

Property of

J. C. Conway Hutchins

Hotel Ambassador

Chicago, Ill.

1922

Lichtenstein.....  
Marcobrunner.....  
Eisenhelm Rothenbu

BURGUNDY.

de Superieure..... 2  
..... 2

CHAMPAGNE.

in Creme de Bouzy  
& Webb, Imp.....  
" " pints  
A. Piper & Co., q'ts 2  
" " p'ts 1  
Co., quarts.....  
" pints.....  
taster, imp. by  
& " ner, N. Y.

# BIDDLE HOUSE.

Orville B. Dibble,

Chas. L. Dibble.

*Detroit, Thursday, September 13, '54*

## SOUP.

Noodle,

## FISH.

Boiled Mackinaw Trout, Egg Sauce

## BOILED.

Chickens and Pork,

Mutton, Caper Sauce.

Ham,

Corned Beef.

Baked Pork and Beans.

## SIDE DISHES.

Lamb Outlets,

Giblet pie,

Liver with Crisp Pork,

Beef Steaks and Onions.

Giblets stewed with Rice,

Veal Pot-pie,

Lambs heart Fried

Mutton Chops in Pastry

Ham Patties,

Fricassee Chickens,

## ROAST.

Beef.  
Mutton

Chickens

Loin of Veal.

Lamb, Mint Sauce.

## VEGETABLES OF THE SEASON.

## PASTRY.

Rhubarb Tart

Pumpkin Pie

Ice Cream

Apple Pie

Custard pie,

Stirred Custard

Peach Tart

Peach pie,

Pear Tart

Cracker Pudding

Queen Cake

Whortleberry Pie.

Apple Tart

Cream Pie

## DESSERT.

Hickory Nuts,

Maderia Nuts.

Apples

Filberts.

Pears

Nutmeg Melons,

Almonds.

Watermelons

Prunes,

Raisins.

Figs

Peaches

BREAKFAST, 7 to 9 o'clock—Dinner at 1—Tea, at 6 to 8. SUNDAYS—Breakfast, 8—Dinner 1½—Tea 6

*Meals sent to Rooms will be charged extra, except in cases of positive Sickness.*

Gentlemen will confer a particular favor by reporting at the Office the *slightest* want of attention from Waiters, or anything amiss in the dining room.

New and Improved Great...  
 L. E. Chittenden in a paper...  
 The fight of legal tender...  
 won on the ground state...  
 vens in the opening sente...  
 "This bill is a measure of...  
 "The act had been...  
 ved. We could issue \$1...  
 y at once; \$50,000,000 would pay...  
 otes, leaving \$100,000,000 to...  
 and carry on the war fo...  
 o come.  
 I also gained our first mill...  
 ant had captured Forts H...  
 a, and was pushing for l...  
 ds seemed to be breaking...  
 are to look more hopeful.  
 therefore surprised when o...  
 te in February, 1862, President...  
 the Register's room with a...  
 ever saw upon his carrow...  
 I wearily into a seat he h...  
 ssen, and after a short

ave you to say about this...  
 Here is a committee of...  
 from the great cities, who sa...  
 ving this act I have wrocke...  
 They know all about it—or...  
 taken."  
 I have done nothing of the ki...  
 "The time for argument has p...  
 tender is inevitable. The gen...  
 tions have made it a necessit...  
 ople would take our notes with...  
 al tender clause. The banks and...  
 orheads will not. We cannot risk th...  
 v in their hands. You have fol...  
 "good judgment in signing t...  
 ble will sustain you and Sec...  
 Congress."

I do not see that I am exclusi...  
 s," he continued. "I say to th...  
 n. 'Go to Secretary Chase; he is...  
 finances.' They persist and ha...  
 almost blind. I am worse off...  
 ul. He was in a strait betwixt...  
 in a strait betwixt twenty, and...  
 bankers and financiers."  
 "You are right in signing the act,"  
 "That point has passed debate."  
 "Now that is just where my m...  
 bled," he continued. "We owe a...  
 y which we cannot pay; we have g...  
 in debt still deeper. Our creditors th...  
 are honest and will pay in the futu...  
 will take our notes, but they wan...  
 notes which they can use among the...  
 s. So far I see no objection, but I d...  
 ke to say to a creditor you shall accep...  
 tment of your debt something that was...  
 eny when it was contracted. That...  
 seem honest and I do not believe the...  
 tion sanctions dishonesty."

re do I," I replied. "I do not claim...  
 nder can be upheld as an abstract...  
 the Constitution. But self-preser...  
 ht higher than the Constitution.  
 nted in making any sacrifice of...  
 olitical right to save the Union...  
 ver are beyond our reach; our...  
 be paid and fed and clothed...  
 e Treasury notes and circulate...  
 ncy. It is right and honest that...  
 ve them the quality of legal...  
 ded we return to specie as soon...  
 ity has passed. I have watched...  
 in Congress. I have read the...  
 your Attorney General. There...  
 who hint and suggest that legal...  
 provided for in the Constitution.  
 I no speech in which that right is...  
 erted. I believe it safer to defend...  
 on the ground of necessity."  
 erstand that is Chase's ground...  
 e does not put it so strongly. We...  
 We will wait to hear from the coun...  
 s, from the people."  
 relapsed into silence, which I did...  
 pt. Then he said: "When the old...  
 tired themselves out in fighting...  
 I they not have places to which...  
 I for rest, which were called re-

ld." I answered; "though I under...  
 for spiritual rather than...  
 on."  
 aking this office one of my...  
 d. "It is so quiet and restful...  
 ever get discouraged?"  
 ighted to have you," I said...  
 stion. "I only wish I could...  
 aer Prout sang of the Groves...  
 el walks there for speculation...  
 rsation in sweet solitude."  
 e of that ballad," he exclaimed...  
 ke its jingle. What an Irish...  
 conversation in sweet soli-

# EPISCOPAL CONVENTION.

## The Business Session This Morning in St. Luke's Church.

The second day's session of the Protestant Episcopal Convention was called to order at ten o'clock this morning, in St. Luke's P. E. Church, on Thirteenth street, below Spruce, by Bishop Whitaker. Devotional exercises were held from 9.30 to 10 o'clock, being conducted by Revs. F. A. Sanborn, assistant rector of St. Mark's Church; Edgar Cope, of St. Mary's, and John G. Bawn, of St. Barnabas' Church, Haddington.

The following resolution was offered by Rev. Arthur Conger, of the Church of the Good Shepherd, Radnor, Pa.:

"Resolved, That in the sense of the convention the funds of the Board of Missions should be devoted to the present work of the diocese, and not merely to the organization of new enterprises."

"This matter," said Mr. Conger, "is one of the most important that has been brought before the convention and I hope that it will be freely discussed. I have heard people say that country missions are no good and should be abolished, and further: more that the missionaries in charge are no good. [Laughter.] But I want to say right here that the country missionaries have as much merit and deserve as much credit as some of their favored brethren in the city. Some of the country missionaries are so poor that they have to go out into the harvest field and work like a laborer in order to keep their families from starving."

Mr. W. S. Lane, of the Church of the Epiphany, said that he knew of some missions that should be abolished. "I know of a missionary in a near-by county," he said, "whose salary is so low that he is compelled to go out in the harvest field to make a living for his family. If I was in his place I would bid farewell to that locality and find a more genial one, where I could keep my family alive. Give our missionary a salary which shall enable him to do credit to the Church. In this instance it is a discredit, rather than a credit."

J. Balk Falkner, of Christ Church, Germantown, agreed with the preceding speaker, and spoke of the need of country missions. "I know of one instance," he said, "where a missionary went up to Bucks county not long ago and, meeting a man, asked: 'Do you know of any Episcopalians around here?'"

"No, sir," the man replied; "I haven't killed any lately, but a neighbor of mine has three or four skins hanging up in the barn. They were killed some time ago."

"This is a sample," said Mr. Falkner, "and I think we should have more missions."

A CORRESPONDENT of the Buffalo Commercial relates that while himself and a doctor were travelling in Virginia they came upon an old colored man whose mule, attached to an old two-wheeled vehicle, was in the dumps and wouldn't go. "Dis mule am balked, boss," said the old man, "an' I'll jis' gib a dollah to de man dat can start 'm." "I will do it for less than that, uncle," said the doctor. He took his case from the carriage, and, selecting a small syringe, with it injected some morphia into the animal's side. The mule reared, gave a loud bray and started off at railroad speed. The negro gave a look of astonishment at the doctor, and, with a loud "Whoa!" started down the road after the mule. In the course of ten minutes they came up to him, standing in the road waiting. The mule was nowhere in sight. "Say, boss," said the colored man, "how much is dat stuff worth you put that mule?" "Oh, about ten cents," indignantly replied the doctor. "Well, boss, 'kin squirt twenty cents' wuf in me right y. Heah am de cash. I must ketch dat mule."

### A SUGGESTION TO SECRETARY TRACY.

WASHINGTON, April 17.—The Secretary of the Navy has received the following letter from a little eleven-year-old girl:—

Mr. Tracy:—My cousin was on the war ship and she said the sailors wasted the potatoes, and I thought if they took thinner parings, you might bld a ship to send where the others got lost. I am only eleven but I can take thinner parings. My mother does not know I am writing this.

The communication will be formally referred to the Bureau of Provisions and Clothing, and a suitable response will be made.

—"Say, mister, gimme a room, and a good one. Nothing snide for me. You can't come any of your tricks on this citizen. I'm a fly man; I've travelled, and I won't have it."  
 Clerk—Front. Johnny, show this jay to 712, and see that he doesn't blow out the gas.

—Sunday-school Teacher—Children, what lesson do we learn from this verse: "Verily, I say unto you that a rich man shall hardly enter into the kingdom of Heaven?" Thoughtful Boy—We learn that it's going to be a good deal harder to get into Heaven than it is to get into the United States Senate.

—Barber (to first comer—in hand)—Shave, sir? To second comer—Take a chair, sir. I shall be disengaged immediately. Smith (first comer, who has recognized in the glass opposite that it is that fellow Brown, his rival and enemy)—Ya-as, I wished to be shaved and—ah—then I should like my head washed—shampooed, y'know—and afterwards my hair cut—and—carefully curled.

### JUST A LITTLE GAME.

#### Conductors Are Pretty Smart But Occasionally They Are Taken In

From the St. Paul Pioneer Press.  
 "Fare, gentlemen," suggested a conductor in the smoking car to a party of four players, who held on their knees between a large atlas. Three of them quietly handed up tickets, but the fourth man near the window became suddenly embarrassed.

"Fare!" again remarked the brass-bound official, rather sternly. The passenger dressed replied with a series of spasmodic winks and tapped the back of his cards significantly.

"Come, sir, I'm in a hurry," said the conductor.

"I haven't got any ticket," replied the passenger.

"Pay your fare, then, with the usual advance."

"Boys, will you allow him to take a rick off?" inquired the delinquent traveler.

"Not much," answered the trio.

"My money's all up," said the passenger, appealingly to the conductor.

"You will have to get off, then," answered the official, reaching for the bell rope. The man laid his cards face downward and said in a low tone to one of the other players:

"What do you do?"

"I raise you," was the reply.

"How much?"

"Twenty dollars."

The man by the window passed his hand up to the conductor. The latter gave a glance. Then he released a large, fat pocket book from inside his coat, took out twenty-dollar bills, and handed them to the delinquent passenger.

"I see your twenty and go you twenty better," he said.

This complicated matters, and the original raiser of twenty dollars shifted uneasily in his seat. Finally he said:

"I raise you ten dollars."

"Call him," said the conductor, handing over an X. "I'm in a hurry."

The delinquent passenger did so, and was about to take in the money on four accounts when the other player showed a straight flush and pocketed all the money, including the conductor's. The latter was dazed; the delinquent passenger meek and abashed.

"Now you will have to get off," snapped the conductor.

"Yes, sir; stop the train," he replied.

The whole party got off.

"Know those fellers?" inquired a fat man on the opposite side of the aisle.

"No," answered the conductor.

"Slickest quartette of card sharps on the road. How much did they do you for?"

But the conductor raced himself down toward the door, which he banged shut without replying to the sardonic inquiry.

# CATARACT HOUSE.



Niagara Falls, Friday, August 24, 1855.

## WINES.

### Madeira.

Newton, Gordon and  
Mordock ..... 3 50  
South Side, very old ..... 3 00  
Lewis ..... 2 50  
Reserve ..... 2 00

### Sherry.

Old Romano Pale, ..... 3 00  
Pale, ..... 3 00  
Harmony, ..... 2 60  
Yriarte, ..... 2 00  
Penmartin ..... 2 00

### Port.

Graham's Particular .. 3 00  
London, ..... 3 00  
Queen's ..... 2 50  
Barmeister, ..... 2 50  
Tuke and Hankey, ..... 2 50  
Harmony, ..... 2 00  
Sandeman's, ..... 2 00  
Graham's, ..... 2 00

### Hock.

Marcobronner, ..... 2 50  
Dry Catawba, ..... 2 00  
Sparkling Hock, ..... 3 00  
Rheinwein, ..... 3 00

## TABLE D'HOTE.

### Soup.

Ox Tail.

### Fish.

Salmon Trout,  
White Fish Baked.

### Boiled.

Ham, | Chicken,  
Corned Beef, | Leg Mutton,  
| Tongue.

### Side Dishes.

Calves' Feet, a la St Menue  
Fricasee Chicken,  
Beef a la Mode,  
Kidney au fine herbs.

### Vegetables of the Season.

### Roast.

Beef, | Lamb, Mint Sauce,  
Mutton, | Chickens,  
Pig, | Veal.  
Roast Duck.

### Pastry.

PIDINGS. | PIES  
Tapioca, | Apple,  
Cabinet, | Coconut,  
Corn Starch, | Blackberry.

### Dessert.

Charlotte Russe, | Blanc Mange,  
Vanilla Ice Cream, | Jelly,  
Pyramids, Confectionary, Fruit, &c.

## WINES.

### Champagne.

Mumm's Cabinet ..... 2 50  
Pints do ..... 1 50  
Heidsieck, ..... 2 00  
Cameaux ..... 2 00  
Double Grape, ..... 2 00  
Pints of Above, ..... 1 25  
Golden Cluster, ..... 2 00  
Crene de Bouzy, ..... 2 00  
Schneider ..... 2 00  
Pints of above, ..... 1 25  
Grand Imperial, ..... 2 50  
Pint do ..... 1 50

### Burgundy.

Chambertin, ..... 3 00  
Volney, ..... 2 00

### Claret.

St. Julien ..... 1 00  
Chateau Leoville, qts ..... 2 00  
" " pints ..... 1 00  
" Margeaux, ..... 2 00  
" d'Issan, ..... 2 00  
" Lafite, ..... 2 00  
Chateau Lafite, Wash-  
ington Morton, ..... 3 00

### Porter.

London, ..... 0 50

### Ale.

Canada, ..... 0 50  
Falkirk, ..... 0 50  
Pints of above, ..... 0 25

EACH WAITER IS PROVIDED WITH WINE CARDS AND PENCIL.

BREAKFAST 7 $\frac{1}{2}$ . DINNER 3. TEA 7.

WHITNEY, JERAULD & CO.

B. F. Sleeper & Co., Printers, Gazette Office, Niagara Falls, N. Y.

# A PERIL TO M'GLORY'S HONOR.

## It Was Billy Who Carried Off Mr. Wolff's Money Laden Satchel.

NEW YORK, January 22.—Everybody will remember reading the story published several weeks ago which told how Mr. Julius Wolff, of this city, while on a business trip to the West, had his satchel taken from his room in the Southern Hotel, St. Louis. The bag contained United States bonds and other securities valued at \$115,000, and it was all returned to the rightful owner a couple of days later by the traveler who had inadvertently taken it.

The most interesting feature has only just come to light, namely, that Mr. Wm. Henry McGrory, real estate dealer, New York, is the gentleman who had the distinction of carrying off Mr. Wolff's grip-sack, and the still greater honor of returning it safely.

Scarcely a single resident of New York will recognize this gentleman as being the notorious "Billy McGlory" of Armory Hall fame, but they are one and the same. "Billy" returned to the city yesterday, and when I met him in Hester street, says a Herald reporter, he somewhat reluctantly told me all about it.

He had occupied room No. 154 at the Southern Hotel, St. Louis. One afternoon he decided to go on to Kansas City and gave notice to the clerk of the hotel. His bag was brought down to the office without his knowledge. He had intended to take the 6.20 train, but waited for another about eight o'clock. In the meantime Mr. Wolff had arrived and had been assigned to the room just vacated by "Billy." He put his valise on the table just where Billy's had been before the porter had taken it down stairs.

Just before his train left, McGrory hurried up to No. 154 and seized the satchel from the table. By the way, McGrory is his name, and not "McGlory," as everybody will have it.

When Mr. McGrory arrived in Kansas City he discovered that instead of having taken a small quantity of underclothing belonging to himself he had inadvertently carried off a fortune belonging to somebody else. The satchels were very much alike; the difference was in the contents.

Billy was in a nice state of mind. He realized at once that the circumstances were against him.

"Every bloke who turned his eyes in my direction I expected would collar me," he said. "You bet your life that confounded gripsack got terribly heavy before I reached the hotel, and then I turned it over to the clerk. When the clerk looked at my signature on the register—W. H. McGrory, New York—he said: 'It is lucky you're not the tough Billy McGlory, of New York, for it would be good-bye to the bootie.' I could eat nothing, and when finally the satchel was sent safely to Mr. Wolff, I received another telegram saying I had carried away the new shoes of Mr. Smyth, of St. Louis, by mistake, instead of my own. When this was rectified I sent a despatch to St. Louis imploring Lew Harper, clerk of the Southern Hotel, to inform me quickly if any more property was missing from his house."

