DISTILLATION OF ALCOHOL.

Remarks.—The syrup of starch cannot be used in the manufacture of either fine or superfine liqueurs. These require the use of refined sugar.

A fine liqueur sweetened with 437 grammes (14 ounces) of sugar to the litre, will mark 17° on the saccharometer. That sweetened with 375 grammes (12 ounces), will mark only 15°.

Superfine Liqueurs (Liqueurs Surfines).

As was said above, superfine liqueurs are divided into three kinds—French (Françaises), foreign (étrangères), and West Indian (des Îles). These three kinds of liqueurs should be the object of the especial attention of the liquorist, and he should endeavor to give every care and attention to their manufacture.

The proportions of alcohol, sugar, and water which are to be used for superfine liqueurs being sometimes variable, we are compelled to indicate the doses for each receipt.

These liqueurs generally contain 562 grammes, 50 centigrammes (18 ounces) of sugar to the litre, and mark 25° on the saccharometer. There are, however, some manufacturers who only use 500 grammes (16 ounces) of sugar, in which case they mark 20°.

The manufacture of superfine liqueurs has been enriched since 1858 by new receipts, which we give.

The attention of manufacturers is especially called to the preparation of curaçoa (de Hollande), to which we have given a new value by our efforts.

If the workman will study our work well and carefully, and closely follow our methods of manufacture, we can assure him, in advance, of success; with the one condition (sine qua non), that he has real rinds and of the best quality.
DISTILLATION OF ALCOHOL.

Anisette de Pahs.

Star anise . 1 kilog., 500 grms.
Bitter almonds . 1 "
Anise . . 500 grammes.
Coriander . . 250 "
Fennel . . 125 "
Angelica (root) . . 30 "
Fresh lemon rind, number . 20.
Fresh orange rind, number . 20.
Alcohol, 85° . . 38 litres.

Distill and rectify as in the preceding receipt; then dissolve, by the aid of heat, 56 kilogrammes of refined sugar in 24 litres of water; after cooling, mix the whole and add:—

Infusion of orris-root . . . . 25 centilitres.
Orange-flower water . . . . 1 litre.
Cinnamon water (Ceylon) . . . . 50 centilitres.
Water of cloves . . . . 10 "
Water of nutmegs . . . . 10 "

Add enough water to make a hectolitre of liqueur. Mellow, size, and after a sufficient rest, filter.

Anisette de Paris.

Star anise . . 1 kilog., 500 grms.
Green anise . . 1 "
Coriander . . 250 grammes.
Fennel . . 125 "
Sassafras wood . . 125 "
Angelica (root) . . 30 "
Rinds of fresh lemons, number . . 30.
Alcohol, 85° . . 41 litres.

Macerate for 24 hours and distill in a water-bath carefully, but without rectifying; draw off 40 litres of perfumed spirit; dissolve 56 kilogrammes of very white refined sugar by heat in 19 litres of water, and when cold mix the whole and add:—

Orange-flower water . . . . 2 litres.
Cinnamon water . . . . 2 litres.
Infusion of orris-root . . . . 50 "

Add enough water to make up one hectolitre of liqueur, and finish the operation as for anisette de Bourdeaux.

This anisette is just now very much in vogue; it is served at the cafes in goblets, and when water is poured into it, it becomes almost as white as Swiss absinthe.

Anisette de Lyon.

Star anise . . 1 kilog., 750 grms.
Green anise . . 1 "
Coriander . . 250 grammes.
Fennel . . 125 "
Angelica root . . 30 "
Rinds of fresh lemons, number . . 30.
Alcohol, 85° . . 41 litres.

Macerate for 24 hours; distill and rectify with the addition of the usual quantity of water, and draw off 36 litres of perfumed spirit; then, by the aid of heat, dissolve 56 kilogrammes of sugar in 26 litres of water; when cold, mix the whole together, adding enough water to make one hectolitre of liqueur.

SUPERFINE LIQUEURS.

Délices de Rachel.

Spirit of bitter almonds . . . . 14 litres.
" orange . . . . 2 "
" cinnamon (China) . . . . 2 "
" dill . . . . 2 "
" coriander . . . . 2 "
" muskmallow . . . . 1 litre.
" fennel . . . . 1 "
Rose water . . . . 1 "
Orange-flower water . . . . 1 litre.
Alcohol, 85° . . . . 12 litres.
White sugar . . . . 45 kilogrammes.

Color a delicate green with blue and saffron (in imitation of green chartreuse).

Crème d'Absinthe.

Dried tops and leaves of the larger absinthe . . . . 1 kilogramme.
Dried tops and leaves of the less absinthe . . . . 500 grammes.
Dried peppermint leaves . . . . 500 "
Anise . . . . 500 "
Fennel . . . . 125 "
Calmars . . . . 125 "
Fresh lemons (rind), number . . . . 10.
Alcohol, 85° . . . . 38 litres.

