of Distillation.

and contracted. The Fruit is shaped somewhat like the Belle Chevreuse, but rounder. The Flesh is white and melting, and separates from the Stone, where it is of a fine red Colour. The Skin is very thin, and the Juice remarkably rich. It ripens about the End of August.

7. The Bellegarde; or, as the French call it, the Gallande. This Tree hath narrow Leaves, and small contracted Flowers. The Fruit is very large and round, and of a deep purple Colour, on the Side exposed to the Sun. The Flesh is white, melting, and separates from the Stone, where it is of a deep red Colour. The Juice is very rich. This Peach is ripe about the beginning of September.

8. The Bourdine. The Leaves of this Tree are smooth, and the Flowers small and contracted. The Fruit is large, round, and of a fine red Colour next the Sun. The Flesh is white, melting, and separates from the Stone; where it is of a fine red Colour. The Juice is vinous and rich. It is ripe the beginning of September, and greatly esteemed by the curious.

9. The Lisle; or, as the French call it, la petite Violette Hâtive. This Tree hath smooth Leaves, and small contracted Flowers.
ers. The Fruit is of a middle Size, and next the Sun of a fine violet Colour. The Flesh is of a pale yellow, melting, full of a rich vinous Juice; but adheres to the Stone, where it is very red. This Fruit is ripe the Beginning of September.

10. The old Newington. The Leaves of this Tree are sawed, and the Flowers large and open. The Fruit is fair, large, and of a beautiful red Colour next the Sun. The Flesh is white, melting, and closely adheres to the Stone, where it is of a deep red Colour. The Juice is very rich and vinous. It is ripe about the Middle of September.

11. The Rambouillet, commonly called the Rambullion. This Tree has smooth Leaves, and large open Flowers. The Fruit is of a middling Size, rather round than long, deeply divided by a Furrow in the Middle; of a fine red Colour next the Sun, but of a light Yellow next the Wall. The Flesh is melting, of a bright yellow Colour, except near the Stone, from which it separates, where it is of a deep red. The Juice is rich and of a vinous Flavour. This Fruit ripens about the Middle of September.
12. The Pourprée; or, as the French generally call it Pourprée tardive, the late Purple. The Leaves of this Tree are very large, and sawed, the Shoots strong, and the Flowers small and contracted. The Flesh, except near the Stone, from which it separates, and where it is red, is white, melting, and of a rich sugary Juice. It is not ripe till near the End of September.

13. The Nevette. The Leaves of this Tree are sawed, and the Flowers small and contracted. The Fruit is large, somewhat longer than round, of a bright red Colour next the Sun, and of a pale yellow on the other. The Flesh is melting, full of a rich Juice, and very red at the Stone, from which it separates. It ripens about the Middle of September, and is esteemed one of the best Peaches.

14. The Royal. This Tree hath smooth Leaves, and small contracted Flowers. The Fruit is large, round, and of a deep red on the Side exposed to the Sun, but of a pale yellow on the other. The Flesh is white, melting, and full of a rich Juice, of a white Colour, except near the Stone from which it separates, where it is of a deep red. This Fruit is ripe about the Middle of September.
The monstrous Pavy of Pomponne. The Leaves of this Tree are smooth; the Flowers large and open. The Fruit is very large and round, many times fourteen Inches in Circumference. The Flesh is white, melting, and closely adheres to the Stone, where it is of a deep red Colour. The Side next the Sun is a beautiful red, and the other of a pale flesh Colour. It ripens about the End of October, and when the Autumn is warm, is an excellent Peach.

The above Description of the different Kinds of Peaches proper for making Ratafia, will be of use to the young Artist, as the fine Flavour of this Liquor in a great Measure depends on a proper Choice of the Fruits used in the Composition; and if the Instructions relating to the Perfections and Ripeness of these Fruits are observed, an excellent Cordial may be easily made in the following manner.

