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À LA MODE.
By
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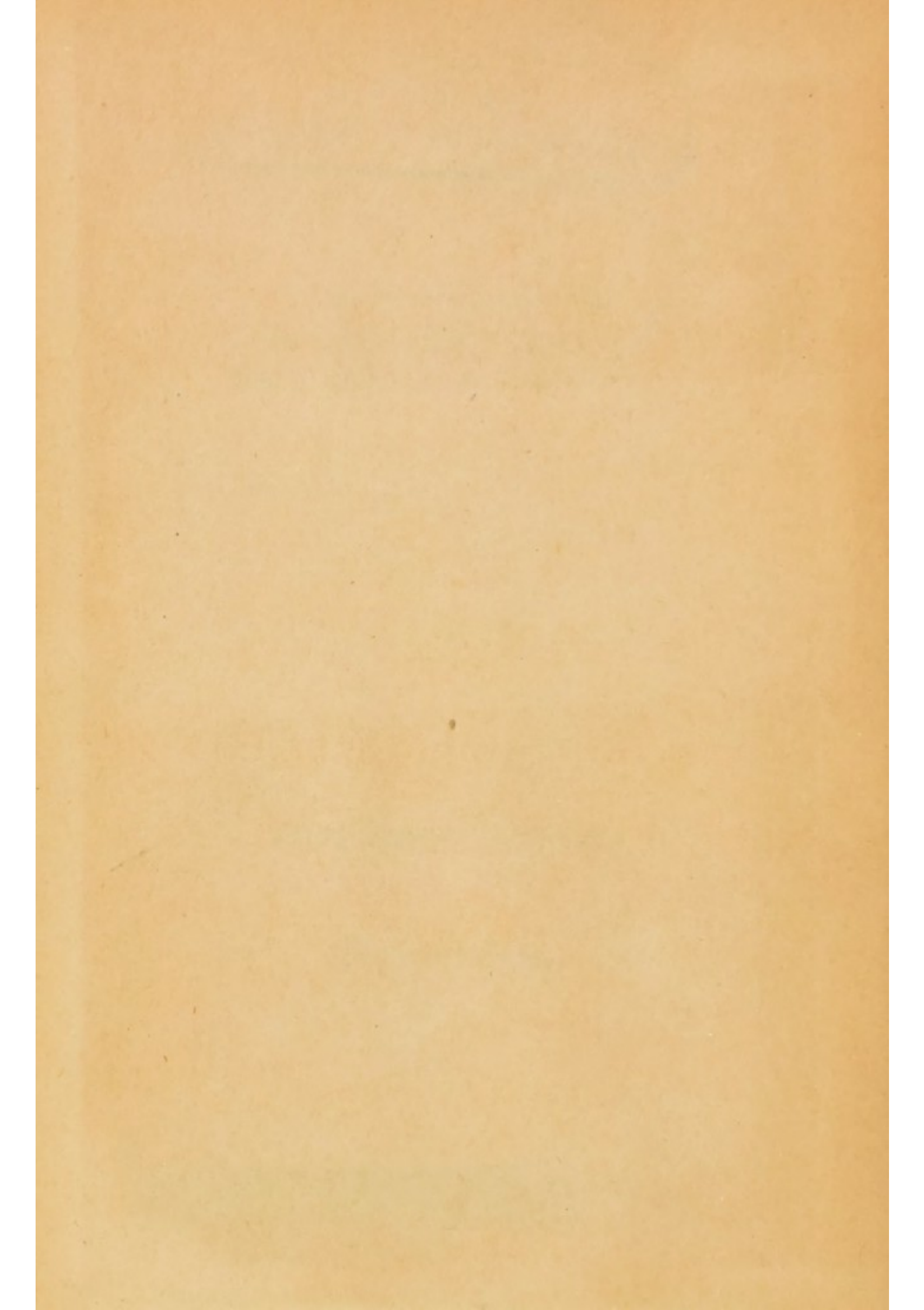


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BY

MRS DE SALIS

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## DRINKS À LA MODE.



### *CUPS OF VARIOUS KINDS.*

#### **Badminton.**

PLACE in a covered jug on ice a bottle of Beaune, the rind of one orange, the juice of one, an ounce of bruised candy, two or three slices of cucumber, a glass of curaçoa, and a little balm and borage (a sprig of verbena if in season or lemon-scented geranium-leaf). Keep in ice for an hour, then pour in two bottles of soda water well iced.

#### **Badminton.**

Another Way.

Take two bottles of soda water, one bottle of claret, twelve lumps of sugar, one glass of sherry, the peel and juice of a lemon, a grate of nutmeg, chipped ice, and a sprig of borage.

#### **Badminton.**

Another Recipe.

One bottle of claret, two glasses of sherry, one of maraschino, a tablespoonful of castor sugar, a

couple of sprigs of borage, a leaf of scented verbena or a thin slice of cucumber ; ice it well and just before drinking pour in a bottle of iced soda water.

### **Badminton (Oxford).**

Take one bottle of soda water, one of lemonade, one of claret, one glass of brandy, half a lemon floating in it, the peel of the other half put in, with borage and ice, twelve lumps of sugar.

### **Burgundy Cup.**

Take a bottle of sparkling Burgundy, one bottle of chablis, a liqueur glassful of Chartreuse, a slice of cucumber, two bottles of Salutaris water, and a tumblerful of shaven ice ; then imbed in ice.

### **Burgundy Cup.**

Another Way.

A bottle of Beaune, the strained juice of one lemon, sugar to taste, a liqueur glass of Kümmel, two bottles of soda water, and some lumps of Wenham Lake ice.

### **Chablis Cup.**

Peel one lemon very thinly, take twelve lumps of sugar, two glasses of sherry, a quart of chablis, and a sprig of borage. Stir all these well together and pour into the jug, which should be placed on ice. Before serving stir the mixture and pour in two bottles of iced soda water.

**Champagne and Saumur Cups (inexpensive).**

Put in a jug an ounce of white sugar-candy, a little borage and balm, an orange sliced, two slices of lemon, half a glass of sherry, and a bottle of champagne or Saumur. Imbed in ice for an hour; also have imbedded in ice two bottles of soda water. After decanting the champagne mixture from one jug to another pour in the soda water.

**Champagne Cup.**

Put into a large jug a bottle of iced sparkling champagne, with twelve lumps of white sugar, a glass of curaçoa, a scented geranium leaf, a piece of borage, and two slices of cucumber. Let these stand in ice, and also put two bottles of soda or Salutaris water in ice, and when ready to serve pour in the soda water and remove the cucumber and borage.

**Champagne Cup.**

Another Way.

One bottle of champagne, two glasses of good sherry, one liqueur glass of curaçoa or maraschino, two tablespoonfuls of castor sugar, the thin peel of half a cucumber, three pounds of ice. Stir all together, and before serving take out the cucumber and pour in two bottles of iced soda water.

**Cider Cup (No. 1).**

Take one bottle of soda water, one of cider, one glass of brandy, twelve lumps of sugar, a little borage and balm, and some chipped ice.

### **Cider Cup (No. 2).**

Put in a jug an ounce of castor sugar, a little balm and borage, a quart of sparkling cider, a liqueur glass of brandy, half a glass of sherry, and let these stand on ice for an hour ; then pour in a couple of bottles of iced soda water, or one bottle of lemonade and one of soda water.

### **Cider Cup (No. 3).**

Peel a lemon very thinly and cut three slices of cucumber and put them with a small sprig of mint into a quart of cider and let it stand for about twenty minutes ; then take away cucumber, lemon peel, and mint, and add half a wineglass of champagne fin, half a wineglass of curaçoa, half a wineglass of ginger brandy, one glass of sherry, and lastly put in two bottles of ginger beer and let it stand on ice till ready to serve. Just before serving put in a lump of ice.

### **Claret Cup (Balaklava).**

Soyer.

Put the thin paring of a lemon into a punch bowl, add two tablespoonfuls of sifted sugar, the strained juice of two lemons, and slices of cucumber ; add two bottles of soda water, two of claret, and one of champagne. Stir up and serve.

### **Claret Cup (Cambridge).**

One bottle of claret, half a bottle of sherry, a gill of port, a gill of cherry brandy, and two slices

of lemon, or a dessert-spoonful of lemon squash ; add cucumber and verbena to flavour, put in some broken Wenham Lake ice, and three bottles of seltzer water.

### Claret Cup (No. 1).

Take one bottle of claret cup, one of seltzer water, one of sparkling lemonade, a teaspoonful of lemon juice, one pound of pounded ice, and a large wineglassful of Kümmel ; add three tablespoonfuls of sifted sugar. Float a little borage and balm on the top for an hour, then remove it.

### Claret Cup (No. 2).

Cut the peel of half a lemon very thinly, add to it a bottle of claret, a liqueur glass of noyeau or curaçoa, half a wineglass of brandy, two bottles of lemonade, a spray of borage, and two pounds of ice. Just before serving add two bottles of iced soda water and three tablespoonfuls of sugar, which must be stirred in very gently.

### Claret Cup (No. 3).

Put a bottle of claret into a jug, with twelve lumps of sugar, two slices of lemon, a glass of noyeau or curaçoa, and one of sherry, imbed in ice, and add a little borage and balm, a verbena leaf or a strawberry. When ready for use add two bottles of iced soda water and remove borage and lemon. Shaven ice can be put a few minutes before serving.

### **Crimean Cup.**

Soyer.

Put one quart of syrup of orgeat, one pint of cognac brandy, half-pint of maraschino, quarter-pint of sunshine rum, three bottles of champagne, two bottles soda water, three ounces sugar, the juice of four lemons. Stir well till the sugar is dissolved, and whip the mixture up with an egg-whisk to whiten the composition. Put the champagne in last, and stir well.

### **Hebe's Cup.**

Cut an inch and a half off of a freshly cut cucumber into very thin slices and put them in a china bowl with the thin rind of a lemon and three tablespoonfuls of castor sugar. Mix all well together, then pour on three tablespoonfuls of brandy, six of sherry, a bottle of soda water, and a bottle of claret; let them remain for an hour, and add another bottle of soda water just before serving.

### **Hock Cup.**

Mix together one bottle of Hockheimer and one bottle of soda water and add one tablespoonful of castor sugar, three large slices of pine-apple, and four pounds of chipped ice.

### **Ice Cream Soda Water.**

Take equal quantities of fruit syrup and cream, with double the quantity of chipped ice, add a bottle of soda water, and drink whilst effervescing.

### Moselle Cup.

Put a large slice of pineapple at the bottom of the jug, with a tablespoonful of powdered sugar, pour over it a bottle of Médoc, insert a large lump of ice, and just before it is to be used add a pint of sparkling Moselle.

### Mulberry Cup.

Put two pounds of mulberries into a jar and extract the juice by setting the basin in the oven, and when sufficiently done strain through a sieve. Boil the juice, allowing to a pint a pound of loaf sugar. To make cup, put half a pint of the juice into a bottle of sparkling lemonade and put chipped ice in.

### Orange Cardinal.

Peel a large orange very thinly, remove all the white pithy skin, and cut the fruit into thin slices; take out all pips, put the slices in a bowl or basin, and sift over them a quarter-pound of castor sugar. Put the rind of the orange into a pint of vin de Grave or Niersteiner, and let it infuse for eight or nine hours. Then strain it over the slices of orange, and just before serving add a bottle of champagne.

### Peach Sherbet.

Peel and slice a quart of peaches, add two pounds of sifted sugar, the strained juice of two lemons and of one orange. Add a pint of Sauterne, Chablis, or still Moselle; then freeze and serve in green Nuremberg glasses.

### **Pineapple Cardinal.**

Peel a pine-apple and cut it into thin slices. Put these into a deep dish, cover them with powdered sugar, and let them stand five or six hours. Put the rind into a small stewpan with as much water as will cover it; bring it to a boil, skim it, and pour it over the fruit. Add six ounces of loaf sugar and a bottle of hock. Cover and leave it in a cool place for three or four hours. When required, stir well, and mix with it a bottle of seltzer water.

### **Samson.**

Mix together a bottle of champagne, one of claret, two of soda water, one wineglassful of sherry, six strawberries, three pounds of pounded ice, and four tablespoonfuls of sifted sugar.

### **Samson.**

*Another Way.*

Mix together a bottle of claret, one of champagne, two of soda water, one wineglassful of sherry, six strawberries, three pounds of lumps of ice, and four tablespoonfuls of castor sugar.

