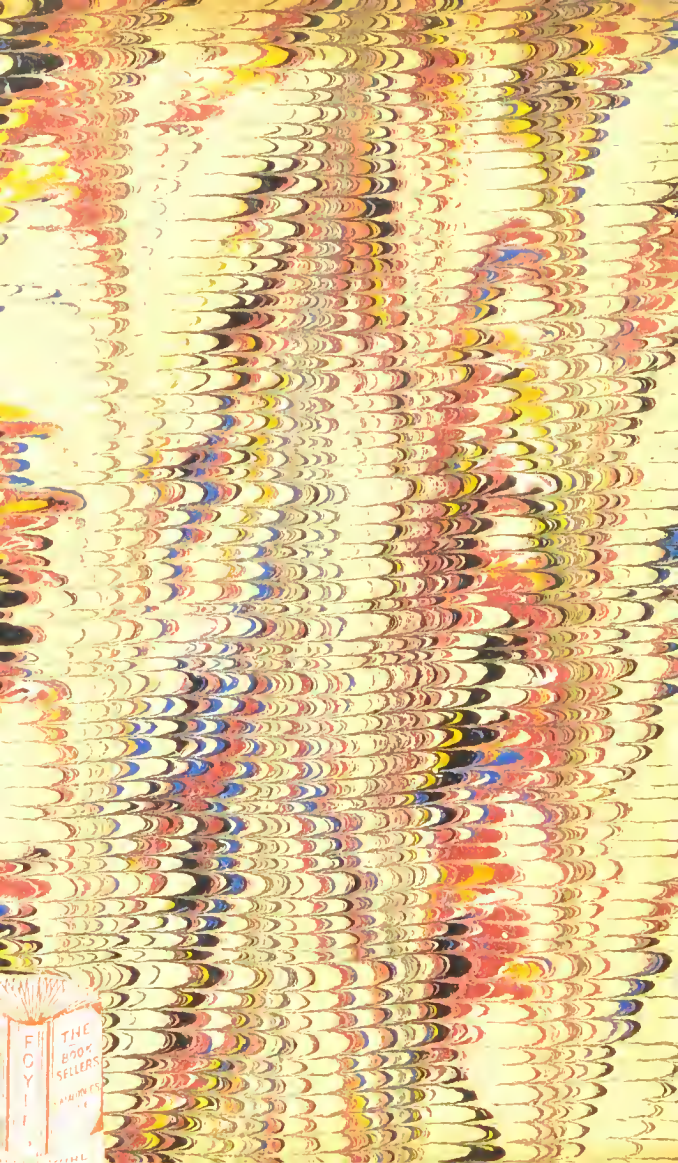


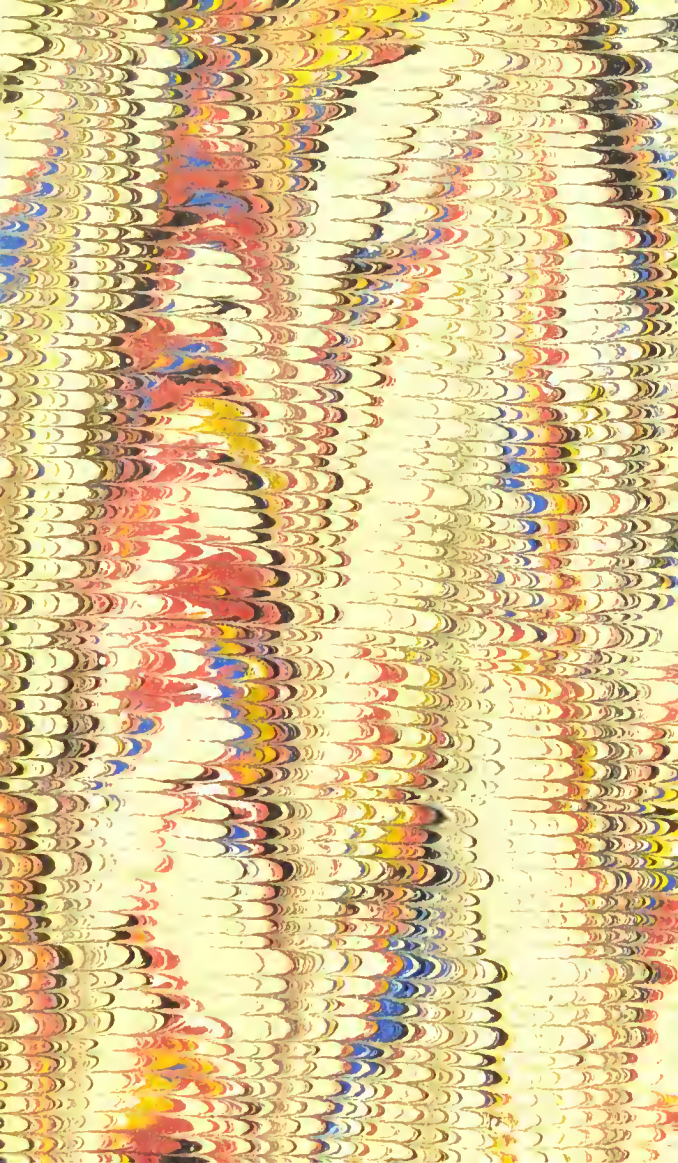
104
4



Small, illegible text or a signature at the bottom of the cover, possibly in Arabic script.



FOYI
THE BOOK
SELLERS
W. W. W. W. W.
L. L. L. L. L.



7000

50504/A

Thomas H. Myers





Digitized by the Internet Archive
in 2015

<https://archive.org/details/b22030797>

THE
COFFEE GUIDE;

FOR THE USE OF

PURCHASERS, PREPARERS, AND CONSUMERS,

WITH

REMARKS ON THE ORIGIN, CULTURE, AND MEDICINAL
PROPERTIES OF COFFEE:

AND

SOME STATEMENTS OF IMPORTS, PRICES, DUTIES, AND
CONSUMPTION OF THAT ARTICLE IN GREAT BRITAIN.

BY R. SYERS.

LIVERPOOL :

PUBLISHED BY DAVID MARPLES, AND RICHARD TAYLOR;
AND HAMILTON, ADAMS, & CO., LONDON.

1832.



D. Marples, Printer,
Liverpool.

TO THE
PROMOTERS AND MEMBERS
OF THE
BRITISH TEMPERANCE SOCIETY.

I dedicate this humble Essay to you, as a mite of tribute due to your meritorious endeavours to restrain a *besotting* sin, which is almost beyond the law's lash.

May your praise worthy efforts prosper, and keep pace with the ardent good wishes of,

Yours most obediently,

R. S.

P R E F A C E .

NEARLY forty years' experience in the Coffee trade has enabled me to draw up the contents of the following pages, which are intended to direct the uninitiated housekeeper, and all true lovers of good Coffee, in the best method of selecting the berries, and afford ample and clear instructions in regard to the culinary stages those berries have to pass through; for a very great majority of Coffee-drinkers are unacquainted with the properties of Coffee, and not sufficiently conversant in the knowledge and tact required to concoct, with this valuable article, a most agreeable and nutritious beverage.

I have entered no further into the history and culture of Coffee, than what I hope will interest but not tire the reader: its medicinal properties are set forth, to shew and satisfy consumers that Coffee is as salubrious to the system as grateful to the palate.

Two of my principal objects would be most satisfactorily attained, if the suggestions I have advanced respecting *Coffee Breweries* should eventually serve the industrious classes of the community, and encrease the consumption of an article raised with comparatively light toil in our own colonies.

Fifty years ago none but the wealthy could legally

indulge in the luxury of drinking Coffee. Since the year 1825, the *lowness* of the *merchants' prices*, in conjunction with the judicious reduction of duty at that time, has brought Coffee within reach of the moderately rich, and led to its being so freely used by the middle classes, as to cause the consumption to be encreased nearly threefold, in the comparative short space of seven years. But a wise statesman would still further reduce the impost, so as to place the article within the means and reach of the humblest of the realm.

In my humble opinion, the duty on Coffee ought not to exceed two-pence per pound. Let a poor man be enabled to purchase two ounces of *really good* Coffee for two-pence, and it will be found that the consumption of this article would wonderfully encrease, and hundreds and thousands of heads and fathers of families would be weaned from their too prevalent present propensities of drinking intoxicating liquors. I shall not dwell longer on this subject, for the prospect of such a result as the last named requires no comment.

In the year 1807, the late Edgar Corrie, Esq. published some letters on Coffee duties, which are well worth the attention of all persons interested in the Coffee trade.

THE
COFFEE GUIDE.

OUTLINE OF THE NATURAL HISTORY OF
COFFEE.

THE *Coffea Arabica*, or Coffee plant, cannot be cultivated in a climate so unsettled, and frequently so intensely cold, as that of Britain, nor in any country where the temperature is ever below fifty-five degrees of Farenheit's scale, except in hot houses.* But the Coffee tree may be raised from seed, in any tolerable good soil, that lies between the tropics; and thrives best on gently sloping ground, where water cannot lodge, having a west or south-west aspect; therefore, hilly regions are better suited to its cultivation than plains, that lie only a little above the level of the sea. Although the Coffee plant ought not to have its

* Prince Eugene raised as much Coffee in his hot-houses, as more than served for the consumption of his family.

I have myself seen Coffee that had been raised in a hot-house, at Everton, near Liverpool, the berries of which were in appearance equal to the fine green Coffee of Jamaica

roots kept moist, it derives great benefit from the leaves being frequently washed with rain. Slopes that ascend from the base of a mountain are deemed the best situations for the growth and culture of this esteemed berry, which is rapidly becoming a necessary of life.

In very hot, scorching situations, larger trees of other species are planted in rows, near the Coffee plants, to afford them umbrageous shelter.

It is truly delightful to visit the avenues formed by these beautiful, odoriferous, and useful plants, such as the citron, lime, orange, graceful cocoa-palm, and broad-leafed banana, which are always in verdure, and seldom without rich, luscious fruits, that allay thirst and please the palate—such scenes give us a token of what Eden may have been.

The Coffee plant is a bushy evergreen, that, in a natural state, grows to fourteen or sixteen feet high, but is cropt and kept dwarfish, for the advantage of more readily gathering the berries. When trimmed for this purpose, it is generally kept down to about four feet in height.

A Coffee plantation presents a pleasing

appearance at all times, but more particularly during the short period of blossoming, when it seems, as it were, to be almost covered with snow. The blossoms resemble the white jessamine flower, and are almost as odoriferous; they spring from near the foot-stalk of the leaves, and are succeeded by green berry buds, or pods, which gradually grow yellow, then red, and when quite ripe, become of a bright purple colour. When the pods have attained this last colour, they should be gathered—that is, if the planter wishes to keep the berries of the green colour so much esteemed; but many Coffee growers, and particularly those of Arabia, and other eastern parts, follow the ancient custom of suffering the pods to drop spontaneously from the tree, and gather them from the ground, or shake the trees to cause the pods to fall upon cloths that have been purposely spread on the ground for their reception. The general opinion is that the last method is the best.

