

**Liqueurs spiritueuses pour la table, ou d'agrément,
dout l'aromate ou parfum se prend dans les matières
végétales odorantes qui suivent**

Ms. Codex 1857

Finding aid prepared by Donna Brandolisio.

Last updated on May 09, 2019.

University of Pennsylvania, Kislak Center for Special Collections, Rare Books and Manuscripts

October 2017

Table of Contents

Summary Information.....	3
Scope and Contents.....	3
Table of contents.....	4
Administrative Information.....	4
Controlled Access Headings.....	5
Collection Inventory.....	6

Summary Information

Repository	University of Pennsylvania: Kislak Center for Special Collections, Rare Books and Manuscripts
Title	Liqueurs spiritueuses pour la table, ou d'agrément, dont l'aromate ou parfum se prend dans les matières végétales odorantes qui suivent
Call number	Ms. Codex 1857
Date	circa 1810
Extent	1 volume
Language	French
Language Note	In French.
Abstract	Oversize volume written in French comprising a treatise on making liquors. The detailed and densely written volume was created by an unknown compiler around 1810.

Cite as:

Liqueurs spiritueuses pour la table, ou d'agrément, dont l'aromate ou parfum se prend dans les matières végétales odorantes qui suivent, circa 1810., Ms. Codex 1857, Kislak Center for Special Collections, Rare Books and Manuscripts, University of Pennsylvania

Scope and Contents

Oversize volume written in French comprising a treatise on making liquors. The detailed and densely written volume was created by an unknown compiler around 1810. The collection of recipes included are for making cordials, digestives, elixirs, infusions, liquors, oils, ratafias, and wines. Many of the recipes for making liquors and wines are derived from flowers, fruit, grains, plants, and spices. Introductory and instructional sections concerning coloration, distillation, fermentation, filtration, and infusion are included in the volume. There are many citations of contemporary authors who were experts in their fields of in creating liquors and distillation. A table of contents is on the first leaf of the volume consisting of four main chapters with numerous sub-sections.

Table of contents

Introduction -- Chap. I. Histoire des liqueurs de table -- Chap. II. Différentes bases de liqueur -- Chap. III. Du laboratoire d'un liquoriste, & de principales opérations de son art -- Chap. IV. des différentes espèces de liqueurs de goût, de leur fabrication proprement dite, & de moyens de les perfectionner & de les conserver.

Administrative Information

University of Pennsylvania, Kislak Center for Special Collections, Rare Books and Manuscripts

October 2017

Finding aid prepared by Donna Brandolisio.

Access Restrictions

This codex is available for research.

Use Restrictions

Copyright restrictions may exist. For most library holdings, the Trustees of the University of Pennsylvania do not hold copyright. It is the responsibility of the requester to seek permission from the holder of the copyright to reproduce material from the Kislak Center for Special Collections, Rare Books and Manuscripts.

Source of Acquisition

Sold by Ben Kinmont, Bookseller (Sebastopol, California), 2017.

Controlled Access Headings

FORM/GENRE(S)

- Codices (bound manuscripts)
- Manuals (instructional materials)
- Manuscripts, French--19th century
- Recipes
- Treatises

SUBJECT(S)

- Distillation--19th century
- Fermentation
- Fruit wines
- Liqueurs
- Liquors
- Liquors--Flavor and odor
- Wine and wine making

Collection Inventory

	Volume
Liqueurs spiritueuses pour la table, ou d'agrément, dont l'aromate ou parfum se prend dans les matières végétales odorantes qui suivent, circa 1810.	1