

ALCOHOL ALWAYS FOUND IN HISTORY OF RUSSIAN NATION

Peter the Great Takes Drink of Beer as One of First Acts Upon Arrival in Holland to Learn How to Build Ships.



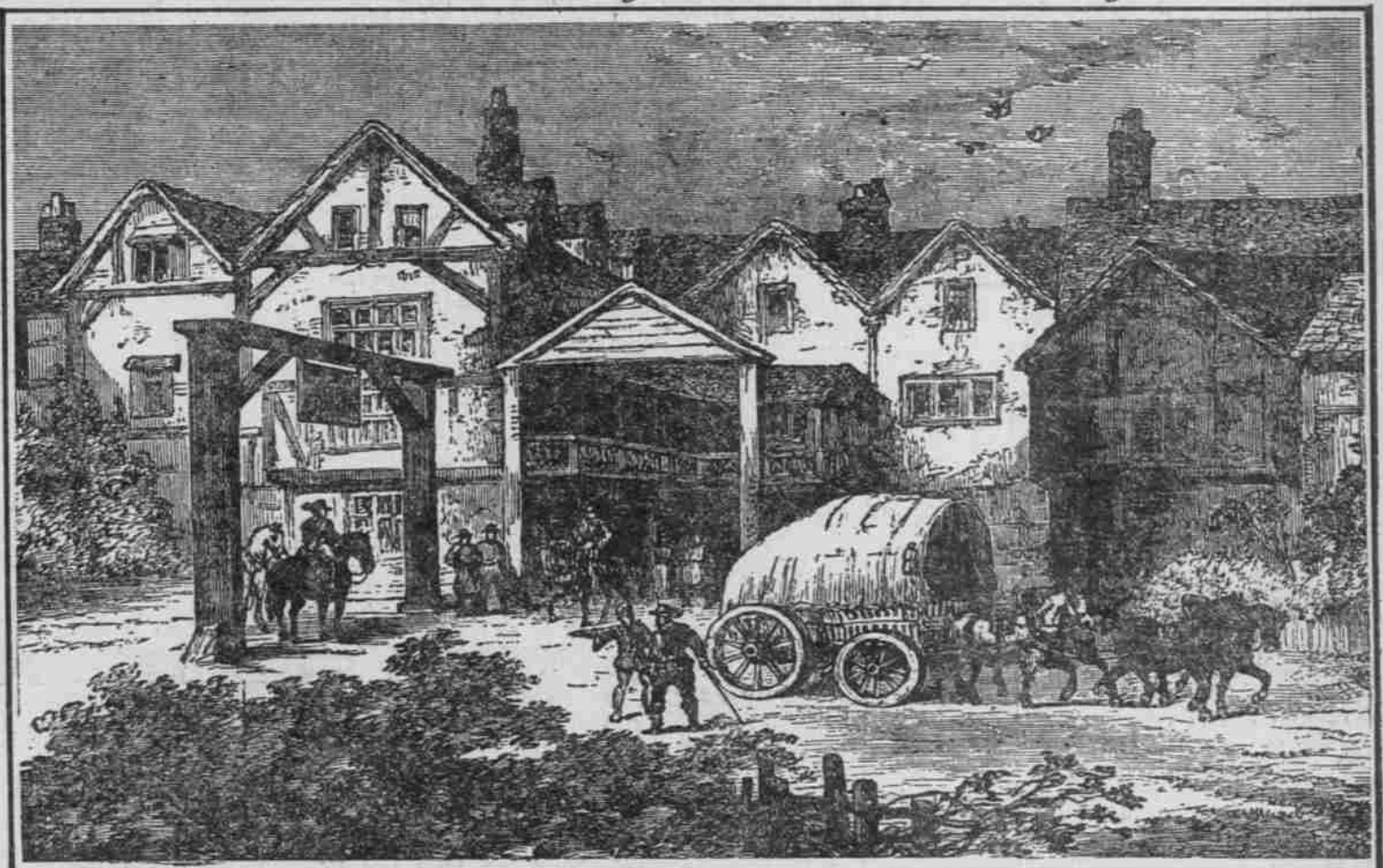
Peter The Great In Holland.



A Russian Wedding Feast In The 17th Century.



Charles II. Welcomed In London.



The Old Tabard Inn, A Typical Survival Of The English Tavern.

WHEN Peter the Great went to Holland to learn how to build ships, one of the first things that he did was to drink a pint of beer. He had just bought a boat, and this drink, as was customary, sealed the bargain.

Peter the Great was an extraordinary man. Of his herculean labors in building up his native land, of his indefatigable powers of work, of his contempt for pomp and the artificialities of court life, these are familiar to nearly everyone. Less well known are his debauches, which were on the same tremendous scale as everything else that he undertook. Peter was not the only ruler who has drunk immoderately, but he was the abject of them all. Life was to him a continuous matter of hard work and hard play. When he worked he thought of nothing else for days on end. It was the same way with his pleasures. When he wanted relaxation from effort, he plunged into the wildest dissipation.

