MALT LIQUORS.

Report of the Commissioners Appointed by the United States Brewers' Associations to the United States Revenue Commission on the Taxation and Manufacture of Malt Liquors in Great Britain and on the Continent of Eu-

At a Convention of the Brewers of the United fates, held at Baltimore on the 18th day of Octo-er, 1865, the to:lowing resolutions were passed

Resolved. That the report just read of the Commis-flowers who visited Europe on behalf of the Browers be sinced in the hands of the Charman of the United diates Commissioners, appointed for the revision of the internal Edvenic, with the request that the same be presented to Congress, and printed in the knglish and larguaging.

German languages.

Resoived. That the thanks of this Convention are hereby tendered to Messes Collins, Read. and Eauer, for the able and most satisfactory manner in which they have executed the duties of the Commission.

At a meeting of the Associations of Ale and Porter ind Lager Beer Brewers, of Philadelphia, held on the 7th of March, 1865, it was

the 7th of March, 1865, it was

Resolved. That a Committee should be appointed, consisting of three members of each of the two Associations, who should invite the co-operation of similar Committees of Associations in other cities, to obtain full and accurate informationies the Excise laws of Europe appertaining to mart liquors, by sending two Commissioners, to be selected by them, to Great Britain, France, and the German States duly accredited by the prevers of this gountry, who should inrais a report of the sintistics thus obtained, to the Commissioners to be appointed by the Secretary of the United States Treasury for the purpose or revising the internal system of taxation, and are pare the form of a bill for their consideration of the ext Commess. Similar resolutions were adopted by a general meeting of the browers of New York, and also of clinclonati.

Under these resolutions Mr. Frederic Collins, of

Under these resolutions Mr. Frederic Collins of Onder these resolutions Mr. Frederic Collins, of Philadelphia, and Mr. Matthew P. Read, of New York, were appointed the commissioners, and sub-sequenty Mr. Frederick Lauer, of Reading, was appointed to accompany the Commission through the German States. Before proceeding on their mis-tion they visited Washington, and stated to the Hon. h. Mountoch, Secretary of the Treasury, the object of their intended visit, who addressed to them a lotter approving of their plan.

letter approving of their plan.

Two of the Commissioners, Messrs Collins and Read, sailed from New York on the 19th of April, and arrived at Queenstown the 29th of the same month; they were joined by their colleague, Mr. F. Lauer, in Loudon, on the 15th day of May, who accompanied them through Beigium, the German States, Switzerland, and France, and returned with them to New York on the 25th day of July, after the decrease of content waster to the day of their in absence of sourteen weeks from the day of their

The Committee appointed in pursuance of the above resolutions bee leave to submit to the United States Brewers' Convention an account of their mis-

Report of Brewers' Commission. GREAT BRITAIN.

Our first visit being to Great Britain, the condition of the Brewing interest there became a prominent object of inquiry, and a visit to some of the great breweries as indispensable as it was agreeable to us. Landing in Ireland, we called, after our arrival in Dublin, at the celebrated Porter Brewery of Messis. Guintess, Son & Co. This is one of the largest breweries in Great Britain; and Mr. Guinness in-formed us that it ranked about the fourth in the extent of its production. Mr. Guinness is widely known as a Christian pullanthropist. In one instance he contributed £150,000 (8726,000) for the renovation and enlargement of St. Patrick's (Protestant Episters)

copal) Cathedral in Dublin

The quantity of mait mashed daily in this brewery is 3040 bushels. The mash-tuns are iron; the copper domed, with a copper reservoir attached for containing liquor (water), into which the steam is conducted from the copper when boiling. The liquor, thus healed it used in the following mash or for sparsehealed is used in the following mash, or for sparg-ing. The gyles, or fermenting tans, are square. The poster, when the fermentation is nearly finished, is run into other squares, where it is skimmed, and, when this process is completed, pumped into the storing vats, which are sixty seven in number, vary-ing in capacity from 300 to 2000 hogsheads. A cylindrical yeast tub is here employed for separating the poreer from the yeast by hydrostatic power, the in-vention of the head brewer. When we consider that it was only about the dawn

of the present century that the manufacture of porter was first introduced into Ireland, the extent of usiness transacted at this one establishment is truly surprising. There are several other extensive breweries in Ireland, the largest of which are probably those of the Messrs. Watkins, in Dublic, and Messrs. Beamsh & Crawiord, and Sir John Arnot, in Cork. Yet the whole produce of malt liquor in Ireland and Scotland equals but one-tenth of that of the United Kingdom, with more than one-fourth of the popula-

Crossing over from Ireland into Scotland, we stopped but a lew hours at Glasgow, and proceeded directly to Edinburgh, where, among other large brewing establishments, we visited the brewery of the Messis. Younger. The brewing here is only conducted during the fall winter, and spring, when the ale can be fermented at a low temperature. It is finished in the fermenting tuns by the skimming process, and racked from these into casks.

Scotland has, for a long period, been justly cele-brated for the manufacture of a superior quality of sie, much of it of a heavy gravity or great strength. The increased demand for a lighter ale is now, however, freely met by the brewers there, and they are successfully competing, in their own market, and, to some extent, in London, with the famous Breweries of Burton-on-Trent

From here we passed over to London, one of the great central points to which our attention was parliculariy directed.

The quantity of beer manufactured here (under which head we shall class the various descriptions of malt iquor, as a general term), is about one-sixth of the entire production of Great Biltain. The bieweries here and at Burton-on-Trent are the largest in the world. Of the two ve great breweries in Loudon, it is difficult to decide, out of several of them, which takes precedence in the extent of its opera-tions. Formerly, it was easily ascertained, as the quantity of malt on which duty was paid by each house was published annually. Now, however, owing, it is said, to local jeafousies, it is suppressed.

For a long period, the celebrated house of Messrs. Barclay, Perkins & Co. ranked as the first. Now. it believed that Mesors Truman. Hanbury, Buxton & Co., take precedence in the extent of the producon, atthough some assum this position to the house f Messrs. Bass, Ratcliffe, Gration & Co., of Burton-n-Trent. But this matters not. The houses which we have named, together with those of Messrs. Whithread & Co., Alsopp & Co., of Burton-on-rent, Meux & Co., and Red & Co., approximate o closely to each other, that, in the ebbing and flowng of their vast business, a distant wave, in its on-ward and irresistible course may lift any one of them a little higher and carry it be ond the line of the foremost of the others. A transfer of the orders (contracts) of the Government would produce this result, as it is stated that they amount to 200,000 barels annually for their troops in India and else-

Mesers. Barclay, Perkins & Co. We here recistered our names, and were then taken through this vast establishment. Originally a porter brewery they now brew both porter and ale, and, although the now brew both porier and sie, and, although the brewings are conducted under one roof, yet the arrangement of the mills, coppers, mash tuns, fermenting tuns, etc., is as distinct as if it were two breweries instead of one. The arrangement and management of the porter brewing are similar, in most respects, to that of Mesers, Guinness & Co., to which we have alluded. The principal difference is in the manner of finishing the ale. This is done in pontoons, the porter in settling backs.