Macerate 24 hours; distill and rectify with the addition of the usual quantity of water, and draw off 36 litres of perfumed spirit; then, by the aid of heat, dissolve 56 kilogrammes of sugar in 26 litres of water; when cold, mix the whole together, adding enough water to make one hectolitre of liqueur.

Crème d'Angelique.

Angelica root . . . . 1 kilog., 250 grms.
Angelica seed . . . . 1 " 250 "
Coriander . . . . 125 grammes.
Fennel . . . . 125 "
Alcohol, 85° . . . . 30 litres.

Macerate, distill, and rectify as in the preceding, and add to the 36 litres of perfumed spirit 56 kilogrammes of very white refined sugar and enough water to make 100 litres of liqueur.
DISTILLATION OF ALCOHOL.

Elixir de Cagliostro.

Cloves . . . . 800 grammes.
Cinnamon (China) . . . . 800 "
Nutmegs . . . . 800 "
Saffron . . . . 200 "
Gentian . . . . 200 "
Tormentilla . . . . 200 "
Socotrine aloes . . 2 kilog., 400 grms.
Myrrh . . . . 1 " 200 "
Fine treacle . . . . 2 " 400 "
Alcohol, 85° . . . . 36 litres.

Macerate for 48 hours, and distill gently to obtain 36 litres of spirit; do not rectify; add 60 kilogrammes of white sugar, dissolved by heat, in the usual quantity of water; mix, and add 15 centilitres of tincture of musk and three litres of orange-flower water, and then make up the quantity to 100 litres. Mellow, and color a golden yellow with saffron and caramel; size, and after rest, filter.

This elixir is said to be useful in cases of debility, feeble digestion, &c.

M. Cadet (the father), says that he happened to be dining one day at the house of Cagliostro with La Harpe, Lemoine, Linguet, and the daughter of Salmon, who had been condemned to be burned alive, and who had just been pardoned by the parliament at Paris. This beautiful and interesting female was at that time the object of public curiosity; she was invited and feted by every one. The sumptuous and frequent feasts which she had attended had so entirely disordered her stomach, that she could digest only the lightest food, and even this was sometimes rejected; a dysentery had exhausted her very much for some days. The pallor of her complexion and her languid air caused her to be questioned concerning her health. Each of them set himself to advising her to take care of herself and to be cautious with her diet, when Cagliostro, raising his voice, exclaimed: "This is not my opinion; Mademoiselle may eat whatever her appetite calls for, and I will answer for her speedy restoration to health, if she will take a few drops of an elixir I will procure for her."

A servant by his order brought a vial from which the Count made the patient drink three spoonfuls; some minutes after, Mlle. Salmon's color returned and her strength was restored. We took our places at table, and she did honor to the repast, which was followed by a second dose of the elixir.

M. Cadet assured himself of the beneficial effects of the remedy by making a visit on the next day to Mlle. Salmon, and Count Cagliostro at his request furnished him with the formula.*

Crème de Celeri.

Celery seed . . . . 2 kilog., 500 grms.
Daucus of Crete . . . . 125 grammes.
Alcohol, 85° . . . . 38 litres.

By the process already described, draw off 36 litres of perfumed spirit, to which add 50 centilitres of cinnamon water and 56 kilogrammes of very white refined sugar, dissolved by heat, in enough water to make 100 litres of liquid.

* The following is the genuine receipt given by Cagliostro:—

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cloves</td>
<td>8 grammes</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>8 &quot;</td>
</tr>
<tr>
<td>Nutmegs</td>
<td>8 &quot;</td>
</tr>
<tr>
<td>Saffron</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>Gentian</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>Tormentilla</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>Socotrine aloes</td>
<td>24 &quot;</td>
</tr>
<tr>
<td>Myrrh</td>
<td>12 &quot;</td>
</tr>
<tr>
<td>Musk</td>
<td>1 centigramme</td>
</tr>
<tr>
<td>Fine treacle</td>
<td>24 grammes</td>
</tr>
<tr>
<td>Brandy</td>
<td>1 kilog., 500 grms.</td>
</tr>
</tbody>
</table>

Digest 15 days; then filter, and add 750 grammes of the syrup of orange-flower water.

