BRANDY.

Illustration, in the five years, from 1786 to 1790, the average quantity amounted to 1,731,041 imperial gallons; and in the five years, from 1831 to 1835, the average was only 1,379,547 gallons, the duty in the meantime having been advanced from 6s. to 22s. 6d. per gallon.

When first introduced, Brandy appears to have been used principally as an antiseptic and restorative medicine, and the most extravagant panegyrics were bestowed on its virtues. It was described as a sovereign remedy in almost all the disorders of the human frame; it was commended for its efficacy in comforting the memory, and strengthening the reasoning powers; it was extolled in short as the elixir of life, and an infallible preservative of youth and beauty. Whilst we may admit its many excellencies, we cannot endorse the panegyric of Raymond Lully, as given in his "Testamentum Novissium," in the 13th century. Either the quality of the Spirit, or its effect upon our system, has since very materially altered. It cannot, however, be disputed that pure Cognac Brandy is preferable to all other Spirit. Its constituents are alcohol, water, volatile oil, a minute portion of acetic acid, and tannin, which it probably gets from the vessels in which it is preserved, whilst it owes its fragrance to the oenanchic ether, which is developed in the finest quality.
From other ardent Spirits in ordinary use (says Dr. Pereira) Brandy is distinguished by its cordial and stomachic properties. It is, therefore, often resorted to as a domestic remedy to relieve spasmodic pains and flatulency, to check vomiting, especially sea sickness, and to give temporary relief in some cases of indigestion, attended with pain after taking food. A little warm Brandy and water, with nutmeg, is often a very efficacious remedy for slight cases of diarrhoea unaccompanied with inflammatory symptoms. Burnt Brandy is a popular remedy for diarrhoea.

In the London Pharmacopeia there is, under the name of Brandy mixture (mixtura spiritus vini Gallici), an imitation of egg-flip, and as it is a valuable stimulant and restorative, it deserves a place here. It consists of Brandy, cinnamon water, of each four fluid ounces (a gill), the yolks of two eggs, white sugar (half an ounce), and oil of cinnamon (two drops). From one to three table spoonfuls are given as a dose in extreme exhaustion from flooding or other hemorrhages, and in the latter stages of low fever.

We remember, about the year 1842, a general panacea for all disorders was Brandy and salt, then considered a perfect cure for various external and internal complaints. This discovery was made by a Mr. Lee, an English gentleman,
“Who possessed an estate of 12,000 acres in France, on which he resided, in a castle, with two gamekeepers, one chaplain, and eighty domestics.”

An accidental circumstance led him to the knowledge of the medicinal virtues of a solution of six ounces of common culinary salt in one pint of French Brandy. Sometimes applied internally, sometimes externally, “it removes the effects of the stings of mosquitoes, knats, wasps, bees, and vipers; it cures the head ache, ear ache, and side ache, gout, consumption, scrofula, insanity, chilblains, mortification, and about thirty other disorders.” Many extraordinary cures are enumerated, and even the worst complications of disease yield to the remedy. A lady who was afflicted at the same time with a sore leg, a bad breast, an abscess in her back, another abscess under her arm, and rheumatism, was cured of these five disorders in the course of six weeks; and another, Captain Plumb, who was ill “all over his body, inside and out, and was near death, was restored to health in the course of one month.”

As far as Mr. Lee is concerned, all these benefits were conferred upon mankind from no other motive but pure benevolence. He was not only not paid, but he actually paid for the cures which he made, having given away, in the course of one year, not less than a hogshead of Brandy and salt to his patients.
CHAPTER VI.

RUM.

"I pity them greatly, but I must be mum.
For how could we do without sugar and Rum?"

Cowper's Pity for Poor Africans.

"Besides what Rum we sold by the gallon or drkin, we sold it made into
Punch, wherewith they grew frolicksome."

Dampier's Voyage to Campeachy, anno 1675.


Rum, formerly spelt as the French still spell it, Rhum, says a writer in "Notes and Queries," has been derived from rheum, or ρρυμα, a flowing, on account of its manufacture from the juice of the sugar cane. It is scarcely supposable, however, that either producers, vendors, or consumers would
ever have offered or called for the article under so uninviting a name.

Richardson, quoting Thompson, says Rum is the American name for Spirit distilled from sugar. It was called *kill devil* by sailors, and thence in cant signified a *parson*. It is said by the annotator on Swift, to be in Ireland "a cant word for a poor clergyman," and by usage has come to mean a queer, odd, indescribable person or thing.

As Rum, of all distilled Spirits that are used as a beverage, has the strongest odour, it may, it is suggested, owe its name to *aroma*. This derivation seems to be implied in Berch (French Dictionary), on *Rhum*, where it is remarked—"Le tassia diffère du. *Rhum* en ce qu'il n'a pas un *arôme* aussi prononcé." To this derivation it may be objected, that Rum had its name, and was convivially imbibed, long before we began to describe the fragrance attached to an odoriferous liquid. Rum, the adjective which is now applied vernacularly to what appears odd or strange, formerly signified, as it now does in the north of our island, superior or excellent.