### **Sherry Cobbler.**

Take half a tumblerful of chipped ice, rub two lumps of sugar on the zest of a lemon. Afterwards add to this two glassfuls of sherry. Stir all briskly together, and drink the liquor through a straw.

**Silver Fiz.**

Take the raw white of an egg, half a pound of pounded rice, one tablespoonful of sifted sugar, one wineglass of gin, and a bottle of soda water.

**Silver Fiz.**

Another Way.

Put into a soda water glass a wineglassful of Barnett's sweetened gin and a small teaspoonful of sifted sugar, the white of one raw egg, half a pound of chipped ice. Mix all together and then add a bottle of soda water, stir round, and drink it frothing.

**Soda Water Negus.**

Heat some port wine with sugar, cloves, and grated nutmeg, but it must not boil; pour it into a large tumbler and fill up with soda water.

*AMERICAN DRINKS.***Bosom Caresser.**

FILL a tumbler with shaven or chipped ice ; add a teaspoonful of raspberry syrup, a new-laid egg, a liqueur-glass of brandy, and a little milk. Shake well and strain.

(Americans shake this in a glass they call a pony.)

**Brandy or Gin Cocktail.**

Mix a quarter of a pint of brandy or gin, half a gill of curaçoa, a tablespoonful of bitters, half a gill of ginger syrup, one pint of ice. Moisten the rim of the tumbler with the juice of a lemon.

**Brandy Punch.**

Mix a tablespoonful of raspberry syrup in a gill of water and a tablespoonful of castor sugar, the juice of half a lemon, and an orange strained ; add a slice of pineapple and a gill of brandy, fill the tumbler with shaven ice.

**Brandy Scaffa.**

Small Drink.

Take a long thin liqueur glass, put in half a liqueur-glassful of brandy and half of Maraschino ; add two dashes of Angostura bitters on the top.

**Brandy Skin.**

Short Drink.

Fill a tumbler with chipped ice, a teaspoonful of powdered sugar ; squeeze in half a lemon, add a teaspoonful of strawberry syrup, and half a wine-glassful of brandy, the paring of half a lemon. Shake well and strain off.

**Brandy Smash.**

Put three slices of lemon into a tumbler with a few slices of pine-apple and a dessertspoonful of sifted sugar ; fill up with shaven Wenham Lake ice, and a wineglass of brandy, and suck through straws.

**Champagne Cider.**

One gallon of plain syrup with three ounces of citric acid dissolved in a pint of water, to which add one ounce of caramel, a quarter of an ounce of essence of champagne cider, and three-quarters of an ounce of American foam.

**Ching Ching.**

Mix in a soda water tumbler a gill of liquid sunshine rum, one sliced orange, one drop of es-

sence of peppermint, two drops of essence of cloves or sugar. Fill up with pounded ice.

### Citronade.

One gallon of plain syrup, three ounces tartaric acid ; dissolve these into a pint of water ; add one ounce and a half of citronade and three-quarters of an ounce of American foam.

### Claret Punch.

Long Drink.

Fill a half pint tumbler with chipped ice, squeeze in half a lemon, add a teaspoonful of powdered sugar, a teaspoonful of raspberry syrup ; fill up with claret. Shake well and ornament with fruits in season, and serve with straws.

### Corpse Reviver.

Take a long, thin liqueur glass and fill with equal portions of noyveau, maraschino, and yellow Chartreuse respectively, taking care *not to mix* the ingredients. Drink it off at one draught.

### Cramhamball.

Boil two bottles of porter in a pan, then add half a pint of rum and ten ounces of loaf sugar ; boil for a few minutes, take it from the fire and put the well-whisked whites and yolks of seven eggs. Stir the whole for a few minutes and pour into tumblers.

**Eye Opener.**

Short Drink.

Fill a tumbler with chipped ice, put in a teaspoonful of powdered sugar and a new-laid egg ; add a liqueur-glass of brandy and one of rum. Shake well and strain off.

**Floster.**

American Sensation.

A gill of sherry, half a gill of noyeau, six peach leaves, three slices of lemon, half an ounce of sugar, a bottle of iced soda water, and a lump of ice.

**Ginger Ale.**

Take one gallon of plain syrup, two and a half ounces of citric acid dissolved in one pint of water, two ounces of caramel, essence of ginger ale one ounce and a half, American foam one ounce.

**Honey Drink.**

Melt the honey in a bainmarie and flavour it with some essence, such as clove or lemon, with either gin or brandy in the proportion of quarter of an ounce of essence and half a pint of spirit to each one pound of honey. A spoonful of this prepared honey is then mixed with a liqueur-glassful of cognac and half a pint of hot liquid.

**John Collins.**

Put some ice into a large tumbler, squeeze on it the juice of half a lemon, add a slice of pineapple

and a large teaspoonful of sugar, a glass of Hollands gin, and then a bottle of soda water. Stir, and drink whilst effervescing.

### **Kentucky Flip.**

Beat up with one egg a tablespoonful of syrup of cloves, the same of cinnamon, a teaspoonful of lemon ditto, and a teaspoonful of rum punch; divide into two tumblers and fill each gradually with boiling water and stir quickly all the time.

### **Lemon Squash.**

Long Drink.

Fill a soda-water glass with chipped ice, the juice of a whole lemon, one and a half teaspoonful of powdered sugar; fill up the glass with soda water; stir well, ornament with fruits in season, and serve with straws.

### **Mint Julep.**

Put a dozen sprigs of mint into a tumbler, add a tablespoonful of white sugar, half a wineglassful of peach and the same of common brandy, then fill up the tumbler with chipped ice.

### **Nectar Drink.**

Stir a small wineglassful of cognac and a spoonful of lemon honey till quite smooth; heat half a pint of sweet cider and pour it on to the honey, &c., stirring it again till smooth, and place on ice.

### **Peach Drink.**

Put into a tumbler a teaspoonful of cherry brandy syrup, the same of lemon ditto, and the same quantity of peach sugar ; fill up with boiling water.

### **Prairie Oyster.**

Short Drink.

Put a teaspoonful of vinegar in a wineglass, then a new-laid egg with a little salt and pepper over it, and then a drop of Worcester sauce.

### **President.**

Beat the yolks of two eggs with four ounces of powdered sugar, add a tablespoonful of orange-flower water, the like quantity of orange syrup and a teaspoonful of lemon juice ; divide into two tumblers and fill with boiling water.

### **Prima Donna.**

Beat the yolk of one egg in a glass of sherry and add a very little Cayenne pepper.

### **St. Charles.**

Take a bottle of cherry-water in a gill of Kirschwasser, half a pint of chipped ice, and a bottle of seltzer water,

**Sam Ward Kümmel.**

Canadian Recipe.

Fill a claret glass nearly full with pounded ice and put in enough thin lemon peel to fill it, and then pour on all a liqueur-glass of Kümmel.

**Toddy.**

Take the thin rind of two large lemons and put it into a bowl with half a pint of cold water, and let it soak till the liquor is pleasantly flavoured ; take out the rind and in its place put a small quantity of fruit, such as three or four strawberries and a slice of pineapple. Ten minutes before the toddy is served add a pint of Sunshine rum and a quarter of a pound of crushed ice.

**Tom Collins.**

This is made in the same way as John Collins, except that Plymouth gin should be used.

**Whisky Cocktail.**

Half a gill of whisky, one teaspoonful of bitters, two drops of essence of cinnamon. Sweeten with syrup ; add half a pound of pounded ice.

**Whisky Cordial.**

Strip a pound of ripe currants from their stalks, put them into a large jar, add the rind of two lemons, quarter of an ounce of powdered ginger,

and a quart of whisky ; cover the jug closely and let it remain covered for twenty-four hours. Strain through a tammy, add one pound of loaf sugar, and let it stand twelve hours longer ; then bottle and cork well.

### Whisky Sour.

Take half a tumblerful of old whisky and the same quantity of lemon syrup, put in chipped ice and pour them from one glass into another two or three times.

## *PUNCH.*

### **Bal Punch.**

Devonshire Recipe.

TAKE one bottle of whisky, one of rum, half a bottle of brandy, a quarter of a bottle of port wine, three pounds of sugar, and a tumblerful of lemon juice. Mix all together and pour on this a kettleful of boiling water.

### **Cambridge Milk Punch.**

Take two quarts of milk, and put into it the thinly pared rind of a lemon, with half a pound of loaf sugar. Let all boil slowly, then take out the lemon-peel. Draw it from the fire, and stir in quickly a couple of whisked eggs which have been mixed with half a pint of cold milk and strained through a sieve; let stand by side of fire. After these are mixed the milk must not boil. Add gradually a pint of rum and half a pint of brandy; stir the punch to a froth and serve it quickly in warm glasses.

### **Champagne Punch.**

Pour into a small punch-bowl a bottle of champagne, three tablespoonfuls of sugar, one sliced

orange, the juice of one lemon, two slices of pine-apple cut in pieces, a wineglassful of raspberry or strawberry syrup. Ornament with fruits in season, and serve in champagne glasses.

### **Cold Imperial Punch, or Kaiser Punch.**

Take one small pine-apple, slice very thinly into a punch bowl ; peel four oranges, slice them up into the pine-apple ; take the zest of one Seville orange, one pod of vanilla, and a little cinnamon. Put the three together in a jug, and pour one quart of boiling water over ; let this infuse. Pour into the bowl one bottle of good hock, one bottle of arrack, the juice of four lemons ; strain the flavoured water into the bowl, cover up till cold. When ready to serve, add one bottle of champagne and one pint of seltzer water ; stir well together, and serve in champagne glasses.

### **Gin Punch.**

Half a pint of gin, one gill of maraschino, the strained juice of two lemons, three ounces of sugar, and two bottles of either soda or seltzer water. Ice well.

### **Gin Punch.**

Another Way.

Mix together a gill of gin, a bottle of sparkling lemonade, a dessertspoonful of lemon syrup, and a lump of ice.

### Gin Punch.

American Recipe.

Rub half a pound of loaf sugar on the rind of six lemons till all the yellow part is grated off, then crush the sugar and put it into a basin with the strained juice of the lemons; pour to this half a pint of boiling water, and leave it to dissolve. Infuse two ounces of green tea and about a tea-spoonful of coriander seeds in half a pint of boiling water for twenty minutes, then strain the tea liquor to the lemon, &c., and add two quarts of gin, and when cold bottle, cork, seal up carefully, and keep cool.

### Milk Punch.

Boil two or three bitter almonds in a quart of milk with the thinly pared rind of a lemon, and sugar to taste; strain, and then stir in the white of an egg whisked to a froth, and whilst whisking add a wineglassful of rum and half a pint of brandy, and serve hot.

### Milk Punch à la Régence.

Pour two quarts of liquid sunshine rum on the thinly-pared rind of twenty-four lemons, eight sweet and two Seville oranges, and two thick slices of pine-apple. Cut into coarse dice, then cover up the basin and let it stand till next day. Pour it then into a large basin, with a pint of strained lemon juice, half the quantity of orange juice, two more bottles of rum, four quarts of sweetened green tea, a bottle of Madeira, a pint of maraschino, half

a pint of curaçoa, and two grated nutmegs, and stir all carefully together. When thoroughly mixed pour in slowly two quarts of boiling milk. Cover up the basin again, and let it stand for six hours, stirring it now and again. Strain three times carefully through a jelly bag, bottle at once, and cork safely. Keep this for a month, and ice before serving.

### Norfolk Punch.

Take the rind of sixteen fresh lemons and the same number of Seville oranges, pare them thinly and free from white. Put them into an earthenware jug and pour over two quarts of brandy, and let them soak for twenty-four hours. Strain the brandy, and mix with it a syrup made by boiling two pounds of loaf sugar with three quarts of water till quite clear. The syrup must be cold before the brandy is added. Add the strained and filtered juice of the oranges and lemons, and put the liquor into a clean spirit cask ; let it remain for six weeks and then bottle.

### Pony Punch.

Take a teacupful of strong green tea, rub the rind of a fresh lemon upon three lumps of sugar and put into it ; add the strained juice of three lemons, a teaspoonful of essence of cinnamon, a grate of nutmeg, half a pound of sugar dissolved in a gill of water, a bottle of Chablis made hot, a gill of best brandy, the same of liquid sunshine rum, and a wineglassful of sack. Mix thoroughly, strain, and serve hot.