* The active principles of aloes and gentian are not volatile. The efficacy of this preparation would be increased by substituting the operation of displacement with the non-volatile drugs for distillation. It may well take the place of many of the hurtful patent medicines, so called.—Translator.
DISTILLATION OF ALCOHOL

**Liqueur dite de la Grande Chartreuse.**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dried lemon balm</td>
<td>500 g</td>
</tr>
<tr>
<td>Hyssop in flower (dried tops)</td>
<td>250 g</td>
</tr>
<tr>
<td>Peppermint (dried)</td>
<td>250 g</td>
</tr>
<tr>
<td>Genepi</td>
<td>250 g</td>
</tr>
<tr>
<td>Balsamite (balsamita major)</td>
<td>125 g</td>
</tr>
<tr>
<td>Thyme</td>
<td>30 g</td>
</tr>
<tr>
<td>Angelica (seeds)</td>
<td>125 g</td>
</tr>
<tr>
<td>Angelica (roots)</td>
<td>62 g</td>
</tr>
<tr>
<td>Flowers of arnica</td>
<td>15 g</td>
</tr>
<tr>
<td>Buds of balsam poplar</td>
<td>15 g</td>
</tr>
<tr>
<td>China cinnamon</td>
<td>30 g</td>
</tr>
<tr>
<td>Mace</td>
<td>15 g</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>62 l</td>
</tr>
</tbody>
</table>

Digest 24 hours; distill and rectify to obtain 60 litres of good spirit; then add 25 kilogrammes of refined white sugar dissolved by heat, in 24 litres of water; mix the whole, and, if necessary, add enough water to make up 100 litres. Mellow, then color green with the blue and infusion of saffron or camomel, according to the tint desired; size, and after repose, filter.

If this liqueur is colored with melisse, hyssop, or any other plant, the color will in a short time be decomposed and form quite a deposit in the bottles (see green color, p. 414).

**Liqueur dite de la Grande Chartreuse.**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon balm</td>
<td>250 g</td>
</tr>
<tr>
<td>Genepi</td>
<td>125 g</td>
</tr>
<tr>
<td>Hyssop in flower (tops)</td>
<td>125 g</td>
</tr>
<tr>
<td>Angelica (seeds)</td>
<td>125 g</td>
</tr>
<tr>
<td>Angelica (roots)</td>
<td>30 g</td>
</tr>
<tr>
<td>Aranca flowers</td>
<td>15 g</td>
</tr>
<tr>
<td>China cinnamon</td>
<td>30 g</td>
</tr>
<tr>
<td>Mace</td>
<td>15 g</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>52 l</td>
</tr>
</tbody>
</table>

Best refined white sugar          | 37 kilo., 500 gms. |

Water, a sufficient quantity to make up one hectolitre of liqueur; follow the directions for the preceding, and impart a yellow color with saffron.

SUPERFINE LIQUEURS.

**Liqueur dite de la Grande Chartreuse.**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon balm</td>
<td>250 g</td>
</tr>
<tr>
<td>Genepi</td>
<td>125 g</td>
</tr>
<tr>
<td>Hyssop in flower (tops)</td>
<td>125 g</td>
</tr>
<tr>
<td>Angelica (seeds)</td>
<td>125 g</td>
</tr>
<tr>
<td>Angelica (root)</td>
<td>80 g</td>
</tr>
<tr>
<td>China cinnamon</td>
<td>125 g</td>
</tr>
<tr>
<td>Mace</td>
<td>30 g</td>
</tr>
<tr>
<td>Cloves</td>
<td>30 g</td>
</tr>
<tr>
<td>Nutmegs</td>
<td>15 g</td>
</tr>
<tr>
<td>Cardamom (small)</td>
<td>30 g</td>
</tr>
<tr>
<td>Calamus</td>
<td>15 g</td>
</tr>
<tr>
<td>Tonka beans</td>
<td>15 g</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>52 l</td>
</tr>
</tbody>
</table>

Best refined white sugar          | 37 kilo., 500 gms. |

Water, a sufficient quantity to make 100 litres.

Process same as the last.

The three receipts which we have given above produce perfect imitations of the liqueurs manufactured by the monks of St. Bruno, at the Carthusian Monastery, near Grenoble. These liqueurs, on account of the large proportion of alcohol which enters into their composition, require age; the monks, therefore, do not offer them for sale until two or three years after they have been manufactured.

**China-China.**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit of Ceylon cinnamon</td>
<td>3 litres</td>
</tr>
<tr>
<td>cloves</td>
<td>50 centilitres</td>
</tr>
<tr>
<td>nutmegs</td>
<td>50 g</td>
</tr>
<tr>
<td>Infusion of curaços</td>
<td>2 litres</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>23 g</td>
</tr>
<tr>
<td>Refined sugar</td>
<td>50 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>26 litres</td>
</tr>
</tbody>
</table>

Dissolve the sugar by heat; after cooling, mix with the perfumed spirits and the infusion, and complete the 100 litres with water if necessary. Color a deep yellow with caramel and a little saffron coloring.
### Superfine Liquors

#### Curacao (Old Receipt)

<table>
<thead>
<tr>
<th>Component</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curacao rinds (Dutch)</td>
<td>5 kilogrammes</td>
</tr>
<tr>
<td>Rind of fresh oranges, number</td>
<td>80</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>54 litres</td>
</tr>
</tbody>
</table>

Steep the curacao rinds in cold water, and when they are soft enough, strip off the outer skin and digest it with the orange peel; distill and rectify to draw off 36 litres of good spirit; add 56 kilogrammes of best refined white sugar dissolved by heat in 22 litres of water; when cold, mix the whole together, and add 4 litres of alcohol coloring, 30 centilitres of the infusion of curacao, and enough water to make 100 litres of liquor. Mellow, size, and after a sufficient rest, filter.

