

THE LICENSED VICTUALLERS' GAZETTE

A TEMPERATE COMMUNITY

Seeing what numbers of people throughout New Zealand are taking the pledge, impelled by the ravings of the temperance orators, it seems somewhat strange that these misguided leaders themselves do not come to a very obvious conclusion. Surely it must strike them that with all these people eagerly clamouring to sign the pledge, New Zealand must be a very temperate country after all. They have crowded meetings wherever they go, and it is safe to say that every member of their audience is a prohibitionist, in each locality. They point to the long list of pledge figures and impress upon the community the fact that they are snatching hundreds of people from the evil paths of drink. A large section of the community, always ready to be gulled and ever on the lookout for some fresh scandal, immediately go into ecstasies over the great and pious work, and fall tooth and nail upon every publican within reach. The public-houses may be splendidly equipped and kept, drunkenness may never be seen in the locality, and the buildings themselves may offer absolutely the best accommodation in the towns, as they unquestionably do in all cases. Granted all this, the fact remains that these prohibition fanatics and their leaders are aroused to a perfect pitch of frenzy at the very mention of the word liquor. One drunken man is discovered in a community numbering several thousands, and immediately a wail of horror arises. The man himself is left to doze quietly in the gutter whilst the no-license cranks and their followers do all in their power to ruin the nearest publican as a protest against the sight of this ne'er-do-well. Never mind whether the publican is a law-abiding man and a good citizen, he sells drink, so must be ruined. This they proceed to do wrathfully and with true Christian spirit, people who if their own means of making a living were interfered with would make a fine row. At the rate they are going now however, they bid fair to defeat their own ends with the absurdity of their contentions.

Trade Topics

Our Christchurch correspondent thus:—An old resident of Ashburton writes in a doleful strain to a Christchurch daily agent the state of Ashburton since that dreary township, in the words of Mr. Taylor, "went dry." Business, according to this correspondent, has been seriously affected in Ashburton as the result of "no license," and lots of business men there have cleared out in consequence. Other people who ought to know tell the same tale, and the fact that Ashburton is honeycombed with sly grog-sellers is pretty generally admitted. It remains to be seen whether Ashburton will vote no-license again next November. I fancy a big surprise is in store for the Pump Party. But we shall see what we shall see.

Writes our Christchurch correspondent:—Proposed that Christchurch City shall buy out the local Gas Company and run the gasworks as a municipal venture. The company has been in existence for many years. In its early days it had a pretty tough struggle to keep its head above water, but for a long time now it has been paying corpulent dividends. Hence the proposal to municipalise the gasworks. Mr. "Tommy" Taylor was the first person, I believe, to suggest the "taking over" of the concern of the city, and he is understood to be in favour of compensating shareholders in the event of the municipalisation idea coming off. That's all right. But if Gas Company shareholders are to be paid compensation why should compensation be denied to hotelkeepers? What is sauce for the goose—et cetera, et cetera.

The reason the late Licensing Bill was opposed, said Mr. Major in his political address at Hawera, was because of clause

9, which meant "No license, no liquor." Prohibition, he thought, was a most illiberal measure. "Why," he asked, "because he had the toothache should he wish other people to have their teeth drawn?" New Zealand was the most temperate place on earth, with the exception of a few of the Asiatic races. He did not think there was any virtue in being made good by Act of Parliament, and any such action would result in sapping the moral fibre of the people. It was no credit to any man or woman to be good when not tempted, but what built up character was a resistance of temptation when it presented itself.

The Wellington Times says: "Out of one hundred and thirty-four applicants, Mr. W. L. Hunter, formerly the proprietor of a licensed house at Waihi, has been appointed manager of the Gwalia State Hotel, West Australia."

The latest thing which mechanical science has done for the bottling industry is now on view in Dunedin. The appliance in question is a bottle-washing machine. Formerly the washing of bottles was done by hand, but with the new appliance, whereby two men can do the work of six, thirty-two bottles are treated at once. The touch of a handle injects a certain quantity of water and steel chips into them, and they are then propelled backwards and forwards at a great speed, the motion of the steel chips and water effecting the cleaning. The bottles are then returned to an upright position, the steel chips passing back automatically to the magazines. A ringing apparatus then injects a stream of water into the bottles, and at the end of the process, which is anything but slow, the bottles are beautifully done.