* In the Dutch language it is known as *Rum*, and *Keeldauwel*; in the French, *Rum*, *Gueldior*; in the Italian, *Rum*, *Tofia*; in the Spanish, *Ron*, *Rom*, *Tofia*; in the Portuguese, *Ron*. The name given to it in the Isle of France and Madagascar is *Gueldive*, or *Gueldive*. 
"Rum," according to Jamieson, "is, in Lothian, anything that is excellent in its kind."

The primary meaning of the word Rum as derived from the Hebrew is high; hence, in this sense, the Jews called London Rum-ville, or Romville, literally high-town, or the chief of all cities.

Nichols, in his Illustrations, mentions a practice which prevailed in the last century among the booksellers. "They traded with the West Indies, furnishing books to the planters, and receiving payment in consignments of Rum. Of course they put by things which did not sell in England for their West India customers, and it is stated that the books thus put by were called in the trade Rum books."

But to proceed to give an account of the manufacture of the Spirit. Rum is a Spirit distilled from the sugar cane, that is from cane juice, or the skimmings of the juice from the boiling house, or from the molasses mixed with the fains or lees of former distillations.

Wherever the cane is cultivated for the production of sugar, side by side with this cultivation will be found the distillation of Rum. The chief countries in which the manufacture of this Spirit is carried on, and with which England is most familiar,

* Nichols's Literary Anecdotes, p. 471.
are the East and West Indies. The Rum which is most consumed in the United Kingdom, and which is preferred to all others, is made in the island of Jamaica, and is generally of a superior quality. At what period the manufacture commenced is not exactly known, but the first plantation of sugar canes was established, according to Oveido Valdes, in Hispaniola, or St. Domingo, by the Spaniards in 1520.* The rapidity of the culture was such, that, in 1535, there were not less than thirty plantations on the island; and, according to Bingo, there were, in 1544, thirty-four sugar mills established. As the use of the still was then known, it may be conjectured that not long after this period the distillation of Rum suggested itself as the only means to compensate the planter for the loss incurred in the disposal of the skimmings and molasses after their separation from the sugar.

A sugar plantation in Jamaica, or Antigua, which makes 200 hogsheads of sugar, of about 16 cwt. each, requires for the manufacture of its Rum, two copper stills; one of 1,000 gallons for the Wash, and one of 600 gallons for the Low Wines, with corresponding worm and refrigerators. Two cisterns are likewise necessary, one of which must contain 3,000 gallons for the dunder,—a

* Historia Natural de las Indias.

name the English distiller is unacquainted with, and which signifies the lees or feculencies of former distillations. The word is derived from the Spanish *redunder*. This dunder serves all the purposes of yeast in the fermentation, and its attenuating properties are such, that the materials with which it is mixed are said to yield a much greater proportion of Spirit than could be obtained if they were fermented without it.*

The other cistern is required for the skimmings, &c., from the sugar house, and twelve, or more, fermenting tuns also are necessary. Dr. Ure says, "lees that have been used more than three or four times are not considered to be equally fit for exciting fermentation when mixed with the sweets, as fresher lees." The *Wort* is made in Jamaica by adding to 1,000 gallons of dunder, 120 gallons of molasses, 720 gallons of skimmings (the latter being equal to 120 gallons of molasses in sweetness), and 160 gallons of water, so that there may be in the liquid nearly 12 per cent. of solid saccharine. Another proportion often used is 100 gallons of molasses, 200 gallons of dunder, 300 gallons of skimmings, and 400 gallons of water, the mixture containing therefore 15 per cent. of sweets. Dr. Ure considers that so much dunder or Spirit Wash would be apt to communicate an unpleasant flavour to the Spirits.

* Edwards's History of the West Indies.
In this opinion we decidedly concur, and it accounts to us for many of the imperfections found in parcels of Rums; the flavour designated as still burnt would be likely to be owing to the use of too large a proportion of dunder.

The fermentation goes on uniformly and favourably in large masses, and requires from nine to fifteen days, the difference of time depending upon the strength of the Wort, the condition of its material, and very greatly upon the state of the weather. Constant examination of the progress of the attenuation is necessary. When the fermentation has reached its maximum, the Wash should be, as soon as possible, transferred into the still to prevent acetification. Dr. Huggins's plan of suspending a basket-full of lime stone in the Wash tuns to counteract acidity, has not been found successful. A preferable course is to cover up the Wash from contact with the atmospheric air, and to add a little sulphate of lime; by means of both these measures the tendency to acetic fermentation may be arrested. Cleanliness in all the utensils and vessels is essential, and to prevent sourness attaching to them they should be well scalded after every round, and quick lime used with the boiling water.

The first distillate is, as with us, called Low Wines. This is re-distilled, and the produce is
known as High Wines, or strong Rum, and is of various strengths, according to the number of gallons which is run off. In proportion to the strength required the distillation is repeated, the first runnings necessarily possessing the highest strength.

