temperature. The great art in keeping wines is to prevent their fretting, which is done by keeping them in a degree of heat. In spring and fall the wines in Bourdeaux are subject to changes that may prove dangerous, if not prevented by necessary rackings; these changes are solely the effect of the seasons. If wines are chilled, and of course turn sour, from being shipped and landed in cold weather, they will recover, by putting them in a warm vault, well covered with saw-dust. As soon as they are in the vault, they ought to be covered up.

But if shipped or landed in summer, if the smallest degree of fermentation be found in them, it will be requisite to dip the bung cloths in brandy, and to leave the bungs loose for some days, to give the wines time to cool; and if in a fortnight or three weeks the fermentation do not cease, and the wine become bright, it will be proper to rack it (matching the hogsheads well with brimstone) and to force it with the whites of
eight eggs. If it then becomes fine, bung it tight, and let it remain so until it is bottled. If wines new landed are wanted soon for the bottle, it will be necessary to force them immediately, and let them remain bunged close for at least a month, to recover from the forcing, or if two months the better; for wines bottled in high order come much sooner into drinking than if bottled when flat, which all wines are after forcing.

Wines must never be bottled the least foul, which produces a tendency to fret, and if bottled in this state, will never come in order, but may possibly be lost; for this, it is thought, there is no remedy but repeated rackings; and care must be taken (after rinsing the hogsheads well, and drawing them) to burn a good piece of match in them; this cools the wine, and there is no foundation for the supposition usually entertained, that it will hurt the colour, as it recovers it in a little time; but if it did, it is absolutely necessary; for if wine is suffered to
continue on the fret, it will wear itself to nothing.

Wines bottled in good order may be fit to drink in six months; but they are not in perfection before twelve; from that to two years they may continue so; but it would be improper to keep them longer, for wines, in general, have not the body they had formerly, from the vines, by the present mode of culture, being too much forced. It sometimes happens that wines, scuddy and stubborn, will not fall with one or even two forcings. It will then be proper to give them five or six gallons of good strong wine, and force them with the whites of a dozen eggs with a spoonful of sand produced from the sawings of marble, or a small spoonful of table salt of the basket kind.

Bottled wine should be well covered with saw dust in winter; and if the vaults are cold and damp, strew it deep on the floor; if saw-dust is thrown upon the hogsheads, and their sides are bedded
some inches thick, it will keep the wines from the fret.

White wines are to be treated in the same manner, except they require to be higher matched, particularly Muscat wines, such as Fontignac, Beziers, Malmsey, &c. which are often partly sweetened with honey; and very subject to fret; those can only be kept cool by frequently racking and matching them. Hermitage, from not being sufficiently dry, and possessing more richness than claret, is also very liable to come on the fret, and will require much the same treatment as Muscat wines. Attention should be had to bottle in fine weather, when the wind is north; but to avoid cold or frosty weather. The months of April and October are favourable.

The best time to bottle port wine is four years after the vintage, and to keep them two years in bottle before you begin to use them. When wines are destined for warm climates, it may be pro-
per to rinse the hogsheads with brandy; and in bottling, to rinse the bottles and corks with it. Wines that have remained three or four months in a vault, and made less or more lee, ought never to be sent into the country, without first racking them, otherwise they may be liable to fret; and if bottled in that state, may risk being lost.

Wines which may be ordered for immediate drinking, should be forced previous to their being shipped, and in a few weeks after they are landed they will be fit for bottling. The forcing proper for red wines, particularly claret, are the whites of ten or a dozen sound eggs, beat up with two tea-spoonsful of salt, and well worked into the wine with a forcing-rod; this is for one hogshead. The forcing for white wines is isinglass dissolved in wine; one ounce is sufficient for a pipe; no salt is to be used in forcing white wines.

Wine may be concentrated by freez-
ing. When wines are exposed to the action of congelation by freezing, it is the aqueous part that congeals, the spiritous part remains unfrozen. By the repetition of this process, the best wines may be reduced to about one-sixth of their original value.

Wines thus concentrated, or freed from their redundant phlegm, are no longer the delicate liquors they were before; they are too unpleasant, as well as too strong to be drank by themselves; and when mixed with other wines, communicate to them their disagreeable taint. The phlegm that is separated by freezing retains a considerable part of their agreeable vinosity, as appears from its being convertible to vinegar; but this phlegm, mixed with frozen wine, does not restore its pristine qualities; both the phlegm by itself, and the mixture, soon corrupt.

