

BEER IN GERMANY.

The price of beer in Munich is 1½d. for half a litre, which is about a pint, and considerably more than is furnished in an ordinary 2½d. glass, and foam is never changed for. On the rim of each glass of wine is a short line near the top, and the sign of a 1 L., or 4-10 L., as the case may be, which means that the glass, when filled up to the line, holds half or four-tenths of a litre. The beer-seller is obliged to fill each glass up to the line with foam, and not change for the foam solid beer, which occupies the rest of the glass. When a person enters a place where beer or anything else is sold in this polite land, he at once takes off his hat and exchanges bows with the proprietor. If he should happen to sit down at the table where there are other people, he will first make them a ceremonious bow, whether he knows them or not, which will be returned in the same manner, and however the company leaves the table will exchange a polite "good evening" with the others as he rises to go. This is a very pretty custom. The German manner of bowing is peculiar and very ceremonious. It is a difficult affair, involving a great deal of practice. The right heel is drawn against the instep of the left foot, and the body is then bent nearly to a horizontal position from the waist, where it remains for a few seconds, when a "quick recovery" takes place. Nearly all the restaurants and places where beer is sold in Germany have female attendants, and their number in Berlin is estimated at 10,000. They are seldom given any wages, merely bread and lodging, although they are compelled to dress well and work from early in the morning until late in the night. They have to pay cash, at the regular rate, for every glass of beer and every slice of meat or other staples that they take for customers during the day or evening. They only remunerations are the gratuities given to them by the visitors, and therefore their chief endeavor is to attract and detain as many of the latter as possible. Of course, such a life is demoralizing, and many of the women fall into evil habits. However, these female attendants appear respectable. They are always neatly dressed, and are polite and obliging, and accept a little fee of 1 pfennig, or 1 d., school, or "thanks beautifully." Germany is such a military country that the women have to do much work that falls to the lot of men in other lands. In Italy female servants are rarely met with in restaurants and such places, but in Germany they are found everywhere. — *The National Guardian.*

HOW HE DRANK THE WINE.

VOGEL, a celebrated flute player, advertised a concert for his benefit and in order to attract those who "had no music in their souls and were not moved by concord of sweet sounds" he announced that between the acts he would exhibit an extraordinary feat never before witnessed in Europe. He would hold in his left hand a glass of wine and would allow six of the strongest men in town to hold his arm and resist, hindering all their efforts to prevent him, so he would drink the wine. No novel and so surprising a display of strength, as it was naturally regarded, attracted a very crowded house, and expectancy was at its height when our hero appeared on the stage, glass in hand, and politely invited any half-dozen of the audience to come forward and put his prowess to the test. Several gentlemen, among whom was the mayor of the place, immediately advanced to the stage and grasping the arm of Vogel apparently rendered his performance of the feat out of the question.

There was an awful pause for a moment, when our arm banded hero, crying the gentlemen who had girdled him, said in broken English, "Jenteelmen, are you all ready? Are you quite sure you have got fast hold?" The answer being given in the affirmative by a very courteous nod from those to whom it was addressed, Vogel, to the infinite amusement of the spectators and to the no small surprise of the group around him, advancing his right arm, which was free, very coolly took the wine glass from the hand and bearing possession of the half-dozen gentlemen, said: "Jenteelmen, I have the honor to drink all your good health," at the same time quaffing off the wine, amid a general roar of laughter and universal cries of "Bravo, bravo! Well done, Vogel!"

CONVERTING BARLEY INTO MALT.

THE process of malting, or the conversion of barley into malt, is accomplished in four successive steps. The first step is steeping the barley, which consists in introducing the grain into a large wooden cistern, and adding thereto as much water as will cover it. On being thus treated for twenty-four hours, the grains of barley absorb the water, and the contents of the cistern heat to the top even a degree to feel dry. The barley swells up much, so as to increase considerably in weight. The amount of water that barley takes up in the steeping affords good evidence of the excellence of the grain. Thus, the better kinds of barley, on the average, take up sufficient water to increase their weight one-half. Occasionally, however, the increase is not more than one-tenth. The time taken which is about forty hours, when the excess of water is drained off; but a regulation cistern that a cistern cannot have a second charge of barley till four days after the first. The second step is termed churning. The grain is thrown out of the steeping cistern in a heap on the floor. At this stage the barley is soft, and when pressed between the fingers it is readily broken. It lies in the heap for twenty-six hours or so, and during that time it rises in temperature about 10 deg. F., and gives out some of its extra water. This sweating, as it is called, is the result of the partial germination or growth of the radicle, and little rootlets or fibrils of the radicle, and a primitive stem, begin to form and present themselves. As the temperature rises, the radicles lengthen rapidly, and means are then taken to check the germination. The third step is flooring. The heated barley is spread by the workmen with spades on the floor to the depth of about fifteen inches at first. It is repeatedly re-turned and respread over a large area, and a thickness of layer or decreasing to six inches. At this stage the radicles have attained their greatest length. The fourth step is kiln-drying. The half-germinated barley is now introduced into a kiln, on the perforated floor of which it is spread. The apartment beneath the kiln-room is fitted up with stoves which evolve much heat; and this rising and passing through the kiln necessarily dries any moist barley laid thereon, and the steam escapes through a pipe through the roof. The heat which the barley is subjected to in the kiln is, at the commencement, 90 deg. F., but this is gradually raised to about 160 deg. While drying the radicles break off from the grain and are afterward removed by a wire sieve. The color which the barley assumes as it becomes dry malt in the kiln is determined by the heat to which it is subjected, the higher tempera-

