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TO MAKE WINES OF BLACKBERRIES, STRAWBERRIES, OR DEWBERRIES.

Take of these berries, in their proper season, moderately ripe, what quantity you please; press them as other berries; boil up water and honey, or water and fine sugar, as your palate best relishes, to a considerable sweetness; and when it is well scummed, put the juice in and let it simmer to incorporate it well with the water; and when it is done so, take it off, let it cool, scum it again, and put it up in a barrel, or rather, a close-glazed earthen vessel, to ferment and settle; to every gallon put half a pint of Málaga, draw it off as clear as possible; bottle it up, and keep it cool for use.

Their virtues. These liquors are good in fevers, afflictions of the lungs, prevent the infection of pestilential airs, beget a good appetite, and much help digestion; are excellent in surfeits, and cause good blood.
TO MAKE WINE OF APPLES AND PEARS.
As for apples, make them first into good cider, by beating and pressing, and other orderings, as I shall direct, when I come to treat of those sort of liquors, after I have ended this of wines; and to good cider, when you have procured it, put the herb scurlea, the quintessence of wine, and a little fixed nitre, and to a barrel of this cider a pound of the syrup of honey; let it work and ferment at spurge-holes in the cask ten days, or till you find it clear and well settled, then draw it off, and it will not be much inferior to Rhenish in clearness, colour, and taste.

To make wine of pears, procure the tartest perry, but by no means that which is tart by sowing, or given that way; but such as is naturally so; put into a barrel five ounces of the juice of the herb clary, and the quintessence of wine, and to every barrel a pound, or pint, of the syrup of blackberries, and,
after fermentation and refining, it will be of a curious wine taste, like sherry, and not well distinguishable, but by such as have very good palates, or those who deal in it.

Their virtues.] These wines have the nature of cider and perry, though in a higher degree, by the addition and alteration; being cooling, restorative, easing pains in the liver or spleen, cleansing the bowels, and creating a good appetite.

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TO MAKE WINE OF CHERRIES.

Take cherries, indifferently ripe, of any red sort, clear them of the stalks and stones, and then put them into an earthen glazed pan vessel, and with your clean hands squeeze them to a pulp; or you may do it with a wooden ladle, or presser, and so let them continue twelve hours to ferment; then put them into a linen cloth, not too fine, and press out the juice with a pressing-board, or any other conveniency; then let the
liquor stand till the scum arise, and with your ladle take it clean off; then pour out the clearer part, by inclination, into a cask, where to each gallon put a pound of the best loaf sugar, and let it ferment and purge seven or eight days; draw it off, when you find it clear, into lesser casks, or bottles; keep it cool, as other wines, and in ten or twelve days it will be ripe.

*Its virtues.*] This is a great cooler of the body in hot weather; cheers the heart, and much enlivens nature in its decay; it is also good against violent pains in the head, and swooning fits.

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**TO MAKE WINE OF PEACHES AND APRICOTS.**

Take peaches, nectarines, &c. when they are full of juice, pare them, and take the stones out, then slice them thin, and put about a gallon to two gallons of water, and a quart of white wine; put them over a fire gently to simmer a considerable time, till the
sliced fruit become soft; then pour off the liquid part into other peaches that have been so used and bruised, but not heated; let them stand twelve hours, sometimes with stirring, and then pour out the liquid part, and press what remains through a fine hair bag, and put them together into a cask to ferment; then add of loaf-sugar a pound and a half to each gallon; boil well an ounce of beaten cloves in a quart of white wine, and add it, which will give it a curious flavour.

Wine of apricots may be made with only bruising and pouring the hot liquor on, not requiring so much sweetening, by reason they are of a more dulcid or luscious quality; only, to give it a curious flavour, boil an ounce of mace, and half an ounce of nutmegs, in a quart of white wine; and when the wine is on the ferment, pour the liquid part in hot, and hang a bunch of fresh borage, well flowered, into the cask, by a string at
the bung, for three days; draw it off, and keep it in bottles, which are most proper to preserve these sort of wines.

