

patties; pigeon pies; sausages; toast with marrow (served on a water plate), cheesecakes; puffs, mashed or scalloped potatoes, brocoli; asparagus, sea-kale with toast, creams, jellies, preserved or dried fruits, salad, radishes, &c. If a more substantial supper is required, it may consist of fish, poultry, game; slices of cold meat, pies of chickens, pigeons, or game; lamb or mutton chops, cold poultry, broiled with high seasoning, or fricasseed; rations or toasted cheese.

MADE WINES, &c.—GENERAL DIRECTIONS FOR MAKING

715. The best method of making these wines is to boil the ingredients, and ferment with yeast. Boiling makes the wine more soft and mellow. Some, however, mix the juice, or juice and fruit, with sugar and water unboiled, and leave the ingredients to ferment spontaneously. Your fruit should always be prime, and gathered dry, and picked clean from stalks, &c. The lees of wine are valuable for distillation, or making vinegar. When wine is put in the cask the fermentation will be renewed. Clear away the yeast as it rises, and fill up with wine, for which purpose a small quantity should be reserved. If brandy is to be added, it must be when the fermentation has nearly subsided, that is, when no more yeast is thrown up at the bung-hole, and when the hissing noise within is not very perceptible: then mix a quart of brandy with a pound of honey; pour into the cask, and paste stiff brown paper over the bung-hole. Allow no hole for a vent peg, lest it should once be forgotten, and the whole cask of wine be spoiled. If the wine wants vent, it will be sure to burst the paper; if not, the paper will sufficiently exclude all air. Once a week or so, it must be looked to; if the paper is burst renew it, and continue to do so till it remains clear and dry. A great difference of opinion prevails as to racking the wine, or suffering it to remain on the lees. Those who adopt the former plan do it at the end of six months; draw off the wine perfectly clear, and put it into a fresh cask, in which it is to remain six months, and then be bottled. If this plan is adopted, it may be better, instead of putting the brandy and honey in the first cask, to put it in that in which the wine is to be racked; but on the whole it is, perhaps, preferable to leave the wine a year in the first cask, and then bottle it at once. All domestic wines improve more in the cask than in the bottle. Have very nice clear and dry bottles; do not fill them too high. Good soft corks, made supple by soaking in a little of the wine; press them in, but do not knock. Keep the bottles lying in saw-dust. This plan will apply equally well to raspberries, cherries, mulberries, and all kinds of ripe summer fruits.

716. *Ginger Wine*.—To make eighteen gallons of wine—twenty gallons of water, fifty pounds of loaf-sugar, two and a half pounds of bruised ginger, hops a quarter of a pound, the shaved rinds of eighteen lemons or Seville oranges; let these boil together for two hours, carefully skimming. Pour it, without straining, on to seven pounds of raisins: when cool put in the juice of the lemons or oranges; rinse the pulp in a pint or two of the wine, and strain it to the rest. Fer-

ment it with yeast; mix a quarter of a pint of solid yeast with a pint or two of the wine, and with that work the rest; next day tun it, raisins, hops, ginger and all together, and fill it up for a fortnight either with wine or with good new beer; then dissolve three ounces of isinglass in a little of the wine, and return it to the rest to fine it: a few days afterwards bung it close. This wine will be in full perfection in six months. It may be bottled, but is apt to fly; and if made exactly by the above directions, and drawn from the cask, it will sparkle like champagne.

717. *Mead, Metheglin, or Honey Wine*.—Boil honey in water for an hour: the proportion is from three to four pounds to each gallon: half an ounce of hops will both refine and preserve it, but is not commonly added: skim carefully, draining the skimmings through a hair sieve, and return what runs through. When a proper coolness, stir in yeast; a tea-cup full of solid yeast will serve for nine gallons. Tun it, and let it work over, filling it up till the fermentation subsides. Paste over brown paper, and watch it (see No. 725). Rich mead will keep seven years, and afford a brisk, nourishing, and pleasant drink. Some people like to add the thinly shaved rind of a lemon to each gallon while boiling, and put the fruit, free from pith, into the tub. Others flavour it with spices and sweet herbs, and mix it with new beer or sweet wort: it is then called Welsh Braggart.

