



TOASTS
CHOICE RECIPES
WINES
AND HOW TO SERVE
THEM

COMPILED BY

R. M. ROSE CO.
CHATTANOOGA,
TENN.



TOASTS



□□□ WINES □□□

and How to Serve Them

Many Valuable Recipes

COMPILED BY
RANDOLPH ROSE

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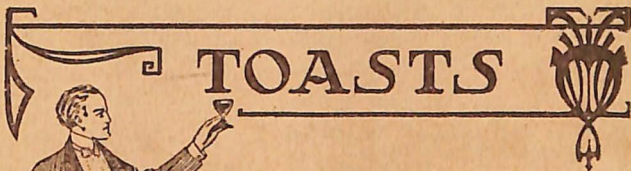
GREETINGS..

Accept this little booklet
with my compliments, I have
omitted the names of the
Authors of the Toasts, as I
know your good judg-
ment will appreciate
all impartially.

Yours in good fellowship

Randolph Rose

TOASTS



OLD wood best to burn, old wine to drink, old friends to trust, and old authors to read.

Here's to our sweethearts and our wives.
May our sweethearts soon become our wives, and our wives ever remain our sweethearts.

Here's to one and only one,
And that is she,
Who loves but one and only one,
And that is me.

Let's be gay while we may,
And seize love with laughter;
I'll be true as long as you,
And not a minute after.

May the juice of the grape enliven each soul,
And good humor preside at the head of each bowl.

Life is a jest, and all things show it;
I thought so once, but now I know it.

Whoever has loved, knows all that life contains of sorrow
and of joy.

He who lives but for himself, lives but for a little thing.

Enjoy what you have, hope for what you lack.

Thought is the lightning of the soul.

Home — the place where you are treated best and grumble
most.

While there's life on the lip, while there's warmth in the wine,
One deep health I'll pledge, and that health shall be thine.

So Be It! — May your loving-cup be always brimming full,
with never an enemy to jog your elbow and make the cup spill
over.

The Paradise Flat Toast. — May our house always be too
small to hold all our friends.

So live that when your life shall end all men may say "I've
lost a friend."

Friendship is the wine of life.

The only way to have a friend is to be one.

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

The world loves a spice of wickedness.

The surest way to hit a woman's heart is to take aim
kneeling.

The most completely lost of all days is the one on which we
have not laughed.

Pleasures are like liquors: they must be drunk, but in small
glasses.

Happiness is a bird that we pursue our life long without
catching.

Use, do not abuse. Neither abstinence nor excess ever ren-
ders man happy.





CHOICE RECIPES

COCKTAILS

MAXIM COCKTAIL

(Use Bar Glass)

Three-fourths Rye whiskey.
One-fourth Benedictine.
1 piece of ice.
Twist of orange peel.
Stir and serve.

BRONX COCKTAIL

One-half Dry gin.
One-fourth French Vermouth.
One-fourth Italian Vermouth.
Twist of orange peel.
Fill glass with ice, shake and
strain; serve.

ROSE COCKTAIL

(Use Small Bar Glass)

2 dashes of Curacao.
2 dashes Angostura Bitters.
 $\frac{1}{2}$ pony of whiskey.
1 pony of French Vermouth.
Fill with ice, mix well, strain into a cocktail glass and add a
cherry.

DRY MARTINI COCKTAIL

One-half Dry Gin.
One-half French Vermouth.
Fill glass with cracked ice; stir, strain and serve.

ABSINTHE COCKTAIL

1 dash Angostura Bitters.

1 dash Anisette.

Three-fourths Green Absinthe.

Fill glass with fine ice; shake well until frapped, strain in cocktail glass.

SLOE GIN COCKTAIL.

Three-fourths Sloe Gin.

One-fourth Vermouth.

Fill glass with ice, stir and strain in cocktail glass; serve.

WHISKEY COCKTAIL

Take 3 or 4 dashes of sugar syrup.

2 dashes of bitters (Angostura).

1 wine glass of Whiskey.

Fill one-third full of fine ice, shake and strain in a fancy red wine glass; put in a piece of twisted lemon peel in the glass, and serve.

SOUL KISS COCKTAIL

(Use Champagne Glass)

Juice of one lime.

One-half Benedictine.

One-half Vermouth.

1 piece of ice.

1 slice of pineapple.

Stir, top off with carbonic and serve.

MERRY WIDOW COCKTAIL

(Use Large Glass)

Fill glass with cracked ice.

1 dash Curacao.

1 dash Maraschino.

1 dash Absinthe.

1 dash Angostura Bitters.

One-half Cognac Brandy.

One-half French Vermouth.

Stir with spoon, strain in whiskey glass, twist of lemon peel on top, and serve.

GIN COCKTAIL

Take three or four dashes of sugar syrup.

2 dashes of bitters(Angostura).

1 wine glass of Dry Gin.

1 or 2 dashes of Curacao.

Fill the glass one-third full of shaved ice and strain into a cocktail glass. Twist a small piece of lemon peel, place it in the glass, and serve.

CHAMPAGNE COCKTAIL

Take 1 lump of sugar.

1 or 2 dashes of Angostura Bitters.

1 small lump of ice.

Fill the goblet with Champagne, stir up with a spoon and serve with a thin twisted piece of lemon peel.

A quart bottle of Champagne will make six cocktails.

ITALIAN MANHATTAN COCKTAIL

1 dash Angostura Bitters.

1 dash of Maraschino.

One-half Rye Whiskey.

One-half Italian Vermouth.

One-half glass of cracked ice; stir, strain and serve.

VERMOUTH COCKTAIL

(Use Small Bar Glass)

Take 2 dashes of Angostura Bitters.

1 wine glass of Vermouth.

1 quarter slice of lemon.

Shake the Bitters and Vermouth with a small lump of ice; strain in a cocktail glass in which the lemon has been placed. If preferred very sweet, add 2 dashes of sugar syrup.

For a Fancy Vermouth Cocktail in making the above, add 2 dashes of Maraschino.

OLD-FASHION SOUTHERN COCKTAIL

1 dash Angostura Bitters.

1 dash Curacao.

Piece of cut loaf sugar.

Dissolve in two spoonfuls of water.

One wine glass of Old Corn Whiskey.

1 piece of ice in glass.

Stir well and twist a piece of lemon peel on top and serve.

