A KEY TO THE DISTILLERY.

borates the viscera, and proves of great service in all kind of alvine fluxes, and immoderate discharges from the uterus; it is cordial and stomachic.

Take eight pounds of fine cinnamon, bruised; seventeen gallons of clear rectified spirit, and two gallons of water. Put them into your still, and digest them twenty-four hours with a gentle heat; after which, draw off sixteen gallons by a pretty strong heat.

I have ordered a much larger quantity of cinnamon than is common among distillers; because when made in the manner above directed, it is justly looked upon as one of the noblest cordials of the shops; but when made in the common way, of two pounds to twenty gallons of spirit, as some have ordered, is only an imposition on the buyer.
RECIPE FOR TEN GALLONS OF HUNGARY WATER.

Rosemary, the principal ingredient in Hungary water, has always been a favourite shrub in medicine; it is full of volatile parts, as appears by its taste and smell. It is a very valuable cephalic, and is good in all disorders of the nerves; in hysterical and hypochondriac cases, in palsy, apoplexies, and vertigoes. Some suppose that the flowers possess the virtues of the whole plant in a more exalted degree than any other part; but the flowery tops, leaves, and husks, together with the flowers themselves, are much fitter for all purposes, than the flowers alone.

Take of the flowery tops, with the leaves and flowers of rosemary, fourteen pounds; rectified spirit, eleven gallons and a half; water one gallon; distil off ten gallons with a moderate fire. If you perform this operation in
balneum mariae, your Hungary water will be much finer than if drawn by the common alembic.

This is called Hungary water, from its being first made for a princess of that kingdom.

Some add lavender flowers, and others Florentine orange-root; but what is most esteemed is made with rosemary only.

RECIPE FOR TEN GALLONS OF SIMPLE LAVENDER WATER.

Take fourteen pounds of lavender flowers, ten gallons and a half of rectified spirit of wine, and one gallon of water; draw off ten gallons with a gentle fire, or, which is much better, in balneum mariae.

Both the Hungary and lavender water may be made at any time of the year, without distillation.
A KEY TO THE DISTILLERY.

RECIPE FOR MAKING THREE GALLONS OF COMPOUND LAVENDER WATER.

Take of lavender water, above described, two gallons; of Hungary water, one gallon; cinnamon and nutmegs, of each three ounces; and of red saunders, one ounce; digest the whole three days in a gentle heat, and then filter it for use. Some add saffron, musk, and ambergris, of each half a scruple; but those are now generally omitted.

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RECIPE FOR TEN GALLONS OF CARDAMOM CORDIAL.

The seed from whence this cordial takes its name, is called by botanists cardamum minus, or the lesser cardamom; to distinguish it from the cardamomum majus, or grains of paradise.

The lesser cardam is a small short fruit, or membraneous capsule, of a
triangular form, about a third of an inch long, and swelling out thick about the middle, beginning small and narrow from the stalk, and terminating in a small but obtuse point at the end. It is striated all over very deeply with longitudinal furrows, and consists of a thin but very tough membrane, of a fibrous texture, and pale brown colour, with a faint cast of red.

When the fruit is thoroughly ripe, this membrane opens at the three edges all the way, and shows that it is internally divided by three thin membranes into three cells, in each of which is an arrangement of seeds, separately lodged in two series. The seeds are of an irregular angular figure, rough, and of a dusky brown colour on the surface, with a mixture of yellowish and reddish, and of a white colour within. They have not much smell, unless first bruised, when they are much like camphire, under the nose. They are of an
acid, aromatic, and fiery hot taste. They should be chosen sound, close shut on all sides, and full of seeds of a good smell and of an acrid aromatic taste.

Take of the lesser cardamom seeds, husked, two pounds and an half; of clean proof spirit, ten gallons and an half; and of water, one gallon; draw off ten gallons by a gentle heat. You may either dulcify it or not with fine sugar, at pleasure.

This water is carminative, assists digestion, and is good to strengthen the head and stomach. A tincture or infusion is still better.

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RECIPE FOR A GALLON OF JAMAICA PEPPER WATER.

JAMAICA pepper is the fruit of a tall tree growing in the mountainous parts of Jamaica, where it is much cultivated, because of the great profit arising from the cured fruit, sent in large quantities annually into Europe.
A KEY TO THE DISTILLERY.