Above 115 gallons of proof Rum are usually obtained from 1,200 gallons of Wash. The proportion which the Rum produced bears to the sugar, in very rich moist plantations, is rated, according to Edwards, at 82 gallons of Rum to 16 cwt. of Sugar; but the more general ratio is 200 gallons of Rum to three hogsheads of sugar; this proportion, however, will necessarily vary with the value of Rum and molasses in the market, since which ever fetches the most remunerating price will be brought forward in the greatest quantity. On one considerable estate in the island of Grenada, 92 gallons of Rum were made for every hogshead (16 cwt.) of sugar.

Edwards says the best Rum is made from the uncrystallized syrup called molasses. The proportion of molasses made in crystallizing a cwt. of sugar varies from 50 to 90 gallons, and depends both upon the climate and the season, being lowest in the Leeward Islands, which have a dry climate, and highest in Demerara and Trinidad, and it is in the latter that, in fine seasons, the propor-
tion reaches 90 gallons per cwt. Nearly one gallon of proof Rum may be made from one gallon of molasses. The value of the raw material for a gallon of Rum has been as high as 1s. 10d. in the West Indies; the cost of distillation averages about 8½d. per gallon, and for an additional 8½d., for freight and other charges, the Spirit may be brought into the English market. These calculations as to manufacture are not our own, and we imagine they must be much over-rated. Rums are now imported into England considerably stronger than formerly, and this concentration in bulk occasions a proportionate reduction of freight and charges. Besides, the improvement in the facility of manufacture is another important consideration.

From the present low state of the market price at this time (1863) the distiller of Rum has no profit, but being the grower of the material, and having his capital embarked in the trade, he is compelled to manufacture it from necessity, and the sooner he can turn the article to account the better he is enabled to bear any loss and meet his engagements.

The depreciation in the price of Rum has induced the planters to urge upon the government permission to render Rum available instead of Spirits of Turpentine, as the latter article, owing
to the civil war in America, has risen to an enormous price, as much indeed as 10s. per gallon, whilst that of Rum in bond is from 1s. 4d. to 2s. per gallon. The duty being 10s. 2d., it was proposed by Mr. Cave, M.P., Chairman of the West India Committee, that Rum should, after being rendered unsaleable for drinking, by a mixture either of creosote or naptha, such as is used in methylating spirits of wine, might be admitted duty free as a dessicant of paint, for which it is said to be well fitted. The revenue would not suffer, as the spoilt Rum would come into competition with a duty free article, and considerable relief would be given to the painting trade, which is in many places almost brought to a stand by the high price of turpentine. The proposition was agreed to, but how far its adoption has been a success we are unable to state. It does not appear to have had any effect upon the market price of Rum, but it will no doubt prove serviceable in the disposal of such Rums as, from bad flavour, would not be otherwise marketable.

Bolingbroke speaks highly of the quality of the Rum manufactured in the colony of Demerara, where distillation has since been carried to a high state of perfection by the perseverance and skill of several scientific men, who have caused the Rum of this district, and that of Essequibo, to be as much
prized in the American market as Jamaica is preferred in the English market. But, we may say, that occasionally fine Demerara Rums reach a better price than Jamaica of average quality, not only in London, but in Liverpool and other provincial markets.

In Brazil large quantities of Rum are manufactured, and are exported to America and most European countries. The process followed is rude and simple. The Wash is generally fermented in large jars, but no fixed rules are observed to regulate the quantity of molasses to be operated upon. A strong lye is said to be poured on the syrup in order to thicken and purify it. The lye is obtained by brewing a plant of the *polygonome* species, called by the Indians *cutaya*, and infusing the ashes in water. This plant has a bitter pungent taste. The still is a mere earthen jar, with a long narrow neck, on the top of which is placed a head or cap, having at one side a pipe of about six inches long; to this a copper tube, four feet in length, is connected, which passes through an earthen vessel sufficiently large to hold a quantity of water for the condensation of the Spirit, and this contrivance is made to answer the double purpose of worm and worm-tub. Until within the last six or seven years, it was a custom with the planters to dispose of their molasses to small distillers, who, possessing one or-
two of these stills, procured a living by making Rum; but the introduction of copper stills from Europe, has produced such a reformation in distillation, that now the whole quantity of molasses from the sugar-houses of the plantations is manufactured into Rum by the proprietor.

The richness of flavour peculiar to Jamaica Rum, and to which it owes its pre-eminence, is no doubt derived from the raw juice and the fragments of the sugar cane, which are mashed and fermented with the other materials in the tun. The essential oil of the cane is thus imparted to the Wash, and carried over in the distillation. Sugar, when fermented and distilled by itself, yields a Spirit possessing no peculiar flavour, indeed it is scarcely distinguishable from grain Spirit, and may be made quite a neutral Spirit. Age adds much to the character of Rum, rendering it mild and seductive, and increasing its value. Pine Apple Rum is supposed by the uninitiated to be the produce of the pine apple after undergoing fermentation and distillation. This is a mistake. The impression originated in the practice of some of the planters in olden time, who mixed the juice of the pine apple with Rum to impart to it the characteristics which are conferred by age. The effect of the slight acid and well flavoured saccharine in the fruit would give an agreeable flavour and fragrance to the
Spirit, but it would be too costly for the low prices realised by Rum in the present day.