His banquets were orgies, savage feasts, in which the monarch outdrank all the others at his table. He made no secret of them. He recognized no half-way measures. When he was sober, he was very, very sober; when he was drunk, he was very, very drunk. His vices as well as his virtues were on a colossal scale.

Peter inherited his state for alcohol from ancestors who had never flinched from intoxicating liquor. As far back as we can go in Russian history, alcohol is always found. Mead, the fermented liquor, made from honey and water, seems to have been the favorite drink of the early Russians. Back in the misty period of the 10th century, there is a record of a banquet at Novgorod, at which so much mead was served, that 120,000 pounds of honey was used to prepare it. Up to the time of the war, mead could be produced more easily in Russia than anywhere else in Europe.

Red mead was made by adding to boiled water and honey the juice of cranberries. Fermentation was induced by yeast and cinnamon, cloves, ginger, mace and other spices were added for flavoring. It was placed in a cool cellar for several weeks and then bottled.

Another popular drink in Russia for many centuries was what is called kvass. This, however, is so weak in alcohol that it is almost impossible to get intoxicated by drinking it. It is said to have found favor among the Slavs at least 2000 years ago. Kvass is usually made from cereals, but the Russians also have a liquor which they call by the same name, which is manufactured from fruits. Apples are generally favored as the base of this drink, but pears and an almost innumerable variety of fruits and berries are also utilized.

Vodka, the best known of Russian drinks, is made from barley and rye, so that it is more like whiskey than any other intoxicating liquor known to

Americans. Popular reputation has given vodka a bad name in contrast to the fiery hard liquors of other lands. This, however, is not wholly justified. The cheapest brands, which are not made from cereals, but from potatoes, are a good deal like liquid fire in taste. But the vodka that is sold in the better hotels, and which commands the highest prices, is the Russians maintain, more mild than whiskey, gin or other hard liquors. Travelers, who have tasted vodka disagree widely about it. But they are unanimous in saying that it is disagreeable to drink. After a while this dislike to it can be overcome, but a liking for it has to be acquired.

Liquor Plentiful in Early Day in London.

Wines Made From Fruits and Berries—Document Tells Story.

ALCOHOLIC beverages pour like a river through the pages of Samuel Pepys' diary, the amazing document that makes the London of Charles II. much more clear to us than the London of a century later.

A great deal of intoxicating liquor, wines made from fruits and berries, and beer, was made at home, but most of it was made commercially and sold in taverns and wine houses. Pepys mentions scores of these places, which he visited for his morning draught or for his dinner at noon or for a drink toward midnight.

Pepys happened to begin his diary on a Sunday, January 1, 1659, and perhaps that is the reason why nothing alcoholic appears in the entries of that date. But on the following day, the first sentence are, "In the morning before I went forth out East brought me a dozen bottles of sack and I gave him a shilling for his pains. Then I went to Mr. Chepsey, who was drawing of sack in the wine cellar to send to other places as a gift from my lord, and he told me that my lord had given him order to send me the dozen of bottles." Sack was a sweet Spanish wine, a liquor much beloved by Pepys.

Pepys was often very troubled by his inclination to drink more wine than was good for him. He made vows to abstain, just as he made vows to abstain from the theater, but they were so hard to keep that he manufactured all sorts of curious reasons to justify him in breaking them. As he grew older, however, he consoled more with sagacious and able men and he improved in his ability to drink sparingly. The times, however, were anything but sober. The court was worse than the classes below and drunkenness was habitual there. But alcohol had its hold upon all classes. People then seldom ate breakfast, the two meals of the day being dinner at noon and supper at sunset. Instead of breakfast, the men seem to have resorted to taverns to get a drink. Apparently there was little drunkenness in the morning as this liquid breakfast

was usually restricted to one drink. At dinner, however, nearly everyone drank a great deal. Not much business seems to have been transacted in the afternoon for this was the fact that the clerks and everyone else did not have clear enough heads to accomplish anything satisfactory.

Sir William Penn, father of the founder of Pennsylvania, was a neighbor of the diarist and they met frequently. Penn was highly regarded by leading men of his time and his frequent inability to disguise his drunkenness affords a curious commentary upon the times. A man of today who held high office and was generally esteemed would very soon lose favor if he were often seen intoxicated. Apparently, however, Penn was no worse and a good deal better than other pillars of society in the 17th century.

Pepys records one occasion when being somewhat more sober than Penn, he had to lead the worthy knight to his home. On another occasion Pepys and his friends had won 30 shillings from Penn in a practical joke in they celebrated it by a merry meeting at the Dolphin. But when Pepys tried to tell Penn about it Penn was "almost gone" and could not understand what it was all about.