SHERRY COCKTAIL

(Use Large Bar Glass)

- ¾ glass full of shaved ice.
- 2 or 3 dashes of Angostura Bitters.
- 1 dash Maraschino.
- 1 wine glass of Sherry Wine.

Stir up well with spoon, strain into a cocktail glass, put a cherry or cocktail olive in it, squeeze a piece of lemon peel on top and serve.

WHISKEY COBLER

- Take 1½ wine glass of Whiskey.
- 1 teaspoonful of white sugar dissolved in a little water.
- 1 slice of orange cut into quarters.
- 1 dash of Maraschino.

Fill the tumbler with shaved ice, shake up thoroughly, ornament with berries and serve with a straw.

BRANDY CRUSTA

(Use Small Bar Glass)

- Take 3 or 4 dashes of sugar syrup.
- 1 dash of Angostura Bitters.
- 1 wine glass of Brandy.
- 2 dashes Curacao.
- 1 dash lemon juice.

Before mixing the above ingredients, prepare a cocktail glass as follows:

Rub a slice of lemon around the rim of the glass and dip it in pulverized white sugar so that the sugar will adhere to the edge of the glass. Pare half a lemon, the same as you would an apple (all in one piece), so that the paring will fit in the wine glass. Put the above ingredients in a small whiskey glass, filled one-third full of shaved ice, shake up well and strain the liquid in the cocktail glass, prepared as directed above.

Whiskey or Gin Crusta made as the above except substitute the Whiskey or Gin for the Brandy.

WIDOW'S DREAM

- 1 jigger Benedictine.
 - 1 fresh egg.
- Fill up with milk and cream and serve.

SHERRY COBBLER

(Use Large Bar Glass)

Take 1 tablespoonful of fine white sugar.

1 slice of orange cut up in quarters.

2 small pieces of pineapple.

Fill the glass nearly full of shaved ice, then fill it up with Sherry Wine. Shake up, ornament the top with berries in season, and serve with a straw.

Sauternes, Catawba, Claret Cobblers made same as above except substitute these wines for the Sherry.

SWISS ESS

Three-fourths Absinthe.

One-fourth Anisette.

White of one egg.

Fill with shaved ice, shake well in shaker, strain in cocktail glass and serve.

WIDOW'S KISS

Yolk of one egg.

1 teaspoonful of sugar.

Wine glass of good Rye Whiskey.

Fill glass with cracked ice, and shake well together.

Fill serving glass one-half full of seltzer, then strain ingredients slowly on top and serve.

MAMIE TAYLOR

Peel of lemon in one string; place in glass so it hangs over.

Wine glass of Brandy.

½ glass of cracked ice.

Bottle of Imported Ginger Ale, and serve.

RANDOLPH

One-half Dry Gin.

One-half French Vermouth.

Fill glass with cracked ice, shake, strain and serve in bar glass.

VERMOUTH FRAPPE

(Large Bar Glass)

- ½ glass shaved ice.
 - 1 wine glass Vermouth.
 - 1 dash Maraschino.
- Fill with ice cold seltzer and serve.
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CHAMPAGNE JULEP

(Use Champagne Julep Glass)

- 1 lump of sugar.
 - 1 sprig of mint, squeezed to bring out the flavor.
- Fill the glass with Champagne, slowly stirring as you pour in. Trim with berries and grapes, or Cherries in Maraschino, and serve quick.
-

CHAMPAGNE COBBLER

- One-half tablespoonful of sugar.
 - 1 slice of orange.
 - 1 piece of lemon peel.
- Fill glass one-third full of fine ice, and fill with Champagne; dress with fruits in season; serve with straws.
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BRANDY SMASH

(Use Small Bar Glass)

- Take 1 teaspoonful of white sugar.
 - 2 tablespoonfuls of water.
 - 3 or 4 sprigs of tender mint.
 - 1 wine glass full of Brandy.
- Press the mint in the sugar and water to extract the flavor, add the Brandy and fill the glass two-thirds full of shaved ice. Stir thoroughly and ornament with a half slice of an orange and a few sprigs of mint. Serve with a straw.
-

SHERRY FLIP

- 2 teaspoons of powdered sugar.
 - Wine glass Sherry Wine.
 - 1 fresh egg.
 - ½ glass cracked ice.
- Shake well together, strain and serve. Nutmeg if desired.

ANGOSTURA GRAPE FRUIT

Cut the fruit in half, extract the core or pithy substance in the center with sharp knife, insert the knife around the inner edge of the peel and disengage the fruit from the peel without removing the fruit or breaking the peel; sprinkle plentifully with powdered sugar and dash the opening caused by the removal of the core with Angostura Bitters. Ice well before serving.

ABSINTHE FRAPPE

Three-fourths Absinthe.

One-fourth Anisette.

Fill glass with shaved ice, shake well with shaker, strain, fill glass with carbonated water.

CLARET PUNCH

Take 1 teaspoonful of fine sugar.

1 slice of lemon.

1 slice of orange or pineapple (cut in quarters).

Fill the tumbler two-thirds full of ice, then pour in the Claret until the glass is full, shake well and ornament with berries in season. Serve with a straw.

WEST INDIA COUPEREE

(Use Large Soda Glass)

Take 1½ pony glass of Whiskey.

1 pony glass of Maraschino or Curacao.

Fill the glass one-third full of Vanilla ice cream, mix thoroughly and fill the glass nearly full with plain soda. Grate a little nutmeg on top and serve.

WHISKEY SOUR

(Use Small Bar Glass)

Take 1 large teaspoonful of powdered white sugar, dissolve in a little Seltzer or Apollinaris Water.

The juice of half a lemon.

1 wine glass of Bourbon or Rye Whiskey.

Fill the glass full of shaved ice, shake up and strain into a Claret glass. Ornament with berries.

BRANDY DAISY

(Use Small Bar Glass)

Take 3 or 4 dashes of sugar syrup.

2 or 3 dashes of Curacao.

The juice of half a small lemon.

1 small wine glass of Brandy.

2 dashes of Jamaica Rum.

Fill glass one-third full of shaved ice, shake well, strain into a large cocktail glass and fill up with Seltzer Water from a syphon.

MILK PUNCH

(Use Large Bar Glass)

Take 1 teaspoonful of fine white sugar.

1 wine glass of Brandy.

$\frac{1}{2}$ wine glass of rum.

Small lump of ice.

Fill with milk, shake the ingredients well together, strain into a large glass and grate a little nutmeg on top.

