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in a double-boiler with precaution, but without rectifying; withdraw 40 liters of scented spirit; over heat dissolve 56 kilogrammes of refined sugar (pure white) in 19 liters of water; after cooling, mix the entirety with:

| | |
|---------------------|-----------------|
| Orange flower water | 2 liters. |
| Cinnamon water | 50 centiliters. |
| Infusion of iris | 50 centiliters. |

Add ordinary water of sufficient quantity to complete 1 hectoliter of liqueur. Proceed then as for the *Anisette of Bordeaux*.

This anisette is currently quite in vogue: it is served in the cafes in a long-stemmed glass, and by pouring water from above, it whitens in much the same way as Swiss absinthe.

'RACHEL'S DELIGHT'.

| | |
|--|-----------------|
| Spirit[-ous extract] of bitter almonds | 14 liters. |
| -- of oranges | 2 liters. |
| -- of Chinese cinnamon | 2 liters. |
| -- of dill | 2 liters. |
| -- of coriander | 2 liters. |
| -- of ambrette ¹ | 1 liter. |
| -- of fennel | 1 liter. |
| Rose water | 1 liter. |
| Orange flower water | 1 liter. |
| Alcohol at 85 degrees | 12 liters. |
| White sugar | 45 kilogrammes. |

Color light green with blue and saffron (imitation chartreuse green).

CRÈME D'ABSINTHE.

| | |
|--|----------------------------|
| Tops and leaves (dried) of grand wormwood | 1 kilogramme. |
| Tops and leaves (dried) of petite wormwood | 500 grammes. |
| Dried peppermint leaves | 500 grammes.--- pg 295 --- |
| Green anise | 500 grammes. |
| Fennel of Florence | 125 grammes. |
| Calamus aromaticus | 125 grammes. |
| Fresh lemons (zests) | 10 (count). |
| Alcohol at 85 degrees | 38 liters. |

¹*Hibiscus abelmoschus*. The seeds of this shrub are used in perfumery for their musky, wine-like fragrance. Also used for flavoring and as a medicinal.

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Macerate for twenty-four hours, distill and rectify by adding the known [previously introduced, i.e. same as given for alcohol] quantity of water, withdraw 36 liters of scented spirit; then dissolve over heat 56 kilogrammes of sugar in 26 liters of water; after cooling, mix the entirety while using the quantity of water necessary to complete 1 hectoliter of liqueur.

CRÉME D'ANGÉLIQUE.

| | |
|-----------------------|------------------|
| Angelica (roots) | 1 kilog. 250 gr. |
| Angelica (seeds) | 1 kilog. 250 gr. |
| Coriander | 125 grammes. |
| Fennel | 125 grammes. |
| Alcohol at 85 degrees | 30 liters. |

Macerate, distill and rectify as for the preceding recipe; add to the 36 liters of scented spirit 56 kilogrammes of refined sugar (pure-white), along with the known quantity of water to make 100 liters of liqueur.

ELIXIR OF CAGLIOSTRO.

| | |
|---|------------------|
| Clove | 800 grammes. |
| Chinese cinnamon | 800 grammes. |
| Nutmeg | 800 grammes. |
| Saffron | 200 grammes. |
| Gentian | 200 grammes. |
| Tormentille ² [<i>Potentilla erecta</i>] | 200 grammes. |
| Succotrine aloes [<i>Aloe perfoliata vera</i>] | 2 kilog. 400 gr. |
| Myrrh | 1 kilog. 200 gr. |
| Thériaque fine ³ | 2 kilog. 400 gr. |
| Alcohol at 85 degrees | 36 liters. |

²A member of the rose family. The rhizome is an old remedy for colic; the plant also has medicinal use as an astringent and curative for ulcerations and skin conditions.

³A pharmaceutical preparation containing numerous plants and materials (50+ ingredients, including opium), formed into a paste and mixed with alcohol and/or wine or other solvents. Fine and common grades were available in the late 19th century; the common grade contained much fewer ingredients.

CHAPTER XVI.

EXTRACTS OF ABSINTHE AND VARIOUS AROMATIC SPIRITS.

The liquids of which we will speak are of various natures: some are employed as drinks, some are used for toilettries, others finally are regarded as drugs. All these liquids are obtained by distillation, infusion or the dissolution of essences.

Extracts of absinthe.

One names *extracts of absinthe* those alcohols charged with the aromatic principles of various substances, and mainly that of wormwood. These liquids do not contain sugar, and their degree of spirituousity [alcoholic strength], as with other alcohols, can be determined by means of an alcohol meter and thermometer.

