Compliments of
Bernhardt Bros.
Buffalo, N.Y.
TO OUR PATRONS:

We herewith present to you the Catalogue and Price List of our extensive stock, in connection with much valuable information relating to the Wine and Liquor Trade, and we sincerely hope that it will be interesting enough to you to give it the consideration that our large and well selected stock would merit.

Our goods have always borne the reputation as the best and purest on the market.

Being large buyers and importers from first hands we are always in a position to give you the benefit of the lowest prices on the standard goods of the market.

Few houses in the country can boast of the large and varied stock we carry. It ranges from the very highest class goods to the most modest.

To our patrons who have long been with us we can only assure you of the same fair treatment in the future that has merited your patronage in the past. To those whom we have not as yet had the pleasure of dealing with it is with the utmost confidence that we ask for your trade, assuring you that we sell nothing that we cannot recommend and giving you full value at all times. Yours very truly,

BERNHA RD T BROS.

Thomas McMullen’s White Label Bass Ale is the Peer of All.
In fashion able life in Europe great changes have taken place in latter years: instead of heavy Ports and Sherries the lighter Wines have taken a prominent place on the table of the various Courts and "Diners de Ceremonie" and again the finer and finest grades of Rhine and Moselle Wines have obtained a leading position.

As a rule, instead of Chablis and Sauternes formerly served with oysters, a glass of dry Sparkling Moselle is now presented; of this practice the Russian Court set the example a few years ago and it was soon followed by the Prussian, English and other Courts. After this Wine various Still Wines follow until a high class Sparkling Wine is again served towards the end of the dinner. The different Wines during the dinner are always mentioned by year and name to each guest by the steward who pours out the Wine, or the Vintage is already printed on the Menu.

"As a rule, White Wines must be served with heavy dishes, Clarets with light and delicate ones."

At private dinners a la Russe the Wines, but no dishes are placed upon the table. Rhine and Moselle Wines should be served in special glasses called "Roemer" of green or amber color and it adds generally to the style of the table to see these beautifully decorated high glasses in different shapes artistically arranged before the guests. As opposed to French Wines which are always served in the finest "Mousseline" glass as thin as paper, German Wines demand a thicker glass and a different shape altogether.

Ale and Stout by E. & J. Burke is always the best.
TILL RHINE AND MOSELLE WINES may be served cool, but not iced, as intense cold will greatly injure the bouquet and flavor and prevents a due appreciation of their good qualities.

ONLY LOWER GRADES of Rhine and Moselle Wines may be iced to make them more palatable. The proper temperature for high class Wines is about 50° to 60° Fahrenheit even during the extreme summer-heat.

IN FASHIONABLE LIFE in Great Britain, France, Germany and Russia there are always several kinds of White Wines on the table during dinner, as many dishes, like oysters, pate de foie gras, &c., will not harmonize with clarets.

NEARLY ALL WINES, after being some time in bottle, precipitate a sediment or tartar, looking sometimes like sand or white crystals. Its presence is rather a mark of superiority than inferiority in the quality of Wine. It is necessary to keep all Rhine and Moselle Wines as well as all sparkling Wines in the coolest cellars, but all Claret, Ports, Sherries, &c., may be kept in warm places.

IT MAY NOT BE out of place to remark, that the sovereign remedy for all acidity caused by Wine is a dose of Magnesia of charcoal Biscuits and an immediate cure against the bad effects of too much Wine has been discovered by a French chemist. It is acetate of Ammonia a few drops dissolved in sugar and water.

THE LATE DOCTOR ADAM CLARKE states that Wine in moderate quantity has a wondrous tendency to revive and invigorate the human being. Ardent spirits exhilarate but they exhaust the strength. Unadulterated Wine on the contrary exhilarates and invigorates, it makes men cheerful and provides for the continuance that cheerfulness by strengthening the muscles and bracing the nerves. Amongst the Romans, Wine was considered as a medicine, and was given that the soul might acquire modesty, and the body health and vigor, and it was also believed that Bacchus had bestowed Wine upon men as a remedy against the austerities of old age, that through this we might acquire a second youth and forget sorrow and pain.

NO BETTER CLASS Rhine and Moselle Wines ought to be decanted, this may be sanctioned only for table Wines, nor should any Sparkling Wine be drunk from any other than the original bottle, in which it was kept. This bottle is to be iced before (some salt may be added to the ice, to make it freeze quicker). To add ice into the glass will spoil the flavor of a fine Wine.

WINES IN WHICH the deposit is loose in the bottle, must be steadily decanted and without interruption, otherwise if set in motion, no strainer will cure it; the brilliancy of these Wines can only be secured by keeping the same side of the bottle up, that was uppermost in the cellar and not permitting it to run too close to the sediment.

**ALCOHOLIC STRENGTH OF WINES.**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Alcohol Strength (°B)</th>
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</thead>
<tbody>
<tr>
<td>Claret</td>
<td>12.91 to 17.11</td>
</tr>
<tr>
<td>Champagne Sparkling</td>
<td>12.80</td>
</tr>
<tr>
<td>Sauternes</td>
<td>14.22</td>
</tr>
<tr>
<td>Barsac</td>
<td>13.86</td>
</tr>
<tr>
<td>Burgundy</td>
<td>14.57</td>
</tr>
<tr>
<td>Hermitage</td>
<td>12.92</td>
</tr>
<tr>
<td>Muscat Lunel</td>
<td>15.52</td>
</tr>
<tr>
<td>Sherry</td>
<td>19.25 to 19.81</td>
</tr>
<tr>
<td>Madeira</td>
<td>19.24 to 24.42</td>
</tr>
<tr>
<td>Bucellas</td>
<td>18.49</td>
</tr>
</tbody>
</table>

**Average**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Average Alcohol Strength (°B)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Claret</td>
<td>15.10</td>
</tr>
<tr>
<td>Champagne Sparkling</td>
<td>12.80</td>
</tr>
<tr>
<td>Sauternes</td>
<td>14.22</td>
</tr>
<tr>
<td>Barsac</td>
<td>13.86</td>
</tr>
<tr>
<td>Burgundy</td>
<td>14.57</td>
</tr>
<tr>
<td>Hermitage</td>
<td>12.92</td>
</tr>
<tr>
<td>Muscat Lunel</td>
<td>15.52</td>
</tr>
<tr>
<td>Sherry</td>
<td>19.17</td>
</tr>
<tr>
<td>Madeira</td>
<td>19.24</td>
</tr>
<tr>
<td>Bucellas</td>
<td>18.49</td>
</tr>
</tbody>
</table>

**Average Rhine Wines from 8.88 to 14.37 12.08**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Average Alcohol Strength (°B)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teneriffe</td>
<td>19.79</td>
</tr>
<tr>
<td>Marsala</td>
<td>26.03</td>
</tr>
<tr>
<td>Old Tokay</td>
<td>5.88</td>
</tr>
<tr>
<td>Constantia</td>
<td>15.28</td>
</tr>
</tbody>
</table>

**Although the above table in the main may be accepted as correct, it is notwithstanding subject to some trifling fluctuations arising from the nature of the seasons, the quality of the fruit, the fermentation and mode of manufacture. No two vintages are alike, nor is the same kind of wine made the same year by different Wine growers precisely similar.**

**Dry Monopole is as fine as any Champagne in the Market.**
THE ART OF MAKING CHAMPAGNE

As discovered in 1688 by Dom Perignon, a Benedictine monk of the Abbey at Hautvillers, in the French Province of Champagne—hence the name. Since Napoleon, the district is known as the "Departement de la Marne," and the innumerable vineyards, growing the white and dark grape used in sparkling wines, are chiefly on the chalky slopes of Verzenay, Bouzy, Sillery, Ay, etc.

The discovery of sparkling wines oddly enough came by accident. One day a tightly corked bottle in the cellar exploded, and lo! to the monk was revealed the mystery of effervescence, and vin mousseux—what we call champagne—was the glorious result.

THE PROCESS.

The grapes, after being carefully picked and sorted, are made ready for the presses. Passing through them, the "must" or new wine is conducted to large tubs, where all particles of skin or seeds are removed; it is then run into casks, holding from two to four thousand gallons each, where it remains until it passes through its first fermentation; it is then racked off into other well-cleansed casks when it is ready for bottling. The process thus far described is comparatively simple, but the juice has now reached the point where the greatest skill and scientific knowledge is required by the wine-maker, to produce the perfect article now offered. The different juices, from as many different varieties of grape, must be brought into harmony, and so blended as to produce the delicate flavor of S. L'Hote Fils, the Oldest Burgundy House in France.

CATALOGUE AND PRICE LIST

BERNHARDT BROS.

Prices subject to change without notice.

CHAMPAGNES.

<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Pommery &amp; Greno. Reims.</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>See, Pommery &amp; Greno.</td>
<td>31 00</td>
<td>32 50</td>
<td>34 50</td>
</tr>
<tr>
<td><strong>Heidsieck &amp; Co., Reims.</strong></td>
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</tr>
<tr>
<td>Dry Monopole (extra)</td>
<td>29 50</td>
<td>31 00</td>
<td>33 00</td>
</tr>
<tr>
<td>Monopole Club, Dry</td>
<td>29 50</td>
<td>31 00</td>
<td>33 00</td>
</tr>
<tr>
<td><strong>Bouche Fils &amp; Co., Nanteuil-sur-ay.</strong></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Bouche Brut</td>
<td>31 50</td>
<td>33 00</td>
<td></td>
</tr>
<tr>
<td>&quot; See</td>
<td>29 50</td>
<td>31 00</td>
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<tr>
<td><strong>George Goulet, Reims.</strong></td>
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<td></td>
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</tr>
<tr>
<td>Extra Quality, Dry</td>
<td>29 50</td>
<td>31 50</td>
<td></td>
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<tr>
<td><strong>G. H. Mumm &amp; Co., Reims.</strong></td>
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<td></td>
</tr>
<tr>
<td>G. H. Mumm &amp; Co., Extra Dry</td>
<td>29 50</td>
<td>30 50</td>
<td>32 50</td>
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<tr>
<td><strong>Louis Roederer, Reims.</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Carte Blanche</td>
<td>32 25</td>
<td>34 25</td>
<td></td>
</tr>
<tr>
<td>Brut</td>
<td>32 25</td>
<td>34 25</td>
<td></td>
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<tr>
<td><strong>Perrier Jouet &amp; Co., Epernay.</strong></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Extra Dry, Special</td>
<td>30 50</td>
<td>32 50</td>
<td></td>
</tr>
<tr>
<td>&quot; &quot; 48 half-pts.</td>
<td>34 50</td>
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<td></td>
</tr>
<tr>
<td><strong>Jules Mumm &amp; Co., Reims.</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Extra Dry</td>
<td>30 00</td>
<td>32 00</td>
<td></td>
</tr>
</tbody>
</table>

Moselle Wine will lessen your weight.
the champagne, and supply it with the requisite amount of saccharine, to cause neither too much or too little effervescence: if too much, the bottles would break; if too little, the wine would be flat and insipid. This product is then bottled and permitted to remain in a semi-warm place until fermentation is well started, and the bottles begin to break, when it is lowered into cooler vaults, where it remains until fully ripe. It is then placed upon clearing-tables and shaken with a rotary motion, twice a day for from three to five weeks, until the sediment which has deposited on the side of the bottle during the fermentation, is all worked down upon the cork. It is then hoisted to the finishing room, tip down, where it passes through its final process.

The old cork is then removed, with the accumulated sediment; a small dosage of syrup, which is simply pure sugar crystal dissolved in old wine, is given it; it is then re-corked, wired, labeled, capped and packed for shipping.

During this process each individual bottle has been handled about two hundred times, and the transition from the grape to the champagne has occupied about three years of time.

Our space is too limited to give a full description of the many manipulations necessary to make a true champagne wine.

There is an indescribable charm over, around, and about champagne. The very word suggests glitter and bubble and sparkle. It brings to many of us a flood of recollections: pleasant company—bright eyes and rosy cheeks—laughter, sunburned mirth, and Provencal song—the feast of reason and flow of soul—the flow of words, repartee and banter—after-dinner speeches, and dull, formal dinners—all jumbled together. Even at this late day many a Cassio listens to the voice of the tempter Iago, who says: "Come, come; good wine is a good familiar creature, if it be well used; exclaim no more against it!"

Sole Agent for Victoria Natural Mineral Water.