Superfine curacao ought to have a decided yellow color. This tint is obtained by adding a few drops of a solution of tartaric acid. The same effect is produced by the coloring prepared by the boiling process, or by extract of logwood; but in this case it will be necessary to add 4 litres of alcohol at 85°, to replace that contained in the alcoholic coloring.

The infusion of curacao is used to impart a slight bitterness of the orange to the liqueur; the quantity indicated may be increased or diminished according to the strength of the infusion or the taste of the maker.

We cannot too highly condemn the practice of using hot water for steeping the rinds of the curacao oranges, by which they lose a portion of their perfume, and acquire a rancid flavor which injures the liquor considerably.

Frequently curacao, although quite transparent when looked through horizontally in a small glass, appears to be turbid when looked at from above; this effect is due to an excess of coloring, and is demanded by some persons.

Superfine curacao is sometimes taken mixed with water, when it acquires a rose tint. The change of color astonishes and charms the public, who erroneously regard it as a proof of excellence.

By following our receipts closely, a most satisfactory result will be obtained; that is to say, a curacao which will sustain a comparison with those of the best liquorists.
DISTILLATION OF ALCOHOL.

**Curacao Blanc.**

Spirit of curacao (fine) - . 25 litres.

" oranges . . . . 12 "

Amertume (bitter tincture of curacao) . . . 1 litre.

White sugar . . . . 56 kilogrammes.

Size, and after rest, filter.

We should observe that it is always allowable for the manufacturer to increase or diminish the quantity of sugar according to the taste of his peculiar locality; in Paris at the present time the preference is for strongly spirituous liqueurs that are not very sweet.

The curacao blanc may be prepared by the receipt for curacao; only replacing the alcoholic coloring by the same quantity of strong spirit.

**Curacao Surfin.**

Commencement of the operation.

Genuine rinds . . . . 25 kilogrammes.

Alcohol, 85° . . . . 50 litres.

1. After having stripped off the outer portion of the 25 kilograms of curacao rinds, and allowed them to digest for some days in the spirit, the liquid portion is poured off and distilled until 39 litres of a good article are drawn off; the rinds (zestes) are left in the digester (barrel or other vessel), care being taken to distill only the liquid.

2. When the 39 litres of good spirit have been drawn off by rectification, the spirit is poured on the rinds for a new maceration of twelve hours; then decant to make what is called amertume (or bitter tincture of curacao), which is set aside in a demijohn or other suitable vessel.

3. Then to the above-mentioned rinds (which have already served for two macerations) add for distillation—

Rinds of fresh oranges . . . . 6 kilos, 250 grms.

Dry ribbons of curacao . . . . 3 " 125 "

Then add 75 litres of alcohol at 85°, and distill so as to obtain 75 litres of a good article, perfectly rectified.

SUPERFINE LIQUEURS.

The Manufacture of 104 Litres of Curacao.

Perfumed spirits of curacao . . . . 14 litres.

Spirit of the dried ribbons of curacao . . . . 10 "

Amertume . . . . 6 litres, 25 centilitres.

Spirit of oranges . . . . 6 " 25 "

Coloring . . . . 4 or 5 litres.

White sugar . . . . 56 kilogrammes.

Size with milk, one litre to the hectolitre.

In order to facilitate the operation, we append the receipts for preparing the spirits of dried ribbons of curacao and of oranges.

**Spirit of Dried Ribbons of Curacao.**

Dried ribbons of curacao . . . . 2 kilogrammes.

Alcohol, 85° . . . . 50 litres.

Make one or two distillations, according to the size of the apparatus, if the distillation is made in two operations, add to each, 20 litres of water, or 40 litres for the whole; rectify to obtain fifty litres of good spirit.

**Spirit of Oranges.**

Fresh oranges . . . . 8 kilogrammes.

Alcohol, 85° . . . . 31 litres.

Water for the distillation . . . . 30 "

Product . . . . 30 "

Rectify and distil slowly. The coloring should be prepared as follows: take a barrel having a double bottom, pierced with holes, and fixed about 10 centimeters from the head; fill it with logwood, arranged in layers, to which should be added a certain quantity of bicarbonate of soda, but which should not exceed 50 grammes to a barrel of 50 or 60 litres; add, also, 30 grammes of tartaric acid; cover the wood with superfine perfumed spirit, which will, in turn, be added to the manufacture.
**DISTILLATION OF ALCOHOL.**

*Spirit of lemon.* 8 litres.

