

SUMMER DRINKS AND WINTER CORDIALS



By M^{RS} C.F. LEYEL.

WALLOWS & STAYFIELD

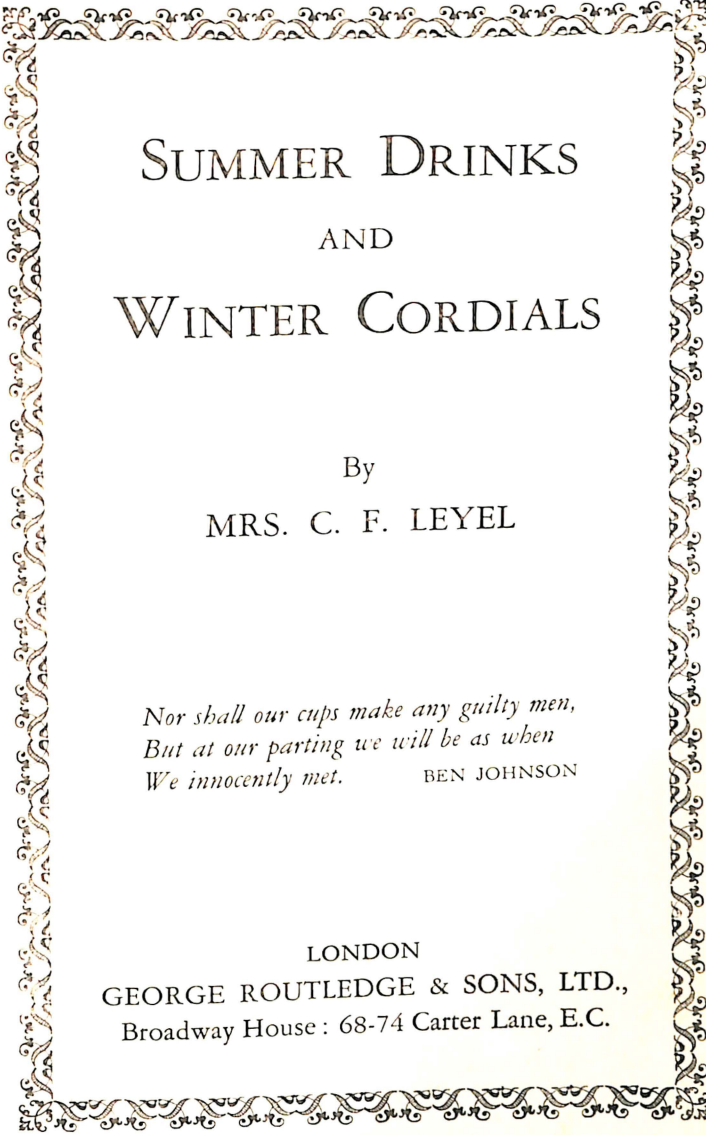




THE LURE OF COOKERY

SUMMER DRINKS
AND
WINTER CORDIALS





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AND
WINTER CORDIALS

By
MRS. C. F. LEYEL

*Nor shall our cups make any guilty men,
But at our parting we will be as when
We innocently met.* BEN JOHNSON

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PREFACE

THIS book is intended for people with limited incomes, but the drinks, both alcoholic and non-alcoholic, if made with good materials need no apology even as an accompaniment to a French dinner.

The recipes contain no brandy or other spirits, as their price at the present time makes them prohibitive, but the book gives all the newest American drinks, as well as the good old-fashioned English ones.

Good claret cup, and cups made of other French wines, cost to-day less than good beer, and the fruit punches and cups without any alcohol are deliciously refreshing and beautiful to look at.

Recipes are also given for the various fruit syrups and vinegars which are to-day necessary ingredients of many popular summer and winter drinks.

These are much cheaper and better made at home, and involve very little time and trouble.

Preface

The book is divided into two parts: the first contains all the Summer Drinks, including lemonades, wine cups, fruit cups and punches, juleps, nectars, egg noggs, sours, sangarees, sherbets, and ginger beers, and the second part is devoted to Winter Cordials, hot punches, and flips, mulled wines and ales, and home-made wines.

Good recipes are also included for lemonade powders, herb teas, and invalid drinks.

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When the eating was finished, an astonishing wine pressed from grapes, chosen globe by globe, matured with perfumed fruits and scented edible nuts was served in cups of gold, silver and crystal.

ARABIAN NIGHTS.

SUMMER DRINKS AND WINTER CORDIALS.

PART I

CHAPTER I

LEMONADES, ORANGEADES AND GINGER ALES



Simple Lemonade

Take as many lemons as there are people, squeeze the juice in a basin and strain it. Boil the thinly pared rind with water and sugar (a quarter of a pint of water to each lemon and enough sugar to make a syrup).

When the syrup is cold, add it to the strained juice with a little more than a quarter of a pint of cold water for each lemon used.

Pour into a glass jug, and decorate with slices of lemon.

Spearmint added to lemonade gives it a pleasing pungency.

Summer Drinks

Lemonade made in a stone jug

Rub half a pound of loaf sugar on the rind of two lemons till all the oil of lemon has been extracted.

Then squeeze the juice of three lemons into a stone jug. Pour on it a quart of boiling water. Strain it, and leave it to cool in the jug.

Before serving, add the well-beaten white of one egg.

A little sherry also improves it.



Lemonade (FOR KEEPING).

(Citrodone)

Take the thinly pared rind of four lemons; put it into a jug, and squeeze into it the juice of the lemons; add one and a quarter pounds of sugar and one ounce of citric acid, and pour over the whole a quart of boiling water.

Leave it covered up till cold and then bottle or use at once.

It will keep for months. One tablespoonful is enough for a glass of water.

*Another Recipe for Citrodone made without
fresh Lemons*

DR. GILES' RECIPE, 1861

Boil two pounds of loaf sugar in a pint of water till the sugar is all dissolved ; then take it off the fire and when cool stir into it one ounce of citric acid previously mixed in a cup with one teaspoonful of essence of lemon.



Canton Lemonade

Boil one and a half cups of sugar and half a teaspoonful of ground ginger in a pint of water till it becomes syrup, then add half a cup of lemon juice.

Leave it to cool, and either use immediately or bottle for use.

Two tablespoonfuls should be used in each glass of water.



Boston Cream

Pour two and a half large cupfuls of boiling water over one breakfast cupful of sugar. When dissolved and cold, add one ounce of tartaric acid and two teaspoonfuls of essence of lemon, also the well-beaten white of an egg.

Summer Drinks

Bottle, and for every glass of water take two tablespoonfuls.

Half a teaspoonful of carbonate of soda added at the same time will make it effervesce.



Imperial Drink

Put two ounces of cream of tartar into a jug with the juice and thin rind of two lemons ; add half a pound of loaf sugar and pour over the whole four quarts of boiling water. When cold strain it.

It is improved by the addition of a gill of ratafia.



Cream Soda

Mix well two pounds of brown sugar and one and a half pints of water. Add one and a half grated nutmegs, half an ounce of gum arabic, ten drops of oil of lemon or extract of lemon, or any other flavouring, and the well-beaten whites of five eggs.

Stir the mixture over a fire for thirty minutes, then strain it and divide it into two portions.

Into one lot put four ounces of bi-carbonate of soda, and into the other three ounces of tartaric acid.

Shake well. Cool and bottle separately.

Summer Drinks

To drink, three tablespoonsful of each should be put into separate glasses, with a third of a glassful of cool water.

After they have both been stirred, the contents of the two glasses should be mixed.



Milk Lemonade

Dissolve in a saucepan on the fire six ounces of sugar in a pint of water.

When it boils add a quarter of a pint of fresh lemon juice and a claret glass full of sherry, or sherry to taste.

When cool, add three quarters of a pint of cold milk. Stir well, strain it through a jelly bag, and serve.



Claret Lemonade

Squeeze the juice of four lemons into a jug, and dissolve in it three-quarters of a cup of powdered sugar, then add one pint of claret.

Pour into a glass jug, put on ice, and add to it one and a half pints of sparkling water.



Italian Lemonade

Peel twelve lemons very finely, and squeeze the juice on to the rind, leaving it all night.

Summer Drinks

In the morning add to it one pound of loaf sugar, a bottle of sherry, and three pints of boiling water. Mix well, add to it a pint of boiling milk, and strain it through a jelly bag till clear.



Sherry Lemonade

Put two quarts of boiling water into a stewpan with four split dried figs, and let them boil for fifteen minutes; then throw into the pan the finely cut rind of a lemon, and add half a pound of loaf sugar. Boil it all together for another two minutes.

When cold, strain it through a bag and add to it a wineglass of sherry for each tumbler of lemonade, and in each glass put a tablespoonful of crushed ice.



Raspberry Lemonade

Take a pint of raspberries, and keep on one side half a cupful of the largest and best.

Crush the rest, pass them through a sieve, and add to it the juice of one lemon, half a cupful of sugar, and one quart of water, also some shaved ice.

Mix well together, or put into a cocktail shaker and shake.

Pour into a glass jug, and decorate with the whole raspberries.



Orangeade

Peel three sweet oranges and boil the thin rind with a pint of water and a pound of white sugar till it becomes a syrup.

Then squeeze the juice of these oranges and of fifteen others into a jug, strain it, and mix it with the cold syrup. Add three pints of cold water.

Mix well, and put on ice before serving.



