plaints through the public prints, to be desirous of holding a monopoly in the manufacture. He especially objects to the use of his name on the labels of other manufacturers, because most of them do not use all the ingredients prescribed by him. It is allowable for us to remark that although there are some people who like camphor, there are others who do not like it (and we count ourselves among the number), and even if camphor does possess undoubted virtues as an external application, there is some room for discussion as to its value as an internal remedy. In his valuable *ManzcaZ de Parfumerie*, M. A. Debay remarks on this subject:

"Extolled by M. V. Raspail, whose elixir had become popular, camphor was, for some years, in the public estimation, a panacea for all diseases. It was swallowed, smoked, chewed, and sprinkled on the beds of the sick. It was employed in ointments, liniments, and plasters; in fact, it was administered in every form; but, like every other matter of fashion, the fancy for camphor is daily passing away."

The perfumer used camphor for perfuming his soaps, tooth-powders, and pastes—his sachets and other preparations.

"It was contended that the odor of camphor had the effect of driving away insects and preserving clothes and furs from the attack of moths."

"Experience has dissipated this notion, as well as its title to being a panacea."

For our part, we affirm that in the provinces, as well as in Paris, the liqueur of M. Combier, of Snumer, is preferred to that which contains camphor. The camphor masks all the ingredients of the formula except the angelica; we would therefore say, in agreement with M. Raspail, that the liqueur of M. Combier has no analogy with that invented by him.

The following is the receipt of M. Combier:

**Liqueur Hygiénique (de Saumur).**

- Angelica seed: 450 grammes.
- Galamus: 950 "
- Myrrh: 450 "
- Ceylon cinnamon: 450 "
- Aloes: 300 "
- Cloves: 300 "
- Cardamom (lesser): 200 "
- Nutmegs: 300 "
- Outer rind of lemon: 2 kilogrammes.

Digest in 72 litres of alcohol, 85°; distill to draw off 50 litres of good spirit, taking care to separate the product in the distillation; set aside the remaining 22 litres to be used in another operation. Reduce the quantities in the receipt, if the liqueur is too highly perfumed.

**Manufacture (100 litres).**

- Perfumed spirit as above: 50 litres.
- White sugar: 25 kilograms.
- Water, a sufficient quantity.

Color a bright yellow with saffron; size, and after rest, filter.

**Liqueur Stomachique Dorée.**

- Cinchona (red), bruised: 187 grammes.
- Dutch curaça (rind): 125 "
- Ceylon cinnamon: 125 "
- Vanilla: 90 "
- Saffron: 10 "
- Alcohol, 85°: 26 litres.
- Refined white sugar: 37 kilogs., 500 grms.
- Water: 38 litres.

Digest 8 days, and strain off the liqueur with pressure; add the sugar and water; size and filter, and put some fragments of gold leaf in each bottle.

**Crème de Vanille.**

- Infusion of vanilla: 10 litres.
- Alcohol, 85°: 28 "
- Refined white sugar: 58 kilogrammes.
- Water: 26 litres.

Color red with cochineal.
DISTILLATION OF ALCOHOL.

Crème de Violette.
Infusion of orris-root . . 12 litres.
Alcohol, 85° . . 24 "
Refined white sugar . . 56 kilogrammes.
Water . . 26 litres.
Color violet with cochineal and blue.

Crème de Brou de Noix.
Infusion of walnut hulls (old) . . 40 litres.
Spirit of nutmegs . . 50 centilitres.
Alcohol, 85° . . 10 litres.
Refined white sugar . . 50 kilogrammes.
Water . . 16 litres.
Color a deep yellow with caramel.

Crème de Cassis.
Infusion of currants, première . . 42 litres.
Spirit of raspberries . . 5 "
Alcohol, 85° . . 3 "
Refined white sugar . . 50 kilogrammes.
Water . . 16 litres.

Ratafia de Cassis de Dijon.
Infusion of currants, première . . 25 litres.
" wild cherries . . 5 "
" wild cherries . . 5 "
" raspberries . . 5 "
Burghundy (or any other red wine of similar properties) . . 10 "
White sugar . . 50 kilogrammes.
Water . . 16 litres.
This is sometimes called crème de vougeot.

Crème de Cassis de Bourgogne.
(Superior to the Crème de Vougeot.)
Infusion of currants, première . . 26 litres.
" wild cherries . . 6 "
" raspberries . . 6 "
" cherries . . 6 "
Wine of Roussillon . . 9 "
Infusion of currant leaves . . 5 "
White sugar . . 50 kilogrammes.
Water . . 9 litres.