Take of Jamaica pepper, half a pound; water, two gallons and an half; draw off one gallon with a pretty brisk fire. The oil of this fruit is very ponderous, and therefore this water is best made in an alembic.

RECIPE FOR FIVE QUARTS OF COMPOUND GENTIAN WATER.

Gentian root, sliced, three pounds; leaves and flowers of the lesser centaury, of each eight ounces; infuse the whole in six quarts of proof spirits, and one quart of water; and draw off the water till the feints begin to rise. This water is frequently used as being a very fine stomachic.

Distilled Spirituous Waters.

By distilled spirits are understood such as are drawn with a spirit that has been previously rectified, or which is reduced nearly to that strength in the operation;
by spirituous waters, those in which the spirit is only of the proof strength, or contains an admixture of about an equal measure of water. These last have been usually called compound waters, even when distilled from one ingredient only; as those on the other hand, which are drawn by common water, though from a number of ingredients, are named simple; the title simplex, here relating not to simplicity in respect of composition, but to the vehicles being plain water.

GENERAL RULES FOR THE DISTILLATION OF SPIRITUOUS WATERS.

1. The plants and their parts ought to be moderately and newly dried, except such as are ordered to be fresh gathered.

2. After the ingredients have been steeped in the spirit for the time prescribed, add as much as will be sufficient to prevent a burnt flavour, or rather more.
3. The liquor which comes over first in the distillation is by some kept by itself, under the title of spirit; and the other runnings, which prove milky, fined down by art. But it is better to mix all the runnings together, without fining them, that the waters may possess the virtues of the plant entire; which is a circumstance to be more regarded than their fineness or sightliness.

4. In the distillation of these waters, the genuine brandy obtained from wine is directed.

Where this is not to be had, take instead of that proof spirit, half its quantity, of a well-rectified spirit, prepared from any other fermented liquors. In this steep the ingredients, and then add spring water enough, both to make up the quantity ordered to be drawn off, and to prevent burning.

By this method, more elegant waters may be obtained than when any of the common proof spirits, even that of wine-
itself, are made use of. All vinous spirits receive some flavour from the matter from which they are extracted; and of this flavour, which adheres chiefly to the phlegm or watery part, they cannot be divested without separating the phlegm, and reducing them to the rectified state of spirits of wine.

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**RECIPE FOR TEN GALLONS OF LEMON WATER.**

The peel of the lemon, the part used in making this water, is a very grateful bitter aromatic, and on that account very serviceable in repairing and strengthening the stomach.

Take dried lemon-peel four pounds, clean proof spirit ten gallons and a half, and one gallon of water. Draw off ten gallons by a gentle fire. Some dulcify lemon water, but by that means its virtues, as a stomachic, are greatly impaired.
A KEY TO THE DISTILLERY.

RECIPE FOR ONE GALLON OF JESSAMINE WATER.

There are several species of jessamine, but that sort intended here is what gardeners call Spanish White, or Catalonian Jessamine. This is one of the most beautiful of all the species of jessamine.

Take of Spanish jessamine flowers, twelve ounces; essence of Florentine citron, or burgamot, eight drops; fine proof spirit, one gallon; water, two quarts. Digest two days in a close vessel, after which draw off one gallon, and dulcify with fine loaf sugar.

RECIPE FOR ONE GALLON OF SPIRIT OF SCURVYGRASS.

Scurvygrass, fresh gathered and bruised, fifteen pounds; horse-radish root, six pounds; rectified spirit of wine, one gallon; and three pints of water; digest the whole in a close vessel two days,
and draw off a gallon with a gentle fire.

This is of great service in all scorbutic cases, and is given from twenty to eighty drops.

ANTISCORBUTIC WATER.

Take of the leaves of water-cresses, garden and sea scurvygrass, and brooklime, of each twenty handfuls; of pine tops, germander, horehound, and the lesser centaury, of each sixteen handfuls; of the roots of bryony and sharp-pointed dock, of each six pounds; of mustard seed, one pound and an half. Digest the whole in ten gallons of proof spirit, and two gallons of water, and draw off by a gentle fire.

This is a fine water for the purposes mentioned in the title, against scorbutic disorders. As also in tremblings, and disorders of the nerves,
A KEY TO THE DISTILLERY.