So "Billy's" visit was rudely broken up, but he has returned home, bringing his character with him. He won't steal.

### Aphorisms.

To men addicted to delights, business is an interruption; to such as are cold to delights, business is an entertainment. For which reason it was said to one who commended a dull man for his application, "No thanks to him; if he had no business he would have nothing to do.—Steele.

To arrive at perfection, a man should have very sincere friends, or inveterate enemies; because he would be made sensible of his good or ill conduct, either by the censures of the one or the admonitions of the others.—Diogenes.

There is no dispute managed without a passion, and yet there is scarce a dispute worth a passion.—Sherlock.

No enjoyment, however inconsiderable, is confined to the present moment. A man is the happier for life from having made once an agreeable tour, or lived for any length of time with pleasant people, or enjoyed any considerable interval of innocent pleasure.—Sidney Smith.

If we did but know how little some enjoy of the great things that they possess, there would not be much envy in the world.—Young.

Not to return one good office for another is inhuman; but to return evil for good is diabolical. There are too many even of this sort, who, the more they owe, the more they hate. There is nothing more dangerous than to oblige these people, for when they are conscious of not paying the debt, they wish the creditor out of the world.—Seneca.

A man was ever so completely skilled in the conduct of life as not to receive information from age and experience.

# THE WAR IS OVER.

## Farmer Anderson and His Son, However, Are Just Celebrating the Event.

### THE BOY TRUE TO THE FLAG

#### This Augured the Old Man and He Drove His Son Away.

BRECKNOCK, Pa., July 29.—Under the willows at the spring house of old Davy Anderson's farm, three miles up the valley from here, was celebrated yesterday a strange event, which is the talk of the country folks hereabouts. The centre of a group of friends and neighbors was old Davy Anderson himself, and at his right hand was Percival, his long-absent son. On the table was a demijohn of whisky, the like of which has probably never been heard of in this country, because it was at the bottom of Davy Anderson's mill dam for twenty-eight years.

The story runs back to the days when the Southern rebellion begun. Port Sumter had been fired upon. Davy Anderson then was a rank Democrat of the State rights persuasion. During the war he was known as "Old Copperhead of Cushion valley." His son Percival was then a young man, just past 21 years of age. When news reached the farm that the Southern soldiers had opened fire on Gen. Anderson in Fort Sumter, Percival said it was a shame. He stood up for Gen. Anderson and the cause of the North, although there was no relation between the two families. Old Davy, however, maintained that if the Southern States wanted to secede they had a right to, and that there was nothing in the Constitution to prevent it. Percival said the Union ought not to be divided, and he was for Gen. Anderson, for the family name, anyhow. Words between father and son soon ran high, the father being

#### IN A TOWERING RAGE

because his son dared to oppose him in a political dispute.

This was in April, 1861. A few months quickly passed, and father and son continued their disputes. News of the war was very slow in reaching the Anderson farm. At length, when hay-making began, father and son had a bitter quarrel in the hay field. In those days, as now, farmers generally had a demijohn of whisky in the field for the hay makers. Davy had drunk more than he should, and when Percival called his father a rebel sympathizer the old man raised a rake and broke it over Percival's head. The farm hands then rushed in and stopped the fight.

Percival went to the farm house, put on his Sunday clothes, kissed his mother and sisters good-bye, walked all the way to Harrisburg, and enlisted for the war. He was the only son, and, when Davy Anderson sobered up and got to the house, he found the women folks in tears. They would not be comforted, and Davy was roundly censured. He wept with them, of course, and had nothing to say.

The next day Davy went into the hay field and dragged from under the brush, near the spring, that demijohn of whisky. It was nearly full, as the haymakers had not touched it, having named it "fighting whisky." Davy took the demijohn to the house, corked it tightly, encased the cork end securely in a ball of tallow, and threw the demijohn in the mill dam, saying:

"Stay there until Percival comes home, and we'll take a drink and make up."

Percival went to the front, wrote a few letters home, but finally he wrote no more. He fought in a number of battles, and his long silence led his parents to believe he had either been killed or taken prisoner. Percival was captured and taken to Andersonville prison, from which place he escaped and went on foot to the Everglades of Florida. For twenty-seven years nothing was ever heard of the missing soldier. The Anderson family heard from some of his comrades, who wrote saying that he must have died in the prison pen at Andersonville.

About a month ago Jacob Shuler, a well-to-do farmer of Brecknock, received a short letter from Key West, and, to his utter astonishment, it was signed "Percival Anderson." It asked whether the

#### OLD FOLKS WERE STILL ALIVE,

and if they were to visit them and drop a few hints that their long-absent son might still be alive, and might come home again. Shuler did so, but the old folks shook their heads sadly. To make a long story short, Percival Anderson arrived two days ago, a tall, sun-bronzed, brown-whiskered man, his German brogue all gone, and his language of the true Southern twang. He first made a call on Shuler, and together they went to the Anderson farm. In all the long years of his absence things had changed but little. The farm house, the spring house, the willows, the barn, and stables, looked about as they did when he left. The old folks were at supper on the back porch. Two sisters who had never married were also there. The meeting of the long-absent son with the family was touching indeed, and there was not a dry eye among them. It was midnight before they went to bed; before each had told his or her history since they separated. Percival said he had not written home simply because he had gotten out of the habit of writing, especially after he had written two letters home from Florida, but which the old folks never answered because they never received them. Percival bought farming land, and now owns an orange grove and large truck garden in western Florida. The next day Davy Anderson took his son out to the mill dam, and pointing to a spot near the middle he said:

"Percival, twenty-eight years ago, the day after you left, I threw that demijohn of whisky we had in the hay field into that water, and said it would remain there until you came home again. Well, there it is."

The farm hands were ordered to draw off the dam, and after a long and careful search among the leaves, rubbish, mould, and mud, the demijohn was found, well covered with black mud. The men took it to the creek and thoroughly washed it. The tallow around the cork had become hard as the glass itself, and the wicker work had not rotted, but petrified. For twenty-eight years it had rested on the bottom of the dam, and hundreds of times each year the men on the farm had pointed to the spot and quietly wished for some of that whisky. The tallow was chopped off, the cork was taken out, and the whisky was thick as oil. Strange to say, the flavor was remarkably good. It was in all probability the oldest whisky in Eastern Pennsylvania. About fifty neighbors had assembled under the willows to celebrate Percival's return, and to each man and woman was given a little of the whisky to taste. Percival took his glass, smiled at his father, and said:

"Papa, is the war over?"

The old man, with tears running down his cheeks, answered:

"Yes, yes, my boy; and you were on the right side and I was wrong."

A good dinner was served to all the visitors. Percival has ordered his Southern property to be sold, and will pass the remainder of his years with the old folks at home.

Times July 10/90

### ALLEN, OF MISSISSIPPI.

#### Amusing Talk From the Author of a Famous Poem.

Washington Dispatch to New York World.

Congressman Allen, of Mississippi, was coming down Pennsylvania avenue at a great pace the other night. In one hand he carried a big palm-leaf fan, which he manipulated with great vigor while mopping his perspiring brow with an exceptionally large silk handkerchief which he held in the other. Meeting a party of friends at the corner of Sixth street he stopped suddenly and asked what was up. Nobody seemed to have heard of anything rising except mercury, and some venturesome individual asked the Congressman what he really thought of the Federal election bill.

"I have already stated," he replied, "my position in the church does not give you a candid expression of opinion. Some time ago a little house in my town took fire and was only one man in the building. I went nearly drove him crazy and he along the street like a wild man from his sole garment was an abbreviated shirt to which he drew attention by singing and moaning."

"See, this is all that is left me. Poor poor me!"

"Just then a big railroad conductor along and seizing the little man by the shoulder pointed first at the shirt, then a flames and sententiously remarked:

"Better throw it in, my friend, and take a fresh start in the world."

"That," added the Congressman sadly after a moment's pause, "indicates my views on the force bill. If it becomes a law people down our way may just as well throw everything they have into the flames of blind partisanship and take a fresh start in the world."

A few days ago, while standing on a corner awaiting the arrival of a street car, the gentleman from Mississippi saw two distinguished-looking individuals approaching. The moment his eye lit upon them his anxiety to board a car became intense.

"The car either couldn't or wouldn't come," he said afterwards, "and I couldn't go ahead without looking as if I were running away, and you know we never run down our way. So I did the best I could under the circumstances. I squared up against a lamp-post with my back to the sidewalk and tried to look unconcerned. It was no use. As soon as they got near me I heard one of them say, 'Hello, here's Allen now. I say, Allen!' My heart went into my boots, but I stood firm, hearing nothing. He called again and there was nothing to do but turn around."

"Good morning, Senator," said I. "Thought that was you," he said. "I want to introduce you to the Vice President. My friend Mr. Allen, Mr. Morton."

"Ah! I'm glad to know you, Mr. Allen," said Mr. Morton. "I—ah—I was reading some of your poetry to my family at breakfast this morning."

"Gad, man, I could have sunk through the pavement. I knew, of course, what he meant. It was that miserable thing I got off in the House, you know, like this:

The baby runs the White House,  
Morton runs the bar.

Wanny runs the Sunday school  
And, d— it, there you are.

"Mean? I never felt so mean in my life. But Morton laughed, and finally I walked up to the Capitol with him and found him an elegant and agreeable gentleman. That experience, however, ended one branch of human endeavor with me. I am no longer in the poetry business."

# ST. NICHOLAS HOTEL.



## TABLE D'HOTE

NEW YORK, WEDNESDAY, MARCH 5, 1856.

Mock Turtle.

### Soup.

Consomme au Vermicelle.

### Fish.

Boiled Pike, Shrimp Sauce.  
Broiled Fresh Shad, a la Maitre d'Hotel.

### Boiled.

Chickens and Pork. Turkeys with Oysters. Turkey with Celery. Corned Beef.  
Leg of Mutton, Capers Sauce.

Beef a la Mode. Ham. Capons. Beef's Tongues. Cold Pressed Corned Beef.

### Roast.

Capons. Beef. Domestic Ducks. Chickens. Young Chickens. Pork.  
Leg of Mutton. Ham, Champagne Sauce. Goose. Young Turkeys.

### Relishes.

Assorted Pickles. Horse Radish. Picallily. Spanish Olives. Celery  
Apple Sauce. Cranberry Sauce.

### Entrees Guerniti.

Ris de Veau Pique en Corbeille au Petit Pois.  
Cotelette de Mouton en Carbonade a la Financiere.  
Caille Grillee sur Cronstade au Pointes d'Asperges.  
Escalope de Tendrons d'Agneau au Legumes.  
Pigeons Domestique en Compote au Haricots Blanc.  
Perdreau Pique a la Chevaliere au Champignons.  
Macaroni a l'Italiane au Fromage de Parmesan.  
Ailerons de Dinde Braise a la Lyonnaise.  
Canard Farcie Braise aux Olives.  
Rognons d'Agneau saute au Champagne.  
Poulet Jeune Grillee a la Maitre d'Hotel.  
Cotelette de Porc Panie saucé Piquante.  
Lapreau Sante a l'Espagnole au Tomate.  
Noix de Veau Pique au Epenards.  
Pates d'Huitres a la Bechamel.

### Cold and Ornamental Dishes.

Galantine d'Oie Trufes a la Rochelle. Pain de foies gras de Strausborg a la Gelee.  
Mayonnaise de Blanc de Volaille en Couronne. Anchois a la Genoise garni d'Olives.

### Vegetables.

Beets. Potatoes. Boiled Rice. Turnips. Squash. Parsnips. Cabbage.  
Spinach. Sweet Potatoes. Mashed Potatoes. Baked Mashed Potatoes.

### Game.

Roast Widgeon Ducks. Roast Grouse. Roast Brandt Ducks.  
Haunch of Venison.

### Pastry.

Apple Pies. Mince Pies. Potato Pies. Rice Puddings.  
Gateaux Bisquit. Gelee au Vin de Madeira. Meringues de Dame. Charlotte a la Russe.

### Fruit.

Apples. Raisins. Almonds. Madeira Nuts.  
Ice Creme. Coffee. Figs.



Illustration of the Dining Room at the St. Nicholas Hotel, New York.

VAS MARRIAGE A FAILURE?"



Vas marriage a failure? Vell, now, dot depends  
 Altogedder on how you look at it, mine  
 friends,  
 Like dhose double-horse teams dot you see at  
 der races,  
 It depends pooty mooch on der pair in der  
 traces;  
 Eef dhey don't pool togeddher right off at der  
 shart,  
 Ten dimes outd off nine dhey was beddher  
 apart.



Vas marriage a failure? Der vote was in  
 doubt;  
 Dhose dot's outd would be in, dhose dot's in  
 would be outd;  
 Der man mit oxberience, goot looks und  
 dash,  
 Gets a wife mit some fife hundord dousand in  
 cash;  
 Budt, after der honeymoon, where vas der  
 honey?  
 She haf der oxberience—he haf der money.



Vas marriage a failure? Eef dot vas der  
 case,  
 Vot vas to pecome off der whole human race?  
 Vot you dink dot der oldt "Pilgrim faders"  
 would say,  
 Dot came in der Sunflower to oldt Plymouth  
 bay,  
 To see der fine coundtry dis peoples haf got,  
 Und dhen hear dhem ask sooch conondrums  
 as dot?



failure? Shust go, ere you  
 Mon H.ument, where Varren  
 ng at .lin und "Honest  
 e dot first Ply-  
 tells you vot!  
 "failures" as



Vas marriage a failure? I ask mine Katrine,  
 Und she look off me so dot I feels pooty  
 mean.  
 Dhen she say: "Meester Struss, shust come  
 here eef you please,"  
 Und she dake me where Yawcob und little  
 Loweeze  
 By dhere shnug trundle-bed vas shust saying  
 der prayer,  
 Und she say, mit a smile: "Vas dher some  
 failures dhere?"  
*Charles Follen Adams in New York World.*

Objected to Being Used for a Target.  
 Mrs. Andrew McLaughlin, who lives at 304  
 Bohemian street, told of her domestic  
 troubles in the Central Police Court yester-  
 day. She has been married but a few months  
 and several weeks ago she had a quarrel with  
 her husband about his three children by a  
 former marriage. Latterly he compelled her  
 to stand against the wall and amused himself  
 by throwing a knife at her to see how near he  
 could strike the wall without hitting her.  
 This was too much and she caused his arrest.  
 He was committed for trial.

THE EVENING STAR.  
 MONDAY, APRIL 15, 1889.

KEEPING TIME.

Easy Method by Which a Watch  
 Can be Regulated.

A simple method of keeping correct time,  
 where access to standard time is inconveni-  
 ent, is thus explained by the Locomotive:  
 "Select two fixed points for a range of  
 observation. If a westerly window can  
 be chosen, which faces any building any-  
 where more than twenty-five to thirty feet  
 distant, we have as good a post of observa-  
 tion as we can desire. Drive a nail or stick  
 a pin into the window jamb; or, if  
 anything more substantial is wanted,  
 fix a thin piece of metal with a very small  
 hole in it to sight through, in any conveni-  
 ent place, so that you can observe the  
 time any star sets or sinks below the roof  
 of the adjacent building, or whatever may  
 be chosen as the more remote sight. Then  
 choose some well-defined star, the brighter  
 the better, and with your timepiece set  
 right (to start with), observe the time it  
 passes the range of your sight. The exact  
 time, as well also as the date of the obser-  
 vation, should be recorded; then, to find  
 out at any subsequent time how much  
 your watch has varied from correct  
 time, observe the same star, and re-  
 collect that it sets just 3 minutes  
 and 55.96944 seconds earlier on any given  
 night than it did the preceding night.  
 Thus, if our first observation was taken  
 some night when the star set at 9 hours, 15  
 minutes and 23 seconds, and at our second  
 observation, taken just one week later, it  
 set at 8 hours, 47 minutes and 52 seconds,  
 we would know that our watch had kept  
 correct time. If it had set at 8 hours, 45  
 minutes and 53 seconds, we would know  
 that our watch or clock had lost two min-  
 utes during the week. And similiary for  
 any other variation. If the time at which  
 it had set had been 8 hours, 49 minutes  
 and 52 seconds, we should see that our  
 watch had gained two minutes, and so on.  
 If the location of our sights admits of it we  
 should select a star ninety degrees, as  
 nearly as possible, from the pole star, for  
 its apparent motion will be greater than  
 that of one near the pole, and the liability  
 of error will be diminished. If a suitable  
 selection can be made the error need not be  
 more than three or four seconds, and it will  
 not be accumulative."

OLD ENGLISH LYRIC

The "old songs" were such a popular fe-  
 we have had so many regrets at their di-  
 ance, that we have decided to supplement  
 the publication of the best of the old lyrical  
 which are the glory of English literature. A  
 ingly, each day in this place will be found a  
 masterpiece of classic verse, and whoever  
 what are to appear will have the best of that cla-  
 poetry that the English language affords.

She walks in beauty, like the night  
 Of cloudless climes and starry skies,  
 And all that's best of dark and bright  
 Meets in her aspect and her eyes,  
 Thus mellow'd to that tender light  
 Which heaven to gaudy day denies.

One shade the more, one ray the less  
 Had half impair'd the nameless grace  
 Which waves in every raven tress  
 Or softly lightens o'er her face,  
 Where thoughts serenely sweet express  
 How pure, how dear their dwelling-place.

And on that cheek and o'er that brow  
 So soft, so calm, yet eloquent,  
 The smiles that win, the tints that glow  
 But tell of days in goodness spent,  
 A mind at peace with all below,  
 A heart whose love is innocent.

