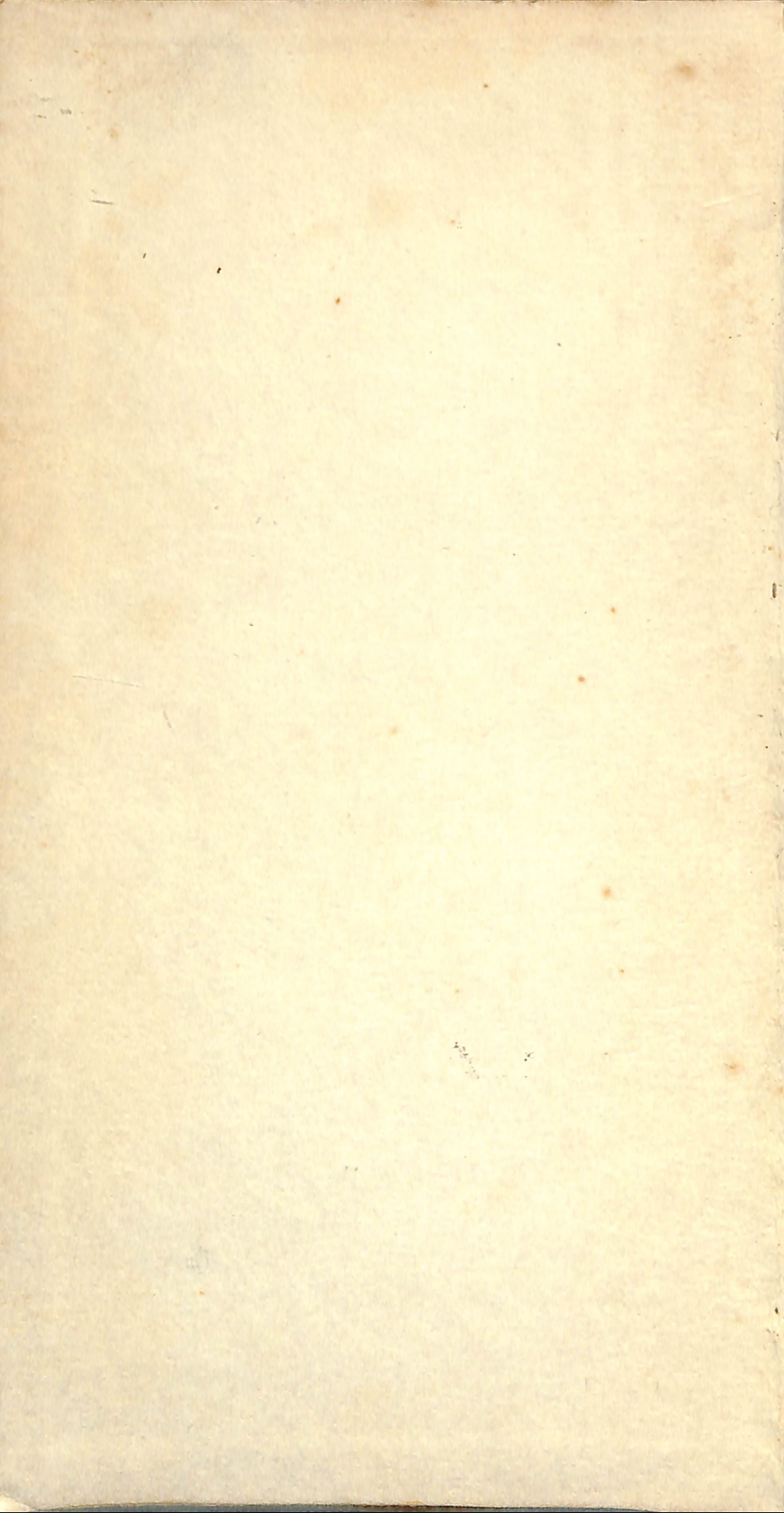


**HOME.MADE
BEVERAGES
AND
AMERICAN DRINKS.**

M.E.STEEDMAN.



CFC
1922



Home-made
BEVERAGES

AND

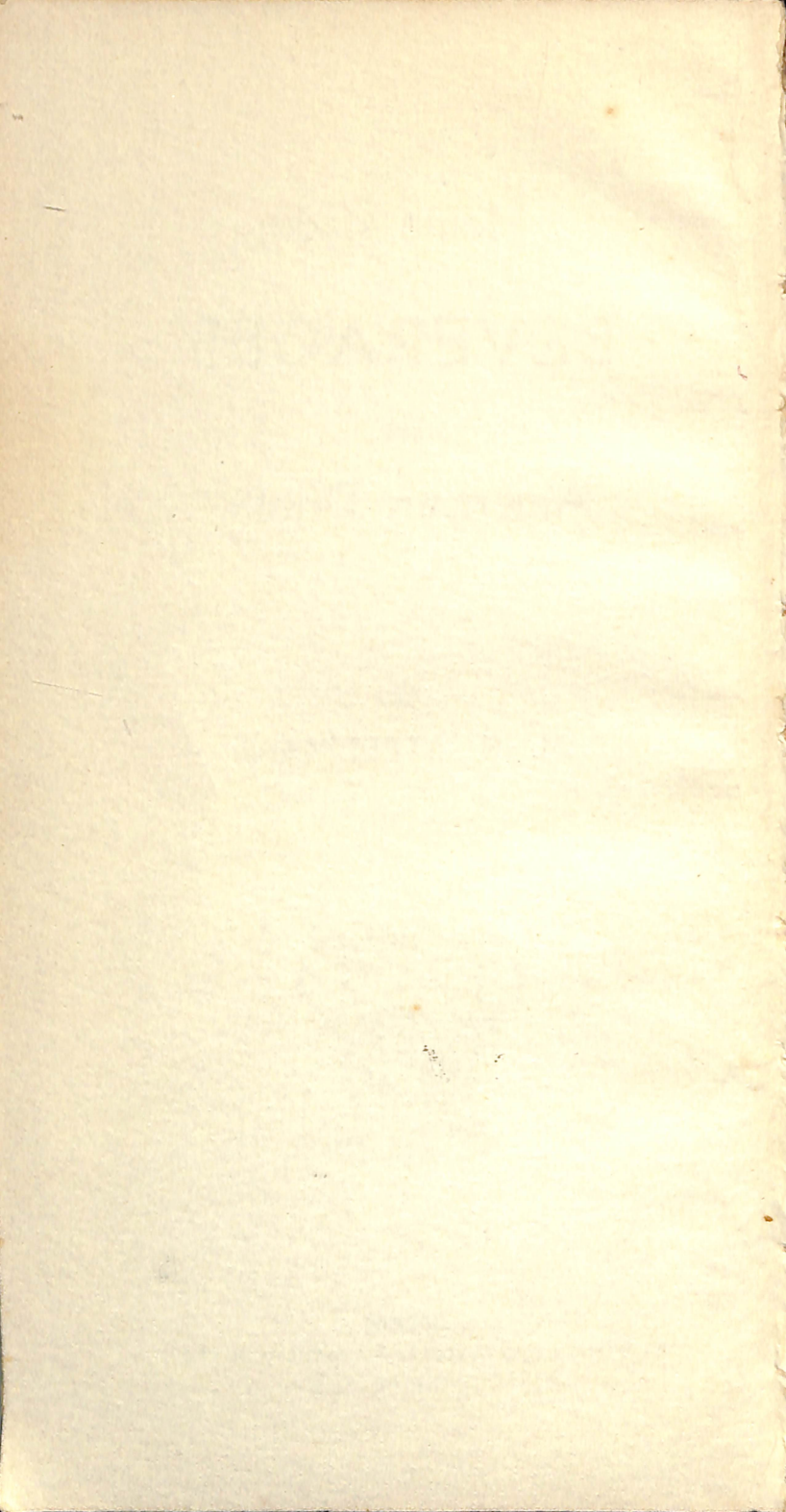
American Drinks.

BY

M. E. STEEDMAN.



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PREFACE.

IN compiling this little book, the writer felt sanguine that there was a great need for a manual of this kind giving concise directions for the preparation of all kinds of drinks suitable for all seasons and all occasions.

The many attractively got up varieties of manufactured aërated waters, cordials, and other beverages supplied to us by wine merchants, grocery stores, etc., furnish all that is desired by many in the way of drinks. But there are others who like to quench their thirst by a home-made beverage, not only because they prefer such to the manufactured article, but also because they like to know, as far as possible, what the drink is made of.

It is for the latter, and for those whose duty it is to cater for them, that the following collection of recipes has been produced in book form, and it is hoped that this manual will be found useful.

Most of the recipes are for the production of easily made, and wholesome beverages ; many of them can be recommended, as suitable and most acceptable, when a cooling drink is required in the sick-room. It will be noticed that a number of old-fashioned inexpensive drinks, syrups, fruit vinegars, wines, etc., which were the favourite preparations of our grandmothers, are also included in this collection of recipes. Many of these can, of course, be bought ready-made, but for flavour, colour, and wholesomeness, the home-made article is, with few exceptions, better.

Alcohol, in one form or another, has been introduced in a number of the drinks described herein, notably so for American drinks, cups

and punch, and whilst admitting that this ingredient is essential for the successful results of these drinkables, it is well to remember that the less alcohol one uses the better it is for those who imbibe the drinks. This especially refers to spirits and liqueurs ; a little of either should be made to go a long way.

On the other hand, there will be found directions for hundreds of wholesome and refreshing non-alcoholic drinks, so that all tastes have been well catered for.

For the purpose of easy reference, the recipes have been arranged in alphabetical order.

C. H. S.

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Home-made Beverages.

Acidulated Alkali.

Rub 8 oz. of loaf sugar on the rinds of 5 large fresh lemons till all the zest is extracted, then pound and sift it, add 4 oz. each of bicarbonate of soda and tartaric acid, and store in an air-tight bottle. When required, stir 2 teaspoonfuls of the powder into a tumbler of water, and drink while effervescing.

Ale Berry.

Soak 2 table-spoonfuls of oatmeal groats in a gill of water for an hour, then strain into a saucepan, add $\frac{1}{2}$ pint of boiling ale or porter and sugar and ground ginger to taste. Boil gently for ten minutes, then serve.

Ale Flip.

Boil $1\frac{1}{2}$ pints of ale, $\frac{1}{4}$ oz. of butter, half a blade of mace, a clove, and $\frac{1}{2}$ oz. of sugar together, then pour on to a well beaten egg mixed with a spoonful of cold ale. Whisk well until frothy, then serve at once.

Ale Jingle.

Put a roasted apple and 2 slices of plum cake into a pint jug, fill up with hot ale, add sugar and grated nutmeg to taste, and serve.

Ale Mulled (No. 1).

Beat the yolk of a large egg, a teaspoonful of sugar and a table-spoonful of cream together, add half a pint of hot ale, stir over the fire till the mixture is thick, but not boiling, add grated nutmeg to taste, and serve.

Ale Mulled (No. 2).

Boil a pint of ale with 2 cloves, a small piece of root ginger, 2 teaspoonfuls of sugar and $\frac{1}{2}$ oz. butter together, and pour gradually on to 3 eggs beaten up with a table-spoonful of cold ale. Pour the mixture rapidly from one jug into another until well frothed, heat it again, taking care that it does not boil, add a table-spoonful of brandy, and serve.

Ale Posset.

Boil $\frac{1}{2}$ pint of new milk, and pour it over a slice of toast. Add $\frac{1}{4}$ oz. butter, the beaten yolk of an egg, $\frac{1}{2}$ pint hot ale and sugar to taste. Simmer gently for two or three minutes, then serve.

Ale Punch.

Put 1 quart of mild ale into a bowl, add 1 oz. castor sugar, the grated rind and strained juice of a lemon, a wineglassful each brandy and sherry, and a little grated nutmeg, and serve in small glasses.

Ale Sangaree.

Sweeten $\frac{1}{2}$ pint boiling ale with a teaspoonful of castor sugar, pour into a tumbler, grate a little nutmeg on the top, and serve.

Allspice Cordial.

Infuse $\frac{1}{2}$ oz. of allspice and 1 oz. sugar candy in a pint of good brandy for a fortnight, shaking it every day, then strain through filtering paper, pour into small bottles, cork them tightly and seal with bottling wax.

Almond Drink.

Simmer 3 oz. ground sweet almonds and 1 oz. ground bitter almonds in a pint of water for 15 minutes, then dissolve $\frac{1}{2}$ lb. sugar in it, and strain through a fine hair sieve. When cold add a spoonful of orange-flower water, and dilute to taste with plain or aërated water.

Almond Milk.

Blanch and pound 2 oz. sweet almonds and $\frac{1}{2}$ oz. bitter almonds with a table-spoonful orange-flower water and 2 oz. castor sugar, add a pint of cold water, cover over, and leave for three hours, stirring from time to time. Strain, add a table-spoonful of brandy if liked, and store in air-tight bottles. When required dilute with an equal quantity of cold water.

Ambrosia.

Take some strawberry syrup (see recipe), flavour it to taste with vanilla essence, and diluted with plain water or aërated water.

Angelica Cordial.

Infuse 4 oz. young angelica shoots, 4 cloves and a small piece of cinnamon in a quart of

good brandy for 2 months, keeping the jar tightly covered and shaking it occasionally. Boil $\frac{1}{2}$ pint of water and 1 lb. pure cane sugar together for five minutes, skim, and when cold add the strained brandy. Pour into bottles, and cork and seal them securely.

Angelica Liqueur.

Infuse $\frac{1}{2}$ lb. chopped angelica stalks in $2\frac{1}{2}$ pints of pure rectified spirits of wine for 6 weeks, keeping the jar tightly covered and shaking it frequently. Strain, add the thinly pared rind of half a small lemon. 2 cloves, $\frac{1}{4}$ oz. cinnamon, and $\frac{1}{2}$ lb. sugar candy. Infuse for three weeks, then strain through filtering paper and store in air-tight bottles.

Angelica Ratafia.

Infuse 2 oz. angelica stalks, $\frac{1}{2}$ oz. blanched and shredded bitter almonds, half a teaspoonful of angelica seeds and 1 lb. crushed sugar candy in 3 quarts of good brandy for 10 days, keeping the jar well covered and shaking it frequently. Strain through filtering paper, and store in air-tight bottles.

Aniseed Cordial.

Steep 1 oz. aniseed and $\frac{1}{2}$ lb pure cane sugar in a quart of good brandy for three weeks. Then strain through filtering paper and store in air-tight bottles.

Anisette.

Boil 2 lb. pure cane sugar in a pint of water for five minutes, skim, and when cold add a quart of pure rectified spirits of wine and twenty-four drops of essence of aniseed. Store in air-tight bottles.

Apple Juice.

Peel and core some juicy cooking apples, weigh them, and put 4 lb. into a jar with 3 pints of cold water. Simmer gently until the apples are broken, then strain through a jelly bag. Measure the liquid, and boil it for ten minutes with $\frac{1}{2}$ lb. pure cane sugar to every pint of liquid. When cold, pour into bottles, cork them tightly, and seal with bottling wax. Dilute with plain or aerated water as required.

Apple Punch.

Slice 2 apples and put them into a bowl with a table-spoonful of castor sugar, half a lemon sliced, and a bottle of claret. Let them stand for four hours, then strain, and serve in claret glasses.

Apple Water.

Slice 4 large apples, put them into a bowl, pour a quart of boiling water on to them, add sugar to taste, and let them stand for 4 hours. Strain, add the juice of half a lemon, and serve.

Apple Water. Iced.

Peel and slice 5 large apples, and put them into a bowl with the thinly pared rind of a lemon, 2 table-spoonfuls of lemon juice, a quart of boiling water, and sugar to taste. Let them stand till cold, then strain, and ice.

Apple Wine (No. 1).

Put 8 quarts of crushed apples and 2 gallons of boiling water into a pan, cover with a blanket, and leave for 14 days, then strain the liquid, weigh it and allow 1 lb. pure cane sugar to every lb. Dissolve the sugar in the liquid, pour into a large earthenware bowl, and cover over. When a thick scum has formed on the top, skim it off carefully, and leave till the following day, then pour into bottles, and cork and seal them securely.

Apple Wine (No. 2).

Three parts fill a cask with 10 lb. of pure cane sugar and 5 gallons of cider, and stir until the sugar is quite dissolved. Leave for two whole days and nights. Then put in the bung and vent peg, and in a year's time the wine will be fit to drink.

Apricot Brandy.

Slice 16 ripe sound apricots, and infuse them for a month in 3 pints of good brandy with $\frac{1}{2}$ lb. crushed sugar candy and 12 apricot kernels, keeping the jar tightly covered, and shaking it once a day. Strain through filtering paper, and store in airtight bottles.

Apricot Cordial.

Halve 8 large ripe apricots and put them in a wide-mouthed glass bottle with their kernels

and $1\frac{1}{2}$ pints of pure rectified spirits of wine. Steep for a month, then strain. Boil $\frac{1}{2}$ lb. pure cane sugar in $\frac{1}{2}$ pint water for five minutes, and when cold, add it to the spirit. Pour into bottles, and cork and seal them securely.

Apricot Drink.

Put 18 peeled and sliced apricots, 6 bruised kernels, 4 oz. sugar and a quart of boiling water into a basin. When cold, strain and serve. If liked the liquid may be iced.

Apricot Gin.

Half fill some wide-mouthed glass bottles with sliced apricots, and allow 6 bruised kernels and 2 oz. crushed sugar candy to every pound of fruit. Fill up the bottles with good unsweetened gin, infuse for 3 months, shaking occasionally, then strain and re-bottle.

Apricot Noyeau.

Infuse 4 oz. bruised apricot kernels, the crushed stones, and 4 oz. sugar candy in a quart of good brandy for a fortnight, then strain through filtering paper and bottle.

Apricot Ratafia.

Halve 1 lb. of ripe sound apricots and boil them in $1\frac{1}{2}$ pints of white wine until tender. Pour into a jar, add the bruised kernels, a small piece of cinnamon, 4 oz. crushed sugar candy and a pint of good brandy. Infuse for 10 days, then strain through filtering paper, and bottle.

Apricot Syrup.

Place some apricots in a large jar with half their kernels, stand it in a pot of water, and boil till the fruit is soft and the juice flows freely. Strain through a jelly bag, measure, and to every pint of juice allow 1 lb. pure cane sugar. Boil together for 10 minutes, skimming thoroughly, let it get cool, then pour into bottles. Place a little olive oil on the top of the syrup, cork the bottles tightly, and seal with bottling wax. When required, remove the oil with a piece of cotton wool, and dilute to taste with plain or aerated water.

Apricot Vinegar.

Put 3 gallons of halved apricots into an unglazed earthenware pan, pour over them a gallon

of white wine vinegar, cover the pan with a sheet of paper and leave for 4 days. Strain through a jelly bag, measure the liquid, allow 1 lb. of pure cane sugar to every pint, and boil together for 30 minutes, skimming carefully. When cool add half a pint of good brandy to every quart of liquid, and store in airtight bottles.

Apricot Wine.

Slice 24lb. of ripe sound apricots, and boil them for half an hour with half the kernels, 6 gallons of water and 2 lb. pure cane sugar. Pour into a large vessel and when lukewarm stir in two table-spoonfuls of yeast, cover over with a folded cloth or blanket, and leave undisturbed for 4 or 5 days, then strain into a clean dry cask, reserving about a gallon of the liquid. Bung the cask lightly, and fill up as the fermentation subsides, and when this has ended add a quart of white wine or good brandy and fasten the cask securely. Leave for 6 months, then bottle, and in a year the wine will be ready to use.