The mash tuns here are also of iron. They mash from 1000 to 1400 bushels of mast in each, and average

om 1000 to 1400 bushels of mart in each, and average about 5600 busheis daily, except in the summer season, when it is less. They can store away in their larges storing wats nearly 200,000 barrels. Their largest vats contain nearly 5000 of our barrels. They have one chief brewer and two assistants, and adopt he plan of instructing the sons of the members of the firm in the art of browing, who save an apprenticeship of four years, rising at 4 o'clock in the corning, or earlier, if required, and whenever any of the ceras go into the country for a week or two, as it is the custom to permit them to do, they take their places at the desk curing their absence. In his way they become fam harized with the whole outine of the business. They reside on the premises g a building erected for their especial occupancy

The malt is kept in covered bins and is conveyed y engless screws and elevators wherever required, he hops are kept in comparatively dark rooms, he prejudice against American hops is rapidly dis-spearing. A proportion of them is now used in

there are now five young men, with the expects n of a arge interest in the firm, occupying this

sariy all the large broweries.

The brewery and buildings connected with it is over an area of about twelve acres of ground. Their over an area of about twelve acres of ground. A ser-pair house, or makings, as they term them, are ituated in the country. Their casks are made on heir own premises, and brewers generally adopt his course. Their stables, where are kept 120 dray grace, weighing from 1700 to 1930 pounds each, are ell worth visiting. The visitor is impressed with e magnitude or this, and other large breweries, with the perfect system which is adopted in distribution of labor in every department of

person desiring to see any member of the firm must person desiring to see any member of the firm must send his card and state particularly his business, the importance of which determines his shocess.

We subsequently called at the browery of Messrs. Whitbread & Co. Here the water is pumped from wells from three hundred to five hundred feet in depth. The pumps are almost constantly at work throwing the water into the reservoirs, which are situated on the roofs of their buildings. They have immense collars under their buildings, embracing probably from eight to ten acres. Their ale is all racked into casks, and their porter conveyed into atrong wats.

racked into casks, and their porter conveyed into strong vats.

We also visited the brewery of Messrs. Truman, Hanbury, Baxton & Co. Presenting our order from one of the firm to Mr. Frazier, the chief manager, he placed us under the guidance of one of their intelligent brewers. This brewery differs from the other two which we have named, mainly in the material of their rounds, squares, pontoons, stillions, etc., many of which are made of slate. They have had a few of them in use long enough to test their qualities, and are highly pleased with them on account hi their cleanliness and durability.

They have on their premises a machine shop, copper and blacksmith shops, carpenter shop, paint shop, etc., for their own convenience in making reshop, etc., for their own convenience in making re-

The price at which ordinary porter is sold is 33s. per bbl.; ale, 35s.

It is retailed by the glass, containing a full halfpint at 13.d., and by the quart at 4d.

It is said that almost every householder, in good circumstances, keeps a barrel of mail liquor on tap in his scalar.

in his cellar.

Our next visit was to Burton-on-Trent, a place famed throughout the civilized world for the excellence of its beer, the high character and intelligence of its brewers, and the magnificence and completeness of its brewerses.

Our visit here was of a peculiarly interesting character. A large portion of the city is appropriated to this one especial branch of manufacture, and, from a distant elevation, would present the appearance of one vast brewery, claiming a rank amongst in his cellar.

ance of one vast brewery, claiming a rank amongst the wonders of the world.

The most prominent firms encaved in the business are those of Messrs, Bass, Ratcliffs, Gratian & Co.,

and Mes rs. Samuel Alisopp & Sons. The former firm have three large broweries in successful operation. An idea of the colossal character of their business may be formed from the following statistics derived from the most reliable source:-Extent or the premises..... Cost of purchasing same, at an

8871,200

438,000

8) miles.

36,000 acres.

120 tons.

be browed this year, 160.000 Number of workmen employed. Number of workmen employed.
Number of lerks...
Number of horses.
Extent of private railway in connection with brewery...
Extent or land required to grow Amount paid in mait tax to the Government on the 160,000

\$648,560 made in one month. Amount of traffic per rail last 145,696 tons. year. Paid to ranway for freight, one

Pare at which business is annually extending, 25 000 quar-

200 000 bushels. ters or. 200 000 bushels.

We were also informed that they had signt acres
of land covered with casks of beer, piled three tiers
high, which, previous to our arrival, had been distributed amongst their various agencies throughout the kingdom.

the kingdom.

The operations of Messrs. Allsopp & Sons are scarcely less extensive. They have two breweries in operation, and they are equally celebrated for the character of their beer. Their new brewery is, perhaps, the most perfect and complete establishment which has ever been erected. Their maitings, converges are are on their own premises which which has ever been erected. Their matches, cooperages, etc., are on their own premises, which cover an area of fifty-two acres of ground.

The counting-house of the new brewery is one hundred and twenty feet square, subdivided by glass partitions and handsomery turnished. Each department, including the post office, is thoroughly systematized, and arranged for their business. They have disclosed of all because they have disclosed of all because they have disclosed on the properties.

systematized, and arranged for their business. They have duplicates of all brewing utensits in order that their business may not, at any time, be interrupted. Their utensils for mashing, fermenting, and finishing their beer are of wood, and the entire arrangement is such that space and labor are economized to the best advantage. The two storage rooms at the new brewery are one hundred and twenty feet in with a proof five hundred and storage. width and five hundred and ten feet in length.

Every cask sent out, of which they have about four hundred thousand, is numbered and registered, and they can turn at any moment to the book and page where it is entered and tell you where any particular cask is. Any deficiency on the return of the casks must be made up and settled for once a year, at a fixed period, that the account may be balanced. They also employ a corps of chemists, whose duty it is to submit to known tests the beer in precess of manufacture, in order to secure its ultimate perfection.