Another Orangeade

(To make a quart)

Cut up three oranges into slices, sprinkle them with six ounces of white sugar, and pour over it a quarter of a pint of water.

Leave, covered up, for half an hour, then stir the mixture and add sufficient cold water to make a quart of liquid.

Strain it in an hour's time, and serve.

Summer Drinks

Single Lemon and Orange Drinks

For these individual drinks a cocktail mixer should be used.

All the following drinks can be made in larger quantities for parties.

Lemon Squash

Strain the juice of a lemon into a large tumbler, add two tablespoonfuls of icing sugar, and fill up with soda water.



World's Fair Lemonade

(This is a delicious drink)

Strain the juice of a lemon into a large tumbler, and add to it one tablespoonful of orange syrup and one wineglass of sherry. Fill the glass up to three parts full with shaved ice. Put in a shaker and shake well.

Pour into the glass again and fill up with soda water, leaving room for a dash of port and a dash of strawberry syrup. Decorate with slices of lemon.



American Lemonade

Strain into a large tumbler the juice of one lemon, add one and a half tablespoonfuls of icing sugar and a wineglass full of cold water.

Summer Drinks

Fill up to three parts with shaved ice. Put into a shaker and shake well.

Then pour out, and fill up with soda water, adding a dash of strawberry syrup.

Place a slice of lemon on the top.



Avenue Lemonade

Strain into a large tumbler the juice of one lemon, add to it a teaspoonful of pineapple syrup, a teaspoonful of vanilla syrup, and a wine-glassful of water.

Fill up to three parts with shaved ice. Put into a shaker and shake well.

Pour into the tumbler. Fill up with soda water, and add a dash of strawberry syrup.



Orgeat Lemonade.

Strain into a large tumbler the juice of one lemon, and add half a tablespoonful of sugar, one tablespoonful of orgeat syrup, and a wineglassful of water. Fill up to half with shaved ice.

Put into a shaker and shake well. Pour out and fill up the glass with soda water, leaving room for a decoration of sliced lemon and any berries in season.

Summer Drinks

Egg Lemonade

Strain into a large tumbler the juice of one lemon. Fill up to half with shaved ice, add one tablespoonful of icing sugar, and break into it a new laid egg.

Put into a shaker and shake well, and then strain back into the tumbler, fill up with soda water, and dust with grated nutmeg or cinnamon.



Mixed Fruit Lemonade

Strain into a large tumbler the juice of one lemon, add two teaspoonfuls of icing sugar and a wineglassful of water. Fill up with soda water, and put all together into a shaker. Shake well and pour back again.

Decorate with one cherry, one slice of pineapple and one grape.



Limeade

Strain the juice of half a lemon into a tumbler, add to it two tablespoonfuls of lime syrup, two tablespoonfuls of plain syrup, a wineglassful of water.

Stir well, then fill up with carbonated water, and decorate with a sprig of mint.

Blackberryade

Put into a large tumbler a quarter of a glass of fresh blackberry juice, add to it a teaspoonful of lemon juice and a tablespoonful of sugar, or sugar to sweeten.

Fill up to two thirds with shaved ice. Put into a shaker and shake well.

Pour out and fill up with iced water or soda water.



GINGER ALES

Ginger Ale

Boil a gallon of water and four pounds of loaf sugar for five minutes.

Put into an earthenware bowl one ounce of tartaric acid. Pour the hot liquid syrup over it, and when cool add one ounce of tincture of ginger, one ounce of burnt sugar, and a quarter of an ounce of cayenne pepper.



Stone Ginger Beer

Boil for twenty minutes in a large pan one ounce of hops, three pounds of sugar, two ounces of whole ginger, and four gallons of cold water.

Summer Drinks

Strain it, and before it is quite cold add one ounce of good yeast.

Skim off all the yeast the next day, and bottle it and cork well. See that there is no sediment in the bottles. This will be ready for use in a week.



Spanish Ginger Beer

Boil half an ounce of bruised ginger and two sliced lemons in one and a half gallons of water for ten minutes.

Then dissolve in half a gallon of cold water two pounds of white sugar and a quarter of an ounce of cream of tartar.

Mix both liquids together well, put in half a pint of yeast, and leave all night. Then strain, and bottle.



American Ginger Beer

Make a syrup by boiling two pounds of sugar in two and a half pints of water.

When cool add to it a quarter of an ounce of essence of capsicum, a quarter of an ounce of essence of ginger, five drops of essence of lemon, and half an ounce of citric acid.

Bottle, and use one wineglassful in a tumbler of water.



Essence of Ginger

Pour a quart of boiling water over one and a quarter pounds of loaf sugar.

Then stir into it half an ounce of tartaric acid, half an ounce of burnt sugar, half a drachm of essence of lemon, and half a drachm of essence of cayenne.

When cold, bottle.

Two tablespoonfuls of this should be used in a glass of hot or cold water.

CHAPTER II

REFRESHING CUPS AND PUNCHES

In this chapter, in addition to wine and fruit cups and punches, are included the American drinks known as Cobblers, Flips, Frappés, Froths, Juleps, Nectars, Noggs, Sangarees and Sours.

The difference between any of them is a very subtle one.

Cups are usually decorated with sprigs of one of the five cordial flowers—borage, mint, marjoram pimpernel, or verbena.

Punches sometimes have milk and spice added to them, but when it comes to the others the difference is often so slight as to be negligible.

The essential feature of a Flip is that the drink is poured from one vessel into another ; Frappés are a half frozen mixture of fruit syrups and water, and Froths usually have a well-beaten white of egg in them.

The Julep originated in the Southern States of America, and was introduced into England by Captain Marryatt, the writer. I give his recipe for Mint Julep because it may be of interest, but brandy is one of the chief ingredients.

Noggs, like Flips, usually have an egg as one ingredient, and are not unlike what the Scotch call "Auld man's milk."

Summer Drinks

Sangaree appears to be another name for toddy, and Sours must have [the] lemon rind [left] in the glass.



Wine Cups

There are two important things to remember in making these :

(1) That the wine must be good enough to drink as a wine, and good wine can be bought to-day for as low a price as two shillings a bottle.

(2) That the cup should be put on ice, and not the ice in the cup.



Claret Cup

Pare a lemon very thin, and add to it some icing sugar. Pour over it a wineglassfull of sherry. Add one bottle of claret, and before serving, one bottle of soda water.

Grate a little nutmeg over it, and decorate with sprigs of verbena.

More sugar can be added if liked.



Another Claret Cup

Put into a bowl a bottle of claret, half a pint of cold water, a tablespoonful of icing sugar, a

Summer Drinks

teaspoonful of finely powdered and mixed, cloves, cinnamon and allspice.

Add the thin rind of half a lemon and a sprig of borage.

Ice, and serve.



Chablis Cup

Dissolve four or five lumps of sugar in a quarter of a pint of boiling water, and put into a bowl with a very thin slice of lemon peel.

Leave it for an hour, and then add one bottle of Chablis, a glass of sherry, half a pint of water, and a sprig of verbena.

Mix well, strain, put on ice, pour in a bottle of soda water, and put back the verbena.



Another Chablis Cup

Add to a bottle of Chablis some grated lemon rind, a sprig of verbena and a glass of sherry.

Leave it for an hour, then strain, and before serving add two bottles of soda water and a few whole strawberries.



Cider Cup with Alcohol

Mix a large bottle of cider with a bottle of soda water, and leave it on ice.

Summer Drinks

Then add one liqueur glass of brandy, a dessert-spoonful of castor sugar, some grated lemon rind and a sprig of verberna.



Cider Cup without Alcohol

(To be made the day before)

Pass through a sieve six baked apples. Pour over the pulp a pint of boiling water and leave it all night.

The next day strain it, and add some slices of lemon, a bottle of raspberry cordial, and put on ice.

Before serving, add to it a bottle of lemonade.



Ale Cup

Add to three pints of mild ale the juice of one lemon, a tablespoonful of sugar, a glass of sherry, some grated nutmeg, and a sprig of mint.



Apple Cup

Pour a quart of boiling water over four sliced apples, and the thin rind of one lemon; add sugar to taste.

Let it stand till cold, covered up, then strain it and add a squeeze of lemon juice.

Summer Drinks

Claret and Cherry Cup

Crush a pint of cherries, and add to them the juice of three lemons and one orange, and a cup of sugar.

Leave it to stand till all the juice is drawn from the cherries, then strain it and add one quart of sparkling water and one pint of claret.



Mixed Fruit Cup

Mash together half a pound of strawberries, half a pound of raspberries and half a pound of red currants. Add to them a breakfastcupful of sugar, and the juice of two lemons.

Pour over them as much boiling water as is required, and leave it for twelve hours. Strain; decorate with whole strawberries and verbena.



Tea Cup

Make a pint of very strong good tea. Pour it off at once on to a sliced lemon.

Put it on ice and add a bottle of soda water before serving.

Pineapple Cup

Peel a pineapple, remove the eyes, and beat it to pulp in a mortar. Add to it a pint of boiling syrup and the juice of one lemon. Mix well together, and leave it covered up till cool.

When cold, filter it and add to it three pints of soda water or plain water, and decorate with whole strawberries or mint.



Ginger Ale Cup

Crush two sprigs of mint, put it into a jug with some crushed ice, then add the juice of half a lemon and a pint of ginger ale, and the thinly sliced second half. Stir, and serve at once.