" oranges. 6 "

" coriander 3 "

" nutmegs 3 "

Orange-flower water 1 litre.

Alcohol, 55° 18 litres.

**Best refined white sugar.** 50 kilogrammes.

Add water enough to make 100 litres of liqueur, and proceed in the usual way.

**Eau de Vie d’Andaye.**

Aniseed 375 grammes.

Coriander 750 "

Bitter almonds 750 "

Angelica root 500 "

Cardamom, large 50 "

Cardamom, small 20 "

Fresh lemons (outer rind) 10 in number.

Alcohol, 85° 38 litres.

Digest, distill, and rectify to obtain 86 litres of perfumed spirit; then add—

Best refined white sugar 56 kilogrammes.

Infusion of orris-root 20 centilitres.

and enough water to make up one hectolitre of liqueur.

Conduct the operation as described above. A more highly spirituous eau de vie d’Andaye than the above is prepared by using the same doses of perfume, omitting one-half of the sugar, and increasing the quantity of alcohol one-third (28 kilogrammes of sugar, and 54 litres of alcohol).

**Eau de Vie de Dantzick.**

Spirit of Ceylon cinnamon 3 litres, 50 centilitres.

" China cinnamon 6 " 50 "

" coriander 6 "

" cardamom, large 75 centilitres.

" cardamom, small 75 "

" musk-mallow 50 "

Alcohol, 85° 18 litres.

**Best refined white sugar.** 56 kilogrammes.

Water, a sufficient quantity to make one hectolitre of liqueur.

**Operation as described.**

---

**SUPERFINE LIQUEURS.**

It is usual to put fragments of gold or silver leaf into the white glass bottles containing eau de Dantzic. This spirit as prepared in the city from which it takes its name, is more spirituous than that for which we have given the receipt, but it is not so agreeable.

**Fenouillette de l’Ile de Rhé.**

Spirit of fennel 16 litres.

" coriander 2 "

Cinnamon water (China) 2 "

Alcohol, 85° 18 "

**Best refined white sugar.** 56 kilogrammes.

Water, a sufficient quantity to make one hectolitre of liqueur.

Process as described above.

**Crème de Fleurs d’Oranger.**

Spirit of orange-flowers 18 litres.

Alcohol, 85° 18 "

**Best refined white sugar.** 56 kilogrammes.

Water 26 litres.

Proceed as above.

**Crème de Framboises.**

Spirit of raspberries 26 litres.

Alcohol, 85° 10 "

Sugar and water, as the last.

Proceed as usual, and color red with cochineal.

**Huile de Kirschenwasser.**

Fine kirsch, 50° 25 litres.

Spirit of apricot seeds 5 "

Orange-flower water 1 litre.

Alcohol, 85° 16 litres.

**Best refined white sugar.** 50 kilogrammes.

Water 19 litres.

Proceed as described above.

31
DISTILLATION OF ALCOHOL.

Elixir de Gurus.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron</td>
<td>60 grammes</td>
</tr>
<tr>
<td>Socotrine aloes</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Myrrh</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>China cinnamon</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Cloves</td>
<td>60 &quot;</td>
</tr>
<tr>
<td>Nutmegs</td>
<td>60 &quot;</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>36 litres</td>
</tr>
</tbody>
</table>

Infuse for 24 hours; distill with care but without rectifying, to draw off 36 litres of perfumed spirit; add 56 kilogrammes of refined white sugar dissolved by heat in the requisite quantity of water; pour the boiling syrup on one kilogramme of capil- 
araire of Canada (sweet fern); when cold, pass through a hair sieve, and proceed to mix the liquids to make one hectolitre of liqueur; then color yellow with saffron and caramel.

Crème de Gévrepi des Alpes.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gépépi in flower</td>
<td>2 kilogrammes</td>
</tr>
<tr>
<td>Peppermint in flower</td>
<td>1 kilogramme</td>
</tr>
<tr>
<td>Balsam</td>
<td>1</td>
</tr>
<tr>
<td>Angelica root</td>
<td>500 grammes</td>
</tr>
<tr>
<td>Galanga</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>42 litres</td>
</tr>
</tbody>
</table>

Macerate for 24 hours; distill and rectify to obtain 40 litres of good spirit; then add 37 kilogrammes, 500 grammes of white sugar, dissolved by heat, in 35 litres of water, and, if necessary, complete the hectolitre of liqueur by the addition of water. Mellow, then color a bright green with blue coloring and the infusion of saffron; size, and after rest, filter.

