DISTILLATION OF ALCOHOL.

Crème des Barbobes.
Fresh cedrats (outer rind), number 100.
Fresh oranges (outer rinds), number 50.
Alcohol, 85° 50 litres.
Digested 24 hours; distill and rectify to draw off 40 litres, and add—

- Cinnamon water 50 centilitres.
- Water of cloves 25 "
- Water of mace 25 "
- Best white sugar 56 kilogrammes.
- Water 21 litres.

Crème de Cachou,
Catechu (terra japonica) 3 kilogrammes.
Alcohol, 85° 42 litres.
Digested 24 hours; distill and rectify to obtain 40 litres of perfumed spirit; then add—

- Orange-flower water 2 litres.
- Best white sugar 56 kilogrammes.
- Water 20 litres.

Crème de Moka,
Mocha coffee 5 kilogrammes.
Bitter almonds 1 kilogramme.
Alcohol, 85° 42 litres.
Roast the coffee; then reduce it to a coarse powder; digest, distill, and rectify to draw off 40 litres of good spirit, to which add—

- Best white sugar 56 kilogrammes.
- Water 22 litres.

Crème de Noyaux,
Apricot seeds (kernel) 6 kilogrammes.
Peach seeds (kernel) 2 "
Bitter almonds 2 "
Alcohol, 85° 40 litres.
Digested and distilled (without rectifying) to obtain 40 litres of perfumed spirit; then add—

- Orange-flower water 2 litres.
- Best white sugar 56 kilogrammes.
- Water 20 litres.

WEST INDIAN LIQUEURS.

The crème de noyaux rouge is prepared in the same way, only using a sugar of inferior whiteness, and is colored with cochineal.

Crème Sapotille de la Martinique.

Storax 250 grammes.
Muskmallow Yellow sanders (santalum citrinum) 250 "
Alcohol, 85° 42 "
Proceed as for crème de Moka, and draw off 40 litres of good spirit; then add—

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

Huile de Badiane.

Star anise (badiane) 2 kilogrammes.
Rosewood 500 grammes.
Cascarilla wood 500 "
Alcohol, 85° 42 litres.
Proceed as above to draw off 40 litres of perfumed spirit, and add—

- Best white sugar 56 kilogrammes.
- Water 22 litres.

The huile d’ânis des Indes blanche et rouge are prepared in the same manner; for the latter a colored sugar is used and it is colored with cochineal.

Huile de Cacao.

Caracas cocoa 2 kilo, 250 grms.
West Indian cocoa 2 " 250 "
Alcohol, 85° 43 litres.
Roast the cocoa and reduce it to a powder; digest for three days; distill and rectify to obtain 40 litres of good spirit, and add—

- Best white sugar 56 kilogrammes.
- Water 22 litres.
- Infusion of vanilla, according to taste.
Distillation of Alcohol

Fresh cedrats (outer rind), number 150.
Alcohol, 85\(^\circ\) 50 litres.

Digest, distill, and rectify to obtain 40 litres of good spirit, to which add—

White sugar 56 kilogrammes.
Water 22 litres.

Color a bright yellow with caramel.
The fine orange and huile de bergamotes are prepared in the same way—substituting the cedrats by fresh oranges and bergamots. These two liqueurs are also colored a bright yellow.

Huile de Cédrats.

Ceylon cinnamon 750 grammes.
China cinnamon 220 "
Cloves 60 "$
Alcohol, 85\(^\circ\) 40 litres.

Digest and distill carefully (without rectifying) to obtain 40 litres of good spirit; then add—

White sugar 56 kilogrammes.
Water 22 litres.

Color golden yellow with caramel.

Huile de Cannelle.

Vanilla 200 grammes.
Alcohol, 85\(^\circ\) 40 litres.
Refined white sugar 56 kilogrammes.
Water 22 litres.

Cut the vanilla into small pieces; then bruise it in a mortar with a portion of the sugar (about 5 kilogrammes); pour the alcohol and syrup of sugar into a water-bath, and add the vanilla sugar; mix the whole well together; after luting on the cap, heat the still gently so as to digest properly without distilling; allow it to become cool on the furnace; color with cochineal; size, and, after a sufficient rest, filter.

This process produces an excellent liqueur.

Zinziber ou Huile de Gingembre.

Ginger 1 kilogramme.
Galanga 200 grammes.
China cinnamon 100 "$
Cloves 60 "$
Nutmegs 30 "$
Mace 15 "$
Alcohol, 85\(^\circ\) 40 litres.
DISTILLATION OF ALCOHOL.