### Punch à la Cardinal

was made by cutting the rind of green bitter oranges very thin, and allowing it to dry for a few hours in the air, then roasting to a golden-brown colour, after which it was put into a bottle and covered with deodorised alcohol, corked up tightly, and set in the sun for a week. This infusion was put into sherbet<sup>1</sup> prepared in the same way as for Roman punch, except that the rum was left out and champagne only used, and sufficient of the bitter orange infusion, which should be the principal flavour. This should be tinted a fine red colour with a little carmine.

### Punch à la Française.

Boil a quarter of a pound of sugar in a gill of water, then add eight or nine lumps of sugar rubbed on the rind of a lemon, the juice of a lemon, half a pint of brandy, and a wineglassful of rum. Heat it, but do not let it boil; pour it into a bowl, set fire to it, and serve whilst blazing.

### Punch à la Pape.

Original Vatican Recipe.

Prepare a very rich pine-appleade or sherbet; make it a little tart with lemon juice, taking the greatest care that none of the zest or oil from the yellow rind, or the bitterness from the white pith, be allowed to enter into the composition of this sherbet. In order to be certain of this it is best

<sup>1</sup> See p. 23.

first to grate off the yellow rind from the lemons, then to carefully remove all the white pith, and, 'to make assurance double sure,' wash the skinned fruit in clear water, after which press out the juice free from the rind of the fruit. Strain the juice, so as to remove all the seeds or pips from it; then add to it the pine-apple mixture. It must be then very well frozen. This sherbet being very rich will not freeze hard, but will be a semi-ice. Just before the punch is to be served add and work into it for every quart of the ice one gill of old Jamaica, and for every two quarts one pint of the *best* champagne. Never use the wine from damaged bottles or leaky corks, as it will be sure to deprave, and perhaps entirely destroy, your punch. After you have well incorporated these liquors add a cream or meringue mixture.

### Punch à la Romaine.

Choose three dozen lemons with very smooth though not tough skins; peel them into a large china basin, being very careful that there be none of the white on the yellow rind; then add two pounds of broken lump sugar and stir all together with a wooden spoon for half an hour to extract the essential oil. Next pour on boiling water in the basin, and stir till the sugar is dissolved. Cut and squeeze the lemons, strain the juice, put the pips into a separate pan, and pour boiling water on them. Next throw into the sherbet one-half the lemon juice, and as soon as the pips are free from the transparent coating strain off the liquor and add it to the mixture. Taste it, and add more sugar or lemon as may be required. For every

half-dozen lemons used, beat up the whites of three eggs to a stiff snow, and pour upon them half a pound of simple syrup that has been boiled to the thickness of molasses and cooled, mix well together, and add and work it into the frozen sherbet. Just before serving add for every six lemons used half a pint of old rum, half a pint of brandy, a wineglassful of maraschino, and a pint of the best champagne. Stir these all well up together, and freeze again for a short time.

### Rum Punch.

Francatelli's Recipe for Bottling.

Mix together a quart of brandy, a quart of rum, half a pint of strong green tea, half a pint of arrack, the strained juice of twelve lemons, the thin rind of four lemons, half a nutmeg grated, a well-bruised stick of cinnamon, twelve bruised cloves, thirty bruised coriander seeds, two pounds of sliced pine-apple, nine pounds of loaf sugar, and two quarts of boiling water; stir together. Keep it *very* closely covered for two days, then boil two quarts of pure milk and add it to the mixture, and mix thoroughly, and in an hour's time filter; then bottle off and cork down tight. Ice it before serving.

### Russian Punch.

Dissolve a pound of sugar in three pints of green tea (it must not be strong); add half a tumblerful of lemon or lime juice and a gill of Kümmel.

### Tea Punch.

To a tumbler of boiling tea add a tablespoonful of lemon syrup, a teaspoonful of cherry brandy, and the same of rum punch.

### The Regent's Punch.

The Practical Confectioner.

Infuse in half a pint of light cold syrup the thinly pared rinds of two sweet and one Seville oranges and two lemons, then add the strained juice of the fruit. A pint of strong green tea, well sweetened and allowed to get cold, a glass each of arrack, brandy, old Jamaica rum, and pineapple syrup, with two bottles of champagne, are then poured to the peel, &c. The liquor is carefully strained through fine muslin, bottled, and set in ice till required.

### University Punch.

Add to a tumbler of boiling water a teaspoonful of lemon syrup, the same of orange, one of cherry brandy, one of rum punch, and one of shrub syrup.

### Yorkshire Punch.

Pour two tablespoonfuls of strained lemon juice over four tablespoonfuls of castor sugar, blend them well together, adding four tumblerfuls of cold water. When the sugar is dissolved add a *good* gill of rum, and serve at once.

*HOT DRINKS.***Apple Toddy.**

To two tablespoonfuls of simple syrup add one of cider. Fill up the tumbler with boiling water.

**Bishop.**

Roast before the fire till it becomes brown a lemon stuck with cloves. Pound together half a pound of loaf sugar, a little grated nutmeg, ginger, cinnamon, two cloves, and the thin rind of a lemon; place this mixture, when well incorporated, in a bowl by the side of the fire, adding half a pint of water, half a pint of port wine, one bottle of claret. Strain, and then *heat* the mixture; then place the roasted lemon in a punch bowl, press the juice out, and add a wineglassful of cherry brandy and the mixture.

**Bishop.**

Another Way.

Roast four good-sized bitter oranges till of a pale brown colour, lay them in a tureen, and put over them half a pound of powdered loaf sugar and

three glasses of claret; place the cover on the tureen, and let it stand till the next day. Then press the oranges with a spoon, and run the juice through the sieve. Then boil the remainder of the claret, taking care that it does not burn; add this to the strained juice, and serve warm in glasses.

### Bishop (Hot).

Stick a Seville orange with about twelve cloves in it, and roast it in front of the fire till of a dark brown colour. Pound together a little sugar, cinnamon, cloves, ginger, allspice, half a pint of water, a bottle of port wine, then the orange; stir well together, and let it stand by the fire without boiling. Serve hot.

### Cardinal.

Cut three Tangerine oranges in slices; add three drops of essence of cinnamon, three bruised cardamom seeds, and four ounces of dissolved barley sugar in one pint of hot water; cover, and let the mixture simmer for half an hour; strain and clear; add a bottle of champagne and warm up.

### Devonshire Drink.

Sweeten half a pint of hot milk with a table-spoonful of lemon syrup and a teaspoonful of clove and cinnamon syrups.

### Egg Flip.

Put a quart of ale on the fire to warm, and beat up six eggs with four ounces of moist sugar.

Remove the froth of the ale when on the fire till it begins to boil. Mix the froth with the sugar and eggs, add grated nutmeg to taste, and a gill of rum. When the ale boils, stir it gradually into the eggs and rum till quite smooth, and serve.

### Egg Nog.

Put two yolks of egg into a tumbler with a sprinkle of nutmeg, a dessertspoonful of crystallised brown sugar, and a teaspoonful of grated ginger. Make a pint of ale hot, and add a small piece of stick of cinnamon and a glass of sunshine rum; pour gradually to the yolks of eggs and whisk till it froths. Serve hot.

### Elder Wine.

Pour three gallons of boiling water on a peck of elder berries picked from their stalks, and let them stand covered for two or three days; then strain off through a fine sieve, and mash the fruit to get the juice from it. Take nine pounds of sugar and put it to the strained juice with six cloves, half an ounce of ginger (ground), and a pound of good raisins; then boil for an hour. Be careful to skim well. Let it stand to cool until it is only milk-warm; then put it into a clean dry cask with three table-spoonfuls of fresh yeast. Let it ferment for about a fortnight, then add three-quarters of a pint of brandy. Bung up the cask and let it stand six months before it is bottled. This wine is always mulled and served with sippets of toasted bread and a little grated nutmeg.

### Hot Pot.

A quart of beer, a quarter of a pint of gin, four tablespoonfuls of brown sugar, the yolks of two eggs, a tablespoonful of ground ginger, and a teaspoonful of grated nutmeg. Boil up the beer and add half the gin ; beat the eggs till light with the sugar and spice, then pour the boiling beer on to them, add the rest of the gin, and whisk it all together till it is frothy. Serve very hot.

### Mulled Claret.

Boil a little spice in a gill of water with sugar till syrupy ; then pour in some claret and stir till hot, but not boiling. A slice of lemon should float in it.

### Mulled Egg Wine.

Beat up an egg with a couple of glasses of sherry ; sugar to taste ; add gradually some boiling water and a sprinkle of nutmeg.

### Mulled Wine with Eggs.

Beat three eggs till light with two ounces of sugar ; warm a bottle of sherry over the fire, and when hot, but not boiling, add nutmeg, cloves, cinnamon, and a grate of lemon peel ; pour it on the eggs while hot, whisking all the time ; add a spoonful of burnt brandy.

### Negus.

Sweeten either port or sherry according to taste, and put double the quantity of water to it ; flavour

with the *thin* rind of a lemon, and just give one grate of nutmeg.

### Night Cap.

Simmer half a pint of ale, and when on the point of boiling pour it out; grate half a nutmeg into it, and add a teaspoonful of moist sugar and two tablespoonfuls of brandy.

### Night Cap (Sleeping).

Sweeten some boiling milk, flavour with a few drops of essence of vanilla (or lemon if preferred), and pour in some soda water.

### Oxford Mixture.

Take half a tumblerful of tea, sugar, and milk; add a slice of lemon, a wineglassful of new milk, and the same of rum or brandy; beat up a new-laid egg and add it to the rest whilst warm.

### Sportsman's Drink.

Beat the yolk of an egg with a tablespoonful of hot gin and a teaspoonful of syrup, and divide into tumblers, and fill each with boiling water.

### Wassail Bowl.

One quart of hot ale, half a bottle of sherry, the juice and peel of a lemon, two well-roasted apples,

a quarter of an ounce each of grated nutmeg, ginger, and cinnamon, with sugar to taste.

### Wassail Bowl.

Another Recipe.

Put into a saucepan half a nutmeg, one clove, a quarter of an ounce of grated ginger, half a small blade of mace, an inch of cinnamon stick, and two coriander and cardamom seeds. Pour on these a teacupful of cold water, and let boil ; next add a pint of ale and two bottles of white wine (Madeira) and three-quarters of a pound of fine sugar. Set the saucepan on the fire. Into the wassail bowl break the yolks of six eggs and the whites of three. When the wine is warm, mix a teacupful of it into the bowl with the eggs. When it is a little warmer, add another teacupful, and repeat till five teacupfuls have been used. Let the wine boil, and pour it upon the eggs, stirring briskly, so as to froth it. Core six apples, without paring them, fill the cavities with sugar, roast them, and throw them into the bowl. Serve very hot.

### Whisky Toddy.

Take a large tumbler, holding quite half a pint, and put a dessertspoonful of ale with two slices of lemon into it ; then take a good wineglassful of whisky and place it upright in the centre of the tumbler and pour boiling water into the wine glass, causing the liquid to run over the tumbler until it is nearly full. Throw away the contents of the wine glass and add sugar to taste.

**Zabajone.**

Italian Drink.

This consists of a frothing wine mixture, yolks of eggs, and sugar, thickened over the fire. It is generally made with gold Cyprus wine and two other kinds of wine mixed together—for instance, Malaga and Marsala, one sweet and the other spirituous. It is made by taking three yolks for every two guests, a spoonful of sugar to each egg, and as much wine as the eggs will use up. First mix the yolks and sugar well together, then add the wine, and put the mixture over the fire till it becomes condensed. It must not boil, and should be served very hot in glasses.

## *COOLING DRINKS.*

### **Bomba.**

Italian Drink.

BLANCH two ounces of sweet almonds and rub them to a smooth pulp in a mortar with an equal weight of sugar ; to this add a single bitter almond, also rubbed to a paste. One quart of water should be gradually added in a thin stream to this pulp, and the mixing must continue the whole time.

### **Cranberry Drink.**

Put a teacupful of cranberries into a cupful of water and mash them. Boil two quarts of water with one large table-spoonful of oatmeal and a bit of lemon peel ; add the cranberries, a little sugar, and a gill of white wine ; boil for half an hour and strain.

### **Eau Sucrée.**

Half a pound of sugar to one pint of boiling water.

### **Gingerade.**

Crush an ounce of whole ginger, pour over it a quart of boiling water, cover the vessel, and let the

infusion stand ; strain, and then add a teaspoonful of Nelson's citric acid, six drops of Nelson's lemon flavouring, and a quarter of a pound of lump sugar. Stir until dissolved, when it will be ready for use.

### Ginger Beer.

Mrs. Beeton.

