

Baker Street *Elementary*

PRESENTS
"THE LIFE AND TIMES IN VICTORIAN LONDON"



Baker Street Elementary

THE LIFE AND TIMES IN VICTORIAN LONDON
089 - IT'S A GAS, GAS, GAS -- FEBRUARY, 2022



WELCOME TO TOPIC # 089... TODAY WE WILL BE
LOOKING AT PRODUCING CARBONATED WATER, OR
SODA, AND ITS USES IN THE VICTORIAN AGE.



IN SEVERAL CASES, WE ENJOYED A WHISKEY AND SODA, AND ONCE WE OFFERED A CLIENT A BRANDY AND SODA MOST LIKELY SUPPLIED FROM THE 'SPIRIT CASE' (OR TANTALUS) AND GASOGENE IN A CORNER OF THE APARTMENT AT 221B.



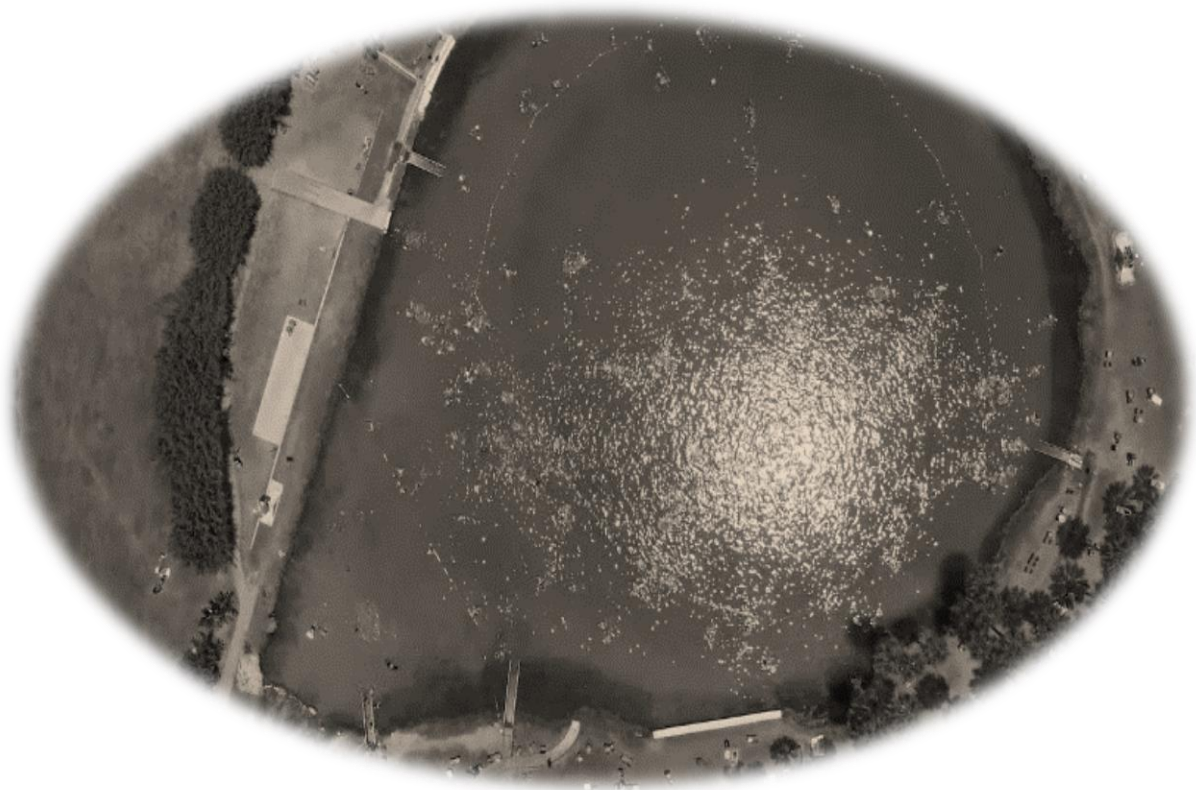
*BOTH WERE COMMON ITEMS FOR US, WITH SODA,
OR SELTZER...*



*...WATER HAVING A LONG HISTORY OF PROVIDING
BOTH REFRESHMENT AS WELL AS, AT TIMES,
MEDICINAL PROPERTIES.*



***SOME MINERAL SPRINGS CREATE CARBONATED
WATER ON THEIR OWN.***



FILTERED THROUGH POROUS LAYERS OF ROCKS AND MINERALS, THE WATER BECOMES INFUSED WITH SODIUM OR POTASSIUM THAT GIVE THE WATER ITS FIZZ.