Distill in the same manner as for huîte de canneze, and add—

- Refined white sugar ........................................ 56 kilogrammes.
- Water ........................................................... 22 litres.

Color a golden yellow with caramel.

West Indian liqueurs are put up for sale in bottles of dark grass-green of a peculiar shape; they are called English bottles.

Foreign Liqueurs.

“No man is a prophet in his own country,” says a very ancient proverb. This saying is especially applicable to liqueurs; for if there is any country where the manufacture is conducted with intelligence, with taste, perfectly, it is manifestly in France, and particularly in Paris; yet, in spite of the superior quality of our productions, liquorists are most generally under the very unpleasant necessity of presenting their liqueurs to consumers as the product of foreign countries, in order that they may be considered as of superior quality; thus it often happens that we send liqueurs to foreigners which are sold as being manufactured in their own land.

This state of things is to be regretted. It has a tendency to maintain the reputation of foreign liqueurs in France, although Holland, Italy, Germany, &c., are far from being our rivals.

During our sojourn in Italy, we were convinced that French liqueurs were highly esteemed, and that for quality they were infinitely to be preferred to any that came under our notice, whether they came from Turin, Geneva, Florence, &c.

The proportions of liquids and other substances which enter into the composition of foreign liqueurs not being fixed, we shall indicate the quantities to be employed in each receipt, which will, however, be, as with all others, for one hectolitre of liqueur.

---

**Anisette de Hollande.**

- Bitter almonds ................................................. 1 kilogramme.
- Anise ............................................................ 800 grammes.
- Star anise ..................................................... 750 "
- Coriander ...................................................... 250 "
- Fennel ............................................................ 125 "
- Imperial tea ..................................................... 190 "
- Bay leaves ....................................................... 125 "
- Balsam of Tolu ................................................. 90 "
- Musk-mallow ................................................... 60 "
- Nutsmegs .......................................................... 15 "
- Alcohol, 35° .................................................... 42 litres.

Macerate for 24 hours, distill and rectify to obtain 40 litres of perfumed spirit, and then add—

- Rose water ..................................................... 2 litres.
- Best white sugar .............................................. 56 kilogrammes.
- Water ............................................................. 20 litres.

Proceed and mix as described above and size.

The true anisette de Hollande, of the house of Winand Fockink, of Amsterdam, which we have analyzed, yields the following quantities for one litre of liqueur:

- Alcohol, 55° .................................................... 40 centilitres.
- Sugar ............................................................. 500 grammes.
- Water ............................................................. 27 centilitres.

The saccharometer plunged into it marks 20 degrees.

---

**Curaçoa de Hollande.**

- Rinds of curaçoa (Dutch) .................................... 5 kilogrammes.
- Fresh oranges (outer rind) .................................. 80 (in number).
- Alcohol, 55° .................................................... 60 litres.

Proceed as for curaçoa surine, and draw off 40 litres of perfumed spirit, to which add—

- Infusion of curaçoa .......................................... 60 centilitres.
- Alcohol color from Brazil wood .......................... 4 litres.
- Refined white sugar .......................................... 50 kilogrammes.
- Water ............................................................. 22 litres.

The analysis of the genuine Dutch curaçoa of the house of Winand Fockink, of Amsterdam, yields the following:

- Alcohol, 55° .................................................... 47 litres.
- Sugar ............................................................. 375 grammes.
- Water ............................................................. 28 centilitres.
- 32
DISTILLATION OF ALCOHOL.

The saccharometer when plunged into this liquid stands at 100. The large proportion of alcohol contained in the Dutch curaçao explains why this instrument does not indicate a larger proportion of sugar.

Crème Genièvre de Hollande.

Old gin, 50° . . . . 60 litres.
Best white sugar . . . . 25 kilogrammes.
Water . . . . 23 litres.
Proceed as above.

Liqueur Flamande (60 litres).

Clove . . . . 30 grammes.
Ceylon cinnamon . . . . 30 "
Angelica seed . . . . 60 "
Star anise . . . . 60 "
Coriander . . . . 100 "
Rinds of four oranges.
Alcohol, 85° . . . . 26 litres.
Raw sugar . . . . 40 "

Pulverize the solid substances, and digest in the alcohol for eight days; dissolve the sugar, and pour it, boiling hot, on the aromatics; size and filter; add enough water to make the quantity up to 60 litres.

Dutch Bitters (Bitter de Hollande).