The general effects and uses of Rum are similar to those of other Spirits, excepting that it is considered to be more heating and sudorific than the rest, and is popularly thought preferable in coughs, colds, catarrhs, and rheumatic affections. We have all heard the old woman's remedy for a severe cold and hoarseness—a tumbler of stiff Rum and water, with a lump of fresh butter in it. As an embrocation, Rum is frequently used when an external spirit application is required. Rum, no doubt, contains more essential oil than any other Spirit, and when old, has a mild and by no means objectionable flavour. Sloane observes—

"They talk of a common experiment here (Jamaica), that any animal's liver put into Rum grows soft, but not so in Brandy, whence they auger the last is less wholesome than the first, but their experiment, if true, proves no such thing. Rum I think, may be said to have all the good and bad qualities of Brandy or any fermented or vinous Spirit."*

Those exposed to the elements, to cold winds and rain, seem to have a natural partiality for Rum;

and, next to sailors,* coachmen and cabmen are its greatest consumers. Anecdotes and incidents innumerable may be given of its aid in time of need.

The gallant Havelock hated drunkenness, and was a firm advocate of temperance; but he was a sensible man withal and a practical philosopher. After his soldiers had witnessed the horrors of Cawnpore, and were suffering all the consequences of that hideous spectacle, nervous depression, followed by dysentery, cholera, and fever, he wrote thus to General Neill, at Allahabad:— "If the road behind us is open, as I believe it to be, I trust you will be able to prevent the necessity of our being reduced to half rations of Rum, which would be a most trying deprivation to troops exposed to the fatigue and hardships which my men have endured."

In cases of extreme suffering and exhaustion from excessive exertion and privation of food, the cautious and moderate dietetical use of Rum has, on many occasions, proved invaluable.

*Rum is served out, mixed with water, to the seamen of the royal navy, and is termed grog. The latter derived its origin from the following circumstance:—A captain, whose name we have forgotten, finding great mischief result from supplying to the sailors the Rum in a raw state, ordered it to be mixed with a certain proportion of water. The captain, who wore generally upon the quarter deck a Grogram coat, was nicknamed by the crew "Old Grogram" and eventually the sailors called his diluted Rum Grog, by which name it became generally known.
In Captain Bligh’s account* of the sufferings of himself and companions, in consequence of the mutiny of the crew of the *Bounty*, he observes:—

“The little Rum we had was of great service; when our nights were particularly distressing, I generally served a teaspoonful or two to each person, and it was joyful tidings when they heard of my intentions.”

The sailor’s partiality towards Rum is well known. An apocryphal anecdote is related of a sailor who, being promised that he should have three wishes gratified, requested first all the Rum in the world; then all the tobacco in the world;—here he paused, not knowing of anything else he cared for, but being told he must make a third request, “Oh! then” (with the sailor’s usual emphatic oath), said he, “let’s have some more Rum!”

Rum and milk are often taken in the morning by persons in weak health, who are recommended early morning walking exercise. A small quantity (less than half a wine glass or two table spoonfuls), put into a tumbler of milk renders the latter more digestible, and prevents the heavy oppressive feeling in the chest which frequently arises when the milk is taken in a crude state. We have it upon the authority of an eminent medical practi-

* *Voyage to the South Seas in 1787 to 1790-2.*
tioner, that persons in an almost sinking and dying state, whose stomach would not retain any food, or ordinary stimulating fluid, have been restored to health by the nourishing and strengthening properties of Rum and milk, judiciously administered.

Rum has not been deemed unworthy of the poet’s praise; and the following lines, extracted from Granger’s poem, “The Sugar Canes,” may not be an inappropriate addenda:—

“But say, ye boon companions, in what strains,
What grateful strains shall record thy praise
Of their best produce, heart-recruiting Rum.
Thrice wholesome Spirit! Well matured with age,
Thrice grateful to the palate, when with thirst,
With heat, with labours, and wan care oppress,
I quaff thy bowl, when fruit my hands have culled,
Round, golden fruit; where water from the spring
Which, dripping coolness, spreads her umbrage round;
With hardest whitest sugar, thrice refined,
Dilates my soul with genuine joy; low cares
I spurn indignant; toil a pleasure seems. [bounds,*
For not Marne’s flowery banks, nor Tille’s green
Where Ceres with the god of vintage reigns

*“Marne’s flowery banks nor Tilles.”

