sold each day; and are also to return them, on oath, when filled up, on penalty of twenty pounds, for refusal, neglect, or false entry. 26 Geo. III. c. 59. sec. 26.

Wholesale dealers having an increase in their stock, (except in the original casks, and then not more than two gallons per tun above the import gauge) above what the officer found on the last preceding survey, such increase is to be deemed brought in without a permit, an equal quantity is to be forfeited, and such dealers incur a penalty of double the value of the excess. 26 Geo. III. c. 59. sec. 27, 28.

Wholesale dealers having cider, sweets, British made wine, mead, spirituous liquors, or any other liquor whatsoever, which at any time shall be found in any shop, cellar, or other place entered for keeping or selling wines by wholesale, such cider, sweets, &c. shall be deemed and taken to be foreign wine within the meaning of this Act, or if separate from any wine, then the same shall be deemed
French red wine, and such increase in stock to be seized accordingly. 26 Geo. III. c. 59. sec. 29.

Dealers are not to have in their custody any British made wines or sweets, on forfeiture thereof, and ten shillings per gallon. 26 Geo. III. c. 59. sec. 25.

Licensed dealers, having occasion to remove wines from their entered premises, are entitled, on delivering a regular request-note, to permits to protect the same on removal. 26 Geo. III. c. 59. sec. 30, 31.

Request-notes for permits for the removal of wines are to specify the names of the persons to whom the same is to be sent, the sorts of wine, the numbers and contents of the casks or packages, and whether to be sent by land or water, and by what mode of conveyance. 26 Geo. III. c. 59. sec. 31, 33.

Permits for the removal thereof are to express the time they are to be in force, as well for removing out of the stock of the person by whom sold, as for deli-
vering into the stock of the person to whom the same is to be sent. 26 Geo. III. c. 59. sec. 30.

Dealers taking out permits, and neither sending away the wines, nor returning the permits within the time limited for removing the wines out of their stock, forfeit treble the value; and the wines also, if on taking their stock, there shall not appear a sufficient decrease to answer the permits; and if such dealers or sellers, shall not have in their custody or possession such like quantity of wine of that denomination, then and in such case such dealers, &c. shall forfeit one hundred pounds. 26 Geo. III. c. 59. sec. 37.

Wines not being removed into the stock of the person to whom sent within the time limited in the permit, are to be considered as removed without permit; unless the delay is proved to the Commissioners of Excise to have been unavoidable. 26 Geo. III. c. 59. sec. 35.

Removed under a description not
conformable to law, or under a false description, are forfeited, together with the cattle, carriages, boats, and vessels, used in the removal thereof. 26 Geo. III. c. 59. sec. 31, 33.

Dealers, or other persons, counterfeiting or forging, or fraudulently altering or erasing any permit, or knowingly receiving, publishing, or using any counterfeit, forged, false, untrue, altered or erased permit, incur a penalty of five hundred pounds. 26 Geo. III. c. 59. sec. 39.

Dealers are not to act as justices in matters relating to Excise laws respecting foreign wines. 26 Geo. III. c. 59. sec. 51.

Wines may be sold by auction by licensed auctioneers, by leave of the Commissioners of Excise, on proof that the duties thereof have been paid. 26 Geo. III. c. 59. sec. 10.

Above three gallons, removed without a permit, are forfeited, with the packages, boats, barges, cattle, and carriages, employed in removing the same. 26 Geo. III. c. 59. sec. 34.
Wines in casks exceeding ten gallons, or in bottles above three dozens, are not to be removed from the country to London, nor to any place within twenty miles of the Royal Exchange, without certificates that the difference between the out-port and London duty has been paid (except salvage or condemned wines) on forfeiture of such wines, with the casks, &c. 27 Geo. III. c. 13. sec. 13.

Wines for which the out-port duty and the difference between that and the London duty have been paid, being staved or destroyed in removing, and before brought within twenty miles of the Royal Exchange, the Commissioners of the Customs, on proof of the fact, are to cause re-payment of the said difference. 37 Geo. III. c. 13. sec. 14.

