

**The publicans' daily companion ; or, plain and interesting directions, to the keepers of wine vaults, and public houses / [Peter Boyle].**

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THE SECOND EDITION,  
OF THE  
PUBLICANS'  
DAILY COMPANION;  
OR,  
PLAIN AND INTERESTING DIRECTIONS,  
TO THE  
*KEEPERS OF WINE VAULTS,*  
AND  
PUBLIC HOUSES,  
TENDING TO  
THEIR OWN WELFARE,  
AND TO THE  
HEALTH AND SATISFACTION,  
*OF THEIR CUSTOMERS.*

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CONTENTS.

Brewing and Management of Beer, Ale, and Amber.	Importation Duty on all Foreign and British Goods.
Making of all Kinds of Compounds and British Wines.	Excise on British Compounds.
Spirit, Wine, and Malt Licences.	Billeting of Soldiers.
	Arts and Deceptions of Brokers.

*With Sundry Gauge Tables for Casks of all Dimensions, &c. &c.*

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By P. BOYLE,

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London:

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NO. 14, NORRIS-STREET, HAY-MARKET.

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## PREFACE.

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THERE is no class of men to whose interest less regard has been paid than to Publicans; yet few, perhaps, so much want, and so justly deserve our kind attention. Besides the claim founded on their services and convenience, the health as well as the comfort of the great body of the people may be said to depend upon the sensible conduct and wholesome supplies of those useful individuals. Let them be no longer exposed to the avarice of the Brewer—to the fraudulent arts of the Distiller—or to the Broker's swindling tricks and deep-laid schemes of imposition. This is the important object I have now in view, and I hope the following little work will prove a valuable and unerring guide to the ignorant and

unwary. It speaks the language of truth, of long observation, and experience. It leaves no point unexplained which Publicans ought to know. Every word comes home to their feelings—to their daily concerns—and points out to them the best methods of securing and increasing the fair profits of their trade, with ease to themselves, and with the highest satisfaction to their customers. A sketch of the different heads, to which my instructions are reduced, may afford some idea of their utility and importance.

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

Secondly, I have laid down such rules, and given such plain receipts for preparing all kinds of compounds as will no longer leave the Publican at  
the

the mercy of the Distiller, but will cause a saving of at least twenty per cent. besides the advantage of having his liquor genuine, what he can recommend with confidence, as being equally agreeable to the taste and to the health of every purchaser. I know very well that Distillers will take the alarm at seeing all their secrets divulged, and all their gainful deceptions laid open. Some persons have been already tampering with me; but no bribe, which their wealth could enable them to offer, should ever tempt me to suppress, what I know to be of so much importance to society at large.

Thirdly, the clearest instructions are given for making wines of various sorts, to rival the produce of foreign countries in the fineness of the flavour, and to surpass them far in their cheering and wholesome effect. I have also explained the best method of brewing ale and porter, so as to have the genuine infusion of malt and hops, secure to Englishmen their favourite beverage



beverage in the highest degree of excellence, pure and unadulterated by poisonous ingredients.

Fourthly, I have taken a short view of such laws as peculiarly relate to Publicans, the nature of their licence, the regulation of the excise, and some other points of material import.

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

Sixthly, I have inserted a table, by means of which, and without any other instruction, every man will be able to gauge his butts, pipes, and casks, of all sorts, with the greatest exactness, and thus be guarded against any loss by real deficiency, or knavish imposition. Of the simplicity and usefulness of this table I cannot give a stronger proof, than the sale of eight thousand copies, at one shilling and two-pence each, since the year 1794, when I had it engraved.

Lastly,

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

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

N. B. I have given plain instruction to the use of Mr. Quin's Hydrometer and Thermometer, *and not Clark's, as inserted, by mistake, in page 20.* Also the laws of Bankruptcy in the public line.

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P. B O Y L E's

PUBLICAN

AND

SPIRIT DEALERS'

*True Guide, &c.*

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**T**HE management of porter after it is in the cellar, is supposed to be known to all Publicans: but the fact is quite otherwise; scarcely one in five studies how to conduct himself in this particular, or has any idea of the several methods to be used, and which it is the object of the following work to explain. It is also the general cry of Publicans, and Retailers of Spirits, that it is impossible for them to make their own compounds into different qualities, and that unless they have a still for the purpose, they cannot sweeten or prepare their own goods. First, I will ask them, is it possible that raspberry, usquebaugh, or any other cordial of an oily nature, can be run through the still, and yet contain that substance of oil known in each, and every other quality? My answer is this: that the only

B still



still used in all the rectifying houses in London, &c. after the spirit is clean run through, or rectified, is a glass or brass pestle and mortar. I know, in saying this, and by the means of the publication, I shall create enemies, but as my sole object is to instruct, and render services to my fellow subjects, and in the following treatise I shall prove useful to 15073 Publicans, in and about this metropolis, I fear not the envy of about 73 *Gentlemen Distillers* (as they call themselves) now rolling in their carriages, by means of the wealth arising from this discovered secret, so long held from a body of men, who labour under so many difficulties, and pay so much for leave to exercise their own calling, I mean the licenced Publicans, and Retailers. I think it my duty, if possible, to remedy some part, by pointing out to them in the following publication, the easiest method to save at least one fifth of the sum they now pay for their compounds to the trade, or at whatever price they may be hereafter; and I shall also prove, that if they attend to these directions, their goods will be better in quality, and have a finer flavor than what they purchase from the Distillers.

In the following treatise, I purpose to lay down the management of every kind of porter, after it is in the cellar; the several methods of fining and preparing the same in all seasons of the year, and especially to make porter contain a fine head of a white colour. The management of the ale cellar, cyder, &c. &c. is also an object of the utmost importance, and shall be treated accordingly.

In the following work will be also given, the length and dimensions of the bulge made use of in gaging all kinds of porter and ale casks, with  
the

the table also which I have before given of admeasurement of ale and spirit casks, with their diameter, depth, and diagonal, and the number of gallons they contain; I shall first begin with the article of porter.

### GENERAL RULE.

The Publican receives from the brewhouse, we will suppose, three, six, nine, or twelve butts at one time; if the quantity received be three butts, there are two mild and one stale; but if the beer is old or brewed early in the season, one butt of stale will do to draw off five or six mild. Now suppose the store beer comes from different cellars, which is of different brewings, or what they call the waste cellar, it is not one time in ten that two butts are or will draw alike: whereas that cellar is made up of the different brewings, and consequently of different cellars, and as no two brewings will prove alike, either in flavor or colour, how can the Publican keep the beer to one palate for his customers; therefore I would always, if possible, recommend a store cellar of a man's own, if there be not room for starting in the house, and the Publican then can with safety say, my beer is all of one palate; and besides, if in the house, he saves 9d. per butt in putting down, and he will also if started in his own cellar, get twenty-one butts for every twenty, or if not, he is only charged 29s. instead of 30s. per barrel; for all started beer is always charged to the Cooper, by the Brewers, twenty-one to the score, which is a saving of four per cent. upon his stock, being at least 3s. per butt.

## FOR FINING BEER.

First if you find the beer grey and stubborn, put your brass cock in the full butt, and draw off three or four tap tubs full before you put in your finings, and put it into your waste butt, and then put in the same quantity of the former butt you have on tap, which you must stir round your beer in the butt, with the fining stick before you put in the beer, so as to keep the beer to mix well.

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

If this remedy will not throw off the grey-ness, or assist you in clearing the beer, you will take, if your beer be tart, five or six quarts of the beer from the butt, and five or six quarts of the finings, and heat them in a pan or pot, over a fire, until they are so hot as to be nearly upon the boil; when you have prepared your beer as before, put this hot beer and fining in, and stir them round well for five minutes; and by so doing it will assist you, as it puts your beer into a fermentation.

ANOTHER

## ANOTHER METHOD.

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

It would also be an essential service to Publicans, to know how to make what the coopers call *Heading*: which is seldom allowed to be sent in, being a composition of sweet-wort, molasses, berries, and copperas boiled up together, and known by the name of colouring: but if your beer be pale, it is necessary to use the heading, which will assist the colouring, and cause a beautiful head. I would also wish to guard Publicans against the use of copperas to head their beer with; which if used, changes the head, to a brown or rusty colour. As a substitute for copperas, I would recommend the salt of steel, which is by far better, and of a milder nature; as it is better rectified than the former, it keeps the head of the beer pure and white, and is less pernicious to the stomach. You may buy at a

chemists a quarter of a pound of it, for about 8d. which is enough for fifty or sixty butts, and when the beer is just fined down, take of the above salt a small quantity, and reduce it to powder. When it is thus pounded, take as much as you can upon a shilling; put it into a quart pot; add a little porter to it; mix it and the porter well together until it is dissolved; put it into the beer just fined-down, and it will produce a fine white head. This must be done when the beer is upon the move, immediately after it is fined. If you think that quantity does not produce a good head, add a little more in your next fining-down.