 LIQUEURS SURFINES.

Dissolve the sugar in a water-bath with the 9 litres each of wine and water. After the liqueur is prepared, size; and, after a sufficient rest, bottle it without filtering.

Ratafia de Cerises de Grenoble.
Infusion of cherries . . 25 litres.
" wild cherries . . 15 "
Spirit of apricot seeds . . 6 "
" raspberries . . 4 "
Refined white sugar . . 50 kilogrammes.
Water . . 16 litres.

Ratafia de Grenoble, dit de Teyssère.
Currants . . 15 kilogrammes.
Raspberries . . 20 "
Cherries . . 20 "
Wild cherries . . 10 "
Alcohol, 85° . . 36 litres.
Refined white sugar . . 50 kilogrammes.
Infusion of bay . . 50 centilitres.
Water of nuts . . 8 litres.
Infusion of galangal . . 50 centilitres.

Crush the whole without breaking the seeds, and let it digest for one month, then strain with pressure, and add the sugar, previously dissolved by heat, in a sufficient quantity of water to make one hectolitre.

This liqueur is also prepared as follows:—

Take a sufficient quantity of wild cherries (very ripe) and (after removing the stems) crush them; then put them on the fire in a copper pan with a little water; beat rapidly, taking care to stir with a paddle until the liquid begins to thicken, then pour the whole on a sieve over a stone jar, and press the marc until it becomes cold; then prepare the ratafia as follows:—

Boiled wild-cherry juice . . 10 litres.
Infusion of currants . . 10 "
" cherries . . 20 "
Spirit of raspberries . . 10 "
Refined white sugar . . 50 kilogrammes.

Dissolve the sugar by heat in the juice of the wild cherries, and, after cooling, complete the admixture, adding, if necessary, enough water to make one hectolitre.
DISTILLATION OF ALCOHOL.

Boiling does not affect the wild cherries, which have neither perfume nor parenchyma, the juice being highly aqueous; the action of the fire, on the contrary, is advantageous, because it develops a flavor as well as the saccharine principle.

The ratafia of Grenoble may also be prepared from the infusions of the fruits which enter into its composition.

The ratafia de merises de Grenoble is prepared as follows:—

Place 100 kilogrammes of thoroughly ripe cherries, separated from the stems and crushed, in a copper kettle, heat rapidly, stirring with a wooden spatula until the juice is very thick; at this point, pour the whole (marc and juice) into a hogshead, and, when cold, add 55 litres of white spirit at 59° (trois-six reduced); allow it to infuse for at least six weeks, then draw off the clear liquid and turn it into another hogshead to settle.

As may be observed, this ratafia contains no sugar except that derived from the fruit.

The ratafias de Louvres and de Neuilly are prepared in very nearly the same manner as the ratafia de Grenoble dit de Teysèvre, only they have a more decided flavor of currants.

Ratafia de Framboises.

Infusion of raspberries . . . . . 50 litres.
" wild cherries . . . . . 10 "
Alcohol, 85° . . . . . 10 "
Refined white sugar . . . . . 50 kilogrammes.
Water . . . . . 16 litres.

Gaïnolet d'Angers.

Infusion of cherries . . . . . 20 litres.
" wild cherries . . . . . 20 "
Alcohol, 85° . . . . . 10 "
Sugar . . . . . 50 kilogrammes.
Water . . . . . 16 litres.

Receipts for Preparing Liqueurs by Volatile Oils or Essences without the use of the Still.

Liqueurs flavored by means of the direct solution of one or more volatile oils are never so pleasant nor so delicate as those prepared from distilled spirits. Although highly aromatic, these liqueurs are possessed of a harshness which connoisseurs recognize at once; they leave an enduring and oppressive sensation of heat and irritation in the mouth, throat, stomach, and sometimes even in the urinary organs of those who make use of them habitually.

Nevertheless, being fully aware of the fact that liqueurs prepared by solution are altogether inferior in every respect to those prepared by distillation, we are compelled to acknowledge that circumstances may exist which will oblige the liquorist to resort to the use of essences for the manufacture of liqueurs. Influenced by the probability of this necessity occurring with some of our readers, we shall describe the processes which we would recommend.

Common Liqueurs (Ordinaires).

As in the case of common liqueurs prepared by distillation or infusion, the proportions of sugar, alcohol, and water are invariable. The following will indicate the quantities of each which are required for the manufacture of one hectolitre of liqueur:—

\[
\begin{align*}
\text{Alcohol, 85°} & : & 25 \text{ litres.} \\
\text{Sugar} & : & 12 \text{ kilog., 500 grms.} \\
\text{Water} & : & 66 \text{ litres.}
\end{align*}
\]

Essences, the quantity prescribed in each receipt.