WINE RETAILERS.

Retailers of wine are those who sell wines to be drank in their houses, or who sell in less quantity than the mea-
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sure in which the same may be imported by way of merchandise. 30 Geo. III. c. 38. sec. 15.

Are to take out and pay duty for licences annually; for neglect, penalty fifty pounds. Their licences to determine on the 10th of October in each year; and if taken out between the 5th of April and the 10th of October, only a rateable proportion of the duty is to be paid. 30 Geo. III. c. 38. sec. 6, 8, 9.

Before they can obtain an Excise licence, they must have a beer or ale licence duly granted by two justices; but this is not to extend to freemen of the vintners' company, or to persons licensed by the chancellor of the universities, or to the three tavern-keepers licensed by the mayor and burgesses of St. Alban's. 32 Geo. III. c. 59. sec. 9.

Retailers cannot by virtue of one licence carry on business in any other places than those in which the same was carried on, and of which entries were made at the time such licences
were taken out; but being partners and carrying on business in one house, one licence is sufficient. 30 Geo. III. c. 19. sec. 3. and 30 Geo. III. c. 38. sec. 10.

Retailers dying or removing, their executors, administrators, wives, children, or assigns, may, by authority of the Commissioners of Excise in London, or the collectors and supervisors in the country, carry on the business for the unexpired term of the licence. 30 Geo. III. c. 38. sec. 10.

Retailers are to cause the word "Wine" to be written on the sign or in the front of their house, on penalty of ten pounds. 32 Geo. II. c. 19. sec. 3.

Retailers are to keep cider, spirits, and other liquors, separate from their wines, on forfeiture of ten shillings per gallon, and all such wines and other liquors which are not kept apart. 26 Geo. III. c. 59. sec. 24.

Retailers having an increase in their stock above what the officer found in his last preceding survey, such increase is
to be deemed brought in without permit, and an equal quantity to be forfeited, and such retailers incur a penalty of double the value of such excess. 27 Geo. III. c. 31. sec. 6.

Wines removed to and from private persons.

Whenever any private person, not being a dealer in or seller of foreign wines, either by wholesale or by retail, shall have occasion to remove any foreign wine from any part of this kingdom to any other part thereof, it shall and may be lawful to and for the officer or officers of Excise of the respective divisions or districts, in which the place whence such wine is intended to be removed shall be situate; upon such private person, or his or her known servant or servants, proving to the satisfaction of the Commissioners of Excise, or of the collector or supervisor of Excise of the collection or district, in which the place
whence such wine is intended to be removed is situate, that all the duties for such wine have been fully paid; and upon a request-note in writing, made and sent, or delivered to such officer, &c. authorized to grant a permit thereupon, under and by virtue of this Act, specifying the quantity of each sort of such foreign wine intended to be removed, and for the removal of which such permit is required, and if such wine be French wine, whether the same be French red wine, or French white wine, or, in case such wine is not French wine, whether the same be foreign red wine not French, or foreign white wine not French, and also the number and contents of the casks, bottles, jars, or vessels containing the same, and likewise whether the same is to be removed by land or water, and by what mode of conveyance such wine is intended to be sent; to give and grant, without fee or reward, a permit or permits in writing, signed by
such officer or officers, expressing the quantity of such wines so to be removed, distinguishing in such permit such foreign wines from each other, according to the denominations thereof, specified in such request-note, conformably to the directions of this Act, and expressing the name and names of such private person or persons from whom the same is intended to be removed, and to whom the same is to be removed; and that the duty of such wine so intended to be removed, has been paid, or that the same has been condemned as forfeited, or was part of the stock of some dealer or dealers, or seller or sellers of foreign wine by wholesale, of which an account has been delivered at the Office of Excise, pursuant to this Act: and all officers of Excise, granting or giving such permit or permits, shall limit and express therein the time within which such wine, in such permit or permits mentioned, shall be removed from
and out of the possession of the persons taking out such permit or permits, and also the time within which such wine shall be delivered and received into the possession of the person or persons respectively to whom the same is so permitted to be sent; and all such foreign wine, which shall be removed under a description not conformable to this Act, or under a false description, together with the casks, bottles, jars, vessels, and other packages containing the same, and the horses, cattle, carts, boats, barges, and other carriages used in the removal or carriage thereof, shall be forfeited and lost, and shall and may be seized by any officer or officers of Excise. 26 Geo. III. c. 70. sec. 33.