718. *Parsnip Wine*.—To make a kilderkin: Set on double the quantity of water, and for every gallon of water allow four pounds of parsnips cleaned and sliced. When the water boils, put in the parsnips, and boil till they are perfectly tender; drain through a sieve or colander without pressing; immediately return it to the copper with fifty-six pounds of loaf-sugar; it will soon boil, being already hot, and what drips from the sieve may be added afterwards; six ounces of hops, and boil it two hours. Ferment with yeast; let it stand four days to work in a warm place; then tun and paste paper over. It is most likely it will work up and burst the paper, which must be renewed. It may be cleared with isinglass, but will not require any brandy.

719. *Malt Wine, or English Sherry*.—For an eighteen-gallon cask allow fifty-six pounds of good moist sugar, and sixteen gallons of water; boil them together two hours, carefully skimming. When the scum is all removed, and the liquor looks clear, add a quarter of a pound of hops, which should boil a quarter of an hour or twenty minutes. When the liquor is quite cool add to it five gallons of strong beer in the height of working: cover up, and let it work forty-eight hours; then skim and tun. If none remains for filling up, use new beer for that purpose. This method may be adopted with all boiled wines, and will be found to improve their strength, and promote their keeping. In a fortnight or three weeks, when the head begins to sink, add raisins (free from stalks) ten pounds, sugar-candy and bitter almonds of each half a pound, and a pint of the best brandy: brown paper as in former articles. It may be bottled in one year.

out if left three years in the wood, and then bottled, it will be found equal in strength and flavour to foreign wine.

720. *Orange or Lemon Wine, boiled.*—(For quantity of fruit, see No. 726.) To make eighteen gallons, twenty gallons of water, fifty-six pounds of loaf-sugar, the whites and shells of a dozen eggs, a quarter of a pound of hops; boil together the sugar, water, and eggs; when it has boiled an hour, and become quite clear, add the hops and the thinly shaved rinds of two or three dozen of the fruit—more or less, according as the bitter flavour is desired. Let it boil, in all, two hours: meanwhile, remove all the peel and white pith of the fruit, and squeeze the juice. Pour a gallon or two of the hot liquor on the pulp; stir it well about, and, when cool, strain to the rest, and add the juice. (N. B. Some people strain off the hops, rind, and eggs; others prefer their remaining: it is by no means important which mode is adopted.) Work it with yeast, as the foregoing article, and refine with isinglass dissolved in a quart of brandy. This wine should be one year in wood, and one in bottles, when it will be found excellent.

721. *Grape Wine.*—The larger the proportion of juice, and the less of water, the nearer it will approach to the strength and richness of foreign wine. There ought not to be less than one-third of pure juice. Squeeze the grapes in a hair sieve, bruising them with the hand rather than any heavier press, as it is better not to crush the stones. Soak the pulp in water until a sufficient quantity is obtained to fill up the cask. As loaf-sugar is to be used for this wine, and it is not easily dissolved in cold liquid, the best plan is to pour over the sugar (three pounds in every gallon required) as much boiling water as will dissolve it, and stir till it is dissolved. When cold put it in the cask with the juice, fill up from water in which the pulp has been steeped. To each gallon of wine put half an ounce of bitter almonds, not blanched, but cut small. The fermentation will not be very great. When it subsides, proceed with the brandy and papering as 726.

722. *Raisin Wine.*—There are various modes of preparing this wine, which is, perhaps, when well made, the best of our domestic wines. The following receipts are considered good:—For raisin wine, without sugar, put to every gallon of soft water eight pounds of fresh Smyrna or Malaga raisins: let them steep a month, stirring every day; then drain the liquor and put it into the cask, filling up as it works over: this it will do for two months. When the hissing has in a great measure subsided, add brandy and honey, and paper as the former articles. This wine should remain three years untouched; it may then be drunk from the cask, or bottled, and will be found excellent. Raisin wine is sometimes made in large quantities, by merely putting the raisins in the cask, and filling it up with water: the proportion as above: carefully pick out all stalks. In six months rack the wine into fresh casks, and put to each the proportion of brandy and honey. In cider countries, and plentiful apple years, a most excellent raisin wine is made by employing cider instead of water, and

steeping in it the raisins. Proceed in every respect as in the last article.