Mayoarque.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh oranges (outer rind), number</td>
<td>200</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>54 litres</td>
</tr>
</tbody>
</table>

Macerate 48 hours; distill and rectify to obtain 36 litres of good spirit; add 56 kilogrammes of refined white sugar, dissolved by heat, in 18 litres of water; when cold, mix the whole together, adding the juice of 200 oranges and 30 centilitres of the infusion of curaçao. Color a golden yellow with caramel.

The name of this liqueur has reference to the country which produces the best oranges; it was invented at Orleans, and has a reputation even in the centre of France; it is the same, even to the juice of the oranges, as the gouttes or larmes de Malta.

The liqueur called acidule or aciduline, which is made at Lyons, resembles the Mayoarque in all essential particulars.

Crème de Menthe.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit of peppermint</td>
<td>30 litres</td>
</tr>
<tr>
<td>Essence of peppermint (English)</td>
<td>15 grammes</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>54 litres</td>
</tr>
<tr>
<td>Best refined white sugar</td>
<td>55 kilogrammes</td>
</tr>
<tr>
<td>Water, a sufficient quantity,</td>
<td></td>
</tr>
</tbody>
</table>

Dissolve the essence of mint in a little of the unperfumed alcohol, and proceed as described above.

The use of this essence is indispensable, if it is desired to obtain a liqueur which shall impart to the mouth the cool sensation produced by mint lozenges.

The hunter’s cordial, or eau de chasseur, is nothing but eau de menthe, to which have been added some musk-mallow and coriander.

Liqueurs du Mézenc.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daucus of Crete</td>
<td>500 grammes</td>
</tr>
<tr>
<td>Nutmegs</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Mace</td>
<td>60 &quot;</td>
</tr>
<tr>
<td>Muskmallow</td>
<td>60 &quot;</td>
</tr>
<tr>
<td>Myrobolans</td>
<td>60 &quot;</td>
</tr>
<tr>
<td>Roman chamomile</td>
<td>2 kilogrammes</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>88 litres</td>
</tr>
<tr>
<td>Spirit of coriander</td>
<td>50 centilitres</td>
</tr>
</tbody>
</table>

Digest 24 hours; distill and rectify to obtain 36 litres of good spirit; add 56 kilogrammes of refined white sugar, dissolved by the aid of heat, in 22 litres of water; when cold, mix the whole together, and add 4 litres of the infusion of vanilla; then color a golden yellow with the curaçao coloring prepared by boiling (see page 413).

This receipt gives a perfect imitation of the liqueur du Mézenc prepared at Lyons; it has the property, like it, of acquiring a rose tint when water is poured into it.
According to the declaration of the inventor of this liqueur, its perfume is prepared from plants of the mountain of Mënec (Switzerland).

**Crème de Mille-Fleurs.**

Spirit of orange flowers 8 litres.
- roses 9 blossoms.
- muskmallow 50 centilitres.
- sassafras 2 litres, 50 centilitres.
Alcohol, 85° 16 litres.
- Best refined white sugar 56 kilogramms.
- Water, a sufficient quantity to make one hectolitre.

Process as directed above.

**Crème de Moka.**

Spirit of Moka 30 litres.
Alcohol, 85° 6 litres.
- Best refined white sugar 56 kilogrammes.
- Water, a sufficient quantity to make one hectolitre.

Process as above.

**Crème de Noisette à la Rose.**

Spirit of bitter almonds 10 litres.
- roses 10 blossoms.
Alcohol, 85° 16 litres.
- Refined white sugar 56 kilogrammes.
- Water 28 litres.

Product, 100 litres of liqueur.

Process as described. If required, impart a rose color with cochineal.

**Crème de Noyaux.**

Spirit of apricot seeds 26 litres.
- bitter almonds 10 litres.
- Orange-flower water 1 litre.
- Best refined white sugar 56 kilogrammes.
- Water 25 litres.

Process as described.

**Crème de Noyaux de Phalsbourg.**

Spirit of apricot seeds 26 litres.
- bitter almonds 7 litres.
- oranges 1 litre.
- lemons 1 "
- China cinnamon 50 centilitres.
- cloves 25 "
- nutmegs 25 "
- Orange-flower water 1 litre.
- Best refined white sugar 56 kilogrammes.
Water 25 litres.

Product, 100 litres.

The analysis of one litre of eau de noyaux de Phalsbourg from the house of Hoffman-Forthy, which enjoys a well-merited reputation, gives the following result:

- Alcohol, 85° 32 centilitres.
- Sugar 375 grammes.
- Water 48 centilitres.

The saccharometer, plunged into the liqueur, marks 14 degrees.

**Crème d'Oeillets.**

Spirit of violets 25 litres.
- cloves 2 "
Alcohol, 85° 9 litres.
- Refined white sugar 56 "
- Water 26 "

Color red with cochineal. Product, 100 litres.

