

of sugar, in lumps, as much water as will nearly cover them, and should a very bright colour be desired, a dozen grains of cochineal, bruised, and tied in a muslin; stew the fruit as gently as possible, from four to six hours, or longer, should it not be very tender. The Chaumontel pear, which sometimes falls in large quantities before it is ripe, is excellent, if first baked until tolerably tender, and then stewed in a thin syrup.

## BOILED CHESTNUTS.

Make a slight incision in the outer skin only of each chestnut, to prevent its bursting, and when all are done, throw them into plenty of boiling water, with about a dessertspoonful of salt to the half gallon. Some chestnuts will require to be boiled nearly or quite an hour, others little more than half the time; the cook should try them occasionally, and as soon as they are soft through, drain them, wipe them in a coarse cloth, and send them to table quickly in a hot napkin.

## ROASTED CHESTNUTS.

The best mode of preparing these is to roast them, as in Spain, in a coffee-roaster, after having first boiled them from five to seven minutes, and wiped them dry. They should not be allowed to cool, and will require but from ten to fifteen minutes roasting. They may, when more convenient, be finished over the fire as usual, or in a Dutch or common oven, but in all cases the previous boiling will be found an improvement.

Never omit to cut the rind of each nut slightly before it is cooked. Serve the chestnuts very hot in a napkin, and send salt to table with them.

## CHAPTER XXVI.

## SYRUPS, LIQUEURS, &amp;c.

## STRAWBERRY VINEGAR, OF DELICIOUS FLAVOUR.

TAKE the stalks from the fruit, which should be of a highly flavoured sort, quite ripe, fresh from the beds, and gathered in dry weather; weigh and put it into large glass jars, or wide-necked bottles, and to each pound pour about a pint and a half of fine pale white wine vinegar, which will answer the purpose better than the entirely colourless kind sold under the name of *distilled vinegar*, but which is, we believe, the pyroligneous acid greatly diluted. Tie a thick paper over them, and let the strawberries remain from three to four days; then pour off the vinegar and empty them into a jelly-bag, or suspend them in a cloth that all the liquid may drop from them without pressure; replace them with an equal weight of fresh fruit, pour the vinegar upon it, and three days afterwards repeat the same process, diminishing a little the proportion of strawberries, of which the flavour ought ultimately to overpower that of the vinegar. In from two to four days drain off the liquid very closely, and after having strained it through a linen or a flannel bag, weigh it, and mix with it an equal quantity of highly-refined sugar roughly powdered; when this is nearly dissolved, stir the syrup over a

very clear fire until it has boiled five minutes, and skim it *thoroughly*; pour it into a delicately clean stone pitcher, or into large china jugs, throw a folded cloth over and let it remain until the morrow; put it into pint or half-pint bottles, and cork them lightly with new velvet corks; for if these be pressed in tightly at first, the bottles would be liable to burst: in four or five days they may be closely corked, and stored in a dry and cool place. Damp destroys the colour and injures the flavour of these fine fruit-vinegars; of which a spoonful or two in a glass of water affords so agreeable a summer beverage, and one which, in many cases of illness, is so acceptable to invalids. They make also most admirable sauces for common custard, batter, and various other simple and sweet light puddings.

Strawberries (stalked), 4 lbs.; vinegar, 3 quarts: 3 to 4 days. Vinegar drained and poured on fresh strawberries, 4 lbs.: 3 days. Drained again on to fresh fruit, 3 to 4 lbs.: 2 to 4 days. To each pound of the vinegar, 1 lb. of highly-refined sugar: boiled 5 minutes. *Lightly* corked, 4 or 5 days.

*Obs.*—Where there is a garden the fruit may be thrown into the vinegar as it ripens, within an interval of forty-eight hours, instead of being all put to infuse at once, and it must then remain in it a proportionate time: one or two days in addition to that specified will make no difference to the preparation. The enamelled German stewpans are the best possible vessels to boil it in; but it may be simmered in a stone jar set into a pan of boiling water when there is nothing more appropriate at hand; though the syrup does not usually keep so well when this last method is adopted.

Raspberries and strawberries mixed will make a vinegar of very pleasant flavour; black currants also will afford an exceedingly useful syrup of the same kind.