Peel two lemons and press out the juice ; squeeze it and put the peel and juice into a large pan with an ounce and a half of bruised ginger, one ounce of cream of tartar, and two and a half pounds of loaf sugar. Pour three gallons of boiling water over this mixture ; let it stand till it is only just warm, when two large table-spoonfuls of brewer's yeast should be added. Stir the contents of the pan well and let remain near the fire all night, covering the pan over with a cloth. Next day skim off the yeast and pour the liquor carefully into another vessel, leaving the sediment, then bottle immediately and tie the corks down, and in three days the ginger beer will be fit for use.

### Lemonade (No. 1).

Dissolve three-quarters of a pound of loaf sugar and the contents of a threepenny packet of Nelson's citric acid in a quart of boiling water and the twelfth part of a bottle of Nelson's essence of lemon.

### Lemonade (No. 2).

Take four lemons and squeeze the juice into a glass jug through a strainer. Pour a quart of boiling water on to the juice and put in a tablespoonful

(or more if necessary) of pounded lump sugar. Let it get cool. It takes several hours unless it is put into a refrigerator. Just before serving cut some lemon peel very thinly and place in the liquid and twelve lumps of ice.

### Lemonade (No. 3).

Put four ounces of fresh lemon juice, half an ounce of thin rind of a fresh lemon, and four ounces of castor sugar to three pints of boiling water. When cold, strain through muslin, bottle, and cork carefully.

### Lemon Squash.

Press the juice from the lemons and strain thoroughly. Let it stand till morning ; pour it off on to its own bulk of white sugar, add one pint of water, stir over a gentle fire till the sugar is dissolved ; add the shell and white of one egg whisked ; whip it into the lemon syrup and continue till it boils ; let it boil for a few minutes, then strain it through a silk tammy cloth and bottle it, and then add two drops of citric acid, fill up with a little lemon syrup, and cork. A wineglass of this should be poured in, which fills the glass rather more than half-way ; add soda-water and serve with straws.

### Lemonade and Angostura.

American.

One gallon of simple syrup, two ounces of citric acid, which dissolve in one pint of water ; add half an ounce of essence of Angostura bitters and a quarter of an ounce of nubine.

### May Nectar.

German Recipe.

Take six leaves each of tarragon, geranium, milfoil, and pimpernel, half the quantity of black currant, mint, basil, and balsam leaves. Slice a lemon and add to it also a few sprigs of lavender, half a pound of castor sugar, twenty leaves of balm, fifteen of peppermint, two of mild sweet-scented woodruff with the blossom. Put these into a large china bowl and pour over four bottles of Niersteiner. Let this mixture sleep for a couple of hours before it is drunk.

### Mead.

Dissolve a pound of honey in three quarts of water. Boil, skim, and reduce to half a gallon. Fill a jug with it, cover it, and let it remain undisturbed for three days.

### Nectar.

One gallon of simple syrup, two ounces of citric acid, and a quarter of an ounce of caramel, one-eighth of an ounce of essence of carmine and the same quantity of nectar.

### Orangeade.

Make a syrup by boiling six ounces of loaf sugar in half a pint of water till the sugar is dissolved. Pour it over the thin yellow rinds of two small oranges and let them infuse for three hours. Strain the juice of six oranges into a glass jug ; add

the syrup after passing it through a fine tammy, and a pint and a half of cold water.

### Raspberry Vinegar.

To three quarts of raspberries put two quarts of white vinegar ; let them stand three days, then strain through a sieve and add a pound of loaf sugar and boil for twenty minutes.

### Raspberry Vinegar.

Another Way.

Fill a jar with raspberries ; pour vinegar over to fill the jar ; let it stand a fortnight, stirring daily ; then strain off, and to every pint of juice add three-quarters of a pound of white sugar ; boil it as long as any scum rises and bottle off for use.

### Shrub.

Simple syrup one gallon, one and a half ounce of shrub, one ounce and a half citric acid, one-eighth of an ounce prepared carmine.

### Strawberry.

American.

Simple syrup one gallon, four ounces of essence of strawberry, one ounce tartaric acid, one-eighth of an ounce caramel, prepared carmine one-eighth of an ounce.

**Tamarind Drink.**

Boil three pints of water with an ounce and a half of tamarinds, three ounces of currants, and two ounces of stoned raisins, till about a third has evaporated ; strain ; add a bit of lemon peel, which should be removed in half an hour ; then cool.

**Victoria Lemonade.**

Take four quarts of raspberry syrup, four quarts of morella cherry syrup, two quarts of red currant syrup ; mix well and bottle.

## *BEER CUPS.*

### **Ale Berry.**

MIX two large spoonfuls of oatmeal groats in a little water, and gradually add to it half a pint of boiling beer or porter ; boil it in a saucepan and grate a little whole ginger into it ; sweeten to taste. It takes about ten minutes to boil.

### **Ale Cup.**

Take two quarts of ale, the juice of a lemon, some powdered sugar and nutmeg, and a little brandy, with toast floating in it.

### **Ale Cup.**

Another Way.

Squeeze the juice of a lemon into a round of hot toast ; lay on it a thin piece of the rind, a table-spoonful of castor sugar, a grate of nutmeg, and a sprig of balm. Pour over these one glass of brandy, two of sherry, and three pints of bitter ale. Remove the balm after a few seconds.

### Ale Flip.

Boil some ale with sugar, mace, cloves, and butter in small quantities ; add, when well mixed, two eggs.

### Ale Posset.

Pour some boiling milk over a slice of toast ; add an egg, butter and sugar to taste. Mix with a pint of hot ale and boil till it simmers.

### Cooper.

A pint of Dublin stout and a pint of London porter mixed.

### Half and Half.

Half a pint of ale and half a pint of porter mixed.

### Jingle.

Roast three apples, grate nutmeg over them, add sugar to taste, and place the whole in a quart jug with some slices of plum cake ; make some ale hot, fill up the jug with this, and then serve.

### King William's Posset.

Take a quart of cream and mix with it a pint of ale, then beat the yolks of ten eggs and the whites of four. When they are all well beaten put them to the cream and ale, sweeten to taste, and slice some nutmeg in it ; set it over the fire and keep

it stirring all the while, and when it is thick, and before it boils, take it off and pour it into a jug.

### Mulled Ale (No. 1).

Boil a pint of ale with a little nutmeg and grated sugar; beat up three eggs and mix them with a little cold ale; then add the hot ale to it gradually; next pour the liquor to and fro from one jug to another several times, to prevent its curdling; warm and stir till it thickens, then add a table-spoonful of brandy and serve hot with toast.

### Mulled Ale (No. 2).

For one glass take the yolk of an egg, a large teaspoonful of sugar, and a grate of nutmeg; beat them till quite smooth, then add a teaspoonful of cream. Make the beer hot, but not boiling. Mix in the other ingredients and stir all together till it is quite thick.

### Mulled Ale (No. 3).

Put half a pint of ale, a clove, a little piece of whole ginger, a piece of butter the size of a nut, and a teaspoonful of sugar into a saucepan and bring it to the boil. Beat up a couple of eggs in a table-spoonful of cold ale and then pour the boiling ale into them and then into a large jug. Pass this mixture from one jug to another several times, holding the jugs high. Put it back into the saucepan, but do not let it boil.

**Purl.**

Make a quart of ale hot into which has been put a table-spoonful of powdered ginger and nutmeg. Whisk up with a gill of cold ale and two ounces of moist sugar and three fresh eggs. When well frothed, add the warm ale by degrees and a glass of gin.

**Purl.**

Another Way.

Take half a pint of ale, a quarter of a pint of milk ; add some sugar and a wineglassful of gin, brandy, or rum.

**Shandy Gaff.**

Put a bottle of ginger beer into a pint of ale.

## *LIQUEURS.*

### **Alkermes.**

Italian Liqueur.

MIX together forty grains of cinnamon, ten of cloves, and ten of vanilla ; pour over two drachms of spirits of wine of 32°, and let all infuse for ten or twelve days, keeping the bottle well corked. Prepare a syrup with a pound and a half of sugar in a pint of spring water and half a pint of rose water. Take ten drops of cochineal and half a drachm of alum, and let them boil in a wineglassful of water for a few minutes to get the colouring matter. Then mix all together thoroughly, and filter through filtering papers.

### **Aniseed Liqueur.**

To one gallon of syrup add one ounce and a half of aniseed.

### **Apricot Brandy.**

To every pound of fruit put one of loaf sugar and a wineglassful of water. The apricots should not be quite ripe. Place them in a saucepan with suf-

ficient water to cover them, and let them boil. After bringing to boil they must gently simmer till tender, when the skins must be removed. Boil and clarify the sugar, and pour it through a colander over the fruit, and let it remain to soak for a day and a half; then put the apricots into bottles. Add syrup and brandy in quantities half and half. Secure the corks well, and bottle a year before using.

### Black Currant Gin.

To every quart of fruit put a pound of broken sugar candy; add three cloves and a pint and a half of gin and place in a stone jar, which must be very tightly covered, and shake it constantly. It will not be fit for drinking for three months, when the liquid ought to be very clear after it is strained from the fruit.

### Blackberry Ratafia.

Take ten pounds of blackberries and mash them with the juice of ten oranges and five lemons. Pound in a mortar a quarter of a pound of bitter almonds, the same of nutmeg, one pod of vanilla, half an ounce of coriander seeds, and two sticks of Jamaica ginger. Put this with the fruit and a pint of syrup. Put it all into a well-corked stone bottle and stand it near the fire for a fortnight, when the liquor can be strained off, and to each quart add one of best brandy; then let it stand another fortnight, and clear it by running it two or three times through a jelly bag.

### Carraway Liqueur.

Simple syrup one gallon, essence of carraway one ounce, caramel a quarter of an ounce.

### Cherry Gin.

Take a quarter of a pound of castor sugar, one pound of small black cherries, and fill up with gin in a large bottle.

### Cloves Liqueur.

Simple syrup one gallon, one ounce of essence of cloves, caramel a quarter of an ounce.

### Crème de Citron.

Make a quart of syrup by putting a quart of water over the fire in a well-tinned copper saucepan, and dropping in as soon as it begins to boil one pound of loaf sugar lump by lump ; when the sugar is melted boil it up, and then pour it into a basin to cool ; put sixty drops of oil of citron into a quart of spirits of wine, shaking up thoroughly. Then mix it with the quart of syrup, and add two ounces of colouring, made by putting half a drachm of saffron into two ounces of spirits of wine. Filter all through filtering-paper, and bottle for use.

### Crème de Giroflé.

To a quart of spirits of wine add forty drops of oil of cloves ; shake well, and mix in a quart of

syrup (made in the same way as for Crème de Citron). Add some drops of cochineal, and filter through filtering-paper and bottle immediately. This liqueur is very good for singers who suffer from relaxation of throat.

### Crème de Rose.

Put twelve drops of oil of roses and three of oil of nutmeg into a quart of spirits of wine. Shake the mixture well, and when the oils are dissolved add a quart of the syrup (as in Crème de Citron) and a sufficient quantity of essence of cochineal to produce a fine rose colour. Filter and bottle.

### Crème de Vanille.

Put twelve drops of the tincture of vanilla into a quart of spirits of wine; shake well, then add a syrup as before described. When well mixed let it stand ten minutes, then filter it twice, or even thrice if necessary, through filtering-paper. It should be very bright and clear.

### Curaçoa.

One gallon of syrup, two ounces of essence of curaçoa, four ounces of lemon juice, a quarter of an ounce of essence of carmine, one-eighth of an ounce of caramel. Mix well, then bottle. Or it can be made with one gallon of syrup, one and a half of essence of curaçoa, the juice of four oranges, one-eighth of an ounce of an infusion of saffron.

**Curaçoa.**

Another Way.

Into a quart of boiling water drop bit by bit a pound of dark brown sugar candy ; when dissolved let the syrup boil up, and pour into a deep dish to cool. Drop a hundred and twenty drops of oil of bitter oranges into a quart of spirits of wine ; when this is dissolved mix up with the syrup, then filter and bottle.

**Curaçoa.**

Home-made.

Take a quarter of a pound of the thin rind of Seville oranges, and pour over a pint of boiling brandy ; when cool add two quarts of brandy, and let it remain for a fortnight, stirring it daily. Put a pint of clarified syrup to it, and then line a funnel with muslin and a filtering-paper, and pass the liquid through three times till quite bright. Put into bottles and cork tightly.

**Gin Sling.**

Put two slices of lemon and four or five lumps of loaf sugar into a tumbler ; fill up with shaven or crushed Wenham Lake ice ; add a wineglassful of gin ; stir, and suck through a straw.