Vinegar may be more successfully concentrated by freezing; the aqueous
parts freezing, while the acid parts remain uncongealed, with the advantage of the acid of the vinegar not being injured by this process; it still retains its specific properties, and continues as different from any of the mineral acids as before, though it can be concentrated to a degree of strength, in regard to acidity, greater than the mineral acid of sea-salt, retaining its peculiar taste and agreeable odour in every stage of increased strength.

Wine concentrated by boiling, called Vino Cotto. This is a grand mistake. It is Must, not Wine, that is boiled. Must may be and frequently is evaporated, but not wine, without the loss of its vinosity and spirituosity, which would be dissipated by this process. Must yields nothing to evaporation or distillation but aqueous vapour; hence it may be inspissated by boiling, and frequently is, as may be seen under Vino Cetto. Stum is Must unfermented. Stum is
prevented fermenting by matching the cask with the fumes of brimstone; the fumes of brimstone are the volatile vitriolic acid in a state of vapour; and, as before observed, has the property of preventing fermentation in must, and retards it in vinous fluids.

When these fumes are condensed into the sulphuric or vitriolic acid, as in the preparation of oil of vitriol, it has the same effect, but in a less degree. This circumstance was well known to the Grecians, who never risked the exportation of their wines without the addition of a gill of this acid to a hogshead of the wine, a circumstance then injudiciously reprobated by the uninformed; a class of beings, who in every age are ready to raise a clamour, by condemning what they do not understand. Inspissated or boiled Must will not so soon fall into fermentation as the unboiled; it requires to be well stoomed, that is, fumigated with brimstone, by burning several matches in the cask when empty,
when quarter, half, and three quarters full, and much agitated all the time of its fumigation, and placed in a cold vault, out of the reach of the influence of the atmosphere. Wine merchants, and their coopers, know how to apply it occasionally to advantage. If it should, notwithstanding all these precautions, ferment, it becomes good wine.

Nevertheless, all that has been said by ancient and modern authors, we may gather from these observations, that wine is not to be concentrated by boiling, and, that it is spoiled when concentrated by freezing; a very necessary doctrine to be promulgated in a work like this.

Forcing or fining of wines is more connected with their quality, colour, and flavour, than is generally understood, and has a greater share in the management of them, after they are well cellared in our vaults, than some may imagine. There is a scud or flying-lee in red wines, particularly in claret, that will not always yield to the common forcings
made use of. The same evil in red-port wine is not uncommon; it frequently arises in both from incongruous mixture at the place of their growth. As these wines, as well as Burgundy, should be deep-coloured and bright before they are bottled, we must pursue the following means of defecation:—An obstinate scud may be subdued, without injury to the colour of the wine, by the addition of a small table-spoonful of glass-grinders' sand, with which they have given the rough polish to looking-glass plates, added, well beat up with the whites of the eggs intended for a hogshead of claret. If this does not answer, the same quantity of gypsum, powdered so fine as to pass a sarcenet silk sieve, will scarcely ever fail. The eggs, and sandy or earthy addition, should be mixed up with a gallon of strong, bright, deep Bene Carlo, Alicant, or Rousillon wine, to insure the clarification. If the wine has a tendency to acidity, the gypsum must be calcined previous to its
being powdered; it may be purchased in powder very fine, under the name of plaster of Paris, from the workers in statuary or stucco.

This is calcined gypsum, and must be killed in a pint of water, to prevent its setting, before beat up with the eggs, or mixed with the wine.

This will effectually and speedily bring down the scud.

Port wine may be treated in a similar manner, using a heaped table-spoonful of the terrene or earthy substances, and triple the quantity of Bene Carlo wine, of Valencia, or the strong Mataro of Catalonia, partaking of the flavour of port and claret.

Plaster of Paris, in proportion to the calcination, partakes, more or less, of the quality of lime, and will proportionably discharge the colour. This may be avoided by substituting the same quantity of statuaries' sand, that has been employed for sawing marble. And where the acid tendency is great, frag-
ments of marble, so finely pulverized as to pass the finest silk sieve, may be employed in the same quantity without injury to the colour.

No class of people are better acquainted with bottling of wines than the gentlemen of the hamper-trade, except their coopers. The colour of red wines, that are not sufficiently deep after being parted with Rousillon or Bene Carlo, may be helped with beet-roots, or turnsole, for claret or Burgundy, and logwood for port, or other strong red wines.

The best beet-roots, baked with as much water as will cover them, and the colour extracted with some of the wine, when they are perfectly cold, for claret, for the turnsole infused in the wine; and the logwood-powder steeped in the brandy used for making-up port, or infused in chips in the wine.