Their virtues.] They are moderately warming and restorative, very good in consumptions, to create an appetite, and recover decayed and wasting bodies; they loosen the hardness of the belly, and give ease to the pains of the stomach.

TO MAKE WINE OF QUINCES.

Gather the quinces when pretty ripe, in a dry day, rub off the down with a clean linen cloth, then lay them in hay or straw for ten days, to sweat; so cut them in quarters, and take out the core, and bruise them well in a mashing-tub with a wooden beetle, and squeeze out the liquid part, by pressing them in a hair-bag by degrees in a cider-press; strain this liquor through a fine sieve, then warm it gently over a fire, and scum it, but suffer it not to boil; sprinkle
into it loaf-sugar reduced to powder, then, in a gallon of water and a quart of white wine, boil a dozen or fourteen large quinces thinly sliced; add two pounds of fine sugar, and then strain out the liquid part, and mingle it with the natural juice of the quinces; put it into a cask, not to fill it, and jumble them well together; then let it stand to settle; put in juice of clary half a pint to five or six gallons, and mix it with a little flour and whites of eggs, then draw it off, and, if it be not sweet enough, add more sugar, and a quart of the best Malmsey: you may, to make it the better, boil a quarter of a pound of stoned raisins of the sun, and a quarter of an ounce of cinnamon, in a quart of the liquor, to the consumption of a third part, and straining the liquor, put it into the cask when the wine is upon the ferment.

Its virtues.] This wine is a good pectoral, cooling and refreshing the vital parts; it is good, moderately taken, in
A KEY TO THE DISTILLERY.

all hot diseases; allays the flushing of the face, and St. Anthony's fire; takes away inflammations, and is very beneficial in breakings out, blotches, biles, or sores.

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TO MAKE BIRCH WINE.

As this is a liquor but little understood, I shall be as particular as possible in my directions concerning it. In the first place, as to the season for getting the liquor from birch trees, which sometimes happens the latter end of February or beginning of March, before the leaves shoot out, as the sap begins to rise; and this is according to the mildness or rigour of the weather; and if the time is delayed, the juice will grow too thick to be drawn out, which should be as thin and clear as possible. The method of procuring the juice is by boring holes in the trunk of the tree, and fixing faucets made of elder; but care should be taken
not to tap it in too many places at once, for fear of hurting the tree. If the tree is large, it may be bored in five or six places at once, and place bottles to let it drop in. When you have extracted a proper quantity, three, four, or five gallons from different trees, cork the bottles very close, and rosin or wax them till you begin to make your wine, which should be as soon as possible after you have got the juice.

As soon as you begin, boil the sap as long as you can take off any scum; and put four pounds of fine loaf-sugar to every gallon of the juice, and the peel of a lemon cut thin; then boil it again for near an hour, scumming it all the while, and pour it into a tub. As soon as it is almost cold, work it with a toast spread with yeast, and let it stand five or six days, stirring it twice or three times each day. Take a cask that will contain it, and put a lighted match dipped well in brimstone into the cask; stop it up till the match is burnt out,
and then turn your wine into it, putting the bung lightly in till it has done working. Bung it very close for about three months, and bottle it off for use. It will be fit in a week after it is put in the bottle.

TO MAKE WINE OF PLUMS, DAMSONS, &c.

To do this, take what plums you please, mix those of a sweet taste with an allay of those that are somewhat sour, though they must be all inclining to ripeness; slit them in halves, so that the stones may be taken out, then mash them gently, and add a little water and honey; the better to moisten them, boil to every gallon of pulp of your plums a gallon of spring-water, in it a few bay-leaves and cloves; add as much sugar as will well sweeten it, scum off the froth, and let it cool, then press the fruit, squeezing out the liquid part; strain all through a fine strainer, and put the water and juice up together in a cask; let it stand and fer-
ment three or four days; fine it with white sugar, flour, and whites of eggs, draw it off into bottles, then cork it up, that the air may not prejudice it; in twelve days it will be ripe, and taste like sherry, or rather, a nearer flavour of canary.

