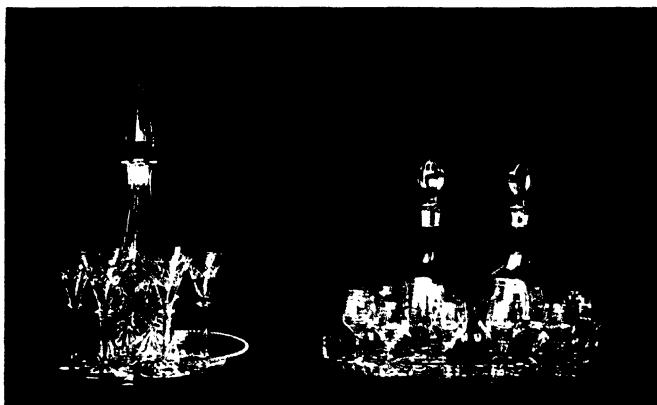


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HOME-MADE
SUMMER AND WINTER DRINKS
CUPS, LIQUEURS, COCKTAILS
AND
INVALID DRINKS

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GLASSES AND THEIR USES



LIQUEUR DECANTERS AND GLASSES.



WINE DECANTERS AND GLASSES.

(Left to right) Champagne, Hock, Claret, Tumbler, Sherry, Moselle (behind Liqueur), Liqueur, Port.

HOME-MADE
SUMMER AND WINTER DRINKS

CUPS, LIQUEURS, COCKTAILS
AND
INVALID DRINKS

BY
M. E. STEEDMAN AND C. H. SENN, M.B.E.

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ILLUSTRATED

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PRESS OPINIONS

ON MR. SENN'S WORKS.

"Any Cookery Book compiled by such an authority as Mr. Herman Senn is certain to be reliable as regards its recipes."—*Ladies' Field*.

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PREFACE

IN compiling this little book, the writer felt sanguine that there was a need for a manual of this kind giving concise directions for the preparation of all kinds of drinks suitable for all seasons and all occasions.

The many attractively got up varieties of manufactured aerated waters, cordials, and other beverages supplied to us by wine merchants, grocery stores, etc., furnish all that is desired by many in the way of drinks. But there are others who like to quench their thirst by a home-made beverage, not only because they prefer such to the manufactured article, but also because they like to know, as far as possible, what the drink is made of.

It is for the latter, and for those whose duty it is to cater for them, that the following collection of recipes has been produced in book form, and it is hoped that this manual will be found useful.

Most of the recipes are for the production of easily made, and wholesome beverages ; many of them can be recommended, as suitable and most acceptable, when a cooling drink is required in the sick-room. It will

be noticed that a number of old-fashioned inexpensive drinks, syrups, fruit vinegars, wines, etc., which were the favourite preparations of our grandmothers, are also, included in this collection of recipes. Many of these can, of course, be bought ready-made, but for flavour, colour, and wholesomeness, the home-made article is, with few exceptions, better.

Alcohol, in one form or another, has been introduced in a number of the drinks described herein, notably so for cocktails and other drinks, cups, and punch, and whilst admitting that this ingredient is essential for the successful results of these drinkables, it is well to remember that the less alcohol one uses the better it is for those who imbibe the drinks. This especially refers to spirits and liqueurs ; a little of either should be made to go a long way, so that, in many cases, less may be used than is actually stated in the recipes.

On the other hand, there will be found directions for hundreds of wholesome and refreshing non-alcoholic or soft drinks, so that all tastes have been well catered for.

For the purpose of easy reference, the recipes have been arranged in their various sections in alphabetical order.

C. H. S.

LONDON, 1924.

CHAPTER I.

TEA, COFFEE, COCOA, Etc.

CAFÉ AU LAIT

Roast and grind the coffee, if possible, just before it is required. To every pint of water allow 3 oz. coffee, place the latter in a fine muslin bag or percolator, then in a heated jug, pour over the boiling water. Cover the jug, and place it in a saucepan of boiling water for 5 minutes. Then pour into cups, add an equal quantity of boiling milk, and sweeten to taste.

CAFÉ NOIR

Allow 2 gills freshly ground coffee to every 4 gills boiling water. Make according to the directions given above, and serve in small cups.

CHOCOLATE

To every ounce of chocolate allow 1 pint milk or water or milk and water mixed. Grate the chocolate, pour over it the hot liquid, and either heat the mixture in a chocolate mill, or place it in a saucepan and stir very briskly while heating to make it

CHAPTER II.

SUMMER DRINKS AND SOFT DRINKS.

ACIDULATED ALKALI

Rub 8 oz. loaf sugar on the rinds of 5 large fresh lemons till all the zest is extracted, then pound and sift it, add 4 oz. each bicarbonate of soda and tartaric acid, and store in an air-tight bottle. When required, stir 2 teaspoonfuls of the powder into a tumbler of water, and drink while effervescing.

ALE PUNCH

Put 1 quart mild ale into a bowl, add 1 oz. castor sugar, the grated rind and strained juice of a lemon, a wineglassful each brandy and sherry, and a little grated nutmeg, and serve in small glasses.

ALMOND DRINK

Simmer 3 oz. ground sweet almonds and 1 oz. ground bitter almonds in a pint of water for 15 minutes, then dissolve $\frac{1}{2}$ lb. sugar in it, and strain through a fine hair sieve. When cold add a spoonful of orange-flower water,

and dilute to taste with plain or aerated water.

ALMOND MILK

Blanch and pound 2 oz. sweet almonds and $\frac{1}{2}$ oz. bitter almonds with a tablespoonful orange-flower water and 2 oz. castor sugar, add a pint of cold water, cover over, and leave for 3 hours, stirring from time to time. Strain, add a tablespoonful of brandy if liked, and store in air-tight bottles. When required dilute with an equal quantity of cold water.

AMBROSIA

Take some strawberry syrup (*see* recipe), flavour it to taste with vanilla essence, and dilute with plain water or aerated water.

AMERICAN LEMONADE

Put a tablespoonful of castor sugar and the strained juice of a lemon into a large tumbler with a wineglassful of water and half fill it with shaved ice. Add a large tablespoonful of strawberry syrup, and fill up with soda water. Put a slice of lemon or orange on the top, and serve with a straw.

APPLE JUICE

Peel and core some juicy cooking apples, weigh them, and put 4 lb. into a jar with 3

pints cold water. Simmer gently until the apples are broken, then strain through a jelly bag. Measure the liquid, and boil it for 10 minutes with $\frac{1}{2}$ lb. pure cane sugar to every pint of liquid. When cold, pour into bottles, cork them tightly, and seal with bottling wax. Dilute with plain or aerated water as required.

APPLE PUNCH

Slice 2 apples and put them into a bowl with a tablespoonful of castor sugar, $\frac{1}{2}$ lemon sliced, and a bottle of claret. Let them stand for 4 hours, then strain, and serve in claret glasses.

APRICOT DRINK

Put 18 peeled and sliced apricots, 6 bruised kernels, 4 oz. sugar and a quart of boiling water into a basin. When cold, strain and serve. If liked the liquid may be iced.

ARGENTINE TEA PUNCH

Put 1 pint hot tea into a bowl, add 2 oz. castor sugar, the strained juice of a small lemon, and 1 gill each good brandy and Jamaica rum. Place in an ice-cave until cold, then serve in wine glasses.

BANANA WATER

Rub 2 oz. loaf sugar on to the rind of a

lemon and put it into a jug with the strained juice, 3 peeled and thinly sliced bananas, and 1 pint of boiling water. Cover over and leave for 6 hours, then strain and serve. A little rum may be added to the water, and if liked, it may be iced.

BIRCH BEER

Boil 1 lb. black birch bark in 7 pints water for 1 hour, then strain, and boil rapidly until the liquid is of the consistency of treacle. Boil 2 oz. hops, $\frac{1}{2}$ lb. ginger, $\frac{1}{2}$ lb. pimiento and 3 gallons water together for 25 minutes, strain on to the bark liquor, return to the pan and bring to boiling point (stirring frequently), then add 6 quarts golden syrup, and when dissolved, strain into a clean cask. Add 20 gallons boiled water, and when the whole is luke-warm stir in a pint of liquid yeast. Bung the cask loosely till fermentation has quite ceased, then bottle the beer, cork and seal, and store away in a cool dry place until required for use.

BOMBA

Blanch 1 oz. sweet almonds and 1 bitter almond, and pound them in a mortar to a smooth paste with 1 oz. castor sugar. Add very gradually 1 pint cold water, then strain and serve.

BRANDY PUNCH

Put 1 gill water into a large glass, add 2 teaspoonfuls castor sugar, 1 tablespoonful raspberry syrup, the strained juice of $\frac{1}{2}$ a lemon and $\frac{1}{2}$ an orange, 2 thin slices pineapple and 1 gill brandy. Fill up the glass with shaved ice.

BRANDY SKIN

Half fill a large tumbler with shaved ice, add a wineglassful of brandy, the juice of a lemon, 2 teaspoonfuls icing sugar, and $\frac{1}{2}$ tablespoonful strawberry syrup. Shake well, strain and serve.

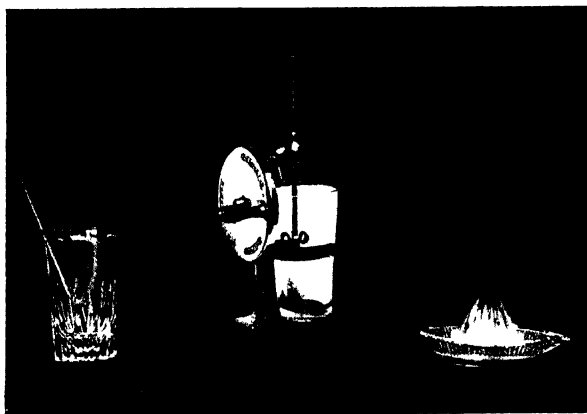
BRANDY SMASH

Half fill a glass with shaved ice, add a large teaspoonful of castor sugar, 3 slices pineapple, the same quantity of lemon, and a wineglassful of brandy. Shake well, and strain.

CAPILLAIRE

Boil 3 pints water and 3 lb. pure cane sugar together for 20 minutes, removing the scum as it rises, then add a few drops of vanilla essence and a gill of orange-flower water. Strain through a jelly bag, pour into bottles, and cork and seal them securely. When required, dilute with plain or aerated water, and if liked add a little wine or spirit or some slices of fruit.

SOFT DRINKS AND COCKTAILS



SUMMER DRINK DRINK MIXER—LEMON SQUEEZER



COCKTAIL MIXERS AND ACCESSORIES.

CHAMPAGNE PUNCH

Rub 4 oz. loaf sugar on to the rind of 2 lemons, pound it and place it in a bowl. Add the strained juice of the lemons, a thinly sliced orange, 4 slices pineapple, $\frac{1}{2}$ pint strawberry syrup and 2 bottles champagne. Serve in champagne glasses with 2 ripe strawberries floating in each.

CHERRY WATER

Mash 8 oz. ripe sweet cherries, and put them into a bowl with 2 oz. castor sugar, 6 bruised kernels, and 1 pint boiling water. Cover over and let them stand for 6 hours, then strain, add 1 tablespoonful brandy (if liked), and serve.

CHING-CHING

Put 1 gill Jamaica rum into a large glass, add 1 slice orange, 2 drops essence of cloves, 1 drop essence of peppermint, and fill up with iced soda water or shaved ice.

CRANBERRY WATER

Pour 1 pint boiling water on to $\frac{1}{2}$ pint bruised cranberries, and when cold strain and sweeten to taste.

CUPS

See recipes for Claret Cup, Moselle Cup, etc., in Chapter V.

CURRENT WATER

Bruise 1 gill raspberries and 1 pint stripped red currants and put them into a preserving pan with 1 quart cold water and $\frac{1}{2}$ lb. sugar. Boil for 10 minutes skimming thoroughly, then strain through a jelly bag, add a little more sugar if necessary, and serve when cold.

DAMSON WATER

See recipe for Peach Water, using damsons in place of peaches.

EAST INDIAN PUNCH

Rub 2 oz. sugar on to the rinds of 4 lemons, pound it and place it in a punch bowl with 1 quart port, 1 pint brandy, 1 pint limejuice, 1 gill arrack, 4 sprigs of syringa, and sugar to taste. Let it stand in ice for 1 hour, then add 3 or 4 bottles of iced soda water (according to the strength required) and serve.

EAU SUCRÉE

Sweeten some boiling water to taste, and serve cold or iced.

EYE OPENER

Put 1 teaspoonful castor sugar, a beaten egg and a liqueur glassful each of brandy and rum into a tumbler, fill up with iced soda water or shaved ice, and serve.

FLOSTER (No. 1)

Put 1 large tablespoonful each of kirsch, sherry and either cherry syrup or cherry water ice into a tumbler, and fill up with well iced seltzer water.

FLOSTER (No. 2)

Put 2 slices lemon, 1 sliced peach, $\frac{1}{2}$ gill noyeau, $\frac{1}{2}$ oz. castor sugar, and 1 gill sherry into a tumbler with a small lump of ice, and fill up with iced soda water.

FRUIT WATER

Pick and mash 4 lb. mixed fruit and put it into a pan with 2 lb. cane sugar and 3 pints water. Boil gently for $\frac{1}{2}$ hour, skimming thoroughly, then strain through a jelly bag until clear. Serve cold or iced, or it may be bottled with the addition of 1 gill brandy to every quart of syrup.

GINGER BEER

Put the thinly pared rind and strained juice of 7 large fresh lemons into an earthenware bowl, add $\frac{1}{4}$ lb. of bruised whole ginger, 5 lb. pure cane sugar and 1 oz. cream of tartar. Pour over them 5 gallons of boiling water, and when tepid stir in 1 gill fresh brewer's yeast. Cover the bowl and let it stand for 24 hours in a warm place, then skim off the yeast,

drain the beer carefully from the sediment, pour it into bottles and cork and wire them securely. The beer will be fit to drink in 2 days' time.

GINGER BEER POWDERS

Mix 4 drachms white powdered sugar, 12 grains Jamaica ginger, 52 grains bicarbonate of soda and 2 drops essence of lemon together and wrap in blue paper. Wrap 60 grains powdered citric acid in white paper, and when required dissolve each powder in $1\frac{1}{2}$ gills water, mix the two, and drink whilst effervescing.

GIN PUNCH

Rub 6 oz. sugar on to the rind of 4 lemons, and put it into a punch bowl with the strained juice, 1 pint gin, and 1 gill maraschino. Let it stand in ice for 1 hour, then add 3 bottles iced soda water and serve.

GOOSEBERRY WATER

Boil 1 quart of topped and tailed gooseberries, 1 quart water and thinly pared rind of 1 lemon together for $\frac{1}{2}$ hour, then strain till clear, add the juice of the lemon and sugar to taste and serve cold.

GRANITO PUNCH

Put 1 gill each brandy, rum, freshly made

tea, maraschino, and pineapple syrup into a punch bowl, add the strained juice of 3 lemons and 3 oranges, 1 bottle champagne and sugar to taste, freeze well and serve in glasses.

GREENGAGE WATER

See recipe for Cherry Water, using green-gages instead of cherries.

HOP BEER

Boil 10 oz. hops and 8 gallons water together for $\frac{3}{4}$ hour, add 5 lb. brown cane sugar, and when dissolved strain into a tub. When lukewarm add $\frac{1}{2}$ pint yeast and leave for 48 hours to ferment, then skim, and draw off the liquid into bottles. Cork securely and leave for a few days before drinking.

HOT WEATHER PUNCH

Put 8 large sprigs of young mint into a tumbler, add 1 slice pineapple, or a strip of orange-rind, half fill the tumbler with equal parts of brandy and peach brandy, or sherry and gin, fill up with finely shaved ice, and serve.

ICE CREAM SODA

Put 1 large tablespoonful each of strawberry and vanilla ice cream into a tumbler, add a very little shaved ice, and fill up with

iced soda water, holding the bottle or syphon containing the soda-water high above the glass.

ICED EGG NOG

Beat the yolks of 2 eggs with 1 large teaspoonful castor sugar till light, then add 1 tablespoonful cold water, $\frac{1}{2}$ gill brandy, 1 gill sherry and $\frac{1}{2}$ pint new milk. Fill up the tumbler with shaved ice, and serve.

ICED FRUIT DRINK

Take 1 cupful each of strawberries, or raspberries, currants and stoned cherries. Stalk the fruit and mash to a pulp with a silver fork in a basin. Next add the strained juice of 3 lemons and a teacupful of castor sugar. Pour over 2 quarts boiling water and let stand for 4 hours or longer. Strain off into a jug and put on ice or in a cold place until required to serve.

ICED PUNCH

Rub 8 oz. sugar on to the rind of 2 large oranges and 3 lemons, pound the sugar, add the pulp of the fruit carefully freed from all the rind, pith, and pips, beat well together, add 1 quart boiling water and let it stand until cold, stirring frequently. Strain, add 1 pint brandy and the same quantity of rum, ice well, and serve.

IMPERIAL PUNCH

Slice a pineapple thinly and lay it in a punch bowl. Put a vanilla pod, an inch of cinnamon, and the thinly pared rind of 3 lemons into a jug, add $\frac{1}{2}$ lb. sugar and 1 quart boiling water, and let it stand until cold. Remove the rind, pith, and pips from 4 large oranges, slice them thinly, and put them into the bowl with the strained juice of 3 lemons, a bottle each of champagne, hock and rum, the strained liquid from the jug, and 1 pint seltzer. Stir well, and serve in champagne glasses.

IMPERIAL WATER

Put $\frac{1}{4}$ oz. cream of tartar into a heated jug with 2 oz. loaf sugar previously rubbed on to the rinds of 2 large fresh lemons. Add $1\frac{1}{2}$ pints boiling water, cover the jug and let it stand near the fire for 1 hour, stirring occasionally. When cold, strain and serve.

INVIGORATOR

Put a well-beaten fresh egg and 1 gill cold strong coffee into a large glass, add 2 tablespoonfuls port, 1 of brandy and 1 of shaved ice; shake well, strain and serve.

JOHN COLLINS

Half fill 1 large tumbler with shaved ice, add 1 tablespoonful strained lemon juice, 1

teaspoonful castor sugar, 1 slice of lemon and pineapple, and 1 glass gin. Fill up with iced soda water and serve.

LEMON JUICE

Strain the juice from some fine fresh lemons into small bottles, pour over it a little olive oil, cork the bottles and seal them with bottling wax. When required, remove the oil with a piece of cotton wool, sweeten to taste, and dilute with plain or aerated water.

LEMON KALI

Mix together 10 oz. sifted sugar, 6 oz. powdered bicarbonate of potash, and 5 oz. powdered and dried citric acid. Keep in a tightly corked bottle, and when required add 2 teaspoonfuls to a tumbler of water.

LEMON SHERBET

Rub 12 oz. loaf sugar on the rind of 6 lemons, and put it into a jug with the strained juice and 1½ pints boiling water. Cover over and let it stand till cold, stirring occasionally, then serve. If liked, the sherbet may be iced before serving.

LEMON SQUASH

Half fill a glass with shaved ice, add the strained juice of 1 large lemon and castor sugar to taste, fill up with iced soda water.

LEMON SQUASH

Rub 10 oz. loaf sugar on the rind of 8 large juicy lemons, and put it into a pan with the strained juice and 1 pint water. Stir over the fire until the sugar is dissolved, then whisk the crushed shell and beaten white of an egg into the syrup, bring to boiling point and simmer very gently for 10 minutes. Strain through a jelly bag, add $\frac{1}{4}$ oz. citric acid, and store in tightly corked bottles. When required, dilute with iced soda water.

LEMON SYRUP

Boil $\frac{3}{4}$ lb. cane loaf sugar and 1 quart water together for $\frac{1}{4}$ hour, removing the scum as it rises. When cold add $\frac{1}{2}$ pint lemon juice and 1 drachm essence of lemon. Pour into bottles, and cork and seal them securely. When required, dilute to taste with soda or water.

LEMON TEA

Make $\frac{1}{2}$ pint tea, add the same quantity of lemonade, sweeten to taste, and serve hot, cold, or iced.

LEMON WATER

Rub $\frac{1}{2}$ oz. loaf sugar on to the rind of a large juicy lemon, and put it into a jug with the strained juice, 2 tablespoonfuls capillaire, and 2 pints boiling water. Let stand until cold.

LEMONADE

Wash and dry 3 large fresh lemons, pare them very thinly, and put the rind into a jug with the strained juice of the lemons, 4 oz. sugar and 1 quart boiling water. Stir until the sugar is dissolved, then cover the jug, and strain when cold.

LEMONADE, DRIED

Take 12 oz. cane loaf sugar, and rub it on to the rinds of 4 large fresh lemons, until all the zest is extracted. Pound and sieve the sugar, mix it thoroughly with 2 oz. tartaric acid, then place in a glass bottle, and cork and seal securely. Dilute with plain or aerated water, allowing 1 large teaspoonful of the powder to every tumbler of liquid.