**Eau d'Or.**

Spirit of lemons 10 litres.
- oranges 8 "
- coriander 4 "
- daucus 2 "
- fennel 2 "
- Orange-flower water 1 litre.
Alcohol, 85° 10 litres.
- Refined white sugar 56 kilogrammes.
Water 25 litres.

Color yellow with saffron. Proceed as above. Product, 100 litres.
This liqueur, the name of which has allusion to the potable gold of the alchemists, is very ancient. It was at one time looked on as a sort of panacea.

The eau d'argent is prepared in the same way, the color being omitted. These liqueurs are sold in white glass bottles, in which are placed a few fragments of gold leaf in the first, and of silver leaf in the second.

Parfait Amour de Lorraine.

Spirit of lemons 4 litres.
" oranges 4 "
" coriander 5 "
" anise 3 "
Alcohol, 85° 20 "
Sugar and water, the usual quantity.
Color red with cochineal. Product, 100 litres.

Persico.

Spirit of bitter almonds 15 litres.
" dill (eudrum) 2 "
" China cinnamon 2 "
" coriander 2 "
" fennel 1 litre.
Orange-flower water 1 "
Alcohol, 85° 14 litres.
Best refined white sugar 56 kilogrammes.
Water 25 litres.
Product, 100 litres.

Raspail's Liqueur Hygienique et de Dessert.

Angelica (dried tops) 1 kilog., 650 grms.
Angelica (dried roots) 1 "
Calamus 440 grammaes.
Myrrh 250 "
Cinnamon 250 "
Sowelinaloes. 125 "
Cloves 100 "
Nutmegs 80 "
Saffron 10 "
Alcohol, 85° 80 litres.

Macerate 24 hours, distill carefully, but without rectifying, to draw off 30 litres of spirit; add 37 kilogrammes, 560 grammes only of refined white sugar, dissolved by heat in 40 litres of water; when cold, mix, adding five litres of the infusion of vanilla. Product, 100 litres of liqueur. Mellow, and then color yellow with the infusion of saffron and caramel; size, and, after sufficient rest, filter.

This receipt, which is not exactly the same as that furnished by Raspail, since it is prepared by distillation, and contains no camphor, yields an excellent liqueur, which will bear comparison with any liqueur whatsoever which may be sold under the name of Raspail.

Huite de Rhum.

Fine rum, 60° 30 litres.
Alcohol, 85° 18 "
Refined white sugar 50 kilogrammes.
Water 18 litres.
Color a deep yellow with caramel. Product, 100 litres.

Crème de Roses.

Spirit of roses 30 litres.
Alcohol, 86° 6 "
Refined white sugar 56 kilogrammes.
Water 26 litres.
Color red with cochineal. Product, 100 litres.

The crème de roses musquée is prepared by the same receipt, with the addition of some drops of tincture of musk.

Eau des Sept Grainés.

Spirit of dill 3 litres.
" angelica (seed) 3 "
" anise 3 "
" cedar 3 "
" chervi 2 "
" coriander 3 "
" fennel 3 "
Alcohol, 85° 15 "
Refined white sugar 58 kilogrammes.
Water 26 litres.
Color yellow with caramel. Product, 100 litres.

* The genuine receipt will be given hereafter.
DISTILLATION OF ALCOHOL.

Scubac de Lorraine.

Spirit of saffron ........................................... 2 litres.
" cinnamon .................................................. 5 "
" cloves ....................................................... 4 "
" nutmegs ..................................................... 3 "
Orange-flower water ......................................... 1 litre.
Alcohol, 85° .................................................. 22 litres.
Refined white sugar ......................................... 56 kilogrammes.
Water ........................................................... 26 litres.

Color a deep yellow with saffron and caramel. Product, 100 litres. Process same as above.

Crème de Thé de la Chine.

Spirit of tea .................................................. 85 litres.
" angelica roots .............................................. 1 litre.
Best refined white sugar .................................. 56 kilogrammes.
Water ........................................................... 26 litres.

Process as above. Product, 100 litres.
The crème de thé is put up in white glass flasks covered with silk printed with Chinese characters and scenes.

Huile de Vénus.

Spirit of daucus ................................................ 4 litres.
" caraway ....................................................... 2 "
" chervi ......................................................... 2 "
" dill ............................................................... 4 "
" lemons ............................................................ 6 "
" oranges ......................................................... 4 "
Orange-flower water ......................................... 1 litre.
Alcohol, 85° ................................................... 14 litres.
Refined white sugar ......................................... 56 kilogrammes.
Water ........................................................... 25 litres.

Color a bright yellow with saffron. Product, 100 litres.

SUPERFINE LIQUEURS.

Eau Verte de Marseille.

Spirit of cinnamon ........................................... 6 litres.
" coriander ..................................................... 4 "
" caraway ....................................................... 4 "
" peppermint .................................................... 4 "
" lemons ........................................................... 10 "
" oranges ........................................................... 8 "
Refined white sugar ......................................... 56 kilogrammes.
Water ........................................................... 26 litres.