Apricot Wine (No. 2).

Slice 18 lb. of sound ripe apricots, and boil them for an hour with 3 gallons of water, and about half the kernels bruised. Strain through a jelly bag, measure, and to every pint of liquid allow 3 oz. pure cane sugar. Bring to boiling point again, and simmer gently for ten minutes, skimming carefully, then pour into an earthenware jar, cover over and leave until the next day. Pour the wine into dry bottles, put a lump of cane sugar into each, cork and seal the bottles securely, and store for six months.

Aromatic Cordial.

Infuse 1 oz. ground ginger, $\frac{1}{2}$ oz. cardamom seeds, $\frac{1}{4}$ oz. each of thinly pared orange rind, mace and bruised cinnamon, and 1 oz. crushed sugar candy in $1\frac{1}{2}$ pints of good whisky for a fortnight in a tightly corked bottle, then strain and re-bottle.

Arrack Liqueur.

Boil $\frac{1}{2}$ lb. sugar candy, the thinly pared rind of half a lemon, and 1 pint of water together till rather thick, then strain, and when cold add a pint of arrack. Pour into small bottles, cork tightly and seal with bottling wax.

Arrowroot Gruel.

Mix a dessert-spoonful of arrowroot smoothly with a little cold milk, add $\frac{1}{2}$ pint of boiling milk, return to the pan, and boil for five minutes, stirring all the time. Sweeten to taste and serve.

Arrowroot Water.

Boil the thinly pared rind of a lemon in 2 pints of water. Mix a table-spoonful of arrowroot smoothly with a little cold water, add the boiling water, strain into the pan, and stir until the mixture has boiled for five minutes, then add two or three spoonfuls of brandy or wine, and a little lemon juice, and serve hot or cold.

Athole Brose.

Place 1 lb. of fresh honeycomb in an earthen-ware jar, pour over it 1 pint each of good French brandy and old Scotch whisky. Steep for 5 days, then strain through filtering paper, and bottle for use.

Banana Liqueur.

Three parts fill some wide-mouthed glass bottles with sliced ripe sound bananas. Fill up with good brandy, cork the bottles tightly, and infuse for a month, shaking occasionally, then strain. Boil $\frac{1}{2}$ pint of water and 1 lb. of pure cane sugar together for five minutes, skim, and let it get cold. Sweeten the brandy to taste with the syrup, then store in airtight bottles.

Banana Ratafia.

Put 3 pints of peeled and thinly sliced bananas into a jar, add 1 oz. of blanched and pounded bitter almonds, half an inch of bruised cinnamon, 2 quarts of pure rectified spirits of wine, and $\frac{3}{4}$ lb. of crushed sugar candy. Cover the jar closely and infuse for 3 months, then filter and bottle.

Banana Shrub.

Put a quart of peeled and thinly sliced bananas into a jar, add the thinly pared rind and strained juice of a lemon, 3 pints of good old Jamaica rum, and 10 oz. of pure cane sugar. Cover the jar closely and infuse for 2 months, shaking it daily, then filter, and store in airtight bottles.

Banana Syrup.

See Recipe for *Pineapple Syrup*.

Banana Vinegar.

See Recipe for *Pineapple Vinegar*.

Banana Water.

Rub 2 oz. loaf sugar on to the rind of a lemon and put it into a jug with the strained juice, 3 peeled and thinly sliced bananas, and a pint of boiling water. Cover over and leave for 6 hours, then strain and serve. A little rum may be added to the water, and if liked, it may be iced.

Barberry Brandy.

Put 3 lb. of crushed barberries and 3 lb. of pure cane sugar into a large jar, add 2 quarts of good brandy, cover closely, and infuse for 10 days, then strain through filtering paper, and store in airtight bottles.

Barberry Syrup.

See recipe for *Apricot Syrup*.

Barley Water.

Well wash 2 oz. pearl barley and put it into a saucepan with a pint of cold water. Bring to the boil slowly, and boil gently for five minutes. Strain the water off, then add 3 pints of cold water, bring to boiling point again and simmer gently for two hours. Sweeten to taste, and if liked add a little lemon juice and serve hot or cold.

Bay Rum.

Put 1 lb. of fresh bay-leaves into a jar with 2 quarts of white rum, cover the jar closely, and steep for three weeks, shaking it every day. Strain through filtering paper, and store in airtight bottles.

Beef Tea.

Cut 1 lb of gravy beef into small pieces and put it into a jar with 1 pint of cold water. Leave for an hour, then cover the jar closely, place it in a pot of boiling water and simmer gently for 3 hours. Strain, and when cold remove the fat, and use as required.

Beef Tea, Raw.

Take 4 oz. fresh beef free from skin, fat or gristle. Shred it very finely with a sharp knife, add $\frac{1}{4}$ pint of cold water and a pinch of salt, cover over, and let it stand for an hour, then strain, and serve in a coloured glass.

Beetroot Wine.

Well wash 15 lb. of beetroots without breaking the skins, and boil them gently until tender. Pound 6 pints of sloes in a mortar till the stones are broken, then place them in a preserving pan with a quart of water, and boil for twenty minutes, then strain. When the beetroots are cold peel and slice them, and place them in a large earthenware vessel with the sloe juice. Cover over with a folded cloth, and next day add 6 lb. of halved sultana raisins, and the thinly pared rind of 2 Seville oranges and 2 small lemons. Boil $4\frac{1}{2}$ gallons of water and 13 lb. of pure cane sugar together for 40 minutes, skimming well, then pour it over the beetroot, and when lukewarm, stir in 4 table-spoonfuls of yeast, cover over, and leave for 3 days. Strain the liquid into a cask, and keep back about a gallon to fill up the cask as the fermentation subsides. When this has ended, add a pint of good brandy and 3 oz. of sugar candy, bung the cask, and leave it undisturbed for a month, then rack it off, filter the lees, and return the whole to the cask with 1 oz. of dissolved isinglass and 1 oz. of blanched and shredded bitter almonds. Bung the cask tightly, and leave it for 18 months, then bottle, and in a year it will be ready for use.

Birch Beer.

Boil 1 lb. of black birch bark in 7 pints of water for 1 hour, then strain, and boil rapidly until the liquid is of the consistency of treacle. Boil 2 oz. of hops, $\frac{1}{2}$ lb. of ginger, $\frac{1}{2}$ lb. of pimiento and 3 gallons of water together for 25 minutes, strain on to the bark liquor, return to the pan and bring to boiling point (stirring frequently), then add 6 quarts of golden syrup, and when dissolved, strain into a clean cask. Add 20 gallons of boiled water, and when the whole is lukewarm stir in a pint of liquid yeast. Bung the cask loosely till fermentation has quite ceased, then bottle the beer, cork and seal, and store in a cool place.

Birch Wine.

Boil 9 gallons of sap from the birch tree, 9 quarts of honey (or 23 lb. of pure cane sugar),

12 cloves, the thinly pared rind of 6 lemons, and 2 oz. of hops together for ten minutes, skimming well. When lukewarm pour into a clean cask, add a piece of toast spread with yeast, and let it ferment for 4 or 5 days. Then bung the cask closely and leave for 2 months, when the wine should be bottled. In 2 months it will be fit for use.

Bishop (1).

Stick 12 cloves into a large orange and roast it until brown, then cut into eighths, take out the pips, put into a clean pan, and add a bottle of port. Sweeten to taste, let it get hot, infuse on the stove for 20 minutes, taking care that it does not boil, then strain and serve.

Bishop (2).

Stick a lemon with cloves, and roast it before the fire till brown. Rub the zest of a fresh lemon on to 8 oz. of loaf sugar, pound it, place it in a clean pan with the roasted lemon cut in quarters, $\frac{1}{2}$ pint each of water and port, a bottle of claret, and a little grated nutmeg, ginger, and cinnamon. Heat the mixture slowly, add a wineglassful of cherry brandy and serve.

Bishop's Nightcap.

Stick a Seville orange with 12 cloves and roast it in front of the fire till dark brown. Boil half a teaspoonful each of mace, ginger, cinnamon, allspice and cloves, and the thinly pared rind of a lemon, in half a pint of water for half an hour, strain, add the strained juice of a lemon, $\frac{1}{4}$ lb. sugar, the roasted orange, and a bottle of port. Heat slowly, then serve.

Bitter Wine.

Boil 6 gallons of water, 15 lb. pure cane sugar and 3 oz. ginger together for half an hour, skimming when necessary, then pour into a large vessel containing $1\frac{1}{2}$ pints of wormwood, 3 pints each green and red camomile, 3 oz. of camomile flowers, $1\frac{1}{2}$ oz. of gentian root, and 2 handfuls of rosemary. Cover over and infuse for five days, then boil part of the liquid and add it to the remainder to make the whole lukewarm. Stir in 6 table-spoonfuls of liquid yeast, and strain into a cask (reserving about a

gallon to fill up the cask as the fermentation subsides), bung lightly till the hissing noise ceases, then add one and a half ounces of dissolved isinglass, and one and a half pints of good brandy. Stop the cask securely, and in 9 months bottle off and keep for six months longer.

Bitters.

Crush 1 oz. gentian root and half oz. of husked cardamoms together, and mix with 2 oz. of thinly pared Seville orange rind. Half fill some wide-mouth glass bottles with these ingredients, fill up with brandy, cork tightly, and infuse for a fortnight, then strain, and rebottle.

Blackberry Brandy.

Bruise one and a half quarts of fine ripe blackberries, and infuse them for a fortnight in a tightly covered jar with a quart of good brandy, half an oz. of cinnamon, 8 oz. crushed sugar candy and 6 cloves. Strain through filtering paper, and store in airtight bottles.

Blackberry Cordial.

Bruise 3 quarts of sound ripe blackberries, and put them into a jar with 3 pints of whisky, 6 oz. of crushed sugar candy, the thinly pared rind of a lemon, and 1 oz. of bruised ginger. Cover the jar closely, steep for three weeks, then strain and bottle.

Blackberry Gin.

Break half a pound of sugar candy into small pieces, and put it into a large jar with a quart of ripe sound blackberries, and one and a half pints of good unsweetened gin. Cover closely and leave for three months, shaking the jar daily for the first month, then strain through filtering paper, and store in airtight bottles.

Blackberry Ratafia.

Put 1 quart of brandy, 1 pint of fresh blackberry juice, 2 cloves, a piece of cinnamon, the thinly pared rind of half a small lemon, and $\frac{1}{2}$ lb. pure cane sugar into a large jar, cover it closely, and infuse for a month, then filter and bottle.

Blackberry Syrup.

Put 8 lb. of sound ripe blackberries, half pint of cold water and 8 lb. of pure cane sugar into

a jar, cover it closely, and cook it in a pot of boiling water for two hours. Strain the juice through a jelly bag, boil for 10 minutes, skimming carefully, and when cold add a wineglassful of brandy to every pint of syrup. Pour into bottles, cork them tightly and seal with bottling wax.

Blackberry Vinegar.

Put 6 quarts of ripe sound blackberries into an unglazed jar, and pour over them 2 quarts of white wine vinegar. Cover the jar with paper and infuse for four days, then strain through a jelly bag, and to every pint of liquid allow 1 lb. of pure cane sugar, and boil together for 20 minutes, skimming thoroughly. When cold, pour into bottles, and cork and seal them securely.

Blackberry Whisky.

Put 9 pints of ripe fresh blackberries into a large jar, add 2 lb. of pure cane sugar, half a gallon of good old whisky, 8 cloves, a piece of cinnamon, and half a nutmeg sliced. Cover the jar closely, infuse for 6 months, then filter, and store in airtight bottles.

Blackberry Wine.

Mash 4 gallons ripe sound blackberries in a tub, pour over them 4 gallons of boiling water, stir well, cover with a blanket, and let it stand for five days. Strain the liquid without disturbing the crust on the surface, and to every gallon allow 1 lb. of pure cane sugar, pour into a cask, and let it work for about 12 days, reserving about a gallon of liquid to fill up the cask as the fermentation subsides. Add a stick of cinnamon and a gill of good brandy to every gallon of wine, bung the cask tightly and keep for a year.

Black Currant Cordial.

Put 1 lb. of black currants into a large wide-mouthed bottle, add half a pound of finely crushed sugar candy and one and a half pints of good unsweetened gin. Cork the bottle tightly and leave for 2 months, then filter till clear and rebottle.

Black Currant Liqueur.

Put 2 quarts of fine ripe black currants into a large jar, add 1 lb. of crushed sugar candy, 6 cloves, and 3 pints of brandy. Cover the jar tightly, and infuse for 3 months, then filter into bottles, and cork and seal them securely.

Black Currant Syrup.

See recipe for *Blackberry Syrup*.

Black Currant Tea.

Put a large table-spoonful of black currant jam, a dessert-spoonful of lemon juice, and a pint of boiling water into a jug. Stir well, add sugar to taste, cover the jug, and let the mixture infuse by the side of the fire for 30 minutes. Strain and serve either hot or cold.

Black Currant Vinegar.

Put 4 quarts of ripe black currants, and 2 pints of picked and washed young currant leaves into a preserving pan, and stir over the fire until the juice flows freely. Strain through a jelly bag, measure the juice, allow 12 oz. pure cane sugar to every pint, and boil together for twenty minutes, skimming carefully. When cold, mix in 3 gills of white wine vinegar to every pint of syrup, then measure again, allow a gill of brandy to every quart of liquid, and store in airtight bottles.

Black Currant Wine.

Put 4 gallons of cold water and 4 gallons of fresh black currant juice into a cask with 14 lb. of pure cane sugar. Leave in a warm place till the fermentation has ended, then rack it off into a smaller cask, add a pint of good brandy to every 3 gallons of wine, bung the cask tightly and leave for 9 months, then bottle, and in 12 months time it will be fit to drink.

Bomba.

Blanch 1 oz. sweet almonds and 1 bitter almond, and pound them in a mortar to a smooth paste with 1 oz. castor sugar. Add very gradually 1 pint of cold water, than strain and serve.

Brandy Shrub.

Put the thinly pared rind of 2 lemons, one and a half pounds pure cane sugar and the strained

juice of 4 lemons into a jar with 2 quarts of good brandy, cover closely and infuse for 5 days. Strain, add half a small teaspoonful of grated nutmeg and 3 pints of sherry. Filter into bottles, and cork and seal them securely.

Café au Lait.

Roast and grind the coffee, if possible, just before it is required. To every pint of water allow 3 oz. of coffee, place the latter in a fine muslin bag, then in a heated jug, pour over the boiling water, then cover the jug, and place it in a saucepan of boiling water for five minutes. Then pour into cups, add an equal quantity of boiling milk, and sweeten to taste.

Café Noir.

Allow two gills of freshly ground coffee to every four gills of boiling water. Make according to the directions given above, and serve in small cups.

Capillaire.

Boil 3 pints of water and 3 pounds of pure cane sugar together for twenty minutes, removing the scum as it rises, then add a few drops of vanilla essence and a gill of orange-flower water. Strain through a jelly bag, pour into bottles, and cork and seal them securely. When required, dilute with plain or aerated water, and if liked add a little wine or spirit or some slices of fruit.

Caraway Cordial.

Infuse 1 oz. caraway seeds, and 2 oz. each of ginger and sugar in a quart of brandy for ten days, then filter and store in airtight bottles.

Cassis.

Strip and bruise one and a half pounds of sound ripe black currants, put them into a jar, add 4 oz. raspberries, an inch of bruised cinnamon, 2 cloves, 2 quarts of good unsweetened gin and 1 lb. pure cane sugar. Cover the jar, and infuse for 6 weeks, then filter into bottles and cork and seal them securely.

Caudle (No. 1).

Take a pint of oatmeal gruel, sweeten it to taste, add a pinch of grated ginger, a glass of port, and the yolk of two eggs, and serve hot.

Caudle (No. 2).

Mix a table-spoonful of fine oatmeal smoothly with a little cold water, add a pint of milk in which the rind of a lemon has been simmered, strain into a pan and stir until it has boiled for five minutes, then add a wineglassful of sherry or brandy, sugar to taste and a little grated nutmeg, and serve.

Cherry Brandy.

Choose sound ripe Morella cherries, and half fill some wide-mouthed glass bottles with them, add 3 oz. crushed sugar candy, ten cherry kernels, and two cloves to every pound of fruit, fill up with good brandy, and cork and seal securely. Leave for three months, then strain and rebottle.

Cherry Gin.

Stalk the cherries, rejecting any unsound ones, prick them with a needle, and half fill some wide-mouthed glass bottles with them. Add 6 cherry kernels, and 4 oz. crushed sugar candy to every pound of fruit, fill up with good unsweetened gin, and cork and seal the bottles. Store the bottles in a cool, dry place for three months, shaking them two or three times a week, then strain and rebottle.

Cherry Liqueur.

Put 6 lb. of stalked and stoned cherries into a large jar, add a quart of rum and a quart of brandy, a piece of bruised cinnamon, 4 cloves, and one and a half lb. of crushed sugar candy. Cover the jar closely, and infuse for 2 months, then strain and rebottle.

Cherry Noyeau.

Put 4 oz. of blanched and pounded cherry kernels into a jar, add 4 cloves, $\frac{1}{4}$ oz. cinnamon, 6 oz. pure cane sugar, and a quart of brandy. Cover the jar, and let it stand for six weeks, shaking it daily, then filter, and store in air-tight bottles.

Cherry Ratafia.

Stone some ripe sound cherries, put them into a jar and cook in a pan of boiling water till the juice flows freely, then strain and measure the

liquid, put it into a jar with a quart of brandy, $\frac{1}{4}$ oz. nutmeg, 6 cloves, 4 oz. of blanched and pounded cherry kernels, and 12 oz. pure cane sugar to every pint of the juice. Cover closely and infuse for a month, shaking the jar twice daily, then filter into bottles, and cork and seal them securely.

Cherry Syrup.

See recipe for *Apricot Syrup*.

Cherry Vinegar.

See recipe for *Apricot Vinegar*.

Cherry Water.

Mash 8 oz. of ripe sweet cherries, and put them into a bowl with 2 oz. castor sugar, 6 bruised kernels, and a pint of boiling water. Cover over and let them stand for 6 hours, then strain, add a table-spoonful of brandy (if liked), and serve.

Cherry Whisky.

Put 8 lb. of stalked and stoned cherries into a jar, add 2 quarts of good whisky, 2 lb. pure cane sugar, 12 cloves, half an ounce of bruised cinnamon, and 1 oz. bruised cherry kernels. Cover over, and infuse for two months, shaking the jar daily, then filter and store in airtight bottles.

Cherry Wine.

Mash some ripe cherries in a tub and leave them until the following day, then drain all the juice from them, and to every five gallons add 12 lb. of pure cane sugar. Cover over, and let it stand for three days, stirring two or three times daily, then strain into a cask, add the thinly pared rind of three large fresh lemons and 1 oz. isinglass dissolved in two and a half pints of good brandy. Bung tightly and leave for six months, then rack it off, filter the lees, and fill the cask again, adding one and a half ounces sugar candy, and bottle off in 18 months time.

Chocolate.

To every ounce of chocolate, allow 1 pint of milk or water or milk and water mixed. Grate the chocolate, pour over it the hot liquid, and either heat the mixture in a chocolate mill, or

place it in a saucepan and stir very briskly while heating to make it frothy. It must not be allowed to boil, or it will become oily.