Dutch curaçao rinds . . . . 1 kilogramme.
Calamus . . . . 250 grammes.
Socotrine aloes . . . . 250 "
Brazil wood . . . . 2 kilogrammes.
Alcohol, 85° . . . . 60 litres.
Water . . . . 40 "

Place the solid substances in a water-bath with the alcohol and water; infuse them at a gentle heat for 24 hours; when cold, add 15 grammes of alum, and filter without sizing.

Amer de Hollande (Dutch Bitters).

Rinds of Dutch curaçao . . . . 1 kilogramme.
Fresh lemons (outer rind), number . . . . 20.
Fresh oranges (outer rind). . . . . 20.
Alcohol, 50° . . . . 100 litres.

Digest one month; draw off the clear liquid and filter.

FOREIGN LIQUEURS.

The Dutch liqueurs are put up in square or round reddish-gray stone jugs; also in black glass bottles with a long neck or compressed sides; the latter are called marteaux.

Véritable Eau de Vie de Dantzick.

Ceylon cinnamon . . . . 250 grammes.
Clove . . . . 15 "
Coriander . . . . 125 "
Caraway seeds . . . . 125 "
Anise seeds . . . . 125 "
Cumin seeds . . . . 30 "
Alcohol, 85° . . . . 50 litres.

Digest for 24 hours, and distill with care (without rectifying) to draw off 50 litres of perfumed spirit, and add—

Best refined white sugar . . . . 25 kilogrammes.
Water . . . . 33 litres.

Finish the operation according to the usual methods, and add a sheet of broken gold leaf to each flask.

This liqueur being highly spirituous, and not very sweet, requires age. That which we have described under the French superfine liqueurs is generally preferred.

Franzoesisch Wasser de Dantzick.

Anise . . . . 500 grammes.
Star anise . . . . 500 "
Fennel . . . . 125 "
Coriander . . . . 250 "
Dry sage . . . . 500 "
Dry peppermint . . . . 500 "
Melisse . . . . 500 "
Alcohol, 85° . . . . 40 litres.

Digest for 24 hours; distill and rectify to draw off 38 litres of perfumed spirit, to which add—

Spirit of lemons . . . . 1 litre.
" orange . . . . 1 "
Refined white sugar . . . . 37 kilog., 500 grms.
Water . . . . 33 litres.

Color a brilliant red with cochineal, and proceed as usual.
DISTILLATION OF ALCOHOL.

Deutschland Wasser de Breslau.

Angelica roots ........................ 1 kilogramme.
Seeds of dill .......................... 125 grammes.
" caraway .............................. 60 "
" cumin ................................. 30 "
Calamus ................................ 125 "
Chamomile .............................. 500 "
Nutmegs ................................. 30 "
Alcohol, 85° .............................. 42 litres.

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

Infusion of orris-root .................. 50 centilitres.
Refined white sugar .................... 37 kilogs., 500 grms.
Water .................................... 85 litres.

Color a bright green with saffron and blue. Process as described above.

Persico du Palatinat.

Peach kernels .......................... 6 kilogrammes.
Bitter almonds .......................... 125 grammes.
Calamus ................................. 125 grammes.
Ginger ................................. 50 grammes.
Gentian ................................ 500 "
Elecampane (root) ........................ 120 "
China cinnamon .......................... 30 "
Clove ................................. 15 "
Nutmegs ................................. 15 "
Alcohol, 85° .............................. 100 litres.

Macerate 48 hours, and distill carefully to draw off 36 litres of perfumed spirit, and add—

Cinnamon water ......................... 75 centilitres.
Water of cloves .......................... 25 "
Orange-flower water .................... 1 litre.
Refined white sugar ................... 50 kilogrammes.
Water ..................................... 24 litres.

Process as described.

Usquebaugh d’Ecosse (Scotch).

Saffron ................................ 60 grammes.
Juniper berries ........................ 250 "
Star anise .............................. 125 "
Angelica root .......................... 120 "
Coriander .............................. 250 "
China cinnamon ........................ 60 "
Muskmallow ............................. 60 "
Fresh lemons (outer rind), number 25.
Alcohol, 85° .............................. 40 litres.

FOREIGN LIQUEURS.

Digest one month, stirring from time to time; then strain through a hair sieve, and add—

Orange-flower water .................... 2 litres.
Refined white sugar .................... 25 kilogrammes.
Water ..................................... 41 litres.

Communicate a light reddish-yellow tint with cochineal.