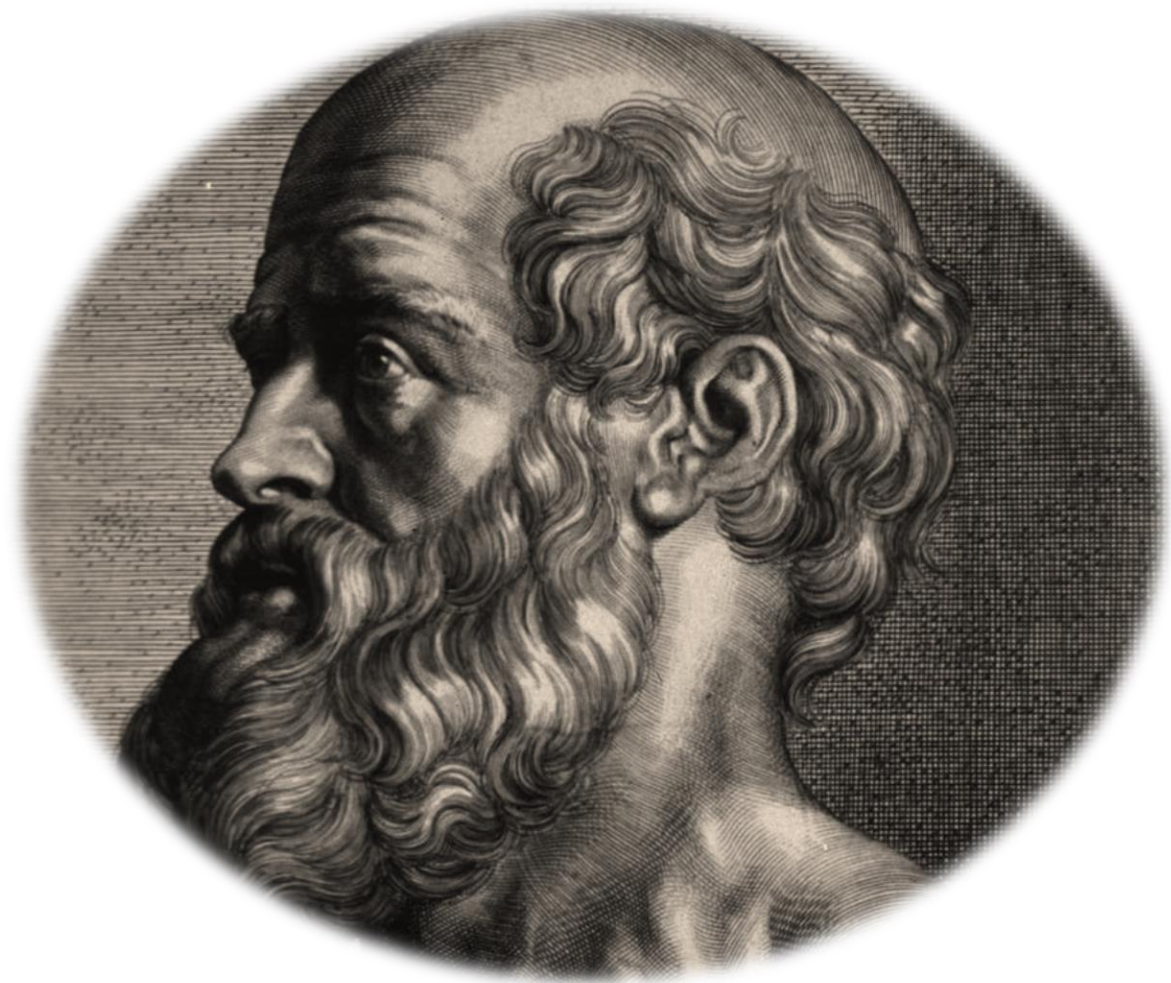
**ANCIENT POPULATIONS OFTEN CONSIDERED THESE
AS RELIGIOUS SITES, AND WITH HEALING
PROPERTIES.**