The pods grow in clusters, like hips and haws, which they somewhat resemble, excepting as to size, the Coffee pod being nearly as large as a cherry.

When the pods are gathered, they are

rather moist and slightly pulpy, with a glossy skin, which grows dull, blackish, and wrinkled with age. The gathering season commences in November.

This plant is of Arabian origin, and was introduced into France about the year 1714. From this stock, the tree was planted in the West Indies, by the French settlers at Cayenne, where it flourished exceedingly, and led to its being extensively cultivated in other French settlements, and in the colonies of other nations in the West Indies. Coffee was first planted at Martinico in 1727, and at Jamaica in 1728. In Martinico and Domingo, the cultivation of Coffee has, ever since that time, been carried on very extensively, and with such attentive care, that its produce in those places became highly esteemed by consumers. But the cultivation of Coffee was carried on to an almost incredible extent in St. Domingo, where, at the time of the revolution, was raised nearly all the West India Coffee then used in Europe.

Many French planters, driven by that revolution from St. Domingo, emigrated to Jamaica, where they were permitted to settle and cultivate Coffee, which led to a vast

increase of production in that island, and to an improved mode of culture.

Compared with former times, there is now but little Coffee raised in St. Domingo. But it is very extensively cultivated in Cuba, the Spanish Main, Demerara, Berbice, Brazil, and, as before stated, in Jamaica; and latterly, in the southern parts of the United States.

In the Appendix, a few statistical remarks will be found relating to the production of Coffee in these several countries.

I believe there are no other varieties of this tree in the West Indies, except such as may have originated in the accidents of soil, situation, or climate; nor can I learn that any strongly marked varieties of this plant have ever been discovered in the eastern hemisphere: though, like apples and other fruit of any individual species, the flavour and colour of the fructiferous productions of the same family frequently materially differ; whilst the stems, branches, bark, leaves, &c. remain similar in every respect, but in that of size. The Coffee tree produces no fruit the first year, and seldom any in the second; but from the third year, the produce annually encreases, until the tree becomes six years

old, when it may be said to be in full bearing. At that age the average yielding of each pruned or dwarfish tree is, under favourable circumstances, about two pounds of serviceable berries: but trees that are suffered to rise to their natural height, have been known to yield twelve or fifteen pounds each.

A Coffee tree, in good soil, a little gravelly, will prosper and keep in bearing for about thirty years; but in loamy, damp, or chalky lands, the plant will not thrive, and is very short lived, seldom enduring beyond the seventh year. The Coffee tree is so great an impoverisher of the soil, that many planters prefer allowing the land to *run out*, and form plantations in new grounds, rather than manure the old. A good manure for Coffee plantations, is the pulpy (not parchment) skin of the pods. Much of the labour of a Coffee establishment is light; a few men suffice to plant and prune the trees, women and children are quite competent and efficient in weeding the land, and in gathering, drying, winnowing, and picking the berries; the mill-work being generally performed by cattle, water, or wind. Coffee gatherers have little baskets, or bags (kept open with sticks), slung

round their necks, into which the pods are cast as they gather them, with both hands: the contents of the little baskets are emptied into large panniers, which are taken to terraced platforms, where the pods are spread to dry in the sun.

It is customary for a whole family to engage in garbling, or picking: I have seen the master, mistress, and their children, busily engaged at that work with their slaves, to the number of twenty or more persons, from five to fifty or more years of age, all seated in good fellowship, at a large, broad table, loaded with undressed Coffee, carefully separating the sound from the black, blighted, and broken berries. The berries should be again exposed to dry, *after* picking; by which process their fresh colour is longer preserved: * for this purpose cloths are used, in each of which about twelve or twenty pounds of Coffee are taken to the platforms, where it is spread out in the sun. I have noticed that families thus employed are as weatherwise as

* I have shipped fine *green* Coffee in St. Domingo, which, during the troubles in that country, had not been sufficiently *dried in the berry*—this Coffee invariably proved *white* coloured, when landed in England.

ants, for on the threatening approach of a *really* rain-loaded cloud, the whole household rush to the platform, where each individual gathers together the four ends of a cloth, and, thus loaded, runs for several successive journeys to deposit the drying crop in the granary.

The pods not intended for seed are spread on platforms, where the pulpy matter ferments and evaporates, in about three weeks, leaving the outward covering dry and hard. Some planters prefer to remove the pulp soon after the pods are gathered, by means of a mill with a fluted roller, and *immediately* afterwards, have the berries washed and dried. But although by this process the berries remain longer in a green state, and consequently are of greater price, yet the flavour of the Coffee is inferior to that which is cured in the following manner.

When the pods have become dark-coloured, dry, and hard, they are sometimes bruised in large mortars, but more generally in mills, with large wooden rollers, or crushing wheels, that are put in motion by wind, water, oxen, horses, mules, and *sometimes by men*. When

the outside husk is removed, another covering is met with, resembling thin parchment. This second covering is dried, bruised, and winnowed from the berry, which is sometimes a single round seed, with a slight chasm on one side, running from end to end; but the far greater part of the pods contain each two berries, about the size of a very small horse-bean, convex on one side, and flat on the other; along the flat side there is also a chasm or furrow. These twin berries lie with the flat sides towards each other, whilst in the pod.

After the berries are extracted, there is frequently found a very thin membrane, adhering to them. This adjunct should, if possible, be removed by the planter. Some of my friends copy the practice of the Asiatics, and get rid of this membrane and other impurities by washing the berries, and scrubbing them with cloths, just previous to their being roasted; but the berries should be carefully and fully dried before the roasting process commences.

Some people call the entire fruit a cherry, I have styled it a pod, and thus distinguished

it from the kernel or berry, which is the only useful part of the fruit. Of which I shall now proceed to treat at large.

TEXTURE OF THE COFFEE BERRY.

The texture of Coffee-berries, which is of material consideration in their value, may be classed under three heads.

First, the solid, which, something like horn, inclines midway between toughness and brittleness; this is the texture of all fine green Coffee.

Second, a softer kind, sometimes pithy, and even spongy; much of this class is well-flavoured, though inclining to be weak; the spongy sorts, indeed, are often weak, even to insipidity.

Thirdly, the flinty berry, seldom good in use, and if foxy coloured, often very bitter.

Coffee is imported from the West Indies of all the above textures.

The prevailing textures of East India Coffee may be ranked under the second head, or sometimes between the first and second classes. The generally softer texture of East India Coffee may be attributed to its having

been suffered fully to ripen on the tree ; age also softens the Coffee berry, and most of the Eastern Coffee is old when imported into Europe.

COLOUR, SIZE, &c. OF THE COFFEE BERRY.

Coffee-berries have great variety of colours, but it may suffice to place them under eight general heads :

1. The fine bright green.*
2. The duller green, but not opaque.
3. The grey and greyish.
4. The tawny, on a palish ground.
5. The foxy, both on a palish and a greenish ground.
6. The white.
7. The red, and the very dingy opaque.
8. The black, or triage (trash), in which all Coffee that is much broken is included.

The price of Coffee, whilst in a raw state, depends very much on its colour: the scale of value descends generally according to the above list, from the bright green down to the black.

* I use the word "green," in preference to that of "blue."

Coffee of all the above colours is produced in the West Indies, but I scarcely ever saw any very bright green Coffee imported from the eastern hemisphere. The finest green Coffee (in any thing like large quantities,) comes from Jamaica; but the great bulk of all the Coffee grown in the Windward Antilles Islands, though not quite so fine, is, also of a good greenish colour, and, taken in the aggregate, is the best cleaned of all West India Coffee, nor is there ever much white, and very seldom any of the foxy-coloured, sent from those islands. As to the black and broken berries, they are generally made up and exported in separate packages.

Most pale Coffee-berries are soft and spongy; red are generally flinty; and black always hard. There ought not to be a single black berry in any parcel of well cleaned Coffee, however large, nor should good Coffee be at all mixed with broken berries. Eastern Coffee is too frequently imported in a mixed state, and in this particualar some of the West India planters are sadly inattentive. The black berries are very appropriately called trash, and trash they truly are; it is this and other rubbish, that enable traders to sell

cheap *Coffee*, which might be classed under the head of slow poison. Government ought to prohibit the importation of all black Coffee.

It would be fruitless to attempt to give a proper knowledge of the value of all the different coloured Coffee: personal attention, and long practice, can only properly instruct any person on this point; and even after long experience in the trade, I have known many tolerable judges at fault, as to the strength and flavour of many deceitful parcels of Coffee, that are more pleasing to the eye than the palate.

The dark green Coffee, when transparent, commands the greatest price; but transparent light green is preferable to the opaque dark green; for opaque raw Coffee-berries are never desirable. There can be no better general guide to the purchaser of raw Coffee than greenness, transparency, evenness,* and cleanness, which are the main attributes of good *saleable* Coffee; but very much Coffee that is of a palish or greyish green colour, will be found excellent in use; and it should be kept

* Both as to the size and *colour* of the berries; for instance, green and white berries ill assort together, though both may be good separately.

in remembrance that the *very greenest* Coffee becomes of a *greyish* green colour when old.

I prefer the middle-sized berry to all others, but the berries of each parcel should be as nearly of equal size as possible. Large Coffee berries incline to be of soft texture, and are generally weak in use.

Some persons prefer the *round* berries to those that are flat, but this preference is not founded in reason, any more than it would be to prefer a round-shaped apple to one of an oblong form, from the same tree; for who knows or cares about the original shape of an apple when baked in a pie? As little difference is there between the round and flatter shaped Coffee-berries, when used in infusion. Old trees have most round berries, and it is said that the outermost pod of every branch contains a round berry.

Broken berries are not desirable, and if *much* broken ought to be avoided; for it is a singular fact, that infusions made from berries that have been much broken in the curing, are always greatly inferior in strength to infusions made with those that have been roasted in an unbroken state; therefore, broken berries are of less value than whole ones, even

though both should be of *the same colour*. But although the presenee of a few broken berries reduces the price, they do not so altogether spoil the pareel, as is done by the admixture of a very few black berries. I have often found that *one single* hard blaek berry gives a nauseous flavour to two or threc ounces of otherwise good Coffee. Be careful then not to purchase Coffee mixed with blaek berries, *or pick them out of the parcel and throw them away*, for it would be wrong to give them even to dogs. In many parcels of Coffee it is difficult to aseertain, by its colour, if infusions made with it will be insipid or otherwise; but all pale coloured Coffee is generally weak, and white Coffee is almost always so; the pale green is sometimes flavourless; but the deeper greens, the tawny, and the *slightly* red on palish grounds, are generally of good strength, if the berries be whole, even-sized, and moderately solid.