Usquebaugh is a drink of high repute in Great Britain; Sir Walter Scott frequently refers to it in his novels, and Paul Féval makes mention of it in his “Mysteries of London.” This liqueur was originally prepared at Batavia, and was introduced into Europe by the Dutch.

English Bitters.

Fresh lemons (outer rind), number .......................... 25.
Fresh oranges .......................... 25.
Calamus .................................. 125 grammes.
Ginger .................................. 60 "
Gentian .................................. 500 "
Elecampane (root) ......................... 120 "
China cinnamon .......................... 30 "
Clove .................................. 15 "
Nutmegs ................................. 15 "
Alcohol, 85° .............................. 100 litres.

Macerate one month, stirring occasionally; pass through a hair sieve and filter without sizing.

AZkermes de Florence.

Muskmallow ............................. 150 grammes.
Calamus .................................. 150 "
Ceylon cinnamon ........................ 250 "
Clove .................................. 60 "
Mace .................................. 60 "
Alcohol, 85° .............................. 40 litres.

Macerate for 48 hours; distill carefully in a water-bath (without rectifying) to draw off 40 litres of perfumed spirit, and add—

Extract of jasmin ........................ 30 grammes.
Infusion of orris-root .................... 50 centilitres.
Rose water .............................. 6 litres.
Refined white sugar .................... 56 kilogrammes.
Water ..................................... 16 litres.

Proceed as with other liqueurs, and color a deep red with cochineal.
DISTILLATION OF ALCOHOL.

Aqua Bianca de Turin.

Ceylon cinnamon 500 grammes.
Cloves 60 L
Nutmegs 60
Alcohol, 85° 40 litres.

Digest for 24 hours, and distill (without rectifying) to obtain 40 litres of good spirit, and add—

Best white sugar 56 kilogrammes.
Water 22 litres.

Process as described. Place a sheet of broken silver leaf in each flask.

Aqua d'Oro de Turin.

Ceylon cinnamon 250 grammes.
Cloves 30
Angelica root 125
Daucus (candy carrot) 125
Fresh lemons (outer rind), number 50
Alcohol, 85° 40 litres.

Digest 24 hours; distill in a water-bath (without rectifying) to draw off 40 litres of good spirit, and add—

Best refined white sugar 56 kilogrammes.
Water 22 litres.

Process as described. Place in each flask some fragments of gold leaf.

Codrato di Palermo.

Fresh cedrats (outer rind) 200 (in number).
Alcohol, 85° 50 litres.

Distill, and rectify to obtain 40 litres of good spirit, and add—

Cinnamon water (Ceylon) 50 centilitres.
Water of cloves 25
Water of mace 25
Spirit of muskmallow 50
Best refined white sugar 56 kilogrammes.
Water 21 litres.

Process as described above.

FOREIGN LIQUEURS.

Liquore delle Alpi.

Larger absinthe (picked from stalks) 500 grammes.
Lesser absinthe (picked from stalks) 500
Angelica (tops) 500
Peppermint (picked from the stalks) 500
Hyssop in flower 500
Genepi 500
Anise 500
Fennel seeds 250
Lemons (outer rind) 10 (in number).
Alcohol, 85° 38 litres.
DISTILLATION OF ALCOHOL.

Digest 24 hours; distill in a water-bath, and rectify to obtain 86 litres of perfumed spirit; add 56 kilogrammes of best white sugar, converted into syrup, with 30 litres of water, and proceed as usual.

Maraschino* de Zara.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maraschino water</td>
<td>20 litres</td>
</tr>
<tr>
<td>Orange-flower water</td>
<td>1 litre</td>
</tr>
<tr>
<td>Rose water</td>
<td>40 litres</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>40 litres</td>
</tr>
<tr>
<td>Best white sugar</td>
<td>56 kilogrammes</td>
</tr>
</tbody>
</table>

Place the perfumed waters and sugar in the water-bath; put on the cap without attaching the goose-neck; lute and heat quickly, passing a stirring-stick through the opening in the cap, in order to stir the syrup; when the sugar is dissolved, add the alcohol; stir again, and close hermetically; draw the fire from the furnace, and allow the liqueur to cool in the still.

Maraschino is also prepared by the following receipt:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit of raspberries</td>
<td>15 litres</td>
</tr>
<tr>
<td>&quot; apricot seeds</td>
<td>8 &quot;</td>
</tr>
<tr>
<td>&quot; orange flowers</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>Old kirsch</td>
<td>20 &quot;</td>
</tr>
<tr>
<td>Best white sugar</td>
<td>56 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>17 litres</td>
</tr>
</tbody>
</table>

Proceed as above.