It is a matter for general remark (says the "Hawke's Bay Herald") that the clergy of his church did not associate themselves with Father Hays' temperance mission in Hawke's Bay.

French writers are again warning the public against what is termed "the green peril," in other words, absinthe, the consumption of which is fearfully on the increase in France. In Belgium an interdiction has been placed on the terrible drink, and its manufacture and sale are now forbidden in that country. According to one of the anti-absinthe writers, M. Maurice Talmey, 133,000 hectolitres, or 2,926,000 gallons, in round numbers, of the stuff are annually absorbed by the French people, men and women, for the women have also learned to like the fee verte, now the green peril. Fifty years ago only 735 hectolitres of absinthe were consumed in France. The increase of lunacy is attributed to the deleterious drink. Sixty years back there were only 10,000 registered lunatics, and now there are 80,000. The increase in crime is also traced to the love of absinthe among the masses.

The adjourned meeting of the Waipawa Licensing Committee was held at the Courthouse on Thursday last. In the absence of Mr. Brabant, S.M., Pastor Ries was voted to the chair.

Renewals of licenses were granted to Benjamin Geddes, Makotuku Hotel, and James Gleeson, Beaconsfield Hotel, Makotuku (subject to supplying fire escapes).

Mr. Gleeson applied for a temporary transfer of license to Benjamin Moore, and it was granted.

An application for renewal in respect of the Sawyers' Arms Hotel, Tikokino, was approved.

Our Taranaki correspondent writes (July 1):—Mr. Hood, a relative of Mr. J. Hawkins, has bought out Mr. Moroney's interest in the Rahotu Hotel. Mr. F. Calgher has bought Mr. H. Shortlander's interests in the Railway Hotel at Inglewood. I understand that Mrs. Kennedy intends to personally conduct the Inglewood Hotel, in the new premises which are nearing completion.

An interesting licensing case was heard before Mr. James, S.M., at Dannevirke recently, when B. Geddes, licen-

see of the Makotuku Hotel, was charged with permitting the sale of liquor on a Sunday, contrary to the provisions of the Licensing Act. On the occasion in question the Dannevirke Band visited Makotuku in connection with the hospital demonstration. The conductor, W. Haines, swore that arrangements had been made for their dinner some days before, that ale was placed on the table, and that the meal was paid for by the secretary of the Demonstration Committee. Other members also admitted having had drink. Mr. Hosking, for the defence, admitted the sale of liquor, but denied that it was illegally supplied by the licensee. The defendant deposed that the bandsmen returned from the Recreation Ground at 4.30 and asked for drinks. Witness refused to supply them, but soon afterwards Pastor Ries appeared with several of the members and asked why they could not be supplied. Witness told him that it was illegal to do so on Sunday, whereupon Pastor Ries replied that he did not think there would be anything wrong in giving the refreshment, interpreting his remark to mean that so long as no charge was made there was no breach of the law. Acting on this, he supplied the drinks free. The S.M. announced that it was unnecessary to hear the defence further. A technical offence had been committed, but it would be manifestly unfair to punish a publican who had been advised to supply liquor in prohibited hours by a J.P. who was a member of the Licensing Committee. Mr. Cornford, for the prosecution, said the police had been compelled to take the proceedings to prevent the idea becoming current that fish was made of one party and flesh of another.

The annual meeting of the Waipu Licensing Bench held on June 30 was attended by the following members:—The Chairman (Mr. Barton, S.M.), Messrs. C. Gray, Caesar, Wallis, and Captain Tucker. An application for a license in respect to the Patutahi Hotel was granted to Mrs. Sarah Ann Craill. In the case of the application of James Boyce for an accommodation license for Te Rahui Hotel, Mr. A. W. Rees stated that there was an application for a temporary transfer to Mr. Newy. Application granted. Mr. Nolan appeared on behalf of L. C. Allen, whose application for a renewal of a publican's license for Te Karaka Hotel had been adjourned pending the visit of the committee in regard to proposed alterations in the hotel to afford greater privacy to people going to and from the diningroom. The chairman said that he had seen into the matter, and Mr. Allen had undertaken to close the bar slide in the passage leading to the diningroom. The alteration would suffice for the present. Application granted. A temporary transfer of the license of Te Rahui Hotel from James Boyce to Frederick Montague Newy was granted. Mr. C. C. Hansen's application for a renewal of his accommodation license at Motu was granted. A conditional license was granted to Mr. Martin for the Gisborne Racing Club's meeting on July 6 and 7 at the Park course, the hours to be 10 a.m. to 5 p.m. each day. J. H. Aislabie was granted conditional licenses for Matawhero saleyards on July 13 and 17.



