

☞ *Pot-gun Drink* ☞

🌿 *The Fellows make cider* 🌿

There is something inherently charming about the image of the Fellows of the Royal Society, in wigs and full dress as befitted 17th-century British gentlemen devoted to the advancement of human knowledge, meeting in formal session to trade recipes for cider. Yet that is just what this text records.

It is taken from the first edition of John Evelyn's *Sylva, or a Discourse of Forest-Trees, and the Propagation of Timber in His Majesties Dominions. As it was Deliver'd in the Royal Society the xvth of October, [MDCLXII]... To which is annexed Pomona; Or, An Appendix concerning Fruit-Trees in relation to CIDER; The Making, and severall wayes of Ordering it*, published by order of the Royal Society in 1664. Obviously, it is the *Pomona* that concerns us here.

Why the making of cider and mead or metheglin became such a fad among the gentry of the 1600's, I have no idea; but it lead to a great deal of close inquiry, and many results that I think are entirely worth preserving here, particularly since they're so thoroughly considered and so amusingly expressed.

For example, what most people would now think of as the essence of the *méthode Champenoise* is the inserting of a small amount of sugar into a bottled wine, which is then tightly corked & wired shut, so that the gas produced by the fermentation of the sugar will remain enclosed in the wine & cause it to froth when the bottle is opened for consumption. And it is quite clear from the following that this was an already familiar technique among English ciderists by 1664, producing a cider, as Sir Paul Neil describes it, of "that sort (which some call *Potgun-drink*) that when you open the *bottles* it will fly about the house"; whereas it is not yet clear to me that this technique was in common use in Champagne until at least thirty years later, if then.

And for another example, it was as good as taken for granted by virtually all writers on cider that the apples should not be pressed straight off the tree. It was felt that the quality of the resulting cider was greatly improved by allowing the apples to rest, or "sweat", whether in mounds on the ground or in layers in a dry attic, for a period of some weeks after being harvested. Even less well known is the fact that this was once a standard feature of wine-making as well, a tradition that goes back at least to

Hesiod, and which I have used for years, as a wine-maker, myself. Our grapes are gathered cool, just after dawn, and allowed to “rest” off the vine for at least 24 hours before being made into wine. The results vary by variety of grape, but the result is often a dramatic improvement in the quality not just of the grapes, but of the wine made from them, as I have found by repeated parallel trials. So, it’s important to read old books; it’s an idea I can’t imagine would have occurred to me on its own.

John Evelyn (1620-1706) wrote none of these texts himself, except the thumpingly patriotic introduction; but he gathered them and made sure they were published, presumably as part of his long-standing interest in horticulture in general, but in this case more particularly as an important instance of the economic value of trees. He is, of course, otherwise known largely for his voluminous *Diary*; but, again as part of his own interest in horticulture, he also published what I believe to be the first wine-making instructions to have been written in, as opposed to translated into, English. These are available elsewhere on this site, under the splendid title, *The English Vineyard Vindicated*.



THE PREFACE.

S At Quercus was the Proverb; and it is now time to walk out of the Woods into the Fields a little, and to consider what Advancement may be there likewise made by the planting of FRUIT-TREES. For after the Earth is duly cultivated, and pregnant with a Crop of Grain; it is onely by the Furniture of such Trees as bear Fruit, that it becomes capable of any farther Improvement. If then by discovering how this may best be effected I can but raise a worth emulation in our Countrey-men; this addition of noble Ornament, as well as of Wealth and Pleasure, Food and Wine, may (I presume) obtain some grateful admittance amongst all promoters of Industry.

But before I proceed, I must, and do ingenuously acknowledge, that I present my Reader here with very little of my own, save the pains of collecting and digesting a few dispers'd Notes (but such as are to me exceedingly precious) which I have receiv'd; some, from worthy, and most experienc'd * [* Especially, from the most excellently learned Mr. Beale, of Yeavill in Somersetsbire, a Member of the Royal Society.] Friends of mine; and others, from the well-furnish'd Registers, and Cimelia of the ROYAL SOCIETY. Especially, those Aphorisms, and Treatises relating to the History of Cider, which by express commands they have been pleas'd to injoyn I should publish with my Sylva.