RECIPE FOR TEN GALLONS OF PLAGUE WATER.

There are several methods for making plague water; the following I presume is the best:—

Take of the roots of masterwort and butter-burr, of each one pound and a quarter; of Virginia snake-root and yedoary, of each ten ounces; angelica seeds and bay-seeds, of each fourteen ounces; and of leaves of scordium, one pound and a half. Cut or bruise these ingredients, and put them into the still, with twelve gallons of clean proof spirit, and two gallons of water; digest the whole for twenty-four hours, and draw off ten gallons.

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RECIPE FOR MAKING TEN GALLONS OF RED SURFEIT WATER.

Take of the flowers of red poppies, two bushels, and eleven gallons of clean proof spirit, and digest them with a
gentle heat for three days, or till the spirit has extracted all the colour of the flowers; then press out the liquor from the flowers, and add to the tincture of the seeds caraway and coriander, and liquorice-root, sliced, of each ten ounces; of cardamoms and cubebs, of each four ounces; of raisins, stoned, five pounds; of cinnamon, five ounces; of nutmegs, mace, and ginger, of each three ounces; of cloves, two drachms; of juniper-berries, three ounces; let the whole be digested three days, then press out the liquor, adding to it a gallon of rose-water, and then strain or filter the whole through a flannel bag.

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RECIPE FOR ONE GALLON OF THE WATER FOUR SPICES.

Four spices, viz. cloves, mace, nutmegs, and cinnamon.

Take of cinnamon two ounces; nutmegs and cloves, of each three drachms;
mace, six drachms; bruise the spices in a mortar, and add proof spirit one gallon, and water, two quarts. Digest twenty-four hours in a close vessel, and distil with a brisk fire till the feints begin to rise; and dulcify with fine sugar.

This is an excellent stomachic, good in depression of spirits, and paralytic disorders.

RECIPE FOR THREE GALLONS OF WATER FOR THOSE AFFLICTED WITH THE STONE AND GRAVEL.

Take of the best flowers of the white thorn, eight pounds; of nutmegs, bruised, six ounces; infuse them together six days in a close vessel with two gallons of generous white wine, and the same quantity of proof spirits; after which draw the water by a gentle distillation till the feints begin to rise.

This water is of infinite use in fits of the stone and gravel, a glass of it often
procuring ease in the racking pains of that dreadful disorder.

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RECIPE FOR TEN GALLONS OF GOUT WATER.

Take of the flowers of camomile, leaves of penny-royal, lavender, marjoram, rosemary, sage, and ground-pine, of each eight ounces; myrrh, four ounces; cloves and cinnamon, of each one ounce; roots of piony, two ounces; pellitory of Spain, and Cypress oreice, of each one ounce; the lesser cardamoms and cubbebs, of each half an ounce; nutmegs, two ounces; cut and bruise these ingredients, and digest them four days in eleven gallons of proof spirit and two gallons of water, then draw off ten gallons, and dulcify with fine sugar.

This is reckoned a fine cordial for the above complaint, and also good in all nervous cases; and continued moderate use of it will comfort and fortify the fibres, so as to prevent the discharge of
such juices upon the joints as cause arthritic pains and swellings. It is also of excellent use in palsy, epilepsies, and loss of memory, particularly when these distempers proceed from old age, or when the principal springs of life begin to decay.

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**Recipe for Making a Gallon of Beauty Water, or Eau de Beaute.**

This water has its name from its use in washing the face, and giving an agreeable smell. It is drawn from thyme and marjoram, which gives it a very elegant odour.

Take of the flowery tops of thyme and marjoram, of each one pound; proof spirits, five quarts; water, one quart. Draw off in balneum mariae, till the feints begin to rise, and keep it close stopped for use.
The Tincture and Essence of Ambergris, Musk, and Civet.

1. Authors have long been divided with regard to the origin of ambergris; some taking it for a vegetable juice, which either dropped into the water from the trunks or branches of some trees growing on the sea-coast, or exuded from their roots which run out of the earth into the sea; some for an animal production, and formed either by a secret process from honeycombs, or the dung of birds; and others have very circumstantially recorded that it is produced in the whale.

