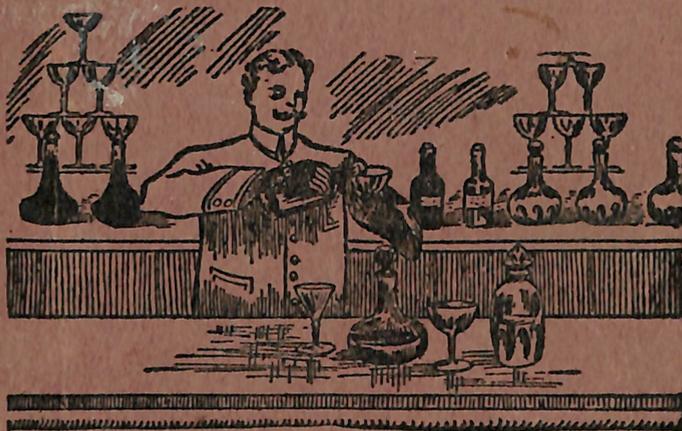


"Home Brewed"
Wines and Beers
And Bartenders' Guide



Secrets of the Liquor Trade

Complete Directions and Recipes for
Making all Kinds of Wines, Beers,
Liquors, Brandies, Cordials,
Syrups, Extracts, etc.

PUBLISHED BY
JOHNSON SMITH & COMPANY
UNITED STATES
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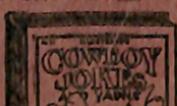
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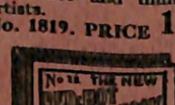
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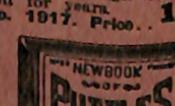
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Home Brewed Wines, Beers, etc., And Secrets of the Liquor Trade



INTRODUCTORY.

A generation or two ago every housewife who prided herself on her catering ability had a choice of home-made wines and cordials in her cellar, and she was always able to offer her friends one or other of her special delicacies.

Of late years, however, the custom of making wine at home has to a large extent died out, and to those living in towns without fruit gardens, and only a limited amount of space for storage purposes, the occupation is hardly a feasible one.

To those with fruit and flower gardens, however, the subject is well worthy of greater attention, and especially when there is a surplus of fruit to be disposed of, or where wild flowers and fruit are within easy reach.

Home-made wines are particularly good and wholesome, and with a reasonable amount of care their manufacture is not difficult. The secret of success lies in using good materials, in measuring accurately, in observing strict cleanliness in every detail, and in not trying to hurry the process.

It is safer to boil all water used, and this should be cooled to a lukewarm temperature if yeast has to be added to it. All fruit should be perfectly sound and gathered on a dry sunny day. It should then be picked free from stalks, and washed or wiped according to its kind. Flowers too must be gathered dry, and the sugar used should be of the pure cane variety, either loaf or granulated.

When brewers' yeast is employed for the fermenting of the wine, it is not always easy to state the exact quantity required, as it varies somewhat in strength. If there is any doubt as to its quality, it is always safer to use less rather than more, or it may go on working until the wine is sour and spoiled. In cases where the yeast is spread on toast, this should be removed at the stated time, and before the wine is poured into the cask. Compressed yeast may be used when the brewers' is not obtainable.

Before putting the ingredients for wine-making into a cask it is usual to give them a preliminary soaking in another vessel. A wooden tub is the

best for this, and a glazed pan must be strictly avoided. Great care must be taken to see that the cask used is absolutely clean. It should be thoroughly scalded with boiling water, allowed to cool, and then examined inside with a light. If at any time the cask has a sour or musty smell it should be cleaned out with lime, using a pound of lime to a gallon of water. Break the lime into pieces, put it into the cask, and pour the water boiling hot over it. Put in the bung, roll the barrel about for a few minutes, and leave it for a few hours. Then empty, and scald out with fresh water. The burning of a little sulphur in the empty barrel is also recommended for purifying it. A new barrel should be filled with salt and water and allowed to soak for a short time before using it.

When the liquor is put into the cask fermentation will be renewed. The cask should be filled to the bung-hole, and as the scum works out, it should be kept filled up with more of the liquor reserved for the purpose. It is well to put a dish or tray under the cask to catch the scum while the wine is working.

Opinions vary with regard to stirring the wine while it is fermenting, but the majority of brewers seem to recommend it, as it prevents a possible moldy crust from forming. On the other hand, if the wine is not stirred it is usually clearer in appearance when bottled. Any stirring should be done with a thin cane inserted in the bung-hole. When brandy or other spirit is used in the wine-making, it is best to add it when fermentation has almost subsided.

For the further clearing of the wine a little isinglass is sometimes used, and this is also added when fermentation is over. It may be dissolved in a small portion of wine, and then poured in at the bung-hole very gently so that it spreads over the surface of the liquid as much as possible. Or it may be tied into a muslin bag and attached to the bung.

As soon as the wine has ceased to work, the bung-hole should be closed up tightly. The cask must be kept lying on its side, and on no account upright, and it should be raised about

6 inches from the cellar floor. Great care must also be taken not to shake the cask, nor to disturb the wine in any way.

The cellar used for storing wine should be fairly warm, the best temperature being from 55 to 60 degrees F. It must also be clean and free from draughts, and nothing of a strong smelling nature must be stored in it, as wine is particularly susceptible to odors.

It is not wise to make a smaller quantity of wine than 9 gallons at a time, or it is apt to be all "tops and bottoms," the name given to the first and last wine drawn from a cask, and which is always considered to be inferior in quality.

When the wine has stood the required time in the cask it is racked off or drawn from the lees, or sediment. Opinions differ with regard to this process. Some wine-makers rack off at the end of half the maturing time, and put the wine into a fresh cask for the remainder of the time, while others leave it all the time in the same cask. Bottling must not be done until the wine is quite clear.

All bottles used must be perfectly sound, clean, dry, and free from any odor. They should be washed both inside and out, until quite free from any spot or stain, and then drained thoroughly.

The corks should be new and of the best quality, and they must fit the bottles well. They must also be softened by soaking in boiling water.

When ready to bottle, stand the bottles in a clean vessel under the cask, so as to avoid any waste, have a small hole or tap in the lower part of the cask, and let the wine run into the bottles through a fine strainer and filler.

Do not fill the bottles too full, and be careful to cork them securely. A squeezer for the corks and a wooden hammer for driving them in would be a great help in this operation.

Keep the bottles lying on their sides and in a cool place.

The sediment left at the foot of the barrel is sometimes utilized for making vinegar.

STRONG BEER, ENGLISH IMPROVED

Malt, 1 peck; coarse brown sugar, 6 lbs.; hops, 4 oz.; good yeast, 1 teacup; if you have no malt, take a little over 1 peck of barley, (twice the amount of oats will do, but are not as good), and put it into an oven after the bread is drawn, or into a stove oven, and steam the moisture from them. Grind coarsely. Now pour upon the ground malt $3\frac{1}{2}$ gallons of water at 170 or 172 degrees of heat. The tub in which you scald the malt should have a false bot-

tom, two or three inches from the real bottom; the false bottom should be bored full of gimlet holes, so as to act as a strainer, to keep back the malt meal. When the water is poured on, stir well, and let it stand 3 hours, and draw off by a faucet; put in 7 gallons more of water at 180 to 182 degrees; stir it well, and let it stand 2 hours and draw it off. Then put on a gallon or two of cold water, stir it well and draw it off; you should have about 5 or 6 gallons. Put the six pounds of coarse brown sugar in an equal amount of water; mix with the wort, and boil $1\frac{1}{2}$ to 2 hours with the hops; you should have 8 gallons when boiled; when cooled to 80 degrees put in the yeast, and let it work 18 to 20 hours, covered with a sack; use sound iron hooped kegs or porter bottles, bung or cork tight, and in two weeks it will be good sound beer, and will keep a long time, and for frail persons, and especially females, 1 glass of this with their meals is far better than tea or coffee, or all the ardent spirits in the universe. If more malt is used, not exceeding $\frac{1}{2}$ bushel, the beer, of course, would have more spirit, but this strength is sufficient for the use of females or invalids.

CHEAP BEER.

Fill a boiler with the green shells of peas, pour on water till it rises half an inch above the shells, and simmer for three hours. Strain off the liquor, and add a strong decoction of the wood sage or the hop, so as to render it pleasantly bitter, then ferment in the usual manner. The wood sage is the best substitute for hops, and being free from any anodyne property is entitled to a preference. By boiling a fresh quantity of shells in the decoction before it becomes cold, it may be so thoroughly impregnated with saccharine matter, as to afford a liquor, when fermented, as strong as ale.

SPRUCE BEER.

Take of the essence of spruce half a pint; bruised pimento and ginger, of each 4 oz.; water, 3 gallons. Boil five or ten minutes, then strain and add 11 gallons of warm water, a pint of yeast, and 6 pints of molasses. Allow the mixture to ferment for 24 hours.

TO CURE ROPY BEER.

Put a handful or two of flour, and the same quantity of hops, with a little powdered alum, into the beer, and rummage it well.

STOMACH BITTERS.

(Equal to Hostetter's, for One-fourth Its Cost.)

European Gentian root $1\frac{1}{2}$ oz.;

orange peel, $2\frac{1}{2}$ oz.; cinnamon, $\frac{1}{4}$ oz.; anise seed, $\frac{1}{2}$ oz.; coriander seed, $\frac{1}{2}$ oz.; cardamon seed, $\frac{1}{2}$ oz.; unground Peruvian bark, $\frac{1}{2}$ oz.; gum kino, $\frac{1}{4}$ oz.; bruise all these articles, and put them into the best alcohol, 1 pt.; let it stand a week and pour off the clear tincture; then boil the dregs a few minutes in 1 quart of water, strain, and press out all the strength; now dissolve loaf sugar, 1 lb., in the hot liquid, adding 3 quarts cold water, and mix with spirit tincture first poured off, or you can add these, and let it stand on the dregs if preferred.

TO GIVE BEER THE APPEARANCE OF AGE.

Add a few handfuls of pickled cucumbers and Seville oranges, both chopped up. This is said to make malt liquor appear six months older than it really is.

ROOT BEER.

For 10 gallons beer, take 3 lbs. common burdock root, or 1 oz. essence of sassafras; $\frac{1}{2}$ lb. good hops; 1 pint corn, roasted brown. Boil the whole in 6 gallons of pure water until the strength of the materials is obtained; strain while hot into a keg, adding enough cold water to make 10 gallons. When nearly cold, add clean molasses or syrup until palatable,—not sickishly sweet. Add also as much fresh yeast as will raise a batch of 8 loaves of bread. Place the keg in a cellar or other cool place, and in 48 hours you will have a keg of first-rate sparkling root beer.

ROOT BEER NO. 2.

For each gallon of water to be used, take hops, burdock, yellow dock, sarsaparilla, dandelion, and spikenard roots, bruised, of each $\frac{1}{2}$ oz.; boil about 20 minutes, and strain while hot, add 8 or 10 drops of oils of spruce and sassafras, mixed in equal proportions, when cool enough not to scald your hand, put in 2 or 3 tablespoons of yeast; molasses, $\frac{3}{8}$ of a pint, or white sugar, $\frac{1}{2}$ lb., gives it about the right sweetness.

SUPERIOR GINGER BEER.

Ten lbs. of sugar; 9 oz. of lemon juice; $\frac{1}{2}$ lb. of honey, 11 oz. of bruised ginger root; 9 gallons of water; 3 pints of yeast. Boil the ginger half an hour in a gallon of water; then add the rest of the water and the other ingredients, and strain it when cold. Add the white of an egg, beaten, and $\frac{1}{2}$ oz. of essence of lemon. Let it stand four days, then bottle, and it will keep many months.

BRANDY.

To 40 gallons of pure or neutral spirits, add 1 lb. crude tartar, dissolved in

1 gallon hot water; acetic ether, $\frac{1}{4}$ pint; bruised raisins, 6 lbs.; tinct. kino, 2 oz.; sugar, 3 lbs.; color with sugar coloring. Stand 14 days, and draw off.

FRENCH BRANDY.

Pure spirits, 1 gallon; best French brandy, or any kind you wish to imitate, 1 qt.; loaf sugar, 2 oz.; sweet spirits of niter, $\frac{1}{2}$ oz.; few drops of tincture of catechu, or oak bark, to roughen the taste if desired, and color to suit.

PALE BRANDY.

Is made the same as the above recipe, using pale instead of the French, and using only 1 oz. of tincture of kino for every five gallons.

COGNAC BRANDY.

To every 10 gallons of pure spirits add 2 qts. New England Rum, or 1 qt. Jamaica Rum, and from 30 to 40 drops of oil cognac put in half a pint of alcohol, and color with burnt sugar to suit.

BRITISH COGNAC BRANDY.

Clean spirit (17 up), 100 gallons; high flavored cognac, 10 gallons; oil of cassia, $1\frac{1}{2}$ oz.; oil of bitter almonds (essential), $\frac{1}{2}$ oz.; powdered catechu, 10 oz.; cream of tartar (dissolved), 16 oz.; Beaufoy's concentrated acetic acid, 3 lbs.; coloring (sugar), 1 qt. or more. Put the whole into a fresh emptied brandy piece, and let remain a week. Occasionally agitate, then let stand to settle.

BRANDY BITTERS.

Bruised gentian, 8 oz.; orange peel, 5 oz.; cardamoms, 3 oz.; cassia, 1 oz.; cochineal, $\frac{1}{4}$ oz.; spirit, 1 gallon. Digest for 1 week, then decant the clear, and pour on the dregs, water, 5 pints. Digest for 1 week, decant, and mix the two tinctures together.

CIDER WITHOUT APPLES.

To each gallon of cold water, put 1 lb. common sugar, $\frac{1}{2}$ oz. tartaric acid, 1 tablespoonful of yeast, shake well, make in the evening, and it will be fit for use next day. Make in a keg, a few gallons at a time, leaving a few quarts to make into next time; not using yeast again until the keg needs rinsing. If it gets a little sour make a little more into it, or put as much water with it as there is cider, and put it with the vinegar. If it is desired to bottle this cider by manufacturers of small drinks, proceed as follows: Put in a barrel 5 gallons hot water, 30 lbs. brown sugar, $\frac{3}{4}$ lb. tartaric acid, 25 gallons cold water, 3 pints of hop or brewers' yeast worked

into paste with $\frac{3}{4}$ lb. flour, and 1 pint water. Put altogether in a barrel, which it will fill, and let it work 24 hours—the yeast running out at the bung all the time, by putting in a little occasionally to keep it full. Then bottle, putting in 2 or 3 broken raisins in each bottle, and it will nearly equal champagne.

CIDER CHAMPAGNE NO. 1.

Good cider, 20 gallons; spirit, 1 gallon; honey or sugar, 6 lbs. Mix and let them rest for a fortnight; then fine with skimmed milk, 1 quart. This, put up in champagne bottles, silvered and labeled, has often been sold for champagne. It opens very sparkling.

CIDER CHAMPAGNE NO. 2.

Good pale vinous cider, 1 hoghead; proof spirit (pale), 3 gallons; honey or sugar, 14 lbs. Mix, and let them remain together in a temperate situation for one month; then add orange-flower water, 1 qt., and fine it down with skimmed milk, $\frac{1}{2}$ gallon. This will be very pale; and a similar article, when bottled in champagne bottles, silvered and labeled, has been often sold to the ignorant for champagne. It opens very brisk, if managed properly.

BRITISH CHAMPAGNE.

Loaf sugar, 56 lbs.; brown sugar (pale), 48 lbs.; water (warm), 45 gallons; white tartar, 4 oz. Mix, and at a proper temperature add yeast, 1 qt.; afterwards add sweet cider, 5 gallons; bitter almonds (bruised), 6 or 7 in number; pale spirit, 1 gallon; orris powder, $\frac{1}{2}$ oz.

CIDER—TO KEEP SWEET.

1st. By putting into the barrel before the cider has begun to work about a half pint of whole fresh mustard seed tied up in a coarse muslin bag. 2nd. By burning a little sulphur or sulphur match in the barrel previously to putting in the cider. 3rd. By the use of $\frac{3}{4}$ of an ounce of the bi-sulphite of lime to the barrel. This article is the preserving powder sold at rather a high price by various firms.

TO NEUTRALIZE WHISKEY TO MAKE VARIOUS LIQUORS.

To 40 gallons of whiskey, add $1\frac{1}{2}$ lbs. unslacked lime; $\frac{3}{4}$ lb. alum, and $\frac{1}{2}$ pint spirits of niter. Stand 24 hours and draw it off.

GIN.

Take 100 gallons of clear, rectified spirits; add, after you have killed the oil well, $1\frac{1}{2}$ ounces of the oil of English juniper, $\frac{1}{2}$ oz. of angelica essence, $\frac{1}{2}$ oz. of the oil bitter almonds, $\frac{1}{2}$ oz.

of the oil of coriander, and $\frac{1}{2}$ oz. of the oil of caraway; put this into the rectified spirit and well rummage it; this is what the rectifiers call strong gin.

To make this UP, as it is called by the trade, add 45 pounds of loaf-sugar, dissolved; then rummage the whole well up together with 4 oz. of roche alum. For finings there may be added 2 oz. of salts of tartar.

HOLLAND GIN.

To 40 gallons of neutral spirits, add 2 oz. spirits niter; 4 lbs. of loaf sugar; 1 oz. oil juniper; $\frac{1}{2}$ oz. oil caraway. The juniper and caraway to be first cut in a quart of alcohol; stand 24 hours.

TO REDUCE HOLLAND GIN.

To 25 gallons pure Holland gin, add 25 gallons pure French spirit; $\frac{1}{2}$ gallon of white sugar syrup; mix thoroughly.

CORDIAL GIN.

Of the oil of bitter almonds, vitriol, turpentine, and juniper, $\frac{1}{2}$ drachm each; kill the oils in spirits of wine; 15 gallons of clean, rectified proof spirits, to which add 1 drachm of coriander seeds, 1 drachm of pulverized orris root, $\frac{1}{2}$ pint of elder-flower water, with 10 lbs. of sugar and 5 gallons of water or liquor.

ENGLISH GIN.

Plain malt spirit, 100 gallons; spirits of turpentine, 1 pint; bay salt, 7 lbs. Mix and distill. The difference in the flavor of gin is produced by varying the proportions of turpentine, and by occasionally adding a small quantity of juniper berries.

ST. CROIX RUM.

To 40 gallons p. or n. spirits, add 2 gallons St. Croix Rum; 2 oz. acetic acid; $1\frac{1}{2}$ oz. butyric acid; 3 lbs. loaf sugar.

JAMAICA RUM.

To 45 gallons New England rum, add 5 gallons Jamaica rum; 2 oz. butyric ether; $\frac{1}{2}$ oz. oil of caraway, cut with alcohol; 95 per cent. Color with sugar coloring.

JAMAICA RUM NO. 2.

To 36 gallons pure spirits, add 1 gallon Jamaica rum; 3 oz. butyric ether; 3 oz. acetic ether; $\frac{1}{2}$ gallon sugar syrup. Mix the ethers and acid with the Jamaica rum, and stir it well in the spirit. Color with burnt sugar coloring.

SANTA-CRUZ RUM.

To 50 gallons pure proof spirit, add 5 gallons Santa-Cruz rum; 5 lbs. refined

sugar, in $\frac{1}{2}$ gallon water; 3 oz. butyric acid; 2 oz. acetic ether. Color if necessary.

PINEAPPLE RUM.

To 50 gallons rum, made by the fruit method, add 25 pineapples sliced, and 8 lbs. of white sugar. Let it stand two weeks before drawing off.

RUM SHRUB.

Tartaric acid, 5 lbs.; pale sugar, 100 lbs.; oil lemon, 4 drs.; oil orange, 4 drs.; put them into a large cask (80 gallons) and add water, 10 gallons. Rummage till the acid and sugar are dissolved, then add rum (proof), 20 gallons; water to make up 55 gallons in all; coloring, 1 qt. or more. Fine with 12 eggs. The addition of 12 sliced oranges will improve the flavor.

AROMATIC SCHIEDAM SCHNAPPS (To Imitate.)

To 25 gallons good common gin, 5 over proof, add 15 pts. strained honey; 2 gallons clear water; 5 pts. white sugar syrup; 5 pts. spirit of nutmegs mixed with the nitric ether; 5 pts. orange-flower water; 7 qts. pure water; 1 oz. acetic ether; 8 drops oil of wintergreen, dissolved with the acetic ether. Mix all the ingredients well; if necessary, fine with alum and salt of tartar.

BATAVIA ARRACK.

To 12 gallons pale rum, add 2 oz. flowers of benzoin; $\frac{1}{2}$ oz. balsam of Tolu; 1 oz. sliced pineapple. Digest with occasional agitation for a month; then add $\frac{1}{2}$ pt. raw milk agitated well for 15 minutes, and rack in a week, a fine imitation.

BOURBON WHISKEY.

To 100 gallons pure proof spirit, add 4 oz. pear oil; 2 oz. pelargonic ether; 13 drs. oil of wintergreen, dissolved in the ether; 1 gallon wine vinegar. Color with burnt sugar.

IRISH OR SCOTCH WHISKEY.

To 40 gallons proof spirits, add 60 drops of creosote, dissolved in 1 qt. of alcohol; 2 oz. acetic acid; 1 lb. loaf sugar. Stand 48 hours.

MONONGAHELA WHISKEY.

To 40 gallons proof spirits, add 2 oz. spirits of niter; 4 lbs. dried peaches; 4 lbs. N. O. sugar; 1 qt. rye (burnt and ground like coffee); $\frac{1}{4}$ lb. all-spice; $\frac{1}{2}$ lb. cinnamon; $\frac{1}{2}$ lb. cloves. Put in the ingredients, and after standing 5 days, draw it off, and strain the same, if necessary.

APRICOT WINE.

To 6 lbs. prepared apricots allow 3

lbs. preserving sugar and 3 qts. water.

Choose sound ripe apricots, wipe them carefully, stone them, cut them in pieces, and then weigh them. Put the sugar and water into a preserving pan, bring to the boil, and skim if necessary. Then put in the apricots with some of the kernels, and let them simmer slowly until tender. Now strain the liquor into an earthenware vessel, cover over, and let it stand overnight. Next day pour it into clean dry bottles, add a lump of sugar to each, and cork up. Keep in a cool, dry place and in about 6 months the wine should be ready for use.

N. B.—The apricot pulp if boiled up with a little sugar makes quite a good jam for immediate use.

BALM WINE.

To $2\frac{1}{2}$ gallons water allow 10 lbs. sugar, $\frac{1}{4}$ lb. balm, and a little yeast.

Put the sugar and water into a preserving pan and boil them slowly for 2 hours, skimming when necessary. Then leave to cool. Pick fresh tops of balm, weigh them, and bruise them down. Then put the balm into a barrel with a little fresh brewers' yeast, and when the liquid is lukewarm pour it over them. Stir the contents of the barrel well, and stand for 24 hours, stirring every now and then. Then close up, and leave in a cool place for 6 or 7 weeks. At the end of this time the wine may be bottled, putting a lump of sugar into each bottle. Cork securely, and keep for some months before drinking.

BLACKBERRY WINE.

To 1 gallon blackberries allow 1 qt. boiling water, and to 1 gallon of juice from 1 to 2 lbs. sugar.

Gather the fruit when ripe and on a fine, dry day. Pick it carefully, measure, and put it into a tub or into a vessel with a tap. Pour the boiling water over, and when cool enough bruise the berries with the hands until they are all broken. Cover and leave for 3 or 4 days, or until the pulp rises to the surface and forms a crust. Drain off the liquor and add sugar in the above proportion. Mix well, and when dissolved put into a cask. Leave with the bung-hole lightly covered until fermentation ceases (from 7 to 10 days), and keep the cask well filled up with extra liquor. A little stick cinnamon and brandy or gin may then be added. Close the bung-hole tightly, and leave from 6 to 12 months. Then bottle and cork tightly.

BLACK-CURRENT WINE.

To each gallon of black currants allow 1 gallon of water, and to each gallon of juice $3\frac{1}{2}$ lbs. or more of sugar.

Pick the currants when ripe and on a dry day. Strip them from their stalks and put them into a large pan or crock, and bruise them down to extract the juice. Pour the water over them, cover, and leave for 24 hours. Then strain through a fine sieve, pressing the currants well. Measure the juice, add the sugar, and, when dissolved, pour the mixture into a cask, reserving a little for filling up. Put the cask in a warm place, place a light cover over the bunghole, and the liquid will ferment itself. Keep filling up the cask as the liquor works out, and when it leaves off hissing, add some brandy, if desired (1 gill or more to 1 gallon), and stop the hole securely. The barrel should be filled to about 3 inches off the bung. Leave for 9 months before bottling, and keep again before drinking.

BULLACE AND DAMSON WINE.

To 1½ gallons water allow 2 lbs. bullace and 10 lbs. damsons, and to each gallon of juice allow 2½ to 3 lbs. sugar, a little yeast, and some brandy.

Pick the fruit carefully, wash it if necessary, and put it in a wooden tub or basin. Bring the water to boiling point and pour it over the fruit.

Then cover and leave standing about a week, bruising down the fruit every now and then. At the end of this time strain off the liquor, measure it, and weigh the sugar. Put both into a cask, add a little yeast spread on a piece of warm toast, and leave to ferment. When done working add a little brandy, fill up the cask, and close tightly. Leave about 8 months before bottling.

CHERRY WINE.

To each quart of cherry juice allow ½ lb. preserving sugar.

Small black cherries are best. Gather them when quite ripe, wipe them carefully, and remove the stalks. Put them into a vessel, mash them without breaking the stones, cover, and leave them for 24 hours. Then drain them well on a hair sieve, pressing out all the juice. Measure this, and add sugar in the above proportion. Cover and leave again until the next day, stirring occasionally until the sugar is dissolved. Pour into a cask that will just hold the mixture, covering the hole lightly. When it has finished working, and no hissing noise is heard, close down tightly and leave for 3 months. Then bottle for use.

CLARY WINE.

To 1 gallon water, allow 1 qt. clary flowers and tops, 3 lbs. preserving sugar, ¼ oz. compressed yeast, and 1 gill or more of brandy.

Gather the tops of the clary when it is in blossom. Put the sugar and water into a saucepan, dissolve slowly over the fire, then boil from 10 to 15 minutes, skimming carefully.

Let this syrup cool to a lukewarm temperature and pour it into a clean, dry cask. Add the clary and the yeast mixed until creamy with a teaspoonful of sugar. Stir this 2 or 3 times daily for 4 or 5 days, and when fermentation has ceased, close the bunghole securely. Leave for 4 months, draw off carefully from the sediment, add the brandy, and bottle and cork tightly. Keep the wine for 6 months in a cool place before using.

COLTSFOOT WINE.

To 1 gallon water allow 2 qts. colts-foot flowers, 3 lbs. sugar, ¼ lb. stoned raisins, 1 lemon, 1 bitter orange, and a little yeast.

Measure the flowers when freshly gathered and spread them out to dry. Then put them into a tub with the raisins, and the thinly peeled rind of the lemon and orange.

Put the sugar and water into a saucepan with the strained juice of the orange and lemon, bring them to the boil, and skim if required. Pour this liquid boiling hot over the flowers, etc., stir for a few minutes, cover, and leave until lukewarm. Then add a little yeast spread on toast, cover again, and leave to ferment for 4 days. Strain into a cask, reserving some for filling up. Cover lightly until the fermentation has subsided, fill up, adding a gill of brandy if desired. Close tightly, and leave for 6 months before bottling.

COMFREY WINE.

To 1 gallon water allow 4 or 5 prepared comfrey roots, and to each gallon of liquor 3 lbs. sugar and a little yeast.

This wine should be made from the comfrey roots in early spring. Clean, peel, and cut up the roots in pieces about 4 or 5 inches long. Boil these in the water until tender, removing the lid to allow the strong smell to escape. Then strain off the liquor, measure it, and allow sugar in the above proportion. Boil the sugar and liquor together for ¾ hour, then pour into a tub and leave until lukewarm. Now add a very little yeast spread on toast, cover, and stand 10 days or more, stirring the mixture every day. At the end of this time put it into a cask or stone jar to work. The wine will be fit to bottle in 6 or 7 months.