It is little more than an Age, since Hopps (rather a Medical, than Alimental Vegetable) transmuted out wholesome Ale into Beer; which doubtless much alter'd our Constitutions: That one Ingredient (by some not unworthily suspected) preserving Drink indeed, and so by custom made agreeable; yet repaying the pleasure with tormenting Diseases, and a shorter life, may deservedly abate our fondness to it; especially, if with this be consider'd likewise, the casualties in planting it, seldom succeeding more than once in three years; yet requiring constant change and culture; Besides that it is none of the least devourers of young Timber.

And what if a like care, or indeed one quarter of it, were (for the future) converted to the propagation of Fruit-trees, in all parts of this Nation, as it is already in some, for the benefit of Cider? (one Shire (p. 2) alone within twenty miles compass, making no less, yearly, than Fifty Thousand Hogsheds) the commutation

would (I persuade my self) rob us of no great Advantages, but present us with one of the most delicious and wholesome Beverages in the World.

[...] (p. 3)

Not to refine upon the rare effects of Cider, which is above all the most eminent, soberly to exhilarate the Spirits of us Hypochondriacal Islanders, and by a specific quality to chase away that unsociable Spleen, without excess; the very Blossome of the Fruit perfumes, and purifies the Ambient Air, which (as M. Beale well observes in his Hereford-shire Orchards) is conceiv'd conduces so much to the constant Health and Longævity, for which that Country has been always celebrated, fencing their Habitations and sweet Recesses from Winds, and Winter-invasions, the heat of the Sun, and his unsufferable darts: And if (saith he) we may acknowledge grateful trifles, for that they harbour a constant Aviary of sweet Singers, which are here retain'd without the charge of Italian wires: To which I cannot but add his following option, That if at any time we are in danger of being hindered from Trade in Forreign Countries, our English Indignation may scorn to feed at their Tables, to drink of their Liquors, or otherwise to borrow or buy of Them, or of any their Confederates, so long as our Native soyle does supply us with such excellent Necessaries.

Nor is all this produc'd to redeem the Liquor from the superstition, prejudice, and opinions of those Men who do so much magnifie the juice of the Grape above it; If Experiments from undeniable success (in spite of Vintners, and Bauds to mens Palats) were sufficient to convince us, and reclaim the vitiated; or that it were possible to dispute of the pleafantness, riches, and præcedency of Drinks and Diets, and so to provide for fit, competent, and impartial Judges; when by Nature, Nation, or Climate (as well as by Custom and Education) we differ in those Extreams.

Most parts of Africa, and Asia prefer Coffee before our Noblest Liquors; India, the Roots and Plants before our best Cook'd Venison; Almost all the World crude water, before our Country Ale and Beer; and we English being generally more for insipid, luscious, and gross Diet, then for the spicy, poignant, oylie, and highly relish'd, (witness our universal hatred of Oyls, French-wine, or Rhenish without Sugar; our doting on Currans, Figgs, Plum-pottage, Pies, Pudding, and Cake) render yet the difficulty more arduous. But to make good the Experiment.

About thirty years since one M Taylor (a person well known in Hereford-shire) challeng'd a London-Vintner (finding him in the Country) That he would produce a Cider which should excel his best Spanish or French-wine: The Wager being deposited, He brings in a good Red-strake to a private House: On that Scene, all the

Vintner could call to be Judges pronounce against his Wine; Nor would any man there drink French-wine (without the help of Sugar) nor endure Sack for a full draught; and to Those who were not accustomed to either, the more racy Canaries were no more agreeable then Malaga, too luscious for the repetition. But this Wager being lost, our Vintner renews his Chartel, upon these expresse terms, of Competent and Indifferent Arbitrators... (p.4) But this is not enough; 'Tis assay'd again by Nine Judges, the Ternary thrice over; and there 'tis lost also. And here I will conclude; for I think never was fairer Duel; nor can more be reasonably pretended to vindicate this Blessing of God, and our Native Liquor from their contempt, and to engage our Propagators of it.