The richest flavoured Coffee I ever met with was a eask of six years old from Jamaica, the berries of which were full-sized, and of a bright tawny colour on a palish ground, resembling the yellow Java, which is a delieious kind of Coffee.

Red foxy coloured Coffee is bitter and unpleasant, and the black and blackish Coffee I would advise every one to avoid altogether.

TASTE, SMELL, AND GENERAL CHOICE OF
RAW COFFEE.

It is the custom of many traders to chew and smell at raw Coffee berries, and in many cases these practices have good results; for the *positively* sweet Coffee is thus easily distinguished from the unclean; but there are a vast many parcels that defy this and all other tests but that of infusion; which may in some measure account for inferior Coffee being occasionally met with in the shops of experienced and honest traders, whose judgment has been deceived, *yet the article must be sold*. It would be well if purchasers made a point of endeavouring to learn what other articles were brought over in the same vessel with the Coffee which they may be about to purchase; for Coffee is an article that soon imbibes offensive odours and flavours, whenever stowed near sugar, rum, hides, pimento, &c. The effluvia of bilge-water is of itself sufficient to impregnate Coffee (particularly in bags)

with nauseous qualities : therefore those vessels that load with Coffee only, are the best for purchasers to select the article from.

Raw sugar and roasted Coffee assimilate most agreeably at the breakfast-table ; but raw sugar and raw Coffee often form an unnatural union on ship-board, from whence odious results ensue, as any one may discover who will attempt to drink the disgusting infusions sometimes prepared from sugar-damaged Coffee. I have sometimes found that time, and exposure to the air, will remove a portion of such disagreeable effluvias and tastes, whilst many other parcels, thus circumstanced, have defied both time and trouble ; and so obnoxious have some of them been, as to compel me to withdraw from their proximity to imbibe purer air, whilst the article has been grinding ; and when I have essayed to make a second trial of the vile infusion made from bad or damaged Coffee, my stomach has rebelled, and loathingly refused the nauseous beverage.

I would not recommend the *new* fine green Coffee to be bought for *present use* ; for there is an acidulous oil in all new Coffee. But it is good to buy this kind of new green Coffee

to lay by a few years to mellow, when it will have lost its acidity, and agree with the most delicate stomachs.

Old Coffee, though generally milder, and consequently a little weaker, ought always to be preferred to the new, on account of its being more wholesome. Every person, therefore, who can afford, should lay in a large family stock of raw Coffee: nor is it unworthy of attention, that the longer we continue to drink any particular beverage, the more do our palates become reconciled and even wedded to it. Why this is not so much the case with solid food, wiser men than myself must determine.

I consider Coffee to be at the best age when five years old.

Purchasers ought not to hesitate at giving an extra price for *good* Coffee, for in so doing they are most likely to obtain a fine-flavoured beverage, and that grand *desideratum* of Coffee infusions—*strength without rankness*. The gain in strength alone is often equivalent to the value of the additional outlay; for cheap Coffee is generally weak and insipid, and frequently in other respects very disagreeable; it may, therefore, be truly said that high-priced Coffee is not the dearest.

THE COMPARATIVE EXPENSE OF
COFFEE.

For a long time I considered Coffee to be far more expensive than tea; but the following experiment has altered my opinion.

I took a quarter of a pound of tea at 7s. per pound; the cost of which being 1s. 9d., agrees with the price of a pound of *good* Coffee. I took six tea-spoonfuls of the tea to serve five persons (that is, "a tea-spoonful for each person, and one for the pot,") and found that the quarter of a pound of tea served ten meals. I apportioned the pound of Coffee powder into nine parts, so as to serve five persons severally with two large cups of *boiled* Coffee, at each of nine different meals: thus tea had the advantage in this experiment of one meal only. This should be known to the humble and less wealthy classes, who are tied down to be economical, and yet desire to indulge in alimentary variety.

With $2\frac{1}{4}$ ounces of Coffee, 3 ounces of sugar, and a pennyworth of cream, sufficient excellent Coffee may be provided to serve five persons, at a cost of only six-pence. This being the case, I would ask if even milk

could be procured at a less charge to satisfy the same number of persons at one meal? How such an infusion is to be brewed and made nutritious and palatable, I shall state hereafter.

Sometimes I have paid 1s., and at other times 1s 3*d.* and even 1s. 6*d.* for a meal of Coffee and toast, at several Coffee-houses in England; but I will not declare that the beverages were always such as my palate approved.

The English Coffee-house keepers make their infusions too weak, and might take advantageous lessons from our French neighbours, whose Coffee infusions are brewed of such *great strength* as to enable the pleasant flavour to be retained, even when mixed with nearly an equal quantity of hot milk.

In Paris, a breakfast of hot boiled Coffee, with loaf sugar, a roll and butter, costs a *franc*, or ten-pence sterling. For a single cup of Coffee the French charge very nearly four-pence sterling.

The French waiter serves with a kettle in each hand; from the one he pours hot Coffee, and from the other hot milk, alternately into the cup, in the proportions his customer may desire.

COMPARISON OF THE FLAVOURS OF EAST-
ERN AND WESTERN COFFEE.

I shall now briefly touch on the supposed superiority of Eastern over Western Coffee. The alleged inferiority of West India Coffee to that raised in the East, is a supposed, or certain deficiency of *racy* flavour, said to be peculiar to most kinds of the latter.

But the word "racy" has various significations, as in one instance, I can exemplify. A friend of mine, who was fond of a pickled or salted herring, preferred those that had been exposed to a long foreign voyage, and had consequently acquired a *reesty* or *racy* flavour. In this light I admit the racy superiority of eastern-grown Coffee; but, as regards myself individually, I confess that the highly-extolled Mocha is not so agreeable to my palate as the less racy, yet aromatic, full, and pleasant-flavoured kinds of our West India Coffee. I have often found, however, that mixing about one fifth part of Mocha with four parts of West India Coffee, produce a very delightful beverage. I strongly suspect that Mocha Coffee acquires its peculiar flavour from having been stowed in the

vicinity of some of those aromatic spices, so abundant in the East; if so, a little management would give our West India Coffee the same flavour. But Coffee grown in the East may be all the better for being suffered to become ripe on the tree, and dried in the sun in the common way.

Mocha, Turkey, and all Eastern Coffee, is higher-priced than that from the West Indies; this is owing to the difference of duties paid when taken for home consumption in Britain: for the scale of these duties I refer the reader to the Appendix.

OBSERVATIONS ON THE PRINCIPAL VARIETIES OF WEST INDIA COFFEE.

For a long time Coffee raised in the Dutch Colony of Demerara (now British) was in great repute, but latterly this description of Coffee has lost much of its high character. Query, Has its transit in sugar-ships any thing to do with this? Many intelligent merchants have assured me that they suspect it has. Purchasers of this description of Coffee ought therefore to be very guarded in the selections they may make from it.

Berbice Coffee is in general very good.

Coffee of the Windward Antilles Islands (originally French-planted) is also very good ; though by some persons deemed too mild-flavoured. I have found this description of Coffee less acid, even *when new*, than other sorts of Coffee. There is scarcely any rank Coffee brought from these parts, triage and ship-flavoured excepted. If purchasers select clean good-looking parcels from the Coffee of these islands,* they will seldom err ; particularly if the scent be agreeable, and the berries firm and of a pleasing green or greyish-green colour.

Every variety of Coffee produced in the known world, is raised in Jamaica, from the very good, in regular grades, to the very bad. The fine green, even-berried, unbroken Coffee-berries of Jamaica are no where to be excelled ; particularly when from three to five years old.

It is in making selections from Jamaica Coffee that purchasers have to be most on their guard. But on this point I can only refer them to what I have before stated under the heads of " colour," " taste," &c. remind-

* Dominica, St. Lucia, St. Vincent's, Grenada, and Trinidad.

ing them, however, never to omit smelling at the *raw* berries before they purchase, for the odour of *really* rank Coffee always betrays the bad quality of the article. The above are what go under the general name of Plantation Coffee; the four following kinds are foreign produce, and scarcely ever used in Britain.

The berries of Cuba Coffee are generally small, and somewhat flinty, much of it inclining to be brown and foxy-coloured, and in regard to quality may be classed about mediocrity.

The Spanish-main Coffee is very similar to that of Cuba.—I have met with many parcels of Caracca Coffee that had an *earthy* smell and flavour. St. Domingo Coffee was formerly well garbled, and of very good quality; as the exquisite infusions made with it in France in times of yore plainly proved; but the free negroes of *Hayti*, are now very negligent in the management of their Coffee plantations. The Coffee of this island inclines to be somewhat pale, and of soft texture.

Brazil Coffee, I am told, is in no great repute; it is generally palish, and reddish coloured; but I speak of all these foreign Cof-

fees—St. Domingo excepted—on very slight experience, and am open to correction, if in error.

ROASTING.

The very best Coffee may be spoiled by improper management in the roasting, which is a process that requires careful attention and some skill; for the strength and flavour of the beverage greatly depend on this operation.

From what I have learnt by private practice, and gleaned in casual visits to the roasting houses, I have discovered that the prime rule is to roast slowly and gradually, so that the berries, when finished, shall be of the same colour *within* as without.

It is erroneous to roast all kinds of Coffee alike; some sorts should be high-roasted,* others less so; but it would be difficult to lay down fixed rules to direct the operator, who will best acquire the necessary tact by practice, and noticing what treatment the different kinds of berries require.

Unclean Coffee, and that which is composed of red, flinty berries, should not be

* Approaching to be burnt, or scorched to blackness.

highly roasted, for that would encrease their bitterness. Coffee that the operator may not be acquainted with, ought, in the first instance, to be roasted of a deepish cinnamon colour; but if, when so roasted the flavour or want of strength be complained of, it may be as well to roast similar Coffee afterwards to a darker brown, or chocolate colour; but to whatever colour you may choose to roast Coffee, it can never be considered sufficiently done, until, on pressing two berries together between the finger and thumb, they readily break, in a crisp, brittle manner, into many small pieces.

The greater part of East India Coffee, and all berries of a palish cast, do not require to be high-roasted. It is not necessary that roasted Coffee should have a glossy appearance; some people mix butter with it whilst roasting; but the practice is detrimental, for grease causes roasted Coffee to turn sour. Good Coffee, however, when roasted, is naturally bright and smooth; and yet I have often met with excellent *drinking* Coffee, produced from roasted berries that have presented a dull, dusty appearance.