COWSLIP MEAD.

To 2 gallons water allow 4 lbs. honey, 2 lemons, 1 peck cowslip flowers, a little yeast, and a sprig of sweet brier.

Boil the water and honey together, letting them reduce slightly in quantity, and skimming when required. Wipe the lemons, cut them in pieces, and pour some of the liquor over them. Pour the rest of the liquor into a tub. Stir the cowslips, cover, and let them stand all night. Next day add the lemons with their liquor, the sweet briar, and a little yeast. Stir well, cover, and leave to work for 3 or 4 days. Then strain off and put into a cask. Leave for 6 months before bottling.

COWSLIP WINE.

To 2 gallons water allow $2\frac{1}{2}$ lbs. sugar, 2 lemons, and 4 qts. cowslip flowers.

Put the water and sugar into a preserving pan, bring to the boil, and boil for $\frac{1}{2}$ hour, carefully removing any scum that rises. Then pour this liquid into a tub over the thinly peeled rind of the lemons and leave to cool. When cold add the strained juice of the lemons and the cowslip flowers, using only the tops. Cover and leave the mixture to stand for 2 days, stirring well every 2 or 3 hours. Then put it into a barrel and let it stand 3 weeks or a month. When bottling put a lump of sugar in each bottle.

Another Way.—To 1 gallon water allow 3 lbs. sugar, 2 lemons, 1 Seville orange, 1 qt. dried cowslip flowers, a sprig of borage and sweet briar, and $\frac{1}{4}$ oz. compressed yeast.

Gather the flowers on a fine day, and pick them free from stalks and green. Spread them out on trays or sheets of paper to dry, turning them frequently. They can then be stored in paper bags until it is convenient to make the wine. Boil the sugar and water for $\frac{1}{2}$ hour, adding, if procurable, the borage and sweet briar, and lifting them out at the end of the boiling. Put the rind of the lemons and orange into a tub and pour the liquid boiling hot over them. Let it cool, then stir in the cowslip flowers, the strained juice of the fruit, and the yeast creamed with a little sugar. Cover with a cloth and leave undisturbed for 2 days. Then turn all into cask; add a little brandy if liked. When fermentation has ceased, bung closely, and leave 3 months at least before bottling.

CURRANT WINE.

To 1 gallon bruised currants allow 2 gallons water, 3 lbs. or more sugar, and $\frac{1}{2}$ pt. brandy and sherry mixed.

Either red or white currants may be used, or a mixture of the two. Gather them when ripe on a dry day, and pick them from the stalks. Put them into a tub, crush them well, and then measure. Add water and sugar in the above proportion, mix well, and cover with a thick cloth or blanket. Leave this

standing in a cool place to ferment, stirring it at least once a day for 3 or 4 days. Then strain through a hair sieve and put the liquid into a cask, reserving some for filling up. When fermentation has ceased add the sherry and brandy and put in the bung. Leave 6 months at least before bottling.

CURRANT AND RASPBERRY WINE.

To 1 gallon of fruit juice allow 2 qts. water, and to 1 gallon of this liquor allow 3 lbs. sugar and a little brandy.

Take about equal quantities of raspberries and red currants. Strip the currants from their stalks and look over the raspberries carefully. Bruise them in a sieve over a tub, and add water that has been boiled and allowed to become cold in the above proportion. Mix well and stand to ferment. To every gallon of this liquor add sugar in the proportion given above, stir well, and put into a cask, reserving some for filling up. Put a light covering over the bung-hole, and keep filling up the cask until fermentation has ceased. Then add a little or no brandy, and stop the hole securely. Keep 6 months or more before bottling.

DAMSON WINE.

To 8 lbs. damsons allow 1 gallon boiling water, and to 1 gallon juice allow 3 lbs. or more sugar.

Select ripe damsons, and let them be perfectly dry and sound. Small damsons are the best for the purpose. Wipe them, remove the stalks and weigh. Put them into a wooden tub or crock, and bruise them gently. Then pour the boiling water over, and cover closely to keep in the steam. Let this stand for 4 days, stirring at frequent intervals. Then strain off the liquor, and add sugar in the above proportion. When this is dissolved, pour all into a clean, dry cask. Brandy may then be added in the proportion of from 1 to 2 gills to the gallon. Cover the bung-hole lightly until fermentation ceases, then close up tightly, and leave undisturbed for a year. Bottle and cork, putting a lump of sugar into each bottle, store in a dry, cool place, and this wine will keep well.

DANDELION WINE.

To 1 gallon dandelion petals allow 1 gallon boiling water, 1 orange, 1 lemon, 3 to 4 lbs. sugar, and 1 tablespoonful brewers' or $\frac{1}{4}$ oz. compressed yeast.

Pick the petals from the flowers, which must be freshly gathered. Put them into a vessel and pour freshly boiled water over them. Cover and leave to stand 10 to 12 days, stirring occasionally. Then strain off and put the liquor into a preserving pan with the sugar. Add the thinly peeled rind of the orange and lemon, remove all

the white pith and seeds, and put in the remainder of the fruit cut in pieces. A little whole ginger may also be added. Boil all gently for 20 minutes, leave until lukewarm, and add the yeast spread on a piece of toast. Cover again and leave for 2 days. Then put the liquor into a cask, bung down, and leave for 2 months or longer. Bottle and cork for use.

NOTE: Cowslip flowers may be combined with the dandelion petals if desired.

A DELICIOUS SUMMER DRINK.

Two oz. root ginger (best Jamaica), $\frac{1}{2}$ oz. tartaric acid, 20 drops essence of lemon, 3 lbs. preserving sugar, 6 qts. boiling water, 6 qts. cold water, 1 oz. yeast, 1 dessertspoonful castor sugar.

Put the sugar into a large crock, sprinkle over it the tartaric acid, and add the essence of lemon. Make an infusion with the ginger by first well crushing it, and pouring over it 2 qts. of the boiling water. Allow this to stand for 10 minutes, then strain the liquid through a linen cloth to remove all sediment, and add it to the sugar. Prepare two more infusions in the same way, straining them and adding them to the sugar. Next add the cold water, which will cool the brew to the right temperature for adding the yeast. Mix the yeast with the sugar until creamy, and add it to the other ingredients. Cover all with a thick cloth and leave to stand for 24 hours, after which it is ready to skim and bottle. This beverage may be drunk at once, but it is better for remaining in bottle for a few days, and at its best a week after bottling.

ELDERBERRY WINE.

To 7 lbs. elderberries allow 3 gallons boiling water; to each gallon of juice allow 3 lbs. preserving sugar, 1 lb. raisins, $\frac{1}{2}$ oz. ground ginger, 6 cloves, 1 dessertspoonful brewers' yeast or $\frac{1}{4}$ oz. compressed yeast, and 1 gill brandy.

Gather the berries when quite ripe and pick them from the stalks. Put them into a large crock or tub, bruise them down, and pour the boiling water over. Cover closely and leave for 24 hours. Then strain through a fine sieve or jelly bag, measure the liquid, and put it into a preserving pan. Add sugar, raisins, ground ginger, and cloves in the above proportion, bring slowly to the boil, and boil for 1 hour, skimming when necessary. Now let the liquid stand until lukewarm, then turn it into a clean, dry cask, and put in the yeast spread on a piece of toast. Cover the bung-hole with a folded cloth, and leave for a fortnight. Then add the brandy, and bung the cask tightly. In about 6 months' time the wine will be ready to bottle.

ELDER-FLOWER WINE.

To 1 gallon water allow 2 or 3 lbs. sugar, 1 qt. elder-flowers, the juice of 1 lemon, 1 tablespoonful yeast, 1 white of egg, 1 lb. raisins, and 1 pt. white wine.

Boil the water and sugar for one-half hour and skim carefully. Take the elder-flowers when they are beginning to fall, free them from all stalks, put them into a tub, and pour the liquid boiling hot over them. When cool add the lemon juice and yeast. Stir well, cover, and leave to ferment for 3 days. Then strain, add the white of egg well beaten, and stir it in. Chop the raisins, put them into a cask, and pour in the liquid. Add the wine, bung lightly until fermentation has ceased, then close up. Leave for 6 months before bottling.

ENGLISH CHAMPAGNE.

To 1½ gallons water allow 4½ lbs. Lisbon sugar, 2 qts. currants, a little yeast, and $\frac{1}{4}$ oz. isinglass.

Put the water and sugar into a saucepan and boil them for half hour, skimming if required. Pick the currants, put them into a vessel without bruising them, and pour over the liquid boiling hot. Cover and leave until lukewarm. Then put in a little yeast and leave to work for 2 days, and strain through a jelly-bag or sieve. Now put the liquid into a cask just large enough to hold it; when fermentation has ceased, add the isinglass, and close up tightly. Leave for a month and then bottle, putting a small lump of sugar into each bottle.

GINGER BEER.

To 1 gallon boiling water allow 1 to 1½ lbs. loaf sugar, 1 oz. whole ginger (or less), 2 lemons, $\frac{1}{2}$ oz. cream of tartar, $\frac{1}{2}$ oz. compressed yeast, and 2 teaspoonful powdered sugar.

Put the sugar, cream of tartar, and bruised ginger into a large vessel. Wipe the lemons, peel off the yellow rind very thinly, remove all the white pith, and cut the remainder of the lemons into thin slices. Add the peel and slices to the other ingredients, and pour the boiling water over. Cover and allow this to stand until lukewarm, stirring now and again until the sugar is dissolved. Then add the yeast, which has been mixed until liquid with the powdered sugar. Leave all standing in a moderately warm place for 24 hours. Then skim and strain free of sediment. Bottle and tie down, or use screw-top bottles or a jar with a tap. The ginger beer will be ready for use in 2 or 3 days.

GINGER POP.

To 2 gallons water allow 2 oz. whole ginger, 1 oz. cream of tartar, 1½ lbs.

loaf sugar, 1 tablespoonful yeast, and a slice of toast.

Bruise the ginger and place it in a large vessel with cream of tartar and sugar. Boil the water and pour it over them. Cover and leave until lukewarm. Add the yeast spread on toast, cover again, and stand all night. Then strain through a jelly-cloth or hair sieve, and put into bottles with screw tops or into jars with taps. Leave for 3 days before using.

GINGER WINE.

Take 1 qt. of 95 per cent alcohol, and put into it 1 oz. of best ginger root, (bruised and not ground), 5 grains of capsicum, and 1 drachm of tartaric acid. Let stand one week and filter. Now add 1 gallon of water, in which 1 lb. of crushed sugar has been boiled. Mix when cold. To make the color, boil $\frac{1}{2}$ oz. cochineal, $\frac{3}{4}$ oz. of cream tartar, $\frac{1}{2}$ oz. of saleratus, and $\frac{1}{4}$ oz. alum in a pint of water till you get a bright red color.

GINGER WINE

To each gallon of water allow $3\frac{1}{2}$ lbs. sugar, 2 oz. whole ginger, 2 or 3 lemons, 1 bitter orange, $\frac{1}{4}$ lb. raisins, and a little yeast.

Wipe the lemons and orange and peel off their yellow rind as thinly as possible. Bruise the ginger and tie it loosely in muslin. Use either Demerara or loaf sugar or half and half. Put into a preserving pan the sugar, orange and lemon rind, and ginger with a portion of the water. Dissolve slowly over the fire, then simmer very gently for about an hour, skimming if necessary. Then pour all into an earthenware crock or tub, add the remainder of the water, cover, and leave for 24 hours. Next day strain in the orange and lemon juice, and stir in a little brewers' yeast. Split the raisins and put them into a cask, and pour the liquid over them, reserving some for filling up. Stir well every day, and keep filling up until fermentation has ceased—in about 10 days. Put in the bung tightly and leave at least 4 months before bottling.

A little brandy or gin may be added a month before bottling, but it is not a necessity.

If the wine appears cloudy when tested, tie about $\frac{1}{4}$ oz. isinglass in a muslin bag, attach it to the bung, and let remain in the wine a month.

GOOSEBERRY CHAMPAGNE.

To 1 gallon water allow 3 lbs. of gooseberries, and to each gallon of liquor allow 4 lbs. sugar.

Take well-grown, but green gooseberries, top and tail them, and wash them if necessary. Put them into a tub with a little of the water and mash

them down thoroughly. Then add the rest of the water, and stir all briskly for a few minutes. Cover the two with a thick cloth and leave standing 4 or 5 days, stirring the contents frequently. Then strain off, measure, and add sugar in the above proportion. Pour the mixture into a cask, bung lightly, and let it ferment thoroughly for about 3 weeks. Keep the cask in a cool, dry place and be careful it is not shaken. Then bottle and cork securely, and keep the bottles on their sides. In about 8 months the wine will be fit to use.

GOOSEBERRY WINE.

To 4 lbs. gooseberries allow 4 qts. cold water, and to 1 gallon juice allow 3 lbs. preserving sugar, from 1 to 2 gills gin, and a little isinglass.

Gather the gooseberries in dry weather and before they are quite ripe. Top and tail them, then wash and drain. Put them into a tub, bruise them well, and pour the cold water over. Cover and stand 3 or 4 days, stirring occasionally. Then strain through a jelly-bag or fine sieve, measure the liquid, and add sugar in the above proportion. When this is dissolved, pour all into a clean barrel. Cover the bung hole lightly, and when fermentation has ceased, add the gin and a little isinglass, which will help to clear the wine. Close the bung hole, and leave for 6 months. The wine may then be bottled, but should be kept for some months until the sweetness has gone off before drinking.

GRAPE WINE.

To 1 gallon bruised grapes allow 1 gallon water, from 3 to 4 lbs. sugar, $\frac{1}{4}$ oz. isinglass, and a little brandy.

The grapes must be free from bluish and not over-ripe. Part of them at least should be black. Strip them from their stalks, wash them, and then bruise them well in a wooden tub, but without crushing the seeds. Add water in the above proportion, cover the tub, and leave to stand for a week, stirring occasionally. Then strain carefully through a jelly-bag or fine sieve. Add the sugar and let dissolve, then pour all into a cask. Leave the bung covered lightly until the hissing has ceased, then add the brandy (about 1 gill). Half an ounce of bitter almonds cut in pieces may also be added. Tie the isinglass in muslin, attach it to the bung, and then close the cask securely. Keep 6 months before bottling, and store 6 months or longer before using the wine.

TABLE BEER.

Malt 8 bushels, hops 7 lbs., molasses 25 lbs.; brew for 10 barrels; smaller quantity in proportion.

HOP BEER.—Hops 6 oz., molasses 5 qts., boil the hops till the strength is out, strain them into a 30-gallon barrel; add the molasses and 1 teacupful of yeast, and fill up with water; shake it well, and leave the bung out till fermented, which will be in about 24 hours. Bung up, and it will be fit for use in about three days.

MOLASSES BEER.—Hops 1 oz.; water 1 gallon; boil for 10 minutes, strain, add molasses 1 lb., and when lukewarm, yeast, 1 spoonful. Ferment.

CHEAP BEER.—Water, 15 gallons; boil half the water with $\frac{1}{4}$ lb. hops; then add to the other half in the tub, and well mix with 1 gallon molasses and a little yeast.

TO RESTORE SOUR BEER.—Good hops $\frac{1}{4}$ lb., powdered chalk 2 lbs.; put in the hole of the cask, and bung close for a few days; for frosted beer, add some finings, a few handfuls of flour, and some scalded hops; for ropy beer, use a handful or two of flour, and some of hops, with a little powdered alum to each barrel. Rummage well.

TO IMPROVE THE FLAVOR OF BEER.—Bruise ginger 1 oz.; bruise cloves $\frac{1}{2}$ oz.; a few scalded hops and a dozen broken, coarse biscuits to every 2 barrels. Rummage well.

LEMON NECTAR.

To 2 gallons water allow 3 lemons, 2 lbs. loaf sugar, and 1 lb. raisins.

Wipe the lemons and peel off the yellow rind very thinly. Put it into a wooden or earthenware vessel, and add the strained juice of the lemons, the sugar, and the raisins stoned and chopped. Boil the water, let it cool, and pour it over the other ingredients. Cover, leave standing for 5 days, and stir frequently. Then strain off the liquid through a jelly-bag, and bottle it. Tie down the corks or use screw tops. In 10 days or a fortnight the nectar will be ready to drink.

LEMON WINE.

To $1\frac{1}{2}$ gallons water allow 15 lemons, 6 lbs. cane sugar, a little yeast, and 1 gill or more of brandy.

Use fresh juicy lemons, and wash or wipe them carefully. Peel the rind off half of them very thinly and put it into a wooden tub or earthenware crock. Put the water and sugar into a preserving pan, dissolve slowly over the fire, and then boil for $\frac{1}{2}$ hour, skimming if required. Pour this boiling hot over the lemon rinds, cover, and leave to cool. Then add the strained juice of all the lemons, and a piece of toast spread with a little yeast. Cover again, and leave for 2 days until fermentation has commenced. Now strain the liquid into a cask, reserving about 2 qts. for filling up. Cover the

bunghole lightly and keep filling up until fermentation has ceased. Add the brandy at the last, and see that the cask is quite full. Then close tightly, and leave for 4 months or longer before bottling.

MADEIRA WINE.

To 40 gallons prepared cider, add $\frac{1}{4}$ lb. tartaric acid; 4 gallons spirits, 3 lbs. loaf sugar. Let it stand 10 days; draw it off carefully; fine it down, and again rack it into another cask.

MALT BEER.

TO MAKE 12 GALLONS.—One bushel pale malt, $\frac{1}{2}$ lb. hops, 2 lbs. moist sugar, 15 gallons water, and $\frac{1}{2}$ pt. fresh yeast.

Put the water into a large copper, and bring it to the boil. Lift out about two-thirds of this water and put it into a mash-tub with a bunghole, placing the huckmuck or strainer inside the tub at the bunghole. Let this stand about 20 minutes, then stir in the malt carefully, so that there are no lumps. Cover and let it stand for 2 hours. Drain off the liquid into another tub, add the remainder of the boiling water to the malt, soak again, then draw off, and add to the first liquid. Put the hops into the liquid and boil together for 2 hours. Now put the sugar into a tub and strain the hot liquid over it. Leave until lukewarm and add fresh brewers' yeast. Cover and leave until next day, then skim off the yeast, and pour the liquid into casks or jars. Let it ferment for about a week, and keep filling up the cask. Then close down, but not too tightly.

MARIGOLD WINE.

To 1 gallon water allow 2 lbs. white cane sugar, 1 peck marigold flowers, 2 lemons, 1 pt. white wine, and a little yeast spread on toast.

Boil the sugar and water together for 1 hour, then pour the liquid into a vessel, and when lukewarm put in the toast with yeast. Cover and leave to work for 2 days, and during this time add the marigold flowers slightly crushed. Then add the lemons cut in thin slices and the white wine. Cover again and leave for 2 days longer. Then turn into a cask and bung it up when fermentation is over.

MEAD.

To 3 qts. water allow 1 lb. or more of honey, 1 white of egg, and a little yeast.

Beat the whites of eggs slightly and mix them in a large saucepan with the water and honey. Whisk over the fire or stir frequently until boiling. Simmer slowly for 1 hour, then leave to cool until lukewarm and strain into a cask. Stir in the yeast, and cover the

bunghole lightly. When fermentation has ceased, close tightly, and leave 9 months or a year before bottling.

Mead is generally made by people who keep bees and have a surplus of honey. Sometimes the thinly peeled rind of 1 lemon is added to each gallon, and sometimes the mead is flavored with a little spice, rosemary, or sweet briar.

MULBERRY WINE.

To 1 gallon mulberries allow 1 gallon water, and to 1 gallon of liquid 2 lbs. or more of preserving sugar, a small bottle of white wine or 1 gill of brandy, and $\frac{1}{4}$ oz. isinglass.

Pick the mulberries before they are quite ripe, put them into a tub or earthenware vessel, and bruise them well. Pour the water over, cover and leave for 24 hours, stirring frequently. Then strain through a sieve or jelly-bag and press out as much juice as possible. Measure the liquid and add sugar in the above proportion, and if liked, a little cinnamon stick. Pour again into the tub, cover and leave for 4 or 5 days to ferment. Strain carefully into a clean cask, keeping back some of the liquid for filling up.

Cover and bung lightly, and when fermentation has ceased, add the wine or brandy and fill up. Dissolve the isinglass in a little water and pour it in slowly, so that it runs over the top; this helps to clear the wine. Close the bung tightly, and keep a year before bottling.

ORANGE WINE.

To 26 oranges allow 2 gallons boiling water, and to each gallon of liquor 2 lbs. preserving sugar.

Wipe the oranges and cut them in slices, removing the pips. Put them into a tub and pour the boiling water over. Cover and leave for a week, stirring frequently. Then strain through a jelly-bag or fine sieve, measure, and add sugar in the above proportion. When dissolved, pour all into a cask, and when it has ceased to ferment seal up. In about 4 months' time it will be ready to bottle.

ORANGE AND RAISIN WINE.

To 7 lbs. raisins allow 5 large Seville oranges, 2 gallons water, and $\frac{1}{4}$ lb. cane sugar.

Pick the raisins and chop them or shred them down. Peel 2 of the oranges very thinly and add the rind to the raisins. Boil the water until it is reduced by one-third, let it cool a little, and pour it over raisins and peel. Stir well, cover, and stand for 5 days, stirring twice daily. Then strain through hair sieve or jelly-bag, and press out as much of the juice as possible. Put the liquid into a barrel with the thinly peeled rind of the other three oranges.

Make a syrup with the juice of the oranges and sugar, and when cold add it to the rest. (It is best to do this the day before the straining.) Stir all well, close the cask, and allow the contents to stand 2 months before bottling. This wine will improve with keeping.

PARSNIP WINE.

To 5 lbs. prepared parsnips allow 1 gallon water and to each gallon of liquor 3 lbs. preserving sugar, a slice of toast, and a very little yeast.

This should be made in the spring, while the parsnips are still young. Clean and peel them and rinse in fresh water. Then cut them in thin slices and weigh. Boil them with the above proportion of water until quite tender, keeping the lid off the saucepan to allow the strong aromatic odor to escape. Then strain, pressing out all the water, and strain again through a fine sieve or jelly-bag.

Put the liquid into a preserving pan with the above proportion of sugar, and boil the two together $\frac{3}{4}$ hour. Pour this into a tub or pan, and when lukewarm add the toast spread with a very little yeast. Cover with a folded cloth or blanket and leave for 10 days, stirring every day. After this, strain the liquid into a cask, and keep filling up until fermentation has ceased, then close up tightly, and leave for 6 months or longer before bottling.

This is an excellent wine, which resembles sherry in taste.

POMONA WINE (Apple).

To each gallon of cider allow 2 lbs. sugar, and a gill of brandy.

Use good fresh cider, put in the sugar, and stir occasionally until dissolved. Pour into a cask, and leave for 2 days with the bunghole lightly covered. Then add the brandy, close the bung, and leave for 8 or 10 months before racking off.

PORT WINE.

To 40 gallons prepared cider, add 6 gallons good port wine; 10 qts. wild grapes (clusters); $\frac{1}{2}$ lb. bruised rhatany root; 3 oz. tincture of kino; 3 lbs. loaf sugar; 2 gallons spirits. Let this stand 10 days, color if too light, with tincture of rhatany, then rack it off and fine it. This should be repeated until the color is perfect and the liquid clear.

QUINCE WINE.

To 20 large ripe quinces allow 1 gallon water; and to 1 gallon liquid allow 2 lbs. preserving sugar, 2 lemons, a slice of toast, and a little yeast.

Wipe the quinces and grate them, leaving the core. Put the water into a preserving pan, bring it to the boil, throw in the grated quince, and simmer

from 15 to 20 minutes. Then strain through a jelly-bag, and squeeze the pulp as dry as possible. Pour the liquid over the sugar, add the thinly peeled rind and strained juice of the lemons, and stir until nearly cold. Then add the yeast spread on toast, cover closely, and leave for 24 hours. Now remove the toast and lemon rind and pour the liquid into a cask. Leave open until fermentation ceases, and then close up, and keep as long as possible before bottling. This wine improves with keeping.

RAISIN SHERRY.

To each lb. of raisins allow 1 quart water, and to each gallon of liquor allow 10 oz. sugar, the rind and juice of 1 large orange, and 1 or 2 gills of brandy.

Chop the raisins and add to them the water which has been boiled and allowed to cool. Mix well, cover over and leave standing for 1 month, stirring frequently. Then strain the liquor from the raisins, put it into a vessel, and stop it up tightly. In 4 weeks' time strain again until quite clear of sediment, and measure the liquor. Add to this the sugar, the strained orange juice, and the thinly peeled rind of the orange soaked in the brandy. Be careful to measure all the ingredients in the right proportion. Mix all together in a cask, keep it at an even temperature, and bottle in 3 months' time.

RAISIN WINE.

To each gallon of soft water allow from 6 to 8 lbs. raisins.

Stalk and halve the raisins, put them into a crock or tub, and pour the water (either cold or tepid) over them. Leave to stand for a month, stirring them thoroughly every day. Then strain through a sieve or cloth, pressing the fruit, and put the liquid into a cask, reserving some for filling up. Do not close the bung for 10 days or so until the fermentation has quite ended. Allow the wine to stand for 10 or 12 months, then draw it off into a clean cask, filtering the liquid near the bottom. Add the thinly peeled rind of 2 lemons, and some brandy if desired. Leave for another year at least before bottling.

Note: To help to clear the wine a bag containing a little isinglass may be suspended from the bung, when closing up the wine for the second time.

RAISIN AND ELDERBERRY WINE.

To 1 gallon water allow 6 lbs. raisins, 1 qt. elderberry juice, and a slice of toast spread with yeast.

Shred or chop the raisins, put them into a vessel, and pour the water boiling hot over them. Cover and leave to stand for 9 or 10 days, stirring at least

twice a day.

Gather the elderberries fully ripe, pick them free from stalks, and extract the juice by putting them into a jar and standing this in a moderate oven or in a saucepan of boiling water for several hours. Then strain them through a hair sieve or coarse cloth, and add the juice to the raisins in the above proportion. Put in also a slice of toast spread with a little yeast on both sides. Cover and leave to ferment for a day or two. Then run it into a cask, and fill up with some of the liquid as it works over. Close tightly when it has ceased working, and leave for a year before bottling.

RASPBERRY WINE.

To each quart of raspberry juice allow 1 lb. of the finest cane sugar, and white wine as below.

The raspberries should be gathered fully ripe and quite dry; if the sun is hot upon them so much the better; the wine will have a finer flavor.

Squash the fruit well with the back of a heavy wooden spoon, and then strain it through a jelly-bag. Measure the juice, pour it into a stone jar, and add sugar in the above proportion. Stir well together, cover closely, and leave to stand for 3 days. Then pour off the clear liquid, measure again, and to each quart allow 2 quarts white wine. Bottle at once, and the wine will be ready for drinking in a week's time. Another Way.—Bruise the raspberries as above, measure them into an earthenware vessel, and pour over an equal measure of cold water. Mix well together, cover, and leave for 24 hours. Next day strain all through a jelly-bag or fine hair sieve, and leave to drip without squeezing. Measure the liquid thus obtained, and to each quart add 1 lb. sugar. Stir occasionally until dissolved, then pour into a cask. Cover the bung lightly until fermentation ceases, then close up, and keep for 3 months before bottling.

RHUBARD WINE.

To 1 gallon prepared rhubarb allow 1 gallon boiling water, 3 to 4 lbs. sugar, 1 lemon, and $\frac{1}{4}$ oz. isinglass.

Victoria rhubarb is the best to use. Wipe it with a damp cloth and cut it in pieces without peeling. Then measure it, and put it into a large vessel or tub and pour the boiling water over.

SARAGOSSA WINE, OR ENGLISH SACK.

To 1 gallon water allow 2 or 3 sprigs of rue, a handful of fennel root, and 3 lbs. honey.

Boil the water, rue and fennel roots for $\frac{1}{2}$ hour, then strain and add the honey. Boil the mixture again for 2 hours, skimming when necessary. Then let it cool, and pour it into a cask that

will just hold it. Leave the sack in the cask for a year before bottling it.