Fill a bottle of the capacity of one litre half full of alcohol; then pour in the essence; agitate quickly and thoroughly for one or two minutes; nearly fill the bottle with alcohol, and agitate again; pour this solution into a can, and pour thereon the balance of the alcohol; mix

Essences, volatile oils.
well for some minutes; add the sugar, previously dis-
solved by the aid of heat, in the water; color, size, and
filter according to the directions previously given.

Anisette.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of anise</td>
<td>30 grammes</td>
</tr>
<tr>
<td>&quot; star anise</td>
<td>30</td>
</tr>
<tr>
<td>&quot; fennel</td>
<td>5</td>
</tr>
<tr>
<td>&quot; coriander</td>
<td>50 centigrammes</td>
</tr>
</tbody>
</table>

Eau d’Angelique.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of angelica</td>
<td>5 grammes</td>
</tr>
</tbody>
</table>

Cent-Sept-Ans.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of lemons (distilled)</td>
<td>40 grammes</td>
</tr>
<tr>
<td>&quot; roses</td>
<td>2</td>
</tr>
</tbody>
</table>

Color red with archil.

Curaçao.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of curaçao (distilled)</td>
<td>40 grammes</td>
</tr>
<tr>
<td>&quot; Portugal</td>
<td>15</td>
</tr>
<tr>
<td>&quot; cloves</td>
<td>2</td>
</tr>
</tbody>
</table>

Color a deep yellow with caramel.

Fleurs d’Oranger (Orange-flowers).

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of neroli (Paris)</td>
<td>10 grammes</td>
</tr>
</tbody>
</table>

Menthe (Peppermint).

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of mint</td>
<td>20 grammes</td>
</tr>
</tbody>
</table>

Eau de Noyaux.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of noyaux</td>
<td>30 grammes</td>
</tr>
</tbody>
</table>

Parfait Amour.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of lemon (distilled)</td>
<td>40 grammes</td>
</tr>
<tr>
<td>&quot; cedrat</td>
<td>15</td>
</tr>
<tr>
<td>&quot; coriander</td>
<td>1 gramme</td>
</tr>
</tbody>
</table>

Color red with archil.

Liqueurs Demi-Fines.

These liqueurs are prepared like the preceding, using for the manufacture of 100 litres the following quantities:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>85°</td>
</tr>
<tr>
<td>Sugar</td>
<td>26 kilogrammes</td>
</tr>
<tr>
<td>Water</td>
<td>55 litres</td>
</tr>
<tr>
<td>Anisette</td>
<td>32 grammes</td>
</tr>
<tr>
<td>&quot; star anise</td>
<td>32</td>
</tr>
<tr>
<td>&quot; fennel</td>
<td>6</td>
</tr>
<tr>
<td>&quot; coriander</td>
<td>50 centigrammes</td>
</tr>
<tr>
<td>&quot; lemon (distilled)</td>
<td>1 gramme</td>
</tr>
</tbody>
</table>

Color red with cudbear.
DISTILLATION OF ALCOHOL.

Curacao.

Essence of curaçao (distilled) . . . 50 grammes.
" Portugal " . . . 20 "
" cloves . . . 4 "
Color a deep yellow with caramel.

Crème de Fleurs d'Oranger.

Essence of neroli (Paris) . . . 12 grammes.

Crème de Menthe.

Essence of peppermint . . . 35 grammes.

Crème de Noyaux.

Essence of noyaux . . . 40 grammes.

Parfait Amour.

Essence of lemon (distilled).
" cedrat . . . 50 grammes.
" coriander . . . 20 "
Color red with cudbear.

Huile de Roses.

Essence of rose . . . 8 grammes.
Color red with cudbear.

Vespérol.

Essence of anise . . . 20 grammes.
" caraway . . . 20 "
" fennel . . . 6 "
" coriander . . . 2 "
" lemon (distilled) . . . 10 "

Liqueurs Finis.

The process is the same as for the preceding, employing the following proportions for one hectolitre:

Alcohol, 85° . . . 32 litres.
Sugar . . . 43 kilog., 750 grammes.
Water . . . 39 litres.

LIQUEURS FINES.

Anisette.