Damsons may be ordered as other plums, though they produce a tarter wine, more clear and lasting; but put not so much water to them as to luscious plums, unless you mix some sweet wine with it, as Malaga, Canary, or the like; or infuse raisins of the sun in it, which will give it a rich and mellow taste.

Their virtues.] These, as other wines made of English fruit, are moderately cooling, purify the blood, and cleanse the reins; cause a freeness of urine, and contribute much to soft slumbers and a quiet rest, by sending up gentle refreshing spirits to the brain, which dispel heat and noxious vapours, and put that noble part into a right temperature.
TO MAKE WINE OF ENGLISH FIGS.

To do this, take the large blue figs, pretty ripe; steep them in white wine, having made some slits in them, that they may swell, and gather in the substance of the wine, then slice some other figs, and let them simmer over a fire in fair water till they are reduced to a kind of pulp, strain out the water, pressing the pulp hard, and pour it as hot as may be to those figs that are imbued in the wine; let the quantities be nearly equal, the water somewhat more than the wine and figs; then, having infused twenty-four hours, mash them well together, and draw off what will run voluntarily, then press the rest, and if it prove not pretty sweet, add loaf-sugar to render it so; let it ferment, and add a little honey and sugar-candy to it, then fine it with whites of eggs and a little isinglass, and so draw it off, and keep it for use.
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*Its virtues.*] This is chiefly appropriated to defects of the lungs, helping shortness of breath, removing colds or inflammations of the lungs; it also comforts the stomach, and eases pains of the bowels.

TO MAKE WINE OF ROSES.

To do this fit a glass basin, or body, or, for want of it, a well glazed earthen vessel, and put into it three gallons of rose-water, drawn with a cold still; put into it a convenient quantity of rose-leaves; cover it close, and put it for an hour in a kettle or cauldron of water, heating it over the fire to take out the whole strength and tincture of the roses, and when cold, press the rose-leaves hard into the liquor, and steep fresh ones in, repeating it till the liquor has got a full strength of the roses; and then to every gallon of liquor add three pounds of loaf-sugar; stir it well, that it may melt
and disperse in every part, then put it up into a cask, or other convenient vessel, to ferment; and to make it do so the better, add a little fixed nitre and flour, and two or three whites of eggs; let it stand to cool about thirty days, and it will be ripe, and have a curious flavour, having the whole strength and scent of the roses in it; and you may add, to meliorate it, some wines and spices, as your taste or inclination leads you.

By this way of infusion, wine of carnations, clove gilliflowers, violets, primroses, or any flower having a curious scent, may be made; to which, to prevent repetition, I refer you.

*The virtues.*] Wines thus made, are not only pleasant in taste, but rich and medicinal, being excellent for strengthening the heart, refreshing the spirits, and gently cooling the body; making it lenitive, and so purges the first digestion of phlegm, and even choler; abates the heat of the fever, quenches thirst, miti-
gates the inflammation of the entrails, and may, on sundry occasions, serve for a good counter-poison.

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TO MAKE COWSLIP WINE.

Put five pounds of loaf-sugar to four gallons of fair water, simmer them over a fire half an hour, to well dissolve the sugar, and when it is taken off, and cold, put in half a peck of cowslip-flowers, clean picked and gently bruised; then put two spoons full of new ale-yeast, and a pound of syrup of lemons beaten with it, with a lemon-peel or two. Pour the whole into a well-seasoned cask or vessel, let them stand close stopped for three days, that they may ferment well; then put in some juice of cowslips, and give it a convenient space to work, and when it has stood a month draw it off into bottles, putting a small lump of loaf-sugar into each, by which means you may keep it well the space of a year.
In like manner you may make wine of such other like flowers that are of a pleasant taste and scent, as oxlips, jessamine, peach-blooms, comfry, scabeous, featherfew, fumitory, and many more, as your fancy and taste may lead you; having showed you different ways to let you know that you need not exactly keep to one certain rule, but please your palate by such additions as you think convenient; though, by straying too far, you may happen to mar the whole design: therefore in all things, keep as near as you can to the rules I have given.