WHITE WINES.
The before-mentioned terrene substances, mixed with the isinglass em-
ployed for forcing or fining, will have the same effect; killed plaster of Paris for Madeira and Teneriff wines that have an acid tendency; when that is not the case, glass-grinders' sand, as before, for the former, and marble-sawyers' sand, as before, for the latter, blended with the finings.

For Sherry and St. Luçar wines marble-sawyers' sand, and, when there is an acid tendency, finely pulverized marble. It being the present fashion to run upon pale white wines, particularly pale sherry; this is at all times attainable by adding from a pint to a quart of lamb's blood to a butt of sherry, which will discharge the colour from these wines, from which it must be racked when fine. Tawney ports and clarets may have the colour discharged in the same manner, and restored by colouring substances before-mentioned. Beet-root preserves the softness of claret, and log-wood helps the astringency of port and ren-
ders them salubrious. Gypsum*, un-
calcined or calcined, improves the agree-
able binding smack for which Madeira
and Teneriffe wines are rendered so de-
sirable to weak stomachs, and for which
they are esteemed by delicate palates, at
the same time improving their sanative
qualities; nor is it less congenial to red
port. Weak-flavoured sherries are im-
proved to the highest degree of flavour
by bitter almonds, or almond-cake, and
a few sprigs of sweetbrier infused in the
wine. The same cake, in much less
quantity, restores Madeira and Teneriffe
wines to their pristine flavour.

Ropy wines are cured by alum, tartar,
or nitre, two ounces of alum to one of
tartar to a pipe of port wine; alum, nitre,
and tartar, of each half an ounce, for a
hogshead of claret or white wine; if
on the decline, double these quantities.
Ropy wines in bottle should be shook
and set in an attic story till they re-
cover, which will be soon in summer.

* Sulphate of lime.
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When Burgundy, Champaign, or claret, in the wood, or sherry, or other wine not arrived at maturity, that require to stand any time in the forcing, are discoloured, jelly of starch must be used instead of blood to discharge the colour, it being of an incorruptible nature; a pound, made into a jelly, for a hoghead.

CELLARAGE.—Deep dry cellars, from which the air and light are shut by double doors and double window-shutters, are the best repositories for fermented fluids, if in situations that are still and quiet, so much the better; but this is not easily procured in great cities, the buildings in which are shook to their foundations by heavy carriages passing through the streets.

Agitation promotes fermentation, consequently it disturbs the lees of fermented fluids, the rising of which, from whatever cause, heat or motion, induces those liquors to fret; any thing that disturbs the progress of insensible fermentation, a process always going on in
the fermented fluids in their advance towards maturity, accelerates it, and when arrived at maturity promotes their decline. No authentic observations inform us that heat increases in proportion as we penetrate below the surface of the earth, on the contrary, may show it to decrease, though never to less than thirty-six degrees, and that its variation at the same depth below the surface constantly keeps pace with the variation of the solar heat on the surface; it therefore appears evident, that it is to this planet alone the earth owes its heat. That water, at one certain depth below the surface of the earth is in all latitudes at the same temperature, is a well known fact. This warrants the equality of temperature at a certain depth below the surface, which may be derived from its being nearly below the reach of the influence of the changes impressed on the atmosphere. Thirty-six degrees is about this temperature, below which vegetation rarely sinks, and at which evergreens can flourish, and insensible
fermentation with safety proceed, in wines approaching to maturity.

Wines on the fret should be racked, and if their own lee indicates decay, they should be racked on the sound lee of another wine, of a similar but stronger quality, to protract their decline; if this is done at an early period it may renovate the sick wine. On these occasions give the sick wine a cooler place, it will retard its progress to acidity. If convenient, such wine should be forced and bottled; previous to bottling, or rather at the forcing, give it three table-spoonsful per pipe of uncalcined gypsum, exceedingly well pulverized; this will check its tendency to acidity without exciting much intumescence, without injuring the colour of red wine, and without retarding its coating on the bottle, which it rather promotes. Large cellars should be divided and subdivided by double doors, to prevent the admission of the air, unavoidably introduced on opening the door of the anti-cellar, opposite to which one vault should go
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the whole extent of the cellars, and the separate cellars, right and left, parted off by double doors on each hand. Vaulted roofs are indispensable to almost all wines that are not of the Madeira or Teneriffe quality, which are the better for exposure to the vicissitudes of the atmosphere. Port wine, and other wines of that class, may be kept sufficiently warm in cold cellars, packed in sawdust, dry sand, or bone-ashes. The packing or stowing away wines or other fermented liquors in bulk is a bad practice, particularly in the manner it is done in the open cellars of these kingdoms, which are exposed to the fluctuating changes of our unsteady atmosphere, and sudden and frequent alterations of which are more or less injurious to them, impairing their quality and reducing their value. This might be remedied by having grooved upright posts, and sliding-boards to slip in and out, as the bottles are piled up or taken down, into which the sawdust, &c. might be put, so as to cover or defend the extremities of
the bottles in each layer, by covering the piles of bottles in bulk to occasion bins; this would not only prevent a fret, but a hasty maturity and rapid decline of the vinous liquors, at present so negligently disposed of by those unappruized of the danger.