Bavaroise à la Grecque

Put a pint of ripe strawberries into a saucepan with two pints of cold water, the juice of two lemons and a teacupful of white sugar.

Heat till the sugar is all dissolved. Cool, put on ice, and serve with whole strawberries as decorations.

This cup is excellent, made in the same way with raspberries instead of strawberries. It is then called Raspberry and Lemon drink.

Summer Drinks

Rhubarb and Raspberry Cup

Cut up a pound of red rhubarb and boil it in a quart of water for twenty minutes, then strain it and add four ounces of sugar, two tablespoonfuls of raspberry vinegar, cochineal to colour, and serve with grated nutmeg and crushed borage leaves.



Rose Mint Cup

Crush twelve sprays of mint slightly, and put them into a jug with a pint of cracked ice.

Then mix apart half a cupful of grenadine, three teaspoonfuls of rose extract, and a quart of white grape juice. Add one pint of water, and put on ice.

Before serving, add one pint of ginger ale.



Spiced Cup

Make a thin syrup by boiling a pint of rice water with a small cup of sugar, then add to it the grated rind of two lemons and the juice, half a cup of seedless raisins, one stick of cinnamon, four cloves, one allspice, and boil all together for ten minutes. Let it cool, then strain.

Put a pint of ice in a jug, pour the liquid over it, and add two thinly sliced oranges, a quart of carbonated water, and a pint of ginger ale.

English Cider Bowl.

Mix together half a pint of cold tea (made from green tea), a quarter of a pound of sugar, a quart of sweet cider, and a pint of ginger ale.

Decorate with two slices of cucumber, three sprays of thyme and one sage leaf.

Ice, and serve.

In making Punches, it is better to use tea in place of water.

It is essential that all the ingredients should be thoroughly mixed.



Milk Punch

Grate the rind of three lemons on one pound of loaf sugar till all the oil is extracted. Put into a jug and pour over it a pint of boiling water. When it is dissolved, add to it the juice of three lemons and a pint of milk.

Mix well, and strain it through a jelly bag.

Serve it in a deep crystal bowl, with ice, slices of lemon and verbena floating in it.



Claret Punch

Put into a bowl a sliced apple, half a sliced lemon and a tablespoonful of icing sugar, then

Summer Drinks

add a bottle of claret. Cover it, and leave it for three hours.

Strain, and put on ice.



Cider Punch

Mix in a glass bowl a quart of iced cider, a bottle of iced soda, a wineglass of brandy, two ounces of sugar, and a thinly sliced lemon.

The brandy can be omitted.



Grape Punch

Mix in a bowl a pint of grape juice, the juice of two lemons, and the juice of two oranges, the grated rind of one lemon, and a cup of sugar.

Mix well, strain and serve with ice.



Ale Punch

Pick and wash a quarter of a pound of dried currants. Put them in water and let them just come to the boil, then pour off the water, put the currants into a bowl, add one pound of plain biscuits, a quarter of a pound of powdered sugar candy, two or three drops of essence of lemon, a

few slices of fresh lemon, three bottles of sweet Edinburgh ale, and four bottles of iced ginger beer. Stir it well and ladle it out.

Yarmouth ale or any sweet mild ale can be substituted for the Edinburgh.



Apple Bloom Punch

Place a lump of ice in the punch bowl, and pour over it a pint of sweet cider and a pint of white grape juice.

When very cold, add a pint of Apollinaris, and serve.



Pomegranate Punch

Squeeze the juice from four lemons and two oranges, and add to it a cup of sugar. Mix with it a quart of water and stand the mixture on ice, then put a lump of ice into the punch bowl and pour over it the liquid.

Stir in half a cup of grenadine or syrup of pomegranates, add twelve whole strawberries and a quart of carbonated water.



Pineapple Punch

Squeeze the juice from three oranges and two lemons and mix with it a cup of raspberry syrup

Summer Drinks

and a cup of sugar. Grate a pineapple into it, and add enough iced water to make a pint.

Let this stand for ten minutes, then put a lump of ice in the punch bowl, pour the mixture over it, and add a quart of white grape juice and a quart of ginger ale.

Decorate with fresh or crystallized cherries.

This makes enough for a large party, and is always popular.



Mock Claret Punch

Squeeze the juice of four lemons into a jug, and add to it a cup of sugar and a stick of cinnamon.

Leave it on ice for an hour, then add a quart of water and a quart of grape juice.

Put the ice in the punch bowl, pour over, and remove the cinnamon.



Strawberry and Pineapple Punch

Put into a large punch bowl one pound of sugar and two quarts of water, and stir until the sugar is dissolved. Add the juice of one pineapple and two quarts of Seltzer.

Mix again, and add three dozen strawberries, some slices of pineapple, and some very thin slices of lemon.

Place a large piece of ice in the centre of the bowl, and serve.



Rhubarb Punch

Wash and cut up six stalks of young rhubarb, and stew them in a quart of water till tender. Drain off the rhubarb (which can be used for something else), and when the juice is cold add to it a pint of cold tea, the juice of one lemon and two thinly sliced sweet oranges.

Sweeten to taste, and serve in a glass bowl with shaved ice.



Fresh Mint Punch

Crush twelve sprigs of mint ; squeeze the juice of six oranges and three lemons over them, and add three quarters of a cup of white sugar.

Stir well and then put a lump of ice in the punch bowl, pour the mixture over, add a pint of cider, one and a half quarts of ginger ale and green colouring to make it a beautiful colour.



Victorian Punch

Make some strong tea, using half a teaspoonful to half a pint of boiling water. Let it infuse for

Summer Drinks

five minutes, then strain and cool. Squeeze the juice of three lemons and two oranges, and add it to the cold tea with a cup of sugar.

Put a lump of ice in the punch bowl, pour the mixture over it. Add some slices of orange (first peeled), then six sprays of crushed mint, and leave it for ten minutes. Before serving, add a quart of grape juice, a pint of cold water and a pint of carbonated water.



Strawberry Lemon Punch

Squeeze the juice from three lemons, and add to it three-quarters of a cup of sugar. When dissolved, add one pint of water, two cups of strawberry syrup, and two teaspoonfuls of strawberry extract.

Put a lump of ice in the punch bowl and pour this over, adding a quart of carbonated water before serving.

This is not unlike Bavaroise à la Grecque, which is made with fresh strawberries.



SINGLE GLASSES OF PUNCH

(To be mixed in a cocktail shaker)

Chocolate Punch

Mix half a cup of chocolate extract, one teaspoonful of sugar, one egg, some ice, and enough

Summer Drinks

milk to fill a glass. Put into the shaker, shake well, and strain into a tall glass.



Cider Punch

Put into a large tumbler a piece of lemon rind, a teaspoonful of sugar, a wineglass of sherry, a squeeze of lemon, and a wineglass of cider.

Serve with grated nutmeg.



Claret Punch

Put into a large tumbler a tablespoonful of icing sugar, a slice of lemon, two slices of orange, and fill up to half with shaved ice, then add claret to the top of the glass. Put into shaker, and serve with any berries that are in season floating on the top.



Ale Sangaree

Put a teaspoonful of icing sugar into a large tumbler, and dissolve it in a tablespoonful of water; add a small lump of ice, and fill up with ale.

Dust with nutmeg, and serve.

Summer Drinks

Sherry Sangaree

Put into a small tumbler a wineglassful of sherry and a teaspoonful of icing sugar, fill to one-third with shaved ice.

Shake in a shaker, and serve dusted with nutmeg.



Sherry Sour

For this the lemon peel must be left in the glass.

Put into a small tumbler a teaspoonful of icing sugar, the juice and rind of a quarter of a lemon, and a wineglassful of sherry.

Fill to two-thirds with shaved ice, shake well, strain, return the lemon peel, and add a dash of strawberry syrup.



Tea Frappé

Pour one and a half pints of boiling water on two teaspoonfuls of green tea. Let it infuse for five minutes, then strain it and let it cool. Add to it four teaspoonfuls of sugar and two table-spoonfuls of lemon juice.

Put on ice till almost a mush, and serve in tall glasses with a sprig of mint in each.

Pineapple Frappé

Peel a fresh pineapple, remove the eyes and pound it in a mortar till all the juice is extracted, then add a cupful of sugar and the juice of one lemon.

Add a quart of boiling water, stirring all the time. Cool, and freeze till nearly a mush, but it must not pass the pouring stage.



Grenadine Frappé

Mix four tablespoonfuls of Grenadine with half a teaspoonful of lemon juice. Fill a tall glass three-quarters full of shaved ice, and pour over it the grenadine and lemon juice, and serve.



Strawberry Lemon Froth

Take six strawberries, keep out the largest and crush the others, strain and add to it the juice of half a lemon, two teaspoonfuls of sugar, and three-quarters of a cup of water.

Put in a cocktail shaker and shake well. Strain into a glass and stir in the well beaten white of an egg. Top the drink with the single strawberry.

Summer Drinks

Coffee Nectar

Strain off a pint of hot coffee, and add to it a pint of milk, two tablespoonfuls of hot coffee, two ounces of sugar, half a gill of cream, and stir till cold.

Put on ice, and add two bottles of soda water.



Flips

In order to obtain the necessary smoothness which is one of the chief characteristics of flips of all kinds, it is essential that the eggs should be very well beaten and the mixture passed repeatedly from one vessel to another.