Take your Peaches, bruise them, and instantly strain out their Juice thro' a Piece of strong Linen. In this Juice, without any Mixture of Water, dissolve your Sugar. And when the Sugar is melted, add the Quantity of Spirit. No Spices must be used in this Ratafia, the fine Flavour of the Peach being far preferable to all Spices in the
of Distillation. 241

the World. The Quantity of either the Sugar or Spirit may be augmented or lessened according to your own Judgment, or in Proportion to the Price of your Ratafia.

As soon as the Spirit is added to the dulcidified juice of the Peaches, the whole must be filtrated thro' a Flannel Bag, put into Bottles close stopped; for the fine Flavour of the Peach will soon be lost unless the Bottles are very well corked. Some also cover the Cork with Sealing-wax, which is not a bad Caution.

If you would have your Ratafia of a bright red Colour, your must let your bruised Peaches ferment a Day or two; by which means the Colour of the Skin, and that of the Flesh near the Stone, will be extracted, and give your Ratafia the Colour desired.

4. Of Orange-flower Ratafia.

The Orange-flower has been already described, Page 127. I shall therefore only add, that the Orange-flowers used in making Ratafia should be large, in their full Perfection, gathered before the Rising of the Sun, and carefully picked from their Stalks, &c. Some blanch the Orange-flowers, by putting them into a small Quantity of R Water,
Water, and boiling them a few Minutes over the Fire. But by this Method the most volatile Parts of the Flower are evaporated, by which the Ratafia will lose much of its delicate Flavour.

The best way therefore is to use the Orange-flowers without any previous Boiling.

Recipe for making ten Gallons of Orange-flower Ratafia.

Take of Orange-flowers fresh gathered, and clean picked from their Stalks, &c. five Pounds, and infuse them six Days in five Gallons of clean Proof Spirit. Dissolve fourteen Pounds of Sugar in five Gallons of Water; and after straining the Spirit from the Flowers, mix it with the Syrup, and filtrate the whole thro' a Flannel Bag.

Some instead of common Water use the Orange-flower Water; but it will be necessary in pursuing that Method to take care that the Water be fresh made, and very fragrant; for otherwise instead of improving, you will greatly injure the fine Flavour of your Ratafia.

The foreign Distillers keep two Sorts of Orange-flower Ratafia, one they call single and the other double. The former is made according
of Distillation.

According to the above Recipe; but in making the latter they use double the Quantity of Orange-flowers, and considerably augment the Proportion of Sugar. It will be needless to give a Recipe for making that Sort of Ratafia, which they call double, as the Process is exactly the same.

5. Ratafia of Portugal Orange.

Ratafia may be made from any Sort of Orange; but that of the Portugal Orange is reckoned the best.

The Oranges must be chosen fair, large, and ripe; and the outer or yellow Peel be carefully taken off. The Juice of the Oranges must be then pressed out, dulcified with Sugar, and mixed with the Spirit: after which the outer Rinds are to be added, and after a proper Infusion, the whole filtrated through a Flannel Bag.

Recipe for making three Gallons of Portugal Orange Ratafia.

Take of the Juice of Portugal Oranges two Gallons; clean rectified Spirit one Gallon; four Pounds of Sugar; and the outer Peel of ten Oranges. Let the whole infuse a Fortnight, and then filter the Liquor through a Flannel Bag.
Some instead of infusing the Peel as directed in the above Recipe, put the Peel into the Spirit, and distil it in Balsamum Maritæ; after which they add the Spirit to the dulciﬁed Orange-juice, and ﬁlter as before.

The foregoing Recipes for making Ratafia from different Fruits, &c. will be sufﬁcient to instruct the young Distiller in the Method necessary to be pursued for making Cordials of this Kind; for it would be tedious to give Formula’s for making all the Kinds of Ratafia kept by different Distillers. The Method in all is nearly the same; and the Proportion of Sugar and Spirit may be easily discovered by a few Experiments. I shall therefore conclude this Chapter with giving a Recipe for making what is called by our English Distillers Ratafia, tho’ a very bad Composition.

Recipe for making ten Gallons of common Ratafia.