By this time, I hope, the reader knows how to make his wines full, weak wines strong, overfull wine thin, and overstrong weak, without injury to their vinosity, flavour, or quality: to assist the colour, flavour, scent, and brightness in wines; to recover from a fret; to restore when flat; to renew briskness; to mend when tawney; cure when pricked; to restore when faint; to clarify when foul; to cure when ropy, &c.: and also to resolve these problems: the cause of acerbity, of acidity, of sharpness, of roughness, of thinness, of fulness, of briskness, of mantling, of sweetness, of dryness, of astringency, &c. in wines, and, by the confidence acquired, to become perfect master of the best way of managing foreign wines in these kingdoms.
SPIRITUOUS LIQUORS.

All spirits to be deemed of the degree of strength denoted by Clark’s hydrometer. 41 Geo. III. c. 97. sec. 8.

BRANDY DEALERS.

Wholesale dealers in spirits are those who sell spiritous liquors in quantities of two gallons or upwards. Such dealers not being retailers, rectifiers, or distillers, are to take out and pay duty for licenses annually, on penalty of one hundred pounds. 24 Geo. III. c. 41. sec. 1, 6, 7. and 20 Geo. III. c. 63. sec. 7.

Dealers cannot, by virtue of one licence, carry on business in any other place than that for which they are licensed: being partners, and carrying on business in one house, one license is sufficient. 24 Geo. III. c. 31. sec. 8.

Dealers must make entry in writing, at the nearest office of excise, of all their warehouses, shops, cellars, or other
places for keeping brandy, or other spirits, on forfeiture of the spirits and penalty of twenty pounds. 6 Geo. I. c. 21. sec. 11, 12.

A dealer in foreign spirits cannot make entry of any room, &c. within the house in which the entry of any other such dealer is existing, unless he be a partner of the said dealer. 23 Geo. III. c. 70. sec. 2.

Dealers in foreign spirits in London (not being retailers) are to occupy a tenement of twelve pounds per annum, and pay to parish rates; in the country must pay to church and poor, otherwise their entry is void. 23 Geo. III. c. 70. sec. 1.

Every dealer in foreign spirits must cause the words, "Dealer in Foreign Spirituous Liquors," and every importer thereof for sale must cause the words, "Importer of Foreign Spirituous Liquors," to be painted over his outer door, or in front of his house, shop, &c.
on penalty of fifty pounds. 19 Geo. III. c. 69. sec. 18.

Any dealer in, or importer thereof for sale, or other, not having made due entry at the Excise Office, having the words, "Dealer in, or Importer of Foreign Spirituous Liquors," painted over his door, &c. incurs a penalty of fifty pounds. 19 Geo. III. c. 69. sec. 21.

A dealer in, or importer thereof for sale, buying of any person other than an importer and dealer, having the words, "Importer of, or Dealer in Foreign Spirituous Liquors," painted over his door, or in the front of his house, forfeits one hundred pounds; unless purchased on shipboard, or on the quays, or at salvage sales, or rum in the bonded warehouses, or arrack in the India Company's warehouses. 19 Geo. III. c. 69. sec. 19, 20.

Foreign spirits bought by any person, not being an importer or dealer, of any person not having the words, "Importer of, or Dealer in Spirituous Liquors,"
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painted over his door, &c. subject the buyer to the penalty of ten pounds; and the seller, within twenty days, and before information laid, discovering the buyer, exonerates himself of such penalty. 19 Geo. III. c. 69. sec. 22.

Dealers, having different entered warehouses for spirits, not under the same roof, or which shall be separated by the intervention of land or buildings, such warehouses may be taken as distinct stocks. 26 Geo. III. c. 73. sec. 35.