Wine exceeding three gallons is forfeited, if found removing or removed without a permit, together with the casks, bottles, jars, vessels, and packages containing the same, and the horses, cattle, boats, barges, and other
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carriages used in such removal or car-
riage thereof. 26 Geo. III. c. 70. sec. 34.

If wine be not removed within the
times limited in the permit, the permit
must be returned to the officer who
granted the same, on penalty of treble
the value of such wine, to be estimated
according to the best and highest rate,
for which wine of that kind shall sell in
London. 26 Geo. III. c. 70. sec. 38.

If any person or persons whatsoever
shall counterfeit or forge, or cause to be
counterfeited or forged, any permit for
the removal of any foreign wine; or if
any person or persons shall knowingly
or willingly give any false or untrue
permit for such removal of foreign wine,
or shall knowingly or willingly accept or
receive any such false or untrue permit,
or shall fraudulently alter or erase any
such permit, after the same shall be
given by the proper officer of Exise; or
shall knowingly or willingly publish or
make use of any such permit, he she,
or they shall forfeit five hundred pounds. 26 Geo. III. c. 70. sec. 39.

FORM OF A REQUEST-NOTE FOR THE REMOVAL OF FOREIGN WINES FROM AND TO PRIVATE PERSONS.

I REQUIRE, a permit for the removal of one cask of foreign red wine, not French, containing one hundred and forty gallons; and two dozen quart bottles of foreign white wine, not French; from my house in Portman-square, London, to my house at Greenwich, Kent.—The mode of conveyance by a cart and by land carriage.

N. B. Or French red, or French white, as the case may be.

THE OATH.

I do swear, that the above-mentioned wines have been under such care and custody since they were delivered into my possession, as to induce me verily to believe them to be a part of the iden-
tical wine specified in the permit here-
with produced.

Or,

I do swear, that the permit (or per-
mits), which came to me with the wines
mentioned in my request-note, are ac-
tually lost or mislaid; that no improper
use has been made thereof; and that all
the legal duties on them have been paid.

N. B. Similar methods are required for
the removal of spirituous liquors.

Persons within the limits of the chief
office of Excise in London, have no
occasion to go before the honourable
Commissioners of Excise, to make the
necessary affidavits before stated, as
there are four private offices established
in London for this purpose, namely,

No. 1, Bartlett's Buildings, Holborn;
4, Lancaster Court, Strand;
54, James Street, Oxford Street;

AND

13, White Street, Borough.
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Forging or counterfeiting permit or certificate for the removal of any excisable commodity; penalty five hundred pounds. 23 Geo. III. c. 70. sec. 10.

FORM OF A WARRANT TO RETURN AN OVERCHARGE OF DUTY.

Town and County of the Town { of Kingston-upon-Hull. }

To the Collector of Excise, of Hull Collection, for the time being.

Complaint having been made unto us, F. M. and J. W. Esqrs. two of his Majesty's justices of the peace for the said town and county of the town of Kingston-upon-Hull, by Messrs. Wilberforce and Smith, merchants and importers of geneva, that, on the 5th day of this instant, September, they, the said W. and S. did enter for importation one hundred gallons of geneva, and paid duty for the same, amounting to forty-four pounds, one shilling, and eight-
pence, which said geneva, by the gauge of the port officers, amounted to no more than seventy-four gallons, whereby they the said W. and S. have entered and paid duty for twenty-six gallons of geneva more than they ought to have done, amounting to eleven pounds, nine shillings, and three halfpence.

These are to certify in his Majesty's name, to authorize, and to require you to pay to the said W. and S. the aforesaid sum of eleven pounds, nine shillings, and three halfpence. And for your so doing this shall be your sufficient warrant.

