This is one of those Waters whose Names have rendered them famous. The Basis of this Water is Orange-flowers, the other Ingredients being added to diversify the Flavour, and render it more agreeable.

Recipe for a Gallon of Divine Water.

Take of Orange-flowers fresh gathered two Pounds; Coriander-seed three Ounces; Nutmegs Half an Ounce; bruise the Nutmegs and Coriander-seeds; and put them together with the Orange-flowers, into an Alembic with a Gallon of Proof Spirit and two Quarts of Water; draw off the Liquor with a gentle Fire, till the Faints begin to rise, and dulcify with fine Sugar.

This is a very pleasant Cordial, both with regard to its Smell and Taste; and on that Account in great Esteem abroad.
C H A P. XLVIII.

Of Roman Water.

This Water has its Name from its being made first at Rome; and from whence great Quantities are still exported to different Parts of Europe.

Recipe for a Gallon of Roman Water.

Take the outer or yellow Peels of six Citrons; two Drams of Mace bruised; a Gallon of Proof Spirit, and two Quarts of Water: Draw off with a gentle Fire till the Faints begin to rise, and dulcify with fine Sugar.

This Water is generally of a red or purple Colour, the former of which may be easily given by infusing in it a few Grains of Cochineal, or the red Parts of Clove Gilly-flowers; and the latter by adding to the above a few Violets. When the Colour is extracted, run the Liquor through the filtrating Bag, and it will be very bright and clear.
Of Barbadoes Water.

There is a great Variety of Waters called by this Name, made by foreign Distillers; but the following Recipes will be sufficient to shew the Distiller the Method of making them, and how to vary the Flavour of his Waters, so as to adapt them to the Taste of his Customers.

Recipe for a Gallon of rectified Barbadoes Water,

Take the outer Rind of eight large Florentine Citrons; Half an Ounce of Cinnamon bruised, and a Gallon of rectified Spirit. Distil to a Dryness in Balneum Mariae. Then dissolve two Pounds of Sugar in a Quart of Water, and mix it with the distilled Liquor, and run it thro' the filtrating Bag, which will render it bright and fine.

Recipe for making a Gallon of amber-coloured Barbadoes Water.

Take of the yellow Rinds of six Bergamots, Half an Ounce of Cinnamon, and two Drams of Cloves. Bruise the Spices and digest the whole six Days in a Gallon of
of Distillation.

of rectified Spirit; and then add a Dram of Saffron, and let the whole stand six Days longer in Digestion; dissolve two Pounds of fine Sugar in a Quart of Water, add it to the Tincture, and run it thro' the filtrating Bag.

After the same manner may be made Barbadoes Waters of different Kinds, by adding Lemon, or Orange peels instead of those of Citron or Bergamot; or, by varying the Spices.

C H A P. L.

Of Ros Solis.

The Ros Solis or Sun-dew, from whence this Cordial Water has its Name, is a small low Plant, with a fibrous Root, from whence spring small round hollowish Leaves, on Foot stalks about an Inch long, covered and fringed with short red Hairs, which give a red Cast to the whole Leaf. It grows in champaign and mossy Grounds, in a pale red Mois, and flowers in May.

Recipe for ten Gallons of Ros Solis.

Take of Ros Solis picked clean, four Pounds; Cinnamon, Cloves, and Nutmegs, of each three Ounces and a Half; Mari-
gold-flowers one Pound; Caraway-seeds ten Ounces; Proof Spirit ten Gallons, and of Water three Gallons. Distil with a pretty brisk Fire, till the Faints begin to rise. Then take of Liquorice Root sliced Half a Pound; Raisins stoned two Pounds; red Saunders Half a Pound; digest these three Days in two Quarts of Water, and strain out the clear Liquor, in which dissolve three Pounds of fine Sugar, and mix it with the Spirit drawn by Distillation.

Recipe for making ten Gallons of Ros Solis by Digestion.