The Burton water is considered to be especially adapted to the brewing of East India or buter beer.

The following is an analysis of the water used in the brewery of Messrs, Allsopp & Sons, made by Dr. Henry Bottinger, a pupil of Professor Liebig, of Bayaria, and chief manager of the brewery:—

CONTENTS OF ONE IMPERIAL GALLON. Sulphate of Potassa..... Lime.

ingredients contained in the beer:-Alkaline Salts.....

Alkaline Chlorides 28
Alkaline Carbonates and Phosphates 14
Phosphate of Lime and Magnesia. 102

soft in the process of brewing. The deparating power of lime is well known, insomuch that it has been employed in the clarification of cane and other wegetable juices, and it is, no doubt, owing to the presence and precipitation of this substance, that the action of the Buston water in securing the early transparency of the beer is to be attributed.

It is well known that the browers in London espe-cially control a large proportion of the public houses where beer is sold. They either own or lease them, and re-let them to the publican, or advance money on them. No beer is permitted to be soid, by the brewer who controls the house, except of his own brewing, unless it may be of a description which be does not manufacture. He then has a large sign affixed to the house on which is lettered, for examine, Truman, Hanbury, Buxton & Co.'s Entire, Barclay, Perkins & Co.'s Entire, etc... In this connection we desire to call the attention of brewers and maristers in this country to the care bestowed by the maristers of Great Britain in the selection of their barley, and during the process of malting it. They pass it either through a screen or blowing machine, which separates the light grains

lowing machine, which separates the light grains from the heavier ones, and sell the former for feed for cattle, confining the maiting to the best grain. The bariey is not unduly hastened on the floors, but ample time is given it to germinate, and it is carefully and perfectly dried. When thrown from the kilms, it passes over a screen, and the separation of the root ets is more thorough at this time, when the mait is warm and the rootiets crisp, than after the mait becomes cool. Immediately after this it is taken and placed in bins, where it is covered with the rootiets of the ma't about four inches in depth, to protect it from the effects of moisture, etc.

For malt floors they use a tile six inches square and one inch thick, called ferro-metallic squares, which make a level, smooth, and durable floor. The mattings of Messrs. Joseph Gilstrap & Sons, and J. W. and H. Branston, of Newark-on-Frent (which we visited), are quite prominent establishments; the former producing about 80,000 quarters, or 640,000

bushels, of mait annually, Barley, when of choice quality, is often purchased late in the spring, and after the close of the maiting season, dried on the kilns by a slow heat, without impairing the strength of the germ, and malted

ring arring the strength of the germ, and matter early in the following autumn.

The superior quality of the English malt, with which such care is taken, gives assurance to the orewer that his beer will be of good quality and flavor, if he bestows the ordinary skill and attention

We feel that we cannot let this opportunity pass without expressing the hope that the maltaters of the United States will be induced to adopt the same care in malting their bariev and cleaning it. Too little attention has been given by many of them to producing the best malt the barley is capable or, not we beg to remnet them of the wisdow of such as on the brewing of it. nd we beg to remind them of the wisdom of such a

course in thus contributing to the production of a superior qualify of malls figuor, which, from the examination of the centered of all all the process of the production of a light strength, and lightly esteemed in Vienna is paid, in the centered of any of the centered of the course pursuedity some malisters in purchased by the process of maliting, and throwing it on the market in an imperfect and damaged condition, and, if purchased by the brewers, recalling in the production of as infinitor quality of beer, and affecting the process of maliting, and throwing it the production of as infinitor quality of beer, and affecting the production of as infinitor quality of beer, and affecting the process of maliting, and throwing the production of as infinitor quality of beer, and affecting the process of maliting, and throwing the production of as infinitor quality of beer, and affecting the process of maliting, and throwing the production of as infinitor quality of beer, and affecting the process of maliting, and throwing the production of as infinitor quality of beer, and affecting the process of maliting, and throwing the production of a finite production of a sinfinitor quality of beer, and affecting the production of as infinitor quality of beer, and affecting the production of a sinfinitor quality of beer, and affecting the production of a finite production of a production of a sinfinitor quality of beer and the consumption of the business in distance of the business in distance of the production of a sinfinitor quality of the contribution of the production of a sinfinitor quality of the contribution of the production of a sinfinitor quality of the contribution of the production of a sinfinitor quality of the contribution of the production of a sinfinitor quality of the contribution of the production of a sinfinitor quality of the contribution of the production of the pr

was '763 gallons, while in 1863, to my great joy and satisfaction, it had sunk to 645."

"I he consumption of best in England," he further remarks, 'in 1730 was 5,000,000 barrels, or at the rate of a barrel per head; for the population at that time was only 5,000,000."

"In 1830 the consumption was 8,000,000 barrels, and in that year, I regret to say, it had sunk from one barrel to two-thirds of a barrel per head. In 1864 however, so powerful were the restorative processes which had been introduced, and so much had the consumption of beer been assisted by the legislation which took place in regard to spirits and otherwise, we go back with a population of 20,000,000 to the good old scate, and consume 20,000 000 barrels, or exactly the same quantity per head as in 1722."

Again, 'Mait we may say lies halt way between the stronger liquors, such as wine and spirits, on

the stronger houghs, such as wine and spirits, on the one hand, and tea on the other."
"I grant that beer ought to be taxed more lightly than the wines, which compete with it, and more lightly than spirits." From these remarks of Mr. Gladstone, the policy of the British Government is quite obvious, viz.:—to derive the greatest revenue from the greatest con-

sumption of beer, and the greatest revenue from the smallest consumption of spirits; to encourage the consumption of the one and to discourage the consumption of the other.

BAVARIA. Through the courtesy and attention of the brewers of Munich, we had ample opportunities afforded us of visiting their establishments. The most extensive are those of Mr. Gabriel Sedlemyr and the Lion Brewery. These bieweries each cover an area of ground equal to from eight to twelve acres in extent, and are well and conveniently arranged, with the most approved apparatus for brewing. The annual production of each amounts to from 300,000 to 420,000 eimers (170,000 to 220,000 barrels), the chief portion of which is consumed within the city of annich and its vicinity. The beer, whether present use or lager, is of a fight quality, and is stored in deep vanits underlying their buildings and grounds. The beer is preserved by ice, with which the vanils are covered preserved by ice, with which the vaults are coverand surrounded. In one instance 10,000 tons of ice were thus stored away in a single establishment. This is necessary for its keeping qualities, as but a small quantity of hops is used in the brewing, the public taste being averse to a highly hopped beer. The maxing of their barley is conducted in cellars underreath their browners. The floors are nderneath their betweenes. The floors are composed of square blocks of stone similar to those used by lithographers for their drawings, and they present a very level and smooth appearance, the stone being admirably adapted for the purpose by its cleanliness and durability.