Coffee should never be kept long after it is

roasted. Many wealthy people have it roasted daily, and that practice is the best; but roasted Coffee will keep exceedingly well for a fortnight and longer, *in a close package, and very dry, warm place*; and even when grown tough, may be crispened up before the fire, or in an oven, taking care, however, not to re-roast it, or heighten the colour whilst re-crisping. In France they are so well aware of the advantages of fresh-roasted Coffee, that persons are frequently seen roasting it in the streets of Paris, where the whole process of making Coffee infusions is publicly carried on.

Many empirical plans have been brought forward, and patents obtained, for the better roasting of Coffee; but I have yet to learn that any method excels the simple processes practised in our public roasting-houses, where about fifty six pounds of raw Coffee are roasted at one time in an iron cylinder; which, at one end, works on a pivot, fixed to the wall, by which it is allowed a rotatory motion, and may at pleasure be removed to or from the fire; at the other end, the cylinder has a turning handle, by which the rotatory motion is given. During this process, the

cylinder works in a coneave niche in the wall, which in general is lined by a similar-shaped plate of iron, made red hot by fuel placed underneath, and also in the rear. By means of these red-hot plates, an even heat is cast on the cylinder during its rotatory motion. To exclude the outward air, these cylinders are kept as elosely shut as possible; nor do well experienced workmen often examine the state of the berry, having learned by long practice to distinguish, by the colour and quantity of smoke sent forth, when the Coffee is sufficiently roasted.

At first the fire is rather slack, and the eylinder turned slowly, but as the work advances, the heat is somewhat encreased, and the cylinder more rapidly turned. Many persons make a point of turning the cylinder round very quickly for a minute or two, after it has been removed from the fire. When sufficiently roasted, the Coffee is emptied into wooden coolers, where it ought to be covered, though many public roasters leave it uncovered; but I advise Coffee to be excluded from the outward air from the time it is roasted until wanted for use.

Similar-shaped, but smaller, eylinders to

those just described, are better adapted for private use than those machines so generally used in families, with long handles, that require to be taken frequently from the fire to be shaken : a child would do all that is necessary with the *small* rotatory moving cylinders, until the finishing process, which requires the attention and skill of the cook or mistress of a family. Coffee is sometimes roasted in iron pots and in ovens ; but in both these modes there is the necessity of keeping the berries in constant motion, by stirring them with a wooden spoon, or spatula, which injures the article, by suffering too much of the aroma to escape.

I have seen unclean Coffee, after attempts had been made to sweeten it by patent methods of roasting ; but I never could understand that any material advantages were derived from those attempts. The berries of Coffee, roasted by these patent methods, were black without and whitish within, which is a state that no Coffee should be in when the roasting process is finished.

In regard to the loss of weight incurred by roasting, it is found that Coffee roasted in private houses loses rather more than one

pound in six; but in those places where it is roasted on a large scale for the public, the loss is generally a fraction under a sixth part; the common calculation being, that for 112lb. of raw Coffee, 92lb. will be returned.

It is more likely that under-roasted Coffee will disagree more with the drinkers, than that which may be somewhat over-roasted; the former is liable to create acidity in the stomach, but it is well known that many articles when highly charred are not unwholesome, though perhaps not over palatable. But it is by no means recommended to over-roast good Coffee. I merely wish to state, that it may be less wrong to keep it at the fire for a turn or two too long, than to remove it a few turns too soon.

Dr. Moseley has stated, that if Coffee be under-roasted, it will load and oppress the stomach; and if much overdone, it will be flat and bitter, and will be hot and astringent. I shall close this article with the words of a gentleman, at whose establishment a vast quantity of Coffee is roasted annually, "Roast Coffee slowly, and you *can't* spoil it."

GRINDING.

On no account should Coffee be ground long before it is wanted for use, for when kept in a ground state, it rapidly loses both strength and flavour.

Roasted berries ought to be suffered to grow cool before they are ground.

I recommend Coffee to be ground to a very fine powder, otherwise much advantage is lost; for however superior Coffee may intrinsically be, if its powder be in *coarse* grains, all infusions made from it will be weak and insipid, even though the quantity used should be large.

My mill delivers an almost impalpable powder, and my friends laud my Coffee infusions to the skies, and yet I have read the advice of a French author, who very gravely recommends Coffee berries to be ground to a *coarse* powder. In our English shops, too, I observe that Coffee powder is often sold in grains as large as very coarse sand, so that poor people, who buy from hand to mouth, can extract nothing but *wish-wash* infusions from powder so mismanaged; and, therefore, these humble consumers very

reasonably take a distaste to the weak and insipid beverage brewed from the very article, which, had it been reduced to a fine powder, would have yielded them every satisfaction. The only advantage the French author takes for coarsely-ground Coffee powder, is, that “it settles sooner and better.” Perhaps coarse powder may settle sooner, but not *better*; for, from long practice, I know that fine powder will settle quite as effectually, if a *trifle* more time be allowed.

Some persons think that the powder of Coffee berries brayed in a mortar, retains the aroma better than that ground in a mill; I have tried powder so brayed, but never found any particular virtue in it, even when used to make *boiled* Coffee; and, as regards infusions made in biggins, this mortar-pounded powder is certainly inferior to that ground in fine-set mills.

A Mr. Rochfort took out a patent in the year 1811, for a machine to crush or compress Coffee, the moment it was sufficiently roasted, into a cake or powder. In this state it was supposed the Coffee would retain its strength and virtue till wanted for use. The patentee calculated that Coffee lost *one-eighth*

of its strength as it cooled after roasting, and another eighth in the process of *mill-grinding*. Of course this patent method of compression was to prevent such loss of strength. I remain satisfied, however, that Coffee should *never* be ground until the moment previous to its being wanted for use.

METHODS OF MAKING COFFEE BEVERAGES.

The beverages usually known under the general name of "Coffee" are produced either by boiling the Coffee powder, or *infusing* it in boiling hot water; I shall class both these productions under the name of "Coffee;" the meaning of that term being so generally known.

I advise all Coffee makers to avoid what is called "drowning the miller," because half-a-pint of good strong Coffee gives greater satisfaction to the palate, and is wholesomer, than a pint of *wish-wash*; which it is too much the practice of English Coffee-brewers to produce. A lady of my acquaintance informed me that she took *four tea-spoonsful* of Coffee powder to make an infusion for three persons, and *precious stuff* she made!

it was like water discoloured in a rusty kettle, and made barely drinkable with sugar and cream.

It is well never to use less than about two ounces of good Coffee powder at any one time; from this quantity something more than a pint of infusion (imperial measure) may be drawn from a *biggin*, and nearly half as much more of good drinkable liquid, if the same quantity of powder be *boiled* in the old-fashioned way: but in some cases, such as brewing for asthmatic people, &c. (for which very strong Coffee is required,) only half the above quantity of water ought to be used with the full two ounces of Coffee powder.

Two ounces of powder are named, because I never could make Coffee satisfactorily with a less quantity of powder, not even when left to brew for myself singly; for though two ounces will serve at least four persons, yet, with one ounce only, your infusions are generally washy, and from the little quantity of water used are cold, even from the beginning; so that it is better to make twice the quantity that a single person may need at any one time, reserving the surplus to be heated at another meal.

I shall now proceed to treat of the most generally practised method of making what is called

BOILED COFFEE.

A family of three, four, or five persons, who prefer *boiled* Coffee, will do well to have *two* tall block-tin pots, both wider at the bottoms than the tops, and each provided with a handle, lid, and long spout. One pot should be capable of holding a full quart, (imperial measure) and in this pot the Coffee should be brewed; the other pot may be a size smaller, and should always be kept bright; into this latter pot the liquid for table use (after it has been cleared) should be carefully poured, and, if needful, can be kept hot on the fire, or hob of a grate, during the continuance of a meal.

The process of making boiled Coffee is simple, and well known to most people. I recommend that, for the use of four or five persons, two ounces of Coffee powder be put into something less than a quart of either hot or cold water; boil the same for ten minutes, or half an hour, just as the strength may be

required, for the longer it boils, the stronger will be the infusion; but it is well to bear in mind that whilst it boils, the aroma gradually escapes.

The liquor may be cleared by leaving the pot to stand undisturbed for a little time, when the grounds will settle to the bottom of the pot; some persons aid and accelerate the clearing by putting a spoonful of cold water, or a little isinglass, or a bit of sole-fish skin into the pot, when the boiling is finished; still leaving it to stand awhile to clear, when the liquor should be poured into the smaller pot; for when the original or larger pot only is used, the liquor generally gets muddy by the action of pouring it out into the various cups, as wanted: an additional pint of water may be put to the grounds, and boiled up for about a quarter of an hour, to make a second, and tolerably good infusion—but of course weaker than the first.

These proportions make what I may call *English Coffee*; foreigners use much more Coffee powder to the same quantities of water.

When you make boiled Coffee, keep the steam in the pot as much as possible.

From motives of economy, people may be

induced to make boiled Coffee; for it certainly goes the farthest; but it is much inferior in aromatic flavour to the Coffee infusions that are made in biggins.

COFFEE INFUSIONS MADE IN BIGGINS.

The shape of the Coffee biggin is generally like a large tea-pot. It is provided with a calico or flannel bag,* stitched on to a moveable tin rim or hoop.

Into the bag of a biggin, capable of containing an imperial pint, put two ounces of Coffee powder, on which keep pouring *boiling* water as *quickly* as it drains through the bag and grounds; taking care that the water does not flow over the rim of the bag, and that your water *has boiled immediately before it is poured into the Coffee*. I have found it advantageous to put the Coffee powder into the bag at twice, to prevent the liability of the hot water enerusting or caking the powder outside, whilst the inward part remains for a long time unsaturated and quite dry. My

* If of flannel, let it be boiled six hours in Coffee grounds before *first* used: the flannel should be fine, the coarse kinds being too open.

praetice is, to fill the bag *once* with water on the first half of the powder, then to put the remaining half of the powder into the bag, and proceed to fill the pot with water, as before directed.

When the first-made infusion has been drawn off, the biggin may be filled a second time, but I by no means advise a third brew from the same grounds; nor is it at all advantageous to put *any more fresh powder* on the old grounds, for nothing satisfactory can be extracted therefrom: I always consider it much better to put away the old grounds altogether, and begin a new brew. I admit that Coffee made in biggins has not the uniformity of strength of boiled Coffee; but the flavour of biggin-made Coffee is incomparably the best.

Be very eautious that the bag of your Coffee biggin never touches *grease*, or it will give your infusions a very nauseous flavour.

