Leaves alternate, flowers yellow. Fruit long, smooth shell, russet to brown. Seeds round and smooth.

**Sirup of Gum Arabic.**

*Sirop de Gomme Arabique.*

- Refined sugar: 5 k.
- White gum arabic: 600 grm.
- Water: 2 l. 900 c.c.
- Whites of four eggs.

Wash the gum and dissolve cold in 600 c.c. of water. When the gum is dissolved, pass the solution through a fine sieve of linen and mix with the boiling sirup, which is preferably clarified. Boil for two or three minutes and pass the sirup through a linen straining bag.

**Formula of the Codex.**

- Gum arabic: 500 grm.
- Cold water: 508 grm.

Stir to effect solution and pass through a blanket and mix with:

- Boiling simple sirup: 4000 grm.

**Almonds.**

*Sirop d'Orange (Codex).*

- Almonds, sweet: 500 grm.
- Almonds, bitter: 150 grm.
- White sugar: 3000 grm.
- Distilled water: 1625 grm.
- Water of the orange flower: 299 grm.

Cleanse the almonds, remove the skin and make a paste of them in a Wedgwood mortar with 750 parts of sugar and add little by little 125 parts of water. Dilute the paste exactly with 1,500 parts of water and pass through a linen bag. Take up the residue with a little water, so as to obtain 2,250 grm. of emulsion, in which dissolve, on the bain marie, or water bath, the remainder of the sugar. Add the orange flower water to the surface of the sirup when it has cooled, then mix.

**Balsam of Tolu.**

*Sirop de Baume de Tolu (Codex).*

- Balsam of tolu: 50 grm.
- Distilled water: 1000 grm.
- Sugar (white) sufficient quantity.
THE MANUFACTURE OF

Sirup of Camomile.

**Sirup de Camomille (Codex).**

- **Dry flowers of the camomile.** 100 parts.
- **Water.** 1000 parts.
- **Sugar.** 1 k. 900 grm.

Make an infusion with boiling water; allow the mixture to macerate for six hours, pass through linen, allow it to repose and add the sugar. Let it dissolve in a covered water bath.

In the same manner the sirups of absinthe, hyssop, etc., are made.

**Capillaire (Adiantum pedatum).**

**Capillaire du Canada.**

Long stem (Fig. 41), leaves 3 to 5 decimeters long,

![Fig. 41.—CANADIAN CAPILLAIRE.](image)

small leaves of a bright pure green. More aromatic than the capillaire of Montpellier.

**Capillaire Sirup.**

**Sirop de Capillaire:**

- **Fine white sugar.** 5 k.
- **Canada capillaire.** 250 grm.
- **Pure water.** 2 l. 600 c. c.
- **Whites of four eggs.**

Infuse two-thirds of the capillaire for two hours in 1 l. 800 c. c. of boiling water, add the sugar; after all has been passed through a sieve clarify with albumenized water. Pour on the boiling sirup to the remainder of the leaves, infuse for two hours and strain through a linen bag.

The sirup of capillaire can be perfumed with the addition of 12% grm. Pekoe tea during the infusion in the boiling sirup. When it is necessary to employ the capillaire of Montpellier, the amount of the capillaire must be increased by one-third.

**Cherry Sirup.**

**Sirop de Cerises.**

- **Refined sugar.** 5 k.
- **Conservé of cherries.** 2 l. 600 c. c.

Put the filtered conservé in a basin, heat quickly and remove as soon as it boils. Remove from the fire, allow it to rest and skin. Pass through a blanket or filter.

When the sirup is made in the cherry season the conservé is dispensed with and the operation is as follows: Well ripened cherries are stoned and pressed. The juice is allowed to stand 24 hours, then decant and filter. Then the operation is performed as above.

**Lemon.**

**Bichof Froid.**

Infuse the skin of a lemon in a glass of kirsch. When it has absorbed the perfume remove it and pour the kirsch into 2 l. of white or red wine in which a pound of sugar has been melted.

**Raspberry.**

**Sirop de Framboises.**

- **White sugar.** 5 k.
- **Conservé of raspberries.** 2 l. 600 c. c.

Same operations as in making currant sirup.
Another Receipt.

Sugar ......................... 5 k.
Ripe raspberries .............. 5 k.