Dealers are to keep foreign spirits in separate places from British, on forfeiture of ten shillings for every gallon of the latter. 8 Geo. I. c. 18. sec. 11.

Dealers are to permit the officer to enter by day (and by night with a constable) and to take account, by tasting, gauging, or otherwise; for obstructing, penalty fifty pounds. 6 Geo. I. c. 21. sec. 14.

Dealers in British spirits (not being rectifiers or compounders) are to permit
the officer to take account of their raw unrectified spirits once in three months, or oftener, if occasion require, or if directed by a superior; for obstructing, penalty two hundred pounds. 26 Geo. III. c. 75. sec. 27, 71.

Dealers are to permit the officer to take a sample not exceeding four gallons, of any foreign or British spirits, paying for the former thirteen shillings, and for the latter seven shillings a gallon; for obstructing, penalty one hundred pounds. 26 Geo. III. c. 73. sec. 36.

Dealers are not to use any standing or fixed cask for British brandy, compounds, or other spirits, until entered at the proper office of excise, and guaged and inched to the satisfaction of the officer, on forfeiture of the cask and liquor, and penalty of one hundred pounds. 26 Geo. III. c. 75. sec. 38.

Dealers in British spirits must paint or cut on some conspicuous part of every moveable cask, used by them for
sending out or keeping British brandy, compounds, or other spirits, the full measure in gallons, on penalty of fifty pounds. 26 Geo. III. c. 73. sec. 38.

Dealers in British spirits must, on twelve hours notice, in writing, from the officer, of his intention to take stock, fill up all their moveable casks of British spirituous liquors, leaving only one allage of each sort; and must set apart and keep separate for six hours, after the expiration of the twelve hours, one sort of such liquor from another, on penalty of one hundred pounds. 26 Geo. III. c. 73, sec. 39.

Dealers are not to receive British brandy, rectified British spirits, British compounds, or spirits of wine, except between the hours of five in the morning and seven in the evening in summer, and between seven in the morning and six in the evening in winter, on forfeiture of the goods, and penalty of fifty pounds. 26 Geo. III. c. 73. sec. 46.

Dealers, receiving rectified or cion-
pounded spirits, legally brought from Scotland, must, within twenty-four hours, give notice thereof to the officer, who must attend and see the same reduced to the legal strength; if the trader refuse, on request to reduce the spirits, he forfeits the same. 26 Geo. III. c. 73. sec. 40.

A dealer (not being a rectifier) must not have in his custody any British spirits, (other than raw, or unrectified spirits, or spirits of wine, received by lawful permit,) or any British or foreign spirits mixed, exceeding the strength of 1 in 8 under hydrometer proof, on forfeiture thereof. 26 Geo. III. c. 73. sec. 34.

Dealers having an increase of foreign spirits without permit, unless made by mixing British in the sight of the officer, forfeit the increase with casks, &c. 8 Geo. I. c. 12. sec. 18.

Dealers having an increase in their stock, over and above what the officer found on the last preceding survey, such increase is to be deemed as brought in
without permits or certificates, and an equal quantity is to be forfeited, with the penalty of twenty pounds. 21 Geo. III. c. 55. sec. 29.

Dealers in British spirits (not being rectifiers or compounders) having an increase in stock of raw or unrectified spirits (the stock being settled and cast at 1 to 10 over hydrometer proof) forfeit the increase and fifty pounds. 26 Geo. III. c. 73. sec. 27.

Dealers are not to sell or send out British spirits mixed with foreign in any greater quantity than four gallons, on forfeiture of fifty pounds. 26 Geo. III. c. 73. sec. 57.

Dealers must not sell or send out, nor have in their custody, any foreign spirits of a lower strength than 1 in 6 under hydrometer proof; nor keep any British and foreign spirits mixed of a lower strength, except shrub, or cherry or raspberry brandy, on forfeiture of such liquors. 26 Geo. III. c. 73. sec. 31.

Dealers in British rectified spirits
may sell and send out spirits of wine of a higher strength than 1 in 8 under hydrometer proof, so as not more than one hundred and twenty gallons be sent to one person on the same day. 26 Geo. III. c. 73. sec. 32.

A dealer is entitled, on request, to a permit to accompany the removal of any quantity of brandy, or other spirits, sold in his entered premises. 6 Geo. I. c. 21. sec. 16.