I have heard and read of many fanciful ways of preparing Coffee, and seen some of them tried, but am satisfied that the simple proecess of the biggin will always be found most satisfactory to the *amateur* of good Coffee. With a proper biggin, three ounces of good Coffee

powder, and *boiling* water at hand, I will engage to produce, in the course of five minutes, a sufficient quantity of such excellent Coffee infusion as shall most satisfactorily serve any three persons whatever, provided they be not perversely fastidious—“*probatum est sæpé.*” Do not be afraid of my dog-latin, gentle reader, it has no reference to drugs, nor shall I charge you for my receipts, as doctors too often do, by their own peculiar *golden* rule.

I have met with some accounts which state, that the roasted *husks* of Coffee-pods, mixed with the powder of roasted Coffee-berries, will highly improve the flavour of Coffee infusions; these accounts state that the husks should be fresh and rather moist at the time of roasting. I have made the trial in England, but always found the flavour of the Coffee injured by the admixture of powder made from the husks or skins of the Coffee-pods.

Whenever convenient, it will be found greatly advantageous to have a small kettle of hot milk or cream at the Coffee-table; for no one, without trial, can credit how *very* much the beverage is improved by the admixture of hot milk with Coffee infusions.

Make your Coffee infusions *strong*, and then, if you will add an equal quantity of hot milk or cream, the flavour and *fulness* will be agreeably softened, but not in the least impaired.

Be assured, gentle reader, that the last is truly a *golden rule*.

As an appropriate appendage to this article, I shall now give a few approved receipts for making Coffee in various ways.

RECEIPTS TO MAKE COFFEE.

BOILED COFFEE.

Put two ounces* of the best fine-ground Coffee powder, with a little more than three gills of hot water, into a tall tin Coffee-pot; boil these for about ten minutes, and whilst boiling, pour out a cup-full, and return it into the pot again three times.

When sufficiently boiled, let the pot stand undisturbed, for five minutes, on a warm hob, in which time the Coffee will often clear itself; but if it remain thick and muddy, put in a little isinglass or a bit of sole-fish skin,

* For medicinal purposes, and for foreigners, put in at least three ounces of powder.

or a spoonful of cold water, or egg-water,* any of which will effectually clear the liquid Coffee. If you have a spare clean Coffee-pot at hand, decant the clear liquid into it, and in this second pot you can keep the Coffee hot on the fire, and pour it into the cups, without fear of making it muddy by shaking.

If you boil the Coffee a long time, it will be stronger, but will not be so aromatic as when boiled only for a short time.

Coffee made from coarsely-ground powder will clear itself the soonest, but that which is made from *finely-ground* powder is the richest flavoured.

COFFEE IN BIGGINS.

Put one ounce of *fine-ground* Coffee-powder into the bag of a biggin, capable of containing three gills of water, imperial measure; fill the bag very quickly with *boiling* water *once*, then put in another ounce of powder, and proceed to *fill* the biggin as quickly as the water draws through the bag; taking care not to let the water at any time run over the

* For Egg-water, see the receipt to clear Coffee.

rim of the bag. This kind of Coffee is ready for use the moment the biggin is filled, and is as transparent as amber when *the bag* is in good order. The bag may be either of coarse calico or fine flannel. Nearly a pint of weaker Coffee may be made by boiling up the grounds.

RECEIPT FOR HOUSEKEEPERS, IN THE FRENCH
DIGESTIVE WAY.

Place a large saucepan, half-full of water, on the fire. Put two ounces of fine-ground Coffee-powder, with three gills of water, into a stone jar-bottle, capable of holding three pints of liquid. Put the stone bottle into the saucepan, and let the water boil at least an hour—longer would be better. Fix a long slender stick into the bottom part of a large cork that will just fit the mouth of the bottle; the stick should nearly touch the bottom of the jar, and the cork should lie loosely in its mouth, but not be put in *tightly*; the object being to keep *some* of the steam in, but a portion must be suffered to escape, or the jar would burst.

Keep stirring the powder up now and then,

whilst the water boils, but do not raise the cork more than necessary, whilst stirring with the stick.

After the proper time of boiling, remove the bottle from the saucepan, and let the former stand on the hob for the liquor to clear, or clear it as before directed. Decant the liquor when cleared into a clean Coffee-pot for use.

It would be better if the lower part of the cork be a little blackened by burning; for cork in its natural state will sometimes give the Coffee a flavour.

The grounds will make nearly a pint of a weaker kind of Coffee, if boiled up with a little additional water.

Neat tin apparatuses may be made to digest this sort of Coffee in; but I recommend the upper part of the *inner* vessel to be formed narrow, like the mouth of a stone bottle.

COFFEE-MILK, OR CREAM.

Put three ounces of fine-ground Coffee-powder into a trifle more than a pint of water; boil this mixture for about a quarter of an hour, then let it stand ten minutes to clear;

pour the liquid through a piece of fine muslin, into very nearly a pint of rich milk or cream, and with the addition of a little refined sugar, it will be fit for use.* It should be boiled, or made hot, a minute or two previously to being used, but in hot weather this preparation must not be kept over the day it is made. This makes excellent *company* Coffee, and is much pleasanter both in appearance and taste, to that which is made by boiling the Coffee-powder *in* the milk.

STOMACH-CHERISHING COFFEE.

A tea-spoonful of flour of mustard put into a *pot* of Coffee, has been found beneficial and grateful by persons whose stomachs are naturally *cold*, and by those who are liable to gouty and rheumatic complaints.

TO CLEAR OR CLARIFY COFFEE.

Boiled Coffee is always more or less muddy: that which is made of coarsely-ground powder soon clears itself; but such

* A pint of *liquid*, made in a biggin, with *three* ounces of Coffee-powder, will answer very well to mix with the milk or cream, as above directed.

Coffee is not so strong and aromatic as that which may be made of an equal quantity of *finely-ground* Coffee-powder.

After the Coffee is sufficiently boiled, let it stand five minutes, when, if it should still remain muddy, put into the liquor a little isinglass, or a bit of dried sole-fish skin, or a table-spoonful of cold water, or, what is perhaps the best of all, a table-spoonful of *egg-water*.

This egg-water is made by beating up the *white* of an egg, and mixing it with a gill of pure water. A table-spoonful of this mixture will clear all kinds of Coffee. The mixture will keep good a week in cold weather, but not more than three days in summer.

Some people use cichorey, or succory powder, in Coffee, to flavour it; my opinion is, that a few grains of Spanish juice would flavour it quite as well: besides, why does honest John Bull suffer himself to be overreached by foreigners, who charge him sixpence per pound for an article which he can get from his own gardens and fields? for I

am informed that cichorey is only the roasted roots of the common endive.

THREE FRENCH METHODS OF MAKING COFFEE.

BOILING.

The general mode of making Coffee in France is by boiling, which process I have already described ; therefore I will only state, that the French are more profuse than the British in the use of Coffee-powder, and, consequently, that generally better Coffee is brewed in France than in England.

MIDWAY BETWEEN BOILING AND INFUSING, CALLED THE DIGESTIVE MODE.

This French method of making Coffee is by putting about three ounces of Coffee-powder to a quantity equal to an imperial pint of hot water, in a pot which is surrounded with hot ashes to keep up the temperature of the liquid just short of boiling heat, which would destroy its volatile properties. By this process, the water slowly imbibes the principles of the Coffee without losing any

of its aroma. During this process it is customary to introduce a spoon, or chocolate stick, or brush through a hole in the lid of the pot, by which the grounds are stirred up from time to time; this is better than raising the lid when the liquor is stirred, for in so doing much of the aroma escapes.

After two hours' infusion, the pot is removed from the fire, and suffered to stand about ten minutes for the liquor to settle, when it may be poured off from the grounds into another pot for the table.

Isinglass, or hartshorn shavings, are sometimes used by the French to clear this sort of Coffee, but the flavour of the beverage is rather hurt by the ingredients thus used.

By this process, which may be called the *digestive* method of making Coffee, the French say that the fragrant aroma is better kept in the infusion than by any other means; it may be worth while for English Coffee *amateurs* to make trial of it.

INFUSION.

Coffee infusions are made in France with the common biggin, as in England; but of

late years an apparatus called "*Debelloy's*" has been in great vogue amongst the French.

This apparatus, I understand, is nearly the same as that which has latterly been much used in England, and is called, I believe, a "*Percolator.*" The percolator consists of a large metal Coffee-pot, into which a tin case, or vessel of an oblong cylindrical shape is inserted at the top. This cylinder at the bottom is a sort of sieve, being pierced all over that part with numberless minute holes, and is provided with a skimmer, or circular piece of flat tin, which serves to press down and protect the Coffee-powder when the boiling water is poured on it. The Coffee-powder is placed in the cylindrical vessel, which is called the infuser, where boiling water is poured upon it: the water passes from the infuser through the bed of Coffee, into the lower part of the large pot, and when there is ready for use.

Debelloy's apparatus is provided with a *Bain Marie*, or large open metal vessel, which receives the percolator, and is then filled to the brim with hot water, by which means the Coffee is kept hot whilst using. I bought a percolator, but, after using it a few times,

laid it aside as inferior in use to the good old method of straining through bags. It is probable, however, that these percolators might be much improved, by contriving the cylinder to descend much lower into the Coffee-pot, so as to let the grounds be longer in the hot infusion, as is the case with bags which descend nearly to the bottom of the biggin, and thus the Coffee-powder may be said to remain soaking or stewing until the whole liquid may be drawn off; whereas in the percolator, the grounds lie *above* the hot liquid, which merely passes through them.

During my residence amongst some French families, I found it was the custom with them to direct the cook to repair to the foot of the stairs with a cup of strong "*Caffé sans lait*," to present to the persons of the household as they descended every morning from their dormitories; nor did I ever fail to take the advantage of, and duly honour, the agreeable custom, by drinking the cook's welcome offering, and bestowing the well-deserved thanks.

TURKISH METHOD OF MAKING COFFEE.

A sufficient quantity of dry Coffee-powder

is put into a vessel over a cinder or charcoal fire, and constantly stirred about until it yields a fragrant odour; the powder is put into a boiler of hot water whilst in this hot state, and placed over the fire, where it is suffered to boil until a whitish scum arises on the surface, when the liquor is poured several times from one vessel to another, and at length into a Coffee-pot, where it is clarified by placing a cloth soaked in cold water over the cover of the pot, or by putting a little cold water into the hot liquor as it stands to clear.

SULTAN'S COFFEE.

Bruise the *outward* husks of perfectly ripe and *fresh* Coffee-pods or Cherries; then roast them very lightly over a clear fire, carefully stirring them to prevent burning. Mix these with about one-fourth part of the inner skins of Coffee-pods, that have been slightly roasted and bruised: put the whole into a pot of hot water, and boil it in the way other Coffee is made.