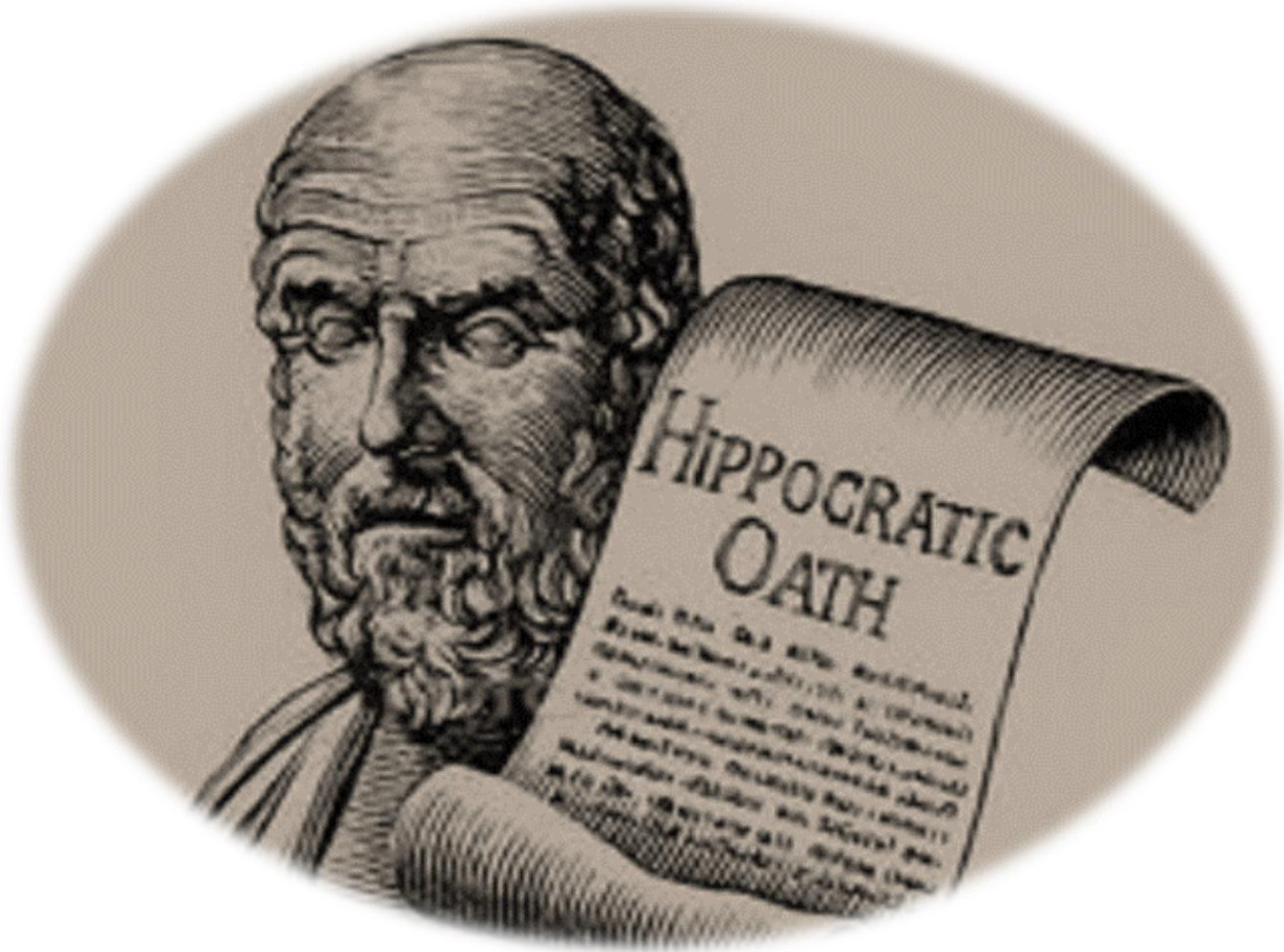
**PEOPLE WOULD COME TO 'TAKE THE WATERS,'
SOAKING IN OR DRINKING FROM THE SPRINGS TO
CURE ALMOST ANY DISEASE.**



*HIPPOCRATES WAS THE FIRST TO ADVOCATE SUCH
SPRINGS FOR MEDICAL PURPOSES.*



HE ARGUED THAT DISEASE INVOLVED AN
IMBALANCE OF BODILY FLUIDS.



TO RESTORE BALANCE, TREATMENT INVOLVED
BATHING, DRINKING WATER, AND EXERCISE
AND MASSAGE.



