common at a remote period, and perhaps anterior to a connection with Great Britain. Dr. Ledwich has stated, in contradiction to the standing authentic records of the nation, that distillation from malt commenced in 1590; but it nowhere appears that the Irish then distilled from any description of grain except such as had been malted, for the practice of employing raw grain in distillation is of much later date. Why this antiquarian has fixed on 1590 as the epoch of distillation in Ireland, is somewhat strange, since, we find by an act of parliament passed at Drogheda, in 1556, that distillation had become so extensive as to cause to be enacted a law against distilling *Aqua Vitae*; "a drink," to use the language of the enactment—

"Nothing profitable to be daily drunken and used, now universally made throughout this realm, especially in the borders of the Irishy, whereby much corn, grain, and other things are consumed, &c."

This law prohibited the making of *Aqua Vitae* without a license from the Lord Deputy under the Great Seal, on pain of imprisonment and a fine of £4. But peers, gentlemen of £10 per annum in lands for life or inheritance, and freemen of towns corporate, had liberty to make *Aqua Vitae*.

* 3 and 4 Philip and Mary, c. 7.
Hollinshed, in his Chronicles (Vol. VI., p. 331) says, that the Great Sham O'Neil, who proved so violent an opponent to Elizabeth, usually kept in his cellar, at Dundrum, 200 tuns of Wine, of which, as well as Usquebaugh, he drank copiously, and often to such excess that his attendants were obliged to bury him in the earth, chin deep, till the heating effects of the intoxication had abated. The unhappy results of attachment to Whisky are well illustrated in the fate of the Castle of Maynooth, which, in the early part of Elizabeth's reign, fell into the hands of the Lord Deputy Skeffington, through the treachery of the governor, Christopher Ponese, who kept the garrison so intoxicated that they were unable to make any resistance. Its ruins, which stand in front of the college in that place, yet proclaim its former strength and magnificence.

The spoils obtained, while they enriched the conqueror, proved disastrous, not only to the betrayer, who lost his head for his perfidy, but also to the noble family by whom he was trusted. What was formerly the peculiar character of the Spirits to which we are referring, it is not easy to determine, but Usquebaugh seems to have been a general name for all compounded Spirits, and plain Whisky, as we have it at present, was not usually drank, it being customary to infuse
with the Spirit ingredients of a savoury or pungent nature.*

Usquebaugh, which some imagine to be synon-
ymous with Whisky, is, as Dr. Johnson describes, a Spirit drawn on aromatics, and, as corroborative, we find the following curious recipe in "The Pharmacopæa Collegii Regalis, Londini, 1682," page 266, given as a "tincture":—

Usquebach, sive Aquæ Vitæ, Hibernis popularis.

"R. Aquæ Vitæ generosioris lib. xxiv., illis per
quatriduum infundi Rad. Glycynhizæ libram j;
uvarum passarum exactint, lbs; Caryophylílorum
unciam dimidium, Macis, Zingiberis, ana 3ij;
sevetur colatura in usum."

Morewood says—"Whether Usquebaugh be applied
to the ancient or modern Spirits, its value, flavour,

* The Quarterly Review, in an article on the Caldwell Papers,
published by Colonel Mure, says—"No mention whatever
occurs of Whisky in the household or cellar books of Cald-
well; the muses were ripened by good 'Ail and Wyne' until
1745, when the present Vin du Pays of Scotland, Usquebaugh,
that water of life, as this phlegethonic fluid of death is mis-
called, crept down to the lowlands after the battle of Culloden.
This short, concentrated dram, which, suiting a damp dreary
climate, had cheered the chilled breakless highlander, now
bids fair to convert modern Athens into a gin-palace and Pan-
demonium, in spite of Forbes Mackenzie's Act and Temperance
Societies."
and goodness depended on the judgment of the maker, and the prevailing prejudices of the day—hence the materials employed varied according to the caprice of individuals and the fluctuation of public opinion.”

In all the recipes for making Irish Usquebaugh, saffron is a prominent ingredient. It is generally put into a bag attached to the end of the worm, so that the liquor must pass through and extract both the colour and the essence.

The predominant and early use of saffron in the manufacture of Usquebaugh among the Irish, arose from its well-known virtues in useful domestic purposes. In dyeing yellow, saffron (crocus sativas) was the chief ingredient. Its exhilarating, heating, and aromatic qualities were also so familiar that it was employed as a part of the Irish materia medica, being found a great stimulant and renovator. On this account it is called cor hominis, the heart of man; and from enlivening the spirits, it gave rise to the saying, when speaking of a person in a cheerful state of mind, dormivit in sacco croci (he hath slept in a sack of saffron).

