

pears to be worthy of the labors of the patriot and the chemist.

The grain distillery of Ireland is also peculiarly worthy of American attention. They generally distil from malted grain; a practice little known, and less pursued in the U. States. The quality of spirits distilled from malted grain and matured by care and time, is much superior to any idea, which is generally entertained by the native American consumers. Justly prejudiced against the ardent, harsh, and new grain spirits of our country, called whiskey, all distilled liquors, made from our grain, are despised and disliked by many, without an attempt to introduce improvements from abroad.

Important discoveries in the manufacture of spirits and beers have been made by American genius. The discovery of colonel Alexander Anderson, a native of Maryland, now of Philadelphia, in regard to the practicability of brewing with a considerable mixture of unmalted Indian corn; the discovery by the reverend Burgess Alison, lately of New-Jersey, now of Philadelphia, of the mode of extracting the essential oils from spirits when burnt; and the discovery by the last gentleman of the practicability of profitable distillation from the common Indian corn-stalk, will be found worthy of the attention of the enquiring artist. The two first are certain advantages: the last is said to promise much according to several early but imperfect experiments.

The vast consumption of inferior low-priced foreign wines in this country is worthy of considerable attention on this occasion. The wines imported into the U. States are about two millions of gallons per annum. Some are re-shipt. As before observed, perry, cider and peach-brandy are far preferable to sharp and ill-flavored wines. The improvement and increase of all our liquors would have a tendency to diminish the use of those in a degree worthy of the attention of the cultivator, who raises the materials for our distilleries; and of the manufacturers and capitalists whose industry, skill and money are employed in the business.

The household preparations of fruit liquors in many families, and even by distillers from the fresh and dried peach, grape, currant, cherry, &c. are not unworthy of our attention and particularly as it is probable they will lead to many useful experiments in the cultivation of the vine and the manufactory of its proper juice, in a country like this, whose southern regions produce the orange in its most perfect state as Spain and Portugal, and whose more northern districts extend into the climates of the Claret, the Sauterne, the Tokay, the Hock, the Burgundy and the Champagne.

The most enormous expences of the American revolutionary war and the deep-est sufferings of the patriot army, were those produced by the frequent destitution of wine, good distilled spirits and porter. It is therefore of the greatest importance to our possible military operations, that we have already a quantity of some of these liquors, steadily manufactured in our country from our own materials, equal at least to ten millions of gallons. Let us then improve the manufacture on the principles of good business, free from foreign spoliation, and of public spirit, raised by foreign indignity, outrage and confiscation.

It will not be useless or impertinent to the public interests to entreat the attention of the learned practitioners of the healing art and other philosophers to this subject. It is for them to inform us, by what domestic American substitute we can, in our various climates, most beneficially shut out the poison of any particular foreign liquors. The medicinal port of G. Brittain as our physicians can demonstrate, is far less wholesome than the pure extracts of hops and grain, which compose our whole tribe of beers. Foreign liquors are often adulterated. The abundance of our ingredients or materials exempt us from the temptation to sophisticate the American drinks. A method to give a body to our fermented liquors, after the manner of the Madeira and Sherry wines, which will enable us to keep them sound in unglazed casks and in uncorked bottles, is worthy of the consideration of the learned, able and patriotic chemist.

JURISCOLA.

From the National Intelligencer. To the Cultivators, the Capitalists, and the Manufacturers of the United States.

This paper will be devoted to the exposition of the value, fruit and grain distilleries and breweries of the United States: a great, important, increasing and imperfect branch of American manufactures.

It is stated to Congress, in the report of the 17th of April by the Secretary of the Treasury, that our grain and fruit distilleries made, so long ago as the year 1801, about nine millions of gallons of spirits. The distilleries from foreign molasses and coarse sugars produced, in addition, about three millions of gallons. The foreign spirits imported, in each of the years 1806 and 1807, when foreign molasses had failed, were nearly ten millions of gallons. Our malt liquors are nearly equal to our consumption, for we import only 185,000 gallons, and the cider and beer exported under the proper names, are 187,000 bushels a year. Our breweries are a source of real, steady and great profit. Foreign spirits are greatly advanced in price.

Two things then appear within our power in the business of these common drinks: first, to improve the quality, and secondly, to increase the quantity. Apple orchards and pear orchards are very profitable in the U. States. By them we can increase the good old farmer's manufacture, American cider, and we can furnish raw material for the distillation of apple brandy, which when well made and ripened by keeping is an excellent spirit. To this may be added peach orchards and pear orchards, for the manufactory of peach brandy and perry, or pear cider. These liquors are superior to the Spanish brandy and French rum, and to the Sauterne, Foyal and other inferior wines.

Among the means of supporting the agriculture of this country, it is believed that there is none more sure, more easily practicable, nor more extensive than the manufacturing out of our canes, orchards and grain, substitutes for the foreign beer, cider and spirits, and even for bad wines which we import, and for the spirits made from imported molasses. The quantities of foreign spirits, at 10 millions of gallons, of beer at 185,000 gallons, and of spirits distilled from foreign sweets, may be safely computed at 14 millions of gallons. These being often of four, and other high proofs, would require above six millions of bushels of grain to supply the distillers, and more would be required to make beer, who should be employed in manufacturing American spirits to substitute for foreign. This quantity of grain is greater than that which would be required to make all the wheat flour we ever exported in a year. The nations, who scandalously injure our rights, would soon lose the supply of our flour, the sales of their spirits and molasses for distilling, and often the freight of both, and their navies and privateers would lose the opportunity to plunder our property. So far as the cane, our new and valuable acquisition, could supply coarse sugars and molasses, the Louisiana planters would reap the benefit. From the sugar plantations on the Gulf of Mexico to the orchards of the northern and eastern states, nearly all the American cultivators might share in the supply of the raw materials, whether cider, or spirits or beer should be chosen for the drink of the consumer.

The Breweries of Europe afford us the safe and easy means to extend our present stock of information, in that very useful art and trade. The domestic brewery, or household or family brew, is practicable in our climate as it is in the British Isles. The quantity of grain required to make one barrel of beer is 1786, by the old method, and is now worth 95 to 100 cents per bushel. The quantity of water required is 100 to 120 gallons.