Like liqueurs, the extracts of absinthe are divided into four classes: absinthes ordinary, semi-fine, fine and Swiss; these last are further subdivided into absinthes of Pontarlier, of Montpellier, and of Lyon.

The ordinary absinthes are hardly known except in Paris and some large cities; they are generally manufactured, as well as the --- pg 376 --- semi-fine and fine absinthes, by the spirit merchants: we will also give recipes for them in this Treatise. As for those known as Swiss absinthes, of Pontarlier, Montpellier or Lyon, forming the object of a particular trade and a special manufacture, they must naturally find their place in the Treatise on alcohols.

ORDINARY ABSINTHE.

| | |
|----------------------------------|------------------|
| Grand wormwood dried and cleaned | 2 kilog. 500 gr. |
| Hyssop flowers dried | 500 grammes. |
| Citronated melissa dried | 500 grammes. |
| Green anise crushed | 2 kilogrammes. |
| Alcohol at 85 degrees | 16 liters. |

Infuse the entirety in the cucurbit for twenty-four hours, add 15 liters of water and distill with precaution to withdraw 15 liters of product, to which one adds:

| | |
|-----------------------|------------|
| Alcohol at 85 degrees | 40 liters. |
| Ordinary water | 45 liters. |

Produces: 100 liters at 46 degrees; mix and let rest.

Filtration is unnecessary for absinthe. After a rest of forty-eight hours they clarify themselves.

The ordinary *green absinthe* is manufactured in the same manner: one adds blue prepared from wool cloth, along with saffron and caramel, according to the nuance which one wants to obtain.

It is sometimes desired that by adding water to it, the ordinary absinthe should strongly whiten; in this case, it would be necessary to double the green anise amount, or to --- pg 377 --- dissolve, in alcohol undistilled, 45 grammes of star anise essence.

One also manufactures the ordinary or average absinthe by the dissolution of essences; here is a much-used recipe:

| | |
|-----------------------------|-------------|
| Essence of wormwood (grand) | 30 grammes. |
| – of star anise | 60 grammes. |
| – sweet fennel | 10 grammes. |
| Alcohol at 85 degrees | 54 liters. |
| Ordinary water | 46 liters. |

Produces: 100 liters at 46 degrees.

ABSINTHE SEMI-FINE.

| | |
|-----------------------------------|------------------|
| Grand wormwood dried and cleaned | 2 kilog. 500 gr. |
| Petite wormwood dried and cleaned | 1 kilogramme. |
| Hyssop flowers dried | 500 grammes. |
| Citronated melissa dried | 500 grammes. |
| Angelica root | 125 grammes. |
| Green anise | 4 kilogrammes. |
| Star anise | 2 kilogrammes. |
| Fennel | 1 kilogramme. |
| Alcohol at 85 degrees | 21 liters. |

Infuse for 24 hours, add 20 liters of water, then distill to withdraw 20 liters of scented spirit, to which one adds:

| | |
|-----------------------|-----------|
| Alcohol at 85 degrees | 38 liters |
| Ordinary water | 42 liters |

Produces: 100 liters at 49 degrees.

OTHER.

| | |
|-----------------------------------|-----------------------------|
| Grand wormwood dried and cleaned | 2 kilog. 500 gr. |
| Petite wormwood dried and cleaned | 1 kilogramme. |
| Hyssop | 500 grammes. --- pg 378 --- |
| Peppermint | 500 grammes. |
| Green anise | 4 kilogrammes. |
| Star anise | 2 kilogrammes. |
| Fennel | 2 kilogrammes. |

Treatise on the Manufacture of Liqueurs and Distillation of Alcohols
 by P. Duplais Ainé.
 Fourth edition, review and additions by Duplais Jeune, Paris 1882
 Volume I

| | |
|-----------------------|---------------|
| Coriander | 1 kilogramme. |
| Alcohol at 85 degrees | 26 liters. |

Macerate twenty-four hours, distill to withdraw 25 liters of scented spirit,
 then add:

| | |
|-----------------------|-----------|
| Alcohol at 85 degrees | 38 liters |
| Ordinary water | 37 liters |

Produces: 100 liters at 53 degrees.

The semi-fine *green absinthe* is colored in the same manner as the ordinary.

Again one can prepare a semi-fine absinthe, by the dissolution of essences, by employing:

| | |
|---------------------------|-------------|
| Essence of grand wormwood | 30 grammes. |
| – of petite – | 10 grammes. |
| – of peppermint | 5 grammes. |
| – of hyssop | 2 grammes. |
| – of angelica | 2 grammes. |
| – of green anise | 60 grammes. |
| – of star anise | 30 grammes. |
| – of coriander | 2 grammes. |
| – sweet fennel | 15 grammes. |
| Alcohol at 85 degrees | 62 liters. |
| Ordinary water | 38 liters. |

Produces: 100 liters at 53 degrees.