**BOTH PRIVATE AND PUBLIC BATHS WERE
CONSTRUCTED, AND THE ROMANS SPREAD THE
CONCEPT AS THEY CONQUERED EUROPE.**



**THE BRITISH TOWN OF BATH WAS ORIGINALLY A
ROMAN STRUCTURE.**



**FOLLOWING THE FALL OF THE ROMAN EMPIRE,
'TAKING THE WATERS' FELL OUT OF POPULARITY,
ONLY TO BE REDISCOVERED DURING THE
RENAISSANCE.**



IN THE LATE 1500s, THE ITALIANS WERE ONCE AGAIN BATHING AND DRINKING SPRING WATER TO RELIEVE VARIOUS COMPLAINTS.



**ONE COMPENDIUM LISTED MORE THAN 78
AILMENTS THAT COULD BE TREATED IN
THE BATHS.**



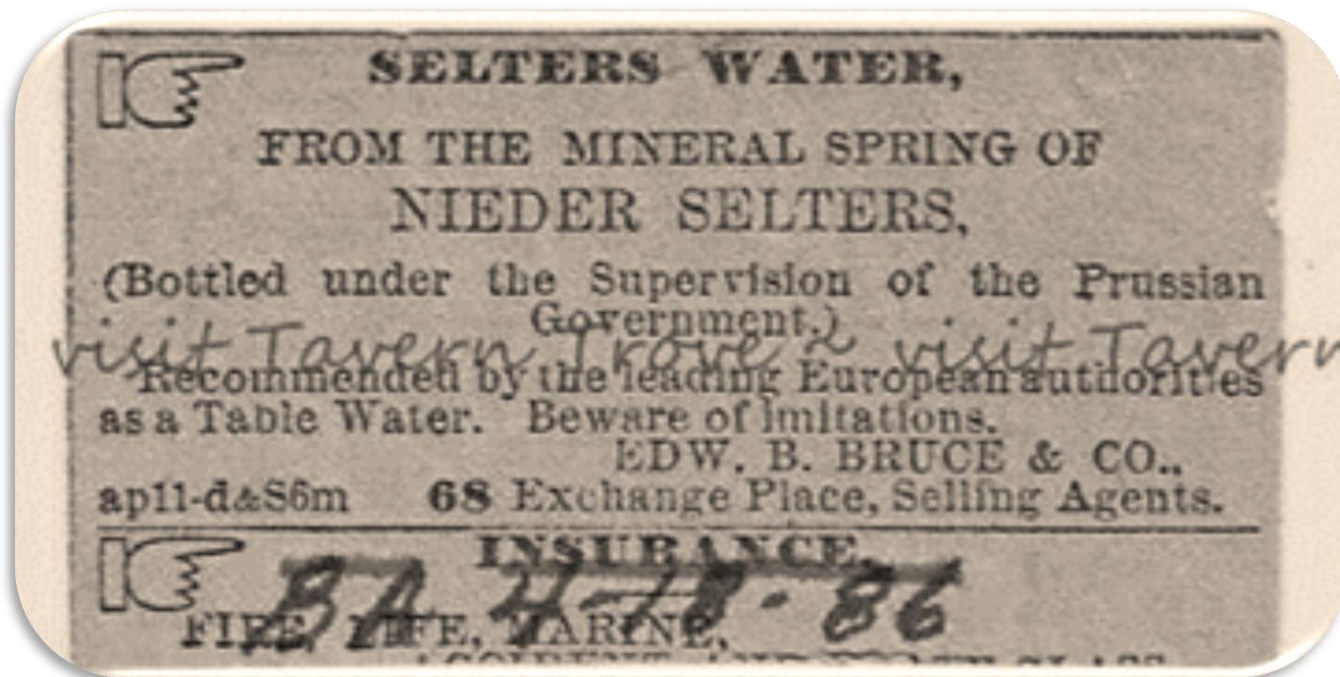
*THE INTEREST IN SUCH SPRINGS SPREAD ACROSS
EUROPE, WITH A MINERAL SPRING IN SPA,
BELGIUM GIVING A NAME TO SUCH FACILITIES.*



IN THE 1700s, WATER FROM SUCH SPRINGS
BECAME COMMERCIALIZED.



THE MOST FAMOUS OF THESE IS NIEDER SELTZER,
A TOWN OUTSIDE FRANKFURT.



NOT ONLY DID THE TOWN SUPPLY THE NAME
'SELTZER' TO THE WATER, IT ALSO WAS THE
FIRST TO EXPORT IT TO THE US IN THREE-PINT
STONE BOTTLES.



**THESE WERE CORKED AND SEALED TO MAINTAIN
THE EFFERVESCENCE.**





ONCE UNCORKED, HOWEVER, ALL THE GAS ESCAPED
WITHIN A DAY, LEAVING BEHIND A FLAT,
NOTICEABLY SALTIER WATER BEHIND.