These opinions are, however, now looked upon as false; ambergris being universally allowed to be a mineral production of the number of bitumens. It is a light frothy substance, which generally bubbles up out of the earth in a fluid form, principally under water, where it is by degrees hardened into the masses we see it in.
A KEY TO THE DISTILLERY.

Ambergris, in its natural or common form, is a lax and coarse substance of an irregular structure, friable, and so light as to swim upon water; it is of a pale grey colour, with a faint tinge of brown in it; but pieces perfectly and uniformly of this colour are rare; what we usually meet with is composed of whitish, yellowish, and blackish granules; and in proportion as there is more or less of this whitish matter in these masses, it is more or less scented and valuable. It is found in pieces perfectly irregular, and from the bigness of a pea to those of ten, twenty, or more pounds; nay, there have been masses found of more than two hundred weight.

It should be chosen in clean and not over friable pieces, of a pale grey colour, and as uniform as possible in its structure with small black specks within.

There are two sorts of essences made from this perfume; one, without addition of any other odoriferous substance,
and the other from ambergris, compounded with musk and civet.

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**RECIPE FOR MAKING THE ESSENCE OF AMBERGRIS.**

**Take** of ambergris and white sugar-candy, of each three drachms; grind them well together in a glass mortar, adding to them, by slow degrees, five ounces of rectified spirit of wine; digest the whole in a matrass, well stopped, for four days, and then separate the clear tincture or essence, in a bottle, well stopped, for use.

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**RECIPE FOR MAKING THE COMPOUND ESSENCE OF AMBERGRIS.**

**Take** of ambergris and white sugar-candy, of each two drachms; musk, twelve grains; grind all these well together in a glass mortar, adding by degrees four ounces of rectified spirit of wine; digest, and separate the clear
essence for use, as in the preceding recipe.

2. Musk is a dry, light, and friable substance, of a dark blackish colour, with some tinge of a purplish or blood colour in it. It is soft, and somewhat smooth and unctuous to the touch, and of a highly perfumed smell. It is brought to us sewed up in a kind of bladders or cases of skin, covered with brownish hair, which are the real bags in which the musk is lodged, while on the animal.

Musk should be chosen of a very strong scent, and in dry sound bladders; and must be kept close shut down in a leaden box, by which means it will retain its smell and not grow too dry.

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**RECIPE FOR MAKING THE ESSENCE OF MUSK.**

**Take** of musk and white sugar-candy, of each one drachm; rub them well
together in a marble mortar, adding by degrees, during the rubbing, five ounces of rectified spirit of wine; put the whole into a matras; digest three days in a gentle heat, and pour off the clear essence, which keep in a bottle well stopped for use. Some add a few grains of civet to their essence of musk, which considerably augments the fineness of the perfume.

3. Civet is produced like musk, in bags growing to the lower part of the belly of an animal. It is of different colours, from a pure lively whitish to a black; but the nearer it approaches to the white the better it is; of an extremely strong smell, and a bitterish pungent taste.

The essence of civet is rarely used alone, but of great service in making additions to other odoriferous waters, and therefore I shall here give the method of making it.
RECIPE FOR MAKING THE ESSENCE OF CIVET.

Take of civet and double refined sugar, of each two drachms; rub them well together in a glass mortar, adding, by degrees, five ounces of rectified spirit of wine; put the whole into a matrass, digest three days in a gentle heat, and pour off the clear essence for use.

Though the essences are, properly speaking, chemical preparations, and therefore might be foreign to the business of a distiller, yet as they are often added to perfumed waters, and easily made, I thought the foregoing recipes would not be unacceptable to the reader.

RECIPE FOR TWO GALLONS OF AROMATIC CEPHALIC WATER.

This water has its name from its delicate smell, and great use in all swimmings and giddiness in the head.
A key to the distillery.

Nutmegs, mace, cloves, and cinnamon, of each two ounces; galangals, and calamus aromaticus, of each one drachm; flowers of lavender, three handfuls; infuse the whole in nine quarts of proof spirit, and draw off two gallons by gentle distillation.

This is an excellent composition; it makes an admirable cordial, and may be rendered more pleasant by sweetening it with sugar.

Balm water, commonly called bau de carmes.