Essence of star anise . . . 50 grammes.
" anise . . . 20 "
" fennel . . . 6 "
" coriander . . . 1 gramme.
" sassafras . . . 4 grammes.
Extract of orris-root . . . 40 "
" ambergris . . . 6 "

Crème d'Angélique.

Essence of angelica . . . 10 grammes.

Crème de Celere.

Essence of celery . . . 20 grammes.

Cent-Sept-Anis.

Essence of lemon (distilled) . . . 70 grammes.
" roses . . . 4 "
Color red with cudbear.

Curacao.

Essence of curaçao (distilled) . . . 70 grammes.
" Portugal " . . . 25 "
" cloves . . . 5 "
Bitter infusion of curaçao, a sufficient quantity.
Color with logwood, or extract of logwood.

Eau de Vie de Dantzick.

Essence of Ceylon cinnamon . . . 4 grammes.
" China cinnamon . . . 12 "
" coriander . . . 2 "
" lemon (distilled) . . . 25 "
" Portugal (distilled) . . . 8 "

Crème de Fleurs d'Oranger.

Essence of neroli (Paris) . . . 15 grammes.
DISTILLATION OF ALCOHOL.

Elixir of Garus.
Essence of China cinnamon . . . 12 grammes.
" cloves . . . . . 6 "
" nutmegs . . . . . 2 "
Socotrine aloes . . . . . 40 "
Myrrh . . . . . 25 "
Saffron . . . . . 4 "
After dissolving the essences, digest the aloes, myrrh, and saffron for three days in the alcohol.
Color a golden yellow with caramel.

Crème de Menthe.
Essence of peppermint . . . . . 50 grammes.

Crème de Noyaux.
Essence of noyaux . . . . . 50 grammes.

Parfait Amour.
Essence of lemon (distilled) . . . 60 grammes.
" cedrat " . . . . . 25 "
" coriander " . . . . . 2 "
Color red with cudbear.

Huile de Roses.
Essence of roses . . . . . 12 grammes.
Color red with cudbear.

Eau de Sept-Graines.
Essence of angelica . . . . . 3 grammes.
" anise . . . . . 15 "
" celery . . . . . 5 "
" coriander . . . . . 1 gramme.
" fennel . . . . . 5 grammes.
" Portugal (distilled) . . . . . 5 "
" lemon . . . . . 5 "
Color a bright yellow with caramel.

LIQUEURS SURFINES.

Vespétre.
Essence of anise . . . . . 40 grammes.
" caraway . . . . . 25 "
" fennel . . . . . 8 "
" coriander . . . . . 3 "
" lemon (distilled) . . . . . 15 "

Liqueurs Surfines.
The proportions for the manufacture of one hectolitre of liqueur are—
Alcohol, 85° . . . . . 30 litres.
Sugar . . . . . 56 kilogrammes.
Water . . . . . 26 litres.
The operation is the same as that described above.

Anisette.
Essence of star anise . . . . . 70 grammes.
" anise . . . . . 20 "
" fennel . . . . . 8 "
" coriander . . . . . 1 gramme.
" sassafras . . . . . 6 grammes.
Extract of orris-root . . . . . 60 "
" ambergris . . . . . 8 "

Crème d’Absinthe.
Essence of absinthe . . . . . 6 grammes.
" peppermint . . . . . 6 "
" anise . . . . . 30 "
" fennel . . . . . 8 "
" lemon (distilled) . . . . . 30 "

Crème d’Angelique.
Essence of angelica . . . . . 15 grammes.
" coriander . . . . . 2 "
" fennel . . . . . 4 "

Crème de Barbades.
Essence of cedrat (distilled) . . . 60 grammes.
" Portugal . . . . . 30 "
" Ceylon cinnamon . . . . . 4 "
" cloves . . . . . 4 "
" nutmegs . . . . . 2 "
Crème de Céleri.

Essence of celery . . . . 30 grammes.

Curaçao.

Essence of curaçao (distilled) . . 100 grammes.
" Portugal " . . 40 "
Bitter infusion of curaçao, a sufficient quantity.

Color with logwood in chips, or the extract.

Liqueur dite de las Grande-Chartreuse.

Essence of lemon balm . . . . 2 grammes.
" hyssop . . . . 2 "
" angelica . . . . 10 "
" peppermint . . . . 20 "
" China cinnamon . . . . 2 "
" nutmegs . . . . 2 "
" cloves . . . . 2 "

Color yellow or green, as may be required.

Eau de Vie de Dantzick.

Essence of Ceylon cinnamon . . . . 5 grammes.
" China " . . . . 15 "
" coriander . . . . 2 "
" lemon (distilled) . . . . 30 "
" Portugal " . . . . 10 "

Crème de Fleurs d'Oranger.