Put the fruits in a copper basin with the sugar and boil until the desired degree of thickness is obtained. Pass through a linen bag.

Sirup of Raspberry Vinegar.

Sirup de Vinaigre Framboise.

White sugar .................... 1 k.
Raspberry vinegar .......... 500 grm.

Put the sugar in an earthenware vessel, add the sugar, stop up the vessel tight and heat gently over a water bath; when the sugar is dissolved remove it from the bath, cool off the sirup and bottle.

Raspberry Vinegar.

Fill a jug or crock with ripe raspberries and cover with vinegar. At the end of two months decant the clear liquid and preserve in bottles.

Currant.

Sirup de Groseilles Framboise.

Refined sugar ................. 5 k.
Conserve of currants .......... 2 l. 600 c. c.

Put the sugar in a basin, put on the conserve, heat quickly, stirring constantly. Remove the sirup from the fire and allow it to repose for an instant; skim if necessary. Pass through a filtering bag. Sirup of wild cherry is prepared in the same manner.

Marshmallow.

Sirup de Guimauve.

Refined sugar ................. 5 k.
Dry powdered marshmallow root 500 grm.

Melt the sugar on a water bath with gentle heat; keep covered; when the sugar is entirely dissolved cease the heating and filter, after which the sirup is cooled.

Lemon.

Sirup de Lémon.

Refined sugar ................. 5 k.
Concentrated essence of lemon 50 c. c.
Citric acid ..................... 40 grm.
Water .......................... 2 l. 600 c. c.
Whites of four eggs.

Cook and clarify the simple sirup, pass through a filtering bag, then add the essence of lemon and the citric acid dissolved in 1 l. of water. Stir briskly, mix, and when cool bottle.

Mulberry.

Mûres.

The black mulberry (Fig. 43) is a tree 25 to 45 feet high, fruit round and plum, red and black.

White sugar .................... 5 k.
Mulberries ...................... 5 k.

Take fruit which is not quite ripe, put in a basin.
THE MANUFACTURE OF LIQUORS AND PRESERVES.

with sugar. Carry the mixture to the boiling point or until the syrup is concentrated enough, then pass through a filter.

Walnuts.

Walnuts................. 120 k.
Brandy.................. 10 l.

Infuse the green nuts gathered at the end of July in the brandy. Throw in 5 grm. each of cloves, cinnamon, musk and coriander. In December filter the infusion and mix with a syrup prepared with 3 k. 750 grm. of sugar. Leave the mixture for fourteen days, filter and bottle.

Orange Flower.

Refined sugar.............. 5 k.
Orange flower water........ 500 c. c.
Water..................... 2 l. 100 c. c.
Whites of four eggs.

Dissolve the sugar with 1 l. of pure water and 600 c. c. of albumenized water and clarify; strain, add the orange flower water, mix and cover. Sirup of roses is prepared in the same manner.

Ratafia of Orange Flowers.

Petals of orange flowers........ 100 grm.
Sugar........................ 750 grm.
Alcohol (85°)................ 600 c. c.
Water......................... 400 c. c.

In the same manner the ratafias of rose, jasmine, etc., are prepared. For the ratafia of acacia flowers it is necessary to employ 1,500 grammes of clean flowers.

Sirup of Orange.

Sirup d'Oranges.

Refined sugar.............. 5 k.
Concentrated essence of orange.. 50 c. c.
Tartaric acid.............. 60 grm.
Water...................... 1 l.
Whites of four eggs.

Same process as that used in making lemon sirup.

Sirup of Orange Peel.

Sirup d'Ecorces d'Oranges (Codex).

Fresh orange peel........ 90 parts.
Water..................... 100 parts.

Infuse for 24 hours. Press and dissolve in the infusion, double its weight of sugar.

Bitter Sirup of Orange Peel.

Sirup d'Ecorces d'Oranges Amères (Codex).

Dry peel........... 100 parts.
Alcohol (60°)........... 100 parts.
Water.................. 1000 parts.

Macerate for 12 hours in alcohol. Throw on all the water in a boiling state and leave the infusion for 6 hours. Press, filter, add 190 parts of sugar to each 100 parts of liquid. The operation should be conducted in a covered water bath.

Punch.

Sirup de Punch au Cognac.

Brown sugar.............. 5 k.
Cognac.................... 3 k.
Concentrated essence of lemon.. 1 c. c.
Citric acid.............. 6 grm.

