

gone into liquidation, W. A. Campbell being assigned. The stand will be a good one when the new Union Station is completed, but the new hotel was a year or two ahead of time. Litigation is promised over two chattel mortgages, held by Eichen & Carpenter, and the Ontario Brewing and Malting Company; other creditors, led by W. E. Dobson, Cigar Manufacturer, seeking to set them aside.

Vincent T. Bero, at the corner of Dundas and Queen streets, Toronto, is making arrangements for an enlargement of his premises, which will include doubling the size. Mr. Bero is one of the most popular hotel keepers in the west end, and with increased facilities will considerably add to his already large patronage.

A well-known physician of Bordeaux, who was recently called in to treat a resident of this city for an attack of acute rheumatism, and who restricted him to one bottle of brandy a week, was somewhat astonished on the occasion of his second visit to find that his patient had taken the whole week's allowance during the first twenty-four hours. Since then the rheumatism has entirely disappeared, and the doctor lost several hundred francs in the wine.

The Wine and Spirit Bulletin speaking of the increase tax on whisky says: "The latest despatches from Washington state that in anticipation of a possible increase in tax on distilled spirits considerable quantities of whisky are being taken out of bonded warehouses and sent exported, and large quantities of newly distilled spirits are also being placed in bonded warehouses to be redeemed hereafter at the present rate of tax of ninety cents on the gallon."

SMITH, TISCHER & Co., of Montreal, River, H.I., has secured a reputation among smokers as being a superior article of clear havans, and is conceded to be the best for the money that has ever been made in Canada. Their leading five cent cigar is the "Prism," and holds a first place with smokers, and is to be found on sale in all the leading cigar stores. Mr. Rogers, of 29 Adelaide St., Toronto, is the wholesale representative for Toronto, and reports sales constantly increasing.

Is Haverhill, Massachusetts, which was one of the towns that recently abandoned "no licence" for licence with a \$2,000 fee, it is reported that the disappointed drys will try a new experiment. They propose, so it is said, to take out a licence, fit up a fine saloon and sell the best of liquors, etc., at prime cost. By this means they expect to attract all the patronage in the town, drive the other saloons out and then shut up shop and leave the people the hard work. This is quite a new idea and ought to work beautifully—for the people.

ITALY'S income from her beer tax for 1892-93 has seriously declined, there being, in the total of 1,363,380 lire (1 lire = 19-3 cents U. S. currency), a deficiency of 127,454 lire compared with the fiscal year 1891-92. The beer production has fallen off 33,205 hectolitres, on the total of 99,198 hls., for the fiscal year 1892-93, after having in the previous year fallen 23,819 hls. behind the production of 1890-91. The production of malt liquor for the fiscal year 1892-93 was only 75 per cent of that of 1891-92, and but 63-9 per cent. of that of the fiscal year 1890-91.

A DECISION has been rendered in a similar case in Bristol, Connecticut, which was commenced as a test. The Meriden Brewing Co. laid claim to thirty-seven kegs of beer which were found over a year ago in a shed, the town asserting that they must belong to some local cooper, and, as the town was "dry," were subject to confiscation. The brewing company had the case tried for the purpose of finding out if they had

any right to store beer in a no-licence town. The decision was in their favor. How would this be in our Canadian local option or Scott Act counties?

Of course, now it would not do for the religious and temperance press to repeat it, who advertise these various spurious "root beer" concoctions every spring and summer. Nevertheless we comment on their distinguished consideration the following from the *Medical Pioneer* of England, which says: "Many people do not seem to understand that the putrefaction of sugar by means of yeast, at home, produces just as much alcohol as if done by a brewer. The products may, indeed, be more deleterious, because the scientific brewer of the present day takes infinite pains to employ only the right kind of yeast germ, free from others which commonly produce more injurious results."—*Brewer's Journal*.

A WRITER in a journal devoted to the interests of bottlers has something to say about bottles that will be of interest to our readers, most of whom bottle malt liquors and are dependent in some measure for their success on the minor operations of the bottling works. He complains that as a rule the bottles used are not carefully dried, and that even in dry, hot weather it takes bottles a long time to dry, owing to their being no circulation of air in them. If a tube be introduced through which the air can be sucked from the bottom of the bottle, passing fresh air to enter, all signs of moisture will quickly disappear. The writer recommends the manufacture of bottlers' machinery to turn their attention to this idea, urging that damp bottles may often be very injurious to the contents placed in them.

The production of malt liquors in the Austrian Empire for the fiscal year 1892-93, as compared with the same period in 1891-2, shows a gratifying increase in favor of the twelve months ending August, 1893. During the latter year the production amounted to 16,259,065 hectolitres (1 hectolitre = 26.414 United States gallons), against 15,138,380 hectolitres for 1891-92, an increase of 1,120,685 hectolitres in the production. This increased the revenue derived from the tax on malt liquors by 2,250,595 gulden (1 gulden = 35.6 cents United States currency). The exports of malt liquor from Austria during the same period have also increased from 387,128 hectolitres in 1891-92, to 407,130 hectolitres in 1892-93, a difference in favor of the latter year of 20,008 hectolitres. The above figures include the whole of the Austrian Empire without the Kingdom of Hungary.