EGG MILK PUNCH

(Use Large Bar Glass)

Take 1 teaspoonful of fine white sugar.

1 wine glass of Brandy or Whiskey.

$\frac{1}{4}$ wine glass Rum.

1 egg.

Small lump of ice.

Fill the glass with pure fresh milk, shake the ingredients well together and strain into a large glass.

For Sherry Egg Nogg, leave out the Brandy and Rum and substitute large wine glass of Sherry Wine.

BALTIMORE EGG NOGG

Yolk of one egg.

1 tablespoon of sugar.

Add a little nutmeg and beat to a cream.

One-half Cognac Brandy.

One-fourth Madeira Wine.

3 lumps cracked ice.

One-fourth Jamaica Rum.

Fill glass with milk, shake well, strain into a large glass and serve.

THE REAL GEORGIA MINT JULEP

(Use Large Bar Glass)

Take 1 teaspoonful of white powdered sugar.

$\frac{3}{4}$ wine glass of Cognac Brandy.

$\frac{3}{4}$ wine glass of Peach Brandy.

About 12 sprigs of the tender shoots of the mint.

Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the Brandy, and lastly fill up the glass with shaved ice. Stir with a spoon, but do not crush the mint. This is the genuine method of concocting a Southern Mint Julep, but whiskey may be substituted for Brandy if preferred.

THE OLD MINT JULEP — A SOUTHERN VALEDICTORY

A Georgia paper speaking on this subject says:

“Probably the old-fashioned julep is in its decadence as a public drink, but it does not follow that the art of constructing this famous Southern refresher is lost. On the contrary, we have knowledge of several old-fashioned gardens where the mint bed under the southern wall still blooms luxuriantly; where white fingers of the household angels come every day about this time of the year and pluck a few sprays of the aromatic herb to build a julep for poor old shaky grandpa, who sits in the shady corner of the veranda with his feet on the rail and his head busy with the olden days. In such a household, the art is still preserved.

“With her sleeves rolled up, the rosy granddaughter stirs sugar in a couple of tablespoonfuls of sparkling water, packs crushed ice to the top of the heavy cut glass goblet, pours in the mellow whiskey, until an overthrow threatens, and then daintily thrusts the mint sprays into the crevices. And the old man, rousing from his dreams, blesses the vision which seems to rise up from the buried days of his youth, and with his gay nose resting peacefully in the nosegay at the summit of his midday refresher, quaffs the icy drink, and with a long drawn sigh of relief, sinks back to dream again until the dinner-bell sounds its hospitable summons.

“The mint julep still lives, but is by no means fashionable. Somehow the idea has gotten abroad that the mint should be crushed and shaken up with water and whiskey in equal proportions. No man could fall in love with such a mixture. Poor juleps have ruined the reputation of the South's most famous drink.”

EGG NOGG

Take 1 large teaspoonful of powdered sugar (white).

1 fresh egg.

½ wine glass of Brandy.

½ glass of Rum.

A little shaved ice.

Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture in a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine glass of either of the above liquors instead of both combined.

HOT EGG NOGG

(Use Large Bar Glass)

This drink is made in precisely the same manner as the cold Egg Nogg above, except that you must use boiling water instead of ice.

SLOE GIN HIGHBALL

One piece of ice in glass.

Juice of one half lime.

Drop squeezed lime in glass.

Wine glass Sloe Gin.

Fill glass with carbonated water and serve.

Gin Highball can be made the same way, except substitute Dry Gin for the Sloe.

GIN RICKEY

1 piece of ice in glass.

Juice of one half lime.

Drop squeezed lime in glass.

Wine glass of Gin.

Fill glass with carbonated water, stir with spoon and serve.

GIN JULEP.

One half tablespoonful of sugar.

2 sprigs of mint.

One half glass of fine ice.

One wine glass of Dry Gin.

Stir well, trim with fruits in season and serve.

GIN SMASH.

(Use Small Bar Glass)

- Take 1 teaspoonful of fine white sugar.
- 2 teaspoonfuls of water.
- 1 wine glass of Dry Gin.
- 3 or 4 sprigs of tender mint.

Put the mint in the glass, then the sugar and water. Mash the mint to extract the flavor, add the Gin and fill the glass up with shaved ice. Stir up well and ornament with two or three fresh sprigs of mint.

GIN FIZZ

- 1 teaspoonful of sugar.
- Juice of one lemon.
- 1 dash of cream.
- 1 wine glass of Dry Gin.

Fill glass with fine ice; shake, strain, fill glass with carbonated water; serve.

GIN CRUSTA -

- Peel of one half lemon in long string.
 - Place in glass.
 - One half glass of fine ice.
 - Dash of Angostura Bitters.
 - Juice of one half lemon.
 - Dash of Maraschino.
 - Wine glass of Dry Gin.
 - And serve.
-

GIN SOUR

(Use Small Bar Glass)

- Take one large teaspoonful of white sugar, dissolved in a little seltzer or Apollinaris water.
 - 2 or 3 dashes of lemon juice.
 - 1 wine glass of Dry Gin.
 - Fill the glass with shaved ice, shake up and strain into a claret glass. Ornament with berries.
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SLOE GIN RICKY

- 1 piece of ice in glass.
- Juice of half lime.
- Drop squeezed lime in glass.
- Wine glass of Sloe Gin.
- Fill glass with carbonated water, stir with spoon and serve.

GIN HIGHBALL

1 piece of ice in glass.
Wine glass of Dry Gin.
Fill glass with carbonated water, stir and serve.

GOLDEN FIZZ

(Use Large Bar Glass)

Take 1 tablespoonful of fine white sugar.
3 dashes of lemon or lime juice.
The yolk of one egg.
1 wine glass of Dry Gin.
2 or 3 small lumps of ice.
Shake up thoroughly, strain into a medium bar glass and fill it up with Seltzer water.

SILVER FIZZ

(Use Large Bar Glass)

Take 1 tablespoonful of pulverized white sugar.
3 dashes of lemon or lime juice.
The white of one egg.
1 wine glass of Dry Gin.
2 or 3 small lumps of ice.
Shake up thoroughly, strain into a medium bar glass and fill it up with Seltzer water.



PUNCHES for RECEPTIONS



IT IS highly necessary in making a good punch to see that all of the ingredients are thoroughly mixed. This must be looked after carefully.

It is usual to allow a quart for four persons, but this is not a fixed rule. For example, a mixed party would use more punch than a party composed of ladies only, and on a very warm night more punch would be consumed than on a cold night.