Essence of neroli (Paris) . . . . 20 grammes.
Orange-flower water . . . . 2 litres.

Elixir de Garus.

Essence of China cinnamon . . . . 15 grammes.
" cloves . . . . 8 "
" nutmegs . . . . 2 "
Secotrine aloe . . . . 60 "
Myrrh . . . . 30 "
Saffron . . . . 5 "

After dissolving the essences, digest the last three articles in the alcohol for three days.

Liqueurs Surfines.

Huile de Kirschwasser.

Essence of noyaux . . . . 40 grammes.
" neroli (Paris) . . . . 4 "

Crème de Menthe.

Essence of peppermint . . . . 60 grammes.

Liqueur du Mesenc.

Essence of nutmegs . . . . 5 grammes.
" mace . . . . 2 "
" chamomile . . . . 10 "
" daucus . . . . 5 "
" coriander . . . . 3 "
Myrobolans . . . . 60 "
Muskmallow . . . . 60 "
Vanilla . . . . 60 "

After dissolving the essences, digest the last three named substances for 15 days in the alcohol; color with extract or chips of logwood, and add a small quantity of a solution of tartaric acid to brighten the color to a golden yellow.

Crème de Noyaux de Phalsbourg.

Essence of noyaux . . . . 50 grammes.
" bitter almonds . . . . 10 "
" Portugal (distilled) . . . . 10 "
" lemon (distilled) . . . . 8 "
" China cinnamon . . . . 4 "
" cloves . . . . 2 "
" nutmegs . . . . 1 gramme.
" neroli . . . . 2 grammes.

Crème de Roses.

Essence of roses . . . . 15 grammes.

Color red with cochineal.

Eau des Sept-Graines.

Essence of angelica . . . . 4 grammes.
" anise . . . . 20 "
" celery . . . . 6 "
" coriander . . . . 2 "
" fennel . . . . 4 "
" Portugal (distilled) . . . . 10 "

Color a bright yellow with caramel.
### DISTILLATION OF ALCOHOL

#### Vespérito de Montpellier

<table>
<thead>
<tr>
<th>Essence</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of anise</td>
<td>45 grammes</td>
</tr>
<tr>
<td>caraway</td>
<td>30 &quot;</td>
</tr>
<tr>
<td>fennel</td>
<td>8 &quot;</td>
</tr>
<tr>
<td>coriander</td>
<td>4 &quot;</td>
</tr>
<tr>
<td>lemon (distilled)</td>
<td>20 &quot;</td>
</tr>
</tbody>
</table>

#### Anisette de Hollande

<table>
<thead>
<tr>
<th>Essence</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of star anise</td>
<td>50 grammes</td>
</tr>
<tr>
<td>anise</td>
<td>50 &quot;</td>
</tr>
<tr>
<td>bitter almonds</td>
<td>8 &quot;</td>
</tr>
<tr>
<td>coriander</td>
<td>1 gramme.</td>
</tr>
<tr>
<td>fennel</td>
<td>2 grammes</td>
</tr>
<tr>
<td>roses</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>angelica</td>
<td>4 &quot;</td>
</tr>
</tbody>
</table>

#### Alkermès de Florence

<table>
<thead>
<tr>
<th>Essence</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of calamus</td>
<td>3 grammes</td>
</tr>
<tr>
<td>Ceylon cinnamon</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>cloves</td>
<td>5 &quot;</td>
</tr>
<tr>
<td>nutmegs</td>
<td>3 &quot;</td>
</tr>
<tr>
<td>roses</td>
<td>4 &quot;</td>
</tr>
<tr>
<td>Extract of jasmine</td>
<td>20 &quot;</td>
</tr>
<tr>
<td>orris-root</td>
<td>39 &quot;</td>
</tr>
</tbody>
</table>

Impart a rose tint with cochineal.

### Marasquin de Zara

<table>
<thead>
<tr>
<th>Essence</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of noyaux</td>
<td>35 grammes</td>
</tr>
<tr>
<td>neroli</td>
<td>5 &quot;</td>
</tr>
<tr>
<td>jasmine</td>
<td>10 &quot;</td>
</tr>
<tr>
<td>vanilla</td>
<td>15 &quot;</td>
</tr>
</tbody>
</table>

### Rosolio de Turin

<table>
<thead>
<tr>
<th>Essence</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essence of anise</td>
<td>25 grammes</td>
</tr>
<tr>
<td>fennel</td>
<td>3 &quot;</td>
</tr>
<tr>
<td>bitter almonds</td>
<td>30 &quot;</td>
</tr>
<tr>
<td>roses</td>
<td>6 &quot;</td>
</tr>
<tr>
<td>Extract of ambergris and musk</td>
<td>4 &quot;</td>
</tr>
</tbody>
</table>

Color a bright rose with cochineal.

