sumption materially decreased; and although it afterwards partially recovered, this fact only shows that the eight shillings duty had severely stretched the sinews, if it had not altogether exceeded the strength of the trade. But when the duty was finally raised to ten shillings, the consumption again and more seriously fell away; it continued to fall away year by year, and is at this moment still "decreasing. This continued depression furnishes the best proof of the repressive or prohibitory character of the present high rate of duty. When considered in connection with the operation of the eight shillings duty, it clearly demonstrates the limit beyond which Spirits cannot be taxed without such taxation becoming prohibitory; because it has been seen that immediately after the first shock of the rise to eight shillings, the trade gradually improved; whereas, ever since the duty was raised to ten shillings the consumption steadily decreased. This might satisfy the most sceptical that the former was not more than the trade could bear, and that the latter is clearly beyond its power of endurance.

* * * * *

"To mete out an even measure of state patronage to articles of home production of a like nature, in the matter of sale, it is necessary that the same—or as far as practicable the same—rate of duty be levied from both. If two articles of homogeneous character be taxed in the home market in the same proportion to each other as one is to six, it will be abundantly evident
that the State practically becomes a partner in the one business to the serious detriment of the other. In such a case the one commodity is artificially forced, while the other is proportionately discouraged. Indeed, it is simply a revival of the discarded system of 'protection.' For it is difficult to understand what difference exists, so far as the particular trade is concerned, in the interference of the State between two home commodities of kindred character, and its interference between a home and a foreign commodity. That the action of the State in taxing Ale or Beer and Spirits, partakes of this character in an aggravated form will not be difficult to show.

"It is pretty well known that the duty formerly levied from the malt employed in distillation, is now wholly raised from the Spirits. On the other hand, the duty ultimately borne by the Ale or Beer is wholly levied upon the malt. To get at the gravity of Alcohol or Proof Spirit extracted from a quarter of good malt by each process, and thus to ascertain the proportion of duty which each ought to bear, let me take the following illustration:—

"Suppose 100 to represent the gravity of the Wort or liquor which has been used to extract the virtue from the malt in both cases, and which at this stage is put into turns or 'backs,' in order to undergo the process of attenuation. In the case of the distiller the Wort or liquor is allowed to go on attenuating downwards through the whole 100,—in other words, it is reduced to the consistency of water; but, in the other-
instance, the brewer checks the attenuation at say 30 degrees above water. Since the amount or quantity of Proof Spirit obtained from the Wort depends upon the number of degrees attenuated, it will be at once perceived that the brewer, having only 70 degrees of attenuation, while the distiller has 100, has got about one-third less Spirit from his malt than the distiller has got. And since the distiller's quarter of malt (it is assumed here that it is equal in quantity to the malt used by brewers), yields eighteen gallons of Proof Spirit, upon every gallon of which ten shillings is charged, it follows that it pays to the revenue £9. To determine the taxation, therefore, which a quarter of malt used in brewing ought to bear, a school boy's calculation only is necessary. If 100 gives £9, what will 70 give? The answer, £6 6s., is the amount which it should pay; £1 1s. 8d. is what it does pay.

"But as this is only an example based on assumed proportions, it will be deemed more satisfactory to give an actual case. A distiller, from a quarter of good malt, extracts 4\frac{1}{2} barrels or 162 gallons of Wort, the specific gravity of which is 50 degrees. This is attenuated to the gravity of water; and as the usual computation allows one gallon of Proof Spirit for every 4\frac{1}{2} degrees of attenuation per 100 gallons of Wort, the operation is expressed thus:—

\[
\begin{array}{ccc}
\text{Barrels} & \text{Galls.} & \text{Gravity} \\
4\frac{1}{2} & 162 \times 50 & 8100 \div 4\frac{1}{2} = 1800 \div 100 = 18 \text{ gallons of Proof Spirit.}
\end{array}
\]

These 18 gallons, as before stated,
pay £9. A brewer, from the same quantity and quality of malt extracts 3 barrels, or 108 gallons, of Wort, the specific gravity of which is 75 degrees. This is attenuated or reduced to 25 degrees, when the process is checked. The same number of degrees are attenuated, but the original quantity of malt is smaller. The operation is expressed thus:

\[
\text{Attenu. Barrels Galls. Gravity} \\
3 = 108 \times 50 = 5400 \div 4\frac{1}{2} = 1200 \div 100 = 12 \text{ gallons}
\]

of Proof Spirit. This extract of Spirit—12 gallons at 10s.—should pay £6, but the duty is charged on the raw material, and is only 21s. 8d.

