weight.

EXAMPLE I.

Nearly fill the cylinder with the spirits to be tried, then immerse the thermometer therein: observe where the Mercury fixes, suppose at 63, then set the star of the slide rule before described at 63 of thermometer scale, then lay the rule before you, and immerse the hydrometer into the cylinder of spirits to the bottom thereof. If the hydrometer floats therein, with part
of

of the upper stem immersed in the liquor, without any weight over the stem, then look what figure of the stem is even with the surface of the liquor. Suppose it 16, then look at 16 on the slide of the rule, and you will find 62 on the spirit line beneath it, which shews those spirits are 62 gallons to the 100 under proof, and will admit of 62 gallons of water to every 100 gallons thereof to reduce them to proof.

EXAMPLE II.

Suppose when you have immersed the thermometer in the spirits as before, and the heat thereof should be 70, then set the star of the sliding rule before described at 70 of the thermometer scale, then immerse the hydrometer as before. Suppose it should be up to the ball and require the weight engraved A, numbered 20 to float it in the spirits, with part of the upper stem immersed therein. Look what figure is even with the surface of the liquor, suppose it be $13\frac{1}{2}$ then you reckon 20 on the weight and $13\frac{1}{2}$ on the stem, make $33\frac{1}{2}$ look on the slide of the rule for $33\frac{1}{2}$, and you will find it even with $37\frac{1}{2}$ on the spirit line above it, then those spirits are 37 gallons and a half to the 100 over proof, and will admit of 37 gallons and a half of water to reduce it to proof. By Clarke's hydrometer this strength is between one to two, and one to three over proof, as may be seen on the outer line of the rule.

EXAMPLE III.

Suppose the heat of the spirits 51, set the rule at 51, and the hydrometer should require the weight B, numbered 40, to float it as afore, and 9 should be even with the surface, then reckon 40 on the weight and 9 on the stem, makes 49, look for 49 on the slide of the rule, and on the spirit line even with it, you will find 21, and those spirits are 21 gallons to the 100 over proof.

By

By Clarke's hydrometer, this strength is between one to four and one to five over proof. The letters P. and P. R. on this line of the rule stands for proof.

EXAMPLE IV.

Suppose the heat 45, set the rule at 45, and the hydrometer should require the weight C numbered 60, and 12 should be even with the surface of the liquor; then 60 on the weight and 12 on the stem make 72. and even with 72 I find $14\frac{1}{2}$ beyond proof, then those spirits are $14\frac{1}{2}$ gallons to the 100 under proof, and 100 gallons of those spirits are only equal in value to $85\frac{1}{2}$ gallons of proof spirits, this strength by Clarke's hydrometer is between 1 in 6 and 1 in 7 under proof.

EXAMPLE V.

Suppose the heat 65, set the rule at 65, and the hydrometer, should require the weight D. numbered 80, and 8 should be even with the surface, then 80 on the weight and 8 on the stem makes 88, which number is on the second side of the rule and even with 88 is 68, and that liquor is 68 gallons in the 100 under proof, and 100 thereof are only equal in value to 32 gallons of proof spirits; this strength, by Clarke's hydrometer, is between 2 and 3 and 3 and 4 of the water weights thereof.

The deficiency occasioned by the admixture of water with spirits at the different strengths, by some called the concentration, is as follows.

<i>Gal.</i>		<i>Gal.</i>	<i>Gal.</i>		<i>Gal.</i>
75	{ To the 100 over proof. }	5	28½	- - -	1¼
			24	- - -	1
72½	- - - -	4¾	19½	- - -	0¾
70	- - - -	4½	15	- - -	0½
67½	- - - -	4¼	10	- - -	0¼
65	- - - -	4			
62½	- - - -	3¾	UNDER-PROOF.		
60	- - - -	3½			
57½	- - - -	3¼			
55	- - - -	3	12	{ To the 100 under proof. }	0¼
51½	- - - -	2¾	20	- - -	0½
48½	- - - -	2½	30	- - -	0¾
45	- - - -	2¼	40	- - -	1
41½	- - - -	2	50	- - -	0¾
37½	- - - -	1¾	60	- - -	0½
33	- - - -	1½	70	- - -	0¼

The above is made and sold by DRING and FAGE,
No. 6, Tooley-street.

L A W S

RELATING TO

PUBLICANS, INN-KEEPERS, &c.

The Duty of an Innkeeper—Refusing to harbour or entertain a Guest—When chargeable for Things stolen or lost—Who is such a Guest as may charge an Innkeeper.

1. IN respect to the duty of innkeepers, it extends chiefly to the entertaining and harbouring of travellers, finding them victuals and lodgings, and securing the goods and effects of their guests; and therefore if one, who keeps a common inn, refuse to receive a traveller, as guest, into his house, or to find him victuals or lodging, upon his tendering a reasonable price for the same, he is not only liable to render damages for the injury in an action on the case, at the suit of the party grieved, but also may be indicted and fined at the suit of the king. 9 Co. 37. Dyer 158. For he who takes upon himself a public employment, must serve the public as far as his employment goes; therefore an innkeeper shall not only answer for his own neglects, but also for the neglects of those who act under him, though he should expressly caution against it. 1 Salk. 18.

2. But the duty of an innkeeper does not extend to the finding of his guest with clothes or wearing apparel,

parel. 2 *Rol. Rep.* 79. And if a guest be assaulted and beat within the inn, he shall have no action against his host, for the charge of the host extends to the *moveables only*, and not the *person* of the guest. 8 *Co.* 32. *Calye's case.*

3. If an innkeeper sell corrupt wine or victuals, an action lies against him; also if his servant sell such corrupt wine or victuals, an action on the case lies against the master, though he did not order the servant to sell it to any particular person. 1 *Rol. Abr.* 95.

Refusing to entertain guests.

4. With respect to their refusing to entertain guests, it has been already observed, that if a person who keeps a common inn, refuse, without a reasonable excuse, either to receive a traveller as a guest into his house, or to find him victuals or lodging, upon his tendering him a reasonable price for the same, he is not only liable to render damages for the injury, in an action on the case, at the suit of the party aggrieved, but may also be indicted and fined at the suit of the king. 1 *Salk.* 388. *Carth.* 150. It is also said that an innkeeper may be compelled by the constable of the town to receive and entertain a person as his guest. 1 *Shaw.* 268. And therefore if he refuse, under pretence that his house is already full of guests, if this be false an action on the case lies. *Dyer* 158. *Rol. Abr.* 3.

Livery Stables, &c.

5. Also an innkeeper, or a person keeping a Livery Stable, is obliged to receive a horse, though the owner does not lodge in his house, for by taking upon him a public employment, he is obliged to serve the public, as far as his employment extends. *Moor* 867. In 2 *Brown.* 254. it is said by Coke, C. J. that an innkeeper is

is not bound to receive a horse unless the master be lodged there. And herewith in *Salk. 338. Holt*, chief justice, agrees; but the other three judges differ from him, because by the keeping of the horse the innkeeper has gain, though it would be otherwise if he had left a trunk, or a dead thing.

When chargeable for Things stolen or lost.

6. Innkeepers are clearly chargeable for the goods of guests stolen or lost out of their inns, and this without any contract or agreement for that purpose; for the law makes them liable in respect of the reward, as also in respect of their being places appointed and allowed of by law, for the benefit and security of traders and dealers. *Dyer 266. 8 Co. 32.*

7. If an innkeeper goes abroad he must answer for the goods of his guest, for he ought to have a servant to take care of them in his absence. *1 Rol. Abr. 4.* But if an inn is broke open, and the goods of guests taken away by the king's enemies, the innkeeper is not answerable. *Plow.* And if a person comes to an innkeeper, and desires to be entertained by him, which the innkeeper, refuses because his house is already full, whereupon the party says he will shift among the rest of his guests, and there he is robbed, the host shall not be charged. *Bendl. 60.*

8. It is said in *Dyer*, that if the host require his guest to put his goods in such a chamber under lock and key, and that then he will warrant their safety, or else not, and notwithstanding the guest suffer them to remain in an outer court, whence they are stolen, no action lies against the host; for they were not lost through the neglect of the host, but of the guest. *Dyer 266.* In the case of *Spenser*, but in *Moor, 78*, the same point seems to be holden otherwise; and that the host cannot discharge himself of this branch of his duty, by such a declaration as this.

9. If the host deliver the key of the chamber, where the goods are, to the guest, and he leaves the door open. and the goods are stolen, yet the action lies against the host, for at his peril he ought to keep safely the goods of his guests. 8 Co. 33. But it is said, if an host demands of his guest what money or goods he has, and he tells him none, or less in truth than he has, if afterwards they are lost, the host is not answerable.

Who is such a guest as may charge an innkeeper.

10. If a man comes to an inn with an hamper, or basket, in which he hath several goods, and goes away, leaving this with the host, and two days after comes again; but if in the time of his absence the basket and hamper is stolen, he shall have no action against the host; for, at the time of its being stolen he was not his guest, and by keeping the hamper the host had no benefit, and therefore shall not be charged with the loss of it in his absence. Cro. Jac. 188. Noy 126.

11. If A. comes with goods to an inn in London, and stays there for a week, a month, or longer, and is there robbed of them, he shall have an action against his host, though, perhaps, being at the end of the journey, he cannot then be said *transeuns*, or passing, according to the writ in the register. If a man, upon a special agreement, boards or sojourns in an inn, and is robbed, the host shall not answer for it. Latch. 127. And so if the guest delivers the goods to the host upon another account, he shall not be charged, if lost or stolen. 1 Rol. Abr. 3.

12. If a man comes to an inn with a horse, which he rides, and leaves it with the host, and goes away from the inn for several days, and in his absence the horse is stolen, then shall the host be charged for it, because he had benefit by the continuance of the horse with him, inasmuch as he is to be paid for it, and as the owner is a sufficient

a sufficient guest to maintain an action. 1 Rol. Abr. 3.

13. If a man, travelling on his master's business, comes to an inn with his master's horse, which is there stolen, the master may have an action against the host, because the *absolute property* is in him. Cro. Ja. 224.

But if a person takes another's horse, and rides him to an inn, where he is stolen, the owner shall not have an action against the host, but must seek his remedy against the taker. 1 Rol. Abr. 3. If one joint tenant of goods is robbed at an inn, both may have an action. Latch. 127.

But a *Livery-stable keeper* seems to differ widely from an innkeeper, for, from the agreement used in the case of *Erasis* and *Wyat*, reported in 3 *Burrows* 1500, it appears, that a livery stable-keeper, cannot detain horses as an innkeeper may, because he is not obliged by law to receive them, as an innkeeper is, and stands only on the foot of a special agreement, whereby he gives credit to the person sending, not the thing received; that therefore a chariot put up at a livery stable keeper's may be distrained by the landlord of the premises for rent arrear; for the privilege of exemption of cattle or goods from being liable to distress in inns, rests upon their being in the place, *by authority of law, and because the law gives liberty to put them there*; but a chariot at a livery stable keeper's is not their by authority of law, but on a mere private contract and and the owner of it appears to be no more than an ordinary under tenant, and can have no reasonable pretence to be exempt from the general law of distresses.

In respect to inn-keepers' Remedies against their Guests.

1 THEY may detain the person of the guest, who eats,

eats, or the horse which eats, 'till payment, and this they may do without any agreement for that purpose; for it would be hard to oblige him to sue for every little debt, and a greater hardship that he might not be able to find him who was his guest. 1 *Show*, 269.

Since innkeepers are bound by the law to receive guests, for that reason they may detain their goods till they are paid. 1 *Salk.* 388. And by Stat. 11 and 12, *Will.* III. c. 15. Sect. 2. it is enacted, that if any Innkeeper, alehouse-keeper, victualler, or futler, in giving any account or reckoning in writing, or otherwise shall refuse or deny to give in the particular number of quarts or pints, or shall sell in measures unmarked, it shall not be lawful for him for default of payment of such reckoning, to detain any goods, or other things, belonging to the person or persons from whom such reckoning shall be due, but he shall be left to his action at law for the same, any custom or usage to the contrary notwithstanding; for men that get their livelihood by entertainment of others, cannot annex such disobliging conditions, that they shall retain the party's property in case of non-payment, nor make such disadvantageous and impudent a supposition, that they shall not be paid; and therefore the law annexes such a condition, without the express agreement of the parties. 2 *Rol. Abr.* 8, 5. *Cro. Car.* 271.