SHERRY WINE.

To 40 gallons prepared cider, add 2 gallons spirits; 3 lbs. of raisins; 6 gallons good sherry, and $\frac{1}{2}$ oz. oil bitter almonds (dissolved in alcohol). Let it stand 10 days, and draw it off carefully; fine it down and again rack it into another cask.

SLOE WINE.

To 1 gallon of sloes allow 1 gallon water, 4 lbs. preserving sugar, $\frac{1}{2}$ pt. brandy, and $\frac{1}{4}$ oz. isinglass.

Gather the sloes when quite ripe, and discard any that are not sound. Pick and wash them carefully, put them into a tub, and pour the water boiling hot over them. Cover and leave the fruit soaking for about a week, stirring it once or twice daily. Then add sugar, and when dissolved put all into a clean cask. When fermentation has ceased, add the brandy, tie the isinglass in a muslin bag to the bung, and close the cask tightly. Leave for a year or 18 months before bottling.

STRAWBERRY WINE.

To 1 gallon strawberries allow 1 qt. water, and to 1 gallon juice allow $2\frac{1}{2}$ lbs. cane sugar and 1 pt. whiskey.

Choose ripe, sound strawberries, hull them, and bruise them down, adding the water. Cover and leave for 24 hours, then strain and add sugar in the above proportion. Put into a cask, reserving a little of the liquid for filling up. Cover the bung hole lightly until fermentation has ceased, and keep adding more liquid as the scum works over. When fermentation has ceased add the whiskey, close the bung, and leave 6 weeks before bottling.

SWEET CURRANT WINE.

For each gallon of wine allow 1 qt. currant juice, 3 lbs. sugar, and 2 qts. of water.

Either red or white currants may be used, or a mixture of the two. Pick them carefully, and scald them if they have to be kept overnight. Then press out all the juice, measure it, and allow sugar and water in the above proportion. Mix all together and pour into a clean barrel. Tack a cotton cloth over the bung hole and leave to ferment. When it has ceased to make a hissing sound, close up, and leave for 6 months before bottling.

TOMATO WINE.

Choose fresh ripe tomatoes, wipe them, and remove the stalks. Then cut them in pieces with a silver knife, mash them down, and put them in a fine sieve to drain. When all the liquid has run through, add to it a little salt,

and cane sugar to taste. Stir occasionally until the sugar is dissolved, then put the mixture into a porcelain vessel or jug, filling it almost full. Cover closely, leaving just a small opening for the scum to work out when fermentation commences. Leave standing until fermentation has ceased, when the liquid should be pure and clear. Then pour it into bottles, cork tightly, and keep the wine some time before using it.

TURNIP WINE.

To 1 gallon turnip juice allow 3 lbs. cane preserving sugar and $\frac{1}{2}$ pt. brandy. Take as many turnips as you wish to use, and peel and slice them thinly. Sprinkle them with a little sugar and let them stand all night. Then press out all the juice, measure this, and add sugar in the above proportion.

Pour the mixture into a clean, dry cask just large enough to hold it, and cover the bung hole lightly until it has done working. Then close up and leave for 3 months before bottling. Keep this wine a year if possible before drinking it.

Note.—If a large quantity of wine is being made, a cider-press should be used for pressing the turnips.

WALNUT MEAD.

To 1 gallon water allow $3\frac{1}{2}$ lbs. honey, and to each gallon of liquor about 2 dozen walnut leaves and a spoonful of yeast.

Boil the water and honey together for $\frac{1}{4}$ hour, and skim them carefully. Wash the walnut leaves, put them into a wooden vessel, and pour the liquid boiling hot over them. Cover and leave all night. Next day remove the leaves and add the yeast. Cover again and leave to work for 2 or 3 days. Then put the liquid into a cask, partly bung up the hole during fermentation, and when this is over bung tightly. Let the mead stand for 3 months before bottling it.

WHORTLEBERRY OR BLUEBERRY WINE.

To 1 gallon berries allow 1 gallon water, and to 1 gallon juice allow 2 lbs. sugar.

Pick the berries carefully, put them into a tub, and pour the water boiling hot over them. Cover and leave to stand all night. Then strain and press out the juice. Measure this, add the sugar, and, when dissolved, pour all into a cask. Cover the bung hole lightly, and, when the contents have ceased to work, bung up, and leave for 9 months. Then filter and bottle.

A little spice may be added to this wine if liked, or a few lavender or rosemary leaves. A small quantity of gin may also be added.

WINE FROM MIXED FRUIT.

To 1 gallon water allow 1 lb. black currants, 1 lb. red and white currants mixed, 1 lb. cherries, and 1 lb. raspberries, and to each gallon of liquor allow 3 lbs. Lisbon sugar and 1 gill of brandy.

Bruise the fruit well and add the water. Steep 3 or 4 days in an open vessel, stirring frequently. Then strain through a fine sieve or jelly-cloth until the pulp is pressed to dryness. Measure and add good Lisbon sugar in the above proportion. Let this stand again for 3 days, stirring often. Then skim off the top, put the liquor into a cask, reserving some for filling up. Leave to ferment about two weeks and keep the cask full. Add the brandy when the hissing has stopped, and close up. Gooseberries, too, can be used in the mixture, but they should be bruised separately.

BEAD FOR LIQUOR.

The best bead is the orange-flower water bead (oil of neroli), 1 drop in each gallon of brandy.

ANOTHER METHOD.—To every 40 drops of sulphuric acid, add 60 drops purest sweet oil in a glass vessel; use immediately. This quantity is generally sufficient for 10 gallons spirit.

ANOTHER.—Take 1 oz. of the purest oil sweet almonds; 1 oz. of sulphuric acid; put them in a stone mortar, add by degrees, 2 oz. white lump sugar, rubbing it well with the pestle till it becomes a paste; then add small quantities of spirits of wine till it comes into a liquid. This quantity is sufficient for 100 gallons. The first is strongly recommended as the best.

COLORING FOR LIQUORS.

Take 2 lbs. crushed or lump sugar, put it into a kettle that will hold 4 to 6 qts., with $\frac{1}{2}$ tumbler of water. Boil it until it is black, then take it off and cool with water, stirring it as you put in the water.

WAX PUTTY FOR LEAKY CANS, BUNGS, ETC.

Spirits turpentine, 2 lbs.; tallow, 4 lbs.; solid turpentine, 12 lbs. Melt the wax and solid turpentine together over a slow fire, then add the tallow. When melted, remove far from the fire, then stir the spirits turpentine, and let it cool.

CEMENT FOR THE MOUTHS OF CORKED BOTTLES.

Melt together $\frac{1}{4}$ of a pound of rosin, a couple of ounces of beeswax. When it froths stir it with a tallow candle. As soon as it melts, dip the mouths of the corked bottles into it. This is an

excellent thing to exclude the air from such things as are injured by being exposed to it.

TO CORRECT A BAD TASTE AND SOURNESS IN WINE.

Put in a bag the root of wild horse-radish cut in bits. Let it down in the wine, and leave it there two days; take this out, and put another, repeating the same till the wine is perfectly restored. Or fill a bag with wheat; it will have the same effect.

TO REMOVE ROPINESS FROM WINE.

Add a little catechu or a small quantity of the bruised berries of the mountain ash.

TO RESTORE FLAT WINE.

Add 4 or 5 lbs. of white sugar, honey or bruised raisins, to every hundred gallons, and bung close. A little spirits may also be added.

TO RESTORE WINE THAT HAS TURNED SOUR OR SHARP.

Fill a bag with leek-seed, or of leaves or twisters of vine, and put either of them to infuse in the cask.

HOW TO MAKE MEAD.

The following is a good recipe for mead. On 20 lbs. of honey pour five gallons of boiling water, boil, and remove the scum as it rises; add 1 oz. of best hops, and boil for 10 minutes; then put the liquor into a tub to cool; when all but cold add a little yeast spread upon a slice of toasted bread; let it stand in a warm room. When fermentation is set up, put the mixture into a cask, and fill up from time to time as the yeast runs out of the bung-hole; when the fermentation is finished, bung it down, leaving a peg-hole which can afterwards be closed, and in less than a year it will be fit to bottle.

FRUIT SYRUPS AND FRUIT VINEGARS

Many delightful and wholesome drinks can be made with a fruit syrup or a fruit vinegar as the foundation. They can be used both in summer and in winter, and their refreshing flavor makes them popular ingredients at the soda fountain and refreshment buffet.

Almost any kind of fruit can be used for making these syrups and vinegars. but the soft summer fruits are, perhaps, the best suited to the purpose. Only fruit that is perfectly sound must be employed, and pure cane sugar, either loaf or granulated.

There are different methods of extracting the juice from the fruit; sometimes the fruit is heated, and at other times it is left raw. Very little or no water should be used, as it is better to keep the juice as concentrated as possible. The pulp left after extracting the juice can either be made into jam for immediate use or into a fruit cheese or butter.

The sugar may either be added to the fruit or fruit juice in its natural state or in the form of a syrup. Directions for making this are given below.

Hot sterilized bottles should be used for bottling the syrups and vinegars, and these should be filled to about 1 inch from the top. New corks should then be inserted, prepared according to directions given on another page. Glass preserving jars with screw tops can be used instead of bottles.

If the fruit syrup has to be kept for a very long time it may be sterilized as an extra precaution against mold. Put in the corks rather loosely and stand the bottles in a sterilizer or other large vessel with warm water reaching to their necks. Heat this to 200 degrees F., and keep the water at this temperature for 20 or 30 minutes. Then lift out the bottles, cork them securely, and dip the tops into melted wax.

Fruit syrups must be stored in a cool and dry place, and must not be exposed to too much light.

RECIPE FOR PLAIN SYRUP.

To 6 lbs. cane sugar allow 2 qts. water.

Put the sugar and water into an enameled saucepan, and bring them to the boil slowly, stirring occasionally. Let the syrup boil 5 minutes, then skim, strain, and bottle for use. Sometimes the beaten white of egg is added to the sugar and water to help to clear the syrup, but with good sugar this is scarcely necessary.

APRICOT SYRUP.

To 1 pt. apricot juice allow 1 lb. sugar, 2 or 3 cloves, and a small piece of cinnamon stick.

Peel and stone as many apricots as one wishes to use. Wash the fruit, crack a few of the stones, and blanch the kernels.

Put the fruit into an enameled saucepan with the kernels and spice, and just enough water to prevent burning. Bring slowly to the boil, boil for quarter hour, and then strain through a jelly-bag. Measure the juice, add sugar in the right proportion, and boil both together for 10 minutes. Strain into hot bottles, cork, and seal.

The apricot pulp left over may be made into jam or apricot butter.

BLACKBERRY SYRUP.

To 3 pts. blackberry juice allow 2 pts. plain syrup.

Look the berries over carefully, removing the stems, and wash them if necessary. Then put them into a vessel and mash them down. If there is not very much juice, a little boiling water may be added, but not more than half a teacupful to a pound of fruit. Cover the vessel carefully with a folded cloth and let the fruit stand in a cool place or on ice for 2 days. Then strain through a jelly-bag, and press out as much juice as possible. Heat the required amount of plain syrup to boiling point, add the blackberry juice, and boil together for 5 minutes. Then remove from the fire, and when the syrup is cool pour it into bottles and seal up.

Note.—A small quantity of spice may be boiled with the syrup if desired, and a little brandy added before bottling will help to preserve it.

BLACK-CURRENT SYRUP.

To each pint of black-currant juice allow 1 lb. preserving sugar.

Choose sound, ripe black currants, remove the stems, and wash them. Put the currants without too much draining into a large jar along with the sugar. Cover the jar, place it in a saucepan of hot water, and boil for 2 hours. Then strain through a jelly-bag, and boil the syrup for 10 minutes. A little brandy may be added. Pour into bottles and cork tightly.

CHERRY SYRUP.

To 1 pt. cherry juice allow 1 lb. cane sugar.

Stem, wash, and mash the cherries. Then strain through a jelly-bag or fine sieve. Measure into an enameled saucepan and add sugar in the above proportion. Stir over the fire with a wooden spoon until the sugar is dissolved, then boil for 5 minutes. Skim if necessary, pour into hot bottles, cork and seal.

ANOTHER WAY.—To 3 pts. cherry juice allow 2 pts. plain syrup.

Stem the cherries, wash and stone them. Then bruise them down, and let them stand on ice or in a cool place for 24 hours or longer. Crush also a few of the stones and add them to the pulp. Next day strain through a jelly-bag or fine sieve. Bring the plain syrup to boiling point in an enameled saucepan, add the cherry juice, and boil together for 5 or 10 minutes. Skim if necessary, leave until almost cold, then bottle.

CRANBERRY SYRUP.

To 1½ pts. cranberry juice allow 2 pts. plain syrup.

Wash and mash the cranberries and put them into a jar. Cover the jar, place it in a saucepan of hot water, and boil for at least 2 hours, being careful to keep plenty of water round the jar. Then strain through a fine hair sieve or jelly-bag and leave to drip. Heat the syrup until it boils, add the cranberry juice, and boil both together for 5 minutes. Skim if necessary, pour into hot bottles, and cork and seal carefully.

DAMSON SYRUP.

To 1 pt. damson juice allow 1 lb. cane sugar.

Use sound, ripe damsons and wash them carefully, removing any stalks. Put them into a jar with a very little water. Stand this in a saucepan of hot water and boil until the juice flows freely. Then strain through a hair sieve or jelly-cloth and leave to drip. Now measure the juice, and boil it with the sugar for 10 minutes. Skim and pour into hot bottles. Cork and seal, and keep in a cool place.

GINGER SYRUP.

To 1 qt. water allow $\frac{1}{4}$ lb. whole ginger and 1 small lemon, and to 1 pt. liquid allow 1 lb. sugar.

Bruse the ginger and put it into a saucepan with the water, and add the thinly peeled rind of a small lemon. Boil gently about half hour or until well flavored with the ginger. Then strain, measure, add the sugar and lemon juice, and boil again for 10 minutes, carefully removing any scum that may rise. Strain and bottle when cold, sealing the bottles well.

LEMON SYRUP.

To 1 pt. lemon juice allow the grated rind of 4 lemons, 3 lbs. granulated sugar, the white of 1 egg, and 1 pt. water.

Wash and wipe the lemons, grate off the required amount of rind, and rub it into the sugar. Put the sugar into an enameled pan, add the white of egg, beaten to a stiff froth, and the water. Stir over the fire until the sugar is dissolved, then boil for 10 or 15 minutes. Skim until clear, strain in the lemon juice, cover, and boil 5 or 10 minutes longer. Strain into clean, hot bottles, cork tightly, and dip tops in sealing wax. Store in a cool place and this syrup will keep well.

ANOTHER WAY.—Four lbs. preserving sugar, 2 oz. citric acid, 1 qt. boiling water, 6 or 8 lemons, according to size.

Put the sugar into a large jug, add the citric acid, the thinly peeled rind of half the lemons, and all the lemon juice. Pour on the boiling water, mix well and cover closely. Place the jug

in a deep tin with boiling water round it, and keep it hot on the side of the stove for several hours, stirring occasionally. Then strain through muslin, leave to cool, bottle, and cork down. When required, put a little of the lemon syrup into a tumbler, and add plain or sodawater to taste.

LIME SYRUP.

To 1 pt. lime juice allow 2 pts. plain syrup.

Use fresh limes, cut them in two, extract and strain the juice. Put the plain syrup into an enameled saucepan, bring it to the boil, and add the lime juice. Boil both together for 5 or 10 minutes longer. Then strain through muslin, pour into hot bottles, and cork securely. Keep in a dark and cool place.

ORANGE SYRUP.

To 1 pt. orange juice allow 1 gill lemon juice, the grated rind of 3 oranges and 1 lemon, and 1 qt. plain syrup.

First wipe the fruit and grate off the required amount of rind. Put this into a jar or basin with the orange and lemon juice, and leave for 24 hours.

Bring the plain syrup to boiling point in an enameled saucepan, strain in the fruit juice, and boil again for 5 or 10 minutes. Strain into hot bottles, cork well, and keep in a cool place.

One or 2 bitter oranges may be used along with the sweet, if the flavor is liked.

PEACH SYRUP.

Make in the same way as apricot syrup, using peaches instead of apricots.

PINEAPPLE SYRUP.

To 1 pt. pineapple juice allow 1 pt. plain syrup, $\frac{1}{2}$ gill lemon juice, and $\frac{1}{2}$ glass rum.

Peel 1 or 2 pineapples, remove the eyes, and grate them on a coarse grater. Strain the juice carefully and measure. Put the required amount of plain syrup into a saucepan, and heat it until it begins to boil. Add the pineapple juice and boil 5 minutes longer. Then add the lemon juice and rum, strain into hot bottles, and cork and seal at once.

POMEGRANATE SYRUP.

To $1\frac{1}{2}$ pts. pomegranate juice allow 1 pt. plain syrup.

Choose ripe pomegranates, take out the pulp, and press it through a sieve. Put this into a jar, cover it over, and leave it in a cool place for 2 days. Then filter it or strain through muslin. Heat the plain syrup to boiling point, add

the pomegranate juice, and boil for 5 or 10 minutes. Then allow the syrup to cool, when it may be bottled and sealed.

Note.—A little brandy added after the boiling will help the syrup to keep.

RASPBERRY SYRUP.

To 1 pt. raspberry juice allow 1 lb. cane sugar.

Pick and look over the raspberries very carefully, and be careful to leave no insects or grubs. Wash them if dusty, and then mash them thoroughly with a potato masher. Put the pulp into a jar or basin and stand it on ice or in a refrigerator until the following day. Then strain through a jelly-bag. Measure the juice and add sugar in the above proportion. Put all into a preserving pan, bring to the boil, and boil for 10 minutes, stirring all the time. Remove any scum, strain into hot bottles, and cork and seal. Keep in a cool place, and do not expose to the light.

Note.—A mixture of red currants and raspberries is also very good, using the two kinds of fruit in equal quantities.

ANOTHER WAY.—Choose ripe and good colored raspberries. Look them over carefully, and discard any that are decayed. Then put them into a basin and bruise them with a wooden spoon. Cover and stand in a cool place for 2 days. Next strain through a piece of muslin spread over a sieve, and leave to drip. Measure the juice, and to each pint allow $\frac{1}{2}$ lb. pure cane sugar. Put both together into a preserving pan, dissolve slowly over the heat, then simmer gently, three-quarters of an hour, and remove any scum. Cool off, put into perfectly dry bottles, and cork securely. Store in a cool and dry place.

RED OR WHITE CURRANT SYRUP.

To 1 pt. currant juice allow from 1 to 2 lbs. sugar.

Take equal quantities of red and white currants, adding, if possible, a few raspberries. Stem, wash, and mash the fruit, cover it over, and leave it in a warm place for 2 or 3 days. Then strain through a jelly-bag, and leave all night to drip. Next day measure the juice into an enameled saucepan and add the sugar. Stir with a wooden spoon until dissolved, and boil for 5 minutes. Then skim if necessary, pour into hot bottles, and cork and seal.

ROSE OR VIOLET SYRUP.

To 1 pt. water allow $\frac{1}{2}$ lb. rose or violet petals and 2 lbs. cane sugar.

Pick the flower petals carefully and

throw them into the water when boiling. Then remove the saucepan from the fire, cover, and stand in a cool place overnight. Next day filter through muslin, and put the liquid into a double boiler with the sugar. Keep the water in the under saucepan boiling until the syrup is clear, skimming it when necessary. Then cool off and bottle.

SODA SYRUP, WITH OR WITHOUT FOUNTAINS.

The common or more watery syrups are made by using loaf or crushed sugar, 8 lbs.; pure water, 1 gallon; gum arabic, 2 oz.; mix in a brass or copper kettle; boil until the gum is dissolved, then skim and strain through white flannel, after which add tartaric acid, $5\frac{1}{2}$ oz. dissolved in hot water; to flavor use extract of lemon, orange, rose, pineapple, peach, sarsaparilla, strawberry, etc., $\frac{1}{2}$ oz. to each bottle, or to your taste.

STRAWBERRY SYRUP.

To 1 pt. strawberry juice allow 1 lb. cane sugar.

Choose ripe, well-colored strawberries, and use only the perfect fruit. Hull them, put them in a jar, cover, and stand in a saucepan of boiling water. Cook them until the juice flows freely, then remove the jar from the water. Mash the fruit, strain it through a jelly-bag, and measure. Add sugar to the juice in the above proportion, and boil both together for 10 to 12 minutes, stirring constantly. Then skim, leave until cold, and pour into clean, dry bottles. Cork and seal securely.

SYRUP OF NECTAR.

Thirty drops essence of nectar, 1 lb. simple syrup. Mix well. The proportion of 30 parts of sugar to 16 parts of water also makes an excellent syrup.

It is worth adding that it will be found best to employ only the best refined sugar, and filtered water, soft as possible. By so doing it often saves the trouble of clarification, which invariably becomes necessary when inferior ingredients are used.

The best plan is to pour the water cold over the sugar, and let it slowly melt; and when saturated, bring it to the boil by a gentle heat, and then keep simmering to the point desired.

BLACKBERRY VINEGAR.

To 3 qts. blackberries allow 3 pts. vinegar, and to each pint of liquid allow 1 lb. cane sugar.

Choose sound and ripe blackberries. Pick them carefully and then measure them. Put them into an unglazed jar and pour the vinegar over them. Cover

closely and leave for 3 or 4 days. Then strain through muslin, measure the liquid, and allow sugar in the above proportion. Boil together for 20 minutes, skim carefully, and leave till cold. Then bottle and cork securely and store in a cool, dry place. This improves with keeping.

BLACK-CURRANT VINEGAR.

To each pint of black-currant juice allow $\frac{3}{4}$ lb. preserving sugar, and to each pint of syrup allow 3 gills of white wine vinegar and $\frac{1}{2}$ gill brandy.

Pick and wash the currants and put them into an enameled saucepan with just enough water to cover the bottom. Cook them over a gentle heat until the juice flows freely, stirring all the time. Then strain the fruit through a hair sieve or jelly-bag and leave to drip. Measure the juice, add sugar, and boil together for 20 minutes, skimming carefully. Allow this to cool before adding the vinegar and brandy. Pour into bottles and cork tightly.

Note.—A few fresh currant leaves may be washed and cooked along with the currants.

CRANBERRY VINEGAR.

Make in the same way as Gooseberry Vinegar, using cranberries in place of gooseberries.

GOOSEBERRY VINEGAR.

To 3 lbs. ripe green gooseberries allow 3 pts. white wine vinegar, and to 1 pt. liquid allow 1 lb. preserving sugar.

Pick and wash the gooseberries, and bruise them to a pulp in a wooden basin or unglazed jar. Then pour on the vinegar, cover closely, and leave standing for 9 or 10 days, stirring frequently. At the end of this, strain off the liquid through a fine hair sieve or jelly-cloth, and leave it to drip. Measure the liquid and allow sugar in the above proportion. Put both sugar and liquid into a preserving pan, dissolve over the fire, bring to the boil, and boil for 10 minutes. Skim carefully and then leave until cold, when it may be bottled and securely corked.

MULBERRY VINEGAR.

To 1 qt. white wine vinegar allow $1\frac{1}{2}$ lbs. mulberries and to 1 pt. liquid allow 1 lb. sugar.

Choose sound, ripe mulberries, put them into an earthenware vessel, and pour a little of the vinegar over them. Cover and leave to soak for 24 hours. Then mash down the fruit with a wooden spoon or mallet and add the rest of the vinegar. Cover again and let the mixture stand for 4 or 5 days longer, stirring well daily. Then strain off the vinegar, measure, and allow sugar in the above proportion. Boil to-

gether for 5 or 10 minutes, skim carefully, and bottle when cold.

ORANGE VINEGAR.

To 1 pt. cider vinegar allow $1\frac{1}{2}$ dozen oranges, and to 1 pt. liquid allow from 12 to 14 oz. sugar.

Remove the peel from the oranges, which is not used, and slice the insides very thinly. Put the slices and juice into a basin and pour the vinegar over them. Cover and leave in a cool place for 3 days. Then mash the orange well, and strain all through a jelly-bag. Measure the juice and boil it with the above proportion of sugar for 10 minutes. Then cool slightly, pour into bottles, cork, and seal.

This should be kept in a cool place.

PINEAPPLE VINEGAR.

To 2 ripe pineapples allow 1 qt. white wine vinegar, and to each pint of liquid allow $\frac{3}{4}$ lb. cane sugar.

Choose ripe pineapples of medium size, peel them, and cut them in thin slices.

Cover the slices with the vinegar, and let them stand 4 or 5 days. Then mash the fruit well and strain all through a fine sieve or jelly-bag.

Measure and boil with the sugar for quarter hour. Skim carefully, leave to cool, bottle, and cork.

RASPBERRY VINEGAR.

To 4 lbs. raspberries allow 1 qt. good malt or white wine vinegar, and preserving sugar as below.

Choose ripe, well colored, and dry raspberries. Put them into a jar, mash them, and pour on the vinegar. Then cover and let this stand for 5 or 6 days, stirring the mixture every day with a silver spoon. Then strain through a scalded jelly-bag or fine hair sieve, and leave to drip without pressure. Now measure the liquid and allow 1 lb. of preserving sugar to each pint. Put both into a preserving pan, dissolve slowly over the fire, then bring to the boil, and simmer for 10 minutes. Remove all scum, leave to cool, pour into warm bottles, and cork tightly.

RED-CURRANT VINEGAR.

To 4 qts. red currants allow 3 qts. French wine vinegar, and to each pint of liquid allow 1 lb. sugar.

Pick the currants free from stalks and crush half of them. Pour the vinegar over these, cover, and stand for 2 days. Then strain, and pour the same vinegar over the remaining currants, also crushed. Then cover and stand again for 2 days, and strain off the liquid. Measure this, and add sugar in the above proportion, and bring slowly to boiling point. Boil for a few minutes, skim carefully, and bottle and cork tightly when cold.

STRAWBERRY VINEGAR.

Strawberries, vinegar. To each pint of liquid 1 lb. preserving sugar.

Gather ripe and full flavored strawberries on a dry day, and pick them carefully. Put them into a stone jar and cover them with cider vinegar or white wine vinegar. Cover and let them stand for 24 hours, then strain through a hair sieve or jelly-bag and press out all the juice. Measure this liquid, add sugar in the above proportion, and put both into an enameled saucepan. Boil for 20 minutes, skim, and leave until cold, when the vinegar should be bottled and corked securely.

ANOTHER WAY.—To 1 qt. white wine vinegar allow 3 lbs. strawberries, and to each pint of liquid 1 lb. sugar.

Put 1 lb. of strawberries into a glass or stone jar, cover, and stand for 2 days. Drain off and pour the same liquid over another pound of strawberries, and let this stand again for 2 or 3 days. Repeat this operation three times, using the 3 lbs. of fruit. Then strain and finish off as above.

VINEGAR.

Take 40 gallons of soft water, 6 qts. of cheap molasses, and 6 lbs. of acetic acid; put them into a barrel (an old vinegar barrel is best), and let them stand from 3 to 10 weeks, stirring occasionally. Add a little "mother" of old vinegar if convenient. Age improves it.

RECIPE FOR MAKING ARTIFICIAL HONEY.

To 10 lbs. sugar add 3 lbs. water; 40 grains cream tartar; 10 drops essence peppermint; and 3 lbs. strained honey.

First dissolve the sugar in water and take off the scum; then dissolve the cream of tartar in a little warm water which you will add with some little stirring, then add the honey; heat to a boiling point, and stir for a few minutes.

TO KEEP APPLES FROM FREEZING.

Apples form an article of chief necessity in almost every family; therefore, great care is taken to keep them from frost; it being well known that they, if left unprotected, are destroyed by the first frost which occurs. They may be kept in the attic with impunity throughout the winter, by simply covering them over with a linen cloth; be sure to have linen, for woolen or other cloth is of no avail.

TO PRESERVE GRAPES.