The mait is dried on kilns of perforated from plates, arranged one above the other. The germinates of the stone of the purpose of the pu

plates, arranged one above the other. The germinating tarley is permitted to "wither" somewhat before being loaded on the kilns. The upper kiln is onder first, and when the vapor has been expelsed, the grain is let down to the lower, when the upper kiln is again loaded with moist malt, the drying being thus accomplished within twenty-four from the lime it is aken from the malting. lours from the time it is taken from the making floor. Turf or peat is used as fuel, the fumes of which are conducted through two large flues, one above the other and underneath the lower kiln. This rapid drying is preferred to the slower process pursued in this country and in England.

The King's Browery, situated near the central part of Munich, is one of the prominent institutions of the city. Under the control and management or the Government it furnishes to the people, at cost, a light and refreshing beer, at the low price of four cents

nd refreshing beer, at the low price of four cents per mass, containing rather over a quart. Under the long archway in front of the brewery, you enter a door, hand the empty mug to the tapster, who is stationed by the large cask always freshly tapped, by whom it is filled, and, after paying for it, you take a seat at one of the long tables in the crowded saloon—if a seat is to be found. The daily sales here amount to 2000 gallons. Not less interesting was the visit of your Commisamount to 3000 gallons.

sioners to the monastery of St. Francis, situated within the limits or the city. Under the guidance or Dr. Max Pettenkoler we were conducted to the invited to participate in the hospitalities of their social board. Surrounding a long table were scatted the fathers, and a few strangers and some of the prominent efficies of Munich, enjoying their pleasant conversation. Before each was placed a large glass of beer, and it gives us pleasure to acknowledge the kind welcome we received and our enjoyment of the excellent and far-famed beer brewed ment of the excellent and far-famed beer brewed by the Monks. We were permitted to inspect the complete and well-arranged little brewing apparatus. Mait liquor, or beer, as it is universally called, is regarded by the people of Bavaria as essential to their health and enjoyment. They use it freely and with impunity. The superiority and low cost of this beverage exclude the use of that which is unduly stimulating and too often adulterated, and which not one in one thousand persons is habituated to the use of. The Government recognizes beer as a national use of. The Government recognizes beer as a nationa beverage, protects the people in its got d quality, employs officers to inspect on the 30th of April of each year the teer stored in the vanits of the brewers, and by light taxation encourages its consumption, deeming it necessary for the promotion of good morals and the contentment of the people. It is a fact worthy of great attention that intemperance is of gare occurrence, and that (as stated by a leading offi-cial, connected with the Military and Government Hospitals) only in a period of five or six years does case of delirium tremens occur,

AUSTRIA. One of the most celebrated breweries in Europe is stuated at Schwechat, distant about six miles from Vienna, and known as the Dreher Brewery. Mr. A. Dreher, now deceased, the number of this extensive establishment, before commencing the crection of his brewery, visited the prominent breweries of other countries and investigated their modes of brewing and the construction and arrangements of their uten-als. By applying the knowledge thus obtained, and onducting his business on the most scientific principles, he commenced a business career which proved, and continued to be, for a period of thirty years, until his death, one of almost unparalleled success in this branch of manufacture. He also erected two other breweries in other provinces of the empire

which proved equally successful, that at Schwechat covers an area of seven acres of ground, upon which large and convenient build-ings are creeted for brewing, malting, etc. The malting and kiln drying of the barlay is similar to that in vogue in Munich, and the same description of admirable stone floors in use. Over the steeping isterns, iron pipes, six inches in diameter, extend which are perforated with small holes, and into which water is conveyed, after the first washings of the grain have taken place, thus equally distributing the water over the whole. There are five mash tuts and three boiling vessels, or coppers, made of iron, lined with copper, and domed heads. The coolers are very extensive and made of copper. No artificial mode of refragaration is adopted.

Underneath the building are extensive walls to the depth of nearly lory teet, for the storing of the beer. One-third of the space is appropriated for the storing of the st 250 000 barrels annually, the trewing being discon-tinued during the summer months. In winter and whilst in full operation, 2000 barrels are brewed

The beer produced is consumed chiefly in Vienna and its vicinity, though an export demand is springing up, chiefly to Egypt, to which country they are now shipping 150 barrels weekly for the supply of the English and German residents there.

We desire to call your attention to some of the causes of the success of the Dreher broweries, and to recommend to you the adoption of their system of thorough organization of each branch of their business. nees. There is a chief brewer and his assistants, a head officer in each department; and here, as in England, chemists are employed to examine the heats, and direct the malting of the grain, to submit to their tests the soundness of the worts in their various conditions—in the coppers—coolers, and fermenting rounds, and when completed, and before teins stored in their storing cellars—thus applying the most scientific principles to the manufacture of their beers, and guarding against every possible risk of disease or premature decay. The browings are conducted in such a manner that assurance is given that the large quantity of beer stored for consumption will prove palatable to the rubble and maintain its reputation for superiority. But one per cent, of the quantity manufactured is returned to the brewery by the customers as unsalable. The retuse grains remaining unsold each day are fightly pressed

are there so many obstacles to the production of a marketable article as in that of mait liquors. Limited as the brewer is to the use of barley for the manufacture of his malt, and to hops, for which (as a pleasant and aromatic bifter and preserver of his perishable commodity) there is no substitute, though wet harvests may have rendered the former unsound and unpropitious seasons impaired the strength and value of the latter, he is compelled to use them. To unsoundness in the grain and the highi of the hop (which has so alarmingly manifested itself, for the last few years, in the agricultural districts of this country and the consequent difficulty of obtaining a sufficient quan-tity of the best qualities to insure the keeping of the beer for any length or time; are mainly attributable the losses or the brewer which, in this country, have been in some years so disastrous, causing bankruptcy in many instances. An emicent and long experienced and established brewing firm of England, it was stated, had not less than 20,000 bar-rels of heer returned to them by their engineers. rels of beer returned to them by their customers in one year as unsalable. The sudden atmospheric changes of times impair the quality of the beer. Un-avoidable exposure, in transporting it from the brewery to a distant point of consumption, to severe cold destroying its briskness and rendering it vapid and unpalatable, or to the summer's sun, which may cause accidity and the bursting of the cases, contri-

bute to the disappointments and heavy lossos to which the business is liable.