FINE ABSINTHE.

| | |
|----------------------------------|-----------------------------|
| Grand wormwood dried and cleaned | 2 kilog. 500 gr. |
| Petite – – | 500 grammes. |
| Hyssop flowers dried | 1 kilogramme. |
| Citronated melissa dried | 1 kilogramme. |
| Green anise | 5 kilogrammes.-- pg 379 --- |
| Star anise | 1 kilogramme. |
| Fennel | 2 kilogrammes. |
| Coriander | 1 kilogramme. |
| Alcohol at 85 degrees | 51 liters. |

Macerate for twenty-four hours and distill in a double boiler having added 25 liters water; withdraw 50 liters scented spirit; next pour this product in a barrel or a vat with:

| | |
|-----------------------|-----------|
| Alcohol at 85 degrees | 30 liters |
| Ordinary water | 20 liters |

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Produces: 100 liters at 65 degrees.

The degree of this absinthe being too weak to support coloring by the plants, and in order to avoid the considerable deposits which would be formed in the bottles, it is preferable to color it green with blue and caramel.

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FINE ABSINTHE FROM ESSENCES

| | |
|---------------------------|--------------|
| Essence of grand wormwood | 30 grammes. |
| – of petite – | 10 grammes. |
| – of hyssop | 6 grammes. |
| – of melissa | 6 grammes. |
| – of green anise | 100 grammes. |
| – of star anise | 100 grammes. |
| – sweet fennel | 30 grammes. |
| – of coriander | 2 grammes. |
| Alcohol at 85 degrees | 75 liters. |
| Ordinary water | 25 liters. |

Produces: 100 liters at 65 degrees.

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Various aromatic spirits.

GIN [JUNIPER].

True gin being, as well as Swiss absinthe, the object of a special manufacture, we indicate in the *Treatise on alcohols* the method of producing it. However, as it can happen that the spirit merchant cannot get this drink as promptly or as easily as desired, here is how it could be imitated:

| | |
|-----------------------|----------------|
| Juniper berries | 5 kilogrammes. |
| Hops | 500 grammes. |
| Alcohol at 85 degrees | 32 liters. |

Crush the berries in a mortar and macerate for twenty-four hours, distill in a double-boiler with 30 liters of water to withdraw 30 liters of scented spirit, to which one adds:

| | |
|-----------------------|------------|
| Alcohol at 85 degrees | 28 liters. |
| Ordinary water | 42 liters. |

Produces: 100 liters at 49 degrees.

OTHER BY ESSENCE

| | |
|-----------------------|--------------|
| Essence of juniper | 100 grammes. |
| Alcohol at 85 degrees | 56 litres. |
| Ordinary water | 44 liters. |

To make, initially dissolve the essence in alcohol and then add water.
Produces: 100 liters at 49 degrees.

UNREFINED GIN (100 LITERS).

| | |
|---------------------|-----------|
| Infusion of juniper | 6 liters. |
|---------------------|-----------|

--- pg 381 ---

Complete with alcohol at 85 degrees and reduce to 46 degrees; color with caramel (from pure sugar).

Macerate in advance in a barrel of any size which one fills two-thirds full with juniper berries. The barrel is then filled with alcohol at 85 degrees, and after fifteen days of maceration, taking care to stir well, the gin is then ready to use. It is beneficial to allow this infusion to age.

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SWISS VULNERARY WATER

Take 1 kilogramme of dry leaves of each of the following plants:

| | | |
|----------------------------|------------|-------------|
| Wormwood. | Lavender. | Rosemary. |
| Angelica | Marjoram. | Rue. |
| Basil. | Melilot. | Savory. |
| Calamint. | Melissa. | Sage. |
| Fennel. | Mint. | Wild Thyme. |
| Hyssop. | Oregano. | Thyme. |
| Alcohol at 85 degrees..... | 64 liters. | |

To make, infuse the entirety for forty-eight hours, then add 30 liters of water and distill over open fire, rectify to withdraw 62 liters of scented spirit, reduce this product with 38 liters of water to form 100 liters of vulnerary water at 50 degrees.