Given under our hands and seals this 13th day of September, 1808.

F. M. (L. S.)
J. W. (L. S.)
The Art of making English Wines.

That the fertility and produce of Great Britain equals any nation under heaven in every thing which conduces to the subsistence, health, and riches of its inhabitants, will not, at this time, after so many demonstrations and proofs, be questioned. England is styled by foreigners the storehouse and granary of Europe; and nothing but want of skill and industry can at present hinder us from making those wholesome liquors called English made wines, among many other things, at least as good, if not superior to those brought from abroad, to the great exhausting of our treasure, and the manifest detriment of our inland trade particularly; nay, I must beg leave to affirm, that the liquors produced of our natural growth, are not only as pleasant in taste, if rightly made and prepared, as any other, but far more agreeable to the constitution of
Englishmen, by contributing to their natural health and vigour; and, if not taken to excess, they lengthen life, and free old age from those calamities that adulterated foreign wines and other liquors too often occasion; which is evident from the innumerable pains and diseases their sediments entail, by corrupting the good, or creating bad humours in the body.

It is incontestable that vineyards have been frequent in England, from the different places, now cultivated with corn or pasture, still retaining that name; and it is the opinion of many gentlemen of undoubted experience, that the southern parts of this island, with the industry of the natives, might produce vines as fertile as those of France, either for claret or white wines. But before I come to the making and ordering these sort of wines, it will be proper to present the reader with the most approved directions for the planting and
managing those vines that are to bring forth the grapes of which wine is to be made.

OF VINES, AND THE BEST METHOD OF PLANTING THEM.

It is the planter's business, in the first place, to consider what soil is most proper. It should be of a nitrous sulphureous nature; black, loose, and moist, proceeding from its oily quality or fatness, of which there is great plenty in this kingdom. There are many waste places, that, with a little good manuring, might be improved into vineyards, and rendered very beneficial. The only manure is a little lime, mixed with rotten cow-dung, the one cherishing, and the other heating the roots of the vines, when well mingled with the mould in which they are to be planted; and it is most proper to plant them on gradual rising hills, exposed as much as possible to the south sun, and shel-
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tered from the cold north winds; or in orchards and gardens, against warm walls; or in rows, supported on rails, or layers of a moderate height. When the vines are planted from slips of old roots, layers, &c. and have well taken root, open the roots yearly, taking care not to expose them too much, if the weather be sharp or cold in February, and cover them up about the middle of March with new soil, composed of dung and mellow mould; of the first, about a quarter part; and they will bear abundantly many years. When you cover them, or sooner, if it is a proper season to cut, prune them, and the sprays cut off, by laying them in bundles in a pit of mellow earth, in seven or eight weeks they will produce scions, or suckers, capable of being planted at a fit distance in such regular form, that they may have a convenient distance to spread; and having well taken root, you may, as you see convenient, remove them to more convenient places, to be-
come standing dards, and all things will answer your expectation. A week before Easter loosen the ground about them every year, which will let in the nourishing air, (the life of vegetables, as of living creatures) and destroy the weeds that encumber them; take off the by-shoots that grow not downward on the roots; but however these off-pluck roots are not to be taken out, unless in repairing old vines. They are then called wortlings, because they are gotten about the overgrown vines, or heads; the best root on the either part is very fine to behold. You should also cleanse them from superfluous roots, and set them in for a vine. Such prepared roots, and overgrown vines, prove far better than others; for the wortlings, after they have their roots well together, are better able to endure bleak winds and frosts, when others hanging high above the elm with roots, are often killed with them, or at least are more weakened, and become like old vines;
A KEY TO THE DISTILLERY. besides, such a stock in the driving is stronger than such as are put in the ground immediately after they are cut from the vine, where they must take root, and not be taken out till they are set in the reb-stock.