SETTLERS' HOTEL, WHANGAREI.
The above Hotel is within two minutes' walk of the Railway Station and Town Wharf. First-class Accommodation. Baths and Every Convenience. Best Brands of Wines and Spirits. Ehrenfried's Beer on Draught. Charges Moderate. Good Stabling and Paddocking for Horses. Sample Room and First-class Billiard Table.
D. McLEOD Proprietor.

COOKERY FOR LICENSED VICTUALLERS.

(By "Cuisinier," in the L.V. Gazette.)

THE COOKING OF VEGETABLES.

One cannot be too explicit in giving directions for cooking. The only safe plan is to take nothing for granted, and to assume that the reader is a tyro in the art. The cookery books are great sinners in this respect, and go far too much upon the presumption that their readers are experienced cooks. In replies for the cooking of vegetables I think that this is particularly the case. In the majority of books the cook is rarely told whether to put the vegetables into cold or boiling water, with the result that many a good dish is spoiled, while such terms as "blanch" and "refresh" are constantly made use of, to the bewilderment and confusion of the young cook. To clear up the latter difficulty at once I may here say that, wherever the term "blanch" is used in cookery, it means to place anything on the fire in cold water until it boils, and, after straining it off, to plunge it into cold water for the purpose of rendering it white; while "refresh" or "refraichir," means to pass through cold water after cooking in order to preserve the colour.

It may be taken as an almost universal rule that vegetables should be cooked in boiling water. There are, however, a few exceptions, such as potatoes, which, when old, should be placed in cold water, and when medium-aged in lukewarm water. New potatoes follow the general rule, and should be put into boiling water. Jerusalem artichokes should be treated in the same way as potatoes, according to their age.

It is important in cooking vegetables that a good colour should be preserved. As hard water—such as London water—spoils the colour of green vegetables, a little carbonate of soda should be added to the boiling water before the vegetables are put in. An important rule, which should never be neglected, is to leave the saucepan uncovered. If the steam is shut in the colour of the vegetables will be spoiled. Where there is an open fire it is impossible to do this in case of smoke getting in, and nothing is more unpleasant than smoky vegetables. Under such circumstances the lid must be placed half-open, so that the steam may escape and yet the smoke not be drawn in.

Vegetables should always be boiled in plenty of water, and they should boil very fast. If the quantity of water is not large the moment the vegetables are put in the pot the water goes off the boil, whereas it is important that the water should boil all the time. Another reason for having a large quantity of water is that in a small quantity the unpleasant smell which green vegetables give to water becomes concentrated, and consequently intensified. Green water should never be poured down the kitchen sink, as the effect of so doing would probably be to permeate every room in the house with the smell. It is always best to pour it down an outside sink or drain. The smell may be greatly modified by boiling a crust of bread along with the vegetables.

Cold cabbage is often simply warmed up in the frying-pan, making a greasy dish which few stomachs can digest. It is much more palatable treated as follows:—Grease a small pudding basin, then throw in browned breadcrumbs, and turn the basin about so that these may adhere equally to the sides. Press the cabbage with a wooden spoon through a wire sieve and season it with pepper, salt, and nutmeg. Stir in about one ounce of butter and an egg well beaten up. Having mixed these ingredients thoroughly, fill the basin with them and bake in a moderate oven for twenty minutes. Turn it out on to a very hot dish, and serve with brown sauce. To make the sauce, melt two ounces of butter in a small saucepan and add one ounce of flour, stirring until it is of a brown colour. Then add sufficient boiling stock to render it of a creamlike constituency, and season to taste with salt and pepper.

There are many ways of serving up cold potatoes. The following will be found a