### LIQUEURS SURFINES

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crème de Jasmin</td>
<td>150 grammes</td>
</tr>
<tr>
<td>Extract of jasmin</td>
<td></td>
</tr>
<tr>
<td>Crème de Jonquille</td>
<td>140 grammes</td>
</tr>
<tr>
<td>Extract of jonquille</td>
<td></td>
</tr>
<tr>
<td>Color a bright yellow with caramel</td>
<td></td>
</tr>
<tr>
<td>Crème d'Heliotrope</td>
<td>130 grammes</td>
</tr>
<tr>
<td>Extract of heliotrope</td>
<td></td>
</tr>
<tr>
<td>Color a very bright rose with cochineal</td>
<td></td>
</tr>
<tr>
<td>Crème de Réésèda</td>
<td>175 grammes</td>
</tr>
<tr>
<td>Extract of reseda</td>
<td></td>
</tr>
<tr>
<td>Crème de Tubéreuse</td>
<td>150 grammes</td>
</tr>
<tr>
<td>Extract of tuberose</td>
<td></td>
</tr>
<tr>
<td>Crème de Millefleurs</td>
<td>5 gramms</td>
</tr>
<tr>
<td>Essence of neroli</td>
<td></td>
</tr>
<tr>
<td>roses</td>
<td>2 &quot;</td>
</tr>
<tr>
<td>Extract of jasmin</td>
<td>20 &quot;</td>
</tr>
<tr>
<td>&quot; jasmin</td>
<td>15 &quot;</td>
</tr>
<tr>
<td>&quot; heliotrope</td>
<td>25 &quot;</td>
</tr>
<tr>
<td>&quot; reseda</td>
<td>20 &quot;</td>
</tr>
<tr>
<td>&quot; tuberose</td>
<td>20 &quot;</td>
</tr>
</tbody>
</table>

Remarks.—In time, liqueurs prepared from essences lose their perfume in a great measure, and acquire a rancid flavor. This last objection is often due to the inferior quality of the essences, which are for the most part mixed or old. The manufacturer should endeavor to purchase these products only from houses of the best reputation, and to take those only that are of the best quality, regardless of the price; for in this business, as in many others, cheap goods cost very dear.
WINES are generally divided into two very distinct sorts: dry wines (vins secs) and sweet or cordial wines (vins sucrés, or vins de liqueurs).

The cordial wines contain less water, more sugar and alcohol, and present a more decided perfume than the dry wines; they are of almost syrupy consistence, and of a sweetness which renders them rather pleasant liqueurs than wines for daily consumption.

The grapes for making cordial wines are prepared in several ways. In those countries where the temperature is high, and where the grape, when at maturity, is of a variety to afford sugar in abundance, the method most generally adopted consists in interrupting the vegetation by twisting the stem of the bunch of grapes on the vine, in order that the fruit may lose a portion of its water of vegetation by a natural desiccation under the action of the sun's rays. By another method, the grapes are dried after being cut, by exposing them to the action of the sun on hurdles. From these preparations, it happens that the abstraction of a portion of the moisture of the grape concentrates the saccharine principle, and destroys the equilibrium between it and the water which is necessary to the fruit.

The presence of water being absolutely necessary in the fermentation of wine, to enable the force of disorganization and new combination to exert itself on fermentable substances, it may be readily conceived that the juice of the grape is only subject to the laws of fermentation in proportion to the ratio which the water holds to the other principles which enter into the composition of the juice. Now, cordial wines are necessarily of the same nature as wines properly so called, with

the addition of the saccharine principle, which has failed to be fermented because of a deficiency of water; the molecules of the sugar are perfectly intermingled with the molecules of the wine; the two constitute a fluid which clarifies itself by rest, each of them serving as a support to the other; the wine, or rather the alcohol of the wine, opposes the fermentation of the sugar, and the latter in its turn prevents the wine from being converted into an acid, provided, however, that the liqueur is kept in close vessels.

When the juice or must of the grape is more watery than is proper, with regard to the proportion of the saccharine principle, the must is concentrated by evaporation over the fire; whereby the saccharine is rendered relatively more abundant than the aqueous principle.