LORD BYRON.

NEW YORK'S JEALOUSY.

A Kansas City Merchant's Answer  
 to a Very Silly Story.

All the New York city papers of yesterday  
 morning contained articles, apparently eman-  
 ating from the same source, in which it was  
 declared that the party of Western mer-  
 chants who were brought to this city by the  
 salesmen of Hood, Bonbright & Co., had pur-  
 chased the largest portion of their goods in  
 Gotham. The same articles spoke disparag-  
 ingly of the successful effort to bring trade  
 to this city, and said that only "complimen-  
 tary bills" had been purchased here out of  
 consideration for the men who entertained  
 them so royally.

Speaking about these articles last night G.  
 W. Thomas, a Kansas City merchant, said:  
 "The stories published in the New York  
 papers are scarcely worthy of notice from the  
 fact that they are such a complete tissue of  
 falsehoods. I know for a positive fact that  
 the men of our Western party who took a  
 run over to New York did so for the sole  
 purpose of taking a look at the town, and if they  
 did buy anything it was some odd article that  
 was not found in this city. It is safe to assert  
 that the gentlemen in New York did not buy  
 \$5,000 worth of goods, while their purchases  
 in this city amounted to upwards of half a  
 million dollars.

"These articles have evidently been put  
 out in New York by merchants who are sore  
 because we refused to go over there. They  
 cannot fool us. When we came East we were  
 given to understand that we were at liberty  
 to go where we pleased and purchase where  
 we pleased, and it was only with such an un-  
 derstanding that we would come. Prices in  
 this city in the line of goods we wanted are  
 lower than elsewhere.

"We like the business men of this city, we  
 like the city itself and we like the people gen-  
 erally. New York people think they own the  
 earth and that this city and other big places  
 are its suburbs, but the sooner they realize  
 that they are mistaken the better it will be  
 for them."

GIRLS WHO LIKE WINE.

A Serious Charge Brought Against  
 San Francisco Society Belles.

From the San Francisco Post.  
 How wine bibbing has grown of late years  
 among our girls only an old rounder like  
 self, or the head of the house who foots  
 bills, can understand. It is something per-  
 fectly shocking, and the weddings, recep-  
 tions and blow-outs in general are few that do  
 not wind up with almost an orgie among the  
 ones. Why, at one of these affairs the other  
 night I saw a young woman who is now  
 her second season out, stand up at the table  
 and drink her pint of Perrier Jouet out of  
 a goblet. "Ain't she a thoroughbred?"  
 claimed young Ducats, who stood by her.  
 The silly girl was ready to dash off and  
 bumper of the same size. On all sides  
 young women drinking their wine, and  
 few of them showing in their flushed  
 and flashing eyes the effects of their tipple.

This, be it remembered, was in one of  
 most fashionable houses in this city,  
 whatever was thought, not one word of  
 monstrence was uttered while the scene  
 on. I am told that at another gathering  
 recent date the wine was so plentiful and  
 license so general that some of the yo-  
 women in their exaltation endeavored  
 climb up the tent-pole of the marquee  
 which the supper had been spread. I am  
 further, that on another occasion, when  
 women went up stairs to put on their wa-  
 preparatory to going home, some of them  
 were unable to find their way out unassisted.  
 Remember, all of these scenes took place  
 at gatherings of sirens on the coast, but  
 social assemblages in the houses of "our  
 society." How much of drunkenness and  
 may be in private among young women I  
 not attempt to say, but if these public ex-  
 hibitions narrated are an evidence of a cer-  
 tain predilection, it may be conjectured that  
 curse is widespread. Have I spoken  
 plainly of this awful subject? Have I  
 more than can be vouched for by those  
 have kept their eyes about them? I  
 not.

# NEW HAVEN HOTEL.



ABU GEORGE D. JONES, PROPRIETOR.

Table d'Hotel, New Haven, Sunday, April 13, 1856

## SOUP.

Mock Turtle.

## FISH

Baked Flat Fish, Port Wine sauce



### Roast.

### Boiled.

Beef.

Corned Beef and Cabbage

Mutton

Sherwood Ham.

Sparerib, Apple sauce

Pickled Tongue

Ham, Champagne sauce

Leg of Mutton, Pickle sauce

## RULES.

Persons inviting Friends to Dine, will please give notice at the Office that seats may be provided.

Meals, Lunches or Fruit sent to rooms, or carried from the table by Guests, will be charged extra.

Children occupying seats at the First Table will be charged full price.

## SIDE DISHES.

Compote of Pigeons, a la Francaise  
Hashed Chicken, with Poached Eggs.  
Tender Loin of Beef, roasted, with Oysters.  
Oysters baked in the shell.  
Maccaroni, a l'italienne.  
Rice Cakes, sauce a l'Anglaise.

## COLD DISHES.

Roast Beef		Tongue.
Ham,	Lobster Salad	Pressed Corned Beef
Shaker Apple sauce.		Cold Slaw
Horseradish,	Lettuce	Pickles.

## VEGETABLES.

Baked Potatoes.	
Onions, White sauce	Beets.
Turnips.	Spinach.
Mashed Potatoes.	Potatoes boiled.
	Rice, boiled.

## PUDDING AND PASTRY.

Apple Pies		Custard Pies.
	Soft Custards.	

## DESSERT.

Madeira Wine Jelly.	
Cream Puffs.	Kisses.
English Walnuts.	Filberts.
Apples	Raisins.



## MEAL HOURS.

Breakfast from 7 to 9, A. M.  
" Sundays, 8 A. M.  
Dinner at - 1 P. M.  
Tea at - 6 P. M.  
House closes at 11 P. M.

## Cars leave New Haven

FOR NEW YORK,  
5.30, 7.00, 9.45, A. M.;  
2.15, 4.45, 9.00 P. M.

FOR SPRINGFIELD,  
7.55 A. M.; 4.05 P. M.

FOR BOSTON,  
11.15 A. M.; 6.40 P. M.

FOR NEW LONDON,  
7.45, 11.15 A. M.; 6.15 P. M.

FOR COLLINSVILLE,  
6.00, 11.20 A. M.; 3.50 P. M.

FOR NAUGATUCK,  
10.20 A. M.; 5.30 P. M.

## MAILS CLOSE.

Southern, 1, 7½, & 9 P. M.  
Eastern, 10 A. M.; 6 P. M.  
Western, via Springfield,  
7½ & 10 A. M.; 6 P. M.  
Housatonic, 8 A. M.  
Canal R. R., 10 A. M.  
Naugatuck R. R., 8½ A. M.

# "EVER OF THEE."

Story of the Song's Composition as Told by the Author.

Cleveland Plaindealer.

Perhaps the most popular song ever written was "Ever of Thee," says an ex-

It is not untrue to state that no one had such a sale, and certainly no one ever reaped so much profit from it as did Mr. Turner from the publication of "Ever of Thee." But there is something attaching to it which until now has been written.

It happened in this way: On the 15th of the January of 1850, the door of Mr. Turner's music shop in the Peck street, London, was nervously opened, and a ragged, unclean, ragged specimen of humanity dragged himself in.

He looked as if he hadn't been washed for months. His beard was long, dirty and matted. For boots he had folds of dirty rags, and in his hands he held a specimen of the most degraded of that community.

One of the clerks said to the proprietor, "What's that out of here?"

The two ladies who happened to be in the shop noted his woe-begone appearance, and were about to offer him some moral advice, when a Mr. T——, a clerk in the establishment, seeing the poor fellow shivering with cold and apparently hungry, pitied him, and brought him into the workshop so that he might have a "warm up" by the stove. A few minutes after Mr. Turner, the proprietor, came in, and, seeing the ragged individual, asked what he wanted.

"Who allowed him in?"

"I did," said Mr. T——, "the poor fellow looked so cold and miserable I could not send him out in this piercing wind without giving him a warm, and, besides, he says he has some business with you."

"Business with me?"

"Yes, sir; I have a song I should like you to listen to."

Turner eyed him from head to foot, and then laughed outright.

The miserable looking object at the stove began to grow uneasy and begged to be allowed to play the air of his song, which he then unearthed from his folds and handed to the music publisher. Turner looked at it and said:

"Who wrote this?"

"I did, sir," came from the rags.

"You! Well, I'll have it played over, and if it's any good I'll give you something for it."

"I beg your pardon, sir; I'd prefer to play it for myself."

"What! you play? Well, bring him to the piano room when he gets warm, we'll humor him."

In a few minutes the bundle of rags seated at the concert grand piano, and "Ever of Thee" was played for the first time by its composer, James Lawson.

His listeners were electrified when they heard this dilapidated looking tramp make the piano almost speak. His touch was simply marvelous, and his very soul seemed to be at his finger tips. When he had finished he turned to his little audience and said:

"I'd like to sing for you, but I have a terrible cold. I haven't been in bed for five nights. I'm hungry, sir, and I feel I could not do it justice."

Turner was almost dumb with amazement. The air would take; he knew it would be a success and he decided that this man had a history which, perhaps, might advertise the song. So he determined to cultivate him, and in flattery (as he thought), pressed him to sing "just one stanza."

Lawson protested, but finally agreed, and if Turner was amazed when he heard him play, he was positively enraptured with that hungry voice, hungry with love, hungry physically, poured out in the sweetest of tenors the first stanza of the song in which his soul lived.

It was the story of lost love, but he cherished it, and as he sang it was easy to see that he lived and breathed only for that love.

"Ever of Thee" has never been so sung since. But the trial verse made its success, and to the experienced publisher, Mr. Turner, it was decidedly apparent that he had secured a great song.

Addressing Mr. T——, he said: "Mr. T——, take this man along, get him a shave, a shave, some decent clothes; in fact, dress him up like a gentleman and bring him here, and we shall see about this."

He looked like a duke. The hat fitted him, and they suited his appearance much too well to the assumption that Mr. Lawson made. He was a gentleman all right, he looked it. T—— said to him: "Lawson, I wish you would go into my shop before me. They won't know you. Will be such a joke."

"I don't mind that, Mr. T——, but won't you have a drink? I want to have a drink."

He refused to stand the drink; he told T—— that if he wanted a dinner he would get it, but drink he could not have. T—— and he went into the Ship and Dining rooms, and over chocolate and steak, the author of "Ever of Thee" told the following story:

Once rich, Mr. T——. You know me now. You were astonished to play the piano so well. That little girl was the only companion from Brighton. It brought back to me the memory of my first love. Of course, it has its sad side. But the memory of what it recalls is the sweetest thing in my existence."

T—— interrupted him at this point and said that it was growing late. Please bear with me," rejoined his companion. Let me tell you how and why I composed the little song. Two years ago I met a girl in Brighton. If God ever allowed one of his angels to come on earth she was that one. I adored her. She seemed to return the affection. I escorted her everywhere, was at her beck and call morning, noon and night, and it was generally believed that Miss Blank and I were engaged. I had to return to London on business, and

when I went back to Brighton she was gone. Three months later I met her at a ball. She had just finished a waltz with a tall, good looking man and was promenading the hall on his arm. She recognized me, but when I said "How do you do, Miss Blank?" she quickly replied:

"I am well, Mr. Lawson, but I am surprised to hear you call me Miss Blank. When you left Brighton so suddenly I thought I should never see you again. You left no address—never called again and—well, I am married."

"To whom?" I gasped.

"To Mr. Prize," she replied, pointing at the same time to the gentleman with whom she had been dancing.

"That ended my life. My Marie, my dream was gone. I left the hall, went to a public house and in drink and gambling endeavored to kill my grief. It lasted a little time, for in four months I was penniless."

"Then came my trial. The men who played with me shunned me. My friends shut their doors, and a few days later my last sovereign was gone. I was utterly estranged, homeless and unhappy as it would be possible to make a human being. For nights I slept in the cabman's coffee house; and I was considered a nuisance, and some step served me for a bed. I pawned my trinket, decent suit of clothes—everything, and finally I spent three months in a workhouse under an assumed name, and was there the presence of Marie was again. One day—Christmas Eve—we were at dinner. Several rich people came to distribute among us such gifts as a jacket, warm clothing, etc. I was very shy and didn't look at the visitors, but suddenly a voice said to me:

"My good man, which would you prefer, a warm coat or some pipes and a pipe?"

I looked up. It was Marie. I went to the table out into the fields, and she was found, hours after, in the

workhouse in that workhouse. I got the words of the song you see. Then I got well the place and became some new building in Alderagate. The music of my song

came to me. I got a scrap of manuscript music paper and dotted it down, and for a little time I was happy. My old friends often passed me at night, jolly and careless, little dreaming that James Lawson was the poor night watchman who answered their insolent questions.

"Often, when all was still, I poured out my soul in this little song, and after awhile the night gamins used to come and listen to me. It pleased them. To me it brought back the memory of a dead love and a ruined life. But you are tiring of my story. There is little more to tell."

"I could not endure the solitary meditation of my past. I again began to drink. I lost my situation, and as a last resort I sought that perhaps my little song was worth a few shillings, and brought it to Mr. Turner."

"This fellow burst into tears. When he had sobbed himself again they went out, and a few minutes afterwards Mr. Turner, addressing me, said:

"Lawson, here is 10s. It will get your supper and a night's rest. To-morrow morning I will call here and I shall give you a position in my warehouse. A man who wants you to remember me, I will be sober I will pay you. You spend this 10s. I will give you a penny will you get it?"

He went to the shop and did not return for five days. Then he came almost as bad as when he left. His vest was gone and his shirt changed for old ones, he brought me an apology for a hat. He had one—was buttoned up to the collarless neck, and his face was so red and unshaven—as if he were five days ago."

Mr. Turner looked at him. He did not say a word to him. The smell of bad breath was so strong that he wished to know what he had done. He took a half crown from his pocket and turned on his heel.

Addressing Mr. T——, he said: "This man comes here again put him out. The composer of "Ever of Thee" immediately left the shop, and heaven knows what his fate has been. Certainly he never called at Turner's again, and the children of every generation still sing the "Ever of Thee" of the Tramp."

And the composer and his story are forgotten and unrecognized in the "Ever of Thee I'm Fond of."

"The Good Old Quaker City."

[From the *Atchison (Kas.) Weekly Champion*]

The history of the past 30 years, we think justifies the assertion that the most generous city in the United States is the good old Quaker City of Philadelphia. From near and far, from home or foreign lands, it meets not whence the cry of distress comes, Philadelphia is always first and foremost in responding. On Monday last the Philadelphia subscriptions to the Johnstown relief fund had reached an aggregate of \$193,000, and were still pouring into the committee's hands.

The same prompt and large-hearted response was exhibited in Philadelphia when the earthquake stretched forth her fevered arms, when the earthquake desolated the West, when the waters of the Bay swept away the homes of thousands in Chicago was left a mass of a grasshoppers and drouth made Western people destitute; and in the desolate years of the Civil War the great barracks erected in Philadelphia by her own citizens, every soldier or coming found shelter, food, and a generous welcome.

The good old Quaker town has long been known as "the city of homes." It is also the city of hearts—the Greatheart of America. Above the roar and clangor of the city, above the din and clatter of the streets and shuttles, Philadelphia carries of disaster and distress, and her pocket-books are opened at once to respond.

This is a noble reputation and Philadelphia has maintained and justified it by many years of active, large-hearted, systematic and sympathetic benevolence. It is a reputation to be proud of. The American people should glorify it—and emulate it.

[Governor Martin would have pleased Richelieu as a man who knows how to applaud in the right place.—ED. LEDGER.]

in that workhouse. I got the words of the song you see. Then I got well the place and became some new building in Alderagate. The music of my song

came to me. I got a scrap of manuscript music paper and dotted it down, and for a little time I was happy. My old friends often passed me at night, jolly and careless, little dreaming that James Lawson was the poor night watchman who answered their insolent questions.

"Often, when all was still, I poured out my soul in this little song, and after awhile the night gamins used to come and listen to me. It pleased them. To me it brought back the memory of a dead love and a ruined life. But you are tiring of my story. There is little more to tell."

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"Lawson, here is 10s. It will get your supper and a night's rest. To-morrow morning I will call here and I shall give you a position in my warehouse. A man who wants you to remember me, I will be sober I will pay you. You spend this 10s. I will give you a penny will you get it?"

# Monongahela House,



**JOHN M'DONALD CROSSAN,**  
**PITTSBURGH, PA.**

## HOURS FOR MEALS.

Breakfast, .....	5½ to 6½
Dinner, .....	1¼
Supper, .....	6 to 11

Private Table prepared for Children and Servants.

Breakfast at 7.....Dinner at 1½.....Tea at 6.

**PRINTED BY W. S. HAVEN,**

Stationer, Book and Fancy Job Printer, corner of Market and Second Streets

1857.

# Monongahela House

## BILL OF FARE.

Friday, February 27th.

### SOUP.

Vegetable.

### FISH.

Boiled Salmon

### BOILED.

Ham.  
Tongue.  
Corned Beef.  
Leg Mutton, Capre Sauce.  
Chickens.  
Turkey, Oyster Sauce.

### ROAST.

Beef.  
Turkeys.  
Chickens.  
Mutton.  
Veal.

### SIDE DISHES.

Chicken Pies, Baked.  
Mutton Chops, plain.  
Fried Chicken, Cream Sauce.  
Baked Beans and Pork.  
Maccaroni, with Cheese.  
Fricassee of Chicken, with Rice.

### RELISHES.

Cole Slaw, Horse-radish and Pickles.

### VEGETABLES.

Baked Potatoes.	Mashed Potatoes.
Homony.	Turnips.
Rice.	Parsnips.
Cabbage.	Onions.