If you choose a piece of ground for a vineyard, that has been husky before it was cleared of them, the first new set of twigs will drive so strongly, that a double number of them must be laid in, as eight or ten in one place; which may, by transplanting as they come to a moderate growth, be flourishing vines to bear grapes; for to one stock are laid three or four twigs called palmites, and that for some years together must be done in a new break. Without such ordering, the blossoms will yearly fall off, because the driving in such a new plat. if the ground be rich, is too strong, thrusting too violently out of the blossoms: but if you let your stock grow into the wood, it spreadeth in such new tilled ground, and is much weakened
thereby, and is brought to a tempera-
ture; for each twig receiveth so much
strength and driving, as it hath need of
to the full seed, and enough for the
saving of it. Therefore, by a strict and
attentive management in the making of
British wines is the grand mean by
which they are to be brought to a proper
state of perfection; and without which,
labour, expense, and disrepute will be
the final and disagreeable consequences.
To prevent the last, and promote the
first, let a due observance be paid to
the following general rules.—Do not
let such wines as require to be made
with boiling water stand too long after
drawn before you get them cold; and
be careful to put in your barm in due
time, otherwise it will fret after being
put into the cask, and can never be
brought to that state of fineness it ought
to be: neither must you let it work too
long in the butt, as it will be apt to take
off the sweetness and flavour of the
fruit or flowers from which it is made.
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Let your vessels be thoroughly clean and dry; and, before you put in the wine, give them a rince with a little brandy. When the wine has done fermenting bung it up close, and, after being properly settled, it will draw to your desire.

TO MAKE WINE OF GRAPES OF THE GROWTH OF ENGLAND.

When the vines are well grown, so as to bring full clusters, be careful to disencumber them of some part of their leaves that too much shade the grapes, but not so much in a hot season, as that the sun may too swiftly draw away their moisture and wither them: stay not till they are all ripe at once, for then some will be over-ripe, or burst, or incline to rot before the underlings are come to perfection; but every two or three days pick off the choice and ripest grapes, and spread them in dry shady places sideways, that they contract not a heat
and must; by which means those that remain on the clusters, having more juice to nourish them, will grow bigger, or be sooner ripe; and when you have got a sufficient quantity, put them into an open vessel, and bruise them well with your hands; or if the quantity be too large, gently press them with a flat wooden beater, that is a thick board fastened at the end of a staff; as for treading them with the feet, as practised in France, and other countries, I cannot approve thereof, it being a nasty slovenly way. Take care you break the stones as little as may be, for that will make the wine of a bitterish twang.

Having bruised the grapes well, so that they are become pulp, or mash, provide a tap at the bottom of your cask, tie a hair-cloth over the faucet, and let out that which will run voluntarily of itself, as the best wine; then take out the pulp, and gently press it by degrees in a cider-press, till the liquor is suffi-
ciently drained out; provide a new cask, well seasoned, and aired with a lighted rag dipped in brimstone till it become dry, pour the liquor in through a sieve-funnel to stop the dregs, and let it stand, only with a pebble-stone lightly laid on the bung-hole, to ferment and refine itself, ten or twelve days; then draw it gently off into another cask, well-seasoned, that the lees or dregs may remain in the first cask, and stop it no other way than before, till it has quite passed over its ferment, which you may know by its coolness and pleasant taste: and thus of your ordinary white grapes, you may make a good white sort of wine; of the red grapes, claret; and if it should want colour, heighten it with a little Brasil, boiled in about a quart of it, and strained very clear. The white grapes, not too ripe, give a good Rhenish taste, and are wonderfully cooling.

There is a sort of muscadel grapes,
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growing now in many parts of England, which may be brought, by the help of a little loaf-sugar to feed on, to produce a curious sweet wine, little differing from Canary, and altogether as wholesome and pleasant.

If the wine require racking, the best time to do it is when the wind is in the north, and the weather temperate and clear; in the increase of the moon, and when she is under the earth, and not in her full height.

If the wine rope, to alter it take a coarse linen cloth, and when you have set the cask abroach, set it before the bore, then put in the linen, and rack it in a dry cask; put in five or six ounces of alum in powder, and jumble them so that they may mix well. On settling, it will be fined down, and become very clear and pleasant wine: but of fining and ordering wine and other liquors, I shall take occasion to treat more at large hereafter.
TO MAKE WINE OF GOOSEBERRIES.

