

## Violet.

*Sirop de Violettes.*

|                              |                |
|------------------------------|----------------|
| Refined sugar.....           | 5 k.           |
| Fresh flowers, crushed ..... | 525 gm.        |
| Water.....                   | 2 l. 600 c. c. |

Contuse the violets in a mortar put in a tinned water bath. Add 1 l. of water (60° C.) Agitate some time and press the flowers. Put them back in the tin water bath; throw on the rest of the boiling water; infuse for 11 hours; pass through wet linen.

## Preservation of Sirups.

Sirups change easily. They ferment or become mouldy. To prevent this loss recourse is had to various systems, of which the best, as it introduces no foreign elements into the liquor, is the Appert process. The bottles of sirup are heated over a water bath to between 60° and 70°, as has been already described for fruit juices.

## CHAPTER III.

## LIQUORS BY DISTILLATION.

LIQUORS by distillation are obtained from compound perfumed spirits, which are often prepared at the very moment of the manufacture of the liquor. The aromatic materials are cut, sliced, or pulverized, according to their nature, and are submitted to the same treatment as indicated under the head of "Essences." Macerate the materials in alcohol, add the water, and distill, then rectify with another quantity of water, and draw off the finished product. The distillation finished, the treatment with sirup follows, and the liquor is brought up to the desired strength, colored, and clarified. The sugar is always dissolved by heat in the requisite quantity of water, and the sirup is cooled before the mixture with the perfumed spirit. The rest of the water is then added.

The general method of making liquors having been described, the principal receipts for the various liquors will be given.

## Absinthe,

*Grande Absinthe.*

Small plant (Fig. 44), with a strong aromatic odor, taste very bitter, height about twenty inches, leaves white, soft to the touch, yellow flowers.

## Ordinary Absinthe.

*Absinthe Ordinaire.*

|                                                                  |         |
|------------------------------------------------------------------|---------|
| Flowering tops and dried leaves of<br>the greater absinthe ..... | 250 gm. |
| Hyssop tops and flowers, dried.....                              | 50 gm.  |
| Balm mint.....                                                   | 50 gm.  |
| Green anise.....                                                 | 200 gm. |

Macerate the materials, which have been lightly pounded, in a water bath with 5 l. 600 c. c. of alcohol (85°). At the end of 24 hours add 5 l. of water, and distill gently, so as to obtain 5 l. 60 c. c. of first quality liquor. Bring up to 10 l. at 46° by the addition of 4 l. 400 c. c. of water, color green with indigo blue, or, better, with chlorophyl. Allow it to repose and decant.



FIG. 44.—ABSINTHE.

Absinthe (*Demi-fine*).

|                                                     |          |
|-----------------------------------------------------|----------|
| Greater absinthe, flowering tops<br>and leaves..... | 250 grm. |
| Lesser absinthe.....                                | 100 grm. |
| Hyssop.....                                         | 50 grm.  |
| Balm mint.....                                      | 50 grm.  |
| Angelica roots.....                                 | 12 grm.  |
| Green anise.....                                    | 400 grm. |

Cut the materials fine, and macerate with 2 l. 500 c. c. of alcohol (85°). Distill after 24 hours with 2 l. of water. Draw off 2 l. 30 c. c. of good liquor, to which add 3 l. 500 c. c. of alcohol at 85° and 4 l. 200 c. c. of water to obtain 10 l. at 40°. Color as ordinary absinthe.

Absinthe (*Fine*).

|                       |          |
|-----------------------|----------|
| Greater absinthe..... | 250 grm. |
| Lesser absinthe.....  | 50 grm.  |
| Hyssop.....           | 100 grm. |
| Balm mint.....        | 100 grm. |
| Green anise.....      | 500 grm. |
| Chinese anise.....    | 100 grm. |
| Fennel.....           | 200 grm. |
| Coriander.....        | 100 grm. |

Macerate with 5 l. 500 c. c. of alcohol (85°). At the end of 24 hours add 2 l. 750 c. c. distilled water. Draw off 2 l. 750 c. c., add 2 l. 750 c. c. of alcohol at 85° and 2 l. of water to obtain 10 l. at 65°. Color green by the use of indigo blue, caramel, or, better, by chlorophyl.

## Absinthe of Pontarlier.

*Absinthe de Pontarlier.*

|                                      |                |
|--------------------------------------|----------------|
| Greater absinthe, dry and clean..... | 250 grm.       |
| Green anise.....                     | 500 grm.       |
| Fennel.....                          | 500 grm.       |
| Alcohol 85°.....                     | 9 l. 500 c. c. |

Macerate the plants in alcohol for 12 hours, and add 4 l. 500 c. c. of water before distilling. Draw off 9 l. 500 c. c. of perfumed spirits. Continue the operation until all the phlegm is drawn off, which is set aside for another operation.