### PASTRY AND DESSERT.

Rice Puddings.	English Walnuts.
Apple Pies.	Almonds.
Peach Pies.	Raisins.
Cranberry Tarts.	Pecan Nuts.
Boiled Custard.	
Cream Puffs.	

Private Servants not allowed in the Dining Room

Children occupying seats at public table will be charged full price.

All Meal, Lunches, &c. sent to rooms, will be charged extra

Persons having friends to any of the Meats, will give notice at the Office, previous to being seated at table.

## MONONGAHELA HOUSE.



### MADEIRA.

Oliveira .....\$1 50  
Blackburn's South Side.....2 00  
Newton, Gordon & Murdock.....2 00  
Old Reserve .....2 00  
Bacchus, old and pure.....2 00  
Metropolitan.....2 00  
Grape Juice, March & Co's.....2 00  
Holmes & Co, pure juice and delicate, 2 00  
Nonpareil, private stock .....2 00  
Stalker's East India.....2 00  
Palmetto, highly flavored.....2 00  
March & Benson's Dry South Side,  
very fine and delicate.....2 00  
Scoll, Penfold & Co.....2 00  
Howard, March & Co. South Side ...2 50  
Old Brazilian, South Side.....2 50  
London Club, vintage 1827.....2 50  
Constitution, Howard, March & Co...3 00  
Prince Albert, very fine.....3 00  
Duke of Wellington.....3 00  
Sercial, Brown Seal.....3 00  
Grape Juice .....3 00  
Tinta, delicate and full flavor.....4 00  
Eclipse Madeira.....4 00  
Wedding Wine.....5 00

### SHERRY.

Yriarto, Pale, delicate.....2 00  
" Gold, " .....2 00  
Harmony, Pale .....2 50  
Sayres' Amontillado.....2 50  
Imperial, Pale .....2 50  
Romano, Brown.....2 50  
Light Mountain, exceedingly pale and  
delicate .....3 50  
Cabinet Pale, No. 1.....3 00  
Topaz, Cabinet Wine.....3 00

### PORT.

London Dock .....2 00  
Particular .....2 00  
Tower.....2 50  
Brazil.....2 50

### LIQUORS.

Meschino de Zara .....2 00  
Curacoa .....2 00  
Absynthe .....2 00



### CHAMPAGNE.

Heidsick, quarts.....\$2 25  
" pints .....1 25  
Charles Heidsick, quarts.....2 25  
" " pints.....1 25  
Bouche Fils and Drouet, imported ex-  
pressly for Monongahela House ..2 25  
Bouche Fils and Drouet, pints .....1 25  
Sillery Mosseaux .....2 00  
Ligarde & Co. Quarts, .....2 00  
Do. Pints.....1 25  
Fleur de Sillery.....2 25  
" " pints.....1 25  
Jules Mumm & Co. Quarts,.....2 25  
Do. Pints.....1 25

### CLARET.

St. Estephe.....1 00  
Chateau Leoville, 1847.....2 50  
Chateau Margaux, 1847.....3 00  
Chateau Lafitte, 1847.....3 00

### HOCK.

Rudesheimer .....2 50  
Sparkling Hock.....2 50  
Hockheimer .....2 50  
Marcobrunner.....2 50  
Johannesberger.....3 00

### SAUTERNE & MOSELLE

Sparkling Moselle.....2 50  
Sauterne, 1847, Washington Morton,  
Bordeaux.....2 00  
Haut Sauterne, Bergeon, Bordeaux...2 00  
Barse, Barton & Guistier.....2 00

### DOMESTIC.

Longworth's Sparkling Catawba....2 00  
" " " pints, 1 00  
Buchanan's Hill Side.....1 25  
Yeatman's Premium.....1 25

### MALT LIQUORS.

London Porter, pints .....75  
Scotch Ale, pints .....37  
Pittsburgh Porter.....25

Gentlemen ordering Wine without designating the kind or price, will be furnished with Madeira, at two dollars per bottle.

AN ATHLETE'S DIET.

Wallace Ross Describes How Professionals Train and Physic.

The Cook.

"I eat," he said the other day, "and I always have eaten since I was a boy, a plenty of nourishing, generous food, and I am very wide in my choice, eating as a rule any good food that tempts my appetite, and that is hearty enough to be easily tempted. For myself I am not specially fond of what you call made dishes, but prefer food in its plainer forms. For meats I eat chiefly mutton and beef, and I use a good deal of bread, of course being as careful as I can to get the best. My own idea is that so long as you have sound sweet food it doesn't make much difference what kind it is as how you eat it. I am very particular to eat slowly. I eat three times a day. Breakfast is a light or a hearty meal, according to how I feel about it at the time. Lunch in the middle of the day is always light, and dinner at half past six or seven is the principal meal of the day. I always take an hour for that. If I haven't an hour to spare at dinner time I put off dinner till I have the time.

"I find, though, that aside from meat and bread I must have plenty of vegetables. No man can make any kind of an athlete without eating plenty of vegetables. I take all kinds, and pretty much of all fruit, too. Fruits are good. A man can't stay without that kind of food. He has no endurance.

"Yes, I'm Scotch, and I believe in oat meal, but I don't think you ought to eat too much of it. I have it at breakfast about three times a week. I am fond of milk, too, and am specially careful to drink it slowly. It's excellent food, but it's very bad to drink it fast. And it isn't good to take much liquid any time, especially at meals. I drink very little at my meals. I have a habit of always drinking a glass of water when I first get up; spring water if I can get it. I don't exactly know why I do it. I don't know that it is very good for me. I guess it is because I like it. There's no accounting for taste, you know.

"Tea is my greatest stimulant. I don't drink much coffee, but I do take considerable tea—black tea always, I never use green—and I take it with sugar and milk, and never take it iced. I don't believe in iced drinks. I don't mean when I say it's my greatest stimulant that I never take anything stronger. I very seldom do, but sometimes just before a race, for instance, if I need it, I take some brandy; no malt liquor. That's bad, especially lager. Lager is very bad.

"In training? Well, I make no difference in my diet in training. I only try to keep more regular hours, especially in sleeping. And I take no physic. Physic is bad always. In training it's fatal."

MISUNDERSTOOD.

Could we but draw back the curtains  
That surround each other's lives,  
See the naked heart and spirit,  
Know what spur the action gives,  
Often we should find it better,  
Purer than we judge we should;  
We should love each other better  
We only understood!

Did we judge all deeds by motives,  
See the good and bad within,  
Then we should love the sinner  
All the time we loathe the sin;  
Did we know the powers working  
O'erthrow integrity,  
We should judge each other's errors  
With more patient charity.

Know the cares and trials,  
The effort all in vain,  
The disappointment—  
The loss and gain—  
The mental roughness  
Of the same?  
How we hinder?  
How we blame?  
How we harshly,  
How we force;  
How we censure?

Know the good,  
Know the better  
Know the  
Reside Companion.

THE EVENING STAR.

TUESDAY, MAY 7, 1889.

"UNFORTUNATE REMARKS."

What Ought to be Done With Those Who Make Them.

Editor EVENING STAR.

In a street car a few days ago, a young man, who looked as if he had reached the years of discretion, met a friend who, though much his senior, did not look like an old man. After making inquiries as to his age, in itself very improper, he made such remarks as, "Well, you cannot expect to see many more years," and "you must be thinking about dying," and others of the same import.

A young lady, some of the members of whose family had died of consumption, was told by a "friend" in the most flippant manner that she "would doubtless go off like others of the family."

The writer, on remarking in answer to an inquirer as to his health, that so far as he knew it was perfect and that he never felt better in his life, was told, "that is exactly what my brother said just two days before he died."

A lady who, owing to a change of fortune had been obliged to dispose of her home and move into other quarters, was rebuked by one of these thoughtless ones who did not feel strange in a rented room after having lived in one of her own so many years.

A friend from a distance called on her not much his senior, but had not for some years, hailed him with the remark, "why how gray you are getting," "how very much older you look."

Who had been unfortunate in his affairs, said in answer to B., that he was carrying on business at the old stand, he was cheered by the remark, "I thought that concern had all to smash." I heard another in the presence of a third party of the particular name, though still an active business man, say that when a man reached the age he was not of much account.

There is scarcely a reader of the STAR who cannot recall sufficient incidents of a character to fill a double number. What ought to be done with such people I would like to know. How has he been locked up in a dark room, sent supperless to bed, or driven into the woodshed and had matters arranged for a much less serious offense?

Should anyone be authorized to rebuke town boys and girls in their own not enough dark rooms to go around. How often the lip quiver and the eye roll are the consequence of such unfeeling remarks, while the offender remains unpunished and the victim without redress.

WADDILOVE.

Here is a romance "in real life" such as if it had been presented in a work of fiction might have been deemed an invention that violated all the probabilities of nature. About 21 years ago Mrs. Meyer, the wife of a German who had recently arrived in this country, gave birth to twins, both girls. She was unconscious at the time of the birth, and the nurse, a Mrs. Hirsh, proposed to the husband, who was poor, that as his wife's health was too delicate to permit her to take care of twins she would take one of the babies as her own. The young father accepted the offer, and, without the knowledge of the unconscious mother, Mrs. Hirsh removed one of the twins to her own home. In a few years Mr. Meyer, being unfortunate in business, committed suicide, but Mrs. Meyer having recovered her health, has been able to support herself and child. The latter, having grown to be a young woman, was engaged to be married to Dr. Samuel Kratzner, a young German, when she died suddenly about two weeks ago. Meanwhile Mrs. Hirsh, having lost her husband and being destitute, resolved to return to her home in Germany. Hearing of the death of Miss Meyer, she informed the child—now a woman—whom she had brought up to consider as her own daughter, of her real parentage and sent her to Mrs. Meyer. The latter opened the door to receive the visitor. She saw before her the living counterpart of her dead daughter, and so startling was the resemblance that she fell to the floor in a faint. Explanations soon after followed, and now mother and child are united again after an interval of 21 years. Again is the old adage shown to be true: Truth is stranger than fiction.

A Reminiscence.

Written for the STAR.

Nearly fifty years ago this city, whose initials were by the remaining members of literary societies of that name which appeared in one of the prominent newspapers, on the William Henry Harrison, one of which is as follows:

The banners of America now droop,  
Weeds;  
In solemn state a funeral car is  
Snowy steeds;  
A mighty band of mourners cor-  
And measured tread;  
The great, the good, the cho-  
Numbered with the dead.

This lady, after adding another name, removed to Milwaukee ago, but time in its flight has her to lay down her pen on poetic power. A few years ago the "debating society" days sent her "a reminder of old times" return received the following:

A PHOTOGRAPH.

It came by mail, ah, deary me!  
The youth once fair and slender,  
Whose freaks of fun and witty tongue  
Well pleased we still remember,

Has grown into this portly man,  
Gray-haired, but just as ready  
With jest and pun to startle the fun  
As was young "Sampson Steady."\*

Why not? To meet the cares of life  
May tax our best endeavor;  
But cares have wings as well as stings,  
And will not stay forever.

We're gray, old people, you and I;  
We've known some share of sorrow,  
And learned, tho' storms blow fierce to-day,  
The sun may shine to-morrow.  
Milwaukee, Wis., September 22, 1884.

A few days ago she received by the hands of the postman a pretty little fancy in "bisque," which must have pleased her, as it brought the following response:

THE ROSE FOR BEAUTY, THE IVY FOR FRIENDSHIP.

A lovely rose on an ivy leaf.  
My friend (who knows that old eyes grow dim)  
Has sent me this fairy candlestick,  
And thus I return my thanks to him.

The rosy flush of early dawn  
Once shed a halo o'er us;  
No candle rays were needed then  
To light the path before us.

Such airy castles we could see  
As only morn discloses,  
All crown'd with light and fragrant,  
The "sunshine and the roses."

Long years have come and years have gone,  
The evening star is shining  
O'er fallen walls, where still we trace  
The friendly ivy twining.

That tender plant of sunny hours,  
When roses bloomed and faded,  
Is living still in a green old age,  
By the mists of twilight shaded.

So here's to the roses' early bloom  
And the fadeless ivy's graces,  
With hope and memory clasping hands  
We turn to the West, glad faces.  
Why should we shirk from the coming night?  
"At evening time it shall be light."

Milwaukee, Wis., Dec. 10, 1888. E. J. C. S.

Don't you think, Mr. Editor, that it is very pleasant to see the fire of "41" burning so brightly in "88?" I believe you will, and thus agree with

WADDILOVE.

\* His old-time nom de plume.

CHICAGO

# BRIGGS HOUSE



FLOYD & FRENCH,.....PROPRIETOR

ES. CARRIAGES of every description furnished upon application at the office.

Guests having friends to dine will please give notice at the office, that seats may be reserved for them.

All meals, lunches, and dessert taken to rooms will be charged extra.

Children and servants occupying seats at the first table will be charged full price.

## ALL ARTICLES NOT ON THE BILL OF FARE CHARGED EXTRA.

Guests are respectfully requested to give an hour's notice at the office previous to their departure, in order that their baggage may be properly marked for the different destinations.

Guests going out on the early morning trains are requested to give notice at the office the evening previous.

## HOURS FOR MEALS.

Breakfast, 6 1-2 to 10 1-2. Dinner, 1 1-2. Tea, 6 to 8. Supper, 9 to 11.

## SUNDAY,

Breakfast, 7 1-2 to 10 1-2. Dinner, 1 1-2. Tea, 6.

OFFICE TIME.

Tribune Print, 53 Clark Street.

# Menu of Affairs.

Thursday, March 5th, 1857.

## SOUP.

Vermacelli.

## FISH.

Boiled Fresh Cod.

**BOILED.**  
Chicken & Pork.  
Leg of Mutton, Caper Sauce.  
Corned Beef and Cabbage.  
Beef Tongue.  
Chicago Cured Ham.  
Turkeys, Pickle Sauce.

**ROAST.**  
Chickens Stuffed.  
Rib of Beef.  
Saddle of Mutton.  
Loin of Veal.  
Spare Rib of Pork.  
Turkey, Cranberry Sauce.  
Goose, Apple Sauce.

## COLD DISHES.

Corned Beef. Tongue. Ham. Pork

## SIDE DISHES.

Cutlets of Calves Liver.  
Hashed Turkey, with Poached Eggs.  
Rice Marengues, with Currant Jelly.  
Chicken Braized, with Rice.  
Lamb's Chops, with Fine Herbs.  
Fillet of Beef Larded.  
Timbals of Macaroni.  
Prairie Chicken Stewed.  
Chicken Stewed.  
Gradines of Veal.  
Veal Chops.  
Ragout of Veal.

## VEGETABLES.

Potatoes Boiled. Turnips. Carrots. Rice  
Potatoes Baked. Onions. Cabbages  
Potatoes Mashed. Beets  
Hominy. Parsnips. Oyster Plant, fried in Batter

## RELISHES

Boston Pickles. Horse Radish. Pickled Beets  
Worcestershire Sauce. John Bull Sauce. Pickled Onions  
Cranberry Sauce.

## PASTRY

Apple Pies. Mince Pies. Cranberry Pies  
Charlotte Russe. Blanc Mange. Boston Cream Cakes  
Fruit Cake. Pound Cake. Rice Pudding

## DESSERT.

Almonds. French Walnuts. Layer Raisins  
Apples. Filberts  
Hickory Nuts. Pecan Nuts.

# WINE LIST.



## MADEIRA.

Table, from wood, \$1 50  
Old London Particular, 2 00  
Webster, very fine, 2 50  
Oliveiro's Reserve, 1836, 2 50  
Leacock's Old East India, from private stock, imported by J. D. & M. Williams, 4 00

## CHAMPAGNE.

C. L. & Co. Reims, Mumm & Co. 4 00  
Mumm's Imperial, 3 00  
pints, 2 00  
Mumm's Verzenay, 2 50  
Mumm's Cabinet, 3 00  
Mumm's Verzenay, pints, 1 50  
Billecart Salmon, Cabinet, 3 00  
Verzenay, 2 50  
pints, 1 50  
Heldsieck, Piper & Co., 2 00  
Heldsieck, Piper & Co., pints, 1 25  
Heldsieck & Co., 2 00  
pints, 1 25  
Schreiber, 2 00  
Schreiber, pints, 1 25  
Chas. Heldsieck, 2 00  
Chas. Heldsieck, pints, 1 25  
Anchor, Grosbus, 2 00  
Anchor, pints, 1 25  
Jacques, Georg & Co's, pints, 1 25  
Longworth's Sparkling Catawba, 2 00  
pints, 1 25  
Morselles Sparkling Catawba, 2 00  
Longworth's Sparkling Isabella, 2 00  
Loomis' Still Catawba, 2 00  
Ladies' Sweet, 2 00

## HOCK.

Sparkling Hock, 2 50  
Dietsheimer, 2 00  
Geisenheimer, 2 00  
Hoehelmer, 2 00  
Rudshelm, 2 00  
Nierstein, 2 00

## CLARET.

Margaux Medoc, \$1 50  
St. Julien, Bordeaux, 1 00  
St. Estephe, 1 00  
Chateau La Rose, 1 50  
Chateau La Rose, pints, 1 00  
Chateau Margaux, old and fine, 3 00

## SHERRY.

Table, pale, from wood, 1 50  
Table, brown, from wood, 1 50  
Gordon, D. G., brown, 2 00  
Gordon, D. G., pale, 2 00  
Ylarte, vintage 1825, pale and delicate, 2 00  
Old Penwin Gobl, choice, 2 50  
Amouillado, pale, dry and delicate, imported by Henry Atkins & Co., 3 00

## SAUTERNE.

Sauterne, good, 1 00  
Haut Barsac, 1 00  
Haut Sauterne, from Baron & Gaudiers, Bordeaux, 2 50

## BRANDIES, &C.

Jas. Hennessy, pale and dark, 2 50  
U. V. Proprietors, Dark & Pale, 2 00  
Jules Robins, 2 00  
J. & F. Martell, dark, 2 00  
Champagne Brandy, 3 00  
Hennessy's Old London Dock, 1828, 4 00  
Old Bottled Fish Gln, 2 00  
Catawba Brandy, 2 00  
Old Scotch Whiskey, 2 00  
Old Jamaica Rum, 2 00

## PORT.

Table, good, 1 50  
Hunt & Co's, dry and superior, 2 00  
Port Juice, 2 00  
Almetta, dry and old, 2 00  
White Port, 2 00  
Old Black Seal, bottled in Oporto by Hunt, Roope, Teage & Co., 3 00  
Burgundy, (Chambertin,) 2 00

## CORDIALS.

Anniselle, 2 00  
Maraschino, 2 50  
Absynthe, 2 00  
Curacao, 2 00

## ALES, PORTER, &C.

Bass' East India Pale Ale, 75  
pints, 40  
Byass' Brown Stout, 75  
Byass' Brown Stout, pints, 40  
XX Dublin Porter, pints, 40  
Falkirk Ale, 75  
Scotch Ale pints, 40  
Younger's Ale, in stone, 50

Waiters are supplied with Wine Card and Pencil.