Cider Wine.

Put 8 gallons of apple juice, 8 lb. of honey, 2 oz. white tartar, and half oz. each of cloves, mace and cinnamon into a cask, cover the bung-hole with a cask, and leave until the fermentation has ended, then add 2 quarts of good old Jamaica rum, bung the cask tightly, and leave for 6 months before bottling.

Cinnamon Cordial.

Put a quart of whiskey, 6 oz. crushed sugar candy and 4 oz. bruised cinnamon into a covered jar, infuse for ten days, shaking the jar frequently, then filter and bottle.

Citron Liqueur.

Put 6 oz. citron peel, 4 oz. thinly pared orange rind, and half a grated nutmeg into a jar, add 2 quarts of good unsweetened gin, one and a half lb. of sugar dissolved in a pint of cold water, and infuse for 10 days, then filter and store in airtight bottles.

Clary Wine.

Boil 4 gallons of water and 12 lb. of pure cane sugar together, skimming when necessary, then pour into a cask, and when lukewarm add a gallon of clary flowers and tops, and half a pint of yeast. Leave until the fermentation has ceased, stirring two or three times daily for the first four or five days, then bung securely and after 4 months draw off the wine, add a quart of good brandy, and bottle.

Clove Cordial.

Put 2 oz. each of cloves and coriander seed, and 24 crushed black cherries into a jar, add half a pound of sugar candy dissolved in half a pint of cold water, and a quart of good unsweetened gin. Cover the jar and infuse for a month, then filter and bottle.

Cocoa.

Allow from one half to one teaspoonful of cocoa to every teacupful of milk, water, or milk and water mixed. Mix the cocoa smoothly with

a little of the cold liquid, add the remainder boiling, pour into a saucepan, bring to boiling point and serve.

Cocoa, Iced.

Mix four table-spoonfuls of cocoa smoothly with a little cold milk, add a quart of boiling milk, pour into a pan, and bring to boiling point, then sweeten to taste, ice, and serve with a teaspoonful of whipped and sweetened cream in each cup.

Coffee.

Allow a heaped up table-spoonful of freshly ground coffee to every half-pint of water. If a cafetière is not at hand follow the instructions given in the recipe for *Café au Lait*, and when ready, pour into a heated coffee pot.

Coffee, Burnt.

Sweeten some very strong coffee to taste, pour it into small cups, place a teaspoonful of brandy in each, set fire to it, and when the spirit is partly consumed, blow out the flame and drink the coffee at once.

Coffee, Iced.

To a quart of very strong coffee, add a wine-glassful of maraschino or brandy, and 3 oz. of castor sugar. Embed the jug in ice for three hours, and serve whipped and iced cream with the coffee.

Coffee Liqueur.

Put a pound of cane brown sugar and half a pint of water into a pan, for five minutes, skimming well, then add 136 freshly roasted coffee berries, and let them infuse by the side of the fire for 10 minutes. Pour the syrup and berries into a jar, add a quart of good brandy, cover and infuse for a month, shaking the bottle daily, then filter and bottle.

Coltsfoot Wine.

Boil six gallons of water, 12 lb. pure cane sugar, and the strained juice of six lemons together for half an hour, removing the scum as it rises, then pour it on to one and a half pecks of freshly gathered coltsfoot flowers, 5 lb. of stoned and chopped Malaga raisins and the

thinly pared rind of 4 lemons. Stir well, and when lukewarm add a gill of good yeast, cover over and leave for four days, then strain into a clean cask, bunging it lightly and reserving about a gallon of the liquid to fill up the cask as the fermentation subsides. When it has quite ceased to work, add a quart of good brandy, bung the cask tightly, and leave for six months before bottling.

Cowslip Wine.

See recipe for *Coltsfoot Wine*, but omit the raisins and use half a peck more of cowslip pips.

Cranberry Gin.

Put $\frac{1}{4}$ oz. blanched bitter almonds, 2 lb. of ripe sound cranberries previously bruised or mashed, 1 lb. crushed sugar candy, 4 cloves, an inch of cinnamon, and a quart of good unsweetened gin into a jar, cover it closely and infuse for 3 months, shaking it occasionally, then filter and bottle.

Cranberry Syrup.

Mash 12 lb. of ripe sound cranberries, put them into a jar, place it in a pan of boiling water and cook for two hours, then strain through a jelly bag, add a pound of pure cane sugar to every pint of juice, and boil together for 15 minutes, skimming carefully. When cold, pour into bottles, and cork and seal them securely.

Cranberry Vinegar.

Mash 6 lb. of ripe sound cranberries, and put them into an unglazed jar with three quarts of white wine vinegar. Cover over and infuse for 10 days, stirring frequently, then strain through a jelly bag, allow a pound of pure cane sugar to every pint of liquid, and boil together for ten minutes, skimming when necessary. When cold, pour into bottles, and cork and seal them securely.

Cranberry Water.

Pour a pint of boiling water on to half a pint of bruised cranberries, and when cold strain and sweeten to taste.

Cranberry Whisky.

Put a pint of fresh cranberry juice, $1\frac{1}{4}$ lb. of pure cane sugar, the thinly pared rind of half

a lemon, an inch of bruised cinnamon, 4 cloves and a quart of good whisky into a jar, cover closely, and infuse for a month, then filter and bottle.

Crème d'Absinthe.

Put 2 oz. of wormwood flower shoots into a jar, add $\frac{1}{2}$ oz. bruised cinnamon, 4 cloves, 1 lb. crushed sugar candy, and 3 quarts of pure rectified spirits of wine. Cover the jar, and infuse for a fortnight, then filter, add one or two drops of green colouring if necessary, pour into bottles and cork and seal them securely.

Crème de Citron.

Boil 12 oz. pure cane sugar and a pint of water together for 5 minutes, skim, and when cold add 3 pints of pure rectified spirits of wine, 60 drops of oil of citron, and a little yellow colouring. Filter into bottles and cork and seal them securely.

Crème de Giroflé.

Boil 12 oz. pure cane sugar and a pint of water together for 5 minutes, skim, and when cold add 3 pints of pure rectified spirits of wine, 42 drops of oil of cloves, and 2 or 3 drops of cochineal. Strain through filtering paper and store in airtight bottles.

Crème de Menthe.

Put 24 sprigs of fresh young mint into a jar, add the strained juice of two lemons, 6 oz. crushed sugar candy, and a quart of brandy. Infuse for a fortnight, then filter and bottle.

Crème d'Oranges.

Slice 6 large juicy oranges (removing the pips) and put them into a jar with 3 pints of good brandy, half a pint of orange flower water, and 1 lb. of crushed sugar candy. Cover the jar closely and infuse for three weeks, then strain through filtering paper, add a little yellow colouring, and store in airtight bottles.

Crème de Vanille.

Break two vanilla pods into small pieces and put them into a jar with 3 pints of brandy, $\frac{3}{4}$ lb. of crushed sugar candy, and a pint of water. Infuse for a fortnight, then filter into bottles and cork and seal them securely.

CUPS.

Ale Cup.

Toast a slice of bread and put it into a bowl with the thinly pared rind and strained juice of a lemon, 1 oz. of castor sugar, a good pinch of grated nutmeg, a sprig of balm, two wine-glassfuls of sherry, one of brandy, and 3 pints of ale. Let it stand for five minutes, then remove the balm and serve.

Allahabad Cup.

Mix a pint of pale ale, and a pint of white wine together, sweeten to taste, add two sprigs of mint, a little grated nutmeg, and a slice of toast and serve.

Apple Cup.

Slice 4 large apples, add 3 gills of boiling water, cover the jug and let it stand until cold. Strain, add a pint of cider, sugar to taste and a little crushed ice, and serve.

Bacchus Cup.

Put half a pint of sherry, 2 table-spoonfuls of brandy, one of noyveau, and one of castor sugar into a jug, add a sprig of balm, half a bottle of champagne, a few pieces of ice, and a bottle of iced seltzer water and serve.

Badminton Cup (No. 1).

Embed a large jug in ice, and place in it a bottle of Burgundy, 1 oz. castor sugar, the thinly pared rind of one orange and the strained juice of two, a sprig of borage, and a wineglassful of sherry or curaçao. Let it stand for two hours, then add two bottles of iced soda water and serve.

Badminton Cup (No. 2).

Embed a large jug in ice, and pour into it a pint of lemonade, a pint of claret, a wineglassful of brandy, 3 slices of cucumber, 9 lumps of sugar, and the thinly pared rind of a lemon. Let it stand for 2 hours, then add two or three lumps of ice and serve.

Balaclava Cup.

Put the thinly pared rind of a lemon into a bowl, add the strained juice, a glass of curaçao, a few slices of cucumber, 1 oz. of castor sugar,

half a bottle of champagne, a bottle of claret and a bottle of seltzer water, and serve.

Burgundy Cup.

Embed a jug in ice, and place in it a bottle of Burgundy, a liqueur-glassful of chartreuse, the strained juice of a lemon, and sugar to taste. Before serving, add half a pint of port and 2 bottles of well iced seltzer water.

Chablis Cup.

Embed a jug in ice, and put into it two pints of chablis, one and a half gills of sherry, and a sprig of borage. Rub 10 lumps of sugar on the rind of a large lemon, then pound them and stir into the liquid. Let it all stand for 1 hour, then add two bottles of well iced seltzer water and serve.

Champagne Cup (No. 1).

Put a bottle of iced champagne into a large jug, add a sprig of borage, a wineglassful of brandy, a table-spoonful of maraschino, and two bottles of iced soda water.

Champagne Cup (No. 2).

Put a bottle of iced champagne into a large jug, add 2 or 3 sprigs of verbena, 3 slices of cucumber, 1 oz. castor sugar, a liqueur-glassful of curaçao, and two bottles of iced soda water.

Cider Cup (No. 1).

Embed a large jug in ice, and pour into it a quart of cider, a glass of brandy, a pint of lemonade, six lumps of sugar, and a sprig of borage and balm. Let it stand for half an hour, then add a bottle of iced soda water.

Cider Cup (No. 2).

Put a quart of iced cider into a large jug, add a sprig of mint, 6 lumps of sugar previously rubbed on to the rind of a lemon and then pounded, a wineglassful of sherry and one of curaçao, and lastly two bottles of iced soda water.

Claret Cup (No. 1).

Put a bowl in a tub of ice, and pour into it the strained juice of 2 lemons, a gill of brandy, and two bottles of claret. Rub 2 oz. loaf sugar

on to the rind of 2 lemons, pound it, and stir it into the liquid. Before serving, add a bottle of iced champagne and 2 bottles of iced soda water.

Claret Cup (No. 2).

Pour a bottle of claret into a bowl, stand it in ice, add a wineglassful each of sherry, noyau, and maraschino, half a pint of lemonade, sugar to taste, 2 sprigs of borage or verbena, and let it all stand for an hour, then add a bottle of iced soda water and serve.

Cool Cup (No. 1).

Rub 2 oz. loaf sugar on to the rind of a lemon, pound it, place in a bowl, add a pint of claret, half a pint of water, a little powdered cinnamon and grated nutmeg, and a sprig of borage. Let it stand in ice for an hour before serving.

Cool Cup (No. 2).

Embed a jug in ice, pour into it one and a half pints of lemonade, and 3 gills of sherry, add two or three slices of cucumber and a sprig of mint or thyme, and let it stand for an hour before using.

Hock Cup.

Rub 2 oz. sugar on to the thinly pared rind of two lemons, pound it, and place it in a bowl with the strained juice, a liqueur-glassful each of curaçao and chartreuse, and a quart of iced hock. Stir well, add two bottles of iced soda water and serve.

Lager Beer Cup.

Rub 2 oz. loaf sugar on to the rind of a large lemon, pound it, place it in a bowl, add the thinly pared rind of another lemon, and the strained juice of both, one and a half gills of sherry, a sprig of mint, half pint of iced water, and 2 bottles of iced lager beer and serve.

Liqueur Cup.

Put a pint of claret into a jug, add a sliced lemon, a liqueur-glassful each of curaçao, kirsch, brandy and maraschino, 1 oz. castor sugar, and a pint of water, and let it stand in ice for one hour before serving.

Loving Cup.

Embed a large jug in ice, and pour into it half a bottle of Madeira, $1\frac{1}{4}$ pints of water, half a pint of brandy, add two thinly sliced lemons, a sprig of borage and mint, and 3 oz. loaf sugar. Let it stand for an hour, and before serving add a bottle of well iced champagne.

Marsala Cup.

Rub 2 oz. loaf sugar on to the rind of two lemons, pound it and place in a jug, add the strained juice, 6 large ripe strawberries, a sprig of borage, a bottle of iced Marsala, and a bottle of iced seltzer water.

Moselle Cup.

Put a bottle of iced Moselle into a bowl, add 2 liqueur-glassfuls of curaçao, the thinly pared rind of half a lemon, 3 slices of pineapple, a bottle of iced seltzer water and sugar to taste, then serve.

Oxford Cup.

Toast 3 slices of bread, and put them into a jug with the strained juice of 2 lemons. Rub 1 oz. sugar on to the rind of a lemon, pound it, and put into the jug, add the thinly pared rind of another lemon, a pint of sherry, one and a half pints of good ale, add grated nutmeg to taste, and if liked a little more sugar, let it all stand for one and a half hours, then strain and serve.

Pineapple Cup.

Peel a pineapple, and put the rind into a pan with 4 oz. sugar and half a pint water, bring to the boil and skim. Slice the pineapple thinly, sift it with 2 oz. coated sugar, place it in a bowl, strain the pineapple syrup over it, and let it stand on ice for five or six hours, then add a quart of iced hock or moselle, and a bottle of iced soda water and serve.

Sauterne Cup.

Put a quart of iced sauterne into a bowl; rub 1 oz. loaf sugar on to the rind of a lemon, pound it, and add it to the sauterne with the strained juice, a wineglassful each of curaçao and brandy, 3 slices of cucumber, 3 sprigs of mint and borage, and 2 bottles of iced soda water.

Sherry Cup.

Put a pint of sherry into a jug, add a thinly sliced lemon, six strawberries, half a pint of champagne, and sugar to taste. Let it stand in ice for an hour, then add two bottles of iced soda water and serve.

Sleeping Cup.

Put 10 cloves, and a dozen coriander seeds into a small pan, add a pint of water, and simmer for 20 minutes, then strain and add half a pint of old rum, and sugar and powdered cinnamon to taste and serve hot.

Strawberry Cup.

Rub some ripe strawberries through a hair sieve, and put a pint of this purée into a jug. Add a liqueur-glassful of maraschino, a bottle of white wine, 6 whole strawberries, and sugar to taste, and let it stand in ice for an hour before using.

Tennis Cup.

Rub 6 oz. loaf sugar on to the rind of 3 lemons, pound it, and place it in a jug with the strained juice, two sprigs of borage and verbena, three wineglassfuls of brandy and two of ginger syrup. Let it stand in ice for an hour, and before serving add four bottles of iced seltzer or soda water.

Wine Cup.

Put a bottle of iced claret into a jug, add a gill of brandy, a wineglassful of maraschino, a thinly sliced orange, the juice of a lemon, 1 oz. loaf sugar previously rubbed on the rind of the lemon and then pounded, 2 slices of cucumber, 4 sprigs of mint, then add a bottle of iced champagne and two of iced soda water and serve.

Zeltlinger Cup.

Rub 1 oz. lump sugar on to the rind of a lemon, pound it, and put it into a bowl with the strained juice, 2 slices of pineapple, a gill of sherry and a bottle of Zeltlinger. Let it stand on ice for an hour and before serving add a bottle of iced soda water.

Curaçao.

Put 4 oz. thinly pared orange rind into a jar, pour over it 3 gills of boiling water, and when cold add 2 quarts of brandy and infuse for a fortnight, shaking the jar daily. Boil one and a half pounds of pure cane sugar and 3 gills of water to a thick syrup, add the filtered brandy and a few drops of yellow colouring if necessary, then store in airtight bottles.

Currant Brandy.

Infuse 4 lb. of red or white currants, 6 cloves, 2 inches of bruised cinnamon, and 3 lb. of crushed sugar candy in 3 quarts of good brandy for a month, then filter, and bottle.

Currant Champagne.

Boil 3 gallons of water and 8 lb. of pure cane sugar together for ten minutes, skimming when necessary. Then pour into a tub over 2 quarts of bruised and stripped white currants and the same quantity of red ones. Stir well and when lukewarm add a gill of good yeast. Cover over, and leave the wine for two or three days, then strain into a cask and when the fermentation is ended, add an ounce of dissolved isinglass. Bung tightly and leave for 8 months before bottling.

Currant Ratafia.

Bruise 5 pints of sound ripe red or white currants, and put them into a jar with an inch of bruised cinnamon, 2 oz. blanched and pounded bitter almonds, 3 lb. crushed sugar candy, a blade of mace, and a gallon of good brandy. Cover the jar tightly and infuse for three months, then filter and bottle.

Currant Shrub.

Well bruise 8 lb. of white currants, strew over them 8 oz. cane castor sugar and leave until next day, then strain the juice, measure it, and put it into a jar with a pint of good old Jamaica rum, and 6 oz. crushed sugar candy to every pint of juice. Let it stand for two days, then filter into bottles and cork and seal them securely.

Currant Syrup.

See recipe for *Cranberry Syrup*.

Currant Vinegar.

See recipe for *Black Currant Vinegar*. Either white or red currants or equal quantities of each may be used.

Currant Water.

Bruise a gill of raspberries and a pint of stripped red currants and put them into a preserving pan with a quart of cold water and half a pound of sugar. Boil for ten minutes skimming thoroughly, then strain through a jelly bag, add a little more sugar if necessary, and serve when cold.

Currant Whisky.

Strip and bruise 2 lb. of white currants, and put them into a jar with one and a half pounds of crushed sugar candy, half oz. bruised cinnamon, $\frac{1}{4}$ oz. cloves, half oz. blanched and pounded bitter almonds and 2 quarts of good whisky. Infuse for a month, keeping the jar tightly covered, and shaking it daily, then filter into bottles and cork and seal them securely.

Currant Wine, Red or White.

Strip and bruise 2 gallons of ripe currants, and put them into a tub with 6 lb. of crushed cane sugar, and 3 gallons of water. Cover with a blanket and leave for three days, stirring from time to time. Strain into a cask, reserving a little of the liquid to fill up with as the fermentation subsides, and when this has quite finished add a pint of sherry and brandy mixed for every gallon of wine. Bung tightly, and bottle in six months time.

Damson Cordial.

Half fill some wide-mouthed glass bottles with ripe damsons, allow 4 oz. crushed sugar candy, 4 cloves, a small vanilla bean, 2 inches of lemon peel, and a small piece of cinnamon, and bruised ginger to every pound of fruit, fill up the bottles with good brandy, cork tightly and infuse for 6 months, then strain and rebottle.

Damson Gin.

Prick a quart of sound ripe damsons with a darning needle and infuse them for 3 months in a tightly covered jar with 2 quarts of good unsweetened gin, 24 damson kernels and 2 lb.

crushed sugar candy, shaking occasionally. Strain through filtering paper and store in air-tight bottles.

Damson Ratafia.

Take the kernels from 4 lb. damsons, and pound them in a mortar with 2 oz. bitter almonds and a spoonful of brandy. Infuse them for six weeks in a tightly closed jar with 2 quarts of good brandy, shaking twice daily. Dissolve one and a half pounds sugar candy in half a pint of cold water, add the strained brandy, filter into bottles, and cork and seal them securely.