*Its virtues.*] Cowslip wine, moderately drank, much helps the palsy, cramp, convulsions, and all other diseases of the nerves and sinews; also eases pains of the joints and gout, and greatly contributes to the curing of ruptures.
TO MAKE SCURVY-GRASS WINE.

Scurvy-grass, or spoonwort, is a very sovereign medicinal herb, appropriated chiefly to the health of English bodies.

Take the best large scurvy-grass tops and leaves, in May, June, or July, bruise them well in a stone mortar, then put them in a well-glazed earthen vessel, and sprinkle them over with some powder of crystal of tartar, then smear them over with virgin honey, and being covered close, let it stand twenty-four hours; then set water over a gentle fire, putting to every gallon three pints of honey, and when the scum rises, take it off, and let it cool; then put your stamped scurvy-grass into a barrel, and pour the liquor to it, setting the vessel conveniently end-ways, with a tap at the bottom, and when it has been infused twenty-four hours, draw off the liquor, and strongly press the juice and moisture out of the herb into the barrel or vessel, and put the liquor up again; then put a little
new ale-yeast to it, and suffer it to ferment three days, covering the place of the bung or vent with a piece of bread spread over with mustard-seed, downward, in a cool place, and let it continue till it is fine and drinks brisk; then it is time to draw off the finest part, leaving only the dregs behind: add more herbs, and ferment it with whites of eggs, flour, and fixed nitre, verjuice, or the juice of green grapes, if they are to be had; to which add six pounds of the syrup of mustard, all mixed and well beaten together, to refine it down, and it will drink brisk, but not very pleasant; being here inserted among artificial wines rather for the sake of health than for the delightfulness of its taste.

*Its virtues.*] It helps digestion, warms cold stomachs, carries off phlegm, purifies the blood, purges out salt watery humours, cleanses the bowels from cold sliminess, eases pains in the limbs, head, heart, and stomach; especially those proceeding from scorbatic humours, &c.
TO MAKE WINE OF MINT, BALM, AND OTHER HERBS, &c.

First, distil the herb in the cold still, then add honey to it, and work as in scurvy-grass, and then refine it, and work it down by a due proportion of its own syrup; by this means the wine will become very fragrant, and contain the whole virtue of the herb: wormwood wine, wine of rue, cardus, and such strong physical herbs, may be made by infusion only, in small white wines, cider, perry, or the like, adding a little sweets to palate them, that they may be more agreeable to the taste. That of black currants may be made as of other currants, and is very useful in all families.

Their virtues.] Wines made of mint, balm, wormwood, rue, &c. resist pestilential airs, are good in agues and cold diseases, prevent fits of the mother and vapours, ease pains in the joints and sinews, cleanse the blood, and frequently
prevent apoplexies, epilepsies, and the like. These wines contain not only the virtues of the herbs, but greatly strengthen and revive the decay of nature.

TO MAKE ORANGE WINE.

Put twelve pounds of fine sugar, and the whites of eight eggs, well beaten, into six gallons of spring-water; let it boil an hour, scumming it all the time; take it off, and when it is pretty cool, put in the juice of fifty Seville oranges, and six spoonsful of good ale-yeast, and let it stand two days: then put it in another vessel with two quarts of Rhenish wine and the juice of twelve lemons; you must let the juice of lemons and wine, and two pounds of double-refined sugar, stand close covered ten or twelve hours before you put it into the vessel to your orange wine, and scum off the seeds before you put it in. The lemon-peels must be put in with the oranges, half the rinds must be put into
the vessel: it must stand ten or twelve days before it is fit to bottle.