The quality of the cordial wines is determined by the peculiar aroma and flavor which appertain to each kind, and which produce on the organs of taste a more or less decided vinous and saccharine sensation.

As a general rule, the cordial wines which are met with in the market are factitious wines,* manufactured for the most part at Céte and Montpellier; they are invariably the result of the admixture of different wines, alcohol, saccharine matter, and a bouquet extracted from various aromatic substances; the whole in proportions which have reference to the character and nature of the wines imitated.

The public in general are persuaded that factitious cordial wines are injurious to health; this is a great mistake. These wines contain no unhealthy or noxious materials, and are, on the contrary, for the most part, more healthy than certain natural wines.

It must not be suspected, however, that our object in publishing the methods of manufacturing cordial wines is to encourage the fraud which sells the imitations for natural wines; it is only for the purpose of making

* This term is not altogether proper; that of mixed wines would be preferable, since whatever be the character of the wine it is desired to manufacture, it must always be the product of a mixture of wines.
known all the processes employed in the south of France; we would, on the contrary, urgently advise dealers who sell these wines for consumption to indicate on their labels and invoices that they are imitations, and are not genuine.

Imitation of Cordial Wines.

The constituent elements of cordial wines being known, nothing more is required to obtain a good result than to mix them with skill, and aromatize them properly. For this purpose various preparations are used, such as syrup of raisins (sirop de raisin); infusion of green walnuts (noix verte); infusion of toasted bitter almond hulls (coques d'amandes amères torréfiées); infusion of Florentine iris; spirit of raspberries (framboises); spirit of tar (goudron).

Before making known the receipts by means of which the cordial wines may be imitated, it is necessary to indicate the method of preparing the spirit of tar and the infusion of toasted bitter almond hulls, the only liquids required for these imitations which we have not heretofore noticed.

**Spirit of Tar.**

- Norway tar : 500 grammes.
- Alcohol, 85° : 2 litres.
- Water : 1 litre.

Distill the whole carefully in a glass retort, over a sand-bath, until two litres are drawn off.

**Infusion of Toasted Bitter Almond Hulls.**

- Hulls of bitter almonds : 5 kilograms, 500 grammes.
- Alcohol, 85° : 20 litres.

Toast the almond hulls in a coffee toaster, and, while yet hot, throw them into the vessel containing the alcohol; lute carefully, to prevent evaporation; allow them to infuse one month; then draw off the clear liquid, and filter.

**Receipts for Cordial Wines.**

As in the case of the liqueurs, the receipts which follow are all applicable to the manufacture of one hecto-litre of liquid.

- **Alicante.**
  - Old wine of Bagnols : 90 litres.
  - Syrup of raisins, 85° : 5 litres.
  - Infusion of orris-root : 1 litre, 25 centilitres.
  - " walnut hulls : 10 litres.
  - Alcohol, 85° : 3 litres.

Mix carefully and allow it to stand for two months; then size with gelatine (15 grammes dissolved in half a glass of water), and after 8 days draw off.

- **Cyprus.**
  - Very old wine of Bagnols : 86 litres.
  - Infusion of orris-root : 1 litre, 10 centilitres.
  - " walnut hulls : 10 litres.
  - Toasted hulls of bitter almonds : 2 litres.
  - Syrup of raisins, 85° : 5 litres.
  - Alcohol, 85° : 5 litres.

Operate as above.

- **Constance.**
  - Very old wine of Bagnols : 88 litres.
  - Infusion of orris-root : 1 litre.
  - Spirit of raspberries : 2 litres, 25 centilitres.
  - " tar : 15 grammes.
  - Syrup of raisins, 85° : 5 litres.
  - Alcohol, 85° : 5 litres.

Operate as above.

- **Grenache.**
  - Old Collioure wine : 89 litres.
  - Syrup of raisins, 85° : 6 litres.
  - Infusion of walnut hulls : 1 litre, 25 centilitres.
  - " toasted bitter almond hulls : 1 litre.
  - Alcohol, 85° : 3 litres.

Mix as above.
Malaga.

Old Bagnols wine . . . . . . . . . . 90 litres.  
Syrup of raisins, 35° . . . . . . . . . . 5 "  
Infusion of walnut hulls . . . . . . . . . . 2 "  
Spirit of tar . . . . . . . . . . . . . . . . 80 grammes.  
Alcohol, 85° . . . . . . . . . . . . . . . . 3 litres.  

Mix as above.

Malvoisie de Madre.