2. If A. injuriously takes away the horse of B. and put him into an inn to be kept, and B. comes and demands him, he shall not have him until he hath satisfied him for his meat; for when an innkeeper takes a horse into his keeping, he is not bound to inquire who is the owner of the horse, which he is obliged to keep, let it belong to whom it may, and therefore no reason that the innkeeper should be obliged to deliver him until he is satisfied. 2 *Rol. Abr.* *Yelv.* 97.

3. An innkeeper that detains a horse for his meat cannot use him, because he detains him as in the custody of the law, and by consequence the detention
must

must be in the name of a distress, which cannot be used by the distrainer. 2 Rol. Rep. 438.

4. But by the custom of *London* and *Exeter*, if a man commit a horse to an hostler, and he eat out the price of his head, the hostler may take him, as his own, upon the reasonable appraisement of four of his neighbours, which was, it seems, a custom rising from the abundance of traffic with strangers, who could not be known to charge them with the action; but the innkeeper had no power to sell the horse, by the general custom of the whole kingdom. 3 Bulst. 271. Yelv. 67.

If A. commit a horse of B. to an hostler in London, and he eat out his head, yet the hostler cannot sell him. For all customs being derogatory to the common law, are to be taken strictly, and there is no custom of London that hath gone so far in this case, to authorise one man to sell and convey the property of another. 2 Roll. Abr. 85.

5. In trover for three horses, the defendant pleaded that he kept a public inn at Glastonbury, that the plaintiff was a carrier, and used to set up his horses there, and 36l. being due to him for keeping the horses, which was more than they were worth, he detained and sold them, as well as he might. But on demurrer, judgment was given for the plaintiff, an innkeeper having no power to sell horses, except *within the City of London*. And besides, when the horses had been once out, the power of detaining them for what was due before, did not subsist at their coming in again. Strange 557. East. Geo. 1. Jones and Pearle.

6. If a horse be committed to an innkeeper, he may detain for the meat of the horse, but not for the meat of the guest, for the chattels are only in the custody of the law for the debt that arises from the thing itself, and not from the same party, for the law is open for all such debts, and doth not admit private persons to take reprisals. 2 Rol. Rep. 438.

7. If a horse be committed to an innkeeper, and be detained by him for his meat, and the owner take him away, the innkeeper must make fresh pursuit after him and retake him, otherwise the custody of him is lost; for he cannot retake him at any other time. For if a *distress* be rescued, and the party upon fresh pursuit do not retake it, the *distress* is lost; for no man that has only a *naked* custody, can make a reprisal when the thing is out of his custody; for it is the power of an owner and a proprietor, and of him only, to retake such his property, wherever he finds it. 2 Rol. Rep. 438.

8. But if an horse be committed to an ostler, and he detains him for his meat, and after the owner comes to an agreement that the hostler shall retain him till he is satisfied, here he hath not only the custody of him as a *distress*, but also the property in him as a pledge; and if the owner take him from him, he shall not only retake it upon fresh pursuit, but wherever he meets it; because he had a property by such a contract, and a man that hath a property may retake his own where he meets with it. 2 Rol. Rep. 438.

9. Upon evidence the case was, a man had a horse in an inn, and came thither, and directed that the innkeeper should not give him any more food, for he would not be responsible for it; and the question was, whether for the food, after this direction, given by the innkeeper to the horse, he who brought the horse thither shall not be charged, or not? and *Holt, C. J.* at first inclined that this is a discharge, and that the horse (though he might be retained by the innkeepers) yet is but in the nature of a *distress*, and it being in the custody of the innkeeper in his inn, this is a pound covert; and the horse afterwards ought to be found and maintained at the peril of the inn-keeper; but after, *mutata opinione*, he directed that this was not a discharge; for then any innkeeper might be deceived, and it is the lessening of the security of an innkeeper who may detain, and

and by the custom of *London*, sell the horse for his keeping.

10. If a man commit his horse to an innkeeper, and he put him to pasture, he may detain the horse, until he is satisfied for the meat; for the pasture of such persons, set up by the law for entertainment, hath the same privilege with the stables. 2 Rol. Abr. 86.

11. If a person comes to an inn, and makes a previous contract for lodging for a set time, and does not eat and drink there, he is no guest, but a lodger, and as such is not under the innkeeper's protection, but if he eats and drinks there it is otherwise, or if he pays for his diet there, though he does not eat it there.

12. Mod. Rep. 254.

12. If a man's servant travelling on his master's business, comes to an inn with his master's horse, which is there stolen, the master may have an action against the host, because the absolute property is in him. Croke, Jac. 224.

So if A. sends money by his friend and he is robbed in an inn, A. shall have the action.

But in all these actions the plaintiff must prove that the defendant kept a common inn, and that he, his son, or servant, was a guest, at the time, and that the goods were brought within the inn, and remained under the care of the defendant. Buller's Nisi Prius, svo. edit. 73.

Of Publican and Victuallers.

1. **THOUGH** the laws respecting inns and ale-houses are in a great measure analogous, yet I shall here treat of them separately, and confine myself entirely in the remainder of this digest to what immediately pertains to

to the duties and penalties of the common publican or victualler. The true and principal use of *alehouses and victualling houses* is two-fold; as has been before observed, namely, either for the *relief* and *lodging* of way-faring people, travelling about their necessary business, or to supply the wants of such poor persons, as are not able by greater quantities to make necessary and abundant provision of victuals for themselves. Dalt. cap. 7. p. 27.

Selling Ale without Licence.

2. By the 5. Geo. III. c. 36. It is enacted, that every person lawfully convicted of selling ale or beer or otherwise exciseable liquors, by retail, without licence, (except in fairs, 5 and 6 En. VI. c. 25. 3. C. c. 3. 26 Geo. II. c. 31. and except retailers of spirituous liquors without licences, for whom other penalties are provided by law. 9 G. III. c. 6.) shall for every such offence forfeit and undergo the several penalties therein-after mentioned, instead of several pecuniary and corporal punishments which they are now subject to by any law now in force; that is to say for the *first offence* forty shillings, and also the costs and expenses of conviction; if not paid within fourteen days after conviction, the offender to be imprisoned for one month, unless he shall sooner pay the penalty, and the costs, charges, and expences of the conviction, and of executing the same; for the *second offence* 4l. and also the costs and expences of conviction, to be imprisoned two months, unless he shall sooner pay the penalty, the costs, charges, and expences of such second conviction, and of executing the same; for the *third offence* 6l. and also the costs and expences of conviction, if not paid

paid within three days after conviction, to be imprisoned for three months unless he shall sooner pay the penalty, the costs, charges, and expences of such third conviction, and of executing the same; add the like penalty for every other offence after the third, as for the third offence. All which costs and expences shall be ascertained by the justice before whom the offender shall be convicted; one moiety of all which penalties and forfeitures shall be paid to the king, and the other moiety, and all such costs, charges, and expences to the prosecutor, s. 22.

4. The clause excepting fairs, and the several acts, is from the necessity of the thing, respecting the accommodation of persons resorting thither, but those who shall brew such ale or beer, to be sold by them in fairs, must take care to give notice to the gaugers that the same may be surveyed; for though they are exempted from taking licence, yet they must nevertheless pay the duties of excise. And this indulgence seemeth to be intended only in the place where the common fair is held; and not in any private house; which may be within the limits of the town such fair shall be kept, especially where there are licenced ale-houses sufficient. Stat. 5 and 6. Edw. VI. c. 25. s. 6 and 12 Car. 2. c. 4. s. 33.

Note, the number of witnesses necessary towards the conviction is not here mentioned, and therefore this seems to rest as it was before, on the Stat. 3. Car. c. 3. which directed the conviction, to be on confession of the offender or oath of two witnesses.

5. If any person shall think himself aggrieved by the conviction of such justice, and shall give security to the satisfaction of such justice, for the payment of the penalty, costs and expences, to be expressed in the warrant, on conviction, he may appeal to the next quarter sessions, unless such sessions shall be held within six days or less, next after the conviction; and in that case to the next sessions after, but not afterwards: and the

sessions shall thereupon determine such appeal, and their judgment shall be final and conclusive; and in case the sessions shall adjudge such appeal frivolous and vexatious, they may adjudge to the party aggrieved by such appeal, costs not exceeding 5*l.* 5 Geo. III. c. 46. f. 25.

6. Where a statute makes a new offence, which was no way prohibited by the common-law, and appoints a particular proceeding against the offender, as by commitment for the action of debt, or information, without mentioning an indictment, then that method must be pursued, and not an indictment; because the mentioning the other methods of proceeding only, seems implicitly to exclude that of indictment; therefore it has been held, and seems clear, that an indictment will not for keeping an alehouse without licence. 1 Salk. 45. 3 Salk. 25.

Concerning the Penalties for retailing Spiritous Liquors, without an Excise Licence.

By 9 Geo. III. c. 23. It shall be lawful for any justice of peace to call before him any excise officer, within their respective divisions, and to examine the said officer upon oath, touching the entry of any spiritous liquors, ale, beer, cyder, or perry, made by any person suspected to sell the same without licence; and every person making such entry shall be deemed a seller of such liquors. f. 20.

Penalty on retailing in streets or fields, &c.

By the same act, r. 13. No persons shall sell spiritous liquors about the streets, or fields, or on any bulk or stall,

shall, or in any shed or other place (except in fairs, or other than in places allowed) upon pain of forfeiting 10*l*. and on such offenders neglecting to pay upon conviction, the justice may by warrant commit him to the house of correction to be kept to hard labour for two months.

Justices may by warrant apprehend such hawkers without previous summons, s. 4. and it is lawful for any person to seize and detain any person who shall hawk, sell, or expose to sale, any brandy, or strong waters, about the streets, highways, or fields, in any wheelbarrow, basket, &c. s. 5. And if any persons, to the number of five, shall in a tumultuous and riotous manner assemble, and rescue such offender against 9 Geo. II. or any other act relating to spiritous it is felony, and such rescuers may be on conviction transported for seven years.

Occupiers of houses where liquors sold, deemed retailers.

If any less quantity than two gallons of spiritous liquors, mixed or unmixed shall be sold in any private manner, in any house or other place belonging to any house, the occupier of such house or place, if but one occupier, being privy or consenting thereto shall be deemed the retailers, and forfeit as for selling without licence. 9 Geo. II. s. 1. viz.

Penalties of selling spiritous liquors without licence.

By 16 Geo. c. 8. If any person retail without a licence, he shall forfeit 10*l*. and on non-payment when demanded, one justice, on oath of such neglect, shall commit the offender to the house of correction, to be kept to hard labour for two months, or till paid.

Stat. 2 Geo. II. c. 40. f. 11. 26 Geo. II. c. 13. f. 8. And the said penalty shall in no case be mitigated below the sum of 5l.

Also by 30. Geo. III. c. 38. f. 10. It is enacted, that no person shall retail any foreign wines, of any distilled liquors or strong waters, after the expiration of his licence, unless such person shall take out a fresh licence for the like purpose, ten days before the expiration of the former; and if any person shall retail any foreign wine*, or any distilled spiritous liquors, or strong waters, without first taking out a licence, authorising him so to do, and renewing the same as before directed, he shall forfeit 50l. f. 9. to be recovered and mitigated by law of excise, or by action, &c. in any of the courts at Westminster; moiety whereof shall be to the king, and the other to him that will sue, f. 16.

Penalties, how recoverable.

All fines and forfeitures, imposed by this or any other act relating to the duties of excise, shall be recovered or mitigated as by any law of excise, and not otherwise directed by this act, or by action of debt, &c. in any court of record at Westminster, and one moiety shall be to his majesty, and the other moiety to him who shall inform or sue. f. 29.

Exceptions.