# CARE OF THE EYES.

## A FEW RULES ALL SHOULD OBSERVE.

Whatever Pains the Healthful Eye is Dangerous—Light Should be Shaded in Sleeping Rooms—A Modesty That is Hurtful.

It is important for every member of a family that due care should be taken with regard to the eyes. Children should early be taught the necessity of simple rules touching the use of light, and until the habit is fixed parents should very carefully note that their regulations are heeded. It is better to have a special light in sleeping-rooms; but if light is often a necessity it should be shielded as not to fall directly, in a small beam of unshaded light, upon the eyes of any sleeper. Neither should light be allowed to shine through a window upon the bed, either directly or by reflection. "I let the sun shine into my face the morning to waken me," says the reader.

Yes, but did the reader ever think of wakening him? Simply by means of nervous shock through the unopened shutters, which, if persisted in, may end in life-suffering. Where it is a necessity to sleep during the daylight hours, as is so often the case in the multifold diversities of labor in a city, the room should not be darkened, unless absolutely necessary. To close the shutters and draw the shades so as to shut out direct light will usually be sufficient, and on waking, the change to the strong midday light will not be so great and trying to the eye.

In a general way, it may be said, that whatever pains the healthful eye is dangerous, and should be avoided. This includes, especially, the reading of very fine or poor print; especially when the attempt is made on a railroad train or other conveyance, where the vibration of the vehicle constantly changes the focus, and makes it difficult to follow the lines. Reading at any other imperfect illumination, taxing the eye "just a little" for the aching muscles have endeavored to protest against the abuse of such actions, should not be attempted. No matter how absorbing the story, or how important the task, neither can in value compare with the health and strength of the vision.

In reading or writing the light should come obliquely from the side, fall upon the surface of the paper so as to fully illumine it with the reflection passing away at an angle, and without striking the reader in the face, since the reflection from white paper is almost as trying as direct light into the eyes. Let the eye rest as long as possible before it begins to feel weary, and nothing should be done to matter more than some gentle rest. Bright light should never be used, and weakness of the vision should be avoided.

The muscles of the eye share in general debility, and may easily be weakened. It is not advisable to read or to be lying down, though that may be necessary, than reading or writing in a constant stooping posture. Sit erect when reading, and as nearly so as possible when writing. One of the great advantages of the typewriter, now coming so rapidly into use, is that it allows an erect position, and does not tax the eyesight very little in comparison with pen writing.

There is many an eye which is seriously injured and injured because the owner does not wish to admit to himself, or confess to the world, that his youthful sight is failing. This is a false modesty and liable to be hurtful as well. Put on the glasses if it is needed; its function is simple, to assist and save the eye, and if properly used that organ will remain efficient for general visual uses till life's end. The age when spectacles become a necessity varies much, but with eyes normally well matched in early life it may be expected about the age of 45. Sometimes they come five years or more sooner, and sometimes not have arrived at 50; but in the latter case it is probable that early life has been a degree of near-sightedness.

The selection of proper lenses at this time is not a difficult matter. Those of low power should be used at first, since the purpose is not to magnify objects, but to render them clear and distinct. Never cast "cheap" lenses on the ground that "they do not magnify enough." See if the print at a distance is clear-cut, and test the eyes by wearing them for at least half an hour, and, if possible, under a variety

of conditions. If they bring a sense of relief to the eye while reading for at least several minutes, and can then be laid aside without derangement of the vision for other purposes, they are right; if any of these conditions are wanting, they are not right, and another trial should be made.

### DERANGEMENT OF THE EYES.

It is unnecessary to enter into the details of various derangements of the eye affecting the range of sight, since none of them can be properly treated by an inexperienced person. Especially should any sudden contraction or change of the range or vision be promptly cared for by the best skill attainable. It is probably the indication of some internal disease which may result seriously if not treated promptly. Above all avoid traveling venders of spectacles, with astounding pretensions of skill in everything pertaining to

the eye. A person who is fully possessed of these accomplishments the vender would not need to travel to a foreign country to earn a living. Nor is any local dealer more to be trusted than a traveling one. In many cases, for in much more than half of ten he has had no opportunity of special study of the eye and the venders who charge thanks to cheap and rapid methods of treatment, a vender can be trusted to be moderate.—Good

## A LAUGH FOR EACH OF US.

Provided He or She Who Reads Be in the True Christmas Mood.

The January *Harper* sails into port with quite a parcel of jocular scraps in its cargo. The best follow.

### T-T-T-TU-TACKS.

In Halifax the other day there was something approaching a tragedy. B— is a good domestic man, but he stutters. As he was hurrying up the street one morning he was met by Dr. F—, a confirmed joker, who asked him where he was going.

"Er-round to P-P-P-Perkins' to g-g-g-get some t-t-t-tu-tacks!" he gurgled, hurrying on.

The doctor was seized with a bright idea. He darted off in another direction, through an alley, and reached the hardware store ahead of B—. Rushing up to the clerk, he stuttered, laboriously, "Have you any t-t-t-t-tu-tacks?"

"Yes, sir," said the clerk. "W-w-wow-well, then s-s-sit on them!" exclaimed the doctor, darting from the shop, while the clerk glared after him with murder in his eye.

Not two minutes later in came B—. Busting up to the counter, he began: "Have you any t-t-t-tu-tacks?"

But at this point, to his horror and unspeakable indignation, he was grabbed roughly by the shoulders and "bounced" from the shop. That clerk would have no such trick played on him a second time.

## NEW

A ... He Hasn't Had the Gri

R. J. Burdette in Brooklyn Eagle.

I will wear easier shoes year.

If I find that I have to I will.

I will not read one-half the contents in the Sunday papers.

I will think less about money, and out after more of it.

I will remember only the good of the sermon.

I will try to do without the thing I really do not need and can't give the money to the Missionary.

I will not envy the poor their possessions.

If I have time, I will get up at the beginning of the rising bell.

Under any circumstances, I will arise before breakfast.

I will not believe anything I read in newspapers until I see it contradicted the following day.

When I find I cannot do as I please I do as I have to.

I will (try to) answer all my letters. I will give up lying, even though I do to sell my trout rod and dog.

I will endeavor to take more interest in base ball.

If any man offers to discuss civil service reform, infant baptism or Browning with me, and nobody is around, and the place is lonely, and the hour late, and I think I can do it, I will maud him so that he can't think of anything but court plaster and amica for three weeks.

"Have I had the new Russian influenza, yet?" Well, no; I haven't had time. But I'm going to have it, one of these days. I've really had it, I suppose, a great many times, under various aliases. I understand principal feature or symptom, or what your doctors call it, is an aversion to do work. Well, I have had that, under most malignant forms, thousands of

Thousands and thousands of times. Now people have everything along, anyhow. There are who positively delight in being sick, especially if the disease is painful and they are in no danger of any pain or distress, or of any time, when I was a boy I used to have the ague, all of my life. But it was too real, it settled down to a permanent round in such a dead-end that it never was very serious and never grew to a particularly kind of malady which I liked to dally with.

Some physicians, such as the descriptions with vers de l'indes, ceased to prescribe under any name for their disease went West, where it was particularly. Then you remember was boomed into a sudden popularity by Henry Ward Beecher and learned men, and everybody wanted to have something that Mr. Beecher had. For some years it was purely a literary thing; only men of letters, artists and scientists had it; it was a sort of literary monopoly, and was greatly longed for and universally sought after. By some very rich people bought a few sporadic cases of it, and the year following the dudes got it, then for a season or two everybody had it, men, women and fool.

After that, malaria came in. It was the most universally popular complaint ever known. It took the place of biliousness at once. Malaria was a more euphonious title, it had a strange imported, classical tone to it, and it fitted every symptom that humanity could invent.

And now this new rival, la grippe, enters the field. But it is not to stay long. It hasn't the staying power of malaria. Oh, for a good, reliable, every-day old stand-by in all this world of maladies, there's nothing that can shake a stick at malaria. So while it is a trifle out of the swim just now, I believe, if I have anything this winter, I'll have the malaria. I'm used to that. I know how and where to get it, how much of it to take and what to do for it. But you go to fooling around this new epidemic before people have learned how to handle it, and the first thing you know it will fly the track with somebody and pitch him clean over the fence.

# BARNUM'S SAINT LOUIS HOTEL.



Car. Second

Walnut.

BARNUM & FOGG,

PROPRIETORS.

## WINE LIST.

Madeira.	
Old South side Madeira	\$2 00
Old South Side Madeira, imported by T. Barnum in 1849	3 00
Newton, Gordon & Gessart, No 1	2 50
"    "    "    "    No 2	1 50
Crack No. 1 London Particular, imported by Phineas Janney, Esq., in 1838	3 00
Hindustan, extra choice, superior old Madeira, shipped to East Indies in 1837, returned to U. S. in 1839	3 00
Sherry.	
Duff Gordon's Pale Sherry	\$2 00
"    Brown "    "	2 00
Pale Amontillado	2 00
Janney's Old Pale Sherry	2 50
Royal Pale	2 50
Port.	
Queen's London Dock	\$2 00
Clay's direct Importation	2 00
Prima Vera, Red Port	2 50
Champagne.	
Cliquet	2 59
Ruinart's Cabinet Imperial	2 50
Ruinart's Premium	2 50
Mumm's Cabinet, qts	3 00
"    "    pts	1 50
Heidsick & Co., qts	2 50
"    "    pts	1 25
St. Marc Sillery Superior	2 50
Billecart Salmon Verzenay	2 50
Excelsior, qts	2 00
"    "    pts	1 00
Claret.	
Haut Talence	1 50
Chateau Margaux	2 00
"    Paveil, qts	1 50
"    "    pts	75
St. Julien, pts	50
Macon	75
Vienna	1 50
Hungarian	1 00
Cantenac	1 00
Chateau Leoville	2 00
Mock Wine.	
Grape Leaf	2 50
Marcobrunner	1 50
Ruppertsberger Traminer	2 50
Forster Traminer, 1848	2 00
Haut Sauterne, qts	\$1 25
"    "    pts	75
Burgundy.	
Olos Vougeot	\$3 50
Chamberlain	3 00
Volnay	2 50
Native Wines.	
Longworth's Sparkling Catawba	\$2 00
Werk's "    "	2 00
Werk's Still	1 50
Cordials	
Annisette	\$2 00
Chartreuse	2 00
Jordan Muscat	1 00
Brandy.	
Otard, Dupuy & Co., old pure	\$2 50
Whisky.	
Superior old Rye	\$1 50
Malt Liquors.	
Younger's Scotch Ale, pts	40
Fennant's Scotch Ale	40
London Porter, pts	40
Crab Cider.	
Griffith's Crab Cider, qts	40
"    "    pts	2

## BILL OF FARE.

ST. LOUIS, MARCH 9, 1857.

SOUP	
Sago.	
FISH.	
Tongues und Sounds, Egg Sauce.	
BOILED.	
Log of Mutton, Caper Sauce.	
Chickens with Pork, Egg Sauce.	
Corned Beef and Cabbage.	
Sugar Cured Ham.	
COLD DISHES	
Boiled Ham.	Pork.
Roast Beef.	Corned Beef.
	Mutton.
ENTREES.	
Fricassee of Turkey Wings and Turnips.	
Scollops of Veal Breuded, Madeira Sauce.	
Calves Feet Fried in a Batter.	
Ragout of Beef and Carrots.	
Stewed Kidneys, Port Wine Sauce.	
Baked Macaroni a l'Italienne.	
Haricot of Mutton and Potatoes.	
Fried Salt Pork and Calves Liver.	
Baked Pork and Beans.	
ROAST.	
Turkey with Dressing.	
Pork.	Veal.
Beef.	
Mutton.	
Spare Ribs of Pork.	
GAME.	
RELISHES.	
Worcestershire Sauce.	
Cold Slaw.	Cranberry Sauce.
Pickles.	Horse Radish.
	Cheese.
VEGETABLES.	
Mashed Potatoes.	
Boiled Rice.	
Potatoes Boiled.	
Cabbage.	
Onions.	
Turnips.	
Hominy.	
Stewed Parsnips, Cream Sauce.	
PASTRY AND PUDDING.	
Bread Padding, Lemon Sauce.	
Mince Pies.	
Cranberry Pies.	Gooseberry Pies.
DESSERT.	
Peach Marengues.	Boston Cream Cakes.
Almond Sponge Cakes.	
Raisins.	Apples.
	Pecans.

Each Waiter has a Wine Card and Pencil

## REGULATIONS

Meals served in rooms will be charged extra. Guests taking Fruits and Desserts from the table to their rooms will be charged extra.

Persons having Friends to Meals with them, will please make it known at the Office.

Children occupying seats at the first table, will be charged full price.

Ladies and gentlemen wishing to dine in the Private Room at 2 o'clock, will please give notice at the office, that seats may be reserved for them.

Gentlemen Boarders will be charged extra for meals in the Private Dining Room. For seats please apply to the Steward.

### Hours for Meals.

Breakfast, Public Dining Room	from 7 to 9 o'clock.
Breakfast, Private Dining Room	8 to 11.
DINNER, Public Dining Room	1 1/2 to 3 o'clock.
Dinner, Private Dining Room	" - 2 1/2.
Tea, Public	" - 6 o'clock.
Supper	" - 8 to 11 "
Sundays, Breakfast half an hour later in each room.	
Breakfast	" - 7 o'clock.
Dinner	" - 12 1/2 "
Supper	" - 7 "

### Railroad and Railroad Packet Departures.

Pacific R. R.	
Jefferson City	8 15, A. M.
Franklin	4 15, P. M.
Sundays only	8 15, A. M.
Connecting with Packets at Jefferson City, Tuesdays, Thursdays and Saturdays.	
Ohio and Mississippi R. E.	
Morning	7 30   Evening 2 30
St. Louis, Alton & T. H. R. R.	
Morning	7 45
Evening	3 45
North Missouri Railroad.	
Evening	3 30
Belleville & Illinoistown R. R.	
Morning	10 30   Evening 4 00
Ohio, Alton & St. Louis R. R.	
Morning train for Chicago	7 45
Eve. tr. for Springfield only	3 45

### Omnibuses.

Omnibuses leave the Hotel from 1-2 to 3-4 of an hour before the train starts.

### OUR HOTEL COACHES

Run in connection with the Pacific Railroad, and to the Alton Packets, the different steam boats and to places within city limits.

### Paper Money.

The Bank of England note is about inches by eight in dimensions, and is printed in black ink on Irish linen water-lined paper, plain white, and with ragged edges, which lacks the oily smoothness of American notes.

The notes of the Banque de France are made of white, water-lined, printed and black, with numerous mythological allegorical pictures, and running inscriptions from the 20 franc note to the 5 franc.

South American currency, of various countries, is about the size and appearance of American bills, with colors of cinnamon brown and slate blue as prevailing colors, and the Spanish and Portuguese languages the prevailing ones engraved on the face.

The German currency is rather small. The bills are printed in green and are much lighter than American gold and silver about an inch wider. The denominations from 5 to 1,000 marks. The smaller bills are printed on silk fiber paper. The Chinese paper currency is printed on white and yellow paper, with gilt lettering and a gorgeous little hand-drawn design on the bills, to the ordinary financier, but for wash checks or prayer papers they are worth good money in the Flowery Kingdom.

Italian notes are of all shapes, sizes and colors. The smaller bills—5 and 10 lire—are about the size and shape of our old 25 cent "shinplaster" fraction. They are printed on white paper and use black and carmine inks and ornamented with finely engraved vignette of King

the ruble note of Russia is barred across the bottom with all the colors of the rainbow. It is surrounded as when shown through glass. In the center, in bold relief, is a finely executed vignette of Catherine I. This is in black. The printing is not at all intricate, but is well done in dark and black inks.

The Norwegians have a curious currency rarely seen in the United States. In this country it circulates very little among common people and the chief reason is that it is used in America as emigrants. The bills are of copper and silver coins and the cinnamon brown bills of the denomination which are about the size of our 25 cent pieces.

The Japanese bill is printed on black paper, which shows no other marks or geometrical designs. The American currency as a protection against counterfeiting. Each bears upon it a terrible warning to counterfeiters, threatening them with penitentiary confinement "to any one who shall make, sell or have in possession any counterfeit or fac simile of this bill."

