



The meetings of the society during the past month continued to be largely attended, and afforded much that was instructive and entertaining to each and every one of the participants. There was no action taken to interest associate members, and the proposed revision of the constitution and by-laws was dropped. But the exchange of opinions was very active with regard to matters that had come up in the course of instruction at the academy. Among the papers that were read, the most noteworthy was one by Mr. THEODORE SCHUSTER, on Graetz Beer, of which an abstract is attached to this report.

Messrs. Max Stahl, of the fifth course, and Jacob Steineman, of the fourth, attended as visitors.

The material points of Mr. SCHUSTER's paper were as follows:

From the view point of the American it can but appear odd, although accountable for a variety of reasons, that in Germany there is more than one little town that has a beer of its own which differs from all other beers in more or less essential properties and in the method of preparation. It is probably not a mistake to assume that the production of a characteristic beer like these was not in every case the result of preconceived plans, but quite often came by accident or even mishap. It cannot, in all probability, be explained on any other theory than, of an unfortunate accident, that smoked malt became the most prominent element in the preparation of a beer, which is actually the case with Graetz beer.

The smoked wheat malt used for this beer is being, of late years, replaced, in part—that is, up to 35 per cent.—by barley malt. The wheat malt, for which red Russian wheat is best suited, is prepared as follows: It is steeped for 30 to 40 hours, according to the temperature of the steep-water. Germination is carried on with warm sweat, allowing the rootlets to mat so densely, toward the end, that a machine for tearing them apart is required to prevent the malt from reaching the dry-kiln while hanging together. The dry-kilns are made on the principle of coke-kilns, allowing the smoke of the oak wood to pass through the malt and impart an odor of smoke to it. It is dried very slowly, with a final temperature of 40 to 45° R.

Mashing Method.—The malt is doughed in at 20° R. and kept at that temperature for half an hour, then running in hot water it is gradually raised so as to reach a final temperature of 58-60° R. in about an hour. About fifteen minutes after reaching the final temperature, at which the mash is kept for that length of time, it is run off, being strained through as quickly as possible no matter whether the wort is clear or turbid. The wort is boiled in the hop jack for 4-5 hours, about 1½ pounds of hops per barrel being added. Upon leaving the kettle the wort has a gravity of 7½ and 8½ Balling. It is well to strew hops over the grains as the wort is run off over them.

Fermentation is started at 20° R., half a pound of top-fermenting yeast being added per barrel. Fermentation in the tub continues for 2½-3 days. The cover begins to appear in 8-12 hours and is skimmed off carefully until the yeast that gathers on the surface of the fermenting wort appears perfectly white and can be harvested every hour or two. After fermentation is ended the beer should be quite brilliant and is racked into packages of 1-2 barrels, which are bunged and left to stand for 14-21 days. After that period the beer is bottled. The secondary fermentation really takes place in the bottles, which are kept at a temperature not to exceed 8° R. At the expiration of two or three months the beer is ready for use, but the foam-

keeping power and fulness increase with age. The color of the beer is like that of Pilsener and the taste is delicate, acidulous, and wine-like. It is considered an efficient remedy for "Katzenjammer."

CHANGES IN BREWERIES.

New Breweries.

Alaska.....Fort Wrangle August Bretter.
 ".....Fort Wrangle, Eureka Brewing Co.
 California.....Los Angeles..James Larquier.
 ".....San Barbara..Santa Barbara City Bry.
 Indiana.....Terre Haute..Henry Becker.
 Massachusetts..Boston.....Roxbury Brewing Co.
 Michigan.....Bessemer....Becker & Knapstein.
 Missouri.....St. Louis....Columbia Weiss Beer Bry.
 ".....Kansas City..P. Setzler & Sons.
 Ohio.....Newark.....Consumers' Brewing Co.
 Pennsylvania...Philadelphia..Thomas L. Ordish.
 ".....Northampton Northampton Brg. Co.
 ".....Elco.....Elco Brewing Co.
 ".....Uniontown...Uniontown Brewing Co.

Brewing Firm Changes.

California.....Haywards...John Booken
 Succeeds Peter Nutt.
 Minnesota.....Wadena.....Wadena Brewing Co.
 Succeed Wadena Brg. Co.
 Nebraska....Omaha.....A. Rachman & Co.
 Succeed Weymuller & Co.
 New York....Lockport....George H. Downs.
 Succeeds John Hawkes.
 Ohio.....Toledo....Jas. H. Pheatt, Receiver,
 Succeeds Maumee Brg Co
 Pennsylvania..Upper Marion.
 Twp., Conshocken, P. O...Conshohocken Brg. Co.
 Succeeds Gulf Brewing
 Co., J. C. Tracy, Rec'r.
 Pennsylvania Coalport.....John Kuttruff succeeds
 Lomyre & Kuttruff.
 Wisconsin....Racine.....Ernst Klinkert succeeds
 Ernst Klinkert; C. M.
 Diettrich, Assignee.
 ".....Mineral Point..B. Bruetting
 Succeeds Chas. Gillman.
 ".....Chippewa Falls..J. Leinenkugel Brg. Co.
 Succeeds J. Leinenkugel.

Breweries Closed.

Illinois....Chicago.....Banner Brewing Co.
 Security Title and Trust
 Co., Receiver.
 Iowa.....Davenport....Davenport Malting Co.
 City Brewery Branch.
 Pennsylvania...Tremont.....Miller & Michel.
 ".....Chambersburg..S. A. Fortney.

The street population of Honesdale, Pa., had a treat the other day, when 600 barrels of beer was run into the river by revenue officers. They stood by and scooped it up in pails or whatever vessels were handy, or lay down to drink it. The occasion was that after the consolidation of the Hartung and the Schimpff breweries the license for the latter was not renewed and the revenue officers would not allow the beer remaining after the expiration of the license to be removed.