

**WINE CELLARS OF A METHODIST CHAPEL.**

"I do not," writes an English correspondent, "know anything about the collapse of Exeter Hall, but the allusion to it recalls the historic fact as to the letting of the cellars of the Wesleyan Mission House in Bishopgate Street to a wine and spirit merchant at a long time ago. Numbers of Wesleyan Methodists were shocked at the idea of obtaining rent from the spirit trade, and the prevalent feeling was expressed by the Rev. James Everett of York (who was afterwards expelled as the suspected author of certain "Fly-sheets" and, with two other expelled ministers, started a "Reform" Church) in the lines:

"There's a spirit above and a spirit below,  
A spirit of love and a spirit of woe;  
The spirit above is the Spirit divine,  
The spirit below is the spirit of wine."  
The wine and spirit merchant was soon afterward evicted."

**CHRIST'S INDIVIDUAL CUP.**

**A Clergyman Thinks that the Saviour Probably Used One at Communion.**

**Rochester Democratic and Chronicle:** The much-talked-of communion service, in which the individual cup would play a conspicuous part in Central Presbyterian Church, was held yesterday morning. The communion table stood upon the rostrum, the pulpit for the time being was displaced, and upon the table stood the unique trays, each holding sixty chalice. In front of the rostrum were two additional tables. These held more trays.

Rev. Dr. Stebbins, amid the profoundest silence, took one of the trays and began speaking. "We have not the individual cup that our blessed Lord Jesus Christ had when he first instituted this sacred service. That cup has been lost, and no one knows where it is. Though we have not the sacred vessel which touched the lips, yet we have the memorial that he left us, and we use the elements that he use. If we have not the cup from which Christ drank, neither had the disciples who sat around the first table. Our master Christ, probably drank from an individual cup, and so did each of the apostles.

"It was the custom of the Orient to use individual cups, and as far as I know we are only reviving the practice established by Christ himself.

"I know many of you come to-day knowing that there is to be a change. Yes, we are altering the method of distributing the wine. From this time on we shall use the individual cup. We are warranted in making the change; even Christ, our Lord, set the historic precedent, and therefore we are following in His footsteps. The primitive church, if I am to correctly understand the contention of those times, also used the individual cup, so that we have abundant proof that the change now about to be initiated has the sanction of Christ and of those who immediately succeeded Him.

"Then from a medicinal and sanitary point of view this innovation is justly warranted, as you well may walk in the light, whether it be in medicine, science, philosophy, or the arts. Both medical and scientific dictum have sanctioned the change as calculated to minimize the possibility of dangerous consequences that were prevalent heretofore.

"There will be no irreverence. These same dignity and solemnity which has previously marked the symbolic service will continue in the future.

The reverend speaker then thanked one of the church members for having given the money to buy the communion outfit, and the elder who had designed and constructed the cups and trays. This short explanation over, the elders were given the trays, and they passed them from pew to

pew, each communicant taking a small cup. After the wine had been taken the cup was placed in a little brass ring which was fastened inside to the seat.

It took just eleven minutes for the elders to take the platform, distribute the wine and return again. This is about five minutes shorter time than when the goblet was in use. Altogether there were 2,000 cups filled with wine, and there were about this number of people present.

[And still people preach prohibition.—Ed.]

**WHY BEER KEGS ARE MADE SO STOUT.**

**They Are Handled as the Baggage-Smasher Handles Trunks.**

It takes a long time for a beer keg to wear out. It has a tough constitution and is protected from internal decay by a coat of pure and hard pitch. The pitch used on the modern keg is much superior to that formerly used. It is clear, tasteless, and tough. An empty beer keg will stand a great many hard knocks before the pitch scales off. The kegs wear out, when they do wear, externally. They are wet and dry alternately and this promotes decay. Then they get a great deal of unnecessary banging around between the driver and railroad and steamboat hands down to the barkeepers, seems to think the kegs are indestructible. A whole stack of empty kegs is frequently thrown from the car down to the ground. A single empty keg is often thrown fifteen feet. It really isn't necessary to make the kegs as heavy, so far as the keeping of the beer is concerned. They began by being made heavy in the old days. The brewers then deemed it absolutely requisite to make them that way to withstand the pressure of the beer. The very fact that they were made heavy and clumsy subjected them to rough handling. Now they have to be made heavy and extra material has to be put into the heads and staves simply because of this handling and not from any danger on account of the internal pressure of the beer. It is not the breakage or decay of the kegs that bothers the brewers. It is the frequent and entirely unnecessary loss of the kegs. You would be surprised to hear the number of kegs and half-barrels a big brewery will lose in a year. It runs into the thousands at times. No ordinary precautions can check this loss. Charging for the keg and giving a rebate for the return would accomplish something in that direction, but there is no money in this in the business for any one to dare such an experiment.