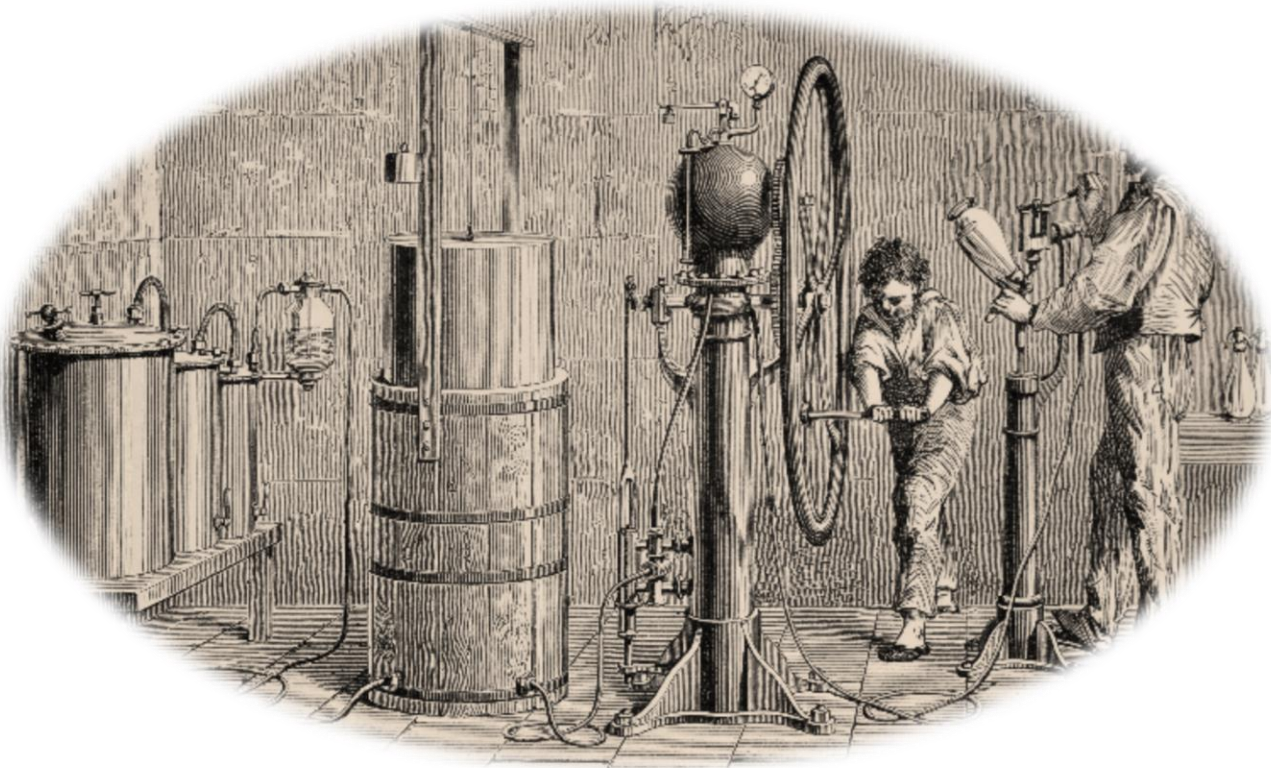




**GIVEN THE LIMITED SUPPLY OF NATURAL MINERAL
WATERS, OTHERS SOUGHT MEANS OF
CARBONATING REGULAR WATER.**



JOHN PRIESTLY IS GIVEN CREDIT FOR INVENTING CARBONATED WATER IN 1767 BY SUSPENDING A BOWL OF WATER OVER A BEER VAT (WHICH PRODUCES CARBON DIOXIDE) IN LEEDS, ENGLAND.



**A FEASIBLE PRODUCTION PROCESS WAS
INTRODUCED IN 1781 WHEN THOMAS HENRY IN
MANCHESTER, ENGLAND CREATED THE FIRST
CARBONATED WATER FACTORY.**