Take of balm in flower, fresh gathered and clear from the stalks, two pounds; lemon-peel, fresh, as soon as pared from the fruit, four ounces; coriander seeds, eight ounces; nutmegs, cloves, cinnamon, each, bruised, two ounces; angelica roots, dried and bruised, one ounce; spirit of wine, highly rectified, ten pints. Steep the several ingredients in the spirit four or five days, and then draw off, in the heat of a water bath,
ten pints. Rectify the distilled liquor by a second distillation in a water-bath, drawing off only about eight pints and three quarters.

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**BALSAMUM VITÆ.**

Take of cinnamon, one ounce and an half; ginger, one ounce; mint, one ounce; oil of vitriol, six ounces; rectified spirit of wine, two pounds.

Drop the oil of vitriol by little and little into the spirit of wine, and digest them together in a sand-bath, with a very gentle heat, for three days; then add the other ingredients; continue the digestion, in the same gentle heat, for three days longer, and afterwards filter the tincture in a glass funnel.

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**SWEET ELIXIR OF VITRIOL.**

Take of the aromatic tincture, one pint; dulcified spirit of vitriol, eight ounces by weight. Mix them together.
This is designed for persons whose stomachs are too weak to bear the foregoing acid elixir.

Of Feints, and the Uses they may be applied to.

In many of the recipes I have ordered the receiver to be removed as soon as the feints begin to rise; because otherwise the goods would contract a disagreeable taste and smell. It is not, however, to be understood that these feints are to be thrown away, nor the working of the still immediately stopped; for they are far from being of no value, notwithstanding they would be of great disadvantage if suffered to run among the more spirituous parts of the goods before drawn off. As soon, therefore, as you find the clear colour of the goods begin to change of a bluish or whitish colour, remove the receiver and place another under the nose of the worm,
and continue the distillation as long as the liquor running from the worm is spirituous, which may be known by pouring a little of it on the still-head; and applying a lighted candle to it; for if it is spirituous it will burn, but otherwise, not. When the feints will no longer burn on the still-head, put out the fire, and pour the feints into a cask for that purpose; and when, from repeated distillations, you have procured a sufficient quantity of those feints, let the still be charged with them almost to the top; then throw into the still four pounds of salt, and draw off as you would any other charge, as long as the spirit extracted is of sufficient strength; after which the receiver is to be removed, and the feints saved by themselves as before.

The spirits thus extracted from the feints will serve in several compositions as well as fresh; but they are generally used in aniseed cordials, because the
predominant taste of the aniseeds will entirely cover what they had before acquired from other ingredients.

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**General Rules for the Distillation of Simple Waters.**

1. **Plants** and their parts ought to be fresh gathered. Where they are directed fresh, such only must be employed; but some are allowed to be used dry, as being easily procurable in this state at all times of the year, though rather more elegant waters might be obtained from them whilst green.

2. Having bruised the subjects a little, pour thereon thrice its quantity of spring water.

   This quantity is to be diminished or increased, according as the plants are more or less juicy than ordinary.

   When fresh and juicy herbs are to be distilled, thrice their weight of water will be fully sufficient, but dry ones require a much larger quantity.
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In general, there should be so much water, that after all intended to be distilled has come over, there may be liquor enough left to prevent the matter from burning to the still.

3. Formerly some vegetables were slightly fermented with the addition of yeast, previous to the distillation.

4. If any drops of oil swim on the surface of the water, they are carefully taken off.

5. That the waters may be kept the better, about one-twentieth part of their weight of proof spirit may be added to each, after they are distilled.

STILLS USED FOR SIMPLE WATERS.

The instrument chiefly used in the distillation of simple waters are of two kinds, commonly called the hot still, or alembic, and the cold still.

The waters drawn by the cold still from plants are much more fragrant, and
more fully impregnated with their virtues than those drawn by the hot still, or alembic. The method is this:

A pewter body is suspended in the body of the alembic, and the head of the still fitted to the pewter body; into this body the ingredients to be distilled are put, the alembic filled with water, the still-head luted to the pewter body, and the nose luted to the worm of the refrigeratory or worm.

The same intention will be answered, by putting the ingredients into a glass alembic, and placing it in a bath heat, or balneum mariae.