The acts are not to extend to any physicians, apothecaries, surgeons, or chymists, as to any spiritous liquors

* Free Vintners of the city of London, only excepted. (that is for Wine only) but not for Ale or Spirits.

which they may use in the making up of medicines for sick, lame, or distempered persons only. 9 Geo. II. c. 23, f. 12. and 16 Geo. II. c. 8. f. 12.

A feme-covert may be convicted.

In the case of the king against Crofts, on a conviction on 9 Geo. II. c. 23. for selling gin, it appeared, that the defendant was a feme-covert, and it was therefore objected that as she could make no contract; it must be taken to her husband's sale; or if she could be convicted he ought to have been joined for conformity. On the other side, in support of the conviction, it was insisted, that when the crime is of such a nature as can be committed by her alone, she may be indicted without her husband; which being a proceeding grounded merely on the breach of the law, he shall not be included, unless privy.

And by the Court, I think the conviction is right; for this is not like the cases that found only in damages, and though she cannot have the benefit of the contract, yet, she as well as a servant may do the act of vending. Besides there would be a plain way to evade the act, if feme-coverts could not be convicted. Strang. Rep. 1120. 1121.

What justices are restrained licensed.

And by stat. 26 Geo. II. c. 13. No justice being a common brewer of ale or beer, inn-keeper or distiller, or other seller of, or dealer in ale, or any kind of spiritous liquors, or instructed in any of such trades, or being a victualler or malster, shall be capable to grant any licence, to any person whatever, for selling ale, beer, or any other liquors by retail, and in case such justice shall grant any such licence, the same shall be void, f. 12.

Case of the licenced person dying, removing, or the house becoming empty.

If any person licensed, shall die or remove from the ale-house, &c. the executors, administrators, or assigns of such person, who shall be possessed of such person, who shall be possessed of such a house, or the occupier thereof, may sell ale, beer, or other spiritous liquors therein, during the residence of the licence, without certificate, or new licence, notwithstanding 26 Geo. II. c. 31. or any other law.

Retailers of ale, in prison and workhouses, to be licensed.

By stat. 29 Geo. II. c. 12. s. 6. "Every person, who shall retail ale, or other exciseable liquors, in any prison or workhouse, shall be deemed a keeper of a common alehouse, and shall be subject to the penalties, unless he obtains a licence."

Stat. 7 and 8 W. III. c. 30. If any inn-keeper or victualler shall, on request or demand made by the gauger, in the day time, or in the night, in the presence of a constable, refuse to permit him to come into his house, or other place used by him; or being entered, shall refuse him to stay there, he shall forfeit 20l.

Bribing gauger.

By stat. 15 Char. II. c. 11. s. 16. No person shall bribe or give any reward to any officer to make any false return, or to forbear the doing his employment, upon penalty of 10l. for every offence; and no other officer shall receive any reward of any person for any other matter.

matter relating to the excise, upon penalty; that every such officer shall forfeit 10l. which offences shall be proved by two witnesses, before two justices of peace, or chief magistrate of the place, which have power to determine the same, and to cause such penalties, by warrant to be levied by distress and sale of goods, and for want of such distress to commit such offender to the common goal for the space of three months.

Mixing by the retailer thereof.

By stat. 22 and 23 Car. II. c. 5. s. 11. No retailer of beer or ale shall, after the receipt from the common brewer, mix any beer, ale or worts, of extraordinary strength with any small beer, ale or wort, in any vessel containing three gallons or more, on pain of forfeiting for every barrel so mixed, double the duty of excise for strong beer or ale, and so proportionably for any greater quantity.

Limitation of Information against Publicans.

Stat. 1. Will. III. sess. 1. c. 24. s. 15. 12 and 13 Will. III. c. 11. s. 17. No information shall be brought against any alehouse keeper for any misentry or offence, but within three months after the offence committed; and notice thereof shall be given him in writing, or left at his dwelling-house within a week after laying and entering the information.

E. 2. G. 3. K. v. Williams and Davis. An information was granted against the defendants, as justices of the peace for the borough of Penryn, for refusing to grant licences to those ale-house-keepers, who voted against their recommendation of candidates for members of parliament for that borough. It appeared that they had acted very grossly in this matter, having previously

viously threatened to ruin these people, by not granting them licenses, in case they should vote against those candidates whose interests these justices espoused; and afterward actually refusing them licences, upon this account only. And Lord Mansfield declared, that the Court granted this information against the justices, not for the mere refusing to grant the licences (which they had a discretion to grant or refuse as they thought proper) but for the corrupt motive for such refusal, for their oppressive and unjust refusing to grant them, because the persons applying for them would not give their votes for members of parliament as the justices would have had them. Burr. Mansf. 1317.

A
W A R N I N G
T O
Y O U N G P U B L I C A N S.

I would wish to guard Publicans against some of a set of men known by the name of Public-house Brokers, for in the course of my knowledge, now eighteen years, I have known most of the infamous villanies carried on by them against the unwary Publican. To point out some part thereof I will give a detail, in order to prevent, if possible, those mal-practices in future, against such young Publicans as have not yet felt their rod.

I have, in the first and second editions of this publication, laid open the whole art and infamy of that trade, in which if it does not remove, will at least be a great check on a practice so long crying aloud for redress: but this censure I would not be understood to extend to all brokers, for in my time I have met with men of honor of that profession. A petty fogging Public-house broker thus commences his dirty-work.

The

GAUGE OF ALL BEER CASKS INSIDE AND OUTSIDE.

	Head, In. Ten.	Bulge. In. Ten.	Length In. Ten.	Mean, In. Ten.	Diagon'. In. Ten.	Couts. in Galls.	Leng. outf. of flaves Cutt,
Long Butt -	24 0	31 0	46 0	29 1		108	52 2
Short Butt -	25 7	32 0	43 0	30 1		108	49 5
Punccheon -	23 6	28 3	36 0	26 8		72	41 0
Hogfhead -	22 0	26 0	31 8	24 8	29 0	54	36 5
Barrel -	20 0	23 0	26 0 $\frac{3}{4}$	22 1	25 0	36	31 0
Half Hogfhead, <i>town</i>	17 8	21 0	24 5	20 1	23 0	27	28 0
Half Hogfhead, <i>country</i>	18 3	21 5	23 5	20 5	20 1	27	23 0
Kilderkin -	16 0	18 5	21 0	17 7	16 0	18	25 0
Firken -	12 5	15 0	16 4	14 2	23 0	9	19 5

The young man intending to enter into the public line first enquires for a broker (more properly a juggler or jobber) who always has to let long lists of those Public-houses, into which he and others of the tribe have deluded the unsuspecting before. An interview takes place between the broker and the intended Publican, and a dialogue follows to this effect.

Are you a broker, sir?

At your service, sir.

Have you any public-houses to let?

A great number: who recommended you to me?

A friend, Mr. ———

Then you are not engaged with a broker I suppose?

No, nor with brewer or distiller.

At this the broker shaking his shoulders, says aside, he will do. The broker perhaps, as is customary, is to have two or three guineas from a brewer for recommending him a fine fellow as a recruit, especially if he has got money: if not the broker is what you may call the running broker to the brewhouse, and even then there is an agreement between parties.

Then turning to his friend Thomas, &c. &c. (for he certainly is a great friend, as it is twenty to one but he defrauds the young man of from fifteen to thirty guineas before his eyes are open,) the first question is

Friend what money have you got, I mean what money can you command? I ask the question that I may know what will suit you. You have not been in the line before?

No; I can command about 150l.

Pretty well: can you make up 200l. as I know of a good thing about that sum; but as my good neighbour, Mr. ———, recommends you, I will find a friend in a brewer, that if he approves of your good character will perhaps let you have forty or fifty pounds more. This is to entice the man, or to sift if he has had a trial elsewhere.

He

He then writes a list of some of the Public-houses that are to be let.

Then sir, you will take this list with you, but I am sure those houses will not be agreeable.

A promise to recommend him to-morrow morning to the brewer, at whose house an appointment is made, closes this stage of the transaction. In the meantime the snake in the grass is plodding how to get twenty pounds at least out of the hundred and fifty, as he has done former on many such occasions.

Mr. Broker, sets off to the brewer with news. Get, says the brewer, a free house for him, which of course come into his own trade; if not, do not lose him. You know the man in the Black or Red Lion, is behind the light, that is, when he is failing in his payment, we will put him in there. Next day the appointment takes place at the brewhouse, and the brewer examines the man, his money his character, &c. &c. as if the broker had never called.

Brewer, broker, and man, enter into conversation for the purpose of ascertaining the house most suitable, and the broker gives him a long list of free houses, but which does not include that where the snare lies. That day, and perhaps two more, are spent in fruitless enquiries, so that the young-man becomes discouraged to find he cannot suit himself. In the mean time the broker has called upon the man either in the Black or Red Lion, whom he has thus addressed.

J——, what will you give me if I can find a customer to your house? J——, who having bought the devil, would of course wish to sell him, says, I will give you five guineas, upon condition that you will appraise the man in, and give as much for the goods and fixtures as I paid for them three months ago, when I came into this cursed house; for three or four months is a long stay in these fine changeable public houses, where the gentleman broker is sure to derive so much emolument.

Mark;

Mark; friend, says the broker, I will agree to that, and by eleven to-morrow you will see such a man, (describes him) therefore be sure the moment he comes in, to damn away and curse every person in and about your house, and also to the man himself be sure to use the most uncouth language, and proceed even to that degree of rudeness, as not to give him an answer. When I make my appearance on that or the next day, you are to be as mild as a lamb. (This is what will do the business, says the broker.)

The broker comes and meets his new customer: what would you think of such a house in such a street? It is a fine roomy house, a good neighbourhood, and formerly did a great deal of business: it is low rented, low taxed, and in good repair, three fine recommendations to a good thing, but as female policy says, "there are many other things requisite for house-keeping, as well as four fine legs in a bed." But adds the broker, the man who keeps either the Red or Black Lion, which is the house in question, is either drunk, stupid, or mad, indeed if the latter, it will be no wonder after he had lost his all: call upon him, and tell him you heard his house is to be let, but of any thing you see or hear take no notice: come to me again, and if you like the place, I warrant I will still do your business.

The young man, unsuspecting the trap laid, goes accordingly, and meets a brother who has severely suffered, but willing to save some little remains of his property, follows the advice of the broker, and indeed goes farther; for he abuses the house, customers, wife, servants, &c. so that the stranger more anxious to save his bones than to carry the news to the broker, makes the best of his way out of the house, and perhaps in his hurry forgets to pay his reckoning.

Filled with the idea of the madman, the intended Publican calls upon his supposed friend, whom he acquaints with the nature of his visit, and addresses him.

Your information was true; the man is absolutely a *maniac*: he has so terrified me, that I was happy to get away with a whole skin, I ran out of the house in such trepidation. Do not mind that says the broker, I know the man, I warrant I will please him; do you like the house? I think I should upon moderate terms, (answers the stranger,) the appointment is made, the business is settled, and the broker gives the price required, in order to receive the five guineas from the goer-out, as per private agreement. The new Publican having thus come in possession, begins in a short time to feel a little of the madness which formerly attended the preceeding Landlord: for in about three months the quarter's rent becomes due, which added to the expences of house-keeping, servants' wages, if any be kept, expenditure for coals and candles, to keep the few customers together, will drain about 50l. out of 150l. then perhaps five applications in a week are made to the broker for another customer but to no purpose, because he knows that a hundred pounds of the original stock yet remains, and until the whole be nearly expended, it is not his interest to find a new customer for the house. I am now I believe, telling almost every man's story on his first entering into this line of business.

The first step taken by the broker, is to advertise the house, which he will be sure to make a charge of at least one guinea for writing, attendance, &c. he confines the application to his own house, that he may have an opportunity of sending such as may apply to other houses, or of appointing a time for a private meeting with a view of finding a fresh dupe. In this kind of enquiry four or five months are ineffectually consumed: no proper person applies till the broker can find a new object, on whom he may practice his artifices.

Having at length found a person capable of being imposed on, he practices a new edition of the knaveries

above described in the case of the last victim to his duplicity.