Two rivers in France, along whose banks the best Burgundy and Champagne grapes grow.
In happiest union; not Vigornian hills,
Pomona's lov'd abode afford to man
Goblet more priz'd, or laudable of taste,
To slake parched thirst, and mitigate the clime."

In the Appendix will be found an Abstract from the Report of the Jury appointed at the International Exhibition of 1862, in relation to Spirits, &c., and many samples of Rum are referred to. We are indebted to our friend Mr. Joseph Prestwich for the following, extracted from his report:—

"The exhibition of Rums was very large, including a great number of the best marks of Jamaica. Rum being a spirit consumed in small quantities, the marks under which it is imported are not known beyond the Mincing Lane Market and the dealers connected with the trade. As those marks have been proved by many years' experience, and the relative value of each has been determined to within a penny per gallon by brokers and others conversant with the trade, it admits of a question how far the merit of the different marks, founded upon the experience of successive importations through a course of years, may have been thus better ascertained by the hurried inspection of single samples by any judges, however able and careful. Nor is it by a single puncheon or a single importation that the merit of any mark can be established, but by the maintenance of a certain quality through successive impor-
tations. With experience thus gained and in fair and open market, each mark (whether of Spirits or Wines) is certain, after proper trial, to obtain its just due and position; and it can hardly be expected that a market value thus acknowledged will be in any degree influenced by the jurors' awards, however interesting it may be to know that these awards, for the most part, confirm previous public decisions."
CHAPTER VII.

PUNCH.

"Punch cures the gout, the cholic, and the phthisle, And it is of all things the very best of phylac." — Old Song.


For the following derivation of the term Punch, we are indebted to a letter in our venerable help the "Gentleman's Magazine," of 1784.—

"The following account of the origin of the word Punch is in Dr. John Fryer's Travels to the East Indies, page 157.—Query? Is it a true one, or whether if your correspondents can assign a better? At Nerule (near Goa) is made the best Arrack or Neper die Goa, with which the English on the coast make that enervating liquor called Paunch (which is Indoostan for five), from five ingredients; as the physicians name this composition diapente, or from four things diatesseron."
The Punjaub, it is well known, is the eastern for five rivers, and it is presumed that Punch is a corruption of Punj, and represents five properties, hot, cold, sweet, bitter, and strong. If this, the best explanation we can quote, is not satisfactory to our readers, we recommend them to apply for a better to the editor of the most clever and popular publication of the day, who resides at No. 85, Fleet Street, who no doubt was born in a Punch bowl, and derives his lively inspirations from the womb of his nativity.

The spirituous element in the orthodox Punch was Rum—Whisky Punch, Gin Punch, and the more refined and aristocratic Champagne Punch, all owe their origin to the ancient tipple. There is scarcely a family whose respectability can be traced back to the last century, which does not possess a Punch bowl and silver ladle, relics of a bye gone age.* And there are many still in existence who can speak of jovial happy hours around the table whereon was placed the steaming bowl.

The following account of a remarkable Punch bowl is taken from the "Gentleman's Magazine:"—

* At the bottom of some of the Punch bowls a spade guinea was inserted, and perhaps the ladle likewise contained one. It was a quaint satisfaction to the owner of these possessions to be enabled to say, as long as he had his Punch bowl or ladle, that he was never without a guinea in his house.
"On the 25th October, 1694, a bowl of Punch was made at the Right Hon. Edward Russell's house, when he was Captain General Commander in Chief of His Majesty's forces in the Mediterranean Sea. It was made in a fountain in a garden in the middle of four walks, all covered overhead with orange and lemon trees; and in every walk was a table, the whole length of it, covered with cold collations, &c. In the said fountain were the following ingredients, viz:—

4 hogsheads Brandy
25,000 lemons
20 gallons lime juice
1,300 weight of fine white Lisbon sugar
5lbs grated nutmegs
300 toasted biscuits

One pipe of dry mountain Malaga.

"Over the fountain was a large canopy to keep off the rain, and there was built on purpose a little boat, wherein was a boy belonging to the fleet, who rowed round the fountain and filled the cups to the company, and, in all probability, more than 6,000 men drank thereof."

The Punch bowl, fragrant with no ungrateful perfume, is, in these more refined times, seldom to be met with. Occasionally at an auction for the sale of house property, held in the evening at an adjacent hotel or tavern, Punch is introduced. The bidding flags, the cute auctioneer orders in a few bowls of Punch, whilst, as he says, "we take
breath." When the Punch bowls are exhausted the sale proceeds, and if the prices anticipated are not obtained, another interval "for breathing" is allowed, and the Punch again makes its appearance, is ladled out, and handed round. Its influence soon tells, the company are duly warmed, active competition is excited, the property is all at once discovered to be much more valuable than it was at first considered. And the Punch is well paid for by the extra price obtained for the property. Hood says, "the days of social clubs are over and gone, when the professors and patrons of literature assembled round the same steaming bowl, and Johnson, always best out of print, exclaimed 'Lads, who's for Poonch?'