Dealers are not to be allowed a permit for more than one cask or package of the same kind of foreign spirits, under sixty gallons, to be sent to one person at a time; but different permits may be granted them for sending casks of the same kind of foreign spirits to any one person by different conveyances, and at different times, though in the same day; and any number of casks, of sixty gallons or upwards, may be sent by the same conveyance to the same person by one permit. If more than one cask or package, under sixty gal-
lons, be found removed or removing by one conveyance to one and the same person, the liquor is forfeited, with the vessels containing it, and ships, boats, carriages, horses, or other cattle employed in removing it. 23 Geo. III. c. 70. sec. 3, 4, 5.

Dealers, in their request-notes for permits for the removal of foreign spirits, must specify the kind of liquor, contents of the cask, and whether to be sent by land or water, and by what mode of conveyance. 23 Geo. III. c. 70. sec. 7.

Dealers demanding a permit must specify in the request-note their trades or callings, and the quantity of spirits, distinguishing British brandy, rectified British spirits, raw British spirits, spirits of wine, or British compounds; and if raw spirits, whether made from corn, molasses, or other materials; the mode of conveyance, and whether by land or water; to which the permit must cor-
respond in all respects. 26 Geo. III. c. 73. sec. 40, 41, 42.

A dealer sending British spirits, whether raw, rectified, or compounded, to a buyer, without a permit, forfeits the spirits to the buyer, over and above double the value; but such forfeitures are not incurred, if the seller, on the trial of the cause, prove that a permit was actually obtained, and that there was a suitable decrease in his stock. 26 Geo. III. c. 73. sec. 42, 43.

Dealers taking out a permit, and not sending away the goods, nor returning the permit within the time of its limitation, forfeit treble the value of the goods; and the goods also, if on taking stock there shall not appear a sufficient decrease to answer such permit. 21 Geo. III. c. 55. sec. 27.

Dealers being convicted before the commissioners or justices of knowingly, wilfully, and fraudulently making spirits, or of having British or foreign spirits in
their custody without having received a legal permit therewith (the fact of knowingly and wilfully being set forth in the record of conviction), over and above other penalties, their entries and licences become void, and no fresh licence is to be granted them for a month. 36 Geo. III. c. 73. sec. 45.

Dealers, or others, counterfeiting or forging, or fraudulently altering or erasing any permit; or knowingly receiving, publishing, or using any counterfeited, forged, false, untrue, altered, or erased permit, incur a penalty of five hundred pounds. 23 Geo. III. c. 70. sec. 10.

Any person having in his custody above sixty-three gallons of spirits is deemed a dealer therein, and subject to the survey of excise officers. 6 Geo. I. c. 21. sec. 18.

A brandy dealer having in his custody above six pounds of coffee, tea, cocoa-nuts, or chocolate, is deemed a seller of these commodities, and thereby his
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licence to retail spirits is void. 11 Geo. I. c. 30. sec. 4. and 17 Geo. II. c. 17. sec. 18.

Dealers obstructing an officer in the execution of his duty incur a penalty of two hundred pounds. 28 Geo. III. c. 46. sec. 78.

BRANDY RETAILERS.

Retailers of spirits are those who sell spirituous liquors to be drank in their houses, shops, &c. or who send spirits out in less quantities than two gallons. —N.B. A retailer's licence authorizes him to sell by wholesale likewise. 16 Geo. II. c. 8. sec. 12. and 17 Geo. II. c. 17. sec. 19.

Retailers in London are to occupy a tenement of ten pounds a year, and pay to parish rates: in the country are to pay to church and poor. 24 Geo. II. c. 40. sec. 8.

Retailers, in any part of London where there are no parish rates, are to
occupy a tenement of twelve pounds per annum. 26 Geo. II. c. 13. sec. 10.

Retailers are to be previously licensed by the justices as alehouse-keepers, and the justices' licences must be produced before the excise licence is granted. 29 Geo. II. c. 12. sec. 22.

Retailers thereof must keep a tavern, victualling-house, inn, coffee-house, or alehouse; and must exercise no other trade than the above, or that of keeping a brandy shop or a wine vault. 16 Geo. II. c. 8. sec. 10. and 9 Geo. II. c. 23. sec. 10.

A retailer being a distiller, grocer, or chandler, forfeits his licence and ten pounds. 17 Geo. II. c. 17. sec. 81.

Retailers are not to exercise the trade of a distiller, on forfeiture of their licences. 24 Geo. II. c. 40. sec. 3.

Retailers are not to be proprietors of, nor have any share in a distillery or rectifying house, on forfeiture of two hundred pounds. 26 Geo. III. c. 73. sec. 54.