The cold still is much the best adapted to draw off the virtues of simples, which are valued for their fine flavour when green, which is subject to be lost in drying; for when we want to extract from plants a spirit so light and volatile as not to subsist in open air any longer than while the plant continues in its growth, it is certainly the best method
to remove the plant from its native soil, into some proper instrument, where, as it dies, these volatile parts can be collected and preserved. And such an instrument is what we call the cold still, where the drying of the plant, or flower, is only forwarded by a moderate warmth, and all that rises is collected and preserved.

As the method of performing the operation by the cold still is the very same, whatever plant or flower is used, the following instance of procuring a water from rosemary, will be abundantly sufficient to instruct the young practitioner in the manner of conducting the process in all cases whatever.

Take rosemary, fresh gathered, in its perfection, with the morning dew upon it, and lay it lightly and unbruised upon the plate or bottom of the still; cover the plate with its conical head, and apply a glass receiver to the nose of it. Make a small fire of charcoal under
the plate, continuing it as long as any liquor comes over into the receiver.

When nothing more comes over, take off the still head, and remove the plant, putting fresh in its stead, and proceed as before; continue to repeat the operation successively, till a sufficient quantity of water is procured.

Let this distilled water be kept at rest in clean bottles, close stopped for some days in a cold place; by this means it will become limpid, and powerfully impregnated with the taste and smell of the plant.

In this water are contained the liquor of dew, consisting of its own proper parts, which are not without difficulty separated from the plant, and cleave to it even in drying. This dew also, by sticking to the outside, receives the liquid parts of the plant, which being elaborated the day before, and exhaled in the night, are hereby detained, so that they concrete together into one
external liquid, which is often viscid, as appears in manna, honey, &c.

Simple Distilled Waters.

Simple Alexeterial Water.

Take of spearmint leaves, fresh, a pound and an half; sea wormwood tops, fresh, angelica leaves, fresh, each one pound; water, as much as is sufficient to prevent burning. Draw off by distillation three gallons.

Or,

Take of elder flowers, moderately dried, two pounds; angelica leaves, fresh gathered, one pound; water, a sufficient quantity. Distill off three gallons.

These waters are sufficiently elegant with regard to taste and smell, though few expect from them such virtues as their title seems to imply.
SIMPLE CINNAMON WATER.

Take of cinnamon, one pound; water, a gallon and an half; steep them together for two days; and then distil off the water till it ceases to run milky.

This is a very grateful and useful water, possessing in an eminent degree the fragrance and aromatic virtues of the spice.

SIMPLE PEPPERMINT WATER.

Take of peppermint leaves, dry, a pound and a half; water as much as will prevent the leaves burning.

Draw off by distillation one gallon.

This is a very elegant and useful water. It has a warm pungent taste, exactly resembling that of the peppermint itself.
SIMPLE PENNYROYAL WATER.

Take of pennyroyal leaves, dry, a pound and an half; water, as much as will prevent burning.

Draw off by distillation one gallon.

WATER OF PENNYROYAL.

Take of pennyroyal leaves, fresh, any quantity; water, three times as much. Distil as long as the water comes off well flavoured of the herb.

These waters possess, in a considerable degree, the smell, taste, and virtues of pennyroyal.

They are frequently taken in hysteric cases, and not without good effects.

This water is principally valued on account of its fine flavour, which approaches to that generally admired in the rose itself.
DAMASK-ROSE WATER.

Take of damask-roses, fresh gathered, six pounds; water as much as will keep them from burning. Distil off a gallon of the water.

Or,

Take three parts of water to one of the fresh roses, and distil as long as the water which comes over has smell of the flowers.

This water is principally valued on account of its fine flavour, which approaches to that generally in the rose itself. The purgative virtue of the roses remain entire in the liquor left in the still, which has therefore been generally employed for making the solutive honey, and syrup, instead of decoction or infusion of fresh roses prepared on purpose: and this piece of frugality the College have now admitted.
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RECIPE FOR ORANGE-FLOWER WATER.
Take two pounds of orange-flowers, and twenty-four quarts of water, and draw over three pints.

Or,
Take twelve pounds of orange flowers, and sixteen quarts of water, and draw over fifteen quarts.

RECIPE FOR ONE GALLON OF ORANGE-PEEL WATER.
The orange is a fruit too well known to need any comment.
Take of the outward yellow rind of Seville oranges, four ounces; water, three gallons and an half; draw off one gallon by the alembic, with a pretty brisk fire.