THOMAS HENRY

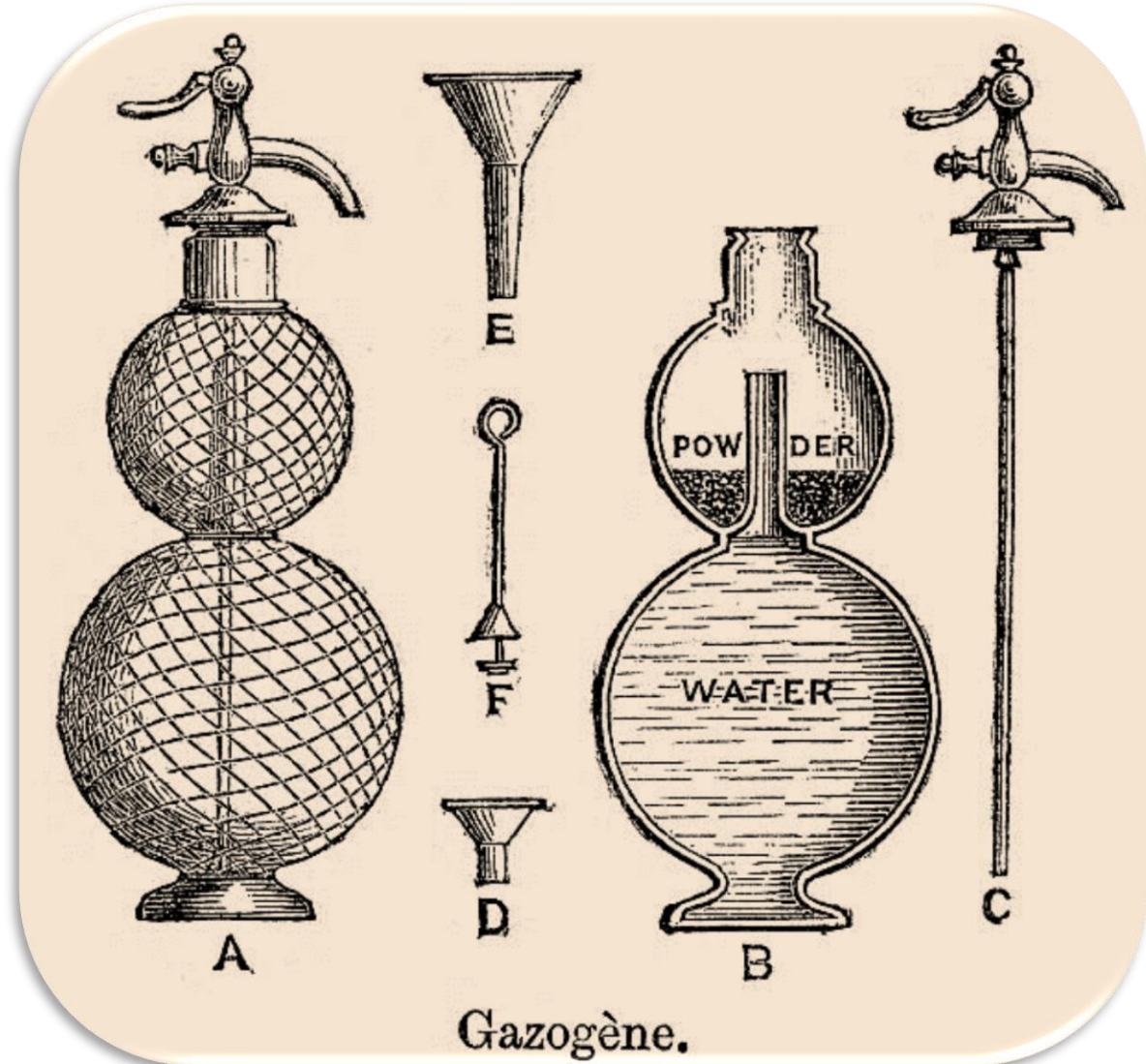
IN ADDITION TO COMMERCIALY PRODUCED SODA-WATER, HOME-MADE OPTIONS WERE ALSO DEVELOPED — SUCH AS THE GASOGENE IN YOUR POSSESSION.



*THIS PARTICULAR DEVICE CONSISTED OF TWO
GLASS GLOBES COVERED IN WIRE MESH FOR
PROTECTION FROM BROKEN GLASS AND CONNECTED
TO EACH OTHER THROUGH A TUBE.*



TARTARIC ACID (FROM GRAPES) AND BICARBONATE OF SODA WERE MIXED IN THE LOWER ORB AND STILL WATER WAS PLACED IN THE UPPER.



ONCE THE GASOGENE WAS ASSEMBLED, WATER
DRIPPED INTO THE LOWER PART TO CREATE A
CHEMICAL REACTION...





...BETWEEN THE ALKALI AND THE ACID, FORMING A GAS, WHICH WAS FORCED UP THE TUBE AND INTO THE WATER TO CREATE CARBONATED WATER.