It is not advisable to place more Champagne at a time on ice than is likely to be used, because if you remove the Champagne from the ice and the Champagne is not used but is allowed to get warmer, the wine loses in flavor.

When Champagne is to be iced before being put in the punch place it in a tub and put cracked ice all around it. A little salt, especially rock salt, sprinkled on the ice, will help to get the wine cold quickly.

In the middle of the punch bowl place a square block of ice, cut a hole in the ice and place fruit in it, such as berries or grapes, but if these are not in season Maraschino cherries or pineapples can be used. There are several good brands of pineapples on the market, but it is advisable to use fresh pineapples where possible as the fresh pineapple adds very much to the flavor of the punch.

One or two red or white Maraschino cherries should be placed in each glass before the punch is poured in.

If the occasion is such that a lighter punch is desired I would suggest that one-half Wine or Champagne and one-half Apollinaris or Carbonated Water be used instead of the quantities prescribed in the following recipes:

PUNCH A LA ROMAINE

(For a party of fifteen)

Take 1 bottle of Rum.

1 bottle of Wine.

10 Lemons

2 Sweet Oranges.

2 pounds of Powdered Sugar.

10 Eggs.

Dissolve the sugar in the juice of the oranges and lemons, adding the thin rind of one 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.

DU BARRY PUNCH

(Use Punch Bowl)

Take 4 bottles of Sweet Catawba Wine.

1 bottle of Claret.

1 bottle of Champagne.

3 oranges.

10 tablespoonfuls of sugar.

Dissolve the sugar in the Catawba and Claret Wines, add the juice of the oranges. When mixed, put it in ice for an hour or more and then add the Champagne.

ORLEANS PUNCH

(One quart of Punch)

Take 1 quart bottle of Champagne Wine.

3 tablespoonfuls of sugar.

1 orange, sliced.

The juice of a lemon.

2 slices of pineapple (cut in small pieces.)

1 wine glass of Maraschino.

Ornament with fruits in season and serve in Champagne goblets.

PIEDMONT PUNCH

Take 4 bottles of Champagne.

1 pint of Jamaica Rum.

1 pint of Brandy.

1 gill of Curacao.

Juice of four lemons.

2 pineapples, sliced.

Sweeten to taste with pulverized white sugar. Put the pine-

apple with quarter of pound of sugar in a glass bowl and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the Champagne.

Let this mixture stand in ice for about an hour, then add the Champagne, and ornament with sliced orange and other fruits in season. Serve in champagne glasses.

ROSE CHAMPAGNE PUNCH

4 quarts of Champagne.
8 spoonfuls of fine sugar.
2 wine glasses of Brandy.
2 wine glasses of Maraschino.
1 wine glass Jamaica Rum.
2 quarts of carbonated water.
Juice of one lemon.
Slice two oranges and two lemons.
Large piece of ice when served.

IMPERIAL PUNCH

(One quart of Punch)

Take 1 pint bottle of Claret.
1 pint bottle of Apollinaris water.
4 tablespoonfuls of powdered white sugar, dissolved in a little of the Apollinaris water.
 $\frac{1}{4}$ teaspoonful of grated nutmeg.
1 liquer glass of Maraschino.
About $\frac{1}{2}$ pound of ice.

Put all of the ingredients into a pitcher and mix well. Vary quantity according to number of guests, using punch bowl for large party.

POMPADOUR PUNCH

(For a party of ten)

Take 3 bottles of Champagne, iced.
1 bottle of Cognac Brandy.
4 oranges.
1 pineapple.

Slice the oranges and pineapple in a bowl, pour the cognac over them, and let them steep for a couple of hours; then pour in the Champagne and serve immediately.

PUNCH A LA ROMAINE

(For a party of fifteen)

- 1 bottle Champagne.
- 1 bottle Rum.
- 2 tablespoonfuls Angostura Bitters.
- 10 lemons.
- 3 sweet oranges.
- 2 pounds powdered sugar.
- 10 fresh eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the rind of one 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 till cold, then stir in the rum and wine until thoroughly mixed. Serve in fancy stem glass.

ROYAL BRANDY PUNCH

(For a party of twenty)

- Take 1 gallon of water.
- 3 quarts of Brandy.
- 1 pint of Jamaica Rum.
- 1½ pounds of white sugar.
- Juice of 6 lemons.
- 3 oranges, sliced.
- 1 pineapple pared and cut up.
- 1 gill of Curacao.
- 2 gills of raspberry syrup.
- Ice and add berries in season.

Mix the materials well together in a large bowl and you have a splendid punch. If not sweet enough, add more sugar.

DUVAL PUNCH

(For a mixed party of twenty)

- Take 5 bottles of Champagne.
- 1 quart of Jamaica Rum.
- 1 pint of Maraschino.
- 6 lemons, sliced.
- Sugar to taste.

Mix the above ingredients (except the wine) in a large punch bowl. When the icing has been completed, and just before the punch is to be served, add the wine and some slices of orange and lemon.

CHAMPAGNE PUNCH

(For eight people in a mixed party)

- 4 lumps of sugar.
- 2 ponies of Curacao.
- 1 quart Champagne.
- 1 quart Apollinaris water.
- Juice of one lemon.
- Stir with ladle.
- 1 large piece of ice.

RANDOLPH PUNCH

- Take 5 quarts Champagne.
- 2 wine glasses of Maraschino.
- 2 wine glasses of Curacao.
- Flavor with ripe strawberries. Should strawberries not be in season, add a few drops of extract of Peach or Vanilla.



A BRIEF HISTORY OF WELL KNOWN WINES

THE people of Italy and France, with a population equal to that of the United States, consume annually about two billion gallons of wine, while the United States barely consumes forty million gallons per annum. Dyspepsia, that great foe of the American nation, is almost unknown in these countries (Italy and France), which is unquestionably due to the fact that they drink wine with their meals. The people of the United States are now understanding the fact that wine is one of the most healthful of all beverages, and hence the demand for light, native table wines is growing every day.

Domestic Wines (that is, wines made in the United States) are steadily growing in favor, and the compiler has sampled many California and Ohio wines that would rival the finest grades of foreign production.

"At the late French Exposition, a California wine made from the Claret type, received the highest award for excellence, over all the other wines offered in competition, including the finest vintage of France. The grapes of which these (California) wines are made are not native to California, as is often thought, but are the offspring of cuttings originally introduced from France, Germany, Spain and Italy. The so-called 'Mission' grape of California is evidently of Spanish origin, having been brought over by the Catholic missionaries in the early history of the country." — United States Dispensatory.