723. *Raisin Wine with Sugar.*—To every gallon of soft water four pounds of fresh raisins; put them in a large tub; stir frequently, and keep it covered with a sack or blanket. In about a fortnight the fermentation will begin to subside: this may be known by the raisins remaining still. Then press the fruit and strain the liquor. Have ready a wine cask, perfectly dry and warm, allowing for each gallon one pound or one pound and a half Lisbon sugar; put this into the cask with the strained liquor: when half full, stir well the sugar and liquor, and put in half a pint of thick yeast; then fill up with the liquor, and continue to do so while the fermentation lasts, which will be a month or more. Proceed with brandy, &c., as in the foregoing articles.

724. *Raisin Wine, in imitation of Frontignac.*—For every gallon of wine required, allow two pounds of raisins; boil them one hour in water; strain the boiling liquor on loaf-sugar, two pounds for every gallon; stir it well together: when cool put it in the cask with a moderate quantity of yeast (as last article). When the fermentation subsides, suspend in the cask a muslin bag containing elder flowers, in the proportion of a quart to three gallons of wine. When perfectly clear, draw off the wine into bottles.

725. *Currant or Gooseberry Wine without boiling.*—Suppose the cask to be filled is a kilderkin, to make it rich you should have fifty quarts of fruit, bruise it, and add to it half that quantity of water. Stir it well together, and let it stand twelve hours; then strain it through a coarse canvass bag or hair sieve to fifty-six pounds of good Lisbon sugar, and stir it well. Put the pulp of the fruit into a gallon more water; stir it about, and let it stand twelve hours. Then strain to the above, again stirring it; cover the tub with a sack. In a day or two the wine will begin to ferment. When the whole surface is covered with a thick yeasty froth, begin to skim it on to a sieve. What runs through may be returned to the wine. Do this from time to time for several days, till no more yeast forms. Then put it into the cask.

726. *Orange or Lemon Wine without boiling.*—For an eighteen-gallon cask, half a chest of Seville oranges; they are most juicy in March. Shave the rinds of a dozen or two (more or less according as the bitter flavour is desired, or otherwise.) Pour over this a quart or two of boiling water: cover up, and let it stand twelve hours, then strain to the rest. Put into the cask fifty-six pounds of good Lisbon sugar. Clear off all the peel and white pith from the oranges, and squeeze through a hair sieve. Put the juice into the cask to the sugar. Wash the sieve and pulp with cold water, and let the pulp soak in the water twenty-four hours. Strain, and add to the last, continually stirring it; add more water to the pulp, let it soak, then strain and add. Continue to do so till the cask is full, often stirring it with a stick until all the sugar is dissolved. Then leave it to ferment. The fermentation will not be nearly so great as that of currant wine, but the hissing noise will be heard for some weeks; when this sub-

sides, add honey and brandy, and paste over with brown paper. This wine should remain in the cask a year before bottling.