**Ginger Brandy.**

One gallon of simple syrup, essence of ginger brandy two ounces, essence of orange one ounce, and a quarter of an ounce of caramel.

### Ginger Gin.

Plain syrup one gallon, essence of ginger one ounce.

### Ginger Wine.

To make six quarts take six quarts of water and add four pounds of powdered sugar; when melted add three drachms of essence of ginger, three drachms of essence of cayenne, one ounce of tartaric acid, and two pennyworth of burnt sugar; let it stand overnight, and bottle next day. To make it last some time add a table-spoonful of whisky before bottling.

### Gingerette.

American.

One gallon of simple syrup, two and a half ounces of tartaric acid dissolved in one pint of water, two ounces of caramel, half an ounce of American foam, a quarter of an ounce of essence of gingerette, and half an ounce of essence of lemon.

### Gingerette.

Another Way.

Simple syrup one gallon, essence of Jamaica ginger two ounces, one ounce citric acid, a quarter of an ounce of caramel, and two ounces of essence of lemon.

### Goldwasser.

Take a quart of rectified spirits of wine (sixty-two degrees over proof), and add twelve drops of oil of aniseed, six drops of oil of cinnamon, three drops of oil of roses, eight drops of oil of citron,

Shake up all well together, and when the oils are dissolved mix with it a quart of the syrup as before described. Filter through filtering-paper, and before bottling stir in a square of gold leaf cut into *very* small bits.

### Nonpareil Liqueur.

Take a ripe pine-apple, pare it, and bruise it in a mortar ; add one and a half dozen of large ripe yellow plums, and one dozen jargonelle pears quartered. To every four pounds of fruit add six pounds of loaf sugar and three pints of water. Boil these ingredients for three-quarters of an hour, skimming as the scum rises. Pour into a jar to get cold, then add a couple of bottles of hock or some Rhenish wine, and a liqueur glass of brandy ; let this stand for six weeks, then pass it through a jelly bag and it is ready.

### Noyeau.

Blanch and pound three ounces of peach kernels ; put them into a jar, cover them with a quart of brandy, and leave them in a warm place for three days, shaking them frequently. Add a pound of powdered sugar and sifted sugar candy, and let all stand several hours longer ; strain and bottle for use.

### Noyeau (Pink).

To a quart of spirits of wine add fifteen drops of essential oil of bitter almonds, three drops of oil of roses, four drops of oil of aniseed, and one drop of tincture of vanilla. Shake well, and then add

one quart of syrup (see Crème de Citron) and enough pink colouring matter to give it a delicate colour. Filter and bottle for use.

### Orange Bitters.

Simple syrup one gallon, essence of orange one ounce.

### Orange Brandy.

Take the thin rinds of six Seville oranges, place them in a jar, and then pour over the strained juice of them and two quarts of good brandy, and let them infuse for three weeks ; filter the liquid when clear, and put in with a pound and a quarter of loaf sugar, and stir two or three times a day till the sugar is dissolved ; strain again and bottle.

### Orange Brandy.

Another Way.

Take the rinds of three lemons and of eight Seville oranges, peeled very thin, and three pounds of pounded sugar candy. Steep the whole in a gallon of brandy for four days and nights, stirring it frequently, and run it through filtering-paper to clear it.

### Orange Gin.

Take the thin rind of three Seville oranges and one lemon, and put them into a stone jar with a pint and a half of gin, three-quarters of a pound of crushed barley sugar, and the strained juice of the fruit ; cover the jar closely, and leave it for three or four weeks, shaking it up every now and then ; strain the liquor into bottles and cork securely.

### Orange Wine.

To every ten Seville oranges put three pounds of loaf sugar ; place the required quantity in a perfectly clean and dry cask ; squeeze the juice from the oranges, and put the *pulp* into a large pan and pour over it a gallon of water, and let it stand for twenty-four hours, then strain into the cask and leave for a week.

### Peppermint.

To one gallon of simple syrup add six ounces of essence of peppermint.

### Pousse l'Amour.

A teaspoonful of Kirschwasser, a teaspoonful of curaoa, and half a teaspoonful of chartreuse.

### Raspberry Liqueur.

One gallon of simple syrup, four ounces of essence of raspberry, one ounce of tartaric acid, one-eighth of an ounce of caramel, one-eighth of an ounce of carmine.

### Raspberry Whisky.

Take four and a half quarts of raspberries, pick them, and boil them for twenty minutes with three-quarters of a pound of best loaf sugar ; skim constantly ; strain the liquor through a tammy and mix it with half a gallon of old Scotch whisky and a gill of strained lemon-juice. Put it into a clean

jar upon half an ounce of cloves, a small piece of cinnamon, and an ounce of crushed sugar candy ; stir all well together, put on the cover, and resin all over ; let the jar stand for six months in a warm cellar, then strain and filter till perfectly clear and bright.

### **Rosolio.**

Italian Drink.

Put into a pint of liquid sunshine rum the peel of four oranges, and put it into a tightly corked bottle. After eight days put four lemons cut in slices into half a pint of water, which must boil over the fire for a quarter of an hour ; then take out the lemons and pour the boiling liquid into a basin into which two ounces of white lump sugar has been put, and let it dissolve, when it will have become a rich syrup, to which, when it cools, the rum must be added. Mix well and filter through fine filtering-paper.

### **Sportsman's Drink.**

Boil half an ounce of hops and half an ounce of bruised ginger in a gallon and a half of water for twenty-five minutes ; add a pound of best brown sugar, and boil ten minutes more, then strain and bottle while hot. It will be ready for drinking when cold. Keep in a cool place.

### **Usquebaugh Cordial.**

Stone a pound of the best raisins, rub the zest of an orange on some pieces of loaf sugar ; bruise the raisins in a mortar with a quarter of an ounce

each of cloves and cardamoms and a grated nutmeg. Place these in a jar, and cover them with half a gallon of French brandy; add the oranged sugar and half a pound of brown sugar candy and a few drops of tincture of saffron. Stir the jar every day for a fortnight.

### Vauxhall Nectar.

Dissolve one scruple of benjamin in a pint of good rum.

## SYRUPS.

### Ambrosia.

EQUAL parts of vanilla and strawberry syrup.

### Apple Syrup.

Cut up two dozen apples into quarters, pound them in a mortar, and add enough water to make three quarts of juice ; strain and add one gallon of simple syrup, bring to the boil, then take it quickly, leave it to get cold, and then bottle.

### Blackberry Syrup.

To two quarts of blackberry juice add one quart of water and one gallon of simple syrup ; bring to the boil, and when cold bottle.

### Elderberry Syrup.

Pick and bruise two quarts of elderberries ; strain, and to every pint of juice add a pint of water, and to every pint of this add one pound of sugar dissolved by heat ; then add a quarter of an ounce of whole allspice to every pint ; let it just

come to the boil, then strain, and when cold bottle. This is very good in the winter by adding boiling water to a small glass of syrup.

### **Elderette.**

Plain syrup one gallon, four ounces of elderberry, a quarter of an ounce of essence of spice, one ounce of nubine.

### **Fig Syrup.**

Take twelve ripe figs, cut into quarters ; add four sharp apples, also cut into quarters ; add to these one gallon of boiling water and boil for twenty minutes ; then strain, and add one pound of sugar to every pint of juice ; just bring to the boil, and when cold bottle.

### **French Plum Syrup.**

Put two pounds of French plums into a mortar, pound them with the shells and kernels, and add by degrees one gallon of water ; boil this mixture for twenty minutes, then strain ; add three-quarters of a pound of sugar to every pint of juice, bring to the boil, and when cold bottle.

### **Imperial.**

Equal parts of raspberry and orange syrups.

### **Imperial Lemon Syrup.**

Take the peel of six lemons, cut very thin, and two or three cloves ; put these into a quart of boil-

ing water, let it stand by the fire for two or three hours, then add half a pint of lemon juice and a little orange-flower water ; strain, and add three quarts of simple syrup and bottle.

### **Imperial Orange Syrup.**

Proceed as for lemon syrup, substituting oranges for lemons and adding the orange-flower water.

### **Imperial Syrup.**

Put to a gallon of boiling water two ounces of cream of tartar, two ounces of lemon peel and juice ; boil for five minutes ; then add four pounds of sugar and one pound of honey ; bring to the boil, then strain ; when cold add a gill of ratafia, then bottle.

### **Lemon Syrup.**

To every quart of juice add one gallon of simple syrup, bring to the boil, and when cold bottle.

### **Morella Cherry Syrup.**

Take six pounds of morella cherries, free them from the stalks into a mortar, and pound together with the shells and kernels ; add three pints of water by degrees, then strain through a bag, and to every pint of juice add one pound of loaf sugar ; bring to the boil, and when cold bottle.

### Morella Syrup.

Take two pounds of morella cherries, pound them in a mortar ; strain, and add one pint of water to every pint of juice, and to three quarts of this juice add one gallon of simple syrup ; bring to the boil, and when cold bottle.

### Mulberry Syrup.

To every pound of mulberries put one pint of water, boil for five minutes, then strain, and to every pint of juice put one pound of sugar and bring to the boil again, and when cold bottle. A quarter of an ounce of citric acid to every two ounces of fruit improves it greatly.

### Nectar Syrup.

Take six pints of vanilla syrup and one pint each of pine-apple, lemon, and raspberry syrups ; mix together and then bottle.

### Nectar Syrup.

Soyer's.

Take eight sweet oranges and four lemons ; cut them into slices, removing the pips, and pour over them one gallon of boiling water ; let it stand till cold, then strain, and to every pint of juice add one pound of loaf sugar. Bring to the boil, then add a little essence of rose, and when cold bottle.

### Noyeau Syrup.

Simple syrup one gallon, essence of noyveau one ounce and a half.

### Orange Syrup.

Orange juice one quart, a tablespoonful of orange-flower water, one gallon of simple syrup ; bring to the boil, and when cold bottle.

### Peach Syrup.

Take out the stones from some peaches ; crush them and remove the kernels ; pound these with the peaches, and to every pound of pulp put half a pint of water ; then strain, and to every three quarts of juice put one gallon of simple syrup, bring to boil, and when cold bottle.

### Pear Syrup.

Pare a quantity of juicy pears ; put one pint of water to every pound of pears ; pound in a mortar till quite fine ; strain, and to every three quarts of juice add one gallon of syrup ; bring to the boil, and when cold bottle.

### Pine-Apple Syrup.

Pare and pound a pine-apple ; add to the pulp one quart of water, and to every three pints of juice add half a gallon of simple syrup ; bring to the boil, and when cold bottle.

### Quince Syrup.

Take and cut up six pounds of apples just as they are without peeling them, and put them in a mortar and pound very fine ; then add gradually a quart and a half of water. Mix well and strain through a sieve ; add a quarter of an ounce of tartaric acid to every six pounds of fruit, and one pound of sugar to every pint ; boil, and when cold bottle.

### Raspberry Syrup.

Take three quarts of juice and one gallon of simple syrup ; bring to the boil, and when cold bottle.

### Rhubarb Syrup.

Bruise some rhubarb stalks, and to every pound of the fruit add one quart of water ; let it stand for two days, then strain and press, and to every pint of juice add one pound of sugar ; bring to the boil, and when cold bottle.

### Sherbet Syrup.

Vanilla syrup two quarts, three pints of pineapple syrup, the same of orange syrup ; mix well and bottle.

### Strawberry Syrup.

To three quarts of strawberry juice and an equal quantity of water, add one gallon of simple syrup ; bring to the boil, and when cold bottle.

**Zante Syrup.**

Take four pounds of currants, wash and pick them free from stalks and pips, pound them in a mortar, and add gradually one gallon of water. Boil on the fire for twenty minutes, then strain, and to every pint of juice add three-quarters of a pound of sugar ; bring to the boil, and when cold bottle. Black currant syrup is treated in the same way.

## *INVALID DRINKS.*

### **Acidulated Alkali.**

GRATE the rind of a couple of lemons upon four ounces of castor sugar, pound and mix it with two ounces of tartaric acid and the same quantum of bicarbonate of soda ; bottle and cork it closely, and when required stir a teaspoonful quickly into half a tumblerful of water and drink during effervescence.

### **Arrow-Root Gruel.**

Take a dessertspoonful of arrow-root and mix it with sufficient cold water to form a thin paste ; then put it into boiling water or boiling milk and add salt, sugar, and lemon juice.

