

**COOLING CUPS AND DAINY DRINKS.  
A COLLECTION OF RECIPES FOR "CUPS"  
AND OTHER COMPOUNDED DRINKS,  
AND OF GENERAL INFORMATION ON  
BEVERAGES OF ALL KINDS**

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Cooling Cups and Dainty Drinks. A Collection of Recipes For "Cups" and Other Compounded Drinks, and of General Information on Beverages of All Kinds by William Terrington

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By

WILLIAM TERRINGTON



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## P R E F A C E.



THE original intention of the writer of this work was to produce a guide for the preparation of that now very prevalent kind of beverage called CUPS, which should comprise a copious collection of recipes for that delicious class of drinks, to the study of which he has devoted no small portion of his time and attention.

In the course of his labours to this end, he found, however, that it was impracticable to restrict himself within the prescribed limits. The subject grew imperceptibly in his hands; and it became evident that if he adhered to his first plan, his book would be crowded with so many notes appertaining to Wines, Liqueurs, and other matters, as greatly to interfere with the simplicity of the design. He resolved, therefore, to extend the scope of the work.

and to offer to the public a handbook treating of all the Beverages in modern use. He thinks it right to point out, however, that, as the principal object of the book is to furnish a collection of the most approved recipes for the making of CUPS (treated of in detail in the Second Part of the work), the earlier portion, containing useful information on the subject of Wines, &c., should be regarded rather as introductory to a proper knowledge of the ingredients from which they are formed than as a special treatise on those Beverages.

Modern usage has considerably altered the social habits in vogue with our forefathers in both eating and drinking. All that was heavy, formal, and monotonous in their feasts has, owing to the more genial customs we have been led to adopt through our constant intercourse with France and other countries, given way to the display of a more refined taste; and this departure from old-fashioned ways in the selection of edibles has naturally led to a change no less beneficial in our bibulous doings. It is owing, however, to our extended acquaintance with the finer sorts of Wine, and a nicer discrimination in the choice and order of drinking them, but still more to the abandonment of the vicious old practice of sitting for hours after dinner to indulge



in heavy libations, that we may attribute much of that change in our taste to which we have adverted. May we not ascribe to the same cause the relish for Claret Cup, and other beverages of a similar character, which has grown up amongst us? Some of these preparations are, indeed, of a flavour so exquisite, that the epicure may well be tempted to exclaim—

“ One sip  
Will bathe the drooping spirit in delight  
Beyond the bliss of dreams.”

In a work purporting to touch upon every kind of Beverage, the reader will, of course, expect to find some account of the varied category of American drinks—of those Transatlantic “notions”—many of which, owing to their racy character, are properly styled “Sensations” by our Yankee cousins. We can promise that in this respect he will have no reason to be dissatisfied. A choice collection of these is given, the greater part of which well deserve the celebrity that attaches to them; and, as an occasional relish, all may claim to be regarded as both wholesome and exhilarating.

It is, perhaps, needless to add that *Ponche à la Romaine*, and the other varieties of the national beverage of Punch, as well as the important items

of Ale, Beer, and Cider, are duly treated of in these pages.

The author has also given especial attention to the subject of Refrigeration—almost a new art among us—as well as to that of aerated waters, and other draughts so much sought after in the summer season. Useful information is also afforded on the subject of Tea, Coffee, Cocoa, and other *cups* of the temperate order, as well as on certain liqueurs made with their aid.

In conclusion, he trusts that his manual of COOLING CUPS AND DAINY DRINKS may be found to convey much sound information on beverages of all kinds, and that it may be deemed a not unworthy companion of the better class of works devoted to the pleasant topic of Good Cheer.





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