This *may* be an excellent receipt, but I have doubts thereof; at all events I am content to drink my *nectarian* beverage made

from the powder of Coffee *berries*, leaving the 'Turks to regale on the *husks*.

In Turkey, the consumption of Coffee is exceedingly great, the article being there considered a necessary of life; and all 'Turks, from the richest to the poorest, drink three or more cups of this beverage daily.

Turkish husbands engage in the marriage contract to provide their future wives with Coffee, amply and regularly; and their wives may sue for a divorce, on allegation that they are denied the use of the grateful beverage, or not sufficiently supplied with it.

The Turks drink Coffee very hot, and generally without milk or sugar. They deem it polite and incumbent on them to offer it to all their guests, and are affronted and offended if the offer be rejected.

CONDENSED OBSERVATIONS, HINTS, AND RULES.

For the accommodation of those persons who may not be disposed to travel over the preceding remarks, I will place several of my Coffee precepts before the reader, in the following condensed observations, hints, and rules.

Always buy *raw* Coffee when your family arrangements permit it to be roasted at home.

Do not scruple to give a *good* price for *good* Coffee, which goes farthest in use, and is besides most agreeable to the palate—what is called *cheap* Coffee, is nothing but trash.

There is most variety of choice in Jamaica Coffee; but there is much good, and also much bad, grown in that country; it therefore requires great caution in making selections from parcels of Jamaica Coffee.

Never purchase Coffee that has black berries mixed in the parcel; and avoid broken berries as much as possible. *Raw* Coffee is at its best age when about five years old.

As *raw* Coffee improves with keeping, it is well to lay in a large stock at a time, and replenish about a year before the old stock may be finished; keep the old and new stock separate, *and both* in dry places, and always at a distance from all strong scented articles, for it soon imbibes bad flavours.

Always make a point of smelling at both raw and roasted Coffee berries before you purchase, for rich flavoured Coffee has a fragrant smell *generally*, whilst *bad* and *really* rank Coffee can be detected by the

odious scent of either the berry or the powder, and often by both.

Never purchase Coffee in powder, unless you have great faith in the seller, for Coffee in powder is too often adulterated.

I refer to what is stated under the head of "Taste, smell, and choice of Coffee," where elaborate observations and directions will be met with.

Families will find the small-sized rotatory cylinders, that are turned like spits, the best machines to roast Coffee in.

Families should not (at most) roast more than about two pounds of Coffee at a time; the fresher roasted the better for use at all times.

From the time Coffee is roasted until it may be wanted for use, it should be kept closely covered up, and in *dry*, warm places.

Always take care to roast so slowly and gradually, that the *insides* of the berries may be of the same colour as the *outsides*.

I refer to what is said under the head of "Roasting," for further direction on these points.

Never mix *any* bad Coffee with good; *for a very small quantity of bad will spoil a large*

quantity of good. As an appendage to this precept, I advise never to mix roasted beans, rye, &c. with Coffee-powder.

Do not on any account, if possible, grind Coffee until *immediately before* it may be wanted for use.

Grind Coffee to a *fine* powder; but it is as well to let the berry become cold before you commence grinding it.

Boil your Coffee, if you are either inclined or impelled to become economical, for boiled Coffee goes furthest in use.

Make Coffee infusions in *biggins*, if you would have the aroma and rich flavour in the highest perfection.

Be careful that the bag of your biggin never touches grease.

Never make infusions in the biggin until the moment the Coffee may be wanted for use, for the evaporation is constantly carrying off some portions of the aroma.

Keep the steam of the Coffee in as much as possible whilst boiling, and indeed at all times.

Boiled Coffee may be cleared by leaving the pot to stand about ten minutes, or by putting a little isinglass, a bit of sole-fish

skin, or a spoonful of either cold, or egg-water into the hot liquor.

Decant boiled Coffee into a smaller pot, in which it may be kept hot without risque of being muddied, either when replaced on the fire, or when handled to fill the cups.

Coffee is best when hot.

It is at all times worth while *to try* to cure a head-ache with so agreeable a medicine as a cup of good Coffee; and in such cases this medicine is very frequently efficacious, particularly when taken without milk, and little or no sugar.

Many persons are much benefited by taking Coffee very often, in moderate quantities at a time. Scholars and warriors have reaped great advantages from using it in this way.

Coffee taken immediately after dinner will help digestion; but on such occasions, Coffee ought to be taken without sugar or cream.

Those who dislike to take Coffee without sweets, may keep a small piece of sugar-candy in their mouths whilst sipping.

Good cream or milk improves Coffee; but *hot* cream or milk in a much greater degree.

Whenever purchasers meet with Coffee

that pleases them, they will do well to secure a quantity, for as no *two* casks of Coffee agree in flavour, it is pretty certain that after a time, when a new purchase has to be made, the flavour of the article sought to be procured will differ from that of previous purchases.

The Dutch have saucers filled with small pieces of sugar-candy brought to the Coffee table, which they suck whilst sipping their Coffee. This is a very economical plan as regards the consumption of sweets.

And now, gentle reader, I earnestly request that you will try *old* Coffee, if *new* should disagree with you; for it were wrong, without making such trial, to hastily give up the pleasure of drinking this ambrosial beverage, which, in good sooth, deserves to be called "breakfast-table *nectar*."

MEDICINAL AND OTHER PROPERTIES OF COFFEE.

Being satisfied that all Coffee-drinkers desire to know what are the medicinal and alimentary properties of Coffee, I shall now

proceed to give such remarks as my own observations have led me to notice, and follow them up with others which I have gleaned from the recorded opinions of several learned professional men.

In my own case, I have at all times found Coffee exhilarate the mind and refresh and restore vigour to the physical system. It always elevates my spirits, without entailing the reaction which invariably attends the use of spirituous cordials; nor (being in the constant practice of using it,) has it any anti-narcotic power over me. To those who may have to keep nightly vigils, I can recommend Coffee as the best of all cordials; for, in such cases, I have often found that it soothes the anxious mind, and gently checks drowsiness.

There are times when the spirits are so oppressed and depressed, from *unknown causes*, that the body, though well and strong, refuses to make exertions of either pleasure or labour: I can speak from experience, that a cup of good Coffee is the best, and generally an effectual, dispeller or router of the blue devils, (as they are called), that usually then torment us. Nor can a better remedy

than Coffee be administred to those who are affected in a dull, moping, and neither ill nor well way. Coffee has a tonic effect on the stomach, and consequently assists digestion, of which the French take advantage, by drinking a cup of strong Coffee (without sugar or milk) immediately after their dinners. This practice I have found very salutary, and can therefore safely recommend it.

There may be a few people with whom Coffee disagrees, but many of those would find *old* Coffee congenial to their constitutions; for although *new* Coffee often creates acidity in the stomach, that which is *old* scarcely ever does. I have convinced many persons of this fact, and been often thanked for teaching them how to enjoy their luxurious beverage without inconvenience.

That Coffee grows into esteem by frequent use, I have often proved in my own family, where it has for a long time past been taken twice a day.

When my servants *first* settle with us, they require tea in the evening, but I have invariably found, that by degrees they all take to evening Coffee, which is never discontinued, except when (for variety's sake) they occa-

sionally indulge themselves with a cup of tea.

During thirty years of housekeeping, I have not lost a servant or child (after it became a Coffee drinker,) by illness. This I state merely to prove, that at all events Coffee is not injurious to health.

From several cases that I have witnessed, I can vouch that a cup of strong Coffee abates, and frequently removes, very strong paroxysms of asthma. On these occasions, it is best without sugar and milk.

In Turkey, Coffee is used to correct the ill effects that arise from the indulgence of opium.

Travellers will always find Coffee a grateful beverage, and, if not over-sweetened, it allays thirst as effectually as tea, or other thinner liquid.

Few people derive more benefit from the use of Coffee than students, whose intellects it invigorates, and, if I may so say, purifies their ideas. Let the fagged author make the experiment, and he will find that a cup or two of Coffee will at any time wind up the over-toiled mind's machinery, until it regains its pristine power.

At the commencement of febrile eases, perhaps the use of Coffee ought to be avoided ; but, being an antiseptic, it might be found a beneficial beverage when fevers may have taken the putrid type.

Doctors differ on many of the medicinal properties of Coffee, but is it not proverbially said, that “Doctors *always* differ?” so that perchance, amongst their differences, some of them may coincide with my recommendation to give Coffee in putrid fevers.

Dr. Percival made several experiments, and proved Coffee to be “slightly astringent and antiseptic, that it moderates alimentary fermentation, and is powerfully sedative ;” also “that it assists digestion, relieves the headache, and counteracts the narcotic effects of opium ;” but Dr. P. slightly shakes this good character, by adding that “it has a tendency to encourage watchful tremors in *delicate* habits, and is even *suspected* of producing palsy.” The latter case is *greatly doubtful*, even by *the Doctor’s* own admission ; and as to the tremors he mentions, I incline to think that they are *caused in chief by the use of new Coffee*, which it is very likely would not occur

even with persons of the most delicate habits, were they to use *old* Coffee only.

Dr. Mosely speaks highly of the medicinal properties of Coffee; he states that it is a good tonic, relieves nausea, counteracts the effects of surfeits, and gives a pleasing sensation to weak stomachs; and that it corrects crudities and flatulencies, and assists digestion: he further adds, that it diffuses warmth to the animal system, cherishes the spirits, abates listlessness and languor, and stills nervous affections. He advances that it is a diuretic, and therefore good in dropsical cases; useful in comatose, torpid, and anasarca diseases; also in head-ache, vertigo, lethargy, catarrh, and apoplexy.

Dr. Mosely also thinks that the use of Coffee has considerably diminished the prevalence of gravel and stone complaints; and that it promotes perspiration, allays thirst, and quietens tickling, vexatious coughs. He likewise informs us, that if a cup of water be drank immediately before taking Coffee, that it will prove aperient.

Sir John Floyer frequently mitigated his attacks of asthma by using strong Coffee;

but it is said he made the discovery of this property *after* his treatise on asthma was published.

After reading these testimonials of such celebrated men, no one who delights in the fragrant beverage would hesitate to indulge in the luxurious practice of drinking Coffee.

For most medicinal purposes, Coffee is best when taken without sugar or milk. Coffee is more a satisfier than a creator of appetite; it is therefore good to be taken by those to whom abstinence in *eating* is prescribed. Glysters of Coffee infusions have been given with success in cases of apoplexy; but this should never be attempted without the concurrence of a medical man.

Obstinate diarrhœas have been cured with the use of Coffee, which is an agreeable medicine, that will not be injurious at any time, even when not *ostensibly* beneficial.