A speculative demand for beer is never known. It is not bought and sold in large quantities, and never appears in the published lists of prices current. For can it be advanced simultaneously with the increased cost of the raw materials. the increased cost of the raw materials. An increase in the price of the glass or measure, to the consumer at once diminishes the sale, and it is plainly apparent that the large consumption in those countries we have visited is mainly attributable to the cheap-

that the large consumption in those countries we have visited is mainly attributable to the cheapmess at which it is sold. It was remarked by one of the most celebrated and successful brewers of Great Britain, that some years the profits of the business did not exceed five per cent, on the capital employed, and by one, equally intelligent and respectable, in Bavaria, that for the last twenty-five years, his capital had not yielded a profit larger than 7½ per cent, annually.

Comparative Rate of Taxation in Europe and in the United States on Malt Liquors.—In the rate of faxation on mait liquors, imposed by the European povernments, the policy of all is the same, viz:—to encourage the increase of consumption. The rate of duty is in nearly all of the German States very low. Even in France, where the increase of consumption or mait liquors is comparatively or recent date, and the necessities of the Government demand a large revenue, the tax is but two-thirds of that of the United States. In England, where the consumption has fallen or risen with the increase or accrease of duty with the sensitiveness of a thermometer, they have found that ninety-lour cents per barrel secures the greatest consumption and the greatest revenue. cents per barrel secures the greatest consumption and the greatest revenue.

In Austria, one of the oldest and most powerful

To Austria, one of the oldest and most powerful monarchies of Europe, with a lerger amount of debt than any other of the German States, her financial condition verging on bankruptcy, her revenue the past year falling short of her expenses by millions of dollars, with a prospect of a deficit this year still greater, a tax of \$1 12 on a barrel of beer is deemed sufficient, and certainly as much as that drink of the people will bear. Yet Austria contains a dense population: her territory, for the most part, is thoroughly cultivated, her wealth is all developed. Every conceivable object of trade, merchandise, or pleasure is, taxed to its utmost. If any new source of taxation could arise there, in the shape of hidden or undeveloped wealth, or otherwise, the discovery would be hailed with the most culturastic delight. It would tend to replenish her depleted treasury, and to bolster, for a time, at least, her tottering nd to bolster, for a time, at least, ber tottering

The United States of America, a comparatively new country, embraces more than thirty five power-ini States, either of which might form a respectable European kingdom Our common territory stretches from the ice regions of the extreme north to the pery tropies, and crosses nearly every degree of late tude in the temperate zone. From the Atlantic to the Lacdic shores every variety of soil and climate is found. A virgin soil, of inconceivable fertility, never broken by the plough, awaits the advent of the stordy husenaidman, to yield forth its richest productions. A mineral wealth of unfold millions lies slumitering in the bowels of the earth, and will start torth hereafter at the magic touch or the miner, to swear the world with its assumes. Our terrogrees to amaze the world with its vascuess. Our immens territory, containing all the elements of agricultural and mineral wealth, is capable of sustaining a popu-lation of 500,000 000 of sours; and yet she numbers no more than the contracted empire of Austria. Her development will be so rapid in the future that no man can reason from the productions of one decade what they will amount to in the next. Her public debt, large as it may sound to americans, unused to national indebtedness, is, in fact, but the merest bagate, le when compared with her con stantly increasing resources, and it will be growing smaller as these resources increase. Austria stands still or recrogades, America advances with rapid

trides to a grand destiny.

Under this state of facts, it must be manifest that the ax on mat liquor, if the manufacture and consumption of which keep pace with fais amazing growth requires to be greatly less than in the decaying Empire of Austria. Our wants and necessities in the share of faves are constantly decreased. sities in the shape of taxes are constantly decreasine; hers are constantly increasing.

Importance of the Brewing Interest to Agriculturists.—The brewing interests are becoming of great importance to the agriculturists of this country. The estimated annual production of mait liquors in the United States is 5,000,000 of parrels, in the manu-

neture of which 12 000,000 bushels of barley and 15,000,000 pounds of hojs are required. To grow this large quantity of material, at an average yield of 80 bushes of barley, and 1000 pounds of hojs per acre, there must be employed in the cultivation of the former, say 400 000 acres and in the latter 15,000 acres of land, or 415 000 acres for both, Heretofore these have proved to be among the most profitable of the crops to the farmer, and owing to the limited portion of the year during which the maitster and brewer can conduct their operations to advantage, they find a ready market, and generally before the navigation of our rivers and canals is closed by ice If the policy of our Government, like the policy of the Governments of Europe, be in the encouragement and not the restraint of the manunacture of mait liquors, we predict that within a period of ten years from the present time their con-sumption will increase twofold beyond their present quantity, requiring a corresponding increase in the

reduction of barrier and hops,

Beneficial Effects of the Use of Malt Liquors on
Public Merals.—Fermit us. in concession, to refer to the effects of the general use of matt liquors on the public and morals of the people, a subject of no less interest to the statesman than to the philanthropist.
The use of stimulants appears to be general

amongst the nations of the carth, civilized and bar-

tarous. The large consumption of distilled spirits, wines, beer, tea, codee, and to acco, shows this desire to be so universal that it is scarcely mappropriste to call it a natural appetite. But there is a wide difference between the use of thise stimulants, as beverages, upon national habits. While the free indulgence in the first is the frintful cause of comestic misery, pauperism, dis-case, and crime, in others the effects are so harm-less that neu, women, and children daily partake them with impunity. The tearrul consequences of the excessive use of ardent spirits, the most florid declamation cannot too highly color. Its hiseous statistics have been collected from prisons, almshouses, and hospitals; from the dwellings of the rich, where donestic misery was mocked by the luxury and splendor which surrounded it; from the dwellings of the rich. and spleudor which surrounded it; from the dwellings of the poor, where, alas! it imposes stall heavier burdens upon the gaunt shoulders of poverty. Statesmen, phiosophere, warrors, poets, have each contributed their quots to the dismal category. Humanity has went over it, but her efforts to arrest it have been but parcal and transient. Legislation prohibiting the sale of spirits and fermented hours, and voluntary pledges of total abstinence from their use, have been tried in wain. Your Commissioners think they can say with confidence, yet with deep regret, that the efforts of tamperance societies thus far have far ed to diminish, to any appreciable extent, the use of spirits as a beyerage. In aiming at too much they have accomplished too little; and this we conceive has arisen chiefly from the unwise course of including fermented drinks in the pledges required

mark. We have seen, as we have stated above, thou ands of persons—men, women, and children—in the German States, assembled, orinking their national beverage and enjoying their national games and sports with the greatest hilarity, and have tailed and sports with the greatest minney. The natives of to see a dranken one among them. The natives of these States who emigrate to this country bring with them their preserves for the reverage and the with them their preserves of their fatheriand. No policemen are required to protect the public peace from any disturbance by a "Sengerlest" or "fur-nervered". When the services of the police are re-quired at these testivals, it is to guard their peaceful cunions and innocent enjoyments from the inso ent and riotous intrusion of reffians inspired by quite

different posations.