Take Ros Solis clean picked three Pounds; Nutmegs, Mace, Cloves, and Cinnamon, the Seeds of Caraway and Coriander of each three Ounces; Ginger, the lesser Cardamom, Zedoary, and Calamus Aromaticus, of each one Ounce; Cubebs and yellow Saunders of each Half and Ounce; red Saunders three Ounces; red Rose Leaves dried three Handfuls; Proof Spirit ten Gallons; digest the whole six Days in a Vessel close stoped, and then strain off the clear Liquor, and dulcify it with fine Sugar.

Or,

Take Ros Solis picked three Pounds; Cinnamon and Nutmegs, Caraway and Coriander-seeds, of each three Ounces; Cloves, Mace,
Mace, and Ginger, of each one Ounce and a Quarter; Cubebs, Cardamoms, Zedoary, and Calamus Aromaticus, of each Half an Ounce; red Roses dried three Ounces; Liquorice Root sliced, six Ounces; Raisins stoned one Pound and a Half; Cochineal and Saffron, of each three Drams; digest the whole eight Days in ten Gallons of Proof Spirits; strain off, and dulcify as before.

Recipe for ten Gallons of Turin Ros Solis.

Take of damask Roses, Orange-flowers, Lilies of the Valley, and Jasmine-flowers, of each two Pounds and a Half; Cinnamon five Ounces; Cloves three Drams: Put these Ingredients into an Alembic, with four Gallons and a Half of Water, and draw off three Gallons, with a moderate Fire; to this Water add seven Gallons of Proof Spirit, in which a Dram of Cochineal and two Drams of Saffron has been infused; dulcify with fine Sugar, and run the whole through the filtrating Bag.

All these different Kinds of Ros Solis are excellent Cordials, good in all Depressions of the Spirits, Nauseas, and paralytic Disorders.
Of Usquebaugh.

USQUEBAUGH is a very celebrated Cordial, the Basis of which is Saffron. There are different Ways of making this famous Compound; but the following are equal to any I have seen.

Recipe for ten Gallons of common Usquebaugh.

Take of Nutmegs, Cloves, and Cinnamon, of each two Ounces; of the Seeds of Anise, Caraway and Coriander, of each four Ounces; Liquorice Root sliced Half a Pound; bruise the Seeds and Spices, and put them together with the Liquorice into the Still with eleven Gallons of Proof Spirits, and two Gallons of Water; distil with a pretty brisk Fire till the Faints begin to rise. But as soon as your Still begins to work, fasten to the Nose of the Worm two Ounces of English Saffron tied up in a Cloth, that the Liquor may run thro' it, and extract all its Tincture, and in order to this you should often press the Saffron with your Fingers. When the Operation is finished, dulcify your Goods with fine Sugar.
Recipe for making ten Gallons of Royal Usquebaugh.

Take of Cinnamon, Ginger, and Coriander-seed, of each three Ounces; Nutmegs four Ounces and a Half; Mace, Cloves and Cubebs, of each one Ounce and a Half. Bruise these Ingredients, and put them into an Alembic with eleven Gallons of Proof Spirit, and two Gallons of Water; and distil till the Faints begin to rise; fastening four Ounces and a Half of English Saffron tied in a Cloth to the End of the Worm, as directed in the preceding Recipe. Take Raisins stoned four Pounds and a Half; Dates three Pounds, Liquorice Root sliced two Pounds; digest these twelve Hours in two Gallons of Water; strain out the clear Liquor, add it to that obtained by Distillation, and dulcify the whole with fine Sugar.

Recipe for ten Gallons of Usquebaugh by Digestion.

Take of Raisins stoned five Pounds; Figs sliced one Pound and a Half; Cinnamon Half a Pound; Nutmegs three Ounces; Cloves and Mace, of each one Ounce and a Half; Liquorice two Pounds; Saffron four Ounces; bruise the Spices, slice the Liquorice,
quorice, and pull the Saffron in pieces; digest these Ingredients eight Days in ten Gallons of Proof Spirit, in a Vessel close stoped; then filter the Liquor, and add to it two Gallons of Canary Wine, and Half an Ounce of the Tincture of Ambergrease.

Recipe for making ten Gallons of French Uflakebaugh.