SHERRY

Sherry is derived from the town of Xeres de la Frontera, in Andalusia. Xeres is the way the Spaniards spell it. Sherry was a popular wine four hundred years ago.

Average alcoholic strength 18 per cent. A sweet wine, but can also be obtained dry. The dry Sherry is usually prescribed by physicians. It is the most popular tonic wine on the market today. Properties, tonic and digestive.

PORT

This wine is a great restorative and means of refreshment when the powers of life are exhausted. As a protection against transient and organic disturbances, fine old Port is unsurpassed by any other product of Nature.

It derives its name from the city of Oporto, in Portugal, from whence it was originally shipped. It is the heaviest of all wines. Average alcoholic strength 20 per cent.

It is usually a sweet wine, but the dry is obtainable also.

CLARET

A light bodied, dry wine, especially adapted for taking with meals. Properties, tonic and digestive.

Pavy says: "There is scarcely any condition in which Clarets are calculated to disagree; they form a most suitable beverage for persons of a gouty or rheumatic disposition, and also for the dyspeptic."

It may be said that they are not prone to turn sour on the stomach themselves, nor to cause other articles to become sour; neither do they provoke headache or derangement in those who are subject to bilious disorders.

Average alcoholic strength, 10 per cent.

BURGUNDY

Burgundy wines are both red and white, and famous for their delicacy, piquancy, fragrance, richness of flavor, and medicinal tonic qualities. Their alcoholic strength is 12 per cent. It derives its name from a former kingdom duchy, and later a province of eastern central France.

Its properties are tonic, digestive, and very slightly astringent.

MADEIRA

A sweet wine similar to Sherry; it can also be obtained dry. Average alcoholic strength 18 per cent. Especially recommended for invalids and convalescents. Derives its name from the Portuguese word meaning wood, and was first given to the wine-producing island on account of it being covered with a dense forest.

The island being volcanic, the vines grow in ashy soil, and are trained on frameworks of cane.

A voyage across the Atlantic from Madeira improves the wine immensely.

MUSCATEL

A musky-scented wine, deriving its name from the Muscat Grape. It is strong, and more or less sweet, and has a delightful fragrance.

SAUTERNES

Grow at and near the village of Sauterne, in the department of Gironde, France. A general name for the white wines of similar character exported from Bordeaux, including some of quality much superior, thus, Chateau Yquem and Chateau Suduerant are considered as Sauternes. All these wines are sweet, but lose their saccharine excess with age.

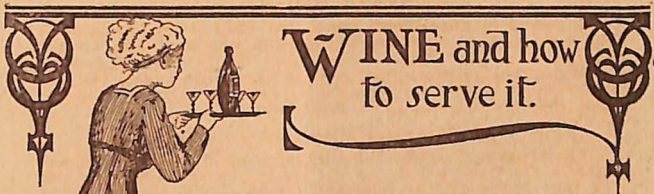
RHINE WINES

All lovers of fine Rhines know that the best is produced in what the Germans term the Rheingau, a region of hills on the right bank of the Rhine. All Rhine Wines possess marked chemical characteristics; they contain very little sugar, and the proportion of alcohol rarely exceeds twelve parts in a hundred; hence, they are of great value medicinally.

(From James Richmond Sheen's "Treatise on Wine.")

"The temperate use of Wine of pure quality and proper age promotes digestion, exhilarates the spirits, sharpens the wit and calls into action all the intellectual powers. In Sacred Writ, Paul exhorts Timothy to 'drink no longer water, but use a little Wine for thy stomach's sake, and for thine often infirmities.'— Timothy, v. 23. Burton, in his 'Anatomy of Melancholy,' observes that 'a cup of generous wine to those whose minds are still and motionless, is, in my opinion, an excellent physic.'"





Champagne foams in sparkling whirls,
As pure as Cleopatra's pearls;
Delicious is the gurgling flow
Of the ruddy vintage of Bordeaux.

Madeira enriches the imagination. Port strengthens the understanding. Sherry excites the fancy and polishes the keen edge of sarcasm.

Sound sermons can be predicted of Port, there is many an Iliad in Madeira, while sparkling thought and gay fancies gather around the Sherry as bees upon the lips of Plato.

WINE AND HOW TO SERVE IT.

The time to drink any particular wine is when it suits the taste and fancy of the drinker; and as taste and fancy differ, there can be no regular schedule of drinks for the day. There are, however, certain customs in drinking (the result of ages of education and refinement), a knowledge of which places a man in the eyes of his associates as surely as does good apparel and social position.

The use of fine wines at table is a science and fine art. French Claret and Sauternes have always been regarded as the wine of the epicure, the artist and scholar. To be educated in Claret and Sauternes insures the refined elegance and the polished dignity for which the French are noted.

Gradually these wines have become the great table wines of good and careful eaters. They are indeed the everyday table wine par excellence.

The greatest connoisseurs recommend that wines should be served as follows:

Oysters — Sauternes, Rhine or White Burgundy.

Soups — Sherry according to taste, Dry or Sweet.

Fish — Sauternes, Rhine or White Burgundy.

Entree of Roast — Champagne.

Game — Claret or Burgundy. (Burgundy is the heavier of the two.)

Cheese — Claret or Burgundy.

Dessert — Port, Madeira, or Sherry.

Coffee — Cognac or Liqueurs.

Wines should always be served in dry, clean glasses. Ordinary wines for daily use, fine ones for gala occasions.

White wines go with fish; with meats, the rich red wines; between the meal proper and dessert, the oldest red wines procurable. After dessert, rich white and sparkling wines.

White Wines — Place the bottle upright in the ice box, but not in contact with ice.

Rhine and Moselle — All Rhine and Moselle wines should be drank slightly cold.

Claret and Burgundy — Place bottles upright in the dining room several hours before using. Decant the wine carefully just before serving. Ice — never.

Champagnes should be thoroughly cold when served. The Brut, however, should not be quite as cold as the Dry. A very low temperature destroys their fine bouquet and delicacy. Never place ice in Champagne.

Ports — Store bottles on end on a shelf in a moderately cool room or cellar. The wine being warm and generous, should not be drank cool. Port Wine is not a mere luxury; it has medicinal qualities.