Retailers are to take out, and pay
duty for an excise licence annually, which licence is to terminate on the 10th of October in each year: for neglect, penalty fifty pounds, but it may be mitigated to any sum not under five pounds. 30 Geo. III. c. 38. sec. 6, 9. and 13 Geo. III. c. 56. sec. 4.

Retailers, taking out licences, if it be between the 5th of April and the 10th of October, to be charged only a rateable proportion of the duty. 13 Geo. III. c. 56. sec. 8.

Retailers being partners, and carrying on business in one house, one excise licence is sufficient for them; but a retailer cannot by virtue of one licence carry on business in any other place than that for which he is licensed. 13 Geo. III. c. 56. sec. 10.

On retailers dying or removing, their executors, administrators, wife, child, or assignee, may, by authority of the Commissioners of Excise in London, or the collectors and supervisors in the country, carry on the business for the unex-
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pired term of the licence. 13 Geo. III. c. 56. sec. 10.

Retailers void their licences if they be convicted of knowingly, wilfully, and fraudulently making spirits, or of having foreign or British spirits in their custody without having received a legal permit therewith. 26 Geo. III. c. 73. sec. 45.

Retailers being disabled by conviction from selling beer are disabled from selling spirits. 26 Geo. II. c. 31. sec. 11.

Retailers are to make entries in writing at the nearest office of excise, of all their warehouses, shops, cellars, and other places for keeping spirits, on forfeiture of the spirits otherwise kept and twenty pounds. 6 Geo. I. c. 21. sec. —, and 9 Geo. II. c. 23. sec. 6.

Retailers are to cause the words, “Dealers in Foreign Spirituous Liquors” to be painted over their doors, or in the front of their houses, on penalty of fifty pounds. 19 Geo. III. c. 69. sec. 18.

Retailers are to permit the officers at
all times by day (or by night with a constable, and on oath of suspicion) to enter and take account: for obstructing, penalty fifty pounds. 9 Geo. II. c. 23. sec. 9.

Retailers are not to bring any spirits into their entered places without giving notice and producing an authentic permit, on forfeiture of such spirits and twenty pounds. 6 Geo. I. c. 21. sec. 31. and 9 Geo. II. c. 23. sec. 7.

Retailers are not to receive foreign spirits, though in less quantity than one gallon, without a permit, on forfeiture thereof. 8 Geo. I. c. 18. sec. 13. and 21 Geo. III. c. 55. sec. 29.

Retailers increasing their spirits after taken account of by the officer, by clandestinely adding water, forfeit the spirits and forty shillings per gallon. 9 Geo. II. c. 23. sec. 8.

Retailers concealing spirits forfeit the same and forty shillings per gallon. 9 Geo. II. c. 23. sec. 6.

Retailers discovering and prosecuting the distiller who supplied them with
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spirits to retail unlawfully, indemnify themselves against all penalties and forfeitures, and the distiller; knowingly selling to be unlawfully retailed, forfeits ten pounds and treble the value of such spirits. 24 Geo. II. c. 40. sec. 11.

Spirits found on the premises of a person convicted of unlawfully retailing, either at the time or within six months after, may be seized and staved, by warrant of commissioners or justices. 24 Geo. II. c. 40. sec. 9.

Spirits seized, by peace officers, on the premises of any one convicted of illegally retailing thereof, to be staved. 24 Geo. II. c. 40. sec. 9.

If spirits be sold in any house, &c. in less quantities than two gallons, the occupier of such house being privy thereto, is deemed a retailer. 11 Geo. II. c. 26. sec. 1.

Spirits given to apprentices or servants by shopkeepers, make the latter retailers of spirits. 9 Geo. II. c. 23. sec. 16.

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Spirits are not to be delivered to journeymen or servants in payment of their wages, on forfeiture of twenty pounds by the master, and his being deemed a retailer of spirits. 9 Geo. II. c. 23. sec. 11.
Retailers thereof are not to take pledges of any person for the security of money owing for spirits, on penalty of forty shillings. 24 Geo. II. c. 40. sec. 12.
Spirits used by physicians, apothecaries, surgeons, or chymists, in medicines, for sick, lame, or distempered persons, are not within the meaning of the laws relative to retailing spirits.—

N.B. Rules, forms, &c. for the removal of spirits to and from private persons not in trade, see Wines. 9 Geo. II. c. 23. sec. 12. and 16 Geo. II. c. 8. sec. 12.

WINE DEALERS.