To sum up all: If Health be more precious then Opinion, I wish our Admirers of Wines, to the prejudice of Cider, beheld but the Cheat themselves; the Sophifications, Transformations, Transmutations, Adulterations, Bastardizings, Brewings, Trickings, and Compassings of this Sophisticated God they adore; and that they had as true an Inspection into those Arcana Lucifera, which the Priests of his Temples (our Vintners in their Taverns) do practise; and then let them drink freely that will; ... — Give me good Cider.

(Pomona, Or An Appendix Concerning Fruit-Trees, In relation to Cider: The Making, and several ways of Ordering it; pp. 3-4)

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APHORISMS

CONCERNING

C I D E R:

By M^r B E A L E.

HE that would treat exactly of *Cider* and *Perry* must lay his foundation so deep as to begin with the *Soyl*: For as no Culture or Graffs will exalt the *French Wines* to compare with the *Wines* of *Greece*, *Canaries*, and *Montefiasco*; so neither will the *Cider* of *Bromyard* and *Ledbury* equal that of *Allensmore*, *Ham-lacy*, and *Kings-Capell*, in the same small County of *Hereford*.

2. Yet the choice of the *Graff* or *Fruit* hath so much of prevalency, that the *Red-strake-Cider* will every where excel common *Cider*, as the *Grape* of *Frontignac*, *Canary*, or *Baccharach*, excels the common *French Grape*; at least, till by time and traduction it degenerateth.

3. I cannot divine what *Soil* or what *Fruit* would yield the best *Cider*; or, how excellent *Cider* or *Perry* might be if all *Soils* in common and all *Fruit* were tried; but for *thirty years* I have tried all sorts of *Cider* in *Hereford-shire*, and for three years I have tried the best *Cider* in *Somerfet-shire*; and for some years I have had the best *Cider* of *Kent* and *Essex* at my call; yet hitherto I have always found the *Cider* of *Hereford-shire* the best, and so adjudged by all good *Palates*.

4. I cannot undertake to particularize all kind of *Soil*, no more than to compute how many *syllables* may be drawn from the *Alphabet*; the number of *Alphabetical Elements* being better known than the *Ingredients* and *Particles* of *Soil*, as *Chalk*, *Clay*, *Gravel*, *Sand*, *Marle*, (the tenaciousness, colour, and innumerable other qualities, shewing endless diversities;) and the *Fruit* of *Crabs*, *Apples*, and *Pears*, being as various as of *Grapes*, *Figs*, and *Plums*.

5. Yet in grofs, this I note; That as *Bacchi amant colles*, and a light ground, fo our beft *Cider* comes from the hot *Rie-lands*: In fat *Wheat-land* it is more fluggifh; and in white, ftiff *Clay-land* (as in *Woollhope* in *Hereford-fhire*) the common *Cider* retains a thick whey-colour, and not good: Only fuch as emergeth there (p. 22) (by the diligence of fome *Art* of the *Inhabitants*) is bright and clear, and fo lively, that they are apt to challenge the beft.

6. Some *Cider* mixeth kindly with *Water* in the *Cider-mill*, and will hold out a good fmall *Wine*, and lefs inflaming, all the following *Summer*. Some *Cider* (as of *Longhope*, a kind of four *Woodland Country* of *Hereford-fhire*) will not bear any mixture of *Water*, but foon decay, and turn more harfh and four: And thus we noted in *France*, fome courfe *Wines* ftuck like paint on the *Glafs*, unwilling to incorporate with the *Water*: *Vin d'Aye*, and other delicate *Wines*, did fspread themfelves more freely, as *gold* is more *ductile* than bafet *metals*.