The sugar is clarified and cooked to 32° and filtered and put in a vessel with the cognac. The essence of lemon and the citric acid is dissolved little by little. The whole is mixed and the vessel is carefully closed and shaken anew until entirely cold.

Punch au Kirsch.

Refined sugar.............. 5 k.
Kirsch.................... 3 l. 50 c. c.
Alcohol (85°)............. 400 c. c.
Essence of apricot........ 100 c. c.
Essence of lemon........ 1 c. c.
Citric acid.............. 6 grm.

Same method as that given above.
LIQUORS - AND PRESERVES.

Rum Punch.

*Stirp de Punch au Rhum.*

Refined sugar ........................................ 5 k.
Rum ........................................ 2 l.
Alcohol (85°) .................................... 1 l.
Essence of lemon .................................. 1 c. c.
Citric acid ......................................... 6 grm.
Hyson tea .......................................... 23 grm.

Prepare a strong infusion of tea with 400 c. c. of boiling water and add the sirup cooked to 39°. The rest of the operation is the same as before.

Four Fruits.

*Stirp des Quatre Fruits.*

This name is given to equal parts of the sirups of cherry, strawberry, raspberry and currant.

Tea.

*Thé.*

The tea plant of China (Fig. 43) attains a height of 3 to 7 feet. Leaves alternate oval, elongated, pointed and of a deep green color. Fruit green and plump. The leaf is the part utilized.

Sirup of Tea.

*Stirp de Thé.*

The sirup of tea is prepared in the same manner as capillaire sirup, with the following materials:

Tea, Imperial .................................. 100 grm.
Tea, Pekao ..................................... 25 grm.
Pure water ....................................... 2 l. 960 c. c.
Whites of fifteen eggs.

Wash the roots with tepid water; boil them for 20 minutes with 2 l. of water. Pass through a sieve without pressing; add sugar to the infusion and clarify. To perfume add 25 c. c. of orange flower water.

Vanilla.

*Stirp de Vanille.*

Vanilla ........................................ 60 grm.
Sugar ............................................. 500 grm.
Brandy (45°) ................................... 24 grm.
Water ............................................. 310 c. c.

Cut the vanilla longitudinally, then transversely as thin as possible. Triturate in a mortar, adding alternately a little sugar and a little brandy to make a homogeneous paste. The mixture is introduced in a vessel with the remainder of the sugar and the water. Dilute the white of an egg with as little water as possible and mix. Place the vessel on a water bath and heat; at the end of 24 hours strain.
Violet.

**Sirop de Violettes.**

- Refined sugar: 5 k.
- Fresh flowers, crushed: 525 grm.
- Water: 2 l. 600 c.c.

Contuse the violets in a mortar put in a tinned water bath. Add 1 l. of water (60° C.) Agitate some time and press the flowers. Put them back in the tin water bath; throw on the rest of the boiling water; infuse for 11 hours; pass through wet linen.

**Preservation of Sirups.**

Sirups change easily. They ferment or become mouldy. To prevent this loss recourse is had to various systems, of which the best, as it introduces no foreign elements into the liquor, is the Appert process. The bottles of sirup are heated over a water bath to between 60° and 70°, as has been already described for fruit juices.

**Chapter III.**

**Liquors by Distillation.**

Liquors by distillation are obtained from compound perfumed spirits, which are often prepared at the very moment of the manufacture of the liquor. The aromatic materials are cut, sliced, or pulverized, according to their nature, and are submitted to the same treatment as indicated under the head of "Essences." Macerate the materials in alcohol, add the water, and distill, then rectify with another quantity of water, and draw off the finished product. The distillation finished, the treatment with sirup follows, and the liquor is brought up to the desired strength, colored, and clarified. The sugar is always dissolved by heat in the requisite quantity of water, and the sirup is cooled before the mixture with the perfumed spirit.

The rest of the water is then added.

The general method of making liquors having been described, the principal receipts for the various liquors will be given.

**Absinthe.**

**Grande Absinthe.**

Small plant (Fig. 44), with a strong aromatic odor, taste very bitter, height about twenty inches, leaves white, soft to the touch, yellow flowers.