This second young man having thus the misfortune to fall into such dishonest hands, is put into such possession of premises that have already proved the ruin of so many other persons; but to his sorrow, quickly finding the pit into which he has fallen, he endeavours to extricate himself; and for that purpose has recourse to the gentleman broker who brought him into difficulties. The honest broker cannot find a customer till nearly the publican's last guinea is expended. After the advertisement, and the other long train of dilatory et ceteras, when the publican as yet remaining just as much as is sufficient to pay the broker for his honest labours, the latter then accosts the unfortunate man he has reduced to beggary, and says, What will you give me if I find a person to take this house off your hands? The answer is, I will give any money in my power. Then adds the broker, I will do justice: I think I have a man in view; but for my services I require in this particular instance, five, six, or seven guineas. I have moreover another proposition to make; you know that the goods and fixtures cost you eighty pounds on coming in; yes says the man, now if you please to divide fairly with me, share and share alike whatever sum I can get from the other man's broker for the goods and fixtures, over and above what they cost you, I will endeavour to clear for you those five guineas you are to give me. The ruined publican wishing to disentangle himself by any means, readily assents to this proposition.

Though the business might be compleated in two or three hours, the gentleman broker knowing he is to be allowed a guinea per day, is always careful to spin it out two or three days; the more days the more guineas, and he is ingenious in finding causes of delay. During the course of the appraisement, the broker sometimes, for the purpose of screening his knavery, and sometimes for the purpose of concealing his own gross ignorance

ignorance of the value of the goods, uses a kind of secret hieroglyphics, intelligible only to himself. The following is a specimen of his curious figures and symbols.

1 2 3 4 5 6 7 8 9 10 .
a e i o u y l m n r

This must be a precious rogue indeed, says the landlord to himself; but it is all for the better, perhaps by exacting more money for the goods than they really are worth, for I paid too dear for them already; he may pay himself that infamously unreasonable sum he wishes to charge me for his trouble. The bargain is made, and the next unfortunate dupe is placed in the road to ruin, as well equipped for his journey as if he were mounted on Buffer or an Eclipse.

The scene between two brokers, on one of those occasions, exhibits a most curious but turpid issue of over-reachings and villanies. Not content with deluding their employers, they frequently, such is their love of roguery, deceive one another. It is no great honour to a broker to do one that is not of the profession, but when broker meets broker, then comes the tug of war. By way of commencing the attack, the selling Broker asks about twice the value of the goods, supposing that his antagonist would be ashamed to offer him what they really are worth. If this first thrust goes home, the selling broker next endeavours by higgling, &c. to do his opponent, so as to invigle him into an agreement to take the goods at such a value as may enable the going out Publican to make a handsome compensation for the job.

We will now suppose the buying to be as deep as the selling broker, and therefore not to be done. In this case when all other methods fail, recourse is had to the golden argument, and a guinea or two is slipped into his hand; but what would be wonderful, would a broker be found honest enough to resist such reasoning, a third is called in, and among such a congregation of brokers it is easy to foresee the consequences. The or-

der of the day among such a trio would evidently be.
 "Do you serve me to-day, I will serve you to-mor-
 row."

The popular indignation is strong against the tricks of petty fogging attorneys: but what is a petty-fogging attorney to a petty-fogging broker? the latter almost always is the more expert of the two in adroitness; he is not it is true, so much noticed, but he does not on that account forfeit his claim to pre-eminent roguery, like the mole his work, is the more effectual for being in the dark.

Some idea may be formed of those gentlemen's mode of practices from the following bills.

Received from the brewer for finding a cus-	£.	s.	d.
customer for the Red Lion - - -	2	2	0
From the man in the Red Lion to find him a			
ditto going out - - - - -	5	5	0
His charge for appraisement when coming in,			
three days attendance - - - - -	3	3	0
His advertizing the Red Lion three times and			
fundry attendance to let the same -	2	12	6

The Second Customer wishing to go out.

Paid Broker as per Agreement	2	2	0
To his agreement to find a second customer			
for the Red Lion - - - - -	5	5	0
Three advertisements and fundry attendance			
to let the same, to no purpose - - -	2	12	6
To half of the 10l. 10s. received for the fur-			
niture more than you paid on coming in, as			
per agreement - - - - -	5	5	0
To appraising him out, and three days attend-			
ance - - - - -	3	3	0
	<hr/>		
	£31	10	0

In three months, the second poor man, who had the despair of a madman, pictured in his countenance, after calling at the brewhouse upwards of twenty times to no purpose, is waited upon by the broker, who cries out This too bad, but I have a scheme in view, which if it should succeed, will certainly do; but for which, besides appraising you out, I must have two guineas; (agreed). Now I will advertise the house on Monday, and I have a Publican or two on the spot, who will lend you three or four dozen of pots, these must be distributed in the various garrets, in the adjacent streets, you must also ask all your customers, (if any) as well as plenty of journeymen, &c. in the neighbourhood, telling them that a Guinea is left at your house for drinking money, if they will come and partake of it. You must be sure when the house is full, that you and another man are getting in all the pots that have been left out, and placing them. At twelve o'clock you must be sending beer out in gallons, I will attend and do the business."---At ten o'clock the house represents Bedlam, several persons come and enquire particulars, but the Broker is sure to send them away, and about one o'clock, a customer is found, who is at last as completely fixed for the Red-lion, as the former man was.

Therefore in about three or four months, the Red or the Black Lion, produces without any risk in trade 31l. 4s. to the broker.

But as the Publicans have now assembled themselves, as wise men, into a committee to conduct every species of matter that may be conducive to the welfare of their brother publicans, I beg leave to submit the before-mentioned, in order that those nefarious practices, that is to say robberies, should be checked; and that the committee should appoint proper persons to hear complaints,---punish the guilty broker, &c.

If the young beginner wants to have a public-house, let him and a friend apply to a brewer or distiller, there inform him of his money, and of what kind of a house he wants; and as fair men, whose interest is to find

customers, will give the applicants every information ; if the house in question is in their own trade they will open their books to inform the parties what trade the house has done ; and if not in their own trade, will, with pleasure, send one of their coopers or clerks to get the trade, rent, &c. with every other particular requisite for the young beginner, which is the safest method for the publican to receive his information, and not from any made up books and receipts that might be made on purpose to deceive the ignorant, by either the artful landlord or the cunning broker. But upon a future day I hope to publish their method of meeting to settle business when they value the goods : the trick, therein practised, and a history of the trade from its first origin, shall appear, and also the price of all kinds of household furniture, fixtures, &c. shall be laid down so plain, that every man of common capacity may with ease become his own house-broker, or, if not, may re-value after them, &c. To save the expence of broker's fees, which are either five or six guineas, I would recommend the two publicans to agree about the price of the goods, allowing a certain sum for ware and tare, according to the length of time the party has been in possession ; which, if so agreed, would prevent the advantage being taken as before mentioned.

I shall conclude this little, but I hope useful publication, with declaring my total disregard of the malevolent opposition from the detected house-broker. It is natural in a swindler to fear the officer of justice, and to hate the witness, by whose evidence he is brought to merited punishment ; it is natural in the broker to hate and dread a work which unveils the enormous turpitude of his conduct. But when the welfare of the public requires a severe operation any foreboding the rotten part may feel, should never prevent the sound from cutting them away. If in this piece the honest and industrious publican will be shielded from the arts and snares of a knavish broker, I shall utterly despise the angry declamations of those gentlemen smarting under the rod, and disappointed of their future prey.

The following Letter I circulated, and convened three Meetings at my own expence, in order to petition Parliament; and notwithstanding my having the following opinion signed by MR. FRISKINE, the Counsellor, for the purpose, I could not find even one that would take the Chair, so much is each Publican in Chains with his Brewer.

TO THE
Licenced Victuallers,

RESIDING IN

London, Westminster, Borough of
Southwark, and places adjacent.

Nov. 26, Dec. 5 and 13, 1799.

WE whose Names are hereunto subscribed, having taken into consideration the conduct of the Porter Brewers, in raising the price of a Butt of Beer to five Guineas, and conceiving also that we already labour under several grievances, which are experienced by no other class of men in this metropolis, are of opinion,

I. That the payment of the sum of one Shilling imposed by the Brewer, upon laying in each Butt of Porter, ought in future to be resisted—Because we conceive that every person ought to deliver the goods purchased of him, free of all expence.

II. That

II. That the sum of three-pence imposed by Brewers for every barrel of Amber, and fourpence for every barrel of Ale they lay in, ought no longer to be paid; for the foregoing Reason.

III. That the sum of one Shilling for fining each Butt of Beer is also an imposition, and ought not to be allowed---Because all Porter ought to be sent in to the Publican in such a state as to be fit for Sale.

IV. That regaling the Brewers' servants with victuals and drink ought to be discontinued, as an absurd custom; to bestow no harsher term on it---Because the Servants of the Butcher and Baker might, with the same propriety claim the same privilege.

V. That a subscription of one Shilling and Sixpence per Butt of Beer, drawn by every Publican for one Month, should be entered into, in order to apply for an act of Parliament for abolishing the above Customs, Customs which are so injurious to Licensed Victuallers, that we scruple not to pronounce, that the sums levied upon them in these three articles alone have occasioned the ruin of thousands; the gross sum amounting from 25l. to 60l. per annum, according to the draft of beer.

As it is impossible for us to superintend and conduct this business, by collecting subscriptions to carry it into effect, we have authorised Mr. BOYLE, Vine-street, Piccadilly, and assistants, to be employed by him, to collect subscriptions, and to give conditional receipts for the same. And we have also appointed Mr. K.---, Attorney at Law, our Solicitor, to prepare and carry in a petition to parliament for the above purposes. The money collected by Mr. BOYLE, to be deposited in the hands of Mr. DRUMMOND, banker; but if the application to parliament should fail, the surplus to be returned, after defraying all the expences that shall have been incurred.

In order to point out the necessity for abolishing those oppressive customs, we beg leave to state the following facts,

facts, and humbly submit them to the consideration of every Licensed Victualler.

1st. If a person shall draw twelve Butts a month, the saving will amount, per annum, to l. s. d.
7 16 00

2nd. As the Publican loses by the grounds of his Beer what he gains by the cooper's finings, besides impoverishing his Beer by the present mode of fining, his saving will amount in this article, to the same sum per annum, viz. 7 16 00

3d. If the Brewer's Servants call twice in a month, the savings may be estimated at, per annum 2 12 00

4th. That the brewers ought to allow the sum of three Shillings for the grounds or bottoms per Butt, as it is well known that three gallons are usually lost to the Publican in that article, which amounts to, per annum 23 8 00

5th. The sums of fourpence per Barrel paid for Ale, and threepence per Barrel for Amber, which amounts to, per annum 3 10 00

Total Loss 45 2 00

There is no doubt but the Legislature will see the propriety of this application for relief; more especially when from the last yearly account of Porter brewed in London alone, the Brewers will gain by the present rise, in that article, a sum almost incredible.

From the returns made by twelve Brewers, in one year, up to July, 1799, the number of Barrels brewed is 1,176,152---which makes 392,050 Butts.

Profit by the present rise, at Fifteen Shillings per Butt, is l. s. d.
294,038 0 00

Carry over

Once

One Shilling per Butt for sending it in,	
amounts to	19,602 0 0
Bottoms or Grounds at least at two Gallons per Butt, value one Shilling per Gallon,	
amounts to	39,204 0 0
	<hr/>
	352,814 0 0
	<hr/>

CASE FOR COUNSEL.

A. a Porter Brewer, serves B. a Publican, with Beer, and besides charging him Five Guineas payable per Butt, when sold, demands one Shilling per Butt for laying in the Beer into B's cellar, and another Shilling for fining each Butt; which fining means rendering it fit for sale. Independent of these charges, which are deemed impositions, A's Servants claim it as a right that the Publican shall supply them with victuals and a pot of Beer each, every time they put any Beer into B's cellar. These three demands being submitted to ever since the beginning of the reign of George the First.

Quere. Can B. legally resist the payment of the two shillings per Butt; and be justified in refusing to regale A's Servants, though these have been sanctioned by custom.