Whisky may be pronounced the national Spirit of Ireland and Scotland; although not taken in either of these countries to such an extent as in former times, yet it nevertheless holds its prestige; and the “Toddy” maintains its place wherever
circumstances will allow. You may find it at the after dinner table of the aristocracy, mingling its fumes with the odours of Lafitte or Romanee Conti, and many a nobleman will leave the choicest Wine to indulge in his glass of Toddy.* The middle classes and tradesmen mostly prefer it to any other Spirit or Wine; it is customary after dinner to bring in the Whisky, hot water, and sugar, when each person brews according to his taste. The writer has witnessed with much regret in Ireland, boys, scarcely in their teens (home from school for the holidays), mixing for themselves Toddy after taking Wine both with and after dinner, this done in the presence of their parents, who looked on with smiling approval; yet, in the same household the general discipline and decorum was of the most exemplary character. Those who are accustomed to this toddy-drinking, affirm that the stimulant aids digestion, promotes cheerfulness, sociability, and happiness. After supper, or in the evening, again comes the Toddy, "for a night-cap." By the specimens of hale, hearty old gentle-

* "Toddy, the term for a mixture of spirits and water, appears to be taken from the Indian word *tari* or *tadi*, pronounced *tody* by Europeans, the sap or wine of a palm.—CRAUFORD." Until the distillation of Whisky was prohibited in the Highlands, it was never drank at gentlemen's tables, "Mountain Dew" and such poetic names are of modern origin.
men we met with in Scotland and Ireland, who certify to the practice which we have described, for half a century or more, it does not appear to have a tendency to shorten existence. A moderate quantity may stimulate digestion and promote sleep—and in the northern climates it is an established fact that the inhabitants can take, with impunity, more alcoholic stimulants than would be beneficial in warmer regions. The partiality for this beverage, and the extent to which some will imbibe it, is a subject for anything but admiration. Anecdotes innumerable are told of the quantities of Whisky disposed of at convivial meetings. One from an authentic source is related of a gentleman in the south of Ireland, who was a celebrated sportsman, and who seldom sat down to dinner without a few friends of the real bon vivant sort. Upon one occasion, after partaking of a good dinner, with plenty of Wine, he and his friends applied themselves to the Toddy. After drinking until a reasonable hour, one of the guests, thinking he had taken sufficient, and having to attend a fair on the following day, retired to his home; but passing his friend’s house on his way the following morning, he called and found the servant coming to the door with a kettle of water. Suspecting its purpose, he said, “Ah, John, is your master still at the Toddy?”—“Be dad you are right.
sir,” replied the other, “this is the twelfth kettle since you left him last night!”

Mr. T. C. Grattan, whose acquaintance we are privileged to own, gives in his “Beaten Paths”* a most graphic account of a visit to the squire of Knockderrig, in the neighbourhood of the Slieve- namora mountains, in the south of Ireland. We must pass over the reception and the dinner, which, whilst our author says he won’t describe, he enumerates sufficient to leave little wanting for the imagination to supply. We must omit a description of the party, and the doings at dinner, and come to the fluid combinations, so naturally required to liquidate that complexed and confused amount of solid materials alluded to, but not dwelt upon.—

“The Madeira, and Sherry, and Champagne (a dear luxury during the wars with France), the Port and Claret, brought up in baskets from the cellar, the liqueurs (particularly the genuine Curaçoa), the Cognac, the Hollands, the Rum (imported direct from Port Royal to Waterford), and the Whisky, distilled at the very foot of Slievenamora, in iron pots over peat fires, the real, genuine, unadulterated illicit potheen. Could any connoisseur find any way to do justice to their various merits but by making up the difference in a

general mixing, so that none should have cause to be jealous? And was not that liberal plan duly followed out? Didn't the hobnobbing begin with the very first slice cut from the breast of the boiled turkey by the squire at the head of the table, and the prompt dissec-

tion of the roast goose by Sir Jeffrey at the foot of it? Every man asked his neighbour to the right and left to drink a glass of wine with him, and the neigh-
bours asked him in return, and everybody asked some-
body else, and somebody did the same with everybody. And the host made it a point to ask each of his guests, and every guest of course asked the host. And then one after another was requested to 'join' some couple that were engaged to each other. And one joyvial fellow, being pledged in the usual way to take a glass, replied facetiously,—'two if you please!' and the example was followed by all the rest of the company, who relished the joke—and the wine; and so in fact, when the cloth was 'drawn,' and the dessert put rather stragglingly on the mahogany, that brilliantly reflected every bottle and glass in the beautiful varnish which the squire was so very proud of, every man was in a perfect state of still imperfect preparation for the sundry rounds of toasts and sentiments, and songs and choruses, and jokes and stories of all kinds.

"It was then that the drinking really began. All the dinner practice was mere sharp-shooting, skirmishing for the general engagement. A few rounds of the wine bottles was followed by a pretty general re-
quest for the potheen, and sure enough it was produced
in plentiful supplies in large decanters, with steaming jugs of boiling water on the sideboard, sugar, lemons, and all the accessories for all kinds of Punch,—Brandy, Rum, or Whisky. Then arrive more visitors, and the fun 'grows fast and furious.' One Jack Mandeville chants, in a sort of maudling recitative, the following address to Whisky, holding a large tumbler of Punch of 'that ilk' aloft as he sang, and putting it religiously to his lips at the end of every verse:

"O Whisky Punch, I love you much, for you're the very thing
To level all distinctions 'twixt a beggar and a king.
You lift me up so aisy, and so softly let me down,
That the devil a hair I care what I wear, a caubeen or a crown.