Myrobalano, or Myrobolanti.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Myrobalans</td>
<td>500 grammes</td>
</tr>
<tr>
<td>Storax, best</td>
<td>190 &quot;</td>
</tr>
<tr>
<td>Bay laurel</td>
<td>500 &quot;</td>
</tr>
<tr>
<td>Yellow sanders</td>
<td>250 &quot;</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>42 litres</td>
</tr>
</tbody>
</table>

Digest 24 hours, distill, and rectify to draw off 40 litres of good spirit, and add:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rose water</td>
<td>2 litres</td>
</tr>
<tr>
<td>Cinnamon water (China)</td>
<td>25 centilitres</td>
</tr>
<tr>
<td>Best white sugar</td>
<td>56 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>20 litres</td>
</tr>
</tbody>
</table>

Process as described before.

* From macarska or marasca cherry, a fruit growing in Dalmatia.

FOREIGN LIQUEURS.

Olio di Cremona.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh lemons (outer rinds)</td>
<td>50 (in number)</td>
</tr>
<tr>
<td>Fresh oranges</td>
<td>40 &quot;</td>
</tr>
<tr>
<td>Storax (best)</td>
<td>250 grammes</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>42 litres</td>
</tr>
</tbody>
</table>

Digest 24 hours, distill, and rectify to obtain 40 litres of spirit, and add:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rose water</td>
<td>2 litres</td>
</tr>
<tr>
<td>White sugar</td>
<td>56 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>20 litres</td>
</tr>
</tbody>
</table>

Color red with cochineal, and proceed as described.

Olio de Maccheroni di Genova.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit of bitter almonds</td>
<td>10 litres</td>
</tr>
<tr>
<td>&quot; orange flowers</td>
<td>6 &quot;</td>
</tr>
<tr>
<td>&quot; roses</td>
<td>4 &quot;</td>
</tr>
<tr>
<td>&quot; cinnamon (Chinia)</td>
<td>25 centilitres</td>
</tr>
<tr>
<td>&quot; nutmegs</td>
<td>25 &quot;</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>15 litres, 50 centilitres</td>
</tr>
<tr>
<td>White sugar</td>
<td>50 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>30 litres</td>
</tr>
</tbody>
</table>

Color a clear yellow with infusion of saffron, and proceed as above.

Rosolio di Mento di Fisa.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peppermint in flower</td>
<td>6 kilogrammes</td>
</tr>
<tr>
<td>Essence of peppermint</td>
<td>20 grammes</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>35 litres</td>
</tr>
</tbody>
</table>

Macerate the mint for 24 hours in the alcohol; distill and rectify to obtain 56 litres of spirit, in which dissolve the essential oil of mint; then add 50 kilogrammes of best white sugar, made into a syrup, with 30 litres of water. Process as usual.

Rosolio di Torino.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bitter almonds</td>
<td>1 kilog., 500 grms.</td>
</tr>
<tr>
<td>Apricot seeds</td>
<td>2 kilogrammes</td>
</tr>
<tr>
<td>Anise</td>
<td>500 grammes</td>
</tr>
<tr>
<td>Coriander</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Fennel</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>32 litres</td>
</tr>
</tbody>
</table>
506 DISTILLATION OF ALCOHOL.

Digest 24 hours, distill and rectify to obtain 30 litres of perfumed spirit, and add—

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit of roses</td>
<td>10 litres</td>
</tr>
<tr>
<td>Cinnamon water (China)</td>
<td>50 centilitres</td>
</tr>
<tr>
<td>Water of cloves</td>
<td>25 &quot;</td>
</tr>
<tr>
<td>&quot; nutmegs</td>
<td>25 &quot;</td>
</tr>
<tr>
<td>Orange-flower water</td>
<td>1 litre</td>
</tr>
<tr>
<td>White sugar</td>
<td>56 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>20 litres</td>
</tr>
</tbody>
</table>

Impart a clear rose color with cochineal, and proceed as above.