Ans. Since for a great length of time one shilling per butt, and one shilling for fining, has been paid to the Brewer, such payments amount to complete evidence of consent, on the part of the Publican, to pay these prices for the Beer already delivered; but he may enter into a new contract, and refuse to be served, any longer at such prices; and in the same man-

manner may refuse to supply the Brewer's servant's with provisions or liquor: for the custom is not binding, unless as it is evidence of past consent.

2nd. As many Publicans are Tenants to Brewers, does the act of renting houses of them, where the above usage has prevailed, oblige them to comply with the custom;

3d. *Quere.* As the Brewers have raised their Porter fifteen Shillings per Butt, are you of opinion that Parliament would grant relief to the Publicans upon their petitioning to have the above imposition abolished?

4th. Have the Publicans a right to enter into a subscription for defraying the expence of procuring such an act?

Ans. Where Brewers are the owners of Public Houses, their rights must of course depend upon the different agreements.

It is impossible for me to give any opinion as to what Parliament may be expected to do upon any petition of the Publicans, respecting the price of Porter, or respecting any other grievance they may complain of: but they have an undoubted right to Petition, and may legally raise a subscription to Petition amongst themselves to defray the expences of it.

T. ERSKINE.

Serjeant's Inn,
December 5, 1799.

REGULATIONS

REGULATIONS

OF .

SOLDIERS QUARTERED.

By an act passed the 25th day of March, 1800. cap. 27. it is ordered that in case any person shall find himself aggrieved, in that such constable, tithingman, or headborough, chief officer, or magistrate, (such chief officer or magistrate not being a justice of the peace) has quartered or billeted in his house a greater number of soldiers than he ought to bear in proportion to his neighbours, and shall complain thereof to one or more justices of the peace of the division, city, or liberty, where such soldiers are quartered; or in case such chief officer or magistrate shall be a justice of the peace, then on complaint made to two or more justices of the peace, of such division, city, or liberty, such justices respectively shall have, and have hereby a power to relieve such person, by ordering such and so many of the soldiers to be removed and quartered upon such other person or persons as they shall see cause; and such other person or persons shall be obliged to receive such soldiers accordingly.

No justice having any military office, to be concerned in billeting his soldiers.

The High Constables, Headboroughs, and Tythingmen, are authorized to billet the soldiers in Westminster, &c.

Petty constables, &c. can quarter soldiers in their respective divisions.

The constables in Westminster must deliver lists upon
K oath

oath, at every quarter sessions, of every person obliged to receive soldiers; and such lists, the clerk of the peace must shew to any house-keeper, without any fee; copies of the same may be had at two pence a sheet, of 150 words.

Officers, men and horses, belonging to the horse, or dragoons, are to be quartered, &c.

Dragoons, &c. quartered on persons who have no stables, may be removed to those who have stables.

Dragoons, and their horses are to be billeted in the same houses.

Commanding officers may exchange any men or horses quartered in any town or place, with another man or horse quartered in the same place, for the benefit of the service.

Any justice of the peace may order constables to give an account of the number of soldiers quartered.

If innholders furnish the men quartered on them with candles, vinegar, and salt, gratis, (except when on a march,) by giving the soldier the use of fire and other utensils, for dressing and eating their meat, such soldiers shall provide their victuals and small beer.

Officers must give notice to inn-keepers of subsistence-money in their hands; which shall be within four days at the farthest after the receipt of the same, as aforesaid; and the said inn-keepers and others, shall then and there acquaint such officer or officers with the accounts or debts, (if any shall be) between them and the officer and soldiers so quartered in their respective houses; which accounts the said officer or officers is or are hereby required to accept of, and immediately pay the same, before any part of the said pay or subsistence be distributed either to the officers or soldiers: provided the said accounts exceed not, for a commissioned officer of horse, being under the degree of a captain, for such officers diet and small beer, per day, two shillings: nor for one commissioned officer of dragoons, being under the degree of a captain, for

such officer's diet and small beer, per day, one shilling, nor for one commissioned officer of foot, under the degree of a captain, for such officer's diet and small beer, per day, one shilling; and if such officer shall have a horse, or horses; for each, for their hay and straw, per day, six pence: nor for one light horseman's diet and small beer, per day, seven pence; and hay and straw for his horse, per day, six pence; nor for one dragoon's diet and small beer, per day, seven-pence; and hay and straw for his horse, per day, six-pence, nor for one foot soldier's diet and small beer, per day, fivepence; and if any officer, or officers as aforesaid, shall not give notice as aforesaid, and shall not immediately, upon producing such account stated, satisfy, content, and pay, the same, upon proof thereof, shall be declared cashiered.

No wives or children may be quartered in any house against the consent of the landlord.

AN ABSTRACT OF ANOTHER ACT,

For increasing the Rates of Subsistence to Inn-keepers, and others on quartering Soldiers. Passed in England, Wales, and the Town of Berwick upon Tweed.
[16th. May, 1800.]

FOR the better payment of Inn-holders and others on whom non-commissioned officers and private Soldiers are quartered and billeted, who shall be furnished with diet and small beer at their quarters; and an option is given to such Inn-holders and others, to furnish certain articles gratis, in lieu of diet and small beer at the rates prescribed; and whereas, the occasion of marching and quartering troops as increased, and may continue, and the rules prescribed for furnishing soldiers with necessaries from the high price of provisions, inadequate, and are productive of distress to such inn-holders and others.

It is enacted by this act, that every non-commissioned officer, and private soldier who shall be furnished with diet and small beer, within the aforesaid part of Great Britain, and for articles which have been furnished in lieu thereof, one halfpenny per day to be allowed to the inn-holders or other persons on whom such non-commissioned officers or private soldiers shall be quartered and billeted by virtue of the said act, they shall pay and allow for the same one shilling and fourpence per day, and that the accounts of the same shall be rendered, and payment thereof made, in like manner as is directed in the said act now in force touching the former rates of seven-pence per day, for the cavalry, and five-pence per day for the infantry; making for infantry one shilling and four pence per day, and for cavalry per day one shilling and two pence, for hay and straw, and one shilling and four pence, for diet so furnished by each publican, &c.

It is enacted, that all non-commissioned officers and soldiers shall be entitled to receive their diet and small beer from the inn-holders or other persons on whom they may be billeted, while on the march, as also on and for the day of their arrival at the place of thier destination, and on the two subsequent days, unless either of the subsequent days shall be a market day in and for the town or place where such officer or soldiers shall be billeted, or within the distance of two miles thereof, in which case it shall and may be lawful for the inn-holder, or other person, to discontinue on and from such market day the supply of diet and small beer, and to furnish in lieu thereof the articles, bed, salt, vinegar, and candles.

Persons paying money to non-commissioned officers or soldiers on a march in lieu of furnishing diet and small beer, liable to be punished.

When halted on a march, non-commissioned officers or soldiers are entitled to diet and small beer from the persons so quartered, as after arriving at their destination.

And if such halting be only for a day after arrival, and that be a market-day, their diet and small beer is not to be discontinued, but to be continued on said market-day.

All non-commissioned officers and private men employed in recruiting, and the recruits by them raised, shall, while on the march, and for two days after the day of their arrival at any recruiting station, be entitled to the same benefits as are herein before provided in regard to troops upon the march; but no recruit on their recruiting station, shall be entitled to be supplied with diet and small beer, at the rate herein before prescribed, except at the option of the person on whom he shall be quartered: Provided also nevertheless, that in case any such recruiting party, with the recruits by them raised shall remove from their station, and after a time shall return to the same place, they and the recruits by them raised, so returning, shall not be again entitled to the supply

supply of diet and small beer for such two days as aforesaid, unless the period between the time of their removal from such place, and their return thereto, shall have exceeded twenty-eight days.

The aforesaid act is to be in full force from the eighth teenth of May last, until the twenty-fifth day of March, 1801, or until repealed by some future act.

AFTER giving all the necessary instructions for porter, spirits, &c. &c. I shall lay down, in the plainest method the different calculations of liquor by the following Tables; which is to be purchased by weight only, and, according to the strength, will ascertain to a penny the price paid.

EXPLANATION

OF THE FOLLOWING

TABLES;

These Tables shew the Prices of the Odd Gallons of a Tun of any kind of Liquor from £41 per Tun to £100.

	41l.p.Tun.			42l.p.Tun.			43l.p.Tun.			44.p. Tun.		
Gal.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
1	0	3	3	0	3	4	0	3	4 $\frac{3}{4}$	0	3	5 $\frac{3}{4}$
2	0	6	6	0	6	8	0	6	9 $\frac{3}{4}$	0	6	11 $\frac{3}{4}$
3	0	9	9	0	10	0	0	10	2 $\frac{3}{4}$	0	10	5 $\frac{1}{2}$
4	0	13	0	0	13	4	0	13	7 $\frac{3}{4}$	0	13	11 $\frac{1}{2}$
5	0	16	3	0	16	8	0	17	0 $\frac{1}{4}$	0	17	5 $\frac{1}{2}$
6	0	19	6 $\frac{1}{4}$	1	0	0	1	0	5 $\frac{1}{2}$	1	0	11 $\frac{3}{4}$
7	1	2	9 $\frac{1}{4}$	1	3	8	1	3	10 $\frac{1}{2}$	1	4	5 $\frac{1}{4}$
8	1	6	0 $\frac{1}{2}$	1	6	4	1	7	3 $\frac{1}{2}$	1	7	11
9	1	9	3 $\frac{1}{4}$	1	10	0	1	10	8 $\frac{1}{2}$	1	11	5
10	1	12	6 $\frac{1}{4}$	1	13	8	1	14	1 $\frac{1}{2}$	1	14	11
20	3	5	0 $\frac{3}{4}$	3	6	4	3	8	3	3	9	10
30	4	17	7 $\frac{1}{4}$	5	0	0	5	2	4 $\frac{1}{2}$	5	4	9
126	20	10	0	21	0	0	21	10	0	22	0	0

	45l.p Tun.			46l.p.Tun.			47l.p.Tun.			48l.p. Tun.		
Gal.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
1	0	3	6 $\frac{1}{4}$	0	3	7 $\frac{3}{4}$	0	3	8 $\frac{3}{4}$	0	3	9 $\frac{1}{2}$
2	0	7	1 $\frac{1}{2}$	0	7	3 $\frac{1}{2}$	0	7	5 $\frac{1}{2}$	0	7	7 $\frac{1}{4}$
3	0	10	8 $\frac{1}{2}$	0	10	11 $\frac{1}{2}$	0	11	2 $\frac{1}{4}$	0	11	5 $\frac{3}{4}$
4	0	14	3 $\frac{1}{4}$	0	14	7	0	14	11	0	15	2 $\frac{1}{2}$
5	0	17	10 $\frac{1}{4}$	0	18	3	0	18	7 $\frac{1}{2}$	0	19	0 $\frac{1}{2}$
6	1	1	5	1	1	10 $\frac{3}{4}$	1	2	4 $\frac{1}{2}$	1	2	10 $\frac{1}{4}$
7	1	4	11 $\frac{3}{4}$	1	5	6 $\frac{1}{2}$	1	6	1 $\frac{1}{4}$	1	6	7 $\frac{3}{4}$
8	1	8	6 $\frac{3}{4}$	1	9	2 $\frac{1}{4}$	1	9	10	1	10	5 $\frac{1}{2}$
9	1	12	1 $\frac{1}{2}$	1	12	10 $\frac{1}{4}$	1	13	6 $\frac{3}{4}$	1	14	3 $\frac{1}{4}$
10	1	15	8 $\frac{1}{2}$	1	16	6	1	17	3 $\frac{1}{2}$	1	18	1
20	3	11	5	3	13	0	3	14	7 $\frac{1}{2}$	3	16	2 $\frac{1}{4}$
30	5	7	1 $\frac{1}{2}$	5	9	6 $\frac{1}{4}$	5	11	10 $\frac{3}{4}$	5	14	3 $\frac{1}{4}$
126	22	10	0	23	0	0	23	10	0	24	0	0