I have, with great success, used fuller's earth, burned and pounded into powder, of which about two table spoonfuls to a butt, after it is fined down, renders great service.

The aforesaid receipt is not known but to few in the trade.

### TO MAKE GOOD STALE BEER.

You must be always very careful to keep your tap-tubs clean, otherwise your stale beer will become sour. In winter let all your toasted bread be carefully collected, and put into the waste, as it will conduce to feed the beer. The shells of eggs thrown in, will preserve the beer alive. Keep your waste-beer always well bunged down. When your butt is filled and bunged down, throw upon the end of the vessel two quarts of water, in which you ought to put about an inch thick of house sand all over the end of your butt, after it is bunged down just before the water is put on. This butt in three months will be fit to draw without any fining, An inch  
thick

thick of house sand, and about a quart of water placed on the end of each butt of staled beer, when fresh bunged down, will render great service; but be always careful that your waste-butt is not too full, so as to prevent the beer, when bunged, from properly working, otherwise, it will not come down.

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

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

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

### THE MANAGEMENT OF ALE.

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

If tart or sour, a small lump of chalk, the size of an egg, and some chalk in powder, will bring round  
the

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

### HOW TO MANAGE SPIRITS, &c.

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

## TO PREPARE AND SWEETEN BRITISH GIN.

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

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

To force down the same, take and boil eight ounces of allum in three quarts of water, for three quarters of an hour. Take it from the fire and dissolve, by degree, six or seven ounces of salt of tartar. When the same is milk warm, put it into your gin, and stir all well together, as before, for five minutes. Let your cask stand



as you mean to draw it. At every time you purpose to sweeten again, that cask must be well washed out, and take great care never to shake your cask all the while it is drawing.

### FOR TWENTY GALLONS OF GIN.

Seveenteen gallons of spirits, one to five under proof. Take one penny weight and three-quarters of the oil of vitriol, one penny weight and three quarters of the oil of almonds, half a penny weight of the oil of turpentine, mixed with lump sugar and spirits of wine, as before; add to it, one pint of lime water, and one pint of rose water; use the whole. After you dissolve five pounds of lump sugar, in two gallons and a half of water that was boiled, as before directed, to the one hundred and thirty-three gallons, fine it down with the proportioned quantity of allum and salt of tartar.

It is noticed that a handful of burrage will give, if steeped in the 130 gallon cask of gin, when first prepared, a fine flavour.

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

### TO MAKE FINE GIN BITTERS.

Steep for ten days, in thirteen gallons of fine spirits, one to five under proof, half an ounce of coriander seeds, half an ounce of almond cake, two ounces of virgin snake root; then after the  
above

above is steeped and taken out, take and pound in your mortar, a quarter of an ounce of the oil of orange, a quarter of an ounce of the oil of caraway, a quarter of an ounce of the oil of wormwood, with a small quantity of spirits, until it all becomes an oil; put it to the above three gallons of spirits, with thirteen quarts of water that did boil, and it will produce fourteen gallons and two quarts, superior in quality to any generally fold.

### TO MAKE TWENTY GALLONS OF PEPPERMINT.

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

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

TO

### TO MAKE TWO GALLONS OF PEPPERMINT.

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

For twenty gallons, one ounce of allum, half an ounce of salt of tartar, in about five pints of water, put in warm, and stirred round well.

### TO MAKE TWENTY GALLONS OF ANNISEED.

Take one ounce and a half of the oil of anniseed, mixed with sugar, as before, in a mortar until they are well incorporated; and six pounds of loaf sugar, dissolved in five gallons of water, mixed with thirteen gallons of spirits, one in five under proof. Fine down the same with two ounces of allum, boiled in about two quarts of water; always leave room in your cask for your fining.

### FOR TWO GALLONS OF ANNISEED.

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

All your casks used for preparing the sundry  
down

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

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

### TO MAKE FINE CARRAWAY. FOR TWO GALLONS.

Take two ounces of cassia and two of carraway seeds, pound then well, and steep them for four or five days in a pint of proof spirits, then strain the spirits well off, and wash the seeds with a little clean spirits; then take four penny-weights of the oil of carraway, dissolve it in a lump of white sugar, as before directed; add your sugar, oil, and steeped spirits, to one gallon and one quart of spirits under proof, one in five, nearly filled up with water that has boiled, fine it down with about half a tea-spoonful of allum put in about one hour after it is prepared. *Take always great care in mixing your spirits, liquor, and the ingredients, that you shake or stir them well together with a stick.*

☞ LIQUOR IS A NAME USED IN ALL RECTIFYING HOUSES FOR WATER, WHETHER BOILED OR NOT.

TO MAKE TWO GALLONS OF  
CITRON.

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

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

FOR TWO GALLONS OF  
LOVEAGE.

Take two pounds of loaf sugar dissolved in a quart of water; take one pound of celery cut  
small

small fleeped in a pint of spirits of wine, as before directed; about six drops of the oil of carraway done up in your mortar, mix it as before, and nearly fill your cask with water.

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

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

### TO MAKE USQUEBAUGH, OR IRISH

### AQUA VITÆ.

*Sold there at Eighteen Shillings per Quart.*

Take two gallons of strong spirits clear rectified, put them into an earthen vessel; put thereto a quart of canary sack, two pounds of raisins well stoned, but not washed; two ounces of dates well stoned, and the white skins thereof pulled out; two ounces of cinnamon grossly bruised; four good nutmegs bruised; an ounce

of the best English liquorice, sliced and bruised; six penny-weights of mace, thirteen penny-weights of the kernels of apricots, six penny-weights of cloves, twelve penny-weights of coriander seeds, ten penny-weights of ginger, one pound of raisins, and one pound of dates.

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

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

## TO MAKE QUEENS CORDIAL.

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

## TO MAKE RATAFIA.

## QUANTITY FOR TWO GALLONS.

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

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



## FOR TWO GALLONS OF CORIANDER.

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

AN APPROVED METHOD OF MAKING  
MILK PUNCH.

## FOR FIVE GALLONS.

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

## RUE BRANDY.

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

## RUE GIN.

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

## SPIRITS OF RUE.

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

## CHERRY BRANDY, EITHER BRITISH OR FOREIGN.

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

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

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

Morrella cherries, managed in this manner, with foreign spirits, make fine rich cordial.

## TANSEY BRANDY.

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

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

## TO MAKE RATAFIA BRANDY.

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

ORANGE BRANDY, TWO GALLONS  
ONE QUART.

Put into a cask 3 quarts of brandy, or if it be British brandy, it must be under proof spirits, with the rind of fourteen Seville oranges, steep them for  
four-

fourteen days in a stone bottle or cask close stopp'd, then boil three quarts of spring water with two pounds of lump sugar, for near one hour, upon a slow fire, fine down your sugar and water with the white of two eggs; strain the water into a clean pot, and boil it near half an hour. When the sugar and water is cold, strain your brandy into the syrup, and in five or six days it is fit for use.

### ANOTHER FOR LEMON BRANDY.

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

### TO MAKE SIX GALLONS OF RASPBERRY BRANDY.

Dissolve in 3 quarts of water that has boiled, four pounds of lump sugar, add the same to four gallons of brandy, or spirits under proof, as before described, and five gallons of raspberries; infuse them for eleven days, close bunged down, strain them off the liquor, and in about ten days it is fit for use, as it fines itself. Add a little cherry brandy, if it wants more colour, and some currant wine, mixed in equal quantities.

TO MAKE TWENTY GALLONS OF  
SHRUB.

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

FOR TWO GALLONS AND A HALF OF  
RUM SHRUB.

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

TO MAKE CAPPILLAIRE.

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

FOR TWO GALLONS OF NECTAR.

Take three ounces of kernels in one pint of full proof spirits, two pound of Lisbon sugar, one gallon of spirits, one in five, and three glasses of rose water; nearly fill it up with water, and let it  
stand

stand to fine; colour a fine brown, with burnt sugar.

