

THE BARTENDER'S HANDBOOK OF

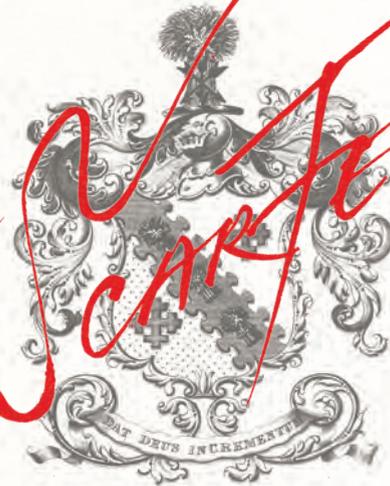
# FANCY COCKTAILS & CONCOCTIONS

*M* M WISKIE



*My Tail*  
*Co. Book*

EX LIBRIS



*William John Bardsley*

*W. J. Bardsley*

~~A BARTENDER'S HANDBOOK OF~~

~~FANCY COCKTAILS  
& CONCOCTIONS~~

~~MAL TWISKIE~~

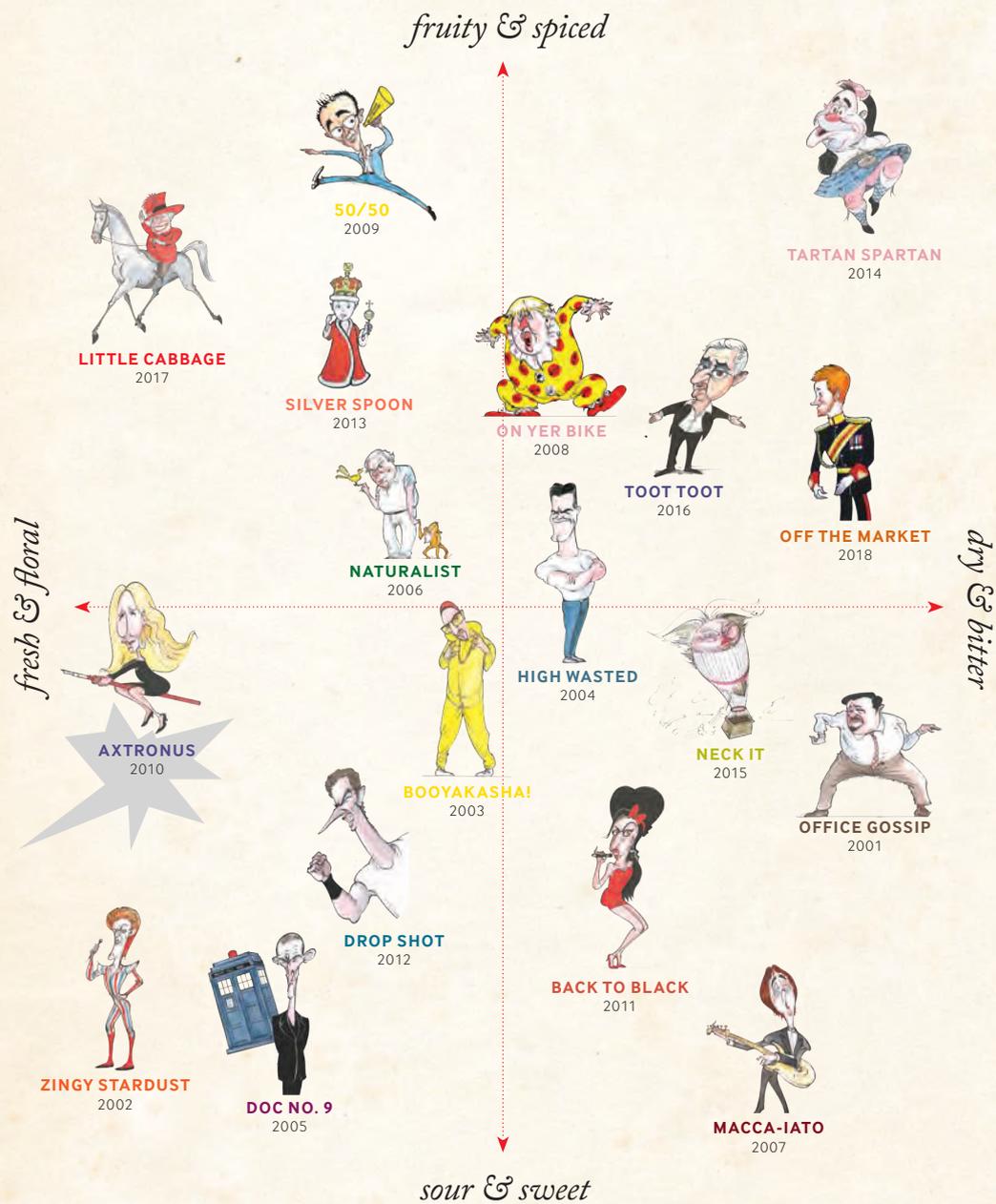


*Scarves  
Cocktails*

HIGH HOLBORN, LONDON MDCCCLXIV

Scarves Bar Cocktail Book Vol. 1

Published by Rivington Bye Ltd.  
on behalf of Rosewood London  
LONDON MMXVIII



*Cocktail recipes? I'll give you a cocktail recipe. Take one boring old book, fill with a bunch of posh tweeds and celebrity attention-seekers and drop in a few pretentious ingredients no one's ever heard of. Muddle with the superior sketches of a totally genius (and handsome) cartoonist et voilà – perfection on ice, shaken not stirred.*

*Cocktails have got layers, the bartenders here tell me. They're full of secrets and surprises. So I've got a little surprise for you here, too. I've added a few layers of my own to this dust-gatherer of a book. A little Scarfination has improved many a dull tome.*

*Oh, I know I've got a bar named after me, blah blah. But a whole book of cocktails inspired by all the main people and events in recent history since the Millenium, and no one thought to celebrate little old me? No Gerald Martini? No fruity Scarfarita? No Scarfe Island Iced Tea or even a Bloody Scarfey? Well I'll show you, the pen is mightier than the shaker...*



# David Brent (aka Ricky Gervais)'s

cringeworthy antics put Slough – and British comedy – on the map, reducing grown men to epic Office quote-offs.

“Friend first, boss second, entertainer third” becomes the ethos of the 2001 workplace, immortalised by our bittersweet, vegetable-infused Office Gossip cocktail...

THE HANDBOOK OF COCKTAILS & CONCOCTIONS

the brewing of compound drinks, technically called “Cups,” all of which have been selected with the most scrupulous attention to the rules of gastronomy and their virtues tested and approved by repeated trials as far as possible, and put into the common belief, if they were not generally adopted, it would be the means of getting rid of a great deal of that stereotyped drinking which at present holds sway at the festive board of England. In doing this, we have endeavoured to simplify the matter as far as possible, and to select only the most useful and agreeable compounds as inimitable and unscientific.

As, in this age of progress, most things are raised to the position of a science, we see no reason why Bacchology, if the term please our readers, should not hold a respectable place, and be treated with due mead of praise; so, by way of introduction, we have ventured to take a cursory glance at the customs which have been attached to drinking from the earliest periods to the present time. This, however, we set forth as to our frontispiece, by reason of the usefulness of that pleasant herb in the brewing of compound drinks, and its rare virtue. So much are they esteemed in the East, that an anti-Brahminical writer, showing the worthlessness of Hindu superstitions, says, “They command you to eat down a living and sweet basil-plant, that you may live a hundred years.” Our use of the vegetable-infused Office Gossip cocktail is the result of the fact that he who drinks that herb tea, his health and life lengthened. And here we would remark that, although our endeavours are directed towards the resuscitation of better times than those we live in, times of heartier customs and of more genial ways, we raise no lamentation for the departure of the golden age, in the spirit of Hoffmann von Fallersleben, who sings:— “Would our bottles but grow deeper, Did our wine but once get cheaper, Then on earth there might unfold The golden times, the age of gold! “But not for us; we are commanded To go with temperance even-handed.

The golden age is for the dead: We’ve got the paper age instead! “For, ah! our bottles still decline, And daily dearer grows our wine, And

flat and void of spirit; Fairer than the wine of the gods at all!” This is rather the case with the wine that they call “Slough,” and we trust our wiser selves, who drink that we may live. In truth, we are not dead to the charms of other drinks, in moderation.

The apple has had a share of our favour, being recommended to our countrymen by an old poet— “I have heard and care’d the tuneful Phillips sung Of Cyder famed, whence first his laurels sprung;” and we have looked with a friendly eye upon the wool of a porter-pot, and involuntarily apostrophized it in the words of the old stanza, “Rise then, my Muse, and to the world proclaim The mighty charms of porter’s potent name,” without the least jealous feeling being aroused at the employment of a Muse whose labours ought to be secured solely for humanity; but a cup-drink, little and good, will, for its social and moral qualities, ever hold the chief place in our likings.

As, although we have many of our friends to be first-rate judges of pleasant beverages, yet we believe that but few of them are acquainted with their composition or history in times past. Should, therefore, any hints we may have thrown out assist in adding to the conviviality of our friends, and to the enjoyment of their cups, we shall not have scribbled in vain; and we beg especially to thank all those good souls who have been taught by experience that a firm adhesion to the “pigskin,” and a rattling galopade to the music of the twanging horn and the melody of the merry clock, is the best and most agreeable way of enjoying all good things, especially good appetizing good beverages, and good health. And, although alone, “We’ll drain one draught in Memory of many a joyous Banquet past.

## CUPS AND THEIR CUSTOMS

“Then shall our names, Familiar in their mouths as household words, Be in their flowing cups freshly remember’d.” As in all countries and in all ages drinking has existed as a necessary institution, so we find it has been invariably accompanied by its peculiar forms and ceremonies. But in endeavouring to trace these, we are at once beset with the difficulty of fixing a starting-point. If we were inclined to treat the subject in a rollicking fashion, we could find a high antiquity ready-made to our hands in the apocryphal doings of mythology, and might quote the nectar of the gods as the first of all potations; for we are told that “When Mars, the God of War, of Venus first did think, He laid aside his helm and shield, and mix’d a drop of drink.” But it is our intention, at the risk of being considered

# 2001

You steal a thousand post-it notes at 12p and you've made - profit

more tangible and real. If we are...  
ite man, the records he has left us,  
ents, are far too difficult of solution  
urposes, or to assist us in forming  
efore commence our history at the  
is mighty champion, strong above  
the limpid brook."

on the quality of this primæval  
en an accepted world-wide  
ns were invented, and will contin-  
ue till the end of time to form the foundation of every other drinkable  
compound. Neither was it necessary for the historian to inform us of the  
vessel from which our grand progenitor quaffed his limpid potion, since  
our common sense would tell us that the hollowed palm of his hand would  
serve as the readiest and most probable means.

# OFFICE GOSSIP 17

- Tanqueray 10
- Burnt Cauliflower Campari
- Pumpkin Seed
- Carraway
- Port
- Healthy Snack

To trace the origin of drinking vessels, and apply it to our mod-  
ern word "cup," we must introduce a singular historical fact which, though  
leading us to it by rather a circuitous route, it would not be proper to omit.  
We must go back to a high antiquity if we would seek the derivation of  
the word, inasmuch as its Celtic root is nearly in a mythologic age, so far  
as the written history of the Celts is concerned—though the barbarous  
signification of our cups or goblets is taken (that of drinking meat from the skull of a slain enemy) is proved by chronicles  
to have been in use up to the eleventh century.

From this, we derive the "drinking light," and the "drinking light"  
Skull or Skoll, a root word nearly retained in the Icelandic Skoll, Skall, and  
Skylde, the German Schale, the Danish Skaal, and, coming to our own  
times, the English Skall, and, in the Orkneys the same word does duty for  
Scotch as Skiel (a tub), and in the Orkneys the same word does duty for  
a concave vessel through the Italian Scodella and the French Ecuelle (a  
porringer), we have the homestead word Skillet still used in England.

There is no lack, in old chronicles, of examples illustrative of that  
most barbarous practice of converting the skull of an enemy into a drink-  
ing-cup. Warnefrid, in his work "De Gestis Longobard.," says, "Albin slew  
Cundimund and having cut away his head, converted it into a drink-  
ing-vessel, which kind of cup with us is called Schala." The same thing is  
said of the Boii by Livy, of the Scythians by Herodotus, of the Scordisci by

Rufus Festus, of the Gauls by Diodorus Siculus, and of the Celts by Silius  
Italicus. Hence it is that Ragnar Lodbrog, in his death-song, consoles  
himself with the reflection, "I shall soon drink beer from hollow cups  
made of skulls." In more modern times, the middle ages for example, we  
find historic illustration of a new use of the word, where Skoll was applied  
in another though allied sense.

Thus in the Gowryan conspiracy meaning that the health  
"that he did drink" meaning that the health  
of that nobleman's festive table, we read that  
the scoll passed about the table, Calderwood says  
that drinking from his cup in honour of  
the Gowryan conspiracy meaning that the health  
of that nobleman's festive table, we read that  
the scoll passed about the table, Calderwood says  
that drinking from his cup in honour of

are modern  
materials, all  
to name  
many  
been  
foundation  
centuries past  
produced, etc.  
Ha  
centuries, made  
at Augsburg  
find at v. 5; c.  
Seignor, et  
the silver  
cup Joseph  
songs  
at  
parts  
lum  
kol  
The  
cups of the 16th and 17th  
come-agains." The bell-shaped drinking-glasses  
century are specially worthy of observation; and there are  
specimens in the Bernal Collection at the South-Kensington  
one of which is said to be German, and the others Venetian.  
The German glass consists of a hollow sphere in silver, which  
is a dice and is surmounted by a small statuette of Fortune.

