The Oil must be first cut in one quart 90% alcohol.

This entirely factitious gin cost $1.20 per gallon.

**GRADE NO. 2.**

Domestic (Grade No. 1) Gin, 40 gallons.
Holland Gin, 5 do.
This grade costs $1.50 per gallon.

**GRADE NO. 3.**

Domestic (Grade No. 1) Gin, 30 gallons.
Holland Gin, 15 do.
This costs $1.80 per gallon.

**GRADE NO. 4.**

Domestic (Grade No. 1) Gin, 20 gallons.
Holland Gin, 25 do.
This is sold as a fine article, and costs $2.75 per gallon.

These four grades are the best that are in use, and command a much higher price
necessary to cover the heavy expenses of the rectifying house.

RUMS.

There are five brands of Rum in the market, two of which are domestic, and three imported.

New England Rum, Domestic.
St. Lawrence, do. do.
Jamaica, do. West Indies.
Arrac de Batavia, do.
San Croix Rum, Mexico.

This last is called Santa Cruz Rum.

The only brands which meet with general demand are the Domestic and the Jamaica, and the prices of these, tax-paid, are as follows:

New England, $1.50.
St. Lawrence, 1.60.
Jamaica, 4.50.
The Domestic brands of Rum are generally cut 50% with Spirits, reducing their cost to about $1.30 per gallon.

Jamaica Rum is graded as follows:

**GRADE NO. 1.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirits</td>
<td>40 gallons</td>
</tr>
<tr>
<td>New England Rum</td>
<td>5 do</td>
</tr>
<tr>
<td>Prune Juice</td>
<td>1/2 do</td>
</tr>
<tr>
<td>Rum Essence</td>
<td>8 ounces</td>
</tr>
<tr>
<td>Coloring</td>
<td>12 do</td>
</tr>
</tbody>
</table>

This grade costs $1.25 per gallon.

**GRADE NO. 2.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirits</td>
<td>30 gallons</td>
</tr>
<tr>
<td>New England Rum</td>
<td>14 do</td>
</tr>
<tr>
<td>Prune Juice</td>
<td>1 do</td>
</tr>
<tr>
<td>Rum Essence</td>
<td>8 ounces</td>
</tr>
<tr>
<td>Coloring</td>
<td>12 do</td>
</tr>
</tbody>
</table>

This will cost $1.35 per gallon.
GRADE NO. 3.

Spirits, 30 gallons.
New England Rum, 10 do.
Jamaica Rum, 5 do.
Prune Juice, 1 do.
Rum Essence, 8 ounces.
Coloring, 10 do.

This will cost $1.55 per gallon.

GRADE NO. 4.

Spirits, 25 gallons.
New England Rum, 10 do.
Jamaica Rum, 10 do.
Prune Juice, \( \frac{1}{2} \) do.
Rum Essence, 8 ounces.
Coloring, 8 do.

This mixture will cost $1.80 per gallon.

GRADE NO. 5.

Jamaica Rum, 25 gallons.
New England Rum, 20 do.
Coloring, 4 ounces.
APPLE AND PEACH BRANDIES.

This is the best grade and costs $2.75 per gallon.

Rum is about the easiest compound in the market to detect adulterations in.

Pure Jamaica Rum will not be discolored by the addition of Permanganate of Potassium and Muriatic Acid. Adulterated and colored mixtures turn yellow under these tests.

APPLE AND PEACH BRANDIES.

These are exclusively domestic products, distilled from the juice of the fruit, and are made principally in New Jersey and Maryland.

As these liquors command a high price, there is considerable adulteration going on in them.

The newly distilled products bring from $2.75 to $3.50 per gallon, tax-paid.
APPLE AND PEACH BRANDIES.

The articles used in adulterating are simply spirits flavored with Apple or Peach Essence, and are prepared as follows:

APPLE ESSENCE.

Take Fusel Oil, 64 ounces.
Acetic Acid, 16 do.
Sulphuric Acid, 12 do.
Valerianic Acid, 4 do.

Mix; and when cool, distill in a glass retort 64 ounces over; add to this—

Butyric Ether, 8 ounces.
Valerianic Ether, 8 do.
Oil of Bitter Almonds, 1 do.