One also obtains a vulnerary water by the dissolution of essences. Here are the amounts to be used for 1 hectoliter:

| | |
|---------------------|----------------------------|
| Essence of wormwood | 10 grammes. |
| – of angelica | 2 grammes. |
| – of bitter fennel | 30 grammes. |
| – of hyssop | 6 grammes. |
| – of lavender | 50 grammes. --- pg 382 --- |
| – of marjoram | 15 grammes. |
| – of melissa | 6 grammes. |
| – of mint | 10 grammes. |
| – of rosemary | 50 grammes. |
| – of sage | 40 grammes. |
| – of wild thyme | 50 grammes. |
| – of thyme | 50 grammes. |

Dissolve the entirety in 57 liters of alcohol at 85 degrees and add 43 liters of water to reduce to 50 degrees.

Vulnerary water is a remedy against contusions [bruises], blows to the head, falls, etc. It is employed externally and internally.

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VULNERARY ELIXIR (*revulsive*)
Amount for 25 liters.

| | |
|-----------------------|-----------------------|
| Cleaned wormwood | 130 grammes. |
| Angelica (seeds) | 130 grammes. |
| Basil | 130 grammes. |
| Calamint | 130 grammes. |
| Fennel | 130 grammes. |
| Hyssop | 130 grammes. |
| Lavender | 130 grammes. |
| Marjoram | 130 grammes. |
| Melilot | 130 grammes. |
| Melissa | 130 grammes. |
| Mint | 130 grammes. |
| Oregano | 130 grammes. |
| Rosemary | 130 grammes. |
| Rue | 130 grammes. |
| Savory | 130 grammes. |
| Sage | 130 grammes. |
| Wild thyme | 130 grammes. |
| Thyme | 130 grammes. |
| Alcohol at 85 degrees | 12 liters. 50 centil. |
| White sugar | 6 kilog. 250 gr. |

Distill and rectify twice.

--- pg 481 ---

PURGATIVE LEMONADE OR LEMONADE WITH MAGNESIUM CITRATE.

There are several formulas for the preparation of this lemonade; here is the simplest and most-used for bottled product:

| | | |
|---------------------|----------|----------|
| | A 40 gr. | A 50 gr. |
| Magnesium carbonate | 15 gr. | 18 gr. |
| Citric acid | 23 | 28 |
| Water | 300 | 300 |

To make, react cold or hot in an earthen [of clay, ceramic] vessel, and when the reaction, which is rather prompt, is finished, filter and put in a bottle with 75 grams of lemon syrup; fill with carbonated water⁴ charged at 6 atmospheres, stopper and seal.

GROG WITH COGNAC

In each bottle put 10 centiliters of fine lemonade syrup and 5 centiliters of Cognac brandy and fill with carbonated water charged to 6 atmospheres; stopper and seal. The half-bottles should receive 6 centiliters of syrup and 3 centiliters of brandy.

AMERICAN GROG

Prepare this drink like the preceding one except replace the brandy with rum of good quality at 50 centesimal degrees.

CARBONATED ABSINTHE⁵

This drink, for which we took a patent in 1853, is prepared by introducing into each bottle 8 centiliters of extract of Swiss absinthe --- pg 482 --- at 72 degrees [alcoholic proof], then filling with carbonated [lit. *aerated*] water charged at 6 atmospheres. The half-bottles should receive only half of the amount of absinthe, i.e. 4 centiliters.

When one pours water either fresh or iced, or carbonated, into extract of absinthe at 72 degrees, to make it whiten, there is a release of heat which

⁴Lit. *aerated water*, i.e. sparkling water charged with CO₂. It differs from traditional *soda water* by a lack of sugar and flavoring. *Perrier* is a famous modern brand of aerated water.

⁵A sparkling specialty drink consisting of absinthe pre-mixed with carbonated water, patented by the author.

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one can evaluate at approximately 6 degrees centigrade, as an increase in the temperature of the two liquids. This disadvantage, quite serious for the average consumer of fresh drinks, is eliminated by the preparation of carbonated absinthe. Considering another issue, a fresh mixture of water and absinthe, after it has been allowed to set for several hours, produces an acridness and irritation that the gourmets generally reproach along with all recently-diluted spirits; but this new disadvantage can nevertheless be eliminated by delaying delivery of the carbonated absinthe for consumption until eight days after its manufacture.

The Indirect Tax Administration decided that carbonated absinthe would not be subject to the levy, and that the amount of the use-license would be paid by the manufacturer.

CARBONATED PUNCH WITH RUM

Put in each bottle 15 centiliters of fine syrup of rum punch (see p. 197) and 5 centiliters of fine rum at 50 centesimal degrees, then fill with carbonated water charged at 6 atmospheres and proceed according to the previously-given method.

The *carbonated punches with kirsch* and *with cognac* are prepared in the same manner.