To the mounting of another of these glasses is attached a little  
figure, these glasses will stand in the reversed position only, and were of  
course intended to be emptied at one draught, the dice being shaken or  
well tinkled as a finale to the proceeding. There is also a curious cup in  
the possession of the Vintners' Company, representing a milk-maid carrying



*David Bowie (RIP) tours the world in a creative comeback. Fans go wild as he plays the whole of rejected 1977 album 'Low' and curates a sensational Meltdown Festival, where Philip Glass performs orchestral versions of his back catalogue. Our Zingy Stardust is a citrus gimlet tinged with electric bitters and served with the signature Ziggy lightening and blue rim.*

HANDBOOK OF COCKTAILS & CONCOCTIONS HANDBOOK OF COCKTAILS & CONCOCTIONS

This part of the history of the tankard is so interesting that the writer has been tempted to write, particularly the contents of their neck or chest. In the last century it was very fashionable to convert the egg of the ostrich or the polished shell of the cocoa-nut, set in silver, into a drinking-vessel. Many varieties of tankards were formerly in use, among which we may mention the peg-tankard and the whistle-tankard, the latter of which was constructed with a whistle attached to the brim, which could be sounded when the cup required replenishing. From which, in all probability, the name of the tankard was derived. In the present century, however, the tankard has become almost entirely obsolete, and is only used for the bottom of the vessel that it would sound its own note when the tankard was empty. The Peg-tankard was an ordinary-shaped mug, having in the inside a row of eight pins, one above another, from top to bottom; the tankard had two holes, so that there was a full pipe, in the last, a pin, which was a Winchester measure, between each pin. The first person who drank was to empty the tankard to the first peg or pin, the second was to empty to the next pin, and so on; the pins were therefore so many measures to the drinker, and the full drinker, alight, and the space between the pins, was a measure to the drinker. A large draught of beer, the tankard would be very liable by this method to get drunk, especially when, if they drank short of the pin, or beyond it, they were obliged to drink again. For this reason, in Archbishop Anselm's time, made in the Convent of London, the tankards were made of silver, and the pins were of gold, so that the drinker, if he was obliged to go to drink to the next pin, this shows the antiquity of the invention, which, at least, is as old as the Conquest.

There is a cup now in the possession of Henry Howard, Esq., which the writer is inclined to have been made by Thomas à Becket, the first Bishop of Exeter, who died in the year 1170. It is a silver cup, with a rim of silver gilt, and the words "Sobrii esto," with the initials T. B. interlaced with a mitre, from which circumstance it is attributed to Thomas à Becket, but in reality is a work of the 16th century. Whitaker, in his 'History of Craven,' describing a drinking-horn belonging to the Lister family, says, "Wine in England was first drank out of the mazer-bowl, afterwards out of the bugle-horn.

The mazer-bowls were made from maple-wood, so named from the German Maser, a spotted wood. Mr. Shirley possesses a very perfect mazer-bowl of the time of Richard II. (1377-99). The bowl is of light mottled wood highly polished, with a broad rim of silver gilt, round the

superior of the are the following:—The tankard, the name of which is derived from the German "drinke" or "die." The tankard, in the 17th century, p. 411, describes a maple-wood tankard, belonging to Lord Arundel, as of Saxon workmanship coeval with Edgar, a.d. 800, who also passed a law, on the suggestion of St. Dunstan, to prevent excessive drinking, by ordering cups to be stamped into spaces, by which the quantity taken in might be limited. A considerable number of these ancient maple-wood tankards also exist in the Museum at the Castle of Rosenberg. They were formerly made by the Norwegian peasants during the long winter months; and the style of arrangement cannot be considered as very elegant. Contemporary tankards were called Naggins, Naggins, Whiskins, Kannes, Pottles, Jakkas, Pronnet-cups and Bakers. Silver bowls were never introduced; and about the latter end of Elizabeth's reign these were superseded, as wine grew dearer, and men were temperate. The earliest glasses used at banquets were Venetian and no mention is made of glasses at state banquets before the time of Elizabeth. In the latter half of the last century, beer was usually carried from the cellar to the table in large tankards made of leather, called Blackjacks, some of which are still to be found; and of small silver cups, called their name, and which were used for drinking silver beer. The silver to drink from, on which it was customary to describe the name of the owner, together with his trade or occupation. "Tygs" were two-handled drinking-cups of the time of Elizabeth, and were used for drinking beer. Some of the finest of these were made in the county of Northampton, and were called "Tygs."

At the end of the last century, glasses were manufactured of a taper form, like a tall champagne-glass, but not less than two and three feet in height, from which it was considered a great feat to drain the contents of a glass consisting of a single glass, without removing the glass from the table, without spilling any of the liquor,—a somewhat difficult task towards the conclusion, on account of the distance the liquid had to pass along the glass before reaching its receptacle.

The earliest record we have of wine is in the Book of Genesis, where we are told, "Noah began to be an husbandman, and he planted a vineyard," from which it is evident he knew the use that might be made of the fruit by pressing the juice from it and preserving it: he was, however, deceived in its strength by its sweetness; for, we are told, "he drank of the wine, and was drunken." When the offspring of Noah dispersed into the different countries of the world, they carried the vine with them, and taught the use which might be made of it.

2002

Asia was the first country to which the gift was imparted; and thence it quickly spread to Europe and Africa, as we learn from the Iliad of Homer; from the same book we also learn that, at the time of the Trojan war, part of the commerce consisted in the freight of wines. In order to arrive at customs and historical evidence less remote, we must take refuge, as historians have done before us, to the inner life of the two great empires of Greece and Rome, among whom we find the ceremonies attached to drinking were by no means sparse; and the Romans copied most of their social manners from the Greeks, the formalities observed among the two nations in drinking differ but little.

In public assemblies the wine-cup was never raised to the lips without previously invoking a blessing from a supposed good deity, from which custom it is probable that the grace-cup of later days took its origin; and at the conclusion of their feast, a cup was quaffed to their good genius, termed "poculum boni Dei," which corresponds in the present day with the "coup d'étrier" of the French, the "doon d'orish" of the Highland Scotch, and the "patting" of our own country.

The Romans also frequently drank the healths of their Emperors; and among other toasts they never forgot "absent friends," though we have no record of their drinking to "all friends round St. Peter's."

It was customary at their entertainments to elect, by throwing the dice, a person termed "cubus probus," to act much in the same way as our modern toast-master, his business being to lay down to the company the rules to be observed in drinking, with a power to punish such as did not conform to them. The god having been propitiated, the feast did not begin till the most distinguished guests, and then handed a full cup to him, in which he acknowledged the compliment; the cup was then passed round by the company, invariably from left to right, and always presented with the right hand: on some occasions each person had his own cup, which a servant replenished as soon as it was emptied, as described in the feast of Homer's heroes.

The vessels from which they drank were generally made of wood, decorated with gold and silver, and crowned with garlands, as also were their heads, particular flowers and herbs being selected, which were supposed to keep all noxious vapours from the brain. In some cases their cups were formed entirely of gold, silver, or bronze. A beautiful example of a bronze cup was found in Wilt-shire, having the names of five Roman towns as an inscription, and richly decorated with scenes of the chase, from which it has been imagined that it belonged to a club or society of

# STANGY ARDUST

- Absolut Elyx
- Zara Lebu
- Lemongrass
- Kaffir Lime
- Copper Lightning

persons, probably hunters, who used cups made from the horns of their prizes: they also used cups made from the horns of their prizes: they also

The wines were collected in small glasses called "cyaths," which held just the quantity of the chief beverage among the Greeks and Romans was the juice of the grape; but the particular kind of it is a matter of uncertainty. The "vinum Albanum" was probably a kind of French wine, all wines was most esteemed by the Romans,—though Horace uses such glowing terms of Falernian, which is a strong and pure wine, and was not fit for drinking till it had been at least ten years; and it was customary to mix honey with it to soften it.

Horace mentions a wine from Thracia, which was a variety of water, although it was not to be drunk in its pure state. Salt was also used to season their wine, which they considered an improvement, previously to it. This custom is said to have originated from a slave to a great detection, who, having robbed his master of a salt water.

The Romans mixed with their wine safflower, cassia, milk, chalk, bitter aloes, pepper, spikenard, wormwood, cassia, milk, chalk, bitter almonds, and cyprus; and they used their wines to the action of smoke in a sort of kiln, which was used to dry and matured it. These mixed wines were taken in a peculiar vessel called a "murrhine cup," which was said to impart a certain power to them; and though the substance of which these cups were made is not known, it is fair to surmise they were made of some wood similar to the "bitter cup" of the present day, which is made of quassia tree. The customary dilution among the Greeks consisted of one part of wine to three parts of water, as the word "murrhine" being used in many classical passages for water, as the example in a Latin epigram the literal translation of which is, "He deliriously mingling wine with three Nymphs, making himself the fourth;" this alludes to the custom of mixing three parts of water with one of wine. In the wines of Lesbos, Lesbos, and Chio were much esteemed; those of Lesbos are especially mentioned by Horace as being wholesome and agreeable, as in Ode Book I.:—"Hic innocentis pocula Lesbii Duces sub umbra." "Beneath the shade you here may dine, And quaff the harmless Lesbian wine." The origin of wine-making is also claimed by the Persians, who have a tradition of its accidental discovery by their king Jemsheed, the monarch being fond of grapes had placed a



*Sacha Baron Cohen playing rudeboy wannabee*

*Ali G is funny – your friends doing endless Ali*

*G impressions is not. Pop a spicy Booyakasha!*

*margarita in their hand before they awkwardly*

*dip-snap the air and say 'Westside again, in a*

*voice that's more Harrods food hall than Staines*

*ghetto. Keepin' it real Mayfair style, innit.*

quantity in a large vessel, and the vessels, when the vessel was opened, and the wine was in a state of fermentation, and, being very acid, were believed by the king to be poisonous, and marked accordingly. A lady of his harem being racked by pain, determined to poison herself, for which purpose she drank some of the grape-juice—in which she had dissolved a considerable quantity of arsenic, and, being perfectly well, and being pleased with the result, managed in time to finish all the poison. The monarch discovered what she had done, and thence took the hint for his own advantage.

The first vine was introduced into the island of wine, and the plant was first sown in the year 1650, upon the estate of the Duke of Devonshire, who resided before the Deluge. The wines of Chio, however, held the greatest reputation, which was such that the inhabitants of that island were thought to have been the first who planted the vine, and taught the use of it to other nations. These wines were held in such esteem and were sold at a high value at Rome that in the time of Lucullus, at their greatest entertainments, they drank only one cup of them, at the end of the feast; but as sweetness and delicacy of flavour were their prevailing qualities, his final resort was to have them served as a liqueur.

Ben Jonson, and the Roman kept their wine in large earthenware jars, made with narrow necks, swollen bodies, and pointed at the bottom, by which they were fixed into the earth; these vessels, called Amphorae, though generally of earthenware, were mentioned by Horace as being constructed of gold and of silver. Among the Romans it was customary, at the time of filling their wine-vessels, to inscribe upon them the name of the consul under whose office they were filled, thus supplying them with a good means of distinguishing their vintages and pointing out the excellence of particular ones, much in the same way as we now speak of the vintages of '20, '34, or '41.

Thus, Pliny mentions a celebrated wine which took its name from Opimius, in whose consulate it was made, and was preserved good to his time (a period of nearly 200 years). The vessel used for carrying the wine to the table was called Ampulla, being a small bulging bottle covered with leather and having two handles, which it would be fair to consider the original type of the famous "leathern bottel," the inventor of which is so highly eulogized in the old song,— "I wish that his soul in heaven may dwell, Who first invented the leathern bottel." The wine was frequently cooled by keeping the vessels in snow; and it was brought to the table in flasks, which, instead of being corked, had a little fine oil poured into the

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Let us, with these casual remarks, leave the Greeks and Romans, with jovial old Horace at their head, quaffing his cup of rosy Falernian, his brow smothered in evergreens (as was his wont), and pass on to our immediate ancestry, the Anglo-Saxon race—not forgetting, however, that the ancient Britons had their veritable cup of honeyed drink, called Metheglin, though this may be said indeed to have had a still greater antiquity, if Ben Johnson is right in pronouncing it to have been the favourite drink of Demosthenes while composing his excellent and mellifluous orations.

The Anglo-Saxons not only enjoyed their potations, but conducted them with considerable pomp and ceremony, although, as may readily be conceived, from want of civilization, excess prevailed. In one of our earliest Saxon romances we learn that "it came to the mind of Hrothgar to build a great mead-hall, which was to be the chief place of assembly; further on, we find this palace spoken of as "the beer-hall" where the Danes

2003



Poker-faced pop mogul Simon Cowell launches 'The X Factor' and becomes one of the 100 most influential people on the planet — presumably for giving a moment of hope to people who can't sing and for reminding us all that High Wasted trousers are never a good look. Order this long whisky and tobacco highball if you've always wanted to hear the words 'it's a yes from me.'

as fine milk; and the desire of the people to pursue their pleasures through the 13th, 14th, and 15th centuries, find but little to censure, those times being distinguished more by their excess and riot than by superiority of beverages or the customs attached to them. It would be neither probable nor interesting to descend on scenes of brawling drunkenness, which, even now, infrequently, and here and there, to be seen in the congregation of female gossips at the taverns, where the overhanging sign was either the branch of a tree, from which we derive the saying that "good wine needs no bush," or the equally common appendage of a besom hanging from a window, which has supplied us with the name of "besom the broom."