Take of Saffron three Ounces, of the essential Oil or Essence of Florentine Citron, Bergamot, Portugal Orange, and Lemon, of each a Hundred Drops; Angelica-seed, Vanellos and Mace, of each one Ounce and a Half; Cloves and Coriander-seed of each three Quarters of an Ounce; bruise the Seeds and Spices, and put all into an Alembic with eleven Gallons of Proof Spirit, and two Gallons of Water; and draw off with a gentle Fire till the Faints begin to rise, fastening to the Nose of the Worm four Ounces of Saffron in a Cloth. When the Operation is finished dulcify the Goods with fine Sugar.

These Waters are excellent Cephalic Cordials, and Alexipharmics; and are excelled by nothing in suddenly reviving the Spirits when depressed by Sickness, &c.
RATAFIA is a Liquor in great Esteem, and most Persons are acquainted with it; tho' the true Method of making it is known only to a few. There are various Kinds of Ratafia made from different Fruits. I shall give Recipes for making those which are at present in most Esteem; which may serve as Instances for making these Goods from any other Kinds of Fruit.

1. Of red Ratafia.

There are three Sorts of Ratafia drawn from red Fruits, distinguished by the Epithets fine, dry, and common.

The Fruits most proper to make the red Ratafia are the black Heart Cherry, the common red Cherry, the black Cherry, the Merry or Honey Cherry, the Strawberry, the Rasinberry, the red Gooseberry, and the Mulberry.

These Fruits should be gathered in the Height of their respective Seasons, and the largest and most beautiful of them chosen for the purpose.
Thus with regard to the Heart Cherry, it should be large, fleshy, and thorough but not over ripe; for then a Part of its Juice will be evaporated on the Tree: Care must be also taken, that its Colour be not decayed; but clear and almost transparent, and well tasted.

The black Cherry, or as it is often called, the black Arvon, must be extremely ripe, because it is used to colour the Ratafia when that of the other fails. The Criterion of judging when it is thoroughly ripe is its Blackness; for, when in Perfection, it is perfectly black. It should also be remembered that this Fruit is better and more profitable in Proportion to its Sweetness; as the Flavour of the Ratafia will be rendered more agreeable, and a less Quantity of Sugar necessary.

As the Gooseberry is an acid Fruit, it must be chosen as ripe as possible. The Fruit large, and the Skin and Hulke so transparent as to see the Seeds through it. The Gooseberry should be used immediately after its being gathered; for it is very liable to ferment, which will inevitably spoil the Ratafia. Gooseberries are chiefly used to render the Ratafia dry or sharp, and consequently less soft; and therefore their Quantity should always be proportioned to that Intention. The
The Merry to be good should be small, black, the Skin transparent, full of Liquor of deep black Purple Colour. The greatest Care should be taken, that it be fresh gathered, and not rotten. It corrects the acid Juices of the other Fruits by its Sweetness, softens the Composition; and is of great Service in colouring the Ratafia.

The Mulberry is of the greatest Service in colouring the Ratafia. It should be chosen large, and fully ripe, at which time it is of a black Purple Colour. Its Taste also greatly contributes to render the Ratafia of a pleasant and agreeable Flavour.

The Strawberry greatly contributes to increase the rich Flavour of the Ratafia; but it must be chosen ripe, and large; fresh gathered and not bruised. Another Caution necessary to this Fruit is, that they are gathered in dry warm Weather; for if gathered in rainy Weather they will want that fine Taste, for which they are so greatly valued.

The Rasberry is also added to augment the Richness of the Liquor, to which its elegant perfumy Taste greatly contributes; by its agreeable Acidity it renders the Flavour more brisk.
brisk and agreeable. It must be fresh gathered, full ripe, and free from Spots and Mouldness, which this Fruit is particularly subject to.

Having thus concisely enumerated the Qualities requisite in the several Fruits, to render the Ratafia of a rich and elegant Flavour, we shall proceed to give the best Methods for making Ratafia from them.

Recipe for making red Ratafia, fine and soft.