## STRAWBERRY ACID ROYAL.

Dissolve in a quart of spring water two ounces of citric acid, and pour it on as many quite ripe and richly-flavoured strawberries, stripped from their stalks, as it will just cover; in twenty-four hours drain the liquid closely from the fruit, and pour on it as much more; keep it in a cool place, and the next day drain it again entirely from the fruit, and boil it gently for three or four minutes, with its weight of very fine sugar, which should be dissolved in it before it is placed over the fire. It should be boiled, if possible, in an enamelled stewpan. When perfectly cold put it into small dry bottles for use, and store it in a cool but not damp place. It is one of the most delicate and deliciously flavoured preparations possible, and of beautiful colour. If allowed to remain longer than the eight-and-forty hours before it is boiled, a brisk fermentation will commence. It must be well secured from the air when stored.

Water, 1 quart; citric acid, 2 ozs.; strawberries, 2 to 3 lbs.: 24 hours. Same quantity of fruit: 24 hours. Equal weight of sugar and this liquid: 3 to 4 minutes *at the utmost*.

## VERY FINE RASPBERRY VINEGAR.

Fill glass jars, or large wide-necked bottles, with very ripe but perfectly sound, freshly gathered raspberries, freed from their stalks, and cover them with pale white wine vinegar: they may be left to infuse

from a week to ten days without injury, or the vinegar may be poured from them in four and five, when more convenient. After it is drained off, turn the fruit into a sieve placed over a deep dish or bowl, as the juice will flow slowly from it for many hours; put fresh raspberries into the bottles, and pour the vinegar back upon them; two or three days later change the fruit again, and when it has stood the same space of time, drain the whole of the vinegar from it, pass it through a jelly-bag, or thick linen cloth, and boil it gently for four or five minutes with its weight of good sugar roughly powdered, or a pound and a quarter to the exact pint, and be very careful to remove the scum entirely, as it rises. On the following day bottle the syrup, observing the directions which we have given for the strawberry vinegar. When the fruit is scarce, it may be changed twice only, and left a few days longer in the vinegar.

Raspberries, 6 lbs.; vinegar, 9 pints: 7 to 10 days. Vinegar drained on to fresh raspberries (6 lbs. of): 3 to 5 days. Poured again on fresh raspberries, 6 lbs.: 3 to 5 days. Boiled 5 minutes with its weight of sugar.

*Obs.*—When the process of sugar-boiling is well understood, it will be found an improvement to boil that which is used for raspberry or strawberry vinegar to candy height before the liquid is mixed with it; all the scum may then be removed with a couple of minutes simmering, and the flavour of the fruit will be more perfectly preserved. For more particular directions as to the mode of proceeding, the chapter on confectionary may be consulted.

#### OXFORD PUNCH.

Extract the essence from the rinds of three lemons by rubbing them with sugar in lumps; put these into a large jug with the peel of two Seville oranges and of two lemons cut extremely thin, the juice of four Seville oranges and of ten lemons, and six glasses of calf's feet jelly in a liquid state. Stir these well together, pour to them two quarts of boiling water, cover the jug closely, and set it near the fire for a quarter of an hour, then strain the mixture through a sieve into a punch bowl or jug, sweeten it with a bottle of capillaire, add half a pint of white wine, a pint of French brandy, a pint of Jamaica rum, and a bottle of orange shrub; stir the punch as the spirits are poured in. If not sufficiently sweet, add sugar in small quantities, or a spoonful or two of capillaire.

Rinds of lemons rubbed with sugar, 3; thin peel of lemons, 2; of Seville oranges, 2; juice of 4 Seville oranges, and 10 lemons; calf's feet jelly, 6 glasses; water, 2 quarts:  $\frac{1}{4}$  hour. Capillaire, 1 bottle; white wine,  $\frac{1}{2}$  pint; French brandy and Jamaica rum, each 1 pint; orange shrub, 1 bottle.

#### OXFORD RECEIPT FOR BISHOP.

"Make several incisions in the rind of a lemon,\* stick cloves in these, and roast the lemon by a slow fire. Put small but equal quantities of cinnamon, cloves, mace, and allspice, with a race of ginger, into a saucepan with half a pint of water: let it boil until it is reduced one half. Boil one bottle of port wine, burn a portion of the spirit out of it

\* A Seville orange stuck with cloves, to many tastes imparts a finer flavour than the lemon.

by applying a lighted paper to the saucepan. Put the roasted lemons and spice into the wine; stir it up well, and let it stand near the fire ten minutes. Rub a few knobs of sugar on the rind of a lemon, put the sugar into a bowl or jug, with the juice of half a lemon (not roasted), pour the wine into it, grate in some nutmeg, sweeten it to your taste, and serve it up with the lemon and spice floating in it."

