WHAT AMERICANS DRINK.

OFFICIAL figures lately compiled, with out reference to the tariff, show the imthis port to be steadily falling off. ortation of champague, for instance was 67,000 dozen bottles less last year than the year before, and 106,000 less than in 1890. The importation of French brandy 208,000 gallons in 1888, 196,000 gallons in 1889, and 250,000 gallons in 1890 —was only 116,000 gallons last year. and there was a corresponding decrease Frencht brandy imported The importation of Holland gin, which varied between 230,000 and 265,000 gallons up to 1891, was only 130,000 gallons last year. St. Croix rum fell off from 21,000 gallons in 1892 to 13,000 last year, and Jamaica rum from 35,000 gallous t 25,000. The importation of sherry fell from 688,000 gallons in 1893 to 574,000 last year: port, 11,000 gallons in 1890, 92,000 in 1891, 84,000 in 1892, was only 77,000 last year. The importation of German and Hungarian wines, more than a million gallons in 1890 and 1891, was 834,000 gallons last year. umption nowadays, rare article of con which averaged 10,000 gallons a year to 1890, was only 5,800 last year. Free red wine (Bordeaux and Burgundy) which 19,000 gallons were imported in 1891 and 391,000 in 1892, reached 368, 000 last year. The same decrease is shown in all foreign wines, the exceptions being Italian and Spanish red wine. ncreasing in popularity among Americans. The Spanish increase of importation of wine last year was 10,000 gallons over the year previous, and of Italian wines 32, 000 gallons, New York Sun.

THE PURITY OF WINE.

An Interesting and Instructive Report Issued by the Inland Revenue Department.

A BULLETIS relating to the analysis of samples of wine has just been issued by the laboratory branch of the Inland Revenue Department. In accordance with instructions to the food inspectors in November, 1825, and January, 1894, a considerable number of samples of narive and imported vines were collected from dealers in the most important of the inland revenue districts, and submitted to the local analysis for examination. The precise number of samples thus collected and analysed were as follows dever as follows.

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| Tot | al. | | | | | | | | | | | | | | 110 |
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Halifax

The certificates from the analysts give in most cases their opinion as regards the nature or purity of the wines examined, which opinions may be roughly classified as follows:

| Genuine, pure, unadulterated | 50 |
|---|-----|
| Fortified, sweetened, good, doubtful, and otherwise commented on | 44 |
| Adulterated | 7 9 |
| No opinion expressed | 19 |

From this statement and the nature of the opinious themselves. Chief Analyst the opinious themselves. Chief Analyst June drawn that different standards of purity must have been adopted by the different analysts, and the absence of opinion in some cases may be supposed to

indicate the absence of a standard. The inferences are quite in accordance with the facts, for them, no standard mentance of the standard measurements of the standard measurements of the standard measurements of the standard standard standard standard of quality for or fix the limits of variability "in since she or dependent of the standard st

Mr. Macfarlane points out that the in provisions of the French law of 1889 are the following: 1. It is forbidden to sell, ship, or send or offer for sale under the name of "wine" anything else the product of the fermentation of fresh 2. The product of the fermenta tion of the "mare or murk skins, seeds, stalks, etc.) of fresh grapes with water, with or without the addition of sugar and also the mixture of the pro duct with wine in any proportion shall not be shipped, sent, sold or offered for sale unless under the name of "murk (Vin de Marc) or "sugar wine" e Sucre). 3. The product of the (Vin de Sucre). fermentation of dried grapes with water shall only be sold, shipped or offered for sale under the name of "Vin de raisins This provision applies to any blends of this product with true wine in any proportion. 4. The barrels and ves which contain "sugar wine 'raisin wine," must be marked with these 5. The papers names in large characters. and permits used for, or which accompany shipments of wine, sugar wine or rai wine, must be of different colors. 6. the fermentation product or distillation product of wheat, rice, barley, or any other such material is added to wine, sugar wine or raisin wine, this is to be regarded as an adulteration of food.

The German law of 1892 is not quite as strict as the French, because the use of sugar to a certain slight extent is permitted without destroying the right of the of "natural wine" (Naturwein) is given to those products of the fermentation of grape juice which have received no addition whatever of sugar or spirit.

The general tendency of the time, airong the authorities on the subject, seems to be towards regarding wine as "the beverage which is produced by alcoholic fermentation from the juice of fresh grapes without any addition." This by the Swiss is the definition adopted Association of Analytical Chemists. Konig with approval Neubauer's state ment that "the name of 'wine' exclusively to the beverage which formed when the juice of grapes is allowed to ferment and clarify according to the rules of art and science. On the subject of adulteration Konig makes the follow-ing remarks: "It cannot be denied that many additions and methods of treating wine are capable of making it better rather than worse, but in this respect it is very difficult to draw a line. In the interest of sound manufacture (i.e., from natural material only) it is to be desired that such wines should be distinguishable by some terms or other from the genuine natural wines. It may be that then, for example, a sugar wine might be preferred real natural wine ; just as many oleomargarine than would rather use oleomargarine trancid butter, but the article should furnished with its right name so that every purchaser might know from it what is before him." The principle laid down

of, or is sold under the name of another

The bulletin is issued to ensible the public to accure a better understanding of the sub-part of condeavor to point out had a condeavor to point out a condeavor to the condeavor to the agar. Other matters having reference to their composition, as for instance their acidity and also other possible adulterations, will be considered on a future occasion.