Take of the black Heart Cherries twenty-four Pounds; black Cherries four Pounds; Raspberries and Strawberries, of each three Pounds: Pick these Fruits from their Stalks, and bruise them, in which Condition let them continue twelve Hours; press out the Juice, and, to every Pint of it add a Quarter of a Pound of Sugar. When the Sugar is dissolved run the whole through the filtrating Bag, and add to it three Quarts of clean Proof Spirits. Then take of Cinnamon four Ounces; of Mace an Ounce; and of Cloves two Drams. Bruise these Spices, put them into an Alembic with a Gallon of clean Proof Spirits and two Quarts of Water, and draw off a Gallon with a brisk Fire. Add as much of this Spicy Spirit to your Ratafia as will render it agreeable.
of Distillation

agreeable to your Palate; about one fourth is the usual Proportion.

Ratafia made according to the above Recipe will be of a very rich Flavour, and elegant Colour. It may be rendered more or less of a spicy Flavour, by adding or diminishing the Quantity of Spirit distilled from the Spices.

Some in making Ratafia suffer the expressed Juices of their Fruits to ferment several Days; by this means the Vinosity of the Ratafia is increased; but, at the same time, the elegant Flavour of the Fruits greatly diminished. Wherefore if the Ratafia be desired stronger or more vinous, it may be done by adding more Spirits to the expressed Juice; by which means the Flavour of the Fruits may be preserved, as well as the Ratafia rendered stronger.

It is also a Method with some to tie the Spices in a Linen Rag, and suspend them in the Ratafia. But if this Method be taken it will be necessary to augment the Quantity of Spirit first added to the expressed Juice. There is no great Difference in the two Methods of adding the Spices, except that by suspending them in the Ratafia, the Liquor
Liquor is generally rendered less bright and transparent.

There is also another method practised in making Ratafia, which is this: Take the quantity of fruit proposed, bruise it, and immediately pour the spirit on the pulp. After standing a day or two express the juice and spirit, filtrate it, and add the sugar and spices as before. But this method requires more spirit than the former, as it will be impossible to press it all out of the skins and other parts of the fruit remaining after the juice is extracted.

2. Of making fine and dry Ratafia from red fruit.

Tho' the Ratafia we have just mentioned will doubtless please the palates of many people; yet there are others who would prefer a different sort; it is therefore necessary to know how to make dry as well as sweet Ratafia, if we are desirous of pleasing all sorts of palates.

Dry Ratafia is prepared in the same manner as the preceding, but the ingredients are different.

An equal quantity of cherries and gooseberries are necessary in making dry or sharp Ratafia;
Ratafia; because the Acidity of the Gooseberries gives the requisite Flavour to this Sort of Liquor. But, at the same time, care must be taken that the Gooseberries be fully ripe; for otherwise, tho' Gooseberries are more acid before they are ripe than afterwards; yet that Acidity is not the Flavour desired; it is acerb and rough, and will render the Flavour of the Ratafia disagreeable. The same Observation holds good also with regard to the Cherries; they must be fully ripe as in making the soft Ratafia.

Instead of black Cherries used in the Composition of the preceding Ratafia, Mulberries should be used in this: The reason for this Change is, that the Juice of the black Cherry is more sweet and glutinous than that of the Mulberry, and therefore less fit for making dry Ratafia. But the Mulberries must be the ripest and blackest possible, in order to give the better Colour to the Liquor.

More Spirit and less Sugar in proportion to the Juice of the Fruit, is also required in this Composition than in the foregoing; but with regard to the Spices, the same Quantity is generally added to both.
Recipe for making red Ratafia, fine and dry.

Take of Cherries and Gooseberries, of each thirty Pounds; Mulberries seven Pounds; Raspberries ten Pounds. Pick all these Fruits clean from their Stalks, &c. bruise them, and let them stand twelve Hours; but do not suffer them to ferment. Press out the Juice, and to every Pint add three Ounces of Sugar; when the Sugar is dissolved run it thro' the filtrating Bag, and to every five Pints of Liquor add four Pints of clean Proof Spirit; together with the same Proportion of Spirit drawn from the Spices in the foregoing Composition.

But it may not be amiss to observe here, that different Distillers use different Quantities of the Spirit drawn from the Spices. The best Method therefore is to imitate the Flavour most universally approved of, which may be easily done by adding a greater or less Proportion of the spiced Spirit.

