

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.]

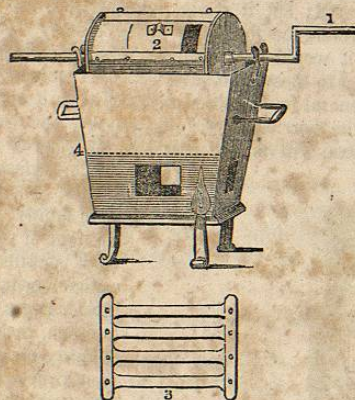
Gather the currants when dry, extract the juice, either by mashing and pressing the fruit, or putting it in a jar, placed in boiling water; strain the juice, and for every gallon allow one gallon of water and three pounds of sugar. Dissolve the sugar in the water, and take off the scum; let it cool, 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, &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

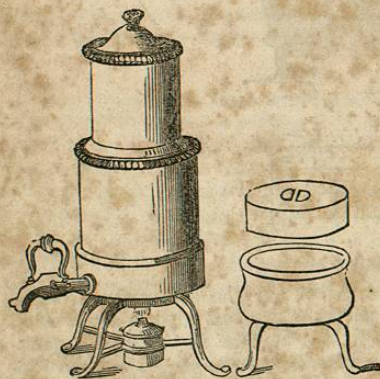
* This work contains much useful and valuable information on an infinity of subjects connected with Domestic economy.

quite well; though Mr. Donovan's might nevertheless prove a very superior one.

TO MAKE COFFEE.

It is more usual at the present day to filter than to boil coffee, but many persons still prefer the latter mode. The degree of strength which is to be given must of course depend on the taste of those for whom it is prepared; but it should always be *good* when served to strangers, as a preference for weak coffee is very rare, and in a vast many instances it would be peculiarly disagreeable to the drinkers, more especially so to those who have resided much abroad, where this beverage is in general much better prepared than it is here.

An ounce of the berries, if recently roasted, and ground at the instant of using them, will make, with the addition of a pint of water,



Patent Percolator with Spirit-Lamp.

two breakfast-cupsful of sufficiently good coffee for common family use. It will be stronger if slowly filtered in what is called a percolator, or coffee-biggin, than if it be boiled. Press the powder closely down, measure the proper quantity of water into a common coffee-pot, or small kettle, pour in sufficient to just wet the coffee in the first instance, and then add the remainder slowly, keeping the water boiling all the time. Let it run quite through before the top of the percolator is lifted off, and serve it very hot with boiling milk or cream, or with both, or with boiling milk and cold cream. The proportion of coffee, after the first trial, can easily be increased or diminished at will. To make French breakfast-coffee, pour only a third as much of water on the powder, fill the cups two-thirds with good new boiling milk, then add the coffee, which should be very strong. For the *café noir* served after dinner in all French families put less water still (this is the very essence of coffee, of which, however, not more than a small cup about two-thirds filled, and highly sweetened with sugar in lumps, is generally taken by each person), and serve it without cream or milk, or any accompaniment, except white sugar-candy in powder, or highly refined sugar in lumps. This is drunk immediately after the dinner, in families of moderate rank, generally before they leave the table; in more refined life, it is served in the drawing-room the instant dinner is ended; sometimes with liquors after it, but not invariably.

To boil coffee and refine it: put the necessary quantity of water into a pot which it will not fill by some inches; when it boils, stir in the coffee; for unless this is at once moistened, it remains on the top and is liable to fly over. Give it one or two strong boils, then raise it from the fire, and simmer it for ten minutes only; pour out a large cupful twice, hold it high over the coffee-pot and pour it in again, then set it

on the hob for ten minutes longer. It will be perfectly clear, unless mismanaged, without any other fining. Should more, however, be deemed necessary, a *very* small pinch of isinglass, or a clean egg-shell, with a little of the white adhering to it, is the best that can be used. (We cannot recommend the skin of *any* fish.) If tried, with the same proportions by both the methods we have given, the reader will easily ascertain that which answers best. *Never* use mustard to fine coffee with. It is a barbarous custom of which we have heard foreigners who have been in England vehemently complain!

Coffee, 2 ozs.; water, 1 quart. Filtered; or boiled 10 minutes; left to clear 10 minutes.

BURNT COFFEE; (*in France vulgarly called Gloria.*)

Make some coffee as strong and clear as possible, sweeten it in the cup with white sugar almost to syrup, then pour brandy on the top gently over a spoon, set fire to it with a lighted paper, and when the spirit is in part consumed, blow out the flame and drink the gloria quite hot.

TO MAKE CHOCOLATE; (*French Receipt.*)

An ounce of chocolate, if good, will be sufficient for one person. Rasp, and then boil it from five to ten minutes with about four table-spoonsful of water; when it is extremely smooth add nearly a pint of new milk, give it another boil, stir it well, or mill it, and serve it directly. For water-chocolate use three quarters of a pint of water instead of the milk, and send rich hot cream to table with it. The taste must decide whether it shall be made thicker or thinner.

Chocolate, 2 ozs.; water, quarter-pint, or rather more; milk, $1\frac{3}{4}$ pint: $\frac{3}{4}$ minute.

Obs.—The general reader will understand the use of the chocolate-mill shown in the engraving with the pot; but to the uninitiated it may be as well to observe, that it is worked quickly round between both hands to give a fine froth to the chocolate. It also serves in lieu of a whisk for working creams, or jellies, to a froth or *whip*.



[TO MAKE TEA.]

Scald the teapot with boiling water; then put in the tea, allowing three teaspoonsful to a pint of water—or for every two persons. Pour on the water. It must be boiling hot, and let the tea steep about ten minutes.

Black tea is healthier than green. Hyson and Souchong mixed together, half and half, is a pleasanter beverage than either alone, and safer for those who drink *strong* tea, than to trust themselves wholly with green.]