Sherries and Madeiras — Bottled Sherries and Madeiras may be stored upright the same as Port, but are best when cool. All wines should be stored in a cool place, lying down.

When wine is received it should be placed in a cellar or room where a normal temperature of from 55 degrees to 65 degrees is maintained, and bottles should be laid so that contents cover the cork, thus completely preventing the admission of air into the bottle. Hence the advisability of uncorking only such quantities as can be consumed.

Sweet wines, unlike dry wines, can be consumed at leisure, and they retain their excellent qualities for an indefinite period after the cork is drawn. In using wine for medicinal purposes, it should be borne in mind that the proper time is while eating, and not before or after meals. All wines, when pure, more especially the red class, after remaining in bottles over six months, show a sediment; this is a natural deposit and greatly improves the quality.

Summary Hints on Temperature at Which Wines
Should be Served:

Rich Champagne, very cold, about.....	35 degrees
Rhine Wines, slightly cold, about.....	45 degrees
Sauternes, cool, about.....	50 degrees
Ports, moderately cool, about.....	60 degrees
Dry Champagnes, cold, about.....	40 degrees
Moselle, slightly cold, about.....	45 degrees
Sherries and Madeiras, cool, about.....	50 degrees
Clarets and Burgundies, natural, about.....	70 to 75 degrees





PRICE LIST



WINES

DOMESTIC

We do not compete with those dealers who offer low grade California Wines at cheap prices. Neither do we offer for sale any wine under **THREE** years old. All wines sold by us are guaranteed as to age, purity and quality.

DOMESTIC (SWEET)

	Qt. Bottle	Gallon (Bottle)
No. 2 Port (California)-----	\$0.40	\$1.25
Best Port (California)-----	.60	2.00
No. 2 Sherry (California)-----	.40	1.25
Best Sherry (California)-----	.60	2.00
Best Madeira (California)-----	.60	2.00
Best Muscatel (California)-----	.60	2.00
Best Orange (California)-----	.60	2.00
Best Angelica (California)-----	.60	2.00
Catawba (Ohio), best quality-----	.50	1.50
Catawba (Ohio), good quality-----	.40	1.00
Blackberry-----	.60	2.00

Scuppernong (North Carolina), bottle, 50c; dozen, \$5.50.

DOMESTIC (DRY)

Claret (California), bottle, 30c; gallon (bottle), \$1.00; dozen bottles, \$3.50.

Claret (Asti), bottled at the vineyard (California), 2 pints, 60c; 2 dozen, \$6.00.

	Bot.	Doz.
Claret (Asti), bottled at the vineyard (California), quart -----	\$0.50	\$5.00
Burgundy, bottled at the vineyard (California)-----	.60	6.00
Sauternes, bottled at the vineyard (California)-----	.60	6.00
Laubenheimer -----	.50	5.00
Niersteiner -----	.60	6.00
Rhine Wine Type, bottled at the vineyard (California)		
Tipo Chianti (Red)-----	.75	8.00

IMPORTED WINES

PORTS (SWEET)

We handle Sandeman & Co.'s famous Port Wines exclusively. Their wines are unequalled and have a world-wide reputation.

Our own bottling, full quart bottle, \$1.25; gallon (jug), \$4.00.

Invalid, bottle -----	Imported in Bottles -----	\$1.75
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SHERRIES

Our Own Bottling

	Qt. Bottle	Gallon (Bottle)
Z Grade Pemartin-----	\$1.00	\$3.00
Extra Pale -----	1.25	4.00

Bottled in Spain

Oloroso — Soft, Mellow Sherry — an excellent dinner wine, bottle -----		\$1.50
Pemartin "Amontillado," Dry, Nutty Sherry — a natural wine, bottle -----		1.75

MADEIRA

Among the foremost names of shippers of really good Madeira the firm of Leacock & Co. occupies an enviable position.

Two grades (Leacock's) bottles-----\$1.25 and \$2.00

Above Prices Express Collect

CLARETS (DRY)

We handle Barton & Guestier's Clarets. Barton & Guestier are the leading Claret shippers of the world; their name on a bottle of Claret guarantees the quality of the wine.

	Qt. Bottle	Doz. Qt. Bottles	Two Pints	Two Doz. Pints
Floriac -----	\$0.75	\$ 8.00	\$0.85	\$ 9.00
St. Julien -----	1.00	10.00	1.15	11.00
Pontet Canet -----	1.50	15.00	1.65	16.00
Chateau Mouton Rothschild--	2.50			

SAUTERNES

We also handle Messrs. Barton & Guestier's Sauternes. Their Sauternes stand equally as high as their Clarets. Both their Clarets and Sauternes head the list.

	Qt. Bottle	Doz. Qt. Bottles	Two Pints	Two Doz. Pints
Sauternes -----	\$1.00	\$10.00	\$1.15	\$11.00
Haute Sauternes -----	1.75	18.00	1.90	19.00
Chateau Yquem -----	2.50			

BURGUNDIES

We handle C. Marey and Liger-Belair's imported Burgundy Wines exclusively. The wines of this famous house are unexcelled.

C. Marey and Liger-Belair's Beaujolais (red), quart bottles
\$1.25

C. Marey and Liger-Belair's Chablis (white), quart bottles,
\$1.50.

RHINE WINES

Laubenheimer, quart bottle, 75c; dozen-----\$ 8.00
Rudesheimer, quart bottle, \$1.25; dozen----- 12.00

Above Prices Express Collect

CORDIALS, ETC.

(Liquers)

IMPORTED

We carry full line of imported Cordials, and can supply you with any kind you wish. Below we list a few:

Creme de Menthe, green, quarts	\$2.00
Benedictine, quart, \$2.00; pint	\$1.25
VERMOUTH, French, bottle60
VERMOUTH, Italian, bottle60
Maraschino, bottle	1.25
Kummel, German, bottle	1.25
Kummel, Russian style	1.35

BOTTLED BEERS

We handle all the standard brands of bottled beers, and will be pleased to mail prices upon request.

CURIOS WINES

The Wines listed below are the finest in the world of their different kinds, and the order you can make up from this list would be hard to duplicate in America. This remarkable list of curios is the result of our personal interest and desire to be able to offer our customers a chance to select their goods from as fine a stock as was ever brought from the Old World.

MADEIRA

Choicest Old Reserve, twenty years in bottle. This wine was bottled in London Dock, and is the finest selection of old bottled Madeira to be found. Bottle, \$5.00.