"While you're a coursin' through my veins, I feel so mighty pleasant,
That I cannot just exactly tell whether I'm prince or peasant.
May be I'm one, may be the other, but that gives me small trouble,
By the powers! I b'lieve I'm both of them, for I think I'm seein' double.

"The man who first made Claret, or Madeira, was a botch
To him who first invented Whisky, Irish or Scotch."
The praise of pure poteen I'll sing, in epic, ode, or sonnet,
And bad luck to him, I say again, who'd throw cold water on it!

"How mighty fast the room turns round, with all the people in it!
O, I hope this night will shortly end, that we might once more begin it!
For 'tis my delight, at morn or night, while our tumblers we are clinkin',
To turn my head away from bed, and dhrame that I am drinkin'.

Then, Whisky Punch, long life to you, &c."

"Midnight and the 'broiled bones,' devilled kidneys, and smoked but undressed hams, to suit the special German taste, came round, and a fresh lease seemed to be taken of the festive board by its occupants of the last six hours. The results were more and more apparent with every stroke of the clock. There was more noise and less harmony. The squire, in his enthusiasm, after proposing nine times nine in honor of the health of a well-known county beauty, set the example of dashing his glass up against the ceiling, lest it should run the chance of contamination by being again filled for any less interesting toast. Every one did as the host, and a shower of fragments and dust came down on the table, but I forget if any one was hurt by it, or if it fell into any one's eyes."
"The plot was thickening, but the party was thinning. The German major was the first to give in. Had the beverage been *Baiersih Bier* or *Schnaps* he would have held out for ever, but the potheen was too much for him, and he was led off to bed emphatically drunk, soon after the small hours 'gan chime. The next victim was the priest, who, having found his ninth or tenth tumbler of Punch rather potent, called for hot water to modify its strength.

"'Hot water, Thigean, to his reverence,' said the squire, with a wink of his eye.

"'Hot water!' murmured the coadjutor.

"'Yes, yer reverence,' said Thigean Butch, lifting the copper kettle that was kept 'on the boil' in the embers of the large wood fire, and he filled up the tumbler. The priest half emptied it, and, shaking his head and smacking his lips, exclaimed, 'Its still too strong.'

"'Then hold it with both hands, your reverence,' said Sir Jeffrey; 'more hot water for his reverence.'

"'Yes, sir,' cried Thigean, obsequiously filling the tumbler again; but no alteration was produced in the scalding draught. And, in fact, to betray the secret, the kettle contained Whisky, not water, and it was purposely administered in these successive overpowering doses to the priest, as a friendly means of getting him quietly out of the way, and he was thus disposed of.

"I scarcely know what followed this freak. I began about this time to think the corners of the room seemed rounded off, and that the room itself took a circular form. I know there was a blind piper introduced, and
that three or four of the party danced a jig, and that several jumped over the table, while one or two by accident fell under it. The squire held firm to his post, nailed to the mast as it were, like the colours of a ship in a hard fight, and his guests, like a staunch crew, seemed resolved to stick to it while a plank was left afloat.

"An abrupt change of scene startled me and the rest into perfect consciousness.

"'Out with the lamps and candles! open the shutters!' exclaimed the squire in a loud voice of command. Several of the servants, who were only waiting for the word, acted on the order with simultaneous alacrity.

"'Welcome the daylight!' added he, stretching forth both arms and raising his eyes, as a whole flood of sunshine burst into the room. The sobering effect of this coup de théâtre was electrifying. Every man started to his feet and turned to the bright beams with an astonished and almost reverential gaze, somewhat like a group of fire-worshippers-hailing the first burst of the day-god up from the sea into the sky.

"'This is the way, boys, we knock two days into one at Knockderrig,' said our host, laughing loud. 'Wheel me out to the hall door, I want a bumper of fresh air. Who's ready for the hunt?'

In the article upon Distillation we have given the whole process of Spirit manufacture, and we shall therefore have very little to say upon the distillation of Whisky, as, whether it is made from
grain malted or unmalted, it is simply unrectified Spirit. By reference to the tables furnished in the Appendix it will be seen that there are no distillers in England who make Spirit from malt alone.

In Scotland the number of malt distillers in 1830 was 224; the last return for 1862 reduces this number to 108. The Scotch grain distillers in 1827 were 45; in 1862 the number is 11 only.

Ireland, with the exception of the years 1839 and 1850, when there were six malt distillers, has not exceeded the present number of two. In 1834 Ireland possessed 91 distillers from grain; the number returned for 1863 is 25.