The green color of the liquor is imparted by the following:

|                                                  |           |
|--------------------------------------------------|-----------|
| Small absinthe, dry and clean..                  | 100 gm.   |
| Hyssop, dry tops and flowers..                   | 100 gm.   |
| Balm mint (lemon balm) .....                     | 50 gm.    |
| Perfumed spirit from the previous operation..... | 400 c. c. |

The small absinthe is cut fine; the hyssop and the balm are powdered in a mortar, and the whole is digested by gentle heat with the spirit in a water bath. The heating operation terminated, the cooled liquid is passed through a haircloth sieve. To the colored liquor add 5 l. 500 c. c. of perfumed spirit, and reduce the strength to 74° by adding 500 c. c. of water, so as to obtain 10 l.

Absinthe of Montpellier.  
*Absinthe de Montpellier.*

|                          |                |
|--------------------------|----------------|
| Large absinthe, dry..... | 250 gm.        |
| Green anise .....        | 600 gm.        |
| Fennel .....             | 400 gm.        |
| Coriander.....           | 100 gm.        |
| Angelica seed .....      | 50 gm.         |
| Alcohol (85°).....       | 9 l. 500 c. c. |

The process is the same as the above, and the coloration is produced by using the following plants:

|                     |         |
|---------------------|---------|
| Dried hyssop.....   | 75 gm.  |
| Dried balm.....     | 75 gm.  |
| Small absinthe..... | 100 gm. |

Absinthe of Lyons.  
*Absinthe de Lyon.*

|                            |                |
|----------------------------|----------------|
| Large absinthe, dried..... | 300 gm.        |
| Green anise .....          | 800 gm.        |
| Fennel .....               | 400 gm.        |
| Angelica seeds.....        | 50 gm.         |
| Alcohol (85°).....         | 9 l. 500 c. c. |

Coloring is made as follows:

|                                |         |
|--------------------------------|---------|
| Lemon balm .....               | 100 gm. |
| Small absinthe, dried.....     | 100 gm. |
| Hyssop dried with flowers..... | 50 gm.  |
| Dried veronica.....            | 50 gm.  |

Absinthe of Fougerolles.  
*Absinthe de Fougerolles.*

|                             |         |
|-----------------------------|---------|
| Green anise.....            | 750 gm. |
| Fennel .....                | 410 gm. |
| Large absinthe, clean:..... | 260 gm. |

The color is obtained from the following plants:

|                     |                |
|---------------------|----------------|
| Lemon balm.....     | 75 gm.         |
| Hyssop .....        | 60 gm.         |
| Small absinthe..... | 66 gm.         |
| Veronica .....      | 66 gm.         |
| Alcohol (85°).....  | 9 l. 500 c. c. |
| Water.....          | 5 l.           |

Macerate in alcohol for 12 hours, add the water at the moment of distillation. Draw off 9 l. 500 c. c. Continue the distillation until all the phlegm has been distilled off. Reduce the strength of the liquid to 74°.

Absinthe of Besançon.  
*Absinthe de Besançon.*

|                              |         |
|------------------------------|---------|
| Large absinthe, cleaned..... | 400 gm. |
| Green anise.....             | 500 gm. |
| Fennel .....                 | 660 gm. |
| Coriander.....               | 66 gm.  |

Color with:

|                     |                |
|---------------------|----------------|
| Balm .....          | 50 gm.         |
| Small absinthe..... | 100 gm.        |
| Hyssop .....        | 88 gm.         |
| Alcohol (85°) ..... | 9 l. 500 c. c. |
| Water.....          | 5 l.           |

Same operation as above.

Absinthe of Nîmes.  
*Absinthe de Nîmes.*

|                              |         |
|------------------------------|---------|
| Large absinthe, cleaned..... | 366 gm. |
| Green anise.....             | 366 gm. |
| Fennel .....                 | 250 gm. |
| Coriander.....               | 40 gm.  |
| Roots black alder .....      | 25 gm.  |
| Angelica root.....           | 25 gm.  |

## Color with:

|                      |                |
|----------------------|----------------|
| Small absinthe ..... | 80 gm.         |
| Hyssop .....         | 75 gm.         |
| Balm (lemon) .....   | 25 gm.         |
| Verónica .....       | 40 gm.         |
| Mint .....           | 40 gm.         |
| Alcohol (85°) .....  | 9 l. 500 c. c. |
| Water .....          | 5 l.           |

Same operation as given above.