49. p. Tun.				50. p. Tun.				51. p. Tun.				52. p. Tun.			
Gal.	l.	s.	d.	l.	s.	d.		l.	s.	d.		l.	s.	d.	
1	0	3	$10\frac{1}{2}$	1	3	$11\frac{1}{2}$		0	4	$0\frac{1}{4}$		0	4	$1\frac{1}{2}$	
2	0	7	$9\frac{1}{4}$	0	7	11		0	8	1		0	8	3	
3	0	11	$7\frac{3}{4}$	0	11	$10\frac{3}{4}$		0	12	$1\frac{1}{2}$		0	12	$4\frac{1}{2}$	
4	0	15	$6\frac{1}{2}$	0	15	$10\frac{1}{4}$		0	16	$2\frac{1}{4}$		0	16	6	
5	0	19	$5\frac{1}{2}$	0	19	10		1	0	$2\frac{1}{2}$		1	0	$7\frac{1}{2}$	
6	1	3	$3\frac{3}{4}$	1	3	$9\frac{1}{2}$		1	4	$3\frac{1}{4}$		1	4	9	
7	1	7	$2\frac{1}{2}$	1	7	$9\frac{1}{4}$		1	8	$3\frac{1}{2}$		1	8	$10\frac{1}{2}$	
8	1	11	$1\frac{1}{4}$	1	11	$8\frac{3}{4}$		1	12	$4\frac{1}{2}$		1	13	0	
9	1	14	$1\frac{3}{4}$	1	15	$8\frac{1}{2}$		1	16	5		1	17	$1\frac{1}{2}$	
10	1	18	$10\frac{1}{2}$	1	19	8		2	0	$5\frac{1}{2}$		2	1	3	
20	3	17	$9\frac{1}{4}$	3	19	$4\frac{1}{2}$		4	0	$11\frac{1}{4}$		4	2	$6\frac{1}{2}$	
30	5	16	8	5	19	$0\frac{1}{2}$		6	1	5		6	3	$9\frac{1}{4}$	
126	24	10	0	25	0	0		25	10	0		26	0	9	



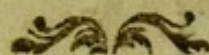
53. p. Tun.				54. p. Tun.				55. p. Tun.				56. p. Tun.			
Gal.	l.	s.	d.	l.	s.	d.		l.	s.	d.		l.	s.	d.	
1	0	4	$2\frac{1}{4}$	0	4	$3\frac{1}{4}$		0	4	$4\frac{1}{2}$		0	4	$5\frac{1}{4}$	
2	0	8	$4\frac{3}{4}$	0	8	$6\frac{1}{2}$		0	8	$8\frac{1}{4}$		0	8	$10\frac{1}{2}$	
3	0	12	$7\frac{1}{4}$	0	12	$10\frac{1}{2}$		0	13	1		0	13	$3\frac{3}{4}$	
4	0	16	$9\frac{1}{2}$	0	17	$1\frac{1}{2}$		0	17	$5\frac{1}{2}$		0	17	$9\frac{1}{4}$	
5	1	1	0	1	1	5		1	1	$9\frac{3}{4}$		1	2	$2\frac{1}{2}$	
6	1	5	$2\frac{1}{2}$	1	5	$8\frac{1}{2}$		1	6	$2\frac{1}{4}$		1	6	$7\frac{3}{4}$	
7	1	9	5	1	9	$11\frac{3}{4}$		1	10	$6\frac{1}{2}$		1	11	$1\frac{1}{2}$	
8	1	13	$7\frac{1}{2}$	1	14	$3\frac{1}{4}$		1	14	11		1	15	$9\frac{3}{4}$	
9	1	17	$9\frac{3}{4}$	1	18	$6\frac{3}{4}$		1	19	$3\frac{1}{4}$		1	19	$11\frac{3}{4}$	
10	2	2	$0\frac{1}{4}$	2	2	$10\frac{1}{4}$		2	3	$7\frac{1}{4}$		2	4	$5\frac{1}{4}$	
20	4	4	$0\frac{1}{2}$	4	5	$8\frac{1}{2}$		4	7	$3\frac{1}{2}$		4	8	$10\frac{1}{2}$	
30	6	6	2	6	8	$6\frac{3}{4}$		6	10	$11\frac{1}{4}$		6	13	4	
126	26	10	0	27	0	0		27	10	0		28	0	9	

	57l.p. Tun.			58l.p. Tun.			59l.p. Tun.			60l.p. Tun.		
Gal.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
1	0	4	$6\frac{1}{4}$	0	4	7	0	4	7	0	4	9
2	0	9	$0\frac{1}{2}$	0	9	$2\frac{1}{4}$	0	9	$2\frac{1}{2}$	0	9	$6\frac{1}{4}$
3	0	13	$6\frac{3}{4}$	0	13	$9\frac{1}{2}$	1	14	$0\frac{1}{2}$	0	14	$3\frac{1}{4}$
4	0	18	1	0	18	$8\frac{3}{4}$	0	18	$8\frac{3}{4}$	0	19	$0\frac{2}{3}$
5	1	2	$7\frac{1}{4}$	1	3	0	1	3	$4\frac{3}{4}$	1	3	$9\frac{2}{3}$
6	1	7	$1\frac{1}{2}$	1	7	$7\frac{3}{4}$	1	8	1	1	8	$6\frac{3}{4}$
7	1	11	$7\frac{3}{4}$	1	12	$2\frac{1}{2}$	1	12	$9\frac{1}{4}$	1	13	$3\frac{3}{4}$
8	1	16	$2\frac{1}{4}$	1	6	$9\frac{3}{4}$	1	17	$5\frac{2}{3}$	1	18	8
9	2	0	$8\frac{1}{2}$	2	1	5	2	2	$1\frac{2}{3}$	2	2	$10\frac{1}{4}$
10	2	5	$2\frac{3}{4}$	2	6	$0\frac{1}{4}$	2	6	$9\frac{3}{4}$	2	7	$7\frac{1}{4}$
20	4	10	$5\frac{1}{2}$	4	1	$0\frac{3}{4}$	4	3	$7\frac{1}{4}$	4	15	$2\frac{3}{4}$
30	6	15	$8\frac{1}{2}$	6	1	1	7	0	$5\frac{2}{3}$	7	0	$10\frac{1}{4}$
126	28	10	0	26	9	0	29	10	0	30	0	0



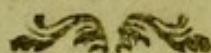
	61l.p. Tun.			62l.p. Tun.			63l.p. Tun.			64l.p. Tun.		
Gal.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
1	9	4	10	0	4	11	0	5	0	0	5	$0\frac{2}{3}$
2	0	9	8	0	9	10	0	10	0	0	10	$1\frac{3}{4}$
3	0	14	$6\frac{1}{4}$	0	14	9	0	15	0	0	15	$2\frac{3}{4}$
4	0	19	$4\frac{1}{4}$	0	19	8	1	0	0	1	0	$3\frac{3}{4}$
5	1	4	$2\frac{3}{4}$	1	4	7	1	5	0	1	5	$4\frac{3}{4}$
6	1	9	$0\frac{2}{3}$	1	9	$6\frac{1}{4}$	1	10	0	1	10	$5\frac{3}{4}$
7	1	13	$10\frac{2}{3}$	1	14	$5\frac{1}{4}$	1	15	0	1	15	$6\frac{2}{3}$
8	1	18	$8\frac{1}{4}$	1	19	$4\frac{1}{4}$	2	0	0	2	0	$7\frac{2}{3}$
9	2	3	$6\frac{3}{4}$	2	4	3	2	5	0	2	5	$8\frac{2}{3}$
70	2	8	$4\frac{3}{4}$	2	9	$2\frac{1}{4}$	2	10	0	2	10	$9\frac{2}{3}$
20	4	16	$9\frac{3}{4}$	4	18	$4\frac{3}{4}$	5	0	0	5	1	7
30	7	5	$2\frac{3}{4}$	7	7	$7\frac{1}{4}$	7	10	0	7	12	$4\frac{1}{4}$
126	30	10	0	31	0	0	31	10	0	32	0	0

	65l.p.Tun.			66l.p.Tun.			67l.p.Tun.			68l.p.Tun.		
Gal.	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>
1	0	5	$2\frac{3}{4}$	0	5	$2\frac{3}{4}$	0	5	$3\frac{3}{4}$	0	5	$4\frac{3}{4}$
2	0	10	$3\frac{1}{4}$	0	10	$4\frac{1}{2}$	0	10	$7\frac{1}{2}$	0	10	$9\frac{1}{2}$
3	0	15	$5\frac{1}{2}$	0	15	$8\frac{1}{2}$	0	15	$11\frac{1}{2}$	0	16	$2\frac{3}{4}$
4	1	0	$7\frac{1}{2}$	1	0	$11\frac{1}{4}$	1	1	3	1	1	7
5	1	5	$9\frac{1}{4}$	1	6	$2\frac{1}{4}$	1	6	7	1	6	$11\frac{3}{4}$
6	1	10	$11\frac{1}{4}$	1	11	5	1	11	$10\frac{3}{4}$	1	12	$4\frac{2}{3}$
7	1	16	1	1	16	$3\frac{3}{4}$	1	17	$2\frac{1}{2}$	1	17	$9\frac{1}{4}$
8	2	1	3	2	1	$10\frac{1}{4}$	2	2	$6\frac{1}{4}$	2	3	2
9	2	6	5	2	7	$1\frac{1}{2}$	2	7	$10\frac{1}{4}$	2	8	$6\frac{1}{2}$
11	2	11	7	2	12	$4\frac{1}{2}$	2	13	2	2	13	$11\frac{2}{3}$
20	5	3	2	5	4	9	5	6	4	5	7	11
30	7	14	9	7	17	$1\frac{1}{2}$	7	9	$16\frac{1}{4}$	8	1	$10\frac{3}{4}$
126	30	10	0	33	0	0	33	0	10	34	0	0



	69l.p.Tun.			70l.p.Tun.			71l.p.Tun.			72l.p.Tun.		
Gal.	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>
1	0	5	$5\frac{1}{2}$	0	5	$6\frac{1}{2}$	0	5	$7\frac{1}{2}$	0	5	$8\frac{1}{2}$
2	0	10	$11\frac{1}{4}$	0	11	$1\frac{1}{4}$	0	11	3	0	11	5
3	0	16	5	0	16	$7\frac{3}{4}$	0	16	$10\frac{3}{4}$	0	17	$1\frac{2}{3}$
4	1	1	$10\frac{3}{4}$	1	2	$2\frac{1}{2}$	1	2	$6\frac{1}{2}$	1	2	$10\frac{1}{4}$
5	1	7	$4\frac{1}{2}$	1	7	$9\frac{1}{4}$	1	8	2	1	8	$6\frac{3}{4}$
6	1	12	$10\frac{1}{4}$	1	13	$3\frac{3}{4}$	1	13	$9\frac{1}{2}$	1	14	$3\frac{1}{4}$
7	1	18	$3\frac{2}{3}$	1	18	$10\frac{1}{2}$	1	19	$5\frac{1}{4}$	1	19	$11\frac{1}{4}$
8	2	3	$9\frac{1}{2}$	2	4	$5\frac{1}{4}$	2	5	$0\frac{3}{4}$	2	2	$8\frac{1}{3}$
9	2	9	$3\frac{1}{4}$	2	9	$11\frac{3}{4}$	2	10	$8\frac{1}{2}$	2	11	5
10	2	14	9	2	15	$6\frac{1}{2}$	2	16	4	2	17	$1\frac{2}{3}$
20	5	9	$6\frac{1}{4}$	5	11	$0\frac{1}{2}$	5	12	$8\frac{3}{4}$	5	14	3
30	8	4	$3\frac{1}{4}$	8	6	8	8	9	$0\frac{1}{2}$	8	11	5
126	34	10	0	35	10	0	35	10	0	36	0	0