727. *Cowslip or Clary Wine*.—The best method of making these wines is to put in the pips dry, when the fermentation of the wine has subsided. This method is preferred for two reasons; first, it may be performed at any time of the year when lemons are cheapest, and when other wine is making; secondly, all waste of the pips is avoided; being light they are sure to work over if put in the cask while the wine is in a state of fermentation. For a kilderkin boil fifty-six pounds of good moist sugar, with twenty gallons of water, and a quarter of a pound of hops; shave thin the rinds of three dozen lemons or Seville oranges, or part of each; they may be put in the boil the last quarter of an hour, or the boiling liquor poured over them; squeeze the juice to be added when cool, and rinse the pulp in the hot liquor. Work with yeast as in the foregoing articles. In two days tun the liquor, and keep it filled up either with wine or new beer, as long as it works over; then paste brown paper, and leave it for four, six, or eight months. The quantity of flowers is one quart to each gallon of wine. Let them be gathered on a fine dry day, and carefully picked from every bit of stalk and green. Spread them thinly on trays, sheets, or papers, and turn them often. When thoroughly dry, put them in paper bags until the wine is ready to receive them. Put them in at the bung-hole; stir them down two or three times a day, till all the cowslips have sunk; at the same time add isinglass. Then paste over again with paper. In six months the wine will be fit to bottle, but will be improved by keeping longer in the cask; the pips shrink into a very small compass in drying; the quantity allowed is of fresh-gathered flowers. Observe also, that wine well boiled, and refined with hops and isinglass, is just as good used from the cask, as if bottled, which is a great saving of time and hazard. Wine made on the above principles has been often praised by connoisseurs, and supposed to have been bottled at least a year, which, in fact, had not been bottled half a day.

728. *Birch Wine*.—The liquor of the birch tree is to be obtained in the month of March, when the sap begins to ascend. One foot from the ground bore a hole in each tree, large enough to admit a faucet, and set a vessel under; the liquor will run for two or three days without injuring the tree. Having obtained a sufficient quantity, stop the holes with pegs. To each gallon of liquor add a quart of honey, or two and a half pounds of sugar; boil together an hour, stirring it well; a few cloves may be added for flavour, or the rind of a lemon or two; and, by all means, two ounces of hops to nine gallons of wine. Work it with yeast; tun, and proceed as in former recipes: refine with isinglass. Two months after making, it may be drawn off and bottled; and in two months more will be fit for use, but will improve by keeping.

729. *Elder Wine*.—The quantity of fruit required is one gallon of ripe elder-berries, and one quart of damsons or sloes, for every two gallons of wine to be produced; boil them in water till the damsons

burst, frequently breaking them with a flat stick; then strain and return the liquor to the copper. The quantity of liquor required for eighteen gallons of wine, will be twenty gallons: whatever, therefore, the first liquor proves short of this, add water to the pulp; rub it about and strain to the rest: boil two hours with fifty-six pounds of coarse moist sugar; a pound and a half of ginger bruised, a pound of allspice, and two ounces of cinnamon, loosely tied in a muslin bag, and four or six ounces of hops. When quite cool work on the foregoing plan, tun in two days, drop in the spice and suspend the bag by a string not long enough to let it touch the bottom of the cask: fill it up for a fortnight, then paste over stiff brown paper: it will be fit to tap in two months; will keep for years, but does not improve by age like many other wines; it is never better than in the first year of its age.

730. *Damson or Black Cherry Wine*—may be made in the same manner, excepting the addition of spice, and that the sugar should be finer. If kept in an open vessel four days, these wines will ferment of themselves; but it is better to forward the process by the use of a little yeast, as in former recipes: they will be fit for use in about eight months. As there is a flatness belonging to both these wines if bottled, a tea-spoonful of rice, a lump or two of sugar, or four or five raisins, will tend to enliven it.

731. *Cherry Brandy*.—For this purpose use either morello cherries or small black cherries; pick them from the stalks; fill the bottles nearly up to the necks, then fill up with brandy (some people use whiskey, gin, or spirit distilled from the lees of wine.) In three weeks or a month strain off the spirit; to each quart add one pound of loaf-sugar clarified, and flavour with tincture of cinnamon or cloves.

732. *Raspberry Brandy*.—Scald the fruit in a stone jar set in a kettle of water, or on a hot hearth. When the juice will run freely, strain it without pressing: to every quart of juice allow one pound of loaf-sugar; boil it up and skim; when quite clear pour out; and when cold, add an equal quantity of brandy. Shake them well together and bottle.

733. *Sherbet*.—In a quart of water boil six or eight sticks of rhubarb ten minutes: strain the boiling liquor on the thin shaved rind of a lemon. Two ounces of clarified sugar, with a wine-glassful of brandy, stir to the above, and let it stand five or six hours before using.