PORT — ROMANERIA

This wine was picked out by the leading experts recently as being the finest example of Tawny Port to be found in Oporto. Bottle, \$4.00.

SHERRY

Jubilee 1875, bottled in Spain. This is one of the finest vintage years for Sherries in the last century. Bottle, \$5.00.

APOSTOLES — OLOROSO

Forty years in bottle. A very fine type of Sherry. Bottle, \$4.00.

CURIOS — WHISKIES AND BRANDIES

Maybe you have a hobby for a very rare, fine old Whiskey, or Brandy, or maybe you would like to get a bottle for a friend. Our stock is the finest in the South. We have listed below a number of real bargains, articles that can't be purchased in the open market every day. They are specials.

RYE

Twenty-two years in wood, \$4.00 full quart bottle.

BOURBON

Special old, eighteen years in wood, \$2.00 full quart bottle. We bottle under this brand rare, aged Kentucky Bourbon, especially selected by R. M. Rose, for quality, purity and age, without regard to price.

CORN

Special old. This is absolutely the oldest Corn Whiskey made by the old-fashioned process (boiled and doubled in copper over open wood fires) that has ever been offered for sale. \$1.50 full quart bottle.

BRANDIES

Very old Apple, ten years in wood, \$1.50 full quart bottle. We bottle under this brand the oldest Apple Brandy it is possible to procure, regardless of cost.

Very old Peach, eleven years in wood, \$1.50 full quart bottle. We bottle under this brand the oldest Peach Brandy it is possible to procure.

French Cognac, Jules Robin & Co.'s V. O. P., the very choicest old Brandy, bottle, \$5.00. As we have a limited lot only of the above goods, we will not sell over four quarts of one brand at any one time to a customer.

Above Prices Express Collect

CALIFORNIA GRAPE OR COGNAC BRANDY

	Bottle	Gallon
Very choice and old.....	\$1.00	\$4.00

ROSE'S ROCK AND CORN

Full quart -----	\$1.00
Four full quarts-----	4.00

We prepay express on 4 full quarts Rose's Rock and Corn to any point on Southern Express lines.

Many of our customers have bought our Forefather Corn Whiskey and mixed it with rock candy syrup, and used it for coughs and colds. This is an old household remedy, and we have had numbers of friends to complain of the trouble of properly preparing it. For this reason we offer the public Rose's Rock and Corn. This product is Rose's Forefather Corn and chemically pure refined rock candy syrup—an invaluable remedy for coughs, colds, la grippe and bronchial affections.

BRANDIES

DOMESTIC

We carry a choice stock of fine old Apple, Peach and California Grape Brandies.

PEACH

	Full Qt. Bottle Charges Collect	4 Full Qts. Express Paid	Case of 12 Full Qts. Express Paid	Gal. Bottle Exp. Paid
Peach -----	\$.50	\$2.50		
Rose's Pure Peach-----	.75	3.50	\$9.00	\$3.00
Rose's Very Choice Old Peach Brandy -----	1.00	4.00	11.50	4.00

APPLE

Apple -----	\$.50	\$2.50		
Rose's Virginia Apple-----	.75	3.50	\$9.00	\$3.00
Rose's Very Choice Old Vir- ginia Apple-----	1.00	4.00	11.50	4.00

Above Prices Express Collect

GUARANTEE OF SATISFACTION

IF YOU ARE PLEASED WITH OUR
GOODS, you will confer a favor by rec-
ommending them to your friends.

IF YOU ARE NOT PLEASED with our
goods, you will confer a favor by return-
ing them promptly at our expense.

CHAMPAGNES

DOMESTIC

We only handle one grade of American Champagne, the best, viz.: Hommel's Extra Dry. It is produced by natural fermentation in bottle same as the best brands of imported. We believe this brand to be equal, if not superior, to the finest brands of imported Champagne. Produced by M. Hommel Wine Co., Sandusky, Ohio; received highest award at World's Fair, Chicago, 1893; also medal at Paris Exposition, 1900; St. Louis Exposition, 1905; Lewis & Clark Exposition, 1906.

This wine should not be confounded with the so-called American champagne produced by artificial fermentation.

Qt. Bottle	Doz. Qts.	2 Pints	2 Doz. Pints
\$1.25	\$12.00	\$1.50	\$14.00

IMPORTED

We call special attention to Messrs. Moet & Chandon's White Seal, the most popular imported Champagne.

Qt. Bottle	Doz. Qts.	2 Pints	2 Doz. Pints
\$3.25	\$35.00	\$3.50	\$37.00

MUMM'S EXTRA DRY

Qt. Bottle	Doz. Qts.	2 Pints	2 Doz. Pints
\$3.25	\$35.00	\$3.50	\$37.00

Above Prices Express Collect

RYE WHISKIES

	Full Qt. Bottle Charges Collect	4 Full Qts. Express Paid	Case of 12 Full Qts. Express Paid	Gallon Bottle Express Paid
Winkies -----	\$0.50	\$2.50	\$ 7.00	\$2.50
Cabinet -----	.75	3.25	9.00	3.00
Rose's ATRO -----	1.00	3.40	10.20	4.00
Jacksonville Club -----	1.00	4.00	11.50	4.00
ROSE'S "PURITY" -----	1.00	4.00	11.50	4.00
A pure, straight whiskey -----	1.25	5.00	13.00	4.50
ROSE'S PERFECT -----	1.50	6.00	16.00	5.50
A very smooth, mellow whiskey -----	2.00	8.00	21.00	7.50
ROSE'S CONSTITUTION -----	Any of the above bottled in Pint Bottles at 4-Quart price.			
Very fine old whiskey -----	1.25	5.00	13.00	
ROSE'S PRIVATE STOCK -----	1.25	5.00	13.00	
A whiskey for the Connoisseur -----	1.25	5.00	13.00	
ST. LEDGER -----	1.25	5.00	13.00	
Bottled in Bond, 7 years old -----	1.25	5.00	13.00	
CLARKE'S PURE RYE -----	1.25	5.00	13.00	
Bottled in Bond -----	1.00	3.95	11.45	
RANDOLPH ROSE PURE RYE -----	1.00	3.95	11.45	
Bottled in Bond, 5 years old -----				

We pay express to any office of Southern Express Co. on 4 quarts or 1 gallon or over at above prices

1800
900
900

86-50
275-20
275-20

1070
 570
 1645
 470
 21,20

CORN WHISKIES

	Full Qt. Bottle Charges Collect	4 Full Qts. Express Paid	Case of 12 Full Qts. Express Paid	Gallon Bottle Express Paid
Mountain Dew -----				\$2.50
Rose's Blue Ridge -----	\$0.65	\$3.00	\$ 8.00	2.70
Rose's New Sweet Mash -----	.75	3.25	9.00	3.00
Rose's ATRO -----	.85	3.40	10.20	3.00
Rose's Famous Old Georgia -----	.80	3.25	9.00	4.00
Rose's Reserve Stock -----	1.00	4.00	11.50	4.00
Forefather -----	1.00	4.00	11.50	4.00
Rose's Special Old Corn -----	1.50	6.50		

We have only a limited lot of this rare Rose's Special Old Corn. This is absolutely the oldest Corn Whiskey made by the old-fashioned process, boiled and doubled in copper, over open wood fires, that has ever been offered for sale.