* * * * *

“It has been represented to government on the part of distillers, that the last increase of the duty on Spirits has called into existence a great deal of illicit distillation; and this, it is alleged, has materially lessened the sale and consumption of the legitimate article. The government answered, that the detections of illegal stills were smaller in number in the last two or three years than they had ever previously been, and gave the general efficiency of the Excise staff as an evidence that illegal manufacture is effectually prevented. It will be observed that this is an extremely inconclusive argument, and only amounts to this:—Because our officers don’t come upon these small stills, therefore there is no illicit distillation. Few will be inclined to accept this argument in the face of the immense preponderance of
probability which exists on the other side. Formerly the smuggler sought the sequestered woods and glens, and the retired hamlets of the country, for haunts in which to carry on his nefarious trade; now he finds the busy populous city most suitable for his requirements. The sparse population of these districts—the scene of his former operations—the difficulty of transit, and the scarcity of the raw material, all combined to render the contraband trade at that period laborious and unprofitable. In his new sphere of operations, the smuggler finds things more pliable. Water, the fundamental element in his manufacture, is supplied to him through innumerable subterranean pipes in almost every house of every town of any importance in the kingdom. Then, if malt cannot be got, he has only to procure raw grain of any kind to enable him to begin operations; failing that, he can use sugar; or, if sugar be too costly, he can resort to molasses. Sour Beer is another raw material which can be easily procured, and easily distilled, and no doubt is used extensively by the illegal trader. When these facilities of carrying on the illicit traffic are considered in connection with the high bounty which the State offers as the reward of successful evasion of its laws, it would be matter of surprise indeed if such temptation did not produce its natural result."

As we have treated sufficiently of fiscal and excise regulations with reference to British Spirits generally, it is desirable to devote some attention to the particular Spirit that forms the title of this
chapter; and some account of its manufacture and properties may now be given.

In the article upon Distillation we have shown the process of converting grain into Spirit; the next operation properly belongs to the rectifier, whose business it is to cleanse the Spirit from the Faints, and then to flavor it with berries and other ingredients; and in order to set the minds of those interested in the subject perfectly at ease with respect to the injurious concoctions said to constitute Gin, we shall give from our own note book several recipes for various qualities, as used by us for many years in one of the largest rectifying houses in the kingdom. We are influenced in thus initiating the public by two objects, the one to give useful information, derived from extensive practical knowledge and experience, and the other to expose the designs and inventions of the enemy whose object is to injure the rectifiers' and spirit merchants' business by wicked and malicious statements as to the pernicious ingredients used in the manufacture of Gin. Let us not be misunderstood. We do not pretend nor have we any desire to dispute the value of the services of analysts in the detection of numerous adulterations, and would most willingly join in a crusade to put down all who practise such adulterations; but if analysts are no more successful in other cases than some of them have been
in examining the adulterations in Gin, then there can be but little reliance placed upon them, and the inferences they have drawn are rather those of speculative than deductive science.

It is somewhat surprising to find occasionally attached to advertisements, certificates from eminent chemists, testifying to the pre-eminent qualities of "Hungarian" or "any other" Brandy, as being equal to the finest Cognac—and we have had the same names certifying to South African Port and Sherry as being equal, if not superior, to the most favored of other countries. But this is the least of the injuries done by these celebrated chemists. Public opinion and correct taste soon sets the proper value upon the articles thus vaunted forth, and decide accordingly; but when there are no fees to be had but those derivable from book making, the savans must interest, excite, and alarm the public, and are led into writing upon subjects which they have not taken the trouble to investigate, or have failed to understand. We could furnish many illustrations. We take an extract from the "Curiosities of Civilization," by Dr. Andrew Wynter, who informs us that "Gin is doctored with oil of vitriol, oil of turpentine, and sulphuric acid,* among

- Sulphuric acid and oil of vitriol are one and the same thing. Is it Dr. Wynter's ignorance that allows him to use two terms for the same liquid, or is this done to impose upon the credulity
other acrid and deleterious compounds," that "the
tap of the publican spouts corroding fire, like that
which leaped up from the wooden table at the
command of Mephistopheles in Auerbach's cellar."

We let Dr. Andrew Wynter off mildly when,
to apply his own quotation, we exclaim with
Siebold to the fiend—

"What, sir, how dare you practise thus
Your hocus pocus upon us?"

He may rely upon it that the squalid wretches,
the habitués of the gin-shop, miserable and
besotted as they are, have sufficient palate to dis-
tinguish the flavor of juniper from that of tur-
pentine, and the strength of alcohol from
the acridity of oil of vitriol or grains of paradise.
There is no publican or gin-palace keeper who,
if he once tried such an adulteration, would ever
be such a fool as to attempt it a second time.
A very small quantity of oil of turpentine would
give the Gin a flavor similar to furniture polish,
and what possible motive could the adulterator
have? If he wished to increase the flavor of his Gin,
why not at once add oil of juniper? And with
respect to the vitriol—let Dr. Wynter try its effects,
and write no more nonsense.

of the public, and make the adulterated abomination appear the
more infamous?
GIN.

The ingredients used in making Gin in the present day are very few, and they are all of a wholesome character. Taste in the flavour of Gin varies in different localities, and that which may be palatable in one county will be disliked in another. The flavour approved of in London and the midland counties would be rejected in the west of England, especially in the neighbourhood of Barnstaple and Bideford, where an almost plain Spirit is preferred; whilst in Plymouth and Cornwall a coarse imitation of Hollands has its general admirers. One house in particular in Plymouth has a monopoly for a peculiar flavour in its Gin, which would be unpalatable to those accustomed to a Spirit of a different character.

Much more pains are taken to cleanse the Spirit now than formerly, and there are less ingredients used. Some of our recipes for Cordial and London Gin date back as far as 1820, and contain orris root, calamus root, cardamons, almond cake, liquorice powder, all of which we believe are now entirely abandoned.