**Ordinary Absinthe.**

**Absinthe Ordinaire.**

- Flowering tops and dried leaves of the greater absinthe: 250 grm.
- Hyssop tops and flowers, dried: 50 grm.
- Balm mint: 50 grm.
- Green anise: 200 grm.

Macerate the materials, which have been lightly pounded, in a water bath with 5 l. 600 c.c. of alcohol (85°). At the end of 24 hours add 3 l. of water, and distill gently, so as to obtain 5 l. 60 c.c. of first quality liquor. Bring up to 10 l. at 46° by the addition of 4 l. 400 c.c. of water, color green with indigo blue, or better, with chlorophyl. Allow it to repose and decant.
THE MANUFACTURE OF

Absinthe (Demi-fine).

Greater absinthe, flowering tops and leaves .................. 250 grm.
Lesser absinthe .............................................. 100 grm.
Hyssop .......................................................... 50 grm.
Balm mint ......................................................... 50 grm.
Angelica roots ................................................. 12 grm.
Green anise ...................................................... 400 grm.

Cut the materials fine and macerate with 2 l. 500 c. c. of alcohol (85°). Distill after 24 hours with 2 l. of water. Draw off 2 l. 300 c. c. of good liquor, to which add 3 l. 500 c. c. of alcohol at 85° and 4 l. 300 c. c. of water to obtain 10 l. at 40°. Color as ordinary absinthe.

Absinthe (Fine).

Greater absinthe ................................................. 250 grm.
Lesser absinthe ................................................. 50 grm.
Hyssop .......................................................... 100 grm.
Balm mint ......................................................... 100 grm.
Green anise ...................................................... 500 grm.
Chinese anise ................................................... 100 grm.
Fennel ............................................................. 200 grm.
Coriander ......................................................... 100 grm.

Macerate with 5 l. 500 c. c. of alcohol (85°). At the end of 24 hours add 2 l. 750 c. c. distilled water. Draw off 2 l. 750 c. c. , add 2 l. 750 c. c. of alcohol at 85° and 2 l. of water to obtain 10 l. at 65°. Color green by the use of indigo blue, caramel, or, better, by chlorophyll.

Absinthe of Pontarlier.

Absinthe de Pontarlier.

Greater absinthe, dry and clean ................................ 250 grm.
Green anise ...................................................... 500 grm.
Fennel ............................................................. 500 grm.
Alcohol 85° ....................................................... 9 l. 500 c. c.

Macerate the plants in alcohol for 12 hours, and add 4 l. 500 c. c. of water before distilling. Draw off 9 l. 500 c. c. of perfumed spirits. Continue the operation until all the phlegm is drawn off, which is set aside for another operation.
The green color of the liquor is imparted by the following:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green anise</td>
<td>750 grm</td>
</tr>
<tr>
<td>Fennel</td>
<td>410 grm</td>
</tr>
<tr>
<td>Large absinthe, clean</td>
<td>280 grm</td>
</tr>
</tbody>
</table>

The color is obtained from the following plants:

<table>
<thead>
<tr>
<th>Plant</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon balm</td>
<td>75 grm</td>
</tr>
<tr>
<td>Hyssop</td>
<td>60 grm</td>
</tr>
<tr>
<td>Small absinthe</td>
<td>69 grm</td>
</tr>
<tr>
<td>Veronica</td>
<td>66 grm</td>
</tr>
<tr>
<td>Alcohol (85°)</td>
<td>9 l. 500 c. c.</td>
</tr>
<tr>
<td>Water</td>
<td>5 l.</td>
</tr>
</tbody>
</table>

Macerate in alcohol for 12 hours, add the water at the moment of distillation. Draw off 9 l. 500 c. c. Continue the distillation until all the phlegm has been distilled off. Reduce the strength of the liquid to 74°.

Absinthe of Besançon.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large absinthe, dried</td>
<td>400 grm</td>
</tr>
<tr>
<td>Green anise</td>
<td>500 grm</td>
</tr>
<tr>
<td>Fennel</td>
<td>660 grm</td>
</tr>
<tr>
<td>Coriander</td>
<td>66 grm</td>
</tr>
</tbody>
</table>

Color with:

<table>
<thead>
<tr>
<th>Plant</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Balm</td>
<td>50 grm</td>
</tr>
<tr>
<td>Small absinthe</td>
<td>100 grm</td>
</tr>
<tr>
<td>Hyssop</td>
<td>83 grm</td>
</tr>
<tr>
<td>Alcohol (85°)</td>
<td>9 l. 500 c. c.</td>
</tr>
<tr>
<td>Water</td>
<td>5 l.</td>
</tr>
</tbody>
</table>

Same operation as above.