7. Some would, for a fit, extol the *Cider* of *Pearmains*, fome of *Pepins* (and of *Pepins* I have found a congenial *Liquor*, lefs afflicting *fplenetic* perfons, as in mine own experience I conceived:) And S^r *Henry Lingen* once extolled the *Cider* of *Eleots* (as richly bedewing the *Glafs* like beft *Canaries*;) and full *Hogfheads* of the *Stocking-Apple* have been tried amongst us, but difappointing our expectation, though perhaps by evil ordering: Yet M^r *Gritten* highly boasted a Mixture of *Stocking-Apples* and *May-Pears*, tried (as I take it) by himfelf: After many years trial of thofe and many other kinds, the *Red-ftrake* carried the common fame, and from moft of thofe reduced admirers. The *Gennet-Moyl Cider* was indeed more acceptable to unskilful and tender *Palats*; and it will require *Custom* and *Judgment* to underftand the preferency of the *Red-ftrake*, whose mordicant fweetnefs moft agreeably gives the farewel, endearing the rellifh to underftanding *Palats*; which both obliges, whets, and fharpens the *fomach* with its mafculine and *winy* vigour; and many thousands extol it for exceeding the ordinary *French-Wine*: But grant it fhould not be fo ftrong as *Wine*; let me ask how many fober perfons abroad addic^t themfelves to meer *Wine*? Then compare *this* with diluted *Wine*, as ufually for temperate men, and then let the trial be made, whether the *Pepin-Cider* or *Red-ftrake* will retain the *winy* vigour in greater proportion of *Water*. Add to this, That they commonly mingle *Water* in the *Preff* with *Apples* (a good quantity) whiles they grinde the *Apple*; and the *Water* thus mixed, at that time, does fo pleafingly incorporate in the grinding,

fermentation, and maturity of Veffelling, that 'tis quite another and far more pleafant thing then if fo much or half fo much *Water* were mingled in the *Cup* at the drinking time; as *Salt* on the *Trencher* will not give *Beef*, *Porke*, or *Neats-tongue* half that fame rellifh which duly *powder'd* and timely feafon'd.

8. I did once prefer the *Gennet-moyl Cider*, but had only the *Ladies* on my fide, as gentler for their fugary *palats*, and for one or two fober draughts; but I faw caufe to recant, and to confefs the *Red-strake* to warm and whet the *Stomach*, either for *meat* or more *drink*.

9. The right *Cider-fruit* is far more *succulent*, and the *Liquor* more eafily divides from the *pulpe* of the *Apple*, then in beft *Table-fruit*, in which juice and the pulp feem friendly to difsolve together on the tongue's end. (p. 23)

10. The *Liquor* of beft *Cider-fruit* in the *Apple*, in beft feafon of ripenefs, is more brisk and fmart than that which proves duller *Cider*: And generally the fierceft *Pears*, and a kind of tamer *Crabs* (and fuch was the *Red-strake* called in my memory) makes the more winy *Cider*.

11. *Palladius* denieth *Perry* to bear the heat of *Summer*; but there is a *Pear* in *Bosbury*, or thereabouts, which yields the *Liquor* richer the *second* year then the *first*, and fo by my experience very much amended the *third* year: They talk much higher; but that's beyond my account.

12. As *Cider* is for fome time a fluggard, fo by like care it may be retained to keep the *Memorials* of many *Confuls*; and thefe fmoaky bottles are the *nappy Wine*. My Lord *Scudamore* feldome fails of three or four years; and he is nobly liberal to offer the *Trial*.

13. As *red Apples*, fo *red Pears* (and amongst them the red *Hors-pear* next to the *Bosbury*) have held out beft for the ftomach and durance: But *Pears* do lefs gratifie the ftomach then *Apples*.

14. The feafon of *grinding* thefe *harfh Pears* is after a full maturity, not till they have dropt from the *Tree*, and there lain under the *Tree*, or in heaps, a *week*, or thereabouts.

15. And fo of *Cider-Apples*, as of *Grapes*, they require full *maturity*, which is beft known by their natural *fragrancy*; and then alfo, as ripe *Grapes* require a few mellowing days, fo do all *Apples*, as about a week or little more, fo they be not bruifed, which foon turns to rottennefs; and better found from the *Tree* then rotten from the heap.

16. That due maturity, and fome reft on the heap, does make the *liquor*

taste rather of *Apples* than *winy*, hath no more truth (if the *Cider* be kept to fit age) then that very *old cheese* doth taste of a *Possét*.

17. The harsher the *wild-fruit* is, the longer it must lye on heaps; for of the same fruit, suddainly ground, I have tasted good *Ver-juice*; being on heaps till neer *Christmas*, all *good fellows* called it *Rbenish-wine*.