3. Of mixed Ratafia.

By mixed Ratafia is meant the Juices of Fruits prepared, and ready to be mixed with the Spirit when called for.
Recipe for making mixed Ratafia.

Ratafia is composed of Cherries and Gooseberries; of these the best are to be chosen, bruised, and in that Condition suffered to remain some Days to ferment. The Juice is then to be strained off, the Quantity of Sugar and Brandy added, and the whole put into a Cask and close stopped. A Lee or Sediment will fall to the Bottom of the Cask, which Sediment will be of great Use in preserving the Ratafia.

The Proportion of black Cherries must be large in this Ratafia, because the Colour, which this is greatly valued for, chiefly comes from the Juice of that Fruit.

The Sugar must not be put in at once, because the Acidness of the Liquor would cause a considerable Effervescence, but by a little at a time.

These Instructions being observed, a Ratafia of this Kind may be easily made: And as the Spirit is not to be mixed with it, till the Ratafia is called for, a large Quantity of it may be made at a small Expence, when the Fruits are in Perfection, which cannot be done by the common Methods.
Recipe for making mixed Ratafia.

Take of common Cherries, thoroughly ripe, four Hundred and fifty Pounds; Gooseberries, large and ripe, two Hundred and twenty-five Pounds; black Cherries ripe and large, fifty Pounds. Bruise these Fruits, and in that Condition let them continue three or four Days to ferment. Then press out the Juice, and add one fifth Part of Spirit; that is, if you have two Hundred and fifty Pints of Juice you must add to it fifty Pints of Spirit. When your Spirit and Juice are mixed put them into a Cask, and for every Pint add three Ounces of Sugar. By this means your Ratafia will be always ready to mix with Spirit.

But as the Proportion of Spirit is but small, it will be necessary to taste your Ratafia at least every Month, lest it should ferment, and by that means lose both its Flavour and Colour. As soon therefore as you perceive the least Alteration in your Ratafia, more Spirit must be added to stop the Fermentation; and by this Method it may be kept the whole Year.

If you have any Ratafia remaining at the End of the Year, you must mix it with that just made, adding a large Proportion of
of Distillation.

of black Cherries; because the Colour in the old Ratafia will not be equal to that of the new. Or you may add to your old Ratafia a proper Quantity of the fresh Juice of black Cherries, which will restore its Colour, and, in a great Measure its Flavour too: So that if your Ratafia has been well preserved, it will, when mixed with fresh Juice of black Cherries, be but little inferior to the new.

4. Of white Ratafia.

As red Fruits are the Basis of that called red Ratafia, so, on the contrary, that made from the Juices of white Fruits is denominated white Ratafia.

There are various Kinds of Ratafia made from various Fruits; but I shall only give Recipes for making three or four Sorts, which will be sufficient for all the rest, as the Method is nearly the same in all.

Recipe for making Ratafia from the Muscat, or white Frontiniac Grape.

The Berries of this Kind of Grape are large, and grow extremely close upon the Bunches, which are very long, and have commonly two Shoulders: The Fruit, when ripe, has a rich musky Flavour; but
but it is commonly very late in Autumn, before these Grapes are in Perfection; and the Berries being so very close upon the Bunches, detain the Moisture in the Centre; so that they often perish. To prevent which some curious Persons look over their Vines, soon after the Grapes are formed, and, with a Pair of Scissors, cut out all small ones, so as to leave the others at a moderate Distance, whereby the Sun and Air are easily admitted, which dissipates the Moisture, and prevents their perishing. There is another Kind of this Grape, called by some the white Frontiniac of Alexandria, and by others the Jerusalem Muscat, which is a very large Grape, and, when ripe, an excellent Fruit; but is rarely brought to Perfection in England. The Berries of the Jerusalem Muscat, are of an oval Shape, and very large. They grow very loose on the Bunches, are very fleshy and firm, and, when ripe, are of greenish white, and a delicate Flavour.

Either of these Kinds of Grapes will make very fine Ratafia; but which ever of them are chosen, they must be picked from the Stalks, and only the finest Berries made use of. The Stones must also be picked out; for if they are bruised with the Berries, the fine Flavour of the Juice will be greatly diminished.
of Distillation.

