

drinkers, by long usage, have acquired a liking for these poisonous drugs, and would not be satisfied without them.

London is famed for its porter, and the following is one of the reasons:—'The Thames water at London is fattened by the washings of hills and the dirt of sewers, which gives it a thick body and a muddy taste, and therefore it finds well, and makes most drink with less malt.'—*Maison Rustique, Article Brewhouse.*

WINE.

The vine grows extensively in volcanic countries. The best wines of Italy are produced in the neighborhood of Vesuvius.

The principal wines used in this country are port, sherry, claret, champagne, madeira, hock, marsala, cape, &c.

'A large quantity of brandy is always mixed with the wines shipped from Oporto for England. Genuine unmixed port wine is very rarely met with in this country. We have been so long accustomed to the compounded article, that were it possible to procure it unmixed, it is doubtful whether it would be at all suited to our taste.'—*McCulloch's Dict. p. 1416.*

'The total produce of the vineyards of France is about 35,000,000 hectolitres (770,000,000 imperial gallons), worth 510,000,000 francs, (£21,600,000).'—*McCulloch's Dict. p. 1419.*

In 1825, Mr. Robinson, Chancellor of the Exchequer, afterwards Lord Ripon, reduced the wine duties about one-half, which caused an increase in the consumption of wines in Great Britain from 4,150,000, to between 6 and 7 million imperial gallons.

The practice of adulterating wine is of ancient origin. In England we have early notices of the practice. Edward III., in a letter to the mayor of London, complains of the adulterations of the wine merchants: 'They do mingle corrupt wines with other wine, and are not afraid to sell the wines so mixed and corrupted at the same price as they sell the good and pure, to the corruption of the bodily health of those who buy wine by retail.'

'There is in the city a certain fraternity of chemical operators, who work underground, in holes, caverns, and dark retirements, to conceal their mysteries from the eyes and observations of mankind. These subterraneous philosophers are daily employed in the transmutation of liquors, and by the power of magical drugs and incantations, raising, under the streets of London, the choicest products of the hills and valleys of France. They can squeeze Bordeaux out of the sloe, and draw champagne from an apple.'—*Addison, in the Tatler.*

The following recipe for making port is taken from a wine guide:—'Take of good cider four gallons, of the juice of red beet two quarts, logwood four ounces, rhatamy root, bruised, half a pound. First infuse the logwood and rhatamy root in brandy and a gallon of cider for one week, then strain off the liquor, and mix the other ingredients, keep it in a cask for a month, when it will be fit to bottle.'

'The manufactured trash which is selling in London under the name of cape, champagne, burgundy, barsac, sauterie, &c., are so many specious poisons, which the cheapness of the common and inferior wines of the Cape allows the vendors of them to use as the basis of the several compositions, at the expense of the stomach and bowels of their customers.'—*Quarterly Review, No. 43.*

The Mechanics' Magazine gives the following analysis of a bottle of cheap port wine.—'Spirits of wine 3 ounces, cider 14 ounces, sugar 1½ ounce, alum 2 scruples, tartaric acid 1 scruple, strong decoction of logwood 4 ounces.'

'If a butt of sherry is too high in color, take a quart of warm sheep or lamb's blood, mix it with the wine, and when thoroughly fine draw it off, when you will find the color as pale as necessary.'—*The Vintner's and Victualler's Guide, p. 238.*

'To produce a beautiful red color, take of raspings of red sanders wood six ounces, spirits of wine one quart; infuse fourteen days, and filter through paper for use.'—*Palmer's Publicans' Director, p. 91.*

'To hinder wine from turning, put a pound of melted lead in fair water in your cask, pretty warm, and stop it close.'—*Graham's Preparation of Wines, p. 31.*

Wine merchants persuade themselves that the minute quantity of lead employed for this purpose is perfectly harmless; but chemical analysis proves the contrary; and it must be pronounced as highly deleterious. Lead, in whatever state, taken into the stomach, occasions terrible diseases; and wine, adulterated with the minutest quantity of it, becomes a slow poison. The merchant or dealer who practises this dangerous sophistication adds the crime of murder to that of fraud, and deliberately scatters the seeds of disease and death among those who contribute to his emolument.'—*Accum's Culinary Poisons, p. 95.*

Sugar of lead, cerusse, and still more frequently litharge, are mixed with acid or sharp-tasted wines, in order to render them less so. Sugar-of-lead gives a sweet astringent metallic taste, constriction of the throat, pain in the stomach, desire to vomit, or vomiting, ætid eructations, hiccup, difficulty in respiration, thirst, cramps, coldness of limbs, convulsions, changes of feature, delirium.'—*Orfila on Poisons.*

Numberless instances of the fatal consequences resulting from the use of adulterated wine might be given—one must suffice. Dr. Warren, in his Medical Essays, relates the circumstances of thirty-two persons who became seriously ill after indulging in white wine, which had been adulterated with lead. One of them died, and another became paralytic.

Dr. Lees remarks, that in 1832 he met with several cases of cholera, apparently induced by drinking cheap port wine.

The extensive system of adulteration carried on in the Channel Islands will appear from the following table:—

	Shipped from Oporto to the Channel Islands.	Shipped from the Channel Islands to London.
1826,	38 Gals.	293 Galle.
1827,	99	99
1828,	73	75
1829,	...	90
1830,	...	147
1831,	...	143
1832,	...	363
1833,	...	862

MEDICAL OPINION RESPECTING THE USE OF WINE IN OLD AGE.

The *Edinburgh Medical and Surgical Journal*, for April, 1840, in reviewing Dr Day's newly published work on 'Diseases of Advanced Life,' administers the following rebuke to that gentleman, for recommending the use of wine to aged individuals:—

'About wine, tea, coffee, and other liquors, physicians always become eloquent, and sometimes speak not a little nonsense. Dr. Day cautions against excess; and thinks that to those who have not indulged in the use of wine, it may be well to say, "Drink no longer water; but use a little wine for thy stomach's sake, and thine often infirmities." The wisdom of advising this as a dietetic or an oinchoresic direction may be greatly doubted. It seems almost as if it were one of those texts by which the comfortable dean, with reddish nose, and a decanter of tawney port before him, in the snug old-fashioned parlor of the deanery, encouraged himself to taste his daily doze of two ample pints. Surely it must occur to any educated man reading the epistles, that they were written for more elevated and nobler purposes than instructing men whether they should drink wine, or refrain from that generous but somewhat fiery liquor; and that St. Paul, though an excellent apostle and theologian, might have