

Spirit Rectification Recipes

These recipes are taken from a personal household account book¹ of Thomas Francis Cantwell, proprietor of Cantwell & McDonald, Wine Merchants of Wellington Quay, Dublin, c. 1890. It acted as an aide-memoire and included three short sections of shipping agents, costs and measurement conversions that are included here as appendices.

For comparison see *The Pharmacopoeia of the King and Queen's College of Physicians in Ireland*, 1807. While there are many excellent books on the distilling industry in Ireland; secondary production is otherwise not well documented. Often much maligned by the connoisseurs of the alleged golden age of Irish whiskey; it has a long history in urban areas dictated by taste and fashion. For instance, while raspberry whiskey (recipe unknown) was popular in the early 19th century² there is no reference in this source, which focuses on imported alcohols.

These recipes were often part of the wine and spirit trade and catered for a variety of tastes. Cantwell & McDonald were, at various times from the late 19th century to the late 1960s, island-wide distributors of spirits, table and alter wines, tea, coffee (Irel during WW2). They were also proprietors of Kennedy's mineral waters (now known as soft drinks) and cordials, manufactured at The Coombe Dublin.

Note that many of the products used, and their trade names, have now disappeared so that it is difficult to be sure of spellings. Notes in red ink were added later but before 1900 when he retired and the business transferred to his son James.

Recipes

British Brandy Stock Bottle (red ink)

4 oz oil Cognac, 1 oz oil almonds, 8 oz vanilla tincture, 10 oz prunes, 1¾ quart spirit. Use 10 oz for each 60 gals. Shake the bottle

Ginger Wine 340 gals (red ink)

2 cwt White Sugar, 10 oz salicylic, 2 1 oz oil orange, 1 oz oil bitter orange, 1 oz caps (if not hot enough), 1¼ pint spirit 63%, 320 gals ginger grape (containing 7 lbs ground ginger each pipe). For plain grape 80 oz or ½ gal essence of ginger for the vat

Raspberry made up with essence 120 gals

6 cwt white sugar, 16 gals cochineal (?), 3 gals acetic acid, 24 oz citric, 18 lbs Raspberry essence = 2 gals, 2 pint cherry essence

¹ National Archives of Ireland, 1182/7/1

² *The Real Paddy*, 1821, has numerous references to plain and raspberry whiskey, the former was also a synonym for poitín, legal and illegal.

Orange Bitters

1 lb quassia in 15 gals steep, 5 gals 2nd steep, 4 oz oil orange, 4½ oz oil orange bitters, 3 oz tartaric acid, 70 lbs sugar, ½ lb gentian to 10 gals, 4½ oz salicylic

Macr(om?)e 20 gals (red ink)

10 gals clove, 5-10 gals cinnamon, 5-10 gals gingerette no 111 Bro G Cordial

Gingeretta 30 gals

80 lbs cheap white, ½ oz lemon, ½ oz clove, 2 oz caps reduced by spirits, 6 oz gingerette reduced by spirits, 1 oz gorgonelle, 4 oz salicylic acid

Raisin Grape

5 cwt raisins, 4 cwt sugar, 15 lbs ginger, 4 lbs argol to clean vat

Rhubarb Grape 250 gals

Rhubarb 8 cwt, sugar 6 cwt, 1½ lbs ground ginger

Gingeretta 120 gals

Sugar good yellow 2wt & 1 qr, glucose 1 cwt, 2 oz lemon oil, 1 oz clove oil, 24 oz gingerine, 12 oz caps, 6 oz gargonelle, 16 oz salicylic acid. Costs 10½ gal

Orange Wine

Steep 1½ lb of quassia wood 40 to 50 hours in 20 gals boiling water & 4½ salicylic acid – rouse it up twice each day while steeping. Draw off the liquid into a tub (leaving the wood in the cask) & add 90 lbs white sugar. When dissolved fill it into the orange wine cask & add cold water to make it up to 30 gals. Add 3 oz tartaric acid dissolved in (?) boiling water also ¾ oz oil of orange dissolved in 10 oz spirit. Colouring – fine with clay (In red ink there is alternative: plain grape, 2 oz oil of orange, ½ lemon, ½ cwt sugar, 2 oz salicylic acid)