Any of the above bottled in 14-Ounce Pints at 4-Quart Price.

ROSE'S TENNESSEE

Full Qt. Bottle	Case of 12 Qts.	Gal. Bottle
Charges	Express	Express
Collect	Paid	Paid
\$0.50	\$7.00	\$2.50

ROSE'S "CREST"

Full Qt. Bottle	4 Full Qts.	Case of 12 Qts.	Gal. Bottle
Charges	Express	Express	Express
Collect	Paid	Paid	Paid
\$0.75	\$3.00	\$8.50	\$3.00

KENTUCKY NELSON (Bourbon)

Full Qt. Bottle	4 Full Qts.	Case of 12 Qts.	Gal. Bottle
Charges	Express	Express	Express
Collect	Paid	Paid	Paid
\$1.00	\$4.00	\$11.00	\$4.00

ROSE'S MEDICINAL MALT

Put up in bottles containing five to gallon (one bottle contains one-fifth gallon.) The Perfect Malt Whiskey. Especially adapted for the sick room. 4 bottles, \$3.00, express prepaid.

GINS

DOMESTIC

	Full Qt. Bottle Collect	4 Full Quarts Ex. Paid	Gal. Bottle Ex. Paid
Eagle	\$0.60	\$2.90	\$2.50
Best American made, by the same process as the Im- ported Holland Gin	.75	3.50	3.00

SCOTCH WHISKEY

Bottled at distillery in Aberdeen, Scotland. Our own importation.

We especially recommend Messrs. W. Williams & Sons fine old Highland to connoisseurs of fine old Scotch Whiskey.

W. Williams & Son's Old Highland, bottle	\$1.50
Buchanan's "Black and White," bottle	\$1.25

We also handle King William, \$1.75 bottle; Dewar's, \$1.25 bottle.

IRISH WHISKEY

Sir John Power's 3 Swallows, bottle.....	\$1.75
Burke's bottle	1.50

IMPORTED ALE AND PORTER

We handle the celebrated Dog's Head bottling of Bass' Ale and Guinness' Stout exclusively.

Dog's Head Nips Ale, or Porter, dozen.....	\$1.35
Dozen pints Ale or Porter.....	2.25

Special prices by the cask of 8 dozen, upon application.

BITTERS

Orange Bitters (Gordon & Co.), bottle.....	\$1.50
Angostura (Dr. J. G. B. Siegert & Sons), bottle.....	.85

PEACH AND HONEY

Good full quart bottle, 75c; gallon (jug).....	\$2.50
No. 2 Grade, full quart bottle, 50c; gallon (jug).....	1.50

Above Prices Express Collect

ROSE'S ROCK AND RYE

Prepared expressly for medicinal use with pure Kentucky Whiskey and the best rock candy syrup.

Full quart bottle, \$1.00; gallon (jug).....	\$3.00
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BRANDIES (Cordialized.)

Blackberry flavor	\$0.50	\$1.50
Cherry flavor50	1.50
Ginger flavor50	1.50
Apricot flavor75	2.50
Banana flavor50	1.50
Rose's very choice old Blackberry Cordial, full quart bottle	1.00	

APRICOT BRANDY (Imported)

Page & Sandeman's Original and finest, bottle.....	\$2.75
Cuseniers, Imported, bottle.....	2.00
Apricot Brandy (Rose bottling), very choice, bottle.....	1.00

IMPORTED FRENCH COGNAC BRANDIES

Our Own Importation From France

Bottle, \$1.50; gallon, \$6.00. Very choice and old, gallon, \$7.00.

We handle the celebrated Jules Robin & Co.'s French Cognac Brandies (imported in bottles), the very purest and choicest brand imported. We cannot too highly recommend Messrs. Jules Robin & Co.'s Brandies to physicians who wish to prescribe an absolutely pure, old Cognac Brandy for their patients.

Jules Robin & Co.'s Grape label, bottle-----	\$2.00
Jules Robin & Co.'s 3 Star label, bottle-----	3.00
Hennessy, per bottle-----	1.85
Otard, per bottle-----	1.85
Martell, per bottle-----	1.85

ALL OF THE ABOVE ARE EXPRESS COLLECT COCKTAILS

We handle the famous "Sazerac" New Orleans Cocktail, pronounced by connoisseurs to be the finest on the market.
Martini, Tom Gin, Whiskey and Manhattan, bottle-----\$1.10

RUMS

DOMESTIC

	Full Qt. Bottle	Gallon Bottle
New England-----	\$0.60	\$2.00
New England, very choice and old-----	1.00	3.00
American, "Jamaica" (or Red Rum)-----	.75	2.50

IMPORTED JAMAICA

We handle Hy White & Co.'s celebrated Jamaica Rums exclusively.

Full quart bottle, \$1.50; gallon-----\$5.00

RED HEART

(Hy White & Co.) Imported in bottles. Unquestionably the finest brand of Jamaica Rum on any market.
Bottle-----\$1.50

GINS

IMPORTED HOLLANDS

Full quart bottle, \$1.00; gallon (jug)-----\$3.00
Bols Imported in quart jugs. The finest brand in the
world. Full quart jug----- 1.50
John De Kuyper & Son (Rotterdam), large black bottle--- 1.75

Above Prices Express Collect

IMPORTED GINS (BRITISH)

We handle a complete line of the finest brands.
Gordon's Old Tom, and Dry, bottle----- 90c

R. M. ROSE COMPANY

Randolph Rose, President

CHATTANOOGA, TENNESSEE