Lemon Flip

Beat up an egg in a tumbler, sweeten it with a tablespoonful of icing sugar. Pour boiling water on it, flavour it with essence of lemon, and pour it from one glass into another.



Port Flip

Put into a tumbler an egg, a teaspoonful of icing sugar, and a wineglassful of port; add some shaved ice.

7 Pour from one glass into another several times, strain, and dust with nutmeg before serving.

Sherry Flip is made in the same way, with sherry instead of port.



Flip Flap

Put into a small tumbler a wineglassful of milk, an egg well beaten, and strained, a teaspoonful of icing sugar and a wineglassful of port.

Fill up with shaved ice, shake well, strain, and dust with cinnamon.



Arctic Regions

Put into a large tumbler a quarter of a pint of milk, a wineglassful of sherry, an egg, shaved ice, and a tablespoonful of icing sugar.

Put in a shaker, shake well, dust with cinnamon and serve.



Maiden's Blush

Put into a small tumbler half a wineglassful of sherry, a quarter of a wineglassful of strawberry syrup, and the juice of a quarter of a lemon. Fill up with shaved ice, put into a shaker.

Pour into a glass, add a dash of raspberry syrup, and serve.

Summer Drinks

Cider Nogg

Put into a large glass an egg and one and a half tablespoonfuls of castor sugar. Fill up to three parts with shaved ice, and to the top with cider.

Put into a shaker, and dust with nutmeg before serving.



Sherry Blush

Put into a small tumbler a wineglassful of sherry and thirty drops of raspberry syrup. Fill up with shaved ice. Shake in a shaker, and decorate with whole strawberries or raspberries.



Velvet

Put into a small tumbler a wineglassfull of sauterne, half a wineglass of sherry, a small piece of lemon rind and a little icing sugar. Fill the tumbler with shaved ice, shake well, and strain.

Put a sprig of verbena on the top before serving.



Shandy Gaff

To a pint of bitter or mild ale add a bottle of ginger beer and a lump of ice.

Fruit Drinks

(Made from Jam or Jelly)

To one quart of warm water put two table-spoonfuls of jam or jelly, sugar to taste, and lemon juice.

These are the proportions of lemon for each jam :

Raspberry Jam—four lemons.

Red Currant Jam—No lemons.

Black Currant Jam—No lemons.

Ripe Gooseberry Jam—one lemon.

Blackberry Jam—one lemon.

CHAPTER III

CORDIAL SYRUPS AND VINEGARS

Fruit Syrups

Fruit Syrups are quite easy to make if great care is taken to boil them to the precise point. Only the best refined sugar must be used and the fruits (stoneless), after being mashed, should be left to stand for two or three days before the syrup is made.

If insufficiently boiled the syrups may become cloudy and mouldy and if overboiled they are liable to candy.

There are eleven degrees in the boiling of sugar, but for syrup making we are only concerned with the first four.

Fruit syrups must be boiled from the first degree called "The Small Thread," to the fourth degree, known as "The Large Pearl."

THE SMALL THREAD I

Boil the syrup for one minute after the sugar is dissolved, then withdraw the pan and remove the scum. Boil it up again for a few moments, then dip the tip of the forefinger into the syrup

and apply it to the thumb. When on separating the forefinger and thumb immediately, the sugar is drawn out into a fine thread which will break at a short distance, the sugar is boiled to the Small Thread.

THE LARGE THREAD II

After boiling a little longer, proceed as before, and if the thread is drawn a little longer the stage of the Large Thread is reached.

THE LITTLE PEARL III

After boiling a few moments longer, proceed as before, and if the thread reaches without breaking the stage of the Little Pearl is reached.

THE LARGE PEARL IV

Boil the sugar a very little more, and proceed as before, but if the finger and thumb can be spread as far as possible without breaking the thread the boiling has reached the Large Pearl, and the syrup is sufficiently cooked.



Syrup of Acacia

Place in a bowl alternately layers of fresh acacia flowers and sugar, allowing two ounces of flowers to every three-quarters of a pound of sugar.

Summer Drinks

Leave it in a dark place for six hours, and then pour over it a pint of boiling water, and leave it again in the dark for twenty-four hours.

Dissolve a quarter of a pound of sugar in a pint of water, and put it on one side. Strain the flowers without pressure, and mix the flower syrup with the other boiling syrup.

Filter it, and when cool bottle it.



Syrup of Almonds

Boil slowly six ounces of ground sweet almonds and two ounces of ground bitter almonds in a quart of water for an hour.

Then add one pound of loaf sugar, and when dissolved strain; when cold, add a tablespoonful of orange flower water. Bottle.

A wineglassful in a tumbler of soda water makes what is known as almond water.



Syrup of Apricots

Stone six pounds of apricots, and add to them the kernels. Boil them in three pints of water and strain them.

To the juice add half the quantity of sugar, and boil it till thick or until it pearls.

Cool, and bottle.

Syrup of Coffee

Boil a quarter of a pound of Java coffee in a pint of water for fifteen minutes, then strain it, and to the liquid add a pound of sugar and boil till thick.

If not sufficiently strong coffee berries can be boiled in the syrup and strained off before bottling.



Syrup of Cowslips

Infuse one pound of cowslip heads in one and a half pints of boiling water, and leave covered for twenty-four hours.

Strain the next day, and boil the liquid with a pound of white sugar until thick. Bottle.



Syrup of Red Currants

Make a syrup by dissolving a quarter of a pound of sugar in half a pint of hot water. Add to it one pint of fresh red currant juice made from red currants (boiled and passed through a sieve). Cook this in a double pan for fifty minutes, stirring constantly.

Bottle, and cork well.

Summer Drinks

Another Syrup of Red Currants

Put into a basin two pounds of red currants and a handful of raspberries. Squeeze the juice and add to it, when strained, half a pound of icing sugar to each pint of juice, and three-quarters of an ounce of tartaric acid.

When the sugar is dissolved, boil it for a few minutes, and when cool bottle it.



Syrup of Ginger

Boil four pounds of loaf sugar with six quarts of boiling water for three minutes, then take it off the fire, and when cool add three-quarters of an ounce of tartaric acid dissolved in a little water, three drachms of essence of ginger, and three drachms of tincture of cayenne.

Colour with burnt sugar, and bottle.



Syrup of Lemons

Extract the juice from three lemons, and grate into it the rind, then put it into a saucepan with one and a half pounds of white sugar, and boil it for five minutes.

Strain, and bottle.

If used to make an effervescing lemon drink, two or three tablespoonfuls should be put in a glass of water, and half a teaspoonful of bicarbonate of soda should be added.

Syrup of Limes

Pour four quarts of boiling water over two pounds of sifted sugar, sixpennyworth of essence of lemon, and ninepennyworth of citric acid. Mix well.

Colour with saffron (tied up in a bag), and bottle when cold.



Syrup of Oranges

Put into an earthenware jar the rind and juice of two lemons and three oranges, and pour over them two and a half pints of boiling water.

Strain when cold, and dissolve into it two pounds of fine icing sugar.

Put on the fire and heat till all the sugar is dissolved, and when cold add the whisked whites of two eggs.

Bottle.



Syrup of Orange Flower Water

Dissolve two pounds of sugar in a pound of orange flower water.

Do not boil it, but when all the sugar is dissolved, filter it, and bottle.

Summer Drinks

Syrup of Peppermint

Make a syrup by boiling one pound of sugar in a pint of water for five minutes, then stir in a tablespoonful of honey and thirty drops of essence of Mitcham peppermint.



Syrup of Pomegranates (Home-made Grenadine)

Take out the seeds of the pomegranates, and also remove the yellow membrane which often adheres to the seeds and which if left would give a bitter taste to the syrup.

Squeeze all the juice and leave it in a basin, covered up, for forty-eight hours; then filter it and add one and three-quarter pounds of sugar to every pound of juice, and boil it very slowly for about twenty minutes.

Bottle when cold.



Syrup of Raspberries or Strawberries

Dissolve two ounces of tartaric acid in a quart of cold water, and pour over it five pounds of fresh raspberries or strawberries. Leave it for twenty-four hours, and then strain without pressure.

Summer Drinks

To one pint of syrup put one and a half pounds of loaf sugar, and when dissolved bottle it and keep it in a cool place. Do not cork it just at first.

To make a jelly from this syrup an ounce of gelatine or isinglass should be dissolved in a pint of water, and when cold a pint of the syrup should be added to it. This will make a quart.



Syrup of Rhubarb

Put five pounds of fresh rhubarb cut up into a bowl, and pour over it one quart of cold water ; add one and a half ounces of tartaric acid. Leave it for twenty-four hours, then strain it without pressure, and to every pint of juice add one and a quarter pounds of lump sugar, stirring till dissolved ; then bottle and seal.



A Recipe for making any Fruit Syrup, giving the proportions

Extract the juice from the fruit, and to every pint add half a pound of sugar and half a pint of water.

Boil sugar and water together for five minutes, add the fruit juice, and let it simmer gently for three-quarters of an hour, removing the scum.

When cold, bottle and seal.

Summer Drinks

Unflavoured Syrup

To every pint of water add a pound of sugar, and boil till thick ; then cool and bottle.



Syrup of Tea

Make a pot of very strong tea, and leave it to infuse for half an hour.

Add a pound of sugar to each pint of tea, boil it till thick, and when cool, bottle.