### CHAMPAGNES—Con.

<table>
<thead>
<tr>
<th>Brand and Type</th>
<th>Case of 6 Mag.</th>
<th>Case of 12 Qts.</th>
<th>Case of 12 Pts.</th>
</tr>
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<tbody>
<tr>
<td>Ernest Irroy, Reims.</td>
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</tr>
<tr>
<td>Grand Extra Dry</td>
<td>$30 50</td>
<td>$32 50</td>
<td></td>
</tr>
<tr>
<td>Vin Brut, Special</td>
<td>$31 50</td>
<td>$32 50</td>
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<tr>
<td>Piper Heidsieck, Reims.</td>
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</tr>
<tr>
<td>Piper Heidsieck, Sec</td>
<td>$29 00</td>
<td>$31 00</td>
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<tr>
<td>Vi Brut, Extra</td>
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<tr>
<td>Veuve Clicquot Ponsardin, Reims.</td>
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<tr>
<td>Yellow Label, Dry</td>
<td>$32 50</td>
<td>$34 50</td>
<td></td>
</tr>
<tr>
<td>Gold Label, Brut</td>
<td>$34 50</td>
<td>$36 50</td>
<td></td>
</tr>
<tr>
<td>F. Krote, Coblenz.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sparkling Moselle</td>
<td>$22 00</td>
<td>$23 00</td>
<td></td>
</tr>
<tr>
<td>Eduard Saarbach &amp; Co.</td>
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<tr>
<td>Sparkling Moselle</td>
<td>$24 00</td>
<td>$25 50</td>
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</tr>
<tr>
<td>&quot; Hock</td>
<td>$24 00</td>
<td>$25 50</td>
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<tr>
<td>Urbana Wine Co., Hammondsport.</td>
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</tr>
<tr>
<td>Gold Seal, Extra</td>
<td>$12 00</td>
<td>$14 00</td>
<td></td>
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<tr>
<td>&quot; Special, 48 half pts.</td>
<td>$16...</td>
<td>$12 00</td>
<td>$14 00</td>
</tr>
<tr>
<td>&quot; Brut</td>
<td>$14 00</td>
<td>$16 00</td>
<td></td>
</tr>
<tr>
<td>Pleasant Valley Wine Co., Reims.</td>
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<td></td>
</tr>
<tr>
<td>Great Western Extra</td>
<td>$12 00</td>
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<tr>
<td>Carte Blanche</td>
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<tr>
<td>Special Sec</td>
<td>$12 00</td>
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<tr>
<td>Arpad Haraszthy &amp; Co., Cal.</td>
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<tr>
<td>Eclipse, Extra Dry</td>
<td>$14 00</td>
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<tr>
<td>Cook &amp; Co.</td>
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<tr>
<td>Imperial</td>
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</tr>
<tr>
<td>Imperial Cabinet</td>
<td>$8 00</td>
<td>$9 50</td>
<td></td>
</tr>
</tbody>
</table>

Victoria Water is bottled just as it comes out the spring.
Facts about German Wines.

As early as the year 775, during the reign of Charlemagne, attention was given to the cultivation of the vine on the banks of the Rhine, that river, the magnificence of whose scenery commands the admiration of the whole world and which itself is the idol of a nation.

The course of the Rhine between Mayence and Coblenz is confined between steep banks, which abound in situations propitious to the vine and which, rising occasionally into lofty hills, afford the fairest spots for its cultivation.

On both sides of the river we behold extensive ranges of vineyards, yielding excellent wines in profusion. The long rows of green vines laden with heavy bunches of luscious fruit form an agreeable contrast to the neglected ruins of feudal magnificence, which crown the principal heights of the river.

So thoroughly has viticulture become identified with the industries of Rhinisch Prussia, that it provides a living for and is the sole occupation of the greater part of its population. The best Rhine wines are grown in a district of limited area called "Rheingan."

Second only to the Rhine in beauty and size comes the River Moselle, the "Bride," as it is often called, of the former, for it is a tributary of the Rhine. On the banks of the Moselle are grown wines of a delicacy and lightness, equalled by no others in the world.

Henkell & Co. received First Prize for their Rhine Wines at Chicago in 1893.

Rhine and Moselle Wines.

<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Niersteiner...............</td>
<td>$8 00</td>
<td>$9 00</td>
<td></td>
</tr>
<tr>
<td>Laubenheimer..............</td>
<td>$8 00</td>
<td>$9 00</td>
<td></td>
</tr>
<tr>
<td>Ruedesheimer..............</td>
<td>$9 50</td>
<td>$10 50</td>
<td></td>
</tr>
<tr>
<td>Liebfraumilch.............</td>
<td>$10 25</td>
<td>$11 25</td>
<td></td>
</tr>
<tr>
<td>Hochheimer................</td>
<td>$11 50</td>
<td>$12 50</td>
<td></td>
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<tr>
<td>Steinwein (Bocksbeutel)...</td>
<td>$15 50</td>
<td>$16 50</td>
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<tr>
<td>Marcobrunner.............</td>
<td>$17 50</td>
<td>$18 50</td>
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</tr>
<tr>
<td>Zeltinger (Mosel).........</td>
<td>$7 50</td>
<td>$8 50</td>
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</tr>
<tr>
<td>Moselbluemchen (Mosel)....</td>
<td>$10 50</td>
<td>$11 50</td>
<td></td>
</tr>
</tbody>
</table>

Friedrich Krote, Coblenz.

| Oppenheimer, Goldberg......| $11 00     | $12 00         |
| Blume der Nahe.............| $15 50     | $16 50         |
| Steinwein (Bocksbeutel)....| $16 00     | $17 00         |
| Forster Traminer Auslese...| $17 00     | $18 00         |
| Schloss Johannisberg......| $25 00     | $26 00         |
| Berncastler Doctor (Mosel).| $15 00     | $16 00         |

C. F. Eccard, Kreuznach.

| Niersteiner Gloeckk.......| $10 00     | $11 00         |
| Marcobrunner..............| $14 00     | $15 00         |
| "Cabinet"..................| $18 00     | $19 00         |
| Steinberger Cabinet.......| $23 00     | $24 00         |
| Zeltunger (Mosel).........| $8 00      | $9 00          |
| Josephshoefer (Mosel).....| $10 50     | $11 50         |
| Royal Scharzberg (Mosel)  | $17 00     | $18 00         |
| Oberlingheimer (Red)......| $10 50     | $11 50         |
| Assmanshaueser, (Red)....| $13 50     | $14 50         |
| Schloss Johannisberg, Prince Metternich (Green Seal).| $26 00 | $27 00 |

Sundry Brands.

| Laubenheimer...............| $5 50      | $6 50          |
| Duerkheimer...............| $5 50      | $6 50          |
| Deidesheimer..............| $5 50      | $6 50          |

The Freed and Malga brands are a fine smoke.
ERMAN WINEs, though sometimes quite heavy, contain already, when new, far less alcohol than is usually found in the white wines of Southern countries like France, Spain and Italy. As it advances in age, it decreases in alcoholic strength; it is evident, therefore, that the conservative power of wine does not reside in its spirituous qualities. The best wines are produced in warm, dry seasons, and the most esteemed vintages of this century are those of 1802, 11, 22, 34, 46, 48, 57, 58, 61, 62, 65, 68, 74, 84, 86, 89 and 93.

Large auction-sales are frequently held in the districts where the wines are produced and heavy purchases are also effected at occasional private sales. The wines are sold in original tuns of 1/1 Stueck, containing 320 gals., or of ½ Stueck of 160 gals.

The future value of wine depends to a great extent upon the care which is exercised during the process of bottling. Every wine reaches a certain stage of its existence, during which it is ripe for bottling. If that moment be permitted to pass, the wine may lose by 50 per cent. of its value.

To handle wines properly, therefore, skilled persons are required, who have made their treatment and care a special study. Such being the case, German wines, (as for that matter all others also) should be bought only of houses whose well-established reputation for experience, understanding and reliability is the best guarantee for good quality.

MOSELLE WINES.

Moselle wines have greatly gained in favor during the last few years, partly on account of their wholesomeness. They are the wine par excellence for all affections of the kidneys and are highly recommended by the first medical authorities of Europe and America. Moselle wines are of a quite distinct character, fine, of a grapey flavor, very light, and delicate; decidedly fruity and known to be a most wholesome and refreshing beverage.

Ernst Feldman’s Ports are superior brands.
**Wines of Burgundy**

Ere, perhaps, better known to the history of the Middle Ages. From Julius Caesar to Louis XIV., no beverage had attained greater popularity. Emperors, kings, popes, soldiers, and gentlemen, poets, novelists, and historians, hastened to record the facts. What is now known as "Burgundy" comprises a tract 60 leagues long and 30 leagues wide, and is divided by the Jura Mountains, and watered by the Saone, Seine, Yonne, etc. The vineyards are on the terraced sides on top of the hills, called "the Cote d’Or." The district was first settled by the Germans, but the grape culture was introduced by the Roman Emperor Probus, and the Roman guards left to hold Gaul being known as "Burghis," the tract became known as "Burgundy." The celebrity of the wines, although heavier and fatter than those of Bordeaux, is due to the peculiar qualities of the soil rich in mineral tonics. The wine product of Burgundy is not large, but vinicultores have carefully preserved its peculiar qualities, and brands of red Burgundy, like Macon, Beaune, Pommard, Chambertin, Nuits, Romanée, Clos de Vougeot, and of white Burgundies like Chablis, Chateau-Grillet and Montrachet, show what the district can produce.

*For fine Cordials ask for Marie, Brizard & Rogers.*

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**Burgundy Wines.**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Per Gallon</th>
<th>Case of 12 Qts.</th>
<th>Case of 24 Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>S. Lhote Fils, Dijon.</td>
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<td></td>
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</tr>
<tr>
<td>Macon</td>
<td>$8.00</td>
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</tr>
<tr>
<td>Beaune</td>
<td>$10.00</td>
<td>$11.00</td>
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</tr>
<tr>
<td>Pommard</td>
<td>$12.00</td>
<td>$13.00</td>
<td></td>
</tr>
<tr>
<td>Chambertin</td>
<td>$17.00</td>
<td>$18.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>J. Calvet &amp; Cie, Bordeaux.</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chambertin</td>
<td>$18.00</td>
<td>$19.00</td>
<td></td>
</tr>
<tr>
<td>Clos de Vougeot</td>
<td>$19.00</td>
<td>$20.00</td>
<td></td>
</tr>
<tr>
<td>Chablis (White)</td>
<td>$12.00</td>
<td>$13.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sichel &amp; Co., Bordeaux.</th>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Romanée, 1890</td>
<td>$18.00</td>
<td>$19.00</td>
<td></td>
</tr>
<tr>
<td>Chablis, 1889 (White)</td>
<td>$11.00</td>
<td>$12.00</td>
<td></td>
</tr>
<tr>
<td>Latour Blanche, 1884 (White)</td>
<td>$13.50</td>
<td>$14.50</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>S. Lhote Fils Dijon.</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Macon, Our Bottling</td>
<td>$2.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beaune</td>
<td>$3.00</td>
<td></td>
<td></td>
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<tr>
<td>Pommard</td>
<td>$4.00</td>
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<tr>
<td>Chambertin</td>
<td>$5.00</td>
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</tr>
<tr>
<td>Chablis (White)</td>
<td>$3.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*A man may smile, and smile, and still be a temperance advocate.*
THE CULTURE OF THE GRAPE was introduced into Gaul from Asia by the Phoenicians with so great a success, that up to the present time the noble and wealthy have been the capitalists, and wine culture in a large degree the occupation of the people. The famous and historical wines of Bordeaux, Claret (red) and Sauternes (white), are grown in the "Département de la Gironde," which extends from the Dordogne to the Ocean, and from the "Département de la Charente" to that of Les Landes, Bordeaux being the chief city. The Département is watered by the rivers Garonne and Dordogne; upon the sunny slopes of their banks are the wine-growing regions, of which there are eleven; but the proprietors are legion and subdivisions many.

THE BEST RED WINES are grown in the "Medoc," on the left bank of the Garonne (called here La Gironde), north of Bordeaux. It is sub-divided into many districts, as Margaux, Pauillac, St. Julien, Cantenac, etc. Here we find the famous Chateaux, divided into five classes, many of them owned by noble families, to whose wealth and enterprise the world is much indebted for fine wines.

WHITE WINES ARE GROWN in the Graves and Sauternes Districts.

MANY WINES ARE BOTTLED at the Chateaux by the proprietors, but connoisseurs consider equally fine the bottlings of experienced and extensive houses.