	73 ^{l.} p. Tun.			74 ^{l.} p. Tun			75 ^{l.} p. Tun:			76 ^{l.} p. Tnn.		
Gal	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
1	0	5	9 $\frac{1}{2}$	0	5	10 $\frac{1}{4}$	0	5	11 $\frac{1}{4}$	0	6	0 $\frac{1}{4}$
2	0	11	7	0	11	8 $\frac{3}{4}$	0	11	10 $\frac{3}{4}$	0	12	0 $\frac{3}{4}$
3	0	17	4 $\frac{1}{2}$	0	17	7 $\frac{1}{2}$	0	17	10 $\frac{1}{2}$	0	18	1
4	1	3	2	1	3	5 $\frac{3}{4}$	1	3	9 $\frac{1}{2}$	1	4	1 $\frac{1}{2}$
5	1	8	11 $\frac{1}{2}$	1	9	4 $\frac{1}{4}$	1	9	9	1	10	1 $\frac{3}{4}$
6	1	14	9	1	15	2 $\frac{3}{4}$	1	15	8 $\frac{1}{2}$	1	16	2 $\frac{1}{4}$
7	2	0	6 $\frac{1}{2}$	2	1	1 $\frac{3}{4}$	2	1	8	2	2	2 $\frac{1}{2}$
8	2	6	4	2	6	11	2	7	7 $\frac{1}{2}$	2	8	3
9	2	12	1 $\frac{1}{2}$	2	12	10 $\frac{1}{4}$	2	13	6 $\frac{3}{4}$	2	14	3 $\frac{1}{4}$
10	2	17	11	2	18	8 $\frac{3}{4}$	2	19	6 $\frac{1}{4}$	3	0	3 $\frac{3}{4}$
20	5	15	10 $\frac{1}{4}$	5	17	5 $\frac{1}{2}$	5	19	0 $\frac{1}{2}$	6	0	7 $\frac{1}{2}$
30	8	13	9 $\frac{2}{3}$	8	16	2 $\frac{1}{4}$	8	18	6 $\frac{3}{4}$	9	0	11 $\frac{1}{4}$
126	36	10	0	37	0	0	37	10	0	38	0	0



	97 ^{l.} p. Tun.			98 ^{l.} p. Tun.			99 ^{l.} p. Tun.			100 ^{l.} p. Tun		
Gal.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
1	0	7	8 $\frac{1}{3}$	0	7	9 $\frac{1}{4}$	0	7	10 $\frac{1}{4}$	0	7	11
2	0	15	4 $\frac{1}{2}$	0	15	6 $\frac{1}{2}$	0	15	8 $\frac{1}{2}$	0	15	10 $\frac{3}{4}$
3	1	3	1 $\frac{1}{2}$	1	3	3 $\frac{3}{4}$	1	3	6 $\frac{3}{4}$	1	3	9 $\frac{1}{2}$
4	1	10	9 $\frac{1}{3}$	1	11	1 $\frac{1}{4}$	1	11	5	1	11	8 $\frac{3}{4}$
5	1	18	5 $\frac{1}{2}$	1	18	10 $\frac{1}{2}$	1	19	3 $\frac{1}{4}$	1	19	8
6	2	6	2 $\frac{3}{4}$	2	9	7 $\frac{3}{4}$	2	7	1 $\frac{1}{2}$	2	7	7 $\frac{1}{4}$
7	2	13	10 $\frac{1}{2}$	2	14	5 $\frac{1}{2}$	2	14	11 $\frac{3}{4}$	2	15	6 $\frac{1}{2}$
8	3	1	7 $\frac{1}{2}$	3	2	2	3	2	10	3	3	5 $\frac{3}{4}$
9	3	9	3 $\frac{3}{4}$	3	9	11 $\frac{2}{3}$	3	10	8 $\frac{1}{2}$	3	11	5
10	3	16	11 $\frac{1}{4}$	3	17	9 $\frac{1}{4}$	3	18	6 $\frac{3}{4}$	3	19	4 $\frac{1}{4}$
20	7	13	11 $\frac{1}{2}$	7	15	6 $\frac{1}{2}$	7	17	1 $\frac{1}{2}$	7	18	8 $\frac{3}{4}$
30	11	10	11	11	13	4	11	15	8 $\frac{1}{2}$	11	18	1
126	48	10	0	49	0	0	49	10	0	50	0	0

The Gauge of the following casks, by the head, bulge, or length, standing and lying, shewing the quantity of gallons they ought to contain, and the dimensions of each cask, that by finding any deficiency in the admeasurement may immediately conclude your casks are short of the quantity they ought to contain:

	Length.		Head.		Bulge.	
	In.	Ten.	In.	Ten.	In.	Ten.
One butt contains 108 g. or 3 bar.	46		24	7	31	1
One puncheon 72 ditto, 2 ditto	36		23	6	28	
One Hogshead 54 ditto	31	8	22		26	
Half ditto 27 ditto	24	5	17	8	21	
One barrel 36 ditto	26	5	20		23	
One kildorkin 18 ditto	21		16		18	
One firkin 9 ditto	16	4	12		15	

A Table of Fees and Expences usually paid by Publicans.

	s.	d.
For starting every barrel of beer -	0	1
For stopping every 20 butts of started beer	2	0
To the cooper for every firkin of finings	4	0
Or finings for every butt of beer consumed	1	0
For removing of a butt of beer from a starting cellar abroad into the home cellar	1	0
Ditto for a puncheon - -	0	8
For removing a butt or puncheon in the home cellar, and for ale in the same proportion	0	6
For the fee or use of every tap-tub -	0	6
Ditto save all - - -	1	6
Ditto tunnel - - -	0	1
Ditto water tub - - -	2	6
No charge on fining tubs, they the sole property of the cooper.		

*To Guage a Beer Puncheon standing by inches,
and the quantity given in gallons and quarts
by the number of wet inches when guaged.*

Inches.	Gal.	Quarts.	Inches.	Gal.	Quart.
1	1	3	19	38	2
2 $\frac{1}{4}$	3	1	20	40	2
3	5		21	43	
4	6	3	22	45	1
5	8	2	23	47	1
6	10	2	24	50	
7	12	2	25	51	2
8	14	2	26	53	3
9	16	2	27	55	3
10	18	2	28	57	3
11	20	2	29	59	3
12	23		30	61	3
13	25		31	63	2
14	27		32	65	2
15	29	1	33	67	1
16	31	2	34	68	3
17	33	3	35	70	3
18	36		36	72	

THE
PUBLICAN'S
TRUE FRIEND,

Or, Gauging Assisnt :

Shewing the Gauge of the several Sorts of Casks, lying, or standing, with the Gallons they contain, and the Dimensions of Vessels, by a common Porter Rule, thus enabling the Publican to detect or guard against the Fraud of Servants, Distillers, Wine Merchants &c. &c.

4 Gallon - Casks lying.				6 Gallon Casks. lying.				8 Gallon Casks. lying.			
In.	Ten.	Gal.	Qu.	In.	Ten.	Gal.	Quar.	In.	Ten.	Gal.	Qu.
1	2	is	0 1	3	3	ss	1 0	4	0	is	1 3
2	0		0 0	3	8		1 1	4	4		2 0
2	6		0 3	4	2		1 2	4	7		2 1
3	1		1 0	4	6		2 3	5	2		2 3
3	7		1 1	5	0		2 1	5	5 $\frac{1}{2}$		2 0
4	2		1 2	5	4		2 2	5	9		3 2
4	7		1 3	5	8		2 3	6	2 $\frac{1}{2}$		3 1
5	2		2 0	6	2		3 0	6	6		3 2
5	8		2 1	6	6		3 1	7	0		3 3
6	3		2 2	7	0		3 2	7	4		4 0
6	8		2 3	7	4		3 3	7	8 $\frac{1}{2}$		4 1
7	3		3 0	7	9		4 0	8	2		4 2
7	9		3 1	8	4		4 1	8	6		4 3
8	5		3 2	9	0		4 2	9	6		5 0
9	4		3 3	9	7		4 3	9	6		5 1
10	5		4 0	10	9		5 0	10	4		5 2
								11	0		5 3
								11	9		6 0
5 Gallon Casks.				6 Gallon Casks.				8 Gallon Casks.			
In.	Ten.	Gal.	Qu.	In.	Ten.	Gal.	Quar.	In.	Ten.	Gal.	Qu.
1	2	is	0 1	0	9		0 1	1	1		0 1
1	8		0 2	1	6		0 2	1	8		0 2
2	4		0 3	2	1		0 3	2	3		0 3
2	9 $\frac{1}{2}$		1 0	2	6		1 0	2	8		1 0
				3	1		1 1				
				3	6		1 2				

3	2	is	1	1	6	5	is	1	2	16	Gallon Casks;
3	5		1	2	7	0		2	0		lying.
3	9		1	3	7	4		2	2	In. Ten.	Gal. Qu.
4	2		2	0	7	9 $\frac{1}{2}$		3	0	1	5 is 0 2
4	5		2	1	8	4 $\frac{1}{3}$		6	2	2	2 1 0
4	8		2	2	8	8		7	0	2	8 1 2
5	2		2	3	9	5		7	2	3	4 2 0
5	5		3	0	10	2		8	0	4	0 2 2
5	8		3	1	10	8		8	2	4	5 3 0
6	1		3	2	11	5		9	0	4	9 3 2
6	4		3	3	12	5		9	2	5	3 4 0
6	7		4	0	14	0		10	0	5	8 4 2
6	9 $\frac{1}{2}$		4	1						6	2 5 0
7	2 $\frac{1}{2}$		4	2	12	Gallon Casks.				6	7 5 2
7	5 $\frac{1}{2}$		4	3		lying.				7	0 6 0
7	9		5	0	In. Ten.	Gal. Qu.				7	3 6 2
8	1 $\frac{1}{2}$		5	1	1	6 is	0 0			7	7 7 0
8	5		5	2	2	4	1 2			8	1 7 2
9	0		5	3	3	3	1 0			8	4 8 0
9	3		6	0	4	0	2 2			9	1 9 0
9	6		6	1	4	5	2 2			9	5 9 2
9	9		6	0	4	9 $\frac{1}{2}$	3 0			9	9 10 0
10	2		6	3	5	5	3 2			10	2 10 2
10	5		7	0	6	0	4 0			10	6 $\frac{1}{2}$ 11 0
11	1		7	1	6	4	4 2			11	0 $\frac{1}{2}$ 11 2
11	7		7	2	6	7	5 0			11	5 12 0
12	3		7	3	7	1	5 2			11	9 12 2
13	2		8	0	7	5	6 0			12	4 13 0
					7	9	6 2			13	0 13 2
					8	3	7 0			13	5 14 0
					8	7 $\frac{1}{2}$	7 2			14	1 14 2
					9	0	8 0			14	7 14 0
					9	9	9 0			15	5 15 2
					9	4	9 2			16	5 $\frac{1}{2}$ 16 0
					10	9	10 0				
					10	9 $\frac{1}{2}$	10 0			20	Gallon Casks.
					11	8	10 0				lying.
					12	5	11 0			In. Ten.	Gal. Qu.
					13	2	11 0			1	0 is 0 2
					15	0	12 0			1	9 1 0