When you have picked the Grapes from the Stalks, and taken out the Stones, press out the Juice, and filtrate it through a Flannel Bag. Then add the Quantity of Sugar and Spirit, and flavour it to your mind with a Spirit distilled from Spices, in the manner explained below.

The general Proportion of Sugar and Spirit, is, to twenty Pints of the Juice, five Pounds and a Half of Sugar, ten Pints of Spirit, and what Quantity you please of the spicy Spirit.

To make the spicy Spirit, take of Mace one Pound, Nutmegs four Ounces, Spirit three Gallons, and draw off the whole in Balneum Mariae.

By the same Method you may make red Ratafia from the red Frontiniac; except that the Grapes, when bruised, must be suffered to ferment three or four Days, before the Juice is pressed out; because the Colour, which resides principally in the Skins of the Grapes, will, by that means, be extracted.

The Berries of the red Muscat, or red Frontiniac, are about the Size of those of the white; but grow much thinner on the Bunches. This Grape, when thoroughly ripe,
ripe, has the richest and highest Flavour of any yet known; but it must have a dry Soil and a South Aspect, otherwise it seldom ripens well in England. Besides the above Grape; there is another called by some red Muscat of Alexandria, and by others red Jerusalem Muscat. This is not quite so late in ripening as the white Muscat of Alexandria above described; and for that reason more esteemed. The Berries of this Kind are not quite so large as those of the white, but of the same Form, and equal in Goodness.

5. Of Ratifica from Peaches.

The Ratifica made from the Peach is the finest and richest Flavour of any made from stoned Fruits. It is however necessary to gather the Peach when thoroughly ripe, but, at the same time not to suffer it to hang too long on the Tree: For as, on the one hand, it will not acquire its delicious Flavour and Smell till thoroughly ripe, so, on the other, it will lose both if suffered to hang on the Tree, after it has attained to a full Maturity. Another necessary Caution is, to gather it in fine warm Weather, and near the Middle of the Day; because then both the Flavour and Smell are in the greatest Perfection.

It
of Distillation.

It is also requisite to make Choice of the proper Sorts of Peaches; for there is a remarkable Difference in the Flavour of these Fruits. Gardeners reckon above thirty Sorts of Peaches, but not more than half that number are proper for making Ratafia. I shall therefore give a short Description of those that are most proper, that the young Distiller may not be disappointed in making Ratafia from Peaches.

1. The early Purple (called by the French La Pourprée bâtive.) This Tree hath smooth Leaves: The Flowers large, and open: The Fruit is large, round, and of a fine red Colour: The Flesh is white, but very red at the Stone; very full of Juice, which has a rich vinous Flavour. This Peach is ripe about the middle of August.

2. The large, or French Mignon. The Leaves of this Tree are smooth, and the Flowers large and open. The Fruit is a little oblong, generally swelling out on one Side, and of a fine Colour. The Juice is very sweet, and of a high Flavour; the Flesh white, but very red at the Stone, which is small, and easily separates from the Flesh. This Peach is ripe in the middle of August.
3. The Chevreuse; or, belle Chevreuse. This Tree hath smooth Leaves, and its Flowers are small and contracted. The Fruit is of a middling Size, a little oblong, and of an elegant Colour. The Flesh is white, but very red at the Stone, from which it separates; full of a rich sugary Juice, and ripens towards the latter End of August.

4. The red Magdalen, called by the French about Paris, Magdeleine de Courson. The Leaves of this Tree are deeply sawed, and the Flowers large and open. The Fruit is large, round, and of a fine red Colour. The Flesh is white, but very red at the Stone, from which it separates. The Juice is very sugary, and of a rich Flavour. It is ripe the latter End of August.

5. Smith's Newington. This Tree hath sawed Leaves, and large open Flowers. The Fruit is of a middling Size, and of a fine red, next the Sun. The Flesh is very firm and white, but very red at the Stone, to which it closely adhers. It has a rich sugary Juice, and is ripe the latter End of August.

6. The Chancellor. The Leaves of this Tree are smooth, and the Flowers small and