ONE OF THE BIPRODUCTS OF SUCH CARBONATION IS CARBONIC ACID, WHICH GIVES THE WATER A TART TASTE AND KILLS BACTERIA...



Robert Callwell and Co.

*At the Wine, Spirit, Porter, Cyder,
and Cheese Stores,*

No. 11, Bridge-street, Belfast,

Have just received per the Neptune from Rotterdam, nice

WESTPHALIA HAMS,

Of a very fine Flavour,

A N D

Fresh Pyrmont and Seltzer Water :

Per the Britannia, from Bristol, they have received a large
and general Assortment of

ENGLISH CHEESE.

They are in daily expectation of

FRESH PORTER,

Both from LONDON and DUBLIN.

They have at present OLD WHISKEY remarkably well
flavoured, at 4s. 4d. and 5s. 5d. per Gallon—also their usual
assortment of WINES, SPIRITS, BOTTLED PORTER,
VINEGARS, CYDER, PERRY, HAMS, &c. &c.

...AN ADDITIONAL REASON FOR IT TO BE A
HEALTHFUL SUBSTITUTE FOR OFTEN
CONTAMINATED PLAIN WATER AVAILABLE PRIOR
TO CHLORINATION.



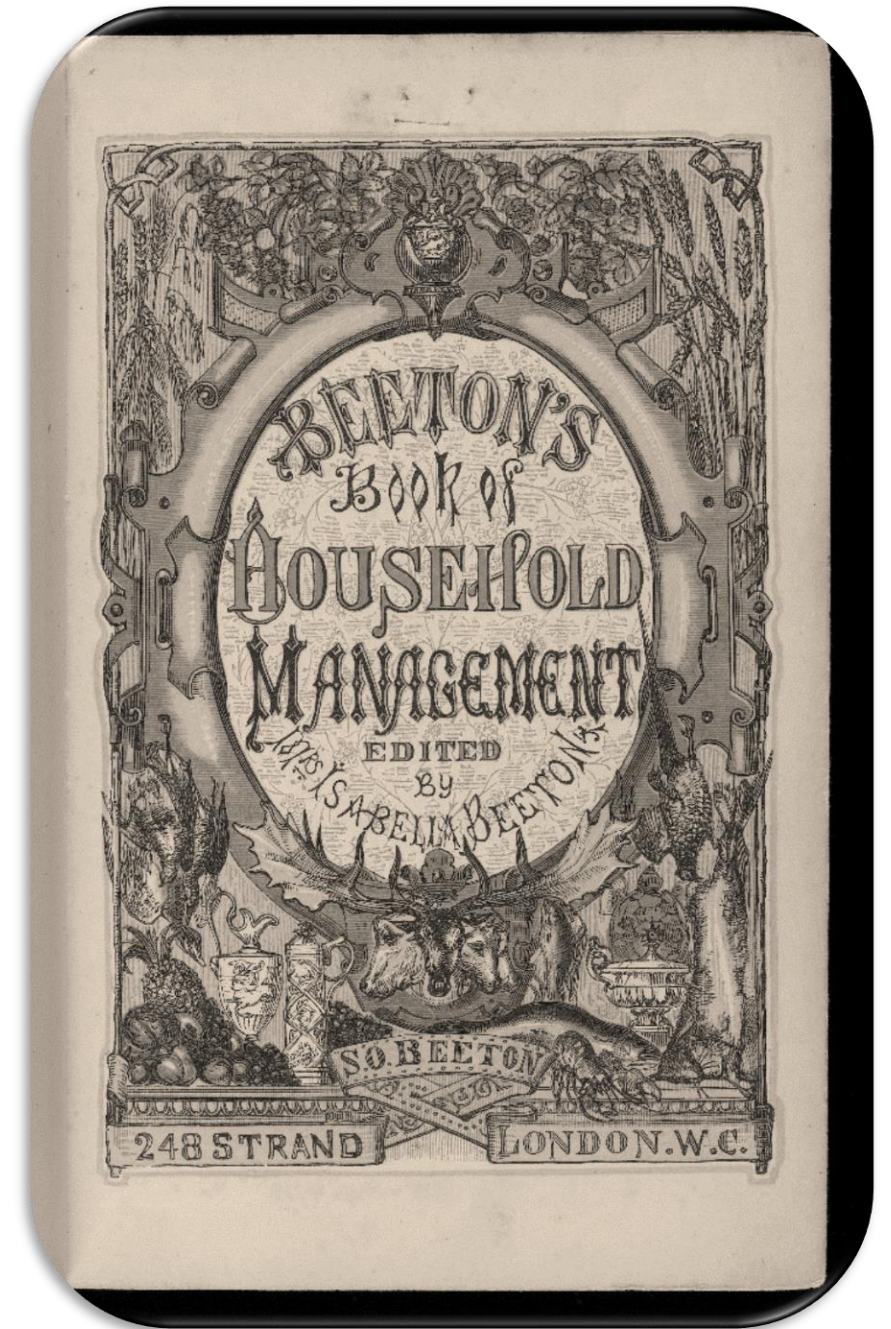
WHILE MANY DRANK SELTZER WATER ALONE
BECAUSE OF THE TOUTED MEDICINAL PROPERTIES
(BASICALLY, CLEAN WATER) OTHERS ALSO USED IT
FOR MIXING WITH DRINKS, SUCH AS WHISKEY OR
BRANDY, AS MENTIONED BY YOU.