The Gin which we have found to be most generally approved in the majority of counties in England, and which has its admirers in the colonies, is prepared as follows:—

Charge the still with 1,900 gallons of Grain Spirit at proof. Add 25lbs. grey and white salts,
63lbs. coriander seeds. Run off 1,200 gallons of Spirit, average strength 40 over proof; reduce to meet the strength of your flavour.

For flavour,—charge with 474 gallons of clean Spirit 41 over proof. Ingredients as follows:—3 cwt. 3 qrs. 12lbs. German juniper berries, 27lbs. bitter orange peel, 13½lbs. angelica root. Run off until it becomes milky, reduce to 28 under proof, and force it thus:—To 900 gallons add 1½lbs. of alum, ½lb. of salt of tartar; put in the latter first. To flavour the coriander spirit and complete the Gin, 22½ per cent. is generally used. The Faints of this flavour can be worked and the whole of the produce added to the first working.

We are not the first to divulge the secrets of the rectifier. Dr. Muspratt gives several recipes which, he says, are "from the note book of one of the most extensive and respectable distillery rectifiers in the kingdom."

The still is charged with 350 gallons of liquor* and 650 gallons of Spirit from a previous rectification, to which are added,—

95lbs. German juniper berries
95 „ Coriander seeds
47 „ Crushed almond cake

* Water is invariably called liquor by all engaged in the spirit and brewing trades; it appears to them strange to hear of any bill for the suppression of the liquor traffic.
2lbs. Angelica root
6 ,, Liquorice powder.
The whole is well rummaged, distillation commenced, and, after the worm is cleansed by the first portions drawn over into the faints-back, about 160 gallons are run into forcing back No. 4, then turned off into back No. 3, till it runs 11 per cent. over proof, when it is turned into faints-back No. 8. About 400 gallons are found in back No. 3. Liquor is run into back No. 4 to reduce it to 50 under proof. It is fined by throwing into it 2lbs. of alum dissolved in boiling water, and leaving it to rest for about eight hours, after which this Low Gin is pumped into back No. 3, containing the remainder of the charge, to bring it to 22 per cent. under proof; then the whole is pumped into store casks for use; the result being 1,100 gallons.

Another standard recipe for Cordial Gin:—Take 700 gallons of the product of the second rectification (if the improved stills are used, the product of the first distillation answers), and mix with it the following ingredients:—

70lbs. German juniper berries
56 ,, Coriander seeds
5 ,, Almond cake, crushed or bruised
1½ ,, Orris root, broken
2½ ,, Angelica root, cut
\[\frac{3}{4}\text{lb. Cardamon, or instead of this}\]

6 " Liquorice powder are sometimes used.

Force the first running of the working, or about 200 gallons, by reducing it to 50 under proof, adding \[\frac{3}{4}\text{lb. of alum, boiled in two quarts of water.}\]

In adopting this recipe, make a double working of it, with twice the quantity of the ingredients. Work in the flavouring in the first charge of rectified Spirits, having in the back two or three inches of the usual charge, to make up with liquor, and prevent the bottom of the still from injury by the charring of the large amount of ingredients depositing upon it. Turn the distillate into another back, and reduce to 50 under proof. Force with a pound and a half of alum, and pump into fining cask; then charge with rectified Spirits, and work into back containing goods from preceding charge. Run down Gin from store cask, and make up to strength required, from 17 to 22 under proof.

Another recipe for the manufacture of Cordial Gin, the charge being 950 gallons, is the following:—

100lbs. Juniper berries

70 " Coriander seeds

2 " Orris root

1 " Angelica

2 " Calamus root

\[\frac{1}{2}\] " Cardamon seeds

The operation being as noted in the preceding.
GIN.

For a Fine Gin, the distillation of which is carried on, for the most part, in the same manner as the above, take

960 galls. Spirit, proof
96lbs. German berries
6 ,, Coriander seeds
4 ,, Angelica root
2 ,, Orris root
2 ,, Calamus root
2 ,, Orange peel

80 or 90lbs. of liquorice powder are occasionally added to impart colour and sweetness.

Plain or London Gin is made in the following proportions:—

700 galls. of the second rectification
70lbs. German juniper berries
70 ,, Coriander seeds
3½ ,, Almond cake
1½ ,, Angelica root
6 ,, Liquorice powder

For the manufacture of West Country Gin, Dr. Muspratt gives the following as the process:—Introduce into the still 700 gallons of the second rectification, and flavour with

14lbs. German berries
1½,, Calamus root, cut.
'This Gin,' continues Dr. Muspratt, 'is much used in Cornwall, and particularly in the western counties of England; it is also used in making British Hollands, and in that case is mixed with about 5 per cent. of Fine Gin, reduced to 22 degrees under proof with liquor.'

Dr. Muspratt considers the process of making Gin as carried on in a most absurd and uncouth fashion, and observes—

"As most of the roots or seeds have, so far as their oils or essences are concerned, very analogous properties, and since their virtue in distillation with the Spirit is to communicate their oily or fragrant principle, why not add a few drops of each of the oils at once to the pure Spirit to procure the desired liquor, and by this means obviate the necessity of distilling, and the risk of injury to the stills by the mixtures mentioned, which appear to have no atomic rule for their basis?"