The consequences of an habitual indulgence which leads so frequently to the excessive use of spirits is that, when the stimulus is withdrawn, the nervous system is deprosed below its normal tone. The result is that craying which we call the thirst for liquor. An artificial stimulus, then, is necessary to restore their normal condition, and the quantity required for this purpose constants increase. But required for this purpose constantly increase. But no such effects follow from the use of malt liquors, which have nutriment in the malt a tonic in the hop, and contain but a small percentage of alcohol They are stimulants, it is true; but, like coffee, "they cheer, but not inebrate." He comparatively easy for a man to abandon the habit of using malt hours to excess, perhaps easier than to abandon the excessive use of tea and coffee; while every man's observation will tell him how rare are the instances in which the deep drinkers of ardent spirits have been able to liberate themselves from the threadom of a demonstration. hemselves from the thradom of a demon to whom

they voluntarily became slaves.

Our country has just passed through a gigantic civil war. Four millions of inborers have passed from a state of pondage and twelfage to that of freefrom a state of bondage and theinge to that of free-dom and self-dependence; they have emerged from a condition university to the cultivation of strength of will, and habits of sel-control. Their habits, and consequently the wealth which their industry will add to the country, will be influenced in some de-gree by the beverage of which they will habitually

What shall this be? Shall it be distilled spirits. what shall this be? Shall it be distinct spirits, whose habitual use induces that intemperance which statesmen and philanthropists alike deplore? Or shall it be a mile and harmless beverage, which the taste and policy of the most civilized communities approve, and whose beneficial effects on national habits, their national character for temperance de monetrates? The future character of the whole laboring population of the southern section of our country will be influenced by the response of the Government to these questions. It is true, the Gov-ernment cannot, by direct leg station, prescribe what shall be the beverage of the people, or of any part of them; but they can discriminate in their excise laws, as they have done in their tariff laws, between subjects of taxation, for reasons of public policy. As they have given incidental protection to manufacturers in their duties on imports, they can in the same way, in their excise laws, encourage any other object which concerns the welfare of the people. Respectfully submitted.

FREDERIC COLLINS, MATTHEW P. READ, FREDERICK LAUER

COAL.

JAMES O'BRIEN. DEALER IN

LEHIGH AND SCHUYLKILL COAL. BY THE CARGO OR SINGLE TON.

Yard, Broad Street, below Fitzwater. Has constantly on hand a competent supply of the above superior Coal, suitable for family use, to which he calls the attention of his friends and the public generally.

Orders left at No. 206 S. Fit h street, No. 32 S. Seventeenth street, or through Despatch or Post Office, promptly attended to
A SUPERIOR QUALITY OF BLACKSMITHS

ROBERT P. BENDER,

COAL DEALER,

S. W. CORNER BROAD AND CALLOWHILL STREETS PHILADELPHIA. None but the best WEST LEHIGH, all sizes, from the

Greenwood Colliery, on hand, and for sale for CASH ONLY. £2 10 6m Also, ENGINE. HEATER, AND FURNACE COAL MARRIAGE GUIDE,

BY DR. WILLIAM YOUNG.

MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE, by DR. WM. YOUNG.
MARRIAGE GUIDE.—"There are more things twixt
Heaven and earth, Horatio, than are dreamt of in our
philosophy." hilosophy."

Let no young man enter the obligations of married life rithout reading every page of 17R. YOUNG S MAR-21AGE GUIDE; or. Every One His Own Doctor. It isotoses facts that every one should be acquainted with a contains one hundred engravings explaining the analomy of the human system, both make and lemale, with useful information that every one about know.

Price, Recents. Sold at

Price. 50 cents. Sold at

Price. 50 cents. Sold at

DR. WILLIAM YOUNG'S OFFICE,

3 17 C No. 416 SPRUCE Street, above Fourth. (HALLENGE LIGHT!

Paragon Oil and Safety Lamps. BRIGHT LIGHT-THREE HOURS-ONE CENT No chimney! No smoke! No grease,

> KELLY & NEEL. No. 911 MARKET Street.

AGENTS WANTED. Also, Dealers in Sosps and Coal Off. Machinery Offs warranted not to gum or chill, 81-25 per gallon. 3 15 BRIDESBURG MACHINE WORKS,

No. 60 N. FRONT STREET,
PHILADELIVILA
We are prepared to fill orders to any extent for our MACHINERY FOR COTTON AND WOOLLEN MILLS. ncluding all recent improvements in Caraing, Spinning, and Weaving.

We invite the attention of manufacturers to our exten-ALFRED JENES & SON.

RAILROAD LINES.

ORANGE AND ALEXANDRIA RAILROAD, On and arter MONDAY, February 12 two daily trains will run between Washington and Lynchburg, connecting at Gordonsylle with Virginia Central Ball-

road trains to and from Richmond, as to:lows:

Leave Washington daily (Sunday excepted), at 6'45

A. M., and arrive at Lynchburg at 5'45 P. M.
Leave Lynchburg at 7 A. M. and arrive at Washington daily (including Sunday) at 8'05 P.

Leave Washington daily (including Sunday) at 8'05 P. EXPRESS TRAIN.

Leave Washington delby including Sunday) at 6 % P.

M and arrive at Lynchburg at 6 % A M

Leave Lynchburg at 6 % r. M. and arrive at Washing ton at 6 % A.M.

Both trains making close connections at Lynchburg for all points South and Southwest, and at Washington for North and Northwest.

First-class scennes cars will be attached to the night

First-class seeping cars will be attached to the night trains.

The road is attractive, not only for its comfortable accommodations, but for the fact that it passes the now historic localities of Fairfax, Bull Run, Manassas, Bristoe, Catlett's, Rappahannock. Culpeper, Orange, and Gordonsville, places of imperishable interest in the

fordonaville, places of imperimente many popular mind.