Punch, Rum Punch, occupied a prominent position in our parliamentary history, and a reference to the debates in 1736 are well worth persual.

In that year a clause was proposed for excepting Punch from the Bill for preventing the sale of spirituous liquors. This clause provided that all spirits "to be made into the liquor commonly called Punch" should be exempt from duty; the vendor, however, must have been first licensed to sell Wine, Beer, Ale, or other liquors. The Punch, moreover, must be made or mixed with two third parts water at the least, in the presence of the buyer; not less than a pint of Spirit must be sold
in it, and that not "at a less price than 5s. per gallon;" on a penalty of £5 for every offence.

Such were the main provisions of the clause, which elicited a debate reported with approximate exactness in the journals of the day. The arguments in favour of the clause were based upon "the present declining state of our sugar colonies." It was represented that the fields of rival colonies were new and fertile, whilst theirs were worn out with labour; their rivals were almost free from taxes, whilst our colonists were heavily loaded with taxes both upon exports and imports, and that in their hour of need they ought to be relieved from present disadvantages rather than oppressed by fresh discouragements. Not only, it was added, would the prohibition of Punch affect the consumption of Rum, but also that of sugar. "We know," continued the speaker, "that our people, especially those of the middling sort, do not much like entertainments at one another's houses, they like to be at a public-house upon an equal footing and a fair club; and therefore we cannot suppose that the consumption at people's own houses will amount to near the quantity that was formerly consumed; on the contrary we may expect that people will go to public-houses as formerly, and there drink Wine instead of Punch, so that we are doing what we can to drive the
people from the use of liquor which is almost wholly produced by the labour and industry of our own subjects, to the use of a liquor which is entirely produced by foreigners, and a great part of it by foreigners with whom we have not at present, I believe, all the reason in the world to be perfectly well satisfied.”

To this the answer was “even the use of Punch has, of late years, become very excessive. It is well known how considerably the number of our Punch-houses has increased within these few years, and how much they have been frequented by persons of all ranks and degrees, especially since the methods of retailing Punch in so small quantities and at so cheap a rate has begun to be practised.” For the disadvantages to which our colonies might be subjected, a full compensation, it was suggested, might be provided for in a separate bill. If Punch were exempted, every sort of spirituous liquor would, it was urged, be retailed under its name.

The clause was lost by a considerable majority. A similar amendment was lost in the upper House.*

* In the “Gentleman’s Magazine,” September, 1736, is the following:—“The time approaching for putting a stop to the retailing of distilled spirituous liquors in small quantities, the persons who kept shops for that purpose began to make a parade of mock ceremonies for Madame Geneva’s lying in state, which created a mob around their shops, and the justices thought proper to commit some of the chief mourners to prison. The
A description of the various kinds of Punch, and the receipts for making them, may be found of use.

The following quaint formula is probably as old as the venerable "Thirty days hath September," &c., and, being arranged in arithmetical progression, affords a like aid to memory:

One sour,
Two sweet,
Three strong,
Four weak.

Which means, to one glass (or pint) of lemon juice put two of syrup of sugar, three of Rum, and four of water.

In a very useful little book entitled "Hints for signs also of Punch-houses were put in mourning; and lest others should express the bitterness of their hearts by committing violence, the horse and foot guards and trained bands were ordered to be properly stationed. But many of the distillers, instead of spending their time in empty lamentations, betook themselves to other branches of industry; some to the brewing trade, which raised the price of barley and hops; some took taverns in the Universities, which nobody could do before this Gin Act without leave of the Vice-Chancellor; others set up apothecaries' shops; only Mr. Ashley of the London Punch-house, and one more, took out £50 licences. Mr. Gordon, in the Strand, had devised a new Punch, made of strong Madeira Wine, and called Sagre."
the Table,"* the following recipe is given:—"For making Punch, the water should not boil, nor should it have been boiled before, else the Punch will not have the creamy head so much relished: the sugar powdered will aid this effect. It should be well mixed, by stirring in each ingredient as it is added. Arrack will much improve Punch: its flavour may be imitated by dissolving a scruple of the flower of benjamin (to be obtained of any druggist), in each pint of Rum. The juice and thin peel of a Seville orange add variety of flavour, especially to Whisky Punch; lime juice is also excellent. The aroma of the lemon is best obtained by rubbing a few lumps of sugar upon the surface of the peel. Several additions may be made to soften the flavour of Punch; as a wine glass of porter, or of Sherry; a table spoonful of red currant jelly; a piece of fresh butter; the substitution of capillaire for sugar; or half Rum and half Shrub. The reason for cutting lemon peel thin is commonly thought to be to avoid the bitter white of the lemon; but it should be known that the scent and flavour, which constitute the use and value of the fruit, reside in minute cells close to the surface of the lemon; and by paring it exceedingly thin you cut through these cells, and thus let out the flavour;

whereas, if you pare it thickly into the white, the cells are left entire, and the essential oil remains in the peel. When, however, the peel is cut thinly, much of the oil remains in the white; but this may be abstracted by rubbing a lump of sugar over it. Tamarinds will give Punch a flavour closely resembling Arrack. A table spoonful of Guava jelly much improves Punch. Regent's Punch is made as follows:—Three bottles of Champagne, one bottle of Hock, one bottle of Curaçoa, a quart of Brandy, a pint of Rum, two bottles of Madeira, two bottles of Seltzer water, four pounds of bloom raisins, Seville oranges, lemons, white sugar candy, and, instead of water, green tea; the whole to be highly iced. This is given as the occasional brewing for the royal Sybarite George IV."