### FOR TWO GALLONS AND A HALF OF NASSAU BRANDY.

Take two gallons of British brandy, one in five, one pound and a half of Lisbon sugar, six ounces and a half of prunes, four ounces of celery, three ounces of kernals, two ounces of orange peel, a tea-spoon full of essence of lemon, two glasses of rose water, and fill it up with water.

### TO MAKE A CORDIAL ORANGE WATER.

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

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

Take two quarts of strong claret, and four pounds of black cherries full ripe, steep them  
and

and put them to the wine, with one handful of Angelica, one handful of balm, and as much cardius, half as much mint, and as many rosemary flowers as you can hold in both your hands, three handfuls of clove July flowers, two ounces of cinnamon cut small, one ounce of nutmegs; put all these into a deep pot, let them be well stirred together, then cover it so close, that no air can get in, let it stand seven days and which you must also paste close: and draw off as much as will sweeten it with sugar-candy to your taste. It is good in any melancholy, or for the vapours.

### THE DOCTOR.

*Which is a Term given to a Receipt.*

To give what is called a false proof, or make low goods stand a better bead or head than they would in their natural state.

I shall describe two kinds of the Doctor, which I know to have been used, and will leave the reader to judge of its good or bad qualities.

The first is, pearl-ashes, a quarter of a pound; pot-ashes, ditto, ditto; sopers' lye water, three quarts; one ounce of the oil of vitriol; one pint of the oil of almonds; and lime-water one gallon.

Of this receipt is put a sufficient quantity to raise the low goods, as to carry a good head or bead. The second is oil of vitriol and oil of almonds, of each a like quantity, and used in the same manner as the former; for two gallons of spirits, two penny-worth of the oil of almonds, two penny-worth of the oil of vitriol, beat up in a tea-cup, or mixed well together, with a small  
portion

portion of sugar will raise the bead ; but it must be left to stand for two days before it is fit to draw.

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

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

FOR TWO GALLONS OF CLOVE.

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

TO IMPROVE THE FLAVOUR OF WINE  
BRANDY.

A quarter of an ounce of English saffron, and half an ounce of mace, steeped in a pint of brandy  
D for



for ten days, shaking it once or twice a day; then strain it through a linen cloth, and add one ounce of terra japonica finely powdered, and three ounces of spirits of nitre dulcis: put it to ten gallons of brandy, adding at the same time ten pounds of prunes bruised.

### WINE BITTERS.

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

### FOR MAKING ALL KINDS OF BRITISH WINES.

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

the wine, give them a rince with a little brandy ; when you find the wine has done fomenting, bung it up close, and after being properly settled it will draw to your wishes.

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

### FOR RAISIN WINE.

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

### TO MAKE CURRANT WINE.

Gather your fruit on a fine dry day, and when they are quite ripe, strip them from the stalks, put them into a large pan, and bruise them with a wooden pestle, let them lay twenty-four hours to foment ; then run the liquor through a hair sieve, but not let your hands touch it. To every gallon of liquor, put two pounds and a half of white sugar, stir it well together, and put it into your vessel. To every six gallons put in a quart of brandy, and let it stand six weeks, if it is then fine, bottle it ; but if not, draw it off as clear as you

can into another vessel, or large stone bottles, and in a fortnight put it into smaller bottles, cork them, close, and set it by for use.

### TO MAKE MULBERRY WINE.

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

### TO MAKE LEMON WINE.

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

gether, and let it stand till it is cool; then add a quart of white wine, mix them together, and run it through a flannel bag into some vessel where your brandy is: let it stand three months, and then bottle it off, cork your bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

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

#### TO MAKE GRAPE WINE.

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

## TO MAKE APRICOT WINE.

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

## TO MAKE CLARY WINE.

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

## TO MAKE QUINCE WINE.

Gather twenty large quinces when they are dry and full ripe; wipe them clean with a course cloth, and grate them with a large grate or rasp, as near the cores as you can, but do not touch the cores; boil a gallon of spring water, throw in your quinces and let them boil softly about a quarter of an hour; then strain them well into an earthen pan, on two pounds of double refined sugar, pare the peel off two large lemons, throw them in, and squeeze the juice through a sieve,  
 stir

stir it about till it is very cool, and then toast a thin slice of bread very brown, rub a little yeast on it, and let the whole stand close covered twenty-four hours; then take out the toast and lemon, put the wine in a cask, keep it three months, and then bottle it. If you make a twenty gallon cask, let it stand six months before you bottle it, and remember when you strain your quinces to wring them hard in a coarse cloth.

### TO MAKE BLACKBERRY WINE.

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

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## TO MAKE TURNIP WINE.

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

## TO MAKE ELDER FLOWER WINE,

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

## TO MAKE RAISIN ELDER WINE.

Take six gallons of water and boil it half an hour, and when it has boiled, add to every gallon of water, five pounds of malaga raisins shred small: pour the water boiling hot upon them, and let it stand nine days, stirring it twice  
a day;

a day; boil your elder berries as you do currants for jelly, and strain it all fine: then add to every gallon of liquor, a pint of elder berry juice. When you have stirred all well together, spread on a round of bread half an inch thick of a quartern loaf, toasted on both sides, with yeast, let it work a day and a night, then put it in a vessel, which be sure to fill as it works over: stop it close when it has done working; stop it up five or six months, and then it will be fine and fit to bottle.

#### ANOTHER FOR ELDERBERRY WINE.

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

#### ORANGE WINE.

To six gallons of spring water put twelve pounds of single-refined sugar, the whites of four eggs well beaten, put these to the water cold; then let it boil three-quarters of an hour, taking  
off



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

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

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

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

When your red cherries are full ripe, strip them from the sprigs, and stamp them, as apples, till the stones are broke, put it in to a tub, and  
cover

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

Our English wines want only age to equal, it not exceed, all foreign liquors.

### A RECEIPT FOR RASPBERRY WINE.

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

☞ You

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

### FOR A BIRCH WINE, AS MADE IN SUSSEX.

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

### FOR SAGE WINE.

To twenty-eight pounds of malaga raisins picked and shred; add eight quarts of spring water well boiled, but let it be milk warm before you pour it on the raisins; then put in half a bushel of red sage grossly shred; stir all together, and let it stand six days, stirring it  
very

very well every day, and cover it as close as you can; then strain it off and pour it into your vessel; it will soon be fine, but you may add two quarts of sack or white wine to fine it. Raisins of the sun will do as well as Malaga, if Malaga cannot be had.

#### A RECEIPT FOR WHITE MEAD WINE.

To every gallon of white put a pint of honey, and one pound of loaf sugar; stir in the white of six eggs beat to a froth, and boil it as long as any scum arises. When it is cold, work it with yeast, and to every gallon put the peel of three large lemons thin sliced, and also the juice strained through a cloth. Stop it up when it has done working, and bottle it in ten days.

#### A RECEIPT FOR DAMASCENE WINE.

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

## A RECEIPT FOR COWSLIP OR MARI- GOLD WINE.

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

## TO MAKE GOOSEBERRY WINE.

Put four pounds of gooseberries full ripe to every quart of hot water, and to every gallon of water put four pounds of sugar, bruise the gooseberries well, and let them stand in the water two days, stirring it twice or thrice a day, and then strain it through a fine hair bag, and put in the sugar and stir it very well till it is melted; when it is well mixed, cover it, and let it stand two days; then strain it through a flannel bag into the vessel; when it has done working stop it close, and let it stand six weeks or two months, and, if fine, bottle it.

Nothing of brags must be used about any wine.

TO

## TO MAKE GINGER WINE.

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

## TO MAKE BALM WINE.

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

## TO MAKE ROSE WINE.

Put into a well-glazed earthen vessel three quarts of rose-water, drawn with a cold still, put into it a sufficient quantity of rose leaves, cover it close, and set it for an hour in a kettle, or

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

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### GENENAL OBSERVATIONS NECESSARY FOR EVERY PUBLICAN.

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

☞ All your liquor cocks ought to be boiled in  
sheeps

sheeps suett twice a year, which will prevent them from fouling your spirits.

