

**A TREATISE ON THE MANUFACTURE,
IMITATION, ADULTERATION, AND
REDUCTION OF FOREIGN WINES, BRANDIES,
GINS, RUMS, ETC. ETC.; BASED UPON THE
"FRENCH SYSTEM"; Y A PRACTICAL CHEMIST
AND EXPERIENCED LIQUOR DEALER**

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A Treatise on the Manufacture, Imitation, Adulteration, and Reduction of Foreign Wines, Brandies, Gins, Rums, Etc. Etc.; Based Upon the "French system"; Y a Practical Chemist and Experienced Liquor Dealer by John Stephen

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JOHN STEPHEN

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©

A TREATISE
ON THE
MANUFACTURE, IMITATION, ADULTERATION, AND REDUCTION
OF
FOREIGN WINES,
BRANDIES, GINS, RUMS,
ETC. ETC.

INCLUDING

"OLD RYE" WHISKEY, "OLD RYE MONONGAHELA,"
"WHEAT," AND "BOURBON" WHISKEYS,
FANCY BRANDIES, CORDIALS, AND
DOMESTIC LIQUORS.

BASED UPON THE "FRENCH SYSTEM."

BY A PRACTICAL CHEMIST,
AND
EXPERIENCED LIQUOR DEALER.

John H. Brown

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PREFACE.

IN presenting this volume to those who are in any manner engaged in the manufacture or sale of spirituous or vinous liquors, the author is confident that he has produced a practical treatise on the subject of which it treats that will prove useful to those for whom it is designed. It has been his study to combine with his own experience all the information which it was possible for him to obtain from men of practical experience and from widely-scattered sources; and to condense into a volume of small size and convenient arrangement, information which will render to every person who is pecuniarily interested in the business of which this work treats, a large equivalent for so small an outlay. Every well-informed person is aware that the adulteration of brandies, wines, etc., have been effected by the use of poisonous and deleterious compounds, to an enormous extent. This system is still in use, and will so continue until the "*French system*," which is almost unknown in this country, will

fortunately take its place,—the French system of manufacturing, *imitating*, and reducing liquors being based on scientific principles; which cause us to unite with the “pure spirit” forming the “basis” of all liquors, those constituents, and those only, which are found by chemical analysis to exist in the foreign liquor which we seek to imitate. The object of this work is to do away with the use of noxious and poisonous adulterations, and to instruct the purchaser how to produce brandies, wines, cordials, and other liquors, equal in every respect to any foreign importation.

Nearly all the spirits shipped to European countries from the United States undergo the same operations which are taught in this work, and are returned to this country in the form of brandies, wines, cordials, gins, etc., and are here sold at high prices.

This work, in the hands of every one engaged in any manner in the manufacture or sale of spirituous or vinous liquors, will prove exceedingly valuable; not only as a guide to instruct them in the “*arts and mysteries*” of *imitating and reducing* pure foreign brandies, wines, etc., but likewise pecuniarily beneficial, comprising as it does a larger amount of practical information and valuable formulæ, than any work of the kind ever published in the United States.

THE AUTHOR.

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