Take of Nutmegs eight Ounces; bitter Almonds ten Pounds; Lisbon Sugar eight Pounds; Ambergrise ten Graias: Infuse these Ingredients three Days in ten Gallons of clean Proof Spirit, and ﬁlter through a Flannel Bag for use.
The Nutmegs and bitter Almonds must be bruised; and the Ambergrise rubbed with the Lisbon Sugar in a Marble Mortar, before they are infused in the Spirit.

CHAP. LIII.

Of Gold Cordial.

This Cordial has its Name from Leaf Gold being formerly used in its Composition; but as later Experiments have abundantly demonstrated that Gold can add nothing to its Virtues, it is now generally omitted.

Recipe for making ten Gallons of Gold Cordial.

Take of the Roots of Angelica, four Pounds; Raisins stoned, two Pounds; Coriander-seeds, Half a Pound; Caraway-seeds and Cinnamon, of each Half a Pound; Cloves two Ounces; Figs and Liquorice-root, of each one Pound; Proof Spirit eleven Gallons; Water two Gallons: The Angelica, Liquorice, and Figs must be sliced, before they are added. Digest two Days, and draw off by gentle Heat, till the Faints begin to rise, hanging in a Piece of Linen fastened to the Mouth of the Worm an
Ounce of English Saffron. Then dissolve eight Pounds of Sugar in three Quarts of Rose Water, and add it to the distilled Liquor. Some Distillers instead of Saffron colour their Goods with burnt Sugar, but by this means the Cordial is greatly impaired in its Virtues.

Or,

Take of the Juice of Alchermes five Ounces; Cloves two Ounces and a Half; Musk and Ambergris, of each Half a Dram; Loaf Sugar ten Pounds; Proof Spirit eleven Gallons; digest the whole a Fortnight in a close Vessel, and filter thro' a Flannel Bag for use. Some add thirty Leaves of Gold; but the Medicine is not at all the better for it.

Either of the above Recipes will produce an excellent Cordial; good in Tremblings, Faintings, and Lowness of Spirits, &c. Also in Nauseas and Griping Pains of the Stomach and Bowels.
Of Distillation.

C H A P. LIV.

Of Cardamum; or All-fours.

This Water has its Name from the four Ingredients in its Composition; and in some Countries is greatly used by the poorer Sort of People.

Recipe for making ten Gallons of Cardamum.

Take of Pimento, Caraway and Coriander-seeds, and Lemon-peel, of each three Pounds; of Malt Spirits eleven Gallons; Water three Gallons. Draw off with a gentle Fire, dulcify with ordinary Sugar, and make up the Goods, to the Strength you desire with clean Water.

This is rarely called for unless by the poor Sort of People, who are induced to use it from its Cheapness; tho' it is a better Cordial than many drawn from dearer Ingredients. It is an excellent Carminative, and is often sold for Aqua Mirabilis.
THERE was formerly kept in the Apothecaries Shops a distilled spirituous Water of Juniper; but the Vulgar being fond of it as a Dram, the Distillers supplanted the Apothecaries, and sold it under the Name of Geneva. The common Sort however is not made from Juniper-berries as it ought to be, but from Oil of Turpentine; the Method of which we shall give in the Sequel of this Chapter.

Juniper-berries are, a roundish Fruit, of the Size of a Pea. They wither and wrinkle in the drying, and we meet with them variously corrugated, and usually covered with a bluish resinous Dust when fresh. They should be chosen fresh, plump, full of Pulp, and of a strong Taste and Smell. They are usually imported from Germany, tho' we have plenty of the Trees in England. It is but small with us, rarely rising to more than three or four Feet in Height, and scarce ever exceeding five or six. Some of the Juniper Shrubs are Males, some Females of the same Species; the Male Shrubs produce in April or May a small Kind of Juli with Apices on them very large.
large, and full of Farina; the Females produce none of these Juli but only the Berries, which do not ripen till the second Year, and then do not immediately fall off, so that it is no uncommon thing to see three Sets of Berries, or the Berries of three different Years at once on the same Tree.