LEMONADE, EFFERVESCENT

Put $\frac{1}{2}$ pint lemon juice, and 1 lb. pure cane sugar into a clean pan, and boil until the sugar is dissolved. Strain into small bottles, cork and seal with bottling wax. When required, add 1 large tablespoonful of the syrup to a small tumbler of water, and stir in 18 or 20 grains bicarbonate of soda.

LEMONADE, ICED

Boil 1 quart water with 1 lb. loaf sugar and the very thinly pared rinds of 10 lemons.

When cold, add the juice of the lemons, and 2 quarts cold water, strain into a jug, and bury in ice and salt until required. If liked, thin slices of lemon may be added before serving.

LEMONADE, IMITATION

Put 12 oz. loaf sugar, $\frac{1}{2}$ oz. tartaric acid, and 8 drops essence of lemon into a jug. Add 2 quarts boiling water, mix well, and use when cold.

LEMONADE POWDERS

Mix 2 lb. powdered white sugar, $\frac{3}{4}$ oz. citric acid, and $\frac{1}{8}$ oz. lemon essence well together, and store in an airtight bottle. When required, add $\frac{1}{2}$ teaspoonful to a tumbler of water.

MILK PUNCH (No. 1)

Put the thinly pared rinds of 1 Seville orange and 2 lemons into a jar, add 1 pint rum, cover the jar and let it stand for 12 hours, then strain, add $\frac{1}{2}$ pint strained lemon juice, $\frac{1}{2}$ lb. pure cane sugar (loaf) dissolved in 1 pint cold water, the stiffly whisked white of 1 egg, $\frac{1}{2}$ pint strong green tea, $\frac{3}{4}$ gill maraschino, 1 $\frac{1}{2}$ pints rum and $\frac{1}{2}$ pint madeira, and grated nutmeg to taste. Mix well, then stir in $\frac{1}{2}$ pint boiling milk. Let it stand for about 1 hour, then strain through a jelly bag until quite clear and use, or store in air-tight bottles.

MILK PUNCH (No. 2)

Put the thinly pared rind and strained juice of 6 lemons, and 2 Seville oranges, and 1 thick slice of pineapple into a jar, add $\frac{1}{2}$ small nutmeg grated, $1\frac{1}{2}$ lb. cane loaf sugar, and 1 bottle each of rum and brandy. Cover the jar and let the contents infuse for 2 days, then strain, add 3 pints of boiling water, and 1 pint boiling milk. Let it stand for 2 hours, then strain through a jelly bag till clear, pour into bottles and cork and seal securely.

MINT JULEP

Put 6 sprigs of fresh mint into a tumbler, add a liqueur glassful each of brandy and peach brandy, and sugar to taste, and fill up with chipped ice.

MULBERRY WATER

Crush 1 lb. of ripe mulberries, and put them into a jug with 1 pint boiling water and sugar to taste. Let it stand till cold, then strain and serve.

NECTAR (No. 1)

Rub $\frac{1}{2}$ lb. loaf sugar on the rind of a lemon, and put it into an earthenware jar, pour over it 2 quarts boiling water and when cold add the strained juice of the lemons, and 4 oz. stoned and chopped raisins. Cover over and

let it stand for 1 week, stirring 2 or 3 times daily. Strain through a jelly bag until clear, and either use at once or store in bottles for a few days.

NECTAR (No. 2)

Put 1 lb. stoned and chopped raisins into a jar, add the thinly pared rind and strained juice of 2 lemons and 1 gallon boiling water. Stir frequently till cold, then add 1 quart rum, cover the jar and infuse for 1 week, shaking occasionally. Press through a sieve, and leave the liquid for 1 week to settle, then filter and bottle.

NECTAR (No. 3)

Mix together 1 large teaspoonful honey, a few drops of lemon juice, 1 wineglassful cognac and $\frac{1}{2}$ pint hot cider, and place the glass in ice till required.

NECTARINE WATER

See recipe for Peach Water, using nectarines instead of peaches.

NETTLE BEER

Boil a full $\frac{1}{2}$ peck of young nettle tops and 2 lb. malt in 1 gallon water for $\frac{1}{2}$ hour, then add 2 oz. sarsaparilla, 12 oz. cane sugar, and 1 oz. hops. When lukewarm, stir in 1

tablespoonful yeast, and bottle off while still fermenting.

ORANGEADE, BOTTLED

Infuse the thinly pared rind and juice of 5 oranges in 2 pints pure rectified spirits of wine for 6 weeks, shaking it twice a day, and covering it closely. Strain through muslin into bottles, and cork and seal them closely. When required, sweeten to taste, and dilute with plain or aerated water.

ORANGEADE, FRESH

Boil $\frac{3}{4}$ lb. sugar and 1 pint water together, pour on to the thinly pared rind of 3 oranges, and when cold stir in the juice of 12 oranges. Strain into a jug, and add 3 pints cold water. This is much improved if it is iced before serving.

ORANGE WATER

See recipe for Lemon Water, using oranges instead of lemons.

OXFORD PUNCH

Put the thinly pared rind and strained juice of 1 Seville orange and 4 lemons into a large jug, add 4 oz. sugar, $\frac{1}{2}$ pint calf's foot jelly, and 1 quart boiling water. Place the jug by the side of the fire for $\frac{1}{2}$ an hour, then

strain into a punch bowl and when cold add 1 pint of orange shrub, $\frac{1}{2}$ pint rum, the same quantity of brandy, 1 gill of white wine, and orange-flower water to taste.

PEACH WATER

Slice 1 $\frac{1}{2}$ lb. ripe peaches, and put them into a basin with their bruised kernels. Pour over them 3 pints boiling water, add sugar to taste, cover the basin; when cold, strain through a fine cloth and stand on the ice to get quite cold before serving. If liked, a little peach brandy, noyeau, or ratafia may be added.

PERSIAN SHERBET

Mash $\frac{3}{4}$ lb. ripe strawberries, and put them into a bowl with the juice of half a lemon, 1 teaspoonful of orange-flower water, and 1 pint cold water. Rub 6 oz. loaf sugar on to the rind of a lemon, pound it, and put it into the bowl. Let it all stand on ice for 4 hours, stirring occasionally, then strain and serve.

PINEAPPLE CARDINAL

Peel a pineapple, remove the eyes, and slice it thinly. Put the fruit into a bowl and sprinkle 1 oz. castor sugar over it. Put the pineapple rind and eyes into a pan with 8 oz.

sugar, and 1 pint water. Boil gently for 10 minutes, removing the scum as it rises, then strain over the fruit, cover the bowl and leave for 6 hours on ice. Before serving, strain and add $1\frac{1}{2}$ pints champagne or white wine.

PINEAPPLE JULEP (No. 1)

Put 1 gill each of gin and raspberry syrup into a jug, add the strained juice of 1 large orange, $\frac{3}{4}$ gill of maraschino, $\frac{3}{4}$ lb. crushed ice, 1 sliced pineapple, cut into small pieces, and lastly 1 bottle Sparkling Moselle, and serve in small glasses.

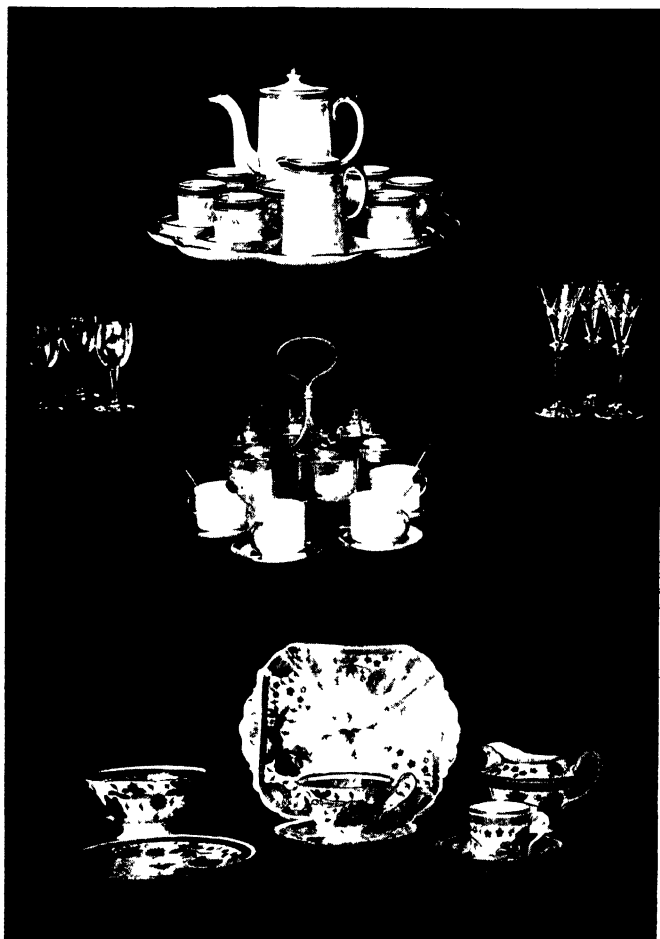
PINEAPPLE JULEP (No. 2)

Peel a pineapple, remove the eyes, and slice it thinly. Put the fruit into a bowl with 2 oz. castor sugar, the strained juice of 2 oranges, 1 gill raspberry vinegar or fresh juice, and the same quantity of rum and maraschino. Let it stand on ice for 1 hour, and just before serving add 1 bottle iced Moselle.

PINEAPPLE PUNCH

Rub 12 oz. lump sugar on the rind of 4 large lemons, put it into a bowl with the strained juice, add $\frac{1}{2}$ lb. ripe pineapple freed from rind and specks, and cut into thin slices. Boil an inch of stick cinnamon and

CHINA AND GLASS



COFFEE SET- LIQUEUR GLASSES—COFFEE AND LIQUEUR SET—
TEA SET.

$\frac{1}{2}$ saltspoonful of grated nutmeg in $2\frac{1}{2}$ pints water for 10 minutes, pour into the bowl and leave for 1 hour, then add a pint of rum, $\frac{1}{2}$ pint brandy, and $\frac{1}{2}$ pint Madeira, cover the bowl and let it stand for 6 hours. Strain through a jelly bag till clear, and serve hot or cold, or if liked it may be bottled and stored in a cool place.

PINEAPPLE SHERBET

Pare half a large or 1 small pineapple, slice it very thinly, and put into a bowl. Add the strained juice of 2 lemons, 1 quart cold water, and sugar to taste, cover over, and let it stand on ice for about 3 hours, then strain and serve.

PINEAPPLE WATER

Rub 1 lb loaf sugar on the rind of a lemon dissolve it in 1 pint of boiling water, add the strained juice and pour on to a large pineapple, previously pared, sliced, and pounded to a pulp. Leave in a cold place for 3 hours, then strain through fine muslin, add 1 quart cold water or the same quantity soda water, and serve.

PLUM WATER

See recipe for Cherry Water, using plums instead of Cherries.

POMEGRANATE WATER

Remove the ruby pips from 6 ripe pomegranates. Mash the fruit, and add to it $1\frac{1}{2}$ pints water, 12 oz. sugar, and the strained juice of 2 lemons. Let it stand for $\frac{1}{2}$ hour, then strain through filtering paper, add 1 or 2 drops of cochineal, sufficient to give it a nice pink colour and serve immediately.

PRESIDENT

Put the beaten yolk of a fresh egg, 1 oz. castor sugar, 1 dessertspoonful each of orange syrup and orange-flower water, and 1 teaspoonful lemon juice into a tumbler, and fill it up with boiling water.

PUNCH À LA REGENCE

Boil 1 pint water, $1\frac{1}{2}$ lb. sugar, the thinly pared rinds of 2 Seville oranges and 2 lemons, a vanilla bean, 5 cloves, and about $1\frac{1}{2}$ in. cinnamon, together for 15 minutes, add the juice of 12 lemons, pour into a bowl, and leave until cold, then add 1 pint each of rum and brandy, strain and serve hot or cold.

PUNCH À LA ROMAINE

Take 3 gills lemon water ice, add the strained juice of 2 oranges, 1 wineglassful each of brandy and rum, $\frac{1}{2}$ bottle champagne, 1 teacupful tea, and 4 oz. castor sugar mixed

with the stiffly whisked white of 1 egg. Stir quickly until the mixture liquefies to the consistency of thick cream, and serve in champagne glasses.

PUNCH IN HASTE

Mix a large tablespoonful of lemon syrup with 1 pint of water, add 1 wineglassful each of brandy and rum, and serve.

RASPBERRY WATER

See recipe for Strawberry Water, using raspberries instead of strawberries.

RHUBARB SHERBET

Boil 1 lb. of sliced rhubarb in 1 pint of water for 20 minutes, then strain, add lemon juice and sugar according to taste and serve cold.

RUM PUNCH

Boil 1 quart of water, 4 lb. sugar, 10 coriander seeds, 2 inches of cinnamon, 5 cloves, the thinly pared rind of 3 lemons together for 10 minutes, then pour it over 1 lb of sliced pineapple. Add $\frac{1}{2}$ pint of green tea, 1 gill arrack, 1 pint rum, the same quantity of brandy, and the strained juice of 5 lemons. Cover closely, and infuse for 2 days, then add 1 quart boiling new milk, let it stand for

2 hours, then strain through a jelly bag until clear, pour into bottles, and cork and seal them securely. It should be iced before serving.

SARATOGA

Half fill a large tumbler with shaved ice, add 1 wineglassful of brandy, 2 teaspoonfuls of Maraschino, one of Angostura bitters, two of pineapple juice, and castor sugar to taste. Shake well, strain into another tumbler, add $\frac{1}{2}$ glass champagne, and serve with 1 or 2 ripe strawberries and a strip of lemon rind on the top.

SENSATION

Put the strained juice of 1 orange and $\frac{1}{2}$ lemon, 2 slices of pineapple, 1 tablespoonful raspberry syrup or vinegar, 1 gill brandy, and sugar to taste into a large tumbler and fill up with well iced soda water.

SHANDY GAFF

Take equal quantities of ginger beer and ale, add a few small pieces of ice and serve at once.

SHERBET POWDER

Rub 4 oz. loaf sugar on the rind of 4 lemons until all the zest is extracted, then crush it to a very fine powder. Mix with it 2 oz. each of bicarbonate of soda and tartaric acid. Rub

through a fine sieve, and store in dry tightly corked bottles. When required add 1 large teaspoonful to a tumbler of water.

SHERRY COBBLER

Half fill a tumbler with shaved ice, add 2 teaspoonfuls strained orange juice, one of sugar, and 1 gill sherry, shake well and serve with a straw.

SILVER DREAM

Mix together 1 wineglassful of good unsweetened gin, 1 teaspoonful of castor sugar, the beaten white of an egg, 1 dessertspoonful strained lemon juice, and 1 tablespoonful shaved ice. Fill up the tumbler with iced seltzer water.

SILVER FIZZ

Well beat the white of an egg, add 1 wineglassful gin, and the strained juice of half a lemon. Pour on to $\frac{1}{2}$ a tumblerful of shaved ice, shake well, strain into a glass containing $\frac{1}{2}$ teaspoonful castor sugar, and a good pinch of bicarbonate of soda, and serve at once.

SODA WATER POWDERS

Put 30 grains bicarbonate of soda into each blue paper, and 25 grains of tartaric acid into each white paper. When required, put

the contents of a white and blue paper into two separate tumblers, half fill them with water, mix together, and drink at once.

STRAWBERRY ACID

Stalk 6 pounds of ripe sound strawberries and put them in an earthenware bowl with $2\frac{1}{2}$ oz. tartaric acid dissolved in 1 quart cold water. Leave for 24 hours, then strain the liquid, and to every pint add $1\frac{1}{2}$ lb. sifted cane sugar. Stir until dissolved, then store in airtight bottles. When required, dilute to taste with plain or aerated water.

STRAWBERRY CARDINAL

Put 1 pint of sound ripe stalked strawberries into a bowl, add $\frac{1}{2}$ lb. castor sugar and $\frac{1}{2}$ bottle hock, and leave on ice for 2 hours, then add the remainder of the hock, and $\frac{1}{2}$ bottle seltzer water, and serve.

STRAWBERRY FIZZ

Crush 4 large ripe strawberries, and put them into a glass with a few drops of lemon juice, 1 teaspoonful sugar, and 1 wineglassful gin, then fill up with iced soda water.

STRAWBERRY SHERBET

Mash $1\frac{1}{4}$ lb. of ripe red strawberries, and put them into a bowl with 1 lb. cane sugar,

1 tablespoonful each of lemon juice and orange-flower water, and 3 pints cold water. Let it stand in a cold place or on ice for 5 or 6 hours, then strain and serve.

STRAWBERRY WATER

Mash 1 lb. strawberries, and mix with them 8 oz. castor sugar, and $\frac{1}{2}$ pint water. Let them stand for 3 hours, then rub through a sieve and filter till clear. Add the strained juice of 1 lemon, and 1 pint cold water, and serve.

SUNRISE

Half fill a tumbler with shaved ice, add 1 teaspoonful of Angostura bitters, 1 large tablespoonful of brandy, 2 of sherry, and sugar and vanilla essence to taste. Shake well and serve with a strip of lemon rind on the top.

TAMARIND WATER

Mix $\frac{1}{2}$ pint water and 1 gill tamarind juice together, add sugar to taste and serve.

TODDY

Put the thinly pared rind of 2 lemons into a bowl with 4 oz. sugar, and 1 pint of boiling water. When cold, strain, add a sliced and peeled peach, or 4 or 5 strawberries, 1 pint of good old Jamaica rum, and a little shaved ice and serve.

WEDDING PUNCH

Put 1 quart of champagne into a bowl, add 3 slices of cucumber and 3 sprigs of young mint, 1 gill Curaçao, 1 bottle claret, and castor sugar to taste. Let the bowl stand in ice for 2 hours, and just before serving add 1 bottle iced soda water.

WHISKY MINT JULEP

Put 6 sprigs of fresh mint, and 2 teaspoonfuls sugar into a glass, add 1 wine-glassful whisky and fill up with shaved ice.

WHISKY PUNCH

Put 8 oz. shaved ice into a jug, add 4 wine-glassfuls whisky, 1 large tablespoonful castor sugar, and 2 tablespoonfuls strained lemon juice. Shake well, strain into small glasses, and serve with thin slices of orange and pineapple on the top.

WHISKY SOUR

Mix together equal quantities of good whisky and lemon juice, and ice well before serving.

CHAPTER III.

WINTER DRINKS.

ALE BERRY

Soak 2 tablespoonfuls oatmeal groats in 1 gill water for 1 hour, then strain into a saucepan, add $\frac{1}{2}$ pint boiling ale or porter and sugar and ground ginger to taste. Boil gently for 10 minutes, then serve.

ALE FLIP

Boil $1\frac{1}{2}$ pints ale, $\frac{1}{4}$ oz. butter, $\frac{1}{2}$ a blade of mace, 1 clove, and $\frac{1}{2}$ oz. sugar together, then pour on to a well-beaten egg mixed with 1 tablespoonful cold ale. Whisk well until frothy, then serve at once.

ALE JINGLE

Put 1 roasted apple and 2 slices plum cake into a pint jug, fill up with hot ale, add sugar and grated nutmeg to taste, and serve.

ALE MULLED (No. 1)

Beat the yolk of 1 large egg, 1 teaspoonful sugar and 1 tablespoonful cream together, add $\frac{1}{2}$ pint hot ale, stir over the fire till the

mixture is thick, but not boiling, add grated nutmeg to taste, and serve.

ALE MULLED (No. 2)

Boil 1 pint ale with 2 cloves, 1 small piece root ginger, 2 teaspoonfuls sugar and $\frac{1}{2}$ oz. butter together, and pour gradually on to 3 eggs beaten up with 1 tablespoonful cold ale. Pour the mixture rapidly from one jug into another until well frothed, heat it again, taking care that it does not boil, add 1 tablespoonful brandy, and serve.

ALE POSSET

Boil $\frac{1}{2}$ pint new milk, and pour it over a slice of toast. Add $\frac{1}{4}$ oz. butter, the beaten yolk of 1 egg, $\frac{1}{2}$ pint hot ale and sugar to taste. Simmer gently for 2 or 3 minutes, then serve.

ALE PUNCH

Rub 1 oz. lump sugar on the rind of 1 lemon, and put it into a pan with the strained juice, add 1 pinch of grated nutmeg, and powdered cinnamon, 3 cloves, 1 pint water, 2 pints old ale, and 1 gill each of gin, rum and whisky. Stir over the fire till hot, strain into a punch bowl, add 3 or 4 slices of lemon, and serve.

ALE SANGAREE

Sweeten $\frac{1}{2}$ pint boiling ale with 1 teaspoonful castor sugar, pour into a tumbler, grate a little nutmeg on the top, and serve.

BISHOP (1)

Stick 12 cloves into a large orange and roast it until brown, then cut into eighths, take out the pips, put into a clean pan, and add 1 bottle port. Sweeten to taste, let it get hot, infuse on the stove for 20 minutes, taking care that it does not boil, then strain and serve.

BISHOP (2)

Stick 1 lemon with cloves, and roast it before the fire till brown. Rub the zest of a fresh lemon on to 8 oz. loaf sugar, pound it, place it in a clean pan with the roasted lemon cut in quarters, $\frac{1}{2}$ pint each of water and port, 1 bottle claret, and a little grated nutmeg, ginger, and cinnamon. Heat the mixture slowly, add 1 wineglassful cherry brandy and serve.