Duff Gordon Sherrys are the Finest in the Market—We sell them.

### BORDEAUX CLARETS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Per Gallon</th>
<th>Case of 12 Qts</th>
<th>Case of 24 Qts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pauillac Medoc</td>
<td>$8.00</td>
<td>$9.00</td>
<td></td>
</tr>
<tr>
<td>Margaux Medoc</td>
<td>$9.00</td>
<td>$10.00</td>
<td></td>
</tr>
<tr>
<td>Pontet Canet</td>
<td>$10.00</td>
<td>$11.00</td>
<td></td>
</tr>
<tr>
<td>Haut Sauternes (White)</td>
<td>$8.50</td>
<td>$9.50</td>
<td></td>
</tr>
<tr>
<td>C. Richelieu &amp; Cie, Bordeaux</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medoc</td>
<td>$5.50</td>
<td>$6.50</td>
<td></td>
</tr>
<tr>
<td>St. Estephe</td>
<td>$5.75</td>
<td>$6.75</td>
<td></td>
</tr>
<tr>
<td>St. Emilion</td>
<td>$6.00</td>
<td>$7.00</td>
<td></td>
</tr>
<tr>
<td>St. Julien</td>
<td>$7.00</td>
<td>$8.00</td>
<td></td>
</tr>
<tr>
<td>Pauillac</td>
<td>$7.50</td>
<td>$8.50</td>
<td></td>
</tr>
<tr>
<td>Margaux</td>
<td>$8.50</td>
<td>$9.50</td>
<td></td>
</tr>
<tr>
<td>Pontet Canet</td>
<td>$9.00</td>
<td>$10.00</td>
<td></td>
</tr>
<tr>
<td>J. Calvet &amp; Cie, Bordeaux</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>St. Julien</td>
<td>$7.50</td>
<td>$8.50</td>
<td></td>
</tr>
<tr>
<td>Pontet Canet</td>
<td>$12.00</td>
<td>$13.00</td>
<td></td>
</tr>
<tr>
<td>Chat. Larose</td>
<td>$18.00</td>
<td>$19.00</td>
<td></td>
</tr>
<tr>
<td>Chat. Latour Blanche (White)</td>
<td>$25.00</td>
<td>$26.00</td>
<td></td>
</tr>
<tr>
<td>Barton &amp; Guestier, Bordeaux</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pontet Canet</td>
<td>$11.50</td>
<td>$12.50</td>
<td></td>
</tr>
<tr>
<td>Chat. Latour, 1870</td>
<td>$26.00</td>
<td>$27.00</td>
<td></td>
</tr>
<tr>
<td>Chat. Lafitte, 1874</td>
<td>$27.00</td>
<td>$28.00</td>
<td></td>
</tr>
<tr>
<td>J. Michaelsen &amp; Cie, Bordeaux</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medoc, Our Bottling</td>
<td>$1.90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>St. Estephe, &quot;</td>
<td>$2.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>St. Julien, &quot;</td>
<td>$2.25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Margaux, &quot;</td>
<td>$2.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pontet Canet, &quot;</td>
<td>$3.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Haut Sauternes (White), Our Bottling</td>
<td>$3.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Take chablis with your oysters or clams.
THE FAME of Hungarian wines is world-wide. They are historic wines, boasting of great antiquity and enjoying as wide a popularity as any other product of the vineyard. They have graced the banquet tables of the monarchs and aristocrats of Europe for centuries, and have always been regarded with especial favor by the lovers and connoisseurs of wines the world over.

They are admittedly the chief of the many delightful and beneficial products of the vineyard. In a word, they are considered as among Nature's most prized gifts to mankind; delightful as a beverage, and invaluable as a tonic.

From time immemorial Hungarian Wines have been so highly prized that they are, even to this day, the accustomed gift of Austria-Hungary's Emperors and Archdukes to those upon whom they wish to bestow a special mark of their royal favor and esteem.

Tokay, Matrai, Rusztí Asszu, and Menesi Wines, enjoy probably a greater celebrity and more extensive popularity than any other wines in the world.

They are an invaluable aid to persons suffering from any type of fever, or dyspepsia, stomach troubles, anemia and weak constitutions. For persons recovering from prolonged or severe illness and who are in the convalescent stage, there is no finer or more palatable remedy, which even the smallest children can take.

Hossfeld & Wierl is the most reliable Importing House.
For centuries the medical profession has, with the most excellent results, prescribed and used Hungarian Wines in their private and public practice. They have found them invaluable in their treatment of patients, and also in the cases of convalescents who required the aid of a pleasant and effective tonic to restore strength and tone to their shattered constitution. In short, wherever a speedy, healthy and efficacious stimulant was required, the Hungarian Wines have been found to meet with every essential requirement. They enrich the blood, restore digestion and assist the various organs to perform their respective functions.

One of the strongest recommendations in their favor, if any were needed, is the high esteem in which they are held by the medical fraternity, men who will not venture an opinion nor lend their endorsement to any article until it has been subjected to the most critical tests. They have been, as has been stated, used by them in their private practice as well as in the great hospitals and sanitariums throughout Europe and the United States, and have won from them the highest praises.

For those who are suffering and stand in need of a strengthening of the constitution, Hungarian Wines are most beneficial because of the excellent medicinal qualities, such as sugar, phosphoric acid and tannin, which are to be found in the red Hungarian Wines.

For persons of both sexes and all ages from tenderest childhood to extreme old age, there is no restorative so reliable, so speedy and beneficial, as Hungarian Wines. The quantity of alcohol which they contain is so small that even the most delicate person may partake of them with the best results, and without the slightest disagreeable experience.

Hiram Walker's Canadian Club Whiskey is sold all over the World.

HUNGARIAN WINES.

Hossfeld & Wierl, Buda-Pest.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Case</th>
<th>Price per 24 Pt.</th>
</tr>
</thead>
</table>
| Erlauer Egri, Red        | $6.50          | $7.50
| Budai                    | 7 00           | 8 00             |
| Ofner Adelsberger, Red   | 8 00           | 9 00             |
| Voslawauer Auslese       | $8 50          | 9 50             |
| Mátrai 1888              | $2 50          | 9 00             |
| 1886                     | 4 00           | 15 00            |
| Sup. 1884                | 6 00           | 20 00            |
| Tokayer Maslas, White    | 6 00           | 20 00            |
| 1878                     | 8 00           | 25 00            |

J. Palugaray Sons, Pressburg

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Case</th>
<th>Price per 24 Pt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Somlauer, White</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Neszmely</td>
<td>9 00</td>
<td>10 00</td>
</tr>
<tr>
<td>Ruster Ausbruch, White</td>
<td>14 00</td>
<td>15 00</td>
</tr>
</tbody>
</table>

A. Schwartzers, Vienna & Tokay.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Case</th>
<th>Price per 24 Pt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tokayer, 4 Putton</td>
<td>$18 00</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>19 00</td>
<td></td>
</tr>
<tr>
<td>Tokayer, Herb</td>
<td>5 00</td>
<td>9 00</td>
</tr>
<tr>
<td>Cabinet, 1865</td>
<td>22 00</td>
<td></td>
</tr>
<tr>
<td>Imperial, 1857</td>
<td>27 00</td>
<td></td>
</tr>
</tbody>
</table>

Samuel Lenk, Oedenburg.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Case</th>
<th>Price per 24 Pt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rusti Asszue</td>
<td>19 00</td>
<td>$20 00</td>
</tr>
<tr>
<td>Mennesze Asszue</td>
<td>19 00</td>
<td>20 00</td>
</tr>
</tbody>
</table>

Klein & Brandel, Vienna.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per Case</th>
<th>Price per 24 Pt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Erlauer Egri, our bottling</td>
<td>2 50</td>
<td></td>
</tr>
<tr>
<td>Budai</td>
<td>2 75</td>
<td></td>
</tr>
<tr>
<td>Ofner Adelsberger</td>
<td>3 00</td>
<td></td>
</tr>
<tr>
<td>Voslawauer Auslese</td>
<td>3 00</td>
<td></td>
</tr>
<tr>
<td>Somlauer, white</td>
<td>2 50</td>
<td></td>
</tr>
<tr>
<td>Neszmely</td>
<td>2 50</td>
<td></td>
</tr>
<tr>
<td>Ruster Ausbruch, white, our bottling</td>
<td>4 50</td>
<td></td>
</tr>
</tbody>
</table>

Take Burgundy with game. Take Port with cheese.
The absolute purity of these wines is one of their marked characteristics. Aside from the universally recognized reputation the constantly repeated analyses, and reiterated statements and recommendations of recognized authorities in medicine and chemistry, and also by the endorsement of the Imperial and Royal Austro-Hungarian Consulate-General of New York.

Purity is the Most Essential Quality of all wines, especially those made for medical use. Without it all other qualities are valueless, and tend only to deceive consumers. For many years we have been the importers of only the best Hungarian Wine, until our importations have reached thousands of gallons a year, which is the best proof of their superior quality.
HOW TO SERVE WINES

As a result of epicurean experience, and to enjoy a fine Bordeaux and Burgundy at their best is an art. Wines old in bottle will form more or less sediment, which if shaken up with the wine, imparts a harsh taste to it. In order to get rid of this, bottles intended for use should, if possible, be stood up 24 hours before using and decanted at the time of serving. Without shaking the bottles the cork should be carefully drawn, the bottles slowly tilted, and the clear wine gently poured off into clean decanters (free from old wine) until the sediment, in filmy threads or webs, made visible by a candle light behind the bottle, has reached the neck. A small quantity of wine containing the sediment is left in the bottle. Another method is to leave the bottle on its side, and without shaking pour all the clear wine off into glasses at one operation (with a candle as before, if possible). Decanting is however preferable.

Red wines should be served at the temperature of the room, but white wines are more enjoyable cold.

Dr. Siegert's Angostura has a World-Wide Reputation.
**DOMESTIC WINES.**

**AFTER Forty Years’ Experience,** wine making in California has passed its pioneer stage. We already know where are located the best districts for the production of the red and white dry wines, and the liqueur wines.

California may be divided into three grape-growing sections: (1) The coast; (2) the Sierra Nevada foothills and Sacramento Valley; (3) the southern counties. In the first district are grown varieties of French champagne grapes, from which are produced large quantities of sparkling wines. The Sierra Nevada foothills are best adapted to the growing of sherry, port and raisin grapes, while the slopes and valleys of the Coast Range must be looked to for wines of the Claret, burgundy and sauterne types. The southern district of California excels in sweet wines and brandies. Here the Muscat varieties are grown for table use and for raisins.

Thus, the differences between the two great grape-growing sections of the United States are clearly defined. The grapes raised in New York and Ohio—in fact, all those raised east of the Rocky Mountains—are native varieties and contain but little sugar. They yield the delicate table wines and champagne. The grapes raised west of the Rockies, especially in California, are European varieties and are heavy in sugar. They produce brandies, the demi-liquor wines, such as sauterne, sherries, madeiras and ports. Hence the methods of wine-making in California are quite different from those in Eastern States.