Absinthe of Nîmes.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large absinthe, cleaned</td>
<td>366 grm</td>
</tr>
<tr>
<td>Green anise</td>
<td>386 grm</td>
</tr>
<tr>
<td>Fennel</td>
<td>250 grm</td>
</tr>
</tbody>
</table>

Color with:

<table>
<thead>
<tr>
<th>Plant</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roots black alder</td>
<td>25 grm</td>
</tr>
<tr>
<td>Angelica root</td>
<td>25 grm</td>
</tr>
</tbody>
</table>
Color with:

Small absinthe ...................... 80 grm.
Hyssop .......................... 75 grm.
Balm (lemon) ...................... 25 grm.
Veronica .......................... 40 grm.
Mint .......................... 40 grm.
Alcohol (85°) ...................... 9 l. 500 c. c.
Water .......................... 5 l.

Same operation as given above.

Swiss White Absinthe.
Absinthe suisse blanche.

Large absinthe, cleaned ......... 275 grm.
Small absinthe, clean ........... 112 grm.
Hyssop flowers ................... 110 grm.
Veronica .......................... 55 grm.
Genip (Artemisia rupestris) .... 55 grm.
Camomile ........................... 25 grm.
Green anise ....................... 325 grm.
Fennel (Florentine) ............ 255 grm.
Coriander .......................... 100 grm.
Angelica seeds .................. 55 grm.
Alcohol (85°) ...................... 9 l. 600 c. c.

Macerate the plants and proceed in the same manner as for green absinthe; reduce to 74°.

Vulnerable Elixir (Revulsive).
Elixir vulneraire révulsive.

Take 100 grm. of the dry leaves of each of the following plants:

Absinthe ....................... 52 grm.
Angelica ....................... 52 grm.
Basil .......................... 52 grm.
Calamint ....................... 52 grm.
Fennel .......................... 52 grm.
Hyssop .......................... 52 grm.
Lavender .......................... 52 grm.
Marjoram .......................... 52 grm.
Medit. .......................... 52 grm.
Balm .......................... 52 grm.
Mint .......................... 52 grm.
Origanum .......................... 52 grm.
Rosemary .......................... 52 grm.
Rue .......................... 52 grm.

Distill and rectify twice. Bring the volume to 10 l. with water.

Human Balsam.
Baume humain.

Balsam of Peru .................. 15 grm.
Absinthe ....................... 15 grm.
Coriander ...................... 18 grm.
Acacia nuts .................... 135 grm.
Peel of three lemons.

Divide and break up the materials, macerate for five days in 3 l. of alcohol (85°). Add 3 l. of water, and distill so as to obtain 3 l. Make a sirup with 1 l. 400 grm. of sugar and ¾ of a l. of alcohol, mix cold with the perfumed spirit. Color a light violet.

Swiss Formula for Same.

Large absinthe .................. 1,000 grm.
Small absinthe .................. 500 grm.
Angelica root .................... 62 grm.
Sweet flag ...................... 62 grm.
Dittany (Dictaine) ............ 15 grm.

Macerate for eight hours with 6 l. of alcohol (85°), and distill so as to obtain 5 l. Perfume with 4 grm. of essence of green anise. Color olive green.

German Formula.

Large absinthe .................. 230 grm.
Angelica root .................... 75 grm.
Green anise ..................... 275 grm.
Star anise ...................... 150 grm.
Fennel .......................... 230 grm.
Coriander ...................... 110 grm.

Macerate for 48 hours or less with 10 l. of alcohol at 60°. Distill slowly so as to draw off 7½ to 8 l. of the product, and make up to 10 l. at 75° with 90° alcohol. Color green.
Cream of Absinthe.
Crème d’absinthe.
Leaves and flowering tops of large absinthe........... 250 grm.
Small absinthe.......................... 60 grm.
Peppermint, dry leaves................. 60 grm.
Green anise............................. 60 grm.
Fennel .................................. 20 grm.
Sweet flag............................. 15 grm.
Skins of two lemons.
Macerate for two days in 4 l. of alcohol (85°), add 3 l.