18. The *Grinding* is somewhat considerable, rather too much then too little; here I saw a *Mill* in *Somerfetshire* which grinds half a *Hogshead* at a *grift*, and so much the better ground for the frequent rolling.

19. Soon after *grinding* it should be *prest*, and immediately be put into the *Vessel*, that it may ferment before the *spirits* be dissipated; and then also in fermenting time the *Vent-hole* should not be so wide as to allow a prodigal waste of the *spirits*; and as soon as the ferment begins to allay, the *Vessels* should be *filled* of the *same*, and well stopped.

20. Of late 'tis much commended, that before it be *prest* the *Liquor* and *Must* should for four and twenty hours ferment together in a *Vat* for that purpose, covered, as *Ale* or *Beer* in the *Yest-vat*, and then tunned up. This is said to enrich the liquor, and to give it somewhat of the *tincture* of some *red Apples*, as I have seen, and very well approved. (p. 24)

21. As *Sulphur* hath some use in *Wine*, so some do lay *Brim-stone* on a *ragge*, and by a *wire* let it down into the *Cider-vessel* and there fire it; and when the *Vessel* is full of the *smoak* the liquor speedily poured in ferments the better. I cannot condemn this, for *Sulphur* is more kind to the Lungs than *Cider*, and the impurity will be discharged in the ferment.

22. *Apples* over-long hoarded before *grinding* will for a long time hold the liquor *thick*; and this liquor will be both pleasant, and as I think, wholesome; and we see some rich *Wines* of the later *Vintage*, and from *Greece*, retain a like craftitude, and they are both *meat* and *drink*.

23. I have seen thick harsh *Cider* the second *Summer* become clear and very richly pleasant; but I never saw clear *acid Cider* recover.

24. *Wheat* or *Leven* is good and kind in *Cider*, as in *Beer*; *Juniper-berries* agree well and friendly for *Coughs*, weak Lungs, and the aged, but not at first for every *Palate*: The most infallible and undiscerned improver, is *Mustard* a *Pint* to each *Hogshead*, bruised, as for sauce, with a mixture of the same *Cider*, and applied as soon as the *Vessel* is to be closed after fermenting.

25. *Bottling* is the next *improver*, and proper for *Cider*; some put two or three *Raisins* into every *Bottle*, which is to seek aid from the *Vine*. Here in

Somerſetſhire I have ſeen as much as a *Wal-nut* of *Sugar*, not without cauſe, uſed for this *Country-Cider*.

[...] (p. 28)

50. I have diſclaimed the *Gult* of *Juniper-berries* in *Cider*; I tried it only *once* for *my ſelf*, and drank it before *Chriſtmas*; poſſibly in more time the relliſh had been ſubdued or improved, as of *Hops* in *ſtale Beer*, and of *Rennet* in good *Parmesan*. Neither was the *Gult* to me otherwiſe unpleaſant then as *Annije-ſeeds* in *Bread*, rather *ſtrange* then *odious*; and by cuſtom made grateful, and it did haſten the *clarification*, and increaſe the briskneſs to an endleſs *ſparkling*; thus it indulgeth the *Lungs*, and nothing more *cheap*; where *Juniper* grows a *Girl* may ſpeedily fill her lap with the *Berries*.

If *Barbados* *Ginger* be good, cheaper, and a more pleaſant preſerver of *Beer*, it muſt probably be moſt kind for *Cider*: For firſt, of all the improvers that I could name, bruifed *Muſtard* was the beſt; and this *Ginger* hath the ſame quick, mordicant vigor, in a more noble and more *Aromaticque* fragrancy. Secondly, *Cider* (as I often complain) is of a ſluggiſh and ſomewhat windy nature; and for ſome *Moneths* the beſt of it is chain'd up with a cold *ligature*, as we phancie the fire to be lock'd up in a cold *Flint*. This will relieve the *prifoner*. And thirdly, will aſſiſt the *winy* vigor for them that would uſe it in ſtead of a ſparkling *Wine*. Fourthly, 'Tis a good ſign of much kindneſs, and great friendſhip; it will both enliven the *ferment* for ſpeedier maturity, and alſo hold it out for more duration, both which offices it performs in *Beer*.