Damson Syrup.

Put some ripe damsons in a jar, place it in a pot of water, and boil until the juice flows freely. Strain through a jelly bag, measure the liquid, allow 1 lb. pure cane sugar to every pint of juice, and boil together for ten minutes, skimming carefully. When cold, pour into bottles, place a little olive oil on the top, and cork and seal securely. When required remove the oil with a piece of cotton wool, and dilute the syrup to taste with plain or aerated water.

Damson Vinegar.

See recipe for *Apricot Vinegar*.

Damson Water.

See recipe for *Peach Water*.

Damson Wine.

Boil 16 lb. of pure cane sugar and 21 quarts of water together for half an hour, removing the scum as it rises, then add 16 quarts of stalked and stoned damsons, and boil for 30 minutes longer, stirring and skimming frequently. Strain through a fine sieve into a large bowl, and when lukewarm add a gill of good yeast, and let it ferment for three or four days. Draw off into a cask, filter the lees, and fill up the cask with them as the fermentation subsides. When this has ended, add one and a half pints of good brandy, bung the cask tightly, and leave it for six months, then rack it off, filter the lees through a piece of folded flannel, and fill up the cask again, adding an ounce of isinglass dissolved in a quart of the wine. Bung securely and leave for two years, then bottle.

Dandelion Wine.

Put 4 quarts of yellow dandelion petals into a tub, pour over them a gallon of boiling water, cover with a cloth, and let it stand for three days, stirring it frequently. Strain the liquid, measure it, allow three and a half pounds of pure cane sugar, the thinly pared rind of an orange and a lemon, and an inch of bruised ginger to every gallon, and boil together for 30 minutes. Add the sliced lemon, and when cool, a piece of toast spread with yeast, let it stand for 2 or 3 days then draw off into a cask; let it stand (well bunged down) for two months then bottle.

Devonshire Drink.

Put a table-spoonful of lemon syrup into a glass, add half a pint of hot milk, and powdered cinnamon and powdered cloves to taste, and serve.

Eau Sucrée.

Sweeten some boiling water to taste, and serve cold or iced.

Egg and Brandy.

Add half a small teaspoonful of castor sugar and a table-spoonful each of brandy and boiling water to a well beaten fresh egg, strain and serve.

Egg Cordial.

Whisk the whites of two eggs to a very stiff froth, add half a gill of cream and the same quantity of brandy, and serve.

Egg Flip (No. 1).

Pour a pint of hot ale on to 3 eggs beaten up with 2 oz. of sugar, and pour the mixture quickly from one jug to another four or five times, then serve hot in glasses with a little nutmeg and ginger grated over the top.

Egg Flip (No. 2).

Put the yolk of an egg and a small teaspoonful of castor sugar into a tumbler and beat until light and creamy, then add a glass of port and the stiffly whisked white of egg and serve.

Egg Nogg (No. 1).

Beat the yolks of 2 eggs with half of castor sugar, then add two table-spoonfuls of whisky and a pint of boiling milk and serve.

Egg Nogg (No. 2).

Beat up an egg and a small teaspoonful of castor sugar, add a large table-spoonful of sherry and a gill of cream, strain and serve.

Elderberry Wine.

Strip 14 lb. of elderberries from their stalks, put them into a tub, mash and bruise them well, pour over them 6 gallons of boiling water, and leave for 24 hours, then strain through a jelly bag, pressing the berries well to obtain all the juice. Measure the liquid, and put it into a pan with 3 lb. of pure cane sugar, 1 lb. of rasins, half-ounce ground ginger, and 5 cloves to every gallon. Boil for an hour removing the scum as it rises, and when lukewarm stir in a gill of yeast and pour into a cask, reserving about a gallon of liquid to fill up the cask as the fermentation subsides. Cover the bung-hole with a cloth or tile, and leave for about a fortnight, then add a quart of brandy, bung the cask tightly and bottle off in six months' time.

Elderflower Wine.

Stone 16 lb. of Malaga raisins, cut them into small pieces and put them into a tub with half a peck of elderflowers. Boil 12 gallons of water and 32 lb. of pure cane sugar together for 10 minutes, skimming when necessary, then pour into the tub and stir well. When lukewarm add half a pint of yeast, cover over and leave until the following day, then add the thinly pared rind and strained juice of 8 large lemons, and let it remain covered up for three days more. Strain into a clean cask, bung tightly until the fermentation has ended and keep the cask filled up. When the wine has ceased to hiss, add half a pint of brandy to every gallon, bung the cask tightly and leave for six months before bottling. This wine, like the preceding one, is usually mulled, and served with sippets of toast and a little nutmeg grated over it, and is considered an excellent remedy for a cold.

Elderette.

Mash some ripe sound elderberries and mix the strained juice with an equal quantity of cold water. Allow a pound of pure cane sugar, 4 cloves and half an inch of bruised cinnamon to

every pint of liquid and boil together for ten minutes, then strain, add a wineglassful of brandy to every pint of syrup, and bottle when cold.

English Champagne.

Top and tail 3 gallons of unripe yellow gooseberries, bruise them thoroughly, and put them in a tub. Pour over them 3 gallons of water, and let them stand for 2 days, stirring frequently, then strain and press the pulp thoroughly to extract all the juice. Add 12 lb. of pure cane sugar, cover over and let it stand for three days more, stirring from time to time, then strain into a cask, add a pint and a half of good gin and half an ounce of isinglass dissolved in a little warm water. Bung loosely till the fermentation has ceased, then close the cask securely and let it stand for a year before bottling.

Fig Syrup.

Slice 3 lb. ripe sound figs and put them into a jar with the thinly pared rind and strained juice of 3 lemons, and 3 pints of water. Place the jar in a pot of boiling water and boil for 3 hours, then strain through a jelly bag, add a pound of cane sugar to every pint and boil together for 10 minutes, skimming when necessary. Let it get cold, then store in airtight bottles.

Four-Fruit Liqueur.

Bruise 1 pound each of black currants and raspberries, and one and a half pounds each of strawberries and Morella cherries, and put them into a jar with half the cherry kernels, 4 quarts of good brandy and 3 lb. of crushed sugar candy. Infuse for a month, keeping the jar tightly covered, then filter and bottle.

Fruit Ratafia.

Bruise $\frac{3}{4}$ lb. each of raspberries and strawberries, three pounds of black cherries, strew over them 5 oz. of cane castor sugar and let them stand for 24 hours, then strain off all the juice, put it into a jar with 1 drachm of bruised cloves, 4 oz. crushed sugar candy, and a quart of good brandy, to every pint of juice. Infuse or a fortnight, then strain through filtering paper and store in airtight bottles.

Fruit Water.

Pick and mash 4 lb. of mixed fruit and put it into a pan with 2 lb. of cane sugar and 3 pints of water. Boil gently for half an hour, skimming thoroughly, then strain through a jelly bag until clear. Serve cold or iced, or it may be bottled with the addition of a gill of brandy to every quart of syrup.

Ginger Beer.

Put the thinly pared rind and strained juice of 7 large fresh lemons into an earthenware bowl, add a quarter of a pound of bruised whole ginger, 5 pounds of pure cane sugar and one ounce of cream of tartar. Pour over them 5 gallons of boiling water and when tepid stir in a gill of fresh brewer's yeast. Cover the bowl and let it stand for 24 hours in a warm place, then skim off the yeast, drain the beer carefully from the sediment, pour it into bottles and cork and wire them securely. The beer will be fit to drink in two days' time.

Ginger Beer Powders.

Mix 4 drachms of white powdered sugar, 12 grains of Jamaica ginger, 52 grains of bicarbonate of soda and 2 drops of essence of lemon together, and wrap in blue paper. Wrap 60 grains of powdered citric acid in white paper, and when required dissolve each powder in one and a half gills of water, mix the two, and drink whilst effervescing.

Ginger Brandy.

Infuse one and a half ounces bruised ginger and 3 oz. pure cane sugar in a quart of good brandy for a month, then filter and bottle.

Ginger Cordial.

Put 2 oz. crushed ginger, the thinly pared rind and strained juice of 3 lemons and a quart of good old Jamaica rum into a jar. Cover closely and infuse for a month. Boil 12 oz. cane sugar and a gill of water together for 10 minutes, skimming when necessary, let it get cold and then add the filtered rum, and store in airtight bottles.

Gingerette.

Bruise 2 lb. of ripe sound white currants. and put them into a jar with the thinly pared

rind of two lemons, one and a half ounces bruised ginger, 12 oz. crushed sugar candy and a quart of good unsweetened gin. Infuse for a fortnight, then strain through filtering paper and bottle.

Ginger Flip.

Boil a pint of mild ale with $\frac{1}{4}$ oz. of grated ginger and 3 oz. sugar, pour on to two well beaten eggs, stir well and serve hot.

Ginger Syrup.

Boil 8 oz. bruised ginger, the thinly pared rind and strained juice of a lemon, 3 pints of water and 3 pounds of cane sugar together for half an hour, skimming thoroughly, then strain and when cold bottle for use.

Ginger Whisky.

Bruise one and a half ounces ginger and the same quantity of juniper berries and infuse them for a fortnight in a tightly covered jar with a quart of whisky and $\frac{3}{4}$ lb. crushed sugar candy, then filter and bottle.

Ginger Wine.

Boil 9 lb. of pure cane sugar, 3 gallons of water, 4 oz. bruised ginger, 4 oz. stoned and halved raisins, and the thinly pared rind of 4 lemons and a Seville orange together for an hour, removing the scum as it rises. Pour into a tub and leave until next day, then add half-ounce of isinglass, the strained juice of the lemons and orange, and half a gill of fresh brewer's yeast. Mix well, pour into a cask, stir every day and keep it filled up as the fermentation subsides. When the hissing noise has quite ceased, add a pint of good brandy, bung the cask tightly and leave for three months before bottling.

Goldwasser.

Boil 3 lb. of pure cane sugar and 3 pints of water together for five minutes, skimming when necessary, then let it get cold. Mix together 2 quarts of pure rectified spirits of wine, 16 drops of oil of citron, 12 drops of oil of cinnamon, 6 drops of oil of roses and 24 drops of oil of aniseed. Then add the syrup, strain through filtering paper, and before bottling add two squares of gold leaf broken into very tiny pieces.

Gooseberry Cordial.

Put a pint of fresh gooseberry juice into a jar with a quart of good unsweetened gin, half an inch of bruised cinnamon, 4 cloves, a strip of lemon rind and $\frac{3}{4}$ lb. crushed sugar candy. Cover closely and infuse for a month, shaking the jar occasionally, then filter and bottle.

Gooseberry Ratafia.

Bruise five pints of sound ripe gooseberries and put them into a large jar with an inch of bruised cinnamon, 2 blades of mace, 2 oz. each of blanched and shredded bitter and sweet almonds, 3 lb. of crushed sugar candy and a gallon of good brandy. Cover the jar, infuse for 3 months, shaking frequently, then strain through filtering paper and store in airtight bottles.

Gooseberry Syrup.

See recipe for *Cranberry Syrup*.

Gooseberry Vinegar.

See recipe for *Cranberry Vinegar*.

Gooseberry Water.

Boil a quart of topped and tailed gooseberries, a quart of water and thinly pared rind of a lemon together for half an hour, then strain till clear, add the juice of the lemon and sugar to taste and serve cold.

Gooseberry Wine.

See recipe for *Currant Wine*.

Grape Brandy.

Pick some ripe sound grapes and three parts fill some wide-mouthed glass bottles with them, adding 2 oz. crushed sugar candy to every pound of grapes. Fill up the bottles with good brandy, cork and seal them securely, and leave for 5 months, then strain and rebottle.

Grape Wine.

Take 20 lb. of grapes before they are fully ripe, put them into a clean tub with their stalks, and break them up thoroughly with a wooden mallet or pestle. Add 5 gallons of cold water, cover the tub, and leave for three days, stirring frequently, then strain and measure the liquid, allow $3\frac{1}{4}$ lb. of cane loaf sugar to every gallon,

and when dissolved pour into a cask, reserving about half a gallon to fill up with as the fermentation subsides. Let the wine stand for about ten days, when the hissing noise will have ceased, then add a pint of good brandy and half oz. of dissolved gelatine to every five gallons of wine. The wine should be bottled the following year when the vines are in bloom, and the corks must be securely sealed down.

Grape Wine (Unfermented).

Put 15 lb. of stalked grapes into a preserving pan with a pint of water, and cook until the pulp and stones have separated. Strain through a jelly bag, add four and a half lb. of cane loaf sugar, and stir over a gentle heat till it comes to boiling point, removing the scum as it rises. While still hot, pour into bottles, cork them tightly, and seal with bottling wax.

Greengage Brandy.

See Recipe for *Peach Brandy*, but allow 12 fine ripe greengages to a quart of brandy.

Greengage Liqueur.

Prick some sound ripe greengages, and three-parts fill some wide-mouthed glass bottles with them. Add 4 oz. crushed sugar candy, 6 bruised kernels and 2 cloves to every pound of fruit, fill up with pure rectified spirits of wine, cork the bottles tightly and infuse for 3 months, then strain and rebottle.

Greengage Noyeau.

See recipe for *Peach Noyeau* (No. 2).

Greengage Ratafia.

See recipe for *Apricot Ratafia*.

Greengage Shrub.

Slice 2 lb. of sound ripe greengages, and put them into a jar with half their kernels, 2 quarts of good old Jamaica rum, a pound of crushed sugar candy, and the thinly pared rind of a lemon. Cover the jar closely, and let it stand for 6 weeks, shaking it from time to time, then strain and bottle.

Greengage Syrup.

See recipe for *Apricot Syrup*.

Greengage Vinegar.

See recipe for *Apricot Vinegar*.

Greengage Water.

See recipe for *Cherry Water*.

Greengage Whisky.

See recipe for *Cherry Whisky*.

Greengage Wine.

See recipe for *Peach Wine*.

Gruel.

Mix an ounce of fine oatmeal smoothly with a little cold water, then add a pint of boiling water or milk, return to the pan and stir until it boils. Simmer gently for 20 minutes, then serve with sugar and cream or milk.

Hautboy Liqueur.

Slice 4 lb. of Hautboy strawberries, and put them into a jar with two vanilla beans, one and a half lb. of crushed sugar candy, the thinly pared rind of a lemon and two quarts of pure white spirit. Suspend a fresh magnolia flower in the jar from the cork, taking care that it does not touch the contents, and leave it for four days, then take it out, cork the jar again quickly, infuse for a month longer, then filter and bottle.

Honey Noyeau.

Blanch and pound 4 oz. bitter almonds and 2 oz. sweet almonds, and put them into a jar with 2 lb. of cane loaf sugar, 2 quarts of good unsweetened gin, the thinly pared rind and strained juice of three lemons, and a pint of cold milk previously boiled with 2 oz. of fine honey. Cover the jar, and infuse for ten days, shaking it daily, then strain through filtering paper till clear, and store in airtight bottles.

Hop Beer.

Boil 10 oz. of hops and 8 gallons of water together for three-quarters of an hour, add 5 pounds of brown cane sugar, and when dissolved strain into a tub. When lukewarm add half a pint of yeast and leave for 48 hours to ferment, then skim, and draw off the liquid into bottles. Cork securely and leave for a few days before drinking.

Hops and Sherry Cordial.

Fill some wide-mouthed glass bottles with hops, cover them with sherry, cork the bottles tightly, and infuse for a month, then strain. Boil a pint of water, and 2 lb. of cane sugar together for ten minutes, skim, and when cold, sweeten the sherry to taste with the syrup, pour into bottles and cork and seal them securely.

Hop Tea.

Put 3 oz. of hops into a jug with a quart of boiling water, cover over and leave until cold, then strain and bottle for use. This is considered to be an excellent tonic, and is sometimes taken as a remedy for dyspepsia.

Hyssop Tea.

Pour a pint of boiling water over a quarter of an ounce of dried hyssop flowers, cover the jug and let it stand for 15 minutes, then strain and sweeten to taste with honey.

Imperial Liqueur.

Peel and bruise a small ripe pineapple, and put it into a preserving pan with 10 ripe magnum bonum plums, and 8 jargonelle pears cut into quarters. Add 3 pounds of cane sugar and a pint and a half of water to every two pounds of fruit, and boil together for 45 minutes, removing the scum as it rises. When cold, add a bottle of hock and a gill of brandy, and infuse in a covered jar for six weeks, then strain through a jelly bag and store in tightly corked and sealed bottles.

Imperial Water.

Put a quarter of an ounce of cream of tartar into a heated jug with 2 oz. loaf sugar previously rubbed on to the rinds of two large fresh lemons. Add a pint and a half of boiling water, cover the jug and let it stand near the fire for an hour, stirring occasionally. When cold, strain and serve.

Italian Liqueur.

Infuse 20 grains of cinnamon, 5 grains of vanilla and 5 of cloves, in 2 drachms of spirits of wine for a fortnight in a tightly corked bottle, then add a gill of rose water, and 12 oz. crushed sugar candy dissolved in half a pint of water,

and colour with one or two drops of cochineal. Mix well together, strain through filtering paper and bottle.

Juniper Liqueur.

Bruise 4 oz. of juniper berries and put them into a bottle with 4 oz. crushed sugar candy and a quart of good brandy. Cork tightly and infuse for a fortnight, shaking the bottle daily, then strain through filtering paper and rebottle.

King William's Posset.

Beat the yolks of 3 eggs and the white of one together till light and frothy, then add a gill of ale, half a pint of cream, and sugar and grated nutmeg to taste. Stir over the fire till the mixture is thick but not boiling, then serve at once.

Kummel.

Bruise 2 oz. of carraway seeds, and infuse them for a month in 2 quarts of unsweetened gin with 4 oz. of cane loaf sugar. Keep the jar tightly closed, and shake it every day, and when ready strain the liqueur through filtering paper, and store it in tightly corked and sealed bottles.

Lait de Poule.

Well beat the yolks of two large eggs and a small table-spoonful of castor sugar, then add a table-spoonful of orange flower and 2 gills of boiling water and serve.

Lait Sucré.

Simmer the thinly pared rind of two large lemons in 3 pints of milk for ten minutes, then strain, sweeten to taste and serve cold.

Lemon Brandy.

Put the thinly pared rinds of 4 large lemons into a bottle, add a pint of good brandy, cork tightly, and infuse for 6 weeks, shaking occasionally, then strain through filtering paper. Boil 4 oz. pure cane sugar and a gill of water together for five minutes, skim, and when cold add it to the brandy. Pour into a bottle, and cork and seal securely.

Lemon Gin.

Pare very thinly the rind of 16 lemons, and place them in a jar with 1 gallon of good un-

sweetened gin. Cover the jar closely, and steep for a month, then strain and add 1 lb. of crushed sugar candy. Leave for a week until the sugar is thoroughly dissolved, stirring occasionally, then filter into bottles, and cork and seal them.

Lemon Juice.

Strain the juice from some fine fresh lemons into small bottles, pour over it a little olive oil, cork the bottles and seal them with bottling wax. When required, remove the oil with a piece of cotton wool, sweeten to taste, and dilute with plain or aerated water.

Lemon Kali.

Mix together 10 oz. sifted sugar, 6 oz. powdered bicarbonate of potash, and 5 oz. powdered and dried citric acid. Keep in a tightly corked bottle, and when required add 2 teaspoonfuls to a tumbler of water.