Of gooseberries may be made a curious cooling wine, after the following directions:

Take gooseberries just beginning to turn ripe, not those that are quite ripe; bruise them as well as you did the grapes, but not so as to break their stones; then pour to every eight pounds of pulp a gallon of clear spring water, or rather their own distilled water, made in a cold still, and let them stand in the vessel covered, in a cool place, twenty-four hours; then put them into a strong canvass or hair bag, and press out all the juice that will run from them, and to every quart of it, put twelve ounces of loaf, or other fine sugar, stirring it till it be thoroughly melted; then put it up into a well-seasoned cask, and set it in a cool place; when it has purged and settled about twenty or thirty days, fill the vessel full, and bung it down close,
that as little air as possible may come at it.

When it is well wrought and settled, then is your time to draw it off into smaller casks or bottles, keeping them in cool places; for there is nothing damages any sort of wines more than heat.

ANOTHER METHOD OF MAKING GOOSE-BERRY WINE.

When the weather is dry, gather your gooseberries about the time they are half ripe; pick them clean, and put the quantity of a peck in a convenient vessel, and bruise them with a piece of wood, taking as much care as possible to keep the seeds whole. When you have done this, put the pulp into a canvas or hair bag, and press out all the juice; and to every gallon of the gooseberries add about three pounds of fine loaf sugar; mix it all together by stirring it with a stick, and as soon as the
sugar is quite dissolved, pour it into a convenient cask, that will hold it exactly; and according to the quantity let it stand; viz. if about eight or nine gallons, it will take a fortnight; if twenty gallons, forty days; and so in proportion; taking care the place you set it in be cool. After standing the proper time, draw it off from the lees, and put it into another sweet vessel of equal size, or into the same, after pouring the lees out, and making it clean; let a cask of ten or twelve gallons stand about three months, and twenty gallons five months; after which it will be fit for bottling off.

This is a curious cooling drink, taken with great success in all hot diseases, as fevers, small-pox, the hot fit of the ague; it stops laxation, is good in the bloody-flux, cools the heat of the liver and stomach, stops bleeding, and mitigates inflammations; it wonderfully abates flushings and redness of the face, after hard drinking, or the like; provokes
urine, and is good against the stone; but those that are of a very phlegmatic constitution should not make use of it.

TO MAKE CurrANT WInE,

Take four gallons of curious cooling spring or conduit water, let it gently simmer over a moderate fire, scum it well, and stir into it eight pounds of the best virgin honey; when that is thoroughly dissolved, take off the water, and stir it well about, to raise the scum, which take clean off, and cool.

When it is thus prepared, press out the like quantity of juice of red currants moderately ripe, without any green ones among them, which being well strained, mix it well with the water and honey; then put them up in a cask, or large earthen vessel, and let them stand upon the ferment twenty-four hours; then to every gallon add two pounds of loaf or other fine sugar, stir them well to raise
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the scum, and, when well settled, take it off, and add half an ounce of cream of tartar, with a little fine flour, and the whites of two or three eggs, which will refine it; and when it is well settled and clear, draw it off into a small vessel, or bottle it up; keeping it in a cool place.

Of white currants, a wine after the same manner may be made, that will equal in strength and pleasantness many sorts of white wine; but as for the black, or Dutch currants, I approve not of them but in medicinal wines, of which I shall have some occasion to speak hereafter.

ANOTHER WAY OF MAKING CURRANT WINE.

After gathering your currants, which you must do when the weather is dry, and they are full ripe, strip them carefully from the stalk, so as not to bruise them with your fingers; put them into a pan,
and bruise them with a convenient wooden pestle; then let it stand about twenty hours (according to the quantity) after which strain it through a sieve. Add three pounds of fine powder sugar to every four quarts of the liquor, and then shaking or stirring it well, fill your vessel, and put about a quart of good brandy to every six or seven gallons. As soon as it is fine, which will be in four or five weeks, you must bottle it off. If it should not prove quite clear, draw it off into another vessel, and let it stand about ten days, and then bottle it off.

