

**OXFORD NIGHT CAPS, A
COLLECTION OF RECEIPTS FOR
MAKING VARIOUS BEVERAGES
USED IN THE UNIVERSITY, PP. 1-
34, (NOT COMPLETE)**

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Oxford night caps, a collection of receipts for making various beverages used in the University,
pp. 1-34, (not complete) by Various

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VARIOUS

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OXFORD
NIGHT CAPS,
&c.

BISHOP, OR SPICED WINE.

Three cups of this a prudent man may take,
The first of these for constitution's sake,
The second to the girl he loves the best,
The third and last to lull him to his rest.

Ancient Fragment.

BISHOP seems to be one of the oldest winter beverages known, and to this day is preferred to every other, not only by the youthful votary of *Bacchus* at his evening's revelry, but also by the grave *Don* by way of a night cap; and probably derives its name from the circumstance of ancient dignitaries of the Church, when they honoured

the University with a visit, being regaled with spiced wine. It appears from a work published some years since, and entitled, *Oxoniana, or Anecdotes of the University of Oxford*, that in the Bolls or Accounts of some Colleges of ancient foundation, a sum of money is frequently met with charged "*pro speciebus*," that is, for spices used in their entertainments; for in those days as well as the present, spiced wine was a very fashionable beverage. In the Computus of Maxtoke Priory, anno 1447, is the following curious entry; "*Item pro vino cretico cum speciebus et confectis datis diversis generosis in die Sancti Dionysii quando *Le fole* domini Montfordes erat hic, et faceret jocositates suas in camera Orioli.*" "*Vinum creticum*" is supposed to be raisin wine, or wine made of dried grapes; and the meaning of the whole seems to be this: Paid for raisin wine with comfits and spices, when Sir S. Montford's fool was here, and exhibited his merriments in the Oriel chamber.

Recipe.

Make several incisions in the rind of a lemon, stick cloves in the incisions, and roast the lemon by a slow fire. Put small but equal quantities of cinnamon, cloves, mace, and all-spice, and a race of ginger, into a saucepan, with half a pint of water; let it boil until it is reduced one half. Boil one bottle of port wine; burn a portion of the spirit out of it, by applying a lighted paper to the saucepan. Put the roasted lemons and spice into the wine; stir it up well, and let it stand near the fire ten minutes. Rub a few knobs of sugar on the rind of a lemon, put the sugar into a bowl or jug, with the juice of half a lemon, (not roasted,) pour the wine upon it, grate some nutmeg into it, sweeten it to your taste, and serve it up with the lemon and spice floating in it.

Oranges, although not used in Bishop at Oxford, are, as will appear by the following

lines, written by Swift, sometimes introduced into that beverage.

Fine oranges

Well roasted, with sugar and wine in a cup,
They'll make a sweet Bishop when gentles folks sup.

**LAWN SLEEVES, CARDINAL,
AND POPE,**

Owe their origin to some Brasen-nose Bacchanalians, and differ only from Bishop, as the species from the genus.

LAWN SLEEVES.

Substitute madeira or sherry for port wine, and add three glasses of hot calves-foot jelly.

CARDINAL

Substitute claret for port wine; in other respects the same as Bishop.

POPE.

Precisely the same as Bishop, with the exception of champagne being used instead of port wine.

NEGUS.

Negus is a modern beverage, and, according to Malone, derives its name from its inventor, Colonel Negus. Dr. Willich, in his "Lectures on Diet and Regimen," says, that Negus is one of the most innocent and wholesome species of drink; especially if Seville oranges be added to red port wine, instead of lemons; and drunk moderately, it possesses considerable virtues in strengthening the stomach; but, on account of the volatile and heating oil in the orange peel, Negus, if taken in great quantities, is more stimulant and drying than pure wine.