[...] (p. 28)

55. To return for *Red-ſtrake*; 'tis a good drink as ſoon as well *fermented*, or within a *moneth*, better after ſome *Froſts*, and when *clarified*; rich *Wine*, when it takes the *colour* of *old Sack*. In a good *Cellar* it improves in *Hogsheads* the ſecond year; in *Bottles* and *sandy Cellars* keeps the *Records* of late *revolutions* and old *Majoralties*. *Quære* the manner of laying them up in *sand houſes*.

56. I tried ſome *Bottles* all a *Summer* in the bottom of a *Fountain*; and I prefer that way where it may be had. And 'tis ſomewhat ſtrange if the Land be neither *dry* for a *sand-houſe*, nor *fountainous* for this better expedient. When *Cider* is ſet'd, and altogether, or almoſt *clarifi'd*, then to make it *ſpriteful* and *winy*, it ſhould be drawn into well *cork'd* and well bound *bottles*, and kept ſome time in *sand* or water; the longer the better, if the kind be good. And *Cider* being preſerv'd to due *age*, *bottl'd* and kept in cool places,

conservatories, and *refrigerating* springs) it does almost by time turn to *Aqua-vitæ*; the *Bottles* smok at the opening, and it catches *flame* speedily, and will burn like a *spirit* of *Wine*, with a fiery taste; and it is a laudable way of trying the vigour of *Cider* by its promptness to *burn*, and take *fire*, and from the quantity of *Aqua-vitæ* which it yields.

57. I must not prescribe to other *Palates*, by asserting how good *Cider* may be made, or to compare it with *Wines*: But when the late *King* (of blessed memory) came to *Hereford* in his distress, and such of the *Gentry* of *Worcestershire* as were brought thither as *Prisoners*; both *King*, *Nobility* and *Gentry*, did prefer it before the best *Wines* those parts afforded; and to my knowledge that *Cider* had no kind of *Mixture*. Generally all the *Gentry* of *Herefordshire* do abhor all mixtures.

Yet if any man have a desire to try *conclusions*, and by a harmless *Art* to convert *Cider* into rich *Canary-wine*; let the *Cider* be of the former year, *Masculine* and in full body, yet pleasant, and well tasted of the *Apple*: into such *Cider* put a *spoonful*, or *so*, of the *spirit* of *Clary*, it will make the *Liquor* so perfectly to resemble the very best *Canary*, that few good and exercised *Palates* will be able to distinguish it. (pp. 21-29)

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✎ *From Sir Paul Neil's Discourse of Cider* ✎

The only thing I shall endeavour, being to prescribe a way to make a sort of *Cider* pleasant and quick of taste, and yet wholesome to *drink*, sometimes, and in a moderate proportion: For, if this be an *Herésie*, I must confess my self guilty; that I prefer *Canary-wine*, *Verdea*, the pleasantest *Wines* of *Greece*, and the *High-country-wines* before the harsh *Sherries*, *Vin de Hermitage*, [ST editorial note: I don't know of any reference earlier than this, in English, to *Hermitage*] and the *Italian* and *Portugal* rough *Wines*, or the best *Graves-wines*; not at all regarding that I am told, and do *believe*, that these harsh *Wines* are more comfortable to the *stomack*, and a *Surfeit* of them less *noxious*, when taken; not to be taken but with drinking greater quantities than can with safety be taken of those other pleasant *Wines*: I satisfying my self with

this, that I like the *pleasant Wines* best; which yet are so wholesome that a man may drink a moderate quantity of them without prejudice. (p. 31)