**TO MAKE SAGE WINE.**

Boil twenty-six quarts of spring-water a quarter of an hour, and, when it is blood warm, put twenty-five pounds of Malaga raisins, picked, rubbed, and shred, into it, with almost half a bushel of red sage shred, and a poringer of ale-yeast; stir all well together, and let it stand in a tub, covered warm, six or seven days, stirring it once a day; then strain it off, and put it in a runlet. Let it work three or four days; and then stop it up; when it has stood six or seven days, put in a quart or two of Malaga sack; and when it is fine bottle it.

**TO MAKE TURNIP WINE.**

Take a good many turnips, pare them, slice them, put them into a cider-press, and press out all the juice very well.
To every gallon of juice have three pounds of lump sugar; have a vessel ready just big enough to hold the juice; put your sugar into a vessel; and also to every gallon of juice half a pint of brandy. Pour in the juice, and lay something over the bung for a week, to see if it works; if it does, you must not bring it down till it has done working; then stop it close for three months, and draw it off into another vessel. When it is fine bottle it off.

CYPRUS WINE IMITATED.

You must to nine gallons of water put nine quarts of the juice of the white elderberries, which has been pressed gently from the berries with the hand, and passed through a sieve, without bruising the kernels of the berries: add to every gallon of liquor three pounds of Lisbon sugar, and to the whole quantity put an ounce and a half of ginger, sliced, and three quarters of an
ounce of cloves; then boil this near an hour, taking off the scum as it rises, and pour the whole to cool in an open tub, and work it with ale-yeast, spread upon a toast of white bread for three days, and then turn it into a vessel that will just hold it, adding about a pound and a half of raisins of the sun, split, to lie in liquor till we draw it off, which should not be till the wine is fine, which you will find in January.

_N. B._ This wine is so much like the fine rich wine brought from Cyprus, in its colour and flavour, that it has deceived the best judges.

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TO MAKE GILLYFLOWER WINE.

To three gallons of water put six pounds of the best powder-sugar, boil the sugar and water together for the space of half an hour, keep scumming it as the scum rises; let it stand to cool, beat up three ounces of syrup of

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betony with a large spoonful of ale-yeast, put it into the liquor, and brew it well together; then having a peck of gillyflowers, cut from the stalks, put them into the liquor, let them infuse and work together three days, covered with a cloth; strain it, and put it into a cask, and let it settle for three or four weeks, then bottle it.

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**TO MAKE MEAD.**

Having got thirteen gallons of water, put thirty pounds of honey to it, boil and scum it well; then take rosemary, thyme, bay-leaves, and sweet briar, one handful altogether; boil it an hour; then put it into a tub, with two or three handfuls of ground malt; stir it till it is blood-warm; then strain it through a cloth, and put it into a tub again; cut a toast round a quartern loaf, and spread it over with good ale-yeast, and put it into your tub; and when the liquor is quite over with the yeast, put it up in
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your vessel; then take of cloves, mace, and nutmegs, an ounce and an half; of ginger, sliced, an ounce; bruise the spice, and tie it up in a rag, and hang it in the vessel; stop it up close for use.

Some curious Secrets belonging to the Art and Mystery of Vintners, in making Artificial Wines, as Malaga, Claret, Rhenish, &c. The method of recovering faded Wines, and such as have lost their Colour; and of Racking, Sweetening, &c.

OF SMALL WINES MELIORATED.

It is certain that weak wine may be raised and improved on the rich lees of wine that is drawn off; and indeed we know it is common to draw off such small wines, and put them on such lees; by this the profit of the vintners is greatly enlarged. We also see that wine is fed with proper food, as sweet flesh, salt of tartar, or the sweet and volatile spirit of tartar; but more espe-
cially with the quintessence of wine, essential salts, prepared oils, herbs, and things of an aromatical nature; why then may not small wine be greatly bettered by the animal spirit or quintessence extracted from other wines? For the animal part of wine only, and nothing else, can increase the strength of wine.