**Rubino di Venezia.**

Bitter almonds       | 1 kilogramme |
Star anise           | 1 " |
Fennel               | 125 grammes |
Storax (best)        | 125 " |
Angelica (roots)     | 125 " |
Alcohol, 85°         | 42 litres |

Digest 24 hours, distill and rectify to obtain 40 litres of good spirit, and add—

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Infusion of vanilla</td>
<td>50 centilitres</td>
</tr>
<tr>
<td>Cinnamon water (China)</td>
<td>50 &quot;</td>
</tr>
<tr>
<td>Water of cloves</td>
<td>20 &quot;</td>
</tr>
<tr>
<td>&quot; nutmegs</td>
<td>30 &quot;</td>
</tr>
<tr>
<td>White sugar</td>
<td>56 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>31 litres</td>
</tr>
</tbody>
</table>

Impart a bright rose color with cochineal, and proceed as above.

The Italian liqueurs are put up in white or clear green glass bottles of various forms. Most of these bottles are covered with a species of cord or twisted husks of Indian corn. There are some which have a certain air of originality which is quite peculiar, particularly those called fisaco.

RECEIPTS FOR INFERIOR LIQUEURS.

Chiraz.

*(A New Persian Liqueur.)*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muskmallow (ambrette)</td>
<td>188 grammes</td>
</tr>
<tr>
<td>Anise</td>
<td>500 &quot;</td>
</tr>
<tr>
<td>Dill</td>
<td>250 &quot;</td>
</tr>
<tr>
<td>Caraway</td>
<td>500 &quot;</td>
</tr>
<tr>
<td>Coriander</td>
<td>1 kilog., 500 grms</td>
</tr>
<tr>
<td>Daucus</td>
<td>250 grammes</td>
</tr>
<tr>
<td>Fenel</td>
<td>575 &quot;</td>
</tr>
<tr>
<td>Sassafras (wood)</td>
<td>188 &quot;</td>
</tr>
<tr>
<td>Angelica (root)</td>
<td>500 &quot;</td>
</tr>
<tr>
<td>Florentine iris</td>
<td>125 &quot;</td>
</tr>
<tr>
<td>Vanilla</td>
<td>60 &quot;</td>
</tr>
<tr>
<td>Orange-flower water</td>
<td>2 litres</td>
</tr>
<tr>
<td>Alcohol, 85°</td>
<td>35 &quot;</td>
</tr>
<tr>
<td>White sugar</td>
<td>45 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>33 litres</td>
</tr>
</tbody>
</table>

Distill and rectify with care, and proceed according to principles already laid down.

Color a clear yellow with saffron.

Nomenclature and Receipts for Liqueurs by Infusion.

As we have said above, there are some aromatic substances from which it is impossible to extract the perfume by distillation with either water or alcohol. If it is desired to prepare liqueurs with these substances, the process by infusion becomes obligatory.

Almost all of the liqueurs prepared by infusion are designated by the name ratafia. According to certain authors, the word ratafia is the same as ratific (to ratify), and is derived from two Latin words, rats (affirm) and fic (that the affair agreed on shall be accomplished). This opinion is founded on a custom among the ancients when they had discussed public affairs at the table, by which they confirmed the resolutions taken by drinking at the close of the feast some pleasant liqueur; a remnant of this usage still remains in our day among a certain class of people.

The number of receipts for liqueurs by infusion is small enough to justify our giving under each the pro-
portions of aromatic substances as well as of the alcohol, sugar, and water that enter into their composition. Although using with the most scrupulous attention the quantities which we indicate, it may happen that a liqueur prepared at one time will be far inferior to the same liqueur prepared at another; the condition of the materials or fruits, their state of maturity, the influence of temperature, a more or less prolonged infusion, &c. &c., are so many influences that may cause differences in liqueurs. Here our mission ends; we cannot communicate to our readers that skill and tact which enable a good liquorist to determine immediately, on tasting it, whether a liqueur is possessed of the requisite perfume; this experience is only acquired by long practice.

The receipts, like those which precede, all apply to one hectolitre of liqueur.

Ordinary Liqueurs (Liqueurs Ordinaires).

**Huile de Vanille.**

Infusion of vanilla... 1 litre.

Tincture of storax... 25 centilitres.

Alcohol, 85°... 24 litres.

Sugar... 12 kilogs., 500 grms.

Water... 66 litres.

Color with archil.

**Brou de Noix.**

Infusion of walnut hulls (old)... 21 litres.

Spirit of nutmegs... 25 centilitres.

Alcohol, 85°... 18 litres.

Sugar... 12 kilogs., 500 grms.

Water... 57 litres.

Color a deep yellow with caramel. If the perfume of this liquid is not sufficiently decided, a few litres of the water of nuts may be added, omitting the same quantity of water.

**ORDINARY LIQUEURS.**

*Ratafia de Cassis.*

Infusion of cassis (currants)

(1st charge) 25 litres.