#### TO MULL WINE. (*An excellent French receipt.*)

Boil in a wineglassful and a half of water a quarter of an ounce of spice (cinnamon, ginger slightly bruised, and cloves), with three ounces of fine sugar, until they form a thick syrup, which must not on any account be allowed to burn. Pour in a pint of port wine, and stir it gently until it is on the *point* of boiling only: it should then be served immediately. The addition of a strip or two of orange-rind cut extremely thin, gives to this beverage the flavour of bishop. In France light claret takes the place of port wine in making it, and the better kinds of *vin du pays* are very palatable thus prepared.

Water,  $1\frac{1}{2}$  wineglassful; spice,  $\frac{1}{4}$  oz., of which fine cloves, 24, and of remainder, rather more ginger than cinnamon; sugar, 3 ozs.: 15 to 20 minutes. Port wine or claret, 1 pint; orange-rind, if used, to be boiled with the spice.

*Obs.*—Sherry, or very fine raisin or ginger wine, prepared as above, and stirred hot to the yolks of four fresh eggs, will be found excellent.

#### A BIRTHDAY SYLLABUB.

Put into a large bowl half a pound of sugar broken small, and pour on it the strained juice of a couple of fresh lemons, stir these well together, and add to them a pint of port wine, a pint of sherry, and half a pint of brandy; grate in a fine nutmeg, place the bowl under the cow, and milk it full. In serving it put a portion of the curd into each glass, fill it up with whey, and pour a little rich cream on the top. The rind of a lemon may be rasped with part of the sugar when the flavour is approved, but it is not usually added.

Juice of lemons, 2; sugar,  $\frac{1}{2}$  lb. or more; port wine, 1 pint; sherry, 1 pint; brandy  $\frac{1}{2}$  pint; nutmeg, 1; milk from the cow, 2 quarts.

*Obs.*—We can testify to the excellence of this receipt.

#### CURASSEAU, OR CURAÇOA. (*An excellent and wholesome liqueur.*)

Stick into the rind of a very fine China orange of rich flavour from three to four cloves; put it into a glass jar, and shower over it half a pound of good West Indian sugar, not very brown; pour in a quart of French brandy; tie a couple of bladders over the jar, or stop it with a cork fitted to its size, and place it in a sunny window, or any other warm place, for a month; shake it gently round every day to dissolve the sugar, or stir it, if needful; then strain it off, and bottle it. It is sometimes filtered; but the long exposure to the air which this occasions is better avoided. It is an admirable household stomachic liqueur, of which we obtained the receipt abroad, from a friend who had it made yearly in considerable quantity.

1 very fine richly-flavoured China orange, left whole (or two small ones), stuck with 3 or 4 cloves; good pale brown sugar,  $\frac{1}{2}$  lb.; French brandy, 1 quart: infuse, 1 month.

MINT JULEP. (*An American Receipt.*)

"Strip the tender leaves of mint into a tumbler, and add to them as much wine, brandy, or any other spirit, as you wish to take. Put some pounded ice into a second tumbler; pour this on the mint and brandy, and continue to pour the mixture from one tumbler to the other until the whole is sufficiently impregnated with the flavour of the mint, which is extracted by the particles of the ice coming into brisk contact when changed from one vessel to the other. Now place the glass in a larger one, containing pounded ice: on taking it out of which it will be covered with frost-work."

## DELICIOUS MILK LEMONADE.

Dissolve six ounces of loaf sugar in a pint of boiling water, and mix with them a quarter-pint of lemon-juice, and the same quantity of sherry; then add three quarters of a pint of cold milk, stir the whole well together, and pass it through a jelly-bag till clear.

## EXCELLENT PORTABLE LEMONADE.

Rasp, with a quarter-pound of sugar, the rind of a very fine juicy lemon, reduce it to powder, and pour on it the strained juice of the fruit. Press the mixture into a jar, and when wanted for use dissolve a tablespoonful of it in a glass of water. It will keep a considerable time. If too sweet for the taste of the drinker, a very small portion of citric acid may be added when it is taken.