Two ounces of this Apple Essence is used to each barrel of spirits.

PEACH ESSENCE.

Take Oil of Pear, 8 ounces.
Sebacic Ether, 16 do.
Butyric Ether, 8 ounces.
Oil of Bitter Almonds, 1 do.
Alcohol, 1 gallon.

Dissolve, as usual, the oils in sufficient 90% alcohol, and mix. Eight ounces of this Peach Essence is sufficient for a barrel of spirits.

CHERRY AND PRUNE WHISKEY.
Both of these liquors are imported from Germany, where they are known under the names of Kirschenwasser, and Zwetschenwasser, respectively. They are imported only in small quantities, and bring twice as much as they are worth, offering little temptation for adulteration.

All imported bottled and cased liquors pay a tax equivalent to $2 per gallon. Imported wines pay only 40 cents per gallon. Fruit juices, such as Cherry, Blackberry, and
Raspberry Juice come in under the head of Drugs, with a very light duty.

The price of these juices, of course, vary, being dependent upon the crop each season; they will average about:

- Cherry Juice, 45 cents per gallon.
- Blackberry Juice, 70 do. do. do.
- Raspberry do. 1.20 do. do. do.

WINES.

Imported wines are generally blended with the cheaper grades of California wines, or with cider which has been seasoned by time.

Red wines are largely adulterated with Cherry Juice, and coloring matter, and it is safe to say that it is good policy to avoid foreign wines as offered in the market, and adopt the domestic products, especially those from California, and both dealer and consumer
will have the satisfaction of obtaining at least a genuine article.

But, as imported wines are offered and sold in considerable quantities in the Trade, it would be as well to show how these wines are usually prepared, blended and adulterated.

Before entering on this, however, the various preparations used for these purposes will first be described for future reference.

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ESSENCES, EXTRACTS, ETC., FOR WINES AND CORDIALS.

ESSENCE OF LOGWOOD.

Take Logwood, ground, 10 pounds.

Proof Spirits, 10 gallons.

Let the mixture digest for 20 days, and when settled, decant the clear liquor, or strain it.
EXTRACT OF KINO.

Take Gum Kino, 8 ounces.
Alcohol, 1 gallon.
When the Gum is dissolved, add
Muriatic Acid, \( \frac{1}{4} \) ounce.

ESSENCE OF MALVEY FLOWER.

Take Malvey Flower, 10 pounds.
Alcohol, 5 gallons.
Steep for 20 days, then filter.

EXTRACT OF GINGER.

Take African Ginger, bruised, 20 pounds.
Proof Spirits, 12 gallons.
Steep for 20 days, then, to 10 gallons of
the above
add, Water, 10 gallons.
Muriatic Acid, 5 ounces.

Decant the Liquor and add
Carbonate of Soda, 5 ounces,
to neutralize the Acid, and filter.
ESSENCE OF STRAWBERRY.

Take Orris Root, 4 pounds.
Spirits, 1 gallon.
Butyric Ether, 4 ounces.
Steep four days, and filter.

RED COLORING.

Take Cudbear, 16 ounces.
Spirits, 1 gallon.
Steep for 24 hours, and filter.

YELLOW COLORING.

Take Curcuma Root, 16 ounces.
Spirits, 1 gallon.
Steep for 24 hours, and filter.

ESSENCE OF ROSE.

Take Oil of Rose Geranium, 1 ounce.
Attar of Roses, 30 drops.
Alcohol, 16 ounces.
The Oils are first cut with sufficient 95% Alcohol.

**ESSENCE OF CHOCOLATE.**

Take Cocoa Beans, roasted and ground, 32 ounces.
Vanilla Bean, 1 do.
Tonka Bean, ½ do.
Alcohol, ½ gallon.

Macerate for four days and filter.

**ESSENCE OF CURAÇOA,**

Take Oil of Orange, sweet, 8 ounces.
Oil of Lemon, 4 do.
Oil of Rose, 1 drachm.
Alcohol, 1 gallon.

The Oils are first cut with sufficient 90% Alcohol.

**ESSENCE OF BENEDICTINE.**

Take Oil of Orange, 8 ounces.
Oil of Angelica, 2 do.