The chief wine drank at this period was Malmsey, first imported into England in the 13th century when its average price was about 50s. a butt; this wine, however, attained its greatest popularity in the 15th century. The Duke of Clarence, in this wine, was so much delighted that every schoolboy; and that, as the part it played in the death of the Duke of Clarence. Whether the nobleman did choose a butt of Malmsey, and thus carry out the idea of drowning his cares in wine, as well as his body, I do not think, or if he did, I do not know. In the account of the Duke's death, which has been preserved, there is no mention of the wine he drank; but the only two contemporary writers who mention his death, Fabyan and Comines, appear to have had no doubt that the Duke of Clarence was usually drunk in a butt of Malmsey. In the account of the expenses of the Duke's household, which has been preserved, there is a weekly allowance of Malmsey granted to her for a bath. In a somewhat scarce French book, written in the 15th century, entitled 'La Légende de Maître Pierre Faifoué,' we find the following verse relating to the death of the Duke of Clarence:—"I have seen the Duke of Clarence (so was Edward the Fourth called), by his special order, drowned in a butt of Malmsey fill'd. That that death should strike his fancy, This the reason, I suppose; He might think that hearty drinking Would appease his dying throes." A wine called "Clary" was also drank at this period. It appears to have been an infusion of the herb of that name in spirit, and is spoken of by physicians of the time as an excellent cordial for the stomach, and highly efficacious in the cure of hysterical affections. This may in some measure account for the statement in the Household Ordinances for the well keeping of the Princess Cecil, afterwards mother to that right, lusty and handsome King, Edward IV.; we there find it laid down "that for the maintenance of honest mirth she shall take, an hour before bedtime, a cup of Clary wine."

Red wine is the most used in the reign of Henry VIII. It is not certain to what class of wine it belonged, or whence it came; but, however, its cheapness would recommend it; for at the marriage of Gervys Clinton and Mary Neville, three hogsheads of it, for the wedding-feast, were bought for five guineas. Gascony and Guienne wines were sold in the reign of Henry VIII. at the price of a penny a gallon, and Malmsiey, Romaney, and sack at twelve pence a pint. In the reign of Edward IV. few places were allowed more than two taverns, and London was limited to forty. None but those who could spend 100 marks a year, or the son of a Duke, Marquis, or Earl, were allowed to keep more than one house, and at that time, and probably till high in the reign of Henry VIII. states of wine and the inhabitants of fortified towns might keep vessels of wine for their own use.

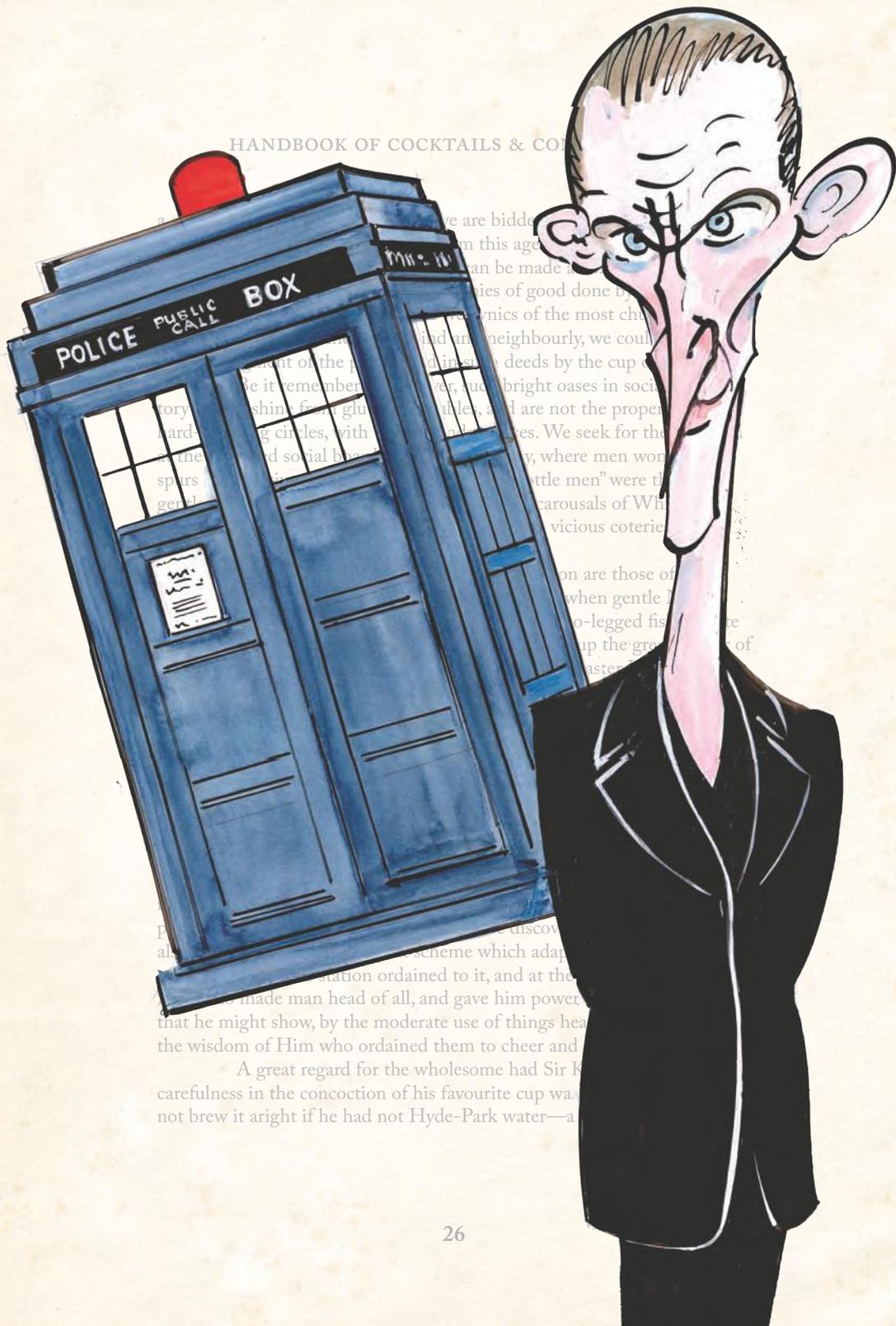
In the same reign, however, we find that the Archbishop of York consumed 100 hogs on his throne, and as much as four pigs a day were consumed in the hall of our noble lord, the Duke of Norfolk, however, pass over the 15th century without proclaiming it as the dawn of the "Cup-epoch," if we may be allowed the term, as gleaned from the rolls of some of the ancient colleges of our Universities. In the computus of Magdalen Hall, dated 1447, there is a Latin account of a dinner of which we are to be assured, "I aid from his grace, with the most honorable Sir S. Montford's fool was here and exhibited his merriments in the oriel chamber." And even in Edward III's reign, we read that at the Christmas feast, the drink was a collection of spiced liquors, such as cinnamon and ginger, and made with the same ingredients, and so lived clean and chaste, when they were moved to give up their choice recipes for the public good, described them under the head of "kitchen physic;" for the oldest "Curry" or Cookery Books (the words are synonymous) include, under this head, both dishes of meats and brewages of drinks. One cup is described as "of mighty power in driving away the cobweby fogs that dull the brain," another as "a generous and right excellent cordial, very comforting to the stomach;" and their possession of these good qualities was notably the reason of their appearance at entertainments. Among the most prominent ranks the medicated composition called Hypocras, also styled "Ypocras for Lords," for the making of which various recipes are to be found, one of which we will quote:—

2004



While Ellen MacArthur single-handedly sails the globe, 10 million viewers hurtle through time in a Tardis. Doctor Who returns, offering a handy surreal distraction for those disappointed by the magic mushroom bar. Routemasters are taken off London's roads to be turned into Daleks. Our Doc No. 9 space-dust cocktail is non-alcoholic, so all time-travellers will pass the Gallifrey breathalyser.

2005



in Sir Kenelm's day, no doubt; but modern "improvements," unfortunately, interfere with the present use of it. Other apostles of the truest temperance (moderation) there were, and we cherish them as men who have deserved well of their country. Dr. Parr, for example, who could drink his cider-cup on the village green on a Sunday evening, while his farming parishioners played at bowls,—or again, still more legibly written in social history, and to some extent leaving an impress upon our national life, the club-gatherings of the last century, where men of far-seeing and prudent philosophy (Addison, Steele, Goldsmith, Johnson, and others), whose names are interwoven with the history of their time, meeting together, talked of human joys and human sorrows over claret-cups—men witty themselves, and the cause of wit in other men, like sweet Sir John, whose devotion to "sherris sack" cost him his character, and will therefore deny him admission to our gallery of men who have "farly wisely and warily" and thereon well.

## DOC No. 9

While making these times, we must not forget to mention "the cup that cheers, but not inebriates;" for it was from the introduction of tea- and coffee-houses that clubs sprang into existence, by a process unnecessary here to dilate on, but of which an excellent account may be found in Philip and Grace Wharton's 'Wits and Beaux of Society.' The first coffee-house established was the 'Grecian,' kept by one Constantine, a Greek, who advertised that "the pure berry of the coffee was to be had of him as good as fresh and more than any other; but he afterwards succeeded in securing a flourishing trade by selling an infusion of the said berry in small cups. After him came Mr. Garraway, who set forth that "tea was to be had of him as good as fresh and more than any other; thus took its rise Garraway's well-known coffee-house, so celebrated for the sayings and doings of Dr. Johnson, one of which being some that to the point, we may, in passing, notice. "I admit, indeed, that there are some eggish men who are improved by drinking, as there are fruits which are not good till they are rotten; there are such men, but they are medlars." In the eighteenth century the principal cups were those compounded of Beer, the names of which are occasionally suggestive of too great a familiarity on the part of the drinker; thus, Mum, the dumptie, Clamber-clown, Stiffle, Blood-red, Knock-me-down, These things, Knock-me-down, Hugmatee, and Foxcomb.

All these were current at the beginning of that century. Then, towards the end of it we find Cock-ale, Stepony, Stitchback, Northdown, and Mum. Mum is ale brewed from malted wheat. It is so called from Christison Mumme, a brewer of Braunschweig in Wolfenbüttel, who lived

*A year of wildlife, from David Attenborough's groundbreaking 'Planet Earth' to the newly-arrived Twitter and Facebook. Lions stalk elephants, we stalk old flames. Birds of paradise flaunt tail-feathers, we update profile pictures. Chimps savagely eat each other as we reduce strangers to tears in 140 characters. Raise a glass to the Naturalist – it is amazing how far we have evolved.*

For the "sensation-drinks" which have lately travelled across the Atlantic we have no friendly feeling; they are far too closely allied to the morning dram, with its thousand verbal mystifications, to please our taste; and the source from which "eye-openers" and "smashers" come is one too notorious to be welcomed by any man who deserves well of his country:

some small particles, such as black breads and fiery wine, and a dress of great reputation, and a good deal of which "Pick-me-ups," "Corpse-revivers," "Chain-lightning," and the like have had in this country.

The origin of this word is attributed by Dr. Doran, in his 'History of Court Fools,' to a club of Athenian wits; but how he could possibly connect the word Punch with these worthies, or derive it from either their sayings or doings, we are to say at a distance to a great extent beyond our observation in this country. Punch, from the word Punch, which signifies the usual number of ingredients of which it is composed, viz. five. In an old book of travels dated 1639, a certain drink is mentioned called Palepuntz, used by the English at Surat, composed of brandy, water, citron-juice, and sugar. The word Punch, however, was first mentioned parenthetically thus: "Punch, or The London Charivari, was started by five men, of whom three were "Lemons," viz. Mark Lemon, its editor, Leman Rede, and Laman Blanchard. Thus 'Punch' was made with "Lemon-ade."

Extract the oil from the rind of a large lemon by rubbing it with lumps of sugar; add the juice of two lemons and of two Seville oranges, together with a little finely powdered; pour this into a jug with one pint of sherry, one pint of brandy and half a pound of powdered lump sugar, all together, then add one pint of infusion of green tea and a quart of boiling water. Mix well, and let it be served quite hot. This is an excellent recipe for ordinary punch; and the addition of green tea cannot be too strongly recommended, to give Punch a delicious and medicinal taste. One pint of sugar-foot jelly should be added to the above recipe, and addition of two glasses of sherry will also be found an improvement. Noyau Punch is made by adding two glasses of noyau to the above recipe. A tablespoonful of Guava jelly administers a fine flavour to a bowl of Punch. Preserved tamarinds, put into Punch, impart a flavour closely resembling arrack; and a piece or two of preserved ginger, with a little of the syrup, added to Punch, acts as a stimulant, and prevents any ill effects which might otherwise arise from the acids it contains. As a mild summer drink, and one readily made, we recommend Gin Punch, according to the following recipe:— Stir the rind of a lemon, and the juice of half a one, in half a pint of gin; add a glass of Maraschino, half a pint of water, and two tablespoonfuls of powder.

2006

white sugar, and, immediately before serving, pour in two bottles of iced soda-water.