Alcohol, 85°... 12 "

Sugar... 12 kilogs., 500 grms.

Water... 54 litres.

If it is desired to employ the second (deuxième) infusion, the process is as follows:

Infusion of cassis (deuxième)... 52 litres.

Alcohol, 85°... 6 "

Sugar... 12 kilogs., 500 grms.

Water... 54 litres.

The third infusion (troisième) may be used thus:

Infusion of cassis (troisième)... 45 litres.

Alcohol, 85°... 7 "

Sugar... 12 kilogs., 500 grms.

Water... 39 litres.

In the event that this last preparation is not sufficiently perfumed, two or three litres of the infusion of currant leaves may be added, withholding at the same time a corresponding quantity of alcohol, 85°.

The three examples given will serve as a guide in case all three, or only two, of the infusions are used simultaneously.

**Cassis Ordinaire.**

(100 litres.)

Pure alcohol... 21 litres, 25 centil's.

Or... 25 " 85°.

Infusion, first charge 50° (taken in the manufacturing)... 18 "

Wine of Rousillon or Loire... 7 "

Alcohol, 85°... 14 "

Raw sugar (decolorized or well clarified)... 12 kilogs., 500 grms.

Water, to make up the quantity.
DISTILLATION OF ALCOHOL.

Ratafia de Framboises.
Infusion of raspberries . . 15 litres.
" " currants or wild cherries . . 5 "
Alcohol, 85° . . 12 "
Sugar . . 12 kilog., 500 grms.
Water . . 59 litres.
The first infusion of currants, or wild cherries, serves to give this liqueur a higher color.

Ratafia de Coings (guinces).
Expressed juice of thoroughly ripe quinces . . 6 litres.
Spirit of cloves . . 50 centilitres.
Alcohol, 85° . . 25 litres.
Sugar . . 12 kilog., 600 grms.
Water . . 60 litres.
Give a bright yellow color with caramel. The ratafia of pears is prepared in the same way.

Liqueurs Doubles.
Huile de Vanille.
Infusion of vanilla . . 2 litres.
Alcohol, 85° . . 48 "
Sugar . . 25 kilogrammes.
Water . . 38 litres.
Color deep red with archil.

Brule de Noix.
Infusion of walnut hulls . . 42 litres.
Spirit of nutmegs . . 50 centilitres.
Alcohol, 85° . . 25 litres.
Sugar . . 25 kilogrammes.
Water . . 18 litres.
Give a strong yellow color with caramel, in order that when the liqueur is reduced the color may be sufficiently decided.

Liqueurs Demifines.
Ratafia de Cassis.
Infusion of currants (premire) . . 50 litres.
" " (deuxieme) 24 "
Sugar . . 25 kilogrammes.
Water . . 10 litres.
Another.
Infusion of currants (premire) . . 25 litres.
" " (deuxieme) 17 "
Sugar . . 25 kilogrammes.
Water . . 11 litres.

Ratafia de Framboises.
Infusion of raspberries . . 30 litres.
" " currants or wild cherries . . 10 "
Sugar . . 25 kilogrammes.
Water . . 19 litres.

Huile de Vanille.
Infusion of vanilla . . 4 litres.
Alcohol, 85° . . 22 "
Sugar . . 25 kilogrammes.
Water . . 55 litres.
Color red with cudbear, and if a bright red is desired, add a little caramel.

Huile de Violettes.
Infusion of orris-root . . 6 litres.
Alcohol, 85° . . 22 "
Sugar . . 25 kilogrammes.
Water . . 55 litres.
Color violet with cudbear and blue.
LIQUEURS PINES.

DISTILLATION OF ALCOHOL.

Infusion of raspberries - 64 litres.
Wild cherries - 20 litres.
Alcohol, 85° - 85 litres.
Sugar - 25 kilogrammes.
Water - 45 litres.

Color a dark yellow with caramel.

Ratafia de Cassis.

Infusion of currants (première) - 30 litres.
Raspberries - 5 litres.
Alcohol, 85° - 12 litres.
Sugar - 25 kilogrammes.
Water - 36 litres.

The same observations are repeated for this as the preceding cassis.

Cassis Demi-fin.

Pure alcohol - 23 litres.
Or - 23 litres at 85°.
Infusion (première) - 23 litres.
Wine of Loire or Roussillon - 8 litres.
Infusion of wild cherries - 3 litres.
Raspberries - 13 litres.
Alcohol, 85° - 25 kilogrammes.
Decolorized raw sugar - 23 litres.
Water, a sufficient quantity.