If you make use of English Berries, let them be fully ripe before they are gathered; and in order to preserve them, spread them very thin on a boarded Floor, leaving the Windows and Doors open, and turn them once a Day till they are dry; after which pack them up in Barrels, so that no Air may come to them, and they will keep good all the Year. Some, when they are dry, throw them altogether in a Heap in a Corner of the Room, where they continue till wanted for use; but the Berries will not keep so well by this Method as by being packed in Casks; they are subject to contract a Mouldiness, which will give a Taste to the Goods, greatly to their Disadvantage.

Some Distillers as soon as their Berries are gathered, put them into Casks, and cover them with Spirits of Wine; by this Method the Berries are indeed well preserved, without any Danger of contracting an ill Smell, which they are very apt to do
do by the other Methods unless the greatest Care be taken; but then it must be remembered, that the Spirit will extract great Part of their essentia! Oil, in which their Virtues consist, and consequently the Berries themselves will be rendered of little Value. If, therefore, you preserve your Berries in this manner, you should put into each Cask or Jar, only the Quantity you use for one Charge of your Still; and when you have occasion to use them, put both the Spirits and Berries into your Alembic.

Thus your Berries will be finely preserved, without any Loss either of their essential Oil, or the Spirits made use of to preserve.

Recipe for making ten Gallons of Geneva.

Take of Juniper-berries three Pounds, Proof Spirit ten Gallons; Water four Gallons. Draw off by a gentle Fire till the Faints begin to rise, and make up your Goods to the Strength required with clean Water.

The Distillers generally call those Goods which are made up Proof by the Name of Royal Geneva; for the common Sort is much below Proof, ten Gallons of Spirit being
of Distillation.

being sufficient for fifteen Gallons of Geneva. Nay, what is generally sold at the common Alehouses is made in the following manner.

Take of the ordinary Malt Spirits ten Gallons; Oil of Turpentine two Ounces, Bay Salt three Handfuls. Draw off by a gentle Fire till the Faints begin to rise, and make up your Goods to the Strength required with clean Water.

In this manner is the common Geneva made, and it is surprizing that People should accustom themselves to drink it for pleasure.

There is a Sort of this Liquor called Holland's Geneva, from it being imported from Holland, which is greatly esteemed.

The Ingredients used by the Dutch are; however, the same as those given in the first Recipe of this Chapter, only instead of Malt Spirit they use French Brandy. In the first Part of this Treatise we have sufficiently shewn the Nature of French Brandy, and in what its Excellence consists; and, also, that by the Help of a clean Spirit, Cordial Waters may be made with the same Goodness as those drawn with French a Mista. Holland's Gin is Extracte from Malt Spirits.
Brandy. If therefore the Distiller be care-ful in distilling and rectifying his Malt Spirit, he may make Geneva equal to that of the Dutch, provided it be kept to a proper Age; for all spirituous Liquors con-tract a Softness and Mellowness by Age, im-possible to be imitated by Art.

C. H. A. P. LVI.

Of Cherry Brandy.

This Liquor is greatly called for in the Country; and is made different ways. Some press out the Juice of the Cherries, and having dulcified it with Sugar, add as much Spirit to it as the Goods will bear, or the Price it is intended to be sold for. But the common Method is to put the Cherries clean picked into a Cask, with a proper Quantity of Proof Spirit, and after standing eighteen or twenty Days, the Goods are drawn off into another Cask for Sale, and about two thirds of the first Quantity of Spirits poured into the Cask upon the Cherries. This is suffered to stand about a Month to extract the whole Virtue from the Cherries, after which it is drawn off as before; and the Cherries pressed to take out the Spirit they had absorbed. The Proportion of Cherries and Spirit is not very nicely observed; the general Rule is
is to let the Cask be about half filled with Cherries, and then filled up with Proof Spirits. Some add to every twenty Gallons of Spirit half an Ounce of Cinnamon, an Ounce of Cloves, and about three Pounds of Sugar, by which the Flavour of the Goods is considerably increased. But in order to save Expenses, not only the Spices and Sugar are generally omitted, but also great Part of the Cherries, and the Deficiency supplied by the Juice of Elderberries. Your own Reason therefore, and the Price you can sell your Goods for, must direct you in the Choice of your Ingredients.