Sweet wine of Picardy . . . . . . . . . . 88 litres.  
Infusion of toasted bitter almond hulls . . . . . . . . . . 2 "  
Spirit of raspberries . . . . . . . . . . 2 "  
Elder flowers . . . . . . . . . . . . . . . . 500 grammes.  
Syrup of raisins, 35° . . . . . . . . . . 5 litres.  
Alcohol, 85° . . . . . . . . . . . . . . . . 3 "  

Mix as above.

Muscat de Lunel.

Sweet wine of Picardy . . . . . . . . . . 90 litres.  
Syrup of raisins, 35° . . . . . . . . . . 6 "  
Elder flowers . . . . . . . . . . . . . . . . 750 grammes.  
Alcohol, 85° . . . . . . . . . . . . . . . . 4 litres.  

Place the flowers in a net; let them infuse in the liquid for 2 months, and mix as above.

Muscat de Frontignan.

Dry wine of Picardy . . . . . . . . . . 82 litres.  
Syrup of raisins, 35° . . . . . . . . . . 10 "  
Elder flowers . . . . . . . . . . . . . . . . 250 grammes.  
Alcohol, 85° . . . . . . . . . . . . . . . . 8 litres.  

Operation, in every respect, as above.

Madeira (Madre).

Dry wine of Picardy . . . . . . . . . . 90 litres.  
Infusion of walnut hulls . . . . . . . . . . 2 "  
Infusion of toasted bitter almond hulls . . . . . . . . . . 2 "  
Syrup of raisins, 35° . . . . . . . . . . 2 "  
Alcohol, 85° . . . . . . . . . . . . . . . . 4 "  

Mix in the same manner as wine of Alicante.
DISTILLATION OF ALCOHOL.

Rota.

Old Collioure wine
Infusion of walnut hulls
Spirit of raspberries
Syrup of raisins, 35°
Alcohol, 85°

88 litres.
2 "
1 litre.
2 litres.
5 "
2 "

Operate as above.

Tokai.

Very old Bagnols wine
Infusion of walnut hulls
Spirit of raspberries
Syrup of raisins, 35°
Alcohol, 85°

86 litres.
1 litre.
2 litres.
6 "
4 "

Operate as above.

Remark.—All wines improve with age, but especially the cordial wines; they should never be sold for consumption until after the dealer has satisfied himself that they are as near perfection as possible. Limpidity is of essential importance.

Vermouth de Turin.

Large absinthe
Gentian
Angelica (roots)
Holy thistle (centaurea benedicta)
Calamus aromaticus
Elcampane
Lesser centaury
Small germander (chamaedrys)
China cinnamon
Nutmegs
Fresh oranges, cut in slices
Sweet wine of Picpoul
Alcohol, 85°

125 grammes.
60 "
60 "
125 "
125 "
125 "
125 "
125 "
100 "
15 "
6 (in number).
95 litres.
5 "

Digest for five days, draw off the clear liqueur, size with fish glue, and allow it to stand fifteen days.

Vermouth of the best quality will be obtained if we add to this preparation two litres of the infusion of toasted bitter almond hulls, and three litres of good Cognac.

RECEIPTS FOR CORDIAL WINES.

The Picpoul wine may be replaced by dry Picardy wine, in which case five litres of syrup of raisins, at 35°, are to be added. Vermout is commonly made at Montpellier, Cette, and Lyons.

Frequently its bitterness is too decided, and it is necessary to correct it by the addition of more wine. The following is a combination which is always acceptable.

Bitter Vermout
Common white wine (vin ordinaire)
Syrup of raisins
Infusion of toasted bitter almond hulls
Alcohol, 85°

50 litres.
42 "
4 "
1 litre.
4 litres.

Color a golden yellow with caramel, and size twice as for the preceding.

Vermouth d’Italie (Receipt of Oliivero).

Coriander
Binds of bitter oranges
Orris-root in powder
Elder flowers
Cinchona (red)
Calamus
Larger absinthe
Elecampane (roots)
Lesser centaury
Germander (less)
China cinnamon
Angelica (roots)
Nutmegs
Galanga
Clove
Cassia (flower buds)
Dry white wine of Picardy

500 grammes.
250 "
250 "
200 "
150 "
150 "
125 "
125 "
125 "
125 "
100 "
60 "
50 "
50 "
30 "
100 litres.

Digest for five or six days, draw off the clear liqueur, size with fish glue, and allow it to stand fifteen days.

Vermouth of the best quality will be obtained if we add to this preparation two litres of the infusion of toasted bitter almond hulls, and three litres of good Cognac.