Peppermint, anniseed, usquebaugh, &c. must be kept alway in the same cask, otherwise they will spoil the flavour of any other spirits which might, from mistake, be put in a wrong cask. When your foreign brandies are so high in price as to afford little or no profit, which is now the case, you may lower them by clean proof spirits, adding a little oil of vitriol, to bring them to the strength of one in seven, and sweeten with loaf-sugar; you will always find burnt sugar the best to colour, and be sure, in lowering your foreign or British brandy and rum, that you sweeten the water, and colour it to its proper colour before you use it with your brandies, &c. but you should never adulterate a large quantity of goods at a time, as they do not keep their flavour near so long when adulterated.

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

If you want to raise the strength of any goods which are made up too low, nothing is better than clean tasteless spirits of wine. Should your rums at any time get discoloured, a small quantity of skimmed milk put to them, and well shaken up together, letting them stand for a day or two, will bring them quite fine, and if any colouring is wanting, you must put some burnt sugar, and fine them as you do when they are newly distilled.



Salt of tartar is excellent to put into British goods, which in 24 hours will bring them down. Or if you can't stay this settling, then cast about half a pound of alabaster powder into your mixed hoghead of goods to stop up the porous parts of the flannel sieve, which fines them immediately. If by chance or accident any goods happen to be spoiled in their complexion, so as to become not saleable, as sometimes, especially in genevas, comes to pass, or where they by some ingredients will turn them as black as ink, they must then be sent back to be distilled again, only putting half the quantity of ingredients, as usual, and they will become as fine as rock water from the still, and must be dulcified according to their quantity, just as they were at their first being made, but the goods, notwithstanding the misfortune they met with will be much better than they were at their first being made.

For your brandies, skim milk and treacle, and isinglass, well beat on an iron plate, then shred fine and boiled in water till dissolved; add a little of the brandy, stir it well, and shake the whole up together.

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

not then fine, run it through a second time, adding some powdered alabaster, which will close the pores of the bag, and be sure to bring your goods quite fine and clear.

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

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

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

GENERAL

## GENERAL INSTRUCTIONS.

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

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

In

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

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

work out, adding fresh liquor to fill them till they are quite full and done working; then bung your barrels, but keep a watchful eye upon them for some time, lest the beer should suddenly ferment again and burst them, which is no uncommon accident where due care is not taken; heat of summer or change of weather will occasion the same misfortune if your barrels are not watched and eased when they require it, by drawing the peg. The only part which now remains to compleat your brewing, fining your beer to understand, which it is necessary to remark, that porter is composed by Brewers of three different sorts, of malt, pale brown, and amber. The reason of using these three sorts, is to attain a peculiar flavour and colour; amber is the most wholesome, and I would recommend to use nothing else, in consequence of the subtleness of the essentia which keeps continually swimming in the beer; porter requires a considerable body of finings, but should any person chuse to brew without the use of ESSENTIA, that is, with amber, malt, and with colour only, their porter will refine of itself very soon; some however will perhaps follow the exact receipt, and therefore I mention that finings are composed of isinglass, dissolved in stale beer, till the whole comes to a thin gluey consistence like size, and which must be used discretionally; one pint is the usual proportion, to a barrel, but sometimes even three are found necessary; care must be taken that the stale beer in which the isinglass is dissolved be perfectly clear, and thoroughly stale. By attending to these directions, any person may brew as good if not better porter than can be supplied

plied from the brewers. The public opinion is, that porter requires to be brewed in large quantities, and to be long stored, but that is done to save fire and labour by a large Brewer: for I can safely say, that the porter is not so strong or so good as has been with the great Brewers that brewed in smaller quantities; but give these rules a fair trial, and you will find experience the surest of all guides.

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

#### TO BREW SIX GALLONS OF PORTER.

	£.	s.	d.
One peck of malt - - - - -	0	2	0
Quarter of a pound of liquorice root	0	0	2
Spanish liquorice - - - - -	0	0	1½
Essentia - - - - -	0	0	2
Treacle - - - - -	0	0	2
Hops - - - - -	0	0	4
Capficum and ginger - - - - -	0	0	4
Coals - - - - -	0	0	6

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0 3 9½

Which bought is 7s. 0d.  
 Brewed at home 3s. 9½d.  
 Clear gain . . . 3s. 2½d.

#### FOR ONE BARREL OF ALE.

	£.	s.	d.
Malt, two bushel and a half - - -	1	5	0
Hops, two pound and a half - - -	0	5	0
			fugar

	<i>£.</i>	<i>s.</i>	<i>d.</i>
Sugar just boiled up, three pounds -	0	2	6
Capficum 1d. coriander seed 1d. -	0	0	2
Coculus indicus 1d. falt 1d. - -	0	0	2
	<hr/>		
	1	12	10
	<hr/>		

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

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

3 12 0

If a family brewed at home, it will cost  
only . . . . .

1 12 10

Therefore clear gain will be for your  
trouble . . . . .

1 19 2

### RECEIPT FOR ONE BARREL OF TWO PENNY

	<i>l.</i>	<i>s.</i>	<i>d.</i>
Malt, one bushel and a half - - -	0	15	0
Hops, one pound . - - - -	0	2	0
Liquorice root, one pound and a half	0	1	6
Capficum, quarter of an ounce - -	0	0	1
Spanish liquorice, two ounces - -	0	0	3
Treacle, five pounds - - - - -	0	1	3
Coals . - - - - - - - - -	0	1	0
	<hr/>		
	1	1	1
	<hr/>		

One

One barrel of twopenny, of 36 gallons,	£,	s.	d.
paid for at the public house, of 144			
quarts, at 4d each quart.	-	-	-
	2	7	8
If the poor man brewed at his own			
home, in the barrel he saves	-	-	-
	1	6	7

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

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

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

*When making the Essentia and colour, observe, when it is boiled as you think sufficiently to make it liquid enough to pour off into your liquor, you must add a little clear water or lime-water, as you please, to bring it to a proper temper, otherwise it will become a hard, dry, burnt substance if suffered to stand till cold, take care that no water is put to it till it is burnt enough.*

Secondly, Colour composed of eight pounds of moist sugar boiled till it obtains a middle state,



between bitter and sweet, and which gives to porter that fine mellow colour usually so much admired in good porter.

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

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

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

Pale malt is most nutritive, being, from the tender method of drying it, nearest to the original barley corn; it likewise contains more of the alcalous and balsamic qualities than the brown malt, which enduring a greater degree of heat in the kiln, is sometimes so crufted and burnt, that its mealy parts lose a great share of its essential salts and vital properties.

Amber malt is that which is dried in a middle degree

degree between pale and brown, and is now much in use, being the most pleasant and free of either extremes; I would therefore recommend the use of it.

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

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

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

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

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

Treacle partakes of many of the properties of liquorice: is a laxative, and inclines to gentle perspiration; by thus promoting the natural se-

cretions it must be the means of rendering porter and beer in general wholesome and healthy. Treacle is also a cheaper article than sugar, and answers the purposes of colour where the beer is for immediate consumption; but in summer, where a body is required to withstand the temperature of the air, and the draught is not quick, sugar alone can give a body to porter; therefore treacle will be a discretionary article.

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

Cocculus indicus, commonly called oculus India berries, is poisonous, stupifactive, and unlawful: which is what so many have been fined for; but being of excessive strength to attack the head, and when ground into a fine powder undiscoverable in the liquor, is but too much used to the prejudice of the public.

After giving all the necessary instructions for porter, spirits, &c. I shall lay down in the plainest method the different acts of parliament respecting the licences, and the duty upon all kinds of wine, spirits, and malt liquors, to prevent imposition upon the publican.

## LICENCES TO ALE-HOUSE KEEPERS, &c.

( 30 GEO. III. c. 38. )

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

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

	£.	s.	d.
The stamp duty on the Justices licence to retail ale, &c.	1	11	6
To retail Foreign wine in England if the party has not a spirit or beer licence	5	4	0
If the party has a beer licence and not one for spirits	4	4	0
If the party has also a spirit licence	2	4	0
For every licence to retail British made wines or sweets, either in England or Scotland	2	4	0
To retail Foreign wines in Scotland if the party has not a spirit or beer licence	3	6	8
If he has a beer licence, but not one for spirits	2	13	4
If he has also a spirit licence	1	6	8
For every licence to retail spirits in Great Britain, if the party's house be rated under 15 pounds per annum	4	14	0
If at 15 and under 20	5	2	0
If at 20 and under 25	5	10	0
If at 25 and under 30	5	18	0
If at 30 and under 40	6	6	0
If at 40 and under 50	6	14	0
If at 50 or upwards	7	2	0
F 3		These	

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

On death or removal, upon application to the commissioners, or collectors, or supervisors, as before recited, the executor, &c. will be authorised to carry on the trade for the remainder of the term; also transferable one to another.