By the same Method you may make Raisberry Brandy; and if the Colour of the Goods be not deep enough, it may be improved by an Addition of Cherry Brandy.

CHAP. LVII.

Of Honey Water.

THIS Water has its Name from the Honey in its Composition; tho' that Ingredient is but of very little Service to the Water, if made according to the usual Method.

Recipe
Recipe for making a Gallon of Honey Water.

Take of the best Honey and Coriander-seeds, of each one Pound; Cloves, one Ounce and a Half; Nutmegs and Gum Benjamin, of each an Ounce; Vanillaes Number four. The yellow Rind of three large Lemons: Bruise the Cloves, Nutmegs, Coriander-seed, and Benjamin; cut the Vanillaes in pieces, and put all into a Glass Alembic, with one Gallon of clean rectified Spirit, and after digesting forty eight Hours, draw off the Spirit in Balneum Mariæ. To a Gallon of the above Spirit, add of damask Rose Water and Orange-flower Water, of each a Pound and a Half; Musk and Ambergrise of each five Grains. Grind the Musk and Ambergrise with some of the Water in a Glass Mortar, and afterwards put all together into a digesting Vessel, shaking them well together, and let them circulate three Days and three Nights in a gentle Heat: Then let all cool; filter and keep the Water in Bottles well stopped for use.

This Water was first made by that faithful Chemist Mr. George Wilson, for King James II. It is an Antiparalitic, smooths the Skin, and gives one of the most agreeable Scents imaginable. Forty or sixty Drops
Drops put into a Pint of clean Water, are sufficient for washing the Hands and Face; and the same Proportion to Punch, or any Cordial Water, gives a very agreeable Flavour.

C H A P. LVIII.

Of Unequalled Water, generally sold by the French Name l'Eau sans Pareille.

There are two Sorts of this Water, one drawn considerably below Proof, and rendered fine by Filtration, and the other without the Faints, the Receiver being removed as soon as they begin to rise. The latter is much the best, tho' dearer than the former.

Recipe for making a Gallon of the common Eau sans Pareille.

Take the outer Peels of twelve Citrons, three Quarts of fine Proof Spirit, and a Quart of Water. Put all into a Glass Alembic, and distil to a Dryness in Balneum Mariae; filter the Water, and put it into Bottles well stopped.

This is the common Sort, and what is generally sold here under the Name Eau sans Pareille.

Recipe
Recipe for making a Gallon of the best Sort of Eau sans Pareille.

Take of the Essence of Cedrat, Bergamot, Orange, and Lemon, of each two Drams; rectified Spirit a Gallon; Water two Quarts. Put all into a Glass Alembic, and distil in Balneum Mariae till the Faints begin to rise, when the Receiver must be immediately removed.

Some to save the Trouble and Expence of Distillation, mix the Essences with the Spirit of Wine, in the manner before mentioned in the Chapter for making Hungary Water; but this is greatly inferior to that made by Distillation.

CHAP. LIX.

Of the Water of Bouquet.

THIS Water has its Name from its Inventor, and is greatly esteemed abroad for its Smell. It is indeed drawn from the most odoriferous Flowers, and therefore it is no wonder that it is held in great Esteem.
Recipe for making a Gallon of Bouquet's Water.

Take of the Flowers of white Lillies, and Spanish Jessamin, of each Half a Pound; Orange-flowers and those of the Jonquil and Pink of each four Ounces; damask Roses one Pound. Let those be fresh gathered, and immediately put into a Glass Alembic with a Gallon of clean Proof Spirit, and two Quarts of Water. Place the Alembic in Balneum Mariae, draw off till the Faints begin to rise. You may use Spirit of Wine, instead of Proof Spirit; but it will be absolutely necessary that it be entirely inodorous; for otherwise your Water will fall short of the desired Perfection.