Benson Hill gives the following:—Take three citrons and three Seville oranges, cut the rind into slices, and strain the juice into a stewpan; add two sticks of cinnamon (broken), six cloves, and a dessert spoonful of vanilla powder, to be simmered in clarified sugar for four hours. Then add the juice of eighteen fresh lemons, and complete the sherbert by a strong infusion of the finest green tea, instead of water; add equal portions of old Jamaica Rum and Cognac Brandy, according to the strength required; all being well mixed, should be passed through a sieve.
One method more, "Oxford Punch," by a Christ Church man, must suffice:—
Rub the rinds of three fresh lemons with loaf sugar, so as to extract the oil; peel finely two lemons more, and two Seville oranges. Use the juice of two lemons and four Seville oranges; add six glasses of calves foot jelly; put it in a large jug and stir the whole. Pour in two quarts of boiling water, and set the jug upon the hob for twenty minutes. Strain the liquor into a large bowl; pour in a bottle of capillaire, half a pint of Sherry, a pint of Cognac Brandy, a pint of old Jamaica Rum, and a quart of Orange Shrub; stir it well as you pour in the Spirit.

Cold Punch, when well made, is always weaker than Grog or Toddy; and the acid with which it is impregnated has not only a bracing effect upon the stomach, but operates as a diuretic, thereby counteracting considerably the activity of the Spirit.

The ill effects of drinking Punch are said to be prevented by adding to it a piece or two of preserved ginger, and a little of the syrup.

We think the following rhapsodical encomium upon Whisky Punch must have resulted from its inspiring influences. The writer is Mr. Basil Hall, who says,—"Good Whisky Punch, when well made, is certainly, of all the tipples ever invented by man, the most insinuating and the most loving; because,
more than any other, it disposes the tippler to be pleased with himself. It brightens his hopes, assuages his sorrows, crumbles down his difficulties, softens the hostility of his enemies, and, in fact, induces him for the time being to think generously of all mankind, at the tip top of which it naturally and good naturedly places his own dear self, with a glass in one hand and a mug in the other, without a wish ungratified, and as unsuspicious of evil as if not a single drop of gall, or a sprig of wormwood, existed on the face of the earth."

To make a thoroughly enjoyable tumbler of Punch without trouble or ceremony, we suggest to our readers to try our concoction, one which we confess, of an evening, after a day's hard work, and when the "winds whistle cold," we occasionally indulge in. As we believe it to be quite original, we shall designate it as

**OUR OWN.**

Moisten with boiling water three or four knobs of sugar in a full size tumbler; when the sugar is dissolved, add one wine glass full of old Rum, half a wine glass of full flavoured Port or Sherry, and half a wine glass of best Orange Bitters. Fill the tumbler up with boiling water and stir together. Then drink,—and repeat the operation as often as may be prudent.
In the above mixture it will be noticed there is no acid. Dr. Macnish* observes that

"Spiritous fluids are safe in proportion to the state of their dilution; but to this general rule there is one exception, viz., Punch. This, though the most diluted form in which they are used, is nearly the very worst, not from the weakness of the mixture, but from the acid which is combined with it. This acid, although for the time being it braces the stomach, and enables it to withstand a greater portion of liquor than it would otherwise do, has ultimately the most pernicious effect upon the organ—giving rise to thickening of its coats, heartburn, and all the usual distressing phenomenon of indigestion. Other organs, such as the kidneys, also suffer, and gravelly complaints are apt to be induced. A common belief prevails that Punch is more salubrious than any other spirituous compound, but this is grounded on erroneous premises. When people sit down to drink Punch, they are not so apt, owing to the great length of time which elapses ere such a weak fluid produces intoxication, to be betrayed into excess as when indulging in Toddy. In this point of view it may be said to be less injurious; but let the same quantity of spirits be taken in the form of Punch, as in that of Grog or Toddy, and there can be no doubt that in the long run the consequences will be far more fatal to the constitution. If

we commit a debauch on Punch the bad consequences cling much longer to the system than those proceeding from a similar debauch upon any other combination of ardent spirits."

There is much sense in the above remarks, and, as far as our personal experience goes, we can quite endorse Dr. Macnish's opinion. "Our Own" Punch remedies the evil results from the acid mixture, and we hope it will be as enjoyable to our readers as it has been to ourselves. We promise that there will be no bad consequences to the system if taken in moderation, and, as an Irish distiller once said of his Whisky—"There is not a headache in a hogshead of it."
CHAPTER VIII.