ture yielding the darker-colored malt. During the conversion of barley into malt, a loss of material occurs. Thus, 100 parts of barley yield 80 parts of malt; but as the 100 parts of barley contain 12 of water, it follows that there are present only 88 parts of dry matter, and these yield 80 parts of dry malt, giving a loss of 8 per cent. of the original weight of the barley. While there is a decrease in weight, there is an increase in bulk, 100 measures of barley becoming 101 to 109 measures of malt. Certain chemical changes likewise occur as the barley is turned into malt, which may be noticed by the following table:

	Composition of barley.	Composition of malt.
Hordenin.....	32	12
Starch.....	55	56
Sugar.....	5	15
Gluten.....	3	10
Gum.....	4	15
Resin.....	1	1
	100	100

The principal chemical change is, therefore, the transformation of much hordenin (a form of starch) into starch, gum and sugar. The mechanical condition of the contents of the grain is also altered. The grain is now of a fine mealy nature, between the fingers, when the flour in the interior is found to be soft and distinctly sweet to the taste.

DOMESTIC WINE.

An Excellent Receipt for Making It. As grape culture is on the increase among farmers and even families in towns, having large grounds, we give herewith a good method for making wine for domestic use:

1. Select perfectly ripe bunches, and carefully pick off the stems, and reject all grapes which are not quite ripe.
2. Squeeze the juice out, either by hand or press, strain through a hair sieve, and pour one into a clean, sweet barrel or keg, adding to the vessel two gallons of water for every gallon of juice made.
3. At the same time put in 4 pounds of sifted sugar to a gallon of juice.
4. In adding the two gallons of water stated in section 2, let it strain through the pulp, skins, etc., of the residuum of the grapes after being squeezed.
5. Fill the vessel full, even up to the bung-hole, which cover with a sand bag to allow the fermentation to escape.
6. Wash the barrel daily and scrape or clear away the scum which will be thrown out in large quantities.
7. As the wine falls below the bung fill up daily, after cleaning away the scum, with sugar-water, made with 2 pounds of sugar to a gallon of water.
8. The fermentation will continue from three to six weeks, according to the weather. When it has ceased pour into the bung-hole one gill of brandy to the gallon

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of juice, to flow over the surface and prevent souring, but the brandy may not be indispensable; then bung the vessel up tight. 9. During the cold weather, in say, the following February, when the wine is perfectly still and clear, draw it off into any other clean vessel; then quickly clean, scald and rinse thoroughly the barrel in which the wine was made, and return the wine to it, bung it up, and draw it off as required for use. 10. If you wish to make a palatable champagne, have the champagne bottle ready; when you rack off the wine, a stated in section 9, put a tablespoonful of common s/erup in each quart bottle, then fill up with the wine, leaving about one inch of the cork, which fasten very securely, as the pressure of gas will be very great.

11. The wine will improve by age after the operation described in section 9.
12. An old brandy or whiskey barrel is the best. Never use a new barrel, as the wine will taste of the wood.
13. About 15 pounds of grapes will give one gallon of juice. The riper the grapes the better the yield of the juice. The gallon of grapes in bunches weigh about 4½ pounds.
14. Keep the wine in a cellar, where it will not be exposed to extremes of temperature.
15. An approximate estimate of the quantities required for a 30 gallon barrel will be as follows: To make thirty gallons of wine: 150 pounds of grapes, yielding 10 gallons of juice; 20 gallons water, strained through the pulp residuum; 40 pounds of sifted sugar; 2½ pints of common brandy. If carefully made the wine will be wholesome and palatable, with a flavor exactly like grape-juice Madeira. — *American Cultivator.*

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