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

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

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

*The new & old Duty upon all Kinds of Foreign and British Spirituous Liquors, Wines, &c.*

FOREIGN SPIRITS.

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

Foreign spirits are subject to the following duties, payable at the Custom House on importation:

	Duty.			Drawback		
	£.	s.	d.	£.	s.	d.
Arrack imported by the East India Company, brandy, and geneva, per gallon	0	0	9	0	0	8
Citron water per gallon	0	5	8	0	5	1
Hungary water, Rosa Solis, Visney, Usquebaugh, cor-						

dial

	Duty.			Drawb.		
	£.	s.	d.	£.	s.	d.
dial water, and all spirits not enumerated, per gallon	0	2	10	0	2	7
Rum British, the gallon	0	0	5	0	0	5
Foreign ——— —	0	0	7	0	0	6

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

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

## BRITISH SPIRITS.

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

The maker to pay the duties of Excise following.

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

Old.

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

And



And for every gallon of such spirits of a greater strength than one to ten over proof, and not exceeding 3l. per cent. over one to ten over proof, an additional duty in proportion to the surplus strength to be paid by the importer before landing, 27 Geo. 3, c. 13; 31 Geo. 3, c. 1; 33 Geo. 3, c. 59; and 34 Geo. 3, c. 2.

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

#### DUTIES UPON BRITISH SWEET WINE.

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

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

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

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

And for every barrel of sweets or made wines, 18s. 4d.  $\frac{1}{4}$ , by 27 Geo. III. c. 13; and 11s. 7d.  $\frac{1}{4}$  by 35 Geo. III. c. 10; and 12s. by 36 Geo. III. c. 123.—Total 2l. 2s. per barrel, which sum of 2l. 2s. is saved by a private family, if made according to the directions I before laid down for their own consumption.

DUTY

## DUTY ON BEER BREWED FOR SALE.

( 24 Geo. III. c. 41. )

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

Every common brewer who shall brew strong beer, shall on a penalty of 50l. take out a licence annually, and pay for the same the sum of 1l. 10s. if the quantity of beer brewed by him shall not exceed, within the year, ending the 5th day of July in each year, previous to his taking out the licence, the quantity of 1000 barrels.

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

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

And by 27 Geo. III. c. 13. there shall be paid for every barrel of beer or ale, above 6s. the barrel (exclusive of the duty, not being two-penny ale, mentioned in the seventh article of the Treaty of Union, nor table beer) 8s.

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

Bounty on exportation of ditto, when barley is at

at or under 1l. 4s. the quarter, containing eight bushels. the barrel, 1s.

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

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

Allowance for every barrel of ditto made for sale by retail in England, 4d. in Scotland, 3d.

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

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

Twopenny ale mentioned in the seventh article of the Treaty of Union, the barrel, 3s. 4 $\frac{1}{4}$ d. and thirteen nineteenth part of a farthing.

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

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

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

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

If any common brewer, &c. shall, after the end of four months, leave with the Collector of Excise of the district, and where the duties were paid, a certificate from the officer who received the duties, That the duties upon beer or ale have been paid (which certificate the officer is to give gratis) then the Collector shall, out of the duties of malt, forthwith pay the person producing the certificate the allowance directed; and in case the Collector shall not have money in hand to pay, then the  
commissioners

commissioners of the Excise are to pay the allowance out of the duties on malt, or any monies then in their hands, 20 Geo. 3. c. 35. §. 7.

( 32 Geo. III. c. 8. )

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

### REGULATIONS OF SOLDIERS QUARTERED.

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

Any one finding the soldiers with candle, vinegar, small beer or cyder, and allowing the soldiers the use of fire and necessaries to dress their victuals, by giving notice of the same to the commanding officer, the soldiers are obliged to find their own food, and the landlord so finding him, is to be allowed, by the 35th of Geo. III. c. 64. 2d. per day for each soldier, to be paid by the serjeant before the private receives his pay from the said serjeant, which soldiers are paid for the same by the officers.

A light-horseman's diet, hay and straw for his horse, 1s. per day.

A foot-soldier's diet 4d. per day.

When the militia are not embodied, the serjeants, corporals, and drummers are only to be billeted.

And by the same act passed the 19th of May, 1795, 35 Geo. III. c. 64. every non-commissioned officer, or private soldier, must pay 10d. per day

for his diet and small beer, instead of 6d. for the cavalry and 4d. for the infantry; and for articles which were furnished gratis, there is an allowance of 2d. per day each man, which the sergeants must pay as hereafter directed, and 10d. halfpenny per day for each horse, instead of 6d. as in the former act. Every soldier on his march, and recruiting parties, are entitled to receive as above-recited, and on the day and two following after their arrival, except either of the two following days should happen to be a market-day.

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

When an non-commissioned officer receives the soldiers pay, he must give notice of the same to the Publicans, where his soldiers are quartered, within four days after receiving the same; and the Publicans and Innkeepers must be paid first, before the soldiers receive their money, at the following rate:—

A captain or commissioned officer of horse, 2s per day; a captain or commissioned officer of foot, 1s. per day; and for each of their horses, 6d. per day.

No Publican can receive any more than two horses for every man quartered upon him; and if he has no stables, he has no right to have any horses quartered.

The constables in Westminster must deliver lists upon oath, at every quarter sessions, of every person obliged to receive soldiers; and such lists the clerk of the peace must shew to any house-keeper, without any fee; copies of the same may be had at two-pence a sheet of one hundred and fifty words.

*Description of MATTHEW QUIN'S improved HYDROMETER, for SPIRITS and WORTS, extracted from the book published upon that head, by the Arts Manufactures and Commerce, in the year 1790, when he received as a present from the Society, a large silver medal and twenty guineas for his valuable Improvement. So that 4 weights only are used instead of 18 formerly used.*

THIS Hydrometer is made in hard metal; and is therefore not so liable to be bruised or out of repair as fine copper, of which Hydrometers are usually made; and is so constructed as to ascertain, in the most plain and expeditious manner, the strength of any spirit, from alcohol to water; with the concentration and specific gravity of each different strength: and discovers also the weight of worts, &c. with four weights only; which, according to the old construction of Hydrometers, would require a far greater number of weights. The side of the square stem of the instruments, engraved, A, B, C, &c. to Z, shews the strength of any spirit, from alcohol to water; and the three other sides, numbered, 1, 2, 3, are adapted for worts, &c. As the density of the fluid alter with heat and cold, every different strength has a peculiar degree of contraction and dilatation, which is considered in dividing the sliding rule belonging to, and sold with, the Hydrometer.

DIRECTIONS

DIRECTIONS for the use of MATTHEW  
QUIN'S HYDROMETER.

Find the heat of the spirits by the thermometer; and bring the star on the sliding rule to the degree of heat marked on the thermometer scale, and against the number of the weight, and letter on the stem. You have the strength of the spirit pointed out on the sliding rule; which is lettered, and numbered at the instruments and weights.

*Example.* — Suppose the heat of the spirits  $65^{\circ}$  by the thermometer; and of such strength as to sink the Hydrometer to D, on the stem, without any weight; then put the star to  $65^{\circ}$  of the thermometer, and against D; you have seventy-five gallons to the hundred over proof: at this strength the concentration is five gallons (marked above 76); and the specific gravity is nearly eight hundred and eleven, as marked below D: so that, if seventy-five gallons of water are added to one hundred gallons of this spirit, the mixture will be hydrometer-proof; but will only produce in measure one hundred and seventy gallons. Again, let the heat be  $53^{\circ}$ , and the spirit to require the weight No. 1, to sink the instrument to I, on the stem; then put the star to  $50^{\circ}$  of heat, and against I, on the sliding rule you

you have  $52\frac{1}{8}$  gallons to the hundred over-proof, concentration  $2\frac{1}{4}$  gallons, and the specific gravity eight hundred and fifty-four.

If the instrument, with the weight No. 2, should sink to Q, on the stem, and the heat  $41^{\circ}$ , it shews the strength 19 gallons, to the hundred over-proof, concentration  $\frac{3}{4}$ , specific gravity 905.

If the spirits be at  $32^{\circ}$  of heat, and the weight No. 3 sinks the instrument to letter S, on the stem, it shews the liquor to be thirteen gallons in the hundred under proof, concentration  $\frac{1}{4}$ , specific gravity 945.