Much Beer Made in Russia Before War.

Genius Possessed by Native Russian for Making Drink.

BEFORE the war vodka and beer were made in enormous quantities by big distilleries and breweries scattered throughout Russia. But Russia is so much more primitive than other European countries that nearly every home in the country districts was a miniature distillery and brewery. At wedding feasts and for all sorts of merry makings, most of the liquor served was made at home. This was more true of a scene of the 17th century, as pictured in the painting above, than of the 20th, but it is almost as true today. Absolute prohibition would be difficult to enforce in Russia in normal times. Every peasant knows how to make for himself drinks that will intoxicate slowly or quickly.

There is almost nothing that grows that the Russian cannot make into a drink. Poverty has made him experimental and he tries once at least every growing thing on the farm. Kummel is made chiefly along the banks of the great Volga, where one of the commonest trees is a dwarf walnut. From the nuts of these, the Russians make a liquor that is greatly liked by the people. Sometimes they enrich it with bitter almonds, roots of angelica and orange peel.

In southern Russia a great deal of wine is made, much of it for home use. The best come from the Crimea, but these are so highly regarded that they are made on a commercial scale and exported.

The ingenuity of the Russians in making intoxicating liquors and the

prevalence of drunkenness in the old empire finds expression in an old Russian popular tale. This states that when the world was created God gave the various nations all sorts of good things—wheat, fruit and all the rest of the foods that people like. Then he asked if they were satisfied with his gifts and they all said, "Yes," except the Russian who knelt and murmured, "Please, some vodka, too."

Poland is famed for the varieties and excellence of its mead, a compound of honey and water that is fermented with hops. The best and costliest kind of mead comes from honey gathered from the flowers of a certain tree, honey that is unlike other honey by being almost white and without wax. One part of this is added to three parts of water. To about 163 gallons of the mixture are added 50 pounds of hops. This, after being properly mixed, is put into a cask where it is allowed to ferment for some time. Then it is put into a barrel, placed in a cool cellar, and is not touched for three years. Sometimes it is kept even longer, for, like wine, it is said to improve with age.

The Finns have a reputation for being hard drinkers, but this, many visitors to that land maintain, is undeserved. One of the favorite drinks is kullu, a relative of the Russian kvass. Visitors to Finland do not like the taste of this beverage, but it is exceedingly popular with the peasants. It is, however, so slightly alcoholic that one has to drink an enormous amount of it to get intoxicated.

In winter a good deal of vinnia is drunk. This is much more fiery, having as much if not more alcohol in it than whiskey. It was more popular a generation ago than it is today, as beer has very largely supplanted it in favor of the more palatable Finnish beverage is a drink called mansikka. This is a sparkling-like champagne, but is flavored with wild strawberries.

When James I Took Throne Dissipation Increased.

King Sober Enough, but Court Reeled Through Ceremonials.

AFTER James I had succeeded Elizabeth both upon the English throne dissipation increased apace. The king was sober enough, but his court almost reeled through its ceremonials. Even ladies of high blood were seen openly intoxicated. Under Charles I temperance declined, and under the Puritans drunkenness was so severely punished that the nation seemed to have conquered the vice forever.

But with the restoration Charles II flung to the winds all the sobriety and decency of the previous generation. His court was the most vicious that England has ever known. And alcohol was largely responsible for this degeneration.

Never had intoxicating liquors flowed in such abundance. In 1688 more than 12,000,000 barrels of beer were brewed for a population of 6,000,000. Water was practically scorned by most of the people. Even the children drank small

beer. For those who preferred non-intoxicating liquors coffee, tea and chocolate were just coming into use, but they did not really compete with beer and wine.

Of alcoholic drinks there was abundant variety. There were Spanish wines and French wines, and wines from the Rhine were also coming into favor. Champagne was, of course, unknown, but sherry, claret, burgundy and many others were familiar.

Beer and ale were the popular drinks, and there were numerous varieties of these. "Mum" was ale brewed with wheat instead of hops; lamb's wool, described in an earlier article of this series, kept its popularity; buttered ale, which was warmed, flavored with sugar

and cinnamon and into which butter was put, was frequently called for at the taverns.

In fancy drinks there was no such variety as prevails today. Brandy was the only distilled liquor procurable, and this was so costly that not many could afford it. But mead still held its place in popular favor and hypocrites red wine plentifully sugared and spiced—was demanded by the young bucks of the age.