BISHOP'S NIGHTCAP

Stick 1 Seville orange with 12 cloves and roast it in front of the fire till dark brown. Boil $\frac{1}{2}$ teaspoonful each of mace, ginger, cinnamon, allspice and cloves, and the thinly pared rind of 1 lemon, in $\frac{1}{2}$ pint water for $\frac{1}{2}$ hour,

strain, add the strained juice of 1 lemon, $\frac{1}{4}$ lb. sugar, the roasted orange, and 1 bottle port. Heat slowly, then serve.

DEVONSHIRE DRINK

Put 1 tablespoonful lemon syrup into a glass, add $\frac{1}{2}$ pint hot milk, and powdered cinnamon and powdered cloves to taste, and serve.

DEVONSHIRE PUNCH

Put 1 bottle each of whisky and rum, $\frac{1}{2}$ bottle brandy, and $1\frac{1}{2}$ gills port into a pan, add $1\frac{1}{2}$ gills strained lemon juice, and sugar and boiling water to taste, stir over the fire till hot, then serve.

ELDERBERRY PUNCH

Put 1 thinly sliced lemon into a punch bowl, add 1 bottle elderberry wine, $1\frac{1}{2}$ pints boiling water and sugar to taste, and grate a little nutmeg over the top.

ENGLISH PUNCH

Rub 5 oz. loaf sugar on to the rind of 3 lemons, place it in a saucepan, add 4 cloves, $\frac{1}{2}$ inch of cinnamon, a good pinch of grated nutmeg, 1 pint brandy, 1 pint rum, the strained juice of the lemons, and 1 quart boiling water; heat gradually but do not let it boil, then pour into a punch bowl and serve at once.

GINGER FLIP

Boil 1 pint mild ale with $\frac{1}{4}$ oz. grated ginger and 3 oz. sugar, pour on to 2 well-beaten eggs, stir well and serve hot.

HOT PUNCH

Rub 6 oz. sugar on to the rind of 3 large lemons, pound it, and place it in a punch bowl with the strained juice, 1 pint old rum, 1 gill brandy, 1 tablespoonful noyau, and 1 pint boiling water. Stir well, add a little grated nutmeg if liked, and serve at once.

LAIT SUCRÉ

Simmer the thinly pared rind of 2 large lemons in 3 pints milk for 10 minutes, then strain, sweeten to taste and serve cold.

MILK PUNCH

Simmer the thinly pared rind of 1 lemon and 6 sweet and 2 bitter almonds in 1 quart milk, add 2 oz. sugar, strain, stir in the stiffly whisked white of 1 egg, 1 gill each of cream, brandy, and rum, and serve hot.

MULLED WINE

Boil 6 cloves, $\frac{1}{4}$ oz. bruised cinnamon, a little grated nutmeg and the thinly pared rind of $\frac{1}{2}$ lemon in $\frac{1}{2}$ pint water for 10 minutes, then strain, add $1\frac{1}{2}$ pints wine (usually port

or claret) and sugar to taste, bring nearly to boiling point and serve with wine biscuits or thin sippets of dry toast.

NEGUS

Rub 3 oz. loaf sugar on to the rind of 1 lemon, pound it, and add to it 1 pint port, $\frac{1}{4}$ small nutmeg grated, 1 pint boiling water, and if liked 1 or 2 drops essence of ambergris or rather more of vanilla. Serve as hot as possible.

ORANGE PUNCH

Rub $\frac{1}{2}$ lb. sugar on the rind of 2 lemons, then dissolve them in 1 pint boiling water. Add the strained juice of the lemons, 1 gill curaçao, $\frac{1}{2}$ pint orange wine, and the same quantity of brandy, rum, and calf's foot jelly. Serve hot or cold.

PONY PUNCH

Rub 4 lumps of sugar on the rind of 1 large lemon, and dissolve them in $1\frac{1}{2}$ gills strong green tea, add the strained juice of 3 lemons, 8 oz. sugar dissolved in 1 gill water, 1 bottle Chablis, 1 gill each of rum and brandy, 1 wineglassful arrack or sherry, and grated nutmeg and powdered cinnamon to taste. Mix well, strain, heat the punch over the fire (being careful that it does not boil) and serve at once.

POPE'S POSSET

Blanch and pound 4 oz. sweet and 3 oz. bitter almonds, adding a few drops of water to prevent them oiling, then put them into a pan with $\frac{1}{2}$ pint cold water, and bring gradually to boiling point; then strain, add $\frac{1}{2}$ bottle white wine, bring nearly to boiling point, and serve at once, sweetened to taste.

PUNCH À LA FRANÇAISE

Rub 12 oz. loaf sugar on to the rind of 2 lemons and 2 oranges, and put it into a pan with the strained juice, 1 quart freshly made tea, 1 bottle rum, and 1 bottle brandy. Let it become hot, then add the strained juice of 6 oranges, and a little more sugar if necessary and serve.

PURL

Heat 1 pint ale with sugar to taste, then add 1 wineglassful rum, brandy, or gin, or 2 wineglassfuls bitters, and serve.

ROYAL PUNCH

Rub 4 oz. loaf sugar on to the rinds of 3 lemons, pound it and place it in a bowl with the strained juice. Heat 1 pint white wine, $\frac{1}{2}$ pint calf's foot jelly, and the same quantity of arrack, rum, brandy, and Curaçao together, pour into the bowl, stir until the sugar is

dissolved, and serve hot. If liked a little powdered cinnamon and grated nutmeg may be added.

SPORTSMAN'S PUNCH

Rub 4 oz. sugar on to the rind of 1 lemon, pound it and place it in a hot jug with the strained juice. Add 1 pint boiling water, $\frac{1}{2}$ pint boiling ale, and the same quantity whisky and brandy ; serve quickly as possible.

TEA PUNCH

Put 1 pint boiling tea into a hot bowl, add $\frac{1}{2}$ gill lemon syrup, and 1 tablespoonful each of rum punch and cherry brandy, and serve at once.

TEA PUNCH (Another way)

Rub 4 oz. loaf sugar on the rind of 1 lemon, and place it in a bowl with the strained juice, 1 quart tea, and 1 gill each of rum and brandy. Stir until the sugar is dissolved, then place on ice for about 3 or 4 hours, and serve in wine-glasses.

UNIVERSITY PUNCH

Put $1\frac{1}{2}$ pints boiling water into a hot bowl, add 3 tablespoonfuls lemon syrup, and the same quantity of orange shrub, cherry brandy, and rum punch.

WASSAIL BOWL

Put 2 cloves, $\frac{1}{4}$ oz. root ginger, $\frac{1}{2}$ small grated nutmeg, 1 blade of mace, and 2 coriander and cardamom seeds into a pan with $1\frac{1}{2}$ gills water, and boil for 5 minutes, then add 12 oz. loaf sugar previously rubbed on the rind of a large lemon, and 2 bottles sherry. Put the whites of 3 eggs and the yolks of 6 into a bowl, and add gradually $2\frac{1}{2}$ gills of the warm liquid, boil the rest of the liquid and pour into the bowl, stirring and beating vigorously to froth the liquid. Add 6 cored and roasted apples, and serve very hot

WHISKY PUNCH

Put the thinly pared rind and strained juice of 3 lemons into a bowl, add 7 oz. loaf sugar, $1\frac{1}{2}$ pints boiling water and $1\frac{1}{4}$ pints whisky. Stir until the sugar is dissolved, then strain and serve at once.

WHITE WINE NEGUS

Rub 8 oz. loaf sugar on the rind of 2 lemons till all the zest is extracted, and put it into a jug with the strained juice, 1 pint liquid calf's foot jelly, 1 inch of bruised cinnamon, 1 blade of mace, 6 cloves, 1 pinch of allspice, and 1 quart boiling water. Let it stand for 20 minutes, then add 1 bottle white wine, grated

nutmeg to taste and if liked, a little more sugar, heat in a saucepan and serve at once.

WINE PUNCH

Put the thinly pared rind of 2 lemons into a pan, add the strained juice, 8 oz. sugar, 3 gills rum, 1 pint tea, and 2 bottles hock. Stir over the fire till hot but not boiling, and strain and serve.

YORKSHIRE PUNCH

Rub 10 oz. loaf sugar on to the rind of 3 lemons and 2 Seville oranges. Put them into a bowl with the strained juice, $\frac{1}{2}$ pint hot calf's foot jelly, and 1 quart boiling water. Infuse by the side of the fire for 30 minutes, then strain, add 1 pint lemon shrub, $1\frac{1}{2}$ gills each of brandy and rum, and serve hot.

CHAPTER IV.

HOME MADE WINES, Etc.

APPLE WINE (No. 1)

Put 8 quarts crushed apples and 2 gallons boiling water into a pan, cover with a blanket, and leave for 14 days, then strain the liquid, weigh it and allow 1 lb. pure cane sugar to every lb. Dissolve the sugar in the liquid, pour into a large earthenware bowl, and cover over. When a thick scum has formed on the top, skim it off carefully, and leave till the following day, then pour into bottles, and cork and seal them securely.

APPLE WINE (No. 2)

Three parts fill a cask with 10 lb. pure cane sugar and 5 gallons cider, and stir until the sugar is dissolved. Leave for 2 days and nights. Then put in the bung and vent peg, and in a year the wine will be fit to drink.

APRICOT SYRUP

Place some apricots in a large jar with half their kernels, stand it in a pot of water, and boil till the fruit is soft and the juice flows

freely. Strain through a jelly bag, measure, and to every pint of juice allow 1 lb. pure cane sugar. Boil together for 10 minutes, skimming thoroughly, let it get cool, then pour into bottles. Place a little olive oil on the top of the syrup, cork the bottles tightly, and seal with bottling wax. When required, remove the oil with a piece of cotton wool, and dilute to taste with plain or aerated water.

APRICOT VINEGAR

Put 3 gallons halved apricots into an unglazed earthenware pan, pour over them 1 gallon white wine vinegar, cover the pan with a sheet of paper and leave for 4 days. Strain through a jelly bag, measure the liquid, allow 1 lb. pure cane sugar to every pint, and boil together for 30 minutes, skimming carefully. When cool add $\frac{1}{2}$ pint good brandy to every quart of liquid, and store in airtight bottles.

APRICOT WINE

Slice 24 lb. sound ripe apricots, and boil them for $\frac{1}{2}$ hour with half the kernels, 6 gallons water and 2 lb. pure cane sugar. Pour into a large vessel and when lukewarm stir in 2 tablespoonfuls yeast, cover over with a folded cloth or blanket, and leave undisturbed for 4 or 5 days, then strain into a clean

dry cask, reserving about a gallon of the liquid. Bung the cask lightly, and fill up as the fermentation subsides, and when this has ended add 1 quart white wine or good brandy and fasten the cask securely. Leave for 6 months, then bottle, and in a year the wine will be ready to use.

BANANA SYRUP

See recipe for Pineapple Syrup, and substitute banana for pineapple.

BANANA VINEGAR

See recipe for Pineapple Vinegar, and substitute banana for pineapple.

BARBERRY SYRUP

See recipe for Apricot Syrup, and substitute barberries for apricots.

BEETROOT WINE

Well wash 15 lb. beetroots without breaking the skins, and boil them gently until tender. Pound 6 pints sloes in a mortar till the stones are broken, then place them in a preserving pan with 1 quart water, and boil for 20 minutes, then strain. When the beetroots are cold peel and slice them, and place them in a large earthenware vessel with the sloe juice. Cover over with a folded cloth,

and next day add 6 lb. halved sultana raisins, and the thinly pared rind of 2 Seville oranges and 2 small lemons. Boil $4\frac{1}{2}$ gallons water and 13 lb. pure cane sugar together for 40 minutes, skimming well, then pour it over the beetroot, and when lukewarm, stir in 4 table-spoonfuls yeast, cover over, and leave for 3 days. Strain the liquid into a cask, and keep back about 1 gallon to fill up the cask as the fermentation subsides. When this has ended, add 1 pint good brandy and 3 oz. sugar candy, bung the cask, and leave it undisturbed for 1 month, then rack it off, filter the lees, and return the whole to the cask with 1 oz. dissolved isinglass and 1 oz. blanched and shredded bitter almonds. Bung the cask tightly, and leave it for 18 months, then bottle, and in a year it will be ready for use.

BIRCH WINE

Boil 9 gallons of sap from the birch tree, 9 quarts honey (or 23 lb. pure cane sugar), 12 cloves, the thinly pared rind of 6 lemons, and 2 oz. hops together for 10 minutes, skimming well. When lukewarm pour into a clean cask, add 1 piece of toast spread with yeast, and let it ferment for 4 or 5 days. Then bung the cask closely and leave for 2 months, when the wine should be bottled. In 2 months it will be fit for use.

BITTER WINE

Boil 6 gallons water, 15 lb. pure cane sugar and 3 oz. ginger together for $\frac{1}{2}$ hour, skimming when necessary, then pour into a large vessel containing $1\frac{1}{2}$ pints wormwood, 3 pints each of green and red camomile, 3 oz. camomile flowers, $1\frac{1}{2}$ oz. gentian root, and 2 handfuls rosemary. Cover over and infuse for 5 days, then boil part of the liquid and add it to the remainder to make the whole lukewarm. Stir in 6 tablespoonfuls liquid yeast, and strain into a cask (reserving about 1 gallon to fill up the cask as the fermentation subsides), bung lightly till the hissing noise ceases, then add $1\frac{1}{2}$ oz. dissolved isinglass, and $1\frac{1}{2}$ pints good brandy. Stop the cask securely, and in about 9 months bottle off, cork and seal the bottles and store in a cool place for 6 months longer.

BLACKBERRY SYRUP

Put 8 lb. sound ripe blackberries, $\frac{1}{2}$ pint cold water and 8 lb. pure cane sugar into a jar, cover it closely, and cook it in a pot of boiling water for 2 hours. Strain the juice through a jelly bag, boil for 10 minutes, skimming carefully, and when cold add 1 wineglassful brandy to every pint of syrup. Pour into bottles, cork them tightly and seal with bottling wax.

BLACKBERRY VINEGAR

Put 6 quarts ripe sound blackberries into an unglazed jar, and pour over them 2 quarts white wine vinegar. Cover the jar with paper and infuse for 4 days, then strain through a jelly bag, and to every pint of liquid allow 1 lb. pure cane sugar, and boil together for 20 minutes, skimming thoroughly. When cold, pour into bottles, and cork and seal them securely, and store away in a cool, dry place until required for use.

BLACKBERRY WINE

Mash 4 gallons ripe sound blackberries in a tub, pour over them 4 gallons boiling water, stir well, cover with a blanket, and let it stand for 5 days. Strain the liquid without disturbing the crust on the surface, and to every gallon allow 1 lb. pure cane sugar, pour into a cask, and let it work for about 12 days, reserving about 1 gallon of liquid to fill up the cask as the fermentation subsides. Add 1 stick of cinnamon and 1 gill good brandy to every gallon of wine, bung the cask tightly and keep for a year.

BLACK CURRANT SYRUP

See recipe on the previous page for making Blackberry Syrup, using black currants instead of blackberries.

BLACK CURRANT VINEGAR

Put 4 quarts ripe black currants, and 2 pints picked and washed young currant leaves into a preserving pan, and stir over the fire until the juice flows freely. Strain through a jelly bag, measure the juice, allow 12 oz. pure cane sugar to every pint, and boil together for 20 minutes, skimming carefully. When cold, mix in 3 gills white wine vinegar to every pint of syrup, then measure again, allow 1 gill brandy to every quart of liquid, and store in airtight bottles.

BLACK CURRANT WINE

Put 4 gallons cold water and 4 gallons fresh black currant juice into a cask with 14 lb. pure cane sugar. Leave in a warm place till the fermentation has ended, then rack it off into a smaller cask, add 1 pint good brandy to every 3 gallons wine, bung the cask tightly and leave for 9 months, then bottle, and in 12 months' time it will be fit to drink.

CHERRY SYRUP

See recipe for Apricot Syrup, using cherries instead of apricots.

CHERRY VINEGAR

See recipe for Apricot Vinegar, using cherries instead of apricots.

CHERRY WINE

Mash some ripe cherries in a tub and leave them until the following day, then drain all the juice from them, and to every five gallons add 12 lb. pure cane sugar. Cover over, and let it stand for three days, stirring two or three times daily, then strain into a cask, add the thinly pared rind of three large fresh lemons and 1 oz. isinglass dissolved in 2½ pints of good brandy. Bung tightly and leave for six months, then rack it off, filter the lees, and fill the cask again, adding 1½ oz. sugar candy, and bottle off in 18 months' time.

CIDER WINE

Put 8 gallons of apple juice, 8 lb. of honey, 2 oz. white tartar, and ½ oz. each of cloves, mace and cinnamon into a cask, cover the bung-hole with a cloth, and leave until the fermentation has ended, then add 2 quarts of good old Jamaica rum, bung the cask tightly, and leave for 6 months before bottling.

CLARY WINE

Boil 4 gallons water and 12 lb. pure cane sugar together, skimming when necessary, then pour into a cask, and when lukewarm add a gallon of clary flowers and tops, and half a pint of yeast. Leave until the fermentation has ceased, stirring two or three

times daily for the first four or five days, then bung securely, and after 4 months draw off the wine, add 1 quart good brandy, and bottle.

COLTSFOOT WINE

Boil 6 gallons water, 12 lb. pure cane sugar, and the strained juice of 6 lemons together for $\frac{1}{2}$ hour, removing the scum as it rises, then pour it on to $1\frac{1}{2}$ pecks of freshly gathered coltsfoot flowers, 5 lb. stoned and chopped Malaga raisins and the thinly pared rind of 4 lemons. Stir well, and when lukewarm add a gill of good yeast, cover over and leave for 4 days, then strain into a clean cask, bunging it lightly and reserving about a gallon of the liquid to fill up the cask as the fermentation subsides. When it has quite ceased to work, add a quart of good brandy, bung the cask tightly, and leave for 6 months before bottling.

COWSLIP WINE

See recipe for Coltsfoot Wine, but omit the raisins and use $\frac{1}{2}$ a peck more of cowslip flowers.

CRANBERRY SYRUP

Mash 12 lb. ripe sound cranberries, put them into a jar, place it in a pan of boiling water, and cook for 2 hours, then strain through a jelly bag, add 1 pound pure cane sugar to every pint of juice, and boil together

for 15 minutes, skimming carefully. When cold, pour into bottles, and cork and seal them securely.

CRANBERRY VINEGAR

Mash 6 lb. ripe sound cranberries, and put them into an unglazed jar with 3 quarts white wine vinegar. Cover over and infuse for 10 days, stirring frequently, then strain through a jelly bag, allow 1 lb pure cane sugar to every pint of liquid, and boil together for 10 minutes, skimming when necessary. When cold, pour into bottles, and cork and seal them securely.

CURRENT CHAMPAGNE

Boil 3 gallons water and 8 lb. pure cane sugar together for 10 minutes, skimming when necessary. Then pour into a tub over 2 quarts bruised and stripped white currants and the same quantity of red ones. Stir well, and when lukewarm add 1 gill good yeast. Cover over, and leave the wine for 2 or 3 days, then strain into a cask and when the fermentation is ended, add 1 oz. dissolved isinglass. Bung tightly and leave for 8 months before bottling.

CURRENT SYRUP

See recipe for Cranberry Syrup, and use red currants in place of cranberries.

CURRENT VINEGAR

See recipe for Black Currant Vinegar. Either white or red currants or equal quantities of each may be used.

CURRENT WINE, RED or WHITE

Strip and bruise 2 gallons ripe currants, and put them into a tub with 6 lb. crushed cane sugar, and 3 gallons water. Cover with a blanket and leave for 3 days, stirring from time to time. Strain into a cask, reserving a little of the liquid to fill up with as the fermentation subsides, and when this has quite finished add 1 pint sherry and brandy mixed for every gallon of wine. Bung tightly, and bottle in 6 months' time. Store in a cool, dry place.

DAMSON SYRUP

Put some ripe damsons in a jar, place it in a pot of water, and boil until the juice flows freely. Strain through a jelly bag, measure the liquid, allow 1 lb. pure cane sugar to every pint of juice, and boil together for 10 minutes, skimming carefully. When cold, pour into bottles, place a little olive oil on the top, and cork and seal securely. When required remove the oil with a piece of cotton wool, and dilute the syrup to taste with plain or aerated water.

DAMSON VINEGAR

See recipe for Apricot Vinegar, using damsons in place of apricots.

DAMSON WINE

Boil 16 lb. pure cane sugar and 21 quarts water together for $\frac{1}{2}$ hour, removing the scum as it rises, then add 16 quarts stalked and stoned damsons, and boil for 30 minutes longer, stirring and skimming frequently. Strain through a fine sieve into a large bowl, and when lukewarm add 1 gill good yeast, and let it ferment for 3 or 4 days. Draw off into a cask, filter the lees, and fill up the cask with them as the fermentation subsides. When this has ended, add $1\frac{1}{2}$ pints good brandy, bung tightly, and leave it for 6 months, then rack it off, filter the lees through a piece of folded flannel, and fill up the cask again, adding 1 oz. isinglass dissolved in 1 quart of the wine. Bung securely and leave for 2 years, then bottle.