Syrup of Vanilla

Boil a pound of sugar with a pint of water and half a vanilla pod, till thick, and bottle without removing the vanilla pod.

An excellent drink is made of a mixture of peppermint, lemon and ginger cordials, half peppermint to a quarter of each of the others mixed, and water added.

The following are genuine Turkish recipes for Fruit Sherbets.

The word corresponds to our Syrups and the American shrubs from which that word is evidently derived.

Bàdèm Shùrùbi
Almond Sherbet

Scald three-quarters of a pound of sweet almonds and three drams of bitter almonds, then skin and pound them in a mortar until they become a pulp. Mix this with three-quarters of a pint of water, and pass it through muslin.

Put the residue in the mortar and pound it again, and mix this with another three-quarters of a pint of water. Pass it again through muslin.

Then put in a stewpan two and three-quarter pounds of powdered sugar and the liquor. Stir well and let it boil for one minute. Pass through muslin again, and cork.



Dighèr Vishna Shùrùbi
Cherry Sherbet

Put three pounds of crushed sugar into a stewpan with two pints of cold water, and the white of an egg well beaten up. Stir well and put on the fire. When it boils take off the scum, and let it simmer till thick, then add one pound of cherries with the stones removed and also the stalks. Let it boil gently for another few minutes, then remove it.

When nearly cold, take the cherries out, and bottle.

Summer Drinks

This will not be so strong in flavour or acid as the following, but it will have a very delicate colour.



Vishna Shùrùbi. *Morello Cherry Syrup*

Squeeze as many pounds of Morello cherries as are wanted, and pass the juice through a cloth into a basin. Leave it for twenty-four hours, then strain it into another basin.

Put the juice into a pan with double the quantity of white sifted sugar, stirring it until it bubbles right up. Pass through a sieve, and when cold, bottle.

This recipe can be followed for red, white, and black currants, oranges and pomegranates.



Limon Shùrùbi *Lemon Shrub*

Put three pounds of powdered sugar in a pan with the white of an egg well beaten up, and two pints of water. Stir well, and when it boils skim it and stir till thick; then add three-quarters of a pint of lemon juice. Let it boil for another half minute, then remove, and, when cold, bottle.

Sikènjèbin
Marjoram Sherbet

Put in a saucepan the white of an egg well beaten, and three pounds of powdered sugar. Pour in all at once three-quarters of a pint of the best white wine vinegar. Stir it once round with a wooden spoon, and boil it for half a minute, then skim and take it off, and instantly put in a small bunch of sweet marjoram tied up in muslin.

Cover up and leave till cold, then pass through a cloth, and bottle.



Ghyul Shùrùbi
Rose Shrub

Procure one pound, six ounces of fresh gathered rose petals.

Put in a pan one and a half pints of water, and boil it. When boiling, put in the rose leaves, and as soon as it boils up again take it off, cover it up, and leave it till cold. Then strain and throw the residue away.

Add two and three-quarter pounds of white sugar to the liquor, and the white of a well-beaten egg, bring it to the boil, skim, strain through muslin, and bottle.

Summer Drinks

Chilèk Shùrùbi

Strawberry Shrub

Put about three pounds of crushed sugar in a stewpan with two pints of water and the white of an egg, well beaten up. Put on the fire and let it simmer till thick, removing any scum.

When thick, remove it and add one and a half pounds of fresh strawberries well washed and with the stalks removed. Put the lid on and let it stand with the strawberries in it for two hours, then remove the strawberries, strain through muslin, and bottle.



Timur-Hindi Shùrùbi

Tamarind Shrub

Put six ounces of tamarinds in an earthenware pan with two and a quarter pints of water. Boil it till it is reduced to one and a half pints, then take it off the fire, and strain through a sieve.

Add to the strained liquor three pounds of powdered sugar; boil it for half a minute, and when nearly cold pass through muslin, and bottle.

Mènèksba Shùrùbi

Violet Sherbet

Procure a pound of fresh gathered violets, cut the stalks off, and put the petals in a basin. Pour two and a quarter pints of boiling water over them, cover it up at once and let them macerate for fifteen hours.

Then strain the liquor, add about three pounds of white sugar, and stir it over the fire till it nearly boils.

Before it boils, remove it, let it remain covered till nearly cold, then strain it, and bottle.



FRUIT VINEGARS

Blackberry Vinegar

A CREOLE RECIPE

Put a quart of blackberries into a deep jar, and pour over them a quart of white wine vinegar. Leave them for twenty-four hours, then strain, and add another quart of berries, putting the old ones on one side.

Leave for another day and night, again strain, and the third time put back the last lot of berries

Summer Drinks

and the first ones, and leave again for twenty-four hours.

Then strain through muslin, and add one pound of sugar for each pint of juice.

Boil for thirty minutes, and when cold, bottle.

This improves with age.



Orange Vinegar

Peel three dozen oranges, remove all the white, slice them, and cover them with a quart of best French white wine vinegar. Mash well and strain through a jelly bag. Then to each quart of juice allow one and three-quarter pounds of granulated sugar.

Boil for ten minutes, cool, and bottle.



Pineapple Vinegar

Peel and slice three pineapples very thin, and cover them with white wine vinegar. Leave them for three days, then mash them well and strain through a jelly bag.

To each quart of juice allow one and three-quarter pounds of sugar.

Boil for ten minutes, skim, and bottle.

Raspberry Vinegar

Bruise four pounds of raspberries, and stir in with them three quarts of water. Leave for two days, then strain, and add four pounds of brown sugar and a quart of white wine vinegar.

Stir well, and bottle for three or four months before using.



Raisin Vinegar

Take what quantity of water you please, put it into a jar, and to every gallon put two pounds of Malaga raisins, then cover your jar and set in the sun or a warm place till fit for use.



Gooseberry Vinegar

Take some gooseberries fully ripe, and bruise them to pulp, then measure them and to every quart of gooseberries put three quarts of cold boiled water.

Let it stand twenty-four hours, then strain through a coarse cloth, and to every gallon put one pound of brown sugar, then stir it well together and put it into a jar covered up in a warm place for nine months, when it will be fit for use.

It improves by keeping.

Summer Drinks

Strawberry Vinegar

Pour a quart of white wine vinegar over a quart of fresh strawberries, and leave for twenty-four hours, then strain and add a second quart of strawberries. Leave for twenty-four hours, and repeat the process a third time, using the last time both lots of used berries.

Strain through muslin, and add one pound of sugar for every pint of juice.

Boil for thirty minutes, and when cold, bottle and seal.

WINTER CORDIALS.

PART II

CHAPTER I

HOT PUNCHES, MULLS, FLIPS, NIGHT-CAPS AND TODDIES

“Punch” is derived from a Hindoustani word which means “Five”, so-called because of its five original ingredients—*aqua vitæ*, rose water, sugar, arrack, and citron juice.

The special characteristics of punch to-day are that the sugar is always rubbed on the rinds of the lemon to extract the oil, and spice is usually added for flavouring. Another essential in making hot punch is that the spirits are put in before the water; in cold punch the method is reversed.

Punch should be so compounded that no one ingredient predominates; they must all be thoroughly amalgamated.

Tea should be used instead of water, and it should be served in a crystal bowl with a ladle.

“One of sour and three of sweet,
Four of strong and four of weak”

is an old Creole recipe for making punch, the

Winter Cordials

ingredients being lime juice, sugar, rum and water.



Old English Punch

Rub the rind of a lemon on a quarter of a pound of loaf sugar. Dissolve the sugar in boiling water, then add half a pint of boiling ale, a gill of strong hot tea, the juice of a lemon, and a wineglass each of brandy and rum. Mix well.



Elderberry Punch

Put two bottles of elderberry wine into a bowl with four pounds of icing sugar and three pints of boiling water. Mix well, then add a thinly sliced lemon and some grated nutmeg.

Mulberry wine can be substituted for elderberry.



Port Wine Punch

Put into a skillet one and a half tablespoonfuls of icing sugar, a slice of lemon, two slices of orange, two wineglasses of port wine, and the same of water.

Make all hot without boiling, strain, and serve.

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Archbishop

Stick an orange full of cloves and roast it before the fire or in the oven. When brown, cut it into quarters, remove the pips, and put into a stewpan.

Pour over it a bottle of claret, add sugar to taste, and let it simmer for fifteen minutes.

Strain, and serve.



Bishop

Bishop is made in the same way as Archbishop, but port is used instead of claret.



Cardinal

Cardinal is the same as Archbishop, but champagne is substituted for claret.



Pope

The same method is used for this, but the wine used is Burgundy.

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Churchwarden

Put into a large tumbler a lemon roasted and cut in quarters, with the pips removed. Add a tablespoonful of icing sugar, two wineglasses of hot port wine, and one of hot tea.



Port Wine Negus

The drink known as Negus was invented by Colonel Negus in the reign of Queen Anne. It was originally made of port, but other sweet wines can be used.

Put a pint of port wine into a jug with a quarter of a pound of loaf sugar previously rubbed on the rind of a lemon. Then squeeze the juice of the strained lemon on to it, add a quart of boiling water and a little grated nutmeg.

Cover up, and when cool, drink.



Another Port Negus

Put into a small tumbler a wineglassful of port, and two lumps of sugar rubbed on lemon rind.

Half fill the glass with boiling water, add a small piece of thin lemon rind, and dust with nutmeg.