*Victoria Water aids Digestion and is known as the finest Table Water.*

<table>
<thead>
<tr>
<th>DOMESTIC WINES.</th>
<th>Per Gallon</th>
<th>Case of 12 Qts.</th>
<th>Case of 24 Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling (Sonoma, Cal.)</td>
<td>$75</td>
<td>$2.80</td>
<td>$3.80</td>
</tr>
<tr>
<td>“ Extra</td>
<td>90</td>
<td>3.20</td>
<td>4.20</td>
</tr>
<tr>
<td>Cabinet Riesling</td>
<td>1.25</td>
<td>4.10</td>
<td>5.10</td>
</tr>
<tr>
<td>Haut Sauternes</td>
<td>1.25</td>
<td>4.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Claret (Sonoma, Cal.)</td>
<td>75</td>
<td>2.75</td>
<td>3.75</td>
</tr>
<tr>
<td>Zinfandel</td>
<td>1.00</td>
<td>3.20</td>
<td>4.20</td>
</tr>
<tr>
<td>“ Superior</td>
<td>1.25</td>
<td>3.40</td>
<td>4.40</td>
</tr>
<tr>
<td>Burgundy</td>
<td>1.25</td>
<td>4.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Cabinet Sauvignon</td>
<td>1.25</td>
<td>4.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Sherry No. 2</td>
<td>1.00</td>
<td>3.40</td>
<td>4.40</td>
</tr>
<tr>
<td>“ No. 1</td>
<td>1.25</td>
<td>4.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Muscatel</td>
<td>1.25</td>
<td>4.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Angelica</td>
<td>1.15</td>
<td>3.75</td>
<td>4.75</td>
</tr>
<tr>
<td>Dry Angelica</td>
<td>1.25</td>
<td>4.00</td>
<td>5.00</td>
</tr>
<tr>
<td>Dry Catawba</td>
<td>1.00</td>
<td>3.15</td>
<td>4.15</td>
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<tr>
<td>Cal. Tokay</td>
<td>1.35</td>
<td>4.35</td>
<td>5.35</td>
</tr>
<tr>
<td>Port Wine, pure juice</td>
<td>75</td>
<td>2.75</td>
<td>3.75</td>
</tr>
<tr>
<td>“ light</td>
<td>1.00</td>
<td>3.40</td>
<td>4.40</td>
</tr>
<tr>
<td>“ fruity</td>
<td>1.35</td>
<td>4.50</td>
<td>5.50</td>
</tr>
<tr>
<td>Sweet Catawba, II</td>
<td>75</td>
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<td>3.75</td>
</tr>
<tr>
<td>“ 1</td>
<td>1.00</td>
<td>4.00</td>
<td>5.00</td>
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<tr>
<td>Nectar</td>
<td>1.25</td>
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<tr>
<td>Florida Orange Wine</td>
<td>1.50</td>
<td>5.00</td>
<td>6.00</td>
</tr>
<tr>
<td>Dr. Welshes Grape Juice, Case 4 doz. ½ pts</td>
<td>11.00</td>
<td>9.00</td>
<td>10.00</td>
</tr>
</tbody>
</table>

*Drink Claret or Port if you are poor in blood.*
THE EASTERN DISTRICT possesses many points in common with the French vineyard districts. The Lake Keuka country, where our Gold Seal and Great Western Champagnes are made, is a fine grape-growing region, owing to the peculiar climatic and other natural advantages that it enjoys.

THE SOIL IS AN IMPORTANT FACTOR in the successful growing of grapes. The surface of the hillsides is composed of gravel and shale on calcareous rock. It looks bare, having been washed off by rainstorms and freshets centuries ago. There are places where vegetation is stunted, and where weeds find no great encouragement; and yet the finest vines flourish in soils that appear little better than gravel beds. You wonder how grapes can grow and sweeten on such ground. The reason is that in such earth the soil retains the sun's heat long after sun-down, so that the work of fructification goes on silently by night as by day.

THE GRAPES OF WHICH THE FRENCH WINE IS MADE grow on a soil which is peculiar in its mixture of chalk, silica, light clay and oxide of iron. The surface of the champagne district is composed of light clay and pebbles, and the vine flourishes best where the soil appears most sterile. Hence, while the grapes for champagne contain but little sugar, they draw from the earth those chemical elements that give certain peculiar qualities to the wine.

THE WONDERFUL IMPROVEMENT of our wild American grapes is striking testimony to man's power of selection. He has transformed sourish, harshly flavored wildlings into sweet, luscious fruit. In this process there has been an evolution of the sense of taste. Our grandfathers and fathers ate sour grapes, but the children's teeth have not been set on edge, because they eat sweet grapes. The difference between a lemon...

Rheinstrom Bros. are the Pioneers of Fruit Brandy in this Country.
and an orange represents the improvement of the grapes of the present day over the grapes of fifty years ago.

Somewhat different has been the history of viticulture in California. There, efforts to grow the European varieties of grapes were successful from the first. The California growers did not have to experiment with native vines. Numerous varieties of the foreign species Vitis vinifera were planted and cultivated, and, in the right climate and soil, they showed their Old World characteristics. Many of the choice kinds of French, German, Italian and Spanish types seem to come nearer to reproducing themselves here than elsewhere.

A Few Words as to the Methods of Cultivation. The vines are set from six to eight feet apart, and are trained to run on trellises. Three lines of wire are stretched from stakes, which are about eight feet distance from each other. The vines begin bearing in the third year, and the yield increases until the fifth and sixth years, when a vineyard is said to be in full bearing. The life of a vineyard is often three score and ten years, so that with good care and attention the children may reap from the vines their fathers planted. The average yield is about three tons of grapes to the acre.

In the Fourth year the vine, if it has made good growth, is trimmed with two arms. The method of training is known as the “horizontal arm and spur system.” By this system two main horizontal branches, or canes, are trained permanently to the lower wires—one to the right, another to the left. The upright shoots, that grow from the two main arms each season, are cut back each fall or winter to upright “spurs.” The strongest new shoots that sprout from these spurs in the spring are left for the bearing wood of that season, and this new cane is headed back to the top wire of the trellis. A strong vine will carry four shoots on each arm, or eight in all, care being taken not to overload the vine.

We make a specialty of old Whiskey for family use.
URING MAY AND JUNE the vineyard is plowed and the roots grubbed. The first plowing is away from the vines, and in the second and third it is toward the vines. During the summer the vines grow vigorously, and the climbing offshoots are tied by straw bands to the second and third wires.

THE VINTAGE BEGINS the first week in September and lasts until the third week in October. It depends, of course, on the weather and on the kind of grapes grown. The grape crop is picked in boxes which hold from thirty to forty pounds. When filled they are carried to the end of the rows, and there gathered two or three times a day and drawn to the press.

We are agents for the Anheuser-Busch St. Louis Beer.
FINE WHISKEY FACTS.

"BARLEY WINE."

THE ORIGIN OF WHISKEY, like the ancestry of Mammon, "is mysteriously remote and high." Its historian commences his work in the Country of the Pyramids. Osiris, the great god of Egypt, whom Cambyses, the Persian, overthrew, was indeed the first distiller of Whiskey, or "Barley Wine," as the Greeks appropriately called it; and the beverage, according to ancient writers, was held in high esteem, especially among the poor people of Egypt, who were, in their over appreciation of its excellences, "wont to intoxicate themselves therewith"—a practice not altogether obsolete in our own time, notwithstanding the remoteness of its origin.

The famous liquor had thus, it will be seen, many habitations in many lands—even in those early days of its history—and was known by many names. It received the name of Abueasis in Arabia, being so called after an Arabian alchemist who is credited with having first obtained alcohol by distillation. The Hebrews knew it as "strong drink," and under that appropriate title enshrined it in the pages of the Old Testament. The Greeks called it ἔρυθρον—(query, brew?) and the Celts, after they had, in the course of their adventurous wanderings, carried it into Ireland, knew the beverage as "usquebaugh," which, however, had undergone some changes, being a thick liqueur-like liquid produced by mingling raisins, various essences, nuts, and aromatic seeds with the product of the stills. Dr. Johnson declared his belief that the old Erse word, usquebaugh, signifying "the water of life," has been corrupted into the more modern name of whiskey.

Not how cheap, but how good. Nothing is too good to drink.
All liquids susceptible of fermentation will yield alcohol or spirits of wine, by distillation, after the initial or vinous stage of the chemical action has taken place. All liquids which contain any description of sugar or starch will ferment, if the fermenting principle be present. The juices of all vegetables containing saccharine or farina may, therefore, be employed to yield alcohol.

The flavor of the liquid produced is, of course, consequence upon the nature of the prepared materials or "mash" employed. Thus "English Gin," or "Geneva," is procured from barley, oats, rye, and malt; and the peculiar flavour is imparted by infusing juniper berries and hops. The Dutch employ barley, malt, and ryemeal only to distil "Hollands." "Rum" is a spirit obtained from sugar-cane, and flavoured with aromatic leaves. "Brandy" is, distilled from a grape mash, and true, pure "Whiskey" is distilled from the mash of the finest grain.

The distinctive character and flavor of different spirits obtained from these substances depends on the presence of some matter, such as an essential oil; the alcoholic basis is the same, no matter how different the source may be. The process of distillation is founded on the principle of different degrees of caloric being requisite to convert different liquids into vapour. Thus if water and alcohol are mixed and exposed to a moderate heat, sufficient to volatilize the spirit—but not to convert the water rapidly into steam—and the vapour arising from the mixture be collected and condensed in a separate vessel, the liquid will be found to be stronger, or to contain more alcohol in proportion to the water than that from which it was obtained. The instrument contrived to effect this separation is called a still.

Let us give you advice how to stock up your wine cellar.

Sole Proprietors of the Famous White House Pure Rye Whiskey.
THE GRAIN USED in distilling, after being ground in the mill, is conveyed to a large vessel called the mash tun, in which it is thoroughly mixed with water by powerful machinery. The result of this mixing is a liquid known as "worts," and this is conveyed into a large receiver called the underback, and from thence is discharged into refrigerators, where it is cooled by contact with cold water pipes. At the completion of the cooling process, the worts are passed into the "wash-back," barm is added, and fermentation begins. The liquid is now drained into the wash charger, and conveyed to the first or "wash" still where it is boiled, and the steam passing from the still to the "worm"—an arrangement of pipes—is condensed by a gradual process of cooling and the first stage of distilling accomplished. An intermediate process having been gone through, in which the liquor is tested, it is returned for re-distillation to the "feint" still, and is again similarly processed in a third or "spirit" still, as it is called, with proof spirit as the result. Filtration and the dilution of the spirit, completes the process of manufacture.
### BITTERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Per Gallon</th>
<th>Case of 12 Gts.</th>
<th>Case of 24 Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field &amp; Son, Orange</td>
<td>$12.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dr. Siegert, Angostura</td>
<td>$16.00</td>
<td>$16.50</td>
<td></td>
</tr>
<tr>
<td>John Boker's</td>
<td>$13.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>U. Albrecht, Boonekamp</td>
<td>$15.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kantorowicz, Litthauer</td>
<td>$9.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kantorowicz Harzer</td>
<td>$8.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug. Merkle, Aromatique</td>
<td>$12.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Abbott's Angostura</td>
<td>$13.00</td>
<td>$13.20</td>
<td></td>
</tr>
<tr>
<td>Meinhard Caracas</td>
<td>$13.00</td>
<td>$13.20</td>
<td></td>
</tr>
<tr>
<td>B. Bros. Manhattan Cocktail</td>
<td>$11.00</td>
<td>$12.00</td>
<td></td>
</tr>
<tr>
<td>California Wine Bitters</td>
<td>$3.00</td>
<td>$7.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>Cocktail Bitters</td>
<td>$2.50</td>
<td>$6.40</td>
<td>$7.40</td>
</tr>
<tr>
<td>Stomach Bitters</td>
<td>$1.50</td>
<td>$4.60</td>
<td>$5.60</td>
</tr>
<tr>
<td>Vandenberg &amp; Wismen Boonekamp</td>
<td>$12.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dr. Davis Pepsin Bitters</td>
<td>$7.50</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

If you wish to get shesby, drink sherry and egg.
### DOMESTIC LIQUORS

<table>
<thead>
<tr>
<th>Description</th>
<th>Per Gallon</th>
<th>Case of 12 Qts</th>
<th>Cases of 24 Pts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Walden &amp; Co., Brandy</td>
<td>$1 00</td>
<td>$12 00</td>
<td>$13 00</td>
</tr>
<tr>
<td>Cal. Wine Co., Brandy, A</td>
<td>3 00</td>
<td>8 00</td>
<td>9 50</td>
</tr>
<tr>
<td>Domestic Cognae Brandy</td>
<td>2 75</td>
<td>8 00</td>
<td>9 00</td>
</tr>
<tr>
<td>Peach Brandy</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Cherry Brandy, very old</td>
<td>3 00</td>
<td>7 50</td>
<td>8 50</td>
</tr>
<tr>
<td>Apple Brandy</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Blackberry Brandy, A</td>
<td>2 00</td>
<td>5 80</td>
<td>6 80</td>
</tr>
<tr>
<td>Jamaican Rum</td>
<td>2 25</td>
<td>6 50</td>
<td>7 50</td>
</tr>
<tr>
<td>Medford Rum</td>
<td>2 25</td>
<td>6 50</td>
<td>7 50</td>
</tr>
<tr>
<td>New England Rum</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Scotch Whiskey</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Double Quemmel</td>
<td>2 00</td>
<td>6 00</td>
<td>7 00</td>
</tr>
<tr>
<td>London Dock Gin</td>
<td>1 50</td>
<td>4 60</td>
<td>5 60</td>
</tr>
<tr>
<td>Holland Gin</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>O. Tom Gin</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Dr. Davis' Kidney Gin</td>
<td>2 00</td>
<td>5 80</td>
<td>6 80</td>
</tr>
<tr>
<td>Dr. Davis' Kidney Gin</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Rum Punch</td>
<td>2 50</td>
<td>7 00</td>
<td>8 00</td>
</tr>
<tr>
<td>Anisette</td>
<td>3 50</td>
<td>9 50</td>
<td>10 50</td>
</tr>
<tr>
<td>Peppermint</td>
<td>3 00</td>
<td>8 00</td>
<td>9 00</td>
</tr>
<tr>
<td>Jam. Ginger</td>
<td>3 00</td>
<td>8 00</td>
<td>9 00</td>
</tr>
<tr>
<td>Raspberry Syrup</td>
<td>1 50</td>
<td>4 50</td>
<td></td>
</tr>
<tr>
<td>Rock Candy Syrup</td>
<td>1 25</td>
<td>4 00</td>
<td></td>
</tr>
</tbody>
</table>