Whisky Punch

To one pint of whisky and two glasses of brandy add the juice and peel of one lemon, and a small glass of boiling ale; well stir into it half a pound of powdered sugar, and add a quart of boiling water. This is said to be the most fascinating apple-juice invention, and, to quote the words of Basil Hall, "It brightens a man's hopes, crumbles down his difficulties, softens the hostility of his enemies, and, in fact, induces him for the time being to think generously of all mankind, at the tiptop of which it naturally and good-naturedly places his own dear self." If well made, in our opinion, there is no beverage, in point of generosity and delicacy of flavour, that can compare with Milk Punch. In proof of which, after numerous trials, we offer the following recipe as the simplest and best.

# NATURALIST

18

## Star of Bombay

## Earth

## Grass

## Flowers

Milk Punch

To the rinds of twelve lemons and two Seville oranges add pounds of loaf sugar, a bottle of pale brandy, and a bottle and a half of old rum, and a sufficient quantity of grated nutmeg. Let this mixture stand for a week; then add the juice of the fruit, with five pints of water; lastly, add one quart of boiling milk, and, after letting it stand for an hour, filter the mixture through muslin-bags till it is clear. Bottle for use. The longer it is kept, the better it will be. In Cambridge (a town of no mean authority in such matters) Milk Punch is made after the following fashion.

Milk Punch, No. 2.

Boil together a quart of milk, four ounces of loaf sugar, a small stick of cinnamon, and the peel of one lemon; then beat together the yolks of three eggs and the white of one; add the boiling compound very gradually, and keep continually stirring the mixture while you pour into it a wine-glassful of rum and one of noyau. Serve hot. The following compound is said to have been held in high esteem by the Prince Regent, from whom it derives its name.

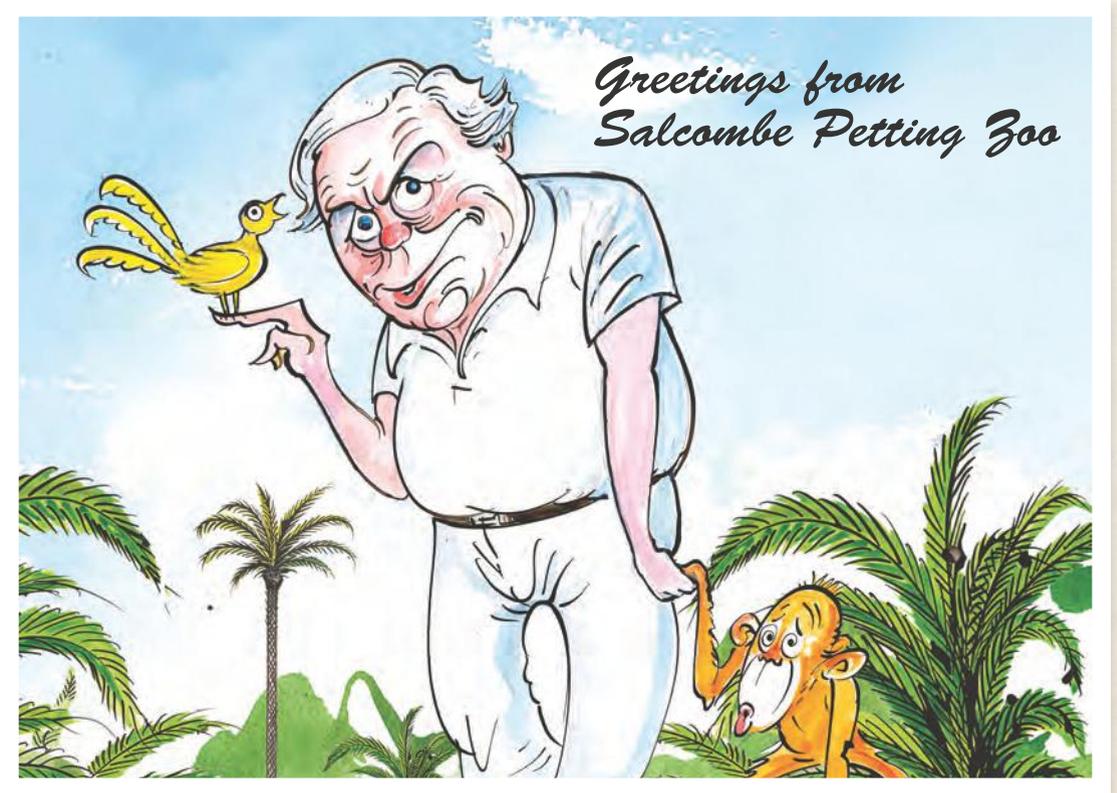
Regent's Punch.

To a pint of strongly made green tea add the rinds and juice of two lemons, one Seville orange, and one sweet orange, with half a pound of loaf sugar and a small stick of cinnamon. After standing for half an hour, strain the mixture, add a bottle of champagne, half a bottle of sherry, three wine-glasses of brandy; rum, Curacoa, and noyau, of each a wine-glass,

and a pint of pine-apple syrup. Ice the compound well, and, immediately before drinking, add a bottle of soda-water.

Cold Milk Punch (German Recipe)

Take the finely shredded rind of one, and the juice of three, lemons, one bottle of rum, one pint of arrack, half a pound of loaf sugar, and a quart of cold water. When the sugar is melted, pour one quart of boiling milk on the above. cover it closely for four hours. and run it through a bag. as it



are few who cannot distinguish a glass of fine old white port when they have the chance of tasting it. It is not our object, however, to discourse on the merits of particular wines, but to give recipes for the blending of such

arinds, put into Punch, impart a flavour closely resembling arrack; and a piece or two of preserved ginger, with a little of the syrup, added to Punch, acts as a stimulant, and prevents any ill effects which might otherwise arise from the acids it contains.

# NATURALIST

POST CARD  
FOR CORRESPONDENCE      FOR ADDRESS ONLY



Hi Gerry.

Having a whale of time. Sixty years of filming and they finally let me touch the animals! I can't be doing with all that globe-trotting. I've got the critters, could you draw the landscapes? The Beeb will never know the difference.

Bottoms up.

Dave

Gerald Scarfe CBE  
Scarfes Bar  
252 High Holborn.  
London WC1V 7EN

MILK PUNCH, NO. 2.

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## Cold Milk Punch (German Recipe)

Take the finely shredded rind of one, and the juice of three, lemons, one bottle of rum, one pint of arrack, half a pound of loaf sugar, and a quart of cold water. When the sugar is melted, pour one quart of boiling milk on the above, cover it closely for four hours, and run it through a bag, as it should be quite bright.

Many other recipes for Punch might be added, as, for instance, Egg Punch, Almond Punch, Punch à la Romaine, Spiced Punch, Red Punch, Leander Punch, &c.; but the few we have prescribed will be found reliable, so we refrain from swelling the list. The simple admixture of spirits and water is known either by the name of Toddy, which is a corruption of an Indian word, Taddi (the sap of the palm tree), or by the more truly English appellation of Grog, which thus derives its cognomen.

Before the time of Admiral Vernon, rum was given to the seamen in its raw state; but he ordered it to be diluted, previously to delivery, with a certain quantity of water. This watering of their favourite liquor so incensed the tars that they nicknamed the Admiral "Old Grog," in allusion to a program coat which he was in the habit of wearing. Addison gives a humorous account of a Tory squire whom he met by chance in a country ride, and who maintained, over a bowl of punch, to which he was evidently addicted, that England would do very well if it would content itself with its own productions and not depend upon foreigners. Addison reminded him, to his great discomfiture, that, of the favourite drink he was enjoying, the water was the only constituent of English production, and that the brandy, lemon, spice, and sugar were all foreigners.

Hashtags #are #born, Damian Hirst sticks diamonds on a skull for 50 million and Sir Paul McCartney signs a record deal with Starbucks. One caffeinated crowd-pleaser that's not available at your local McCoffeeShop is the Macca-iato, infused with flavours from Macca's best pud. We promise we'll write your name completely incorrectly on your glass.

COCKTAILS & CONCOCTIONS

...the resources...  
 ...whole...  
 ...obtained, and because, under the new tariff, most people have learned to distinguish the difference between the two varieties of French wines, more or less, though I prefer, to use an expression of Charles Dickens "the early loss."  
 Claret Cup, No. 1.

To a bottle of Bordeaux claret add two wine-glasses of sherry and a wine-glass of Maraschino, with a small quantity of powdered lump sugar. Let it stand two hours; strain into a cup, and add a little water, or orange juice, if desired. Serve with a few aniseed-twigs.  
 Claret Cup, No. 2.

To each bottle of ordinary claret add a bottle of soda-water, a glass of sherry or Curacao, the peel of a lemon cut very thin, and powdered sugar, according to taste. Let it stand an hour or two before drinking, and then add some clear ice.  
 Claret Cup, No. 3.

To the above add a few slices of cucumber, or some sprigs of borage instead of lemon-peel.  
 Claret Cup, No. 4.

As No. 2, except the lemon-peel, for which substitute, when in season, a pint of ripe raspberries, or four or five peaches or nectarine cut in slices. This is most delicious by itself.  
 Claret Cup, No. 5.

The best way of mulling claret is simply to heat it with a sufficient quantity of sugar and a stick of cinnamon. To this a small quantity of brandy may be added, if preferred.  
 Claret Cup, No. 6.

To a bottle of Burgundy wine add a wine-glass of brandy, three wine-glasses of pine-apple syrup, one wine-glass of brandy, and a quarter of a pound of powdered sugar; ice well; add a bottle of seltzer- or soda-water before drinking, and serve with a sprig of borage.  
 Hock Cup, No. 1.

To a bottle of hock add three wine-glasses of sherry, one lemon sliced, and some balm or borage. Let it stand two hours; sweeten to taste,  
 Hock Cup, No. 2.

"May-Trank" is a most popular beverage on the Rhine. Take with each bottle of light hock about a dozen sprigs of woodruff, a quarter of an orange cut in small slices, and about two ounces of powdered sugar. The

COCKTAILS & CONCOCTIONS

...remains...  
 ...four or five bottles of still hock is a great improvement. A little ice is recommended.  
 Hock Cup, No. 3.

Instead of woodruff and orange take a such bottle of hock about half a pint of pine-apple syrup, three wine-glasses of sherry as above. The fruit is to be taken with the wine after having been in it about an hour.  
 Hock Cup, No. 4.

Take some thin slices of pine-apple instead of the strawberries.  
 Hock Cup, No. 5.

Take some thin slices of pine-apple instead of the strawberries. Hock Cup, No. 6.

Champagne Cup

To a bottle of champagne add a wine-glass of Madeira or sherry, a liqueur-glass of Maraschino, two slices of Seville orange-peel, and one slice of lemon. Before drinking pour in a bottle of seltzer-water, and serve with a sprig of verbena or a very small piece of thinly cut peeling of cucumber.  
 Moselle Cup, No. 1.

To a bottle of Moselle add a sweet orange, a glass of sherry, or two of mint, and some sugar. Let it stand for three hours; strain off, and sweeten to taste with clarified sugar.  
 Moselle Cup, No. 2.

To a bottle of still champagne add one bottle of soda-water, a glass of sherry, a liqueur-glass of Maraschino, and before drinking add a bottle of seltzer-water, a sprig of mint, and two or three lumps of ice.  
 The "Field" Cider Cup.

To a bottle of two quart of cider sweeten to taste, taking an ounce of sugar is better than half a nutmeg grated, a little powdered ginger, a glass of brandy, a glass of noyau, cut a lemon into it in moderately thin slices, and let it remain there. Make it two hours before wanted, and stand in some ice. There is no better recipe than the above.  
 White's Club House Cup

Three bottles of claret, one bottle of water, one wine-glass of Madeira, a liqueur-glass of Maraschino, four sweet oranges, three thin slices of cucumber or a piece of borage, half a pint of sirup, the flower and young part of borage, orange sliced with the peel; let it stand for three hours, then stir the sirup in one pound of sugar to half a pint of water, and let it thicken.

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Lovine  
One pint of mountain wine, one of  
of champagne, one liqueur-glass of p  
sugar, nutmeg. Ice to taste.

Djonka (a Russian)  
One pound and a half of lump sugar in very  
Cognac, one bottle of sherry or Madeira, three  
hock, one bottle of champagne, half a pound of bla  
thinly shred rind of four lemons, four peaches sliced,  
preserved fruit. These are the ingredients. Now to prepare  
large well-tinned copper stewpan place a gridiron, and on the gr  
big lumps of sugar. Pour by degrees the Cognac over the sugar, lig  
as you pour it on. The sugar dissolves through the bars of the gridir  
the spirit is burnt out: this constitutes caramel. Next add the sh  
ny materials, which allow to digest for fifteen minut  
Moselle, and transfer the compound into  
Cognac. Serve round in flat ch  
the fruit. (Cutler)

These cups  
; and should invariably be drank in  
glasses, as they are generally more agree  
and they should be kept hot.

To a quart of ale, heated, add two wine-g  
sherry, two tablespoonfuls of Americ  
mon, and moist sugar.

Copus  
Heat two quarts of ale; add four wine-  
of noyau, a pound of lump sugar, and t  
of bread, stick a slice of lemon on it w  
serve hot.

Donaldson's  
To a pint of ale add the peel of half a  
a bottle of seltzer-water,

Freemas  
A pint of Scotch ale, a pint of mild b  
half a pint of



of sherry, half a pound of loaf sugar, and plenty of grated nutmeg. This  
cup may be drank either hot or cold. Add the whites and yolks of three  
eggs, beaten together with three ounces of lump sugar, to half a pint of  
strong ale; heat the mixture nearly to the boiling-point; then put in two  
wine-glasses of gin or rum (the former being preferable), with some grated  
nutmeg and ginger; add another pint of hot ale, and pour the mixture  
frequently from one jug to another before serving.