Their virtues.] They allay the burning eagerness of thirst, are cooling in fevers, resist putrefaction, stay vomiting, corroborate the heart, and fortify the stomach. Currant wine is drank with success by those that have the fits of the mother; it diverts the epilepsy, and provokes the courses in women.
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TO MAKE RAISIN WINE*.

To two hundred weight of raisins put about forty-four gallons of water, wine measure, stir it up well, three or four times a day; let it stand about three weeks, then take it off the raisins, and tun it up; when you put it into the cask, add about two quarts of brandy to it, which will keep it from fretting.

Let it stand about ten or twelve months, then draw it off from the lees; rince your cask, and put it in again; then fine it down with three ounces of isinglass, and a quarter of a pound of sugar candy, dissolved in some of the wine. There are many ways used to retrieve this wine, if it should chance to turn sour; which seldom happens if properly made; in this case, the most successful method is to replenish it with a further addition of raisins.

* Though raisins are not of English growth, yet as it is a wine in great esteem in England, I have inserted the method of making it.
ANOTHER METHOD OF MAKING RAISIN WINE.

Put two hundred weight of raisins, with the stalks, into a hogshead, and fill it almost with spring water; let it steep about twelve days, frequently stirring them about, and after pouring the juice off, dress the raisins. The liquor should then be put together in a very clean vessel that will exactly contain it. You will find it hiss or sing for some time, during which it should not be stirred; but, when the noise ceases, it must be stopped close, and stand for about six or seven months; and then, if you peg it, and it proves fine and clear, rack it off into another vessel of the same size; stop it up, and let it remain twelve or fourteen weeks longer; then bottle it off. The best way when you use it, is to take a decanter and rack it off.

Their virtues.] The virtues of raisin
wine are too well known to require a particular description. There are few constitutions but what it will agree with; it strengthens and comforts the heart, revives the faded spirit, and conduces greatly to health, if used with moderation.

TO MAKE WINE OF RASPBERRIES, THE ENGLISH WAY.

Take what quantity you please of red raspberries, when they are nearly ripe, for if they grow over-ripe they will lose much of their pleasant scent; and after clearing the husks and stalks from them, soak them in the like quantity of fair water, that has been boiled and sweetened with fine loaf sugar, a pound and an half to a gallon; when they are well soaked about twelve hours, take them out, put them into a fine linen pressing-bag, press out the juice into the water, then boil them up together, and scum them well twice or thrice over a gentle
fire; take off the vessel, and let the liquor cool, and when the scum arises take off all that you can, and pour off the liquor by inclination into a well-seasoned cask, or earthen vessel; then boil an ounce of mace quite down, if possible, in a pint of white wine, till the third part of the wine be consumed; strain it, and add it to the liquor; let it settle two days, and when it has well settled and fermented, draw it off into a cask, or bottles, and keep it in a cool place.

THE FRENCH WAY TO MAKE THIS WINE. Steep two gallons of raspberries in a gallon of sack twenty-four hours, then strain them, and put to the liquor three quarters of a pound of raisins of the sun, well stoned, and let them continue four or five days, sometimes stirring them well; then pour it off gently, that the clearest may be taken away, and only the dregs and settlings remain, and
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bottle that up you pour off. If you find it not sweet enough for the palate, you may add some sugar, about half a pound to a gallon will be sufficient; keep it in a cool place.

ANOTHER WAY TO MAKE RASPBERRY WINE.

Gather the raspberries when ripe, and bruise them; strain them through a bag made of woollen into a jar. Put about a pound of the best double refined loaf sugar, mix the whole well together, and stop it close. Pour it off as clear as possible, after it has stood four days. The common method is to put two quarts of white wine to one quart of the raspberry juice; but I think that too much, as it overpowers the rich flavour of the fruit; three pints will be enough. Bottle it off, and it will be fit to drink in ten days. The juice mixed with brandy, is a fine dram. Put about two quarts of brandy to three
quarts of raspberry juice, and it will drink well in ten days.