C H A P. LX.

Of Cyprus Water.

This Water is only a dilute Tincture of Ambergris; but as it is used by those who are fond of that Perfume, and known by the Name of Cyprus Water, or Eau de Chypre, I would not omit giving the Recipe here, intending to give a full Account of Ambergris in a succeeding Chapter.

Recipe
Recipe for making a Gallon of Cyprus Water.

Take of the Essence of Ambergrise Half an Ounce; put it into a Glass Alembic with a Gallon of Spirit of Wine and two Quarts of Water. Place the Alembic in Balneum Mariæ, and draw off till the Faints begin to rise.

CHAPTER LXI.

Of Vestal Water, or Eau de Vestale.

This is a very agreeable Water, and has been long in use in several Parts of Europe.

Recipe for a Gallon of Vestal Water.

Take of the Seeds of Daucus Creticus or Candy Carrots, two Ounces; Spirit of Wine a Gallon; Water two Quarts. Distil in Balneum Mariæ till the Faints begin to rise. Then add to the Spirit drawn over an Ounce of the Essence of Lemons, and four Drops of the Essence of Ambergrise; redistil in Balneum Mariæ, and keep the Water in Bottles well stoped for use.

CHAPTER
CHAP. LXII.

Of Beauty Water, or Eau de Beauté.

This Water has its Name from its use in washing the Face, and giving an agreeable Smell. It is drawn from Thyme and Marjoram, which gives it a very elegant Odour.

Recipe for making a Gallon of Beauty Water.

Take of the flowery Tops of Thyme and Marjoram, of each one Pound; Proof Spirits five Quarts; Water one Quart. Draw off in Balneum Mariae, till the Faints begin to rise, and keep it close stopped for use.

CHAP. LXIII.

Of Royal Water.

This Water has its Name from being considered as the most excellent of all scented Waters. It is compounded of the Cedrat, Nutmegs and Mace, from whence the most elegant Smell is produced; and no Water is at present thought equal to this. There are two Sorts of Royal Water, one produced by a single Distillation, and the other by a double Distillation,
and thence called rectified, or double distilled Royal Water.

Recipe for a Gallon of Royal Water.

Take of Mace one Ounce; Nutmegs Half an Ounce; Essence of Cedrat, or Bergamot two Drams: Put these into a Glass Alembic (after bruising the Spices) with five Quarts of fine Proof Spirit, and draw off one Gallon in Balneum Mariae.

Recipe for making a Gallon of double distilled Royal Water.

Take of Mace one Ounce; Nutmegs Half an Ounce; bruise them, and put them into an Alembic with six Quarts of fine Proof Spirit, and draw off five Quarts with a gentle Fire. Then take the Spirit drawn off and put it into a Glass Alembic, with two Drams of the Essence of Cedrat, or Bergamot, and draw off a Gallon in Balneum Mariae.

Either of these Recipes will produce an elegant Water; but the latter greatly exceeds the former.
C H A P. LXIV.

Of the Tincture, or Essence of Ambergrifie, Musk and Civet.

1. AUTHORS have been long divided with regard to the Origin of Ambergrife; some taking it for a vegetable Juice, which either dropped into the Water from the Trunks or Branches of some Trees growing on the Sea-coast, or exudated from their Roots which ran out of the Earth into the Sea; some for an animal Production, and formed either by a secret Process from Honey-combs, or the Dung of Birds; and others have very circumstantially recorded that it is produced in the Whale. These Opinions are however now looked upon as false; Ambergrife being universally allowed to be a Mineral Production, of the Number of Bitumens. It is a light and frothy Substance, which generally bubbles up out of the Earth in a fluid Form, principally under Water, where it is by Degrees hardened into the Masses we see it in.

Ambergrife in its natural, or common Form is a lax and coarse Substance of an irregular Structure, friable, and so light as to swim upon Water. It is of a pale gray Colour, with a faint Tinge of brown in it; but Pieces perfectly and uniformly of this Colour