## NOW, BOYS, TAKE WARNING.

### CIGARETTE SMOKING ENDED IN THE DEATH OF THIS BRIGHT BOY.

His Painful Death in a Brooklyn Hospital—He Worked in Secret for Money with Which to Gratify the Indulgence Which He Knew was Killing Him—His Last Warning to Boys to Shun His Example.

NEW YORK, April 19.—"Let any boy who smokes cigarettes look at me now and know how I have suffered, and he will never put another into his mouth."

These were almost the last words of Young Kimball, sixteen years of age, who died in the hospital at St. John's Hospital, Brooklyn, last Friday. As he lay upon his cot he was indeed a sad spectacle, and a glance at him undoubtedly would have been a forcible warning to millions of youthful cigarette smokers. His body was of a deadly yellowish hue; the face, arms and trunk were emaciated, and his legs were swollen to twice their normal size. His sunken cheeks, livid lips and dull eyes gave a ghastly appearance to his face, more like the face of the dead than the living. The fresh air came through the hospital window and played around his head, but every breath that he took cost an effort, and at times it seemed as if he would strangle to death. No nourishment had passed his lips for hours, and his life was rapidly ebbing away. A faithful nurse sat beside his cot chafing his hands and trying to cheer his last hours.

Young Kimball had been a chorister boy at St. Mary's Church, at Willoughby and Claxson avenues. He was a bright, intelligent boy, and had made many friends. About two hundred of these, children whom he had known at the Sunday-school of St. Mary's, had brought him shortly before his death flowers and fruit and presents. They had asked for permission to march through the ward and sing and cheer the dying boy, but Sister Cornelia, who had charge of the ward, had refused the request because she believed it would hasten the death of the patient. He, however, heard the voices of his young friends and their request and had spoken these words that his playmates might profit from his frightful plight.

He had lived with his grandmother at No. 206 Willoughby avenue, and was employed at a chandelier manufactory. Having a soprano voice of peculiar sweetness and purity, his singing was one of the features of St. Mary's Church. Recently, however, a change had been noticed, and soon afterwards he took to his bed. He appeared listless, weak and nervous, and his voice had lost its charm and richness. He gradually grew worse, and on March 25 was removed to St. John's Hospital.

His case at first puzzled the physicians, but an examination showed that he was suffering from a dropsical condition of the legs. He experienced great difficulty in breathing, and the action of the heart was extremely weak, though there seemed to be no structural break. His system seemed completely filled with nicotine, and his stomach, liver and kidneys were unable to perform their functions. He experienced great difficulty in taking nourishment, saying that it burned him like fire. From the first his case was considered a hopeless one by the physicians, and he was kept alive only by the inhalation of oxygen. The boy realized his condition, and until within a short time of his death retained his consciousness.

"To me," said Sister Cornelia, his faithful nurse, "he confessed that his trouble had originated from cigarette smoking. Some days, he said, he smoked twenty cigarettes. At first he kept his grandmother in ignorance of his indulgence. As he continued to smoke the appetite grew upon him with such force that he could not choke it off, and began to affect his constitution.

"Why," I asked him, "did you not stop when you saw what it was bringing you to?" "Oh, I could not," he replied. "If I could get them to smoke, I almost went wild. I could think of nothing else. That my grandmother might not suspect me I would work ten hours instead of spending my regular wages for cigarettes. For months I kept this excess, although I knew it was killing me. Then I seemed to fall to pieces all of a sudden."

Each day he felt himself growing weaker and nearer to the grave. His face and body grew thinner, while his legs grew to an abnormal size. His suffering at first was great, but by the use of medicines this was greatly reduced. In all his sufferings he never forgot what ought to be his warning to all the boys of his age. He asked me to warn all the boys of their use. A few days before he died I came to his bedside and said that he had not lived in vain if only those who are still alive would profit by his suffering and death."

Dr. Cantil, of No. 207 Greene avenue, the physician who was first called to attend Young Kimball, said that what made the case of the cigarettes so serious upon him was that he was naturally of a weak constitution and nervous temperament. He believed, however, that cigarette-smoking was injurious to any boy.

Young Kimball had, perhaps, smoked no more than many other boys who were not so seriously injured as he was," said Dr. Royce, house surgeon of the hospital, "but he was naturally nervous and delicate and did not have smoked at all. The simple smoking of cigarettes deposits a greater or smaller quantity of nicotine in the throat or lungs, but when the smoke is inhaled into the lungs it is deposited on a surface that is separated from the blood only by a single membrane and admits of a more rapid and complete absorption. It is therefore especially injurious to persons of nervous temperaments and dangerous to those whose hearts are weak.

Young Kimball's case is rather an interesting one, and it will no doubt excite much attention from the medical profession."

GENTLEMEN'S ORDINARY.



**BURNET HOUSE.**

**A. B. COLEMAN, PROPRIETOR.**

**PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES.**

**ALL MEALS, LUNCHEES, ETC., SENT TO ROOMS, WILL BE CHARGED EXTRA.**

**HOURS FOR MEALS.**

Breakfast, -	7 to 10	Dinner in Ladies' Ordinary	Sundays at 2.
Dinner—Gent's Ordinary	- 1	Supper	9 to 12
Ladies Ordinary	1/2	Tea, -	6

**Servants and Children Breakfast at 7, Dinner at 1, and Tea at 6.**

# GENTLEMEN'S ORDINARY.

THURSDAY, MARCH 12, 1857.

## SOUPS.

Mock Turtle Soup.

Rice Soup.

## FISH.

Broiled Shad.

## BOILED.

Cold Ham.  
Corned Beef.  
Cold Tongues.  
Jole and Cabbage.  
Chickens and Oysters.  
Leg of Mutton, Caper Sauce.

## ROAST.

Beef.  
Stuffed Chicken.  
Ham, Champagne Sauce.  
Pork.  
Mutton  
Turkeys, Giblet Sauce.

Potted Beef, Holander's Style. Baked Pork, and Beans. Small Oyster Pies.  
Calf's Head, Parsley Sauce. Lamb Steaks, Plain. Stuffed Pork, Brown Sauce.  
Sauer Krant with Pork, Spareribs and Sausages. Veal Steaks.  
Fillets of Mutton, with Vegetables. Hashed Ham, Fried. Chickener Salads.

Mutton Cutlets, a la Toulouse. Fricassee Chicken, with Oysters.  
Roll of Beef, with Olives. Ragout of Turkey's Wings.  
Calf's Brains, in Small Pies. Forms of Macaroni.  
Escalopes of Mutton, with fine herbs. Breast of Pork, Pickle Sauce.  
Calf's Head, Russian Sauce. Sausages, German Fashion.  
Fricandeau of Mutton, Gardener's Sauce. Veal Cutlets, Breaded.  
Spareribs, Egg Sauce. Cream Fritters, English Fashion.  
Calf's Liver, with Pork. Shoulder of Lamb, with Olives.  
Calf's Tongues, Breaded. Broiled Kidneys, Plain.

## SIDE DISHES.

Apple Sauce. Pickled Beets. Lettuce, Pickles, Cranberry Sauce. Cole-slaw.

## VEGETABLES

Boiled Potatoes. Homony. Boiled Rice.  
Boiled Beans. Fried Parsnips. Oyster Plant  
Beets. Baked Potatoes. Mashed Potatoes  
Cabbage. Plain Boiled Macaroni. Onions.

## PASTRY.

Quince Pies. Rice Pies. Bread and Butter Pudding.  
Frosted Eggs. Jelly Cakes. Charlotte Kisses.

## DESSERT.

Filberts, Almonds, Prunes, English Walnuts.  
Hickory Nuts, Apples, Raisins, Castano Nuts.

# Wine List.

## PORT.

Old Brazil Port, light and dry.....\$2 00  
Roriz, old, crusted and delicate.....2 50  
Offley's Old Port, most choice.....2 00  
Pee's Wing Port.....2 00  
Hunt Co's very old, Bottled in Oporto.. 2 00  
Smith's old and good.....2 00  
White Port.....20¢

## MADEIRA.

Symington's old London particular.....1 50  
Do Extra old Boal Madeira.....2 00  
Extra choice London particular.....2 50  
Monteiro & Son's Particular, old and good 2 00  
Symington's Reserve.....2 50  
Pure Juice.....2 50  
Symington's Verdelho.....2 50  
Leacock's old East India, dry and excellent, imported in 1834.....2 50  
Monteiro, old East India, sent to East Indies in 1828.....3 00  
Leacock's Madeira, old and good.....2 50  
Howard, March & Benson's Southside, very fine and delicate.....2 50  
Marris Extracto, S. side, rich and delicate. 2 50  
Francis Armory's private stock, bottled in 1798, and of superlative quality.....10 00  
Ed Tuckerman's private stock, light and dry, imported from Scott, Laughman, Penfeld & Co's, and bottled in 1820.. 6 00  
Newton, Gordon & Murdock's best Wine, vintage of 1801, cost \$100 per pipe.....8 00  
Jenny Lind.....2 50  
Howard, March & Benson's very choice old London particular.....2 00

## CLARET

St. Julien, 18 8.....1 00  
M. Julien, 1848, pint.....65  
Medoc Poilliac.....1 00  
do do pints.....50  
Chateau Margeaux.....1 50  
Chateau la Rose.....2 00  
do do 1844.....3 00  
do Lafitte, Castle bottled 1841.....3 00  
Mouton, 1844.....1 50  
Chateau Ducru, 1844.....2 00  
Lafitte.....1 00  
Chateau Rautzan.....2 50  
Palmer Margeaux.....2 50  
Chateau Lafitte, choice, 1844.....3 50  
do do 1846.....3 50  
do Latour 1844.....3 50  
do do 1846.....3 50  
do Leoville.....2 00

## BURGUNDY.

Chambertin.....2 50  
Closde Vougeot.....2 50  
Romanee.....3 00

## LIQUEURS

Maraschino.....2 00  
Cpracoa.....2 00  
Do White.....2 50  
Do do pints.....1 25  
Absynthe.....2 00  
Anisette.....2 00  
Do best Dutch.....2 50  
Parfait d' Amur.....2 00  
Cherry Juice.....3 00  
Cordeal.....2 50

## CHAMPAGNE.

Ci quot, quarts.....2 00  
Heidsieck Chs. or Piper Quart.....2 00  
Do pints.....1 00  
Schneider, Quart.....2 00  
Do pints.....1 00  
Anchor, Giesler & Co, Quart.....2 00  
La Perle.....2 00  
Ducal Grape.....2 00  
Ruinart.....2 00  
Bouche.....2 00  
Lelegard & Co.....2 00  
Sparkling Hock.....2 50  
Do Moselle.....2 50  
Roeder's Cabinet.....2 50  
Mumm's Imperial pint.....1 50  
Do Cabinet, Quart.....2 50  
Do do pint.....1 25  
Do Verzenay, Quart.....2 00  
Do do pint.....1 00  
Sillery De Villiers, Quart.....3 00  
Longworth's Sparkie Catawba.....2 00  
Do Do Do Pint.....1 00  
Werk's Do Do Quart.....2 00  
Do Do Do Pint.....1 00  
Park's Do Do Quart.....2 00  
Do Do Do Pint.....1 00  
Corneau & Son, Do Do Quart.....2 00  
Do Do Do Pint.....1 00  
Longworth's Do Do Do Quart.....2 00  
Do Do Do Pint.....1 00  
Werk's Do Do Do Quart.....2 00  
Do Do Do Pint.....1 00

## HOCK.

Marc brunner, 1846.....2 40  
Rudesheimberg.....3 00  
Steinberger.....3 00  
Johannisberger.....3 00  
Werk's dry Catawba.....1 50  
Schumann's Sweet Catawba.....1 50  
Corneau & Sons' Catawba.....1 50  
Park's do.....1 50

## SHERRY.

Cabinet Pale Sherry, curiously fine, light, dry and delicate.....2 50  
Reigbedere's Brown Sherry.....2 50  
Harmony Pale.....1 50  
Yriarte Superior Pale, vintage.....3 00  
Yriarte Pale D, 1825, delicate.....3 00  
Yriarte Brown, vintage 1825.....2 50  
Gordon's Pale, old and good.....2 00  
V. Old Gold.....3 00  
Romanos Brown, vintage of 1798, very dry and not strong.....3 00  
Amontillado.....2 00  
Amontillado X, very pale and delicate.....2 50  
Offley's Extra Pale.....3 00  
Rudolph, Old and Pale.....2 00  
Imperial Superior Pale.....3 00  
Pale.....2 00

## ALE AND PORTER.

Younger's Scotch Ale, pints.....40  
Jeffrey's Scotch Ale, pint.....40  
Allsop's Scotch Ale, Pint.....40  
London Porter, Brown Stout, quarts.....75  
do do pints.....40  
do do quarts.....40  
do do pints.....25  
Wood's Brown Stout, quarts.....40  
do op pints.....20

EACH WAITER HAS WINE CARDS AND PENCIL.

Charge on Claret 50 cents, on other Liquors \$1.

# DIMES WORTH DOLLARS.

## THE NUMISMATIC CRAZE, AND HOW GREAT MEN AFFECT IT.

**A Silver Dollar Which Will Sell for a Thousand Dollars—The 1804 Dollar. Some Valuable Half Dimers—A Specialist in Copper Coins.**

[Special Correspondence.]

WASHINGTON, July 12.—Numismatism has become a fashionable Washington fad. By numismatism I mean the collection of old coins. Leland Stanford and a score of other noted men are now paying hundreds of times the face value for rare bits of copper and silver, and there are quite a number of people in the departments who have collections of greater or less value. There are in Baltimore, Boston and New York sets of old coins which are worth fortunes, and there are some cents which, in certain condition, will bring hundreds of dollars any day. The best posted numismatist of Washington, and the man who has perhaps the finest collection of copper cents in the United States, is Mr. B. H.



THE CAPITAL PRIZE.

Collins, of the treasury department. He is an ardent collector of all kinds of rare coins, though his specialty is copper. He knows as much about coins perhaps as any man in America. He paid \$100 for a cent of a certain date at a New York sale the other day, and he told me last night how a Philadelphia lawyer had just sold him two old copper cents for \$85. "He wanted \$100," said he, "and I would have given him \$150 rather than have lost the two cents. They are worth twice this amount to sell and I needed them for my collection."

Mr. Collins here showed me a set of copper cents which he told me were worth thousands of dollars, and he showed me a collection of silver which would bring enough at a coin sale to furnish a house. It was not large in size and its face value was probably less than \$100. It was the rarity of the coins that made their value and ran this hundred of dollars well up into the thousands.

I asked Mr. Collins as to the value of our silver coinage.

He replied: "The most valuable piece of silver in the United States is the dollar of 1804. There are less than ten genuine original ones in existence, and any one would readily bring \$1,000. Presumably 1804 dollars have been in coin sales within the past few years."

But the current impression in numismatic circles is that these were re-strikes. That is, they were struck by the officials in 1858 illegitimately from parts of the 1804 die. There have been a number of these illegitimate coins on the market, and they have, of course, lessened the value. There have been spurious issues of the 1827 half, the 1836, 1838, 1839, 1851 and 1852, and half cents in the forties. These do not command as much as the original. A restrike of the 1804 dollar, formerly the property of the superintendent of the mint, sold at a sale Feb. 28, 1888, for \$470."



HALFS.

Are there not a number of 1804 dollars on the market?"

"As I have told you, there are less than ten genuine original ones known. There are plenty of electrotypes, however, and very well executed altered dates done by expert hands in Massachusetts. This man counterfeited the 1804 silver dollar by changing the figures on genuine silver dollars. The work has been done in towns hereabouts and some collectors

have been taken in. The plating of the counterfeit has been done in a curious way. A dignified elderly tramp of polished bearing tells the collector a pathetic tale of his downfall from affluence. Reared in the lap of luxury he has now nothing left but an old silver dollar given him by his grandfather with the injunction to keep; he has been told that the coin is valuable, but he knows nothing about it, and he would like to sell it. The result is he gets from \$50 to \$100 for it, and the papers come out with the statement that another 1804 dollar has been found."

"What other rare dollars are there?" "Those that command the biggest premium," said Mr. Collins, "are dated 1794, 1838, 1839, 1851, 1852 and 1853. They are worth from \$20 to \$60 each, and their value arises from the limited number coined."

"It depends also altogether on the condition of the coin. The condition of the coin is everything in numismatics, and a fresh, clean, unused copper cent may be worth \$100 if of a certain date, whereas if it be scratched or tarnished it may not be worth \$5. An old woman in Washington had a number of old copper coins, and among these were two cents which I would have given her \$50 for. She refused to part with them, and I told her that she was making a mistake. The cents at this time had been carefully cared for, but she showed them to every one that came in and let her friends handle them until they were practically ruined. The result was when she wanted to sell them later, they were not worth \$1 apiece, and I could not buy them. It is on this account that you can-



QUARTERS.

not get perfect or fine coins from circulation or poor people. The pieces are too worn and defaced, and are in consequence of lessened and possibly no numismatic value. The coins pursued and sought after are in possession of persons in easy circumstances, who, while having no numismatic tendencies, keep the pieces as a matter of affection or sentiment. I meet with such at times, and the game is as exciting as landing a trout or fine salmon."

No let up and at steam heat until possession ensues."

"What are silver half dollars worth?" "Nearly all of the issues are not worth much more than their face. The dates that command a premium are 1794, 1796, 1797, 1801, 1802, 1815, 1836 with milled edge, and 1852. The last two dates have become rather plentiful, and are only worth from \$1 to \$2 each. The other dates, except 1796 and 1797, are worth from \$2 to \$4 each, and the great rarities in the half dollar series are the dates 1796 and 1797. These are lacking in most collections, and it is probable that less than 100 of each are known. Their premium ranges from \$20 each upwards, according to condition, an absolutely perfect uncirculated one of 1796 having sold for \$255 at the Crosby sale in 1863. My belief is they will not retrograde in value, there being no restrikes of these dates known, and the demand is so great that their price will greatly advance. The 1796 and 1797 half dollars are the only silver coins that show a fractional value, the reverse having  $\frac{1}{2}$  under the eagle, as shown in the cut."

