

## THE CAFE MOLINEAU.

The Cafe Molineau is where  
A dainty little noisette  
Serves God and man as best she can  
By serving meats and drinks,  
Oh, such an art, such a craft,  
And such a pretty face,  
I took delight that "one night,  
In hanging round the place.

I know not very little French  
I have not long been here,  
But when she speaks her understanding broke  
I'll sweetly on my ear.

Then, too, she'll be so kind  
Whatever I'd to say,  
Though most I know was "oui, yes,"  
"Bonjour" and "so you say."

The female will be always quick,  
And of all woman-kind,  
To have in France no one, perhaps,  
Who does the female kind.

And here you'll find that subtle gift,  
That rare distinctive touch,  
Combined with grace of form and face,  
That glazes none elsewhere.

"The girls of home," I must admit,  
"Lack either that or that,"  
They don't combine the arts divine  
As does the female here.

Far be it from me to malign  
The belles across the sea,  
And yet I'll swear none can compare  
With this ideal she.

And then I praise her dainty food  
In very dainty style,  
And parries vint in guileful mood  
I'll tell the "sauce" why.

Threw back her heavenly autumn head,  
And froze me with disdain;  
"There are no more flowers," said she,  
"For I come from France, Maine!"

Empire Field.

## THE AGE OF BEER.

How It Should be Kept and When It Should be Served.

This question, to what age can and should beer attain? is easier to propound than to answer, and is better divided into its parts for solution. The age at which a beer may attain depends on many conditions and circumstances, among them being the amount of raw material used, and the consequent degree of strength obtained. A beer of 13 degrees and 14 degrees, for instance, will require a longer time to mature than 10 degrees draught beer. The quality of the materials and the conduct of the brewing operations, particularly the management of the storage cellar, also exert an influence, the better the malt, hops, and brewing water, the cooler the cellar, and the greater care exercised in production, the more suitable will be the resulting beer for long storage. The size of the cellar should be sufficient to allow of the keeping of enough stock to ensure of a proper degree of maturity, even in the busiest months. However, brewers differ in their opinions as to the most suitable age for beer, some one month to two months the proper minimum, while others are satisfied with six to four weeks' storage, the more so since the extended employment of filtering permits the beer being drawn off clear earlier before. On the other hand, keeping the beer too long impairs the quality.

Of the advantages of young beer may be enumerated its bright, sparkling appearance, regular compact froth and agreeable taste, which are appreciated by consumers, and notwithstanding the ease with which it becomes turbid and its lack of keeping qualities in bottle, the early sale causes the brewers' capital to turn over quickly.

As to the question of the age to which beer may attain, there is no fixed limit for the storage of heavy or light beer, so much depending on local circumstances. Ten degrees draught beer is generally sent out in five or seven weeks, but ripens and clears sooner in warm cellars. Twelve degrees lager beer is left until between two and three-and-a-half months old, and 13 degrees or 14 degrees March beer will keep from four to six months in a cool place, improving in quality and ripeness of taste. Beyond six months, however,

few beers are kept, as a rapid falling off in quality may be expected. The practical brewer has plenty of opportunities for ascertaining when the proper degree of ripeness is reached, and the beer should then be no longer delayed.

How old should beer be in the cask serving which it is necessary to consider its effect on the health of the consumer. How old has the right to expect the beer to be sufficiently stored. The stronger the fermentation undergone and the less unchanged extract left, the more suitable the beer. The best ripeness is obtained, the chief fermentation to attain a higher degree, leave a smaller proportion of extract for the secondary fermentation to act on, and be prepared in this way ripen earlier and can be sooner retailed without prejudice to the health of the consumer, and the brewer is acting in his own interest when he sells beer of suitable quality and age to his customers, as an increased consumption will be the result.—*The Brewer and Malster.*

## SIGNIFICANCE OF SIGNS.

When Those Most in Use by Inns in Great Britain were Derived.