Take a cask or barrel which will hold water, and put into it, first a layer of bran, dried in an oven or of ashes well dried and sifted, upon this

place a layer of grapes well cleaned, and gathered in the afternoon of a dry day, before they are perfectly ripe; proceed thus with alternate layers of bran or ashes and grapes, till the barrel is full, taking care that the grapes do not touch each other, and to let the last layer be of bran or ashes, then close the barrel so that the air may not penetrate, which is an essential point. Grapes thus packed will keep for nine or even twelve months. To restore them to freshness, cut the end of the stalk of each bunch of grapes, and put it into red wine, as you would flowers into water. White grapes should to put into white wine.

FRUIT CORDIALS AND SIMPLE LIQUORS**APRICOT GIN.**

To 1 lb. apricots weighed after stoning allow 2 oz. sugar candy and some dry gin.

Use ripe apricots, wipe them, and cut them in slices, removing the stones. Then take some wide-necked bottles or jars, half fill them with the prepared fruit, add crushed sugar candy in the above proportion, and a few of the kernels blanched and sliced. Fill up with gin and close up tightly. Leave the cordial for three months, shaking it up occasionally, then strain or filter, and rebottle for use.

BLACKBERRY CORDIAL.

To each pint of blackberry juice allow $\frac{1}{2}$ lb. cane sugar, 1 inch cinnamon stick, 3 or 4 cloves, the rind of half lemon, and $\frac{1}{2}$ pt. whisky.

Wash the blackberries, put them into a preserving pan without any water, and let them heat slowly until the juice flows freely, but without letting them boil. Then strain and leave to drip. Measure the juice, add the sugar, and the spices and lemon rind tied in muslin. Boil all together for half hour. Then leave until cold, remove spice and lemon, and add the whisky. Mix well, and bottle and cork securely.

BLACK-CURRENT GIN.

To 1 lb. picked black currants allow $\frac{3}{4}$ lb. Demerara sugar or $\frac{1}{2}$ lb. sugar candy, and 1 $\frac{1}{2}$ pts. unsweetened gin.

Select and pick the black currants carefully, and put them into a wide-mouthed bottle or stone jar with the gin. Add the sugar or crushed sugar candy. Cork tightly and leave for 3 months, shaking occasionally. Then strain, pour into small bottles, and seal securely.

BLACK-CURRENT AND RASPBERRY GIN.

To $\frac{3}{4}$ lb. black currants allow $\frac{1}{4}$ lb. raspberries, $\frac{1}{2}$ lb. loaf sugar, and 1 qt. unsweetened gin.

Choose ripe and sound fruit. Strip the currants free from stalks, and pick the raspberries carefully. Put the currants into a jar and bruise them down, add the raspberries and sugar, and a small piece of cinnamon stick and 1 or 2 cloves if desired. Pour on the gin, cover closely, and leave for 6 weeks, stirring or shaking the mixture occasionally. Then strain and bottle.

CARAWAY BRANDY.

To 1 pt. French brandy allow $\frac{1}{2}$ oz. caraway seeds, 2 oz. fine sugar, and a little ground ginger.

Mix the ginger and sugar together. Add them to the brandy along with the caraway seeds, and leave closely sealed for 9 or 10 days. Strain or filter, and then bottle and cork.

This makes a very good stomachic.

CHERRY BRANDY.

To each pound of cherries allow $\frac{1}{4}$ lb. pure cane sugar or 3 oz. crushed sugar candy, and 1 pt. French brandy.

Choose Morella cherries, sound, but not over-ripe. Wash and dry them and cut off the stalks, leaving about half inch. Mix the cherries with the proper proportion of sugar or sugar candy, and put them into wide-mouthed bottles, filling them half full. Fill up with brandy and cork securely. Keep for 3 months before using.

Notes.—A small piece of cinnamon stick and 1 or 2 cloves may be put into each bottle, or 2 or 3 bitter almonds blanched and shred.

The brandy can be made more quickly if the cherries are previously pricked with a needle, but it will not be quite so fine.

CRANBERRY CORDIAL.

To 1 pt. cranberry juice allow 1 lb. loaf sugar, the rind of 1 orange, 1 inch cinnamon stick, 6 cloves, and a quart of whisky.

Use pure cranberry juice without any water. Add to it the thinly peeled rind of 1 orange, the cinnamon bruised, and the cloves. Pour all into a jar with the whisky, cover closely, and leave to infuse for a month. Then strain off, bottle, and cork securely.

CURACAO.

The rind of 6 Seville oranges and 1 lemon, 1 teaspoonful coriander seeds, $\frac{1}{2}$ oz. stick cinnamon, a little saffron, 3 pts. pure spirit or brandy, 2 lbs. loaf sugar, and 3 pts. water.

Peel the rind off the oranges and

lemon very thinly and put it into a large jar. Add the spices and as much saffron as will lie on a quarter. Pour the spirit over these, cover closely, and keep in a dry warm place for 6 weeks. At the end of this time filter through fine flannel or blotting paper. Boil the sugar and water together, skim and filter if necessary, and when cold mix with the filtered spirit. Bottle and cork securely.

DAMSON GIN.

Make in the same way as Sloe Gin. Wide-mouthed bottles or screw-top jars should be used.

GINGER AND RASPBERRY CORDIAL.

To 1 lb. raspberries allow the rind of 1 orange and 1 lemon, 1 oz. ground ginger, 1 qt. whisky, and to each pint of liquid allow $\frac{1}{2}$ lb. loaf sugar.

Pick the raspberries carefully and put them into a basin. Peel the rind off the orange and lemon very thinly, sprinkle it over them, and add the ginger. Pour in the whisky, cover closely, and leave for 24 hours. Then strain carefully and measure. Add sugar in the above proportion, and leave until dissolved and quite clear. Then bottle and keep in a cool place.

Note.—White currants are very good used in place of raspberries.

GREENGAGE BRANDY.

To $\frac{1}{2}$ gallon of greengages allow 1 $\frac{1}{2}$ lbs. cane sugar, 1 qt. French brandy, and a little water.

Use very ripe greengages, and put them after cleaning into a saucepan with just enough water to cover them. Cook them slowly until soft, stirring occasionally. Then add the sugar, and when it is dissolved and the fruit is cold add the brandy. Put all into a jar, cover closely and leave for 2 months, shaking the mixture now and again. Then filter, bottle and cork.

LEMON BRANDY.

To each pint of French brandy allow the rinds of 4 fresh lemons.

Wash and dry the lemons, and peel off the yellow rinds as thinly as possible. Put the rinds into a bottle with the brandy, cork tightly, and leave for 14 days. Then strain off the brandy, rebottle, and keep closely corked.

ANOTHER WAY.—To 2 $\frac{1}{2}$ pts. of water allow 1 qt. brandy, $\frac{1}{2}$ dozen lemons, $\frac{1}{2}$ lb. sugar, and 3 gills milk.

Peel the rind off the lemons very thinly and steep it in the brandy for 24 hours. Mix the water, sugar, and strained lemon juice together and strain in the brandy. Boil the milk, and pour in boiling hot beside the other ingredients. Cover and stand again

for 24 hours. Then strain or filter and bottle and cork securely.

MIXED FRUIT CORDIAL.

Equal quantities of strawberries, raspberries, cherries, and half the quantity of black currants; and to 1 pt. juice allow $\frac{1}{2}$ pt. brandy and 1 to 2 oz. sugar candy.

Clean the fruit, removing all stalks, and put it into a jar. Cover, and steam it in a saucepan of boiling water until the juice flows freely. Then strain through a jelly-bag and leave to drip without any pressure. Measure the juice, allow brandy and crushed sugar candy in the above proportion, and add a few cherry kernels. Leave the mixture closely covered for several days, then strain and bottle it.

ORANGE BRANDY.

To 9 bitter oranges allow 1 qt. water, 3 pts. brandy, $\frac{3}{4}$ lb. sugar, and 1 white of egg.

The rind only of the oranges is required. Wipe the oranges carefully, dry them, and peel off the yellow rind as thinly as possible. Put this into a large bottle or earthenware jar, pour the brandy over it, cork it tightly, and leave to infuse for 2 weeks. Put the sugar and water into a saucepan, add the white of egg slightly beaten, and boil slowly for 1 hour, reducing the syrup to about half the original quantity. Strain through muslin, and when cold strain brandy into syrup. Bottle and cork securely.

PEACH BRANDY.

Use ripe and sound peaches. Cut them in slices with a silver knife and remove the stones. Half fill glass jars with the fruit and fill up with brandy. Add 2 or 3 oz. crushed sugar candy and a few of the fruit kernels to each pint. Close very tightly, with screw lid, if possible, and infuse for a month, shaking occasionally. Then strain or filter, and bottle and cork securely.

PINEAPPLE BRANDY.

To 1 lb. sliced pineapple allow from 6 to 8 oz. cane sugar, 4 cloves, 2 inches cinnamon stick, and brandy as below.

Peel, remove the eyes, and slice ripe pineapples. Weigh the slices and put them into a jar with the sugar and spices. Make the jar three parts full, and then fill up with brandy. Cover tightly, leave for a month or two, then strain off, bottle and cork securely.

RASPBERRY BRANDY.

To 1 pt. raspberry juice allow $\frac{1}{2}$ lb. loaf sugar and $\frac{1}{2}$ pt. French brandy.

Gather the raspberries when the sun is hot on them, and scald them at once

in a covered jar placed in a saucepan of boiling water. When the juice flows freely strain without pressing. Measure the juice, add the sugar, and boil both together for 3 minutes. Skim and leave to cool. Add the brandy, pour into small bottles, and cork tightly.

RASPBERRY GIN.

Allow equal quantities of raspberries and unsweetened gin, and to each quart 3 or 4 oz. crushed sugar candy.

Choose sound, ripe raspberries, look over them carefully, and remove all the husks. Put them into a jar with gin and sugar candy in the above proportion. Cover closely and leave for a month, shaking the contents daily. Then filter through fine muslin and bottle.

RASPBERRY AND RED-CURRENT CORDIAL.

To 1 pt. raspberry juice allow 1 pt. red currant juice, 1 lb. loaf sugar, and 1 pt. brandy.

Pick and mash the fruit, squeeze out the juice in a linen cloth or jelly-bag, and mix the two kinds together. Add the sugar and let it dissolve, and then mix in the brandy. Pour the cordial into a jar or large bottle and cover it closely. Let it stand for 4 or 5 weeks, then strain or filter it, and bottle for use.

SLOE GIN.

To 1 lb. sloes allow $\frac{3}{4}$ to 1 lb. preserving sugar and unsweetened gin.

Choose ripe sloes that have been gathered after the frost has touched them, and wash and dry them carefully. Take as many clean, dry bottles as required, and half fill them with the fruit and its proper proportion of sugar. Fill up with unsweetened gin, and add, if liked, 2 or 3 bitter almonds blanched and shred and 1 or 2 cloves. Cork securely, keep in a moderately warm place for 3 months, and shake at frequent intervals. At the end of this time strain the gin through muslin, rebottle it, and store for use. It will improve with keeping.

Note.—If the sloes are pricked with a needle before putting them into the bottles the gin can be made a little more quickly, but it is always a mistake to hurry it.

WHITE CURRANT BRANDY.

To 1½ lbs. white currants allow 1 lb. sugar, 2 cloves, a small piece cinnamon stick, 3 or 4 bitter almonds, and 1 qt. French brandy.

Bruise the currants and put them into a jar with the almonds blanched and shredded and all the other ingredients. Cover closely and leave for 3

months, shaking up the contents occasionally. Then strain or filter, and bottle for use.

This will improve with keeping. Red currants can be used in the same way, or a mixture of the red and white is good.

MINERAL WATERS

In order to make mineral water properly, it is absolutely necessary to possess a powerful aerating and bottling machine, and the water must be, with the carbonic acid gas and chemicals, of the purest quality; the corks used must also be excellent and especially prepared.

AERATED CHALYBEATE WATER.

Contains pro-sulphate of iron, and bicarbonate of potassa. It is a very easy and excellent mode of introducing iron into the blood, and is much recommended on that account, possessing equal tonic properties to that of the natural springs.

CARBONATED LIME WATER.

Is an aerated solution of bicarbonate of lime; the best is made from calcined Carara marble, each bottle containing 8 or 10 grains of carbonate of lime; it is administered to strengthen the bony structure.

LITHIA WATER.

Is a solution of the freshly precipitated carbonate of lithia; this water is becoming popular, being useful in calculous complaints.

MAGNESIA WATER.

Is useful in indigestion, etc., being an aerated solution of carbonate of magnesia. It is an agreeable mode of taking magnesia.

POTASS WATER.

Is a solution of bicarbonate of potass in distilled water, and aerated with washed carbonic acid gas.

SODA WATER.

Is a solution of crystallized carbonate of soda, in distilled water, aerated with washed carbonic acid gas, upon the purity of which the excellence of this article mainly depends. When employed as an anti-acid, it is highly important to obtain this article pure.

SELTZER WATER.

Is carbonate of soda, common salt, and carbonate of magnesia.

EFFERVESCENT DRAUGHT.

Carbonate of potass, 80 grains; pulverized citric acid, 17 grains. Keep separate. When required for use, add 1 drop of essence of lemon. Dissolve in separate tumblers, mix and drink while effervescing.

SODA-WATER POWDERS.

Bicarbonate of soda, 30 grains, in a blue paper; citric acid, 24 grains, in a white paper. Mix each separately in nearly half a tumbler of water. Pour the acid solution on the soda. Drink immediately.

TEMPERANCE DRINKS

DRAUGHT LEMONADE, OR LEMON SHERBET.

Five lemons, sliced; 4 oz. lump sugar; 1 qt. boiling water. Very fine.

DRAUGHT LEMONADE, OR LEMON SHERBET.

(A cheaper method.)

One and one-half oz. cream of tartar; 1½ oz. tartaric or citric acid; juice and peel of 3 lemons; 2 lbs. or more loaf sugar. The sweetening must be regulated according to taste.

GINGER LEMONADE.

Boil 10½ lbs. lump sugar for 20 minutes in 10 gallons of water; clear it with the whites of 6 eggs. Bruise ½ lb. common ginger, boil with the liquor, and then pour it upon 10 lemons, pared. When quite cold put it in a cask, with 2 tablespoonfuls of yeast, the lemons, sliced, and ½ oz. isinglass. Bung up the cask the next day; it will be ready in two weeks.

IMPERIAL DRINK FOR FAMILIES.

Three oz. cream of tartar; juice and peel of 3 or 4 lemons; 2 lbs. coarse sugar. Put these into a gallon pitcher and pour on boiling water. When cool it will be fit for use.

LEMONADE.

(Use large bar glass.)

Juice of ½ lemon; 1½ tablespoonful of sugar; 2 or 3 pieces of orange; 1 tablespoonful of raspberry or strawberry syrup. Fill the tumbler full with shaved ice, the balance with water, and ornament with fruits in season.

LEMONADE.

Rind of 2 lemons; juice of 3 large lemons; ½ lb. of loaf sugar; 1 qt. boiling water. Rub some of the sugar in lumps on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice

(but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

HOT LEMONADE.

One tablespoon sugar; $\frac{1}{2}$ lemon, squeezed well; fill the glass with hot water; stir well, and serve.

Pour a little hot water into the glass and shake around it before making the drink, to prevent the glass from cracking.

ORANGE LEMONADE.

One-half glass shaved ice; 2 tablespoonfuls powdered sugar; juice of 1 orange; 1 or 2 dashes lemon juice. Fill up with water; shake and dress with fruit. Serve with a straw.

SARATOGA, OR SEA BREEZE, EGG LEMONADE.

One egg; 2 teaspoonfuls powdered sugar; $\frac{1}{2}$ the juice of a lemon. Fill $\frac{3}{4}$ of the glass with shaved ice; balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

SELTZER LEMONADE.

Two tablespoonfuls powdered sugar; 5 or 6 dashes lemon juice; $\frac{1}{2}$ glass shaved ice. Fill up with Seltzer water. Stir well and serve.

SODA LEMONADE.

Two teaspoonfuls powdered sugar; $\frac{1}{2}$ glass shaved ice; 3 or 4 dashes lemon juice; 1 bottle plain soda water. Stir well. Serve.

LEMONADE POWDERS.

One lb. finely-powdered loaf sugar; 1 oz. tartaric or citric acid; 20 drops essence of lemon. Mix and keep very dry.

Two or 3 teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade be desired, $\frac{1}{2}$ oz. of carbonate of soda must be added to the above.

MILK AND SELTZER.

In serving this drink, which is strictly temperance, half fill the glass with Seltzer, and the rest with milk; if it is done otherwise you will have nothing but foam in your glass, which would cause delay.

NECTAR.

One dr. citric acid; 1 sc. bicarbonate of potash; 1 oz. white sugar, powdered.

Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly, the citric acid. Cork the bottle up immediately and shake. As soon as the crystals are dissolved the nectar is fit for use. It may be colored with a small portion of cochineal.

ORANGEADE.

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

INVALIDS' DRINKS

APPLE WATER.

(The same for any of the fruits, viz.: pears, peaches, plums, French prunes, figs, raisins, rhubarb, etc.)

Boil a large, juicy apple, (pared, cored and cut into pieces) in a pint of water in a close-covered saucepan, until the apple is stewed into a pulp. Strain the liquor, pressing all the juice from the pulp. Sweeten to taste. Sometimes these fruit-waters are made with rice or barley water. To be drank cold.

BARLEY WATER.

Add to a pint of boiling water half a tablespoonful (half an ounce) of barley, rubbed smooth, with two tablespoonfuls of cold water; add also a pinch of salt and a tablespoonful of sugar. Let it boil five minutes. It is to be drank cold. The simple barley water has not an unpleasant taste, and is often prepared without additional flavor. Yet zest i. e., the thin yellow cuts of the rind of a lemon, or lump sugar rubbed over to extract the oil, can be added as flavoring, or a lemonade may be made of barley water.

Barley water may be used temporarily instead of milk.

BEEF TEA.

(Use a hot-water glass.)

One-half teaspoonful of the best beef extract. Fill the glass with hot water; stir well with a spoon; place pepper, salt and celery salt so that the customer can season to suit himself.

CINNAMON WATER.

Add 5 or 6 sticks (half an ounce) of cinnamon to a pint of boiling water, and boil 15 minutes. To be administered by the tablespoonful. Given for hemorrhages.

CURRANT JELLY WATER.

(For fever patients.)

A teaspoonful of currant jelly, dissolve in a goblet of water, and sweeten to taste, affords a refreshing drink for invalids.

FLAXSEED TEA.

Add half a cupful of flaxseed to 4 cupfuls, or a quart of boiling water. Let boil half an hour. Let it stand 15 or 20 minutes near the fire, after it has boiled. Of course, the longer it stands the thicker it becomes. Strain, sweeten to taste, and add a little lemon juice, or not, as preferred.

This is a useful demulcent drink for coughs, etc.

FLAXSEED AND LICORICE TEA.

Pour 1 pt. of boiling water over 1 oz. of flaxseed, not bruised, and 2 drachms of licorice-root bruised, and place the covered vessel near fire for 4 hours. Strain it through a sieve.

GRAPE JUICE.

Allow 1 pt. of water to 3 pts. of fruit (picked from stems). Let it simmer slowly for 5 minutes, then strain it through flannel or cheesecloth. It is drunk cold without sweetening. Add a little sugar if not sweet enough.

LIME WATER.

Pour over a piece of fresh unslacked lime, about an inch square, 2 qts. of hot water. When it has slacked (in a few minutes) stir it thoroughly. Let it remain over night. Bottle carefully all the liquid that can be poured off in perfectly clear state.

As water will hold only a certain amount of lime in solution, the addition of more lime would make the water of no greater strength.

Lime water (an alkali) is generally added to milk for the purpose of neutralizing the effects of an acid stomach.

About a teaspoonful to a tablespoonful of lime water to a half pint of milk is usually prescribed.

OATMEAL DRINK.

Rub two tablespoonfuls (2 oz.) of oatmeal smooth by gradually stirring in a teacupful of cold water; add a pinch of salt. Stir this into a quart of boiling water and let it boil half an hour. Strain it through a fine sieve.

RICE WATER.

Take best Carolina or Patna rice, should be washed with cold water, then boiled in a good measure of water for 10 minutes, the water strained off, and more added; and so on till the goodness is boiled out of the rice. The water is ready to drink when cold. Cream may be added if there be not high fever; a pinch of salt also, if desired, or flavoring as for barley water.

SIMPLE BEVERAGES FROM FRUITS.

Currant jelly water (or any acid jelly—cranberry, plum, etc.)

If the jelly is soft, a teaspoonful is dissolved in a goblet of fresh cold water, and sweetened to taste.

If the jelly is hard, it will have to be added to boiling water to become dissolved. To be drunk cold.

The fresh fruits, are, of course, to be preferred.

There is nothing more refreshing than currant water made from fresh currants.

This can be prepared by allowing a pint of water to a pint of currants (freed from stems) and a tablespoonful of sugar.

Heat these slowly in a porcelain or granitized iron kettle until it boils, then let it simmer for 5 minutes. Strain it through a cloth, let cool, and sweeten again to taste. It can be diluted with water.

If strawberries, raspberries, black raspberries, or blackberries are used, prepare them in the same manner, excepting that for each quart of berries a pint of water with a tablespoonful of sugar should be used.

TAMARIND WATER.

Stir into a glassful of water a tablespoonful of preserved tamarinds.

TOAST WATER.

Toast thoroughly thin slices of graham bread, and break them into a bowl. Pour over enough boiling water to cover it when cold; strain off the water and sweeten it slightly. Serve it always freshly made.

WHITE WINE WHEY.

Put 2 pts. of new milk in a saucepan, and stir it over a clear fire till it is nearly boiling; then add $\frac{1}{4}$ pt. of sherry, and simmer for a quarter of an hour, skimming off the curd as it rises. Then add a tablespoonful more sherry, and skim again for a few minutes, till the whey is clear; sweeten with loaf sugar, if required.

Or the whey can be made in the same manner with lemon juice (free from seeds), using the juice of half a lemon instead of wine, a tablespoonful being quite enough for a pint of milk.

In an alimentary point of view, whey is almost of no value. It is advantageous as a drink in febrile diseases, and is a good means of administering wine in small quantities.

It may be drunk either cold or warm. It possesses suderific and diuretic properties.

WINE, LEMON OR VINEGAR WHEY.

When a pint of milk is brought just to a boil, pour in a gill of sherry wine. Let it again come to a boil. When the whey separates, strain and sweeten to taste, using perhaps a teaspoonful of sugar.

HOW TO MIX DRINKS

ABSINTHE FRAPPE.

(Use 6 oz. glass.)

Fill mixing glass full shaved ice. One teaspoonful Benedictine; 1 pony Absinthe; 1 wine-glass water.

Shake the ingredients until the outside of the shaker has a frosty appearance, strain into a 6 oz. glass and serve.

ABSINTHE COCKTAIL.

(Use cocktail glass.)

Fill mixing glass two-thirds full shaved ice. One teaspoonful Benedictine; 2 dashes Peychaud, Boker's or Angostura bitters; $\frac{1}{2}$ wine-glass of water; $\frac{1}{2}$ wine-glass of Absinthe.

Stir well and strain into a cocktail glass and serve.

AMERICAN METHOD OF SERVING ABSINTHE.

Three-fourths glass of finely shaved ice; 4 or 5 dashes gum syrup; 1 pony Absinthe; 2 wine-glasses of water.

Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large champagne glass.

"ARF AND ARF," OR BLACK AND TAN.

(Use an ale glass or bar-mug.)

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new, or porter and stout with ale.

It is always best to ask the customer how he desires it.

PONY BRANDY.

(Small bar glass.)

Set before the customer a small bar glass, and another containing ice water. Fill a pony glass with best brandy, and pour it into the empty glass.

BRANDY SCAFFA.

(Use small wine-glass.)

One-third of Maraschino; one-third of Chartreuse (green); one-third of fine old brandy.

Keep different articles separate as in Crustas.

TOM COLLINS BRANDY.

(Use small bar glass.)

Five or 6 dashes gum syrup; 1 or 2 dashes Maraschino; juice of 1 small lemon; 1 wine-glass whiskey; 1 or 2 lumps of cracked ice. Fill up with plain soda.

Do not shake if the soda is cold.

MULLED CLARET AND EGG.

(A large bar glass.)

One tablespoon powdered sugar; 1 dash lemon juice; $\frac{1}{2}$ teaspoon mixed spices; 2 wine-glasses claret.

Boil the above ingredients together; then beat to a batter the yolks of 2 eggs with a little powdered sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve. You must positively pour the wine over the eggs, not otherwise, as it would spoil.

SHERRY COBBLER (California).

(A large bar glass.)

One teaspoonful sugar; 1 pony pineapple syrup; 2 wine-glasses of California sherry. Fill glass with shaved ice. Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

BLUE BLAZER.

(Use two silver-plated mugs.)

One teaspoonful sugar, dissolved in a little hot water; 1 wine-glass Scotch whiskey.

Set the liquid on fire, and, while blazing, pour 3 or 4 times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top and serve.

CHAMPAGNE FRAPPE.

Place the bottle in the champagne cooler; fill with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.

BRANDY AND GINGER ALE.

(Use a large soda-water glass.)

Two or 3 lumps ice; 1 wine-glass of brandy; 1 bottle Irish ginger ale. Mix well together and serve.

BRANDY AND SODA, OR "STONE WALL."

(Use large soda-water glass.)

One wine-glass brandy; $\frac{1}{2}$ glass with finely shaved ice. Fill up with bottle plain soda.

The above is a pleasing drink for summer.

CALIFORNIA WINE COBBLER.

(Use large soda-water glass.)

Fill glass with finely shaved ice; $\frac{1}{2}$ tablespoon sugar; juice of 1 orange; $2\frac{1}{2}$ wine-glasses California wine. Stir well; dress with fruit. Top with Port wine. Serve with a straw.

CHAMPAGNE COBBLER.

(Large bar or soda-water glass.)

One teaspoonful sugar; 1 slice each orange and lemon peel.

Fill glass one-half full shaved ice, and the balance with wine, dressed with fruits, and serve with a straw.

CLARET COBBLER.

(Use large bar glass.)

One teaspoonful sugar, dissolved in $\frac{1}{4}$ wine-glass water; 1 slice of orange,

cut in quarters; 2 wine-glasses claret.

Fill glass with fine ice and dress with fruits. Serve with a straw.

PORT WINE COBBLER.

(Use large bar glass.)

One teaspoonful powdered sugar; 1 pony of orchard syrup. Fill glass with shaved ice; $1\frac{1}{4}$ wine-glass port wine.

Stir well; dress with fruit and serve.

SHERRY COBBLER.

(Use large bar glass.)

One tablespoonful powdered sugar; 1 or 2 slices of orange, cut into quarters; fill glass with shaved ice, then fill up with sherry; shake well and ornament top with fruit tastily.

Serve with a straw.

WHISKEY COBBLER.

(Use large bar glass.)

One and one-half wine-glasses of whiskey; 1 tablespoonful white sugar, dissolved well; $1\frac{1}{2}$ tablespoonfuls pineapple syrup, or slice of orange, cut into quarters.

Fill glass with shaved ice; stir well and dress with fruits, berries, etc., and serve with a straw.

BRANDY COCKTAIL.

(Use large bar glass.)

Two or 3 dashes gum syrup; 2 or 3 dashes Boker's or Angostura bitters; 1 or 2 dashes Curacoa; 1 wine-glass brandy.

Fill the glass half full shaved ice; stir well and strain into a cocktail glass. Twist a piece of lemon peel in to extract the oil, and serve.

MANHATTAN COCKTAIL

(Use small wine-glass.)

One pony French vermouth; $\frac{1}{2}$ pony whiskey; 3 or 4 dashes Boker's or Angostura bitters; 3 dashes gum syrup; serve.

GIN COCKTAIL.

(Use large bar glass.)

Two or 3 dashes gum syrup; 2 dashes Boker's or Angostura bitters; 1 wine-glass gin; 1 or 2 dashes Curocoa or Absinthe, as the customer prefers.

Fill the glass with shaved ice, stir up well; strain into a cocktail glass; squeeze a piece of lemon peel on top, and serve.

BRANDY FIX.

(Use small bar glass.)