Ratafia de Cerises.

Infusion of cherries - 30 litres.
Wild cherries - 5 litres.
Spirit of apricot seeds - 5 litres.
Alcohol, 85° - 4 litres.
Sugar - 25 kilogrammes.
Water - 39 litres.

The color ought not to be very dark.

Liqueurs Fines.

Ratafia de Framboises.

Infusion of raspberries - 20 litres.
Wild cherries - 6 litres.
Alcohol, 85° - 10 litres.
Sugar - 25 kilogrammes.
Water - 47 litres.

Ratafia de Quatre Fruits.

Infusion of currants, première - 10 litres.
Cherries - 10 litres.
Raspberries - 8 litres.
Wild cherries - 8 litres.
Alcohol, 85° - 25 litres.
Sugar - 25 kilogrammes.
Water - 39 litres.

Ratafia de Coings.

Expressed juice of very ripe quinces - 8 litres.
Spirit of cloves - 50 centilitres.
Alcohol, 85° - 22 litres.
Sugar - 25 kilogrammes.
Water - 47 litres.

Impart a bright yellow with caramel.

Liqueur Fines.

Huile de Vanille.

Infusion of vanilla - 8 litres.
Alcohol, 85° - 24 litres.
Refined white sugar - 43 kilos, 750 grms.
Water - 39 litres.

Color red with cudbear or cochineal.

Huile de Violettes.

Infusion of orris-root - 10 litres.
Alcohol, 85° - 22 litres.
Refined white sugar - 43 kilos, 750 grms.
Water - 39 litres.

Color violet with cudbear and blue.
Distillation of Alcohol.

Brou de Noix.
- Infusion of walnut hulls (old) 30 litres.
- Spirit of nutmegs 35 centilitres.
- Alcohol, 85° 15 litres.
- Sugar 37 kilog., 500 grms.
- Water 29 litres.

Color a deep yellow with caramel.

Ratafia de Cassis.
- Infusion of currants, première 36 litres.
- " wild cherries 8 "
- Alcohol, 85° 10 "
- Sugar 37 kilog., 500 grms.
- Water 21 litres.

Ratafia de Cerises.
- Infusion of cherries 35 litres.
- " wild cherries 8 "
- Spirit of apricot seeds 6 "
- Alcohol, 85° 4 "
- Sugar 37 kilog., 500 grms.
- Water 21 litres.

Ratafia de Framboises.
- Infusion of raspberries 25 litres.
- " wild cherries 10 "
- Alcohol, 85° 10 "
- Sugar 37 kilog., 500 grms.
- Water 29 litres.

Ratafia de Quatre Fruits.
- Infusion of currants, première 15 litres.
- " cherries 10 "
- " raspberries 10 "
- " wild cherries 15 "
- Alcohol, 85° 4 "
- Sugar 37 kilog., 500 grms.
- Water 20 litres.

Liqueurs Surfines.

Ratafia de Coings.
- Expressed juice of very ripe quinces 12 litres.
- Spirit of cloves 75 centilitres.
- Alcohol, 85° 30 litres.
- Refined white sugar 37 kilog., 500 grms.
- Water 82 litres.

Color a bright yellow with caramel.

Liqueurs Surfines.

Veritable Liqueur Hygiénique et de Dessert de Raspail.
- Alcohol, 21° Cartier 1 litre.
- Angelica root 30 grammes.
- Calamus 2 "
- Myrrh 2 "
- Cinnamon 2 "
- Aloe 1 gramme.
- Clove 1 "
- Vanilla 1 "
- Camphor 50 centigrammes.
- Nutmegs 25 "
- Saffron 5 "

"The whole is permitted to digest for several days in the sun, the bottle being kept well corked. It is then strained through a cloth of close texture; the bottle, again well corked, is to be kept in a quiet place."

M. Raspail says that "a liqueur may be prepared which will be quite as hygienic, as pleasant to drink, by adding to the ingredients above named 500 grammes of sugar, dissolved and caramelized in half a litre of water. If the liqueur is muddy, it should be passed through the cloth a second time, or the dose of brandy increased."

Finally, M. Raspail adds that "if it is desired to have it still more limpid, and more pleasant to drink, the liquid should be subjected to distillation, and the dose of aloes added to the distilled liqueur."

Although M. Raspail published his formula for the benefit of the public, he appears, by his frequent com-