One curious feature of this dissipated period is the fact that nearly all the debauchery went on in daylight hours. Even in London the taverns did little business at night. The streets were so dark and footpads were so dreaded that almost all the citizens tried very hard to be at their own homes by nightfall and they did not venture forth again until morning. People went to work early. Stores opened by 7 and often by 6 o'clock. Dinner was served in the middle of the day, and not much work was done in the afternoon except by those who had to. The courtiers and all who liked to drink hard began their day with a morning draught. They had one or two more drinks in the morning, but the real drinking started with dinner. The guests had wine with their food, and they then remained at table for hours, smoking, gambling and always drinking. But even those who had taken too much usually had sense enough to start for home as soon as it began to get dark.

take care of more great talents who are unable to finance themselves during a period of study and co-operation with these institutions might lead to infinitely better results than founding new schools even if they were to be, as in the case of the Paris Conservatoire, free from any financial obligation on the part of the students. It is doubtful that the Metropolitan Opera company stands in any direct need of assistance from a fund of this sort, but it might be devoted through the opera to making for better conditions for the would-be American opera composer.

MUSICAL EVENTS AT GOTHAM MAKE CITY HARMONY CENTER

Bequests of Late Augustus Juilliard Will Furnish Foundation About Which American Composers Will Be Grouped in Future.

BY EMILIE FRANCES BAUER.

NEW YORK, July 19.—Those who felt that a sane and sound Fourth of July had no thrill should have been at Edwin Franko Goldman's band concert on Friday night when this brilliant young band-master offered one in every measure of his well-selected American programme. Marguerite Ringo delighted the audience, which figured well above 20,000 people. The young conductor whose youthful face and lithe figure contrasted the splendid head of white hair, has a most unusual personality and the electric effect which his mere presence has upon audience and musicians alike makes of him one of the rarest figures in the musical world. He has beyond any question the elements, characteristics and equipment to make of him a reigning figure among the few band-masters who have been more than merely successful in this country.

May Peterson had a brilliant triumph at the Stadium on Thursday evening. Her beautiful voice carried as clearly as it might have done in a room, and her personality is so penetrating that she held her audience from the moment she took the platform. Her programme selections were "Vol one sapote" from Mozart's "Marriage of Figaro" which she interprets with exquisite taste. In the same group she sang the gavotte from Massenet's "Manon." This was done with so much charm that the audience insistently recalled her when she seated herself at the piano to supply her own accompaniments in an old English ballad. Later Miss Peterson, and Blanche Consojo with a full, round contralto voice, sang effectively a duet from Delibes' "Lakme." Mr. Volpe gave his usual superb reading of Tchaikowsky's "Pathetic Symphony." The rest of the programme included Enesco's highly colored and interesting

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Augustus D. Juilliard, who died April 25, has left the largest bequest to music that has ever been recorded. The estate, valued from \$5,000,000 to \$20,000,000, will be devoted entirely to the cause of music and musicians after the bequests will have been paid. There will be a corporation known as the Juilliard musical foundation which will be directed by a board including Frederick A. Juilliard and Robert Westaway. The will provides that this foundation must be established during their lives and that if, for any reason it is not formed, the estate shall be given to the American Museum of Natural History and St. John's Guild of the city of New York. Mr. Juilliard was one of the most active members of the Metropolitan Opera directorate, and although not an active musician himself, was deeply interested in every musical enterprise.

It is to be hoped that the executors of the will may secure the sort of jury from among the best-known musicians who are really familiar with the needs of the country so that some tangible good may come from such a magnificent philanthropy. What can be accomplished for the musical joy of the public may in a certain sense be realized by those who are watching the effects of the band-concerts at Columbia. So far as founding new music schools and conservatories—would it not be better to establish a good-sized substantial scholarship fund in the best of those already in existence such as the Institute of Musical Art, the American Institute of Applied Music, the David Mannes School in New York and others in other parts of the country?

All of the great music schools could

Wonderful Auger Bore Square Holes.

Simple Tool Works Its Way Through Wood, Iron or Stone.

AN AUGER to bore square holes has been invented by Carl H. Schmidkall of Peoria, Ill. The simple tool works its way by rotary motion through wood, iron or stone. It is really five augers in one—four little conical rotary cutters milling out the corners of the square after the main shaft has made a round hole.

Drilling a square hole through a one-inch piece of marble by present methods takes four hours or more of careful work by a skilled man. The new invention does it in five minutes.

There are only a dozen parts in the machine, and, according to experts, it can be manufactured at a comparatively low price. A simple variation in the shape of the cutters makes possible the boring of holes of almost any shape.

Mr. Schmidkall has been working on his invention since he was 12 years old, while learning his trade in his father's blacksmith shop. He is now 25, and operates the biggest hand-made tool shop in Illinois, outside of Chicago.

Master mechanics from all parts of the United States have recently visited his shop to examine the square-hole auger. The inventor is receiving many invitations to visit machine shops and mechanical schools to demonstrate the machine.

According to British experts, carbon monoxide gas, always present in automobile exhaust gases, makes the human system specially susceptible to pneumonia.