Fill glass with shaved ice; 2 teaspoonfuls powdered white sugar, dissolved in half wine-glass water; $\frac{1}{2}$ pony glass pineapple syrup, or juice of a quarter of a lemon; 1 wine-glass of brandy; 3 dashes of Curocoa.

Stir with a spoon. Dress with fruits. Serve with a straw.

WHISKEY FIX.

(Use large bar glass.)

One glass shaved ice; 1 teaspoonful powdered white sugar; juice of half a lemon; $\frac{1}{2}$ pony pineapple or any fruit syrup; $\frac{1}{2}$ wine-glass whiskey; add orange or pineapple cut small.

Stir well and dress with fruit. Serve with a straw.

GIN FIZZ.

(Use medium bar glass.)

One teaspoonful powdered sugar; 6 or dashes lemon juice; 1 wine-glass Old Tom or Holland gin.

Put all in the glass $\frac{1}{4}$ full of shaved ice; stir well with a spoon; strain into a fizz glass. Fill up with Seltzer or Apollinaris water and drink quickly.

EGG NOGG (PLAIN).

(Use small bar glass.)

One large tablespoonful sugar; 1 fresh egg; $\frac{1}{2}$ glass shaved ice; 1 wine-glass whiskey or Santa Cruz rum.

Fill up with milk. Shake thoroughly in a milk shaker and strain. Grate a little nutmeg on top and serve.

SHERRY EGG NOGG.

(Use small bar glass.)

Two teaspoonfuls sugar; 1 fresh egg; 2 wine-glasses sherry; $\frac{1}{2}$ glass shaved ice.

Fill with milk; shake thoroughly; nutmeg on top.

GOLDEN FIZZ.

(Use large bar glass.)

One egg (yolk only); 1 tablespoonful powdered white sugar; 2 or 3 dashes lemon or lime juice; 1 wine-glass Old Tom gin or whiskey; $\frac{1}{2}$ glass shaved ice; use the shaker well; strain into a fizz glass.

Fill up with Seltzer or Apollinaris and drink immediately.

SILVER FIZZ.

(Use large bar glass.)

One tablespoonful powdered sugar; 3 or 4 dashes lemon or lime juice; 1 wine-glass Old Tom gin; the white of an egg; fill with shaved ice; shake up well; strain into a fizz glass.

Fill the glass with Seltzer from a syphon and drink immediately.

BRANDY FLIP.

(Use large bar glass.)

One-quarter glass shaved ice; 1 fresh egg, thoroughly beaten; $\frac{1}{2}$ tablespoonful powdered sugar; 1 wine-glass brandy.

Use the shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top; serve.

GIN FLIP.

(Use large bar glass.)

Two teaspoonfuls powdered sugar; dissolve in a little water; 1 wine-glass

Holland gin.

Fill glass half full shaved ice; shake well, and strain into a fancy glass and serve.

SHERRY WINE FLIP.

(Use large bar glass.)

One-half glass shaved ice; 1 egg; 2 teaspoonfuls powdered sugar; 1½ wine-glasses sherry.

Shake well; strain into a fancy glass with nutmeg on top. Serve.

CHAMPAGNE JULEP.

(Use large bar glass.)

One tablespoonful white pulverized sugar; 1 sprig mint; press to extract the essence.

Pour the wine into the glass slowly, stirring gently.

Dress with sliced orange, grapes and berries, and serve.

GIN JULEP.

(Use large bar glass.)

Fill with shaved ice; 1 tablespoonful powdered sugar; ½ wine-glass water; 3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence; 1¼ wine-glasses Holland gin.

Stir well and dress with fruit in season, and serve.

WINE LEMONADE.

(Use large bar glass.)

One and one-half tablespoonfuls sugar; juice of ¼ a lemon.

Fill ¾ with shaved ice; balance with water; shake well; serve.

BRANDY PONY.

Set before the customer a whiskey glass and another containing ice water.

Fill a pony-glass with the best brandy and pour into the empty glass and serve.

CORDIAL LEMONADE.

Make a plain lemonade; ornament with fruits in season; then put in slowly ½ a pony of the cordial. Called for by customer.

WINE LEMONADE.

(Use large bar glass.)

Fill glass with shaved ice; 3 or 4 dashes lemon juice; 2 tablespoonfuls powdered sugar; 1 wine-glass of whatever kind of wine is desired.

Fill up with water; shake well; dress with fruits. Serve with straw.

BENEDICTINE.

Place a whiskey glass on the bar, bottom side up, then put a pony glass on top and fill it with Benedictine and serve.

PEACH AND HONEY.

(Use small bar glass.)

One tablespoon honey; 1 wine-glass

peach brandy; stir well with a spoon; serve.

PAREE POUSSE CAFE.

(Use sherry wine-glass.)

One-third glass Benedictine, or Chartreuse; one-third glass Curacoa.

POUSSE L'AMOUR.

(Use sherry wine-glass.)

One-half glass Maraschino; the yolk of 1 egg carefully; ¼ glass of old brandy.

Serve without mixing. Be careful and see that the colors do not run into each other.

ARRACK PUNCH.

(Use a bar glass.)

Two teaspoonfuls powdered sugar in a little water; 1 or 2 dashes lemon juice; 1 wine-glass of Batavia arrack; ½ glass of shaved ice. Shake well. Dress with fruits, and serve with a straw.

BRANDY PUNCH.

(Use large bar glass.)

Two teaspoonfuls powdered sugar in a little water; ½ of a small lemon; ¼ wine-glass St. Croix rum; 1½ wine-glass brandy; 1 piece pineapple; 1 or 2 slices orange.

Fill glass with shaved ice. Shake well. Dress with fruits and serve with a straw.

CHAMPAGNE PUNCH.

(Use champagne goblets.)

One qt. bottle wine; ¼ lb. sugar; 1 orange sliced; the juice of 1 lemon; 3 or 4 slices of pineapple; 1 wine-glass strawberry syrup.

Dress with fruit, and serve.

CLARET PUNCH.

(Use large bar glass.)

Three teaspoonfuls powdered sugar; 1 slice lemon; 2 slices orange.

Fill glass with shaved ice. Pour in Claret wine. Shake well. Dress with fruit in season, and serve with a straw.

HOT IRISH PUNCH.

(Use large bar glass.)

Three teaspoonfuls powdered sugar; 1 or 2 dashes of lemon juice; 1 wine-glass Irish whiskey.

Fill up with hot water; stir well. Place a slice of lemon on top; grate a little nutmeg and serve.

PORT WINE PUNCH.

(Use large bar glass.)

One teaspoonful powdered sugar; ½ tablespoonful orchard syrup; 1 or 2 dashes lemon juice; 1½ wine-glass Port wine.

Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

WHISKEY PUNCH.

(Use whiskey glass.)

The juice of half a lemon, 3 teaspoonfuls powdered sugar in 1 wine-glass hot water; 2 wine-glasses Scotch or Irish whiskey.

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the customer, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

HOT RUM.

(Use whiskey glass.)

One teaspoonful powdered sugar; a small lump of butter; 1 wine-glass Jamaica rum.

Fill glass with hot water. Stir well and serve. Omit spices.

BRANDY SANGAREE.

(Use small bar glass.)

One-fourth glass ice; $\frac{1}{2}$ wine-glass water; 1 wine-glass brandy; 1 teaspoonful powdered sugar.

Stir well; give a dash of Port wine on top, and serve.

GIN SANGAREE.

One-half teaspoonful powdered sugar in a little water; 1 wine-glass Holland gin; $\frac{1}{4}$ glass shaved ice.

Stir with a spoon; put about a teaspoon of sherry on top, and serve.

PORTER SANGAREE.

(Use large bar glass.)

One teaspoonful powdered sugar; $\frac{1}{4}$ glass shaved ice; fill with porter.

Stir well; grate nutmeg on top, and serve.

PORT WINE SANGAREE.

(Use small bar glass.)

One-fourth glass shaved ice; 1 teaspoonful powdered sugar; $1\frac{1}{2}$ wine-glass Port wine.

Shake well; grate a little nutmeg on top; serve.

SHERRY WINE SANGAREE.

(Use whiskey glass.)

One teaspoonful powdered sugar; $\frac{1}{4}$ glass shaved ice; 1 wine-glass sherry.

Shake well; grate a little nutmeg on top, and serve.

SHANDY GAFF.

(Use large bar glass.)

One-half glass of lager; $\frac{1}{2}$ glass of ginger ale. Mix.

It is also made with half ale and half ginger ale.

SCOTCH WHISKEY-SKIN.

(Use small whiskey glass.)

One wine-glass Scotch whiskey.

Fill glass half full with hot water, put a piece of lemon peel on top, and serve.

BRANDY SLING.

(Use small whiskey glass.)

One teaspoonful powdered sugar; 1 wine-glass brandy.

Fill up with hot water; stir well; grate nutmeg on top; serve.

For a cold Brandy Sling; use a lump of ice and cold water.

GIN SLING.

(Use small whiskey glass.)

One lump of sugar dissolved in a little water; 1 lump of ice; 1 wine-glass gin.

Stir, and grate a little nutmeg on top. Serve.

WHISKEY SLING (Cold).

(Use small bar glass.)

One teaspoonful sugar dissolved in $\frac{1}{2}$ wine-glass water; 1 or 2 lumps ice; 1 wine-glass whiskey.

Stir well, and grate nutmeg on top, and serve.

BRANDY SMASH.

(Use large bar glass.)

One-half tablespoonful powdered sugar; $\frac{1}{2}$ wine-glass water; 2 or 3 sprigs mint, pressed as in mint julep; 1 wine-glass brandy; fill glass $\frac{1}{2}$ full shaved ice.

Stir well; strain into a fancy bar glass, and serve.

GIN SMASH.

(Use large bar glass.)

One-half glass shaved ice; 2 teaspoonfuls powdered sugar; 2 or 3 sprigs mint, pressed as in mint julep; 1 wine-glass Holland gin.

Stir well; strain into a sour glass; dress with fruit; serve.

WHISKEY SMASH.

(Use large bar glass.)

Two teaspoonfuls powdered sugar; 2 or 3 sprigs mint, pressed to extract essence, as in a julep; $\frac{1}{2}$ glass shaved ice; 1 wine-glass whiskey.

Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, etc. Serve.

APPLE JACK SOUR.

(Use large bar glass.)

Fill glass $\frac{3}{4}$ full shaved ice; 2 teaspoonfuls sugar in a little water; 2 or 3 dashes lemon or lime juice; 1 wine-glass old apple jack.

Stir well; strain into a sour glass; dress with fruit and serve.

BRANDY SOUR.

(Use large bar glass.)

Fill glass with shaved ice; 2 tea-

spoonfuls powdered sugar; 2 or 3 dashes lemon or lime juice; a squirt of Seltzer or Apollinaris; 1 wine-glass brandy.

Stir well; strain into a sour glass; dress with fruits as usual, and serve.

BRANDY TODDY.

(Use small glass.)

One teaspoonful powdered sugar in a little water; 1 wine-glass brandy; 1 lump ice. Stir with a spoon.

For hot brandy toddy omit the ice and use hot water.

GIN TODDY.

(Use whiskey glass.)

One or 2 bits of broken ice; $\frac{1}{2}$ teaspoonful powdered sugar; 1 wine-glass Holland gin.

Stir well, and serve; dissolve lump or granulated sugar in a little water, put spoon and ice in glass, and hand the bottle to the customer.

WHISKEY TODDY.

(Use small bar glass.)

One-half tablespoonful powdered sugar, dissolved in water; a piece of ice; 1 wine-glass whiskey.

Stir and serve; or dissolve the sugar in the glass with a little water, and set the bottle of whiskey before the customer.

TOM AND JERRY.

(Prepare in a punch bowl.)

Beat the whites of 1 dozen eggs to a stiff froth, and the yolks until they become as thin as water. Mix well together, then add: One-half a small glass Jamaica rum; $\frac{1}{4}$ glass St. Croix rum; $1\frac{1}{2}$ teaspoons ground cinnamon; $\frac{1}{2}$ teaspoon ground cloves; $\frac{1}{2}$ teaspoon ground allspice.

Stiffen with white sugar to the consistency of batter.

VERMOUTH FRAPPE.

(Use large bar glass.)

One and one-half pony French vermouth; $\frac{1}{2}$ glass of shaved ice.

Fill up with cold Seltzer or Apollinaris water.

EAGLE PUNCH.

(Use small bar glass.)

One bottle of Bourbon whiskey; 1 bottle of Monongahela; lemon peel, sugar and boiling water.

PINEAPPLE PUNCH.

(For a party of 25.)

Take 10 bottles of champagne; 2 pts. Jamaica rum; 3 pts. brandy; 3 gills Curacao; juice of 8 lemons; 6 pineapples, sliced.

Sweeten to taste with pulverized white sugar.

CENTURY CLUB PUNCH.

One pt. old Santa Croix rum; 1 pt. old Jamaica rum; 5 pts. water.

PUNCH.

Boil a large kettle of strong black coffee, take a large dish and put 4 lbs. sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

PUNCH A LA ROMAINE.

(For a party of 10 or 15.)

One bottle of rum; 1 bottle of wine; 10 lemons; 2 sweet oranges; 2 lbs. of powdered sugar; 10 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

SARATOGA COCKTAIL.

(Use small bar glass.)

Two dashes Angostura or Boker's bitters; 3 small lumps of ice; 1 pony of brandy; 1 pony of whiskey; 1 pony of vermouth.

Shake up well, and then strain into a claret glass and serve with a slice of lemon.

BOTTLE OF COCKTAIL.

One qt. of good old whiskey; 1 pony-glass of Curacao; 1 wine-glass of gum syrup; $\frac{3}{4}$ pony-glass of Angostura or Boker's bitters.

Mix this well by pouring it from one shaker into another until it is thoroughly mixed; pour it into a bottle and cork it, and you will have an elegant bottle of cocktail.

JERSEY SOUR.

(Use small bar glass.)

Use 2 teaspoonfuls of powdered sugar, dissolved in a little water; 2 or 3 dashes of lemon or lime juice; 1 wine-glass of apple jack.

Fill the glass with shaved ice, shake up and strain into a claret glass. Ornament with berries in season.

STONE WALL.

(Use large bar glass.)

One-fourth tablespoonful of powdered sugar; 3 or 4 spoonfuls of shaved ice; 1 wine-glass of whiskey; 1 bottle of plain soda.

Stir up well with a spoon, remove the ice, if cracked, and serve.

BOWL OF EGG NOGG FOR A PARTY.

For a three-gallon bowl mix as follows: $2\frac{1}{2}$ lbs. powdered sugar; 20 fresh

eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs to the sugar, and dissolve by stirring well together. Two quarts of good old brandy; 1½ pints of Jamaica rum; 2 gallons of good rich milk.

Mix the ingredients well and stir continually while pouring in the milk to prevent it from curdling; then beat the whites of the eggs to a stiff froth and put this on top; then fill a bar glass with a ladle, put some of the egg froth on top, grate a little nutmeg over it and serve.

CHAMPAGNE VELVET.

(Use large-sized goblet.)

For this drink a bottle of champagne and a bottle of porter must be used. Fill the glass half full with porter, the balance with champagne.

Stir up with a spoon slowly, and you have what is called Champagne Velvet.

APPLE TODDY.

(Use medium bar glass.)

One large teaspoonful of fine white or powdered sugar dissolved in a little boiling hot water; 1 wine-glass of apple jack; ½ of a baked apple.

Fill the glass two-thirds full of boiling water, stir up and grate a little nutmeg on top. Serve with a spoon.

WHISKEY AND CIDER.

(Use large whiskey glass.)

Hand the bottle of whiskey to the customer to help himself; fill up the glass with good apple cider, stir well with a spoon and serve, and you will have a very nice drink.

BRACE UP SARATOGA.

(Use large bar glass.)

One tablespoonful of fine white sugar; 2 or 3 dashes of Boker's or Angostura bitters; 3 or 4 dashes of lime juice; 2 dashes of Absinthe; 1 fresh egg; 1 wine-glass of brandy; 2 small lumps of ice.

Shake thoroughly, strain into another glass and fill with seltzer water.

AGLER'S PUNCH.

One fresh egg; 1 dash raspberry syrup; 1 tablespoonful sugar.

Fill glass with milk, shake well; strain in fizz glass; grate nutmeg on top.

HOOSIAC TUNNEL COCKTAIL.

Squeeze ½ lemon; 1 tablespoonful sugar; 1 dash orange bitters; 1 dash cream; 1 jigger Plymouth gin.

Shake well and strain in star wine-glass. Grate nutmeg on top.

DIARRHOEA CURE.

(Use whiskey glass.)

Pony peach brandy; pony blackberry

brandy; 1 dash Jamaica ginger; good shake of nutmeg.

BEEF TEA.

(Use small bar glass.)

One-fourth teaspoonful of the best beef extract; fill the glass with hot water; stir up well with a spoon, place pepper, salt and celery salt handy, and if customer should require it, put in a small pony of sherry wine or brandy.

BRACE UP.

(Use large bar glass.)

One tablespoonful of powdered sugar; 2 or 3 dashes of bitters, Angostura or Boker's; 2 or 3 dashes of lemon juice; 1 dash of lime juice; 2 dashes of Anisette; 1 fresh egg; ¾ glass of brandy; ½ glass of shaved ice.

Shake this up thoroughly in a shaker, strain it into a large glass, and fill with Seltzer or Apollinaris water and serve.

SANTA CRUZ SOUR.

(Use small bar glass.)

One large teaspoonful of powdered white sugar dissolved in a little Apollinaris or Seltzer water; 3 dashes of lemon juice; 1 wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret wine-glass, ornament with oranges and berries in season.

CLARET CUP FOR A PARTY.

(Use a hawl for mixing.)

Ten to 12 pieces of lump sugar; 1 bottle of Apollinaris or Seltzer water; 2 lemons, 2 oranges and ½ pineapple, cut in slices; 2 wine-glasses of Maraschino.

Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add: 4 bottles fine claret; 1 bottle of champagne, or any other sparkling wine.

Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.

BOTTLED VELVET.

(Use a punch bowl.)

One qt. bottle of Moselle; ½ pt. of sherry wine; 2 tablespoonfuls of powdered sugar; 1 lemon; 1 sprig of ver-bena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients, strain and ice.

BALAKLAVA NECTAR.

(For a party of 10 or 12.)

Thinly peel the rind of ½ lemon, shred it fine, and put it in a punch bowl, add 4 tablespoonfuls of crushed

or powdered sugar and the juice of 1 lemon; 1 gill of Maraschino; 2 bottles of soda; 2 bottles of claret wine; 2 bottles of champagne.

Stir well together and dress the top with fruit in season.

BISHOP A LA PRUSSE.

One bottle of claret; $\frac{1}{2}$ lb. of pounded loaf or granulated sugar; 5 good sized bitter oranges.

Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with the sugar; adding 3 glasses of the claret, cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the claret; add the strained juice, and serve warm in glasses. Port wine is often substituted for claret.

CURACOA.

Six oz. of very thin orange peel; 1 pt. of whiskey; 1 pt. of clarified syrup; 1 drachm powdered alum; 1 drachm Carbonate of potash.

Place the orange peel in a bottle, which will hold a quart with the whiskey; cork tightly and let the contents remain for 12 days, shake the bottle frequently. Then strain out the peel, add the syrup; shake well, and let it stand for 3 days. Take out a teacupful into a mortar, and beat up with the alum and potash; when well mixed, pour it back into the bottle, and let it remain for a week. The Curacoa will then be perfectly clear.

FRAPPED CAFE ROYAL.

It consists of $\frac{3}{4}$ of black coffee and $\frac{1}{4}$ brandy, frapped in a cooler, and drank while the mixture is yet in a semi-frozen state. It is very potent.

MANHATTAN OYSTER COCKTAIL.

Strain $\frac{1}{2}$ lemon into a large goblet; 1 or 2 dashes Tobasco sauce; 1 teaspoonful of pepper sauce; a trace of vinegar; a pinch of salt; a little red pepper; a slightly larger quantity of white pepper.

This entire array forms but the seasoning for the liquor of half a dozen freshly opened, succulent Blue-Point oysters, which is next added to the contents of the glass, and completes the cocktail.

TOASTS FOR ALL OCCASIONS

To our absent friends—Although out of sight, we recognize them with our glasses.

Woman—She needs no eulogy—she speaks for herself.

Woman—The fairest work of the great Author; the edition is large and no man should be without a copy.

May the sunshine of plenty dispel the clouds of care.

May we be wiser today than we were yesterday, and tomorrow than we are today.

May those who are discontented with their own country leave their country for their country's good.

The good die young—Here's hoping that you may live to a ripe old age.

If you leave a kiss within the glass I'll not ask for wine.

Champagne for our real friends and real pain for our sham friends.

Home—The place you are treated best and grumble most.

Drink no longer water, but use a little wine for the stomach's sake.

In climbing the hill of prosperity may you never meet a friend.

May the hinges of friendship never grow rusty.

Our Country—May she always be in the right; but our country, right or wrong.—Decatur.

May we have more friends and need them less and less.

The Americans' triumvirate—love, honor and liberty.

Let us have wine and women, mirth and laughter.

We will not ask her name.—Byron.
Chess-like, a successful courtship ends by mating.

Here's to our wives and sweethearts; may they never meet.

In poker, like a glass of beer, you draw to fill.

May we always have a head to earn and a heart to spend.

May we never crack a joke or break a reputation.

May the devil cut the toes of all our foes, that we may know them by their limping.

May foreign fashions never corrupt American manners.

Here's to Love, the only fire against which there is no insurance.

Our Country—May there be no North, no South, no East, no West, but only one broad, beautiful, united, glorious land.

Where's the coward who would not dare to fight for such a land—Our Country!

Here's to the health of everybody, lest somebody should feel himself slighted.

May we either say nothing of the absent, or speak of them like a friend.

The first duty of bachelors—to ring the city belles.

May good fortune follow you all your days (and never catch up with you).

The grace that every man desires—the good graces of woman.

May the barque of friendship never founder in the well of deception.

May we have the wit to discover what is true and practice what is good.

Here's to one another and one other whoever he or she may be.

May true love always gain its object.

May those who are single get wives to their mind;

And those who are married true happiness find.

May the chicken never be hatched that will scratch on your grave.

May the sons of freedom increase and multiply.

May friendship propose the toast, and sincerity drink it.

May we never make a sword of our tongues to wound the reputation of others.

May your wine add wings to old time, but not make us insensible of his flight.

May the best day we have seen be the worst that is to come.

May we always mingle in the friendly bowl,

The feast of reason and the flow of soul.

Fill the bumper fair!

Every drop we sprinkle

O'er the brow of Care

Smooths away a wrinkle.

While we live let us live in clover,

For when we're dead we're dead all over.

May we never give way to melancholy, but always be merry in the right place.

May we ever be able to serve a friend and noble enough to conceal it.

Wit—a very cheap commodity when uttered at the expense of good breeding and good sense.

Here's to you—may you always be good, but not too good.

To the lady we love and the friend we trust.

Here's to the American Eagle—the liberty bird that permits no liberties.

The man we love—he who thinks most good and speaks less ill of his neighbor.

May we never murmur without cause, and never have cause to murmur.

Here's to the merry old world
And the days—be they bright or blue—

Here's to the Fates, let them bring what they may—

But the best of them—that's you!

Here's a toast to all who are here,

No matter where you're from;

May the best days you have seen

Be worse than your worst to come.

I drink it as the fates ordain it,

Come, fill it, and have one with rhymes;

Fill up the lonely glass, and drain it
In memory of dear old times.

Happy are we met,

Happy have we been,

Happy may we part,

And happy meet again.

May Dame Fortune ever smile on you; but never her daughter—Miss Fortune.

Come, come, good wine is a good familiar creature, if it be well used.

Here's to the girls of the American shore,

I love but one, I love no more;

Since she's not here to drink her part,

I drink her share with all my heart.

The land we live in—let him who doesn't like it leave it.

Industry—the right hand of fortune, the grave of care and, the cradle of content.

May we kiss whom we please,

And please whom we kiss.

Merit to gain a heart, and sense to keep it.

Money to him that has the spirit to use it.

More friends and less need of them.

May those who deceive us, be always deceived.

May the sword of justice be swayed by the hand of mercy.

May the brow of the brave never want a wreath.

May we be slaves to nothing but our duty, and friends to nothing but real merit.

May he that turns his back on his friend, fall into the hands of his enemy.

May honor be the commander when love takes the field.

May reason guide the helm when passion blows the gale.

May those who would enslave become slaves themselves.

May genius and merit never want a friend.

May the road to happiness be lighted by virtue.

THE END



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What Makes It Crawl?

Acts and behaves almost like the real thing.

Climbs up side of a glass and scampers out. Runs from one hand into the other. Turns around. goes up your sleeve or climbs out of lining of your silk hat, yet there seems nothing to make it go or make it climb. No motor. No rubber bands.
No. 3401. Price Postpaid... 15c

WALTZING MICE

Specially trained mice which spin around at great speed. Bred from imported mice. Shipped by Express. Not Prepaid.
No. D7853. Per Pair..... \$2.75

Address All Orders To

JOHNSON SMITH & COMPANY
DETROIT, MICHIGAN

THREE SHELL GAME



Where Is The Pea?

The old shell game. An old one that is always new. You can make the pea appear underneath any shell you wish, and no matter what shell is picked by a spectator he is shown to be always wrong. Watch them sit up and take notice when the little pea moves mysteriously from one shell to the other. **NOTE:** This trick is sold for entertainment purposes only. Complete with directions. No. 2936. Three Shell Game. Price... **35c**

Ribbon Factory From The Mouth Trick



Draw yard after yard of various colored ribbon from an apparently inexhaustible supply from your mouth. You can fill a large basket full of the ribbon or cover practically the entire floor with no discomfort to your friends. No. 3202. Price..... **10c**



INVISIBLE TRICK CIGARET MAKER

Cigaret from nothing? Impossible? Get this trick and your audience will think it possible. Simple. Full directions included. No. 3632. Price **59c**

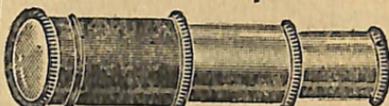


Does It Make Cigarets out of Nothing?



POCKET TELESCOPE

Handy Pocket Telescope for Spotting Airplanes, Getting a "Close Up" View At Out-of-Doors or At Sport Events!



5 Inches Long When Open

Over 1-inch Diameter—Large Lenses

We think it's quite a classy looking pocket telescope, nickel plated metal drawers. Most people buy a telescope to make objects appear closer, but did you know that by looking through it the opposite way, that is through the objective lens, it has the opposite effect? Measures 2 1/4 inches closed—5 inches long when fully extended. No. 6731. POCKET TELESCOPE. Price..... **29c**

Sure-Win Dice

For magic, trick and fun purposes. **WIN EM ALL!** Set of fair or regular dice, plus dice of other combinations. Substitution can be done easily. Transparent red. Full 5-8 in. No. 8152. 4 Dice Combination. (Win all!) 2 regular dice, 1 dice all 5's; 1 dice four 2's and two 6's. Per Set..... **75c**
No. 8150. 5 Dice. 2 regular; 2 with two 1's, 3's and 6's; 1 with two 2's, 4's and 5's. Set **75c**



10 in Set

10 Comic Motto Cards



No. 2030. Price Per Set... **10c**

Acquaintance Cards



Get acquainted with the girls quickly—no introductions needed. These humorous, fancy cards start you out with a bang. Each has a comical introduction or verse. If one doesn't work, the next one should. Snappy, yet good humored. No. 2072. Complete Set **10c**

Identification Cards

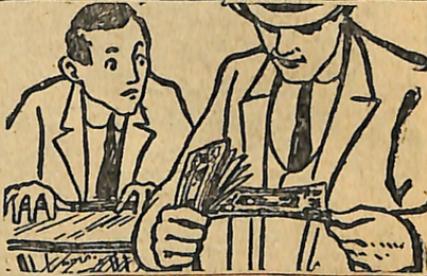
Fool your friends with these cards—they look so real. Fit billfold or pocket. Hand-somely printed in two colors. No. 2511. Press Card. Price... **10c**
No. 2512. Physician Card. Price **10c**
No. 2513. Photographer Card... **10c**
No. 2514. Joke Police Card... **10c**
No. 2515. Detective Card. Price **10c**
No. 2516. Sheriff Card. Price... **10c**
No. 2519. Driver's License... **10c**
No. 2507. Beauty Judge Card... **10c**



Phoney Stage Money

Get a Roll of These Bills

With a bunch of these bills, it is easy for a person of limited means to appear prosperous. By flashing a roll of these bills at the proper time, and peeling off a genuine bill or two from the outside roll the effect created will be found to be all that can be desired. The bills are on good paper and are same size as the regular bills. These bills are frequently used at fairs, carnivals, bazaars and other functions. We have them in the following denominations: ONES, FIVES, TENS, TWENTIES, FIFTIES, ONE HUNDRED AND ONE THOUSAND. 50 cents for 120 bills, or \$3.50 per 1,000 bills postpaid to any address. No. 2978. STAGE MONEY. 40 Bills for... **20c**



Marriage License & Fun Certificates

Large, Colorful Certificates for Framing

Attractive Fun Certificates printed on high grade paper to make them look "official" and suitable for framing. Printed in several colors. Order by number. 10c each or 3 for 25c.