---

### ALE, BEER AND STOUT

<table>
<thead>
<tr>
<th>Description</th>
<th>Per Case</th>
<th>1 Doz.</th>
<th>1 Doz.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bass &amp; Co., &quot;McMullen &amp; Co.&quot;</td>
<td>$2 00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Dog's Head&quot;</td>
<td>1 90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Double Brewing.</td>
<td>2 75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Burke's&quot;</td>
<td>1 90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Ross Bros.&quot;</td>
<td>1 90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Home Bottling.</td>
<td>1 75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>R. Younger's, Edinburg</td>
<td>1 95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taylor's Ale</td>
<td>1 25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Greenway's Ale</td>
<td>1 20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>R. Smith's Ale</td>
<td>1 30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hop Bitter Ale</td>
<td>$2 50</td>
<td>1 65</td>
<td></td>
</tr>
<tr>
<td>Guinness Stout, &quot;Burke&quot;</td>
<td>1 90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Dog Head&quot;</td>
<td>1 90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&quot;      &quot;Ross Bros.&quot;</td>
<td>1 90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muenchner Beer, Imported (Dark)</td>
<td>4 00</td>
<td>2 25</td>
<td></td>
</tr>
<tr>
<td>Hackerbran, Imported (Dark)</td>
<td>3 50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wuerzburger, Imported (Light)</td>
<td>3 25</td>
<td>1 75</td>
<td></td>
</tr>
</tbody>
</table>

### Anheuser-Busch, St. Louis

- Exquisite, Bottled at Brewery. 2 50 1 50
- Budweiser, Including Bottles. 2 10 1 25
- Anheuser, Bottles. 2 00 1 15
- Budweiser, Bottles. 1 40 1 75
- Muenchner, (Dark), Bottles to be Returned. 1 40 75
- Standard, Bottled at Brewery. 1 10 60
- J. Hoff's Malt Extract. 11 25
- Vin Mariana. 2 75
- Malt Nutrine. 3 50

---

Come in and see us even if you don’t buy.

Rhine Wines age better in bottles than in casks.
Victoria Water, nature's own product, bottled at Oberlandstein, Germany.

MISCELLANEous.

<table>
<thead>
<tr>
<th>Product</th>
<th>Per Case</th>
<th>1 Doz. Qts.</th>
<th>1 Doz. Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cantrell &amp; Cochrane Ginger Ale</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ross Bros' Ginger Ale</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grattan's Ginger Ale</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kirk's Ginger Ale</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equinox Ginger Champagne</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Saegertown Ginger Ale, 50 Quarts</td>
<td>$6.00</td>
<td>$150</td>
<td></td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td></td>
<td>&quot; 96 Pints</td>
</tr>
<tr>
<td>&quot;</td>
<td>$7.00</td>
<td></td>
<td>$100</td>
</tr>
<tr>
<td>Vin de Pom, Champ. Cider</td>
<td></td>
<td>250</td>
<td></td>
</tr>
<tr>
<td>Delatour Soda</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Schweppes &amp; Co.'s Soda</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ross Bros.'s Club Soda</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

MINERAL WATERS.

<table>
<thead>
<tr>
<th>Product</th>
<th>Per Case</th>
<th>1 Doz. Qts.</th>
<th>1 Doz. Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vichy</td>
<td>$2.75</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Johannis</td>
<td></td>
<td>200</td>
<td>150</td>
</tr>
<tr>
<td>Saratoga Geyser Springs, 24 Pts.</td>
<td>$5.25</td>
<td>275</td>
<td></td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td></td>
<td>&quot; 48 Pts.</td>
</tr>
<tr>
<td>&quot;</td>
<td>$6.25</td>
<td></td>
<td>175</td>
</tr>
<tr>
<td>Saratoga Star Springs</td>
<td></td>
<td>225</td>
<td></td>
</tr>
<tr>
<td>Carlsbad</td>
<td></td>
<td>425</td>
<td></td>
</tr>
<tr>
<td>Hawthorn</td>
<td></td>
<td></td>
<td>200</td>
</tr>
<tr>
<td>Clysmic</td>
<td></td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>Hunyady Janos, 50 Quarts</td>
<td>7.00</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>Apollinaris, 50 qts.</td>
<td>7.50</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>&quot;</td>
<td>100 pts.</td>
<td>1100</td>
<td>150</td>
</tr>
<tr>
<td>&quot;</td>
<td>100½ pts.</td>
<td>850</td>
<td>125</td>
</tr>
<tr>
<td>Victoria (Natural Selters), 50 qts.</td>
<td>6.50</td>
<td>175</td>
<td></td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot; 100 pts.</td>
<td>950</td>
<td>125</td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot; stone jugs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>50 qts.</td>
<td>5.50</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>Kaiser (Thermal Water), 50 qts.</td>
<td>7.00</td>
<td>175</td>
<td></td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot; 100 pts.</td>
<td>1000</td>
<td>125</td>
</tr>
<tr>
<td>Hudor Lithia, 40 grains, 50 qts.</td>
<td>7.00</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>&quot;</td>
<td>40 pts.</td>
<td>900</td>
<td>125</td>
</tr>
<tr>
<td>&quot;</td>
<td>20 pts.</td>
<td>650</td>
<td>190</td>
</tr>
<tr>
<td>&quot;</td>
<td>20 pts.</td>
<td>850</td>
<td>130</td>
</tr>
</tbody>
</table>

We are sole proprietors of "White House" and "Gold Seal" Whiskies.
<table>
<thead>
<tr>
<th>Item</th>
<th>Per Doz.</th>
<th>Per Pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sardines, ¼ Berth</td>
<td>$1.75</td>
<td></td>
</tr>
<tr>
<td>&quot; ½ Lafite</td>
<td>$2.25</td>
<td></td>
</tr>
<tr>
<td>&quot; ½ J. &amp; P. Chane (Boneless)</td>
<td>$2.75</td>
<td></td>
</tr>
<tr>
<td>&quot; ¼ Truffled</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td>&quot; ¼ Bardeleoise</td>
<td>$1.75</td>
<td></td>
</tr>
<tr>
<td>&quot; Smoked</td>
<td>$1.75</td>
<td></td>
</tr>
<tr>
<td>Russian Caviar</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>Sardells</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>Neun Augen</td>
<td>$5.25</td>
<td></td>
</tr>
<tr>
<td>Pate de Foie Gras</td>
<td>$3.00</td>
<td></td>
</tr>
<tr>
<td>Frankfurter Sausage</td>
<td>$5.00</td>
<td></td>
</tr>
<tr>
<td>Buer's Liver Sausage</td>
<td>$6.00</td>
<td></td>
</tr>
<tr>
<td>Bueckling</td>
<td>$7.50</td>
<td></td>
</tr>
<tr>
<td>Westphalian Hams</td>
<td>$80.32</td>
<td></td>
</tr>
<tr>
<td>Servelat Sausage</td>
<td>$4.00</td>
<td></td>
</tr>
<tr>
<td>Goose Breast</td>
<td>$7.00</td>
<td></td>
</tr>
<tr>
<td>Swiss Cheese</td>
<td>$3.00</td>
<td></td>
</tr>
<tr>
<td>Roll Herring, tub</td>
<td>$8.10</td>
<td></td>
</tr>
<tr>
<td>Scotch Milkers, keg</td>
<td>$1.25</td>
<td></td>
</tr>
<tr>
<td>Queen Olives, 1 doz. qts.</td>
<td>$9.00</td>
<td></td>
</tr>
<tr>
<td>Olive Oils, 1 doz. qts.</td>
<td>$7.25</td>
<td></td>
</tr>
<tr>
<td>&quot; 1 doz. pts.</td>
<td>$4.25</td>
<td></td>
</tr>
<tr>
<td>French Wine Mustard, per doz.</td>
<td>$2.25</td>
<td></td>
</tr>
<tr>
<td>Wine Vinegar, per gal</td>
<td>$9.00</td>
<td></td>
</tr>
</tbody>
</table>

Give our Columbus Cocktail a trial.

"SELECTED for the Banquet in Bordeaux given to the PRESIDENT of the FRENCH REPUBLIC."

N. Y. TRIBUNE.

"SERVED exclusively at the Banquet tendered to PRESIDENT and MRS. CLEVELAND in Atlanta."

ATLANTA CONSTITUTION.

POMMERY

"SEC"

and

CHAMPAGNE NATURE (Vin Brut).

"SELECTED for the Banquet in Hamburg given to the GERMAN EMPEROR and the GERMAN PRINCES."

N. Y. TIMES.

"The Champagne favored by ROYALTY in ENGLAND."

MAIL and EXPRESS, N. Y.

See page 11.

Our goods are guaranteed as represented.
DRY MONOPOLE EXTRA
CHAMPAGNE,
A VERY DRY WINE

MONOPOLE CLUB DRY
CHAMPAGNE,
A BRUT WINE.

THE ADOPTED BRANDS OF CONNOISSEURS
THROUGHOUT THE CIVILIZED WORLD.

HARTMANN & HUBBARD,
34 BEAVER STREET, NEW YORK,
Sole Importing Agents for the United States.
See page 11.

Let us have one more before we part.

HOW TO PREPARE

COCKTAILS, COBBLERS
JULEPS, PUNCHES
AND OTHER MIXED DRINKS.

Absinthe.
Use small glass.

1 wine-glass absinthe.
Allow water to slowly drop into the glass until full.

Absinthe (American Style.)
Use a large glass.

¾ glass of fine ice.
5 dashes gum syrup.
1 pony absinthe.
2 wine-glasses of water.
Shake until the outside of the shaker is covered with ice.
Strain into a large glass

Our Hungarian Wine will give you strength and new life.
Brandy and Gum.
Use whiskey glass.
Couple of dashes gum syrup.
Couple of lumps of ice.
Place a spoon in the glass, and hand with a bottle of brandy to the customer.

Brandy Soda.
Use large bar glass.
A delicious summer drink and excellent "bracer."
\( \frac{1}{4} \) glass broken ice.
1 wine-glass of brandy.
1 bottle of plain soda.
See that the soda does not foam out of the glass.
Stir well with a spoon.

Brandy, burned, and Peach.
Small bar glass.
1 wine-glass brandy.
\( \frac{1}{2} \) tablespoon sugar.
Burn brandy and sugar together in a dish or saucer.
2 or 3 slices dried peach.
Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve.
This is a Southern preparation, and often used for diarrhoea.

Brandy Champerelle.
Use a sherry wine glass.
\( \frac{1}{4} \) wine-glass red curacao.
\( \frac{1}{4} \) wine-glass yellow chartreuse.
\( \frac{1}{4} \) wine-glass anisette.
There is nothing better than Hungarian Wine for declining people.
GREAT WESTERN
The Finest
CHAMPAGNE
In America

Now used in many of the
best Hotels, Clubs and
Homes in preference to Foreign
Vintages.

A home product which Amer-
icans are especially proud of.

One that reflects the highest
credit on the country which
produces it.

See page 13.

FOR PARTICULARS, PRICES, ETC.,
Address

Pleasant Valley Wine Co.,
RHEIMS, STEUBEN CO., New York.

For Sale by BERNHARDT BROS.

There are 400,000 acres of land under grape cultivation in the U. S.

\( \frac{3}{4} \) wine-glass brandy.
3 drops Abbott’s angostura.
Prepare with the same care as in concocting Pousé Café, not allowing the different liquors to run into one another.

Pony Brandy.
Use Pony Glass.

Set before the customer a small bar glass, and another
containing ice water.
Fill a pony glass with best brandy, and pour it into the empty
glass.

