

are also heavy importers. If their wine and brandy are all pure, what becomes of all this alcohol?

Gin is made after the same manner. The process is essentially identical with the making of spirit of juniper. The Dutch buy our alcohol, add to it oil of juniper and dirty canal water, and send it back as the purest gin. Holland, Rotterdam, De Kuyper, Booth, are magic words to the purchaser of gin. All a delusion and a snare! I remember reading about fifteen years ago, an account of a gin trial in the city of Montreal. A man by the name of Monsell, decided to put some gin on the market. Finding he could not sell it under his own name, it occurred to him to put De Kuyper's name on the label. It sold so well that De Kuyper's agents had the man arrested, and very properly punished. But there was no complaint about the article sold. Counterfeiting gin was not the offence; counterfeiting the great name, De Kuyper, was the punishable crime.

Here I wish to draw special attention to these two liquors, brandy and gin. I do not know what the yearly importation of these French and Dutch mixtures is, but it is enormous. The cost to our people is great, and millions of dollars are annually diverted from the industries of the country and poured into coffers of bloated foreigners. As these liquors, no matter how well compounded, have no special medicinal merit over whisky and spirit of juniper, medical men should discountenance their use in every possible way.

Rum I have not investigated, partly because it is seldom prescribed as a medicine, nor used as a beverage to any considerable extent. Whether the sugar planters have abandoned the *old* way and adopted the *new*, I cannot say. The chances are that they have.

Wine is in extensive use both as a medicine and beverage. Our country has been found well adapted to the growth of the grape. South-western Ontario yields per acre more than double that produced in France. Wines, equal in all respects, to the best French and Californian wines can be made, and are made, in our own country. I would be unwilling to say anything calculated to injure this home industry. Apart from this, there is good reason for the belief that our native wines, for purity

and reliability, are far in advance of imported wines. It may be that the delicate processes of the vintage are not always carried to the letter; but that is true of the foreign products as well. The vintage, seen at its best, has come more or less under the influence of modern methods. Not many, perhaps, are aware, that for generations it was the regular and right practice to add brandy freely to the vats in process of fermentation. Alcohol, pure and simple, of course, now takes the place of brandy. Alcohol is also frequently added at subsequent stages. A druggist got a cask of native wine. When it was opened it was found to be in a state of active fermentation. The druggist complained to the maker. In reply he was requested to add a stated quantity of alcohol, and assured that would make the wine all right; at the same time, informing him that he (the maker) always found alcohol effective. This little instance goes to show how extensively ready-made alcohol enters into the production of all alcoholic stimulants. This practice of adding alcohol to cut short the fermentive process, is probably the worst than can be said of our native wines, and that much, and a great deal more, can be said against the imported article. It must be remembered that wine, rich in the blood of grape, and poor in alcohol, will not keep in our climate. It will sour in summer and freeze in winter. By far the most villainous and extensive adulteration practiced in the liquor business obtains in wine, "forty-rod" whisky excepted, and that not excepted but as regards quality.

There is probably more "doctored wine" used than there is of forty-rod whisky. Very little, if any, of the imported article bears any real resemblance to the genuine article. Not long since, the German Government was honest enough to confiscate a large quantity of fabricated wine lying on the Rhine, just awaiting shipment abroad, to England, I believe. The production of port wine was always small; over fifty years ago it sold as high as eighty-five dollars the gallon. (*Vide* Chambers' Encyclopedia.) At present its native valley produces but a small quantity. Yet port wine can be found in oceans in any part of the world, and to keep up appearances, is sold at a high price. No one need be told that there is not a