$30^{\circ}$  of heat, and the instrument sinking to M, with weight No. 4, shews fifty-seven gallons in the hundred under-proof, concentration nearly  $\frac{1}{2}$  a gallon, specific gravity  $976\frac{1}{4}$ . So of the rest.

In ascertaining the strength or gravity of worts, the weight No. 4 is always to continue on the Hydrometer; and the weights No. 1, 2, 3, are adapted to the sides, No. 1, 2, 3, of the square stem; which discovers the exact gravity of the worts.

The instrument is adjusted so as to sink in rain water, at  $60^{\circ}$  of the thermometer, with the weight No. 1, to W. on the side of the stem No. 1, and shews to  $26^{\circ}$  heavier than water.





N. B. When the heat of the worts cannot be conveniently tried at 60° of the thermometer, the following little table will shew the number of divisions to be added for the heat.

Degrees of the Thermometer, 60, 0	Degrees of the Hydrometer to be added
72, 1	
82, 2	
91, 3	
99, 4	

Although the above table may not be found philosophically true, yet it will not err a quarter of a pound per barrel in any gravity used for fermentation. For the use of those who are more particular in this respect, Mr. Quin has completed a scale, which they may apply to their own degrees of heat.

*The Gauge of Beer standing by inches, and the quantities given in gallons and quarts per ditto.*

If you want to find the price according to the gallons, see the following pages.

<i>In.</i>	<i>Ten.</i>	<i>Gal.</i>	<i>Quar</i>	<i>Inch.</i>	<i>Gal.</i>	<i>Quar</i>
1	1	2		24	56	3
2	2	4		25	59	3
3		5	2	26	62	
4		7	2	27	64	3
5	2	10		28	67	1
6		11	3	29	69	3
7		14		30	72	2
8		16		31	75	
9		18	2	32	77	2
10		21		33	80	
11		23	1	34	82	2
12		26		35	85	
13		28	1	36	87	2
14		30	3	37	89	3
15		33	1	38	92	
16		36		39	94	1
17		38	2	40	96	2
18		41		41	98	2
19		43	3	42	100	2
20		46	1	43	102	2
21		49		44	104	2
22		51	3	45	106	1
23		54	1	46	108	

As a mark of the great utility of the following tables which I published in August, 1794, & 1795, the porter tables at 6d. and the spirit ditto at 8d. I now assure the public that I have sold 80700 of them up to this day, which shall appear by my books, and may be had yet at my house, together or separate, at the before-mentioned prices.

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## THE PUBLICANS

CELLAR & BAR

### READY ACCOMPTANT.

*Price of store beer or amber at 30s. per barrel, which is what the Publican pays to the Brewer: each barrel contains 36 gallons, which is 10d. per gallon.*

Price from 1 Gallon to 108 Gallons.

Gal.	Bar.	Firk.	Gal.	£.	s.	d.
1				0	0	10
2				0	1	8
3				0	2	6
4				0	3	4
5				0	4	2
6				0	5	0
7				0	5	10
8				0	6	8
9		1		0	7	6
10		1	1	0	8	4
11		1	2	0	9	2
12		1	3	0	10	0

<i>Gal.</i>	<i>Bar.</i>	<i>Firk.</i>	<i>Gal.</i>	<i>£.</i>	<i>s.</i>	<i>d.</i>
13		1	4	0	10	10
14		1	5	0	11	8
15		1	6	0	12	6
16		1	7	0	13	4
17		1	8	0	14	2
18		2	0	0	15	0
19		2	1	0	15	10
20		2	2	0	16	8
21		2	3	0	17	6
22		2	4	0	18	4
23		2	5	0	19	2
24		2	6	1	0	0
25		2	7	1	0	10
26		2	8	1	1	8
27		3	0	1	2	6
28		3	1	1	3	4
29		3	2	1	4	2
30		3	3	1	5	0
31		3	4	1	5	10
32		3	5	1	6	8
33		3	6	1	7	6
34		3	7	1	8	4
35		3	8	1	9	2
36	1	0	0	1	10	0
37	1	0	1	1	10	10
38	1	0	2	1	11	8
39	1	0	3	1	12	6
40	1	0	4	1	13	4
41	1	0	5	1	14	2
42	1	0	6	1	15	0
43	1	0	7	1	15	10
44	1	0	8	1	16	8

Gal.	Bar.	Firk.	Gal.	£.	s.	d.
45	1	1	0	1	17	6
46	1	1	1	1	18	4
47	1	1	2	1	19	2
48	1	1	3	2	0	0
49	1	1	4	2	0	10
50	1	1	5	2	1	8
51	1	1	6	2	2	6
52	1	1	7	2	3	4
53	1	1	8	2	4	2
54	1	2	0	2	5	0
55	1	2	1	2	5	10
56	1	2	2	2	6	8
57	1	2	3	2	7	6
58	1	2	4	2	8	4
59	1	2	5	2	9	2
60	1	2	6	2	10	0
61	1	2	7	2	10	10
62	1	2	8	2	11	8
63	1	3	0	2	12	6
64	1	3	1	2	13	4
65	1	3	2	2	14	2
66	1	3	3	2	15	0
67	1	3	4	2	15	10
68	1	3	5	2	16	8
69	1	3	6	2	17	6
70	1	3	7	2	18	4
71	1	3	8	2	19	2
72	2	0	0	3	0	0
73	2	0	1	3	0	10
74	2	0	2	3	1	8
75	2	0	3	3	2	6
76	2	0	4	3	3	4

Gal	Bar.	Firk.	Gal.	£.	s.	d.
77	2	0	5	3	4	2
78	2	0	6	3	5	0
79	2	0	7	3	5	10
80	2	0	8	3	6	8
81	2	1	0	3	7	6
82	2	1	1	3	8	4
83	2	1	2	3	9	2
84	2	1	3	3	10	0
85	2	1	4	3	10	10
86	2	1	5	3	11	8
87	2	1	6	3	12	6
88	2	1	7	3	13	4
89	2	1	8	3	14	2
90	2	2	0	3	15	0
91	2	2	1	3	15	10
92	2	2	2	3	16	8
93	2	2	3	3	17	6
94	2	2	4	3	18	4
95	2	2	5	3	19	2
96	2	2	6	4	0	0
97	2	2	7	4	0	10
98	2	2	8	4	1	8
99	2	3	0	4	2	6
100	2	3	1	4	3	4
101	2	3	2	4	4	2
102	2	3	3	4	5	0
103	2	3	4	4	5	10
104	2	3	5	4	6	8
105	2	3	6	4	7	6
106	2	3	7	4	8	4
107	2	3	8	4	9	2
108	3	0	0	4	10	0

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

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



The Guage of the following Casks, by the Head, Bulge, or Length, standing and lying, shewing the quantity of gallons they ought to contain, and the Dimensions of each cask, that by finding any deficiency in the admeasurement may immediately conclude your casks are short of the quantity they ought to contain.

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

                      
*A Table of Fees and Expences usually paid by Publicans.*

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

BEER at $3\frac{1}{2}$		Amber, 2d.	
Pint.	Quarts.	Pints.	Quar
s. d.	s. d.	s. d.	s. d.
1	$1\frac{3}{4}$	$3\frac{1}{2}$	2 4
2	$3\frac{1}{2}$	7	4 8
3	$5\frac{1}{4}$	$10\frac{1}{2}$	6
4	7	1 2	8 1 4 8
5	$8\frac{3}{4}$	$5\frac{1}{2}$	10 1 8
6	$10\frac{1}{2}$	9	1 2 2 4 8
7	$1\frac{1}{4}$	$2\frac{1}{2}$	1 2 2 4 8
8	2	4	1 4 2 3 4 8
9	$3\frac{3}{4}$	$7\frac{1}{2}$	1 6 3 4 8
10	$5\frac{1}{2}$	11	1 8 3 4 8
11	$7\frac{1}{4}$	$2\frac{1}{2}$	1 10 3 4 8
12	9	6	2 4 4 4 8
13	$10\frac{3}{4}$	$9\frac{1}{2}$	2 2 4 4 8
14	$1\frac{1}{2}$	1	2 4 4 5 4 8
15	$2\frac{1}{4}$	$4\frac{1}{2}$	2 6 5 4 8
16	4	8	2 8 5 4 8
17	$5\frac{3}{4}$	$11\frac{1}{2}$	2 10 5 4 8
18	$7\frac{1}{2}$	3	3 5 6 4 8
19	$9\frac{1}{4}$	$6\frac{1}{2}$	3 2 6 4 8
20	11	10	3 4 6 4 8
21	$3\frac{3}{4}$	$1\frac{1}{2}$	3 6 7 4 8
22	$2\frac{1}{2}$	5	3 8 7 4 8
23	$4\frac{1}{4}$	$8\frac{1}{2}$	3 10 7 4 8
24	6	7	4 3 3 4 8
25	$7\frac{3}{4}$	$3\frac{1}{2}$	4 2 3 4 8
26	$9\frac{1}{2}$	7	4 4 3 4 8
27	$11\frac{1}{4}$	$10\frac{1}{2}$	4 6 9 4 8
28	1	2	4 8 9 4 8
29	$2\frac{3}{4}$	$5\frac{1}{2}$	4 10 9 4 8
30	$4\frac{1}{2}$	9	5 10 10 4 8
31	$6\frac{1}{4}$	$\frac{1}{2}$	5 2 10 4 8
32	8	4	5 4 10 8
33	$9\frac{3}{4}$	$7\frac{1}{2}$	5 6 11 4 8
34	$11\frac{1}{2}$	11	5 8 11 4 8
35	$1\frac{1}{4}$	$2\frac{1}{2}$	5 10 11 8
36	3	6	6 12