### **Barley Water.**

Put one large tablespoonful of pearl barley into two quarts of cold water in a saucepan and bring to the boil ; squeeze the juice of two good lemons into a jug with white sugar to taste, pour upon this through a strainer the boiling barley water and let it stand till cold.

**Barley Water (Green).**

For Tennis Parties.

Take a small teacup of pearl barley, wash it in cold water, and place it in a jug ; peel a lemon *very thin* (no white) and put the peel in the barley (no juice) ; take three or four lumps of sugar and put in ; pour on three pints of boiling water and let it stand till cold ; pour off gently, and it ought to be a pale greenish colour.

**Beef Extract.**

Baron Liebig.

Take a pound of good juicy beef from which all the skin and fat have been cut away ; chop it up like sausage meat ; mix it thoroughly with a pint of cold water ; place it on the side of the stove to heat *very slowly*, and give an occasional stir. It may stand two or three hours before it is allowed to simmer, and will then require but fifteen minutes of gentle boiling. Salt should be added when the boiling commences. When the extract is thus far prepared it may be poured from the meat into a basin and allowed to stand till any particles of fat on the surface can be skimmed off, and the sediment has subsided and left the soup quite clear, when it may be poured off gently, heated in a clean saucepan, and served.

**Beef Tea.**

Cassell.

Allow two pounds of lean meat to one quart of water ; put it into a jar and place it in a pan of

boiling water ; the meat should be well cut up and the top of the jar secured, so that no water may enter ; boil gently for four or five hours, strain, and squeeze out all the tea ; this may be flavoured with onion, &c. This will make a pint of tea.

### Caudle.

Make a pint of oatmeal gruel, let it boil, then stir into it very gradually the yolk of an egg mixed with a little cold water ; add a glass of port, a little grated nutmeg, and four lumps of sugar.

### Caudle Brown.

Old Fashion.

Make some oatmeal gruel and add the thin rind of a lemon, a sprinkle of mace, a little grated ginger, and a tablespoonful of brown sugar ; all must boil together, when it must be strained and a pint of ale or porter added to it.

### Curds and Whey.

Italian Recipe.

Take several of the rough coats that line the gizzards of turkeys and fowls, cleanse from the dirt, rub well with salt, and hang them up to dry ; when required for use break off some of the skin, pour boiling water on, digest for eight or nine hours, and use the same as rennet.

### Lait de Poule.

Mix the yolks of a couple of eggs with two ounces of powdered sugar, to which put a table-

spoonful of orange-flower water ; beat it up well, and add to it half a pint of boiling water.

### **Lamb's Wool.**

Mix in a saucepan one tablespoonful of oatmeal with a pint of fresh milk ; let it stand for ten minutes, then place on the fire and allow it to simmer gently, stirring continuously ; add a wine-glassful of Sunshine rum, boil for a few seconds, and drink whilst hot.

### **Rector.**

Beat the yolk of an egg with a teaspoonful of spice which has macerated in syrup and the same quantity of lemon syrup ; fill up with boiling water, stirring quickly.

### **White Wine Whey.**

Take half a pint of new milk, and whilst boiling pour in at the moment two wineglassfuls of sherry, which will form a curd which will in two or three minutes settle at the bottom of the saucepan ; strain the whey from the curd and add sugar to taste.

## *TEA, COFFEE, AND COCOA.*

### **Café au Lait.**

MAKE some strong clear coffee. Pour it into the cup with an equal quantity of boiling milk, and sweeten to taste.

### **Café Noir.**

This should be made exceedingly strong, and should be made in the same way as breakfast coffee, allowing a cupful of freshly-ground coffee for every four cupfuls of boiling water ; it should be slightly sweetened, but no milk or cream taken with it.

### **Chocolate.**

Spanish Recipe.

Break a piece of a cake of chocolate and let it soak eight hours in milk ; then gradually warm it up and mill it all with a notched stick passed through a hole in the lid of the chocolatière ; then pour on a little boiling water, add some sugar, and pour in some boiling milk with one hand slowly, and beat it to a froth with the other.

### Cocoa.

Put two teaspoonfuls to a breakfast cup, and put the quantity required into an aluminium saucepan, and mix it thoroughly with a little warm milk ; place the saucepan on the fire, and add half a pint of cold water for two teaspoonfuls of cocoa, and let it boil up ; half-fill the cups with this, and then add hot milk and a lump of sugar. Van Houten's cocoa is, I consider, the best cocoa.

### Coffee.

French Way.

Pour a pint of boiling water upon two and a half ounces of freshly-ground coffee. Put the lid on the coffee-pot and place it on the hob to simmer gently without boiling. Stir it occasionally, and at the end of two hours take it off the fire and let it stand for a quarter of an hour to clear.

### Coffee.

Turkish Way.

In Turkey a small conical saucepan with a long handle, and calculated to hold about two table-spoonfuls of water, is used. The fresh roasted berry is pounded, not ground, and about a dessert-spoonful is put into the little boiler ; it is then nearly filled with water and thrust among the embers. A few seconds suffice to make it boil, and the decoction, grounds and all, is poured out into a small cup, which fits into a brass socket, much like the cup of an acorn, and holding the china cup as that does the acorn itself.

### Coffee (To Make).

Soyer.

Warm the freshly-ground coffee mixed with a *soupçon* of celery over the fire, stirring it till quite hot. Then pour boiling water on it, and let it stand for ten minutes, and serve with milk and sugar. Quantities—quarter of coffee and quarter-ounce of chicory for every three quarts of water.

### Coffee (To Make).

Another Way.

Buy the best coffee and grind it to the consistency of ordinary corn meal. Into a French tea-pot put an ounce of coffee for every person. One pound of coffee will make sixteen cups. As soon as the water in the tea-kettle begins to boil, moisten the coffee gently, and leave it to soak and swell for three minutes. Then add a little more water, continue to add water till you have obtained not more than a large coffee-cupful of the extract. If carefully done the entire virtue of the coffee will be in the cupful of liquor at the end of five minutes. For four persons use a quart of pure milk and have it boiling hot; heat the coffee-cups by pouring hot water into them. Now divide the coffee into the cups—each one should be a quarter full; fill up with boiling milk.

### Frozen Coffee.

Take a quart of clarified sugar and boil it in a pint of water till it becomes a syrup, when pour it

over a quarter of a pound of mixed coffee, such as Java and Mocha ; then strain through muslin, and add the whites of two eggs, and freeze. Serve with whipped cream.

### Iced Coffee.

Make a quart of strong coffee (the Distil essence of coffee is best), about a bottleful to a quart of boiling water. Add three table-spoonfuls of castor sugar and a pint of cream. It should be made eight hours before it is required. Put into a refrigerator, and twenty minutes before serving put in a big lump of ice.

### Lait Sucré.

Boil a quarter of a pound of sugar in a pint of milk with one sliced lemon.

### Tea (To Make).

One large teaspoonful for each of the company is the proper allowance in making tea, and one for the pot. Before making the tea pour half a pint of boiling water into the tea-pot, and let it stand for two minutes. Pour it out, and immediately put in the tea. Close the lid, and let it remain for a minute to heat ; then pour upon it half a pint of boiling water. Let it stand for three minutes. Add sufficient boiling water to fill the tea-pot, and the tea will be ready to use. Unless the water is really boiling when it is put upon the tea there will be no good tea. Green tea requires to stand a minute or two longer than black tea.

**Tea (To Make).**

Dr. Kitchener.

All the necessary water should be poured in at once, as it spoils it to have a second drawing.

**Tea (To Make).**

Another Way.

The water should be fresh boiled. Scald the tea-pot and empty it; then put in as much water as necessary for the first cups. Put the tea on it, and close the lid as quickly as possible. Let it stand three minutes and a half, or if the quantity be large, four minutes. Then fill the cups. By this means the aroma is preserved instead of escaping with the steam, as it does when the water is poured on the tea.

**Tea (To Make).**

Another Way.

Always heat the tea-pot before putting in the tea by standing it *over hot water*. A teaspoonful of tea for each person and one over is the usual allowance, and then make sure the water boils, and the moment it boils pour it over the tea, and then let it stand for six minutes (neither more nor less) to draw.

**Tea (To Make).**

Debuissou.

Put the tea into a kettle with cold water, cover it close, set it on the fire, and make it very nearly, but not quite, boil; then take it from the fire; when the leaves sink it is ready.

### Green Tea.

Weak green tea with a little sugar and lemon-juice in it and no milk is a very refreshing drink in cases of fever, either taken hot or cold.

### Iced Tea and Lemon.

Russian Recipe.

Make tea in the usual fashion, and after letting it stand for ten minutes sugar it slightly, and pour over the leaves, and let it stand in the refrigerator for eight hours. Serve it in punchbowls, in which slices of lemon and lumps of ice should be put. In ladling it out each person should receive a piece of lemon and a piece of ice.

### To Make Tea for Garden Parties, Balls, &c.

Put the tea into a large pot or urn or kettle, and pour BOILING water on it; let it stand five minutes, then pour it off into a large urn or tea-pot without the leaves.

## WINES AND SPIRITS.

### INTRODUCTION.

THE origin of wine is of such ancient date that no one seems to be able to put a date to it. In fabulous history we know that Bacchus, the rosy god of wine, is said to have planted the first vineyards. We find vineyards in Egypt, Greece, and Italy. At a very early date in the Bible we read of wine and drunkenness in the Book of Genesis, for it says, 'Noah began to be a husbandman and he planted a vineyard and he drank of the wine and was drunken.' In Italy we find it existed in the time of Romulus (717 B.C.). In 818 we find the plant in the South of France, and in the sixth century, so says Mr. Denman, who seems to have gone very deeply into the subject of wine, it was acclimatised in Bretagne, Normandy, and Picardy; in the middle ages in Alsace and Lorraine and the North of Germany.

### MANUFACTURE OF WINE.

#### *Clarets.*

are manufactured by picking the grapes after they are gathered; all that are likely to injure the quality of the wine being carefully re-

moved. A principal vat of the best fruit, which is called *cuve-mère*, is then made, into which, after packing, the workmen continue to put the best grapes without their stalks and without treading them, till they are from fifteen to twenty inches deep, after which they throw about two gallons of old cognac upon them, and then another bed of picked grapes, followed by two gallons more of brandy, and so on till the vat is full. About four gallons of spirit of wine is then added for a wine-vat from thirty to thirty-six tuns. When there is a deficiency of saccharine matter in the grapes starch-sugar is sometimes added. The *cuve-mère* when filled is closed and well covered with blankets to prevent the entrance of air, and is left in this state for about a month. A small cock or tap is placed in the side of the vat at about a third of its depth from the bottom, in order to allow of the progress of fermentation being observed, and to enable the manufacturer to know when the wine, having become cool and sufficiently clear, may be racked off and put into casks.

While the *cuve-mère* is at work the ordinary vintage goes on as follows: The grapes are trodden or acted on by machinery in the press and put with their stalks into the vats; then the fermentation takes place naturally. About a foot of the upper part of the vat is not filled, in order to leave space for the fermentation, which in very mature vintages sometimes occasions an overflow of these limits. The term *chapeau* is applied to the floating mass of stalks lightly covered, and in from a week to a fortnight the wine is ready for being drawn off, for if it is left upon the lees (*marre*) or in contact with its crust (*chapeau*) it would take the dis-

agreeable taste of the stalks. The casks being full are left unbunged for about a week, the bung-hole being in the meantime covered with a brick or piece of wood. They are filled up every two days, and after bunging, at least once a week, till the wine is in a state to allow the cask to rest with the bung-hole at the side, which is not till after a year and a half.

White wines are made in a somewhat different manner. The grapes are not, as in red wine, put into the vat to ferment, but after the removal of the stalks they are trodden, and when taken from the press the juice, skins, and seeds are put into casks, in which the fermentation takes place and wine is formed. When the fermentation has ceased the wine is racked off from the barrels into smaller casks, and any loss that subsequently occurs from evaporation must be replaced once or twice a week.

Treading the grapes still prevails in many countries, but it is being gradually displaced by various mechanical appliances. In some parts of France two wooden cylinders turning in opposite directions are employed to crush the fruit.

### *Sherry.*

The best white wines are grown in the southern districts of San Lucar and Xeres de la Frontera, in the province of Seville.

The driest sherry is Amontillado, which is remarkable for its delicacy and high flavour. Montilla is grown near Cordova, and Manzanilla is another fine sherry. All these are fine dry, pure wines.

Madeira is the produce of the island of that name.