Lemon Liqueur.

Put the very thinly pared rind of four large lemons into a jar, add one and a half pints of pure rectified spirits of wine, cover the jar closely, and steep for a fortnight, shaking it once or twice a day. Boil 1 lb. of pure cane sugar in one and a half pints of water for 5 minutes, skim, and let it get cold. Strain the spirits of wine, add the syrup and the strained juice of the lemons, pour into bottles, and cork and seal securely.

Lemon Ratafia.

Put the thinly pared rind of 6 large lemons into a jar, add a quart of good brandy, 2 oz. blanched and pounded sweet almonds, 1 oz. of blanched and pounded bitter almonds, and 6 oz. crushed sugar candy. Infuse for three weeks, keeping the jar tightly covered and shaking it occasionally, then strain and bottle.

Lemon Sherbet.

Rub 12 oz. of loaf sugar on the rind of 6 lemons, and put it into a jug with the strained juice and a pint and a half of boiling water. Cover over and let it stand till cold, stirring occasionally, then serve. If liked, the sherbet may be iced before serving.

Lemon Squash.

Rub 10 oz. of loaf sugar on the rind of 8 large juicy lemons, and put it into a pan with the strained juice and a pint of water. Stir over the fire until the sugar is dissolved, then whisk the crushed shell and beaten white of an egg into the syrup, bring to boiling point and simmer very gently for ten minutes. Strain through a jelly bag, add $\frac{1}{4}$ oz. of citric acid, and store in tightly corked bottles. When required, dilute with iced soda water.

Lemon Shrub.

Pare very thinly the rind of 16 lemons, put it into a jar or cask with 9 lb. pure cane sugar, 5 quarts of good Jamaica rum, and 1 quart of lemon juice. Infuse for three weeks, shaking it every day, then filter into bottles, and cork and seal them.

Lemon Syrup.

Boil three-quarters of a pound of cane loaf sugar and a quart of water together for a quarter of an hour, removing the scum as it rises. When cold add half a pint of lemon juice and one drachm of essence of lemon. Pour into bottles, and cork and seal them securely. When required, dilute to taste with soda or plain water.

Lemon Tea.

Make half a pint of tea, add the same quantity of lemonade, sweeten to taste, and serve hot, cold, or iced.

Lemon Water.

Rub half an ounce of loaf sugar on to the rind of a large juicy lemon, and put it into a jug with the strained juice, two table-spoonfuls of capillaire, and 2 pints of boiling water. Let it stand until cold, then serve.

Lemon Whey.

Boil a pint of milk, add 2 table-spoonfuls of strained lemon juice, and cook until the curd separates, then strain, add sugar to taste, and serve hot or cold.

Lemon Whisky.

Put the thinly pared rind and strained juice of four large lemons into a jar with a quart of good

whisky, and 12 oz. of crushed sugar candy. Infuse for a month, keeping the jar tightly covered, and shaking it daily, then strain through filtering paper, pour into bottles, cork them tightly, and seal with bottling wax.

Lemon Wine (No. 1).

Boil 8 lb. pure cane sugar with two gallons of water for half an hour, then add the thinly pared rind of 12 lemons, and pour into a tub. When lukewarm stir in the strained juice of 20 lemons, place a piece of toast spread with yeast on the top, and leave for two or three days until fermentation has begun, then remove the rind, put the liquid into a cask, reserving about half a gallon to keep the cask filled up as the fermentation subsides. When the liquor has ceased to work, bung the cask up tightly, and bottle off in three months' time.

Lemon Wine (No. 2).

Put the thinly pared rind of 25 lemons and the juice and pulp (freed from pips and white pith) of 50 lemons into a tub, add four and a half gallons of cold water, cover over and leave for a week, stirring frequently. Strain into a cask, add 16 lb. of pure cane sugar, bung the cask tightly and keep it filled up till the fermentation is ended, then add half an ounce of isinglass dissolved in a pint of brandy. Bung securely, and bottle off in six months' time.

Lemonade.

Wash and dry three large fresh lemons, pare them very thinly, and put the rind into a jug with the strained juice of the lemons, 4 oz. sugar and 1 quart of boiling water. Stir until the sugar is dissolved, then cover the jug, and strain when cold.

Lemonade, Dried.

Take 12 oz. of cane loaf sugar, and rub it on to the rinds of 4 large fresh lemons, until all the zest is extracted. Pound and sieve the sugar, mix it thoroughly with 2 oz. of tartaric acid, then place in a glass bottle, and cork and seal securely. Dilute with plain or aerated water, allowing a large teaspoonful of the powder to every tumbler of liquid.

Lemonade, Effervescing.

Put half a pint of lemon juice, and 1 lb. of pure cane sugar into a clean pan, and boil until the sugar is dissolved. Strain into small bottles, cork and seal with bottling wax. When required, add a large table-spoonful of the syrup to a small tumbler of water, and stir in eighteen or twenty grains of carbonate of soda.

Lemonade, Egg.

Rub six lumps of loaf sugar on to the rind of three large lemons, until all the zest is extracted, then place them in a jug with 5 oz. loaf sugar and 1 pint of boiling water. When cold, add 1 gill of sherry, the same quantity of lemon juice, and 4 well beaten eggs, then strain and use.

Lemonade for Invalids.

Well beat the yolks of two eggs, two teaspoonfuls of castor sugar, and the strained juice of two lemons. Add the stiffly whisked whites of the eggs, and a bottle of soda water and serve.

Lemonade, Iced.

Boil a quart of water with 1 lb. of loaf sugar and the very thinly pared rinds of ten lemons. When cold, add the juice of the lemons, and 2 quarts of cold water, strain into a jug, and bury in ice and salt until required. If liked, thin slices of lemon may be added before serving.

Lemonade, Imitation.

Put 12 oz. loaf sugar, half oz. tartaric acid, and 8 drops of essence of lemon into a jug. Add 2 quarts of boiling water, mix well, and use when cold.

Lemonade Powders.

Mix 2 pounds of powdered white sugar, $\frac{1}{4}$ oz. of citric acid, and $\frac{1}{8}$ oz. of lemon essence well together, and store in an airtight bottle. When required, add half a teaspoonful to a glass of water.

Linseed Tea.

Simmer 2 oz. of linseed, the thinly pared rind of a small lemon, a quart of water and 1 oz. of liquorice together for 30 minutes, then strain, add the lemon juice and sweeten to taste. This is an old-fashioned remedy for a cold.

Liqueur Syrups.

Boil a pound of sugar and a pint of water till thick, removing the scum as it rises, then add sufficient liqueur to flavour it strongly, and when cold, store it in airtight bottles. If too sweet, a little strained lemon juice may be added. When required, dilute to taste with plain or aerated water.

Mandarine.

Infuse 4 oz. of very thinly pared Mandarine orange rind in a quart of pure rectified spirits of wine for 2 months. Boil a pint of water and a pound of sugar together for 10 minutes, skim, and when cold add it to the spirits with a few drops of orange-flower water. Strain through filtering paper, and store in tightly corked and sealed bottles.

Maraschino, Imitation.

Stone 12 lb. of Morella cherries, bruise the fruit and the kernels, and put them into a large jar with two gallons of pure rectified spirits of wine, and nine pounds of crushed sugar candy. Bruise five pounds of fresh clean peach leaves, 6 oz. of white rose petals, and 2 oz. each of orange flower and white jessamine flowers in a mortar, and add them to the other ingredients. Cork the jar tightly and infuse for 6 weeks, stirring occasionally, then strain through filtering paper and store in airtight bottles.

Marshmallow Tea.

Clean and peel 2 oz. of marshmallow roots, slice them thinly, and infuse for two hours in a covered jug, with a quart of boiling water. Strain, add lemon juice and honey to taste and serve. This is considered an old-fashioned remedy for a cough.

May Liqueur.

Gather the hawthorn blossoms on a fine day, strip the leaves and stems from them, and fill some wide-mouthed glass bottles with the flowers. Fill up the bottles with good brandy, and allow 2 oz. of crushed sugar candy to every pint of spirit. Cork the bottles tightly and leave them for three months, then filter and rebottle.

Mead.

Put 6 quarts of water and two and a half pounds of honey into a pan, add half a teaspoonful of powdered cinnamon, a small blade of mace, half an inch of bruised ginger, 2 cloves, and the beaten whites of two eggs. Whisk frequently till the ingredients come to boiling point, then simmer gently, for 1 hour. When lukewarm strain into a cask, add a small table-spoonful of yeast, and cover the bung-hole with a folded cloth till the fermentation has ended. Bung the cask tightly and bottle the mead in 9 months' time.

Mead Wine.

Boil 5 gallons of water and 20 pounds of honey together for one hour, then pour into a tub and when lukewarm add a gill of yeast. Cover the tub with a folded cloth or blanket and leave for four or five days to ferment, then strain into a cask, add six thinly sliced lemons, and leave until the liquid is perfectly still, keeping the cask filled up as the fermentation subsides. When this has ended, add a pint of brandy, bung the cask tightly and leave for 12 months before bottling.

Milk Whey.

Warm a quart of milk to 98 degrees Fahr., add sufficient rennet to turn it, and leave in a warm place till the curd has formed. Drain off the whey, and sweeten and flavour it to taste, or serve plain.

Mulberry Brandy.

Put a quart of sound ripe mulberries into a jar with a quart of good brandy, and 6 oz. crushed sugar candy. Infuse for a month, keeping the jar well covered, then strain and bottle.

Mulberry Gin.

See Recipe for *Blackberry Gin.*

Mulberry Liqueur.

Put a pint and a half of fresh ripe mulberries into a jar, add a quart of pure rectified spirits of wine, 6 oz. crushed sugar candy, half-inch of bruised cinnamon and 3 cloves. Infuse for a month, then filter and bottle.

Mulberry Ratafia.

See Recipe for *Gooseberry Ratafia*.

Mulberry Shrub.

See recipe for *Currant Shrub*.

Mulberry Syrup.

See recipe for *Cranberry Syrup*.

Mulberry Vinegar.

Put 3 pounds of ripe sound mulberries into an unglazed earthenware vessel, pour over them 2 quarts of white wine vinegar, cover lightly to keep out the dust, and infuse for a week, stirring and mashing the berries frequently, then strain, add a pound of pure cane sugar to every pint of liquid, and boil together for 10 minutes, removing the scum as it rises, then store in airtight bottles when cold.

Mulberry Water.

Crush a pound of ripe mulberries, and put them into a jug with a pint of boiling water and sugar to taste. Let it stand till cold, then strain and serve.

Mulberry Whisky.

Boil nine pints of sound ripe mulberries and two pounds of cane sugar together for twenty minutes, then strain through a jelly bag into a large jar and when cold add 2 quarts of old whisky, the strained juice of a lemon, 2 oz. of crushed sugar candy, half a sliced nutmeg, an inch of bruised cinnamon, and a quarter of an ounce of cloves. Cover the jar closely, and infuse for 6 months, then strain through filtering paper till clear, and bottle.

Mulberry Wine.

Bruise three gallons of ripe sound mulberries, put them into a tub, pour over them 3 gallons of water and leave for 24 hours, stirring frequently. Strain through a sieve and to every gallon of the liquid add 4 lb. of cane sugar, pour into the tub again, cover with a blanket and leave for four or five days to ferment, then strain into a cask, reserving about half a gallon to fill up as the fermentation subsides. When the liquid has quite ceased working, add 1 oz. of dissolved

isinglass and a quart of brandy, bung the cask tightly and leave for twelve months before bottling.

Mulled Wine.

Boil 6 cloves, a quarter of an ounce of bruised cinnamon, a little grated nutmeg and the thinly pared rind of half a lemon in half a pint of water for ten minutes, then strain, add one and a half pints of wine (usually port or claret) and sugar to taste, bring nearly to boiling point and serve with wine biscuits or thin sippets of dry toast.

Nectar (No. 1).

Rub half a pound of loaf sugar on the rind of a lemon, and put it into an earthenware jar, pour over it 2 quarts of boiling water and when cold add the strained juice of the lemons, and 4 oz. of stoned and chopped raisins. Cover over and let it stand for a week, stirring two or three times daily. Strain through a jelly bag until clear, and either use at once or store in bottles for a few days.

Nectar (No. 2).

Put a pound of stoned and chopped raisins into a jar, add the thinly pared rind and strained juice of two lemons and a gallon of boiling water. Stir frequently till cold, then add a quart of rum, cover the jar and infuse for a week, shaking occasionally. Press through a sieve, and leave the liquid for a week to settle, then filter and bottle.

Nectarine Brandy.

See Recipe for *Peach Brandy*.

Nectarine Cordial.

See recipe for *Apricot Cordial*.

Nectarine Gin.

See recipe for *Apricot Gin*.

Nectarine Noyeau.

Blanch 4 oz. of nectarine kernels, pound them in a mortar and put them into a quart bottle. Fill up with good brandy, then cork tightly and infuse in a warm place for 4 days, shaking frequently. Crush 12 oz. of sugar candy to a fine powder, and stir it into the strained brandy. When dissolved, filter and bottle.

Nectarine Ratafia.

See recipe for *Peach Ratafia*.

Nectarine Shrub.

See recipe for *Cherry Liqueur*.

Nectarine Syrup.

See recipe for *Apricot Syrup*.

Nectarine Vinegar.

See recipe for *Apricot Vinegar*.

Nectarine Water.

See recipe for *Peach Water*.

Nectarine Whisky.

See recipe for *Cherry Whisky*.

Nectarine Wine.

See recipe for *Peach Wine*.

Negus.

Rub 3 oz. of loaf sugar on to the rind of a lemon, pound it, and add to it a pint of port, a quarter of a small nutmeg grated, a pint of boiling water, and if liked one or two drops of essence of ambergris or rather more of vanilla. Serve hot.

Nettle Beer.

Boil a full half-peck of young nettle tops and 2 lb. of malt in a gallon of water for half an hour, then add 2 oz. of sarsaparilla, 12 oz. of cane sugar, and 1 oz. of hops. When lukewarm, stir in a table-spoonful of yeast, and bottle off while still fermenting.

Noyeau. (No. 1.)

Put the thinly pared rind of two and the strained juice of 1 lemon into a jar, add 3 pounds of cane loaf sugar, $\frac{1}{4}$ oz. bruised cinnamon, half a pound of blanched and pounded bitter almonds, add a pint of boiling milk, stir until the sugar is dissolved and when cold pour in 3 quarts of good brandy. Cover the jar closely, and infuse for 3 weeks, shaking it daily, then filter and bottle.

Noyeau. (No. 2.)

Blanch and pound one and a half oz. each of bitter and sweet almonds, put them into a jar with 12 oz. of crushed sugar candy and a quart of pure rectified spirits of wine, cover closely and infuse for a fortnight, then filter and bottle.

Nutritive Water.

Beat up two eggs with a table-spoonful of castor sugar, then add the strained juice of a small lemon, 3 gills of cold water and a gill of sherry, and strain and serve.

Orangeade, Fresh.

Boil $\frac{3}{4}$ lb. sugar and 1 pint of water together, pour on to the thinly pared rind of three oranges, and when cold stir in the juice of 12 oranges. Strain into a jug, and add 3 pints of cold water. This is much improved by icing.

Orangeade, Bottled.

Infuse the thinly pared rind and juice of 5 oranges in two pints of pure rectified spirits of wine for six weeks, shaking it twice a day, and covering it closely. Strain through muslin into bottles, and cork and seal them closely. When required, sweeten to taste, and dilute with plain or aerated water.

Orange Brandy.

Infuse the thinly pared rind of three Seville oranges, and 1 gill of strained juice in a quart of good brandy for three days, then add 10 oz. pure cane sugar. Let it stand for 24 hours, filter through paper until quite clear, and store in airtight bottles. This brandy improves with keeping.

Orange Gin.

Put the thinly pared rind of six Seville oranges, the strained juice, half lb. crushed sugar candy, and 2 quarts of good unsweetened gin into a jar, cover it closely, and let it infuse for three weeks, shaking it every day. Filter into bottles, cork them tightly, and seal with bottling wax.

Orange Liqueur.

Infuse the thinly pared rind and strained juice of 2 Seville oranges, and 6 cloves, in one and a half pints of pure rectified spirits of wine for a month in a closely covered jar, shaking it every day. Boil half a pint of water and $1\frac{1}{2}$ lb. pure cane sugar together for 5 minutes, skim, and when cold, add it to the other ingredients in the jar. Leave for another month, then strain through filtering paper and store in airtight bottles.

Orange Ratafia.

Put the thinly pared rind of 7 Seville oranges into a jar, dissolve 1 lb. pure cane sugar in the strained juice of the oranges, and add it to the rind with 2 quarts of good brandy. Infuse the pips of the oranges in 1 gill of water for 2 days, then strain into the jar, cover closely, and let it all stand for a month. Filter into small bottles, and cork and seal them securely.

Orange Shrub.

Boil 1 pint of strained orange juice and 2 lb. pure cane sugar together for five minutes, skim, and when cold put it into a large jar with a quart of good Jamaica rum. Cover closely and let it stand for six weeks, shaking it twice daily for the first fortnight, then filter and store in airtight bottles.

Orange Syrup.

See recipe for *Lemon Syrup*.

Orange Water.

See recipe for *Lemon Water*.

Orange Whisky.

See recipe for *Lemon Whisky*.

Orange Wine.

Boil 8 pounds of cane sugar, 2 gallons of water and the beaten whites and crushed shells of two eggs gently together for 20 minutes, and when lukewarm strain through a jelly bag, add the strained juice of 26 Seville oranges and a large table-spoonful of yeast. Pour into a tub, cover over and leave for 24 hours, then draw off into a cask, and keep it filled up and lightly bunged till the fermentation has subsided. Bung securely and leave for 3 months, then rack it off into another cask, add half a pint of brandy, and leave it tightly bunged for 12 months before bottling.

Orange-Flower Ratafia.

Infuse 4 oz. of fresh orange flowers in 6 pints of good brandy for a week. Boil a pound of cane sugar and a pint of water together for 5 minutes. skim and when cold add it to the brandy. Mix well, filter into bottles, and cork and seal them securely.

Orange-Flower Syrup.

Put 2 oz. of freshly picked orange flowers into a jug, pour in a pint of boiling water, cover over and leave until cold. Place in a preserving pan with a pound of pure cane sugar and boil for 10 minutes, then strain and when cold add a gill of brandy and bottle for use. When required, dilute with plain or aerated water.

Orange-Flower Tea.

Infuse 2 oz. of orange flowers in a pint of boiling water for five or ten minutes, then strain and sweeten to taste.

Orgeat Syrup.

Blanch and pound 4 oz. of sweet almonds and an ounce of bitter almonds with a few drops of orange-flower water. Add gradually a pint of cold water, a pound and a quarter of castor sugar, half a teaspoonful of lemon essence, and a large table-spoonful of orange-flower water. Leave in a warm place for 6 hours, then boil for 15 minutes, strain (pressing the almonds well to extract all the milk) and bottle for use. When required, dilute with cold water.

Parsnip Wine.

Clean and slice 8 pounds of sound parsnips and boil them till soft in 2 gallons of water, then strain and add half an ounce of crude tartar and 3 pounds of cane sugar to every gallon. When lukewarm, put in a piece of toast spread with yeast, cover over and leave for 4 days in a warm place, then strain into a cask, and bung closely when it has ceased working. Bottle in six months' time.

Peach Brandy.