DANDELION WINE

Put 4 quarts yellow dandelion petals into a tub, pour over them 1 gallon boiling water, cover with a cloth, and let it stand for 3 days, stirring it frequently. Strain the liquid, measure it, allow $3\frac{1}{2}$ lbs. pure cane sugar, the thinly pared rind of 1 orange, and 1 lemon, and

1 inch bruised ginger to every gallon, and boil together for 30 minutes. Add the sliced lemon, and when cool, a piece of toast spread with yeast, let it stand for 2 or 3 days, then draw off into a cask ; let it stand (well bunged down) for 2 months, then bottle.

ELDERBERRY WINE

Strip 14 lb. elderberries from their stalks, put them into a tub, mash and bruise them well, pour over them 6 gallons boiling water, and leave for 24 hours, then strain through a jelly bag, pressing the berries well to obtain all the juice. Measure the liquid, and put it into a pan with 3 lb. pure cane sugar, 1 lb. raisins, $\frac{1}{2}$ oz. ground ginger, and 5 cloves to every gallon. Boil for 1 hour, removing the scum as it rises, and when lukewarm stir in 1 gill of yeast and pour into a cask, reserving about 1 gallon of liquid to fill up the cask as the fermentation subsides. Cover the bung-hole with a cloth or tile, and leave for about a fortnight, then add 1 quart brandy, bung the cask tightly and bottle off in 6 months' time.

ELDERETTE

Mash some ripe sound elderberries and mix the strained juice with an equal quantity of cold water. Allow 1 lb pure cane sugar, 4

cloves, and $\frac{1}{2}$ inch bruised cinnamon to every pint of liquid and boil together for 10 minutes, then strain, add a wineglassful of brandy to every pint of syrup, and bottle when cold.

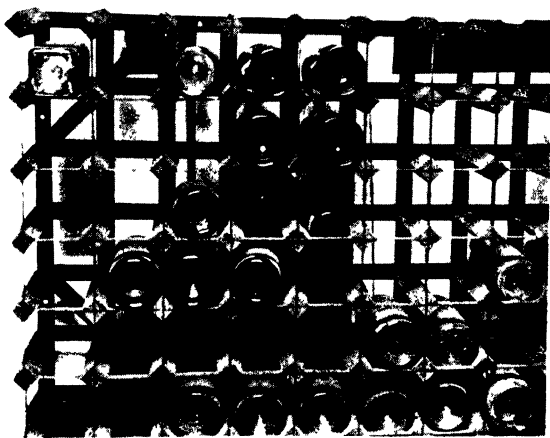
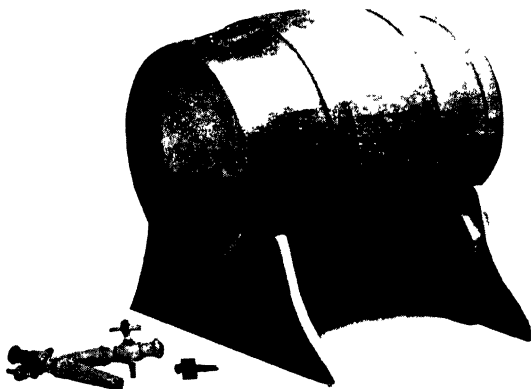
ELDERFLOWER WINE

Stone 16 lb. Malaga raisins, cut them into small pieces and put them into a tub with $\frac{1}{2}$ peck elderflowers. Boil 12 gallons water and 32 lb. pure cane sugar together for 10 minutes, skimming when necessary, then pour into the tub and stir well. When lukewarm add $\frac{1}{2}$ pint yeast, cover over and leave until the following day, then add the thinly pared rind and strained juice of 8 large lemons, and let it remain covered up for 3 days more. Strain into a clean cask, bung tightly until the fermentation has ended, and keep the cask filled up. When the wine has ceased to hiss, add $\frac{1}{2}$ pint brandy to every gallon, bung the cask tightly and leave for 6 months before bottling. This wine, like Elderberry Wine, is usually mulled, and served with sippets of toast and a little nutmeg grated over it, and is considered an excellent remedy for a cold.

ENGLISH CHAMPAGNE

Top and tail 3 gallons unripe yellow gooseberries, bruise them thoroughly, and put them in a tub. Pour over them 3 gallons water,

THE WINE CELLAR



BARREL FOR HOME-MADE WINES, SHOWING VENT-PEG AND TAPS—
RACK FOR STORING WINE IN BOTTLE.

and let them stand for 2 days, stirring frequently, then strain and press the pulp thoroughly to extract all the juice. Add 12 lb. pure cane sugar, cover over and let it stand for 3 days more, stirring from time to time, then strain into a cask, 1½ pints good gin and ½ oz. isinglass dissolved in a little warm water. Bung loosely till the fermentation has ceased, then close the cask securely and let it stand for a year before bottling.

FIG SYRUP

Slice 3 lb. ripe sound figs and put them into a jar with the thinly pared rind and strained juice of 3 lemons, and 3 pints water. Place the jar in a pot of boiling water, and boil for 3 hours, then strain through a jelly bag, add 1 lb cane sugar to every pint and boil together for 10 minutes, skimming when necessary. Let it get cold, then store away in airtight bottles in a cool place.

GINGERETTE

Bruise 2 lb. ripe sound white currants, and put them into a jar with the thinly pared rind of 2 lemons, 1½ oz. bruised ginger, 12 oz. crushed sugar candy and 1 quart good unsweetened gin. Infuse for a fortnight, then strain through filtering paper and bottle.

GINGER SYRUP

Boil 8 oz. bruised ginger, the thinly pared rind and strained juice of 1 lemon, 3 pints water and 3 lb. cane sugar together for $\frac{1}{2}$ hour, skimming thoroughly; strain and when cold bottle.

GINGER WINE

Boil 9 lb. pure cane sugar, 3 gallons water, 4 oz. bruised ginger, 4 oz. stoned and halved raisins, and the thinly pared rind of 4 lemons and 1 Seville orange together for 1 hour, removing the scum as it rises. Pour into a tub and leave until next day, then add $\frac{1}{2}$ oz. isinglass, the strained juice of the lemons and orange, and $\frac{1}{2}$ gill fresh brewer's yeast. Mix well, pour into a cask, stir every day and keep it filled up as the fermentation subsides. When the hissing noise has quite ceased, add 1 pint good brandy, bung the cask tightly and leave for 3 months before bottling. Cork and seal the bottles with wax and store in a cool place until required for use.

GOOSEBERRY SYRUP

See recipe for Cranberry Syrup, using gooseberries in place of cranberries.

GOOSEBERRY VINEGAR

See recipe for Cranberry Vinegar, using gooseberries in place of cranberries.

GOOSEBERRY WINE

See recipe for Currant Wine, using gooseberries in place of currants.

GRAPE WINE

Take 10 lb. grapes before they are fully ripe put them into a clean tub with their stalks, and break them up thoroughly with a wooden mallet or pestle. Add $2\frac{1}{2}$ gallons cold water, cover the tub, and leave for 3 days, stirring frequently, then strain and measure the liquid, allow $3\frac{1}{4}$ lb. cane loaf sugar to every gallon, and when dissolved pour into a cask, reserving about 3 pints to fill up with as the fermentation subsides. Let the wine stand for about 10 days, when the hissing noise will have ceased, then add $\frac{1}{2}$ pint good brandy and $\frac{1}{4}$ oz. dissolved gelatine to every $2\frac{1}{2}$ gallons of wine. The wine should be bottled the following year, when the vines are in bloom, and the corks must be securely sealed down.

GRAPE WINE (Unfermented)

Put 15 lb. stalked grapes into a preserving pan with 1 pint water, and cook until the pulp and stones have separated. Strain through a jelly bag, add $4\frac{1}{2}$ lb. cane loaf sugar, and stir over a gentle heat till it comes to boiling point, removing the scum as it

rises. While still hot, pour into bottles, cork them tightly, and seal with bottling wax.

GREENGAGE SYRUP

See recipe for Apricot Syrup, using greengages in place of apricots.

GREENGAGE VINEGAR

See recipe for Apricot Vinegar, using greengages instead of apricots.

GREENGAGE WINE

See recipe for Peach Wine, using greengages instead of peaches.

LEMON WINE (No. 1)

Boil 8 lb. pure cane sugar with 2 gallons water for $\frac{1}{2}$ hour, then add the thinly pared rind of 12 lemons, and pour into a tub. When lukewarm stir in the strained juice of 20 lemons, place a piece of toast spread with yeast on the top, and leave for 2 or 3 days until fermentation has begun, then remove the rind, put the liquid into a cask, reserving about $\frac{1}{2}$ a gallon to keep the cask filled up as the fermentation subsides. When the liquor has ceased to work, bung the cask up tightly, and bottle off in 3 months' time.

LEMON WINE (No. 2)

Put the thinly pared rind of 25 lemons and the juice and pulp (freed from pips and white pith) of 50 lemons into a tub, add $4\frac{1}{2}$ gallons cold water, cover over and leave for 1 week, stirring frequently. Strain into a cask, add 16 lb. pure cane sugar, bung the cask tightly and keep it filled up till the fermentation is ended, then add $\frac{1}{2}$ oz. isinglass dissolved in 1 pint of brandy. Bung securely, and bottle off in 6 months' time.

MEAD

Put 6 quarts water and $2\frac{1}{2}$ lb. honey into a pan, add $\frac{1}{2}$ teaspoonful powdered cinnamon, a small blade of mace, $\frac{1}{2}$ inch bruised ginger, 2 cloves, and the beaten whites of 2 eggs. Whisk frequently till the ingredients come to boiling point, then simmer gently for 1 hour. When lukewarm strain into a cask, add a small tablespoonful of yeast, and cover the bung-hole with a folded cloth till the fermentation has ended. Bung the cask tightly, and bottle the mead in 9 months' time.

MEAD WINE

Boil 5 gallons water and 20 lb. honey together for 1 hour, then pour into a tub and when lukewarm add 1 gill yeast. Cover the

tub with a folded cloth or blanket and leave for 4 or 5 days to ferment, then strain into a cask, add 6 thinly sliced lemons, and leave until the liquid is perfectly still, keeping the cask filled up as the fermentation subsides. When this has ended, add 1 pint brandy, bung the cask tightly and leave for 12 months before bottling.

MULBERRY SYRUP

See recipe for Cranberry Syrup.

MULBERRY VINEGAR

Put 3 lb. ripe sound mulberries into an unglazed earthenware vessel, pour over them 2 quarts white wine vinegar, cover lightly to keep out the dust, and infuse for 1 week, stirring and mashing the berries frequently, then strain, add 1 lb. pure cane sugar to every pint of liquid, and boil together for 10 minutes, removing the scum as it rises, then store in airtight bottles when cold.

MULBERRY WINE

Bruise 3 gallons ripe sound mulberries, put them into a tub, pour over them 3 gallons water and leave for 24 hours, stirring frequently. Strain through a sieve and to every gallon of the liquid add 4 lb. cane sugar, pour into the tub again, cover with a blanket, and leave

for 4 or 5 days to ferment, then strain into a cask, reserving about $\frac{1}{2}$ gallon to fill up as the fermentation subsides. When the liquid has quite ceased working, add 1 oz. dissolved isinglass and 1 quart brandy, bung the cask tightly and leave for 12 months before bottling.

NECTARINE SYRUP

See recipe for Apricot Syrup, using nectarines in place of apricots.

NECTARINE VINEGAR

See recipe for Apricot Vinegar, using nectarines in place of apricots.

NECTARINE WINE

See recipe for Peach Wine, using nectarines in place of peaches.

ORANGE SYRUP

See recipe for Lemon Syrup, using oranges instead of lemons.

ORANGE WINE

Boil 8 lb. cane sugar, 2 gallons water and the beaten whites and crushed shells of 2 eggs gently together for 20 minutes, and when lukewarm strain through a jelly bag, add the strained juice of 26 Seville oranges and 1 large

tablespoonful yeast. Pour into a tub, cover over and leave for 24 hours, then draw off into a cask, and keep it filled up and lightly bunged till the fermentation has subsided. Bung securely and leave for 3 months, then rack it off into another cask, add $\frac{1}{2}$ pint of brandy, and leave it tightly bunged for 12 months before bottling. Cork and seal the bottles and store in a cool place.

ORANGE-FLOWER SYRUP

Put 2 oz. freshly picked orange flowers into a jug, pour in 1 pint boiling water, cover over and leave until cold. Place in a preserving pan with 1 lb. pure cane sugar and boil for 10 minutes, then strain, and when cold add 1 gill brandy and bottle for use. When required, dilute with plain or aerated water.

ORGEAT SYRUP

Blanch and pound 4 oz. sweet almonds and 1 oz bitter almonds with a few drops of orange-flower water. Add gradually 1 pint cold water, $1\frac{1}{4}$ lb. castor sugar, $\frac{1}{2}$ teaspoonful lemon essence, and 1 large tablespoonful orange-flower water. Leave in warm place for 6 hours, then boil for 15 minutes, strain (pressing the almonds well to extract all the milk) and bottle for use. When required, dilute with cold water.

PARSNIP WINE

Clean and slice 8 pounds sound parsnips and boil them till soft in 2 gallons water, then strain and add $\frac{1}{2}$ oz. crude tartar and 3 lb. cane sugar to every gallon. When lukewarm, put in a piece of toast spread with yeast, cover over and leave for 4 days in a warm place, then strain into a cask, and bung closely when it has ceased working. Bottle in 6 months' time.

PEACH SYRUP

See recipe for Apricot Syrup, using peaches in place of apricots.

PEACH VINEGAR

See recipe for Apricot Vinegar, using peaches in place of apricots.

PEACH WINE

Slice 12 lb. ripe peaches, place them in a large bowl with $2\frac{1}{2}$ lb. pure cane sugar sprinkled over them, and let them stand for 24 hours. Boil 4 lb. pure cane sugar, $2\frac{1}{2}$ gallons water, and the stiffly whisked whites of 3 small eggs together for 20 minutes, skimming frequently, then add the sliced peaches and sugar and boil till the fruit is reduced to a pulp, skimming when necessary. Crush the peach stones put them into a tub, and pour the contents of

the pan over them, and when lukewarm, add $\frac{1}{2}$ gill yeast. Cover with a cloth or blanket, and leave for 3 or 4 days, then strain into a cask, reserving about 2 quarts of the liquid to fill up the cask as the fermentation subsides. Add the thinly pared rinds of 2 Seville oranges, and the strained juice of 1 lemon and 1 orange. When the fermentation has quite ceased, add 1 pint good brandy, bung the cask tightly, and let it stand for 2 months; then rack it off, filter the lees, and fill the cask again, adding $\frac{1}{2}$ oz. dissolved isinglass and $1\frac{1}{2}$ oz. sugar candy. Bung tightly, and leave for 6 months; then bottle, seal the corks, and keep for 6 months longer before drinking.

PEAR SYRUP

Peel, core, and slice 6 lb. ripe juicy pears, and put them into a jar with $1\frac{1}{2}$ pints cold water and the thinly pared rinds of 2 lemons. Place the jar in a pan of boiling water, and cook for 1 hour, then strain through a jelly bag, measure the juice, allow 12 oz. pure cane sugar to every pint. Boil together for 15 minutes, skimming thoroughly, and when cold add a few drops of essence of jargonelle, and 1 wineglassful of good brandy to every pint of syrup. Pour into bottles, cork them tightly and seal with bottling wax.

PEAR VINEGAR

Peel, core and slice 2 gallons ripe juicy pears (measured after slicing) put them into an unglazed earthenware bowl, pour over them 2 quarts of white wine vinegar and let them stand for 1 week, stirring daily and keeping the jar well covered. Strain through a jelly bag, measure the juice, and to every pint add 12 oz. pure cane sugar and boil together till clear and no more scum rises. When cold, pour into bottles, cork them tightly, and seal with bottling wax.

PINEAPPLE SYRUP

Put 8 lb. peeled and sliced pineapple into a jar with 2 pints of water, place it in a pan of boiling water, and cook for about 3 hours or until the fruit is quite soft and tender. Strain through a jelly bag, allow 1 lb. of pure cane sugar to every pint of juice, and boil together for 10 minutes, skimming frequently. When cold add a wineglassful of rum to every pint of the syrup, and store in airtight bottles in a cool place.

PINEAPPLE VINEGAR

Put 4 lb. peeled and sliced pineapple into a jar, add 3 pints white wine vinegar, cover the jar, and infuse for a week, then strain, allow 1 lb. pure cane sugar to every pint of

vinegar, and boil together for 15 minutes. When cold, store in airtight bottles.

PLUM SYRUP

See recipe for Apricot Syrup, using plums in place of apricots.

PLUM VINEGAR

See recipe for Apricot Vinegar, using plums in place of apricots.

PLUM WINE

See recipe for Peach Wine, and use Golden Drop plums in place of peaches.

POMEGRANATE SYRUP

Remove the rind and ruby coloured pips from some sound ripe pomegranates, and put the fruit into a covered jar. Cook in a pan of boiling water till the juice flows freely, then strain through a jelly bag, and to every pint add 1 lb. cane sugar. Boil together for 10 minutes, skimming when necessary, and when cold, store in airtight bottles.

POMEGRANATE VINEGAR

Remove the rind and deep coloured pips from some ripe pomegranates, then weigh the pulp and to every pound add 1 pint white wine vinegar. Pour into an unglazed

earthenware bowl, cover lightly to keep the dust out, and leave for 1 week, stirring daily, then strain through a jelly bag. Measure the liquid and to every pint add 1 lb. cane sugar, and boil together till the liquid is clear and no more scum rises, then bottle when cold.

QUINCE SYRUP

Grate some ripe quinces, put the pulp into a jar, and cook in a pan of boiling water until the juice flows freely. Strain through a jelly bag, allow 1 lb. cane sugar to every pint of juice, then boil together for 10 minutes, skimming frequently. When cold, pour into bottles, cork them tightly, and seal.

QUINCE WINE

Mix 1 gallon fresh quince juice and 4 lb. pure cane sugar together, pour into a tub, cover with a blanket, and leave until it has finished fermenting, then draw off the liquid, add 1 lb. crushed cane sugar and 2 quarts good brandy, pour into bottles, cork and seal.

RAISIN and ELDERBERRY WINE

Crush 1 gallon of ripe sound elderberries and put them into a tub with $2\frac{1}{2}$ lb. cane sugar, stir well, and leave for 24 hours.

Stone and chop 18 lb. Malaga raisins and put them into a tub with $4\frac{1}{2}$ gallons boiling water, mix well, cover over, and leave for 24 hours. Boil the elderberries and sugar for 30 minutes, removing the scum as it rises, then strain into the tub containing the raisins, stir frequently for $\frac{1}{2}$ hour, then leave for 3 days, covering the tub with a blanket or folded cloth. Strain the liquor into a cask (reserving about $\frac{1}{2}$ gallon to fill up with), add the thinly pared rind of 1 orange and 3 lemons, and when it has quite ceased hissing, pour in 1 pint of brandy, bung tightly and leave for 2 months, then rack it off, filter the lees and fill up the cask again. Add $\frac{3}{4}$ oz. isinglass dissolved in a little of the wine, and 3 oz. sugar candy, close the cask securely, bottle off in 10 months' time, and keep for 6 months longer before using.

RAISIN WINE (No. 1)

Stalk 32 lb. Malaga raisins, and put them into a tub with 4 gallons water, cover over and stir daily for 4 weeks. Strain into a cask (reserving about $\frac{1}{2}$ gallon to fill up with) and when the fermentation has quite ended, bung tightly and leave for 12 months. Rack it off into a clean cask, add the filtered lees, close tightly, and leave for 2 years before bottling.

RAISIN WINE (No. 2)

Put 30 lb. stalked and halved Malaga raisins into a cask with 16 gallons of good cider. Bung lightly for 6 or 7 days, then close the cask securely and leave for 6 months. Rack the wine off into a clean cask, add the filtered lees, 6 oz. crushed sugar candy, 2 quarts good brandy, and the thinly pared rind of 6 lemons. Bung the cask tightly, bottle off in 2 years' time, and leave for 1 year longer before using.

RASPBERRY SYRUP

See recipe for Cranberry Syrup, and use raspberries in place of cranberries.

RASPBERRY VINEGAR

See recipe for Cranberry Vinegar, and use raspberries in place of cranberries.

RASPBERRY WINE

Bruise 5 gallons ripe sound raspberries and put them into a tub with 5 gallons boiling water, cover over and leave for 24 hours. Strain the liquid and fruit through a hair sieve and leave till the following day, then strain into another tub without disturbing the sediment, add 12 lb. crushed cane sugar and 1 gill yeast, and when the sugar is dissolved pour the whole into a cask, reserving about

$\frac{1}{2}$ a gallon to fill up with. When the fermentation has quite ended, bung the cask tightly and let it stand for 1 month, then rack the wine off into a clean cask, add 1 oz. isinglass dissolved in a little of the wine and 1 quart brandy, bung tightly, and leave for 1 year before bottling.