LIQUEURS

# MACCA-IATO

17

Under the heading apply only a few recipes which, by experience, we  
show to be good, omitting a long list of the rarer and finer kinds which are  
imported from abroad with the advice that it is better to purchase liqueurs  
of first-rate quality from a first-class house, rather than produce an inferior  
article of one's own making.

Curaçoa

To every wine-quart of the best pale brandy add the very finely pared rinds  
of two Seville oranges and of one lemon, and let the mixture stand for  
three or seven carefully washed and dried liqueur glasses, such finely  
powdered sugar-candy as the liquid will dissolve (about a pound to each  
bottle). The mixture should be frequently shaken, for a month. If the rind  
of a Seville orange can be procured with the pulp, and sliced in the orange,  
will impart a peculiar aromatic and very delicious flavour to the cordial.

## Johnnie Walker Black Lucano Anniversario

Gin, rum, or whisky may be substituted for brandy in this recipe, but not  
with a good effect.

Cherry Brandy

To each wine-bottle of brandy add a pound of Morello cherries (not too  
ripe, and not cut) and the expressed juice of the small black cherry called  
"Brandy-blacks." Let this stand for a week, and then add half a pound of  
powdered lump sugar and a quarter of a pound of powdered sugar-can-  
dy with half an ounce of blanched bitter almonds. The longer it is kept,  
the better it will become. Where the juice of the black cherry cannot be  
obtained, sirup of mulberries

## Roasted Pecan Speculoos Plum

Brandy Bitters

To each gallon of brandy add seven ounces of sliced gentian-root, five  
ounces of dried orange-peel, two ounces of seeds of cardamoms, one ounce  
of bruised cinnamon, half an ounce of cloves, and a small quantity of coch-  
ineal to colour it. Many other ingredients may be added which complicate  
the flavour; but none will make the above compound more wholesome or  
palatable if it is taken with neat gin and a dash of lime soda. which has

## Macca-iato

*Expect the unexpected: scientists create a cow/human embryo, Woolworths disappears and floppy-haired toff Boris Johnson becomes Mayor of London. Boris once admired Churchill's penchant for whisky at breakfast, so the On Yer Bike is a boozy cobbler that goes perfectly with Weetabix and crumpets.*

COCKTAILS

Cocktails are compounds very much used by "early birds" to fortify the inner man, and by those who like their consolations hot and strong. "Cocktail" is not so ancient an institution as Juleps, &c., but, with its next of kin, "Crusta"

Brandy or Gin Cocktail

1/4 pint of brandy or gin, 1/2 gill of Curaçoa, 1 tablespoonful of bitters, 5 gill of ginger syrup, 1 pint of ice; mix with a spoon; moisten the rim of the tumbler with juice of lemon.

COCKTAILS

Whisky D°  
Piece of lemon-peel, 2 fluid drachms of tincture of Columba, 2 drops tincture of capsaicin, 1/2 pint of whisky; infuse the ingredients in 1 pint of ice; or drink warm.

Whisky Cocktail  
1/2 gill of whisky, 1 teaspoonful of bitters, 2 drops essence of cinnamon; sweeten with sugar.

Whisky D°  
1 pint of good cider, sweetened to taste, slice of lemon, 1/2 pint of shaven ice, or iced aerated water, 1 drop of tincture of columba: further improved by a tablespoon.

Whisky D°  
Peel a lemon to the core, in one large curl; put this in a goblet; add pounded sugar, brandy, and ice, or other spirit.

Mint Julep  
This is a drink of that delicious compound "Mint Julep," which is so popular in this country. It is an especial favourite with the Americans, especially down South. It was first brought into vogue here by Captain Marryatt, who, in his work on America, says:—"I must descant a little upon the mint julep, as it is, with the thermometer at 100°, one of the most delightful and insinuating potations that ever was invented, and may be drunk with equal satisfaction when the thermometer is as low as 70°. There are many varieties, such as those composed of Claret, Madeira, &c., but the ingredients of the real mint julep are as follows. I learned how to make them, and succeeded pretty well. Put into a tumbler about a dozen of the tender shoots of mint; upon them put a spoonful of white sugar, and equal proportions of peach and common brandy, so as to fill up one-third, or perhaps a little less. Then take rasped or pounded ice, and fill up the tumbler. Epicures rub the lips of the tumbler with a piece of fresh pine-apple, and the tumbler itself is often incrustated outside with stalactites of ice. As the ice melts, you drink."

Mint Julep

"Take 3 sprigs of fresh-gathered mint; put them into a soda-water glass; add 2 tablespoonfuls of sugar, glass of brandy, juice of a orange; after ten minutes, fill the glass up with shaven ice; draw the mint out and re-

2008

range them, stem upwards; lay the thin peel of orange on top ; pour on 1  
tablespoonful of rum and 1 tablespoonful of white sugar-candy, crushed ;  
suck through straws

Pine-apple Julep

1 pint of pine-apple ice, or a fresh one sliced; juice of 3 oranges; 1 gill of  
gin; 1 bottle of Moselle.

Whisky Julep

Put a few tops of mint into a tumbler; add 2 tablespoonfuls of sugar  
and 3 of water ; 1/4 pint of whisky; thin peel of a quarter of a lemon; in  
five minutes fill up with shaven ice; in drinking use straws, or a stick of  
maccaroni.

Cin Julep

4 sprigs of mint, 1 gill of gin, 1/2 gill of Maraschino, 1 pint of pounded

White-wine Julep

Two or three sprigs of mint, 1/2 oz. of sugar, 1/4 pint of any kind of  
white wine ; fill up with shaven ice; lay a slice of lemon on top, with  
pounded barley-sugar.

Season Ticket

1 pint of cider, 1 gill of good lemonade, 2 glasses  
of dry sherry, 1 teaspoonful of orange-flower water, 3 sprigs of mint,  
sweeten to taste.

Mule Egg-wine

Beat up an egg with 3 glasses of sherry and teaspoonful of sugar; add some  
grated ginger, and carefully 1/2 pint boiling water, stirring the while; grate

Sleeper

Boil in 1/2 pint of water, 8 cloves, 1/4 oz. cinnamon (bruised), 8 coriander  
seeds, 1/2 oz. sugar, and add juice of 1/2 lemon, and 1/4 pint  
of old rum; break the yolks of two eggs in a basin; pour in the mixture  
gradually whisking the while; when well frothed, strain through a sieve  
in four large glasses.

Locomotive

Make 1 pint of red Roussillon or Burgundy nearly boil ; beat up 2 yolks of  
eggs with 1 oz. of honey, 1 drop of essence of cinnamon, 3 drops essence  
of cloves, and 1/2 gill of Curaçoa ; when well frothed, add the hot wine;  
drink hot.

Hot Egg-nogg,

Or "Auld Mom's Milk ."—Heat a pint of Scotch ale; add while warm-

ing 1/4 oz. bruised cinnamon, 1/4 oz. grated nutmeg, 1/4 oz. powdered  
ginger; beat up the yolks of 2 eggs with a little brown sugar; pour in the  
ale gradually.

Baltimore Egg-nogg

Beat up the yolks of 3 eggs, and 1/4 of a nutmeg grated, with 2 oz. of  
pounded sugar, to the consistence of cream; add, pouring in quietly the  
2 gill of brandy or rum, and glass of

of the eggs (well beaten) and  
and pint of milk, and a  
a nourishing

of cold water, same of  
1/2 gill brandy, 1/2 of rum,

egg-nogg  
in a tumbler; fill the tumbler

juice of 1 lemon, a little  
and sugar to taste; add 1  
vanilla; all to be made

1 sugar in a soda-wa-

1 gill of brandy,  
; piece of lem-

in

1 gill of brandy,  
; piece of lem-

in

1 gill of brandy,  
; piece of lem-

in

# ON YER BIKE

17

## Maker's 46

## 5-Berry Wine

## Tomato

## Cocoa Nibs

## Rhubarb





Ale Posset

To a quart of ale add a round of buttered toast ; let it soak in the ale; grate nutmeg on the bread, also sugar; and 1 pint of sherry; serve hot. "Arf-and-Arf" The London mixture is, 1/2 pint porter, and 1/2 pint ale; the New York mixture is, 1 pint ale, and 1 pint new Milk. — 1/2 gill of rum.

50/50  
20

The Posset "Sir Walter Raleigh's"

Take 1/2 pint of white wine (dry sherry is best), 1/2 pint good clear ale; add quart of boiled cream, flavoured with spices; strain through a tammy. This and treacle posset is a favourite remedy for colds, being a hot "night-cap."

Birthday Syllabub

Juice of 2 lemons, 1/2 lb. of sugar, mixed in a bowl.

Ketel One  
Greek Yogurt  
Indian Spices  
R de Ruinart Brut

"O, Peggy, Consider well what you're about to do, Be very wise—very sedately think That what you're going to make is—drink! Consider who you drink that drink, and then What 'tis to have the pleasure of making it. As my dear friend, the ball of Peggy tell, The nymph who spiced the brewages so well."

This cup is much appreciated in Russia, and has long enjoyed deserved popularity among the English in the country. Put into a punch bowl and imbedded in a mixture of ice and nutmeg, the proportion of 10 lbs. of ice to 12lbs. of ice is a very good one—some sprigs of balm and borage, or slices of cucumber (not too much, or it will render the drink disagreeably over-herbed); pour on the herbs 1 pint of sherry, 1/2 pint of brandy; then the peel of a lemon rubbed off lightly, with a lump of sugar (oleo-saccharum); \* add the strained juice of 1 lemon and 3 oranges, 1/2 pint of Curaçoa, 1 gill of ratafia of raspberries, 2 bottles of German seltzer water, 3 bottles of soda, and 3 bottles of claret; sweeten to taste; draw the "herbing," and serve. It can be made with champagne or any sparkling wine, by substituting some other liqueur; for instance, in the case of champagne, use noyveau instead of ratafia of raspberries. \* Oleo-saccharum is the name by which the sugared essence of lemon and orange peel, &c., is known. It is made by rubbing a piece of sugar on the outer rind of the fruit, and scraping it as it absorbs the essential oil. To save much repetition, this term will be used throughout the work for this latter process.



cup à la...  
...ice, wine...  
...sherry, and  
...oleo-sacchar-  
...a few young borage  
...our on the spirit and  
...no; add pounded sugar,  
...juice (strained...  
...ns, 3 bottles of claret;  
...aw the herbing; add... champagne, 2 bottles

cup (for a Large Out-Door...  
...slices of cucumber, peeled...  
...for two drops of  
...lemn...  
...elle ) on sugar (or some br...  
...alm leaves), 2  
...drops oil o...  
...el on sugar," 10 drops ess...  
...emon, 1 drop  
...with brandy; let...  
...st for four or

When...  
...bottles win ordinaire, 2 bottles  
...of Rous...  
...e raisin wine, gill raspberry syrup,  
...gill violet sy...  
...for 1 pint of Curaçoa, and 3 bottles  
...of sparkling e...  
...according to taste, ice up, and just  
...before serving...  
...monade, and 8 bottles of potash  
...water, 2 of self...  
...ps of Lake ice in the cup: lumps or  
...haven ice.

a Soyer (for a Party of Fifteen)  
...punch bowl; add 2 tablespoonfuls of  
...strained), slices of cucumber, with the  
...bottles of claret, 1 of champagne; stir  
...up, and serve.

Cambridge, C...  
1 bottle of claret, 1/2 bottle of sherry, gill of...  
...of cherry-brandy,  
...oleo-saccharum, and strained juice of 1 lemon...  
...to taste; add  
...cucumber and verbena sufficient to flavour; strain...  
...When ready for  
...use, add 3 bottles.

Oxford Claret Cap  
2 bottles of claret, pint of dry sherry, 1/2 —gill of brandy, 1... of



# AXTRONUS

18

Monkey 47

Spiced Lillet

Citrus

Seasonal Soda

Spring/Summer:

Rhubarb & Cardamom

Summer/Autumn:

Peach & Jasmine

Autum/Winter:

Elderberry & Hibiscus



Rufus Festus, of the Gauls  
Italicus. Hence it is that  
himself with the reflect  
made of skulls." In mo  
find historic illustrat  
in another though

Thus it

"that he did dr

that nobl

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*In a year of riots, Anne the last British circus elephant retires, while beehived wildchild*

*Amy Winehouse (RIP) dies aged 27. In the*

*wake of her death, Back to Black becomes the biggest-selling UK album of all time.*

*Our quirky, dark take on a Milk Punch*

*blends Amy's cuppa love with Smoke and a Spiced Piloncillo.*

Champagne Cup, No. 7

Bottle of champagne, 1 pint of tea, gill of pale brandy, or Curaçoa ; make an infusion of 1 oz. of gunpowder and orange Pekoe tea, mixed, but be careful not to let it stand too long, or it will be unpleasantly strong and bitter ; filter the decoction clear, to which add the brandy, and sweeten to taste ; ice up.

Champagne Cup, No. 8.

Bottle of sparkling champagne (iced), bottle of soda-water (iced), 2 oz. powdered loaf-sugar, sprig of borage and balm-juice and thin slice of 1 lemon; pour the champagne on the lemon, sugar and herbs; cover the vessel, which is in ice.

Champagne Cup, No. 9.

1 bottle sparkling-champagne (iced), liqueur-glass of Curaçoa or Maraschino, liqueur-glass of pale brandy, sprig of verbena, thin slice of cucumber, 2 bottles of potash.