Through tickets to all points South and Southwest may be had in Beston, New York, Philadelphis, and Baltimore, and at the offices of the road in Washington Alexandria.

W. H. McCAFFERTY,

General Sape Intendent.

RAILROAD LINES.

PHILADELPHIA, WILMINGTON, AND
BALTIMORE RAILBOAD.

11M. TABLE.

Commencing MONDAY, March 26, 1806, Trains will leave Depot corner of BROAD Street and WASH-INGTON, venue as fellows:

Express Train at 415 a M. (Mondays excepted) for Baltimore and Washington, stopping at 'bester, Wilmington, Pertyville, Havre de-Grace, Aberdesn, Pertyman's Maspoole, Chare's and Strimmer's Run.

Del. wate Railroad Train at 8 15 A. M. (Sundays excepted) for Princess Abbe, Milloid, and intermediate smales.

Way Mail Train at 9 15 A. M. (Sundays excepted), for Baltimore, stopping at Chester, Thurow, Linwood), it is mont, and all regular stations between Wilmington and Baltimore and Washington.

Express Train at 11 45 A. M. (Sundays excepted) for Baltimore and Washington.

Express Train at 145 A. M. (Sundays excepted) for Baltimore and Washington. stopping at Chester, Claymont, Wilmington, Newark, Elkton, Northeast, Pertyville Rayre-de-Gracs, Aberdeen, Pertyman's Magnolia, Chasse's and Stramper's Run.

Sigl's Express at 11 69 P. M. for Baltimore and Washington. Ington
Passengers by Boat from Baltimore for Fortices Monroe, Nortols, City Point, and Erchmond, will take the
1145 A. M. train.
WILMINGTON ACCOMMODATION TRAINS,
Stopping at all stations between Philadelphia and Waminutes. Eave I bilade phis at \$15, 11-15 A. M., 2-26, 5-26, and 11-36 P. M. The 3-20 P. M. Train connects with Delaware Railroad for Harrington and Intermediate Leave Wilmington 760, 815, and 9-30 A. M., 8-00 and

Leave Wilmington 7 to. 8 15, and 9 30 A. M., 2 00 and 5 00 P. M.

Trains for New Castle leave Philadelphis at 8 15 A. M., 2 30 ar 6 5 20 P. M.

THROUGH TRAINS FROM BALTIMORE
Leave Wilmington at 12 M., 4 30 and 10 P. M.

CHESTER FOR PHILADELPHIA.
Leave Chesterats 1. 8 55, and 10 14 A. M., 12 37, 3 43, 5 01 5 44, and 10 30 P. M.

FROM BALTIMORE TO PHILADELPHIA.
Leave Chesterats 1. 8 55, and 10 14 A. M., 12 37, 3 43, 5 01 5 44, and 10 30 P. M.

Express; 1 10 P. M., Express; 6 35 P. M., Express; 8 2 P. M., Express; 1 20 P. M., Express; 8 2 P. M., Express
Leave Chesterat 4 45 and 0 52 A. M., 2 of 3 23 P. M.
Leave Wilmington at 5 25 and 10 33 A. M., and 4 P. M.

Express Train at 4 15 A. M. for Baltimore and Washington, stopping at Chester, Wilmington, Perryville, Havre-de-Grace, Aberdeen, Perryman's, Magnoling, Chase's and 8 terrmer's Run.
Night Express 11 00 P. M., for Baltimore and Washington.

Accommodation Train at 11 20 P. M. for Wilmington. gton. Accommodation Train at 11°30 P. M. for Wilmington

and intermediate stations.

BALTIMORE FOR PHILADFLIBIA.

Leave Battimore at \$25 P M., stopping at Havre-deGrace Ferreville and Wilmington Also stops at Elkton and Newark ito take presencers for Philadephia,
and leave passencers from Washington or Battimore,
and Chester to leave passengers from Baltimore or
Washington. Washington.
A special train will leave Wilmington for Philadelphia and in ermediate Stations at 620 P. M.
Freight Trains, with Passenger Car attached, will leave Wilm baton for Perryville and intermediate stations at 830 P. M. Leave Baltimore for Bavre-de-Graca and intermediate Stations at 445 P. M.

3 12

H. F. KENNEY Superintendent.

DENNSYLVANIA CENTRAL RAILROAD,—

PRING ARRANGEMENT.

The Trains of the Pennsylvania Central Railroad leave the Depot. at Thry-first and Market streets, which is reached by the cars of the Market Street Passenger Railway, running to and from the Depot. The last car leaves From street about 30 minutes prior to the denarture of each Train.

On Sundays—Cars leave Eleventh and Market streets 45 minutes before the departure of the Lycning Trains.

Mann's Baggage Express will ca'l for and deliver Baggage at the Depot. Orders left at the Office, No. 631 c heapturesteet, will receive attention

TRAINS LEAVE DEFOT. VIZ.:—

Mail Train.

Pauli Accommodation, No. 1 at 1200 M.

Parkesburg. at 100 M.

Parkesburg at 100 M.

Panil Train, No. 2 at 100 M.

Panil Train, No. 2 at 230 M.

Philadelphia Express; at 100 M.

Philadelphia Express; at 110 M.

Philadelphia Express; at 110 M.

Paoil Accommodation, No. 1 at 820 M.

Philadelphia Express; at 110 M.

Philadelphia Express; at 110 M.

Paoil Accommodation, No. 1 at 820 M.

Philadelphia Express; at 110 M.

Paoil Accommodation, No. 1 at 820 M.

Paoil Accommodation, No. 2 at 440 M.

Past Line. at 110 M.

Paoil Accommodation, No. 2 at 440 M.

Paoil Accommodation, No. 2 at 440 M.

Past Line. at 110 M.

Paoil Accommodation, No. 2 at 440 M.

Monday.

All other Trains daily, except Sunday.

The Pentsylvania Raliroad Company will not assume any risk for Baggage, except for Wearing Apparet, and limit their responsibility to One Hun-red Dollars in value.

All Baggage exceeding that amount in value will be at the risk of the owners, unless taken by special contract.

contract.

TICKET OFFICES

Have been opened at No. 621 Chesnut street, Continental Botel, and Girard House, where Tickets may be procured to all important points to Pennsylvania, as well as the West. Northwest and Southwest; and 'gli particulars given as to time and connections by JOHN C. ALLEN. Ticket Agent.