RED CHAMPAGNE

Boil $1\frac{1}{2}$ lb. beetroot for 20 minutes without breaking the skin, then slice them and put them into a tub with 5 gallons crushed ripe green gooseberries, and 5 gallons of water previously boiled and allowed to get cold. Stir well, cover the tub and leave for 4 days, stirring several times daily, then strain, pour the liquor through a flannel bag into a cask, add 15 lb. crushed cane loaf sugar, 1 oz. bruised ginger, the thinly pared rind of 2 lemons, and 1 oz. isinglass dissolved in some of the liquid. Leave till the fermentation is over, then add 1 pint brandy, bung the cask securely, and bottle off in 12 months' time. Seal and wire the corks of the bottles and keep the wine for 6 months longer before using.

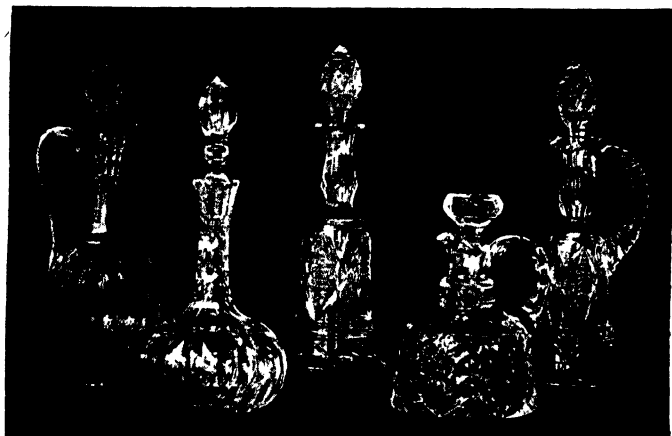
RHUBARB SYRUP

See recipe for Apricot Syrup, using rhubarb instead of apricots.

DECANTERS



SPIRIT BOTTLES WATER JUG AND GLASSES



WINE DECANTERS.

RHUBARB VINEGAR

See recipe for Cranberry Vinegar, using rhubarb in place of cranberries.

RHUBARB WINE

Put 20 lb. sliced rhubarb into a tub with 5 gallons cold water, cover over and leave for 2 days, then remove the scum and strain the liquid, pressing the fruit well to extract all the juice. Add 12 lb. cane sugar, and when dissolved, pour into a cask, reserving 2 or 3 quarts to fill up with. Cover the bung-hole with a tile till the fermentation has quite ended, then add 4 oz. crushed sugar candy and 1 pint brandy. Bung the cask securely, and leave it for 3 months, then rack off the wine, filter the lees, and fill up the cask again, adding the thinly pared rind of 2 Seville oranges and $\frac{3}{4}$ oz. isinglass and 3 oz. crushed sugar candy dissolved in 1 pint of the wine. Bung tightly and leave for a year before bottling. Seal and wire the corks and keep the wine for 9 months longer before drinking it.

ROWAN WINE

Put 4 gallons ripe rowan berries (gathered on a dry day) into a tub, bruise them and pour over them sufficient boiling water to just cover them. Put a blanket or folded cloth over the tub and leave for 3 days, then

skim off the crust very carefully, and strain the liquid into a bowl. To every gallon add 1 lb. crushed cane sugar, stir until it is thoroughly dissolved, then pour into a cask, reserving about $\frac{1}{2}$ a gallon to fill up with, and leave until the fermentation is ended. Add 1 oz. isinglass dissolved in 1 pint of brandy, then bung the cask tightly and let it stand for 6 months before bottling.

SAGE WINE

Boil $4\frac{1}{2}$ lb. honey, 5 gallons water, and the whites of 5 eggs together for 1 hour, skimming when necessary, then pour it into a tub containing 20 lb. stoned and chopped Malaga raisins, and $1\frac{1}{2}$ pecks fresh green sage leaves roughly shredded. Cover the tub, and leave for 2 days, stirring occasionally, then strain through a sieve and press the fruit and leaves well to extract all the juice, and next day draw off the clear liquid into a cask, being careful not to disturb the sediment. Filter the lees, and put them into the cask with the thinly pared rind and strained juice of 2 Seville oranges and 3 lemons. Leave the cask open and keep it well filled up while the wine is working, and when the fermentation is quite ended add 1 pint brandy and 1 oz. isinglass dissolved in a little of the wine. Bung the cask tightly, and bottle off in 12 months' time.

SHERRY, ENGLISH

Boil 3 lb. good honey, 17 lb. brown cane sugar, 5 gallons water and the beaten whites of 6 eggs together for $1\frac{1}{2}$ hours, removing the scum as it rises, then pour it into a tub containing the thinly pared rind and strained juice of 6 Seville oranges, 5 oz. of gum arabic and $\frac{1}{2}$ peck of the young sweetbriar shoots and buds. Stir well and when lukewarm add 1 gill yeast, cover the tub and leave for 4 or 5 days, then strain into a cask, add $\frac{1}{2}$ oz. blanched and pounded bitter almonds, 4 oz. crushed sugar candy, and 1 quart pure fresh grape juice. Keep the cask well filled up, and leave the bung out till the fermentation is over, then remove the scum from the top, add $1\frac{1}{2}$ pints good brandy, bung the cask tightly and leave for 2 years before bottling. Keep the wine for 18 months longer before using.

SLOE WINE

Put 4 gallons ripe sound sloes into a tub with 4 gallons boiling water, and leave for 5 days, stirring frequently. Strain and measure the liquid and to every gallon add 4 lb. pure cane sugar, stir until dissolved, then pour into a cask. Keep the latter well filled up, and when the fermentation is over, add 1 quart brandy and $\frac{1}{2}$ oz. dissolved isinglass

to every 3 gallons of wine. Bung the cask tightly, and leave for 2 years before bottling.

STRAWBERRY SACK

Fill some wide-mouthed glass bottles with sound ripe strawberries, and allow 4 oz. crushed sugar candy to every lb. of fruit. Fill up with good sherry, cork the bottles tightly and infuse for 3 months, shaking occasionally, then filter and bottle.

STRAWBERRY SYRUP

See recipe for Cranberry Syrup, using strawberries in place of cranberries.

STRAWBERRY VINEGAR

See recipe for Cranberry Vinegar, using strawberries in place of cranberries.

STRAWBERRY WINE

Bruise 6 gallons ripe sound strawberries, and put them into a tub with the same quantity of water. Steep for 24 hours, then strain into a cask, add 4 gallons cider, 2 oz. powdered red tartar, the thinly pared rind of 2 lemons, and 16 lb. cane sugar. When the fermentation is over, add 1 quart good brandy, and 1 oz. dissolved isinglass, bung the cask tightly and leave for 1 year before bottling.

TURNIP WINE

Peel and slice the turnips, strew a little sugar over them, and leave them until next day, then press out the juice, put it into a clean cask, and to every gallon add 3 lb. loaf sugar, and $\frac{1}{2}$ a pint brandy. Keep the cask filled up, and when the fermentation has quite ceased, bung tightly and leave for 3 months, then bottle off, and in a year the wine will be ready for use.

VANILLA SYRUP

Break 2 vanilla pods into small pieces and put them into a pan with 1 lb. cane sugar and 1 pint water. Bring very slowly to boiling point, and simmer for 20 minutes, removing the scum as it rises, then add 1 gill brandy, and store in an airtight bottle. When required dilute to taste with plain or aerated water.

CHAPTER V.

CUPS.

ALE CUP

Toast 1 slice bread and put it into a bowl with the thinly pared rind and strained juice of 1 lemon, 1 oz. castor sugar, a good pinch of grated nutmeg, a sprig of balm, 2 wine-glassfuls sherry, 1 of brandy, and 3 pints ale. Let it stand for 5 minutes, then remove the balm and serve.

ALLAHABAD CUP

Mix 1 pint pale ale, and 1 pint white wine together, sweeten to taste, add 2 sprigs of mint, a little grated nutmeg, and 1 slice toast.

APPLE CUP

Slice 4 large apples, add 3 gills boiling water, cover the jug and let it stand until cold. Strain, add 1 pint cider, sugar to taste and a little crushed ice and serve.

BACCHUS CUP

Put $\frac{1}{2}$ pint sherry, 2 tablespoonfuls brandy, one of noyeau, and one of castor sugar into a

jug, add a sprig of balm, half a bottle champagne, a few pieces of ice, and a bottle of iced seltzer water and serve.

BADMINTON CUP (No. 1)

Embed a large jug in ice, and place in it 1 bottle Burgundy, 1 oz. castor sugar, the thinly pared rind of one orange, and the strained juice of two, a sprig of borage, and 1 wineglassful sherry or Curaçao. Let it stand for 2 hours, then add 2 bottles iced soda water and serve.

BADMINTON CUP (No. 2)

Embed a large jug in ice, and pour into it 1 pint lemonade, 1 pint claret, 1 wineglassful brandy, 3 slices cucumber, 9 lumps sugar, and the thinly pared rind of 1 lemon. Let it stand for 2 hours, then add 2 or 3 lumps of ice and serve.

BALACLAVA CUP

Put the thinly pared rind of a lemon into a bowl, add the strained juice, 1 glass of Curaçao, a few slices of cucumber, 1 oz. castor sugar, $\frac{1}{2}$ bottle champagne, 1 bottle claret, and 1 bottle seltzer water and serve.

BURGUNDY CUP

Embed a jug in ice, and place in it 1 bottle

Burgundy, 1 liqueur-glassful Chartreuse, the strained juice of a lemon, and sugar to taste. Before serving, add $\frac{1}{2}$ pint port and 2 bottles well iced seltzer water.

CHABLIS CUP

Embed a jug in ice, and put into it 2 pints Chablis, $1\frac{1}{2}$ gills sherry, and a sprig of borage. Rub 10 lumps sugar on the rind of a large lemon, then pound them and stir into the liquid. Let it all stand for 1 hour, then add 2 bottles well iced seltzer water and serve.

CHAMPAGNE CUP (No. 1)

Put a bottle of iced champagne into a large jug, add a sprig of borage, 1 wineglassful brandy, 1 tablespoonful Maraschino, and 2 bottles iced soda water.

CHAMPAGNE CUP (No. 2)

Put a bottle of iced champagne into a large jug, add 2 or 3 sprigs verbena, 3 slices cucumber, 1 oz. castor sugar, a liqueur-glassful Curaçao, and 2 bottles iced soda water.

CHAMPAGNE CUP (No. 3)

To every bottle of champagne add 2 bottles soda water, 1 liqueur-glass orange Curaçao, or Maraschino, and a small slice of cucumber rind. Put it on ice as soon as made.

CIDER CUP (No. 1)

Embed a large jug in ice, and pour into it 1 quart cider, 1 glass brandy, 1 pint lemonade, 6 lumps sugar, and a sprig of borage and balm. Let it stand for $\frac{1}{2}$ hour, then add a bottle of iced soda water.

CIDER CUP (No. 2)

Put 1 quart iced cider into a large jug, add a sprig of mint, 6 lumps sugar previously rubbed on to the rind of a lemon and then pounded, 1 wineglassful of sherry and 1 of Curaçao, and lastly 2 bottles iced soda water.

CIDER CUP (No. 3)

One bottle cider, 2 bottles soda water, 1 small glass brandy. Peel thinly 1 lemon, and put the rind with a sprig of borage or a few strips of cucumber rind into the cider. Add the brandy immediately, and the soda water 10 minutes later. If a dry cider be used, a few lumps of sugar will improve it. Ice the "cup," but do not put ice into it.

CLARET CUP (No. 1)

Put a bowl in a tub of ice, and pour into it the strained juice of 2 lemons, 1 gill brandy, and 2 bottles claret. Rub 2 oz. loaf sugar on to the rind of 2 lemons, pound it, and stir it into the liquid. Before serving, add a bottle of iced champagne and 2 bottles iced soda.

CLARET CUP (No. 2)

Pour 1 bottle of claret into a bowl, stand it in ice, add a wineglassful each of sherry, noyeau, and Maraschino, $\frac{1}{2}$ pint of lemonade, sugar to taste, 2 sprigs of borage or verbenä, and let it all stand for an hour, then add a bottle of iced soda water and serve.

CLARET CUP (No. 3)

To 2 bottles of claret add 3 bottles of soda water, a little castor sugar (to taste), the thinly-cut rind of 1 lemon, and 1 wineglass pale sherry. When made it should be put in ice. If the ice is put in the wine, it causes it to become flat.

COOL CUP (No. 1)

Rub 2 oz. loaf sugar on to the rind of a lemon, pound it, place in a bowl, add 1 pint claret, $\frac{1}{2}$ pint water, a little powdered cinnamon and grated nutmeg, and a sprig of borage. Let it stand in ice for 1 hour before serving.

COOL CUP (No. 2)

Embed a jug in ice, pour into it $1\frac{1}{2}$ pints lemonade, and 3 gills sherry, add 2 or 3 slices of cucumber and a sprig of mint or thyme, and let it stand for 1 hour before using.

HOCK CUP

Rub 2 oz. sugar on to the thinly pared rind of 2 lemons, pound it, and place it in a bowl with the strained juice, a liqueur-glassful each of Curaçao and Chartreuse, and 1 quart of iced hock. Stir well, add 2 bottles of iced soda water and serve.

HOCK CUP (No. 2)

One bottle hock, 2 bottles soda water. Cut in slices 2 peaches (do not peel them) and a sprig or two of borage. Add sugar to taste. Ice it well before serving, but do not put ice into the cup.

HOCK CUP (No. 3)

Put 1 bottle iced hock into a bowl, add 2 liqueur-glassfuls Curaçao, the thinly pared rind of $\frac{1}{2}$ lemon, 3 slices pineapple, 1 bottle iced Seltzer water, and sugar to taste, then serve.

LAGER BEER CUP

Rub 2 oz. loaf sugar on to the rind of a large lemon, pound it, place it in a bowl, add the thinly pared rind of another lemon, and the strained juice of both, $1\frac{1}{2}$ gills sherry, a sprig of mint, $\frac{1}{2}$ pint iced water, and 2 bottles iced lager beer and serve.

LIQUEUR CUP

Put 1 pint claret into a jug, add a sliced lemon, a liqueur-glassful each of Curaçao, kirsch, brandy and Maraschino, 1 oz. castor sugar, and 1 pint water, and let it stand in ice for 1 hour before serving,

LOVING CUP

Embed a large jug in ice, and pour into it $\frac{1}{2}$ a bottle Madeira, $1\frac{3}{4}$ pints water, $\frac{1}{2}$ pint brandy, add 2 thinly sliced lemons, a sprig of borage and mint, and 3 oz. loaf sugar. Let it stand for 1 hour, and before serving add a bottle of well iced champagne.

MARSALA CUP

Rub 2 oz. loaf sugar on to the rind of 2 lemons, pound it and place in a jug, add the strained juice, 6 large ripe strawberries, a sprig of borage, 1 bottle iced Marsala, and 1 bottle iced seltzer water.

MOSELLE CUP

Put 1 bottle iced Moselle into a bowl, add 2 liqueur-glassfuls Curaçao, the thinly pared rind of $\frac{1}{2}$ a lemon, 3 slices pineapple, 1 bottle iced seltzer water and sugar to taste.

MOSELLE CUP (No. 2)

Mix 1 bottle of Moselle with 1 bottle of soda water. To this add a ripe peach un-

peeled, cut into slices, or small slice of cucumber rind. Add sugar to taste. Ice it well before serving, but do not put ice into the cup.

OXFORD CUP

Toast 3 slices of bread, and put them into a jug with the strained juice of 2 lemons. Rub 1 oz. sugar on to the rind of a lemon, pound it, and put into the jug, add the thinly pared rind of another lemon, 1 pint of sherry, 1½ pints good ale, add grated nutmeg to taste, and if liked a little more sugar, let it all stand for 1½ hours, then strain and serve.

PINEAPPLE CUP

Peel a pineapple, and put the rind into a pan with 4 oz. sugar and ½ pint water, bring to the boil and skim. Slice the pineapple thinly, coat it with 2 oz. sifted sugar, place it in a bowl, strain the pineapple syrup over it, and let it stand on ice for 5 or 6 hours, then add 1 quart of iced hock or Moselle, and a bottle of iced soda water.

PINEAPPLE CUP (No. 2)

Rub 4 oz. loaf sugar on the rind of 2 lemons and 2 oranges till all the zest is extracted, then put it into a jug with the strained juice, 4 oz. thinly sliced pineapple, and 3 pints boiling water. Cover the jug and let stand until

cold, stirring occasionally, then strain, and let it stand on ice for 1 hour before serving.

SAUTERNE CUP

Put 1 quart of iced Sauterne into a bowl ; rub 1 oz. loaf sugar on to the rind of a lemon, pound it, and add it to the Sauterne with the strained juice, a wineglassful each of Curaçao and brandy, 3 slices cucumber, 3 sprigs mint and borage, and 2 bottles of iced soda water.

SHERRY CUP

Put 1 pint sherry into a jug, add a thinly sliced lemon, 6 strawberries, $\frac{1}{2}$ pint of champagne, and sugar to taste. Let it stand in ice for 1 hour, then add 2 bottles of iced soda water and serve.

SLEEPING CUP

Put 10 cloves, and 12 coriander seeds into a small pan, add 1 pint water, and simmer for 20 minutes, then strain and add $\frac{1}{2}$ pint of old rum, and sugar and powdered cinnamon to taste and serve hot.

STRAWBERRY CUP

Rub some ripe strawberries through a hair sieve, and put 1 pint of this purée into a jug. Add a liqueur-glassful of Maraschino, 1 bottle white wine, 6 whole strawberries, and sugar to taste ; let it stand in ice for 1 hour before using.

TENNIS CUP

Rub 6 oz. loaf sugar on to the rind of 3 lemons, pound it, and place it in a jug with the strained juice, 2 sprigs of borage and verbenä, 3 wineglassfuls brandy, and 2 of ginger syrup. Let it stand in ice for 1 hour, and before serving add 4 bottles of iced seltzer or soda water.

WINE CUP

Put 1 bottle of iced claret into a jug, add 1 gill brandy, a wineglassful Maraschino, 1 thinly sliced orange, the juice of 1 lemon, 1 oz. loaf sugar previously rubbed on the rind of the lemon and then pounded, 2 slices cucumber, 4 sprigs mint, then add 1 bottle iced champagne and 2 bottles of iced soda water and serve.

ZELTLINGER CUP

Rub 1 oz. lump sugar on to the rind of 1 lemon, pound it, and put it into a bowl with the strained juice, 2 slices of pineapple, 1 gill sherry and a bottle of Zeltlinger. Let it stand on ice for 1 hour, and before serving add 1 bottle iced soda water.

NOTE.—A small quantity of ripe soft fruit, cut into halves or sliced, added to any "cup," will be found an improvement in flavour.

CHAPTER VI.

LIQUEURS.

ALLSPICE CORDIAL

Infuse $\frac{1}{2}$ oz. allspice and 1 oz. sugar candy in 1 pint good brandy for a fortnight, shaking it every day, then strain through filtering paper, pour into small bottles, cork them tightly and seal with bottling wax.

ANGELICA CORDIAL

Infuse 4 oz. young angelica shoots, 4 cloves and a small piece of cinnamon in 1 quart good brandy for 2 months, keeping the jar tightly covered and shaking it occasionally. Boil $\frac{1}{2}$ pint water and 1 lb. pure cane sugar together for 5 minutes, skim, and when cold add the strained brandy. Pour into bottles, and cork and seal them securely.

ANGELICA LIQUEUR

Infuse $\frac{1}{2}$ lb. chopped angelica stalks in $2\frac{1}{2}$ pints pure rectified spirits of wine for 6 weeks, keeping the jar tightly covered and shaking it frequently. Strain, add the thinly pared rind of $\frac{1}{2}$ small lemon, 2 cloves, $\frac{1}{4}$ oz.

cinnamon, and $\frac{1}{2}$ lb. sugar candy. Infuse for 3 weeks, then strain through filtering paper and store in airtight bottles.

ANISEED CORDIAL

Steep 1 oz. aniseed and $\frac{1}{2}$ lb. pure cane sugar in 1 quart good brandy for 3 weeks. Then strain through filtering paper and store in airtight bottles.

ANISETTE

Boil 2 lb. pure cane sugar in 1 pint water for 5 minutes, skim, and when cold add 1 quart pure rectified spirits of wine and 24 drops essence of aniseed. Store in airtight bottles.

APRICOT BRANDY

Slice 16 ripe sound apricots and infuse them for 1 month in 3 pints good brandy with $\frac{1}{2}$ lb. crushed sugar candy and 12 apricot kernels, keeping the jar tightly covered, and shaking it once a day. Strain through filtering paper, and store in airtight bottles.

APRICOT CORDIAL

Halve 8 large ripe apricots and put them in a wide-mouthed glass bottle with their kernels and $1\frac{1}{2}$ pints pure rectified spirits of wine. Steep for 1 month, then strain. Boil $\frac{1}{2}$ lb. pure cane sugar in $\frac{1}{2}$ pint water for 5

minutes, and when cold, add it to the spirit. Pour into bottles, and cork and seal them securely.

