

fountain of Beauty." Whereupon, all who were so disposed gathered round the center of the table.

"This," said Varus, "both for size and the perfect art lavished upon it, surpasses the glories fabled of the buckler of Minerva, whose fame has reached us."

"You say right; it does so," said the emperor. "That dish of Vitellius was inferior in workmanship, as it was less in weight and size than this, which, before you all, I here name 'The Cup of Livia.' Let us fill again from it, and drink to the empress of all the world."

When the host was rich, then certainly his wines were old (some more than a hundred years) and rare.

In greater esteem than Falerian stood the Isis wine of Egypt.

The Romans seldom drank their wines undiluted. They mingled it with water, and cooled it with snow.

During winter times they enjoyed themselves with the warm drink *Calda*, made of wine, water, honey and spice, and our "Cocktail" or "Eggnog" was with them the *Mulsum*, prepared from wine, honey and spice.

It was quite customary for slaves to attend upon their masters at banquets, and, with a cunningly devised instrument to so tickle their superior's throat as to cause them to discharge what they had previously swallowed, in order that their stomachs might take further supplies of the liquids that were generously flowing.