*Port.*

This wine is produced in the district of the Cima de Douro, in Portugal. Oswald Crawford, in his Consular Commercial Report, writes: 'The wine-making is in all essential particulars very cautiously and skilfully performed. The over-ripe grapes are picked out and the best are thrown into a large stone-built lager or vat. Into this as many men as can easily find room enter and tread out the juice, when it is allowed to stand till a thorough fermentation has taken place; then a small portion of brandy is added to prevent the wine from running into an excessive fermentation and so losing much of its saccharine matter.'

The colour of port wine varies much; sometimes it is dark red or else a deep tawny brown.

*Champagne.*

is produced in the vineyards in the departments of Seine-et-Marne, Aube, Yonne, Haute-Saône, and Ardennes. There are white and red champagnes. The white is either sparkling or still. Sparkling (Mousseux) champagne is the result of a peculiar treatment during fermentation. The best varieties of this wine are produced at Rheims and Epernay. Among the white champagnes of the first class the best are those of Sillery, which are of a fine amber hue, dry, spirituous, and possessing a superior bouquet.

## AGE OF WINE.

Wines differ considerably in their power of endurance and the requisite time to bring them to

perfection. Mere age is by no means a proof of goodness or quality, though a certain time in bottle is essential for developing their flavour and character. Some wines will keep well for very lengthened periods, but any excess of age is always at the expense of some of the aroma and vinous properties.

Effervescing wines usually retain their quality only to a limited period; most French wines are also affected by time and lose much of their original character. Clarets are best when about ten years old. Spanish wines should be kept long, as a good age is needed to bring out their qualities and to secure mellowness.

Port and sherry are apt to undergo in time a considerable change in colour and flavour.

Liqueur white wines, such as Madeira or sherry, should be decanted a few hours before dinner.

Port should be brought into a warm room for a few hours before decanting, but the cork should not be drawn long before it is wanted. Pure or unbranded wines should remain unopened till called for.

### BLENDING OF WINE.

Mr. James Denman, in his admirable work, 'The Vine and its Culture,' writes 'that to distinguish wine that is mixed or blended requires much experience, yet it would not always be possible to drink certain wines unless they were softened by the admixture with others of a kindlier character, although in all other respects they may be excellent.

'Hermitage in France is often added to claret

so as to strengthen the product of a weaker vintage.

‘The blendings practised by French merchants have not for their object an imitation of the leading growths of their vineyards, but simply to correct defects in particular samples, or to obtain by this means a quality that will suit the consumer at a price less onerous than that demanded for the finest quality.’

‘The difference between good and genuine high-class wines and those so mixed is sometimes such as to make the latter preferred by those who judge from primary and transient impressions.’

In all good wine tartar precipitates itself in the form of small crystals ; it does not render it cloudy nor does it impart any bad taste, but helps to sustain it in good condition.

### THE CARE OF WINE.

Wines of strength intended to mellow in the wood should be put into the largest barrels, but those of delicate and light growth should be stored in smaller vessels, and should be bottled as soon as they attain a suitable condition, for they do not gain anything by remaining in the cask.

The preservation and amelioration of wine in bottle depends upon its maturity in the wood and its freedom from all mucilaginous impurities.

The requisite time to bring them to their perfect maturity is proportionate to the needed time for their complete development. When wines cease to deposit, they cease to improve and begin to deteriorate. Those that are in perfection at the

end of two years go off at five or six, while those which require ten or twelve to mature will keep forty or fifty years.

White wines are generally ripe for bottling earlier than red.

Rhine wines can remain in cask for many years.

First-rate Burgundies should be bottled one year after the vintage, whilst the higher-coloured and more generous sorts are better retained in the wood four or five years.

The light sort of French wines are seldom good when more than five years old.

Madeira and Malaga may endure perhaps fifty or sixty years.

Port wine can never, without the addition of a considerable quantity of brandy, be preserved in perfection for many years, as a long time is requisite to subdue and mingle such an ardent spirit into the body of the wine to conceal its fiery potency.

It is well known that wines stored in magnums preserve a much better quality than those kept in smaller bottles. Bottled wines, even if well corked, are subject to the action of external causes, and every possible care should be taken to prevent the access of air through the cork. If sealed, the glass of the bottle should be coated with wax. When bottled, it should be binned as soon as possible, and laid so that the wine may come in contact with the cork and cause the latter to swell.

The wine cellar should be kept clean, dry, and at as even a temperature as possible—about 60°. A gas jet should be in every wine cellar, as by that means the temperature can be perfectly regulated.

The bins should be built so that a certain number of bottles will fit into each tier, without having to use blocks.

The strong wrought-iron wine bins are first-rate to have in a cellar, as they are made so that there is a place for every bottle. They are made to any size and height, and to hold any quantity, and they look well. On each bin a card should be placed, giving the name and date of the wine. Little zinc labels are best, written with white ink.

Fine wines are exceedingly sensitive. Thunder, the rolling of heavy bodies over the cellar, will often renew fermentation. Nothing should be ever kept in the wine cellar—that is to say, edible—as such things are apt to impart a bad flavour or generate acidity. Care should be taken to store wine as far as possible from sewers and drains, as in wet weather the wine would be influenced by them and acetous fermentation promoted. Sparkling wines should be kept in the coolest part of the cellar, with the cork downwards.

### TO FINE WINE.

Dissolve one ounce of isinglass in a pint of boiling liquid, and let it get cold, when it will be jellied. Whisk some of this into a froth with a little of the wine to be fined, and stir it up well into the wine in the cask, and bung it up tightly.

This is for white wines, and the wine ought to be bright and fine in twelve days.

For red wines, beat up into a froth from fifteen to twenty eggs and mix into the wine, and then into the cask, as for the white wines.

## BOTTLING OF WINES.

The bottling of wine is a very important matter, as so much depends upon it as to the finest qualities of different wines. Wine should never be bottled till it is still, clear, and translucent. It is most material to have clean, dry bottles and sound corks. The necessary utensils for bottling are a bottling boot, apron, cork squeezer, a driving mallet of about a pound and a half in weight, and a pan with a little of the wine in for dipping the corks in. The corks must be driven in straight, leaving a space only of an inch between the wine and cork in the neck of the bottle.

## DECANTING OF WINE.

It is best always to decant wine through a strainer; and for port always use fine cambric in the strainer, which should always be taken out of the strainer and hung up to keep it fresh, or it would get musty and impart a bad flavour to the wine.

## TO ICE WINES AND CUPS.

It is only necessary to put the bottles or jug in the refrigerator, as the temperature can be regulated by the length of time it remains, but on first taking the cooled or iced liquid from the refrigerator, a wet cloth, wrung out in salt and water, should be wrapped round the bottle or jug, and it will then keep cool till required. There are now sold decanters for champagne which have an ice-well in them, which keeps the champagne deliciously cool.

Ritchie's wine-warmers are capital things for icing wines. Cold salt and water can be put into them instead of hot water, but to ice wine much is a great mistake, as it takes away the aroma. Champagne, hocks, moselles, and cups are the only wines that should be iced.

### WARMING WINES.

For warming wines such as port and claret, which always require a little warming to enjoy their aroma properly, there is nothing so good as Ritchie's Patent Wine Warmer. It brings claret and port to a perfect temperature for the table without the risk of over-heating; every bottle alike in temperature. It is a tin can with a *double* lining, into which hot water is poured, and the bottles are placed in the centre. It is made in different sizes, to hold from one bottle to four. It is also good for cooling champagne without wetting the bottles. Another way of warming these wines is to dip them into hot water for a few seconds after decanting, or wrapping a hot cloth, wrung out in hot water, round the decanter for a few minutes.

### TERMS USED BY WINE TASTERS AND JUDGES.

*Elegant, brilliant* : these are applied to the produce of champagne.

*Bouquet* is the odour emitted, and is perceptible when the cork is drawn.

*Aroma* is applied to their natural perfume and flavour, or as imparted by the infusion of foreign substances.

*Delicate* applies to light wines.

*Fin* signifies wines of high qualities, uniting delicacy, age, and fragrance of flavour.

*Sève*, the entire flavour of the wine which is apparent on being swallowed, as it combines the spirituous quality and aromatic particles which are liberated and volatilized as soon as it meets the warmth of the palate.

*Fument*, when quickly affecting the head from alcohol and not from carbonic gas.

*Montant*, as applied to champagne if affecting the head.

*Piquant*, as applied to wines which are very dry and also to those in which the tartrates predominate.

*Velouté* means wine of good colour and body smooth on the palate.

*Dur*, when a liquid is overcharged with tartar or tannin.

*Mou*, wines that are viscid and flat.

*Vif*, wine that is neither sweet nor dry, but well flavoured, bright in colour, and light though spirituous.

*Fort*, applied to coarse, potent, and tonic wines.

*Vins d'entremets* are table wines taken between the dishes before dessert.

*Plat* signifies flat from want of innate strength.

*Vinades*, small wines, made by adding water to the must and pressing it; mostly consumed by labourers abroad.

## THE ORDER OF SERVING OF WINES.

When there are oysters as hors d'œuvres, chablis is the proper accompaniment.

After soup, sherry or Madeira.

During the service of fish, sauterne, Barsac, or hock should be handed.

With the entrées the choice of champagne and claret should be offered.

With the second course, toasts, dressed vegetables, and savoury entremets, champagne, Moselle, or sparkling hock.

After the sweets, Amontillado sherry.

After ices liqueurs are handed, and with the dessert, port, claret, or Burgundy, and two kinds of sherry, Amontillado and *good* old brown.

With the coffee, liqueurs or champagne fin.

### Wines of Spain.

|                      |                    |
|----------------------|--------------------|
| Sherry               | Valencia           |
| Amontillado          | Benicarlo          |
| White Val de Peñas   | Alicante           |
| Red Val de Peñas     | Malaga             |
| Manzanilla           | Riojo (a red wine) |
| Montilla             | Rota Tent (Com-    |
| Old Solera           | munion wine)       |
| Vino de Pasto        | Paraxette          |
| Pando Natural Solera |                    |

Sherries are generally known by the names of the shippers. Domecq, Gonzales, Dubosco, Cozens, Dixon, Pemartins, Romano are the most celebrated.

### Wines of Portugal.

The best wines are shipped by :

|          |          |
|----------|----------|
| Cockburn | Martinez |
| Offley   | Croft    |
| Dow      | Warre    |

Haut Rooper  
Holdsworth  
Graham  
Kophes

Rebello and Valenti  
Fonseca  
Sandeman

Calcavella and Bucellas are also wines of Portugal, and Figueras is also a port wine.

### Wines of France.

#### *Bordeaux or Clarets.*

Médoc  
Bourg  
St. Estèphe  
Cantenac  
Pauillac  
Lafite  
Margaux  
Château Larose  
Château Giscours  
Château Talbot  
St. Julien  
Mouton Rothschild

Château Listrac  
Château d'Issan  
Batailley  
Malescot  
Léoville  
Latour  
St. Emilion  
Pichon Longueville  
Château La Lagune  
Château Montrose  
Château Léoville  
Lascases

#### *From Pyrénées Orientales.*

Roussillon.

#### *Burgundy.*

Macon  
Beaune  
Beaujolais  
Corton

Romanée Conti  
Volnay  
Pommards  
Nuits

|                |                |
|----------------|----------------|
| Chambertin     | Chablis, white |
| Clos Vougeot   | Moutonne       |
| Hermitage, red | Meursault      |
| Mercurey       | Montrachet     |
| Mazey          |                |

*Sparkling Burgundies.*

|         |            |
|---------|------------|
| Volnay  | Nuits      |
| Pommard | Chambertin |

*Bordeaux White Wines.*

|               |                  |
|---------------|------------------|
| Vin de Grave  | Hermitage, white |
| Sauterne      | Château Yquem    |
| Haut Sauterne | Barsac           |

*Champagnes.*

|                           |                          |
|---------------------------|--------------------------|
| Achille Morat             | Lemorne                  |
| Ayala                     | Lima Fils                |
| Boll                      | Lemoine Monobrut         |
| Bollinger                 | Moët et Chandon          |
| Bouzy                     | Montebello, Duc de       |
| Camuset, Jules            | Mumm, G. H.              |
| Cliquot, Veuve            | Perinet                  |
| Delbeck                   | Perrier Jouet            |
| Deutz and Gelder-<br>mann | Piper                    |
| Duminy                    | Pol Roper                |
| Giesler                   | Revel, Jules             |
| Hiedsieck Monopole        | Roederer                 |
| Irroy, Carte d'Or         | Ruinart Père et Fils     |
| Krug                      | Veuve Monnier            |
| Lanson                    | Wachter Royal<br>Charter |

Wines of Germany and the Rhine.