Champagne Cup, No. 10.

1 bottle of sparkling champagne, 3 bottles of green-gooseberry wine, pint of orange-brandly ; sugar to taste; 6 bottles of aerated lemonade, or soda-water; slice of cucumber, 1 drop essence of lemon on sugar; put these ingredients in a jug, with large lump of ice; immediately before serving, add the champagne.

Champagne Cup, No. 11.

2 bottles of sparkling champagne (well iced), 1/2 pint of strawberry or lemon water ice.

Champagne or Rhenish Wine Cup

2 bottles of sparkling champagne, or Rhenish (iced), 1 pint of milk punch (iced), 1 pint of shaven ice, 3 bottles of soda-water (iced); pour into a vessel, in ice.

Asmannshausen Cup, No. 1

1 bottle of Asmannshausen, bottle of sparkling Moselle (iced), 2 bottles of German seltzer water; if a liqueur is desired, add liqueur-glass of Crème de Rose; pour the hock (with the liqueur, if used together) into a cool vessel; add the seltzer water and Moselle; drop in a large lump of ice; stir, and serve.

Heidelberg Cup, No. 2.

1 bottle of red Rhenish wine, liqueur-glass of Kirschwasser or cherry-brandly, strained juice of a lemon, half a rind of same rubbed on sugar, pounded loaf sugar to taste, 6 coriander seeds, bruised with a little

# BACK TO

pounded cinnamon and steeped in the liqueur till well flavoured; mix well together and strain; pour into a jug containing a good lump of ice; then add a thin slice of cucumber.

May Trank, a peculiar kind of wine, No. 3.

Bottle of hock, 2 oz. pounded sugar, rind of 1 orange (or lemon) strained, 1 dozen wood-ruff leaves bruised, put the leaves in a cool vessel; add the sugar and wine, May Trank No. 3.

Bottle of sparkling Rhenish, liqueur-glass of pine-apple or ginger syrup, bottle of aerated lemonade (iced), bottle of orange-juice (iced) or two bottles of pilsener, 1 slice of cucumber; mix the wine and syrup; add the lemon-juice, as desired, but before serving, add the aerated lemonade.

May Trank No. 4.

Bottle of Rhenish, 1/2 gill of dry sherry, strained juice and the rind of 1 lemon rubbed on sugar, with slice of cucumber; mix, sweeten to taste, ice up.

May Trank No. 5.

Quart of Rhenish, 1/2 gill of dry sherry, strained juice of 2 lemons, oleo-saccharum of ginger, 3 wood-ruff leaves, or sprigs of mint, then mix together when sufficiently heated, strain, sweeten to taste; ice up with a lump of shaven ice.

May Trank No. 6.

Bottle of sparkling hock, sprig of fresh mint, glass of English gin or Scotch whisky, made as above, and strain till well flavoured; strain, then add 1 pint of shaven ice.

May Trank No. 7.

2 sprigs of mint, 1/2 glass of gin, 1 glass of brandy, 2 tablespoonfuls of sugar; fill with pounded loaf-sugar, and strain.

May Trank No. 8.

3 sprigs of verbena, 1 oz. of Hollands; tablespoonful of white sugar; fill up the sherry with ice and straws. Cobbler is very similar to mint-julep, and smash; it is an American invention, but has become an universal favorite.

May Trank No. 9.

1/4 pint of sherry, 1 oz. of sugar, 3 slices of orange, or a few strawberries or raspberries; if liked, a little powdered cinnamon or grated nutmeg on top; fill up the tumbler with planed ice; use straws. Ditt0. — 1/2 pint of

# BLACK

£10

## INGREDIENTS

Don Julio Blanco

Mezcal

Blue Maori Tea

Mole

Piloncillo

Clarified Milk

← Rehab





No. 1.

Bottle of Sauterne, 1 wine-glass of citronelle or Maraschino, bottle of potato-water, balm and borage.

2 bottles Sauterne, 1 bottle sparkling wine of Moselle (iced), slice of cucumber, juice of 4 oranges and 2 lemons (strained clear), 3 bottles of potato-water (iced).

No. 5.

Bottle of Sauterne ; bottle of German seltzer water, slice of cucumber, tablespoonful of sugar.

Dissolve 5 lumps of sugar in a pint of water, add 1/2 pint of lemon-peel; when cool, add wine-glass of dry sherry and bottle of Chablis, and ice.

Chablis Cup à la Goodrich, No. 2.

Put a bottle of Chablis and a wine-glass of Chartreuse, Maraschino, or noyau, into a jug imbedded in ice; add a lump of Lake ice, immediately add the seltzer water.

Chablis Cup à la Goodrich, No. 3.

2 bottles of Chablis, 1 bottle of Sillery Champagne, 1 ditto of aerated lemonade or potato-water, slice of cucumber, quart of shaven ice; put all together in a jug which has been some time imbedded in ice; serve as soon as possible.

Sherry Cup à la W. T.

2 bottles dry sherry, 2 bottles aerated lemonade, 1 bottle of potato-water, 1 drop of ambergris, on sugar (split the lump of sugar, and only use half of it); balm and borage, as required; sugar to taste; dissolve the ambergris and sugar in 1 bottle of sherry; then the herbings when flavoured, strain; add the other bottle of sherry on a large lump of ice, in jug; when well cooled, add lemonade.

No. 2, 12 la Kenyon

2 bottles pale dry sherry, 1/2 pint Paxaretta wine, juice of 1 lemon, tablespoonful of noyau, 3 bottles of soda-water; when ready to serve, add 1 quart of shaven ice.

No. 3.

1 bottle of black sherry, 1/2 pint of balm with borage; steep the herbs in the wine, and when flavoured, withdraw it (sherry soon extracts the flavour); add some lumps of ice and 2 bottles Rawlings' ginger beer (iced); this is

→ Rehap

5

# BLACK 19

No. 4, 12 la John Day.

2 bottles of sherry, 1/2 pint of Cognac, 1/4 pint of Curaçoa; 3 drops essence of almonds; if liked, 2 drops essence of lemons ; mix well together; add slice of cucumber, and 2 quarts of shaven ice; or, after well icing, 3 or 4 bottles of soda-water.

No. 5.

2 bottles of brown sherry, 1/2 pint of Scotch whisky, 1/2 gill of preserved ginger or pineapple; put these into a cooler; add slice of cucumber, and, 2 bottles of seltzer water.

No. 6.

2 bottles of sherry, 1/2 pint lemon-water ice, 1/2 pint orange brandy, 2 bottles of dry sherry, 1/4 Seville orange-peel, German seltzer water, 3 lumps of sugar (rubbed with lemon-peel), slice of cucumber; add wine, ice, brandy, sugar, cucumber, together; ice up.

No. 7.

Bottle of sherry, 1 bottle of sparkling green gooseberry, wine-glass of Kirschwasser.

No. 8.

Bottle of sherry, 2 bottles of seltzer

## Don Julio Blanco

No. 9.

Bottle of dry sherry, 1/4 Seville orange-peel,

No. 10.

Bottle of sherry, 1/2 pint of ginger beer.

No. 11.

Bottle of sherry, liquor-mass essence of vanilla or shrub, quart of shaven ice, 1/2 pint of lemonade.

## Blue Maori Tea

Port-wine Cap.

Bottle of port; ditto of dry Roussillon or Bordeaux wine ; a few blackcurrant berries, steep in the port wine till they just impart a flavour, or a very small quantity of balm and borage; herb the wine sufficiently to taste, and strain; mix and ice up; when ready to serve, add 2 bottles seltzer water, and serve.

No. 2.

## Spiced Piloncillo

No. 3.

Bottle of port wine; pint of cold milk (see page 188), gill of Curaçoa, 2 bottles of sherry.

No. 3.

## Clarified Milk

Warm 5- pint of port wine with 2 oz. of sugar, add a little spice to taste; strain clear; when cold, add bottle of soda-water. This is delicious and refreshing.

*A meteor may be visible in the skies above the UK, but the real stars this year have their feet firmly on the ground. Team GB soars to third place at our home-grown Olympics, while Andy Murray saves British tennis with historic wins on the US Open and Olympic courts. The Drop Shot is a herbal refresher, designed to revive any Wimbledon crowd member who faints from Murray-mania.*

First, the beverage among compound drinks, with regard to priority of date, stands Hydromel, the favourite beverage of the ancient Britons, which is probably the same as that made and used at the present day under the name of Metheglin, a word derived from the Welsh Medeglin, and spoken of by Havelock, who was Consul to the Ptolemy, in the year 640. In ancient times, however, this compound was made by simply diluting honey with water; but at the present day, substances are usually added to it to cause it to ferment; and when made in this way, it differs little from mead, or Metheglin. To make good Metheglin, water put twenty-eight parts to one of the honey, with a small quantity of ginger, mace, cloves, and rosemary; when this is quite cold, add two tablespoonfuls of yeast. Put this into a cask, and allow it to ferment at the expiration of six months, bottle it off for use.

Another variety of Metheglin, which was first called "Lamb's Wool," which derived its name from the 1st of November, a day dedicated to the angel presiding over fruits and seeds, and termed "La Mas-ubal," which has subsequently been corrupted into "Lamb's wool."

To one quart of strong hot ale add the pulp of six roasted apples, together with a small quantity of grated nutmeg and ginger, with sufficient quantity of raw sugar to sweeten it; then press it thoroughly, and let it stand for a day. Of equal antiquity, and of nearly the same composition, is the Wassail Bowl, which in many parts of England is still partaken of on Christmas Eve, and is alluded to by Shakespeare in his "Midsummer Night's Dream." In Jesus College, Oxford, we are told, it is drunk on the festival of St. Andrew, the 30th of November, and is called "St. Andrew's Wassail," which was presented to the College of St. Martin, Wilton, in 1732.

The Wassail Bowl  
Put into a quart of warm beer one pound of raw sugar, on which grate a nutmeg and some ginger; then add four glasses of sherry and two quarts more of beer, with three slices of lemon; add more sugar, if required, and serve it with three slices of toasted bread floating in it.

Another genus of beverages, if so it may be termed, of considerable antiquity, comprise those compositions having milk for their basis, or, as Dr. Johnson describes them, "milk curdled with wine and other acids," known under the name of Possets—such as milk-posset, ripp-posset, c

2012

op," also known on the Continent under the somewhat similar name of Bischof. This, according to Swift, is composed of . . . . "Fine oranges, Well roasted, with sugar and wine in a cup, They'll make a sweet Bishop when gentlefolks sup."

HINTS TO CUP-BREWERS

There are certain things to be observed in the compounding of cups, which, though patent to every man's common sense, we may be pardoned for mentioning. When a drink is to be served hot, never let the mixture boil, but let the heat be applied as gently as possible; a severe heat causes the air to evaporate, and therefore destroys or materially alters the fine flavour of which so much of its efficacy depends. When the hot cup is brewed, be careful to retain the heat as much as possible, by a covering to the vessel; and let it not be served till the moment required.

On the other hand, when a cool cup is to be made, its greatest adjunct is ice, either in lumps, which may be retained in the cup, or, as is preferable, a portion of pounded ice should be violently shaken with the mixture and afterwards strained off. The best way of pounding ice is to pound it in a wooden mortar with a wooden pestle, or a rolling-pin; and the only way of breaking up a block of ice into conveniently sized pieces with accuracy is by using a large needle or other sharp-pointed instrument.

Bacardi Carta Blanca

Belsazar Riesling

Greens

Citrus

Dill & Lovage

For all cups where lemon-peel is employed, reject the white part altogether, as worse than useless; it imparts an unpleasant flavour to the beverage, and tends to make it muddy and discoloured.

It was customary in olden times, as well as at the present, to communicate flavouring to compound drinks by means of different herbs, among which first in point of flavour is Borage, which is mentioned, as early as the 13th century, in a list of plants in the garden of John De Garlande; and in a list of plants of the 16th century, Borage stands first. It is spoken of in the commencement of the 18th century as one of the four cordial flowers, being of known virtue to revive the hypochondriac and cheer the hard student. This Borage is plant having a small blue flower, and growing luxuriantly in most gardens; by placing a sprig or two of it in any cool drink, it communicates a peculiar refreshing flavour which cannot be imitated by any other means.

When, however, Borage cannot be procured, a thin slice of cucumber-peel

# DROP SHOT

17

der-poset, a-days, are restricted to the bed-chamber, and are associated with tallow applied to the nose to their composition, although in olden times they were used on festive occasions, as Shakespeare says "Yet it chance that I have drunk of a sea-coal fire;" and Sir John Suckling, in the 17th century, has in one of his poems alludes to the posset."

The drinking of wine has been from time immemorial the custom of the gentry in London and other parts of the Kingdom. The various trade companies and the Inns of Court used to have a compound of wine and spices, formerly called "Sack," which was served on the table before the removal of the cloth, in large quantities. It is not allowed to drink before the guest on either side of the person who drinks then rises and bows to the company. This custom is said to have originated in the precaution taken by the host, who had employed, as it was a frequent practice with the companions in the back at the time they were drinking. The practice of this was the treachery employed by Elfrida to betray the Martyr at Corfe Castle whilst thus engaged. The custom of the Loving-cup is strictly observed. The host is to take one draught from it as it passes: but the guest, as the Review, a writer says, "Yet it chance that I have drunk of a sea-coal fire;" and Sir John Suckling, in the 17th century, has in one of his poems alludes to the posset."