‡ *Pot-gun-drink* ‡

Now, for knowing when it is fit to *Bottle*, I know no certain *Rule* that can be given, but to *broach* the *Vessel* with a small *Piercer*, and in that *hole* to fit a *peg*, and now and then (two or times in a (p. 36) day) draw a little, and see what fineness it is of; for when it is *bottled* it must not be perfectly *fine*; for if it be so, it will not *fret* in the *bottle*, which gives it a fine quickness, and will make it *mantle* and sparkle in the *glass*, when you pour it out; And if it be too thick when it is *bottled*, then, when it hath stood some time in the *bottles* it will *ferment* so much that it may possibly either drive out the *corks*, or break the *bottles*, or at least be of that sort (which some call *Potgun-drink*) that when you open the *bottles* it will fly about the house, and be so *windy* and *cutting* that it will be inconvenient to drink: For the right *temper* of *Bottle-Cider* is, that it *mantle* a little and *sparkle* when it is put out into the *glass*; but if it *froth* and *fly* it was *bottled* too soon: Now the *temper* of the *Cider* is so nice, that it is very hard when you *bottle* it to foretell which of these two conditions it will have: but it is very easie within a few days after (that is to say, about a *week*, or so) to find its *temper* as to this point. For first, if it be *bottled* too soon; by this time it will begin to *ferment* in the *Bottles*, and in that case you must open the *Bottles*, and let them stand open two or three *minutes*, that that abundance of *spirits* may have *Vent*, which otherwise kept in would in a short time make it of that *sort* I called before *Pot-gun-drink*; but being let out, that danger will be avoided, and the *Cider* (without danger of breaking the *bottles*) will *keep* and *ferment*, but not too much. Now this is so easie a *remedy*, that I would advise all men rather to erre on the hand of *bottling* it too soon, then let it be too *fine* when they *bottle* it; for if so, it will not *fret* in the *bottle* at all; and, consequently, want that *brißkneß* which is desirable.

Yet even in this case there is a *Remedy*, but such a one as I am always very careful to avoid, that so I may have nothing (how little soever) in the *Cider* but the *juice* of the *Apple*: But the *remedy* is, in case you be put to a necessity to use it, that you open every *bottle* after it hath been *bottled* about a week

or fo, and put into each *bottle* a little piece of *white Sugar*, about the bignefs of a *Nutmeg*, and this will fet it into a little *fermentation*, and give it that *brisknefs* which otherwife it would have wanted. (*Sir Paul Neil's Discourse of Cider*, pp. 35-36)

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❧ *From: Of Cider., By Capt. TAYLOR.* ❧

Red-strakes and other *Cider-apples* when *ripe* (which you may know partly by the blacknefs of the *Kernels*, and partly by the *colour* and *smell* of the fruit) ought to be gathered in *Baskets* or *Bags*, preserved from bruifing, and laid up in heaps in the *Orchard* to *sweat*; covered every night from the *dew*: Or else, in a *Barn-floor* (or the like) with some *Wheat* or *Rye-straw* under them, being kept fo long till you find, by their *mellowing*, they are fit for the *Mill*.

They that grind, or bruife the *Apples* presently upon their *gathering*, receive fo much *liquor* from them, that between *twenty* or *twenty two Bushels* will make a *Hogshead* of *Cider*: but this *Cider* will neither *keep* fo well, nor *drink* with fuch a *fragrancy* as is desired and endeavoured.

They that keep them a *moneth* or *six weeks* hoarded, allow about *thirty bushels* to the making of a *Hogshead*; but this hath alfo an inconvenienc; in that the *Cider* becomes not *fine*, or fit for drinking, fo conveniently as a *mean* betwixt thefe two will afford.

Keep them about a *fort-night* in a *board*, and order them to be of fuch a *caft* by this *Mellowing*, that about *twenty five* (p. 49) *Bushels* may make a *Hogshead*, after which mellowing proceed thus.

1. *Pick* and *clear* your *Apples* from their *stalks*, *leaves*, *moazinefs*, or any thing that tends toward *rottennefs* or decay.

2. Lay them before the *stone* in the *Cider-mill*, or else beat them small with *Beaters* (fuch as *Paviers* ufe to fix their pitching) in deep *troughs* of *Wood* or *Stone*, till they are fit for the *Prefs*.