There are several Gin makers calling themselves rectifiers, who do not use stills, but cleanse the Spirit by filtration through charcoal and make up with essential oils. We question, however, if the flavor is so well incorporated as when the ingredients are put into the still, and their essential character drawn over with the Spirit. It is a very simple matter in the one case, and in the other both expensive and complicated. But the Gin made
in the still is far superior and is at once distinguishable both in taste and smell, possessing a roundness and smartness which the Spirit does not acquire when it is cleansed by passing through charcoal and afterwards flavoured with essential oils. Further, the flavour is retained when the ingredients are incorporated in the still, but when made with essential oils the flavour, after a little time, evaporates.

In a former page we assured our readers that the ingredients used in the manufacture of Gin were of a wholesome character—we may add they are both salutary and to many constitutions necessary.

The principal ingredient, juniper, is the most powerful of all diuretics—promoting perspiration and relieving flatulency; consequently Gin is recommended in many diseases of the urinary organs.

Coriander seeds are considered medically as stomachic and carminative; combined with these properties they have a fragrant smell, which imparts a pleasing odour to the Gin.

Orris root has an agreeable odour resembling violets; it is employed medicinally as a pectoral and expectorant, and must enhance the beneficial properties of Gin.

If there are no direct medicinal qualities in the other ingredients used in Gin manufacture, they
have flavouring properties which are innocent in their effects upon the system—taken in moderation no harm, but more likely much good may be done by an occasional glass of hot Gin and water. We know one, to us a very dear and worthy old lady, who for the long period of upwards of 60 years has, except upon some very extraordinary occasion, never missed, upon going to bed, her one glass of Gin and water, and she attributes the extraordinary health she has in her green old age (verging on 90) to the effects of this stimulant, which, she says, has given her tranquil nights and assisted her digestion. Every attempt to break the dear old lady of what some of those around her consider a vulgar habit fails, she continues to take her one glass of Gin and water, and, as is observed in Johnson's Chemistry of Common Life—

"It is one of the happy consequences of a temperate youth and manhood, that this spirituous milk does not fail in its good effects when the weight of years begins to press upon us."

Dr. Pereira in his treatise on Food and Diet, page 163, says—

"On account of the oil of juniper which it holds in solution, Gin is more powerfully diuretic than either Brandy or Rum; and hence is a more popular diuretic
in dropsical and other affections when an augmentation of the renal secretions is considered desirable. Moreover it is frequently used in preference to other ardent spirits in certain feminine complaints. At the London Hospital it is frequently administered medicinally, as a substitute for Brandy, to patients who have been accustomed to it, and whose maladies require the use of some alcoholic stimulant."

Those who cannot drink Beer, and are not disposed to take Wine, but yet require some stimulant, will find a wine-glass of Gin in a tumbler of cold water very refreshing, and not so heating as any other spirit.

The Garrick Club is celebrated for its summer Gin-punch, which is made in the following manner: Pour half a pint of Gin on the outer peel of a lemon, then a little lemon juice, a glass of Maraschino, about a pint and a quarter of water, and two bottles of iced soda-water, this will make three pints of exquisite Punch.

The American summer drink, Gin Sling, is prepared thus: Gin and water, sweetened with pounded white sugar, in which are stuck leaves of fresh gathered mint. Pounded or planed Wenhams Lake ice is put into the tumbler, and the drink is imbibed through a straw or glass tube. At the American bars, the Gin and water is first put into a large silver or glass goblet, then the ice,
planed or broken very small; pounded white sugar
is then dashed over them with a table spoon; the
whole is then violently shaken, or tossed from
one goblet to another and served up in a clean
goblet; fresh mint is stuck in the ice, a piece of
lemon peel hangs over the brim, and a straw is
put into the glass through which the mixture is
imbibed.

The bulk of gin-drinkers in England have a less
refined manner of disposing of their quantum.
The lower orders, especially, are addicted to dram
drinking, a pernicious habit, which cannot be too
much reprehended.

In the ardour of competition the retail spirit
dealers vie with each other in making their es-
tablishments as attractive as possible; this is one
of the characteristics of the enterprise which our
countrymen exhibit in whatsoever they undertake,
whether it be in the construction of a gin-shop, or
of an emporium of fashion.

We confess to a feeling of repugnance to what is
generally known as a gin-palace, we mean that
building usually to be found in squalid neighbour-
hoods, frequently at the corner of two streets, and
distinguished by a style of architecture peculiar to
itself. There is something staring and out of
place about it—freestone pillars, fluted columns,
stuccoed pilasters, plate-glass windows set in
sashes of ormolu or brass, gigantic gas lamps, and the whole of the building offering an extraordinary contrast to the miserable dwellings in its immediate neighbourhood.

The repugnance is lessened when such an establishment is in a locality where it only forms one of many attractive looking shops, but in a miserable neighbourhood, where there abounds nothing but wretched poverty—where the inhabitants are half-clad, half-fed, men, women, and children, always filthy and dirty, there such buildings appear sadly out of place.