Wholesale dealers are those who sell wines having neither a spirit nor beer licence, and not selling in less quantities than the measures in which wine may
be imported as merchandise. 26 Geo. III. c. 59. sec. 11.

Wholesale dealers are to take out wholesale licences annually; for neglect, penalty one hundred pounds. They cannot by virtue of one licence carry on business in any other places than those of which entries were made at the time such licences were taken out; but for partners, carrying on business in one house or shop, one licence is sufficient. 26 Geo. III. c. 59. sec. 8, 9, 11.

Wine may be sold wholesale or retail by persons free of the vintners' company, either by patrimony or by apprenticeship, without licence, and also by three tavern-keepers in St. Alban's, being licensed by the mayor and burgesses of that borough. 30 Geo. III. c. 38. sec. 12, 13. and 32 Geo. III. c. 59. sec. 11.

Wine dealers are to make entries in writing, at the nearest office of excise, of all storehouses, rooms, shops, cellars, &c. for keeping wines for sale, on penalty of one hundred pounds. This
does not extend to wines sold on the lawful quays, when any wine shall have been first landed, and while it shall be openly lying there. 26 Geo. III. c. 59. sec. 12.

A dealer (unless a partner) cannot make entry of any storehouse, room, shop, cellar, &c. within a house in which the entry of any other such dealer is existing. 26 Geo. III. c. 59. sec. 13.

Wholesale dealers are to cause the words "Dealer in Foreign Wine," to be painted in large legible characters over their doors, or in the front of their houses, &c. on penalty of fifty pounds. 26 Geo. III. c. 59. sec. 14.

Dealers or others, not having made entry at the Excise Office, who have the words, "Dealer in Foreign Wine," painted over their doors, &c. forfeit one hundred pounds. 26 Geo. III. c. 59. sec. 15.

Dealers are not to set up, erect, alter, or enlarge any bin, vessel, or other convenience for keeping wines, which is capable of containing above three gal-
lons, without giving previous notice thereof at the nearest office of excise, on penalty of fifty pounds. 26 Geo. III. c. 59. sec. 21.

Dealers are to mark on all casks, or other vessels, above three gallons, the number of gallons the vessel is capable of containing; and to distinguish the sort of wine therein, by French red, or French white, or if any other wine by red or white, on forfeiture of the wine. 26 Geo. III. c. 59. sec. 19.

Dealers are to permit officers at all times by day (or by night with a constable) to enter and take accounts; for obstructing, penalty one hundred pounds. 26 Geo. III. c. 17. sec. 45.

Dealers are to show to the officers every cask, vessel, &c. capable of containing above three gallons, and also every bin, or other place for keeping wines on forfeiture of all wine contained in such as shall not be so shown. 26 Geo. III. c. 17, sec. 20.

For rubbing out or defacing the marks
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put by an officer on any vessel above three gallons, or on any bin, or other place for keeping wines, the penalty is fifty pounds. 26 Geo. III. c. 17. sec. 20.

Dealers receiving any wines, without leaving with the officer an authentic permit for the same, forfeit such wines, with the casks, &c. 26 Geo. III. c. 17. sec. 32.

Wholesale dealers are not to draw off or bottle wine (except to be immediately sent out) without giving six hours notice in London, and twelve hours in the country, specifying the place where, the sort and quantity to be drawn off, and the number of vessels or bottles to be filled, on forfeiture of fifty pounds. They must permit the officer, if he deem it expedient, to attend the bottling of wine; and must in such case pack the same in the officer's presence. If the officer do not attend the bottling of wine, on his next survey the trader must declare where the wine is to be, or has been piled or deposited, on forfeiture of fifty pounds. 26 Geo. III. c. 59. sec. 22.
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Wholesale dealers are not to remove wines from one bin to another without giving the officer six hours notice in London, and twelve hours in the country, specifying the bin into which the same are to be removed, on penalty of fifty pounds. 26 Geo. III. c. 59. sec. 22.

Dealers are to keep their wines (that is to say, French red, French white, and red not French, and white not French), separate and apart from each other, on penalty of fifty pounds. 26 Geo. III. c. 59. sec. 23.

Dealers are to enter every day, in one book, all the wines sold or consumed the preceding day, in quantities under three gallons; and in another book, all sold, &c. in quantities of three gallons or upwards; and they are not to have more than one entry-book of each sort in their custody at a time, on penalty of twenty pounds. 26 Geo. III. c. 59. sec. 26.

Dealers are to leave their entry-books open to the inspection of the officer; and on his request to enter up the quantities