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Soda Negus for Two

Heat two wineglasses of port, in which has been mixed a teaspoonful of icing sugar, a little grated nutmeg and pounded cloves.

Add a wineglassful of boiling water and a split bottle of soda water.



Hot White Wine Negus, or Lawn Sleeves

Rub a quarter of a pound of loaf sugar on the rind of a lemon, then cut two lemons into thin slices, add to the sugar with four glasses of liquid calves' feet jelly, and small quantities of cinnamon, mace, cloves and allspice.

Put all together into a jug, pour over them a quart of boiling water. Cover the jug closely and leave for fifteen minutes, then add a bottle of boiling sauterne or any sweet white wine.

Grate half a nutmeg into it, and add more sugar if necessary.

Cold white wine Negus is made in the same way but the mixture is left to get cold, and then the cold wine is added.

It can be iced, but if so, more sugar will be needed.

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Mulled Wine

The essential feature is the boiling.

Make a syrup by boiling three ounces of white sugar and a quarter of an ounce of mixed spice in a wineglass and a half of water.

Stir into it a bottle of claret or port, and bring slowly to the boil.

Serve with dry toast or biscuits.



Mulled Wine with Eggs

Put into a bowl six eggs and beat them well with a quarter of a pound of icing sugar; add a little ground allspice and nutmeg, a pint of boiling water, and a quart of port.

Beat all together, and then strain. Dust with cinnamon.



Mulled Claret

Put into a bowl the peel and juice of a lemon, a tablespoonful of powdered sugar, and a wineglassful of sherry.

Make a bottle of claret very hot and add it to the other ingredients. Bring all to the boil.

Serve with a sprig of verbena and a dust of nutmeg.

Mulled Ale

(This was known as Funeral Ale)

Heat a pint of ale, and before it boils stir into it the yolks of three eggs which have been previously beaten up with two tablespoonfuls of sugar and a pinch of ginger and nutmeg.

Do not let it actually boil, and pour it from jug to jug to froth it before serving.



Purl

Purl is very similar to mulled ale, but a glass of gin is added.



Ale Posset

Put into a jug half a pint of sherry, half a pint of Burton ale, and a quart of boiling milk in which a tablespoonful of icing sugar has been dissolved. Mix well and strain, and before serving add grated nutmeg.



The Oxford Grace Cup

It has been the custom from the earliest days at Oxford for the Grace Cup to be introduced at civic feasts before the removal of the cloth.

Winter Cordials

The Mayor receives the cup standing, while he gives the toast—"Church and King".

RECIPE

Peel a lemon and cut it into slices. Put it into a bowl and pour over it three and a half pints of strong home-brewed ale and a bottle of mountain wine.

Grate a nutmeg into it, sweeten it, stir it, and then add three or four slices of bread toasted brown.

Let it stand two hours before straining into the Grace Cup.



Lamb's Wool

This is a variety of the Wassail Bowl, a favourite punch in different parts of England.

Mix the pulp of six roasted apples with some raw sugar, a grated nutmeg, and a small quantity of ginger.

Add a quart of strong ale, made hot, stir, and if sweet enough, serve.

It sometimes has sweet cakes floating in it.



Brazenose Ale

This is something like Lamb's Wool.

It has been the custom, since the foundation of

Brazenose College, to introduce this into the refectory after dinner on Shrove Tuesdays.

RECIPE

Sweeten three quarts of good ale with white sugar, and serve it in a bowl with six roasted apples floating in it.



Gingered Egg Flip

(Enough for eight people)

Take a gallon of good mild ale, an ounce of powdered ginger, half a pound of finely powdered sugar candy, and eight eggs.

Break the eggs into a large jug and beat them up with the ginger and sugar; add gradually half a pint of cold beer, stirring all the time.

Heat the remaining three and a half pints of beer, and just before it boils pour it quickly into the jug, whisking all the time.

Add a few grains of vanilla or cinnamon for flavouring.



Caudle

Beat up an egg till it froths, then add a glass of sherry and half a pint of hot gruel. Flavour with lemon peel, nutmeg and sugar.

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Hot Spiced Lemonade

Squeeze the juice from half a lemon, and add to it three teaspoonfuls of sugar, half a teaspoonful of ground ginger, and one and a quarter cups of boiling water.

Strain before adding the hot water. Stir and serve.

CHAPTER II

HOME-MADE WINES AND BEERS

Though the old-fashioned wines of our grandmothers may sound very tame after such drinks as "Thunderbolt Cocktails", "Corpse Revivers", "Lightning Smashers" and "Maidens' Prayers", they can be excellent if carefully prepared and kept long enough to mature, especially the Black Currant Wine, which is not unlike the French Cassis which nearly every country cottage in France can produce if asked for.



Malt Ale

Cut up two ounces of whole ginger ; put into an earthenware bowl and pour on it six gallons of cold water. Then add three and a half gallons of malt and two ounces of hops. Boil for nearly two hours.

Then put five pounds of sugar candy into a brewing barrel, and strain the liquid over it into the barrel.

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Leave it till nearly cold, and then put in twelve ounces of good yeast.

Let it stand for a day and a night, then skim and bottle.



Hop Beer

Boil for two or three hours a quarter of a pound of hops, two pounds of bran, five pounds of brown sugar and five gallons of water.

When nearly cold add a quarter of a pint of yeast. Leave it for twelve hours, and then strain.

Bottle, but leave without corks for twelve hours, then cork and tie down.



Treacle Beer

Pour two quarts of boiling water over a pound of treacle, and when dissolved and well mixed add eight quarts of cold water and a teacup full of yeast.

Cover over, and bottle it the next day.



Nettle Beer

Boil an ounce of hops with half a peck of the tops of young nettles, two ounces of sarsaparilla

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root, half an ounce of whole ginger, and two pounds of malt, in a gallon of water for thirty minutes.

Strain it over three-quarters of a pound of loaf sugar; leave it till cold, then add an ounce of yeast and bottle while it is still fermenting.



Hop Ale

Boil two ounces of gentian root, two ounces of dandelion root, and four ounces of hops in four gallons of water for two hours. Then strain, and when nearly cold add two pounds of sugar and an ounce of yeast.

Let it stand till next day, when it will be ready for use; or bottle it.



Beetroot Wine

Boil fifteen pounds of beetroot till tender, and when cold peel them, cut them into slices, and put them into a wooden bowl.

Then bruise three quarts of sloes and boil them in a quart of water for thirty minutes. Remove them from the fire, strain them and pour the juice over the beetroot. Leave it for two days well covered; then add the thin rinds of two Seville oranges and one and a half lemons, together with six pounds of raisins.

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Make a thin syrup of brown sugar and water, allowing three pounds of sugar to five gallons of water, and boil it for thirty minutes. Pour it over the fruit, and spread two pieces of toast with yeast and put these in at once.

Leave it for several days, then strain it and put into a cask. Leave it till fermentation is over, and then add a quarter of a pound of sugar candy, and stop up the cask.

Leave it like this for a month. Then rack it off, filter the lees, and put it back in the cask with half an ounce of dissolved isinglass and one ounce of bitter almonds.

Stop it up and leave it for twelve months or more. Then bottle it and keep it for another year.

A pint of good brandy added when the wine is put into the cask the first time improves it and helps to preserve it.



Birch Wine

To every gallon of birch water put two pounds of good sugar, and let it boil for half an hour.

Take off the scum before putting in the sugar, which is added five minutes before taking it off the fire.

Then pass through a hair sieve into a cask, and when cold strain it, put in some yeast (a quart for twelve gallons), and leave it for twenty-four hours.

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Then put into a perfectly sweet cask, and when fermentation is over bung it up close, and let it stand for nine months before bottling.

A pound of raisins can be added to every gallon when it is put in the cask.



Blackberry Wine

Put into a tub three gallons of blackberry juice, ten pounds of sugar, three and a half pounds of raisins, two and a half ounces of isinglass, and the peel and juice of four lemons. Add yeast, and leave it to ferment for twenty-four hours, then put it into a cask, keep the bung-hole open till fermentation is over, and then bung up tightly.



Black Currant Wine

Put twenty-four quarts of black currants, stripped of their stalks, into a wooden tub. Stand it in boiling water till all the juice is expressed, then strain it without pressure, and add to it six quarts of cold water and twelve pounds of brown sugar.

Put nearly all of it into a cask, and fill up during fermentation with the amount left out.

When fermentation is over, bung up the whole, adding a quart of brandy if liked.

Keep it for a year, and then bottle it.

Winter Cordials

Another Black Currant Wine

Crush the black currants till all the juice is expressed, and add to it the same amount of water.

Allow a pound of sugar for each quart of juice, and pour the liquor over the sugar, leaving it all night.

Pour into stone jars to ferment, and as it works over refill the jars with water.

Leave in a warm place for three weeks, and cork the jar or jars lightly until fermentation has entirely ceased, then cork tightly and leave for six months or a year before bottling.

White Currant and Red Currant Wine are made in the same way.



Black Currant Gin

Put into a stone jar two quarts of black currants, three pounds of Demerara sugar, and three quarts of gin. Shake it now and then.



Coltsfoot Wine

Take two quarts of the flowers, and spread them on trays to dry, then put them in an earthenware pan and pour a gallon of boiling water on them.

Cover it up and leave them to macerate for three days, stirring them twice daily.