SIMPLE SPEARMINT WATER.
Take of spearmint leaves, fresh, any quantity; water, three times as much.
Distil as long as the liquor which comes over has a considerable taste or smell of the mint.

Or,

Take spearmint leaves, dried, a pound and a half; water, as much as is sufficient to prevent burning. Draw off by distillation, one gallon.

These waters smell and taste very strong of the mint; and prove, in many cases, useful stomachics.

Boerhaave commends them (cohobated) as a present and incomparable remedy for strengthening a weak stomach, and curing vomiting proceeding from cold viscous phlegm, as also in lincturies.

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To make up Rum, Brandy, and Hollands Gin.

On the arrival of the West India fleets, it is usual for dealers in spirits to purchase large quantities of rum from the
importers at once, and acquaint their correspondents therewith, and the price they then bear; part of the rums are bonded, and the remainder taken home. Preparation being made for their reception, the above rums are carted home, and started into a back or a large vessel, the overproof reduced with water. Being well rummaged, and further reduced, suppose we say to one in ten under proof (which is a good mercantile strength.) In purchasing rums you may have some from Barbadoes, Antigua, and other sugar plantations, as well as Jamaica; for it cannot be supposed that Jamaica can supply all the country with rums, therefore by mixing the different rums together, and letting them remain in the aforesaid back till they are wanted, will greatly mellow and improve their flavour.

Having given the process, it is necessary to demonstrate clearly what each puncheon stands you in.
MADE UP RUM.

JAMAICA rum one hundred gallons, one to three and four per cent.
The per cents 37 reduced

137 gallons of proof
spirits at 18s.
per gallon . 123 0 0
17 further reduced
to 1 in 10

154 gallons 1 in 10
under proof
at 19s. per
gallon . . . 146 6 0
Bought at first cost . . . . . 123 0 0

£23 6 0

It appears by this calculation, there is a profit on each puncheon, twenty-three pounds, six shillings. From this sum, the various expenses and losses must be deducted, and the remainder will be the distiller's profit.

The above calculations will answer
A KEY TO THE DISTILLERY.

for brandy and Hollands geneva, and you can make them up to any strength, but not under one in six.

TO MAKE BRITISH BRANDY.

To sixty gallons of clean rectified spirits, put one pound of sweet spirit of nitre into it, one pound of cassia buds ground, one pound of bitter almond meal (cassia and almond meal to be mixed together) before they are put to the spirits, two ounces of orris root, sliced, (not powdered) and about thirty or forty prune stones, pounded; rummage them all well together two or three times a day, for three days or more; let them settle, then add one gallon of the best wine vinegar, and if you wish to have it better than British brandy is in common, add to every four gallons one gallon of foreign brandy, which will make it nearly equal to foreign itself.
TO MAKE AN ARTIFICIAL PROOF.

To make an artificial proof for spirits, take pearl ashes, a quarter of a pound; pot ashes, ditto; soper's lye water, three quarts; one ounce of the oil of vitriol, one pint of the oil of almonds; lime water, one gallon; add a little of this mixture to your goods, by degrees, till you find it carries a good head.

Notwithstanding I have given this recipe, I do not recommend any person in the spirit trade to make use of it.

TO MAKE A FOUR GALLON CASK OF LIME WATER.

Take eight pounds of unslacked lime, put it into a pail or tub, and pour on it three quarts of water to dissolve it; in about an hour after add three gallons more of water, and let it stand for twenty-four hours, then pour the fine off into your four gallon cask, and put
a cock in it, and it is always ready for use.

Some may think lime water is very unwholesome, but it is quite the contrary; it is much used in medicine, and the distillers wash their back with it.

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**CAPILLAIRE.**

Take fourteen pounds of loaf sugar, three pounds of coarse sugar, and six eggs, well beat up. Put these into three quarts of water; boil it up twice, skim it well, and then add a quarter of a pint of orange flower water; strain it through a jelly-bag, and put it into bottles for use. A spoonful or two of this syrup put into a draught of either warm or cold water, makes it drink exceeding pleasant.

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**THE VITRIOLIC LIQUOR, OR ETHER.**

Take of rectified spirit of wine, oil of vitriol, of each thirty-two ounces; pour