Raise your glass of *Silver Spoon* – sweet, fruity  
and alcohol-free, to wet the Royal head as  
William and Kate welcome *Prince George*.  
He is born into a world where same-sex couples  
can marry, hamburgers are grown in a lab,  
'selfie' enters the dictionary and a zoo bans  
animal-print clothes for being too confusing.  
Kate ditches the zebra-stripe babygro.

finds a very agreeable taste, which is much more agreeable than by using the words  
of honest men: Their future ages shall of Peggy tell, The nymph who spiced  
the brewage for us." George.  
Respecting the size of the cup, a fixed rule can be laid down,  
because it must mainly depend upon the chamber who have to partake of  
it; and be it remembered that, as cups are not intended to be quaffed ad  
libitum, but as a means of warming the stomach, and as a means of seeing it  
eaten, and as a means of thinking of what you have to do, and as a means of  
not Of licoure any sygne," let quality prevail over quantity, and try to hit a  
happy medium between the cup of Nestlé, which was so large that a young  
man could not carry it, and the country half-pint of our own day, which  
we have heard of as being so small that a turkey was to be tied to it to  
prevent it slipping down with the cider. In order to appreciate the delicacy  
of a well-compounded cup, we would venture to suggest this laconic rule,  
"When you drink—think."

We have made many experiments to extract this peculiar  
flavour from the flowers, and we have been successful in doing so, but  
not do we imagine it possible to separate it from the plant, in order to gain  
these peculiar properties. Balm is another herb which is used for flavouring  
drinks; but we do not recommend it, although we find it spoken of in an  
old receipt, which we give, as a help to our own, and to our own credit.  
Mint gives an agreeable flavour to Juleps, but is not of general  
application. A sprig of sweet-scented veronica, put into some cups, imparts  
an aromatic and agreeable flavour; but all these herbs must be used with  
caution, and with great judgment, and the quality of your ingredients  
must be clean, and your ingredients of first-rate quality, and, unless you have  
some one very trustworthy and reliable, take the matter in hand yourself,  
for nothing is so annoying to the host, or so unpalatable to the guests, as a  
bill of fare compounded by a novice.

In order that the magnitude of the matter may be fully understood and properly estimated, we will transfer some of the  
excellent aphoristic remarks of the illustrious Billy Dawson (more properly  
Billy Dawson, or, as he is called, "The Duke of Edinburgh") to this subject.  
This is his testimony:—"The man who sees, does, or thinks of anything  
while he is making Punch, may as well look for the North-west Passage on  
Mutton Hill. A man can never make good Punch unless he is satisfied, nay  
not satisfied, but in a breathing, to make better than I, and I am not  
satisfied because I am not doing it, and this is the way of doing it, to retire to  
a solitary corner, with my ingredients ready sorted; they are as follows; and  
I mix them in the order they are here written.

Sugar, twelve tolerable lumps; hot water, one pint; lemons, two,  
the juice and peel; old Jamaica rum, two gills; brandy, one gill; porter or  
stout, half a gill; arrack, a slight dash. I allow myself five minutes to make  
a bowl on the foregoing proportions, carefully stirring the mixture as I  
furnish the ingredients until it actually foams; and then, Kangaroos! how  
beautiful it is!!"

If, however, for convenience, you place the matter in the hands  
of your domestic, I would advise you to caution her on the importance of

There can be no doubt that Gin is a corruption of Geneva, and, as far as  
we can discover, the word was first introduced into England for the Revolution,  
when you tried to do it, and it was not until the late George III, the importations  
of Spirit from Holland became general. Sometimes this Spirit was called  
Hollands, and as often Geneva, occasionally the two names were com-  
bined, and have continued to be so to the present day, in "Hollands  
& Geneva" or "Hollands - Gin," the contraction Gin being applied  
to the British manufactured manufacture. Amongst our researches, we  
found in an old volume an attempt to associate the word Gin with a name  
famous in poetry and romance,—Genera, or Ginnerera, the favorite lady  
of Ariosto, whose name caused him to immortalize the juniper tree as  
Petrarch did the laurel, about as reasonable a derivation as that of the wag,  
who said pure Gin was derived from oxygen, and Gin and water from  
hydrogen. We have not many sources of information with reference to the  
use of home-manufactured Spirits until the reign of Charles II., when the  
importation of, and the preference given to foreign, against British manu-  
facture, was a subject of complaint.

This preference was considered as attributable to the inskull-

#### SPRITS NO. 1 GIN

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2013

ness of English distillers, and to their making their Spirits from bad materials, which prevented their general consumption; and this, in the fourteenth year of the same reign, when exclusive charters and patents were very common, was made a pretence for incorporating the distillers in and about London, and granting them the sole privilege of making Spirits and Vinegar in the cities of London and Westminster, and within twenty-one miles round the same. But this proved no remedy; no monopoly in trade or commerce ever yet improved a manufacture or increased its consumption. Statesmen of the present day, whose intelligence prompts them to refer to the history of the past, profit by examples. The importation of French Brandy, notwithstanding the loud complaints of the British manufacturer, still increased the more, so as during the reigns of Charles and James II. the court was too favorably inclined towards everything connected with France, to suppress or limit importations from that country. At last came the Revolution, and then the interests of England, as well as the nature of trade, began to be better understood and more impartially cultivated; accordingly, in the second year of William and Mary, an act was passed for encouraging the distilling of Brandy and Spirits from Corn. This act gave full liberty to every one to exercise the trade of Distillation; and as all trade and commerce with France was then prohibited, it gave real encouragement to the British distillers, and much increased the consumption of home-made Spirits.

It was likewise a considerable boon to the farmers, as it opened a market for the spoilt and coarse sorts of grain, which they could not before dispose of, except at a sacrifice. This Act of Parliament, which was at first made for five years, was continued for one year longer, and though it then expired, yet the benefit accruing to the nation by thus laying the trade open was so sensibly felt, that by a clause passed the very next year, 8th and 9th William III., it was enacted, "That any person who had then set up any works or offices for making or distilling for sale any Low Wines or Spirits from drink brewed from Malted Corn or Cider, giving notice to the Commissioners of Excise within ten days after the entering of such office or works, might follow such work, and might refine the Spirits of his own making, paying the duties, and being subject to the same fines and penalties as other distillers." 5th and 6th William and Mary, c. 8; and 7th and 8th William III., c. 30. By such repeated favors and encouragement, British distillers flourished and their numbers increased, whilst the importation of foreign Spirits was much diminished. But in the meantime, owing to the manufacture becoming cheap, the poor began to drink it ex-

# SILVER SPOON

travagantly. "The populace of London," says Smollett, "were sunk into the most brutish degeneracy by drinking to excess the pernicious spirit called Gin, which was sold so cheap, that the poorest laborer of the people could afford to indulge themselves in the continued state of intoxication, to the destruction of all morals, industry, and order."

Such a shameful degree of profligacy prevailed, that the retailers of this poisonous compound set up painted boards in public, inviting people to be drunk for the small expense of one penny; assuring them they might be drunk for twopence, and have straw for nothing. They accordingly provided cellars and places strewn with straw, to which were conveyed those wretches who were overwhelmed with intoxication. In the most dismal caverns they lay until they recovered the use of their faculties, and then they had recourse to the same miserable potion; thus consuming their health, and ruining their families, in their various receptacles of vice, resounding with riot, execration, and blasphemy." That all this, says another historian, "may be thought too probable enough; what alone is of much importance is, that such a degeneration of manners prevailed among the people, that the habit of intemperance was making through the whole of the social body."

However gross, it was confirmed by the trade of the populace, their conduct, like that of the Spartans, might be more likely to disgust the community. However, this was not the general opinion; the cry of all the more zealous and busy philanthropists of the time, the poison of Gin-drinking was eating into the very vitals of the nation, and that no measures could be too strong to take to stop it. If its progress was not arrested, would speedily leave the nation a putrid carcass of a once great nation. These alarms, which, it may be fairly said, were not without danger, that the legislature was called upon to consider, they were the most palatable, and constantly renewed, by the lower orders.

This produced the Act of 2nd of William III., which a duty of five shillings per gallon over and above the duty laid on all Compound Spirits, and every retailer of such Spirits to have a license and to pay £20 yearly for the same. The prohibition of retailing such Spirits in an open and public manner continued

Jackfruit  
Orange  
Jasmine  
Roses  
Ginger



*It may be the hottest year on record, but one man feels left out in the cold. Scottish First*

*Minister, Alex Salmond, resigns as Scotland*

*votes to stay in the UK (must be our balmy*

*climate). Scots may have voted differently*

*after drinking a Tartan Spartan - with aged*

*whisky, Scottish honey and Highland notes, it's*

*a veritable sporrán in a glass.*

Shortly after, in a committee of the whole House, Sir Joseph Jekyl moved a series of resolutions declaring, in substance, that the low price of Gin was the principal inducement to the excessive and pernicious use of it, and that the sale of that and other spirituous liquors ought both to be discouraged by a heavy duty, and restricted to persons keeping public brandy-shops, victualling-houses, coffee-houses, and ale-houses, to innholders, and to such apothecaries and surgeons as should make use of the same by way of medicine only. These resolutions were agreed to without debate, but when, on the 8th of March, Jekyl moved in a Committee of

distilling had been carried on in this country by royal authority for nearly a hundred years, and had been much encouraged by various acts of parliament passed since the Revolution, that even the retail of Spirits had been hitherto so much encouraged, or at least connived at, that there was not now an inn, an ale-house, or a coffee-house in the United Kingdom, but that one or more part of them sold or kept such liquors: that with respect to the lower classes, there had been a complaint of the excessive use of that liquor among the lower classes of the people; that the sugar colonies were chiefly supported by the sale of their Rum; that Brandy and rum were much used by the common people, and might easily be made more valuable than any sort of home-made Spirit, and therefore the non-consumption of these liquors in any excess appeared to be completely insured merely by the existing duties upon them, which were higher, though far from prohibitory. Mr. Pulteny then alluded to a recent act which had imposed certain duties upon Compound Spirits which had been repealed. "It cannot be supposed," he said, "that nothing but a total prohibition can be an effectual remedy against the evil complained of, because we all know that the late act against Geneva was effectual, so far as it went, in its own nature, and that the Compound Spirits, and other liquors which were an effectual remedy for it put an entire stop to the constant and excessive use of such Spirits amongst those of inferior rank; but some of the distillers immediately began to make a sort of Plain Spirit, which, I believe, in derision of the act, they called Parliament Brandy, and this the common people made as constant and excessive a use of as they had before done of Compound Spirits; this was the cause of the act; and if it had been amended and made to extend to all home-made Spirits, instead of being repealed, there would never have been occasion for any such complaint as that we have now before us."

Neither Pulteny's speech, nor the silent but perfectly understood dislike of the minister himself, Sir Robert Walpole, to the extravagance of the proposition, prevented Jekyl's resolution from being agreed to by the House, or from being followed up by another, recommending that the sum of £50 yearly should be paid for a license by every person keeping a public brandy-shop, a public victualling-house, coffee-house or ale-house, or by an innholder, who should sell any spirituous liquors. A bill was a

ingly brought in founded upon these resolutions; and, notwithstanding the opposition made to it, principally by the West India interest, eventually passed into a law. As a model bill for the modern Total Prohibition of the Liquor Traffic Society, we give its preamble and substance—

“Whereas the excessive drinking of spirituous liquors by the common people, tends not only to the destruction of their health and the debauching of their morals, but to the public ruin; “For remedy thereof— “Be it enacted that from September 29th no person shall presume by themselves, or any other employed by them, to sell or retail any Brandy, Rum, Arrack, Usquebaugh, Geneva, Aqua Vitæ, or any other distilled spirituous liquors, mixed or unmixed, in any less quantity than two gallons, without first taking out a licence for that purpose with ten days at least before they sell or retail the same; for which licence they shall pay down £50, to be renewed ten days before the year expires, paying the like sum; and in case of neglect to pay £100, such licences to be taken out within the limits of the petty parishes of the chief office of Excise in London, and at the next office of Excise for the country. And be it enacted that for all such spirituous liquors as any retailers shall be possessed of, on or after September 29th, 1736, there shall be paid a duty of 20s. per gallon, and so in proportion for a greater or lesser quantity above all other duties charged on the same again - to whiten an erroneous number of gins.