Slice 8 ripe peaches and put them into a jar with a quart of good brandy, 8 oz. crushed sugar candy, and the bruised kernels. Cover the jar closely, and infuse for 6 weeks, shaking the jar daily, then strain and bottle.

Peach Noyeau. (No. 1.)

Take 8 oz. of young peach leaves gathered in dry weather. Pick them carefully, rejecting any blighted ones, place them in a jar with 2 quarts of good whisky and a pound of crushed sugar candy, infuse for three days, then filter and bottle.

Peach Noyeau. (No. 2.)

Put 4 oz. bruised peach kernels into a jar, add a quart of brandy and infuse for a fortnight, then strain. Boil a pound of pure cane sugar and half a pint of water together for five minutes, skim, and when cold, add it to the brandy. Pour into bottles, cork tightly and seal with bottling wax.

Peach Ratafia.

Slice some ripe sound peaches, strew over them 1 oz. castor sugar to every pint of fruit, and let them stand for 24 hours. Strain all the juice from the peaches, measure it, allow a quart of good brandy, 2 cloves, an inch of cinnamon, 3 oz. bruised peach kernels and half a pound pure cane sugar to every pint of juice, and infuse all these ingredients together for three weeks, then filter and bottle.

Peach Syrup.

See recipe for *Apricot Syrup*.

Peach Vinegar.

See recipe for *Apricot Vinegar*.

Peach Water.

Slice one and a half pounds of ripe peaches, and put them into a basin with their bruised kernels. Pour over them 3 pints of boiling water, add sugar to taste, cover the basin; when cold, strain, ice and serve. If liked, a little peach brandy, noyEAU, or ratafia may be added.

Peach Wine.

Slice 24 lb. of ripe peaches, place them in a large bowl with 5 lb. pure cane sugar sprinkled over them, and let them stand for 24 hours. Boil 8 lb. of pure cane sugar, 5 gallons of water, and the stiffly whisked whites of 5 eggs together for 20 minutes, skimming frequently, then add the sliced peaches and sugar and boil till the fruit is reduced to a pulp, skimming when necessary. Crush the peach stones, put them into a tub, and pour the contents of the pan over them, and when lukewarm add a gill of yeast. Cover with a cloth or blanket, and leave for three or four days, then strain into a cask, reserving about a gallon of the liquid to fill up the cask as the fermentation subsides.

Add the thinly pared rinds of 3 Seville oranges, and the strained juice of two lemons and two oranges. When the fermentation has quite ceased, add a quart of good brandy, bung the cask tightly, and let it stand for two months; then rack it off, filter the lees, and fill the cask again, adding an ounce of dissolved isinglass and 3 oz. sugar candy. Bung tightly, and leave for six months; then bottle, seal the corks, and keep for six months longer before drinking.

Pear Brandy.

Peel, core, and slice 20 large ripe juicy pears, and put them into a jar with 4 cloves, the thinly pared rind of a lemon, an inch of stick cinnamon, 2 quarts of good brandy, and half a pound pure cane sugar. Infuse for 2 months, then filter and bottle.

Pear Ratafia.

Put 1 pint of fresh pear juice, 1 oz. sweet almonds, the thinly pared rind of half a lemon, 2 cloves, a small piece of cinnamon, 2 pints of brandy and 6 oz. crushed sugar candy into a jar, cover closely, infuse for a month, then filter and bottle.

Pear Syrup.

Peel, core, and slice 6 lb. of ripe juicy pears, and put them into a jar with one and a half pints of cold water and the thinly pared rinds of 2 lemons. Place the jar in a pan of boiling water, and cook for an hour, then strain through a jelly bag, measure the juice, allow 12 oz. pure cane sugar to every pint. Boil together for 15 minutes, skimming thoroughly, and when cold add a few drops of essence of jargonelle, and a wine-glassful of good brandy to every pint of syrup. Pour into bottles, cork them tightly and seal with bottling wax.

Pear Vinegar.

Peel, core, and slice 2 gallons of ripe juicy pears (measured after slicing) put them into an unglazed earthenware bowl, pour over them 2 quarts of white wine vinegar and let them stand for a week, stirring daily and keeping the jar well covered. Strain through a jelly bag, measure the juice, and to every pint add 12 oz. of pure cane sugar and boil together till clear

and no more scum rises. When cold, pour into bottles, cork them tightly and seal with bottling wax.

Persian Sherbet.

Mash $\frac{3}{4}$ lb. of ripe strawberries, and put them into a bowl with the juice of half a lemon, a teaspoonful of orange-flower water, and a pint of cold water. Rub 6 oz. loaf sugar on to the rind of a lemon, pound it, and put it into the bowl. Let it all stand on ice for 4 hours, stirring occasionally, then strain and serve.

Pileorade.

Rub 4 oz. loaf sugar on the rind of 2 lemons and 2 oranges till all the zest is extracted, then put it into a jug with the strained juice, 4 oz. thinly sliced pineapple and 3 pints of boiling water. Cover the jug, and let it stand until cold, stirring occasionally, then strain, and let it stand on ice for an hour before serving.

Pineapple Brandy.

Peel and slice the pineapple, remove the eyes, weigh it, and to every pound of fruit allow 8 oz. crushed sugar candy. Three-parts fill some wide-mouthed fruit bottles with alternate layers of pineapple and sugar, fill up with brandy, cork and seal the bottles, and infuse for 2 months, then strain and rebottle.

Pineapple Cardinal.

Peel a pineapple, remove the eyes, and slice it thinly. Put the fruit into a bowl and sprinkle 1 oz. castor sugar over it. Put the pineapple rind and eyes into a pan with 8 oz. sugar and a pint of water. Boil gently for ten minutes, removing the scum as it rises, then strain over the fruit, cover the bowl and leave for 6 hours on ice. Before serving, strain and add one and a half pints of champagne or white wine.

Pineapple Julep.

Peel a pineapple, remove the eyes, and slice it thinly. Put the fruit into a bowl with 2 oz. castor sugar, the strained juice of 2 oranges, a gill of raspberry vinegar or fresh juice, and the same quantity of rum and maraschino. Let it stand on ice for an hour, and just before serving add a bottle of iced moselle.

Pineapple Liqueur.

Peel and slice some ripe pineapples, and put them into a deep dish, with a sprinkling of castor sugar in the proportion of 1 oz. to every pound of fruit. Let it stand for 24 hours, then strain the juice and to every pint allow a quart of pure rectified spirits of wine, 6 oz. crushed sugar candy, 4 cloves and a small piece of cinnamon. Infuse with the slices of pineapple in a tightly covered jar for a month, then filter into bottles, cork them tightly, and seal with bottling wax.

Pineapple Sherbet.

Pare half a large or one small pineapple, slice it very thinly, and put into a bowl. Add the strained juice of 2 lemons, a quart of cold water, and sugar to taste, cover over, and let it stand on ice for three hours, then strain and serve.

Pineapple Shrub.

Put 6 lb. of peeled and sliced pineapple into a jar with a pint of water, and cook it in a pan of boiling water for 3 hours, then strain through a jelly bag, and to every pint allow 6 oz. of pure cane sugar and one and a half pints of good Old Jamaica rum. Stir until the sugar is dissolved, then filter into bottles, and cork and seal them securely.

Pineapple Syrup.

Put 8 lb. of peeled and sliced pineapple into a jar with two pints of water, place it in a pan of boiling water, and cook for about 3 hours or until the fruit is quite soft and tender. Strain through a jelly bag, allow a pound of pure cane sugar to every pint of juice, and boil together for 10 minutes, skimming frequently. When cold add a wineglassful of rum to every pint of the syrup, and store in airtight bottles.

Pineapple Vinegar.

Put 4 lb. of peeled and sliced pineapple into a jar, add 3 pints of white wine vinegar, cover the jar, and infuse for a week, then strain, allow a pound of pure cane sugar to every pint of vinegar, and boil together for 15 minutes. When cold, store in airtight bottles.

Pineapple Water.

Rub 1 lb. of loaf sugar on the rind of a lemon, dissolve it in a pint of boiling water, add the strained juice and pour on to a large pineapple, previously pared, sliced, and pounded to a pulp. Leave in a cold place for three hours, then strain through fine muslin, add a quart of cold water or the same quantity of soda water, and serve.

Plum Cordial.

Prick some sound ripe plums, and half fill some wide-mouthed glass bottles with them, allowing 6 oz. of crushed sugar candy, half an inch of bruised cinnamon and 4 cloves to every pound of fruit. Fill up the bottles with good unsweetened gin, cork tightly and leave for 3 months, shaking occasionally, then strain and rebottle.

Plum Liqueur.

Peel and halve six large Golden Drop plums, and put them into a jar with their kernels, a quart of good brandy and 8 oz. of crushed sugar candy. Infuse for a month, then filter and bottle.

Plum Noyeau.

Infuse 4 oz. of blanched and pounded plum kernels, a quart of good brandy, 12 oz. of sugar candy dissolved in half a pint of cold water together for a fortnight, then filter and bottle.

Plum Ratafia.

See recipe for *Apricot Ratafia*.

Plum Shrub.

Prick some sound ripe plums and put them into some wide-mouthed glass bottles with 6 oz. of cane sugar, 4 plum kernels, and the thinly pared rind of half a small lemon to every pound of fruit. Fill up with good old Jamaica rum and infuse for 3 months, keeping the bottles tightly corked, and shaking them occasionally, then strain and rebottle.

Plum Syrup.

See recipe for *Apricot Syrup*.

Plum Vinegar.

See recipe for *Apricot Vinegar*.

Plum Water.

See recipe for *Cherry Water*.

Plum Whisky.

Halve some sound ripe plums, and put them into a covered jar with their bruised kernels. Cook in a pan of boiling water till the juice flows freely, then strain through a jelly bag and to every pint allow a pint and a half of good old whisky and 8 oz. of cane sugar. Infuse for a fortnight in a tightly closed jar, then filter till clear, pour into bottles, and cork and seal them securely.

Plum Wine.

See recipe for *Peach Wine*, and use Golden Drop plums.

Pomegranate Ratafia.

Press the pulp of some ripe pomegranates through a fine hair sieve, measure it, and to every pint allow a pint and a half of good brandy, 6 oz. pure cane sugar, half an inch of bruised cinnamon and 3 cloves. Infuse for 6 weeks, keeping the jar tightly closed and shaking it occasionally, then filter till clear, and store in tightly corked and sealed bottles.

Pomegranate Shrub.

Press the pulp of some ripe pomegranates through a hair sieve and measure it. To every pint allow the thinly pared rind of a lemon, a quart of good old Jamaica rum and 8 oz. of crushed sugar candy. Infuse for a month in a closed jar, then filter and bottle.

Pomegranate Syrup.

Remove the rind and ruby coloured pips from some sound ripe pomegranates, and put the fruit into a covered jar. Cook in a pan of boiling water till the juice flows freely, then strain through a jelly bag, and to every pint add a pound of cane sugar. Boil together for 10 minutes, skimming when necessary, and when cold, store in airtight bottles.

Pomegranate Vinegar.

Remove the rind and deep coloured pips from some ripe pomegranates, then weigh the pulp and to every pound add a pint of white wine vinegar. Pour into an unglazed earthenware bowl, cover lightly to keep the dust out, and leave for a week, stirring daily, then strain

through a jelly bag. Measure the liquid and to every pint add a pound of cane sugar, and boil together till the liquid is clear and no more scum rises, then bottle when cold.

Pomegranate Water.

Remove the ruby pips from six ripe pomegranates. Mash the fruit, and add to it one and a half pints of water, 12 oz. of sugar and the strained juice of two lemons. Let it stand for half an hour, then strain through filtering paper, add one or two drops of cochineal, and serve.

Pope's Posset.

Blanch and pound 4 oz. of sweet almonds and 3 bitter ones, adding a few drops of water to prevent them oiling, then put them into a pan with half a pint of cold water, and bring gradually to boiling point; then strain, add half a bottle of white wine, bring nearly to boiling point, and serve at once, sweetened to taste.

PUNCH.**Ale Punch.**

Rub 1 oz. lump sugar on the rind of a lemon, and put it into a pan with the strained juice, add a pinch of grated nutmeg, and powdered cinnamon, 3 cloves, a pint of water, 2 pints of old ale, and a gill each of gin, rum and whisky. Stir over the fire till hot, strain into a punch bowl, add three or four slices of lemon, and serve.

American Tea Punch.

Rub 4 oz. of loaf sugar on the rind of a lemon, and place it in a bowl with the strained juice, a quart of tea, and 2 gills each of rum and brandy. Stir until the sugar is dissolved, then place on ice for three or four hours, and serve in wine-glasses.

Apple Punch.

Slice 2 large juicy apples and 1 lemon, and put them into a bowl. Add a bottle of claret and sugar to taste, let it stand for 2 hours, then strain into claret glasses and serve.

Champagne Punch.

Rub 4 oz. loaf sugar on to the rind of 2 lemons, pound it and place it in a bowl. Add the strained juice of the lemons, a thinly sliced orange, 4 slices of pineapple, half a pint of strawberry

syrup and two bottles of champagne. Serve in champagne glasses with two ripe strawberries floating in each.

Devonshire Punch.

Put a bottle each of whisky and rum, half a bottle of brandy, and one and a half gills of port into a pan, add one and a half gills of strained lemon juice, and sugar and boiling water to taste, stir over the fire till hot, then serve.

East Indian Punch.

Rub 2 oz. sugar on to the rinds of 4 lemons, pound it and place it in a punch bowl with a quart of port, a pint of brandy, a pint of lime juice, a gill of arrack, 4 sprigs of syringa, and sugar to taste. Let it stand in ice for an hour, then add 3 or 4 bottles of iced soda water (according to the strength required) and serve.

Elderberry Punch.

Put a thinly sliced lemon into a punch bowl, add a bottle of elderberry wine, one and a half pints of boiling water and sugar to taste, and grate a little nutmeg over the top.

English Punch.

Rub 5 oz. loaf sugar on to the rind of 3 lemons, place it in a saucepan, add 4 cloves, half inch of cinnamon, a good pinch of grated nutmeg, a pint of brandy, a pint of rum, the strained juice of the lemons, and a quart of boiling water; heat gradually but do not let it boil, then pour into a punch bowl and serve at once.

Punch à la Française.

Rub 12 oz. loaf sugar on to the rind of 2 lemons and 2 oranges, and put it into a pan with the strained juice, a quart of freshly made tea, a bottle of rum, and a bottle of brandy. Let it become hot, then add the strained juice of six oranges, and a little more sugar if necessary and serve.

Gin Punch.

Rub 6 oz. sugar on to the rind of 4 lemons, and put it into a punch bowl with the strained juice, a pint of gin, and a gill of maraschino. Let it stand in ice for an hour, then add 3 bottles of iced soda water and serve.

Granito Punch.

Put a gill each of brandy, rum, freshly made tea, maraschino, and pineapple syrup into a punch bowl, add the strained juice of three lemons and three oranges, a bottle of champagne and sugar to taste, freeze well and serve in glasses.

Hot Punch.

Rub 6 oz. sugar on to the rind of three large lemons, pound it, and place it in a punch bowl with the strained juice, a pint of old rum, a gill of brandy, a table-spoonful of noyau, and a pint of boiling water. Stir well, add a little grated nutmeg if liked, and serve at once.

Hot Weather Punch.

Put 8 large sprigs of young mint into a tumbler, add a slice of pineapple, or a strip of orange rind, half fill the tumbler with equal parts of brandy and peach brandy, or sherry and gin, fill up with finely shaved ice, and serve.

Iced Punch.

Rub 8 oz. sugar on to the rind of two large oranges and three lemons, pound the sugar, add the pulp of the fruit carefully freed from all the rind, pith, and pips, beat well together, add a quart of boiling water and let it stand until cold, stirring frequently. Strain, add a pint of brandy and the same quantity of rum, ice well, and serve.

Imperial Punch.

Slice a pineapple thinly and lay it in a punch bowl. Put a vanilla pod, an inch of cinnamon, and the thinly pared rind of 3 lemons into a jug, add half a lb. of sugar and a quart of boiling water, and let it stand until cold. Remove the rind, pith, and pips from four large oranges, slice them thinly, and put them into the bowl with the strained juice of 3 lemons, a bottle each of champagne, hock, and rum, the strained liquid from the jug, and a pint of seltzer. Stir well, and serve in champagne glasses.

Punch in Haste.

Mix a large table-spoonful of lemon syrup with a pint of water, add a wineglassful each of brandy and rum, and serve.

Milk Punch. (No. 1.)

Put the thinly pared rinds of a Seville orange and 2 lemons into a jar, add a pint of rum, cover the jar and let it stand for twelve hours, then strain, add half a pint of strained lemon juice, half a pound of pure cane sugar (loaf) dissolved in a pint of cold water, the stiffly whisked white of an egg, half a pint of strong green tea, $\frac{3}{4}$ gill of maraschino, one and a half pints of rum and half a pint of madeira, and grated nutmeg to taste. Mix well, then stir in half a pint of boiling milk. Let it stand for about an hour, then strain through a jelly bag until quite clear and either use at once, or store in airtight bottles.

Milk Punch. (No. 2.)

Put the thinly pared rind and strained juice of 6 lemons, and two Seville oranges, and a thick slice of pineapple into a jar, add half a small nutmeg grated, one and a half pounds of cane loaf sugar, and a bottle each of rum and brandy. Cover the jar and let the contents infuse for two days, then strain, add 3 pints of boiling water, and a pint of boiling milk. Let it stand for 2 hours, then strain through a jelly bag till clear, pour into bottles and cork and seal securely.

Milk Punch. (No. 3.)

Simmer the thinly pared rind of a lemon and 6 sweet and 2 bitter almonds in a quart of milk, add 2 oz. sugar, strain, stir in the stiffly whisked white of an egg, a gill each of cream, brandy, and rum, and serve hot.

Orange Punch.

Rub half a pound of sugar on the rind of two lemons, then dissolve them in a pint of boiling water. Add the strained juice of the lemons, a gill of curaçao, half a pint of orange wine, and the same quantity of brandy, rum, and calf's foot jelly. Serve hot or cold.

Oxford Punch.

Put the thinly pared rind and strained juice of a Seville orange and four lemons into a large jug, add 4 ozs. sugar, half a pint of calf's foot jelly, and a quart of boiling water. Place the jug by the side of the fire for half an hour, then

strain into a punch bowl and when cold add a pint of orange shrub, half a pint of rum, the same quantity of brandy, a gill of white wine, and orange-flower water to taste.

Pineapple Punch.

Rub 12 oz. lump sugar on the rind of 4 large lemons, put it into a bowl with the strained juice, add half a pound of ripe pineapple freed from rind and specks, and cut into thin slices. Boil an inch of stick cinramon and half a saltspoonful of grated nutmeg in two and a half pints of water for ten minutes, pour into the bowl and leave for an hour, then add a pint of rum, half a pint of brandy, and half a pint of madeira, cover the bowl and let it stand for 6 hours. Strain through a jelly bag till clear, and serve hot or cold, or if liked it may be bottled.

Pony Punch.

Rub 4 lumps of sugar on the rind of a large lemon, and dissolve them in one and a half gills of strong green tea, add the strained juice of three lemons, 8 oz. sugar dissolved in a gill of water, a bottle of chablis, a gill each of rum and brandy, a wineglassful of arrack or sherry, and grated nutmeg and powdered cinnamon to taste. Mix well, strain, heat the punch over the fire (being careful that it does not boil) and serve at once.