500 c. c. of water, and draw off 3 l. 800 c. c., add a cold sirup made with 5 k. 500 grm. of sugar and 2 l. 500 c. c. of water. Dissolve with heat. Bring up to 10 l. with water, color green and filter.

Amber Seed.
Huile des créoles.

Musk .................................. 12.5 grm.
Clove .................................. 12.5 grm.
Amber seed .......................... 50 grm.
Alcohol (85°) ....................... 4 l.
White sugar ...................... 5 k. 500 grm.
Usual method. Do not rectify. Raise to 10 l., color with cochineal.
Angelica.

Angelique.

The roots and twigs of the angelica (Fig. 45) have a musk-like odor, verrucular root, height three to six feet, leaves large, green, and white, flowers greenish yellow.

Cream of Angelica.

Crème d'angelique.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angelica roots</td>
<td>130 grm.</td>
</tr>
<tr>
<td>Angelica seeds</td>
<td>125 grm.</td>
</tr>
<tr>
<td>Fennel</td>
<td>15 grm.</td>
</tr>
<tr>
<td>Coriander</td>
<td>15 grm.</td>
</tr>
</tbody>
</table>

Same method as for crème d'absinthe.

Annual plant (Fig. 46) has many branches, flowers white to red, fruit green, ovoid and striated, of strong odor, stinging taste.

Oil of Anise.

Huile d'anis.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green anise</td>
<td>200 grm.</td>
</tr>
<tr>
<td>Cascarilla (wood)</td>
<td>50 grm.</td>
</tr>
<tr>
<td>Rosewood</td>
<td>50 grm.</td>
</tr>
</tbody>
</table>

Macerate for 24 hours in 4 l. of alcohol (85°), after having crushed and rasped the wood and the seeds. Distill with 2 l. of water so as to draw off 4 l. Add, when cold, a sirup made with 5 k. 1,500 grm. of sugar in 2 l. 600 c. c. of water. Color red with cochineal.

Star Anise.

Anis étoilé.

The anise of Japan and China (Fig. 47) is always green; it has a dry fruit, star-shaped, brownish red, aromatic and bitter taste, odor of anise, seeds egg-shaped, smooth, reddish, containing a white and oily kernel.

Ordinary Anisette.

Anisette ordinaire.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Star anise</td>
<td>125 grm.</td>
</tr>
<tr>
<td>Bitter almonds, crushed</td>
<td>125 grm.</td>
</tr>
<tr>
<td>Florentine orris root in powder</td>
<td>62 grm.</td>
</tr>
<tr>
<td>Coriander</td>
<td>125 grm.</td>
</tr>
</tbody>
</table>

Anisette of Bordeaux.

Anisette de Bordeaux.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green anise</td>
<td>160 grm.</td>
</tr>
<tr>
<td>Star anise</td>
<td>65 grm.</td>
</tr>
<tr>
<td>Coriander</td>
<td>15 grm.</td>
</tr>
<tr>
<td>Fennel</td>
<td>15 grm.</td>
</tr>
<tr>
<td>Hyson tea</td>
<td>30 grm.</td>
</tr>
</tbody>
</table>

Same treatment and same quantity of product as the preceding preparation.

Fig. 47.—STAR ANISE.
THE MANUFACTURE OF

Eau-de-vie d'Anday.

Star anise.................. 62 grm.
Coriander................... 85 grm.
Florentine orris (powdered) .... 135 grm.
Skins of six oranges.
Alcohol (85°) ............... 3 l 890 c.c.
White sugar................ q. s.

Macerate for eight days. Distill over a water bath without rectifying. Color with caramel.

Product: 10 l.

Cacao (Theobroma cacao).

The cacao tree attains a height of from 10 to 40 feet; the wood is frail and light; the flowers are small, reddish, and grow directly from the trunk and the larger branches, as well as from the twigs. The fruit is a kind of bean about the size of a lemon, ovoid and elongated in form; the surface is broken up by ten longitudinal grooves.

Cacao Oil.

Huile de cacao.

Cacao .................. 500 grm.

Heat and pulverize; then macerate for forty-eight hours with 4 l 250 c. c. of alcohol (86°). Add 2 l. of water and distill so as to obtain 4 l 250 c. c. of water; rectify with 2 l., so as to obtain 4 l. Add a sirup made with:

Sugar .................. 5 k. 500 grm.
Water .................. 2 l.