734. *Raspberry Vinegar* may be made either by boiling down the juice with an equal weight of sugar, the same as for jelly, and then mixing it with an equal quantity of distilled vinegar, to be bottled with a glass of brandy in each bottle; or in a china bowl or stone jar (free from metallic glaze) steep a quart of fresh-gathered raspberries in two quarts of the best white wine vinegar. Next day strain the liquor on an equal quantity of fresh fruit, and the next day do the same. After the third steeping of fruit, dip a jelly bag in plain vinegar to prevent waste, and strain the flavoured vinegar through it into

a stone jar. Allow to each pint of vinegar a pound of loaf-sugar powdered. Stir in the sugar with a silver spoon, and, when dissolved, cover up the jar and set it in a kettle of water. Keep it at boiling heat one hour; remove the scum. When cold, add to each pint a glass of brandy, and bottle it. This is a pleasant and useful drink in hot weather, or in sickness: one pint of the vinegar to eight of cold water.

735. *Lemonade*.—For a quart of water six lemons, and two ounces of loaf-sugar. Shave half the lemons, or rub the sugar over them. Squeeze the juice of the lemons to the sugar, and pour the water boiling hot. Well mix the whole, and run it through a jelly-bag previously wrung out of scalding water. Lemonade may be obtained, when the fruit is not in season, by using the syrup of lemons; (simmer each pint of juice with three-quarters of a pound of loaf-sugar; strain and bottle:) or the citric acid—two drachms of citric acid, twenty drops of essence of lemon, a pint of clarified syrup or capillaire. This may be reduced at pleasure with boiling water.

736. *Pop, or Ginger Beer*.—The principal difference between ginger pop and ginger beer, is, that the former is bottled immediately, the other is first put in a barrel for a few days. It is also usual to boil the ingredients for ginger beer, which is not done for pop. Both are to be bottled in stone bottles, and the corks tied or wired down. If properly done, the corks and strings will serve many times in succession; the moment the string is untied the cork will fly out uninjured. The bottles as soon as empty should be soaked a few hours in cold water, shaken about and turned down, and scalded immediately before using. The corks also must be scalded. On one pound of coarse loaf or fine moist sugar, two ounces of cream of tartar, and one ounce of bruised ginger, pour a gallon of boiling water: stir it well and cover up to cool, as the flavour of the ginger is apt to evaporate. It is a good way to do thus for the last thing at night; then it is just fit to set working the first thing in the morning. Two large table-spoonfuls of yeast, stir to it a tea-cup full of the liquor; let it stand a few minutes in a warmish place, then pour it to the rest; stir it well, and cover up for eight hours. Be particular as to time. If done earlier, the bottles are apt to fly—if later, the beer soon becomes vapid. Skim, strain, bottle, cork, and tie down. The cork should not touch the beer. It will be fit for use next day. Lemon rind and juice may be added, but are not necessary.

737. *Ginger Beer*.—The proportions of this may vary. Loaf-sugar is preferable to moist; some say a pound to a gallon, others a pound and a half; some allow but half an ounce of ginger (sliced or bruised) to a gallon, others an ounce; a lemon to a gallon is the usual proportion, to which some add a quarter of an ounce or half an ounce of cream of tartar; the white of an egg to each gallon is useful for clarifying, but not absolutely necessary. Some people put a quarter of a pint of brandy to four gallons of beer by way of keeping it: half an ounce of hops boiled in it would answer the same purpose. Boil the sugar,

water, and whites of eggs well beaten; skim carefully. Then add the ginger, and shaved rind of lemons; let it boil half an hour; clear the lemons of the white pith and put them in the wine. When cool, stir in the yeast (two table-spoonfuls to a gallon,) put it in the barrel without straining, and bung close. In a fortnight draw off and bottle. It will be ready for use in another fortnight, and will keep longer than ginger pop. If cream of tartar is used, pour the boiling liquor over it, but do not boil it.