In the "Physiology of London Life" the interior of one of these gin-palaces is thus described:

"The doors are large, swinging easily upon patent hinges, and ever half-and-half—half open, half shut, so that the most undecided touch of the dram-drinker admits him. The windows are of plate glass set in brass sashes, and are filled with flaming announcements in large letters—'The Cheapest House in London!' 'Cream of the Valley!' 'Creaming Stout! 'Brilliant Ales!' 'Old Tom four-pence a quarter!' 'Hodges' Best for mixing!' and a variety of other entertainments for the men and beasts who make the gin-palace their home. At night splendid lights irradiate the surrounding gloom, and an illuminated clock serves to remind the toper of the time he throws away in throwing away his reason.

"Within, the splendour is in keeping with the
splendour without—counters fitted with zinc, and a long array of brass taps; fittings of the finest Spanish mahogany, beautifully polished; bottles containing cordials and other drugs, gilded and labelled, as in the apothecaries' shops. At one side is the bar-parlour, an apartment fitted up with congenial taste, and usually occupied by the family of the publican; in the distance are vistas, and sometimes galleries, formed altogether of huge vats of the various sorts of liquor dispensed in the establishment. Behind the counter, which is usually raised to a level with the breasts of the topers, stand men in their shirt-sleeves, well-dressed females, or both, dispensers of the 'short' and 'heavy'; the undersized tipplers, raising themselves on tiptoe, deposit their three-halfpence for the 'drop' of Gin, or whatever else they require, and receive their quantum of the poison in return; ragged women with starving children, match and ballad vendors, fill up the foreground of the picture. There are no seats nor any accommodation for the customers in the regular gin-palace; every exertion is used to make the place as uncomfortable to the consumer as possible, so that they shall only step in to drink, and pay; step out, and return to drink and pay again. No food of any kind is provided at the gin-palace, save a few biscuits, which are exhibited in a wire-cage for protection against the furtive hand; drink, eternal, poisonous drink, is the sole provision of this whitened sepulchre.

"There is not in all London a more melancholy and spirit-depressing sight than the area of one of the
larger gin-palaces on a wet night. There the home-
less, houseless, miserable of both sexes, whether they
have money or not, resort in numbers for a temporary
shelter; aged women selling ballads and matches, cri-
ples, little beggar boys and girls, slavering idiots, piemen,
sandwich men, apple and orange women, shell fish-
mongers, huddled pell-mell in draggle-tailed confusion.
Never can human nature, one would imagine, take a
more abject posture than is exhibited here; there is a
character, an individuality, a family likeness common
to the whole race of sots: the pale, clayey, flaccid,
clammy face, pinched in every feature—the weeping,
ferret-like, lack-lustre eye, the unkempt hair, the
slattern shawl, the untidy dress, the slip-shod gait,
too well betray the confirmed drunkard.

"The noises, too, of the assembled topers are hideous,
appalling even when heard in an atmosphere of Gin.
Imprecations, execrations, objurgations, applications,
until at length the patience of the publican and the
last copper of his customers are exhausted, when,
rushing from behind his counter, assisted by his shop-
men, he expels, *vi et armis*, the dilatory mob, drag-
ging out by the heels or collars the dead drunkards, to
nestle, as best they may, outside the inhospitable door.

"Here, unobserved, may you contemplate the in-
finite varieties of men self-metamorphosed into beasts;
soker, tippler, toper, muddler, dram-drinker, beer-
swiller, cordial-tippler, sot.

"Here you may behold the barefoot child, hungry,
naked, clay-faced, handing up on tiptoe that infernal
bottle, which made it and keeps it what it is, and with which, when filled, it creeps home to its brutal father, or infamous mother, the messenger of its own misery.

"Here the steady respectable sot, the good customer, slides in, and flings down his throat the frequent dram; then, with an emphatic 'ha' of gratification, drops his money, nods to his friend the landlord, and for a short interval disappears."

Although this is an over drawn and exaggerated description, there is much truth in the account, and sufficient evil for the thoughtful and well-disposed to eradicate. But the remedy is not to be found in any bill for the total suppression of the liquor traffic, or in the ascetic folly of teetotalism, or the frantic zeal of Sabbatarians, who would deny to the poor the license they freely allow to themselves.

The work must be done by humanising the people and improving the condition of their dwellings. Look at some of the wretched places in which thousands of our fellow creatures exist, if existence it can be called. Is there room for human nobleness to grow? Is it any wonder that vice is generated, where it would be almost impossible for morality or common modesty to have any influence? How frequently will it be found that in a single room the children are born; at night young and old of both sexes are huddled together..."
—the food is cooked—such food and such cooking as it is—the clothes are washed and then hung out to dry upon the lines that stretch from house to house, and thus made to hide from view the little strip of sky over head. Is it surprising that the man, worn down with the toil of the day and coming to such a home, loses his temper, and seeks a seeming refuge in the beer-shop or the gin-palace? Or that the poor wife, whose patience must be sorely tried, and who has had her own toils and troubles all day, escapes to the like temptation? At the root of all social and moral improvement lies then this question of the home. And social missions should be especially directed towards the domestic improvement of the women of the lower class, instructing them how to properly prepare their husband’s food, how to make his home clean and comfortable, and diffusing other like useful information.* And let earnest perseverance be directed towards the judicious education of the young, and the establishment of places for recreation—such as cheap concerts, public readings, and reading-rooms, where the newspapers of the day and periodicals may be always accessible, and for

* A great boon to the working classes is given in the establishment of Baths and Washhouses, and Cheap Dining Rooms, all of which are not yet properly appreciated or made fully available.
those more studiously inclined, free libraries. All these combined influences would soon make the melancholy spectacles now to be witnessed at the gin-palaces become things of the past, and dram-drinking in any place be looked upon with aversion. The reader must pardon our long digression, yet, as our book partakes somewhat of an historical narrative, we could scarcely avoid allusion to one of the evils of the present day, connected as it is with our subject.