Bring up the volume to 10 l. and filter.

Coffee.

Crème de moka.

Mocha coffee ............... 500 grm.
Bitter almonds, crushed .... 100 grm.
Alcohol (86°) ............... 4 l. 250 c. c.
White sugar ................ 5 k. 600 grm.

Brown the coffee; grind and macerate for 24 hours in the alcohol and distill. Rectify the infusion so as to obtain 4 l. and bring the volume up to 10 l.

FIG. 48.—CACAO.
Cinnamon (Ceylon),
*Conelle de ceylan.*

This comes (Fig. 49) in the form of roots of bark; color reddish yellow or fawn; agreeable taste.

---

**Chinese Cinnamon.**—Bark thicker than the Ceylon cinnamon (Fig. 49 B); deeper color; odor less agreeable; warm and burning taste.

**Cinnamon Oil.**

*Huile de cannelle.*

- Ceylon cinnamon: 80 grm.
- Chinese cinnamon: 25 grm.
- Cloves: 5 grm.

Pile up the aromatic materials and macerate for 48 hours in 85° alcohol. Add 2 l. of distilled water, and draw off 4 l. of the product, to which is added a sirup, mixed cold, made from 5 l. 300 grm. of sugar and 3 l. of water. Bring up the volume to 10 l. Color yellow with caramel and filter.

**Oil of Cedrat.**

*Huile de cédrat.*

Skins of 16 fresh citrons.

Macerate for 24 hours with 5 l. of alcohol at 85°. Distill with 3 l. of water, so as to obtain 5 l. of liquid. Add a sirup made according to the directions given above. Bring the volume up to 10 l. Color golden yellow with caramel and filter.

*Parfait amour.*

- Grated skins of cedrats: 62 grm.
- Grated skins of lemons: 31 grm.
- Cloves: 4 grm.
- Alcohol (60°): 6 l.
- White sugar: 2 l. 500 grm.

Macerate for two days: distill over a water bath without rectification. Product 10 l.; color with orich.

**Celery.**

*Crème de céleri.*

- Celery seed: 300 grm.
- Seeds of douce of Crete: 1½ grm.

Grind the seeds; macerate for two days in 4 l. of alcohol (85°); add 2 l. of water, and distill to obtain 3 l. 600 c. c. Bring the volume up to 10 l. and filter.

**Chartreuse, Benedictine and Trappistine.**

The formulas of the three varieties of chartreuse are kept absolutely secret by the monks, but the following
LIQUORS AND PRESERVES.


- Chinese cinnamon: 1.5 grm.
- Mace: 1.5 grm.
- Lemon balm, dried: 50 grm.
- Hyssop in flower tops: 25 grn.
- Peppermint: 3 grm.
- Thyme: 1.5 grm.
- Costmary: 12.5 grm.
- Genepi: 20 grm.
- Arnica flowers: 1 grm.
- Popular balsam buds: 1.5 grm.
- Angelica seeds: 12.5 grm.
- Angelica roots: 6.5 grm.
- Alcohol (85°): 6 l. 250 c. c.
- White sugar: 2 k. 500 grm.

2. Yellow Chartreuse. *Chartreuse jaune.*

- Cinnamon: 1.5 grm.
- Mace: 1.5 grm.
- Coriander: 150 grm.
- Cloves: 1.5 grm.
- Socotrine aloes: 3 grm.
- Lemon balm: 25 grm.
- Hyssop in flower: 12.5 grm.
- Genepi: 12.5 grm.
- Arnica flowers: 1.5 grm.
- Angelica seeds: 12.5 grm.
- Angelica root: 3 grm.
- Cardamom, small: 5 grm.
- Alcohol (85°): 4 l. 250 c. c.
- White sugar: 2 k. 500 grm.


- Chinese cinnamon: 12.5 grm.
- Mace: 3 grm.
- Cloves: 3 grm.
- Nutmeg: 1.5 grm.
- Tonka bean: 1.5 grm.