LIQUEURS AND CORDIALS.


The beverages we term Liqueurs owe their name first to the Italians, who, it will be seen hereafter were in former times famous for preparing them, and called them Liquori.

The introduction of Liqueurs into France took place, according to Beckman, in the year 1533, on the occasion of the marriage of Henry II. (when Duke of Orleans) with Catherine de Medicis, but they must have been, in some form, whether medicinally, or as a stimulant, known to the ancients, and if not made with alcohol, as in modern
times, they were made with Wine aromatised according to the properties belonging to each preparation. Hippocrates invented the aromatic Liqueur or cordial designated Hippocras—then composed only of Wine, cinnamon, and honey. It was subsequently improved upon and brought into great repute by Alexis, a Piedmontese. This mixture, so extolled by ancient romancists, was, for a considerable period, in great demand. It was one of the Liqueurs to which Louis XIV. was attached. It is stated that the city of Paris presented him each year with a certain number of bottles, and his tasters endeavoured to rival the distillers of the capital in its manufacture. It appears that in his old age Louis could scarcely endure existence without a succession of stimulants. Pliny, Galen, and Dioscorides, infused with Wine hyssop, wormwood, calamus, myrrh, sage, rosemary, anniseed, &c.

The romance of Florimond speaks of Liqueurs under the description of Wine of herbs, and we find mention of it in the 10th, 11th, and 12th centuries.

The art of making what are now properly known as Liqueurs, must, we have said, be attributed to the Italians, who vended them through foreign countries as "Liquori." Arnauld de Villedeneuve, and Raymond Lully, to whom we have before referred, are said to have invented the first Liqueur having alcohol for its basis; it was said to be simply
Brandy cordialised with sugar, and was then, and for several centuries, considered beneficial as a medicinal stimulant.

The marriage of Henry II. and the festivities of that period attracted a number of Italians to France, and they were the first to manufacture and vend in Paris Liqueurs of a superior order.

Among the first Liqueurs introduced was Rosoli, in which the rose constituted the bouquet. Rosoli, under the name of Populo, was highly estimated in the reigns of Henry III. and Henry IV. Royalty generally seems to have encouraged the consumption of Liqueurs, at least in the case of those who, by over indulgence in early life, required an active stimulant, administered in an apparently mild form. Liqueurs, when well prepared, are seemingly mild, and they offer temptations to the weak and delicate stomach when constitutional debility requires a succession of artificial support. Hence, like Louis XIV., our own George IV. had a great partiality for Liqueurs. In sickness, when the least exertion was attended with faintness, his majesty's usual remedy was a glass of some Liqueur; he had a particular kind of Cherry Brandy (Kirsæbaer Copenhagen), which he thought to be of medical use, and to which he resorted at a late period of his life.

It is unnecessary to give the properties of every
Liqueur, nor shall we even enumerate all; it will be useful, however, to many to be informed what are the principal ingredients used in the manufacture of the Liqueurs most in demand at the tables of the English nobility and gentry.

Liqueurs are generally served with a course of ice or ice-pudding; servants, especially hired waiters, are not always correct in their designation of some of these beverages. We were once startled at a corporation banquet by the waiter in attendance asking us if we would have Pale Brandy, Maraschino, Noyau, or Creosote; the latter we found upon examining the bottle to be Curaçoa.

Maraschino de Zara is prepared from a cherry which grows in Dalmatia, and is known as Marasca. This Liqueur is made to undergo, prior to use, a final distillation over orange and rose flowers. Raspberries, in a certain proportion, are used, the cleanest spirit, and capillaire. When properly prepared this Liqueur is the most easily digestible, and approximates very much to a natural spirit—it is clean, and has an unrivalled suavity of taste. Very similar in character to Maraschino is the

KIRSCHENWÄSSER,
or Cherry Water of Switzerland. This, in the opinion of Stolberg, is no way inferior either in
purity, strength, flavour, or taste, to that made from corn at Dantzic.* Cone also speaks of it as a pleasant spirit, and many agree that it is not excelled by the Dalmatian Maraschino. It is distilled in the cantons of Zurich, Schaffhausen, Lucerne, Berne, Neufchatel, &c. Quantities of it are exported yearly to Germany, Italy, France, and Great Britain.

CURAÇOA

Takes its name from the orange peel which is used in its composition, and which is obtained from the island of Curaçoa in South America. It is said there are fifty sorts and qualities of this Liqueur. The best is manufactured in Holland.

NOYAU.

The most celebrated Noyau is that from the Isle of Martinique. It is prepared, however, in France, Holland, Germany, and elsewhere. It is simply the essential oil of almonds with clean spirit and capillaire. When found pink, a little cochineal has been infused into it.

THE GRAND CHARTREUSE.

This monastery produces four varieties—the Elixir, the Green, the Yellow, and the White.