In former times, when houses in streets were unnumbered, people carrying on business adopted different signs to distinguish their dwellings. Thus, a chemist had a dragon, or some analogous device; a watchmaker, three golden pills, these being the arms of the Medicis and Lombardy, as the descendants of the old English bankers; a barber, chironomy, the pole for the wig, and the paragon roundly representing the binding up of patients' wounds after blood-letting; a haberdasher and wool draper, a golden fleece; a tobacconist, a snuff-taking Highlander; a vintner, a bunch of grapes and ivy bush; a brewer, a three-legged horse, the bible and crown. A bush was adopted as the sign of a wine shop during the middle ages, and a modern vintner adopts a gilded bunch of grapes to signify the same. Other signs were taken from the armorial bearings of royal or great families, thus the *White Swan* was peculiar to Richard II., the *White Swan* to Henry IV. and Edward III.; and the *Blue Bear* and chained or White commorator came in with the Tudors. *The Rose* was the favorite bearing of Edward IV., the *Sea and Boat* being the badge of Richard III., the *Greyhound* and *Green Dragon* those of Henry VII., the *White Swan* that of Edward Lancaster, the *Star* that of the Lennox of Norfolk, and the *Sea Horse* of the House of York. The *White Horse*, a sign common in Kent, was the standard of the Saxons; the *Red Lion* was the cognizance of the House of Oxford, and the *Tollets*, the *Bears*, the *White Lions*, etc., may be referred to the arms of noble families whose tenants the tavern landlords were. The *St. George*, *St. Andrew*, and *St. David* were probably adopted from the arms of Spain, Germany, and Portugal, and the arms bearing these signs were probably frequented by merchants from the said countries. The *St. George*, *St. Andrew*, and *St. David* were the badges of the Garter, the *Red and Blue* and *Pleur-de-Lyn* were the badges of the Tudors, the *Bull*, the *Falcon*, and *Plume of Feathers* being those of Edward IV., and the *Siren* and *Androp* the arms of Henry a Duke of Saxony. The *Red Cross*, *The Pilgrim*, *The Catherine Wheel*, *The Dragon*, *The Angel*, *The Salvation* and *The St. Francis*, *The Green Dove*, or *Golden Hoop*, has been carried by *Queen Elizabeth*, *The Dog*, *The Key*, *The Fox* and *Wasson Boat* into *The Pig* and *Whistle*, *The Swan* and *Two Nicks*

into *The Swan* and *Two Nicks*, *God Emcompasseth It* into *Good and Company*, *La Belle Sauvage*, or *Jaded Savage*, into *The Bell Savage*, the *Dutch God* in *der Golden Boek*, meaning *Mercury*, or *The God in the Golden Boek*, into *The God in the Golden Boek*. The Puritans altered the sign of *Angel and Lion* into *The Soldier and Citizen*. The house in Chelsea under the sign of the *Shoe Shoes* is supposed to have adopted the sign owing to the excitement of the American war. The Crusaders brought in the signs of *The Soldier and Citizen*, *The Truck's Head*, and *The Golden Cross*. Public houses near churches frequently had for signs *The Lamb and Flag*, *The Bell*, *The Oak of St. Peter*, *The Maiden's Head*, and *The Salt of St. Mary*. *The Swan* with *Two Nicks* represented the "James swans, so marked on their bills under the "conservatory" of the Goldsmiths Company. *The Green Tree* and *Thatched House* are well comprehended. *The Cow* and *Horse* reminds us of the old posting houses, as also the *Pack-Horse*. *The Fox and Goose* denoted a game played within the house; and the *Hare and Hounds* the proximity of some country seat. The *Sun* and *Three Crowns* and *Super-Love* is probably a perversion of *The Three Crowns* and *A Miter*, the Miter being badly drawn. This was the Pope's tiara. *The Choppers* commemorates a license granted by the Earls of Arundel or Lords Warrene.—*Livering World.*

## AMERICAN HOTELS.

An Englishman Describes His Experience.