The London Directory for the present year contains a list of the distillers and rectifiers in the metropolis. It is exceedingly inaccurate, rectifiers, as well as others who are only wine and spirit merchants, being classed as distillers.

The following corrected list of rectifiers may be relied upon:

- Anderson & Co. ... ... Holborn Hill
- J. T. Betts & Co.... ... ... Smithfield
- Booth & Co.... ... ... Smithfield
- Bowerbank & Sons ... ... Sun Street
- Browning, Wood, & Fox ... ... Smithfield
- Sir Robert Burnett & Co.... Vauxhall
- Charles Curtis ... ... Assembly Row
- Charles Gordon... ... ... Goswell Street
- Harman, Pearson, & Sons ... Cripplegate
- Hodges & Co. ... ... Lambeth
William Holland ... Deptford Bridge
Maughan & Salmon ... Distaff Lane
William Jackson & Co. ... Dockhead
J. & W. Nicholson & Co. ... St. John Street
G. & C. Orme & Co. ... Blackfriars Road
S. & G. H. Richards & Co. ... Piccadilly
Seager, Evans, & Co. ... Milbank
Smith, Drewe, & Co. ... Park street
Stannah & Co. ... Moorfields
Tanquary & Co. ... Vine street
Taylor, Humphrey, & Co. ... Chelsea
E. & J. Vickers ... Aldersgate street
J. & J. Vickers & Co. ... Stoney Street
Vincent & Pugh ... Borough
John Read, Wright, & Co. ... Aldersgate street

There are likewise rectifiers in most of the provincial towns,* but neither in the metropolis nor elsewhere are they as numerous as they were

* We believe the following comprise the country rectifiers:—

Bristol ... Castles & Co.
Burton-on-Trent ... Worthington & Son
Liverpool ... Molyneaux & Co.
" ... Moore, Vickers, & Co.
" ... Preston & Co.
" ... George Pym & Co.
Maidstone ... Thomas Grant
Manchester ... Aspell & Filds
Norwich ... Hills & Underwood
Plymouth ... Coates & Co.
half a century ago. Yet, although distillers and rectifiers were formerly more numerous, their establishments were much smaller. The business is now more in the hands of capitalists, with whom those of limited means cannot compete. The profits are very small; the distillers give little or no credit to the rectifier, whilst the latter is obliged to give extensive accommodation to the spirit dealer, or he would find a difficulty in the disposal of his goods. Then there is the original outlay, and wear and tear of plant, the cost of making, loss by evaporation and wastage, all which add considerably to the rectifier's expenses; and yet, nevertheless, some of the large competing houses offer an excellent manufacture at a very few pence above the value of the distiller's unrectified Spirit. There are very few fortunes to be made in the present day by Gin manufacture.
CHAPTER III.

HOLLANDS GENEVA.

Introduction attributed to Professor Sylvius—First Sold in Apothecaries' Shops—Became a Popular Medicine—Distilleries Established—The Dutch the Best Manufacturers—Late Reduction of Duty a Failure as regards the Anticipated Increase in Consumption—Reasons Adduced—Hollands a Good and Wholesome Spirit—The Manufacture Described—Old Stills Preferred to the Improved—Imitation Hollands—Distillery at Maidstone.

It has been shown at the commencement of the last chapter that the manufacture of English Gin had its origin in the introduction of Hollands Geneva. The discovery of this Spirit is attributed to Professor Sylvius, of Leyden, who died in 1672. It was first sold in apothecaries' shops, but it became so universal a medicine that many of the apothecaries established distilleries, and ultimately it became an article of great consumption, and a distinct trade. The Dutch appear from the first to have better understood its manufacture than any other nation, and they have always maintained a reputation for producing the best Geneva.

When, in the year 1860, the duty upon foreign Spirits was unexpectedly reduced from 15s. per
gallon to 8s. 6d., it was generally imagined by the trade that the immediate effect would be to bring into greater consumption Hollands Geneva, and that our own manufacture would almost entirely cease; but several generations had passed away since Hollands was in repute, the taste for it was gone, and almost the only relic remaining was the old square spirit bottle from which it was formerly imbibed. Old Mother Gin was not so easily deposed. Very large orders were sent out to Holland, and for some months the Dutch distillers drove a roaring trade in manufacturing for England. But those who invested largely were disappointed; the public took little notice of the reduction in price consequent upon the new tariff. Those who were habituated to "Old Tom," and others who were accustomed to the excellent manufacture of Scotch and Irish Whisky, were not to be disturbed by the attempted innovation. Nevertheless, good Hollands Geneva is a Spirit that possesses eminent qualities, and, when well made and matured, there is scarcely any grain Spirit that can surpass it.