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| 2781. PILOT'S LICENSE. Price Only 10c | 2781. DIVORCE CERTIFICATE. Price... 10c |
| 2784. BOOTLEGGERS' DIPLOMA. Price Only... 10c | 2785. GOSSIPER'S CERTIFICATE. Price... 10c |



Boys! Boys! Boys! Learn Ventriloquism and Apparently

THROW YOUR VOICE

Into a trunk, under the bed, under a table, back of the door, into a desk at school, or anywhere. You get lots of fun fooling the teacher, policeman, peddlers, and surprise and fool all your friends besides.

THE VENTRILO



is a little instrument that fits in the mouth out of sight. Cannot be detected. It is used in connection with the above, and with the aid of this wonderful **DOUBLE THROAT** or **VENTRILO**, you can imitate many kinds of birds, animals, etc. Remember you get everything for only ten cents—the book which gives you instructions on how to become a Ventriloquist and the Double Throat or Ventrilo, besides.

No. 3461. PRICE OF COMPLETE OUTFIT, ONLY..... 10c



Los Angeles, California

COMMISHAL NESHIHAL TROST VIT SAVINKS BANK

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Naughty "Nudies" Transfers

Can Be Applied to Any Glass

From the outside of glass you see a beautiful girl in modestly dressed. Turn it around and look thru the glass and oh! what a difference. Her innocence disappears and she is revealed in nature's own. Apply to any glass.

No. 6764. Price for 1 Transfer.... 10c
3 for 25c. Complete Set of 8 different 59c.



10c

MYSTIC GLASSES

One High-Ball Makes Girls Undress & Dress Before You

Pour a cold drink into MYSTIC GLASSES and be amazed at what happens on the outside of the glass! Gradually off comes their clothing—revealing themselves in "nature's own." You actually see them in the process of disrobing! Once cooled off, the girls dress again. It seems marvellous! Folks gape and wonder at the transformation that appears. Yet MYSTIC GLASSES should offend no one.

No. 6794. SET OF 6 GLASSES. Postpaid \$1.98



JEWISH CHECKS

Have some fun "passing" one of these checks! Each one is humorously printed with comical wording on it. Drawn on the "Commishal Neshihal Trost vit Savinks Bank, Los Angeles, California. Such a Bank! You can fill it in and pass it on.

No. 2822. Price Per Package..... 10c

Cigarette Stinkers

These Cigarette Stinkers can be placed in any cigarette so they will not be noticed. Yet when the victim lights up and takes a few puffs, the cigarette throws off an awful "stink." A good one for smokers.

No. 6243. 6 Stinkers for... 12c

Add State & Federal Taxes. Avoid Delay in Filing Your Order. Thank You.

Perfume Balls

Here is what many women have been waiting for—perfume balls with a delightful odor. Helps remove bad odors and replaces them with flowery fragrance. Powerful and lasting. Perfumes clothes and helps keep out moths. Also used to scent handkerchiefs and stationery. Fine for musty closets and bathrooms. Lovely fragrant flowery odor. Made in the following odors: Lavender, Cedar, Verbena, Rose, Carnation and Lilac. State choice.

No. 4061. Price Per Box.... 35c

Picture Transfer Paper

Place over newspaper, either on picture, comic strip or ordinary printing. Rub back of paper for a few seconds and remove the paper. You obtain a good reproduction of illustration. Copy in exactly same colors as original. If you desire to make a copy of your favorite comic cartoon or newspaper photo, you just place transfer over paper, rub it for a few seconds, then remove it; that is all there is to it. Transfers graphs, maps, etc.—any printing. 35 sheets, box.

No. 2523. Price Postpaid... 15c

Weather Cottage

FORECASTS THE WEATHER. Nothing new but the low price about these weather cottages. The movements of the man and woman indicate the weather. Scientifically controls movements of the figures. Amusing and fascinating to watch—scientifically correct. Well built, with thermometer on front of cottage.

No. 6531. Price Postpaid... 79c

Radio Diagrams 10c

(Add 1c Postage for Each Diagram)

No. B104. How to Make the Improved 3-Tube Doerle Set for Battery Operation. Full details. Drawings, hookups, etc. Price 10c

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No. B129. How to Build the One-Dollar Radio. Impossible though it sounds, for one dollar you can build a radio set. Price.... 10c

How to Build Radio Controlled Model Boat and Plane

Build a radio controlled model boat or airplane. For years radio engineers in the war department of various governments have worked secretly trying to perfect a mechanism which could sea and at last they have done it. Complete details are given in diagrams illustrating everything. Used wherever radio control is desired.

No. 1995. Price Postpaid... 25c

They Dance and Jump Performing Coons

These lively "Gullud Coons" are exceedingly popular wherever introduced, both with young and old. They can be made to dance to music or perform various gyrations and movements while the operator may be some distance away. Easy to operate.

No. 3431. Price Postpaid... 10c

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A Few PUZZLES and TRICKS from our BIG CATALOG

Hat and Dice Trick

Does the Dice Pass Through Solid Matter?



Show your friends an empty box and place it on the table, cover with hat, and command dice to appear. When you remove hat and lift box, there is the dice. You can now make the dice pass from hat to box, etc. Reverse the hat and the dice rolls out and at the same time you exhibit the empty box! Easy to perform. Complete apparatus. No. 3194. Price Postpaid... 25c

★ "DIRTY" SOAP ★



Exact duplicate of an ordinary piece of soap; but contains a chemical that acts like a dye when in contact with water. No. 2198. 15c



Smoke From Your Fingers

Amusing! Amazing!

Hundreds of Magic or Joke uses. Combine with Cigaret or Match Tricks. Amaze and Amuse your Pals in the Schoolroom.

Sensational climax to your magic performance! Or, a handy trick you can do at anytime. Show your hands to be empty, then reach out into the air and as you do so, smoke rises from your fingers. Repeat over and over again. Harmless. No sleight of hand; no gimmicks to manipulate. Nothing is lit or burned. Special invisible paste spreads on fingers. No. 3116. Per Tube, Postpaid 35c



Magic Billiard Balls

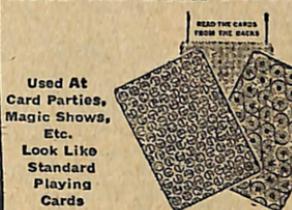
The magician commences with one ball which can be freely examined by anyone in the audience. Beginning with this one ball, he can, at will, make another appear and continue doing so until he has a full set of four balls. They can be made to disappear one after the other until the single ball remains. No. 3136. Small Size. Price 30c
No. 3137. Large Size. Price 50c



Snapping Gum

This is an imitation package of the well-known Spearmint Chewing Gum. A secret snapping mechanism comes into action when the wrapper attempts to take a stick of the gum. A sharp snap on the fingers is the result. Various popular gum wrappers on package. No. 2963. Price Postpaid... 15c

Read-the-Back Cards



Used At Card Parties, Magic Shows, Etc. Look Like Standard Playing Cards

Read the face values of these cards instantly from the back! Although in appearance these cards resemble a standard, well finished deck of playing cards, designs on back are made so that you can immediately read the face values. Can be read while being dealt, etc. Good for magic purposes, jokes, poker, winning at bridge, etc. No. 3122. Price Postpaid \$1.50

Enchanted Bottle

A mysterious little bottle that will not lie down for anyone not in the secret. Not new, but a novelty that sells every month in the year. A curious little vest pocket trick that will baffle many persons. Why not have one in your pocket! No. 3041. Price... 10c



Glass Piggy Bank

See what you save. It's fun to watch the coins stack up! Slot in top for inserting coins. About 4-in. long. Stands on table, etc. No. 2529. Price Postpaid... 20c



Glass Liberty Bell Bank

Makes an attractive desk novelty and bank. Shaped in form of Liberty Bell with moulded glass wording on side. Slot in top for depositing coins. 4-in. high. No. 2530. Price Postpaid... 25c



The Magic Vanisher

With the aid of this vanisher it is possible to make small articles such as handkerchiefs, paper money, etc., apparently disappear into the air. Looks very effective. Done with the sleeves rolled up. Vanisher is an exact duplicate of the attachment used by professional magicians. We guarantee that any one can do it the first time it's tried. No. 3193. Price Postpaid... 25c

★ Im. Gold Teeth ★



Wear these sparkling imitation gold teeth! These imitation gold crowns fit over your regular teeth and look like real gold fillings. Can be slipped on and off in a moment. Surprise your friends. No. 2189. Price... 6c
3 for 15c postpaid



Three Easy Magic Tricks

Magic Cards

With these cards you can perform some of the most wonderful illusions. You can change suits to deuces, blacks to reds, etc. The transformations are truly wonderful. The various tricks that can be performed with these wonderful cards are so simple anyone can do them. No. 3117. Magic Trick Cards. Price Postpaid... 10c



Magic Ball & Vase Trick

The performer shows a vase, containing a solid ball, that he takes out of the vase and places in his pocket, exhibiting the empty vase to the audience. He then places the cover on the vase and commands the ball to pass from his pocket and appear in the vase, and upon raising the cover the ball is found to be there. No. 3142. Magic Ball and Vase 15c

Mystify Your Friends



Cigaret Thru Hanky

Borrow handkerchief and cigarette. Now push a lighted cigarette into the handkerchief. Shake handkerchief out. Handkerchief is undamaged and cigarette has disappeared. Easy to perform—no practice. One of the most baffling and amusing tricks discovered. Carry it in your pocket. No. 3139. Price Postpaid... 50c

HINDOO TRICK CARDS

The Cards Change No Less Than Five Times
Anyone can do it. Almost defies detection

You show five cards, consisting of the four Eights and one Deuce. Discard the Deuce, you have four Eights. Now pick up the fifth card, throw down another one, breathe on them, and they change to all Deuces. Go through the same procedure and they change once more; this time they are all red cards. Yet again they change into all black cards, winding up the trick by changing them back again into eights as they were.



No. 3117. Price... **10c**

MAGICIAN'S CABINET

A Whole Evening's Fun

Enough apparatus and tricks for a complete evening's entertainment! The Conjuror's Cabinet should make you the cleverest fellow in your neighborhood. Contains ten first-class tricks, including Magic Ball & Vase Trick (wooden ball disappears from vase and is found in someone's pocket); Hindoo Card Trick (the cards change five times); Disappearing Coin Box; Glass Goblet Trick (coin vanishes from a glass of water without a drop being touched); Ribbon Factory From Mouth (you take out almost yards of ribbon from your mouth); Disappearing Handkerchief; Wizard's Ring Coin Trick; Enchanted Bottle; Hat and Dice Trick; Phantom Card Trick; plus a valuable book giving 25 tricks using little apparatus.



No. 3141. Price Postpaid... **\$1.25**

(HANDKERCHIEFS NOT SUPPLIED)

THE MARVELOUS MEPHISTO CHANGING CARDS



Four
Threes
Change



Four
Aces
Change



This is a novel and easy parlor trick. The performer shows the four Threes and by simply breathing on them he changes them into four Aces. At command, the four Aces disappear completely from the cards, leaving all four of them perfectly blank. No. 3108. Price Postpaid... **15c**

BEAN TO IT'S ALL WET!

WATER A CLEVER TRICK WITH A LITTLE PEA

"You're All Wet!" Here's a trick that starts out as a magical stunt and ends up with a big laugh. Tell your audience that you are going to change a big bean into a little pea. Drop bean into the tube and the victim watches you very closely. "Presto!" you pour into his hand a small tube of water. Also use ink, perfume, etc. No practise; no sleight of hand.

No. 3159. Price Postpaid... 35c



COLOR Corrected For SHARP CRISP IMAGES Without Blurr or Fuzzy Edges.

SENIOR 5-Power Telescope \$1.50

Made in U.S.A.



All American Made Precision Telescope. Ideal for outdoor sports, scouting, hunting, camping, touring, observation, etc. Superb craftsmanship and optically ground, color corrected lenses are actually more effective than some telescopes of considerably higher power. Keen, sharp image enables you to see detail of subject you are studying with amazing clearness. No blurry or fuzzy edges. All brass construction. Draw tubes have highly polished nickel finish. Adjust smoothly and evenly. Ebony finished eye cup and ferrules. Length closed, 4-in. Open, 8-in. Diameter, 1 1/4-in. Weight, 3 ounces.

No. 672AG. Senior 5-Power Telescope... \$1.50

European Sensation!



Amazing Magic Box

Instantly Produces Marked Coin

Borrow a coin marked in such a way that assistant will be certain to recognize it again. Taking the coin, you place your hand in your coat pocket and instantly produce a army bound box. Taking the bands off the outside, your assistant opens the lid and finds a matchbox, which is also firmly bound. Ditching this, and inside the matchbox is a small bag, which has a rubber band firmly securing the neck. Inside the bag will be found the coin he had previously marked. Full directions included.

No. 3175. Magic Box Trick. Price Postpaid... 35c



Darn Fool Comic Ditties and Songs

Treasure chest of comic songs. Crammed with hilariously funny songs that make good singing either at clubs, camp, to your girl or even alone in the bath tub. Many of them are original but some are comic words to popular tunes. Also has piano, guitar, ukulele, ocarino, etc. music. On every page are several comic cartoons. Includes: Fireman's Job, Broken-hearted Milkman, The History Lesson, Limericks, Radio Grooner, See Your Dentist Twice a Year, Professor Buss, We're Lost the Maiden Shouted, Words of Wisdom, Uts-nay oo-tay ou-yay, etc. 28 songs. 4 color cover. No. 1282. Price Postpaid **15c**



Piano Tricks & Novelties

Great new book of stunts to do on piano. Imitate bag pipes, banjo drum, chimes music box, train, hill billy, clock, fire bell, breaks and endings, steel guitar, etc., etc. 44 different novelty effects. Amaze your friends. 48-page book of music. 6 - color cover. No. 1283. Price Postpaid **15c**



Shocking Mike

Tell your friend to press the button and speak into mike—then hear his voice! He gets an "electrifying shock" that makes him shout! YELL!
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PICTURE OF THE NAKED TRUTH



Naked Truth

You won't need to incur whether anyone would like to see the remainder of the hidden figure. The victim slides out the picture, and you have a real good laugh as he interests nicely stung. Everyone is interested and all get caught.
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SALES TAX EXTRA. If your State has a SALES or USE TAX, the amount of said tax must be added to your remittance.

★ FAN DANCER ★

Who will forget the famous FAN DANCER at the world's Fair? Here it is humorously, cleanly presented in vest pocket form. 2x3 inches. Spicy, pungent entertainment. No. 1659. Price... **15c**

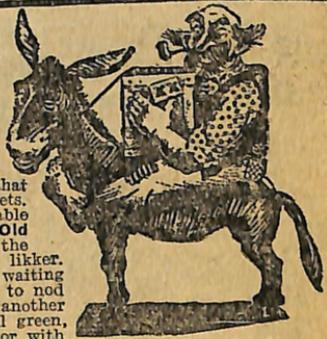


False Mustache

Here you are boys! Just the thing for a little harmless masquerading for theatricals, minstrel shows, etc. Changes appearance almost beyond recognition. Keep it around and have some fun.
No. 4376. Price Postpaid... **10c**

"Jackass" Cigaret Dispenser

A Nod of the Head and Out Comes a Cigaret!
The latest LAUGH PRODUCER! A nod of the head and out comes a cigarette... under the tall! In appearance it is a novel cigarette holder that is easily loaded with 20 cigarettes. Wood construction with movable head and tail. Design shows Old Hill Billy Mose sitting on the Jackass with a case of corn likker. Donkey stands upright in base waiting (almost begging) for someone to nod his head so that he can deliver another cigarette. The base is a colorful green. Jackass is in natural wood color with black and yellow markings. A suitable novelty for a man's office or den. Gets your party off to a flying start! Over 7 1/2 inches high. Each in box.
No. 6239. Jackass Cigaret Dispenser. Price Postpaid... **69c**



Elec-Trick Push Button Joke

Place this little contrivance anywhere it will be noticed—in the lapel of your coat or vest if you choose. It gives a smart "shock" as soon as the button is pressed.
No. 2062. Price Postpaid... **25c**



Cigarette Loads

Insert in cigars and cigarettes to make them explosive. They are chemically treated and after the cigar or cigarette is alight for a short time, it goes off with a loud bang to the profound astonishment of the smoker. There are 10 in each package.
No. 2265. Package... **15c**



Sparkling Matches

Regular book matches—the ten front ones sparkle after being lit—the ten back ones just light. They will fool even the most ones, especially if they see you take one from the same package and lit it first.
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3 for 40c



Explosive Matches

The back row has the regular matches; the front row are the exploding kind. You take a match from the back row which gives a light in the regular way and hand it to your fellow smoker who gets a big surprise as the match from the front explodes.
No. 2770. Each Book **15c**



Snake Matches

Front row is Snake Matches, which grow into long snakes when lit. Grows while match burns. Back row regular matches. Shock your friend! He selects snake matches. You take the real ones! Fool 'em all!
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LEARN SELF DEFENSE -- DON'T GET BULLIED!

LEARN JIU-JITSU And Protect Yourself Without Weapons

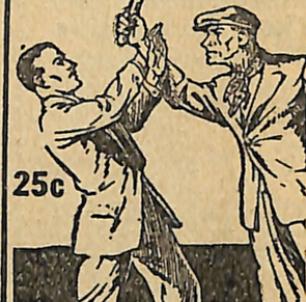
Gives Nerve Pinches On Which Slight Pressure Subdues Victim - Used By G-Men



25c

DON'T BE BULLIED. Learn to protect yourself with nature's weapons by following this science. Jiu-Jitsu is believed by many to be the BEST science of self defense ever invented. Jiu-Jitsu, meaning "muscle-breaking," is the Japanese method of physical training and has been practised for three thousand years. It has long been considered as one of the most wonderful systems, giving power over an adversary that often counts for more than strength. Used by **POLICE** and **G-MEN**. It is said that anyone well trained in Jiu-Jitsu can defeat the fistic expert at all points. Learn Jiu-Jitsu in the privacy of your own home. Contents include: Wrist Lock; Arm and Collar Hold with Outside Stroke; Arm Hold, Half-Nelson and Cross Buttock; Arm Hold, Half-Nelson and Knee Stroke; Arm and Collar Hold and Leg Stroke; Head Twist, Arm and Collar Hold Across Neck; Head Hold; Arm and Head Hold; Arm and Collar and Leg Lock; Thumb Twist; Collar Hold By Which a Man Could Readily Be Strangled; Simple Arm Twist; List of Nerve Pinches, etc. **No. 1266. BOOK ON JIU-JITSU. Price Postpaid..... 25c**

FIFTY TRICKS OF SELF DEFENSE
Easy To Apply!



25c

Defend Yourself!

Every man should be capable of defending himself against ruffians should the necessity arise. This book contains over 50 effective tricks of self-defense and simple means of disarming an assailant, either with bare hands or with implements of wood and metal. A walking-stick, or an umbrella, for example, is familiar enough to everyone, but their effective use offensively or defensively are comparatively unknown. 50 simple tricks, many of which you probably have never even heard of, any one of which should prove extremely effective in physical combat, even against a more powerful or armed assailant. Ladies, especially, are advised to learn these methods as a means of protection. **No. 1265. Price Postpaid. 25c**

Science of Ju-Jitsu Jap Combat Tricks
Used by Police

INCLUDING ILLUSTRATIONS OF VITAL NERVE CENTERS

Many different methods of attack and defense, etc., are given, illustrated with specially drawn diagrams so you can hardly fail to understand them. The book deals fully with breakfalls, trips and throws, ground kicks, wrist lock, "snake-hand" trick, body hold under arms, arm press, defense against revolvers, defense for strangling, knee and ankle throw, straight and reverse armlocks, "the scissors," the splits, head lock and kidney squeeze, holding a man down, the kick at stomach, the body lever, double knee throw, defense against stick, attack, defense against knife, armip leg lock, one hand grip on throat, knee kick and angle leg defense, etc. **No. 1264. Price Postpaid... 30c**



ART OF SPARRING AND BOXING



One!



Two!

This book explains the famous Knockout Blows with a Single Punch. Explains how to lead, break ground, counter, draw, stop, "fake," sparring, deception, etc. 51 clear illustrations with complete explanations explaining the punches involved. Sensible rules to follow for boxing in the ring. Tournament rules. Counters. Double lead. Cross punches. Right and left upper cut. Kidney punch. Side step. Haymaker. Guard. Retreat. Feints. Dodges. Maneuvering. Chopper. Training. Slugging vs. fighting. Sizing up opponent. Finding his weak spots, etc., etc. In most cases, skill counts for more than size. **No. 1941. Price Postpaid... 10c**

HOW TO BOX

Develop Your Muscles Become Alert and Active



Tells how to box, how to hit and hit hard, how to stop quickly and easily, how "to get away," etc., etc. Explains the knockout points of the body. Diagrams show lessons from the top and the exact movements of the arms both in striking blows and in defense. A clear, easily understood, pictorial method of presenting boxing. Written in plain, simple, every-day language with many unusual diagrams. Numerous illustrations show the various attitudes for blow, feint, stop, dodge, "get away," etc. Learn the art of sparring and boxing, defend yourself, punish your attacker, etc. Also, explains different branches of GYMNASTICS, such as Balancing, Exercises with Furniture, Free Movements, Climbing, Leaping, Parallel Bars, the Giant Swides, Horizontal Bar, Wooden Horse, Vaulting and many others. For the boy or man who wants clear and concise instruction on these subjects we confidently recommend this book. **No. 1271. Price Postpaid... 25c**



Sweatshirt

Well made. Convenient to wear - tough to damage - give shirts and give you more wear and action. Silver gray color. Specify size. Size 26, 30 and 34. **No. 6375. Price... 89c**



HOW TO WRESTLE TO CHAMPIONSHIP HOLDS



This book should put you wise to many tricks and wrinkles of attack and defense, which, if studied and practiced should help to make you a first-class wrestler. With the knowledge contained in this book, a skilled man can often easily defeat a weaker, but a stronger but less scientific opponent. The book is written by an expert and contains the full instructions of a former champion wrestler. It tells how to trap a man immediately following your trial and, explains various Holds, Throws, Swing-overs, Grips, etc., including the Half Nelson, Grape Vine Hold, Head and Crotch Throw, Chancery and Swing Over, Waist Hold, Arm Hold and Back Kick, Crotch Bar, the "Balky" or Head Throw, the Double Bridge, etc., etc. Contains nearly fifty illustrations. Some of these holds have won wrestling championships again and again. Learn them easy, modern way! **No. 1267. HOW TO WRESTLE. Price Postpaid Only..... 25c**

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Tango
Rhumba
Waltzes
Fox Trot
The Carlo
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The Kiss Dance
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Above Dances In
"Art of Dancing"
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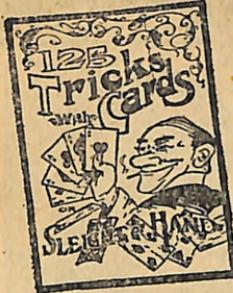
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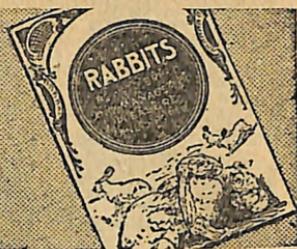
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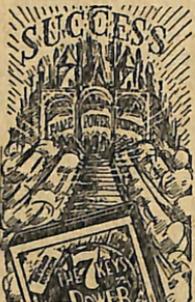
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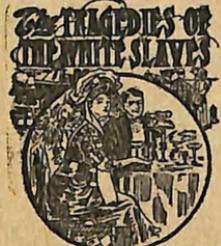
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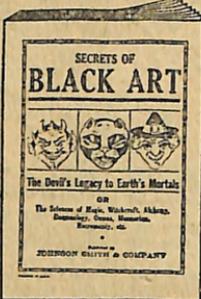
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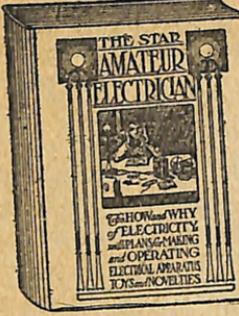
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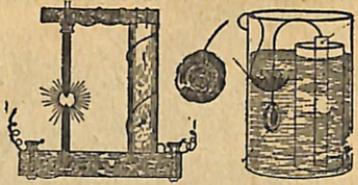


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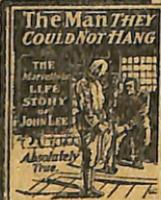
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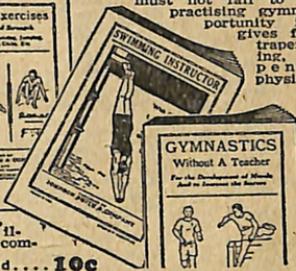


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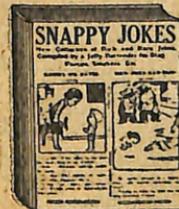