On the 1st October, 1855, distillers were allowed to use malt free of duty in the distillation of Spirits. The Whisky formerly made by the smugglers was much esteemed, and fetched higher prices than that which was legally distilled. The Highland Whisky of Scotland and the Potteen of Ireland, were manufactured much in the same manner, the partiality for them was partly owing to their being made entirely from malt peat-dried, and the Wort being weaker and run over slowly in small stills. The smuggled Spirit was generally preferred to that of the legal distiller on account of its bouquet and pleasing flavour. This illicit production was a great source of annoyance to the Excise, and to overcome the preference which the consumers had.
for the smuggled Spirit, government removed the restrictions which bound the manufacturers so far that they were, by the abolition of the duty upon malt, able to distil from it at almost the same cost as they before did from grain. Hence the high reputation for smuggled Whisky has gradually fallen off. A better Spirit is now made in the Highlands, and, but for the present excessive duties, there would be no market for illicit produce.

The following description is given by Donovan of a visit which he made to a Potteen distillery in the most northern part of Ireland:—

"It was a place renowned for producing good Whisky. The distillery was a small thatched cabin; there was a large turf fire kindled at one end, and confined by a semicircle of large stones, upon which a forty gallon tin vessel, serving the two-fold purpose of a water-heater and a still-body, was resting. An orifice in the roof, immediately over the fire, served as a chimney for the escape of the smoke after it had traversed the apartment. The fumes of the burning turf were so acrimonious as to produce a smarting of the eyes, which annoyance was got rid of by sitting down, owing to the fumes occupying only the upper stratum of the air; they consisted principally of pyroligneous acid.

"The mash tun was a cask hooped with wood, at the under part of which, next the chimb, was an opening
plugged with tow. This vessel had no false bottom; in place of it young heath was strewn, and over this a stratum of oat husks. Here the mash of hot water and ground malt was occasionally mixed up for two hours; after which time the vent at the bottom was opened, and the Wort was allowed to filter through the layer of oat-husks and heath. Mashing with hot water on the same grains was then repeated, and the Worts were again withdrawn. The two Worts being mixed in another cask, some yeast was added, and the fermentation allowed to proceed until it fell spontaneously, which happened in about three days. It was now ready for distillation, and was transformed into the tin boiler, which was capable of distilling a charge of forty gallons. A piece of soap weighing about two ounces was then thrown in to prevent its running foul; and the head, apparently a large tin pot with a tube in its side, was inverted in the rim of the body, and luted with a paste made of oatmeal and water. The lateral tube was then luted into the worm, which was of copper, of an inch and a half bore, coiled in a barrel for a fluke-stand. The tail of the worm, where it emerged from the worm, was caulked with tow. The Wash speedily came to a boil, and then water was thrown on the fire; for at this period is the danger of boiling over. The Spirit almost immediately came over; it was perfectly clear; and by its head, this first running was inferred to be proof. Its flavour was really excellent, and it might well have passed for a Spirit three months old. As soon as the upper stratum in the
fluke-stand became warm, a large pailful of cold water from an adjoining stream was dashed in with sufficient force to make the hot water run over, it being lighter; and this cooling process was continually resorted to. In this way the singlings were drawn off in about two hours, and those from four distillations made one charge of the still to produce the Potteen.

"The malt was prepared by crushing the barley in a sack, and soaking it for sometime in bog water, which is deemed the best; then withdrawing and draining it, after which it is made to germinate in the ordinary way. When it had grown sufficiently, it was conveyed in a sack to the kiln, along with some sacks of raw corn for concealment. The raw corn was spread out on the kiln, but during the night, when the kiln-owner had retired, the raw corn was removed, the malt spread, desiccated, and replaced by the raw corn before day. The owner of the corn drying on a kiln, sits up all night to watch it. In this way discovery was eluded, and the malting terminated.

"Besides the much-valued flavour of Potteen, it had derived a part of its character from its being distilled entirely from malt. Now, however, about one-fourth of raw corn is generally added. From a bushel of this mixed grist, the Potteen-maker obtains a gallon of Spirit of what is called three to one, i.e. when three glasses of Spirit mixed with one glass of water afford proof Spirit, this is, according to calculation, much below the produce that ought to be obtained.

"The body of the still cost £1, its head four shil-
nings, the worm cost twenty-five shillings, the mash-
tun and fluke-stand twelve shillings; £3 was there-
fore the value of the whole distillery. It is purposely
conducted on this economical plan, and holds out no
inducement to informers or excisemen. Sometimes
they have been constructed on an extensive scale.”

Donovan says, “It is doubtful whether the aroma
depends on the turf smoke, for it is stated that the Spirit
has the same taste and odour when coal is burnt under
the kiln. It is possible that the turf smoke may be
absorbed by the Spirit, for it is well-known that there
is a period of the alcoholic fermentation at which odours
are apt to be retained. The peculiar flavour must cer-
tainly arise either from the turf or the bog-water in
which the malt is steeped. When dried in the kiln
after steeping, the heat is often sufficient to char the
bog extract remaining in the malt; consequently this
would communicate an agreeable smoky aroma to the
Spirit.”

