

EFFECTS OF PROHIBITION.

We copy from official data, published by the Statistical Bureau, some very interesting figures, to which we direct the particular attention of the Prohibitionists and other cranks, as they can learn from them that all their efforts, though successful in some States in depriving the people of their liberty and forcing them to do behind closed doors what in more civilized communities they do openly, have been futile—in fact a mere fight against windmills. People will drink and use stimulants.

In 1874, twenty years ago, the population of the United States was 42,796,000. The people consumed per head: Distilled spirits, proof gallons, 1.51; malt liquor, gallons, 7.00; Wine, gallons, 48.

Twenty years later, in 1894, the population was 66,822,000. They consumed per head: Distilled spirits, proof gallons, 1.51; malt liquors, gallons, 16.08; wines, gallons, 48.

Whist distilled spirits and wines have held their own in spite of the large increase of the population, i. e., that sixty-six millions of 1894 consumed exactly as much wine and liquors as the forty-two millions of 1874, the consumption of malt liquors has more than doubled, it being in 1874, 7 gallons, against 16.08 gallons per head in 1894!—Washington Sentinel.

LIZARDS IN WINE.

It is an old story that the drinker of clarets, champagnes, and other wine knoweth not always what he is pipping at, his lips, nor the source of the inspiring emotion which warms beneath his waistcoat and flings its rosy glow over his moist and benevolent countenance.

The grapes that can with logic associate in toward serving justice are not always its fountain and origin; it may be drawn from the most conflicting and improbable elements; "My son," the perishing French vintner observed to his successor, to whom he wished to leave all the secrets of the trade, "so numerous that wine may be made of anything; even grapes." So many substances according to popular report have entered into its composition that a new one need hardly excite surprise, yet it must be admitted that the shipment of dried lizards from the Chinese port of Pakhoi, reported by the American consul there and designed for use in the preparation of American wines, sends a cold chill down the back and inspires an indistinguishable desire for further information. What are the brands which receive this saurian fortification? and who is it that fortifies them? What in bulk are the imports here? dried lizards of Pakhoi? Who are the importers and consignees, and what duty, if any, does the animal pay? In view of its interposition with the general current of the wine, a theoretical investigation of its properties should be instituted, and they should be set forth upon the labelled receptacle of the fluid that he who runs may read. It doesn't look like a plausible story, and the consul at that obscure Chinese port may be mistaken.

A VALUABLE TRADE ADJUNCT.

The Belgian Government has adopted a system by which Belgian manufacturers are placed immediately in rapport with successful efforts of their trade competitors. Notice of any new production in any part of the globe where the Belgian consular system extends is immediately sent to Brussels. The result is accomplished by the foundation of trade museums, the principal of which is at Brussels. The consuls of Belgium in all parts of the

world are instructed should they find any thing commanding ready sale, to submit samples at once to the home authorities of this museum, with full data as to the import duties, transportation rates, and the agents' commissions, thus enabling the Belgian merchant to judge whether he can enter that market as a successful competitor. Similarly should any new countries develop the growth of cotton, or other plants, the merchant submit samples with all necessary particulars, and the merchant is in a position to know if he can purchase raw material to advantage in the new market. This system, which is managed and carefully worked out seems to work excellently, and has already led to greatly extended foreign trade.—Wine and Spirit Gazette.

SPIRIT MONOPOLY IN RUSSIA.

A MONOPOLY in the sale of alcohol and spirits has been established by the Russian Empire in its four eastern provinces. The Czar has approved the proposition. The monopoly has been established for the purpose of improving the quality of the spirits, of guarding against frauds in the internal and external Department and decreasing drunkenness, and increasing the revenues of the government to be derived from the sale of spirituous liquors. The distilleries remain in the possession of their present owners, but are restricted from selling their product within the four provinces named to any but the agents of the Government. The spirits necessary for blending and compounding purposes must be bought of the agencies of the Government. The Minister of Finance is ordered to fix the prices, taking into consideration the local conditions. The sale of the products of the distilleries is to be governed by the Government to certain appointed agents.

THE CELLARMAN.

By JOE LADE.

QUALITY, NOT QUANTITY, is the motto of the *Spharic*. I am no amateur, but I do not wish to be so forced to drink the trash so often offered under the proud title of wine. What more trying can there be than the horrid, but hospitable, host with whom politeness forces you to acquiesce when he raises his legwood foot, and, smacking his lips, proclaims it "a splendid glass of wine, sir!" The statement recalls to fading memories of early life the tender, fostering care of which the port was handled when port was really port. What more congenial could there be to taste and comfort, after a hard day's run with the foxhounds, than the drawing round the well-polished dining-table the butler's pride—reflecting, as in a mirror, the cut-glass decanters and wine-glasses, the dessert and ruby and golden wines, the candelabra and waxen lights? The cellar and its contents had, by reason of their bearing on the happiness of man. *The Spharic*, ever anxious to inculcate that love of elegance and refinement in home life has been conclusive, morally and physically to health, happiness and beauty, will henceforward call the attention of his readers specially to the cellar and its appurtenances. Love of wine is an innate principle of man. The use—not abuse—of wine is good for the human race. That wine was drunk in the remote ages is evident. Noah drank wine of some sort; Adam perhaps did so, or, at any rate, extracted the juice of the grape with his teeth. Truly said, "A little wine will cheer thy stomach's sake"—an opinion shared in by ancient philosophers and physicians from his time up to date. As to Diogenes, we all know that he drank