Punch à la Régence.

Boil 1 pint of water, one and a half pounds of sugar, the thinly pared rinds of two Seville oranges and two lemons, a vanilla bean, 5 cloves, and about one and a half inches of cinnamon together for 15 minutes, add the juice of 12 lemons, pour into a bowl, and leave until cold, then add a pint each of rum and brandy, strain, and serve hot or cold.

Punch à la Romaine.

Take 3 gills of lemon water ice, add the strained juice of 2 oranges, a wineglassful each of brandy and rum, half a bottle of champagne, a teacupful of tea and 4 oz. castor sugar mixed with the stiffly whipped white of an egg. Stir quickly until the mixture liquefies to the consistency of thick cream, and serve in champagne glasses.

Royal Punch.

Rub 4 oz. loaf sugar on to the rinds of 3 lemons, pound it and place it in a bowl with the strained juice. Heat a pint of white wine, half a pint of calf's foot jelly, and the same quantity of arrack, rum, brandy, and curaçao together, pour into the bowl, stir until the sugar is dissolved, and serve hot. If liked a little powdered cinnamon and grated nutmeg may be added.

Rum Punch.

Boil a quart of water, 4 lb. sugar, 10 coriander seeds, 2 inches of cinnamon, 5 cloves, the thinly pared rind of 3 lemons together for 10 minutes, then pour it over 1 lb. of sliced pineapple. Add half a pint of green tea, a gill of arrack, a pint of rum, the same quantity of brandy, and the strained juice of 5 lemons. Cover closely, and infuse for two days, then add a quart of boiling new milk, let it stand for two hours, then strain through a jelly bag until clear, pour into bottles, and cork and seal them securely. It should be iced before serving.

Sportsman's Punch.

Rub 4 oz. sugar on to the rind of a lemon, pound it and place it in a hot jug with the strained juice. Add a pint of boiling water, half a pint of boiling ale, and the same quantity of whisky and brandy, and serve at once.

Tea Punch.

Put a pint of boiling tea into a hot bowl, add half a gill of lemon syrup, and a table-spoonful each of rum punch and cherry brandy, and serve at once.

University Punch.

Put one and a half pints of boiling water into a hot bowl, add 3 table-spoonfuls of lemon syrup, and the same quantity of orange shrub, cherry brandy, and rum punch.

Whisky Punch.

Put the thinly pared rind and strained juice of 3 lemons into a bowl, add 7 oz. of loaf sugar, one and a half pints of boiling water and $1\frac{1}{2}$ pints of whisky. Stir until the sugar is dissolved, then strain and serve at once.

Wine Punch.

Put the thinly pared rind of two lemons into a pan, add the strained juice, 8 oz. sugar, 3 gills of rum, a pint of tea, and two bottles of hock. Stir over the fire till hot but not boiling, and strain and serve.

Wedding Punch.

Put a quart of champagne into a bowl, add 3 slices of cucumber and 3 sprigs of young mint, a gill of curaçao, a bottle of claret, and castor sugar to taste. Let the bowl stand in ice for 2 hours, and just before serving add a bottle of iced soda water.

Yorkshire Punch.

Rub 10 oz. loaf sugar on to the rind of 3 lemons and 2 Seville oranges. Put them into a bowl with the strained juice, half a pint of hot calf's foot jelly, and a quart of boiling water. Infuse by the side of the fire for 30 minutes, then strain, add a pint of lemon shrub, and one and a half gills each of brandy and rum, and serve hot.

Purl.

Heat a pint of ale with sugar to taste, then add a wineglassful of rum, brandy, or gin, or 2 wineglassfuls of bitters, and serve.

Quince Brandy.

Put a quart of fresh quince juice, a quart of good brandy, 12 oz. crushed sugar candy, a small piece of cinnamon, and 4 cloves into a jar. Cover closely, and infuse for two months, shaking the jar frequently, then filter and bottle.

Quince Liqueur.

Core and grate 12 lb. of ripe quinces, strew 12 oz. castor sugar over and leave for 24 hours, then strain the juice through a jelly bag until quite clear. Measure it, and to every pint of juice allow 1 inch of stick cinnamon, 6 oz. loaf sugar, and a pint of whisky. Put into a jar, cover closely, and infuse for 3 weeks, then filter and store in airtight bottles.

Quince Ratafia.

Core and grate 2 lb. of ripe quinces, and place in a jar with a gallon of good brandy, 2 lb. of

crushed sugar candy, 2 inches of stick cinnamon, 2 oz. angelica. Infuse for a month, then filter into bottles and cork and seal them securely.

Quince Syrup.

Grate some ripe quinces, put the pulp into a jar, and cook in a pan of boiling water until the juice flows freely. Strain through a jelly bag, allow a pound of cane sugar to every pint of juice, then boil together for 10 minutes, skimming frequently. When cold, pour into bottles, cork them tightly and seal with bottling wax.

Quince Wine.

Mix 1 gallon of fresh quince juice and 4 lb. of pure cane sugar together, pour into a tub, cover with a blanket, and leave until it has finished fermenting, then draw off the liquid, add a pound of crushed cane sugar and 2 quarts of good brandy, pour into bottles, and cork and seal securely.

Raisin Cordial.

Stone and chop one and a half pounds of muscatel raisins and put them into a jar with the thinly pared rind of three lemons, an ounce of bruised ginger, 3 pints of old whisky and 12 oz. crushed sugar candy. Close the jar tightly and infuse for 6 weeks, shaking it occasionally, then strain through filtering paper into bottles, and cork and seal them securely.

Raisin and Elderberry Wine.

Crush a gallon of ripe sound elderberries and put them into a tub with two and a half pounds of cane sugar, stir well and leave for 24 hours. Stone and chop 18 lb. of Malaga raisins and put them into a tub with four and a half gallons of boiling water, mix well, cover over, and leave for 24 hours. Boil the elderberries and sugar for 30 minutes, removing the scum as it rises, then strain into the tub containing the raisins, stir frequently for half an hour, then leave for 3 days, covering the tub with a blanket or folded cloth. Strain the liquor into a cask (reserving about half a gallon to fill up with), add the thinly pared rind of an orange and three lemons, and when it has quite ceased hissing,

pour in a pint of brandy, bung tightly and leave for two months, then rack it off, filter the lees and fill up the cask again. Add $\frac{3}{4}$ oz. of isinglass dissolved in a little of the wine, and 3 oz. of sugar candy, close the cask securely, bottle off in 10 months' time, and keep for 6 months longer before using.

Raisin Liqueur.

Rub 8 oz. cane sugar on the rind of 2 oranges and put it into a jar with the strained juice, half a gallon of brandy, 2 lb. of stoned and chopped Muscatel raisins, half a grated nutmeg and 8 cloves. Infuse for a month, then filter and bottle.

Raisin Wine. (No. 1.)

Stalk 32 lb. of Malaga raisins, and put them into a tub with 4 gallons of water, cover over and stir daily for 4 weeks. Strain into a cask (reserving about half a gallon to fill up with) and when the fermentation has quite ended, bung tightly and leave for 12 months. Rack it off into a clean cask, add the filtered lees, close tightly, and leave for 2 years before bottling.

Raisin Wine. (No. 2.)

Put 30 lb. of stalked and halved Malaga raisins into a cask with 16 gallons of good cider. Bung lightly for 6 or 7 days, then close the cask securely and leave for 6 months. Rack the wine off into a clean cask, add the filtered lees, 6 oz. of crushed sugar candy, 2 quarts of good brandy and the thinly pared rind of 6 lemons. Bung the cask tightly, bottle off in two years' time, and leave for a year longer before using.

Raspberry Brandy.

Put 2 lb. of sound ripe raspberries into a jar with 2 quarts of good brandy and 8 oz. crushed sugar candy. Infuse for a month, then filter and bottle.

Raspberry Cordial.

See recipe for *Blackberry Cordial*.

Raspberry Gin.

Put a quart of sound ripe raspberries, a quart of good unsweetened gin, and 10 oz. of cane sugar into a jar, cover closely and infuse for a month, then filter and bottle.

Raspberry Liqueur.

Put some ripe white raspberries into a jar, and cook in a pan of boiling water till the juice flows freely, then strain through a jelly bag and to every pint 'allow 12 oz. of cane sugar. Boil together for 20 minutes, removing the scum as it rises, and when cold measure it and mix with it an equal quantity of pure white spirit. Filter into bottles, cork and seal them securely, and leave for 12 months before using.

Raspberry Ratafia.

See recipe for *Gooseberry Ratafia*.

Raspberry Shrub.

See recipe for *Strawberry Shrub*.

Raspberry Syrup.

See recipe for *Cranberry Syrup*.

Raspberry Vinegar.

See recipe for *Cranberry Vinegar*.

Raspberry Water.

See recipe for *Strawberry Water*.

Raspberry Whisky.

See recipe for *Mulberry Whisky*.

Raspberry Wine.

Bruise 5 gallons of ripe sound raspberries and put them into a tub with 5 gallons of boiling water, cover over and leave for 24 hours. Strain the liquid and fruit through a hair sieve and leave till the following day, then strain into another tub without disturbing the sediment, add 12 lb. of crushed cane sugar and a gill of yeast, and when the sugar is dissolved pour the whole into a cask, reserving about half a gallon to fill up with. When the fermentation has quite ended, bung the cask tightly and let it stand for a month, then rack the wine off into a clean cask, add 1 oz. of isinglass dissolved in a little of the wine and a quart of brandy, bung tightly, and leave for a year before bottling.

Ratafia. (No. 1.)

Pound 4 oz. of Morella cherry kernels, and 1 oz. of apricot kernels, and put them into a jar with a quart of brandy and 8 oz. of sugar candy dissolved in a gill of water. Cover the jar tightly and infuse for 6 weeks, shaking daily, then filter and bottle.

Ratafia. (No. 2.)

Blanch and pound half a pound of bitter almonds, and put them into a jar with 2 quarts of good spirit, a grain of ambergris, half a grated nutmeg, and 12 oz. of crushed sugar candy. Close the jar tightly, and keep it in a warm place for a fortnight, shaking it daily, then strain through filtering paper, and store in airtight bottles.

Ratafia. (No. 3.)

Blanch and shred 4 oz. each of peach and apricot kernels, and put them into a jar with 2 quarts of brandy, $\frac{3}{4}$ lb. cane sugar, two inches bruised cinnamon, and half an ounce of cloves. Infuse for 2 months, then filter and bottle.

Ratafia de Jasmin.

Infuse 2 oz. of white jessamine flowers with one and a half pints of pure white spirit, and 6 oz. of cane sugar in a tightly corked bottle for 4 days, then filter and bottle.

Red Champagne.

Boil one and a half lb. of beetroot for twenty minutes without breaking the skin, then slice them and put them into a tub with 5 gallons of crushed ripe green gooseberries, and five gallons of water previously boiled and allowed to get cold. Stir well, cover the tub and leave for 4 days, stirring several times daily, then strain, pour the liquor through a flannel bag into a cask, add 15 lb. of crushed cane loaf sugar, 1 oz. of bruised ginger, the thinly pared rind of 2 lemons, and an ounce of isinglass dissolved in some of the liquid. Leave till the fermentation is over, then add a pint of brandy, bung the cask securely, and bottle off in twelve months' time. Seal and wire the corks of the bottles and keep the wine for 6 months longer before using.

Red Cordial.

Put a quart of pure rectified spirits into a jar with 2 thick slices of boiled beetroot, add one and a half pints of water, 8 oz. crushed sugar candy, half oz. of thinly pared lemon rind, $\frac{1}{4}$ oz. each of cloves, cinnamon, grated nutmeg, and Jamaica pepper, and $\frac{3}{4}$ oz. of bruised caraway and coriander seed mixed. Cork the

jar tightly, tie a piece of bladder over it, and leave it in a pot of hot water for 6 hours. Keep in 'a warm room for a month, shaking the jar daily, then filter, and store in airtight bottles.

Red Ratafia.

Put two pounds of Morella cherries into a bowl with half a pound each of strawberries and raspberries, bruise the fruit throughly, strew over it 4 oz. of cane castor sugar, and leave for 24 hours. Strain and measure the juice, and to every pint allow 4 oz. cane sugar, a quart of brandy, and a drachm of bruised cloves. Infuse for a month, then filter and bottle.

Rhubarb Sherbet.

Boil a pound of sliced rhubarb in a pint of water for 20 minutes, then strain, add lemon juice and sugar to taste and serve cold.

Rhubarb Syrup.

See recipe for *Apricot Syrup*.

Rhubarb Vinegar.

See recipe for *Cranberry Vinegar*.

Rhubarb Wine.

Put 20 pounds of sliced rhubarb into a tub with 5 gallons of cold water, cover over and leave for 2 days, then remove the scum and strain the liquid, pressing the fruit well to extract all the juice. Add 12 lb. of cane sugar, and when dissolved, pour into a cask, reserving 2 or 3 quarts to fill up with. Cover the bung-hole with a tile till the fermentation has quite ended, then add 4 oz. of crushed sugar candy and 1 pint of brandy. Bung the cask securely and leave it for 3 months, then rack off the wine, filter the lees, and fill up the cask again, adding the thinly pared rind of 2 Seville oranges and $\frac{3}{4}$ oz. of isinglass and 3 oz. of crushed sugar candy dissolved in a pint of the wine. Bung tightly and leave for a year before bottling. Seal and wire the corks and keep the wine for 9 months longer before drinking it.

Rice Caudle.

Soak one and a half oz. of rice in half a pint of water for an hour, then strain and put the rice into a saucepan with the thinly pared rind of a

small lemon and one and a half pints of milk. Simmer until the rice is very soft, then rub it all through a hair sieve, after removing the lemon rind. Heat the caudle, then add half oz. of fresh butter, sugar to taste and a table-spoonful of brandy and serve hot.

Rose Brandy.

Fill a wide-mouthed pint bottle with freshly picked rose leaves, add 2 oz. crushed sugar candy and fill up with brandy. Cork tightly and infuse for a month, then filter and rebottle.

Rose Liqueur.

Put 12 drops of oil of roses and two of oil of nutmeg into a quart of pure rectified spirits of wine. Boil half a pound of pure cane sugar and a gill of water together till reduced to a thick syrup, and when cold add it to the spirit, shake well, and add sufficient cochineal to make it all a fine colour. Filter into bottles and cork and seal them securely.

Rose Ratafia.

Put half a pound of freshly picked rose leaves into a bottle, pour over them one and a half pints of warm water, and let them stand for two days, then strain and squeeze the rose-leaves, and to every pint of liquid add a pint of good brandy, an inch of bruised cinnamon, and 8 oz. of crushed sugar candy. Infuse for three weeks in a tightly closed jar, shaking occasionally, then filter and bottle.

Rosolio.

Put 3 oz. of freshly picked orange-flower petals into a jar with 2 quarts of good brandy, and a pound of crushed sugar candy, a vanilla bean, the thinly pared rind of two small lemons, 8 cloves, 3 blades of mace, two inches of bruised cinnamon, and half an ounce each of white jessamine and rose petals. Infuse for a fortnight, then filter and bottle.

Rowan Liqueur.

Bruise three and a half lb. of ripe mountain ash (rowan) berries, and put them into a jar with 2 quarts of old whisky and 2 lb. of crushed sugar candy. Close the jar tightly, and infuse for 3 weeks, shaking occasionally, then filter and bottle.

Rowan Wine.

Put 4 gallons of ripe rowan berries (gathered on a dry day) into a tub, bruise them and pour over them sufficient boiling water to just cover them. Put a blanket or folded cloth over the tub and leave for three days, then skim off the crust very carefully, and strain the liquid into a bowl. To every gallon add a pound of crushed cane sugar, stir until it is thoroughly dissolved, then pour into a cask, reserving about half a gallon to fill up with, and leave until the fermentation is ended. Add an ounce of isinglass dissolved in a pint of brandy, then bung the cask tightly and let it stand for 6 months before bottling.

Rum Posset.

Mix a table-spoonful of fine oatmeal smoothly with a little cold milk, then add a pint of boiling milk, and stir over the fire till it has simmered for ten minutes. Add sugar to taste and a wine-glassful of rum, and serve at once.

Rum Shrub.

Put the thinly pared rind of 6 lemons into a jar with 2 quarts of good Jamaica rum and a pint of strained lemon juice. Boil three pounds of cane sugar and a pint of water together for 10 minutes, skim, and when cold pour into the jar. Infuse for a month, keeping the jar tightly covered, and shaking it frequently, then filter and bottle.

Sack Posset.

Boil a gill of sherry and a gill of ale together, pour into a jug, then add a pint of boiling cream, and sugar, and grated nutmeg to taste. Cover the jug, and let it stand by the side of the fire for 2 hours, then serve.

Sack Whey.

Add 2 gills of sherry to a pint of boiling milk, bring to boiling point, then pour into a bowl and let it stand till the curd has formed. Strain, sweeten to taste and serve hot or cold.

Sage Wine.

Boil four and a half lb. of honey, 5 gallons of water, and the whites of 5 eggs together for

an hour, skimming when necessary, then pour it into a tub containing 20 lb. of stoned and chopped Malaga raisins, and one and a half pecks of fresh green sage leaves roughly shredded. Cover the tub, and leave for two days, stirring occasionally, then strain through a sieve and press the fruit and leaves well to extract all the juice, and next day draw off the clear liquid into a cask, being careful not to disturb the sediment. Filter the lees, and put them into the cask with the thinly pared rind and strained juice of 2 Seville oranges and 3 lemons. Leave the cask open and keep it well filled up while the wine is working, and when the fermentation is quite ended add a pint of brandy and an ounce of isinglass dissolved in a little of the wine. Bung the cask tightly, and bottle off in 12 months' time.

Sangaree. (No 1.)

Rub 5 oz. of loaf sugar on the rind of 3 lemons, crush it, add a wineglassful of lemon juice, a bottle of Madeira, half a pint of good old Jamaica rum, and one and a half pints of water. Stir until the sugar is dissolved, and leave on ice till required.

Sangaree. (No. 2.)

Put 3 pints of brandy into a jar with 3 gills of cherry brandy and one and a half lb. of crushed sugar candy. Add one and a half pints of Madeira, half a gill of lemon juice, 6 oz. of ripe sliced medlars, $\frac{1}{4}$ oz. blanched and pounded bitter almonds, 1 oz. blanched and pounded pistachio nuts, 2 oz. sliced candied peel, $\frac{1}{4}$ oz. each of grated nutmeg, Jamaica pepper, powdered cinnamon, and pounded cloves, 1 oz. of sliced preserved ginger, and half an ounce of gum arabic dissolved. Cork and seal the jar tightly, and place it in a pot of hot water on the stove for 8 hours, then keep in a warm room for 6 weeks longer. Leave for 12 months, then filter and bottle, and in 6 months' time it will be ready for use.

Shandy Gaff.

Take equal quantities of ginger beer and ale, add a few pieces of ice and serve.

Sherbet Powder.

Rub 4 oz. loaf sugar on the rind of four lemons until all the zest is extracted, then crush it to a very fine powder. Mix with it 2 oz. each of bicarbonate of soda and tartaric acid. Rub through a fine sieve and store in dry, tightly corked bottles. When required add a large teaspoonful to a tumbler of water.

Sherry, English.