We shall presently explain the modern method
adopted for ensuring the peat or smoky flavour at-
tached to Highland or Potteen Whisky; meanwhile
our friend Morewood helps us again with some in-
teresting details upon illicit distillation from malt.

“The Spirit distilled from pure malt is considered
superior to that made from a mixture of malt and raw
grain. To assign a reason for this, would require an
analysis and report of particulars of the process of malt-
ing; but it may be sufficient to observe, that the effects of the malting process are similar to those that grain undergoes in the process of vegetation, when sown in the earth. Illicit distillers, as if aware of the value of this metamorphosis, almost invariably use malted grain. From a want of scientific knowledge and proper utensils, they conduct their business in a different manner to that pursued by licensed traders.

"In preparing the malt, the sacks of barley are generally steeped in bog-holes or other places, where they remain forty-eight hours, or until completely saturated with the water. They are then drawn out and drained for ten or twelve hours. After this the grain is spread out upon the floor in a thick layer, and remains so until it begins to chip or germinate; it is turned occasionally until all appears alike sprouted. It is afterwards spread by degrees, till such time as the buds show three points, and when these points have grown half way down the grains, by means of a regular heat, the particles are semi-transparent. At this stage it is spread thicker on the floor, and brought to a heat easily perceptible to the hand, then thrown into a round heap, and suffered to remain in that state for twenty-four hours, or longer, the latter is termed the rot or withering heap. It is then carried to the kiln and dried by turf; the kiln head on which it is dried is covered with decayed straw, over which, if convenient, is placed hair-cloth or matting. The period of drying a kiln head or crop, as it is termed, is commonly twenty-four hours, when directed by a person of experience.
The grain while on the kiln is carefully turned by the hand to expose every particle to the same heat, and to prepare it for coarse grinding. It is next taken to the still-house, which is usually a hovel or excavation near a running stream, or where there is a full supply of water. The quantity of malt to be brewed is commonly from sixteen to seventeen stones; after being bruised or mashed in the ordinary way, it is covered in the kiln with a lid or sacks, and suffered to repose for three or four hours. The Worts are then drawn off, and cooled to a temperature regulated by the finger, no instrument being used for that purpose, and commonly to the same degree as that which is observed in regular distilleries; they are next put into a pipe or puncheon, with about a gallon of yeast; in an hour or two after the barm is added, fermentation begins, and in twenty-four hours afterwards the attenuation is considered complete. Sometimes two brewings, after undergoing the fermenting process for about eighteen hours, are considered fit for the still; and in the ordinary course of working, a brewing is made every morning. The quantity of pure Spirit drawn from these two brewings is usually two hundred and twenty-three gallons of one-to-two or two-to-five, or in other words, the Spirit is of such a strength, that it will bear one gallon of water to two gallons of Spirit, or two gallons of water to five of Spirit, to bring it to proof. The usual strength at which illicit Spirit is made is from four to six over proof on Sykes' hydrometer; but sometimes it is as much as eight per cent., and in
many cases it has been sold at a strength of thirty over proof.

"In making the malt and in the mode of distilling, the flavour is altogether formed; no machinery is employed in the still to keep the liquid from empyreuma. "In distilling the Wash, the strong Low Wines are separated from the weak, the latter being thrown back into the still with the succeeding change of Wash; a similar practice is observed in making Spirit, the Faints being put into the still with the next charge of Low Wines. Thus the Spirit is preserved pure and clear, nothing whatever being used in the distillation but a small quantity of soap thrown into the still with the potale or refuse to neutralise or keep down the yeast, as they term it, which would otherwise cause the run of the Low Wines to become coloured like the Wash, or to get foul. This soap is considered an indispensable article by every person who understands the mode of working a still on the old system."

The process described by Morewood, as observed in the manufacture of illicit Malt Whisky, varies but very little from that of the legitimate operation. The latter is necessarily more perfect, and has the aid of machinery, and better refrigerating power to prevent empyreuma; and the Worts are kept in action by means of an agitator, which keeps the bottom of the still free from sedimentary matters. In most of the modern distilleries the fire does not
come in contact with the still, the latter is cased with boilers; and with the addition of steam pipes running internally, wormlike, in the body of the still, a great and well regulated heat is obtained.

The finest small still Highland Whisky is made in the counties of Argyle, Perth, the islands Islay and Iona, and counties further north. In a recent visit we made to the Highlands, in connection with this work, we found but little that we can add to the information already given. The Argyle Distillery, Glengilp, Ardishaig, appeared to us to be as perfect, if not as extensive, as some others in the Highlands, and has the advantage of every modern application. The method adopted for peat-drying the malt is as follows:—The malt kiln, a building 50 feet square, consists of two floors. In the lower one the peat is burned upon a large iron frame, the fumes ascend to the upper floor, upon which the malt is spread. This upper floor is formed entirely of strong wire resting upon iron bars or beams, the smoke from the burning peat in the underneath apartment permeates through the interstices of this floor, and impregnates the malt with the flavour of the peat smoke. In the Highlands peat only is used, but in the Lowland malt distilleries coke is mixed with the peat.