An excellent recipe for a good and permanent whitening for distilleries or breweries is as follows: Dissolve 2 lbs. of ordinary lye in 7 pints of water, and when all dissolved, add 6 oz. of bichromate of potassium dissolved in a pint of hot water, and stirring all up, and then add sufficient whitening to make it up to the usual consistency, and apply with a brush in the ordinary manner as quickly as possible. This dries in a very short time, and by the action of light becomes converted into a perfectly insoluble waterproof substance which does not wash off even with hot water, and at the same time does not give rise to mould growth, as whitewash made up with size often does. It may be colored to any desired shade by the use of a trace of any aniline dye or powdered coloring matter, and once applied will last for years; while, of course, by the addition of a small proportion of calcic sulphate its antiseptic power is much increased.

In order to determine the Sugar Prevalence in Malt (Green Malt) J. Jais tested the only methods that could be relied on to determine the completely formed sugar in malt. For this purpose either the malt was repeatedly extracted

with boiling alcohol and the sugar determined after the evaporation of the alcohol, by means of Fehling's solution, or cold prepared watery extracts of the malt were analyzed. Jais then combined both methods, destroying the action of the diastase by means of boiling alcohol, an alyzing the alcohol extract and then again extracting the malt with cold water, determining the carbohydrates present in the aqueous extract. The sum of the cane sugar from the alcohol extract plus the subsequent watery extract gave in four malts: 1. 5.56 per cent.; 2. 6.13 per cent.; 3. 5.99 per cent.; 4. 6.10 per cent.; cane sugar, reckoned as the following substance. Jais draws the following conclusions from his labors: 1. It is not reliable in determining pre-existent sugar to use instead of an alcohol extract the water extract only. 2. That, on the other hand, after the destruction of the diastase, the pre-existent sugar must be in the alcohol extract, together with that which may be contained in the subsequent water extract. 3. That the cane sugar may be determined quantitatively as pre-existent, which cannot be accomplished by polarization. 4. Gummy substances are present in considerable quantities, whose faculty for turning the rays to the left must strongly influence the polarimetric result. H. Vogel and G. Luff have already called attention to this fact.

In connection with the Feeding of Dried Brewers' Grains to Horses, Professor Dr. Brummer, in *Der Pferdfreund*, gives the following advice: 1. Care must be taken to see that the grains are of good quality, clean and unadulterated. The grains should be of a bright color; such as are dark have been heated to too high a temperature and have suffered in consequence in nutritive value and in digestibility. They should have a pleasant and somewhat aromatic color. 2. The grains should be mixed with straw chopped to a length of about 14 centimetres and should be fed dry, or at most enough moistened, as to use water causes the mixture of the strong feed and the chopped straw, so that the selection of the former from the latter is impossible and with thorough mastication and mixture with saliva is insured; the use of so much water as to cause it to show in the bottom of the trough must be positively avoided. 3. If large quantities of grains are fed, although a working horse does not require much salt, a small quantity of salts (common salt, phosphate of lime, etc.) may be recommended, especially if the hay, straw and water in the neighborhood are deficient in salts, or supposing that field feed has been leached out by heavy rains during the harvest. The grains themselves are deficient in salts, which have been extracted from the malt for the beer. 4. The quantity of grains used for feeding must be gauged according to the work done by the horse and his breed. Horses requiring heavy work may be fed grains to the extent of half of their regular ration and even more; the change in feed being, of course, effected gradually. For a portion of the usual oat ration I have sometimes substituted two to three pounds of earl-unt cake and horse beans.

"Yes," said the principal of the young ladies' seminary to the proud parent, "you ought to be very happy, my dear sir, to be the father of so large a family, all the members of which appear to be devoted to one another."

"Large family! Devoted!" gasped the old gentleman in amazement. "What on earth do you mean, ma'am?"

"Why, yes, indeed," said the principal, beaming through her glasses. "No wonder, for all the young ladies' brothers have been here this winter to take her to the theatre, and she tells me she expects the tall one with the blue eyes again to-morrow."

AUGUSTE - BOLTE

47 Colborne St., Toronto, Ont.

GENERAL

Brewers' Supply Merchant

DEALER IN CHOICE... HOPS

Württemberg,
Bavarian,
Bohemian,
Pacific Coast,
New York State,
and Canadian

Sole Agent for Messrs. E. BEANES & CO'S.

(Falcon Works, London, Eng.)

Brewing Materials

No. 1 and No. 2, and

Potassium Sulphate

The Best Known Preservatives
in Use.

AGENT FOR...

Eureka and Cape Ann Isinglass,

D. D. Williamson's Bi-Sulphate of Lime
and Porterine,

Hugh Baird & Sons, Glasgow, Importers
Porter Malt,

Cleveland Faucet Company's Beer Pump.