"I don't think that there are many brewers in this country who would stoop low enough to erase brands and use another brewer's kegs," said a brewer, "but it has been done, even to the extent of putting new heads in the stolen kegs. A quarter-barrel is worth \$2.50, and it doesn't look to me that it would pay a man to steal such a petty thing as this? Just try to think and tell me if you have been at a boating or yachting resort in this country where you did not see one or two or perhaps a score of beer kegs bobbing on the waves as buoys to mark a course, or as moorings for boats. That means thousands of beer kegs, only a few of which have been bought from the brewer. They bob upon the waves for a year or two and then become water-logged and sink, to be replaced by fresh kegs. I've got a suspicion that the Italians are to blame for the disappearance of many of our kegs. Then occasionally in the summer we hear of larger beer kegs being used for making home brew with root beer extracts. This is an illegitimate use for the kegs, and I'm puzzled to

understand how anybody that would make or drink root beer could ever get hold of a beer keg except by swiping it from a saloon alley at night."

**MIXED DRINKS.**

**A Column in which Every Bartender Should Take an Interest.**

It has always been our aim to present to our readers the newest thing out, and in the column will be found the very latest recipes prepared by some of the leading bartenders in New York, Philadelphia, Boston, Chicago, Cincinnati, St. Louis, and other large cities, and never before appeared in print. These are not the old-fangled recipes of our fathers, so often found in books printed years ago. These are the very latest.

**SUSQUEHANNA CUCKTAL.**

(Use small wine-glasses.)

3 dashes of gum syrup, 2 dashes of bitters.  
1 pony of French vermouth,  $\frac{1}{2}$  pony of brandy.

Half-dozen hunks of ice. Mix well, take out the ice.

**CLEVELAND PUNCH.**

Fill glass with fine ice.  
1 tablespoon sugar.

1 or 2 dashes lemon.  
1 wine-glass St. Croix rum.

1 pony of old brandy.  
Stir well. Dress with fruits, and serve with a straw.

**SHERRY WINE PUNCH.**

(A large glass glass.)

Fill glass with fine ice.  
2 wine-glasses sherry.

1 tablespoon sugar.  
2 or 3 dashes lemon juice.

Stir well. Dress with fruits and top off with a little chart. Serve with a straw.

**WILSON PUNCH.**

(A large glass glass.)

1 $\frac{1}{2}$  tablespoons orange syrup.  
1 $\frac{1}{2}$  wine-glasses brandy.

4 or 5 dashes lemon juice.  
Fill glass with fine ice.

Shake well. Dress with fruits; top off with a dash of Port wine. Serve with a straw.

**CALIFORNIA JULIPER.**

(Use large glass glass.)

1 tablespoonful sugar.  
2 tablespoonfuls of water.

4 sprigs of mint pressed for flavor.  
1 $\frac{1}{2}$  wine-glass of brandy.

Take the mint out, fill with ice, mix well, replace the mint, stems downward, dash with Jamaica rum, sprinkle with sugar, and serve with a straw.



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**CONGRESS WHISKEY 800 L.**  
(Use large bar glass)

2 tablespoonfuls of sugar, 4 dashes of lemon juice.

1 quart of seltzer,  $\frac{1}{2}$  glass of shaved ice.

1 wine-glass of Susquehanna Rye whiskey. Mix well; strain into a sugar trim with fruit.

**A BRACEL.**

Half a teaspoonful of ammonia in a goblet of water will almost immediately restore the faculties and powers of locomotion to a man who is helplessly intoxicated. A wine-glass of strong vinegar will have the same effect.—Fair Play.



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