Out of the 110 samples 63 duplicate bottles of the same sorts were examined by Mr. A. McGill, B.A., etc., first assistant analyst; 14 additional samples from other sources were also analyzed by him. the results of which are given. opinions about the wines given are based upon considerations which Mr. Macfarane points out. He says that wines con taining a higher percentage of alcohol than that corresponding to 26 per cent. of of spirit are regarded as having been fortified because experience has shown that it is impossible to produce, even from the richest must, wine containing any larger quantity. The above amount hap larger quantity. The above amount hap-pens to be the limit above which wines imported into Canada have to pay extra duty, but it is also one which is well founded scientifically. It corresponds to 12 per cent. by weight and 14.84 per cent. by volume of alcohol. According to Von Babo, wines from musts naturally rich in mgar, and in the fermentation of which the spirit produced has an antiseptic effect, and prevents the complete transformation of the sugar (so-called "Ausbruch" never contain more than 14 or 15 y volume of alcohol. On the other hand Thudichum says that "he had made many experiments on must from Spanish grapes, with a view to ascertaining the maximum of alcohol obtainable by fer-In no case mentation. more than 30 was a wine obtained which contained more than 22 per cent. of proof spirit." This is equal to 10.15 per cent. by weight and 12.58 per cent. by volume of alcohol. limit of 14.84 per cent. by volume of al-

contained more than 22 per cent. of proof spirit. This is equal to 10,15 per cent. by weight and 12,38 per cent. by volume of alcohol. It is thus evident that the limit of 14.84 per cent. by volume of alcohol is placed quite high enough, especially when it is considered that this corresponds theoretically to 23.48 of game sugar in the original must, a quantity much higher than the average. According to eccent analyses of grape juice these vary in sugar contents from 12.8 to 26.8 per cent. and even in the case of Portuguese and Italian grapes there is no analysis rocorded which shows more than 23.6 per cent.

In judging as to whether sugar has been added in the manufacture it becomes been added in the manufacture is becomes particulars concern ing the production of wine as well as the average composition of grape juice, and this Mr. Macfarlam proceeds to explain. Carefully prepared statistics are included in the bulletin, which will doubtlesse be carefully read by wine producers, dealers and consumers.

THE ART OF SERVING WINES.

To know how to drink wine belongs only to a cultivated taste: to know how to tempt guests to indulge in it with pleasure belongs only to the host gifted with rare tact and artistic discrimination.

A painting from the hand of a master must be placed in a favorable light and with appropriate surroundings to set off its excellence; the most beautiful woman despites not the art of enhancing her charms by harmonious auxiliaries or judi-

cious contrasts.

There is, in the same manner, an art and a science in drinking wines.

After studying the menu one can decide on a choice of wines and on the order in which they are to be served.

PIC-NIC parties should not fail to include in the lunch basket a supply of ST. JACOBS OIL

For Sprains, Bruises, Insect Bites, Sunburn, Headache, Neuralgia, &c., it is invaluable

A good rubbing with the Oil alte a day's outing will both surprise and delight you...

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The following rules should be observed:

With fish, white wines.
With meat, rich red wines.
At the conclusion of the repast, the

oldest red wines.

After the desert, white, sweet as sparkling wines.

In regard to the gradation of red was the rule is to commence with the news and least celebrated. We shall see for the rules are followed by a generous law

A few spoonfuls of soup by their gen warmth prepare the palate and stong to fulfil their wholesome functions: drop of golden maderia or old sherry gr

drop or gones and the necessary activity. With the oysters, which are folioby the fish, come the fine white being or burgundy wines, half dry or swet, preferable to champagne frappe. We the fish and oysters are removed, so these wines.

When meat is on the table the proaccompaniment is the red bordeaux via mellow and rich, clad in resplendent paple and with a perfumed boquet.

With richer meats—roast beef, vi boar, roebuck—is served excellent, help rich burgundy.

When midway in the feast the gas have arrived at that satisfactory as when the stomach, still docke, mask no further desires; when the taste, pared by a judicious grasiation of sations, is susceptible of the most deli impressions, the noble red hordeauxinake their triumphal entry, and matter drhotel proudly amounce it illustrious mames: Chateau Marge Chateau Laditt: Chateau Latour:

After these wines one can enjoy as sauternes and quaff a few glasses of fa ing champagne.—Francis Kinzler in t Francisco Hotel Gazette.

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