If the quintessence be drawn out of one small wine, and added to another, it will make that rich, though the other is altogether impoverished. For this reason it is better that one be lost, which may serve for vinegar, than both remain useless. This cannot be so well demonstrated by words as by practice; for which reason I shall give some examples to prove my assertion, viz.

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TO MAKE ARTIFICIAL CLARET.

Take the juice or water of clary, distil it in a cold still, one part; redstreak cyder, half a part; Malaga raisins, beaten in a mortar, six pounds; the fat
A KEY TO THE DISTILLERY.

mother of claret, one pound; cover them in a close vessel for fifteen days in order to ferment, then draw off the liquor into another vessel, and to every gallon add half a pint of the juice of mulberries, blackberries, or gooseberries, and a pint of the spirit of clary, to the whole put three spoonfuls of flour, and the whites of two new-laid eggs, with a drachm of isinglass; beat these together, and add to the liquor two pounds of the syrup of clary, and it will refine down, and be very rich, not distinguishable from the right claret, unless by those well skilled in wines: of this there are great quantities sold, when French wines are very dear, and scarce to be come at.

TO MAKE ARTIFICIAL MALAGA, CANARY WINE, &C.

Take a cask that has been well seasoned with right old Malaga; new trim it, and hoop it strong, leaving it open at
one end, to which open end a close cover must be fitted, to take off and put on at pleasure, and keep it in all seasons in a warm place; fill it with spring or conduit water, and to every gallon of water add six pounds of the best Malaga raisins, well bruised, and sprinkle on every twenty gallons a handful of calx wine; then place the cover close, and keep it warm with cloths fastened about it, and so let it continue four or five days to work and ferment; after that open it, and see if the raisins are floating on the top of the water; and if you find they are, press them down again, and so do every four or five days, letting them stand three weeks or a month; then tap the vessel three or four inches above the bottom, and try if the liquor tastes; and if does not, let it stand longer till it has got the true flavour; then draw it off into another cask that has had Malaga in it, and to every twenty gallons put a pint of the best aquavitæ, a quart of Alicante wine, and
two new-laid eggs beaten together, and let it stand in a vaulted cellar, or such like place, till it be fit for drinking; if it want sweetness, put in a little fine loaf sugar, and it will abundantly answer your expectation: and this, dashed with a little white wine, or curious brisk pippin cyder, may pass for canary.

And thus not only artificial Malaga may be made, but other artificial wines; for it cannot but be supposed that an ingenious person may, by these examples, invent and prepare other sorts of wines different from these in taste; for having once got the knowledge of the different herbs that bear a similarity to the different sulphur of the true wine, whether styptic, acid, mild, luscious, fat, or balsamic, so much the imitation of the different sorts of wines be, whether ribella, tent, rapadavia, canary, or any others: as for white wine, or Rhenish, you may make them of sweeter or tarter cyders, as you find in the directions given for making artificial claret; bating the co-
louring; though you must be at the labour and charge of fining them more, on purpose to keep up a good body.

TO RESTORE PRICKED WINES.

To do this, take the wine down to the lees in another cask, where the lees of good wine are fresh; then take a pint of strong aquavitæ, scrape half a pound of yellow bees-wax into it, and by heating the spirit melt the wax over a gentle fire; then dip in it a cloth, and set it on fire with a brimstone match; put it in flaming at the bung; and stop the cask close.

TO RESTORE WINE DECAYED BY TOO MUCH VENT, OR SOURING.

Stir and ferment it well with a flat-ended stick, till you have removed it in all parts, and made it ferment, but touch not the lees; then pour in a pint of aquavitæ, and stop it up close, and at the end of ten days it will be tolerably restored. Wine that is decayed by too
much vent, may be recovered by putting burning-hot crusts of bread into it.

FOR MUSTY WINE, OR SUCH AS HATH GOT A TWANG OF THE CASK.