"In the quarter dollar series," Mr. Collins went on, "the two and only great rarities are those dated 1823 and 1827. Of the latter there are restrikes and easily detected by the rust marks on obverse die. The value of the original pieces ranges from \$50 upward."

"Quarters of 1796, 1804 and 1824 are so at a large premium, the latter date being recently been much in demand, and a perfect, uncirculated one would command \$25 and more. While the subject of quarter dollars let me mention a widespread error by the press—the scarcity and numismatic value of one dated 1853. There were two dies of the quarter of 1853; the arrow head and the eagle. The eagle and the arrow head are on the quarter and the eagle is on the half as

many a thousand were issued, is wanted, and commands a premium of \$3." "Are there any dimes in existence which are worth dollars?" I asked. "Yes, if you can find them in an unworn condition. All of the dimes from 1796 to 1804 command big prices and sell for \$10 upwards. It is the same with the dimes of 1809, 1811 and 1822; all other dates can be easily obtained, and while they command a premium if perfect and unworn, yet such premium is, generally speaking, not much over three or four times their face value."

"How about half dimes?" "In half dimes the second greatest rarity of the silver coinage finds its place, viz.: the one dated 1802, of which probably not more than twenty-five or thirty in any condition are known. A poor, battered, but genuine, specimen of this date sold in the Maris sale, June, 1886, for \$16.20, and a perfect one, owned by H. P. Newlin, Esq., cost \$400. Quite a big gap for fixed values?"

The venerable Dr. Woodward, of B. accepted as collateral for the loan a half dime of 1802, and it, in its condition, was gilt edged, No. 1 coll. Other rare half dimes are those of 1794, 1796, 1797, 1801, 1803, 1805 and are worth from \$5 up; 1795 are plentiful and readily obtainable each.

"So you perceive the whole thing is a lottery. There is a capital of 1804 dollar, a second and third the 1827 quarter and 1802 half a few more big prizes and a heap of blanks. Now, in copper cents that are absolutely perfect are prizes."

"Now, remember, it is not the coin that gives it value; it is the demand. A half dime brings five times as much as one of 1795 or 1800, and twenty times as much as many of the old Roman and old tique coins."

"Here is a very interesting coin-dime, said to have been coined by United States from silver plate, furnished by Washington from Mount Vernon 1792. The effigy thereon is intended to represent Martha Washington. Not so rare as the dime, and they are worth from \$20. Homely as is the design thereon, our present dies are not at all an improvement for beauty. I believe a full (or seated) figure looks contracted a sphere. I believe, the majority of collectors, that the dime from 1796 to 1807—called 'F'—illustrated herein—were the most beautiful and handsome."

I believe, the majority of collectors, that the dime from 1796 to 1807—called 'F'—illustrated herein—were the most beautiful and handsome."



DIMES.

I before remarked, I am not an expert in silver and gold, my specialty is copper cents. I reason that the more face value is a temptation to burglars, while copper, if offered at a premium, would lead to detection; and again, gold and silver are known quantities, and "finds" or "hoards" are liable to greatly affect supply and future prices, though the late civil war proved a boon to numismatists, bringing forth from concealed cupboards and old stockings (on account of the great premium on gold and silver) the laid away savings of many households. There may yet be much hidden gold and silver, and possibly silver also, but what is found of course has no charms for the numismatist. Whether Earth, atmospheric influences, or other causes, etc., have destroyed the silver, therefore I prefer a copper cent, as in perfect condition (alas! how few there are) they are most interesting and hold their value best, and, by the way—quite a paradox—in coins the commonest thing is the rarest and the most respect the dearest. An absolutely perfect specimen of United States big copper cents (which, however, does not exist) would, in the market, bring a larger price than a complete set of dollars, halves, quarters, dimes and half dimes."

FRANK G. CARPENTER.



**LOUISVILLE HOTEL.**  
**KEAN, STEDMAN & CO., - - - Proprietors.**

**TABLE D'HOTE.**

**HOURS FOR MEALS.**

Railroad Breakfast, - - 5 o'clock. Dinner, - 1 to 3 1-2 o'clock.  
 Regular Breakfast, 6 1-2 to 10 1-2 o'clk. Tea, - - - 6 to 8 o'clock.  
 Supper, - - - 9 to 12 o'clock.

**MEALS WILL BE PROMPT, AND NO GONG SOUNDED.**

**WINE LIST.**

*Each Waiter is provided with Card and Pencil.*

**MADEIRA.**

London Dock, .....\$1 00  
 " " Pints, 50  
 Webster, ..... 1 50  
 Grace, ..... 1 50  
 " Pints, ..... 75  
 How'd, March & Co.  
 Victoria, very fine, 2 00  
 Maravilla 1828, ..... 2 00  
 Lacoek, 20 years old, 4 00  
 Henry Clay's private stock, 25 years old, purchased at Ashland sale, Sep. 1852, 3 00

**SHERRY.**

Gordon Brown, Imp'd by J. K. Fisher, 1848, .....\$2 00  
 Amontillado, Pale, ..... 1 50  
 " Pints, ..... 75  
 Duff Gordon & Co., Pale, ..... 2 00  
 Yriarte, rich and delicate, 1825, ..... 2 00  
 Yriarte, Amontillado, full flavored, ..... 2 00  
 Gordon, full flav'd red, brown, ..... 2 00  
 Henry Clay's private stock, 25 years old, purchased at Ashland sale, ..... 3 00

**CHAMPAGNE.**

Cabinet, (J. G. & J. Boker), .....\$3 00  
 Nonp. (P. A. Mumm), ..... 2 00  
 Mumm's Verzenay, (J. G. & J. Boker), ..... 2 00  
 Heidsiek, (Renauld & Francois), ..... 2 00  
 Chas. Heidsiek, ..... 2 00  
 Schreider, (J. & M. Williams), ..... 2 00  
 Pints of the above 1 25  
 Longworth's Sparkling Catawba, ..... 1 00

**SUNDAY, MARCH 15, 1857.**

**SOUP.**

Turkey Wing, a la Creole. Tapioca.

**FISH.**

Baked Perch, Harvey sauce.

**BOILED.**

Round of Beef, a la Mode. Jole, with Greens.  
 Leg of Lamb, German sauce. Capon, with Rice.  
 Corned Beef, with Cabbage. Chicken, with Cream.

**ROAST.**

Beef. Saddle of Mutton, Jelly sauce  
 Stuffed Chicken, Kidney sauce, Pig, Apple sauce.  
 Turkey, Giblet sauce Capon, with Pork.  
 Ham, with Champagne sauce.

**COLD DISHES.**

Breaded Ham. Pressed Corned Beef, Buffalo Tongue.

**RELISHES.**

Cheese Lettuce. Cold Slauch.  
 Beets Horse Radish. Pickles.

**ENTREES.**

Arcade of Chicken, glazed, a la d'Orleans.  
 Tenderloin of Beef, larded and braised, a la Financier.  
 Crust of Bread, garnished with Geese Liver, a l'Italienne  
 Fricandeau of Veal, larded, with Tomato sauce.  
 Stewed Spinach, with Cream and Poached Eggs, French style.  
 Lamb Cutlets, breaded and broiled, Madeira Wine see.  
 Small Patties, garnished, a la Dauphine.  
 Croquette of Chicken, fried, a la Marechal.  
 Casseroll of Rice, stuffed with Jelly Marengues.  
 Charlotte of Green Apple, a la Russe, Cream sauce.  
 Currie of Capon, with Tomatoes, a l'Espagnole.  
 Form of Potatoes, garnished with Calves Head, Tartar see.

**VEGETABLES.**

Hominy. Boiled Potatoes. Mashed Potatoes.  
 Rice. Baked Potatoes. Baked Parsnips.  
 Turnips. Salsify.

**PASTRY.**

Mince Pies. Cherry Fies.  
 English Plum Padding, Brandy sauce. Almond Cake.  
 Hazelnut Kisses. Madeira Cake.  
 Polonaises. Lemon Ice Cream.

**DESSERT.**

Cream Nuts. Filberts.  
 English Walnuts. Almonds.

**COFFEE.**

**WINE LIST.**

*Each Waiter is provided with Card and Pencil.*

**BURGUNDY.**

Volney, .....\$2 00  
 Chamberten, ..... 2 50

**CLARET.**

Table Claret, .....\$0 50  
 St. Esthephe, ..... 1 00  
 St. Julien, superior, 1 25  
 Chateau Leoville, ..... 1 25  
 Chateau Larose, ..... 1 25  
 " Pints, 0 75

**PORT.**

London Dock, .....\$1 00  
 J. D. & M. Williams, fine, ..... 1 50  
 J. D. & M. Williams, old and very fine, 2 00  
 Prescott, ..... 2 00

**HOCK.**

Hock, Cabinet, .....\$2 00  
 Graffenberger, ..... 2 00  
 Sparkling Hock, ..... 2 50  
 Steinwein, in flat bottles, ..... 2 50  
 Steinwein, very fine, in jug bottles, 2 50  
 Villanze, (Red Wine) 1 25  
 Grunzenger, (white Hungarian Wine) 1 50

**SAUTERNE.**

Haut Sauterne, very fine, ..... 1 00

**PORTER AND ALE.**

Guinness XXX Dublin Stout, Pints, ..\$0 37  
 Barclay's London Porter, Pints, ..... 0 25  
 Muir's Sparkling Ale, Pints, ..... 0 37  
 Allsop's India, ..... 0 37  
 Scotch Ale, ..... 0 37

Superior Old Brandy for Medicinal purposes, \$3 per bottle.

☞ Gentlemen having extra meals, will please report the same at the Office.  
 ☞ Children occupying seats at first table, will be charged full price.  
 ☞ Meals sent to rooms charged extra.

**CONVEYANCES FROM THE CITY.**

Omnibusses for the Jeffersonville and Indianapolis Railroad Depot, leave the Hotel at 5 o'clock, A. M., and 1 o'clock, P. M.  
 Omnibus for Louisville and Frankfort Railroad Depot, leaves Hotel at 6 1/2 o'clock, A. M., and 1 1/2 o'clock, P. M.  
 Mail Boat for Cincinnati, leaves at 11, o'clock, A. M.  
 Packet for St. Louis, leaves at 11 o'clock, A. M.  
 Stages for Nashville, Bardstown, and Mammoth Cave, leave at 4 o'clock, A. M.  
 ☞ Persons intending to leave in the early Stages or Cars, will please give notice at the Office the evening previous.

# LEDGER AND TRANSCRIPT

Philadelphia, Wednesday, Mar. 2, 1887.

## WASHINGTON LITERARY ASSOCIATION

### A Semi-Centennial.

On the 11th of January last, the Washington Literary Association of this city celebrated the fiftieth anniversary of its formation. The society has existed for fifty years as a social organization, annually to keep up the memory of the friendship. With congratulatory and kindly memories of those who have passed away, are always mingled in the meetings, thankful references to the influence which the Association had upon the career of the members. This society was formed among the attendants at the room of the Philadelphia Institute, at the time the Association organized more than half a century ago, among such kindly disposed citizens as Matthew Newkirk, Matthew L. Bevan, Robert Wain and others for the benefit of the young men.

The youth who came together there were generally strangers, but gradually became acquainted, which led to the proposition to form a society among themselves for the purpose of improving in the art of composition, and improvement by the establishment of a library. Meetings were held weekly. There were constant discussions upon questions of interest, the preparation and delivery of essays, sketches and poems, and other methods of instruction.

### Meeting Places.

The association was in active operation about seven years, during which time it had its meeting rooms at the Old Academy in Fourth street; in D. R. Ashton's school room, Fifth street, below Arch; in the third story, over the store of B. B. Vial, Second street, below Arch; in the third story building No. 311 Market street, above Eighth, occupied by J. Locken, bookseller, and in the third story of the building southeast corner of Eighth and Walnut streets. This society had actually been formed by boys of 17, 18 and 19 years of age. As they approached and went beyond full manhood new cares and interests occupied their attention, so that it became prudent to wind up active operations. Since that time the anniversaries have been celebrated without intermission.

### Lawyers.

The exercises of the association had a great effect in stimulating the ambition of the members, in encouraging the art of oratory and composition, and in giving them knowledge of their capabilities and confidence in themselves. It is to this fact that may be attributed the inclination of several of them to the learned professions. The constant attrition of mind with mind, the sharpening up of the intellect, the knowledge of the principles of logic, inclined some of these young men to the study of the law. About a dozen of the members, in due time, were admitted to the bar. They were William S. Price, Aaron Thompson, William H. Abbott, who are still in practice; David Webster, who was Deputy Attorney General under Attorney General Champneys from 1846 to 1843; James F. Weston, a son of Alderman Robert E. Weston, of Old Cedar Ward, who for some years a partner with George Tucker Campbell, and Demosthenes candidate for judgeship of the Court of Common Pleas in 1856; J. Wesley McWm. L. Banning, afterwards member of the State Legislature, and member of Congress from Minnesota; John L. Hawley, S. Todd, a son of Judge James Todd; Tschudy, who, during the rebellion, was lieutenant colonel and aid-de-camp on General Sherman's staff in the Shenandoah valley, and was killed while serving with the 11th Pennsylvania Cavalry at the battle of Gettysburg; Chase, late U. S. Commissioner of Internal Revenue, and Thompson Westcott, a journalist, who commenced in connection with the PUBLIC LEDGER in 1851, and for thirty-six years editor of the Dispatch.

### Clergymen.

These lawyer members afterward resigned and became clergymen. Among them the Rev. John W. Meeaskey, who served various churches in Philadelphia Conference for many years; Rev. John L. Hawley, Presbyterian, who died in Texas; Rev. Edgar M. Wain for years by his connection with the Baptist Church, West Philadelphia; Charles Collins, Jr., lately rector of the pulpit, after long service in a Presbyterian church near Norristown; Rev. S. Drysdale, for some years Pastor of the Manua Presbyterian Church; Rev. Thomas, who, after having graduated in the study of medicine, was attached to the lawless Methodist Episcopal Conference; Rev. Charles H. Plummer, who is now living in Providence, R. I., was, with John J. Porter, ordained as a minister of the Christian Church. Rev. Lemuel became a preacher of the Second Adventist denomination. Rev. Samuel S. Huff was many years in service as a city mission-

### Physicians.

As physicians are to be numbered among the benefactors of the Board of Education, whose philanthropy was lately witnessed at his death by his large donations for charitable purposes; Dr. Owen Osler, Dr. John G. Murphy, Dr. David Thomas, already mentioned, and Dr. Thomas Cooke fill out the medical list, with whom may be mentioned Dr. Caleb I. Dixon and Furman Summerill, dental surgeons.

### Printers and Publishers.

Among the printers were John S. Robb, "Solitaire," who went West and was editor of the St. Louis *Reveille*, St. Louis *Leader*, and crossed the plains in 1849 and set up one of the first newspapers published in California. Henry Eckel, who went to Wilmington and was publisher for years of a leading paper in Wilmington, Delaware; S. Douglas Wyeth, stereotyper, attached for years to the press of Washington City, and John A. Queen.

### Architects and Builders.

The building trades claim John McArthur, Jr., architect of the new City Hall; John J. Robinson, who built the Odd Fellows' Hall on Sixth street; John McCarthy, who in former years was largely interested in real estate operations and became a member of the Legislature, Chief Commissioner of Highways, Real Estate Assessor, and who is now President of the Tenth and Eleventh Streets Passenger Railway Company; and John Peterson, who has added many new dwellings to the city.

### Business Men.

In business affairs many were successful. Among them Howell and Darius C. Howell, of the well-known family of manufacturers of hangings, became members of the firm of Howell & Bros., of Philadelphia and New York; Robert E. Maguire and Joseph entering the service of the same firm, and becoming members of it. John Ward, H. Patton and Joseph Patrick, members of the same house, were established in the paper hanging business. E. Harris, of the firm of Harris & Co., wholesale grocers, became a member of the firm. Thomas A. Wood was a grocer; merchants there were Joseph B. Sheppard, Van Harlingen & Co., of faces and curtain materials; Wm. H. West, dry goods; Samuel Floyd, of Blakemore & Co., wholesale grocers; John S. Condell, one of the merchants of Springfield Ill.; J. H. Duff, tobacco merchant; John H. Duff, wholesale grocer; Joseph H. Duff, merchant; Archibald Duff, clothing firm of E. A. Souder & Co., of Lee Brothers, wholesale grocers; William R. Pearce and John H. Hillier, picture dealers; George Crosby, of Cincinnati; J. M. Drysdale, Jr., watchmaker; W. H. Whetham, bookseller; J. H. Duckett, comb maker; Joel L. Duff, paper manufacturer; Wm. A. Duff, Manager of the House of Correction and manufacturer of lamp shades, and J. L. Laws, coach builder. Art has been illustrated by Benjamin Eakins and William P. M. Ross, writing masters; H. Barrett, artist and miniaturist; James F. Queen, lithographer; R. Black, photographer. Drama was written by Joseph P. Brelsford, son of ex-Congressman Brelsford, who was in his time a professional actor.

### Soldiers.

In the rebellion the association was represented by Lieutenant Colonel Brelsford, already mentioned; Colonel Brelsford, commander of a New Jersey regiment, and Captain Alexander Murdock, Second Company, Washington Artillery, for three months' service.