2	5	is	1	2	Half Hogshead,				2	3 $\frac{1}{2}$	is	1	0
3	0		2	0	31 $\frac{1}{2}$ Gallons				2	9		2	0
3	5		2	2	In. Ten.	Gal	Qu.		3	4		3	0
4	0		2	0	1	9	is	1	0	3	9	4	0
4	5		3	2	2	9		2	0	4	4	6	0
5	0		3	0	3	6		3	0	5	0	7	0
4	5		3	2	4	3		4	0	5	4	8	0
5	0		4	0	5	0		5	0	5	8	9	0
5	4		4	2	5	6		6	0	6	2 $\frac{1}{2}$	10	0
5	7 $\frac{1}{2}$		5	0	6	3		7	0	6	6	11	0
6	1		5	2	6	9		8	0	7	0	12	0
6	4		6	0	7	6		9	0	7	3	13	0
6	7		6	2	8	1		10	0	7	6 $\frac{1}{2}$	14	0
7	0		7	0	8	6		11	0	8	0	15	0
7	3		7	2	9	1		12	0	8	3	16	0
7	6 $\frac{1}{2}$		8	0	9	6		13	0	8	6 $\frac{1}{2}$	17	0
8	0		8	2	10	2		14	0	8	9 $\frac{1}{2}$	18	2
8	3 $\frac{1}{2}$		9	0	10	7		15	0	9	3	19	0
8	5		9	2	11	3		16	0	9	6	19	0
8	7		10	0	11	6		17	0	9	9 $\frac{1}{2}$	21	0
9	0		10	2	11	9 $\frac{1}{2}$		18	0	10	8	22	0
9	3		11	0	12	4		19	0	10	6	23	0
9	5		11	2	12	9		20	0	10	9 $\frac{1}{2}$	24	0
9	8		12	0	13	4		21	0	11	2	25	0
10	1		12	2	13	9 $\frac{1}{2}$		22	0	11	4 $\frac{1}{2}$	26	0
10	4		13	0	14	6		23	0	11	7	27	0
10	7 $\frac{1}{2}$		13	2	15	2		24	0	12	0	28	0
11	0		14	0	15	9		25	0	12	4	29	0
11	4		14	2	16	5		26	0	12	6	30	0
11	7 $\frac{1}{2}$		15	0	16	9 $\frac{1}{2}$		27	0	13	0	31	0
12	1		15	2	17	7		28	0	13	4	32	0
12	5		16	0	18	4		29	0	13	6	33	0
13	0		16	2	19	5		30	0	13	9	34	0
13	5		17	0	21	3		31	0	14	2 $\frac{1}{2}$	35	0
13	9 $\frac{1}{2}$		17	2	22	2		31	0	14	5	36	0
14	0 $\frac{1}{2}$		18	0					14	7		37	0
15	0		18	2	Hogshead 63 Gal.				15	0		38	0
15	5		19	0	lying.				15	3		39	0
16	4		19	2	In. Ten.	Gal.	Qu.		15	6		40	0
17	5		20	0	1	4	is	1	0	15	8 $\frac{1}{2}$	41	0

16	1	is	42	0	18	5	is	50	0	21	4	is	57	0
16	3		43	0	18	$9\frac{1}{2}$		51	0	21	9		58	0
16	6		44	0	19	$2\frac{1}{2}$		50	0	22	4		59	0
16	9		45	0	19	$6\frac{1}{2}$		53	0	22	9		60	0
17	$2\frac{1}{2}$		46	0	20	0		54	0	23	5		61	0
17	6		47	0	20	5		55	0	24	5		62	0
17	9		48	0	20	9		56	0	26	0		63	0
18	3		49	0										



*The dimensions of each Cask, lying or standing,
with the quantity by inches and tenths.*

Standing.		Lying.		Diagonal.	
Gal.	In. Ten.	In.	Ten.	In.	Ten.
2 is	9 7	8	7	9	0
3	10 6	9	5	10	3
4	12 3	10	5	11	3
5	13 1	11	0	12	3
6	13 1	12	0	13	0
8	14 6	13	2	14	3
10	15 8	14	0	15	4
12	17 2	14	$9\frac{1}{2}$	16	4
16	18 7	16	5	18	1
20	20 0	17	5	19	4
$31\frac{1}{2}$	23 3	22	2	22	7
63	31 0	26	0	28	5

Note. When the Gauge of the Cask is taken observe that
Cask is even on the Stillions,

The Gauge of Several Wine Pipes lying.

		Contents.		Diagonal.		Bulge.	
		Gal.	In. Ten.	In.	Ten.	In.	Ten.
Lisbon Pipe lying	-	140	is	37	2	32	0
Port ditto	-	136		36	8	31	4
Sherry ditto	-	133		36	5	32	0
Madeira ditto	-	100		33	3	28	0
Wine Punch-on lying	-	88		31	8	28	4
Ledger line, bung ditto	-	160		38	8 $\frac{1}{2}$	34	0
Ditto bung diameter	-	160		33	4	35	0
Mountain butt	-	126		35	9	32	0

GAUGE OF A BEER BUTT LYING.

WET.			Gal.	WET.			Gal.	WET.			Gal.
In.	Ten.			In.	Ten.			In.	Ten.		
1	5	is	1	12	5	is	39	21	0		79
2	0		2	13	0		41	21	9		82
3			4	13	7		45	22	1		84
4	3		7	14	5		48	23	1		88
5	3		10	15	1		51	23	7		90
6	0		12	16	0		55	24	7		94
7	1		15	16	5		58	25	0		97
7	5		18	17	0		60	26	7		100
8	1		20	17	6		63	27	0		101
8	9		23	18	0		65	28	1		104
9	5		26	18	5		68	29	0		106
10	0		29	19	0		70	29	7		107
10	3		30	19	5		72	31	0		108
11	0		32	20	0		75				
11	7		35	20	6		77				

T A B L E,

SHewing

The just Weight of Rectified Spirit of
WINE, BRANDY RUM

And PROOF SPIRITS, from 1 Gallon to 63

For the Use of this Table the Reader is requested to see Directions for Purchasing &c. page 39.

Gal.	<i>Rect. Sp. Wine.</i>				<i>Rum and Brandy</i>				<i>P. Sprits.</i>			
	C.	q.	lb.	oz	C.	q.	lb.	oz	C.	q.	lb.	oz
1	0	0	6	13	0	0	7	10	0	0	7	12
2	0	0	13	10	0	0	15	4	0	0	15	8
3	0	0	20	7	0	0	22	14	0	0	23	4
4	0	0	27	4	0	1	2	8	0	1	3	0
5	0	1	6	1	0	1	10	2	0	1	10	12
6	0	1	12	14	0	1	17	12	0	1	18	8
7	0	1	19	11	0	1	25	6	0	1	6	4
8	0	1	26	8	0	2	5	0	0	2	6	0
9	0	2	5	5	0	2	12	10	0	2	13	12
10	0	2	12	2	0	2	20	4	0	2	21	8
11	0	2	18	15	0	2	27	14	0	3	1	4
12	0	2	25	12	0	3	7	8	0	3	9	0
13	0	3	4	9	0	3	15	2	0	3	16	11
14	0	3	11	6	0	3	22	12	0	3	24	8
15	0	3	18	3	1	0	2	6	1	0	4	4
16	0	3	25	0	1	0	10	0	1	0	12	0
17	1	0	3	12	1	0	17	10	1	0	19	12
18	1	0	10	10	1	0	25	4	1	0	27	8
19	1	0	17	7	1	1	4	14	1	1	7	4
20	1	0	24	4	1	1	12	8	1	1	15	0
21	1	1	3	1	1	1	20	2	1	1	22	12
22	1	1	9	1	1	1	27	12	1	2	2	8
23	1	1	16	11	1	2	7	6	1	2	10	4
24	1	1	23	8	1	2	15	0	1	2	18	0
25	1	2	2	5	1	2	22	10	1	2	25	12

Gal.	Rect. Spirit Wine,				Rum and Brandy				P. Spirits.			
	C.	q.	lb.	oz	C.	q.	lb.	oz	C.	q.	lb.	zo
26	1	2	9	2	1	3	2	4	1	3	5	8
27	1	2	15	15	1	3	9	14	1	3	13	4
28	1	2	22	12	1	3	17	8	1	3	21	0
29	1	3	1	9	1	3	25	2	2	0	0	12
30	1	3	8	6	2	0	4	12	2	0	8	8
31	2	3	15	3	2	0	12	6	2	0	16	4
32	2	3	22	0	2	0	20	0	2	0	24	0
33	2	0	0	13	2	0	27	10	2	1	3	12
34	2	0	7	10	2	1	7	4	2	1	11	8
35	2	0	14	7	2	1	14	14	2	1	19	4
36	2	0	21	4	2	1	22	8	2	1	27	0
37	2	1	0	1	2	2	2	2	2	2	6	12
38	2	1	6	14	2	2	9	12	2	2	14	8
39	2	1	13	11	2	2	17	6	2	2	22	4
40	2	1	20	8	2	2	25	0	2	3	2	0
41	2	1	27	5	2	3	4	10	2	3	9	18
42	2	2	6	2	2	3	12	4	2	3	17	8
43	2	2	12	15	2	3	19	14	2	3	25	4
44	2	2	19	12	3	3	27	8	2	0	5	0
45	2	2	26	9	3	0	7	2	3	0	12	2
46	2	3	5	6	3	0	14	12	3	0	20	18
47	2	3	12	3	3	0	22	6	3	1	0	4
48	3	3	19	0	3	1	2	0	3	1	8	0
49	3	3	25	14	3	1	9	10	3	1	15	18
50	3	0	4	10	3	1	17	4	3	1	23	18
51	3	0	11	7	3	1	24	14	3	2	0	4
52	3	0	18	4	3	2	4	8	3	2	11	0
53	3	0	25	1	3	2	12	2	3	2	18	12
54	3	1	3	14	3	2	19	12	3	2	26	8
55	3	1	10	11	3	2	27	6	3	3	6	4
56	3	1	17	8	3	3	7	0	3	3	14	0
57	3	1	24	5	3	3	14	10	3	3	21	21
58	3	2	3	2	3	3	22	4	4	0	1	8
59	3	2	9	15	4	0	1	14	4	0	9	4
60	3	2	16	12	4	0	9	8	4	0	17	0
61	3	2	23	9	4	0	17	2	4	0	24	12
62	3	3	2	6	4	0	24	12	4	1	4	8
63	3	3	9	3	4	1	4	6	4	1	12	4

APPRAISEMENTS.

(46 Geo. III. c. 43)

From and after July, 1806, every person who shall value or appraise any estate or property real or personal, or any interest in possession or reversion, remainder, or contingency in any estate or property, real or personal, or any goods, merchandize, or effects of whatsoever kind or description the same may be, for, or in expectation of any hire, gain, fee, or reward, or valuable consideration, shall be deemed to be an appraiser. §. 4.

And no person (except auctioneers duly licenced) shall exercise the or occupation of an appraiser, or act as such, without taking out a licence, therein stating his true name and abode, and two of the commissioners for the duties on stamps, or any person duly authorised by them, may grant such licences: and every licence issued between July 5, and August 5 in any year shall bear date the 6th day of July, and every licence issued at any other time shall bear date the day on which the same shall be issued, and every such licence shall continue in force until July 5, then next following. §. 5. 7.

And there shall be paid upon every piece of vellum, or parchment, or sheet or piece of paper wherein any licence of an appraiser shall be written or printed, a stamp duty of 6s. §. 1.

And no person shall appraise or value, for, or in expectation of hire or reward, without being so licenced, as aforesaid, on pain of forfeiting, for every offence, 50l. §. 6.

And there shall be paid for every skin or piece of vellum or parchment, or sheet or piece of paper upon which any valuation or appraisement shall be written or set down in figures: where the amount shall not exceed fifty pounds, 2s. 6d.

And where the same shall exceed fifty and not one hundred pounds, 5s.

And

And where the same shall exceed one hundred and not two hundred pounds 10s.

And where the same shall exceed two hundred, and not five hundred pounds, 15s.

And where the same shall exceed five hundred pounds, 1l.

But nothing in this act shall extend to require any stamp upon any piece of parchment or paper, except the piece upon which the aggregate amount of the value shall be written, or set down. §. 10.

Nor shall the same extend to charge any valuation or appraisement made in pursuance of any order of any Court of Admiralty. §. 1.

And every appraiser shall write or set down, in words or figures, every valuation or appraisement made by him, or any person for him, and the full amount thereof, and within fourteen days after making thereof, deliver the same to his employer, on pain of forfeiting for any neglect therein, or for delivering any valuation or appraisement, or the amount thereof, on any parchment or paper, and not duly stamped, the sum of 50l. §. 8.

And no person who shall employ any appraiser to make any appraisement or valuation shall receive or take, or pay, or make, any compensation for the making of any such appraisement or valuation, unless the same shall be written or set down in words or figures upon parchment or paper duly stamped, on pain of 20l.

F I N I S,

J. BOYLE,

RESPECTFULLY informs the Public, that he intends carrying on the Printing Business of his late Father, in all its Branches; and having laid in an assortment of the newest and most elegant types, he hopes, by every assiduity and attention in his power, to merit a continuance of the Favors that may be conferred on him.

*Cards, Hand-bills, Posting-bills, Catalogues, &c. &c.
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