Their virtues:] These wines, either way, are a great cordial; they cleanse the blood, prevent pestilential air, comfort the heart, ease pains in the stomach, dispel gross vapours from the brain, cause a free breathing, by removing obstructions from the lungs, and are successfully taken in apoplexies.

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TO MAKE WINE OF MULBERRIES.

Take mulberries, when they are just changed from their redness to a shining black, gather them in a dry day, when the sun has taken off the dew, spread them thinly on a fine cloth, on a floor or table, for twenty-four hours, boil up a gallon of water to each gallon of juice you get out of them; scum the water well, and add a little cinnamon slightly bruised; put to every gallon six ounces of white sugar-candy, finely beaten,
scum and strain the water when it is taken off and settled, and put to it the juice of mulberries, and to every gallon the mixture of a pint of white or Rhenish wine; let them stand in a cask to purge or settle five or six days, then draw off the wine and keep it cool.

*Its virtues.*] This is a very rich cordial; it gives vigour to consumptive bodies, allays the heat of the blood, prevents qualms, and pukings in women, makes the body soluble, helps digestion, and eases distempers in the bowels.

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**TO MAKE MORELLA WINE.**

Take two gallons of white wine, and twenty pounds of Morella cherries; take away the stalks, and so bruise them that the stones may be broken: press the juice into the wine; put mace, cinnamon, and nutmeg, each an ounce, in a bag grossly bruised, hang it in the wine when you have put it up in a cask, and it will be a rich drink.
TO MAKE VINUM SAMBUSCEUM, OR ELDER-BERRY WINE.

Take elder-berries, when pretty ripe, plucked from the green stalks, what quantity you please, and press them that the juice may freely run from them, which may be done in a cider-press, or between two weighty planks, or, for want of this opportunity, you may mash them, and then it will run easily; this juice put up in a well-seasoned cask, and to every barrel put three gallons of water strong of honey boiled in it, and add some ale-yeast to make it ferment, and work out the grossness of its body; then, to clarify it, add flour, whites of eggs, and a little fixed nitre; and when it has well fermented, and grows fine, draw it from the settlings, and keep it till spring; then to every barrel add five pounds of its own flowers, and as much loaf-sugar, and let it stand seven days; at the end whereof it will grow very rich, and have a good flavour.
A DIFFERENT WAY TO MAKE ELDERWINE.

When the elder-berries are ripe, pick them, and put them into a stone jar; then set them in boiling water, or rather in an oven not over-hot, till the jar is as warm as you can well bear to touch it with your hand; take the berries and strain them through a sieve or coarse cloth, squeezing them hard, and pour the liquor into a kettle. Put it on the fire, let it boil, and put in as many pounds of Lisbon sugar as there are quarts of juice, and scum it often; then let it settle, and pour it off into a jar, and cover it close. I have known many people mix it with their raisin wine, by putting half a pint of the elder syrup to every gallon of wine; it gives the raisin wine an exquisite fine flavour, equal to any foreign wine whatever.

Its virtues.] It is an excellent febrifuge, cleanses the blood of acidity, venom, and putrefaction; good in measles, small-pox, swine-pox, and pestilential
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diseases; it contributes to rest, and takes away the heat that afflicts the brain.

TO MAKE ELDER-FLOWER WINE.
To six gallons of spring-water put six pounds of raisins of the sun, cut small, and a dozen pounds of fine powder sugar; boil the whole together about an hour and an half; then take elder-flowers, when pretty ripe, and pull them off to about half a peck. When the liquor is cold, put the flowers in, and about a gill of lemon-juice, and half the quantity of ale-yeast. Cover it up, and after standing three days, strain it off, pour it into a cask that is quite sweet, and that will hold it with ease. When this is done, put about a wine quart of Rhe-nish to every gallon of wine, let the bung be lightly put in for twelve or fourteen days; then stop it down fast, and put it in a cool dry place for four or five months, till it is quite settled and fine; and bottle it off.