It is not to us quite clear why this cannot be
done in any part of the kingdom, in the west of England as well as the north of Scotland, in fact wherever bog earth or peat is attainable; but we are told that the peculiar characteristic of fine flavour in the Highland Whisky is very uncertain, and not to be accounted for, and is attributable more to the locality in which it is made than to any particular method of making. And we were told, as a remarkable fact, which could be corroborated by many, that in two distilleries in Islay, near to each other, belonging to the same proprietor, and in both of which the process of working was the same, the mash tuns and the stills of equal size, and the same grain used, the malting, brewing, and distilling precisely alike, the water from the same stream, and the peats from the same fen, the produce was yet distinctly different; one Whisky realising a shilling per gallon more than the other.

The proprietor tried every suggestion to discover the reason for this difference in the character of the Spirit. The whole staff of workmen were exchanged, and directions given that the most scrupulous care should be taken to work each establishment alike, but it was ineffectual; there was no change of flavour; and the one produce remained superior to the other. It was useless to combat that, which was told to us as a well-
known fact, and corroborated by immediate residents, and we could only, with Dominie Sampson, lift up our hands and eyes and say *Prodigious!*

Independently of the flavour given to the malt by the peat-smoking process, the Highland Whisky contains a considerable quantity of fusel oil; the still is run as close as possible until the Spirit (which of course is at that period low in strength), becomes opalescent, or has a milky tinge; it is then becoming too coarse to go with the former runnings, and is consigned to the faints-back. At this period the good judgment of the distiller is required. The more Faints he can get rid of in one distillation, the less trouble he will have in the succeeding operation. But we are not among the admirers of the high flavour given to some small-still Whiskies by the presence of Faints. It is an acquired taste, which we are not ambitious of attaining. The impurity is never corrected by age, and we are inclined to the belief that Spirit cleansed from fusel oil is far more wholesome than that in which it is retained.

We omitted, when speaking of malting, to refer to an excise regulation respecting the grinding of malt for distillation, which certainly needs, for humanity's sake, some alteration. The miller who has to superintend this process is locked up by the exciseman in the grinding room for three or four
hours, without any means of communication with his fellow workmen; and the small dust thrown out in the operation of grinding is a source of great discomfort to him. Sometimes these men are almost suffocated, and we were informed, that in the Caledonian Distillery at Edinburgh, one man was discovered in this condition, and was released by the exciseman only just in time to save his life. Surely this is a matter that may be easily remedied. The government is justified in taking due care that duty from malt shall not be abstracted, but certainly this may be effected without involving that danger to human life to which we have referred.

The prevalent notion amongst Whisky drinkers, especially in Scotland, is that several varieties of Whisky blended is superior to that of any one kind; and it is not an uncommon circumstance to find in a gentleman’s cellar, a hogshead or a half hogshead of Whisky nearly always full, although the cask is continually being drawn from; the custom is to get the cask filled with four or five different qualities of the best Whisky. When about eight or ten gallons is consumed, the cask is filled up again with any Whisky that is particularly approved, and thus the Spirit becomes well matured and the blend perfect. And speaking of being well matured brings us to a very important consideration.
In England, especially in the south, Whisky has not had fair play; it is generally offered for sale and brought into consumption quite new from the still, and in this state is not fit for drinking: it is heating and intoxicating, and soon disorders the system. The effects of a debauch after drinking new Whisky is a punishment long to be remembered. Spirit merchants and dealers should allow to Whisky the same privilege awarded to Brandy or Rum, that of age in Bond; and this may be easily done, with scarcely any additional cost, as we will show.

When the distilling season commences, about October or later, the merchant should collect all his fresh emptied Sherry butts, hogsheads, or quarter casks, and if the market is favourable, send the casks to his distiller, whether in Ireland or Scotland; arrange for them to be filled and bonded, which the distiller will probably do free of any warehouse rent for several years, and he will pay duty upon and forward such casks as are required from time to time.

No Spirit can pay better for bonding than Whisky, the first outlay, averaging from two shillings to three shillings per gallon, is very little, and the improvement by age is far superior to the trifling interest upon the first cost. Nothing tends more to increase the reputation of a spirit merchant than supplying good and well-matured Spirit.
The distiller whose outlay is large for casks, will be inclined to give better terms to the merchant who will find his own casks; and it is well known that Whisky stored in Sherry casks soon acquires a mellow softness which it does not get when put into new casks; in fact, the latter, if not well seasoned, will impart a woodiness, much condemned by the practised palate. In Sherry casks the Spirit likewise acquires a pleasing tinge of colour which is much sought for; this is frequently imitated by the use of colouring, but it is not creditable to those who adopt such petty deceptions.

