

# AN ENGLISH JOKE.

"A PUZZLED Teetotaler," writing to the Church of Ireland Temperance Society, says: "I have recently met with the following arguments against total abstinence. If, as I suspect, they involve some fallacy, perhaps some of your readers may be able to point out what it is. The first is in the form of a parody on a teetotaler's letter, in Lewis Carroll's recently published 'Sylvie and Bruno Concluded.' To the Editor, Sir,—I was once a moderate sleeper, and found a man who slept to excess. I pleased with him, 'Give up this lying in bed,' I said, 'It will ruin your health.' 'You got to bed,' he said, 'why shouldn't I?' 'Yes,' I said, 'but I know when to get up in the morning.' He turned away from me, and I went to bed. 'Be off!' Then I saw that to do any good with him I must forswear sleep. From that hour I haven't been in bed. The other was in the shape of a story told me by a friend. There was a lady, an enthusiastic teetotaler, who came to her clergyman and begged him to establish a total abstinence society in the parish. He by no means took it up warmly, and replied that he thought there were many other abuses besides intemperance which quite as urgently demanded reform—dress for example. 'Why not,' said he, 'get up a society for the improvement of dress?' 'I quite agree with you,' replied the lady, 'and I intend to start such a society.' 'And may I ask, madam, was the clergyman's withering rejoinder, 'whether you intend to found it on principles of moderation, or total abstinence?'"

## TAUGHT A NEW WAY.

**A Trick in Killing Turkeys That Was Not Altogether Successful.**

A YOUNG couple from New York borrowed a farm for a week not long ago. Some friends, who own a little place in Cherry Valley, were going away for a visit, and they proposed that the young New York couple should look up their flat, bring their servant with them, and enjoy the snap of an early winter month in the country.

They went. They know more now than they did then.

The owners of the farm stayed for a day and showed them about, and the departing host showed his successor a very tricky way of killing a turkey. Instead of chopping its head off, or wringing it in the old fashioned way, he took it by the feet and snapped its head lightly against a stone, as though it had been a ship. The spinal column was neatly broken without any of the struggles and agonies usually attendant upon the death of a fowl.

The farmer forgot and locked up all his chickens, taking the key with him. Only one turkey gobbler was left at large.

That night the city man took him by the feet and snapped his head against a stone. Then he took him to the cook, and told her to give him a dry pluck and let him lie in the icebox until morning. The next morning screams of terror awoke the visitors. They sprang out of bed and ran into the hall.

The cook, praying to all the saints, was standing up the stairs. Stalking majestically after her came the "ghost" of the gobbler, without a feather on him. He had only been stunned, and when the cook lifted the icebox lid in the morning he had arisen in his nakedness and gobbled in her face.

## SUCCINIC ACID AND GLYCERINE.

Is his investigations on the influence of fluorine compounds on yeast, J. Effront observed that yeasts cultivated in media containing fluorine produced smaller amounts of succinic acid and glycerine than was the case with yeasts of ordinary cultivation, and he made a number of experiments to ascertain the cause of this difference. He found that these products were always formed, but in amounts varying according to circumstances, and increasing toward the end of fermentation. Thus the rates of production were:

|               |         |         |         |         |
|---------------|---------|---------|---------|---------|
|               | 24 hrs. | 48 hrs. | 72 hrs. | 96 hrs. |
| Glycerine     | 0.1303  | 0.3308  | 0.3092  | 0.31    |
| Succinic acid | 0.0254  | 0.0475  | 0.0656  | 0.0924  |

At the end of with yeast cultivated in presence of fluorine compounds. He attributes the increase noted between the periods of seventy-two and ninety-six hours to the diminished fermenting power of the yeast, due to the exhaustion of nutriment, and considers that the lessened production of these two bodies, when his so-called "fluorine yeast" was used is attributable to the increased fermenting power of such yeasts, leaving them in the same condition of vigor at the end of the period of fermentation as ordinary yeasts are at the beginning of the process.

## HOW WOULD WINE HURT THE SHIP?

From "The Champion."

On Monday last, at Philadelphia, the St. Louis, the largest ocean steamer ever built in America, and the largest except two ever built in the world, was launched at the Cramp's shipyard. It was made a special occasion, and President and Mrs. Cleveland were invited, and Mrs. Cleveland was asked to christen the ship which she consented to do.

Just plain ordinary people are disposed to think it an event worthy of notice, and well deserving the attendance of the President and his wife, and appropriate ceremony. But this because it marks the revival of ship building in our country where that industry for many years has been a lost art.

The ladies of the W.C.T.U., ever ready to improve all opportunities to announce their "temperance" principles, addressed the following letter to Mrs. Cleveland:

HONORED MADAM:—Learning you had consented to christen the new American steamship St. Louis at Cramp's shipyard, Philadelphia, on Monday next, we, the members of the Woman's Christian Temperance Union of Philadelphia, in monthly meeting assembled, November 9, 1894,

respectfully appeal to you as representing the highest type of womanhood, both officially and personally to establish a precedent by departing from the stereotyped method of using alcoholic wine, and substituting pure water for the ceremony. Our union has placed in charge of the proper authorities a bottle of water, which can be used for this christening should you grant our request.

As our readers know, the St. Louis was successfully launched, and Mrs. Cleveland broke the traditional bottle of champagne on the bow as the vessel glided down the ways, with the words "I christen thee St. Louis."

This is what *The Champion* expected, but the Philadelphia W.C.T.U. women saw it to an amazingly expectant public, tell what harm the wine would, or could, or should do the ship.

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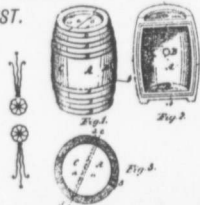


FIG. 1 Is an exterior view of Cask.  
FIG. 2 Is an interior perspective view of one end of the Cask.  
FIG. 3 Is a transverse horizontal section through the middle of Cask.

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