THE  
PUBLICANS' TRUE FRIEND;

*Or, Gauging Assistant.*

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

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

8	4	4	1
9	0	4	2
9	7	4	3
10	9	5	0

6 Gallon Cask,  
lying.

*In. Ten. Gal. Qu.*

0	9	is	0	1
1	6		0	2
2	1		0	3
2	6		1	0
3	1		1	1
3	6		1	2
4	0		1	3
4	4		2	0
4	7		2	1
5	2		2	2
5	5 <sup>1/2</sup>		2	3
5	9		3	0
6	2 <sup>1/2</sup>		3	1
6	6		3	2
7	0		3	3
7	4		4	0
7	8 <sup>1/2</sup>		4	1
8	2		4	2
8	6		4	3
9	1		5	0
9	9		5	1
10	4		5	2
11	0		5	3
11	9		6	0

8 Gallon Cask,  
lying.

*In. Ten. Gal. Qu.*

1	1	is	0	1
1	8		0	2
2	3		0	3
2	8		1	0
3	2		1	1
3	5		1	2
3	9		1	3
4	2		2	0
4	5		2	1
4	8		2	2
5	2		2	3
5	5		3	0
5	8		3	1
6	1		3	2
6	4		3	3
6	7		4	0
6	9 <sup>1/2</sup>		4	1
7	2 <sup>1/2</sup>		4	2
7	5 <sup>1/2</sup>		4	3
7	9		5	0
8	1 <sup>1/2</sup>		5	1
8	5		5	2
9	0		5	3
9	3		6	0
9	6		6	1
9	9		6	2
10	2		6	3
10	5		7	0
11	1		7	1

11	7	7	2
12	3	7	3
13	2	8	0

10 Gallon Cask,  
lying.

*In. Ten. Gal. Qu.*

1	5	is	0	2
2	5		1	0
3	$1\frac{1}{2}$		1	2
3	8		2	0
4	$4\frac{1}{2}$		2	2
4	9		3	0
5	5		3	2
6	0		4	0
6	5		4	2
7	0		5	0
7	4		5	2
7	$9\frac{1}{2}$		6	0
8	$4\frac{1}{2}$		6	2
8	8		7	0
9	5		7	2
10	2		8	0
10	8		8	2
11	5		9	0
12	5		9	2
14	0		10	0

12 Gallon Cask,  
lying.

*In. Ten. Gal. Qu.*

1	6	is	0	2
2	5		1	0
3	3		1	2
4	0		2	0
4	5		2	2
4	$9\frac{1}{2}$		3	0
5	5		3	2
6	0		4	0
6	4		4	2
6	7		5	0
7	1		5	2
7	5		6	0
7	9		6	2
8	3		7	0
8	$7\frac{1}{2}$		7	2
9	0		8	0
9	4		8	2
9	9		9	0
10	4		9	2
10	$9\frac{1}{2}$		10	0
11	8		10	2
12	5		11	0
13	2		11	2
15	0		12	0

16 Gallon Cask,  
lying,

*In. Ten. Gal. Qu.*

1	5	is	0	2
2	2		1	0
2	8		1	2
3	4		2	0
4	0		2	2
4	5		3	0
4	9		3	2
5	3		4	0
5	8		4	2
6	2		5	0
6	7		5	2
7	0		6	0
7	3		6	2
7	7		7	0
8	1		7	2
8	4		8	0
8	8		8	2
9	1		9	0
9	5		9	2
9	9		10	0
10	2		10	2
10	6 <sup><math>\frac{1}{2}</math></sup>		11	0
11	0 <sup><math>\frac{1}{2}</math></sup>		11	2
11	5		12	0
11	9		12	2
12	4		13	0
13	0		13	2
13	5		14	0

14	1		14	2
14	7		15	0
15	5		15	2
16	5 <sup><math>\frac{1}{2}</math></sup>		16	0

20 Gallon Cask,  
lying.

*In. Ten. Gal. Qu.*

1	0	is	0	2
1	9		1	0
2	5		1	2
3	0		2	0
3	5		2	2
4	0		3	0
4	5		3	2
5	0		4	0
5	4		4	2
5	7 <sup><math>\frac{1}{2}</math></sup>		5	0
6	1		5	2
6	4		6	0
6	7		6	2
7	0		7	0
7	3		7	2
7	6 <sup><math>\frac{1}{2}</math></sup>		8	0
8	0		8	2
8	3 <sup><math>\frac{1}{2}</math></sup>		9	0
8	5		9	2
8	7		10	0
9	0		10	2
9	3		11	0
9	5		11	2

9	8	12	0	11	3	16	0
10	1	12	2	11	6	17	0
10	4	13	0	12	4	18	0
10	$7\frac{1}{2}$	13	2	12	9	19	0
11	0	14	0	13	6	20	0
11	4	14	2	13	9	21	0
11	$7\frac{1}{2}$	15	0	14	6	22	0
12	1	15	2	15	0	23	0
12	5	16	0	15	6	24	0
13	0	16	2	16	1	25	0
13	5	17	0	16	5	26	0
13	$9\frac{1}{2}$	17	2	16	$9\frac{1}{2}$	27	0
14	$\frac{1}{2}$	18	0	17	7	28	0
15		18	2	18	4	29	0
15	5	19	0	19	5	30	0
16	4	19	2	21	3	31	0
17	5	20	0	22	2	31	2

Half Hoghead,  
 $31\frac{1}{2}$  Gal. lying.

In. Ten. Gal. Qu.

1	9	is	1	0
2	9		2	0
3	6		3	0
4	3		4	0
5	0		5	0
5	6		6	0
6	3		7	0
6	9		8	0
7	6		9	0
8	1		10	0
8	6		11	0
9	1		12	0
9	6		13	0
10	2		14	0
10	7		15	0

Hoghead 63 Gal.  
 lying.

In. Ten. Gal. Qu.

1	4	is	1	0
2	$3\frac{1}{2}$		2	0
2	9		3	0
3	4		4	0
3	9		5	0
4	4		6	0
5	0		7	0
5	4		8	0
5	8		9	0
6	$2\frac{1}{2}$		10	0
6	6		11	0
7	0		12	0
7	3		13	0
7	$6\frac{1}{2}$		14	0
8	0		15	0

8	3	is	16	o	15	6	is	40	o
8	$6\frac{1}{2}$		17	o	15	$8\frac{1}{2}$		41	o
8	$9\frac{1}{2}$		18	o	16	1		42	o
9	3		19	o	16	3		43	o
10	6		20	o	16	6		44	o
10	o		21	o	16	9		45	o
10	3		22	o	17	$2\frac{1}{2}$		46	o
10	6		23	o	17	6		47	o
10	$9\frac{1}{2}$		24	o	17	9		48	o
11	2		25	o	18	3		49	o
11	$4\frac{1}{2}$		26	o	18	5		50	o
11	7		27	o	18	$9\frac{1}{2}$		51	o
12	o		28	o	19	$2\frac{1}{2}$		52	o
12	4		29	o	19	$6\frac{1}{2}$		53	o
12	6		30	o	20	o		54	o
13	o		31	o	20	5		55	o
13	4		32	o	20	9		56	o
13	6		33	o	21	4		57	o
13	9		34	o	21	9		58	o
14	$2\frac{1}{2}$		35	o	22	4		59	o
14	5		36	o	22	9		60	o
14	7		37	o	23	5		61	o
15	o		38	o	24	5		62	o
15	3		39	o	26	o		63	o



The dimensions of each cask lying and standing, with the quantity by inches and tenths.

