

## TORONTO LEADS.

Dominion Brewery Also Sweep All Before Them in the East.

The fame of the celebrated ales manufactured by the Dominion Brewery Co. (Limited), of Toronto, has been added to a further recent competition. It will be remembered that their successes include three gold medals taken at the New Orleans Exposition in 1885, diploma's at the World's Fair, Chicago, last year, and prizes at various of the Canadian exhibitions.

This year the management decided to compete in the east, and a magnificent display of their well known White Label was made at the Eastern Townships Fair at Sherbrooke. The competition was keen but the first prize was readily won. This was but a preliminary contest, however, before entering upon a more serious test of excellence.

The Maritime Provinces of the English Empire of ales is largely used, though there are some excellent local breweries. The Dominion Brewery Co. sent an exhibit of their White Label to the Nova Scotia Exposition at Halifax last week with the result that they captured both the first prize of the bronze medal, and this in connection with the make of both native and foreign brewers. This shows that the Dominion Brewery is simply able to compete with the great English breweries, a fact which reflects additional lustre upon the manager, Mr. Robert Davies, and the brewer, Mr. William Ross, both of whom have devoted themselves to the production of the highest class of Canadian ales, with a persistency and success that makes the exceptionally high honors they have attained well deserved.

The engraving shows the Dominion Brewery Co.'s exhibit as it appeared at Halifax. It was under the charge of the exhibitions of Mr. S. C. Nutter, of Montreal, agent for the Brewery for the Maritime Provinces. As a result of these competitions the Dominion Brewery Co. are already opening up a large trade in the east which promises to grow rapidly.

## SOME DRINKS IN OTHER COUNTRIES.

Correspondent of the New York Herald says:

It may be of some interest to your readers to know that almost the whole of the world is given to supplying distilled spirits to satisfy the appetite of mankind. It would appear that the efforts made to suppress the desire for stimulants by abstinence of temperance is as impossible as to demand something in opposition to nature.

To give an idea of a few nations giving the intoxicants, with their names and from what made, I herewith make a list.

Agave, made from agave tree, in Mexico.

Sugar, made from coarse sugar, in the West Indies.

Arak, made from rice, in the East Indies.

Milk, made from mare's milk, in the East Indies.

Dates, made from dates, in Egypt.

Milk, made from cow's milk, in Iceland.

Wine, made from grapes, figs, etc., in Spain and America.

Wine, made from oranges, in West Indies.

Wine, made from sloes, in south of France.

Wine, made from barley and juniper, in Scotland.

Wine, made from barley and turpentine, in Ireland.

Goldwasser, made from barley and anise seed, in Dantzic.

Kirchwasser, made from cherry berries, in Switzerland.

Lau, made from rice, in Siam.

Maraschino, made from cherry berries, in Zara.

Plante, made from cactus, in Mexico.

Rakai, made from husks of grapes, in Dalmatia.

Rassai, compounded in Dantzic.

Rum, made from sugar cane, in West Indies and America.

Schewcho, made from rice, in China and Japan.

Seski kayarodka, made from fruit, in Sici.

Slakavia trava, made from sweet grass, in Kamsharka.

Tuba, made from palm, in Philippine Islands.

Whiskey, made from molasses and grain, in Europe and America.

Woolah, made from herbs, in Africa.

cent.; Graves, 12.50 per cent.; Medoc, 9 per cent.; Chablis, 7.88 per cent., and port, Malaga and sherry, 15 per cent. The petit bleu retailed by the glass over the bars of third class *mudroquets* in Paris or elsewhere, and which is frequently made on the premises, is very closely akin to absolute alcohol. As to the wine of Suresne, it never takes less than three men to get away with a single glass; one to drink, the other two to sustain him in case of heart failure.

## PREPARING BOTTLE BEERS.

Dr. R. WALSH writes that in preparing bottle beers let the following precautionary directions be observed:

Do not use glassy barley. Let the barley grow slowly and cool. Begin kiln drying slowly with good aeration and finish with a high temperature. Keep

eyes in general keep your eye upon the injurious albuminoids, the proteins, which are the only ones of the albuminous substances to be feared in the preparation of pasteurized beer. Let us then return once more to our own work. A good part of the road is again in need of repair. And let us this time make a trial with a comparatively new material, namely, the albuminoids. Perhaps we may get along better with it than with the old building stones.

## HOP PICKING BY MACHINERY.

H. F. TANTON, of New York, S. J. Cotter, of Northport, Ont., and others interested in the Mills hop picking machine have been here this week. This machine when brought here a few weeks ago did not do satisfactory work. The



The Dominion Brewery Company's Exhibit at Sherbrooke and Halifax.

Yrostr, made from grapes, on the Rhine.

Yung, made from rice, in the East Indies.

Y-wer-a, made from the root of the turnip, in Sandwich Islands.

This list does not comprise all the spirits distilled by the different countries. A thousand or more come under the head of manufactured or compounded.

## STRENGTH OF TABLE WINES.

The alcoholic strength of ordinary table or after dinner wines varies considerably. Marsala is by far the strongest, containing 23.83 per cent. of alcohol. Madeira contains 20 per cent.; the wines of southern France (Roussillon) 16.80 per

cent. malt in store for at least six weeks, protecting it from moisture. Remove the rootlets as completely as possible by thorough cleansing. Dough-in at a low temperature, preferably 30 degrees R. Employ about 30 per cent. of Indian corn, well degerminated, rice or sugar. Store your beer in a cool cellar for at least three months. Employ as little krausen as possible, at most 8 per cent., and preferably sugar-krausen; or do not employ any krausen at all, but impregnate the "Ruh" beer, after clarifying and filtering, with carbonic acid. Do not pasteurize at too high a temperature; 48 degrees R. is quite sufficient to kill the germs found in a healthy beer, and pasteurization is not intended to do any more. Protect the pasteurized beer from the influence of light. In all the process-

management took it back to Syracuse and built a new one. This was brought here last week and many have seen it in operation in yards that were left standing on account of the mold. The defects of the old one have plainly been remedied in this. The hops are stripped from the vines and separated from the leaves by sieves and screens and come out as clean, moist growers admit, as when picked by hand. It is only a question whether the machine can pick fast enough to make it practical and economical. The makers say that it can be done and stand ready to guarantee thirty-five boxes per day with a single machine and two men, besides the necessary pole pullers. It certainly looks as though hop picking by machinery is to be an accomplished fact in the near future. — *Waterbury Times*.