MR. GILBERT PARKER is supplying a series of articles in the *St. James Gazette* on American life. Speaking of hotels in the States, he says that the vast country is but sparsely settled with really good ones. The sooner you get to a hotel, the most expensive; and at these you may dwell in a small, bare, unhomelike room, with a patch of ice water and a dishevelled man on the wall, and a painted deer. But in our large cities you will find good hotels of this order. The hotel of the village and town in America is mostly notable for the way in which it will do sorry good Kansas beef, and guarantee no more care and comfort than would a horse pulling boot. For the rest, the hotels were built originally for their bars, and for commercial travellers. Now the commercial traveller and the speculator and the business man greatly loved the open lobby, where he could watch for customers and commune with his brethren, and sit with his feet on the window sill or the cold stove prospecting and "reminiscing." And up to ten years ago the vestibules were larger and larger, as witness the Fifth Avenue, the Windsor, etc., in New York; the Palmer House, in Chicago; the St. Charles in New Orleans (lately destroyed); the Pease, in France; and others. But now the hotels where you may perch in your room with the diabolical machine on the wall (which will, by the twist of a needle, secure you anything from a sand-bath to a fire-engine); or engage a lady for a night, or seek, what is infinitely better, the really comfortable smoking and reading rooms. At these you may live on the European plan, and pay according to no law in heaven or on earth. To take a suite of rooms and live in comfortably resembles going into a hotel, but usually lack yourself against your income.

Mr. Parker declares that the greatest comfort to be had in the States is in the new hotels on the old plan, with the commercial vestibule left out. The hotel with French crests and a beautiful bill of fare, a man need want for nothing—except a convenient bath, a cup of tea in the afternoon, and a waiter who does not

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 . . . .

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cadge and who loves to bring you dinner by courses. "Well, remember," he says, "the serious conversation that with the head water at the present hotel in New Orleans before I could induce him to have my water being the, canoe, and joint venture. But I can quite well remember the incident in the evening and the admirable tablet of the 'Laws,' New Jersey, a winter hotel in tired and bored New York at the 'Windsor' in Fifth Avenue at its 'Windsor' in Fifth Avenue. He is at the 'Magdalen Springs' Hotel, the 'Ponce de Leon,' and the 'Tampa Bay' Hotel in Florida. I believe the 'Ponce de Leon' to be the most beautiful hotel in the world. Missouri in Kansas, an suit of a stone formed of granite, shells and sand, it is a palace, with all the dignity and luxury of one. At night the patio or courtyard is very handsome, with its fountains and myriad lights and a band playing in the loggia. The 'Tampa Bay' Hotel stands in six and lovely grounds, and is as well adapted to enervate one by its luxury as any place I know of in the world—not excepting the 'Tweed' in Paris, however. The most cheerful hotel I ever entered a that at the railway station at Cincinnati, where the negro waiters checked as sid as they balanced the trays on the fingers and hopped you as you got, 'so' as you notice, the honey and eggs; which opened the dining-room by kicking the door open, swinging round, backing in, and then, with a right-sole on his heel, sliding down to you, his shirt shining like tombstones."

## "CANADIAN CLUB" ON THE CONTINENT.

The English correspondent of *Baldwin's Wine and Spirit Calendar* writes:—  
"Hiram Walker & Sons, of 'Canadian Club' fame, are well represented at the Hotel Albert Leland, whose address is 61 and 70 Mark Lane, E.C. Mr. Leland goes a most interesting account of the state of whiskies in the United Kingdom on the Continent. In Europe, generally, Mr. Leland, an American, looks at 'Canadian Club' are greatly preferred in Irish or Scotch, and he has made some large sales for Messrs. Hiram Walker & Sons in most of the larger cities of the Continent. American whiskies are closely resembling cognac than Irish or Scotch whiskies, are more highly considered, and if it were not for the steps internal revenue regulations of the United States, and whiskies could be bottled and sent for export, an immense field would be open in this country and Empire of Kentucky and eastern river distillers. The Hygienic Exhibition held recently at Vienna, 'Canadian Club' obtained a diploma for purity and general excellence. Messrs. Hiram Walker & Sons have splendid exhibit at the Antwerp Exhibition, which is now 'on.' Its conductors of 'Canadian Club' is steadily increasing, and in most of the prominent cities it is favorably known."



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