Then strain the liquor, and add to it three pounds of sugar for each gallon. Boil it for an hour, and when cold add yeast spread on toast.

Leave it all night, and the next day put it into a cask and add a teacupful of raisins, and three Seville oranges and two lemons sliced.

Bottle after three months.



Comfrey Wine

Take four or five pounds of comfrey, weighed after it has been prepared; clean, peel and cut up the roots in pieces about four inches. Boil it till tender in a gallon of water, with the lid off.

Then strain the liquor, and add three pounds of sugar for each gallon of liquor.

Boil together for three quarters of an hour, then pour into a tub, and when cold add yeast spread on toast.



John Evelyn's Recipe for Cowslip Wine

This is the wine Evelyn recommended to be used in salads :

“ To every gallon of water put two pounds of sugar. Boil it an hour and set it to cool. Then spread a good brown toast on both sides with

Winter Cordials

yeast, but before you make use of it beat some syrup of citron with it ; an ounce and a half of citron to each gallon of liquor ; then put in the toast whilst hot to assist its fermentation (which will cease in two days), during which time cast in the cowslip flowers, a little bruis'd but not much stamp'd, to the quantity of half a bushel to two gallons (or rather three pecks), four lemons flick'd with the rinds and all.

Lastly, one pottle of white or Rhenish wine, and then after two days tun it up in a sweet cask ”.



Damson Wine

Choose sound fruit, weigh and put into a wooden tub, and over each eight pounds pour one gallon of boiling water, covering the tub to keep down the steam.

Leave it four days, stirring it thrice daily, then strain off the liquor and to each gallon add three to four pounds of white sugar.

As soon as the sugar is dissolved pour it into the cask, and it will improve it to add half a pint of brandy.

While the wine is fermenting the bung-hole should be covered with a cloth folded several times across it.

When fermentation is over, bung it up tightly and leave it for a year, then bottle, and if well corked it will keep for years.

Dandelion Wine

To every gallon of fresh flowers add a gallon of water, the rind of a half a lemon to every gallon of liquor, one pound of sugar to every quart, and a tablespoonful of yeast.

Pour the boiling water over the flower heads and the lemon rind, and leave them to macerate for a fortnight. Then strain, add the sugar and yeast, and leave it to ferment in a cask.

When fermentation is over, bottle it. Keep filling up the cask with water while fermentation is going on, and when it is bottled cork tightly and keep in a cool place.

Equal quantities of cowslips and dandelions mixed make a very good wine.



Elderberry Wine

Boil two and a half pecks of elderberries in nine gallons of water till soft, then strain and boil the liquor for an hour with thirty-five pounds of brown sugar, a quarter of a pound of ginger, two ounces of Jamaica pepper, and one ounce of cloves in a bag.

Pour into a wooden tub, and when nearly cold, add half a pint of yeast. The next day skim it, remove the yeast, and pour the wine into a cask.

When fermentation is over, bung it up tight and leave it for six or seven months before bottling.

Winter Cordials

Another Elderberry Wine

Boil ten quarts of elderberries in water till soft, then strain and add fifteen pounds of sugar, the whites of two eggs, an ounce of ginger, and a few cloves and allspice, and boil all together for thirty minutes.

When cold add half a pint of yeast, and leave it to stand for twenty-four hours. Skim it put into a cask, and when fermentation ceases add raisins cut up, and if liked a quart of brandy for every gallon of wine.

Bung up tight, and bottle in April.



Ginger Wine, with Oranges and Lemons

Boil twenty-eight pounds of sugar in seven gallons of water, and when it boils remove the scum and add fourteen ounces of bruised and unbleached ginger, and the thin rind of fourteen Seville oranges and thirteen lemons, and boil together for thirty minutes.

Chop in half two pounds of raisins, and put into a clean cask, pour some of the boiling liquor over them and leave the rest to cool.

Cut the fruit in slices, put them in a muslin bag, and when nearly cold put the rest of the liquor in the cask. Stir it up, and put in a muslin bag containing the fruit ; the bung hole must be big

enough to take this, and it is better to put a tap in the cask before it is used.

When fermentation is over, and this will be quicker if a little yeast is added, put in half an ounce of isinglass (dissolved in a little of the heated wine), and half a bottle of brandy.

Stop up the bung hole tightly, and in three months the wine can be bottled. The wine should be made in March. The corks should be put in lightly at first.



Another Ginger Wine

Peel ten lemons very thin and boil it in ten gallons of water, with twenty-five pounds of white sugar and twelve ounces of ginger, for one hour.

When lukewarm pour it into a cask, and add six pounds of chopped raisins and two table-spoonfuls of yeast.

When fermentation is over, add three-quarters of an ounce of isinglass dissolved in water, and a quart of brandy, if liked.



Lemon Wine

To six gallons of rain water allow twelve lemons. Slice them and add six pounds of sugar and six pounds of raisins.

Winter Cordials

Mix well together and put into a tub to ferment.

When fermentation is over, bottle.



Mead

Dissolve one pound of honey in a gallon of water, add to it half a pound of dried hops and let them simmer for an hour. Then pour it into an earthenware bowl, and when almost cold stir in a tablespoonful of yeast.

Leave it covered for three days, then strain it into a cask. Partly bung up the hole during fermentation, and after it is over bung it up tightly and leave it for twelve months before bottling.



Marigold Wine

Put into a pan twenty-four pounds of white sugar, four pounds of honey, and ten gallons of cold water, and when it is dissolved, boil it. Then take it off the fire and add the beaten whites of eight eggs.

Boil it all together for fifty minutes. Take off the scum, and then pour it over four pecks of the heads of marigold flowers. Add four pounds of raisins.

Winter Cordials

Leave it well covered for twenty-four hours.

Put into the empty cask the peel of six Seville oranges and half a pound of sugar candy. Pour the wine over these into the cask, keeping out two gallons, which should be boiled and added later as the amount in the cask decreases during fermentation.

Stir into the cask two ounces of yeast, and leave it uncovered till fermentation is over ; then bung it up and leave it for a year, when it is ready to bottle.

It should be kept for another year before it is drunk, and a quart of French brandy added before the cask is bunged up improves the wine, though it is not necessary.



Orange Wine

(For immediate use)

Mix the whites of three eggs with six pounds of white sugar, and boil them in one and a half gallons of spring water for three-quarters of an hour.

Leave it to cool and then add one and a half tablespoonfuls of yeast.

Into another basin squeeze the juice of three lemons, and add a quarter of a pound of white sugar.

Winter Cordials

The next day skim this, and add to it the other with the juice and rind of twelve oranges.

Leave it for forty-eight hours, add a pint of white wine, Sauterne or Graves, pass through jelly bag and bottle.



Another Orange Wine

Cut four and a half dozen oranges into small pieces. Pour over them four gallons of boiling water and leave them for a week covered up, stirring the mixture three times a day.

Then strain, and add one pound of sugar for every gallon of liquor. When dissolved, put into a cask and leave it to work.

When fermentation is over bung up the hole, and in three or four months it will be ready to bottle.



Parsnip Wine

This wine somewhat resembles Sherry. It is excellent, and should be made in the early spring of young parsnips.

Take four or five pounds of parsnips (weighed after they are prepared); clean, peel and cut up the roots into pieces about three inches long.

Winter Cordials

After weighing them, boil them in a gallon of water to every five pound of parsnips till tender, with the lid off. Then strain the liquor and add to it three pounds of sugar for every gallon.

Boil together for three-quarters of an hour. Pour into a tub, and when cool add a little yeast spread on toast. Leave it covered up for ten days, stirring it every day. Then pour it into a cask or stone jar, and after fermentation is over, cover it up tightly.

It can be bottled in six or seven months.



Quince Wine

Pare and core the quinces and extract all the juice, and stir into it till dissolved two and a half pounds of sugar for every gallon of juice.

Put into a cask, and leave it with the bung hole open till fermentation is over, then close it tightly and keep it as long as possible before bottling.

This wine improves with keeping.



Raisin Wine

(For a very small quantity)

Put eight pounds of raisins in a tub, and pour over them a gallon of boiling water. Leave them

Winter Cordials

to ferment, stirring the mixture twice a day for a month.

Then strain, squeezing well, and put into a barrel, filling it entirely.

If there is any sound of hissing, the bung hole should be kept open for another fortnight or until fermentation has entirely ceased.

Then bung up the hole and if the quantity is large the wine must not be bottled for a year.

A little sugar and water can be added from time to time before the hole is bunged up.



Rhubarb Wine

(To be made in August)

Cut up six pounds of rhubarb, pour over it a gallon of water and leave it covered up for nine days, stirring it twice a day. Then strain the liquor, and to every gallon of juice add four pounds of sugar and the rind of one and the juice of two lemons to each gallon.

Leave it for two days, then put into a cask, but leave the bung hole open. In six to eight weeks' time, when fermentation is over, add a packet of isinglass and bung up tightly.

If the wine is made in August it should be ready to bottle in June.

After bottling, let the bottles stand up for a month, then lay them down, testing first of all with a few bottles if they are all right if laid down.

Winter Cordials

If they do not burst in a week, the rest can be laid down and the wine can be used a month later.

This wine can also be made in May; it will then be ready by Christmas.



Sloe Gin

Put into a stone jar a pint and a half of sloes, a pint of gin, a quarter of a pound of loaf sugar, an ounce of bitter almonds and a quarter of a pound of barley sugar.