The aromatic materials are cut or crushed. Macerate all for 24 hours in alcohol. Add water from one-half to two-thirds of the latter. Distill so as to obtain nearly all the alcohol. Add the same quantity of water as the first time. Rectify to obtain the largest quantity of liquor of the best quality. To this is mixed when cold a sirup made by the aid of heat, of sugar and two-thirds its weight of water. Raise the volume to 10 l. Color if necessary, using saffron for the yellow, or Persian berries, with chlorophyl for the green. Allow the liquor to repose, and filter.

Benedictine.

*Imitation of the liquor of the monks of Fécamp.*

- Cloves: 2 grm.
- Nutmegs: 2 grm.
- Cinnamon: 3 grm.
- Lemon balm: 6 grm.
- Peppermint: 6 grm.
- Fresh angelica roots: 6 grm.
- Genepi (Swiss): 6 grm.
- Sweet flag: 15 grm.
- Cardamom, small: 50 grm.
- Arnica flowers: 8 grm.

Cut and bruise the materials, and macerate for two days in 4 l. of alcohol (85°). Distill after having added 3 l. of water, so as to draw off 4 l., to which is added a cold sirup made with 4 k. of sugar and 2 l. of water. Bring up the volume to 10 l., color yellow, and filter.  

Trappistine.

- Large absinthe: 40 grm.
- Angelica: 40 grm.
- Mint: 80 grm.
- Cardamom: 40 grm.
Lemon balm .......................... 30 grm.
Myrrh .................................. 20 grm.
Sweet flag ................................ 30 grm.
Cinnamon ................................ 4 grm.
Clove ..................................... 4 grm.
Mace ..................................... 2 grm.
Alcohol (85°) ......................... 4 l. 500 c. c.
White sugar ............................... 3 k. 750 c. c.

Crushed juniper berries ................................. 600 grm.

Cumin

Coriander .................................. 20 grm.
Crushed Florentine orris .............................. 40 grm.
Alcohol (85°) ......................... 5 l. 650 c. c.
Sugar ....................................... 1 k. 800 grm.

General method, macerate for 5 days, distill gently, without rectification.

Product 10 l., color olive green.

Balm

Balm, fresh and in flower (Melissa officinalis) .................. 3 k. 500 grm.

Product 10 l. of good liquor.

Peppermint

Peppermint .................................. 600 grm.
Balm ......................................... 40 grm.
Sage ......................................... 10 grm.
Cinnamon of Ceylon ................................. 20 grm.
The Manufacture of Florentine orris root.

Florentine orris root ............... 10 grm.
Ginger ................................ 15 grm.
Alcohol (80°) ......................... 5 l. 30 c. c.
White sugar .......................... 2 k. 350 grm.

Same method of operation as for other liquors.
Product, 10 l.

Liquors and Preserves.

Maraschino.

Marasquin.

Ripe wild cherries ............... 90 k.
Raspberries ....................... 12 k.
Cherry leaves ..................... 5 k.

Crush the fruit and ferment; add, before distillation, 750 grm. of peach nuts and 500 grm. of orris; distill gently; so as to draw off all the alcohol; rectify to 85°, and add cold a syrup composed of 1 k. 850 grm. of sugar per l. of perfumed alcohol; raise the volume to 10 l. by adding 3 l. 500 c. c. of alcohol.

Oranges.
Curaçoa.

Rased skins of ..................... 18 or 20 oranges
Cinnamon (Ceylon) ............... 4 grm.
Mace .................................. 2 grm.
Alcohol (85°) ....................... 5 l.
White sugar ....................... 1 k. 750 grm.

Macerate for 14 days, distill over a water bath, without rectification, as has already been described.
Product, 10 l.; color yellow, with caramel.

Bitter Curaçoa.

Green anise ....................... 40 grm.
Juniper berries .................. 40 grm.
Orange peel, sour and dry ..... 40 grm.
Sage .................................. 40 grm.
Large absinthe .................. 40 grm.
Sweet flag ......................... 40 grm.
Gloves ............................. 20 grm.
Peppermint ....................... 20 grm.
Lavender flowers ................ 20 grm.
Angelica ......................... 20 grm.

All the plants, which must be in a dry state, divided and contused, are macerated for two days with 5 l. 500 c. c. of alcohol, 80°; distill after having added 3 l. of water and drawing off 5 l., then add a cold syrup made from 1 k. 750 grm. of sugar dissolved in 3 l. of water; bring up the volume to 10 l., color with caramel and filter.