The following extracts from the present current Excise Laws, and the allowance for wastage, &c., with calculations as to the comparative value of Whisky in bond and duty paid, at the strengths of proof, 11 over proof, and 25 over proof, may be occasionally very serviceable:

1st.—Fixed Rates of Allowance to be Made on Spirits not Exceeding One Calendar Month in Bond.

3 Days, and less than 7 days, .25 per Cent. 7 Days, and less than 14 Days, .5 per Cent. 14 Days, and less than 21 Days, .75 per Cent. 21 Days, and up to 1 Month, 1 per Cent.
2ND.—LIMITS OF ALLOWANCE FOR ACTUAL DEFICIENCIES IN SPIRITS EXCEEDING ONE MONTH IN BOND.

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### 3rd.—Limits of Allowance for Actual Deficiencies in Racked, Blended, or Re-imported Spirits.

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SPIRITS.—On Removal from Duty-free Warehouse, Allowance for Waste beyond Legal Rates to be made provisionally by Supervisors. Until further orders, when Spirits are removed for Home Consumption, the Supervisor, on being satisfied that deficiencies exceeding the legal allowances have arisen from waste through natural causes, may remit the duty on such deficiencies to the extent of one-half per cent. for every six months or fraction of six months during which the Spirits have been in warehouse.

On Removal for Exportation, Allowance for Waste in Transitu.—When Spirits are removed under Bond from a Duty-free Warehouse to a Customs Warehouse, or to a Vessel for Exportation, or for Ship's Stores, no deficiency caused by natural waste in transitu be charged with duty, unless such deficiency shall exceed one-half per cent. on the Spirits.

DRAWBACKS.—A Drawback of Twopence per proof gallon is allowed on Malt or Grain Spirits, and Threepence a gallon on Rectified Spirits, when removed to a Customs Warehouse for Ship's Stores or for Exportation.

DISTILLERS' AUTHORIZED DESIGNATION.—Distillers who have not during the currency of their
last year's licences Distilled from any other material than Malt, be designated in the permits granted to them for the removal of Spirits, "Malt Distillers."

This regulation is to apply to permits granted for any Spirits now in a Malt Distiller's Warehouse, provided such Distiller shall have used Malt only during the year in which the Spirits were distilled, and shall not have in his Warehouses Spirits distilled from any other material.

When Spirits belonging to any Malt Distiller are deposited in a General Warehouse, the Officer in charge of such Warehouse, must, on the authority of the permit accompanying the Spirits, designate the Distiller in his books, "Malt Distiller," in order that a like distinction may be made in the permit when such Spirits are delivered; but no separate account of the Spirits is to be entered in the Vouchers.

If any Malt Distiller shall hereafter distil from any other material than Malt, his designation as a Malt Distiller is thereupon immediately to cease with respect to all Spirits in his possession, and it must not be again conferred without the special authority of the Board.
Officers in charge of General Warehouses must also discontinue the title immediately on receiving any permit with Spirits in which the Distiller is not so designated, or in the event of his blending his Spirits with those of any other than a Malt Distiller.

**Comparative Scale of Prices of Whisky.**

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## BRITISH AND FOREIGN SPIRITS.

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CHAPTER V.

BRANDY.

"The Dutch their wine and all their brandy lose,
Disarmed of that from which their courage grows;
Whilst the glad English, to relieve their toll,
In healths to their great leader drink the spoil."

Waller. Instructions to a Painter.

"Forgetting pomp, dead to ambitious fires,
He to some peaceful brandy shop retires,
When in full gills his anxious thoughts he drowns,
And quaffs away the care that waits on crowns."

Addison. The Play House.

"Thus the wool of England used to be exchanged for the wines of France,
and the fine cloths of Flanders, in the same manner as the corn of Poland is at
this day exchanged for the wines and brandies of France, and for the silks and

"Claret for boys, Port for men, Brandy for heroes."—Dr. Johnson.

"If your master lodgeth at inns, every dram of Brandy extraordinary
that you drink raleth his character."

Swift's directions to the Footman.

Meaning of the Word—Brandy among the Jews in Morocco—
Brandy in Barbary—in Persia—at the Cape—in America—
Peach Brandy—Its Manufacture—Spanish Brandy—Swiss
Brandy—How made—The Norwegians and Swedes Manufactu-
re it in abundance—Their Temperance notwithstanding—
Gustavus III. and his Monopoly—Lapland—Extensive Trade in
Russia—Sloka Trava in Kamtschatka—Its Preparation—The
Cunning Cossack—Normandy—North of France—A Hint for
England—The Potatoe Apple Spirit—That from Beet Root—
Spurious Imports from Holland and the Mediterranean—
British Brandy—Superior to Foreign, Cognac excepted—
Western District of France.