The following particulars of the *modus operandi* in the manufacture of Hollands was communicated by a gentleman who sojourned in Holland for several years solely for the purpose of learning the process:—

One hundred and twelve pounds of barley malt
and two hundred and twenty-eight pounds of rye meal are mashed with four hundred and sixty gallons of water at 162° Fahr.; after infusion has taken place, cold water is added to bring the strength to 45lbs. per barrel, or specific gravity 1·047, at which strength, after it has cooled to 80° Fahr., it is run into the fermenting tun. To the contents of the fermenting back, which is about five hundred gallons, half a gallon of good yeast is added; fermentation speedily sets in, the temperature rises to about 90 degrees, and the attenuation is complete in forty-eight hours. After attenuation of the Wash, from twelve to fifteen pounds per barrel of saccharine matter remain undecomposed in the fermented liquor; the Wash and the grains are then introduced into the still, and the whole of the Low Wines distilled over; these are subjected to a second distillation, and the distillate, after rectification, is the famous Geneva. A few juniper berries, and sometimes hops, are added in the rectification, to impart to the Spirit a peculiar terebinthine flavour.

Dr. Muspratt, in commenting upon the above, observes “some peculiarities are seen in this concise account of the process followed in Holland, namely, the imperfect attenuation of the Wort, and the small amount of yeast employed in bringing it about. Double the quantity of Spirits are
obtained from the Worts of the distillers in this kingdom as is produced from those of Holland, according to the example just given. It is very probable that the large amount of yeast used by British and Irish distillers, and the last efforts tried to effect an attenuation as low as possible, are the very means which communicate a flavour to the Spirit so different from the Dutch."

The stills used by the Dutch are mostly those of common construction. Improvements have been introduced. Blumenthal's still, founded upon Derosne's apparatus for the distillation of Wash in continuation, by which means rectification can be carried on so as to produce Spirit of any strength, is in operation in some distilleries, but the best makers of Geneva continue to use the old stills.

An imitation Hollands is made by some rectifiers, and meets with a sale in Cornwall and in the West of England. Plymouth Gin is somewhat of the character of Hollands.

A manufactory for the production of Hollands was instituted some years since at Maidstone, in Kent. "This," says Dr. Muspratt, "never became popular, and, after languishing a few years, ended in bankruptcy: it has never since been revived." This statement we had adopted, and it was in type, but most opportunely, during the revisal of this portion of the book, we received a communication
from Mr. Thomas Grant, of the Maidstone Distillery, which we have great pleasure in inserting, with a regret that we were misled at the time our prospectus was issued.

THE ORIGINAL MAIDSTONE HOLLANDS GIN.

"It is presumed that most persons will feel an interest in reading a short history of the famous Maidstone Geneva, which obtained such unexampled celebrity at the close of the last century until 1818, when the excitement caused by its sudden withdrawal proved how highly it was valued; and the following particulars will doubtless find a ready corroboration in the memory of every one old enough to have been interested in the passing events of those days.

"The originator, Mr. George Bishop, was an inhabitant of Maidstone in the war time; going to Holland he engaged himself in a distillery there for two or three years; and, after having acquired the art of making the celebrated Schiedam, returned to England, with the intention of distilling it in this country. He soon found that there were laws in existence here, at that period, which would interfere very materially with the needful operations; but his was not a mind to be easily turned aside from its course, and fully impressed with the great importance of the subject, he at once set about petitioning the Excise to exempt him from such regulations as were found to interfere with his
plans,—he in short obtained an Act of Parliament framed expressly for the accomplishment of his purpose. The difficulties to be overcome, as may be supposed, were of no ordinary character; and the opposition in the House of Commons is said to have been very great, particularly from a reluctance on the part of the Chancellor of the Exchequer to interfere with established regulations. But, on the other side, it was asserted that it would tend to prevent smuggling, by rendering Hollands a home produce; and many other arguments combined proved sufficiently weighty to procure a majority in its favour: thus the first Act was obtained. Its subsequent importance, however, was so great, that eight other Acts were passed at different times to continue and amend the powers which had been granted. (See 39 George III., cap. 105, &c.)

"The demand for this Spirit was very large, and it became in a short space of time a principal article of sale in nearly every town and village in the country. At length the originator died, leaving the concern in the hands of his relatives, Sir William Bishop, George Bishop, and Argles Bishop, whose affairs afterwards got into confusion, through extravagance and mismanagement, capital failed, and the distillery was sold. It was then carried on by the purchasers, under the management of George Bishop, for about a year, when, in consequence of an application made by Argles Bishop to carry on, under the same powers, a distillery which he had set up in opposition, the Excise took the opportunity of putting an end to both concerns, on the
plea that the original distillery having changed hands, the Act became inoperative.

"So highly was the Gin esteemed, and the loss of it felt, that hundreds of spirit merchants for many years after professed to have a remnant; and even to this date there are, as most persons can testify, numerous old public houses in London with "Maidstone Gin" in large characters over the doors.

"In 1838 the father of the present proprietor began to distil this Gin at Dover, and the celebrity it has again obtained since that period, has induced the proprietor to erect a new distillery at Maidstone, with all the improvements of modern times, including steam power."
CHAPTER IV.

WHISKY.