Brandy Scaffa.
Use a sherry glass.

\( \frac{1}{4} \) of raspberry syrup.
\( \frac{1}{4} \) of Maraschino.
\( \frac{1}{4} \) of (green) Chartreuse.
\( \frac{1}{4} \) of brandy.
Keep different articles separate as in Crustas.

Tom Collins Brandy,
Use a large bar glass.

5 or 6 dashes gum syrup.
1 or 2 do. Maraschino.
Juice of small lemon.
1 wine-glass of brandy.
1 or 2 lumps of ice.
Fill up with plain soda. Do not shake if the soda is cold.

Mulled Claret.
Use large bar glass or mug.

3 or 4 lumps sugar.
2 dashes of lemon juice.

The Kantorowicz Co. is the Home for all Kinds of Cordials.
4 or 5 whole allspice, bruised.
2 do. cloves, bruised.
¼ teaspoon ground cinnamon.
2 wine-glasses claret; place the above in a dish; let it come to a boil, and boil 2 minutes, stir all the time; strain and pour into a large hot glass; grate a little nutmeg on top.

**Mulled Claret and Egg.**

1 table-spoon sugar.
1 dash lemon juice.
¾ teaspoon mixed spices.
1½ wine-glass claret; boil the ingredients together; then beat to a batter the yolks of 2 eggs with a little sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve. You must pour the wine over the eggs, otherwise, it would spoil.

**California Sherry Cobbler.**

Use a large bar glass.

½ table-spoon sugar.
1 pony pine apple syrup.
1½ wine-glass of California sherry.
Fill glass with fine ice.
Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

**California Wine Cobbler.**

Use a large bar glass.

Fill the glass with fine ice.
¾ table-spoon sugar.
Juice of 1 orange.
1½ wine-glass California wine.
THOMAS McMULLEN & CO.'S

"WHITE LABEL"

Guinness’ Extra Foreign Stout

THOMAS McMULLEN & CO.'S

"WHITE LABEL"

YE PEACOCKE ALE.

THOMAS McMULLEN & CO.'S

"WHITE LABEL"

BASS ALE.

Opinions are the fruits of reflection. Reflection is beneficial.
1 wine glass apple jack.
Fill glass half full of fine ice.
Shake well; strain into a cocktail glass; twist a bit of lemon peel into it and serve.

Brandy Cocktail.
Use a large bar glass.
2 or 3 dashes gum syrup.
2 or 3 dashes Abbott's Angostura.
1 or 2 dashes Curacoa.
1 wine glass brandy.
½ the glass fine ice; stir well and strain into a cocktail glass.
Twist a piece of lemon peel in to extract the oil and serve.

Champagne Cocktail.
Use a champagne goblet.
Fill one-third of a goblet with broked ice.
1 lump of sugar.
1 or 2 dashes Abbott's Angostura bitters.
1 or 2 slices of orange.
Fill up with wine and stir.
Serve with a piece of twisted lemon peel on top,
We use none but Boker's, or the genuine Angostura bitters, the latter possesses a certain rich flavor and delicate perfume, altogether unapproachable by others.

East India Cocktail.
Use a large bar glass.
1 tea-spoon raspberry syrup.
1 tea-spoon Curacoa (red).
2 or three dashes Angostura bitters.

We are not tempted to buy impure goods by low prices.
SAMUEL STREIT & CO.,
98 Front Street.
NEW YORK.

SHERRIES,
SANCHO HERMANOS,
Puerto de Sta Maria, SPAIN.

PORTS,
A. FERREIRA & CO.,
OPORTO, PORTUGAL.
E. ROMERO, TARAGONA.

BRANDIES,
L DE GUINEFOLLAUD & CO.,
COGNAC, FRANCE.

GIN,
DE STAR, Schiedam, Holland.
DOUBLE PALM TREE, JAMAICA RUM.

BERNHARDT BROS.,
Importers of the Above Bands.
See page 27.

From the cradle to the grave man uses the bottle.

2 or 3 dashes Maraschino.
1 wine glass brandy.
Stir well, strain into a cocktail glass. Twisting a piece of lemon peel on top, serve.

Gin Cocktail.
Use a large bar glass.

2 or 3 dashes gum syrup.
2 dashes Angostura bitters.
1 wine glass gin.
1 or 2 dashes Curacao, or absinthe as the customer prefers.
Fill the glass with fine ice; stir up well; strain into a cocktail glass; squeeze a piece of lemon peel on top and serve.

Manhattan Cocktail. No 1.
Use a small wine glass.

1 pony French vermouth.
½ pony whiskey.
3 or 4 dashes Angostura bitters.
3 dashes gum syrup.

Old Tom Gin Cocktail.
Use large bar glass.

Fill glass with fine ice.
2 or 3 dashes gum syrup.
1 or 2 " Angostura bitters.
1 or 2 " Curacoa.
1 wine glass Old Tom gin.
Stir well. Strain. Twist a piece of lemon peel on top, serve.

Ask for Saegertown Ginger Ale—It is the Best.
Soda Cocktail.
Use large bar glass.

1 tea-spoon sugar.
2 or 3 dashes bitters (Angostura).
5 or 6 lumps of ice.
Fill glass with a bottle of Lemon Soda. Stir well and serve.
You may put a slice of orange on top and berries.

Whiskey Cocktail.
Use large bar glass.

¾ glass fine ice.
2 or 3 dashes gum syrup.
1 or 2 " Angostura bitters.
1 wine-glass whiskey.
Stir well. Strain into cocktail glass. Twist a piece of lemon peel on top and serve.

Vermouth Cocktail, No. 1.
Use small glass.
1 1-2 pony French vermouth.
3 dashes Angostura bitters.
2 " gum syrup.

Vermouth Cocktail, No. 2.
Use a large bar glass.
¾ glass filled with fine ice.
4 to 5 dashes gum syrup.
1 or 2 " Angostura bitters.
2 dashes Maraschino.
1 wine-glass Vermouth.
Stir well. Strain into a cocktail glass. A piece of lemon peel on top. Serve.

The best drink in hot weather is Claret or Selters Water.
THE STANDARD AMERICAN BRANDY,

WALDEN COGNAC.

This famous Brandy is distilled on Messrs. Walden & Co.'s Geyser Peak Vineyard, Sonoma County, California from grapes transplanted from the Cognac District of France.

Unexcelled for its purity and fine flavor, it sells throughout the United States, Germany, England and South America, where it competes successfully with the standard French Cognacs.

It is endorsed by the Imperial Sanitary Commission of Germany and the Hospitals throughout the United States.

For Sale by BERNHARDT BROS.

See page 46.

Never decline wine by clapping your hand on top of your glass.

Egg Nogg.

Use large bar glass.

1 table-spoon sugar.
1 fresh egg.
One-third glass of fine ice.
1 wine-glass brandy.
1/2 " Jamaica rum.
Fill up with rich milk. Shake thoroughly, in an "egg nogg" shake and strain. Grate a little nutmeg on top if desired. Hot.—Use hot milk without the ice.

Egg Nogg (Plain).

1 table-spoon sugar.
1 fresh egg.
1/2 glass fine ice.
1 wine-glass whisky.
Fill up with milk. Shake thoroughly in an "egg nogg" shake and strain. Grate a little nutmeg on top and serve.

Sherry Egg Nogg, No. 1.

1/2 table-spoon sugar.
1 egg.
1 pony-glass brandy.
1 wine-glass sherry.
Fill up with fine ice. Shake well. Strain into a fancy bar glass. Serve with nutmeg on top.

The Best California Wine is bought through the California Wine Association.
Mt. Vernon Whisky Fix.

Use a large bar glass.

¾ glass fine ice.
½ table-spoon sugar.
2 or 3 dashes lemon juice.
½ pony pineapple syrup.
1 wine-glass whisky.

Stir well and dress with fruit. Serve with a straw.

Brandy Fizz.

Use large bar glass.

Half tea-spoon sugar.
Juice of half a lemon.
1 wine-glass brandy.
1 or 2 dashes of white of egg.
¾ glass fine ice. Shake well.
Strain into a fizz glass; fill up with seltzer or Vichy.
This must be imbibed immediately.

Gin Fizz.

Use large bar glass.

½ table-spoon sugar.
3 or 4 dashes lemon juice.
One wine-glass Old Tom gin.
Put all in the glass, ¾ full of fine ice; stir well with a spoon; strain into a fizz glass. Fill up with seltzer or Vichy water and do not fail to drink quickly.

Taylor Ale is what you must use in your Family.

H. KANTOROWICZ COMPANY,
JUL. LIBROWICZ, Gen'l Manager.

ANGOSTURA,
BOONEKAMP,
AND
ORANGE BITTERS.

LITTHAUER BITTERS

SOLD IN THE U. S.—Guaranteed to be the identical Bitters sold in the United States for 10 years past.

KÜMMEL, VERMOUTH,
AND FINEST CORDIALS OF ALL KINDS.

42 Vesey St., New York.

See page 45.

The turtle may be slow, but he usually gets there in time for the soup.
Golden Fizz.

1 egg (yolk only.)
1 tablespoon sugar.
2 or 3 dashes lemon juice.
1 wine-glass Old Tom gin or whisky.
¾ of the glass fine ice.
Use the shaker well; strain into a fizz glass.
Fill up with seltzer or Vichy and drink immediately.

Morning Glory Fizz.

Use large bar glass.

Fill the glass three-quarters full with fine ice.
Mix 3 or 4 dashes absinthe in a little water.
3 dashes lime juice.
4 or 5 dashes lemon juice.
1 tablespoon sugar.
The white of 1 egg.
A wine-glass of Scotch whisky.
Shake well in a shaker and strain; fill balance of glass with
seltzer or Vichy water.
To be drank immediately, or the effect will be lost. It is a
morning beverage, a tonic and a nerve quieter.

Silver Fizz.

¼ tablespoon sugar.
3 or 4 dashes lemon juice.
1 wine-glass "Old Tom" gin.
The white, only, of an egg.
Fill with ice; shake up well; strain into a fizz glass.
Fill the glass with seltzer from a syphon and drink immediate­ly.
Port Wine Flip.

Use a large bar glass.

1 egg.
1 tablespoon sugar.
¾ glass of fine ice.
1 wine-glass port wine.
Use a shaker in mixing.
Strain into a wine-glass.
Grate a little nutmeg on top. Serve.

Sherry Flip.

Use large bar glass.

Half the glass fine ice.
1 egg.
Half tablespoon sugar.
½ wine-glass sherry.
Shake well; strain into a fancy glass with nutmeg on top. Serve.

Whisky Flip.

Prepared same as Brandy Flip, substituting whisky for brandy.

Gin and Calamus.

Use a Whisky glass.

Steep 2 or 3 pieces calamus root, cut in small bits in a bottle of gin until the essence is extracted.

To serve, you simply hand out the glass together with the bottle, allowing the customer to help himself.

It is for your Benefit to Trade with us.
Hossfeld & Wierl

Importers of

Fine

Hungarian Wines,

Buda Pest

And 39 Broad Street, New York.

Sole Agents for A. Schwartzer’s Nachfolger’s Celebrated Hungarian Wines and the World Renowned "Tokajer :: Ausbruch"

Austrian Voslauer Wines,

Hunyadi Josef Bitter Water,

Hungarian Szilvalé-Prune Brandy

And Imperial See Champagne,

Also Sole Agents for

A. Merkels’ F. F. Arsmatigin Bitters, Etc. Etc.

See page 25.

The secret of our success is that we give full value for the money.

76

Gin Julep.

Use large bar glass.

Fill with fine ice.

¾ table-spoon sugar.

Half wine-glass water.

3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence.

½ wine-glass Holland gin.

Stir well, and dress with fruits in season, and serve.

Mint Julep.

Use a large bar glass.

1 table-spoon sugar dissolved in half wine-glass water.

3 or 4 sprigs mint, which you press well in the sugar and water to extract the flavor, then add ½ wine-glass brandy, after which withdraw the mint and stir the ingredients well; then fill glass with fine ice and insert the mint again, stems downward, leaves above. Dress with fruits in season.

Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass.

Whisky Julep.

Use a large bar glass.

¾ table-spoon sugar dissolved in half wine-glass water.

3 or 4 sprigs mint, press to extract the essence.

1 wine-glass whisky.

Well-aged whiskies are good for indigestion.

77
A dash of Jamaica rum.
Stir well with spoon; arrange the mint with stem downward.
Dress with pineapple, oranges and berries, tastily.
Serve with a straw.