*Hocks.*

|                   |                    |
|-------------------|--------------------|
| Niersteiner       | Claus Johannesberg |
| Erbach            | Geisenheim         |
| Rudesheimer       | Steinwein          |
| Grafenberger      | Oppenheim          |
| Rauenthalberg     | Laubenheim         |
| Johannesberg      | Hattenheim         |
| Hockheimer        | Asmannshauser (red |
| Rauenthal Auslese | hock)              |
| Liebfraumilch     |                    |

Wines of Germany, Hungary, and Austria.

|            |              |
|------------|--------------|
| Moselle    | Berneaslet   |
| Zeltingen  | Josephshöfer |
| Nonpareil  | Grünhauser   |
| Scharzberg | Brauneberg   |

---

|                       |                 |
|-----------------------|-----------------|
| Buda                  | Eger            |
| Szegszard             | Bakator         |
| Menès                 | Badatson        |
| Paulis                | Neszemely       |
| Tokay                 | Palank          |
| Luttenberger(Austria) | Vilagos         |
| Steinberg             | Visonta         |
| Vöslauer, red, white, | Meslas          |
| and sparkling         | Schomlauer      |
| Carlowitz             | Ofner Rothwein  |
| Oedenburger, white    | Rustor Ausbruch |
| Muscat                | Liebfraumilch   |
| Zamarodi              | Rustor Muscat   |
| Erlancor              |                 |

## Wines of Italy.

*Red.*

|                    |                   |
|--------------------|-------------------|
| Capri Bianco       | Passaretta        |
| Lambrusco          | Chianti           |
| Vermouti di Torino | Barbera           |
| Valtellina         | Barolo (Burgundy) |
| Sassella           | Monte Fiascone    |
| Aleatico           | Montepulciano     |
| Genzallo           | Vino Greco        |
| Primitivo          | Lacrima Christi   |
| Castel Ricaldone   | Chianti Gancia    |

## Sardinia.

*Red.*

|       |      |
|-------|------|
| Nasco | Giro |
|-------|------|

*White.*

|         |                 |
|---------|-----------------|
| Felino  | Chianti Broglio |
| Capri   | Lacrima Christi |
| Bielli  | Vermouth        |
| Falerno |                 |

*Sparkling.*

|               |          |
|---------------|----------|
| Aste Spumanto | Nebbiolo |
| Vin Brut      | Malvasia |

## Wines of Greece.

*Red.*

|                  |            |
|------------------|------------|
| Kephisia         | Santorin   |
| Como             | Thera      |
| Noussa           | Mont Hymet |
| Lachryma Christi | Cyprus     |
| Vinsanto         | Noussa     |

*White.*

St. Elie  
Kephisia

Patros  
Mont Hymet

**Wines of Australia.***White.*

Kerkton  
Pinean  
Chasselas  
Tokay  
Reisting  
Branston White  
Burgundy

Highercombe Amber  
Singleton White  
Hermitage  
Crown Verdeilho  
VSO Reisting Cabinet  
Muscat of Alexandria

*Red.*

Mosogiel  
Mataro  
Frontignac  
Hermitage  
Sauvignon  
Branston Cabinet

Burgundy Ernubrand  
Carbinet  
Tintara  
Kaludah  
Mataro  
Auldana Ruby Cup

**Wines of California.**

Zinfandel, red  
Hock

Fountain Grove  
Santa Rosa

**Wines of Madeira.**

Madeira  
San Antonio  
Verdelho  
Old Malmsey  
'Boal'

Sereial  
East India  
Grand Camera de  
Lobos

## Wines of Sicily.

|                |  |               |
|----------------|--|---------------|
| Virgin Marsala |  | Red Muscatine |
| Terre Forte    |  |               |

## Wines of Asia Minor.

|                |  |               |
|----------------|--|---------------|
| Boujas Sultana |  | Boujas Muscat |
|----------------|--|---------------|

## Syria.

Mount Lebanon, red

## Wines of Palestine.

|        |  |           |
|--------|--|-----------|
| Hebron |  | Jerusalem |
|--------|--|-----------|

## Wines of South Africa.

*Red.*

|             |  |           |
|-------------|--|-----------|
| Drakenstein |  | Paal Berg |
|-------------|--|-----------|

*White.*

|           |  |        |
|-----------|--|--------|
| Hermitage |  | Pontac |
|-----------|--|--------|

## Wines of Algeria.

|                   |  |                |
|-------------------|--|----------------|
| Côtes Supérieures |  | Cheikh el Bled |
|-------------------|--|----------------|

## Grand Canary.

Las Palmas

# Wines of Cape of Good Hope.

|                    |            |
|--------------------|------------|
| Drakenstein, white | Stein      |
| Drakenstein, red   | Constantia |
| Hanepoot           |            |

## Liqueurs.

|                                  |                                  |
|----------------------------------|----------------------------------|
| Curaçoa, green, orange,<br>white | Orange Bitters                   |
| Cherry Brandy (Her-<br>ring's)   | Angostura Bitters                |
| Cherry Brandy (Bur-<br>nett's)   | Parfait Amour                    |
| Cherry Brandy (Grant's)          | Anisette                         |
| Anaconda                         | Benedictine Vermouth             |
| Maraschino (Drioli)              | Trappistine, green and<br>yellow |
| Chartreuse, yellow               | Kümmel Riga                      |
| Chartreuse, green                | Peach Bitters                    |
| Kirschwasser                     | Elixir de Spa                    |
| Abricotina                       | King's Punch, Church-<br>man     |
| Ginger Brandy                    | Liqueur Nectar,<br>Churchman     |
| Orange Brandy                    | Jamaica do., Church-<br>man      |
| Milk Punch                       |                                  |
| Noyeau                           | Cerise do., Churchman            |

## Brandy,

when originally distilled, is clear and colourless, but when placed in wooden casks the spirit dissolves out the colouring matter of the wood, and acquires a light sherry tint, which is deepened by burnt sugar.

The most famous brandy is distilled at Cognac, in France, from the choicest wines. The best brandy is made from the grape called *folle blanche*.

### Whisky.

Whisky is a spirit made by distillation from grain, roots, and other materials, the best being produced from barley after it has been malted.

### Gin.

Gin is an alcoholic drink distilled from malt or from unmalted barley or other grain, and afterwards rectified and flavoured.

Schiedam or Hollands, the drink of the Dutch, is made by using juniper berries to flavour the spirit made from unmalted Riga rye in Holland, and it is a rich, mellow, soft spirit.

### Rum.

Rum is chiefly made in the West Indies, and is manufactured from the distillation of the fermented skimmings of the sugar boilers, with the strainings and washings of the sugar works, adding some raw cane-juice to impart the flavour. If pure it is a very wholesome spirit. The best comes from Jamaica and Santa Cruz. The Sunshine rum sold by Burnett and Co. is a first-rate kind.

### Arrack

is made from a juice which exudes from the cocoa-nut tree. There is an inferior kind made

from rice. When arrack is old it is extremely good. That which is imported from Java is the best.

### Brands of Spirits.

#### *Brandy.*

Hennessey's one, two, and three stars  
 Martell's one, two, and three stars  
 Hennessey's old liqueur  
 Exshaw  
 Courvoisier's one, two, and four diamond  
 Champagne Fin (liqueur)

#### *Whisky.*

##### *Scotch.*

Glenlivat  
 Old Islay  
 Encore  
 Old Border Blend

##### *Irish.*

Roe's Old Dublin  
 Jameson and Co.  
 Kinahan

#### *Gin.*

|                      |  |              |
|----------------------|--|--------------|
| Old Tom              |  | Plymouth Gin |
| Hollands (DeKuypers) |  | Schiedam     |

#### *Rum.*

|             |  |                 |
|-------------|--|-----------------|
| Old Jamaica |  | Liquid Sunshine |
|-------------|--|-----------------|

CHAPTER IV

The first part of the chapter is devoted to a discussion of the various methods of determining the rate of reaction. The second part is devoted to a discussion of the various factors which influence the rate of reaction.

THE RATE OF REACTION

The rate of reaction is defined as the change in concentration of a reactant or product per unit time. It is usually expressed in terms of moles per liter per second. The rate of reaction can be determined by measuring the change in concentration of a reactant or product over a given period of time.

There are several methods of determining the rate of reaction. The most common method is to measure the change in concentration of a reactant or product over a given period of time. This can be done by measuring the volume of gas evolved or consumed, or by measuring the change in color or pH of the solution.

The rate of reaction is influenced by several factors. The most important factors are the concentration of the reactants, the temperature, and the presence of a catalyst. The rate of reaction increases with increasing concentration of the reactants, with increasing temperature, and with the presence of a catalyst.

The rate of reaction is also influenced by the surface area of the reactants. The rate of reaction increases with increasing surface area of the reactants. This is because a larger surface area provides more sites for the reaction to take place.

The rate of reaction is also influenced by the nature of the reactants. The rate of reaction is generally higher for reactions involving gases and liquids than for reactions involving solids. This is because gases and liquids have a larger surface area than solids.

The rate of reaction is also influenced by the presence of a catalyst. A catalyst is a substance which increases the rate of reaction without being consumed in the reaction. Catalysts work by providing an alternative pathway for the reaction which has a lower activation energy.

The rate of reaction is also influenced by the pressure of the reactants. The rate of reaction increases with increasing pressure of the reactants. This is because a higher pressure increases the concentration of the reactants.

## APPENDIX

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### The Management of the Beer Cellar.

THE principal point in the management of the beer cellar is to ensure the beer being bright. It should always be kept in a cool place. A cask of beer should always be ordered in a fortnight before it is required, to give the beer time to settle, and it is a good plan to have always two casks in at a time so as to have one cask under the other. The vent-peg should always be kept in, as if not the beer is apt to get flat and dead.

The beer should never be drawn off till the last drop runs level before tilting the cask, as it is liable to cloud the remainder; the tilting beer-stands should always be used, as the beer does not get so shaken.

Bottled beer should be laid on its side if had in in any quantity until a week before it is required; then it should be kept upright a short time before it is opened. If bottled ale is kept too warm it is too frothy and seldom bright. If *too cold*, it is sure to be thick and muddled.

In bottling beer the bottles should be very dry and clean, and the corks should be especially dry;

the beer should be quite clear, and after bottling let it remain uncorked for a time. In a small work like this it will not be necessary to go into the subject of brewing, as so few persons brew nowadays.

There are various kinds of beers:—

Burton-on-Trent ales, Scotch ales (Edinburgh, Prestonpans, and Belhaven are the best), bitter ale, India pale ale, porter, and stout.

### Liquid Measures.

|                    |                       |
|--------------------|-----------------------|
| 30 drops           | = 1 thimbleful        |
| 60 drops           | = 1 teaspoonful       |
| 1 dessert-spoonful | = 2 fluid drachms     |
| 1 tablespoonful    | = $\frac{1}{2}$ ounce |
| 1 wineglassful     | = $\frac{1}{4}$ pint  |
| 4 gills            | = 1 pint              |
| 2 pints            | = 1 quart             |
| 4 quarts           | = 1 gallon            |
| 63 gallons         | = 1 hogshead          |
| 84 gallons         | = 1 puncheon          |

### A Few Words on the History of Beer.

The ancient history of beer has been traced back by the Germans several thousand years in authenticating Egyptian records of the times of the Pharaohs. The most ancient kind of Egyptian beer was brewed from barley and was called 'hag,' and was imbibed freely by the Pharaohs as by the common people. The most famous beer city was Pelusium. In Alexandria, too, great quantities of beer was brewed. Evidence on this point is given by a papyrus manuscript, in which Professor Lauth

has recently found the text of a temperance lecture delivered by an Alexandrian professor named Amenemann to Petaur, a student.

‘I have heard,’ said the professor, ‘that you neglect your studies to go from beer-room to beer-room. Now I tell you whoever drinks beer is disgusting. The odour of beer drives people away from you and callouses your soul. You delight, then, to run against a wall and to break in a door. Your reputation is notorious—it is written on your face. Do not think of the cup any longer. Forget the mug and the accursed hag; as it is, you drum on your stomach daily, you stumble, you fall upon your stomach.’

In Strabo’s time beer was called barley wine and was drunk generally in Alexandria. The preparation of barley beer to take the place of wine was supposed to have been taught by Osiris. Several recent German writers have a theory that beer brewing was introduced into Europe from Egypt.