APRICOT GIN

Half fill some wide-mouthed glass bottles with sliced apricots, and allow 6 bruised kernels and 2 oz. crushed sugar candy to every lb. of fruit. Fill up the bottles with good unsweetened gin, infuse for 3 months, shaking occasionally, then strain and re-bottle.

APRICOT NOYEAU

Infuse 4 oz. bruised apricot kernels, the crushed stones, and 4 oz. sugar candy in 1 quart good brandy for a fortnight, then strain through filtering paper and bottle.

APRICOT RATAFIA

Halve 1 lb. ripe sound apricots and boil them in $1\frac{1}{2}$ pints white wine until tender. Pour into a jar, add the bruised kernels, a small piece of cinnamon, 4 oz. crushed sugar candy and 1 pint good brandy. Infuse for 10 days, then strain through filtering paper, and bottle.

AROMATIC CORDIAL

Infuse 1 oz. ground ginger, $\frac{1}{2}$ oz. cardamom seeds, $\frac{1}{4}$ oz. each of thinly pared orange rind, mace and bruised cinnamon, and 1 oz. crushed

sugar candy in $1\frac{1}{2}$ pints good whisky for a fortnight in a tightly corked bottle, then strain and re-bottle.

ARRACK LIQUEUR

Boil $\frac{1}{2}$ lb. sugar candy, the thinly pared rind of $\frac{1}{2}$ lemon, and 1 pint water together till rather thick, then strain, and when cold add 1 pint arrack. Pour into small bottles, cork tightly and seal with bottling wax.

ATHOLE BROSE

Place 1 lb. fresh honeycomb in an earthenware jar, pour over it 1 pint each of good French brandy and old Scotch whisky. Steep for 5 days, then strain through filtering paper, and bottle for use.

BANANA LIQUEUR

Three parts fill some wide-mouthed glass bottles with sliced ripe sound bananas. Fill up with good brandy, cork the bottles tightly, and infuse for 1 month, shaking occasionally, then strain. Boil $\frac{1}{2}$ pint water and 1 lb. pure cane sugar together for 5 minutes, skim, and let it get cold. Sweeten the brandy to taste with the syrup, then store in airtight bottles.

BANANA RATAFIA

Put 3 pints peeled and thinly sliced bananas into a jar, add 1 oz. blanched and pounded

bitter almonds, $\frac{1}{2}$ inch bruised cinnamon, 2 quarts pure rectified spirits of wine, and $\frac{3}{4}$ lb. crushed sugar candy. Cover the jar closely and infuse for 3 months, then filter and bottle.

BANANA SHRUB

Put 1 quart peeled and thinly sliced bananas into a jar, add the thinly pared rind and strained juice of 1 lemon, 3 pints good old Jamaica rum, and 10 oz. pure cane sugar. Cover the jar closely and infuse for 2 months, shaking it daily, then filter, and store in air-tight bottles.

BARBERRY BRANDY

Put 3 lb. crushed barberries and 3 lb. pure cane sugar into a large jar, add 2 quarts good brandy, cover closely, and infuse for 10 days, then strain through filtering paper, and store in airtight bottles.

BAY RUM

Put 1 lb. fresh bay-leaves into a jar with 2 quarts white rum, cover the jar closely, and steep for 3 weeks, shaking it every day. Strain through filtering paper, and store in airtight bottles.

BITTERS

Crush 1 oz. gentian root and $\frac{1}{2}$ oz. husked

cardamoms together, and mix with 2 oz. thinly pared Seville orange rind. Half fill some wide-mouth glass bottles with these ingredients, fill up with brandy, cork tightly, and infuse for a fortnight, then strain, and re-bottle.

BLACKBERRY BRANDY

Bruise $1\frac{1}{2}$ quarts fine ripe blackberries, and infuse them for a fortnight in a tightly covered jar with 1 quart good brandy, $\frac{1}{2}$ oz. cinnamon, 8 oz. crushed sugar candy and 6 cloves. Strain through filtering paper, and store in airtight bottles.

BLACKBERRY CORDIAL

Bruise 3 quarts sound ripe blackberries, and put them into a jar with 3 pints whisky, 6 oz. crushed sugar candy, the thinly pared rind of 1 lemon, and 1 oz. bruised ginger. Cover the jar closely, steep for 3 weeks, then strain and bottle.

BLACKBERRY GIN

Break $\frac{1}{2}$ lb. sugar candy into small pieces, and put it into a large jar with 1 quart ripe sound blackberries, and $1\frac{1}{2}$ pints good unsweetened gin. Cover closely and leave for 3 months, shaking the jar daily for the first month, then strain through filtering paper, and store in airtight bottles.

BLACKBERRY RATAFIA

Put 1 quart brandy, 1 pint fresh blackberry juice, 2 cloves, 1 piece of cinnamon, the thinly pared rind of $\frac{1}{2}$ small lemon, and $\frac{1}{2}$ lb. pure cane sugar into a large jar, cover it closely, and infuse for 1 month, then filter and bottle.

BLACKBERRY WHISKY

Put 9 pints ripe fresh blackberries into a large jar, add 2 lb. pure cane sugar, $\frac{1}{2}$ gallon good old whisky, 8 cloves, 1 piece of cinnamon, and $\frac{1}{2}$ nutmeg sliced. Cover the jar closely, infuse for 6 months, then filter, and store in airtight bottles.

BLACK CURRANT CORDIAL

Put 1 lb. black currants into a large wide-mouthed bottle, add $\frac{1}{2}$ lb. finely crushed sugar candy and $1\frac{1}{2}$ pints good unsweetened gin. Cork the bottle tightly and leave for 2 months, then filter till clear, re-bottle, and store in a cool place.

BLACK CURRANT LIQUEUR

Put 2 quarts fine ripe black currants into a large jar, add 1 lb. crushed sugar candy, 6 cloves, and 3 pints brandy. Cover the jar tightly, and infuse for 3 months, then filter into bottles, and cork and seal them securely.

BRANDY SHRUB

Put the thinly pared rind of 2 lemons, $1\frac{1}{2}$ lb. pure cane sugar and the strained juice of 4 lemons into a jar with 2 quarts good brandy, cover closely and infuse for 5 days. Strain, add $\frac{1}{2}$ small teaspoonful grated nutmeg and 3 pints sherry. Filter into bottles, and cork and seal them securely.

CARAWAY CORDIAL

Infuse 1 oz. caraway seeds, and 2 oz. each of ginger and sugar in 1 quart brandy for 10 days, then filter, bottle and store.

CASSIS

Strip and bruise $1\frac{1}{2}$ lb. sound ripe black currants, put them into a jar, add 4 oz. raspberries, 1 inch of bruised cinnamon, 2 cloves, 2 quarts good unsweetened gin and 1 lb. pure cane sugar. Cover the jar, and infuse for 6 weeks, then filter into bottles and cork and seal them securely.

CHERRY BRANDY

Choose sound ripe Morella cherries, and half fill some wide-mouthed glass bottles with them, add 3 oz. crushed sugar candy, 10 cherry kernels, and 2 cloves to every pound of fruit, fill up with good brandy, and cork and seal securely. Leave for 3 months, then strain and re-bottle.

CHERRY GIN

Stalk the cherries, rejecting any unsound ones, prick them with a needle, and half fill some wide-mouthed glass bottles with them. Add 6 cherry kernels, and 4 oz. crushed sugar candy to every pound of fruit, fill up with good unsweetened gin, and cork and seal the bottles. Store the bottles in a cool, dry place for 3 months, shaking them two or three times a week, then strain and re-bottle.

CHERRY LIQUEUR

Put 6 lb. stalked and stoned cherries into a large jar, add 1 quart rum and 1 quart brandy, 1 piece bruised cinnamon, 4 cloves, and 1½ lb. crushed sugar candy. Cover the jar closely, and infuse for 2 months, then strain and re-bottle.

CHERRY NOYEAU

Put 4 oz. blanched and pounded cherry kernels into a jar, add 4 cloves, ¼ oz. cinnamon, 6 oz. pure cane sugar, and 1 quart brandy. Cover the jar, and let it stand for 6 weeks, shaking it daily, then filter, and store in air-tight bottles.

CHERRY RATAFIA

Stone some ripe sound cherries, put them into a jar and cook in a pan of boiling water till the juice flows freely, then strain and

measure the liquid, put it into a jar with 1 quart brandy, $\frac{1}{4}$ oz. nutmeg, 6 cloves, 4 oz. blanched and pounded cherry kernels, and 12 oz. pure cane sugar to every pint of the juice. Cover closely and infuse for 1 month, shaking the jar twice daily, then filter into bottles, and cork and seal them securely.

CHERRY WHISKY

Put 8 lb. stalked and stoned cherries into a jar, add 2 quarts good whisky, 2 lb. pure cane sugar, 12 cloves, $\frac{1}{2}$ oz. bruised cinnamon, and 1 oz. bruised cherry kernels. Cover over, and infuse for 2 months, shaking the jar daily, then filter and store in airtight bottles.

CINNAMON CORDIAL

Put 1 quart whisky, 6 oz. crushed sugar candy and 4 oz. bruised cinnamon into a covered jar, infuse for 10 days, shaking the jar frequently, then filter and bottle.

CITRON LIQUEUR

Put 6 oz. citron peel, 4 oz. thinly pared orange rind, and $\frac{1}{2}$ grated nutmeg into a jar, add 2 quarts good unsweetened gin, $1\frac{1}{2}$ lb. sugar dissolved in 1 pint cold water, and infuse for 10 days, then filter and store in airtight bottles.

CLOVE CORDIAL

Put 2 oz. each of cloves and coriander seed, and 24 crushed black cherries into a jar, add $\frac{1}{2}$ lb. sugar candy dissolved in $\frac{1}{2}$ pint cold water, and 1 quart good unsweetened gin. Cover the jar and infuse for 1 month, then filter and bottle.

COFFEE LIQUEUR

Put 1 lb. brown cane sugar and $\frac{1}{2}$ pint water into a pan, for 5 minutes, skimming well, then add 136 freshly roasted coffee berries, and let them infuse by the side of the fire for 10 minutes. Pour the syrup and berries into a jar, add 1 quart good brandy, cover and infuse for 1 month, shaking the bottle daily, then filter and bottle.

CRANBERRY GIN

Put $\frac{1}{4}$ oz. blanched bitter almonds, 2 lb. ripe sound cranberries previously bruised or mashed, 1 lb. crushed sugar candy, 4 cloves, 1 inch cinnamon, and 1 quart good unsweetened gin into a jar, cover it closely and infuse for 3 months, shaking it occasionally, then filter and bottle.

CRANBERRY WHISKY

Put 1 pint fresh cranberry juice, $1\frac{1}{4}$ lb. pure cane sugar, the thinly pared rind of

$\frac{1}{2}$ lemon, 1 inch bruised cinnamon, 4 cloves and 1 quart good whisky into a jar, cover closely, and infuse for 1 month, then filter and bottle.

CRÈME D'ABSINTHE

Put 2 oz. wormwood flower shoots into a jar, add $\frac{1}{4}$ oz. bruised cinnamon, 4 cloves, 1 lb. crushed sugar candy, and 3 quarts pure rectified spirits of wine. Cover the jar, and infuse for a fortnight, then filter, add 1 or 2 drops green colouring if necessary, pour into bottles, cork and seal them securely; store in a cool, dry place until required for use.

CRÈME DE CITRON

Boil 12 oz. pure cane sugar and 1 pint water together for 5 minutes, skim, and when cold add 3 pints pure rectified spirits of wine, 60 drops oil of citron, and a little yellow colouring. Filter into bottles and cork and seal them securely.

CRÈME DE GIROFLE

Boil 12 oz. pure cane sugar and 1 pint water together for 5 minutes, skim, and when cold add 3 pints pure rectified spirits of wine, 42 drops oil of cloves, and 2 or 3 drops cochineal. Strain through filtering paper into airtight bottles, and store away in a cool place.

CRÈME DE MENTHE

Put 24 sprigs fresh young mint into a jar, add the strained juice of 2 lemons, 6 oz. crushed sugar candy, and 1 quart brandy. Infuse for a fortnight, then filter and bottle.

CRÈME D'ORANGES

Slice 6 large juicy oranges (removing the pips) and put them into a jar with 3 pints good brandy, $\frac{1}{2}$ pint orange flower water, and 1 lb. crushed sugar candy. Cover the jar closely and infuse for 3 weeks, then strain through filtering paper, add a little yellow colouring, and store in airtight bottles.

CRÈME DE VANILLE

Break 2 vanilla pods into small pieces and put them into a jar with 3 pints brandy, $\frac{3}{4}$ lb. crushed sugar candy, and 1 pint water. Infuse for a fortnight, then filter into bottles and cork and seal them securely.

CURACAO

Put 4 oz. thinly pared orange rind into a jar, pour over it 3 gills boiling water, and when cold add 2 quarts brandy and infuse for a fortnight, shaking the jar daily. Boil $1\frac{1}{2}$ lb. pure cane sugar and 3 gills water to a thick syrup, add the filtered brandy and a few drops of yellow colouring if necessary, then store in airtight bottles.

CURRENT BRANDY

Infuse 4 lb. red or white currants, 6 cloves, 2 inches bruised cinnamon, and 3 lb. crushed sugar candy in 3 quarts good brandy for 1 month, then filter, and bottle.

CURRENT RATAFIA

Bruise 5 pints sound ripe red or white currants, and put them into a jar with 1 inch bruised cinnamon, 2 oz. blanched and pounded bitter almonds, 3 lb. crushed sugar candy, 1 blade mace, and 1 gallon good brandy. Cover the jar tightly and infuse for 3 months, then filter and bottle.

CURRENT SHRUB

Well bruise 8 lb. white currants, strew over them 8 oz. cane castor sugar and leave until next day, then strain the juice, measure it, and put it into a jar with 1 pint good old Jamaica rum, and 6 oz. crushed sugar candy to every pint of juice. Let it stand for 2 days, then filter into bottles and cork and seal them securely.

CURRENT WHISKY

Strip and bruise 2 lb. white currants, and put them into a jar with $1\frac{1}{2}$ lb. crushed sugar candy, $\frac{1}{2}$ oz. bruised cinnamon, $\frac{1}{4}$ oz. cloves, $\frac{1}{2}$ oz. blanched and pounded bitter almonds and 2 quarts good whisky. Infuse for 1

month, keeping the jar tightly covered, and shaking it daily, then filter into bottles and cork and seal them securely.

DAMSON CORDIAL

Half fill some wide-mouthed glass bottles with ripe damsons, allow 4 oz. crushed sugar candy, 4 cloves, a small vanilla bean, 2 inches lemon peel, and 1 small piece of cinnamon, and bruised ginger to every pound of fruit, fill up the bottles with good brandy, cork tightly and infuse for 6 months, then strain and re-bottle.

DAMSON GIN

Prick 1 quart sound ripe damsons with a darning needle and infuse them for 3 months in a tightly covered jar with 2 quarts good unsweetened gin, 24 damson kernels and 2 lb. crushed sugar candy, shaking occasionally. Strain through filtering paper and bottle.

DAMSON RATAFIA

Take the kernels from 4 lb. damsons, and pound them in a mortar with 2 oz. bitter almonds and 1 tablespoonful brandy. Infuse them for 6 weeks in a tightly closed jar with 2 quarts good brandy, shaking twice daily. Dissolve $1\frac{1}{2}$ lb. sugar candy in $\frac{1}{2}$ pint cold water, add the strained brandy, filter into bottles, and cork and seal them securely.

FOUR-FRUIT LIQUEUR

Bruise 1 lb. each of black currants and raspberries, and $1\frac{1}{2}$ lb. each of strawberries and Morella cherries, and put them into a jar with half the cherry kernels, 4 quarts good brandy and 3 lb. crushed sugar candy. Infuse for 1 month, keeping the jar tightly covered, then filter and bottle.

FRUIT RATAFIA

Bruise $\frac{3}{4}$ lb. each of raspberries and strawberries, 3 lb. black cherries, strew over them 5 oz. cane castor sugar and let them stand for 24 hours, then strain off all the juice, put it into a jar with 1 drachm bruised cloves, 4 oz. crushed sugar candy, and 1 quart good brandy, to every pint of juice. Infuse for a fortnight, then strain through filtering paper and store in airtight bottles.

GINGER BRANDY

Infuse $1\frac{1}{2}$ oz. bruised ginger and 3 oz. pure cane sugar in 1 quart good brandy for 1 month, then filter and bottle.

GINGER CORDIAL

Put 2 oz. crushed ginger, the thinly pared rind and strained juice of 3 lemons and 1 quart good old Jamaica rum into a jar. Cover closely and infuse for 1 month. Boil

12 oz. cane sugar and 1 gill water together for 10 minutes, skimming when necessary, let it get cold and then add the filtered rum, and store in airtight bottles.

GINGER WHISKY

Bruise $1\frac{1}{2}$ oz. ginger and the same quantity of juniper berries and infuse them for a fortnight in a tightly covered jar with 1 quart whisky and $\frac{3}{4}$ lb. crushed sugar candy, then filter and bottle.

GOLDWASSER

Boil 3 lb. pure cane sugar and 3 pints water together for 5 minutes, skimming when necessary, then let it get cold. Mix together 2 quarts pure rectified spirits of wine, 16 drops oil of citron, 12 drops oil of cinnamon, 6 drops oil of roses and 24 drops oil of aniseed. Then add the syrup, strain through filtering paper, and before bottling add 2 squares gold leaf broken into very tiny pieces.

GOOSEBERRY CORDIAL

Put 1 pint fresh gooseberry juice into a jar with 1 quart good unsweetened gin, $\frac{1}{2}$ inch bruised cinnamon, 4 cloves, 1 strip lemon rind and $\frac{3}{4}$ lb. crushed sugar candy. Cover closely and infuse for 1 month, shaking the jar occasionally, then filter and bottle.

GOOSEBERRY RATAFIA

Bruise 5 pints sound ripe gooseberries and put them into a large jar with 1 inch of bruised cinnamon, 2 blades of mace, 2 oz. each of blanched and shredded bitter and sweet almonds, 3 lb. crushed sugar candy and 1 gallon good brandy. Cover the jar, infuse for 3 months, shaking frequently, then strain through filtering paper and store in airtight bottles.

GRAPE BRANDY

Pick some ripe sound grapes and three parts fill some wide-mouthed glass bottles with them, adding 2 oz. crushed sugar candy to every lb. of grapes. Fill up the bottles with good brandy, cork and seal them securely, and leave for 5 months, then strain and re-bottle.

GREENGAGE BRANDY

See recipe for Peach Brandy, but allow 12 fine ripe greengages to 1 quart brandy.

GREENGAGE LIQUEUR

Prick some sound ripe greengages, and three-parts fill some wide-mouthed glass bottles with them. Add 4 oz. crushed sugar candy, 6 bruised kernels and 2 cloves to every pound of fruit, fill up with pure rectified spirits of wine, cork the bottles tightly and infuse for 3 months, then strain and re-bottle.

GREENGAGE NOYEAU

See recipe for Peach Noyeau (No. 2), using greengages in place of peaches.

GREENGAGE RATAFIA

See recipe for Apricot Ratafia, using greengages in place of apricots.

GREENGAGE SHRUB

Slice 2 lb. sound ripe greengages, and put them into a jar with half their kernels, 2 quarts good old Jamaica rum, 1 lb. crushed sugar candy, and the thinly pared rind of 1 lemon. Cover the jar closely, and let it stand for 6 weeks, shaking it from time to time, then strain and bottle.

GREENGAGE WHISKY

See recipe for Cherry Whisky, using greengages in place of cherries.

HAUTBOY LIQUEUR

Slice 4 lb. Hautboy strawberries, and put them into a jar with 2 vanilla beans, 1½ lb. crushed sugar candy, the thinly pared rind of 1 lemon and 2 quarts pure white spirit. Suspend a fresh magnolia flower in the jar from the cork, taking care that it does not touch the contents, and leave it for 4 days, then take it out, cork the jar again quickly, infuse for 1 month longer, filter and bottle.

HONEY NOYEAU

Blanch and pound 4 oz. bitter almonds and 2 oz. sweet almonds, and put them into a jar with 2 lb. cane loaf sugar, 2 quarts good unsweetened gin, the thinly_pared rind and strained juice of 3 lemons, and 1 pint cold milk previously boiled with 2 oz. fine honey. Cover the jar, and infuse for 10 days, shaking it daily, then strain through filtering paper till clear, and store in airtight bottles.

HOPS AND SHERRY CORDIAL

Fill some wide-mouthed glass bottles with hops, cover them with sherry, cork the bottles tightly, and infuse for 1 month, then strain. Boil 1 pint water, and 2 lb. cane sugar together for 10 minutes, skim, and when cold, sweeten the sherry to taste with the syrup, pour into bottles and cork and seal them securely.