Swiss White Absinthe.  
*Absinthe suisse blanche.*

|                                             |                |
|---------------------------------------------|----------------|
| Large absinthe, cleaned .....               | 275 gm.        |
| Small absinthe, clean .....                 | 112 gm.        |
| Hyssop flowers .....                        | 110 gm.        |
| Veronica .....                              | 55 gm.         |
| Genipi ( <i>Artemisia rupestris</i> ) ..... | 55 gm.         |
| Camomile .....                              | 25 gm.         |
| Green anise .....                           | 525 gm.        |
| Fennel (Florentine) .....                   | 525 gm.        |
| Coriander .....                             | 100 gm.        |
| Angelica seeds .....                        | 55 gm.         |
| Alcohol (85°) .....                         | 9 l. 600 c. c. |

Macerate the plants and proceed in the same manner as for green absinthe; reduce to 74°.

Vulnerable Elixir (Revulsive).  
*Elixir vulnérable révulsif.*

Take 100 gm. of the dry leaves of each of the following plants:

|                |        |
|----------------|--------|
| Absinthe ..... | 52 gm. |
| Angelica ..... | 52 gm. |
| Basilic .....  | 52 gm. |
| Calamint ..... | 52 gm. |
| Fennel .....   | 52 gm. |
| Hyssop .....   | 52 gm. |
| Lavender ..... | 52 gm. |
| Marjoram ..... | 52 gm. |
| Melilot .....  | 52 gm. |
| Balm .....     | 52 gm. |
| Mint .....     | 52 gm. |
| Origanum ..... | 52 gm. |
| Rosemary ..... | 52 gm. |
| Rue .....      | 52 gm. |

|                      |              |
|----------------------|--------------|
| Savory .....         | 52 gm.       |
| Sage .....           | 52 gm.       |
| Creeping thyme ..... | 52 gm.       |
| Alcohol (85°) .....  | 5 l.         |
| White sugar .....    | 2 k. 500 gm. |

Distill and rectify twice. Bring the volume to 10 l. with water.

Human Balsam.  
*Baume humain.*

|                       |         |
|-----------------------|---------|
| Balsam of Peru .....  | 15 gm.  |
| Absinthe .....        | 15 gm.  |
| Coriander .....       | 18 gm.  |
| Acacia nuts .....     | 125 gm. |
| Peel of three lemons. |         |

Divide and break up the materials, macerate for five days in 3 l. of alcohol (85°). Add 2 l. of water, and distill so as to obtain 3 l. Make a sirup with 1 k. 400 gm. of sugar and  $\frac{1}{4}$  of a l. of alcohol, mix cold with the perfumed spirit. Color a light violet.

Swiss Formula for Same.

|                                   |           |
|-----------------------------------|-----------|
| Large absinthe .....              | 1,000 gm. |
| Small absinthe .....              | 500 gm.   |
| Angelica root .....               | 62 gm.    |
| Sweet flag .....                  | 62 gm.    |
| Dittany ( <i>Dictaine</i> ) ..... | 15 gm.    |

Macerate for eight hours with 6 l. of alcohol (85°), and distill so as to obtain 5 l. Perfume with 4 gm. of essence of green anise. Color olive green.

German Formula.

|                      |         |
|----------------------|---------|
| Large absinthe ..... | 230 gm. |
| Angelica root .....  | 75 gm.  |
| Green anise .....    | 375 gm. |
| Star anise .....     | 150 gm. |
| Fennel .....         | 375 gm. |
| Coriander .....      | 110 gm. |

Macerate for 48 hours or less with 10 l. of alcohol at 60°. Distill slowly so as to draw off  $7\frac{1}{2}$  to 8 l. of the product, and make up to 10 l. at 75° with 90° alcohol. Color green.

Cream of Absinthe.  
*Crème d'absinthe.*

|                                                  |         |
|--------------------------------------------------|---------|
| Leaves and flowering tops of large absinthe..... | 250 gm. |
| Small absinthe.....                              | 60 gm.  |
| Peppermint, dry leaves.....                      | 60 gm.  |
| Green anise.....                                 | 60 gm.  |
| Fennel.....                                      | 25 gm.  |
| Sweet flag.....                                  | 15 gm.  |
| Skins of two lemons.                             |         |

Macerate for two days in 4 l. of alcohol (85°), add 3 l.



FIG. 45.—ANGELICA ROOT.

500 c. c. of water, and draw off 3 l. 800 c. c., add a cold sirup made with 5 k. 500 gm. of sugar and 2 l. 500 c. c. of water. Dissolve with heat. Bring up to 10 l. with water, color green and filter.

Amber Seed.  
*Huile des créoles.*

|                    |              |
|--------------------|--------------|
| Musk.....          | 12·5 gm.     |
| Cloves.....        | 12·5 gm.     |
| Amber seed.....    | 50 gm.       |
| Alcohol (85°)..... | 4 l.         |
| White sugar.....   | 5 k. 500 gm. |

Usual method. Do not rectify. Raise to 10 l., color with cochineal.



FIG. 46.—GREEN ANISE.