The Ticket Office at West Philadelphia will be continued as heretofore, where all information restrecting routes, as well as Tickets, can be had on application to THOMAS H PARKE.

Ticket Agent at the Depot.

THOMAS H. PARALA.

Ticket Agent at the Depot.

An Emigrant Train runs daily (except Sunday). For full particulars as to fare and accommodations apply to FRANCIS FUNK.

NORTH PENNSYLVANIA RAILROAD.—
Depot, THIRD Street above Thompson.
For BETHLEHEM, DOYLESTOWN, MAUCH
CHUNK, EASTON, WILLIAMSPORT, and WILKES BARRE. At 730 A. M. (Express), for Bethlebem. Allentown Mauch Chunk, Hazleton, Williamsport, and Wilkes Mauch Chunk, Hazleton, Williamsport, and Wilkesbarre.

At 3:30 P. M. (Express), for Bethlehem, Easton, etc., reaching Easton at 6:45 P. M.

At 5:15 P. M. for Bethlehem, Allentown, Mauch Chunk, Danville, and Williamsport.

For Dovlestown at 8:35 A. M., 2:30 and 4:15 P. M.

For Fort Washington at 10 A. M. and 11 P. M.

For Lansdale at 6:15 P. M.

White cars of the Second and Third Streets Line City
Passenger Cars run direct to the depot.

TRAINS FOR PHILADELPHIA,

Leave Bethlehem at 6:25 A. M. and 10:07 A. M., and
6:15 P. M.

Leave Bethiebern at 6 20 A. M., 3 15 and 5 20 P. M.
Leave Lansdale at 6 10 A. M.
Leave Lansdale at 6 10 A. M.

ON SUNDAYS.

Philade lpbm for Bethienem at 9 A. M.
Philadelpbm for Doylestown at 3 P. M.
Doylestown for Philadelphia at 4 P. M.
Through Tickets must be procused at the ticket offices,
THIRD Street. or HERKS Street.

Ellis CLARK. Agent

HEAGHT LINES FOR NEW YORK AND all the Stations on the Camberna amount on necting Railroads. Increased despatch.

The Camber AND AMBOY RAILROAD AND TRANSFORTATION COMPANY FREIGHT LINES for New York will leave Walnut Street Wharf at 5 o'cock P. M., dair (Sundays excepted).

Freight must be delivered before 45 P. M., to be forwarded the same day. Returning, the above lines will leave New York at E noon, and 4 and 8 P. M.

Freight nust be delivered before 45 P. M., to be forwarded the same day. Returning, the above lines will leave New York at E noon, and 4 and 8 P. M.

Freight for Treaten. Frinceton. Kingston New Brunswick, and all points on the Camden and Amboy Railroad; also, on the Belvidere, Delaware, and Flemington the New Jersey, the Freehold and Jamesburg, as the Burington and Mount Holly Railroad, and at Manunkachunk with all points on the Delaware, Lackawanna, and Western Railroad, forwarding to Nyracuse, Buffalo, and other points in Nestern New York.

The New Jersey Railroad connects at Elizabeth with the New Jersey Centra Railroad, and at Newark with the New Jersey Centra Railroad, and at Newark with the New Jersey Centra Railroad, and the New Jersey Centra Railroad and at Newark with the New Jersey Centra Railroad, and the New Jersey Centra Railroad and at Newark with the New Jersey Centra Railroad, and on receipt will be given. Increased facilities have been made for the transportation of Live Stock. Drovers are invited to try the route When stock is formshed in quantities of two car-loads or more, it will be delivered at the foot of Fortieth street near the Drove Yard, or at Fler No. I North river, as the shippers may designate at the time of shipment For terms, or other information, apply to WALTIE FREED AN. Freight Agent.

The HLADELPHIA. GERMANTOWN. AND

PHILADELPHIA, GERMANTOWN, AND NORRISTOWN RAILROAD. On and after WEDNESDAY, November 1st, 1865, until

On and alter WEDNESDAY, November 1st, 1865, until Further Notice.

For GIRMANTOWN.

Leave Philadelphia 6, 7, 8, 9, 10, 11, 12 A. M., 1, 2, 3 10, 38, 4, 5 5%, 6, 7, 8 9, 10, 11, 12 F. M.

Leave Germantown 6, 7, 75, 8, 8 20, 9, 10, 11, 12 A. M., 1, 2, 3, 4, 4%, 6 6%, 7, 8, 9, 10, 11 F. M.

The 820 down train, and 3% and 5% up trains will not stop on the Germantown Branch.

ON SUN DAYS.

Leave Philadelphia 9:10 A. M., 2, 7, 16% F. M.

Leave Germantown B. A. M., 1, 6, 9% F. M.

Leave Philadelphia 6, 8, 10, 12 A. M., 2, 3, 3% 5%, 7, 9, and 11 F. M.

Leave Chesnut Hill 7:10 minutes, 8, 9:40, 11:40 A. M., 40, 3:40, 5:40, 6:40, 8:40, and 10:46 minutes F. M.

Leave Chesnut Hill 7:40 minutes A. M., 12:40, 8:400 mmd

9:25 minutes F. M.

Leave Chesnut Hill 7:40 minutes A. M., 12:40, 8:400 mmd

9:25 minutes F. M.

FOR CONSHOHOCKEN AND NORRISTOWN.

Leave Philadelphia 6, 8:35 minutes, 11:05 A. M., 1%, 2, 44, 5%, 6%, 8:46 minutes, and 11% F. M.

Leave Norristown 5%, 7, 750, 9, 11 A. M., 1M, 4%, 6, and 8 F. M.

The 5% F. M. train will stop at School Lane Wisse-

8 P. M.
The 5% P. M. train will stop at School Lane Wissahicken, Manayunk, Spring Mill, and Conshohocken only.
ON SUNDAYS.
Leave Philadelphia 9 A. M., 2% and 7 P. M.
Leave Norristown 7 A. M., and 5 P. M.
Leave Philadelphia 8. 825 minutes, 1195 A. M., 1%. Leave Philadelphia 6, 335 minutes, 11.05 A. M., 1%, 8, 58, 68, 845, and 11% P. M. Leave Manayank 68, 78, 820, 98, 11%, A. M., 2, 5, 8 P. M.

K P. M.

ON SUNDAYS,

Leave Philadelphia S A. M., 2N, and 7 P. M.

Leave Manayunk Tk A. M., 5%, and 8 P. M.

W. S. WILSON, General Superintender,

Depot NINTH and GREEN Suc