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V404. Barcarolle (From "Tales of Hoffman").
V216. Beautiful Blue Danube.
V1171. Beautiful Dreamer.
V405. Believe Me If All Those Endearin' Youngs Chins.
V406. Bicycle Built for 2.
V225. Big Rock Candy Mountain.
V1186. Bill Bailey, Won't You Please Come Home.
V407. Billy Boy.
V408. Birmingham Jail.
V409. The Bowery.
V410. Bright Mohawk.
V1119. Bringin' in the Sheaves.
V412. Brocho Buster.
V4122. Bronk That Wouldn't Bust.
V428. Buffalo Gals.
V228. Bury Me Out on the Prairie.
V413. By the Silvery Rio Grande.
V1125. Calvary.
V1233. Carnival of Venice.
V204. Carriena.
V203. Carry Me Back to Old Virginia.
V414. Child's Dreams.
V1106. Church in Wildwood.
V227. Cielito Lindo.
V1268. Clementine.
V205. Ciribiribin (Neapolitan Love Song).
V1237. Clarinet Polka.
V222. Climbing Up the Golden Stairs.
V301. Come Back to Erin.
V1209. Come Thro' the Bye Bye Gate.
V417. Cowboy at Church.
V417. Cowboy Jack.
V1144. Cowboy a Heaven.
V205. Cowboy's Meditation.
V466. Cowboy Yodel.
V467. Crime I Didn't Do.
V228. Dark Eyes.
V1210. Darling Nellie Gray.
V1145. Dear Old Western Girls.
V1222. Campmetn Races.
V1242. Daisies Won't Tell.
V222. Deep River.
V206. Do the Think of Me at Home.
V1167. Down in Alabama.
V123. Down in a Coal Mine.
V1160. Down Went Montgomery.
V1238. Dreaming.
V1169. Drink to Me Only.
V420. Dying Cowboy.
V205. East Bound Train.
V206. El Choclo.
V255. Elezcie.
V113. El Lloron.
V1231. Emmettila.
V1201. Ernest's Lullaby.
V1283. Ephraim Dill.
V205. For He's a Jolly Good Fellow.
V222. 4,000 Years Ago.
V170. Famine and Johnny.
V466. Frankie and Johnny.
V1231. From Martha (Ah Pure).
V421. Funiculi-Funicula.
V468. Ganger's Warning.
V223. Give My Love to Nell.
V168. G's on Board.
V424. Go Down Moses.
V1103. God Be With You.
V205. Good-bye, Good-bye.
V425. Good-bye, My Lover.
V205. Good-bye.
V1135. Grandfather's Clock.
V1232. Gypsy Girl.
V231. Hallelujah I'm a Bum.
V232. Hand Me Down My Walking Cane.
V1113. Hark! The Herald Angels Sing.
V1114. He Leadeth Me.
V437. Heaven.
V428. Hell-Bound Train.
V1197. Hello Central, Give Me Heaven.
V1191. Here Comes the Bride.
V479. Hill Billy Wedding in June.
V1105. Holy, Holy.
V1149. Home in the West.
V233. Home on the Range.
V1151. How Can I Leave Thee?
V1198. How'd You Like to Be the Iceman?
V237. How Green Was My Valley.
V1176. I Am the Captain of the Pinafore.
V112. I Cannot Sing the Old Songs.
V430. I Dreamt I Dwelt in Marble Halls.
V1146. I Klah.
V234. I'd Like to be in Texas for the Roundup.
V1146. I Had but 50c.
V1128. I'll Sing Three Songs of Myself.
V235. I'll Take You Home Again Kathleen.
V1104. I Love to Tell the Story.
V1262. Il Bacio (The Kiss).
V1177. I am Called Little Blue Boy.
V1118. I'm a Pilgrim.
V488. I'm Getting a Moon's View of My World.
V482. I'm Oscar—I'm Pete.
V258. In Old Madrid.
V125. In the Evening by the Moonlight.
V219. In the Gloaming.
V437. I Been Working on the Railroad.
V432. I Wish I Was Singin' Asain.
V1166. Whistle and Wait for Katie.
V1219. Jeanie With the Light Brown Hair (I Dream of Jeanie).
V1115. Jerusalem, the Golden.
V1101. Jesus, Lover of My Soul.
V112. Jesus Loves Me.
V1124. Jingle Bells.
V259. Juanita (Spanish Air).
V1255. Just Because She's Got Those Goo Eyes.
V469. Just a Lonely Hobo.
V487. Just Come on Back My Tel.
V1120. Just Saw Me.
V433. Kathleen MacVornreen.
V480. Keep a Light in Your Window Tonight.
V1258. Kerry Dance.
V1259. Kiss Me Quick.
V1134. Kol Nidre.
V236. La Cucaracha.
V1202. La Campanita.
V214. La Golondrina.
V213. La Paloma.
V208. La Spagnola.
V1126. Lead Light.
V1250. Lam, Lam, Lam.
V434. Last Great Round Up.
V439. Last Rose of Summer.
V1240. Lead On, Lead On.
V1104. Let the Lower Lights Be Burning.
V435. Letter That Never Black.
V235. Letter That Never Black.
V215. Liebestraum.
V1150. Listen to the Mocking Bird.
V1240. Little Brown Jug.
V490. Little Girl Dressed in Blue.
V487. Little Home of Long Ago.
V238. Little Old Lor Cabin.
V26. Little Old Sad Shanty on the Claim.
V436. Little Old Sad Shanty on the Claim.
V221. Londonderry Air.
V477. Lonesome and Blue.
V1256. Lord's Prayer.
V1111. Lord is My Shepherd.
V1207. Loch Lomond.
V438. Lost Chord.
V1267. Love's Melody (Schubert's Famous Concerto in B flat minor).
V316. Love's Old Sweet Song.
V1143. Mama Don't Like Music.
V247. Man on the Flying Trapeze.
V440. Man Who Broke the Bank at Monte Carlo.
V1245. Mansion of Aching Hearts.
V1263. May Irwins Bully Song.
V441. May I Sleep in Your Barn Tonight Mister?
V1178. May My Burro.
V491. Mellow Mountain Moon.
V220. Melody in F.
V475. Memories That Make Me Cry.
V239. Merry Widow Waltz.
V470. Mississippi Valley Blues.
V1249. Molly Malone.
V205. Mother Pin A Rose on Me.
V1252. My Gal Is a High-born Lady.
V1268. My Concerto of Love.
V1163. My Bonnie.
V48. My Cross-Ed Gal.
V1139. My Old Arizona Home.
V1108. My Path Looks Up to Thee.
V217. My Heart at Thy Sweet Voice.
V442. My Horses Ain't Hungry.
V1225. My Old Kentucky Home.
V471. My Rocky Mountain Sweetheart.
V1120. My Sweetheart's the Man in the Moon.
V1112. Nearer, My God, to Thee.
V1195. Never Take the Horse-Shoe From Door.
V220. Nobody Knows the Trouble I've Seen.
V443. None but the Lonely Heart.
V48. No Need to Worry.
V1117. Now the Day is Over.
V1120. O Come, All Ye Faithful.
V1208. O Dear What Can I Get Myself?
V240. Oh, Dem Golden Slippers.
V444. Oh Marie, Oh Marie.
V1226. Oh Black Joe.
V216. O Sole Mio.
V448. Oh, Suzanna.
V1120. Oh, MacDonald Had a Farm.
V1131. Old Oaken Bucket.
V1120. Oh, Sweetly Solomn Thought.
V1193. Onward, Christian Soldiers.
V1122. Over the Hill to the Poorhouse.
V448. Pass Around the Bottle.
V1126. The Palms.
V449. Pear Bryan.
V1122. Pelly Welly Doodle.
V1202. Pop Goes de Weasel.
V1247. Pretty Girl Milking the Cow.
V241. Red River Valley.
V492. Rock Me to Sleep in Rocky Mount, Home.
V624. Rock of Ages.
V481. Rock of Ages.
V480. Rocked on the Cradle of the Jew.
V1129. Roll on, Silver Moon.
V205. Rose of Tralee.
V1189. A Rose With a Broken Stem.
V45. Row the Gambler.
V1153. Sailing.
V1130. Sally in Our Alley.
V26. See How the Mountain.
V1204. She is More to Be Pitted than Censured.
V242. She'll Be Coming Round the Mountain.
V1200. She May Have Seen Better Days.
V1224. Short'n'n' Bread.
V1159. She Was Happy Till She Met You.
V455. Silent Night!
V243. Silver Threads Amongst the Gold.
V1147. Since Nellie Got the Gonr.
V1194. Sing Arain that Sweet Refrain.
V206. Song of India.
V244. Songs My Mother Would Sing Me.
V264. Souvenir.
V265. Spanish Cavalier.
V245. Spring Song.
V456. Still as the Night.
V1240. Streets of Cairo.
V1251. Sunshine of Paradise.
V1107. Sun of My Soul.
V458. Sweet and Low.
V1116. Sweet Bye and Bye.
V266. Sweet Genevieve.
V1228. Sweet Violets.
V246. Swing Low, Sweet Chariot.
V1237. Take Back the Engagement Ring.
V1214. Tales from Vienna Woods.
V472. Tell My Mother I'm in Heaven.
V1193. That Little Church Around the Corner.
V1196. That's Where My Money Goes.
V1264. The Holy City.
V1188. The Rose Tree with an Extra Violin Solo.
V1173. The Flowers That Bloom in Spring.
V1246. There's a Dark Man Comin' With a Bulldog.
V1218. There is a Tavern in the Town.
V112. The Moon and the Stars.
V1215. The Sun Shines Bright.
V248. Then You'll Remember Me.
V1217. Three Little Maids from School.
V1172. Till Willow.
V1230. The Goodbye Song.
V461. Train That Never Returned.
V1240. Guitars.
V1248. Take an Straw.
V486. Uncle Henry's Vacation.
V48. Under the Noah's Ark.
V473. Under the Old Apple Tree.
V1120. Under the Star.
V251. Volga Boatman.
V1222. Washash Cannon Ball.
V1146. Wandering Minstrel Way Down Upon the Swanee River.
V1206. Way Down Yonder in the Cornfield.
V1203. We Never Speak as We Pass By.
V1140. We Sat Beneath the Maple Tree.
V1174. We Sail Ocean Blue.
V1267. Wedding March.
V1119. When My Friend We Have in Jesus.
V1239. When the Dew Is on the Rose.
V252. When the Work's All Done This Fall.
V253. When You and I Were Young, Dad.
V1266. Where the Morning Glories Twine.
V1141. Where is My Wanderin' Boy Tonight?
V1223. While Strolling in the Park One Day.
V253. Who is the Fairest of the Fair?
V268. Who is Sylvia.
V1199. Who Threw the Orange in Mistress Murphy's Chowder?
V269. Wierrenled.
V1187. Will You Buy My Bublitch?
V1190. Wine, Women, Song.
V493. Wonder Valley.
V1204. Woodman, Spare That Tree.
V474. The Written Letter of the Yellow Rose of Texas.
V1221. You Tell Me Your Dream, I'll Tell You Mine.
V1230. You'll Never Miss Your Mother 'Till She's Gone.

DOMESTIC AND IMPORTED SEEDS

Perpetual Rose Bushes

The Wonder of the World



The Perpetual Rose Bush seeds produce one of the most amazing varieties of the rose ever developed. The plant may be sown either indoors or outdoors and blooms the first year it is planted, and when three years old, the bush is a mass of roses. The flowers are in three shades—white, pink and crimson. **WE GUARANTEE IT TO BE THE MOST SPLENDID ROSES.** Blooms regularly. Directions for planting are sent with each package of seeds. Fresh stock of seeds at all times. Thousands of packets of these seeds are sold annually to people in all parts of the world. **10c**

No. 5140. PERPETUAL ROSE BUSH SEEDS, Per Packet.
3 Packets for 25 Cents, or 75 Cents Per Dozen Packets, Postpaid

The Firefly Plant

A Vine that Blooms at Night

One of the most rapid growing vines known. Under favorable conditions this vine has been known to grow TWENTY FEET IN A SINGLE WEEK. In a very short space of time indeed the vine has climbed a 20 foot tree and is covered with IMMENSE FLOWERS.

It is, indeed, a great novelty, for unlike other plants, the flowers OPEN IN THE EVENING and close about midnight the following day. In dull weather they will remain open all day. As the flowers open they give forth the most DELICIOUS AROMA. **15c**

No. 5065. Firefly Plant Seeds, Pkt.
3 Packets for 40c Postpaid

Chinese

Fragrant Tree Fern

Just introduced: noted for its rapid growth. An exceptionally pretty ornamental foliage. In rich, dark green. Forms grand, pyramidal bushes about 4 feet high. Branches very desirable for decorative purposes, window etc. **10c**

No. 5061. Seeds Per Packet.
3 for 40c Postpaid

Sensitive Plant

Marvel of the Philippines. Leaves curl, fronds droop when touched. Curiosity resists interference. In handsome garden, very curious. **15c**

No. 5062. Sensitive Plant, Pkt.
3 for 40c Postpaid

Musk Plant

A universally admired favorite for house, flower-garden or greenhouse. A very fine house plant. Lives for years. Is of the most aromatic variety, giving forth much fragrance. Also valuable on account of the perfume that can be made from it. **15c**

No. 5120. Musk Plant, Pkt.
3 for 40c Postpaid

Japanese Nest Egg Gourd

Very curious. Produces fruit same size as an egg. Color of nest eggs. Matured fruit does not crack, will serve for years as a nest egg, stocking garner, ornamental curiosity. **15c**

No. 5091. Pkt.
3 for 40c Postpaid

Mammoth Peanuts

Peanuts can be easily cultivated. Their culture is very simple and extensively successful. Mammoth Peanuts are an astonishing variety. It is a good producer, very hardy, and the nuts have a thick, heavily ripened protective shell. The plants are very attractive, and the being of odd shape and a handsome specimen. It is raised through the center with white. You will have much pleasure cultivating this interesting species. **15c**

No. 5222. Peanut Seeds, Pkt.
3 for 40c Postpaid

Kudzu Vine

Grows 20 Feet in a Week

Most rapid growing vine known. Will grow to a very great height. Beautifully colored. Lovely purple flowers. Very fragrant. Suitable for shade purposes and quick growing. **15c**

No. 5110. Kudzu Vine Seeds, Pkt.
3 for 40c Postpaid

Weather Plant

Nature's Weather Prophet. By mysterious changes that take place, this remarkable plant accurately forecasts the weather many hours in advance. Will grow in any soil, in any part of the year. An interesting house plant. Bears large, fragrant, butterfly shape flowers. **15c**

No. 5167. Weather Plant, Pkt.
3 for 40c Postpaid

Ground Almonds

Amazingly Prolific Easily Grown From Seed

The Ground Almond has a flavor that is MOST EXCELLENT, resembling the coconut. The meat is snow white, covered with a shell of brown color. It grows easily on the surface and anything from 200 to 300 Almonds can be obtained from a single nut. There is no trouble whatever in growing anywhere and in all kinds of soil. May be planted any time, and in eight or ten weeks from time sown, you will have an ENORMOUS CROP of the MOST DELICIOUS EVER TASTED. **15c**

No. 5175. Ground Almond Seeds, Pkt.
3 for 40c Postpaid

Famous Mexican Firefly Plant

Beautiful hedge plant grows to 2 1/2 feet. Resembles a closely clipped ornamental evergreen. The leaves are light green, color of pyramidal bushes are close and compact, and of a pleasing light green color. The whole grows singly or in the form of a hedge or background. After autumn the whole bush becomes crimson or blood red, hence the name of Mexican Firefly Plant, or "Burning Bush" as it is sometimes called. **10c**

No. 5064. Mexican Firefly Plant Seeds.
3 Packets for 25c Postpaid

Ferns From Seed

Grown Easily

Ferns can be grown from seed. They look growing these beautiful plants for indoors or outdoors. Choice of many varieties. Full directions are sent with each package. **10c**

No. 5060. Fern Seed.
3 for 40c Postpaid

Chinese Cabbage

Novelty from China and should be grown in every garden. Seems to be a cross between celery and cos lettuce. Flavor is more mild than any other cabbage. Can be served on the table and eaten raw or cooked. In cabbage, spinach or lettuce or made into salad. Grows very rapidly, easy to cultivate. **10c**

No. 5181. Chinese Cabbage Seeds, Pkt.
3 for 25c Postpaid

Asparagus Sprengeri

The best plant for hanging baskets. Produces fine, gleaming foliage, droop in a very graceful manner. The foliage when cut for decorative purposes will last for weeks in water. The seed pods are very pretty red berries add to its beauty. **10c**

No. 5003. Asparagus Sprengeri Seeds.
3 for 40c Postpaid

Shoo Fly Plant

A very remarkable botanical curiosity you should have. It is said flies will not remain in the room quite odorless if it is said flies will not remain in the room quite odorless if it is grown. Bears very pretty blossoms. Grows rapidly from seed. **15c**

No. 5147. Shoo-Fly Plant Seeds, Pkt.
3 for 40c Postpaid

Yard Long Bean

Produces enormous crop of long slender round pods of excellent quality for eating. Pods grow from 2 to 3 feet in length, very tender and fine flavor. The vines are rampant growers; a great curiosity. **10c**

No. 5223. Yard Long Bean Seeds, Pkt.
3 for 40c Postpaid

Tree of Heaven

This splendid ornamental tree is a native of Persia, and is known as Tree of Heaven, on account of its great beauty. Very hardy, thrives in any soil, no matter how poor, and grows from 6 to 10 feet high from seed the first summer. Leaves are from 3 to 6 feet in length giving it a grand appearance. The tree can be used for lawn decoration. Large panicles of bloom, followed in season by great clusters of continuous string of beauty. **15c**

No. 5158. Tree of Heaven Seeds, Pkt.
3 for 40c Postpaid

Japanese Climbing Cucumber

Hardy Strain
Unusually strong and vigorous growing vine. Attains twice the size of ordinary varieties. Grows readily on poles, fences, trellises, etc. One hill will keep an entire family supplied all summer. **10c**

Calabash or Pipe Gourds

A luxuriant and rapid growing climber thrives anywhere. Produces the ornamental gourds from which a fine calabash has ever been made. Grows in any soil. An interesting vine and main your own. **15c**

No. 5075. Calabash Seeds, Pkt.
3 for 40c Postpaid

New Guinea Butter Bean

Grows to a length of Three to Six Feet. Grows to an astonishing size. The beans measure from 3 to 8 feet in length. Grows anywhere from 10 to 16 feet in height. One Bean is sufficient for a family for several meals. Very nutritious material. The delicate nutty flavor is much appreciated. The vines are easily grown, very prolific and a most welcome addition to your garden. If you will find them the most delicious vegetable you have ever tasted. **25c**

No. 5203. Butter Bean Seeds, Pkt.
3 for 40c Postpaid

Butterfly's Own Bush

This plant is a veritable cottage or haven for butterflies and it attracts all the most beautiful types of butterflies to the neighborhood. Seed, too, are very fine of it. It is a pretty plant bearing perfectly double flowers, ranging from white to rich crimson, deep red and pink, lilac and other delicate shades. **10c**

No. 5221. Butterfly's Own Bush Seeds.
3 for 40c Postpaid

Banana Musk Melon

Quite a curiosity. Looks and grows like a muskmelon. Peculiar shape and its delicious flavor make it a most interesting cultivator. Flesh is deep and of exquisite flavor. As high as a dollar something is demanded for this melon. **10c**

No. 5211. Banana Musk Melon Seeds.
3 for 40c Postpaid

Cactus From Seed

Very curious, odd looking strange appearance of plants, which will thrive anywhere with little or no care. Little watering is required. The flowers are of beautiful and delightfully fragrant. Expressions of wonder and admiration greet those who have been astonished at the odd looks of the Cacti just sprouting. These are the plants you should have. **10c**

No. 5024. CACTUS SEEDS, Per Packet.
3 or 25c, or 75c Per dozen Postpaid.

Perfume Plant

Blooms at Night

Blooms at night, giving forth the most delightful scented fragrance for quite a distance. Gives much comment. For house or garden. Also valuable because of rare perfume made from it. **15c**

No. 5139. PERFUME PLANT SEEDS, Per Packet.
3 Packets for 40c, Postpaid

Miniature Red Cedar Chests

Beautiful genuine, Red Cedar Chests in small sizes suitable for accommodating your jewelry, letters, special articles, personal belongings, money, etc., etc. Highly polished with brass bands. Sizes and styles vary slightly from season to season.

Large De Luxe Chest

Jumbo size cedar chest with fancy brass handles on the sides. Nicely finished brass bands. Dimensions, 10" long, 6 1/2" wide, 4" high. Genuine cedar. No. 61787. Price Postpaid **\$1.49**

Regular Size Cedar Chest

Genuine Cedar Chest. Holds novelties, jewelry, money and trinkets. Beautiful in appearance. 9 1/2 x 6 x 4". No. 6177. Price Postpaid. **\$1.19**



SAFE KEEPING OF JEWELRY, MONEY, NOTES, LETTERS, PERSONAL ITEMS.



5 Window Billfold

Especially for those who carry passes, 5 windows for identification card, membership cards, pictures, etc. No fumbling to get at pass. Large container for bills and extra pockets for stamps, cards and change. Embossed leather in imitation alligator finish. Genuine cedar. No. 7060. Price Postpaid. **65c** Gold Stamping, 25c per line



7 in 1 Billfold

Fine brown grain leather. Large compartment for bills, checks, etc., another for passes, etc., change purse with flap and snap fastener. Three compartments for stamps, tickets, etc. No. 7058. Price Postpaid. **49c**



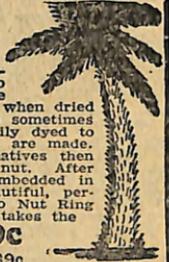
Handy Pigskin CHANGE PURSE

Keeps your loose coins handy. Made entirely of pig skin with metal trimmings. Folds up preventing loss of money. Money slides onto tray when opened. Easy to get change out when you're in a hurry. Saves pockets from tearing. No. 6752. Price Postpaid. **39c**

Genuine Hand Made Corozo Nut Rings from Porto Rico



A unique and novel souvenir from tropical PORTO RICO—America's island possession in the West Indies. The Corozo palm grows in Porto Rico. Clusters of the nuts of this tree grow in huge husks. They are shelled by machinery, and when dried by heat, they closely resemble ivory; indeed the nuts are sometimes called Vegetable Ivory. From this material, which is easily dyed to any color, many products, including jewelry, buttons, etc., are made. Diligent natives gather the choice nuts, and skillful natives then spend painstaking hours carving the rings from the hard nut. After ring is carved out, the inlaid imitation pearl heart is embedded in ring. Finally ring is highly polished until it has a beautiful, permanent walnut-like appearance. In Porto Rico, the Corozo Nut Ring is considered a token of good luck and even regarded sacred among lovers, and it often takes the place of an engagement ring. Specify your finger size when ordering.



No. 8238. GENUINE COROZO NUT RING. Price Postpaid. **69c**
No. 8201. CARVED INDIAN HEAD DESIGN COROZO RING. Price. **69c**

MAKE MONEY WITH THIS

MUSHROOM SPAWN

A Profitable Hobby You Can Operate in Your Spare Time

Mushrooms are very easily raised from this spawn. All you need is a cellar, basement, closet, or spare room where you can close the light out as they grow better in the dark. Make money raising and selling mushrooms to friends, neighbors, storekeepers and others.

Start today. Sold in bricks weighing about 1 1/4 lbs. No. 5241.

Price Per Brick **65c**

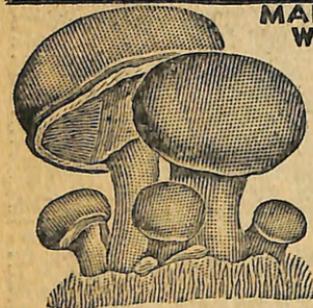
Indoor Water Lily

The amazing Indoor Water Lily! Grown in a bowl, yet they blossom out quickly into beautiful plants. Easy to grow. No. 5423. Per Packet **25c**



Strawberries From Seed

Easy to Grow Will yield a delicious fruit, rich in flavor. Grown in one season without difficulty, and the plants are very hardy. No. 5424. Package. **15c**



BEAUTIFUL FISH WALL PLAQUES

For Your Den, Office, Bedroom, Over the Mantel

"Better than the real thing." That's what sportsmen all over America are saying about these amazingly realistic plastic fish wall plaques that we are offering. Fine for the bedroom, den or office. Yet so superb are these fish, so distinctive is the coloring, so beautiful is the imitation wood-carved walnut mounting board, that even in a fine living room they make a real addition. Fish are accurately, hand-colored duplicates of the fish they represent. Several styles.

- No. 6931. Sailfish Plaque. **89c**
- 3-in. wide. Postpaid.
- No. 6932. Muskie Plaque. **89c**
- 3-in. wide. Postpaid.
- No. 6933. Black Bass. 9 1/2-in. wide. **\$1.50**
- Postpaid.
- No. 6934. Rainbow Trout. **\$1.50**
- 3 1/2-in. wide. Postpaid.



POTTERY HEAD WITH Growing GRASS HAIR!

Porous Pottery Head is Covered with Grass Seed Watch Beautiful Green Grass "Hair" and "Eyebrows" Begin to Grow!

By far one of the most fascinating novelties we've seen and we've seen a lot of them! The pottery head is supplied with a bald top and is, in reality, a small vase with a hole in top for filling with water. Package of grass seed is included with each head. Head is filled with water, seed is sprinkled in the grooves on top of head and along the eyebrows—wherever you desire the hair to grow. Then the fun begins! Sure enough, in a few days time, the green hair begins to sprout and grow, making the pottery figure assume an almost lifelike appearance.



Imitation Growing Deep Sea Life

As soon as these unusual water flowers are placed in water they immediately come to "life." Consists of large size shell water flowers, which when released in water, spread out and develop into shrubby and beautiful flowers. The brilliant colors greatly add to the effect and give a life-like appearance.

The shells can afterwards be used in fish ponds, aquariums, etc., and for various other decorative purposes. **No. 4246. Price... 10c**

Grass Continues to Grow! Repeat Performance Often!

You can let the grass continue to grow, or remove the hair and repeat the performance any number of times. The head is not affected and any ordinary grass seed will grow satisfactorily. These heads have been favorites for many years all over the world. With these two re-designed novelty heads they should be more in demand than ever before. Large size heads standing about 5-in. high. Seldom fail to arouse interest and amusement for they appear quite comical. No trouble at all to keep. Will grow indefinitely. A fine indoor novelty. Available in two styles.

- No. 5988. "Sunny Jim" Grass Head with Seed. 5-in. high. Postpaid..... **49c**
- No. 5985. "Elmer the Doughboy" Head with Seed. Larger. Postpaid..... **69c**
- No. 5988. Extra Seed. **10c**
- Price Per Package Postpaid.....

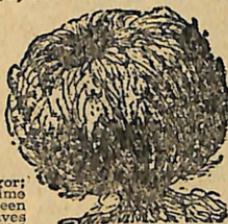


RESURRECTION PLANT

Blooms In A Few Days, Indoors Or Outdoors Any Time Of Year

Apparently Dead It Comes to Life!

This wonderful plant phenomenon is a curiosity to botanists and lovers of nature desire to possess it. It has the appearance of a bunch of dried weeds, and seems most unlikely ever to develop again into life and vigor; yet in a very short time after its roots have been placed in water its leaves expand and its beautiful green color appears until it becomes a handsome and luxuriant fern-like plant. Makes a beautiful indoor plant as it blooms under almost any conditions. **No. 5000. RESURRECTION PLANT. Each... 10c**
3 for 25 cents. 75 cents per dozen postpaid



Dutch Shoes And Plants

Bloom All Year Round!

Each Wooden Dutch Shoe comes complete with plants, ready to grow. Shoes expertly fashioned, accurately finished to resemble Dutch Shoes. Cut out on inside so that larger sizes are actually big enough for a child to wear! Miracle Flower Plant supplied with each shoe is sent in sealed pot. To grow it is merely necessary to remove top, add water and watch it grow. An indoor plant that grows all year round. Assorted plants including California Poppy, Bachelor Button, Larkspur, Marigold, Cosmos, Zinnia, Asters, etc.

No. 5901. Miniature 3 1/2" Dutch Shoe. Price... **25c**
No. 5902. Large 7 1/2" Dutch Shoe with 3 **\$1.95**
Miracle Flower Plants. Price Postpaid....



MAGIC Easy Growing INDOOR PLANTS

These Cultured Plant Balls Grow The Year 'Round

Get these Amazing Plant Balls and grow them indoors at any time of the year. Plant is specially prepared in dormant form surrounded by cultured plant food and moss. All the nourishment the plant needs to grow is put right into the ball. That is, everything except water. One dip into water awakens the plant and it commences

to grow. Aside from this, no other attention is necessary. The beauty of this plant is that it starts growing in several directions at once, and, before long, it is a mass of growth! It can be grown in a bowl, suspended in air, in basket, etc. Can be used to decorate your house in a variety of ways. Real plants—not chemicals. Enjoy the beauty, the fragrance of fresh plants in your house both summer and winter.

- No. 5401. Fern Ball Plant..... **25c**
- No. 5402. Sweet Pea Plant..... **25c**
- No. 5403. Nasturtium Plant..... **25c**
- No. 5404. Spanish Peanut Plant..... **25c**
- No. 5405. Marvel of Peru Plant..... **25c**



Fern



4 O'clock



Sweet Pea

PRINTS PERMANENT BLACK PICTURES ON TIES - SCARFS - HANDKERCHIEFS

Black & White Sensitizer

With this new Sensitizer you can print your favorite negatives on handkerchiefs, scarfs, fancy pillows, neckties, underwear, sport shirts, bathing costumes, etc., in fact, any cloth articles that might strike your fancy.

It is **NOT A TRANSFER**. It is one of the few Sensitizers which will actually print genuine **BLACK AND WHITE** photos on cloth that **CANNOT BE WASHED OUT**. The picture sinks right into the cloth and yet has power, depth and detail. Anyone—**YOU** can do it. Little or no experience needed. No dark room required. No special equipment. It prints in the sun or under electric light. It is as easy to print as ordinary contact photographic paper which everybody is familiar with. You can print photos on all manner of articles, silk, cloth, paper, etc. . . .