To remedy this, rack it off upon lees of rich wine of the same sort; then put into a bag four ounces of the powder of leneral berries, and two ounces of the filings of steel; let it hang by a string to the middle of the wine, and so by degrees lower it, as you draw it off.

TO HINDER WINE FROM TURNING.

Put a pound of melted lead in fair water into your cask, pretty warm, and stop it close.

TO TAKE AWAY THE ILL SCENT OF WINE.

Bake a long roller of dough, when it is well stuck with cloves; let it thoroughly bake, and hang it in your cask, and it will remove the ill scent from the wine, by gathering it to itself.
TO REMEDY A BITTER OR SOUR SCENT.

Take half a peck of barley, and boil it in two quarts of water, till one half of the water be wasted; strain it, let it settle well, and pour it into the wine-cask, stirring it, without touching the lees.

TO SOFTEN GREEN WINE.

Put in a little vinegar, wherein litharge has been well steeped, and boil some honey to draw out the wax; strain it through a cloth, and put a quart of it into a tierce; and this will mend it, in summer especially: some, when they perceive the wine turning, put in a stone of unslacked lime: this will make it very good.

TO KEEP WINE FROM SOURING.

Boil a gallon of wine, with some beaten oyster-shells and crabs-claws calcined; strain out the liquid part, and when it
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is cool put it into green wine, and it will give it a pleasant lively taste.

TO SWEETEN WINE.

Fill it upon the lees, put a handful of the flowers of clary, and infuse in it; add a pound of mustard-seed, dry-ground, which must be sunk in a bag to the bottom of the cask.

ARTIFICIAL MALMSEY.

Take English galangal clove, each a dram; beat them to powder, and infuse them a day and a night in a pint of aquavitæ, in a wooden vessel kept close covered; then put it into good claret, and it will make twelve or fourteen gallons of good Malmsey in five or six days; the drugs may be hung in a bag in the cask.
TO MAKE WINE SETTLE WELL.

Take a pint of wheat, and boil it till it burst in a quart of water, and become very soft; then squeeze it through a new linen cloth, and put a pint of the liquid part into a hogshead of unsettled white wine, and it will fine it.

TO MAKE WORMWOOD WINE.

Take a good brisk Rhenish wine, or white wine, and hang a pound of Roman wormwood in a bag into it, clean stripped from the gross stalks, and well dried; and in ten or twelve days infusion it will give it a taste and curious colour beyond what it had before: this may be done as it is drawn, by dropping three or four drops of chemical spirit, or oil of wormwood, into a quart of wine.
TO MAKE ROUGH CLARET.

Put a quart of claret to two quarts of sloes, bake them in a gentle oven till they have stewed out a great part of their moisture, then pour off what is liquid, and squeeze out the rest; and half a pint of this will rough ten gallons.

TO RECOVER THE LOST COLOUR OF WHITE WINE, OR RENISH WINE.

To do this effectually, rack the wine from the lees, and if the colour of the wine be faint and tawney, put in coniac-lees, and pour the wine upon them, rolling and jumbling them together a considerable time in the cask; in ten or twelve days rack off the wine, and it will be of a proper colour, and drink brisk and fine.
TO PREVENT THE DECAY OF LOWERING WINE.

Take roach-alum, powdered, an ounce, draw out four gallons of the wine, and strew the powder in it; beat it well for the space of half an hour, then fill up the cask, and set it on broach, being careful to let it take vent; by this means, in three or four days, you will find it a curious brisk wine.

OF RACKING WINE.

This is done with such instruments as are useful, and appropriated to the manner of doing it, and cannot be so well described by words as by seeing it done; however, this observe in doing it: let it be when the wind sets full north, and the weather is temperate and clear, that the air may the better agree with the constitution of the wine, and make it take more kindly. It is, more-
over, most proper to be done in the increase of the moon, when she is under the earth, and not in full height, &c.

TO MAKE WINES SCENT WELL, AND GIVE THEM A CURIOUS FLAVOUR.