Boil 3 lb. of good honey, seventeen pounds of brown cane sugar, 5 gallons of water and the beaten whites of 6 eggs together for one and a half hours, removing the scum as it rises, then pour it into a tub containing the thinly pared rind and strained juice of 6 Seville oranges, 5 oz. of gum arabic and half a peck of the young sweetbriar shoots and buds. Stir well and when lukewarm add a gill of yeast, cover the tub and leave for four or five days, then strain into a cask, add half oz. blanched and pounded bitter almonds, 4 oz. crushed sugar candy and a quart of pure fresh grape juice. Keep the cask well filled up, and leave the bung out till the fermentation is over, then remove the scum from the top, add a pint and a half of good brandy, bung the cask tightly and leave for 2 years before bottling. Keep the wine for 18 months longer before using.

Shrub.

Put the thinly pared rind and strained juice of 4 large lemons into a bottle with 2 quarts of brandy, a quarter oz. of nutmeg, grated, and one and a half lb. of crushed sugar candy. Cork the jar tightly and infuse for a week, then add 3 pints of sherry, filter and bottle.

Sleeping Cup.

Boil 12 coriander seeds, the same quantity of cloves, and an inch of bruised cinnamon in $\frac{3}{4}$ pint of water, for 10 minutes, then add half a pint of rum and sugar to taste, strain and serve.

Sloe Gin.

Crush 4 lb. of sloes, and put them into a jar with 2 quarts of unsweetened gin, 2 lb. of crushed sugar candy, and $\frac{1}{4}$ oz. each of blanched and pounded bitter and sweet almonds. Cork

the jar tightly, and infuse for three months, shaking occasionally, then strain through filtering paper into bottles, cork them tightly and seal with bottling wax.

Sloe Ratafia.

Well crush 6 pounds of sloes, strew over them a pound of castor sugar, mix well, and leave for 24 hours, then strain off all the juice and to every pint allow a quart of good brandy, a pound of cane sugar, an inch of bruised cinnamon, 6 cloves, and the thinly pared rind of half a small lemon. Infuse for a month in a tightly closed jar, then filter and bottle.

Sloe Wine.

Put 4 gallons of ripe sound sloes into a tub with 4 gallons of boiling water, and leave for five days, stirring frequently. Strain and measure the liquid and to every gallon add 4 lb. of pure cane sugar, stir until dissolved, then pour into a cask. Keep the latter well filled up, and when the fermentation is over, add a quart of brandy and half an ounce of dissolved isinglass to every 3 gallons of wine. Bung the cask tightly, and leave for 2 years before bottling.

Soda Water Powders.

Put 30 grains of bicarbonate of soda into each blue paper and twenty-five grains of tartaric acid into each white paper. When required, put the contents of a white and blue paper into two separate tumblers, half fill them with water, mix together and drink at once.

Strawberry Acid.

Stalk 6 pounds of ripe sound strawberries and put them in an earthenware bowl with two and a half oz. of tartaric acid dissolved in a quart of cold water. Leave for 24 hours, then strain the liquid, and to every pint add one and a half lb. of sifted cane sugar. Stir until dissolved, then store in airtight bottles. When required, dilute to taste with plain or aerated water.

Strawberry Brandy.

Three-parts fill some wide-mouthed quart bottles with ripe sound Alpine strawberries,

add a strip of lemon rind, 4 oz. crushed sugar candy, and fill up with good brandy. Cork tightly, and infuse for a month, then filter and bottle.

Strawberry Cardinal.

Put a pint of sound ripe stalked strawberries into a bowl, add half a pound of castor sugar and half a bottle of hock, and leave on ice for two hours, then add the remainder of the hock, and half a bottle of seltzer water, and serve.

Strawberry Cordial.

See the recipe for *Blackberry Cordial*, omit the ginger, and use gin instead of whisky.

Strawberry Liqueur.

See recipe for *Raspberry Liqueur*.

Strawberry Ratafia.

See recipe for *Gooseberry Ratafia*.

Strawberry Sack.

Fill some wide-mouthed glass bottles with sound ripe strawberries, and allow 4 oz. crushed sugar candy to every pound of fruit. Fill up with good sherry, cork the bottles tightly and infuse for 3 months, shaking occasionally, then filter and bottle.

Strawberry Sherbet.

Mash a pound and a quarter of ripe red strawberries, and put them into a bowl with a pound of cane sugar, a table-spoonful each of lemon juice and orange-flower water, and 3 pints of cold water. Let it stand in a cold place or on ice for five or six hours, then strain and serve.

Strawberry Shrub.

Mash 4 lb. of ripe sound strawberries and put them into a jar with 2 quarts of good old Jamaica rum, the thinly pared rind and strained juice of two lemons, and one and a half lb. of cane sugar. Infuse for a month, keeping the jar tightly closed, and shaking it occasionally, then filter and bottle.

Strawberry Syrup.

See recipe for *Cranberry Syrup*.

Strawberry Vinegar.

See recipe for *Cranberry Vinegar*.

Strawberry Water.

Mash a pound of strawberries, and mix with them 8 oz. castor sugar and half a pint of water. Let them stand for 3 hours, then rub through a sieve and filter till clear. Add the strained juice of a lemon and a pint of cold water and serve.

Strawberry Whisky.

See recipe for *Mulberry Whisky*.

Strawberry Wine.

Bruise 6 gallons of ripe sound strawberries, and put them into a tub with the same quantity of water. Steep for 24 hours, then strain into a cask, add 4 gallons of cider, 2 oz. of powdered red tartar, the thinly pared rind of two lemons, and 16 lb. of cane sugar. When the fermentation is over add a quart of good brandy, and an ounce of dissolved isinglass, bung the cask tightly and leave for a year before bottling.

Tamarind Water.

Mix half a pint of water and a gill of tamarind juice together, add sugar to taste and serve.

Tea.

Heat the teapot, and allow from one to one and a half teaspoonfuls of tea for every two cups, according to the strength required. Pour on freshly boiled water, let the teapot stand by the side of the fire for three or four minutes, stirring the tea once or twice, then strain into a heated teapot, and use.

Tea, Iced.

Make a quart of rather strong tea in the usual way, strain, sweeten to taste, and when cold add half a pint of cream, embed the jug in ice for four hours before using.

Tea, Russian.

Make some tea in the usual way, strain, add sugar and lemon juice to taste, and serve hot, cold, or iced. In the latter case, a thin slice of lemon and a small piece of ice should be served in each cup.

Toddy.

Put the thinly pared rind of 2 lemons into a bowl with 4 oz. sugar, and a pint of boiling

water. When cold, strain, add a sliced and peeled peach, or 4 or 5 strawberries, a pint of good old Jamaica rum, and a little shaved ice and serve.

Treacle Posset.

Boil half a pint of new milk, add two table-spoonfuls of treacle, and boil till the curd separates from the whey. Strain, and serve hot. This is an old-fashioned remedy for a cold.

Turnip Wine.

Peel and slice the turnips, strew a little sugar over them, and leave them until next day, then press out the juice, put it into a clean cask, and to every gallon add 3 lb. of loaf sugar, and half a pint of brandy. Keep the cask filled up, and when the fermentation has quite ceased, bung tightly and leave for three months, then bottle off, and in a year the wine will be ready for use.

Van der Hum.

Put two quarts of good brandy into a jar with 10 cloves, 3 inches of bruised cinnamon, a quarter of a nutmeg grated, 3 oz. of thinly pared orange rind and a pound of brown cane sugar. Close the jar tightly, and infuse for 6 weeks, shaking occasionally, then filter, and to every quart of liquid add a gill of good old Jamaica rum, and store in airtight bottles.

Vanilla Ratafia.

Put one and a half oz. each of blanched and pounded sweet almonds into a jar with a quart of good brandy, 8 oz. sugar candy, and 2 vanilla pods broken into short lengths. Close the jar tightly and infuse for a fortnight, shaking occasionally, then filter and bottle.

Vanilla Syrup.

Break two vanilla pods into small pieces and put them into a pan with a pound of cane sugar and a pint of water. Bring very slowly to boiling point, and simmer for twenty minutes, removing the scum as it rises, then add a gill of brandy, and store in an airtight bottle. When required dilute to taste with plain or aerated water.

Vespetro.

Put 2 quarts of good brandy into a jar with half oz. each of angelica, aniseed, coriander, caraway, and fennel seeds. Infuse for six weeks, keeping the jar tightly covered and shaking it occasionally, then strain through filtering paper. Put one and a half lb. cane sugar into a pan with a gill of water and boil together for five minutes, skimming when necessary; when cold add it to the liqueur, pour into bottles, and cork and seal them securely.

Walnut Liqueur.

Gather 60 green walnuts in June, cut them into small pieces, and put them into a jar with $\frac{1}{4}$ oz. cloves, an inch of bruised cinnamon, 3 pints of unsweetened gin and 1 lb. crushed sugar candy. Infuse for a month, then filter and bottle.

Wassail Bowl.

Put 2 cloves, $\frac{1}{4}$ oz. root ginger, half a small grated nutmeg, a blade of mace, and 2 coriander and cardamom seeds into a pan with one and a half gills of water, and boil for 5 minutes, then add 12 oz. of loaf sugar previously rubbed on the rind of a large lemon, and two bottles of sherry. Put the whites of 3 eggs and the yolks of six into a bowl, and add gradually two and a half gills of the warm liquid, boil the rest of the liquid and pour into the bowl, stirring and beating vigorously to froth the liquid. Add 6 cored and roasted apples, and serve very hot.

Whisky Cordial.

Strip a pint of ripe sound white currants from their stalks, bruise them and put them into a jar with 3 pints of good old whisky, 1 lb. cane sugar, the thinly pared rind of two lemons, and an inch of bruised root ginger. Infuse for a fortnight, then filter and bottle.

Whisky Shrub.

Boil 2 lb. of brown cane sugar and half a pint of water together for 10 minutes, skimming when necessary. When cold pour into a jar, add the strained juice of two pounds of lemons, and $\frac{3}{4}$ lb. of Seville oranges, the thinly pared rind of 4 lemons, a gill of porter and two quarts of

whisky. Close the jar tightly and infuse for a month, then filter and bottle.

White Wine Negus.

Rub 8 oz. loaf sugar on the rind of two lemons till all the zest is extracted, and put it into a jug with the strained juice, a pint of liquid calf's foot jelly, an inch of bruised cinnamon, a blade of mace, 6 cloves, a pinch of allspice, and a quart of boiling water. Let it stand for twenty minutes, then add a bottle of white wine, grated nutmeg to taste and, if liked, a little more sugar, heat in a saucepan and serve at once.

White Wine Whey.

Boil a pint of milk, add a gill of white wine, boil till the curd separates, then strain, sweeten to taste, and serve.

AMERICAN DRINKS.**American Lemonade.**

Put a table-spoonful of castor sugar and the strained juice of a lemon into a large tumbler with a wineglassful of water and half fill it with shaved ice. Add a large table-spoonful of strawberry syrup, and fill up with soda water. Put a slice of lemon or orange on the top, and serve with a straw.

American Tea Punch.

Put 1 pint of hot tea into a bowl, add 2 oz. castor sugar, the strained juice of a small lemon, and a gill each of good brandy and Jamaica rum. Place in an ice-cave until cold, then serve in wine glasses.

Brain Duster.

Put half a teaspoonful of castor sugar and half a wineglassful each of absinthe and vermouth into a glass, add some iced seltzer water, and serve.

Brandy Cocktail.

Half fill a large tumbler with shaved ice, add half a gill of brandy, half a gill of curaçao and ginger syrup mixed, and 2 teaspoonfuls of orange bitters.

Brandy Mint Julep.

Put two small lumps of sugar into a tumbler with a wineglassful of brandy, and when dissolved add 2 sprigs of fresh mint and a little shaved ice. Place a thin slice of pineapple and orange on the top, and serve.

Brandy Punch.

Put a gill of water into a large glass, add 2 teaspoonfuls of castor sugar, a table-spoonful of raspberry syrup, the strained juice of half a lemon and orange, two thin slices of pineapple and a gill of brandy. Fill up the glass with shaved ice, and serve.

Brandy Shake.

Put equal parts of Maraschino and brandy into a liqueur glass, add a few drops of Angostura bitters, and serve.

Brandy Skin.

Half fill a large tumbler with shaved ice, add a wineglassful of brandy, the juice of a lemon, 2 teaspoonfuls of icing sugar, and half a table-spoonful of strawberry syrup. Shake well, strain and serve.

Brandy Smash.

Half fill a glass with shaved ice, add a large teaspoonful of castor sugar, three slices of pineapple, the same quantity of lemon, and a wineglassful of brandy. Shake well, and strain.

Ching-Ching.

Put a gill of Jamaica rum into a large glass, add a slice of orange, 2 drops of essence of cloves, 1 drop of essence of peppermint, and fill up with iced soda water or shaved ice.

Corpse Reviver.

Fill a liqueur glass with equal portions of green Chartreuse and Maraschino, and put a dash of noyveau on the top, and serve at once.

Eye Opener.

Put a tea-spoonful of castor sugar, a beaten egg and a liqueur glassful each of brandy and rum into a tumbler, fill up with iced soda water or shaved ice, and serve.

Floster (No. 1).

Put a large table-spoonful each of kirsch, sherry and either cherry syrup or cherry water ice into a tumbler, and fill up with well iced seltzer water.

Floster (No. 2).

Put 2 slices of lemon, a sliced peach, half a gill of noyau, $\frac{1}{2}$ oz. castor sugar, and a gill of sherry into a tumbler with a small lump of ice, and fill up with iced soda water.

Gin Cocktail.

Half fill a tumbler with shaved ice, add a strip of lemon rind, a wineglassful of unsweetened gin, a table-spoonful of orange bitters, and sugar to taste. Shake well, strain and serve with the lemon rind on the top.

Gin Mint Julep.

Put a lump of sugar and a teaspoonful of water into a glass, add a large sprig of mint, 2 slices of pineapple, a wineglassful of gin and some shaved ice, and serve.

Gin Rickey.

Put a small piece of ice at the bottom of a small glass, add a small table-spoonful of lemon juice, a wineglassful of gin, and fill up with iced seltzer water.

Ice Cream Soda.

Put a large table-spoonful each of strawberry and vanilla ice cream into a tumbler, add a very little shaved ice, and fill up with iced soda water, holding the bottle or syphon containing the latter high above the glass.

Iced Egg Nogg.

Beat the yolks of 2 eggs with a large teaspoonful of castor sugar till light, then add a table-spoonful of cold water, $\frac{1}{2}$ gill of brandy, a gill of sherry and half a pint of new milk. Fill up the tumbler with shaved ice, and serve.

Invigorator.

Put a well beaten fresh egg and a gill of cold strong coffee into a large glass, add 2 table-spoonfuls of port, 1 of brandy and 1 of shaved ice; shake well, strain and serve.

John Collins.

Half fill a large tumbler with shaved ice, add a table-spoonful of strained lemon juice, a tea-spoonful of castor sugar, a slice of lemon and pineapple, and a glass of gin. Fill up with iced soda water and serve.

Lemon Squash.

Half fill a glass with shaved ice, add the strained juice of a large lemon and castor sugar to taste, fill up with iced soda water and serve.

Manhattan.

Put half a wineglassful each of whisky and vermouth into a glass, add a dash of curaçao and Angostura bitters, and sugar to taste. Fill up with shaved ice, shake and serve with a thin slice of lemon on the top.

Martini Cocktail.

Half fill a tumbler with shaved ice, add half a wineglassful each of Italian vermouth and unsweetened gin, a dash of orange bitters and castor sugar to taste. Serve with a strip of lemon rind on the top.

Mint Julep.

Put 6 sprigs of fresh mint into a tumbler, add a liqueur glassful each of brandy and peach brandy, and sugar to taste, and fill up with chipped ice.

Nectar.

Mix together a large teaspoonful of honey, a few drops of lemon juice, a wineglassful of cognac and half a pint of hot cider, and place the glass in ice till required.

Pineapple Julep.

Put a gill each of gin and raspberry syrup into a jug, add the strained juice of a large orange, $\frac{3}{4}$ gill of Maraschino, $\frac{3}{4}$ lb. crushed ice, a sliced pineapple cut into small pieces, and lastly a bottle of Sparkling Moselle, and serve in small glasses.

President.

Put the beaten yolk of a fresh egg, 1 oz. castor sugar, a dessert-spoonful each of orange syrup and orange-flower water, and a teaspoonful of lemon juice into a tumbler, and fill it up with boiling water.

Rum Rickey.

Put a small lump of ice into a small glass, add a dessert-spoonful of lime juice and a wine glassful of rum, and fill up with iced seltzer water.

Sam Ward's Kümmel.

Fill a claret glass three parts full with shaved ice and a little lemon rind, and fill up with Kümmel.

Saratoga.

Half fill a large tumbler with shaved ice, add a wineglassful of brandy, two teaspoonfuls of Maraschino, one of Angostura bitters, two of pineapple juice, and castor sugar to taste. Shake well, strain into another tumbler, add half a glass of champagne, and serve with one or two ripe strawberries and a strip of lemon rind on the top.

Sensation.

Put the strained juice of an orange and half a lemon, 2 slices of pineapple, a table-spoonful of raspberry syrup or vinegar, a gill of brandy, and sugar to taste into a large tumbler and fill up with well iced soda water.

Sherry Cobbler.

Half fill a tumbler with shaved ice, add two teaspoonfuls of strained orange juice, one of sugar and a gill of sherry, shake well and serve with a straw.

Silver Dream.

Mix together a wineglassful of good unsweetened gin, a teaspoonful of castor sugar, the beaten white of an egg, a dessert-spoonful of strained lemon-juice, and a table-spoonful of shaved ice. Fill up the tumbler with iced seltzer water.

Silver Fizz.

Well beat the white of an egg, add a wineglassful of gin, and the strained juice of half a lemon. Pour on to half a tumblerful of shaved ice, shake well, strain into a glass containing a teaspoonful of castor sugar, and a good pinch of carbonate of soda, and serve at once.

Sloe-gin Cocktail.

Half fill a glass with shaved ice, add a wine-glassful of sloe gin, and a dash of orange bitters and serve.

Strawberry Fizz.

Crush 4 large ripe strawberries, and put them into a glass with a few drops of lemon juice, a teaspoonful of sugar, and a wineglassful of gin, then fill up with iced soda water.

Sunrise.

Half fill a tumbler with shaved ice, add a teaspoonful of Angostura bitters, a large table-spoonful of brandy, two of sherry, and sugar and vanilla essence to taste. Shake well and serve with a strip of lemon rind on the top.

Toddy.

Soak the thinly pared rind of a large lemon in a gill of water for 6 hours, then strain, add a thin slice of pineapple, five ripe strawberries, 2 oz. shaved ice, and 2 gills of Jamaica rum.

Whisky Sour.

Mix together equal quantities of good whisky and lemon juice, and ice well before serving.

Whisky Cocktail.

Put two large table-spoonfuls of whisky and a teaspoonful of Angostura bitters into a glass, add sugar to taste, and 2 drops of cinnamon essence, and 6 oz. shaved ice.

Whisky Punch.

Put 8 oz. shaved ice into a jug, add 4 wine-glassfuls of whisky, a large table-spoonful of castor sugar, and 2 table-spoonfuls of strained lemon juice. Shake well, strain into small glasses, and serve with thin slices of orange and pineapple on the top.

Whisky Mint Julep.

Put 6 sprigs of fresh mint, and 2 teaspoonfuls of sugar into a glass, add a wineglassful of whisky and fill up with shaved ice.

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