Quinine Wine 30 gals

25 gals orange wine, 4 oz sulphate of quinine dissolved in (?) of boiling water along with 5 oz of tartaric citric acid. Put this liquid with the orange wine & if all the tartaric is not dissolved add more boiling water until it is so. Rouse up the 25 gals well so as to mix it well up with the dissolved liquid. Add 5 gals more of orange wine & rouse it all up again well. If the orange is bright no fining will be necessary

Grape Wine

340 gals plain grape, 3½ cwt brown sugar, 12 oz salicylic acid, 3½ oz orange oil, 2 oz lemon oil, 1½ oz caroph clove, 4 to 6 oz capsacin, 12 drops angelica dissolved in 12 oz of spirits wine or ½ gal & 4 oz, all oils to be dissolved in 12 oz spirits per oz. Capsinine is not an oil neither are sherry nor prune essence. (In red ink Use 4 oz salt of tartar to 340 gals to remove

acidity or sourness. Carbonate of soda used for same purpose on any wine, 3½ oz lemon, 1 oz orange, 1½ oz pear essence, gorgonelle, 8 oz gingerine, 2 oz caps)

Plain Grape 300 gals

3½ cwt good raisins 36/- to 40/- per cwt, 5½ cwt brown sugar @ 20/- or 21/-, 5 lbs argols “Raine & Co, Edinboro”, 12 oz ginger

Grape Cordial pale or brown

120 gals plain grape, 3 cwt brown sugar, 4 oz salicylic acid 2 oz clove (caryoph), 1 oz cassia, ¼ oz cavin, 16 drops angelica, 2 oz capsicum dissolved in 40 oz spirit or 1 quart, 4 oz gingerine

Grape Wine made on plain water

30 gals water, 1 cwt white sugar @ 27/- to 28/-, 4½ salicylic acid, 1 oz lemon, ¼ oz clove & ¼ or ⅜ caps dissolved in 1 pint spirits, Hot water and fine with clay

Grape Liquorice

177 or 120 gals grape, 4 cwt white sugar, 4 oz salicylic acid, 4 oz lemon, 1 oz clove (caroph) in 60 oz spirits, 1½ oz caps, 6 oz otto roses dissolved.

Otto Roses

Gingerette 5/- gal: 30 gals boiling water, 1 cwt white sugar, 4 oz salicylic acid, ¼ oz clove, ½ oz caps, 3 oz gingerine, 1½ gal grain 25%, 1 oz lemon

Raspberry

118 or 120 gals (cask to contain), 6 cwt white sugar, 9 oz salicylic acid 12 gals cochineal colour, 12gals own raspberry juice, 2¾ gals acetic acid, hot water (made up in). Costs 2/2 gal. When Jenning price is used 1½ gal acetic acid only, the rest the same. Acetic costs 3/10½ gal, to be used within 24 hours after berries are pressed. Acetic used = 3 gals to every 30 juice

(Raspberry juice supplier 1881: August 2 1882: M Byrne Fruit market, 160 doz lbs @ 3/- = £24/2/3 yield was 152 ½ gals = cost 3/2 gal – which with 16 gals acetic acid @ 2/6 – made the cost 3/5 gal)

Cochineal colouring

18 gals: 5 lbs cochineal steeped in boiling water for 3 or 4 days until 15 gals are taken off. 14 oz alum to be dissolved in same, 3 gals acetic acid to make 18 gals (costs 1/6 gal)

Vinegar

30 gals: 6 gals acetic acid plus 24 gals aqua to sell at 1/5 or 1/6; 5 & 25 to sell 1/2 or 1/3; 4 & 26 to sell at 1/-

Peppermint

120 gals hot water, white sugar $3\frac{3}{4}$ cwt, salicylic acid 13 oz, 21 oil peppermint dissolved in 3 half gals & 12 oz spirit, + 3 oz caps. In red ink: glucose £1/1/10 + sugar £2/2/20 = £4/-/2

Lime Juice

75 gals hot water, brown sugar 3 cwt, 5 oz oil of limes, acetic acid $3\frac{3}{4}$ gals, sulphuric acid $2\frac{1}{4}$ gals. 120 gals: 4 cwt & 3 qrs sugar, $8\frac{1}{2}$ oz limes, 6 gals acetic, $3\frac{1}{2}$ sulphuric

(Cainorul?)