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

*Note,* When the gauge of the cask is taken observe that the cask is even upon the stillions.

*The Gauge of several Wine Pipes lying,*

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

I would

## A WARNING TO YOUNG PUBLICANS.

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

I have upon a former day promised the world to lay open the whole art and infamy of that trade in a publication, which if this does not remove will at least be a great check on a practice so long crying aloud for redress: but this censure I would not be understood to extend to all brokers, for in my time I have met with men of honour of that profession. A petty-fogging Public House Broker thus commences his dirty work.

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

Are you a Broker, sir?

At your service sir.

Have you any Public Houses to let?

A great number: who recommended you to me?

A friend, Mr. \_\_\_\_\_.

Then you are not engaged with a broker?

No, nor with Brewer or Distiller.

At this the broker shaking his shoulders, says  
*(with a shrug)* *aside,*

aside, he will do. The Broker perhaps, as is customary, is to have two or three guineas from a Brewer, for recommending a fine fellow as a recruit, especially if he has got money: if not, the Broker is what you may call the running Broker to the Brewhouse, and even then there is an agreement between parties.

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

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

No; I can command about one hundred and fifty pounds.

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

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

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

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

(Mr. Broker sets off to the Brewer with news,)  
Get

Get, says the Brewer, a free house for him, which of course must come into his own trade; if not, do not loose him. You know the man in the Black or red Lion, is behind the lighter, (that is when he is failing in his payment) we will put him in there. Next day the appointment takes place at the brewhouse, and the brewer examines the man, his money, his character, &c. &c. as if the Broker had never called.

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

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

Mark, friend, says the Broker, I will agree to that, and by eleven to-morrow you will see such a man, (describes him) therefore be sure the moment he comes in, to damn away and curse every person in and about your house, and also to the man himself be sure to use the most uncouth  
 I language

language, and proceed even to that degree of rudeness, as even not to give him an answer. When I make my appearance on that or the next day, you are to be as mild as a lamb. (This is what will do the business, says the Broker.)

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

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

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

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

The first step taken by the broker, is to advertise the house, which he will be sure to make a charge of at least one guinea for writing, attendance, &c. under pretext of concealing the name, &c. he confines the application to his own house, that he may have an opportunity of sending such as may apply to other houses, or of

appointing a time for a private meeting, with a view of finding a fresh dupe. In this kind of enquiry four or five months are ineffectually consumed: no proper person applies till the Broker can find a new object, on whom he may practice his artifices.

Having at length found a person capable of being imposed on, he practices a new edition of the knaveries above described in the case of the last victim to his duplicity.

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

ever sum I can get from the other man's Broker, for the goods and fixtures, over and above what they cost you, I will endeavour to clear for you those five guineas you are to give me. The ruined Publican wishing to disentangle himself by any means, readily assents to this proposition.

Though the business might be completed in two or three hours, the *gentleman* Broker knowing he is to be allowed a guinea *per diem*, is always careful to spin it out to two or three days; the more days the more guineas, and he is ingenious in finding causes of delay. During the course of the appraisement, the broker sometimes, for the purpose of screening his knavery, and sometimes for the purpose of concealing his own gross ignorance of the value of the goods, uses a kind of secret *hieroglyphics*, intelligible only to himself. The following is a specimen of his curious figures and symbols.

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

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

The scene between two brokers on one of those occasions, exhibits a most curious but turpid issue of over-reachings and villanies. Not content with deluding their employers, they frequently, such is their love of roguery, deceive



one another. It is no great honour to a broker to *do* one who is not of the *profession*, but when *Broker* meets *Broker*, then comes the tug of war. By way of commencing the attack, the selling Broker asks about twice the value of the goods, supposing that his antagonist would be ashamed to offer him what they are really worth. If this first *thrust* goes home, the selling Broker next endeavours by higgling, &c. to *do* his opponent, so as to inveigle him into an agreement to take the goods at such a value as may enable the going out Publican to make a handsome compensation for the *job*.

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

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

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

Received

	£.	s.	d.
Received from the Brewer for finding a customer for the Red Lion	-	2	2 0
From the man in the red lion to find him a ditto	-	5	5 0
His charge for appraisement when going in, three days attendance	-	3	3 0
His advertizing the red lion three times, and sundry attendance	-	2	12 6
To his agreement to find a second cus- tomer for the red lion	-	5	5 0
To half of 10l. 10s. received for the furniture more than you paid on coming in, as per agreement	-	5	5 0
To appraising him out, and three days attendance	-	3	3 0
		<hr/>	
		£.	26 15 6

Therefore in about three or four months, the Red or the Black Lion produces, without any risk in trade, 26l. 15s. 6d. to the broker.

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

If the young beginner wants to have a public house, let him and a friend apply to a Brewer or Distiller, there inform them of his money, and of what kind of a house he wants; and as fair men, whose interest it is to find customers, will give the applicants every information; if the house in question is in their own trade they will open their books to inform the parties what trade the house

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

I shall conclude this little but I hope useful publication, with declaring my total disregard of the malevolent opposition from the detected house-broker. It is natural in a swindler to fear the officer of justice, and to hate the witness, by whose evidence he is brought to merited punishment; it is natural in the broker to hate and dread a work which unveils the enormous turpitude of his conduct. But when the welfare of the public requires a severe operation, any passions the rotten parts of it may feel, should never prevent the sound from cutting them away.

If in this piece the honest and industrious publican will be shielded from the arts and snares of a knavish Broker, I shall utterly despise the angry declamations of those gentlemen smarting under the rod, and disappointed of their future prey.

*As a caution I have extracted from the Citizen's Law Companion, the case of Patman and Vaughan, the latter being the first Publican that ever became a bankrupt, with the comments of the Judges, and the decision of the Jury on that important occasion.*

PATMAN v. VAUGHAN.

1 Term Rep. 572.

In the case of *Patman v. Vaughan*, it appeared in evidence, that the plaintiff had kept a public house for nine months, during which time he had sold to three or four persons about six gallons of spirits altogether. One of the instances was that having bought five gallons of spirits of one Bennet, he had desired him to send two of the five into the country, to a person who had ordered it of him; it was also said by his own servant, that if any person had sent for liquor, he might have had it. Mr. Justice *Buller* left the question to the jury, with this direction, that if they were of opinion that the plaintiff had endeavoured to make profit of his trading, and was ready to sell to any person who applied to him, and not merely as a matter of favour; that then the *quantum* and extent of the trading, was immaterial; and they should find for the defendant. The jury found for the defendant accordingly. *Ashurst*, Justice— I do not consider the question of law to be governed by the *quantum* of the trading, but I take  
the

the rule to be this, that where it is a man's common or ordinary mode of dealing, or where, if any stranger who applies, may be supplied with the commodity in which the other professes to deal, and is not sold as a favour; any particular person so selling is subject to the bankrupt laws. *Buller, J. the case of Bartholomew v. Sherwood*, was much stronger than the present, on the trial of this cause I left the question to the jury, with this direction, that if they were of opinion the plaintiff meant to sell spirits out of his house, and to get a profit by it, the quantity which he sold was immaterial, and he must be considered as a trader. It was proved at the trial, that the plaintiff lived in the public house only nine months, during the course of which time there could not be many instances adduced in evidence of his having sold spirits out of the house, but I particularly directed the jury to advert to the circumstance of there not being one instance of any person, who had applied to buy liquor, having been refused. That is the great point, for as to the extent of the dealing, and the profit which he made, it is immaterial. For if a man makes a considerable profit, he is not likely to become a bankrupt: it is only in cases where the profits of the trade are inconsiderable that such an event is likely to take place. Now here the circumstances were, that from the time when the plaintiff took this house, he was willing to sell spirits to any person who applied, therefore though the time was short, and the instances of his trading were few, yet I thought it proper to be left to the jury, and they found a verdict for the defendant.

THE END.

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Gripes	Water in the Head
Gum Red	Zona Ignea
Hare Lip	

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