3. Having laid clean *wheat-straw* in the bottome of your *Prefs*, lay a heap of bruifed *Apples* upon it, and fo with small handfuls or *wijps* of *straw*, which by twisting takes along with it the ends of the *straw* laid firft in the

bottom, proceed with the bruised *Apples*, and follow the heaps with your twisted *straw*, till it come to the height of two foot, or two foot and a half; and so with some *straw* drawn in by *twisting*, and turned over the top of it (so that the bruised *Apples* are set as it were into a deep *Chees-vat* of *straw*, from which the Country people call it their *Cider-cheese*) let the *board* fall upon it *even* and *flat*, and so engage the force of your *screw* or *Press* so long as any *Liquor* will run from it. Instead of this *Cheese* others use *baggs* of *Hair-cloth*.

4. Take this *Liquor* thus forced by the *Press*, and *strain* it through a *strainer* of *hair* into a *Vat*, from whence straight (or that day) in *pails* carry it to the *Cellar*, tunning it up presently in such *Vessels* as you intend to preserve it in; for I cannot approve of a long *evaporation* of *spirits*, and then a disturbance after it settles.

5. Let your *Vessels* be very tight and clean wherein you put your *Cider* to settle: The best form is the *Stund* or *Stand*, which is set upon the lesser end, from the top *tapering* downwards; as suppose the *head* to be *thirty* inches *diameter*, let then the *bottom* be but *eighteen* or *twenty* inches in *diameter*; let the *Tun-hole* or *Bung-hole* be on the one side *outwards*, toward the *top*. The reason of the goodness of this *form* of *Vessel* is, because *Cider* (as all strong *Liquors*) after *fermentation* and working, contracts a *cream* or *skin* on the *top* of them, which in this *form* of *Vessel* is as it sinks *contracted*, and fortified by that contraction, and will draw fresh to the last drop; whereas in our ordinary *Vessels*, when drawn out about the half or middle, this *skin dilates* and *breaks*, and without a quick draught decays and dies.

6. Reserve a *Pottle* or *Gallon* of the *Liquor* to fill up the *Vessel* to the brim of the *Bung-hole*, as oft as the *fermentation* and working lessens the *Liquor*, till it hath done its work.

7. When it hath completed its work, and that the *Vessel* is filled up to the *bung-hole*, stop it up close with well mix'd *clay*, and well tempered, with a handful of *Bay-salt* laid upon the top of the (p. 50) *clay*, to keep it moist, and renewed as oft as need shall require; for if the *clay* grows dry it gives *vent* to the *spirits* of the *Liquor*, by which it suffers decay.

I am against either the *boiling* of *Cider*, or the hanging of a bag of *Spices* in it, or the use of *Ginger* in drinking it; by which things people labour to correct that *windiness* which they fancy to be in it: I think *Cider* not *windy*; those that use to drink it are most free from *windiness*; perhaps the *virtue* of

it is such, as that once ripened and mellowed, the drinking of it in such strength combats with that *wind* which lies insensibly latent in the body. The *Cider* made and sold here in *London* in *Bottles* may have that *windiness* with it as *Bottle-beer* hath, because they were never suffered to *ferment*: But those that have remarked the strength and vigour of its *fermentation*, what weighty things it will cast up from the bottome to the top, and with how many bubbles and bladders of *wind* it doth *work*, will believe that it clears it self by that operation of all such injurious *qualities*.

To preserve *Cider* in *Bottles* I recommend unto you my own *Experience*, which is, Not to *bottle* it up before *fermentation*; for that incorporates the *windy quality*, which otherwise would be ejected by this operation: This violent suppression of *fermentation* makes it *windy* in drinking, (though I confess *briske* to the taste, and *sprightly* cutting to the *Palate*.) But after *fermentation*, the *Cider* resting two, three, or four Months, draw it, and *bottle* it up, and so lay it in a *Repository* of cool *springing water*, two or three foot, or more, deep; this keeps the *spirits*, and the best of the *spirits* of it together: This makes it drink quick and lively; it comes into the *glass* not *pale* or troubled, but bright *yellow*, with a speedy vanishing *nittiness*, (as the *Vintners* call it) which *evaporates* with a *sparkling* and *whizzing* noise; And than this I never tasted either *Wine* or *Cider* that pleased better: Infomuch that a *Noble-man* tasting of a *Bottle* out of the *water* (himself a great *Ciderist*) protested the excellency of it, and made with much greater charges, at his own dwelling, a *water Repository* for his *Cider*, with good success. (pp. 48-50)