“The collecting the duties by this act imposed, to be under the management of the commissioners and officers of Excise by all the excise laws now in force (except otherwise provided by this act), and all monies arising by the said duties or licenses payable thereof, shall be paid into the receipt of his Majesty’s Exchequer, or into any other branch of the public revenue; one moiety of the fines, penalties, and forfeitures to be paid to His Majesty and successors, the other to the person who shall inform on one of the following: Archdeacon Coxe has printed the following curious letter from Sir Robert Walpole to his brother Horace, written on the 30th September, the day after the new law came into operation, which, as a lively picture of the state of public feeling, and of the general civilization of the time, well deserves to be transcribed:—

“Dear Brother— I have forborne troubling you with the various surmises and conjectures which, at different times, have filled the town with different fears and expectations concerning the first and immediate consequences that might attend the commencement of the Gin Act, because it was difficult to form any probable opinion of what might happen; and at other times, and especially lately, it appeared a

# TARTAN SPARTAN

22

Scarves 15yo

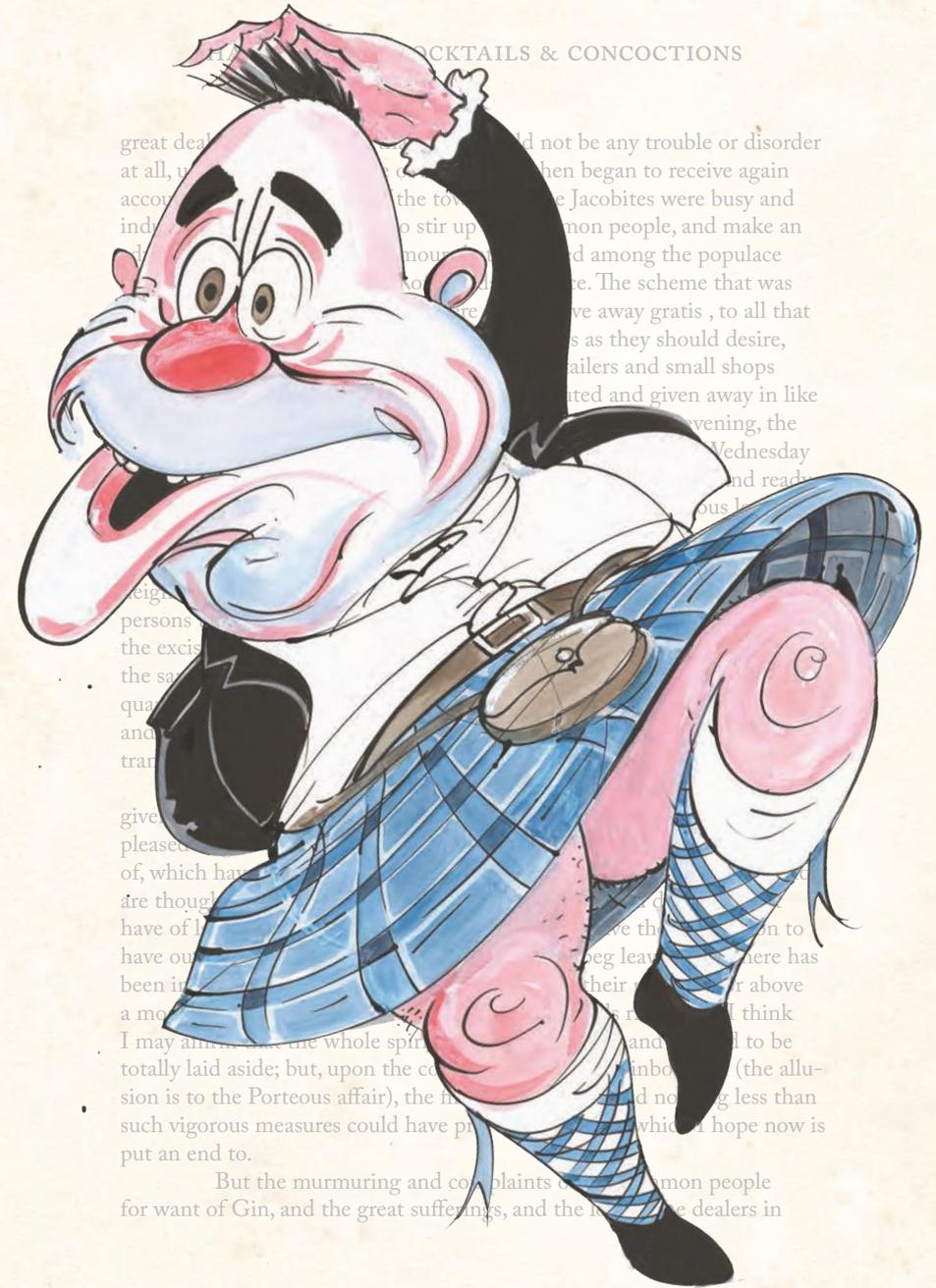
Gonzales Byass P.X.

Gravy

Spiced Honey

Pear Balsamic

Aged Bitters



great deal of trouble, and not be any trouble or disorder at all, when began to receive again the town. The Jacobites were busy and indolent to stir up the common people, and make an account of the scheme among the populace. The scheme that was to be given away gratis, to all that desired as they should desire, by the tailors and small shops, and given away in like manner. On Wednesday evening, the 30th of September, and read the following letter to the public:—

“I have forborne troubling you with the various surmises and conjectures which, at different times, have filled the town with different fears and expectations concerning the first and immediate consequences that might attend the commencement of the Gin Act, because it was difficult to form any probable opinion of what might happen; and at other times, and especially lately, it appeared a

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# NECK IT

19

Zacapa 23  
Redbreast Lustau  
Banana Wine  
Fig Leaf  
Marzipan  
Citrus

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*The Queen turns 90 and parties into the record books as our longest-serving monarch. Bells ring, Royal guns salute and schoolchildren receive special coins (unsure what all the fuss is about). Champagne and a spot of Coronation scent go into our Little Cabbage celebratory tippie. Well done, Ma'am – not many of us could hack the same job for 65 years. Or lick our own face at the Post Office.*

In Ireland the duty was raised from 4s. to 6s.; and again, on the 1st October, 1855, to 6s. 2d. At this period the Scotch and English duties

of these countries being the same, duty was raised in the latter of these countries to the duty of the year 1855, the same year that witnessed the different additions to the consumption. We confess to a feeling of repugnance to what is generally known as a gin-palace, we mean that building usually to be found in standing row of shops, frequently in the narrow two streets, and distinguished by a style of architecture peculiar to itself. There is something striking and out of place about it—freestone pillars, fluted columns, stuccoed pilasters, plate-glass windows set in sashes of ormolu or brass, gigantic gas pipes, and the various other fittings, which so strongly contrast to the miserably shabby in which they are usually situated. The repugnance is lessened when such an establishment is in a locality where it only forms one of many attractive looking shops, but in a miserable neighbourhood, where there abounds nothing but wretched poverty, where the streets are narrow, half-fed, ill-dressed, and children play filthy and dirty, there such buildings appear sadly out of place.

In the "Physiology of London Life" the interior of one of these gin-palaces is thus described:—"The doors are large, swinging easily upon hinges, and are never fastened, but are always open, half shut, so that the street breeze is continually blowing in, and the atmosphere is filled with the sound of plate glass set in brass sashes, and are filled with flaming announcements in large letters—"The Cheapest Hotel in London!" "Cream of the Valley!" "Gaming, Sport!" "Billiard, Ale!" "Good Tobacco, a quarter!" "Tookies, Best of the kind!" and various other advertisements for the men and beasts who make the gin-palace their home.

At night splendid lights irradiate the surrounding gloom, and an illuminated clock serves to remind the toper of the time he throws away in the way of his reason. In the interior, the splendours in keeping with the splendour without, counterbalanced with a long array of brass taps; fittings of the finest Spanish mahogany, beautifully polished; bottles containing cordials and other drugs, gilded and labelled, as in the apothecaries' shops. At one side is the bar-parlour, an apartment fitted up with congenial taste, and usually occupied by the family of the publican; in the distance are vistas, and sometimes galleries, formed altogether of huge vats of the various sorts of liquor dispensed in the establishment. Behind the counter, which is usually raised to a level with the breasts of the toppers, stand men in their shirt-sleeves, well-dressed females, or both, dispensers of the 'short' and 'heavy'; the undersized tippers, raising toms, wivens, and tiptoe, deposit their three halfpence for the 'drop' of Gin. Or, wivere else

2017

they require, and receive their quantum of the poison in return; ragged women with starving children, match and ballad vendors, fill up the foreground of the picture.

There are no seats nor any accommodation for the customers in the regular gin palace; every exertion is used to make the place as uncomfortable to the consumer as possible, so that they shall only step in to drink, and pay; step out, and return to drink and pay again. No food of any kind is provided at the gin-palace, save a few biscuits, which are exhibited in a wire-cage for protection against the furtive hand; drink, eternal, pours down the throats, with the sole provision of this whited sepulchre. "There is not a more melancholy and spirit-depressing sight than the area of one of the large gin palaces, on a wet night. There the homeless, houseless, miserable, of both sexes, whether they have money or not, resort in numbers for a temporary shelter, and sell ballads and matches, cripples, little boys, and girls, slave-drivers, piemen, sandwich men, apple and orange women, shell fishmongers, huddled pell mell in draggled confusion. Never can human nature, one would imagine, take a more abject posture than is exhibited here; there is a character, an individuality, a family likeness common to the whole race of sots: the pale, clayey, flaccid, clammy face, pinched in every feature—the weeping, lustre eye, the unkempt hair, the slattern shawl, the untidy dress, the slip shod gait, too well betray the confirmed drunkard. "The faces, too, of the assembled toppers are hideous, appalling even when heard of in the name of Gin.

Imprecations, execrations, objurgations, applications, until at length the patience of the policeman and the fast copper of his customers is exhausted, the drinking is done at the counter, assisted by his shopmen, he expels, vi et armis, the dilatory mob, dragging out by the ears or collars the drunken drunks, as gently as best they may, outside the door. The whole is a scene of observation, and the men present in all the varieties of men self-metamorphosed into beasts; soaker, tippler, toper, muddler, dram-drinker, beer-swiller, cordial-tippler, sot. "Here you may behold the barefoot child, hungry, naked, clay-faced, handing up on tiptoe that infernal bottle, which made it and keeps it what it is, and with which, when filled, it creeps home to its brutal father, or infamous mother, the messenger of its own misery.

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

is an over drawn and exaggerated... sufficient evil for the thoughtful... the remedy is not to be found in any... liquor traffic, or in the ascetic folly of... who would deny to the... The work must be done... condition of their dwellings... a thousands of our fellow... creatures

ness to grow? Is... almost imp... How fr... at... young and... such food and... out to dr... to hide... the man... loses his... place? Or... has had...? At the... of the home... the domestic... them how to... clean and... other like useful inform... And... perseverance be directed... judicious... education of the... and the establishment of places for... such as cheap... public readings, and reading-rooms, with... newspapers of... day and periodicals may be always accessible, and... for those more... inclined, free libraries. All these combined in... would... make the melancholy spectacles now to be witnessed at... gin-palaces become things of the past, and dram-drinking in any place... looked upon with aversion. The reader must pardon our long digression, yet... our book partakes somewhat of an historical narrative, we could... avoid allusion to one of the evils of the present day, connected as it... with our subject.

The word Whisky is a corruption of the Gaelic Uisge (water), which appears almost unchanged in the Irish Usquebaugh, or "Water of

# LITTLE CABBAGE

22

- Enigma
- Jackfruit
- Coronation Scent
- Perrier Jouët Grand Brut



*American actress Meghan Markle tames*

*Britain's playboy prince and vows to make*

*an honest man of **Prince Harry**. Excitement*

*spreads throughout the land with news of*

*their May nuptials, while Meghan swaps Suits*

*for satin and our fun-loving ginger*

*nut prepares to leave his partying days behind*

*now that he is firmly **Off the Market**.*

tillation from malt commenced in 1590; but it nowhere appears that the Irish then distilled from any description of grain except such as had been malted, for the practice of employing raw grain in distillation is of much later date.

Why this antiquarian has fixed on 1590 as the epoch of distillation in Ireland, is somewhat strange, since, we find by an act of parliament passed at Drogheda, in 1556, that distillation had become so extensive as to cause to be enacted a law against distilling Aqua Vitæ; "a drink," to use the language of the enactment—Hollinshed, in his Chronicles (Vol. VI., p. 331) says, that the Great Sham O'Neil, who proved so violent an opponent to Elizabeth, usually kept in his cellar, at Dundrum, 200 tuns of Wine, of which, as well as Usquebaugh, he drank copiously, and often to such excess that his attendants were obliged to bury him in the earth, chin deep, till the heating effects of the intoxication had abated. The unhappy results of attachment to Whisky are well illustrated in the fate of the Castle of Maynooth, which, in the early part of Elizabeth's reign, fell into the hands of the Lord Deputy Skeffington, through the treachery of the governor, Christopher London, who kept the garrison so intoxicated that they were unable to make any resistance to his arms, which stand in front of the college at that place, but preeminently for their length and magnificence. The spoils obtained, while they enriched the conqueror, proved disastrous not only to the benefactor, who lost his head for his perfidy, but also to the noble family by whom he was trusted. What was formerly the peculiar character of the Spirits to which we are referring, it is not easy to determine, but Usquebaugh seems to have been a general name for all compounded Spirits, and plain Whisky, as we have it at present, was not usually drank, it being customary to infuse with the Spirit ingredients of a savoury or pungent nature.

Usquebaugh, which some imagine to be synonymous with Whisky, is, as Dr Johnson describes, a spirit drawn on aromatics, and, as our author says, was the first being employed in "The Pharmacopœia Collegii Regalis, Londini, 1682," page 266, given as a "tincture":—In all the recipes for making Irish Usquebaugh, saffron is a prominent ingredient. It is usually put into a bag attached to the end of the worm, so that the liquor must pass through and extract both the colour and the essence. The predominant and early use of saffron in the manufacture of Usquebaugh, is owing to the Irish, from its well-known virtues in useful domestic purposes. In dyeing yellow, saffron (crocus sativas) was the chief ingredient. Its exhilarating, heating, and aromatic qualities were also so

# OFF THE MARKET

25



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10 Mojito	£85.90
10 Peroni	£69.50
20 Red Bull	£86.80
15 King's Ginger	£56.20
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8 Belle Epoque Rose	£4,320.00
6 Mai Thai	£140.00
3 Comfortable screw	£70.00
4 Chivas 18yr btl	£1400.00
12 Dom Perignon Rose	£6,960
16 Ace of Spades	£10,240

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