I have observed that many Coffee-drinkers, of weakly systems, live to a great age; it is certain, then, that Coffee is salubrious; nor has it ever been suspected to have a single poisonous property, which cannot be said of tea, particularly of that kind which is called "green," which, having been cured on cop-

per, has acted as slow poison on too many who have used it.

There are three medicinal preparations made from raw Coffee, viz. decoction, powder, and extract; all of which are recommended to be given in lieu of Jesuit's bark, in intermittent fevers; the decoction, in particular, is extolled as an efficacious remedy in gravel and stone diseases. These three preparations of raw Coffee are all good tonics.

It is best to procure the powder and extract at the chemists; but the decoction may be easily prepared by private persons boiling one ounce of berries in eighteen ounces of water, until the liquid be reduced to six ounces.

Six drachms of the extract have been known to arrest an intermittent fever.

No person ought to reject Coffee that may be occasionally a little muddy, seeing what the doctors state of its efficacy in powder or extract. In my own humble opinion, I am perfectly satisfied that there are nutritive and nourishing qualities in good Coffee. Dr. Kitchener extols the Coffee made on the continent as an agreeable tonic and exhilarator of the spirits, without entailing the unpleasant

effects attendant on the use of wine or strong liquors. Whereas the Coffee made in general in England is stigmatized by him as trashy beverage, which debilitates the stomach and excites nausea. Now as this contrast is altogether caused by the difference of *strength*, the English have only to be more liberal in the use of the powder, and then their Coffee would be equally as good, and rival that of the continent.

THE INTRODUCTION OF COFFEE INTO USE;
COMMENCEMENT OF IMPOSTS ON IT, &c.

It is not clearly recorded where or when Coffee was first known; but it is generally said to have originally come from Yemen in Arabia. The earliest authentic accounts extant state, that the Persians made use of this beverage in the fifteenth century, and that from them the Musti of *Aden*, near Mocha, learnt its use, and, having tried its virtues on himself, encouraged its culture and consumption, until, at length, every one at Aden drank Coffee, and their practice recommended it to others far and wide.

One Leonhart Rawolf is the first European

who wrote on Coffee, in the year 1573. Moslem priests and dervises exclaimed against its use, saying that *coal* was not created by God for food; but in reality their objections lay in the Coffee-houses having drawn the people from the mosques. In some places the priests succeeded in having these houses closed for a time; but at length people discovered that Coffee was not coal, on which they were permitted to be opened again; but at the same time advantage was taken to lay them under taxatory contribution.

Coffee also had its enemies in England, where, in the year 1675, Coffee-houses were suppressed, under the pretence of being places where seditious persons assembled; but the interdiction was removed in a few days. Since then time and reason have wrought full conviction of the wholesomeness and *harmlessness* of Coffee, in every part where it has been introduced.

A monastic fable is extant, which relates that a monk first discovered the properties of Coffee, from having observed that when goats browsed on the leaves they became playful and frisky; he is said to have tried many ways of preparing a beverage from the plant,

and at length hit on the expedient now in use of roasting the berries, and infusing the powder.

The first introduction of Coffee into Europe was at Constantinople, where, in the year 1554, it was publicly sold. The Venetians afterwards introduced it more westwardly into Europe. One Pierre de la Valle, a Venetian, brought it from Constantinople to Italy, about the year 1615: and about the year 1671, some French gentlemen brought it to Marseilles, where the first French Coffee-house was opened in that city. But Coffee was known in England previous to that time; the first English Coffee-house having been opened in London in the year 1652, by one Pasqua Rosee, the Greek servant of Mr. Daniel Edwards, a merchant, who brought Rosee to England from Turkey.

Rosee opened his Coffee-house, or shop, at the sign of his own head, in St. Michael's Alley, Cornhill. Garraway's Coffee-house was established after the great fire in 1666.

About the year 1660, the medicinal properties of Coffee became highly extolled, and caused the consumption to increase so much as to attract the attention of the financiers;

who, by the 12th of Charles II., chap. 24, sec. 15, imposed a duty of four-pence per gallon on all Coffee brewed for sale, to be paid by the maker.

The English Coffee-house keepers were first obliged to take out licences to sell Coffee in 1663, by 15th Charles II., chap. 2, sec. 15, under a penalty of £5 per month, whilst sold without licence. The duty on *brewed* Coffee, and the licence-duty to sell the *liquid*, have long been abrogated, in lieu whereof duties have been laid on the berries imported, and a licence duty imposed on all dealers in both raw and roasted Coffee.*

PUBLIC COFFEE BREWERIES.

One of my principal inducements to publish this humble "Guide" has been a hope of leading to the greater consumption of an article produced in our own colonies; and I have been still more strongly urged to this undertaking by an ardent desire to ease the convenienc, and consequently to add to the comforts, of the industrious classes, with whom *time is treasure*. It is my opinion that

* For duties, see Appendix.

these objects may be satisfactorily attained, if we can but give the consumers of Coffee as little, or less trouble, in its preparation for use, as there is with tea.

Most people find Coffee grateful and salubrious ; but it labours under the disadvantage of being more troublesome to prepare for use than tea ; the use of Coffee, therefore, will continue comparatively limited until some plan be devised that shall enable the *busy*, humble classes of the community to prepare Coffee infusions with as little loss of time and trouble as is now needful to brew a pot of tea. The great bulk of the community have no servants to wait on them, few requisite conveniences for Coffee-making, and little leisure to bestow on elaborate cookery ; such persons, therefore, find it economical in regard to time, to make tea ; and this perhaps necessarily limits them to only occasionally indulge in the use of Coffee, however much their inclination for it may be. Independent of the extra trouble in preparing Coffee for use, it is, when sold in powder, particularly liable to adulteration, in which state it is too often sold to the lowly and humble ; who,

from the disagreeable qualities of the article imposed on them, frequently take a distaste to Coffee altogether.

I know of no way more likely to obviate the disadvantages that Coffee thus labours under than that of establishing breweries, where good wholesome Coffee might be prepared in large quantities, for the use of the public, to be on sale at stated times of the day, by the gill, pint, quart, &c. If such Coffee breweries were established in populous districts, the humble housekeeper might send for any required quantity of *clarified* Coffee liquid, which, on arriving at home, could be soon made hot in a common saucepan or Coffee-pot, and afterwards mixed with the requisite quantities of sugar and milk.

I feel confident that it would be a lucrative business to persons who should establish these kinds of breweries; but advise the business to be carried on upon liberal principles, which in the end are the most successful. Let good, wholesome, pure Coffee be sold at fair *remunerating* prices, and mutual benefit will accrue to both the seller and consumer. These breweries might have apartments ap-

propriated to the use of *in-door* customers, where Coffee might be furnished to guests as it is in the Coffee-houses.

I am perfectly satisfied that persons desirous to encourage Temperance Societies, would find it beneficial to take these suggestions into consideration; for if the humbler classes could be brought to have a taste for Coffee, their desire to indulge in intoxicating liquors would diminish in an extraordinary degree. In fine, I am firmly of opinion that Coffee, amongst a multitude of other excellent properties, would, if properly tested, be found a potent foe to drunkenness.

APPENDIX.

PRICES OF COFFEE DURING THE LATTER PART OF THE LAST CENTURY, EXCLUSIVE OF DUTY.

The following prices are taken either from actual sales, or quotations of the first (earliest) broker of Liverpool. There is reason to believe the prices quoted in the earlier years, was for Coffee of good average quality.

1760— 84s. to 89s.	1775— 40s. to 48s.
1761— 91s. .. 95s.	1776— 45s. .. 50s.
1762— 88s. .. 100s.	1777— 43s. .. 56s.
1763— 85s. .. 92s.	1788— 45s. .. 63s.
1764—	1779— 49s. .. 60s.
1765— 81s. .. 90s.	1780— 68s.
1766— 60s. .. 93s.	1781— 74s. .. 128s.
1767— 66s. .. 78s.	1782— 90s. .. 105s.
1768— 70s. .. 81s.	1783— 58s. .. 76s.
1769— 73s. .. 84s.	1784— 61s. .. 90s.
1770— 72s. .. 84s.	1785— 72s. .. 80s.
1771—	1786— 79s. .. 80s.
1772—	1787— 82s. .. 86s.
1773— 50s. .. 68s.	1788— 92s. .. 95s.
1774— 40s. .. 53s.	1789— 96s. .. 100s.

1790— 70s. to 90s.	1796— 85s. to 126s.
1791— 68s. .. 100s.	1797—116s. .. 138s.
1792— 80s. .. 108s.	1798—126s. .. 174s.
1793— 72s. .. 100s.	1799—162s. .. 190s. ⁽¹⁾ }
1794— 76s. .. 99s.	trriage.. 160s. }
1795— 72s. .. 128s.	

PRICES OF, AND RATE OF DUTIES ON, COFFEE FOR HOME CONSUMPTION, IN GREAT BRITAIN.

Year.	Prices per Cwt. in bond.	Duty per lb.
In 1757—	2s. 4d. ⁽²⁾
1789—	96s. to 100s.	0 10½
1800—	112s. .. 155s.	1 5½ ⁽³⁾
1801—	110s. .. 142s.	1 5½
1802—	80s. .. 111s.	1 5½
1803—	115s. .. 149s.	1 6½
1804—	120s. .. 151s.	1 7½
1805—	123s. .. 180s.	2 2 ⁽⁴⁾
1806—	134s. .. 170s.	2 2
1807—	85s. .. 138s.	2 2
1808—	84s. .. 130s.	0 7 ⁽⁵⁾
1809—	80s. .. 125s.	0 7
1810—	62s. .. 98s.	0 7

¹ Coffee was the highest in the month of February, 1799. It sold Caraccas Cocoa at 205s. per cwt. in the month of October, 1814, exclusive of duty.

(2) 10d. Customs, 1s. 6d. Excise.

(3) 4½d. .. 1s 1d. ..

(4) 7d. .. 1s. 7d. ..

(5) 4d. .. 0s. 3d. ..

Year.	Prices per Cwt.	Duty per lb.	
*In 1811—	31s. to see below	0s. 7d.	
1812—	38s. .. 75s. and upwards,	0 7	
1813—	104s. .. 126s.....	0 7 $\frac{3}{4}$ (1)	
1814—	84s. .. 114s.....	0 7 $\frac{3}{4}$	
1815—	65s. .. 100s.....	0 7 $\frac{3}{4}$	
1816—	70s. .. 100s.....	0 7 $\frac{3}{4}$	
1817—	91s. .. 108s.....	0 7 $\frac{3}{4}$	
1818—	140s. .. 160s.....	0 7 $\frac{3}{4}$	
1819—	124s. .. 143s.....	1 0	} All Excise.
1820—	122s. .. 140s.....	1 0	
1821—	103s. .. 130s.....	1 0	
1822—	96s. .. 138s.....	1 0	
1823—	86s. .. 118s.....	1 0	
1824—	63s. .. 100s.....	1 0	} All Customs.
1825—	60s. .. 100s.....	0 6	
1826—	55s. .. 93s.....	0 6	
1827—	46s. .. 84s.....	0 6	
1828—	40s. .. 80s.....	0 6	
1829—	34s. .. 78s.....	0 6	
1830—	43s. .. 78s.....	0 6	
1831—	82s. .. 103s.....	0 6	
1832—		0 6	

The above prices are, for the most part, as they stood at the end of each year.