Stir the mixture two or three times a week for two months, then strain and bottle.



Sage Wine

Boil twenty-six quarts of spring water for fifteen minutes, and pour into a wooden tub, and when lukewarm add twenty-six pounds of raisins shred and stoned, half a bushel of sage, and half a pint of yeast.

Stir all well together and let it stand for a week, covered up, stirring twice daily, then strain it and put it into a cask and leave it to work.

Winter Cordials

When fermentation is over, bung it up and after a week put in a quart of brandy. After six months pour it off, and after two days bottle it.

It will be ready to drink in a month, but it is better when it is a year old.

The brandy is not necessary.



Tomato Wine

Take ripe tomatoes, mash them, strain the liquid, sweeten to taste, and put into a porcelain jug, which should be nearly full and lightly covered.

Leave it during fermentation, and when it is over, bottle.

A little salt added with the sugar will help to bring out the flavour.



A Wine made of Mixed Fruit

(From the recipe of Mr. Matthews, of the Bath Agricultural Society.)

Take equal quantities of black, red and white currants, cherries and raspberries, and to each four pounds of well bruised fruits put a gallon of water.

Winter Cordials

Leave it for several days uncovered, then strain the liquor, and to every gallon put three pounds of sugar.

Leave it again for three days and nights, stirring it three times a day; then skim it, pour into a cask, and leave it to ferment.

When fermentation is over, bung up the hole.

A quart of brandy for every nine gallons of wine, added after fermentation is over, improves it.

CHAPTER III

INVALID DRINKS, SODA WATERS, AND LEMON POWDERS

Prairie Oyster

This drink, or "pick-me-up," was invented by a man who was stranded with two friends on Texas prairie. One of them was dying and prayed for oysters to save his life. The friend prepared this mixture, which saved his life.

Put into a wineglass half a teaspoonful of vinegar, and on this place carefully the yolk of an egg ; add a pinch of salt and a dust of pepper.



Barley Water

Put the thin rind of two lemons into two quarts of water, with eight lumps of sugar, and let it boil for ten minutes.

Mix two dessertspoonfuls of Robinson's patent barley to a paste with a little cold water, then add it to the other, stirring all the time, and, still stirring, let it boil for another five minutes.

Winter Cordials

When cold, strain, and add the juice of both lemons.



Soda Water

Dissolve half a pound of castor sugar in a gallon of cold water, and add to it an ounce of bicarbonate of soda.

Pour into soda water bottles, and put half a drachm of citric acid crystals into each.

Cork immediately, do not shake, and keep in a cool place.



Lemonade Powder

Spread on sheets of white paper seven pounds of castor sugar, and sprinkle over it a quarter of an ounce of distilled oil of limes, the same quantity of pressed oil of limes, and a quarter of an ounce of oil of lemon.

Mix it well together with the hands, so that the flavouring is well dispersed, then dry it in the oven, turning it about, and when *absolutely* dry add five and a half ounces of tartaric acid.

Mix well, and keep in an airtight tin in a dry place.

Winter Cordials

Lemonade Tablets

Mix well together four ounces of castor sugar, one ounce of tartaric acid, and one drachm of essence of lemon.

Damp it with pure spirit to make it into dough, then divide it into twenty parts and wrap each one in separate paper. Store it in an air-tight tin.

Each portion is sufficient for one glass of lemonade.



Lemon Kali

Flavour half a pound of icing sugar with forty drops of essence of lemon.

When dry, add a quarter of a pound of tartaric acid and a quarter of a pound of bicarbonate of soda.

Stir all together, pass through a sieve, and keep in tightly corked bottles.

A damp spoon must not be inserted.

One large teaspoonful is enough for two-thirds of a glass of water.



Sarsaparilla

Boil a quarter of a pound of sarsaparilla root well bruised, in two quarts of water until reduced to half the quantity. Strain it, cool and bottle.

Dose : One tablespoonful to a glass of soda water.

Oatmeal Drink

Mix a tablespoonful of fine oatmeal into a paste with a little water, pour over it three pints of boiling water, add the juice of a lemon, and boil, stirring all the time till it is reduced to two pints.



Balm Tea

Put into a jug twelve sprigs of balm, two teaspoonfuls of sugar, six cloves, and the juice of half a lemon.

Pour a pint of boiling water over them, leave them to steep and cover the jug; then when cool, strain.

This tea has a flavour like acid drops. It will keep several days, and can be drunk either hot or cold.

Agrimony, ground ivy, nettle, and other herb teas can be made in the same way.



Chamomile Tea

Chamomile is the distinctive flavour in Manzanilla, the Spanish wine of the country.

To make Chamomile tea, pour half a pint of boiling water on half an ounce of dried flower heads, and leave it to infuse for fifteen minutes.

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Winter Cordials

French Plum Drink

To every quart of boiling water put twelve French plums, and let them boil for twenty minutes.

Leave the liquor with the plums in it covered up till cold, and then add two or three table-spoonfuls of icing sugar. Strain, and add a glass of port wine to each quart.

It can be used at once or bottled.



Fig and Apple Drink

Put into a skillet twelve dried figs which have been split open, and a sliced but unpeeled apple and half a pound of loaf sugar. Add two quarts of water.

Put on the fire, bring to the boil, and boil for two minutes. Strain, and cover till cold.

This is a very refreshing summer drink.



Raisin Tea

Cut up half a pound of raisins, and stew them with a quart of water and the rind of a lemon for several hours, or until the liquor is reduced to half.

Strain, and add the juice of a lemon, and serve either hot or cold.

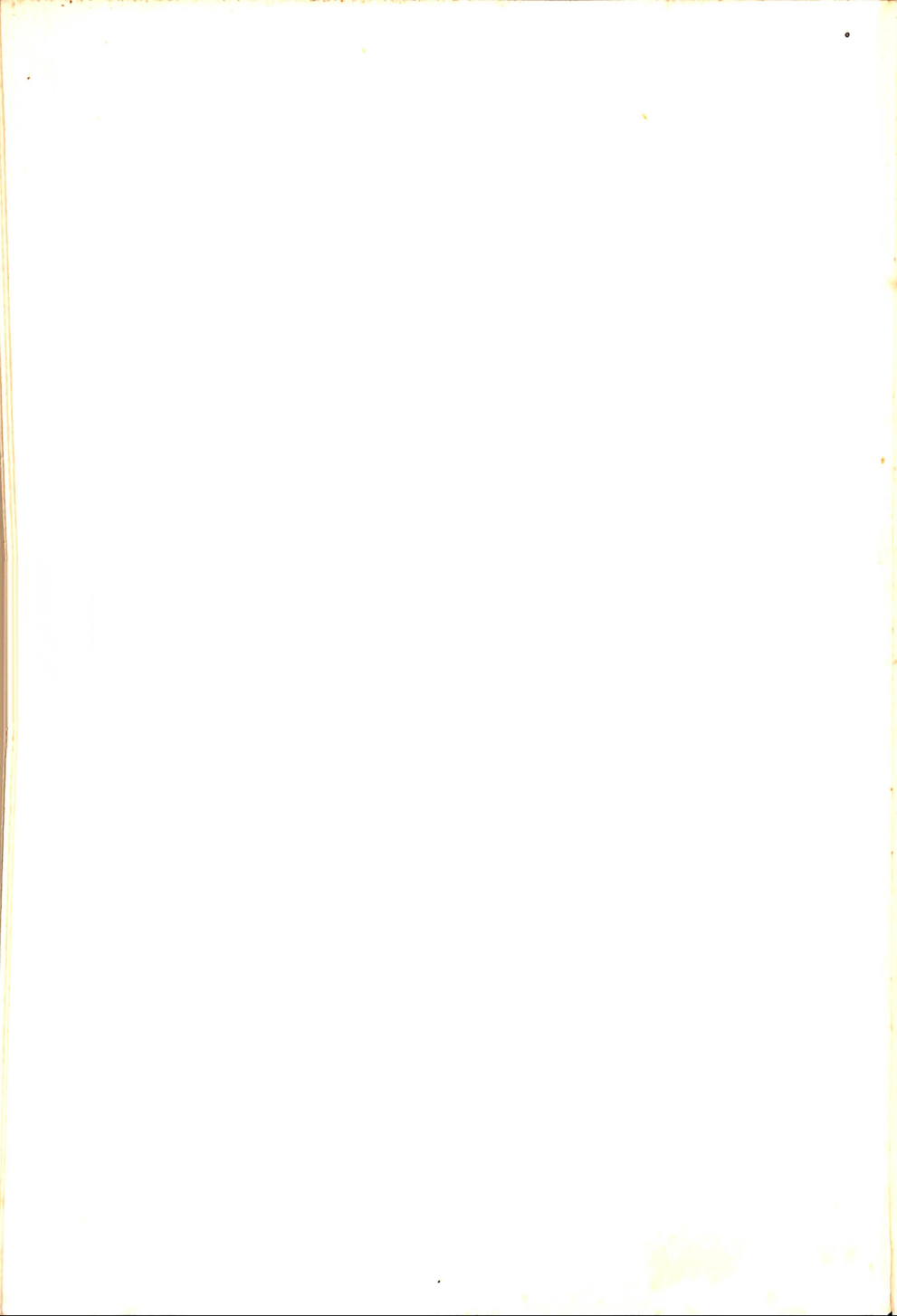
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