60 gals hot water, white sugar $2\frac{1}{4}$ cwt, Salicylic Acid 9 oz, oil cassia 8 oz. Bag the essence in cold water & add colour as usual. In red ink: For a pipe glucose £1 + sugar £3/1/4 = £4/1/4, 18 oz salicylic acid, 10 oz cassia, 1 oz caps

Clove

28 gals hot water, white sugar 1 cwt, $4\frac{1}{2}$ oz oil clove casyopla. Bag in cold water, $4\frac{1}{2}$ salicylic acid. In red ink: For a pipe 3cwt sugar + glucose (£1/1/7) = £4/1/7, 18 oz clove casyopla, 18 oz salicylic acid; spirit 1 gal, 1 qt, 1 pint, 1 oz caps to 60 gals

Old Tom $27\frac{1}{2}$ gals

15 gals spirit 25%, 12 $\frac{1}{2}$ gals aqua, 6 lbs white sugar best, $3\frac{1}{2}$ oz oil gin (rose), 12 drops angelica, (in red ink $\frac{1}{2}$ oz oil juniper & $\frac{1}{2}$ oz oil coriander), aqua 5 gals to be hot & $7\frac{1}{2}$ cold. Clay finings. Cost 8/6 gal

E.D.V. 100 gals @ 20%

Grain spirit 20% reduced to, 1 oz oil Cognac, $1\frac{1}{2}$ oz oil vanilla tincture. Vanilla tincture: $\frac{1}{2}$ oz vanilla crystals dissolved in 20 oz spirit wine – will dissolve in 12 hours. (In red ink) for 54 gals $\frac{3}{4}$ oz oil Cognac, $1\frac{1}{4}$ vanilla tincture, 4 oz prune essence, $\frac{1}{8}$ oz oil almonds. For 130 gals: 1 oz oil cognac, 2 oz vanilla essence, 5 oz prune essence, $\frac{1}{4}$ oz oil almonds

Zanilla

120 gals grape, brown sugar 2 cwt, $\frac{1}{2}$ oz oil almonds (dissolved in 10 oz spirit wine) 20 oz prune essence, (in red ink: 2 oz jarigonallan?) 4 oz salicylic acid fortified by 1 gal grain 25% to 20 gals zanilla. (In red ink) White Zanilla 30 gals, 1 cwt best white sugar, 5 oz prune essence, $\frac{1}{4}$ oz oil almonds, $4\frac{1}{2}$ oz salicylic acid, 1 gal spirit 14% to 10

Malaga

60 40 gals grape, 20 gals Lacave, 1 cwt brown sugar, 3 oz salicylic acid, 5 oz sherry essence (dissolved in 20 oz spirit), fortified by $2\frac{1}{4}$ gals grain 25% (in red ink 4 oz prunes, 1 oz pear). Cost 2/- gal)

Cherry Brandy

The best full dark Tarragona wine (duty 1/-), 1½ lbs per gal, 1 oz cherry essence per gals.
Fine with clay. Costs 6/6 gal. For better quality add 10% grain spirit (in red ink: for 20 gals:
20 drops oil almonds, 10 oz citric acid)

Pine Apple

30 Gals grape, 56 lbs down sugar, 2 oz salicylic acid, 3 oz pine apple essence & 1 oz ~~sherry~~
jarquielle? essence in 20% spirits, fortified by 1 gal grain 25% to 20 gals of pine

Shippers and Agents

Sherry

Waters Bros, Lr Dominick St for Ivison & Co: Jerez

McCullagh & Son & Co, Lr Abbey St for Lecave & Co: Jerez and for Garvey & Co: Jerez

Mr Collins, Fownes St for Cozens & Co: Jerez

Freight 30/- per butt

Port (Oporto)