it, and, as a good philosopher, declared "he liked that wine best he drank at others' cost." Mahomet, to prevent his followers from imbibing intoxicating liquor, persuaded his men that in every grape there dwelt a devil." Then we have it on good authority that Horace was not loth to do justice to the juice of the grape; and as to Homer, he said openly, "The wine of my new strength is generous wine." A pitcher of wine per day passed down the throat of old Geoffrey Chaucer, and Ben Jonson thought nothing of consuming annually a third of a pipe. In the days of the Merry Monarchs Charles II., there walked on earth one Tobias Walker, the Court physician. Firm in his belief of the utility of wine, he undertook to prove that it could alone maintain man from infamy to old age. As a remedy or medicine, doctors in all ages have recommended it. Even the French, who are a very sober people, have a proverb, "Qu'il faut a chaque repas un verre de vin." It is, however, a fashion in wine as in everything else. At one time port wine found favor with gouty people, until declared guilty of adding extra pain to the excruciating twinges, and then Madeira was called to the rescue and imbibed freely. But somebody discovered that Madeira contained acid, and so that wine made way for sherry. Fashions in wine, like ladies' bonnets, are continually changing. A son of Erculapius, preferring brock to sherry, shouted brock, and sherry was discarded by gouty subjects. Wine has been recommended by the faculty to alleviate the infirmities of old age, thus endorsing the dictum of the Greek physician who recommended it to Alexander as being the pure blood of the earth. Statistics show that immoderate use of wine prevails in northern rather than in southern latitudes.

Northerners can withstand more easily its effects. They can consume a quantity that would make the brain of an Indian reel, and therefore find less drunkenness under northern suns than 'midst northern snows. As to our forefathers in bygone ages, history tells us that imbibing liquor were known to the first Americans, but that the beer was common among the Germans. The Egyptians swigged malt liquor in the Delta; a kind of beer deluged the Middle Ages; the interior of Africa was famous for its beverages; our Saxon ancestors were often maddened; the worshippers of Odin were drunkards; the Arabians quaffed ardent spirits centuries ago; from the time immemorial arack has been manufactured in the island of Java, and all countries have apparently attributed to themselves the honor of having invented strong drinks.

Persian writers proudly proclaim Yemshool, the founder of Persepolis, as the first brewer. That worthy or so it is said to have been, inordinately fond of grapes. Having too large a stock for immediate consumption, he placed some in a large vessel and deposited it in a dark, cool, and damp place. Some time afterward, when opened, the grapes, which had fermented, were found to be so acid that poor Yemshool thought he had the cholera or had been poisoned. He recovered, but the vessel marked poison. Now, the founder of Persepolis had several favorite ladies, one of whom suffered so acutely with nervous headache that, distracted with pain, she wished for death, and drank deeply from the vessel. Overpowered, she slept soundly, awoke refreshed, and repeated the supposed poison dose until all was finished.

On discovery that the receptacle was empty, Yemshool's wasted friends, his favorite lady confers, was delighted with the effect that the fermented liquor had upon her, ordered more to be made, experimented with it on the members of his Court, and having found that they

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suffered no ill effects therefrom, tried it on himself, became intoxicated, and claimed the title of the first inventor of wine. It may be remarked, moreover that Noah planted a vineyard, and drank of the wine 2347 A.C. Chin-Nung, Emperor of China, tradition says, made wine 1906 A.C. The Egyptians have ever insisted that the invention of wine due to Osiris, whose worship was instituted 2100 A.C. The Greeks and Romans appear to have concentrated their wine by spontaneous evaporation, or boiling, and pretend that Bacchus or Dionysus, who flourished 1450 B.C., was the earliest wine-maker. Of the production of wine in France there is record that it was at Maxilia 600 years A.C. In later days wine was sold in England as a cordial as early as 1300, although there is mention of wine for the King as early as John. At the present day, as we all know, it is to be obtained, of all kinds and qualities, from the grovers, wine merchants, publicans and even grocers.—The Spharic.

TOO MUCH SCIENCE IN THE BEER.

A good tale is told of the late Prof. Tyndall about the time he was a student at Greenwood college, Hants. The college inn-keeper had a capital tap of beer brewed of old-fashioned malt, which the educational staff much fancied. Year by year, but the scent of the beer was ruined, and when the professor ran over to look once more at his starting-point in life he went down for a glass of the remembered brew. "Stimpkinson," said he, after a delicious draught, "I see had a better beer like yours since I was away." "No, sir; nowadays they put too much science into beer, stand fast and hope."—Food and Sanitation.

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