---

**Knickerbein.**

Use a Sherry wine glass.

One-third of a wine-glass of vanilla cordial.
1 yolk of egg, which carefully cover with benedictine.
One-third wine-glass of Kümmel.
2 drops Angostura or Boker’s bitters.
The same rule is here applied as in making Pousse Café, viz.,
Keep colors separate and the different portions from running into each other.

---

**Knickerbocker.**

Use a large bar glass.

2 table-spoons raspberry syrup.
Juice of half a lemon.
A slice of pineapple and orange.
1 wine-glass St. Croix rum.
Half wine-glass Curacoa.
Fill glass with fine ice; stir well, adding fruit in season, and imbibe through a straw.

---

**Cordial Lemonade.**

Make a plain lemonade; ornament with fruits in season; then put in slowly half a pony of any cordial.

*Gold Seal is the great American Champagne.*

---

**FRIEDRICH KROTE,**

Coblenz a Rhein.

SHIPPER OF FINE RHINE AND MOSELLE WINES.

---

**J. MICHAELSEN & CO.,**

Bordeaux,
(Established 1820.)
FINE CLARETS AND SAUTERNES.

---

**S. LHOTE FILS, Dijon,**

BURGUNDY WINES,
Part Owners of Clos de Vougeot,
The Finest Vineyard in the Bourgogne.

---

**MÜNCHENER LOEWENBRAU BEER,**

Bottled at the Brewery.

---

**JULIUS WILE, BROTHER & CO.,**

SOLE AGENTS FOR THE U. S.

NEW YORK.

The goods of above houses are sold by

**MESSRS. BERNHARDT BROS.**

See page 15.

Some men have no taste, but if the color is all right they chance it.

79
Choice Old Whiskey
MILD, MELLOW, DELICIOUS.

The peculiar medicinal qualities of whiskey, distilled from the finest growth of RYE, in the renowned VALLEY OF THE MONON, GAHELA, have attracted the attention of the MEDICAL FACULTY in the UNITED STATES to such a degree as to place it in a very high position among the MATERIA MEDICA.

We beg to invite the attention of connoisseurs to our celebrated FINE OLD WHISKIES, which we offer at the following prices, in CASES containing one dozen bottles each:

- Three Feathers Old Rye, 1865, $21.00
- Unrivaled Upper Ten Whiskey, $15.00
- Brunswick Club Whiskey, $12.00

If you cannot obtain these Whiskies from your grocer, we will, on receipt of BANK DRAFT, REGISTERED LETTER or POST OFFICE MONEY ORDER, deliver them to your address, by express, charge prepaid to all points east of the Mississippi River; and by freight to any part of the United States, prepaid.

For excellence, purity and evenness of quality, the above are unsurpassed by any Whiskies in the market. They are entirely free from adulteration and possess a natural flavor and fine tonic properties.

These whiskies are sold under guarantee to give satisfaction; otherwise to be returned at our expense.

H. & H. W. CATHERWOOD,
114 SOUTH FRONT STREET, PHILADELPHIA, PA.

See page 39.

Some men are like dice—easily rattled but hard to shake.

80

Egg Lemonade.

Use a large bar glass.

1 egg.
1 tablespoon sugar.
Half the juice of a lemon.

Fill ¼ of the glass with fine ice; balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

Wine Lemonade.

Use a large bar glass.

Fill glass with fine ice.
3 or 4 dashes lemon juice.
1 tablespoon sugar.
1 wine-glass of whatever kind of wine is desired.

Fill up with water; shake well; dress with fruits. Serve with straw.

A Hot Mix.

Use large bar glass.

1 yolk of egg.
1½ wine glass Burgundy or claret boiled; mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon and serve.

Soda Nectar.

Use large bar glass.

The juice of 1 lemon.
¼ glass of Seltzer water.

There is no better champagne than Pommery & Greno.
White sugar to taste.
Half a small tea spoon of bi-carbonate of soda.
Mix the lemon, water and sugar together thoroughly, then
put in the bi-carbonate of soda, stir well, and drink while it is
foaming. This is a very pleasant beverage for a morning
drink, and a mild purgative.

Peach and Honey.
Use small bar glass.
1 tablespoon honey.
1 wine glass peach brandy; stir well with a spoon; serve.
This is a favorite with many.

Port Wine Negus.
Use a small bar glass.
1 tea spoon sugar.
1 wine glass Port wine.
Fill glass one-third full of hot water.
Grate a little nutmeg on top; serve.

Pousse Cafe No. 1.

¼ Maraschino.
¼ Curacao.
¼ Chartreuse (green).
¼ Brandy.
Keep the colors separate.

Pousse Cafe No. 1.

Edward & John Burke, Ltd.,
DUBLIN, LIVERPOOL, MELBOURNE, Etc.
UNITED STATES BRANCH:
24 SOUTH WILLIAM ST., NEW YORK.

PROPRIETORS OF THE FOLLOWING BRANDS
OF WORLD-WIDE REPUTE:

BURKE'S GUINNESS'S STOUT,
BURKE'S BASS'S ALE,
BURKE'S OLD JAMAICA RUM,
BURKE'S *** AND **** OLD IRISH WHISKIES,
"Garn-Kirk" and "Viceregal Blend" Scotch Whiskies.
BURKE'S "NONPAREIL" OLD TOM GIN.

ALSO SOLE AGENTS FOR
CANTRELL & COCHRANE,
DUBLIN AND BELFAST.

"C. & C."
GINGER ALE, SPARKLING MONTSERRAT,
"CLUB SODA," SARSAPARILLA,
LEMONADE, POTASS WATER.

C. & C. HAVE BEEN AWARDED 33 GOLD AND PRIZE MEDALS FOR
THEIR TABLE WATERS.

See page 47.

Take sherry with your soup. Take champagne with the entrees.

White, Hentz & Co. is the oldest Whiskey House in the Country.
ON DRAUGHT OR BOTTLED.

THE BEST BEER BREWED
IN BUFFALO.

THE BOTTLED LAGER IS PARTICULARLY RECOMMENDED FOR TABLE USE. IT IS FULL OF LIFE, KEEPS WELL, NEEDS LITTLE ICE.

50c A DOZEN, BOTTLED.
70c A DOZEN, EXPORT.

ON DRAUGHT AT BERNHARDT BROS.

FOR ABOUT A CENTURY AND A HALF OUR CORDIALS HAVE BEEN ACKNOWLEDGED AS THE PUREST.

MARIE BRIZARD & ROGER
T. W. STEINTER, Director,
Union Square, New York.

CREME DE MENTHE
AND OTHER CORDIALS
Are the Best. For Sale Everywhere.

Anisette, Marasquin, Curacoa, Creme de Abricots, and the Celebrated Fleur-de-France Cognacs.

See page 37.

Samples of our goods cheerfully furnished.

One-third glass Kirschwasser.
3 drops bitters.
Be careful and not allow the different colors to mix with each other.

Pousse Cafe, French.

Use a sherry wine glass.

Half glass Maraschino.
One-sixth glass raspberry syrup.
One-sixth glass vanilla.
One-sixth glass Curacoa.
One-sixth glass Chartreuse.
One-sixth glass brandy.

In compounding the above, use a small wine glass for pouring in each article separately, be very careful in doing so, that each portion may be separate. Serve without mixing.

Pousse Cafe, No. 2.

Use a Pony glass.

Half fill with Chartreuse.
Half fill with brandy.
Pour brandy in carefully, so as not to disturb the Chartreuse, and serve.

Pousse L’Amour.

Use a sherry wine glass.

Half glass Maraschino.
The yolk of 1 egg carefully.
Then add \( \frac{1}{4} \) glass vanilla cordial.
\( \frac{3}{4} \) glass of brandy.
Serve without mixing. Be careful and see that the colors do not run into each other.

Walden & Co. make the best California Brandy from select grapes only
Hot Arrack Punch.

Use a hot water glass.

- 1 teaspoon sugar.
- 1 or 2 dashes lemon juice.
- ¾ wine glass arrack.
- Fill up with hot water. Stir well; grate a little nutmeg on top.

Hot Boland Punch.

- 1 lump sugar.
- 2 wine glasses boiling water.
- 1½ wine glasses Scotch whisky.
- 1 tablespoon ginger ale.

Brandy Punch.

Use a large bar glass.

- 1 tablespoon sugar dissolved in a little water.
- Juice of half of a small lemon.
- ¼ wine glass St. Croix rum.
- 1½ wine glass brandy.
- 1 piece pineapple.
- 1 or 2 slices orange.
- Fill glass with fine ice. Shake well. Dress with fruits and serve with a straw.

Champagne Punch.

Serve in champagne goblets.

- 1 quart bottle wine.
- ¾ lb. sugar.
- 1 orange sliced.

Cook & Bernheimer bottle the famous Mount Vernon Whisky.

---

KELLEY’S ISLAND WINE CO.,

F. HAUSER, Superintendent of Wine Making.

PURE NATIVE WINES

AND

NATURAL CHAMPAGNES,

KELLEY’S ISLAND, OHIO.

ESTABLISHED 1822.

TAYLOR BREWING AND MALTING CO.

ALBANY, N. Y.

Celebrated Albany Ales and Porter

ALSO BOTTLEORS OF

EAST INDIA PALE ALE,

Made from pure malt and hops, and equal to the best in the market.

Highly recommended for family trade.

BERNHARDT BROS., Agents,

297 Washington Street, BUFFALO, N. Y.

It is not necessary for you to be an acrobat in order to tumble to the fact that this book is a good thing.

87
YOU HAVE TRIED MANY KINDS OF GINGER ALE.
THAT IS WHY YOU HAVE NEVER TRIED

Saegertown's
Ginger Ale

THE PUREST AND BEST.
One point that proves this statement is that it is sold by
such a high-class house as Bernhardt Bros.

Saegertown Mineral Spring Co.,
PROPRIETORS,
SAEGERTOWN, PA.

Our celebrated Ginger Ale, Sarsaparilla, Birch Beer and Mineral
Water Beverages are bottled from the absolutely
pure water of these Springs.
See page 49.
Special prices on importation orders.

The juice of 1 lemon.
3 or 4 slices pineapple.
1 wine glass strawberry syrup. Dress with fruit, and serve.

Claret Punch.
Use a large bar glass.

1½ table spoons sugar.
1 slice lemon.
2 slices orange.
Fill glass with fine ice. Pour in claret wine. Shake well.
Dress with fruit in season, and serve with a straw.

Claret Punch.
Use a goblet.
Half filled with chopped ice.
1½ pony brandy.
Half tablespoon sugar.
Fill with claret.
Shake well and dress with berries and fruit, and serve.

Curacoa Punch.
Use large bar glass.

¾ table spoon sugar.
3 or 4 dashes lemon juice.
1 wine glass brandy.
1 pony glass Curacoa, (red).
Half pony glass Jamaica rum; dress with fruits as usual.
Fill with fine ice and sip through a straw.

Lang's Beer in your house means Comfort and Pleasure.
Egg Milk Punch.

Use a large bar glass.

1 egg.
¾ table spoon sugar.
1 wine glass brandy.
1 pony glass St. Croix rum.
Half glass with fine ice.
Fill up with milk—use the shaker in mixing—which must be done thoroughly to a cream.
Strain; grate a little nutmeg on top, and it is ready.

El Dorado Punch.

1 table spoon sugar.
1 pony glass brandy.
Half pony glass Jamaica rum.
Half pony glass Bourbon whisky.
1 slice of lemon.
Fill glass with fine ice; shake thoroughly. Dress with fruit, and serve with a straw.

Gin Punch.

Use a large bar glass.

2 table spoons white sugar.
1 pony Seltzer.
1½ wine glass Holland gin, 4 or 5 dashes lemon juice.
Fill glass with fine ice.
Shake well. Dress with 2 slices orange; one-half slice pineapple, and berries; serve with a straw.

Kelley's Island Wine Co. stands at the head for Domestic Wines.
The corkscrew is often mightier than the pen or sword.
Champagne Sour.
Use a large bar glass.

1 wine-glass brandy.
Stir well; strain into a sour glass; dress with fruits as usual, and serve.

Continental Sour.
Half tea-spoon sugar, dissolved in water.
Juice of half a lemon.
1 wine-glass whisky or liquor as desired; fine ice; shake well, and strain into a sour glass, and dash with claret.

Egg Sour.
1 tablespoon powdered sugar.
3 lumps of ice.
1 egg.
Juice of one lemon.
Shake thoroughly; serve with straw; nutmeg grated on top.