EXCELLENT BARLEY WATER. (*Poor Xury's Receipt.*)

Wipe very clean, by rolling it in a soft cloth, two tablespoonsful of pearl barley; put it into a quart jug, with a lump or two of sugar, a grain or two of salt, and a strip of lemon-peel, cut thin; fill up the jug with boiling water and keep the mixture gently stirred for some minutes; then cover it down, and let it stand till perfectly cold. In twelve hours, or less, it will be fit for use; but it is better when made overnight. If these directions be followed, the barley-water will be comparatively clear, and very soft and pleasant to drink. A glass of calf's feet jelly added to the barley is an infinite improvement; but as lemon-rind is often extremely unpalatable to invalids, their taste should be consulted before that ingredient is added, as it should be also for the degree of sweetness that is desired. After the barley-water has been poured off once, the jug may be filled a second time with boiling water, and even a third time with advantage.

RAISIN WINE; (*which, if long kept, really resembles foreign.*)

First boil the water which is to be used for the wine, and let it again become perfectly cold; then put into a sound sweet cask eight pounds of fine Malaga raisins for each gallon that is to be used, taking out only the quite large stalks; the fruit and water may be put in alternately until the cask is full, the raisins being well pressed down in it; lay the bung lightly over, stir the wine every day or two, and keep it full by the addition of water that has, like the first, been boiled, but which must always be quite cold when it is used. So soon as the fermentation has entirely ceased, which may be in from six to seven weeks, press in the bung, and leave the wine untouched for twelve months; draw it off then into a clean cask, and fine it, if necessary, with isinglass, tied in a

muslin and suspended in it. We have not ourselves had this receipt tried; but we have tasted wine made by it which had been five years kept, and which so much resembled a rich foreign wine, that we could with difficulty believe it was home made.

To each gallon of water (boiled and left till cold) 8 lbs. of fine Malaga raisins; to stand twelve months; then to be drawn off and fined.

*Obs.*—The refuse raisins make admirable vinegar if fresh water be poured to them, and the cask placed in the sun. March is the best time for making this wine.

## EXCELLENT ELDERBERRY WINE.

Strip the berries, which should be fresh, and gathered on a dry day, clean from the stalks, and measure them into a tub or large earthen pan. Pour boiling water on them, in the proportion of two gallons to three of berries, press them down into the liquor, cover them closely, and let them remain until the following day; then strain the juice from the fruit through a sieve or cloth, and, when this is done, squeeze from the berries the greater part of the remaining juice, mix it with that which was first poured off, measure the whole, add to it three pounds of sugar, three quarters of an ounce of cloves, and one ounce of ginger, for every gallon, and boil it twenty minutes, keeping it thoroughly skimmed. Put it, when something more than milk-warm, into a perfectly dry and sweet cask (or if but a very small quantity of wine be made, into large stone bottles, which answer the purpose quite well), fill this entirely, and set the wine directly, with a large spoonful of new yeast dropped into the bung-hole, and just stirred round in the liquor, or with a small toasted crust thickly spread with yeast.\*

## VERY GOOD GINGER WINE.

Boil together, for half an hour, fourteen quarts of water, twelve pounds of sugar, a quarter of a pound of the best ginger bruised, and the thin rinds of six large lemons. Put the whole, when milk-warm, into a clean dry cask, with the juice of the lemons, and half a pound of sun raisins; add one large spoonful of thick yeast, and stir the wine every day for ten days. When it has ceased to ferment, add an ounce of isinglass, and a pint of brandy; bung the wine close, and in two months it will be fit to bottle, but must remain longer in the cask should it be too sweet. When it can be obtained, substitute for the water in this receipt cider fresh from the press, which will give a very superior wine.

Water, 14 quarts; sugar, 12 pounds; lemon-rinds, 6; ginger,  $\frac{1}{4}$  lb.;  $\frac{1}{2}$  hour. Juice of lemons, 6; raisins,  $\frac{1}{2}$  lb.; yeast, 1 spoonful; isinglass, 1 oz.; brandy, 1 pint.