OTHER DRINKS WERE ALSO PRODUCED WITH
SELTZER OR SODA WATER.



BEETON'S BOOK OF HOUSEHOLD MANAGEMENT
INCLUDED FOUR DRINK RECIPES REQUIRING
SODA-WATER...



...(CHAMPAGNE CUP, ANYONE?), AS WELL AS NOTING ITS BENEFITS FOR THE SICK.



3011.—SUMMER BEVERAGE.

Ingredients.—Two lemons, sugar, Espoma, etc.
Method.—Wash lemons moderately, scrubbing, but not so hard as to remove the skin. Cut them in four or five pieces, add a lemon thinly sliced, cover, and let it stand until quite cold. Just before serving add a glass of any kind of liquor, and a heaped tablespoonful of crushed ice.

3012.—WHISKY PUNCH.

Ingredients.—A bottle of Scotch whisky, a quart of boiling water, 1/2 lb. of loaf sugar, the juice and finely pared rinds of 3 lemons.
Method.—Pour the boiling water over the sugar, lemon rinds and juice, let it remain until cold, then strain into a pitcher, bowl, etc. Add the whisky, place the bowl in a large vessel, surrounded it with ice, cover, and let it stand thus for at least 1 hour before serving.

3013.—CURRANT WATER.

Ingredients.—1 lb. of red currants, 1/2 lb. of raspberries, 1 lb. of racket sugar, 1/2 pint of cold water.
Method.—Remove the stalks, wash the fruit well with a wooden spoon, then put it with a preserving pan, with 1/2 a pint of water, and 1/2 the sugar. Stir occasionally until it reaches boiling point, then strain through muslin or a fine hair sieve. Dissolve the rest of the sugar in a little cold water, boil in a syrup, add it to the fruit syrup, and stir to the remainder of the water. Allow it to stand until quite cold, then serve.

3014.—PINEAPPLE WATER.

Ingredients.—1 pineapple, either fresh or preserved, 1 lb. of loaf sugar, 1 pint of water, the juice of 2 lemons.
Method.—Cut the pineapple, cut it into small dice, or chop it coarsely. Dissolve the sugar and a pint of water in a syrup, pour it over the prepared pineapple, strain into a large pan, and cover closely. When quite cold, add the remaining 1/2 pint of water, and stir.

3015.—STRAWBERRY WATER.

Ingredients.—1 lb. of ripe strawberries, 1 pint of cold water, 1/2 lb. of racket sugar, the juice of 2 lemons.
Method.—Remove the stalks, wash the fruit with a wooden spoon, sprinkle over the sugar, and let it stand for 3 or 4 hours. Pass the pulp through a fine hair sieve, add to it the lemon-juice and water, let it stand 2 or 3 hours, stirring frequently, then strain and use.



**WHEN WE ENJOY OUR WHISKEY AND SODA, WE
ARE PARTICIPATING IN A RITUAL THAT DATES FAR
BACK INTO HISTORY.**



SO, WE HAVE COMPLETED TOPIC # 089 IN OUR SERIES...

IN TOPIC # 090, WE WILL BE LOOKING AT ATTEMPTS TO KILL OUR BELOVED QUEEN DURING THE VICTORIAN PERIOD.



REFERENCES FOR THIS TOPIC:

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"THE LIFE AND TIMES IN VICTORIAN LONDON"

IS CREATED THROUGH THE INGENUITY & HARD WORK OF:

JOE FAY
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&
STEVE MASON