Color grass-green with saffron and blue. Product, 100 litres.

Vespérito de Montpellier.

Spirit of muskmallow ......................................... 1 litre.
" dill ............................................................... 3 litres.
" anise .............................................................. 4 "
" caraway ........................................................... 6 "
" coriander ....................................................... 6 "
" daucus (candy carrot) ........................................ 3 "
" fennel ............................................................ 3 "
Alcohol, 85° ................................................... 10 litres.
Best refined white sugar .................................. 56 kilogrammes.
Water ........................................................... 26 litres.

If required, give a bright yellow with the infusion of saffron.

Proceed as above. Product, 100 litres.

Eau Virginale ou de Pacelle.

Spirit of celery ............................................... 10 litres.
" juniper .......................................................... 4 "
" candy carrot (daucus) ....................................... 4 "
" China cinnamon ............................................... 2 "
" cloves .............................................................. 1 litre.
Orange-flower water ......................................... 1 litre.
Rose water ...................................................... 1 litre.
Alcohol, 85° ................................................... 15 litres.
Best refined white sugar .................................. 56 kilogrammes.
Water ........................................................... 24 litres.

Process as above. Product, 100 litres.
West Indian liqueurs (Liqueurs Surfines des Iles).

West Indian liqueurs for more than a century have enjoyed an extraordinary reputation, due to their fragrance, delicacy of flavor, and richness. For a long time it was thought that they owed their superiority to the cane spirit (tafia) used in their preparation; but common sense has exploded this prejudice. It has been ascertained that cane spirit (or rum) imparts an emphumetic flavor to liqueurs; besides, the liquorists of the Indies now compound their liqueurs with the trois-six of France.

The greater part of the Indian liqueurs which are imported from Martinique, Guadeloupe, and Barbadoes are prepared from aromatics collected from vegetables indigenous to those countries—as the bark of the liroidendron (tulip-tree), the allspice, Jamaica balsam, which has the odor of the rose, the narrow-leaved myrtle with odor of the pippin, and a number of other ingredients which, although but little known, are highly prized on account of their fragrance.

The widow of Amphoux-Chassevent (Madeline Achard), born at Marseilles in 1707, who settled in Martinique in 1769, where she died in 1812, had a world-wide reputation for these liqueurs. They were known as liqueurs de la veuve Amphoux. At the present time, those of Grand Maison of Fort Royal enjoy as great a reputation.

The West Indian liqueurs are prepared in the same way as the superfine French liqueurs; the proportions of alcohol and sugar are invariable, to wit, 40 litres of rectified perfumed spirit, and 56 kilogrammes of sugar.

To avoid constant repetition, it is to be understood that all the receipts for these liqueurs apply to the manufacture of 100 litres; that the sugar, for reasons already given, should always be dissolved by the aid of heat, and suffered to cool before using; that, after the mixture is made, the liqueur should be melted (tranchée), colored, sized, and, finally, after a rest of some days, filtered.

### Baume Divin.

- Balsam of Peru . . . . 125 grammes.
- " Tolu . . . . 125 "
- Socotrine aloes . . . . 30 "
- Musk-mallow . . . . 125 "
- Rose wood . . . . 250 "
- Alcohol, 85° . . . . 42 litres.

Digest for 24 hours; distill and rectify to draw off 40 litres of perfumed spirit; to add—

- Rose water . . . . 3 litres.
- Cinnamon water . . . . 2 "
- Best refined white sugar . . . . 56 kilogrammes.
- Water . . . . 17 litres.

### Baume Humain.

- Balsam of Peru . . . . 250 grammes.
- Benzoin (tears) . . . . 125 "
- Myrrh . . . . 60 "
- Alcohol, 85° . . . . 42 litres.

Digest 24 hours; distill and rectify to draw off 40 litres of perfumed spirit, and add—

- Orange-flower water . . . . 1 litre.
- Rose water . . . . 1 "
- Best white sugar . . . . 56 kilogrammes.
- Water . . . . 20 litres.

### Crème d'Ananas.

- Bananas (fresh plucked) . . . . 8 kilogrammes.
- Alcohol, 85° . . . . 40 litres.

Crush the bananas and infuse them in the alcohol for eight days; pass the liqueur through a silk strainer; dissolve 56 litres of sugar in 27 litres of water, and pour it into the liqueur with 50 centilitres of the infusion of vanilla; color a bright yellow with caramel.

Bananas, being always high priced, are frequently replaced by other fruit; the following is a receipt for an imitation:

- Very ripe sickle pears . . . . 10 kilogrammes.
- Spirit of raspberries . . . . 10 litres.
- Infusion of vanilla . . . . 2 "
- Alcohol, 85° . . . . 26 "

Proceed as above.