IMPERIAL LIQUEUR

Peel and bruise 1 small ripe pineapple, and put it into a preserving pan with 10 ripe Magnum Bonum plums, and 8 Jargonelle pears cut into quarters. Add 3 lb. cane sugar and 1½ pints water to every 2 lb. fruit, and boil together for 45 minutes, removing the scum as it rises. When cold, add 1 bottle hock and 1 gill brandy, and infuse in a covered jar

for 6 weeks, then strain through a jelly bag and store in tightly corked and sealed bottles.

ITALIAN LIQUEUR

Infuse 20 grains cinnamon, 5 grains vanilla and 5 cloves, in 2 drachms spirits of wine for a fortnight in a tightly corked bottle, then add 1 gill rose water, and 12 oz. crushed sugar candy dissolved in $\frac{1}{2}$ pint water, and colour with 1 or 2 drops cochineal. Mix well together, strain through filtering paper and bottle.

JUNIPER LIQUEUR

Bruise 4 oz. juniper berries and put them into a bottle with 4 oz. crushed sugar candy and 1 quart good brandy. Cork tightly and infuse for a fortnight, shaking the bottle daily, then strain through filtering paper and rebottle.

KUMMEL

Bruise 2 oz. carraway seeds, and infuse them for 1 month in 2 quarts unsweetened gin with 4 oz. cane loaf sugar. Keep the jar tightly closed, and shake it every day, and when ready strain the liqueur through filtering paper, and store it in tightly corked and sealed bottles.

LEMON BRANDY

Put the thinly pared rinds of 4 large lemons into a bottle, add 1 pint good brandy, cork tightly, and infuse for 6 weeks, shaking occasionally, then strain through filtering paper. Boil 4 oz. pure cane sugar and 1 gill water together for 5 minutes, skim, and when cold add it to the brandy. Pour into a bottle and cork and seal securely.

LEMON GIN

Pare very thinly the rind of 16 lemons, and place them in a jar with 1 gallon good unsweetened gin. Cover the jar closely, and steep for 1 month, then strain and add 1 lb. crushed sugar candy. Leave for 1 week until the sugar is thoroughly dissolved, stirring occasionally, then filter into bottles, and cork and seal them.

LEMON LIQUEUR

Put the very thinly pared rind of 4 large lemons into a jar, add $1\frac{1}{2}$ pints pure rectified spirits of wine, cover the jar closely, and steep for a fortnight, shaking it once or twice a day. Boil 1 lb. pure cane sugar in $1\frac{1}{2}$ pints water for 5 minutes, skim, and let it get cold. Strain the spirits of wine, add the syrup and the strained juice of the lemons, pour into bottles, and cork and seal securely.

LEMON RATAFIA

Put the thinly pared rind of 6 large lemons into a jar, add 1 quart good brandy, 2 oz. blanched and pounded sweet almonds, 1 oz. blanched and pounded bitter almonds, and 6 oz. crushed sugar candy. Infuse for 3 weeks, keeping the jar tightly covered and shaking it occasionally, then strain and bottle.

LEMON SHRUB

Pare very thinly the rind of 16 lemons, put it into a jar or cask with 9 lb. pure cane sugar, 5 quarts good Jamaica rum, and 1 quart lemon juice. Infuse for 3 weeks, shaking it every day, then filter into bottles, and cork and seal them.

LEMON WHISKY

Put the thinly pared rind and strained juice of 4 large lemons into a jar with 1 quart good whisky, and 12 oz. crushed sugar candy. Infuse for 1 month, keeping the jar tightly covered, and shaking it daily, then strain through filtering paper, pour into bottles, cork them tightly, and seal with bottling wax.

LIQUEUR SYRUPS

Boil 1 lb. sugar and 1 pint water till thick, removing the scum as it rises, then add sufficient liqueur to flavour it strongly, and

when cold, store it in airtight bottles. If too sweet, a little strained lemon juice may be added. When required, dilute to taste with plain or aerated water.

MANDARINE

Infuse 4 oz. very thinly pared Mandarin orange rind in 1 quart pure rectified spirits of wine for 2 months. Boil 1 pint water and 1 lb. sugar together for 10 minutes, skim, and when cold add it to the spirits with a few drops of orange-flower water. Strain through filtering paper, bottle, and store.

MARASCHINO, IMITATION

Stone 12 lb. Morella cherries, bruise the fruit and the kernels, and put them into a large jar with 2 gallons pure rectified spirits of wine, and 9 lb. crushed sugar candy. Bruise 5 lb. fresh clean peach leaves, 6 oz. white rose petals, and 2 oz. each of orange flower and white jessamine flowers in a mortar, and add them to the other ingredients. Cork the jar tightly and infuse for 6 weeks, stirring occasionally, then strain through filtering paper and store in airtight bottles.

MAY LIQUEUR

Gather the hawthorn blossoms on a fine day, strip the leaves and stems from them,

and fill some wide-mouthed glass bottles with the flowers. Fill up the bottles with good brandy, and allow 2 oz. crushed sugar candy to every pint of spirit. Cork the bottles tightly and leave them for 3 months, then filter and re-bottle.

MULBERRY BRANDY

Put 1 quart sound ripe mulberries into a jar with 1 quart good brandy, and 6 oz. crushed sugar candy. Infuse for 1 month, keeping the jar well covered, then strain and bottle.

MULBERRY GIN

See recipe for Blackberry Gin, using mulberries in place of blackberries.

MULBERRY LIQUEUR

Put $1\frac{1}{2}$ pints fresh ripe mulberries into a jar, add 1 quart pure rectified spirits of wine, 6 oz. crushed sugar candy, $\frac{1}{2}$ inch of bruised cinnamon and 3 cloves. Infuse for 1 month, then filter and bottle.

MULBERRY RATAFIA

See recipe for Gooseberry Ratafia, using mulberries in place of gooseberries.

MULBERRY SHRUB

See recipe for Currant Shrub, using mulberries in place of currants.

MULBERRY WHISKY

Boil 9 pints sound ripe mulberries and 2 lb. cane sugar together for 20 minutes, then strain through a jelly bag into a large jar and when cold add 2 quarts old whisky, the strained juice of 1 lemon, 2 oz. crushed sugar candy, $\frac{1}{2}$ sliced nutmeg, 1 inch of bruised cinnamon, and $\frac{1}{4}$ oz. cloves. Cover the jar closely, and infuse for 6 months, then strain through filtering paper till clear, and bottle.

NECTARINE BRANDY

See recipe for Peach Brandy, and use nectarines in place of peaches.

NECTARINE CORDIAL

See recipe for Apricot Cordial, and use nectarines instead of apricots.

NECTARINE GIN

See recipe for Apricot Gin, and use nectarines instead of apricots.

NECTARINE NOYEAU

Blanch 4 oz. nectarine kernels, pound them in a mortar and put them into a quart bottle. Fill up with good brandy, then cork tightly and infuse in a warm place for 4 days, shaking frequently. Crush 12 oz. sugar candy to a fine powder, and stir it into the strained brandy. When dissolved, filter and bottle.

NECTARINE RATAFIA

See recipe for Peach Ratafia, using nectarines instead of peaches.

NECTARINE SHRUB

See recipe for Cherry Liqueur, using nectarines instead of cherries.

NECTARINE WHISKY

See recipe for Cherry Whisky, using nectarines instead of cherries.

NOYEAU (No. 1)

Put the thinly pared rind of 2 and the strained juice of 1 lemon into a jar, add 3 lb. cane loaf sugar, $\frac{1}{4}$ oz. bruised cinnamon, $\frac{1}{2}$ lb. blanched and pounded bitter almonds, add 1 pint boiling milk, stir until the sugar is dissolved and when cold pour in 3 quarts good brandy. Cover the jar closely, and infuse for 3 weeks, shaking it daily, then filter and bottle.

NOYEAU (No. 2)

Blanch and pound $1\frac{1}{2}$ oz. each of bitter and sweet almonds, put them into a jar with 12 oz. crushed sugar candy and 1 quart pure rectified spirits of wine, cover closely and infuse for a fortnight, then filter and bottle.

ORANGE BRANDY

Infuse the thinly pared rind of 3 Seville oranges, and 1 gill strained juice in 1 quart good brandy for 3 days, then add 10 oz. pure cane sugar. Let it stand for 24 hours, filter through paper until quite clear, and store in airtight bottles. This brandy improves with keeping.

ORANGE GIN

Put the thinly pared rind of 6 Seville oranges, the strained juice, $\frac{1}{2}$ lb. crushed sugar candy, and 2 quarts good unsweetened gin into a jar, cover it closely, and let it infuse for 3 weeks, shaking it every day. Filter into bottles, cork them tightly, and seal with bottling wax.

ORANGE LIQUEUR

Infuse the thinly pared rind and strained juice of 2 Seville oranges, and 6 cloves, in $1\frac{1}{2}$ pints pure rectified spirits of wine for 1 month in a closely covered jar, shaking it every day. Boil $\frac{1}{2}$ pint water and $1\frac{1}{4}$ lb. pure cane sugar together for 5 minutes, skim, and when cold, add it to the other ingredients in the jar. Leave for another month, then strain through filtering paper and store in airtight bottles.

ORANGE RATAFIA

Put the thinly pared rind of 7 Seville oranges into a jar, dissolve 1 lb. pure cane sugar in the strained juice of the oranges, and add it to the rind with 2 quarts good brandy. Infuse the pips of the oranges in 1 gill water for 2 days, then strain into the jar, cover closely, and let it all stand for 1 month. Filter into small bottles, and cork and seal them securely.

ORANGE SHRUB

Boil 1 pint strained orange juice and 2 lb. pure cane sugar together for 5 minutes, skim, and when cold put it into a large jar with 1 quart good Jamaica rum. Cover closely and let it stand for 6 weeks, shaking it twice daily for the first fortnight, then filter and store in airtight bottles.

ORANGE WHISKY

See recipe for Lemon Whisky, and use oranges in place of lemons.

ORANGE-FLOWER RATAFIA

Infuse 4 oz. fresh orange-flowers in 6 pints good brandy for 1 week. Boil 1 lb. cane sugar and 1 pint water together for 5 minutes, skim and when cold add it to the brandy. Mix well, filter into bottles, and cork and seal them securely.

PEACH BRANDY

Slice 8 ripe peaches and put them into a jar with 1 quart good brandy, 8 oz. crushed sugar candy, and the bruised kernels. Cover the jar closely, and infuse for 6 weeks, shaking the jar daily, then strain and bottle.

PEACH NOYEAU (No. 1)

Take 8 oz. young peach leaves gathered in dry weather. Pick them carefully, rejecting any blighted ones, place them in a jar with 2 quarts good whisky and 1 lb. crushed sugar candy, infuse for 3 days, then filter and bottle.

PEACH NOYEAU (No. 2)

Put 4 oz. bruised peach kernels into a jar, add 1 quart brandy and infuse for a fortnight, then strain. Boil 1 lb. pure cane sugar and $\frac{1}{2}$ pint water together for 5 minutes, skim, and when cold, add it to the brandy. Pour into bottles, cork tightly and seal with bottling wax.

PEACH RATAFIA

Slice some ripe sound peaches, strew over them 1 oz. castor sugar to every pint of fruit, and let them stand for 24 hours. Strain all the juice from the peaches, measure it, allow 1 quart good brandy, 2 cloves, 1 inch of cinnamon, 3 oz. bruised peach kernels and

$\frac{1}{2}$ lb. pure cane sugar to every pint of juice, and infuse all these ingredients together for 3 weeks, then filter and bottle.

PEAR BRANDY

Peel, core, and slice 20 large ripe juicy pears, and put them into a jar with 4 cloves, the thinly pared rind of 1 lemon, 1 inch of stick cinnamon, 2 quarts good brandy, and $\frac{1}{2}$ lb. pure cane sugar. Infuse for 2 months, then filter and bottle.

PEAR RATAFIA

Put 1 pint fresh pear juice, 1 oz. sweet almonds, the thinly pared rind of $\frac{1}{2}$ lemon, 2 cloves, 1 small piece of cinnamon, 2 pints brandy and 6 oz. crushed sugar candy into a jar, cover closely, infuse for 1 month, then filter and bottle.

PINEAPPLE BRANDY

Peel and slice the pineapple, remove the eyes, weigh it, and to every pound of fruit allow 8 oz. crushed sugar candy. Three-parts fill some wide-mouthed fruit bottles with alternate layers of pineapple and sugar, fill up with brandy, cork and seal the bottles, and infuse for 2 months, then strain and re-bottle.

PINEAPPLE LIQUEUR

Peel and slice some ripe pineapples, and put them into a deep dish, with a sprinkling of castor sugar in the proportion of 1 oz. to every pound of fruit. Let it stand for 24 hours, then strain the juice and to every pint allow 1 quart pure rectified spirits of wine, 6 oz. crushed sugar candy, 4 cloves and a small piece of cinnamon. Infuse with the slices of pineapple in a tightly covered jar for 1 month, then filter into bottles, cork them tightly, and seal with bottling wax.

PINEAPPLE SHRUB

Put 6 lb. peeled and sliced pineapple into a jar with 1 pint water, and cook it in a pan of boiling water for 3 hours, then strain through a jelly bag, and to every pint allow 6 oz. pure cane sugar and $1\frac{1}{2}$ pints good old Jamaica rum. Stir until the sugar is dissolved, then filter into bottles, and cork and seal them securely.

PLUM CORDIAL

Prick some sound ripe plums, and half fill some wide-mouthed glass bottles with them, allowing 6 oz. crushed sugar candy, $\frac{1}{2}$ inch of bruised cinnamon and 4 cloves to every pound of fruit. Fill up the bottles with good unsweetened gin, cork tightly and leave for 3 months, shaking occasionally, then strain and re-bottle.

PLUM LIQUEUR

Peel and halve 6 large Golden Drop plums, and put them into a jar with their kernels, 1 quart good brandy and 8 oz. crushed sugar candy. Infuse for 1 month, then filter and bottle.

PLUM NOYEAU

Infuse 4 oz. blanched and pounded plum kernels, 1 quart good brandy, 12 oz. sugar candy dissolved in $\frac{1}{2}$ pint cold water together for a fortnight, then filter and bottle. Store in a cool place.

PLUM RATAFIA

See recipe for Apricot Ratafia, and use plums instead of apricots.

PLUM SHRUB

Prick some sound ripe plums and put them into some wide-mouthed glass bottles with 6 oz. cane sugar, 4 plum kernels, and the thinly pared rind of $\frac{1}{2}$ small lemon to every pound of fruit. Fill up with good old Jamaica rum and infuse for 3 months, keeping the bottles tightly corked, and shaking them occasionally, then strain and re-bottle.

PLUM WHISKY

Halve some sound ripe plums, and put them into a covered jar with their bruised kernels.

Cook in a pan of boiling water till the juice flows freely, then strain through a jelly bag and to every pint allow $1\frac{1}{2}$ pints good old whisky and 8 oz. cane sugar. Infuse for a fortnight in a tightly closed jar, then filter till clear, pour into bottles, and cork and seal them securely.

POMEGRANATE RATAFIA

Press the pulp of some ripe pomegranates through a fine hair sieve, measure it, and to every pint allow $1\frac{1}{2}$ pints good brandy, 6 oz. pure cane sugar, $\frac{1}{2}$ inch bruised cinnamon and 3 cloves. Infuse for 6 weeks, keeping the jar tightly closed and shaking it occasionally, then filter till clear, and store in tightly corked and sealed bottles.

POMEGRANATE SHRUB

Press the pulp of some ripe pomegranates through a hair sieve and measure it. To every pint allow the thinly pared rind of 1 lemon, 1 quart good old Jamaica rum and 8 oz. crushed sugar candy. Infuse for 1 month in a closed jar, then filter and bottle.

QUINCE BRANDY

Put 1 quart fresh quince juice, 1 quart good brandy, 12 oz. crushed sugar candy, 1 small piece of cinnamon, and 4 cloves into a

jar. Cover closely, and infuse for 2 months, shaking the jar frequently, then filter and bottle.

QUINCE LIQUEUR

Core and grate 12 lb. ripe quinces, strew 12 oz. castor sugar over and leave for 24 hours, then strain the juice through a jelly bag until quite clear. Measure it, and to every pint of juice allow 1 inch of stick cinnamon, 6 oz. loaf sugar, and 1 pint whisky. Put into a jar, cover closely, and infuse for 3 weeks, then filter and store in airtight bottles.

QUINCE RATAFIA

Core and grate 2 lb. ripe quinces, and place in a jar with 1 gallon good brandy, 2 lb. crushed sugar candy, 2 inches of stick cinnamon, 2 oz. angelica. Infuse for 1 month, then filter into bottles and cork and seal them securely.

RAISIN CORDIAL

Stone and chop 1½ lb. muscatel raisins and put them into a jar with the thinly pared rind of 3 lemons, 1 oz. bruised ginger, 3 pints old whisky and 12 oz. crushed sugar candy. Close the jar tightly and infuse for 6 weeks, shaking it occasionally, then strain through filtering paper into bottles, and cork and seal them securely.

RAISIN LIQUEUR

Rub 8 oz. cane sugar on the rind of 2 oranges and put it into a jar with the strained juice, $\frac{1}{2}$ gallon brandy, 2 lb. stoned and chopped Muscatel raisins, $\frac{1}{2}$ grated nutmeg and 8 cloves. Infuse for 1 month, then filter and bottle.

RASPBERRY BRANDY

Put 2 lb. sound ripe raspberries into a jar with 2 quarts good brandy and 8 oz. crushed sugar candy. Infuse for 1 month, then filter and bottle.

RASPBERRY CORDIAL

See recipe for Blackberry Cordial, using raspberries in place of blackberries.

RASPBERRY GIN

Put 1 quart sound ripe raspberries, 1 quart good unsweetened gin, and 10 oz. cane sugar into a jar, cover closely and infuse for 1 month, then filter and bottle.

RASPBERRY LIQUEUR

Put some ripe white raspberries into a jar, and cook in a pan of boiling water till the juice flows freely, then strain through a jelly bag and to every pint allow 12 oz. cane sugar. Boil together for 20 minutes, removing the

scum as it rises, and when cold measure it and mix with it an equal quantity of pure white spirit. Filter into bottles, cork and seal them securely. and leave for 12 months before using.

RASPBERRY RATAFIA

See recipe for Gooseberry Ratafia, using raspberries in place of gooseberries.

RASPBERRY SHRUB

See recipe for Strawberry Shrub.

RASPBERRY WHISKY

See recipe for Mulberry Whisky, using raspberries in place of mulberries.

RATAFIA (No. 1)

Pound 4 oz. Morella cherry kernels, and 1 oz apricot kernels, and put them into a jar with 1 quart brandy and 8 oz. sugar candy dissolved in 1 gill water. Cover the jar tightly and infuse for 6 weeks, shaking daily, then filter and bottle.

RATAFIA (No. 2)

Blanch and pound $\frac{1}{2}$ lb. bitter almonds, and put them into a jar with 2 quarts good spirit, a grain of ambergris, $\frac{1}{2}$ a grated nutmeg, and 12 oz. crushed sugar candy. Close the

jar tightly, and keep it in a warm place for a fortnight, shaking it daily, then strain through filtering paper, and store in airtight bottles.

RATAFIA (No. 3.)

Blanch and shred 4 oz. each of peach and apricot kernels, and put them into a jar with 2 quarts brandy, $\frac{3}{4}$ lb. cane sugar, 2 inches bruised cinnamon, and $\frac{1}{2}$ oz. cloves. Infuse for 2 months, then filter and bottle.

RATAFIA DE JASMIN

Infuse 2 oz. white jessamine flowers with $1\frac{1}{2}$ pints pure white spirit, and 6 oz. cane sugar in a tightly corked bottle for 4 days, then filter and bottle.

RED CORDIAL

Put 1 quart pure rectified spirits into a jar with 2 thick slices boiled beetroot, add $1\frac{1}{2}$ pints water, 8 oz. crushed sugar candy, $\frac{1}{2}$ oz. thinly pared lemon rind, $\frac{1}{4}$ oz. each of cloves, cinnamon, grated nutmeg, and Jamaica pepper, and $\frac{3}{4}$ oz. bruised caraway and coriander seed mixed. Cork the jar tightly, tie a piece of bladder over it, and leave it in a pot of hot water for 6 hours. Keep in a warm room for 1 month, shaking the jar daily, then filter, and store in airtight bottles.

RED RATAFIA

Put 2 lb. Morella cherries into a bowl with $\frac{1}{2}$ lb. each of strawberries and raspberries, bruise the fruit thoroughly, strew over it 4 oz. cane castor sugar, and leave for 24 hours. Strain and measure the juice, and to every pint allow 4 oz. cane sugar, 1 quart brandy, and 1 drachm bruised cloves. Infuse for 1 month, then filter and bottle.

ROSE BRANDY

Fill a wide mouthed pint bottle with freshly picked rose leaves, add 2 oz. crushed sugar candy, and fill up with brandy. Cork tightly and infuse for 1 month, then filter and re-bottle.

ROSE LIQUEUR

Put 12 drops of oil of roses and 2 of oil of nutmeg into 1 quart of pure rectified spirits of wine. Boil $\frac{1}{2}$ lb. pure cane sugar and 1 gill water together till reduced to a thick syrup, and when cold add it to the spirit, shake well, and add sufficient cochineal to make it all a fine colour. Filter into bottles and cork and seal them securely.