Gin Sour.
Use a small bar glass.

Half table-spoon sugar.
4 to 5 dashes lemon juice.
1 squirt Seltzer water.

Brief Facts.

About Havana Cigars.

The best place for the manufacture of Havana cigars in the United States is the Island of Key West, Fla. Key West is 89 miles from Havana, possessing Havana's advantages of climate, humidity and workmanship. All the workmen are of Cuban birth or descent, and 90 per cent. are brought up in the business from childhood. They are remarkably quick and clever in their work, and can earn from $18 to $35 per week. Work in the Island is generally plentiful. No tobacco is grown in Key West, but all comes from Havana. The best leaf that comes from these is from the Vuelta-Abajo district, and is known all over the world for its excellence and aromatic qualities. Among the best equipped factories there, and having a high reputation for turning out superior goods, is the one of

Freed & Malga

whose cigars are known and sold all over the United States. They also have an office and warehouse at No. 112 Pearl Street, New York City.

These Cigars are Kept in Stock by Bernhardt Bros.

Give a man an inch and he wants a tumbler full.
It is absolutely essential to both health and enjoyment that wine drinkers should know that the wines that they consume are pure and that they are exactly as they are represented to be.

This assurance the firm of E. SAARBACH & CO., Court Purveyors, have no hesitancy in giving for all wines bearing their seal and label. The house was established many years ago and each succeeding year has been marked by increased sales, and to-day the wines of E. SAARBACH & CO. are to be found in all the leading hotels, restaurants and fashionable resorts of the principal cities of the world. They were selected for use at the International Exhibition, Glasgow, 1888, and at the German Exhibition, London 1891.

We have ample facilities for supplying all grades of wines as our cellars at MAINZ ON RHINE, are well stocked with the best vintages of growths varying from the inexpensive LAUBENHEIM to the rare and highly prized STEINBERGER or JOHANNISBERGER Cabinet wines.

E. SAARBACH & CO.,

MAYENCE ON RHINE.

We are not tempted to buy impure goods by low prices.

We are not tempted to buy impure goods by low prices.
Fill the mug up with hot water, or hot milk, stirring well with a spoon. Pour from one mug into the other to thoroughly mix, and grate a little nutmeg on top.

**Tom and Jerry, No 2.**

Prepare in punch-bowl.

Beat the whites of 1 dozen eggs to a stiff froth and the yolks until they become as thin as water. Mix well together, then add:

- ½ a small glass Jamaica rum.
- ½ " St. Croix rum.
- ½ tea-spoon ground cinnamon.
- ½ " cloves.
- ½ " allspice.

Stiffen with white sugar to the consistency of batter.

*How to serve the Above:* Use a small bar glass or mug.

1 table-spoon of the mixture.

1 wine glass brandy.

Fill up with boiling water or milk, a little grated nutmeg on top. Serve.

For cold Tom and Jerry use as above, only add cold water or milk instead of hot.

**Tom Collins Gin and Whisky.**

Concocted in the same manner as the brandy receipt, substituting their respective liquors.

**Vermouth Frappee.**

Use a large bar glass.

- 1½ pony French Vermouth.
- ½ glass filled with shaved ice.
- Fill up with cold Seltzer water.

**BARNETT & FILS.**

**Founds over a quarter of a century ago by Mr. John Barnett, one of the famous wholesale importers of England. They first located in the town of Saintes near Cognac. In 1874 the firm moved to their present extensive quarters in Cognac. In 1892 Mr. L. Elichagaray entered the firm. Mr. Elichagaray has been the manager of the house in Cognac since 1876, and it is in a great measure due to the latter gentleman's indefatigable attention to business, and his very intimate knowledge of the Brandy trade in the Cognac district, that Messrs. Barnett & Elichagaray today owe their world-wide reputation of their Brandies. In 1880 the firm exported 46,072 English Imported Gallons, and in 1894, 110,015 English Imported Gallons. That's the way our trade has grown.

**Our Famous Brandies are Sold by BERNHARDT BROS.**

See Page 33.

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It takes an artist to mix a cocktail, and a few cocktails will sometimes mix an artist.
J. MICHAELSON & CO.
BORDEAUX,
With one exception is the oldest Wine House in Bordeaux. Founded in 1820 by Jules Michaelsen, who was during his lifetime Consul General, first of Prussia and later upon the federation of the German States, represented the German Empire. This honor has since continued to be vested in some member of the house without interruption; the present head of the house being German Consul in Southern France. The firm owns and controls the product of many large and important French vineyards.

See page 21.

A Fine Milk Punch:

Juice of 4 lemons.
Rind of 2 lemons.
½ pound of white sugar, dissolved in hot water.
1 pineapple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon
1 pint of brandy.
1 pint of Jamaica rum.
1 gill of Batavia arrack.
1 cup of strong green tea.
1 quart of boiling water.
1 quart of hot milk.
Put all the materials in a clean demijohn, the boiling water to be added last.

Cold Punch

2 quarts of Batavia arrack.
2 quarts of Port wine.
5 pints of green tea.
2 pounds of loaf sugar.
Juice of 12 lemons.
1 pineapple cut in small pieces.
Sweeten to taste and ice before serving.

A tea-kettle sings when it is full of boiling water. But man is no tea-kettle.
**Rum Punch.**
1 pint of old Santa Cruz rum.
1 pint of old Jamaica rum.
5 pints of water.

**Bowling Club Punch.**
For a party of twenty
Take 4 bottles of champagne.
1 bottle of pale sherry.
1 bottle of cognac.
1 bottle of sauté.
1 pineapple, sliced and cut in pieces.
4 lemons, sliced.
Sweeten to taste, mix, cool and serve.

**Punch.**
Boil a large kettle of strong black coffee, take a large dish and put 4 pounds of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

**Fishing Punch.**
Use a large bar glass.
1 tablespoonful of sugar.
1 or 2 dashes lemon juice.
1 or 2 dashes of lime juice and dissolve in a little water.
And fill glass with fine ice.
A wine glass of St. Croix rum.
1 pony glass of brandy.
Stir with a spoon, dress the top with fruit, and serve with a straw.

*Taylor Ale is what you must use in your families.*
"CANADIAN CLUB" WHISKEY,
DISTILLED AND BOTTLED IN BOND BY
HIRAM WALKER & SONS, Ltd.
WALKERVILLE, ONT., CANADA.

BRANCHES:
LONDON.
NEW YORK.
CHICAGO.

The age and genuineness of this whiskey are guaranteed by a certificate of the Excise Department of the Dominion Government affixed to every bottle.

CAUTION.

The great popularity of CANADIAN CLUB has led to numerous pretended Canadian whiskies being foisted upon the public under names or labels bearing a more or less close resemblance to the genuine.

The public are warned against these fraudulent articles; and we shall take it as a favor if any one whose suspicions are aroused will kindly write us on the subject. We intend to publicly advertise in their own localities any dealers whom we know to be selling such spurious whiskies after having been informed of their true character.

HIRAM WALKER & SONS, Limited.

See page 39.

We are not tempted to buy impure goods at low prices.

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Canadian Rye Whisky Punch.

- For a party of ten.

2 quarts of Canadian rye whisky.
1 pint of Jamaica rum.
6 lemons, sliced.
1 pineapple, sliced.
4 quarts of water.
Sweeten to taste, and ice before serving.

Bombay Punch.

Use a large bowl.

Rub the sugar over the lemons, until it has absorbed all the yellow part of the skins of 6 lemons, then put in the punch bowl.
1 pound of loaf sugar.
2 bottles of imported seltzer water.
1 pineapple.
6 oranges.
2 lemons.
1 box strawberries.
Mix well with a spoon, and add
4 bottles of champagne.
1 bottle of French brandy.
1 bottle of sherry.
1 bottle of Madeira wine.
1 gill of Maraschino.
Stir up well with a ladle, and surround the bowl with ice;
and serve in such a manner that each customer will have some of the fruit.

Hossfeld & Wierl is the most reliable Importing House.

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Punch a la Romaine.

For a party of twenty.

2 bottles of rum.
2 bottles of wine.
15 lemons.
3 sweet oranges.
3 pounds of powdered sugar.
15 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while; then stir in briskly the rum and the wine.

English Royal Punch.

Use a bowl for mixing for a small party.

One pint of hot green tea.
Half pint of the best brandy.
Half pint Jamaica rum.
One wine glass of Curacoa (red).
One wine glass of arrack.
Juice of 2 limes.
One lemon cut in slices.
Half lb. of sugar.

Mix this thoroughly with a ladle, and add

Four eggs, the whites only, and drink this as hot as possible.

If the punch is too strong add more green tea to taste, and if not hot enough place the entire mixture over the fire and have it heated, but not boiled, and serve.

Victoria Water is bottled just as it comes out of the Spring.

C. F. Eccard of Kreuznach, Germany is the largest shipper of wines to the United States.
Oxford Punch.

1 pint of cognac brandy.
1 pint of old Jamaica rum.
1 quart of orange shrub.
Half pint of sherry.
1 bottle of Capillaire.
2 quarts of boiling water.
6 glasses of calf's-foot jelly.
6 lemons.
4 sweet oranges.
Sufficient loaf sugar dissolved in some of the hot water.
Rub the rind of 3 lemons with sugar. Cut the peel very fine off 2 more lemons and 2 of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the Capillaire, spirits, shrub and wine; stirring well.

German Punch

Use a large bowl

1 1/2 lb. loaf sugar.
6 lemons, cut in slices.
1 gill of Anisette.
1 bottle Kümnel.
6 oranges sliced.
1 bottle of Kirschwasser.
One-third gallon water.
6 bottles of Nordhauser Brantwein.
1 gill Curacoa (red).
Stir well with a ladle, and surround the bowl with ice, and serve in a wine glass.

Victoria Water aids digestion and is known as the finest table drink.

Empire Punch.

Use an extra large bowl.

Rub the peel of four fine lemons, and also the peel of two oranges, until it has absorbed all the yellow part of the lemon and orange.
1 1/2 lb. of lump sugar.
1 pineapple, cut in slices.
12 fine oranges, cut in slices.
1 box of strawberries.
2 bottles Apollinaris water.
Mix the above ingredients well and add:
Half gill of Maraschino.
Half gill of Curacoa (red).
Half gill of Benedictine.
One-fourth gill of Jamaica rum.
1 bottle of French brandy.
6 bottles of champagne.
4 bottles of Tokay.
2 bottles of Maderia.
4 bottles of Chateau Margaux.
And mix this well with a ladle, then strain through a sieve into a clean bowl and surround the bowl with ice, and dress the edge with some leaves and fruit, and ornament the punch in a fancy manner with grapes, oranges, pineapple and strawberries.

Saratoga Cocktail.

Use a small bar glass.

2 dashes Angostura bitters.
3 small lumps of ice.
1 pony of brandy.

There is no better investment than a stock of good wines in your cellar.
1 pony of whisky.
1 pony of Vermouth.
Shake up well, and then strain into a claret glass, and serve with a slice of lemon.

Cocktail Coffee.
Use a large bar glass.
1 tea-spoonful of powdered white sugar.
1 fresh egg.
1 large wine-glass of Port wine.
1 pony best brandy.
2 or 3 lumps of ice.
Break the egg into the glass, put in the sugar, and lastly the Port wine, brandy and ice.
Shake up thoroughly, and strain into a medium-sized goblet.
Grate a little nutmeg on top, before serving.

Morning Cocktail.
Use a medium bar glass.
3 or 4 dashes of gum syrup.
2 dashes Curacao (red).
2 dashes of Boker’s bitters.
1 dash of Absinthe.
1 pony of best brandy.
1 pony of whisky.
1 piece of lemon peel, twisted to extract the oil.
3 small lumps of ice.
Stir thoroughly and remove the ice. Fill the glass with seltzer water, and stir with a tea-spoon having a little sugar in it.

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Special prices on imported orders.

His Majesty the King has granted Messrs.
Duff, Gordon & Co. the privilege of branding their wines with the Royal Arms of Spain.

Awarded highest medal - Centennial Exposition, Philadelphia, 1876.

Awarded medal and diploma Columbian Exposition, Chicago, 1893.

Quality, Highest Standard.

House Founded TRADE MARK.
1819. The Second Largest Shippers of Brandy in the World.

BISQUIT DUBOUCHE & CO.
COGNAC.

FOR SALE BY
BERNHARDT BROS.

See page 27. Samples furnished upon application.