## EXCELLENT ORANGE WINE.

Take half a chest of Seville oranges, pare off the rinds as thin as possible, put two thirds of them into six gallons of water, and let them remain for twenty-four hours. Squeeze the oranges (which ought to yield seven or eight quarts of juice) through a sieve into a pan, and as they are done throw them into six gallons more of water; let them

\* In from fourteen to twenty days this wine will have fermented sufficiently: in three months it will be ready to drink.

be washed well in it with the hands, and then put into another six gallons of water and left till the following day. For each gallon of wine, put into the cask three pounds and a quarter of loaf sugar, and the liquor strained clear from the rinds and pulp. Wash these again and again, should more liquor be required to fill the cask; but do not at any time add raw water. Stir the wine daily until the sugar is perfectly dissolved, and let it ferment from four to five weeks; add to it two bottles of brandy, stop it down, and in twelve months it will be fit to bottle.

*Obs.*—The excellence of all wine depends so much upon the fermentation being properly conducted, that unless the mode of regulating this be understood by the maker, there will always be great danger of failure in the operation. There is, we believe, an excellent work upon the subject by Dr. McCulloch, which the reader who needs information upon it will do well to consult: our own experience is too slight to enable us to multiply our receipts.

## [CURRANT WINE.]

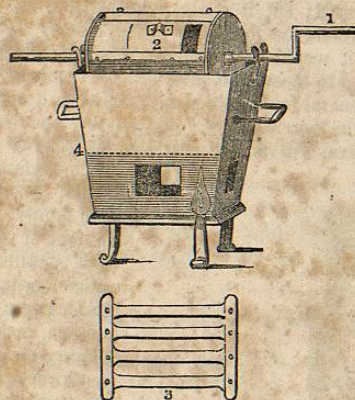
Gather the currants when dry, extract the juice, either by mashing and pressing the fruit, or putting it in a jar, placed in boiling water; strain the juice, and for every gallon allow one gallon of water and three pounds of sugar. Dissolve the sugar in the water, and take off the scum; let it cool, add it to the currant-juice, and put the mixture in a keg, but do not close it tightly till it has ceased fermenting, which will not be under a week. In three or four weeks it may be bottled. The white of an egg beaten, mixed with a teaspoonful of cream of tartar, and stirred into the liquid, makes the wine look clear and bright.

## [TO CLEAN BOTTLES IN LARGE NUMBERS.]

To do this in the best and quickest manner, rinse such amongst them as may particularly require it; put a little hay or a coarse cloth into a copper, and arrange them in it as compactly as possible; cover them with cold water, light the fire, and boil them gently for half an hour; take them out, let them cool, rinse them well, and when dry they will be ready for use. One or two may be broken in the process, but it is considered the most advantageous method of proceeding where they are very extensively used.]

## CHAPTER XXVII.

## COFFEE, CHOCOLATE, &amp;c.



TO ROAST COFFEE.

PERSONS who drink coffee habitually, and who are particular about its flavour and quality, should purchase the best kind in a raw state, and have it roasted at home. This can be done in very small quantities by means of the inexpensive apparatus shown above; and the supply of charcoal needed for it being very trifling indeed. The cylinder which contains the coffee should be only half filled, and it should be turned rather slowly over the fire, which should never be fierce, until a strong aromatic smell is emitted; the movement should then be quickened, as the grain is in that case quite heated, and it will become too highly coloured before it is roasted through, if slowly finished. When it is of a fine, light, equal brown, which must be ascertained, until some little experience has been acquired, by sliding back the door of the cylinder, and looking at it occasionally towards the end of the process, spread it quickly upon a large dish, and throw a folded cloth over it. Let it remain thus until it is quite cold, then put it into canisters or bottles, and exclude the air carefully from it. Mr. Webster, in his admirable Encyclopædia of Domestic Economy,\* says, "Mr. Donovan recommends that, instead of roasting the coffee in an atmosphere of its own steam, it should first be dried in an iron pan, over a very gentle fire, being constantly stirred until the colour becomes yellow; it is then to be pounded into coarse fragments, by no means too fine, each grain being divided into four or five parts only: it is then to be transferred to the roaster, and scorched to the proper degree." This plan we have not tried, because we have found the other to answer

\* This work contains much useful and valuable information on an infinity of subjects connected with Domestic economy.