Take powder of sulphur, two ounces, half an ounce of calamus, incorporate them well together, and put them into a pint and a half of orange-water; let them steep in it a considerable time, and then, drawing off the water, melt the sulphur and calamus in an iron pan, and dip in it as many rags as will soak it up, which put into the cask; then rack your wine, and put in a pint of rose-water, and stopping the hogshead, roll it up and down half an hour, after which let it continue still two days, and by so ordering any Gascoigne, or red wine, it will have a pleasant scent and gust.
TO MEND WINES THAT ROPE.

When you have set your cask abroach, place a coarse linen cloth before the bore, then put in the linen, and rack it in a dry cask; add five or six ounces of the powder of alum, roll and jumble them sufficiently together, and upon settling it will be fined down, and prove a very fluid pleasant wine, both in taste and scent.

TO MEND WHITE OR RHENISH WINES.

If these wines have an unpleasant taste, the best way is speedily to draw either of them half off, and to either of the halves put two gallons of new milk, a handful of bay-salt, and as much rice; mix and beat them well together for half an hour, with a staff, or paddler, then fill up the cask, and when you have well rolled it, turn it over in the lees, and, two or three days after, you may broach it, and it will drink very fine and brisk.
ANOTHER WAY TO MEND THE COLOUR OF WHITE WINES.

Take a gallon or more of morning's milk, put it into the cask, and mix it well with rolling; then, when you perceive it is well settled, put in three or four ounces of isinglass, and about a quarter of a pound of loaf sugar, fine scraped, and then fill up the hogshead, or other cask, and roll it four or five times over; and this will bring it to a colour and fineness.

TO MELIORATE, OR BETTER VICIOUS WINE.

Let your wine, in this case, be what it will, your business is to take a pint of clarified honey, a pint of water wherein raisins of the sun have been well steeped, three quarters of a pint of good white wine or claret, according as the colour of your wine is; let them simmer and
boil a little over a gentle fire, to the consumption of a third part, taking off the scum as fast as it rises; put it very hot into the vitiated wine, and let it stand, the bung-hole being open; then, in a linen bag, put a little bruised mace, nutmeg, and cloves, and hang the bag in the wine, by a string, for three or four days; and so either new or old wine will not only be fined, but much bettered; for by this means they are restored from their foulness and decay, and yield a good scent and taste: you may, to perfect this work the more, when you take out the spice, hang in a small bag of white mustard-seed, a little bruised, and the work is done.

TO MAKE ICE IN SUMMER, AND COOLING WINES, &C.

To make ice, take a stone bottle that will hold about three quarts of water; put into it three ounces of refined salt-
A KEY TO THE DISTILLERY.

petre, half an ounce of Florence orise, and fill it with water boiling hot; stop it close, and immediately let it down into a well, where it must remain three or four hours; and, when you break the bottle, you will find it full of hard ice: or, for want of this opportunity, dissolve a pound of nitre in a bucket of water, and it will cool your bottles exceedingly.

GENERAL OBSERVATIONS.

Take salt of tartar, and pour distilled vinegar on it till it is assatiated, every time you draw off the phlegm, and then distil it in a coated retort by degrees; and rectify the oil through the spirit of vitriol, which will render it lucid, fragrant, and very pleasant. A small quantity of the powder, put into wine, hung in a fine linen rag in the cask, will refresh and meliorate, if not recover, foul, pricked, or faded wine, in a short time.
Wines may be also enriched by the essential and fragrant oils, made in such a manner as to incorporate with water or spirits of wine, or other wine. After being diluted by proper fermentation, they are easily united, and the body of the wine much enriched.

Having gone through this part of my undertaking, it is necessary to observe, that although I have been very exact in specifying the particular quantity of each ingredient used in the making as well as mending the wines treated of, yet every man's palate should be consulted by those who are employed to do the business; and your own judgment will direct you how to lessen or increase any part, in proportion, according to the taste of the employer.

THE END.

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