COGNAC (with a Coloured Map)—Arrondisement de Cognac—
Time for Manufacture—Various Qualities—Amount of
Produce—Mode of Culture—Prosperity in Charente—Frugality
of the Growers—A Market in Cognac—The Mysterious Stranger
BRANDY. Dutch, Brand-wijn; Sw., Braen-win; Ger., Brand-wein. Brand, i.e. burned, and wine corrupted into y, making Brandy in English. Fr. Brandevin.

It will be observed that Brandy derives its name from the method of its manufacture,—Burnt Wine. It is a common expression in all the wine growing countries, with reference to any Wine about to be
BRANDY. 161

converted into Spirit, that it is to be "burnt," meaning to be distilled by the action of the fire.

To describe the variety of alcoholic liquids passing under the name of Brandy, would be wearisome without being of any advantage. Wherever Wine is made from the grape, some portion is converted into Spirit, but it will be shown that it is not alone from the grape that Brandy is made; and we will briefly allude to a few countries where it is produced from a variety of other substances. We will after this limit our attention to that which is better known and properly appreciated,—the far-famed Brandy of Cognac.

The Jews in Morocco, and in the province of Sús, and in Teheran, distil Brandy from the refuse of the grape, and likewise from raisins, pears, figs, and dates; and it is said, that owing to their drinking these Spirits they are not afflicted as the Mahomedans are with elephantiasis, or swelling of the legs.

Moliere, in his "Travels," informs us that the natives along the Barbary coast make Brandy from honey which has been fermented in the usual manner.

In Persia Brandy is made from the lees and weaker sorts of Wine. It is described as harsh and unpalatable, and not to be compared with that made in France.

Brandy, or Brandewyn, is distilled at the Cape
of Good Hope, but it is made very badly, and is a fiery and unwholesome Spirit. Some of it is used to fortify the Wine, and it is likewise purchased by the Hottentots and Caffre hordes, who barter their cattle and other goods for it.

Brandy is manufactured in America from various fruits. Peach Brandy is said, when matured by age, to be "one of the most exquisite Spirits in the world."* Fifteen bushels of peaches are allowed to yield about six gallons of Brandy.

From the Perrimon apple a valuable Spirit is produced by putting a quantity of the fruit into a vessel until it becomes quite soft; water is then poured in, and it is left for fermentation, without the addition of any other ingredient to promote it. The Brandy is then made in the common way, and it is said to be much improved when mixed with sweet grapes, which are found wild in the woods.

Brandy is distilled in almost every province of Spain: it is much used in fortifying Wine, and, when thoroughly cleansed, is a good Spirit, but wanting in essential flavour. The ordinary Brandy is coarse and has an empyreumatic character.

Brandy is distilled in Switzerland from the refuse of the grapes, after the must is pressed out, in the following manner:—Casks are filled with

* Cox's View of the United States, p. 176.
the skins, which are squeezed as compactly as possible, and are covered closely to prevent the ingress of air; fermentation generally follows in about three days; and when it has subsided, which is not till after a considerable time, the liquor is then deemed fit for the still. We confess we do not quite understand how this fermentation goes on in a vessel when the muck is so densely packed, but we give the information as we have it. One authority goes on to state, that when the process of distillation is about to take place, the fermented mass is mixed with a due proportion of water, which preserves it in a proper consistency for the action of the fire, which is applied moderately to prevent empyreuma or burnt flavour. It is calculated that a vessel containing thirty-two cubic feet of this material will yield $19\frac{3}{4}$, or ten gallons of pure Brandy.

The Norwegians and Swedes manufacture a corn Brandy, but only in small quantities. This Spirit they distil from barley, and occasionally from rye and oats; it is generally flavoured with aniseseed, and occasionally with caraway-seed. Dr. Clarke attributes the flavour to the hueg berry, or bird cherry (prunus padus). Since the potatoe has been so much cultivated, the Norwegians distil from it to a considerable extent. Laing, in his Journal, gives a full account of the process. A still is com-
monly kept on every farm, not only on account of the Spirits, the consumption of which in every family is very great, but for the refuse or wash for the support of the cattle. The Spirit is generally flavoured, like the corn Brandy, with aniseseed, and is strong and fiery. There is commonly one brewing and distillation every week, the operations of which are conducted by the women. Barrow states, that although Brandy is plentiful and cheap (from fourpence and sixpence the quart bottle), and great quantities are consumed, yet drunkenness is little known amongst the Norwegians.

In 1772, Gustavus III. declared his determination, in order to increase his revenue, to make the distillation of Brandy a royal monopoly. To effect this he prohibited private stills. Previously every farmer had been at liberty to distil from corn, or any other substance he pleased. This measure rendered the monarch very unpopular, and he was obliged to have recourse to force to suppress the insurrection it occasioned. For three years he kept up this monopoly, but in 1775 he rescinded the prohibition so far as to grant the privilege of distillation to a limited number of individuals on the payment of a certain sum for a fixed number of years. The want of a sufficient number of farmers or contractors for this royal monopoly, forced the