No. 4012. BLACK AND WHITE SENSITIZER. Price Postpaid. . . . 65c



3. Expose!

FABRIC



SILKS



PAPER



PHOTOGRAPHY SELF TAUGHT



Here is a splendid book for amateur photographers everywhere. Has over 142 pages—16 chapters, with numerous illustrations. A complete handbook on photography from start to finish for the amateur and beginner. Everything is written in plain, simple language, and each subject is exhaustively dealt with from start to finish. Every division of this most thorough and pleasing manner.

No. 1650. Photography Self Taught. Price 35c

Photography for Beginners

Apart from the stimulating pastime in itself, this many-sided art offers undreamed of possibilities of application. Whatever aims or objects you have in view, you will always be able to obtain full gratification. Do you want snapshots to remind you of your travels and excursions? If so, let the camera be your companion, and your pictures should be a constant source of pleasant reminiscences to a much greater degree than bought pictures ever could be. Photography is not a very difficult art. It is a simple matter to produce good pictures, and if you will adhere to the methods recommended in this book, you will have no reason to fear that your pictures will be spoiled by failures. Here is a brief summary of the book: How a photograph is made—How a camera works—Making an exposure—Work in the dark room—Developing the negative—Printing the positive—Photography indoors—Outdoor photography—Instantaneous action picture—Home portraiture. Numerous illustrations.

No. 1651. Photography for Beginners. Price 12c

HOW TO MAKE MONEY WITH YOUR CAMERA
Lists publications which buy pictures. Useful suggestions, advice, etc., combined with "The Ever Ready Forecaster."

No. 1791. Price Postpaid. . . . 12c

Horrifying in the Dark!

LUMINOUS GHOST



This is not a pretty object, but there is fun in it for people who like practical jokes. The ghost when displayed in a perfectly dark place, glows with a ghastly cold bluish radiance very apt to give one a "creepy" sensation even when you know all about it, but a regular favorite for those who come upon it unexpectedly. Full length.

No. 3381. Price Postpaid. . . 15c

Color Your Snapshots

Photo Coloring Set

CONVERT YOUR BLACK AND WHITE PRINTS INTO BEAUTIFUL COLORED PORTRAITS! It's easy, it's fun. Colors are transparent and look natural. Can be applied to any finish print, including glossy prints. No experience is needed. Because the photograph defines the outlines and the colors merely add to the picture, the sharpness of the picture is not affected. Includes 8 colors and color brushes.

No. 4515. Price Postpaid 35c



Writing Can't Be Seen!

Invisible Ink



With this ink the most CONFIDENTIAL MESSAGE may be written without being seen by prying eyes. The writing makes NO MARK and CANNOT BE SEEN until heated. Invaluable for many reasons. Keep your postals and other memorandums away from prying eyes. Great for playing practical jokes. . . .

No. 4026. Per Bottle. . . 10c

This is a very peculiar preparation called Leroimystic, with which you can make your photographs invisible. Leroimystic consists of a set of four chemicals, with which you can produce two solutions. The first solution will render any photograph completely invisible. The picture will then remain invisible until treated with the second solution. Thus you can apparently make a picture disappear, and then reappear some time later. You can send portraits, etc., that will apparently be nothing but blank paper, to your friends, yet all they must do to bring the image back again is simply to soak the photo in one of the solutions, as per directions, until the picture returns! The solutions are good for many photos, and will keep almost indefinitely.

LEROIIMYSTIC Makes A Picture or Photo Temporarily INVISIBLE



No. 4015. LEROIMYSTIC. Price Postpaid 50c

Print Photos Anywhere With This Chemical!



Produces the picture in a rich brown or sepia tone, instead of the black and white. Many actually prefer the brown finish, although black and white is undoubtedly more popular. It is easy for you to print your snapshots on cloth, metal, glass, handkerchiefs, etc. . . .

No. 4013. Price. . . 25c

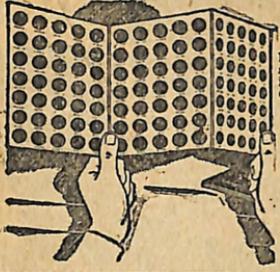
Save Coins With Collector's Coin Cards

13 Different Boards to Select From—Nearly a Complete Set

Amateur coin collecting is a vastly absorbing, entertaining and profitable hobby. Rare coins have brought thousands of dollars. Cards are made of sturdy board, printed in silver on blue suede-like surface. The die-cut openings are arranged by consecutive dates. Coinage information appears beneath each opening and on back of card. Fit standard 11x14-in. frame.

No. 7877. Lincoln Pennies. **30c**
 Since 1909. Per Card.
 No. 7878. Liberty Head Wheatn. **30c**
 1883-1913. Complete. Per Card
 No. 7879. Buffalo Nickel. **30c**
 Since 1913. Per Card.
 No. 7880. Morgan Dime—Liberty. **30c**
 Head. 1892-1916. Complete.
 No. 7030. Mercury Head Dime. **30c**
 Since 1916. Designed by Wetman
 No. 7038. Morgan Quarter. Liberty **30c**
 Head No. 1. 1892-1905. Card.
 No. 7039. Morgan Quarter. Liberty **30c**
 Head No. 2. 1906-1916.
 Per Card. **30c**

No. 7040. Liberty Standing Quarter. **30c**
 Since 1916, including new
 Quarter. Per Card.
 No. 7970A. Indian Eagle **30c**
 Cents—1856 to 1909. Price.
 No. 7029. Morgan 50c Piece. Liberty **30c**
 Head No. 1. 1892-1902.
 Per Card
 No. 7029. Morgan 50c Piece. Liberty **30c**
 Head No. 2. 1903-1916.
 Per Card
 No. 7043. Liberty Standing 50c **30c**
 Piece. Since 1916. Per Card.
 No. 7044. Two Cent and Nickel **30c**
 Three Cent. 1864-1869. Card



LIBERTY COIN GUIDE

8th Edition. Practically complete, up-to-date coin guide to U. S. coins. Thoroughly illustrated. Includes special information for coin collectors. Reliable. **25c**
 Guide to the values of U. S. coins. No. 1370. Price Postpaid.

Match Book Collector

Build up a collection of match book folders—easy, cheap, interesting. Printed blue on both sides and die cut heavy board. Each card holds 50 match books handed in units of 5, 25 on each side. Size 10 1/2 x 14-in. Why not start this interesting hobby now?
 No. 7815. Set of 5 Cards **25c**
 Set of 10, 40c Postpaid



COINS AND NOTES U.S. & FOREIGN OLD & NEW
 For Souvenir and Coin Collectors

U. S. COINS		CURRENCY NOTES	
No. 5870. 1 U.S. Civil War Cent. Price.	16c	No. 5932. 1 Egypt.	12c
No. 5875. 1 Large Cent 16c		No. 5935. 1 Finland.	12c
No. 5878. 4 U.S. Indian Cents. Price.	16c	No. 5936. 2 France.	12c
No. 5885. 4 U.S. Political Coin. Price.	16c	No. 5937. 2 Germany.	12c
MISC. COINS		No. 5938. 2 Italy.	12c
No. 5899. 2 Colorado.	9c	No. 5939. 1 Greece.	12c
No. 5786. 2 Missouri.	9c	No. 5946. 2 Hungary.	12c
No. 5787. 2 Washington.	9c	No. 5947. 2 Italy.	12c
No. 5873. 1 Historical medal. Price.	12c	No. 5902. 1 Ireland.	12c
No. 5887. 3 Tax Coins.	12c	No. 5803. 2 Italy.	12c
FOREIGN COINS		No. 5807. 2 Japan.	12c
No. 5868. 1 Large Coin.	12c	No. 5820. 1 Netherlands.	12c
No. 5908. 3 Asia.	12c	No. 5829. 1 Palestine.	12c
No. 5910. 1 Austria.	12c	No. 5842. 2 S. America.	12c
No. 5913. 3 Russia.	12c	No. 5850. 1 Turkey.	12c
No. 5921. 2 China.	12c		
No. 5922. 1 Columbia.	12c		
No. 5929. 1 Denmark.	12c		

Bargain Beginner's Stamp Collecting Outfit, Only 15c

Everything you need to start your in the fascinating hobby of Stamp Collecting! The fun of stamp collecting is by starting small and getting the thrill of adding one stamp after another, of building your collection. Those who have never had the thrill of stamp collecting will find this an economical way to find out why they have been missing. Set contains: 1. **STAMP ALBUM** containing hundreds of illustrations and spaces for 1260 stamps. 2. **FOREIGN STAMP SET**. Gives you a start. 3. **STAMP HINGES**. 4. **PERFORATION GAUGE**. 5. **"STAMP FINDER"** and guide to stamp collecting.
 No. 7019. **BARGAIN STAMP OUTFIT**. Price Postpaid. **15c**



"BUILT-RITE ARMY CAMP"



ARMY CAMP

Learn Military Strategy!
Complete Set of 94 Pieces

Complete and authentic Soldier Set. Large, sturdy Fort, overall size set up, 19-in. long, 11-in. wide and 15 1/4-in. high. Realistically printed inside and out on heavy composition board. Four movable sandbag fortifications, each 10-in. long. One hand pistol for shooting rubber bands. 88 officers and men, scaled 3 1/4-in. tall with standing base, including machine gunners, motorcycle scouts, anti-aircraft gunners, flag bearers, officers, observers, riflemen and grenadiers. Printed in full color, both sides, including rank insignias. Diagrammed instruction sheet showing how to assemble all pieces, explaining proper locations of officers and men, treaty increasing play value. All parts completely cut out. Just playing with these sets will teach you in short time much information about how an army is maneuvered, operated and controlled. Packed in box. Pieces made of composition fibre board.
 No. 6928. **ARMY CAMP**. Price Postpaid. **\$1.35**
 No. 6930. **26-PIECE SET**. Includes fort, pistol, 22 officers and men, sand bag fortifications, machine gunners, motorcycle scouts, etc. Postpaid. **75c**

RAPID CALCULATOR SLIDE RULE 29c

A time saving tool that enables anyone to multiply, divide, take squares, square roots, logarithms, etc., in a few seconds. Useful for business men, students, engineers, etc., etc.



Full 8 inches in length with carrying case. Scales are absolutely accurate. Has metal slide. Will not warp, curve or become inaccurate with wear. Has 4 large scales which enable you to multiply any numbers no matter how large, in a few seconds. In addition, equal rapidity; take squares, square roots, cubes, logarithms, etc. Completely illustrated directions. Get one now and start saving valuable time.
 No. 4050. **RAPID CALCULATOR SLIDE RULE**. Price Postpaid. **29c**

"Treasure Chest" Collection

TREASURE CHEST COIN COLLECTION. A tremendous value! Here is a collection of coins suitable for the beginner or advanced collector which will give you real value for your money and hours of pleasure. 35 or more foreign coins.

No. 5950.
Price Postpaid
\$1.49

It's Fun Collecting Coins

Buccaneer Coin Collection & Prize Coin

Contains ten different U.S. and Foreign coins from 50 to 150 years old! The most recently issued coins in this collection will be over 50 years old, while the balance will date back to the real Colonial period. Plenty of fun and numismatic research in tracing each coin back to its ruler or origin.

No. 5951. \$1.00
25c Post. and Tax **\$1.25**



Realistic Model City

Colorful, Sturdy, Ready-to-Assemble Scale Models



Business Block, Church, School, Drug Store, Railroad Station, Fire Station and Six Houses. This 12 piece Miniature Village set is realistically printed in beautiful colors on heavy fibreboard stock. Buildings scaled approximately 1/8 of an inch equal to 1 foot. There are 6 different houses, the smallest of which is 4 1/4" long, 3 3/4" wide, 3 3/4" high, and the largest of which is 5 1/4" long, 3 1/2" wide, 4 1/4" high. Business Block is 15 1/4" long, 9 1/4" wide and 6 1/4" high. Also a Church, School, Drug Store, Railway Station and Fire Station. All items ready to set up. No. 7058A... **\$1.29**



Secret Code Maker

50,000,000 Codes Possible!

The Lawrence Slide Rule Code Maker. Makes over 50,000,000 different codes. So simple a child can use it—so clever it baffles experts. Full instructions for deciphering codes. Write in codes—only those who know the collection can understand. Codes have been used by scouts, lovers, for recording secret formulas and information, etc. No. 6997. Price Postpaid... **35c**

Luminous Glimmer Paper



Makes Things Visible At Night

Surface is coated with luminous preparation that makes it **VISIBLE AT NIGHT.** Back is gummed. Sheet can be cut up into smaller pieces of required size and shape and then stuck on objects such as push button, electric light switch, door handle, etc. By day it will hardly be noticed. At night it will be plainly seen. Retains luminous properties for years. Size of sheet 5 1/2 x 8 1/2-in. No. 4054. Postpaid **25c**

U. S. Army Tank Kit



Big!

One Foot Long!

Build this big U. S. Army Tank! Big 12-inch tank, 5-inches wide and 6-inches high! In exact scale. Large 18x33 1/2-in. blueprint with step-by-step method of construction layout makes it easy to build. Semi-completed parts. All contained in a full color carton. Makes an excellent display model. No. 6952. Price Postpaid **50c**

20 CIGARETTES



You can now order your favorite brand of Cigarettes by mail and have them shipped to you by parcel post, free from observation no matter where you are located. All Cigarettes come twenty cigarettes in a pack—ten packages to a carton. Thus each carton, which is the minimum quantity we sell, contains 200 cigarettes. Prices shown below not include postage. Weight per carton, 1 lb. We accept postage stamps in payment of all orders.

PRICES (NOT PREPAID)

- No. 9147. TWENTY GRAND.....1.25
- No. 9148. WINGS. Carton.....1.25
- No. 9149. MARVEL. Carton.....1.25
- No. 9150. PIEDMONT. Carton.....1.25
- No. 9151. LUCKY STRIKE.....1.55
- No. 9156. CHESTERFIELD.....1.55
- No. 9157. OLD GOLD. Carton 1.55
- No. 9158. RALEIGH. Carton 1.70
- No. 9144. RALEIGH. Carton. 1.70
- No. 9162. PHILIP MORRIS.....1.80
- No. 9165. KOOL. Per Carton.....2.50
- No. 9164. FATIMA. Carton.....2.05
- No. 9274. JOHNNIE WALKER 3.00

Phantom Card Trick



Two From Five Leaves Nothing

Cards Varnish Before Their Eyes!

The performer takes a pack of cards and shows five to the audience. He invites some one to mentally select three of the cards. The cards are then thrown on the table and covered with a handkerchief. The performer draws one of the cards and exhibits it saying: "This one was not chosen," to which assent is given. He then takes a second card from beneath the handkerchief, that is also acknowledged as having been omitted from the selection. Whereupon the performer remarks: "The remaining cards must be the ones fixed upon. Will someone please lift the handkerchief?" When this is done, no cards can be seen, nor can they be found in the handkerchief. No. 3109. Phantom Card Trick. Price... **15c**

STAMP COLLECTING OUTFIT



Collect Postage stamps—and enjoy the fascinating hobby that's sweeping the country! Here is everything you need to start a collection: 1. Stamp Album containing 64 pages, hundreds of illustrations, spaces for 2,000 stamps and directions on collecting stamps and starting a stamp club. 2. 200 Different Foreign Stamps. 3. 200 Stamp Hinges. 4. Perforation Gauge. 5. Watermark Detector. 6. Special Prize Set of Stamps valued at 25c or more in the Stamp Catalog. 7. "Stamp Finder" which tells at a glance the country to which any stamp belongs. A first class outfit. Contains everything you need to start a collection. **39c**

25c or more in the Stamp Catalog. 7. "Stamp Finder" which tells at a glance the country to which any stamp belongs. A first class outfit. Contains everything you need to start a collection. **39c**



U. S. AIR MAIL

Airmail stamps—always interesting in any collection! These show a map of the United States, with two planes flying in opposite directions; a winged globe; and the American eagle. **10c**

12c Stamp Mixtures

Big packets at a low price. Contents consist of between 150 and 200 stamps mostly on paper. Parcel Post Mixture contains smaller quantity. **12c**

No. 7888A. World Mixture. Price..... **12c**
 No. 7889A. North American Mixture. Price. **12c**
 No. 7890A. Oversea Mission Mixture. Price. **12c**
 No. 7891A. Foreign Parcel Post Mixture. Price **12c**

50 Stamps From 50 Countries

What a collection! 50 different genuine stamps, with not more than one from any country. A world cruise to interesting and far-off lands: China, Indo-China, New Zealand, Madagascar, Ivory Coast, Andorra, Switzerland, Monaco, Portugal, Sweden, Finland, Brazil, Chile, etc. **10c**

No. 7187. 50 Stamps from 50 Countries. **10c**

500 Mixed U. S.

At least 80 varieties of United States stamps including commemoratives, airmails and high values. Fine for those who specialize in U.S. You'll find many you can use yourself, and those you don't use you can swap. **25c**

No. 7840. Price **25c**, plus 5c postage, **SEND 30c**

Money For Stamps



Sell Your Stamps for \$\$\$\$\$

A buying list of stamps with prices paid by a stamp dealer. If you are not a stamp collector, dig up the stamps in your attic, get this book and determine their value. Book lists stamps and gives prices. Stamp collectors sell your extra copies. Address on cover gives name of stamp company who will buy them. **10c**

No. 1635. Price Postpaid. **10c**

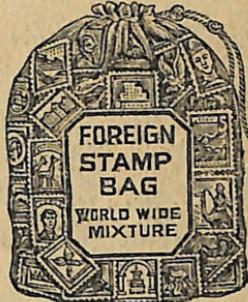
Add State and Federal Taxes where Necessary—Avoid Delay in Filling Your Order.



50 British Colonies, 15c

Stamps from the world's greatest empire! A thrilling collection of 50 all different genuine postage stamps from British colonies in scattered corners of the earth: Ceylon, India, Malay States, Union of South Africa, Australia and others. **15c**

No. 7656. 50 British Colonies. Postpaid. **15c**



Bags Of POSTAGE STAMPS

Buy your stamps by the bag—at this low price! Absolutely unpicked mixtures, sold as received. In each bag you'll find the assortment to be well worth the price and you may find many stamps that you can add to your collection. You'll have plenty of extra stamps for trading. Stamps are mostly on paper, clipped from envelope or card. Each bag contains about 100 to 200 stamps. Four bags to select from, as listed below.

No. 7755. North America, Latin America, **12c**
 And West Indies Mixture. Price Postpaid. **12c**
 No. 7765. Parcel and Letter Mail Mixture. Postpaid. **12c**
 No. 7768. Overseas Mixture. Price Postpaid. **12c**
 No. 7772. World Wide Mixture. Price Postpaid. **12c**



TREASURE CHEST MIXTURE

Contains 200 mixed stamps. Often contains many odd and weird stamps not usually found in common mixtures. Stamps are put into package by weight, just as they are received. Large 7x 4 1/2-in. window envelope. **13c**

No. 7874. Price **10c**, plus 3c postage, **SEND 13c**



Aviation Stamps

Exciting packet of aviation stamps only, from all parts of the world. Includes giant-size airmails showing planes over Great Wall of China and Russian plane racing motorcycles (both illustrated); Ecuador Constitution and World's Fair Airmail Commemoratives—a total of 20 unusual airmail varieties. Includes many of the most artistic foreign airmail stamps issued—many of them in ultra-modern design. Airmail stamps are fast becoming the favorites of many collectors. **10c**

No. 7648. 20 Aviation Stamps. Postpaid. **10c**

GOLDEN GALLEON STAMP MIXTURE



A real thrill for stamp collectors! One pound of unsorted postage stamps, mostly on pieces of original cover, just as gathered by foreign mission houses! (To make the mixture still more interesting, we've chucked into each box a handful of good stamps from our own stock.) Includes nearly 2,500 stamps from more than 75 countries. Each box also contains a Special Prize Set of stamps having a price in the Standard Postage Stamp Catalog of two dollars or more. Most of the stamps of course, are European and not a few of them are the cheapest varieties. **\$1.59**

No. 7797. (Add 10c Postage). Price..... **\$1.59**

500 Mixed Foreign Stamps

Approximately 500 foreign stamps, mostly on paper. Weighed out in bulk, unpicked, unsorted, with many duplicates, just as received from foreign mission houses. But we've chucked into each envelope a handful of extra good ones, and every package also contains Prize Set of Scarce Stamps. **29c**

No. 7834. 500 Mixed Foreign Stamps. Price..... **29c**



White Twill Yacht Cap Made of good quality twill, equipped with black oil cloth covered peak, oil cloth sweat band and four eyelets. Gold braid and brass buttons, ornamented with a metal anchor on front. State size.
No. 7261. WHITE TWILL YACHT CAP. (Not Illustrated.) Postpaid 29c



White Duck Yacht Cap Our finest quality Yacht Cap, made of loid cap, oil cloth sweat band and four eyelets. Has two brass buttons with gold cord in front and a most attractive metal anchor emblem.
No. 7262. WHITE DUCK YACHT CAP. State Size. Price Postpaid... 39c
No. 7260. WHITE MUSLIN YACHT CAP. State Size. Price..... 19c

"Gob" Style SAILOR CAPS

Smart And Snappy

Wear one of these swell sailor caps—they look smart and snappy. Brim can be left up, as illustrated, or turned down. Just like Uncle Sam's sailor boys wear. Well made with wide brim, anchor design. Cool and comfortable.
No. 7265. Muslin 15c
No. 7266. White 25c
Twill Cap. Price....



Royal Mounted Police Suit

Red Coat, Blue Breeches, Leggings, Etc
BOYS! Who wouldn't want to wear this swell uniform which is almost an exact reproduction of the famous Royal Canadian Mounted Police Suit.

Just Like "Canada's Finest"

And does it look snappy. Has bright, polished buttons. Smart red coat with four flap pockets, smartly made to look good. Blue breeches, yellow stripe down side. Leggings. Regular Sam Browne mountie belt with chest strap, holster and large imitation gun. Brim hat. Badge and collar ornaments. Suit entirely complete. Sizes 4 to 14.
No. D4831. Mounted Police Suit. State Size \$3.95



WHOOPEE CAPS

Hi, boys! Hi, girls! These Whoopiee Sailor Caps are fun to wear and funny to read. Snappy titles: Anything on Tonite? I'm Lonesome, I'm in the Mood, Let's Get Acquainted, Out for a Good Time, etc. Well made with large colored letters.
No. 7271. Whoopiee Caps 15c

"Hot-Cha" 39c Post Paid



MEXICAN SOMBRERO

Hot-cha-cha! Miniature Mexican Sombrero made of felt with tassel around the brim. Cord fastens around chin with slide to tighten. Fits on the side of the head just like the Mexicans wear them. Width over all, 8 inches. Something different from the ordinary run of hats.
No. 7269. Sombrero... 39c



TWIN HEARTS Sweater Emblem

With Any Two Names
BOYS! GIRLS! Latest Sensation! Beautiful colored felt double hearts, as illustrated, with words "ME AND YOU" on them. Then any two names sewed on in **GOLD COLOR** stitched embroidery. Price includes two names. Sew on sweater, swim suit, dress, jacket, gym sweater, swim suit, dress, jacket, gym suit, etc. 6-in. wide, 3 1/4-in. deep. Red, green or purple leather. (Red sent unless specified otherwise.) **PRINT BOTH NAMES CLEARLY. 25c**
No. 7500. SINGLE HEARTS. Wording, "My Heart Belongs To..." in ANY NAME inserted. Price Each Postpaid... 20c
Be Sure to Print Clearly Both Names Required!

SWEATER EMBLEMS

IN FULL COLOR

No. 7314, 50c Life Guard

No. 7316, 50c C.C.C.



No. 7542, 50c Y.M.C.A.
 No. 7312, 50c Air Corps
 No. 7313, 50c Coast Guard

Knockout emblems! Wear them on sweater, jacket, palamas, trousers, shirts, ties, sweatshirts, etc. Embroidered of genuine, brilliant chemise. Fast color. Roll, bend or wring the emblem — doesn't become fuzzy, or lose its snappy color. Extra thick. Similar to Varsity style school emblems. 4" to 5" deep. Order by number. Any emblem, only 50c postpaid.

- No. 7556. Skull and Crossbones with Wings. 50c
- No. 7546. Wheel and Wings. 50c
- No. 7547. Eagle. Price... 50c
- No. 7548. Pirate. Price... 50c
- No. 7549. American Shield. 50c
- No. 7550. Devil. Price... 50c
- No. 7554. Winged Foot. 50c
- No. 7552. Skull & X Bones. 50c
- No. 7553. Ace. Price Only. 50c
- No. 7557. Diving Girl. 50c
- No. 7553. Army Eagle. 50c
- No. 7555. Marine Emblem. 50c
- No. 7531. Aviation Wings. 50c
- No. 7558. Bull Dog. Price 50c
- No. 7533. Clown. Price... 50c
- No. 7534. Four Leaf Clover. 50c
- No. 7535. Horsehead. Price 50c
- No. 7536. Indian. Price... 50c
- No. 7537. Indian Head. 50c
- N. 7311. Rod & Gun Club. 50c
- No. 7319. Tennis. Price... 50c
- No. 7320. Baseball. Price... 50c
- No. 7541. Tiger Head. 50c
- No. 7543. Sailor. Price... 50c

SWEATER EMBLEMS

For High Schools and Clubs

BOYS! Just what you've wanted—dandy, brilliant blue-on-orange **FELT EMBLEMS**, all ready to put on the front of your sweater or jacket, or hang them on your "den." Easy to sew on and they look keen. Select the design you want:
 Fanny Dancer, Skull & Cross Bones, Diving Girl, Lizard, Pirate, Good Luck Emblem, Football, Basketball.
PRICE 25c EACH. 3 for 68c Postpaid



Your choice of Character Wigs - Only 35c Each

Illustrated below are a number of Wigs, some selling for as little as 35c. Although low in price, they are well made and give a "natural appearance" when worn. Do Luxe wigs are made of Mohair, carefully finished and styled. Order by Number.



No. 4435. Blonde Curls **35c**
No. 4801. De Luxe.....\$1.65



No. 4440. Curled. **35c**



No. 4443. Minstrel. **35c**
No. 4398. De Luxe.....85c



No. 4439. Dutch Boy **35c**
No. 4808. De Luxe.....\$1.65



No. 4451. Colonial Lady **35c**
No. 4803. De Luxe.....\$1.65



No. 4441. Colonial Man **35c**
No. 4802. De Luxe.....\$1.65



No. 4450. Bobbed. **35c**
Price Postpaid.....



No. 4453. Indian. **35c**
Price Postpaid.....



Yokel's Wig

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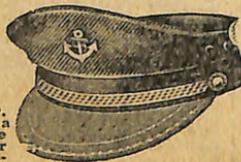


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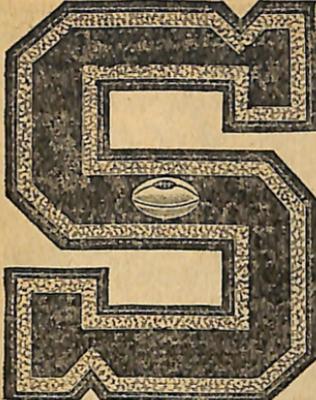
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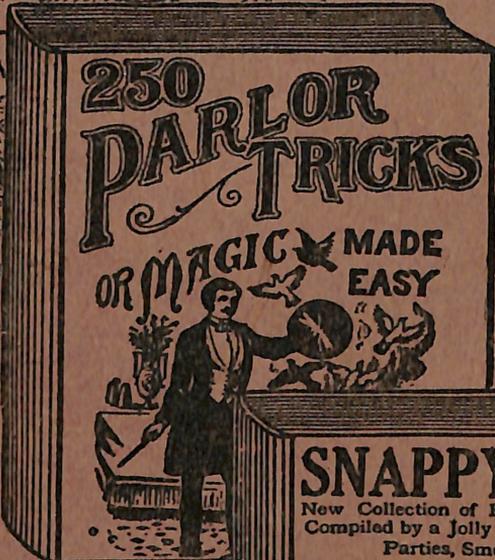
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Teacher—Why?
Willie—

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