* Coffee, and all kinds of West India produce, became much depressed this year (1811). I bought very good Martinico Coffee, in July this year, at 31s. 3d. per cwt.; St. Domingo Coffee was then selling at about 26s. per cwt.; yet, at this very time, Coffee was selling in some parts of Germany at upwards of 30s. per lb., and in some parts of France at nearly 10s. per lb.

(1) 4 $\frac{3}{4}$ d. Customs, 3d. Excise.

In 1660, the duty on Coffee (liquid) was 4d. per gallon, paid by the maker for sale.

In 1663, Coffee-houses were licensed; penalty £5 per month for selling without licence. (These duties have been abrogated, and a duty laid on the *imported* berries.)

In 1825, the licence duty paid by dealers in raw and roasted Coffee *berries*, was made 11s. per annum. This licence duty had previously only been 5s. 6d. per annum; this duty is still 11s. per annum.

All Coffee dealers licences end the fifth day of each July; but such licences can be obtained for three, six, or nine months, so as to end on the fifth of each July.

No dealer can take Coffee into Stock until his rooms have been entered according to Excise rules.

By an act passed in 1724, Coffee, for sale, could only be roasted in houses provided by Government Commissioners, who charged 8s. per cwt. for roasting; but if the proprietor sent a man to roast the Coffee, the charge was only 3s. per cwt. Coffee roasted for sale at any other places than the above was forfeited, and 5s. per lb. penalty. But licenced *dealers* may now roast for sale on their own premises.

£100 penalty if Coffee roasted for sale was mixed with grease, water, &c.

PRESENT DUTIES ON COFFEE.

On British Plantation West India,* the duty is 6d. per lb., paid at Customs.

On Coffee from British settlements, East Indies, 9d. per lb., paid at Customs.

On Coffee from other parts of East Indies, 1s. per lb., paid at Customs.

On Coffee from all other foreign parts, 1s. 3d. per lb., paid at Customs.

Mocha, from a British settlement, pays only 9d. per lb. duty, but from *Mocha* direct, it pays 1s. per lb. duty. Much of the Coffee called *Mocha*, in England, *I think* is not so.

A COMPARATIVE STATEMENT OF THE COFFEE, TEA, AND SUGAR CONSUMED IN GREAT BRITAIN DURING THE LAST FORTY YEARS, ON AVERAGES OF THREE YEARS.

	Coffee, lbs.	Tea, lbs.	Sugar, cwt.
Ending 1791	980,000	14,770,000	1,400,000
Ending 1803	800,000	21,280,000	2,170,000
Ending 1828	11,700,000	26,020,000	3,180,000

* Jamaica, Demerara, Dominica, Berbice, St. Lucia, Trinidad, Barbadoes, Grenada, St. Kitts, St. Vincent, Antigua, Tobago, Nevis, Tortola, &c.

There is reason to conclude that the quantity of Coffee consumed in Britain in 1740, was about 130,000lbs.

The average import of Coffee into Great Britain in the three years ending 1798, was 38,500,000lbs.

The rapid encrease of consumption from 1825 to 1831 inclusive, must be in great measure attributed to the low price to which Coffee fell, and kept at, during these years; which fall in price, conjoined with the reduction of duty from 1s. to 6d. per pound, has brought the article within the reach of the humbler classes. So that it has almost become evident that a further reduction of duty (say to twopennee per pound) would lead to a still further encrease of consumption, and with but little chance of loss to the revenue.

IMPORTS OF, COFFEE INTO GREAT BRITAIN
FROM BRITISH WEST INDIA COLONIES, IN
THE YEARS 1809, 1810, AND 1830.

	1809.	1810.	1830.
Jamaica	21,014,480	*26,018,496	19,753,603
Demerara . . .	2,747,136	5,093,760	3,447,426
Dominica . . .	3,644,480	3,044,720	1,016,631
Berbice	1,978,480	2,529,184	2,816,909

* Seems more than the export from Jamaica, but may be accounted for by the time the vessels were on their passages from Jamaica to Britain.

	1809.	1810.	1830.
St. Lucia ..	895,216	1,121,232	113,517
Trinidad	413,952	303,856	54,502
Barbadoes ..	388,752	34,496	334
Grenada	323,904	133,616	28,541
St. Kitts	48,196	15,232	44
St. Vincents.	27,776	36,624	124
Antigua	34,608	4,480	242
Tobago	336	1,008
Nevis	2,016	1,362
Tortola	1,008	5
Bermuda ..	896
Bahamas	195,637
	<hr/>	<hr/>	<hr/>
	34,518,512	38,339,728	27,428,877

From British India and Foreign parts, in
the year 1830, viz.:

From Cuba	1,598,528
East Indies	7,066,199
St. Domingo.....	966,609
Brazils	3,242,513
All other parts.....	649,437

Total Import, 1830 .. 40,952,163

In 1816 the import into Britain from all the West
India Colonies appears to have been 28,528,933lbs.
In 1787 the import from all British West India Colo-
nies into Britain was only 4,000,000.

The quantity of Coffee consumed in Britain in 1830 was	} 19,600,000
The quantity of Do. exported from Do. in 1830 was	
	<hr/>
	39,687,994

EXPORTS OF COFFEE FROM JAMAICA.

	To Britain.	To America.	To all parts.
1752	60,000
1775	493,981
1782	852,000
1788	808,000	393,000	1,201,000
1792	2,708,000	144,000	2,852,000
1797	6,708,000	1,223,000	7,931,000
1800	11,116,000
1801	13,401,000
1802	17,961,000
1803	15,866,000
1804	22,063,000
1805	24,137,000
1806	29,298,000
1807	26,761,000
1808	29,528,000
1809	25,586,000
1810	25,885,000
1811	17,460,000
1812	18,481,000
1813	24,623,000
1814	34,045,000
1815	27,362,000

I have not been able to procure an account of the exports of Coffee from Jamaica from 1815 to the present time; but there is reason to conclude that the quantity of Coffee raised on that Island is on the decrease, there being

only 19,753,603lbs. imported into Great Britain from Jamaica in the year 1830.

In 1787 all the British West India Colonies only exported 4,000,000lbs. of Coffee.

EXPORTS FROM ST. DOMINGO.

Of COFFEE—	Lbs.
In 1770	5,000,000
1786	52,000,000
1787	71,000,000
1789	76,000,000
1791	68,000,000
1792 (supposed would have been)	80,000,000
AFTER THE REVOLUTION, AS FOLLOWS :	
1801	43,420,000
1820	35,137,000
1826	32,189,000
Of SUGAR—	
In 1789 Clayed and Muscovado	141,089,000
1826 (Clayed none) Muscovado..	32,864
Of COTTON—	
In 1789	7,004,274
1826	620,972
Of INDIGO—	
In 1789	758,628
1826	nil.

This table affords sad proof of the indolence of the present sable possessors of St. Domingo; which nature has so favoured,

that it requires only industry to constitute it the *garden of the world*.

An estimate has been made of the whole quantity of Coffee supposed to be produced in the year 1830 for traffic, which gives a total of about 123,500 tons. Exported in proportions nearly as follows :

	Tons.
“ From Arabia	12,000
— Java	19,000
— India	6,000
— Brazil and South America.....	32,000
— St. Domingo.....	15,000
— Cuba	14,000
— British West Indies.....	12,500
— Dutch West Indies	5,000
— French West Indies and Bourbon..	8,000
	<hr/>
	123,500”

CONSUMPTION in 1830.

“ In Great Britain.....	10,000
Holland, &c.	40,200
Germany, &c.....	32,000
France, Spain, Turkey, &c.	28,500
America	18,500
	<hr/>
	129,200”

Dictionary of Commerce.

The quantity of Coffee imported into Amsterdam previous to the year 1793 was esti-

mated, on the best authority, at 54,000,000lbs. per annum, viz.

12,000,000	from Surinam.
6,000,000	from Demerara.
4,000,000	from Berbice.
8,000,000	from Java.
1,500,000	from Curaçoa.
1,500,000	from St. Eustatia.
1,000,000	from North America.
20,000,000	from France.
<hr/>	
54,000,000lbs.	in the whole.

Coffee cannot be imported into Great Britain in packages of less weight than 100lbs. nett.

INDEX.

	Page
Outline of the Natural History of Coffee - - - -	1
Texture of Coffee Berries - - - - -	10
Colour, size, &c. of Coffee Berries - - - -	11
Taste, smell, and general size of Coffee - - - -	16
Comparative expense of Coffee - - - - -	19
Comparative flavours of eastern and western Coffee -	21
On the principal varieties of West India Coffee - -	22
On Roasting - - - - -	25
On Grinding - - - - -	31
Method of making Coffee Beverages - - - - -	33
By Boiling - - - - -	35
By Infusion, in Biggins - - - - -	37
Receipts to make Boiled Coffee - - - - -	40
Ditto ditto Infusions of Coffee in Biggins - -	41
Ditto for imitation of the French digestive method of making Coffee - - - - -	42
Ditto for making Coffee Milk or Cream - - - -	43
Ditto ditto Stomach-cherishing Coffee - - -	44
Ditto to clarify Coffee - - - - -	44
Cichorey - - - - -	45
Method of making French boiled Coffee - - - - -	46
Ditto ditto French Coffee, by digestive process -	46
Ditto ditto ditto by infusion - - - - -	47
Turkish method of making Coffee - - - - -	49
Sultan's Coffee - - - - -	50
Condensed Observations, Rules, and Hints - - - -	51
Medicinal Properties of Coffee - - - - -	56
Introduction of Coffee into use, &c. - - - - -	61

	Page
Public Coffee Breweries - - - - -	67
Price of Coffee in the last century - - - - -	71
Prices of ditto, and duties, of the present century - - -	72
A comparative statement of the Consumption of Tea, Coffee, and Sugar - - - - -	75
Account of Consumption, Import, and Duties on Coffee in Great Britain - - - - -	76
Imports of Coffee into Great Britain from the West Indies	77
Exports of Coffee from Jamaica - - - - -	79
Ditto Produce from St. Domingo - - - - -	80
Coffee produced for traffic in 1830 - - - - -	81
General consumption of Coffee in 1830 - - - - -	81