"Their wine, like the Irish Usquebaugh, drunk immoderately, accelerates death."—Sir J. Herbert's Travels.

"Usquebaugh to our feasts in pints was brought up, an hundred at least."—Swift. Description of Irish Feast.

"Inspiring bold John Barleycorn,
What dangers thou canst make us scorn!
Wi' tippenny we fear no evil,
Wi' Usquebaugh we'll face the devil.

O whisky! soul o'plays and pranks!
Accept a Bardie's humble thanks!
When wanting thee what tuneless cranks
Are my poor verses!"

Burns.


The word Whisky is a corruption of the Gælic Uisge (water), which appears almost unchanged in the Irish Usquebaugh, or "Water of Life." The
latter is defined by Johnson to be "a compound spirit, being drawn on aromatics;" to the definition and description of the former he devotes a characteristic paragraph in the "Journey to the Western Islands."

"The word Whisky signifies water, and is applied by way of eminence to strong water, or distilled liquor. The Spirit drank in the north is drawn from barley; I never tasted it except once for experiment, at the inn, in Inverary, when I thought it preferable to any English malt Brandy. It was strong, but not pungent, and was free from empyreumatic taste or smell; what was the process I had no opportunity of enquiring, nor," continues the prince of dogmatists, "do I wish to improve the art of making poison pleasant."

Morewood adopts the spelling "Whiskey," and is deceived probably by this error into supposing the word to be compounded of usage and ai, ey or ay, an Erse root, signifying "water;" so that the whole word he imagines means "water of waters." He thus endeavours to show that "Usquebaugh," "Whisky," and "Aqua Vitæ" are synonymous; from which it will be clear to our readers that he is not eminently successful as an etymologist.

Buil-ceann was also another appellation by which Spirits were distinguished; buil, signifying madness, and ceann, the head, terms fully explanatory
of the infuriating effects of the liquor and the temporary derangement which it occasions. _Fear buille_ is the Irish expression for a madman. Antiquarians inform us that _buil-ceann_ was made from a species of black oats, which, if not malted, must have indeed produced Spirits of a very inflammatory and fiery description, particularly when newly manufactured; and its powerful effects procured it the name of Strong Waters, afterwards abbreviated into X Waters, as mentioned in a former chapter.

The strong affinity between the Irish language and the primitive language of Asia, as stated by Vallancey and other etymologists, and the intercourse the Irish had with that quarter of the world, led to the supposition that the art of Distillation was introduced directly from India; but it is more likely that it was received from Spain or Italy, where the vinous product of the still was early known under the epithet of _Acqua Vite_, or _Acqua de Vite_ (water of the vine), the grape being a material from which a spirit was originally extracted in those countries. The monasteries being the repositories of science and the original dispensers of medicine, it is a natural surmise that the term _Acqua Vite_ was then corrupted into the Latin and universal appellation _Aqua Vitae_ (water of life), from its salutary and beneficial effects as a medicine; and from the Latin tongue being the general con-
veyance of scientific discovery, as well as of familiar correspondence, the term *Aqua Vitæ* may have become of common use to signify an indefinite distilled Spirit, in contradistinction to *Acqua Vite*, the mere extract of the grape. The dissolution of the monasteries gave the secret of this invention to the public, and the elixir of the alembic soon attained the summit of popular regard.

Campion relates, that when the new settlers were attacked by any of the diseases common to the country, they used *Aqua Vitæ* or *Usquebaugh*, the ordinary drink of the inhabitants, as the best restorative of health, and the chief preventive of contagion.

Speaking of a famine which happened in 1316, he says it was caused by the soldiers eating flesh and drinking *Aqua Vitæ* in Lent.

It would seem that *Aqua Vitæ* was employed in Ireland at one time as opium has been amongst the Turks, to inspire heroism, and this is exemplified in the case of a knight, named Savage, who lived in 1350, and previously to entering the field of battle ordered to each soldier a mighty draught of *Aqua Vitæ*. We learn from Ware and Ledwich, that the *Aqua Vitæ* or *Usquebaugh* of the Irish was of less inflammatory nature than that made in England, because the latter is supposed to have been of more recent invention. Its virtues and
the directions for making it, both simple and compound, are recorded in the Red Book of Ossory, a work compiled about 500 years since, which likewise contains a recipe for making another liquor termed Nectar, composed of a mixture of honey and Wine, having ginger, pepper, cinnamon, and other ingredients incorporated. This mixture was called Piment, from its pungency and spicy nature, and, on account of its delicious quality, it was much celebrated by the early French poets, who considered the perfuming of Wine with foreign aromatics, then so dear and difficult to procure, as the very acme of taste and ingenuity. In Ireland it was an early practice to imitate foreign liquors, which, from the praise of the poets alluded to, must have even excelled those of Italy and France. Aqua Vitæ was first used in the country as a medicine, considered as a panacea for all disorders, and physicians recommended it to patients indiscriminately for preserving health, dissipating humours, strengthening the heart, curing colic, dropsy, palsy, quartan fever, stone, and even prolonging existence itself beyond the common limits.

Historical records prove that malt was plentiful in Ireland from an early period; and although it is only from occasional incidents that brewing and distilling can be traced to their origin, yet sufficient facts have been adduced to prove that both were