Adam Scott & Co, Upr Sackville St for Guiserman & Co

Tarragona

Stallard & Smith, London

Cook Russell & Co. London

Freight 30/- per pipe

Claret

Mr Collins, Fownes St for Dumezil & Co, £5 Bordeaux

J McCullagh & Son & Co for Cunliffe Dobson & Co, £8 & £10 Bordeaux

Lett Bros, Anglesea St for Lavegne & Co, £8 & £7 Bordeaux

Cockle & Ashly, £5 & £6 Bordeaux

J Meymac & Co £5 Bordeaux (in red ink: & Bonlee Freres)

Brandy

3/-, 4/-, 5/- gal Delagarde, Lett Bros

8/- gal Barnett & Co, Cockle & A
 9/- gal Bisquit & Co, A Scott
 5/- gal Lucien Foucauld & Co
 5/- gal Charapa Vineyard Proprietors, Donnelly
 4/6 gal Eisler & Co, Hungarian

Prices

Sherry Bro. Amber Pale

Selling Price	Best Price	Gals	La. Grape
£6	£4/10/-	17	10
£6/10/-	£4/17/6		19 8
£7	£5/5/-	20½	6½
£7/10/-	£5/12/6		22½ 4½
£8	£6	24	3
£8/10/-	£6/7/6	25	2
£9	£6/15/-	24	18/- 3
£9/10/-	£7/2/6	25	18/- 2
£10	£7/10/-	27	18/-
£13/10/-, £15	£15/10/-£10	27	24/-

For Sherry 12/- doz give 2 parts lacare 1 part grape
 14/- doz give 4 parts lecare & lees 1 part grape
 16/- doz give 6 parts lecare & lees 1 part grape
 18/- & 20/- give ? or bonsin £14 & £15 f.o.b.
 22/- & 24/- give any £24 to £6 wine

Port & Tarragona

14/- doz Tarragona £7/10/- qr cask

10 gals Grape = 10/-

@ 4/6, 25 gals T 16/- = 112/6

@2/6, 12 gals Lees = 30/-

@ 5/-, 8 gals Dark T = 40/- total £9/12/6

55 gals – cost 3/6 gal

16/- doz Tarragona £8/10/- qr cask

Stallard & Smiths £12 or £12/10/-

Or Cock Russell Bros £11/ 10/- dark

7/10ths of either @ 5/- = 35/-

3/10ths of Lees & Grape @2/6 = 7/6

Costs about 4/- or 4/6

18/- doz Tarragona £13

90 gals tawny Stallard & Smith £14 f.o.b.

30 gals dark do £12

120 costs 5/- to 5/6 gal side note £10 qr cask

22/- 24/- doz Port £15 qr cask

Scotts or any Port Wine @ £25 (or about)

Cost about 7/- gal

Claret

10/- doz

5 Hogsheads £5 fine duty 16/- freight 9/-

I Hogshead Grape

6 Hogsheads blended cost 3/- gal

12/- doz

Any £5 wine f.o.b.

Any £6 or £6/10/- wine

Blended equal parts costs about $\frac{3}{8}$ gal

14/- doz

Any £ £7/10/- Wine f.o.b.

Any £6 wine

Blended equal parts, costs about $\frac{4}{3}$ gal

16/- doz

Any £8 wine f.o.b.

18/- doz

Any £10 wine f.o.b.

Measure conversions

20 oz = 1 pint

40 oz = 1 quart

80 oz = $\frac{1}{2}$ gallon

160 oz or 10 lbs = 1 gallon

240 oz = $1\frac{1}{2}$ gallon

Imperial measures

1 gallon = 64 glasses

1 quart = 16 glasses

1 pint = 8 glasses

1 dozen Imperial quarts = 3 gallons

1 dozen Imperial pints = $1\frac{1}{2}$ gallons

1 dozen Imperial half pints = $\frac{3}{4}$ gallons

1 dozen flasks contain $10\frac{1}{2}$ glasses each or 126 glasses = 2 gallons

Claret Hogshead = 46 gallons

Sherry Butt = 108 gallons

Sherry Hogshead = 54 gallons

Sherry quarters = 27 gallons

Port pipes = 93 gallons

Port hogshead = 57 gallons

Port quarters = 28 gallons

Marsala pipes = 93 gallons

Marsala hogshead = 46 gallons

Marsala quarters = 23 gallons

Malaga butts = 105 gallons

Malaga hogshead = 52 gallons

Malaga quarters = 26 gallons