ROSE RATAFIA

Put $\frac{1}{2}$ lb. of freshly picked rose leaves into a bottle, pour over them $1\frac{1}{2}$ pints of warm water, and let them stand for 2 days, then strain and

squeeze the rose leaves, and to every pint of liquid add 1 pint good brandy, 1 inch bruised cinnamon, and 8 oz. crushed sugar candy. Infuse for 3 weeks in a tightly closed jar, shaking occasionally, then filter and bottle.

ROSOLIO

Put 3 oz. freshly picked orange-flower petals into a jar with 2 quarts good brandy, and 1 lb. crushed sugar candy, a vanilla bean, the thinly pared rind of 2 small lemons, 8 cloves, 3 blades mace, 2 inches bruised cinnamon, and $\frac{1}{2}$ oz. each of white jessamine and rose petals. Infuse for a fortnight, then filter and bottle.

ROWAN LIQUEUR

Bruise $3\frac{1}{2}$ lb. ripe mountain ash (rowan) berries, and put them into a jar with 2 quarts of old whisky and 2 lb. crushed sugar candy. Close the jar tightly, and infuse for 3 weeks, shaking occasionally, then filter and bottle.

RUM SHRUB

Put the thinly pared rind of 6 lemons into a jar with 2 quarts good Jamaica rum and 1 pint strained lemon juice. Boil 3 lbs. cane sugar and 1 pint water together for 10 minutes, skim, and when cold pour into the jar. Infuse for 1 month, keeping jar tightly covered, and shaking it frequently, then filter and bottle.

SANGAREE (No. 1)

Rub 5 oz. loaf sugar on the rind of 3 lemons, crush it, add 1 wineglassful lemon juice, 1 bottle Madeira, $\frac{1}{2}$ pint good old Jamaica rum, and $1\frac{1}{2}$ pints water. Stir until the sugar is dissolved, and leave on ice till required.

SANGAREE (No. 2)

Put 3 pints brandy into a jar with 3 gills cherry brandy and $1\frac{1}{2}$ lb. crushed sugar candy. Add $1\frac{1}{2}$ pints Madeira, $\frac{1}{2}$ gill lemon juice, 6 oz. ripe sliced medlars, $\frac{1}{4}$ oz. blanched and pounded bitter almonds, 1 oz. blanched and pounded pistachio nuts, 2 oz. sliced candied peel, $\frac{1}{4}$ oz. each of grated nutmeg, Jamaica pepper, powdered cinnamon, and pounded cloves, 1 oz. sliced preserved ginger, and $\frac{1}{2}$ oz. gum arabic dissolved. Cork and seal the jar tightly, and place it in a pot of hot water on the stove for 8 hours, then keep in a warm room for 6 weeks longer. Leave for 12 months, then filter and bottle, and in 6 months' time it will be ready for use.

SHRUB

Put the thinly pared rind and strained juice of 4 large lemons into a bottle with 2 quarts brandy, $\frac{1}{4}$ oz. nutmeg, grated, and $1\frac{1}{2}$ lb. crushed sugar candy. Cork the jar tightly, and infuse for 1 week, then add 3 pints sherry, filter and bottle.

SLOE GIN

Crush 4 lb. sloes, and put them into a jar with 2 quarts unsweetened gin, 2 lb, crushed sugar candy, and $\frac{1}{4}$ oz. each of blanched and pounded bitter and sweet almonds. Cork the jar tightly, and infuse for 3 months, shaking occasionally, then strain through filtering paper into bottles, cork them tightly and seal with bottling wax.

SLOE RATAFIA

Well crush 6 lb. sloes, strew over them 1 lb. castor sugar, mix well, and leave for 24 hours, then strain off all the juice and to every pint allow 1 quart good brandy, 1 lb. cane sugar, 1 inch bruised cinnamon, 6 cloves, and the thinly pared rind of $\frac{1}{2}$ a small lemon. Infuse for 1 month in a tightly closed jar, then filter and bottle.

STRAWBERRY BRANDY

Three-parts fill some wide-mouthed quart bottles with ripe sound strawberries, add a strip of lemon rind, 4 oz. crushed sugar candy, and fill up with good brandy. Cork tightly, and infuse for 1 month, then filter and bottle.

STRAWBERRY CORDIAL

See recipe for Blackberry Cordial, omit the ginger, use strawberries in place of blackberries, and use gin instead of whisky.

STRAWBERRY LIQUEUR

See recipe for Raspberry Liqueur, using strawberries in place of raspberries.

STRAWBERRY RATAFIA

See recipe for Gooseberry Ratafia, using strawberries in place of gooseberries.

STRAWBERRY SHRUB

Mash 4 lb. ripe sound strawberries and put them into a jar with 2 quarts good old Jamaica rum, the thinly pared rind and strained juice of 2 lemons, and 1½ lb. cane sugar. Infuse for 1 month, keeping the jar tightly closed, and shaking it occasionally, then filter and bottle.

STRAWBERRY WHISKY

See recipe for Mulberry Whisky, using strawberries in place of mulberries.

VANILLA RATAFIA

Put 1½ oz. each of blanched and pounded sweet almonds into a jar with 1 quart good brandy, 8 oz. sugar candy, and 2 vanilla pods broken into short lengths. Close the jar tightly and infuse for a fortnight, shaking occasionally, then filter and bottle.

VESPETRO

Put 2 quarts good brandy into a jar with ½ oz. each of angelica, aniseed, coriander, caraway, and fennel seeds. Infuse for 6

weeks, keeping the jar tightly covered and shaking it occasionally, then strain through filtering paper. Put $1\frac{1}{2}$ lb. cane sugar into a pan with 1 gill water and boil together for 5 minutes, skimming when necessary; when cold add it to the liqueur, pour into bottles, and cork and seal them securely.

WALNUT LIQUEUR

Gather 60 green walnuts in June, cut them into small pieces, and put them into a jar with $\frac{1}{4}$ oz. cloves, 1 inch bruised cinnamon, 3 pints unsweetened gin, and 1 lb. crushed sugar candy. Infuse for 1 month, then filter and bottle.

WHISKY CORDIAL

Strip 1 pint ripe sound white currants from their stalks, bruise them and put them into a jar with 3 pints good old whisky, 1 lb. cane sugar, the thinly pared rind of 2 lemons, and 1 inch bruised root ginger. Infuse for a fortnight, then filter and bottle.

WHISKY SHRUB

Boil 2 lb. brown cane sugar and $\frac{1}{2}$ pint water together for 10 minutes, skimming when necessary. When cold pour into a jar, add strained juice of 2 lb. lemons, and $\frac{3}{4}$ lb. Seville oranges, the thinly pared rind of 4 lemons, 1 gill porter and 2 quarts whisky. Close the jar tightly and infuse for 1 month, then filter and bottle.

CHAPTER VII.

COCKTAILS.

BRAIN DUSTER

Put $\frac{1}{2}$ teaspoonful castor sugar and $\frac{1}{2}$ wine-glassful each of absinthe and vermouth into a glass, add some iced seltzer water, and serve.

BRANDY COCKTAIL

Half fill a large tumbler with shaved ice, add $\frac{1}{2}$ gill brandy, $\frac{1}{4}$ gill Curaçao and ginger syrup mixed, and 2 teaspoonfuls orange bitters.

BRANDY MINT JULEP

Put 2 small lumps of sugar into a tumbler with 1 wineglassful brandy, and when dissolved add 2 sprigs fresh mint and a little shaved ice. Place a thin slice of pineapple and orange on the top and serve.

BRANDY SHAKE

Put equal parts of maraschino and brandy into a liqueur glass, add a few drops of Angostura bitters, and serve.

CHERRY COCKTAIL

To $\frac{1}{2}$ gill of syrup add $\frac{1}{2}$ a small wineglassful maraschino liqueur, 2 tablespoonfuls each strained orange juice and lemon juice, and 1 tablespoonful castor sugar. Mix this with 1 small bottle soda or other effervescing water, put it in a cocktail shaker and shake well. Serve in stem glasses, each containing a dessertspoonful of shaved ice. Lastly put a maraschino cherry in each glass.

CIDER COCKTAIL

Mix together 1 pint good cider, sweetened to taste, 1 slice lemon, $\frac{1}{2}$ pint shaved ice, or iced aerated water, 1 drop tincture of columba, 1 tablespoonful Curaçao in the usual way and serve in cocktail glasses.

COLLIN'S REVIVER

Fill a liqueur glass with equal portions of green Chartreuse and maraschino, and put a dash of noyau on the top, and serve at once in cocktail glasses.

GIN COCKTAIL

Half fill a tumbler with shaved ice, add a strip of lemon rind, 1 wineglassful unsweetened gin, 1 tablespoonful orange bitters, and sugar to taste. Shake well, strain and serve with the lemon rind on the top.

GIN MINT JULEP

Put a lump of sugar and 1 teaspoonful of water into a glass, add a large sprig of mint, 2 slices pineapple, 1 wineglassful gin and some shaved ice, and serve.

GIN RICKEY

Put a small piece of ice at the bottom of a small glass, add 1 small tablespoonful lemon juice, 1 wineglassful gin, and fill up with iced seltzer water.

GINGER COCKTAIL

Mix together in a cocktail shaker 1 wineglassful ginger syrup, 1 tablespoonful lemon juice, 2 tablespoonfuls orange juice, a little crushed ice, and about 1 gill ginger ale or else 1 small bottle soda water. Serve in stem glasses with a tiny piece or strip of preserved ginger floating on the top of each glass.

HONEY COCKTAIL

Mix 1 tablespoonful clear honey with the strained juice of 3 oranges, a small liqueur glassful of Benedictine or Grand Marnier (optional), add a little finely crushed ice and shake well in a cocktail shaker. Pour into chilled glasses, each containing a little shaved ice.

MANHATTAN

Put $\frac{1}{2}$ a wineglassful each of whisky and vermouth into a glass, add a dash of Curaçao and Angostura bitters, and sugar to taste. Fill up with shaved ice, shake and serve with a thin slice of lemon on the top.

MARTINI COCKTAIL

Half fill a tumbler with shaved ice, add $\frac{1}{2}$ a wineglassful each of Italian vermouth and unsweetened gin, a dash of orange bitters and castor sugar to taste. Serve with a strip of lemon rind on the top.

MINT COCKTAIL

Chop sufficient green mint leaves to make a heaped up tablespoonful; to this add 1 wineglassful of syrup, 1 tablespoonful each of lemon and orange juice, and 1 small liqueur glass Crème de Menthe. Mix this well in a cocktail shaker with $\frac{1}{2}$ pint or less of soda water, and a little finely crushed ice. Strain into cocktail glasses, and serve with a small sprig of green mint in each glass.

ORANGE COCKTAIL

Proceed the same as for Honey Cocktail, but put in 3 large tablespoonfuls of syrup in place of the honey. Add a tiny strip of orange rind in each glass before serving.

RASPBERRY COCKTAIL

Mix 1 wineglassful raspberry juice (preferably made from fresh fruit) with 1 gill cider, 3 tablespoonfuls strained lemon juice, 5 tablespoonfuls strained orange juice, 1 tablespoonful clear honey, and 3 tablespoonfuls castor sugar. Then add some finely crushed ice, and mix in a cocktail shaker. Strain into stem glasses, each containing 1 dessertspoonful shaved ice. Lastly put a strip of thinly cut lemon rind in each glass before serving.

RUM RICKEY

Put a small lump of ice into a small glass, add 1 dessertspoonful lime juice and 1 wineglassful rum, and fill up with iced seltzer water.

SAM WARD'S KUMMEL

Fill a claret glass three parts full with shaved ice and a little lemon rind, and fill up with Kümmel.

SLOE-GIN COCKTAIL

Half fill a glass with shaved ice, add 1 wineglassful sloe gin, and a dash of orange bitters and serve.

STRAWBERRY COCKTAIL (No. 1)

Mix the strained pulp of $\frac{1}{2}$ lb. ripe strawberries with 1 wineglassful grape juice, 1

tablespoonful each of lemon juice, clear honey and castor sugar. To this add a little finely crushed ice and 1 bottle soda water. Shake once in a cocktail shaker and strain into stem glasses. Put $\frac{1}{2}$ large ripe strawberry on top of each glass and serve.

STRAWBERRY COCKTAIL (No. 2)

For Dances or Tea Parties.

Mash $1\frac{1}{2}$ lb. freshly hulled strawberries, add the juice of 3 lemons and 3 oranges, about 3 or 4 oz. castor sugar, and 3 quarts water. Leave for 2 hours in a cool place, then strain. Keep it on the ice until required for serving. Serve in well-chilled stem glasses or goblets with a small ripe strawberry in each glass.

WHISKY COCKTAIL (No. 1)

Put 2 large tablespoonfuls whisky and 1 teaspoonful Angostura bitters into a glass, add sugar to taste, and 2 drops of cinnamon essence, and 6 oz. shaved ice.

WHISKY COCKTAIL (No. 2)

Infuse 2 fluid drachms tincture of columba, 2 drops tincture of capsicum, $\frac{1}{2}$ gill whisky with a strip of lemon rind, then strain. Add 1 pint ice and serve in cocktail glasses.

CHAPTER VIII.

INVALID DRINKS.

APPLE WATER

Slice 4 large apples, put them into a bowl, pour 1 quart boiling water on to them, add sugar to taste, and let them stand for 4 hours. Strain, add the juice of $\frac{1}{2}$ lemon, and serve.

APPLE WATER, ICED

Peel and slice 5 large apples, and put them into a bowl with the thinly pared rind of 1 lemon, 2 tablespoonfuls lemon juice, 1 quart boiling water, and sugar to taste. Let them stand till cold, then strain, and ice.

ARROWROOT GRUEL

Mix 1 dessertspoonful arrowroot smoothly with a little cold milk, add $\frac{1}{2}$ pint boiling milk, return to the pan, and boil for 5 minutes, stirring all the time. Sweeten to taste and serve.

ARROWROOT WATER

Boil the thinly pared rind of 1 lemon in

2 pints water. Mix 1 tablespoonful arrow-root smoothly with a little cold water, add the boiling water, strain into the pan, and stir until the mixture has boiled for 5 minutes, then add 2 or 3 teaspoonfuls brandy or wine, and a little lemon juice, and serve hot or cold.

BARLEY WATER

Well wash 2 oz. pearl barley and put it into a saucepan with 1 pint cold water. Bring to the boil slowly, and boil gently for 5 minutes. Strain the water off, then add 3 pints cold water, bring to boiling point again and simmer gently for 2 hours. Sweeten to taste, and if liked add a little lemon juice and serve hot or cold.

BEEF TEA

Cut 1 lb. gravy beef into small pieces and put it into a jar with 1 pint cold water. Leave for an hour, then cover the jar closely, place it in a pot of boiling water and simmer gently for 3 hours. Strain, and when cold remove the fat, and use as required.

BEEF TEA, RAW

Take 4 oz. fresh beef free from skin, fat or gristle. Shred it very finely with a sharp knife, add $\frac{1}{4}$ pint cold water and a pinch of

salt, cover over, and let it stand for 1 hour, then strain, and serve.

BLACK CURRANT TEA

Put 1 large tablespoonful black currant jam, 1 dessertspoonful lemon juice, and 1 pint boiling water into a jug. Stir well, add sugar to taste, cover the jug, and let the mixture infuse by the side of the fire for 30 minutes. Strain and serve either hot or cold.

BRANDY AND EGG

See Egg and Brandy.

CAUDLE (No. 1)

Take 1 pint oatmeal gruel, sweeten it to taste, add 1 pinch grated ginger, 1 glass port, and the yolk of 2 eggs, and serve hot.

CAUDLE (No. 2)

Mix 1 tablespoonful fine oatmeal smoothly with a little cold water, add 1 pint milk in which the rind of 1 lemon has been simmered, strain into a pan and stir until it has boiled for 5 minutes, then add 1 wineglassful sherry or brandy, sugar to taste and a little grated nutmeg, and serve.

EGG AND BRANDY

Add $\frac{1}{2}$ small teaspoonful castor sugar and 1 tablespoonful each of brandy and boiling water to a well beaten fresh egg, strain and serve.

EGG CORDIAL

Whisk the whites of 2 eggs to a very stiff froth, add $\frac{1}{2}$ gill cream and the same quantity of brandy, and serve.

EGG FLIP (No. 1)

Pour 1 pint hot ale on to 3 eggs beaten up with 2 oz. sugar, and pour the mixture quickly from one jug to another 4 or 5 times, then serve hot in glasses with a little nutmeg and ginger grated over the top.

EGG FLIP (No. 2)

Put the yolk of 1 egg and 1 small teaspoonful castor sugar into a tumbler and beat until light and creamy, then add 1 glass port and the stiffly whisked white of egg and serve.

EGG NOGG (No. 1)

Beat the yolk of 1 egg with 1 teaspoonful castor sugar, then add 1 tablespoonful whisky and 1 pint boiling milk and serve.

EGG NOGG (No. 2)

Beat up 1 egg and 1 small teaspoonful castor sugar, add 1 large tablespoonful sherry and 1 gill cream, strain and serve.

GRUEL

Mix 1 oz. fine oatmeal smoothly with a little cold water, then add 1 pint boiling water or milk, return to the pan and stir until it boils. Simmer gently for 20 minutes, then serve with sugar and cream or milk.

HOP TEA

Put 3 oz. hops into a jug with 1 quart boiling water, cover over and leave until cold, then strain and bottle for use. This is considered to be an excellent tonic, and is sometimes taken as a remedy for dyspepsia.

HYSSOP TEA

Pour 1 pint boiling water over $\frac{1}{4}$ oz. dried hyssop flowers, cover the jug and let it stand for 15 minutes, then strain and sweeten to taste with honey.

KING WILLIAM'S POSSET

Beat the yolks of 3 eggs and the white of 1 together till light and frothy, then add 1 gill

ale, $\frac{1}{2}$ pint cream, and sugar and grated nutmeg to taste. Stir over the fire till the mixture is thick but not boiling, then serve at once.

LAIT DE POULE

Well beat the yolks of 2 large eggs and 1 small tablespoonful castor sugar, then add 1 tablespoonful orange flower and 2 gills boiling water and serve.

LEMON WHEY

Boil 1 pint milk, add 2 tablespoonfuls strained lemon juice, and cook until the curd separates, then strain, add sugar to taste, and serve hot or cold.

LEMONADE, EGG

Rub 6 lumps loaf sugar on to the rind of 3 large lemons until all the zest is extracted, then place them in a jug with 5 oz. loaf sugar and 1 pint boiling water. When cold, add 1 gill sherry, the same quantity of lemon juice, and 4 well beaten eggs, then strain and use.

LEMONADE FOR INVALIDS

Beat the yolks of 2 eggs, 2 teaspoonfuls

castor sugar, and the strained juice of 2 lemons well together. Add the stiffly whisked whites of the eggs, and 1 bottle soda water and serve.

LINSEED TEA

Simmer 2 oz. linseed, the thinly pared rind of 1 small lemon, 1 quart water and 1 oz. liquorice together for 30 minutes, then strain, add the lemon juice and sweeten according to taste.

NOTE.—This is an old fashioned remedy for a cold.

MARSHMALLOW TEA

Clean and peel 2 oz. of marshmallow roots, slice them thinly, and infuse for 2 hours in a covered jug, with 1 quart of boiling water. Strain, add lemon juice and honey to taste and serve. This is an old-fashioned remedy for a cough.

MILK WHEY

Warm 1 quart milk to 98 degrees Fahr., add sufficient rennet to turn it, and leave in a warm place till the curd has formed. Drain off the whey, and sweeten and flavour it to taste, or serve plain.

NUTRITIVE WATER

Beat up 2 eggs with 1 tablespoonful castor sugar, then add the strained juice of 1 small lemon, 3 gills cold water and 1 gill sherry, and strain and serve.

ORANGE-FLOWER TEA

Infuse 2 oz. orange flowers in 1 pint boiling water for 5 or 10 minutes, then strain and sweeten to taste.

RICE CAUDLE

Soak $1\frac{1}{2}$ oz. rice in $\frac{1}{2}$ pint water for 1 hour, then strain and put the rice into a saucepan with the thinly pared rind of 1 small lemon and $1\frac{1}{2}$ pints milk. Simmer until the rice is very soft, then rub it all through a hair sieve, after removing the lemon rind. Heat the caudle, then add $\frac{1}{2}$ oz. fresh butter, sugar to taste and 1 tablespoonful brandy and serve hot.

RUM POSSET

Mix 1 tablespoonful of fine oatmeal smoothly with a little cold milk, then add 1 pint boiling milk, and stir over the fire till it has simmered for 10 minutes. Add sugar to taste and a wineglassful rum, and serve at once.

TREACLE POSSET

Boil $\frac{1}{2}$ pint new milk, add 2 tablespoonfuls treacle and boil till the curd separates from the whey. Strain, and serve hot This is an old-fashioned remedy for a cold.

WHITE WINE WHEY

Boil 1 pint milk, add 1 gill white wine, boil till the curd separates, then strain, sweeten to taste, and serve.

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