### Public Office.

Public office did not generally come in the way of the Washingtonians. Besides the already mentioned, public trusts were held by Delos P. Southworth, City Treasurer, and Joseph Megary, Clerk of the Court of Sessions. Albert B. Ashton, real estate agent, was a member of Select Council from the Third Ward for some years. J. H. Miller, conveyancer, of West Philadelphia, was legislator for two terms, and J. H. Askin, in 1858, was a member of the Legislature.

### Financiers.

In finance, William Alexander Smith, son of Robert H. Smith, once City Treasurer, was a successful banker in the city, and was for some years treasurer of the New York Stock Exchange. Many of the members were engaged in the mercantile and charitable business in the city and New York. J. H. Duff, who was some years a member of the New York Stock Exchange, was a stock broker on Third street. Colonel Brelsford was for years in the city. J. H. Askin, real estate agent, was interested in the city.

The Washington Literary Association was only one of several like associations organized about the same time among the young men of the city, all of which had a most useful influence upon the career of their members.

The present generation and the future have made their imperity and progress and the nation.

## FACTS OF USEFUL INFORMATION

More than one hundred and thirty years ago, Reaumur, observing that clothing attacked the wool and hair on living animals, inferred that the natural odor of the wool, the oily matter in it, was distasteful to the moth. Consequently, he rubbed various garments with the wool of fresh pelts, and also wetments with the water in which wool was washed, and found that they were protected by moths. Experiments with smoke and the odors of spirits of turpentine showed that both were equally destructive. It was necessary to close the room very tight and keep the fumes very dense in order to obtain satisfactory results. Chests of cedar or sprigs of this tree were placed in them, and it was found that their eggs where this odor is at all strong should be laid before the garments were packed away the odor will not prevent hatching of the eggs nor the destructiveness of the larvae afterward. Clothing may be protected from moths by packing it in stout cotton or paper bags made perfectly tight, but this must be done before the moths appear and begin to work.

The highest structure of masonry in the world is said to be the National Museum recently completed at Turin. It was originally designed as a synagogue, but it proved ill adapted to that purpose and was sold to the city. It was converted into a museum as a monument to the memory of Victor Emmanuel. On top of the spire rises a spire nearly as high as the whole of the rest of the building. The gilt statue on top of this spire stands 538 feet from the ground.

In appearance the beer drinker may be a picture of health, but in reality he is more capable of resisting disease. A slight injury, severe cold or a shock to the body or mind will commonly provoke acute disease, ending fatally. Compared with other inebriates who use different kinds of alcohol, he is more incurable and more generally diseased. It is our observation that beer drinking in this country produces the very lowest kind of inebriety, closely allied to criminal insanity. The most dangerous class of inebriates in our large cities are beer drinkers. Intellectually a stupor amounting almost to paralysis arrests the reason, changing all the higher faculties into a mere animalism, sensual, selfish, and varied only with paroxysms of anger, jealousy and brutal.

### Squeeze or Not to Squeeze, Which?

From the New York Tribune.

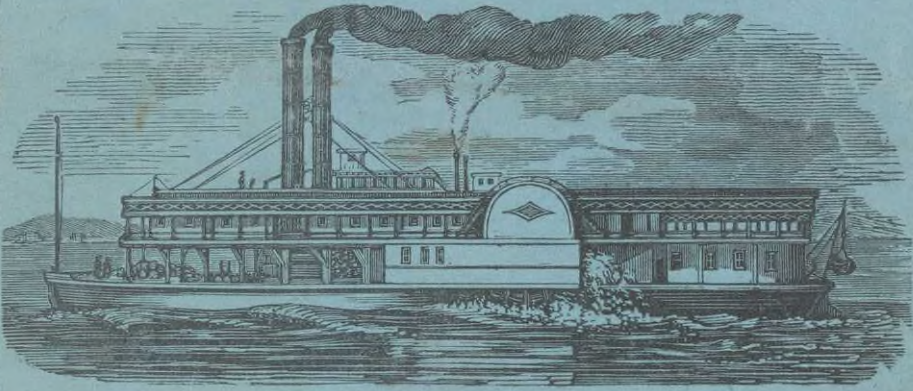
A European savant says that life may be indefinitely prolonged by regularly drinking the juice of lemons. And another European savant, who says just as much—or as little—says that the best way to shorten life is to drink lemon juice.



# BILL OF FARE

OF THE

## REGULAR LOUISVILLE AND ST. LOUIS PACKET



# F A S H I O N,

J. REED, COMMANDER.

*part*

*Cor. 1st &*

J. F. Brennan, Printer,

*Market St.*

LOUISVILLE, KY.



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# STEAMER RASHION

J. REED, Commander

## BILL OF FARE

1842

Passage from  
New York to  
London  
and return  
per steamer  
RASHION  
on the 1st of  
August 1842

Passage from  
London to  
New York  
and return  
per steamer  
RASHION  
on the 1st of  
August 1842

Board  
per day  
for 14 days

Stowed  
per chest  
for 14 days

Unstowed  
per chest  
for 14 days

Wine  
per bottle  
for 14 days

Beer  
per bottle  
for 14 days

Port  
per bottle  
for 14 days

Small Beer  
per bottle  
for 14 days

Provisions  
per chest  
for 14 days

2006  
1842  
1/2 1/2  
D.H.



# STEAMER FASHION,

J. REED, Commander.

## BILL OF FARE.

*March 17th* 1857.

### SOUP.

*White Peas a la Americaine*

### FISH.

### BOILED.

Mutton, *Caper Sauce*, Ham, Chicken, *Egg Sauce*,  
Turkey, Tongue, Corn Beef.

### ROAST.

Beef, Mutton, Veal, Chicken, Turkey, Duck, Pork, Pig.

### COLD DISHES.

Spiced Beef, Roast Beef, Lamb,

*Sauk Yangue*

### SIDE DISHES.

*Suble Pie sole & Greenes  
Bouquet Mutton with gennell  
Brest of sweet fine herbs  
Shake Pie French Pickle Sauce  
Macarons a la Creme  
Yuzp Calops fruit Cream  
Beuf a la Mode with some sauce  
Choke a la Mode Harro de  
Calf Head with some sauce*

VEGETABLES of the SEASON.



# STEAMER FASHION,

J. REED, Commander.

## BILL OF FARE.

*March 17* 1857.

### PASTRY and DESSERT.

#### PIES.

Gooseberry Pie, Apple Pie, Peach Pie, Damson Pie,  
Cranberry Pie, Plum Pie, Lemon Pie, Custard Pie,  
Cocoanut Pie, Rhubarb Pie.

### MISCELLANEOUS.

*French Shells  
Spice pickling wine sauce  
Lemon Custard  
Yuzp Calops gelle  
Blanche Meringe  
Eggs with Cream  
Boston Cream puffs*

#### CAKE.

Pound, Fruit, Jelly, Sponge.

### NUTS and FRUITS.

Cream Nuts, Filberts, Almonds, Raisins,  
Figs, Apples, English Walnuts, Prunes,  
French Kisses, Dates, Pecans, Oranges,

### CLARET and WHITE WINE.

### COFFEE.

Best Wines and Liquors furnished by the Bar to order.



STEAMER FASHION  
 J. REED, Commander

FIELD OF BARR

TABLE AND DESSERT

Ham	Beef	Chicken	Veal
Roast	Boiled	Baked	Stewed
Stuffed	Broiled	Grilled	Smoked
Marinated	Spiced	Sautéed	Blanched

MIDDLE COURSE

SOUP

Consommé	Broth	Velouté	Chowder
Tomato	Pea	Onion	Butter
Herb	Vegetable	Meat	Fish
Chicken	Beef	Lamb	Pork

SAUCE AND BUTTER

White	Red	Green	Black
Yellow	Orange	Pink	Blue
Purple	Brown	Grey	White
Black	White	Yellow	Red

TABLET AND WHITE WINE

COFFEE

Best Wines and Spirits furnished by the Bar to order.

**NATIONAL TELEGRAPH**

LINES TO

**PITTSBURG, CINCINNATI, LOUISVILLE, ST. LOUIS,  
CHICAGO, NEW ORLEANS,  
AND ALL INTERMEDIATE PLACES,  
Office, No. 101 Chestnut Street, Second Story, Rear Room,  
PHILADELPHIA.**

3  
Dated at *New Orleans* *Me* 26 1857

To *Cornelius & Baker  
of Cherry St*

*Shall I go to Havana  
steamer tomorrow expenses  
trip about one hundred  
Business insure accordingly*

44  
*A A Duff*

*15760 fd*

**NATIONAL TELEGRAPH**  
FROM THE OFFICE OF THE  
**NEW-YORK. PHILADELPHIA.**  
**PITTSBURGH, CINCINNATI & LOUISVILLE,**  
**THE UNITED NEW-ORLEANS & OHIO & PEOPLE'S**  
**ST. LOUIS, INDIANA & LAKE ERIE**  
**TELEGRAPH LINES.**  
 CORNER GRAVIER (& S) CHARLES STREETS.  
**NEW ORLEANS.**

*Dated Phila* 26 1857  
*Received* *Me* 26  
To *Wm A Duff*

*Go to Havana  
Cornelius & Baker*

*360*

# STEUBENS

New Orleans, Wednesday, March 25, 1857.

Gentlemen's Ordinary.

## TABLE D'HOTE.

### SOUPS.

Pea | Macaroni

### FISH.

Broiled Redfish, à la maitre d'hotel  
Tongues and Sounds

### BOILED.

Corned beef and Cabbage | Leg of Mutton, with capers | Fulton Market beef  
Duffield's joles and greens | Chicken and pork

Cold roast beef | Cold Fulton Market Corned Beef | Cold beef tongues  
Cold boiled Duffield's ham

Crabs stuffed and baked  
Round of beef, à la mode  
Fried oysters  
Calf's head, brain sauce  
Boned turkey with jelly

### ENTREES.

Ailerons de dindon, aux navets  
Ragout de veau, aux racines  
Noix de veau piqué, à la jardiniere  
Côtelettes de mouton, panées grillées  
Croquettes de riz, à l'orange  
Macaroni au gratin  
Pieds de veau, en marinade  
Rissoles de volaille

### VEGETABLES

Potatoes boiled, fried, baked, and mashed

Spinage | Rice | Beets | Hominy | Turnips  
Carrots | Lettuce | Parsnips

### ROAST.

Beef | Turkey | Pork  
Saddle of mutton | Chicken | Veal  
Lamb, mint sauce

### PASTRY.

Bread and butter pudding | Pear tarts  
Prune pies | Boston cream cakes  
Custard pies | Madeira jelly  
Pear pies

### DESSERT.

Bananas | Almonds | Raisins | Filberts | Madeira Nuts  
Pecans | Prunes | Oranges

Picayune Print, 66 Camp street.

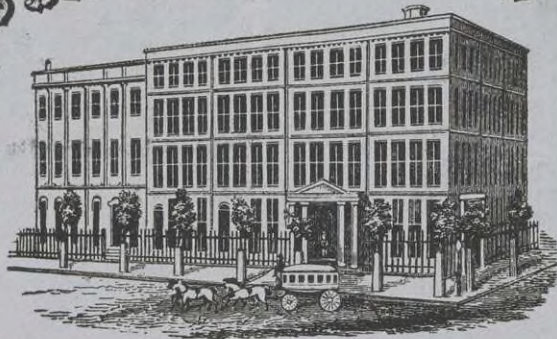
# HALL & HILDRETH



**BATTLE HOUSE,**  
*MOBILE, ALA.*

F. H. CHAMBERLAIN & Co., Proprietors.

# PULASKI HOUSE.



## LADIES' ORDINARY.

Breakfast, - - - 8½ o'clock.  
Dinner, - - - 3 o'clock.  
Tea, - - - 7 o'clock.  
Supper, - - - 9 to 11 o'clock.  
Dinner on Sunday at 2½ o'clock.

## Wine List.

### MADEIRA.

Old Madeira, - - - 2 00  
SCOTT PENFOLD.  
Mary Ann, - - - 2 00  
NEWTON, GORDON, MURDOCK & SCOTT  
Mary Ann, - - - 2 50  
Belvidere, - - - 2 50  
Wacamaw, - - - 4 00  
Luna, - - - 5 00  
Alcyon, - - - 6 00

### LEAL & AUROZO.

Belvidere, - - - 2 50  
Joy, - - - 2 50  
May Flower, - - - 3 00

### HOWARD, MARCH & Co.

Mary Ann, - - - 2 50  
Do. Serchel, - - - 3 00  
March do. 1825, - - - 6 00  
Do. do. 1832, - - - 4 00  
Do. Madeira, 1832, - - - 6 00  
Brahmin, 1826, - - - 6 00  
BLANDY—L. P., - - - 4 00  
Do. Two voyages to India, 6 00  
SHYLOCK, - - - 4 00

### PORT.

Old Regina, - - - 2 50  
London Dock, - - - 2 50

### CLARET.

Chateau Lafitte, - - - 2 50  
Chateau Margeaux, - - - 2 50  
La Rose, - - - 2 00  
Table Claret, - - - 1 00  
St. Julien, - - - 1 50  
Hauf Sauterne, - - - 1 50

### AMERICAN WINE.

Longworth's Sp'g. Catawba, 2 00  
Do. do. Isabella, 2 00

## Gentlemen's Ordinary.

Savannah, April 20th, 1857.

### SOUP.

Ox Cheek Soup.

### ROAST.

Beef.  
Pork, Apple Sauce.  
Mutton.  
Turkey.

### BOILED.

Ham.  
Tongue.  
Corned Beef and Greens.  
Leg of Mutton, Caper Sauce.

### SIDE DISHES.

Venison Steaks, Port Wine Sauce,  
Chickens, Friccaseed,  
Beef Steak and Onions,  
Breast of Lamb, Breaded,  
Rice Croquettes,  
Harriet Mutton,

### VEGETABLES.

Irish Potatoes, Baked Potatoes, Potatoe Croquets,  
Rice, Beets, Carrots,  
Spinage, Turnips, Greens, Onions, &c.

### PASTRY.

Boiled Currant Pudding, Damson Pies.  
Wine Jelly, Custard Tarts.

### DESSERT.

Apples, Prunes, Raisins, Almonds, French Coffee, &c.

## GENTLEMEN'S ORDINARY.

Breakfast, - - - 7½ o'clock  
Dinner, - - - 2 o'clock  
Tea, - - - 6½ o'clock  
Supper, - - - 9 to 11 o'clock  
Dinner on Sunday at 1½ o'clock

## Wine List.

### SHERRY.

Pale Sherry, - - - \$2 00  
Extra Pale, (very delicate,) 2 50  
Amontillada, (pale,) - - - 3 00  
Do. (very old,) - - - 4 00  
Imperial, (pale,) - - - 3 00  
Ayarite, - - - 3 00  
Duff Gordon, (gold,) - - - 2 50  
G. & L., do. - - - 3 00

### CHAMPAGNE.

Geisler's Cabinet, - - - 3 00  
G. G. Mum's Imperial, - - - 3 00  
Do. do. pints, 1 50  
Vieux Ceps, - - - 3 00  
Benninger's Mumm's, - - - 2 50  
Associates Verzinay, - - - 2 50  
Do. do. pints, 1 25  
Sparkling Moselle, - - - 2 50  
Heidsieck, - - - 2 00  
Do. pints, - - - 1 25  
Bonche, - - - 2 00  
Lallemand, - - - 2 00

### HOEK.

Rudesheimer, - - - 2 50  
Marobrunner, - - - 2 00  
Hoekheimer, - - - 2 00  
Sparkling Hoek, - - - 2 50  
Mum's Cabinet Johannis-  
berger, - - - 4 00

### BURGUNDY.

Clos de Vougeot, - - - 3 00  
Chambertin, - - - 2 50

### CORDIALS.

Maraschino, - - - 2 00  
Curaco, - - - 2 00  
Absynthe, - - - 2 00

Scotch Ale, pints, - - - 0 37½  
Brown Stout, pints, - - - 0 37½

**MEALS WHEN SENT TO ROOMS WILL BE CHARGED EXTRA.**

Gentlemen who order Wines, and do not designate the particular kind, will be served at \$2 per bottle.

CORKAGE WILL BE CHARGED ON ALL WINES BROUGHT INTO THE HOUSE.  
Each Waiter is provided with Card and Pencil.

## DEPARTURE OF STEAMBOATS AND RAIL ROAD TRAINS.

NEW-YORK.—Steamships Augusta, Alabama and Florida. Saturdays.  
PHILADELPHIA.—Steamship Keystone State, alternate Saturdays.  
CHARLESTON BOAT.—Wednesday and Saturday at 6 P. M., and Sunday at 5 P. M.  
FLORIDA BOATS.—Tuesday at 10 o'clock, and Saturday at 9½ and 10 o'clock, A. M.

DEMERY'S FERRY AND LANDINGS ON THE RIVER  
—Friday at 10 o'clock, A. M.  
MACON AND INTERMEDIATE PLACES.—Daily at 5 A. M. and 12¼ P. M.,  
AUGUSTA.—Daily at 6 P. M. and 12¼ P. M.  
SAVANNAH, ALBANY & GULF RAIL ROAD.—Daily at 8 A. M., connecting with Darien Stage on Monday and Thursday.

G. N. NICHOLS, PRINTER,  
Bull Street, opposite Pulaski House  
SAVANNAH, GEORGIA.

Philadelphia, May 28, 1857.

Mr Wm A Duff,

Sir:

You are requested to be punctual  
in your attendance at the La Pierre House, on  
Friday, the 29th instant, at 6 o'clock, P. M., as  
the **DINNER** will be on the table at that hour.

Respectfully  
Yours,

ISAAC F. BAKER,  
WM. B. FOSTER, JR.,  
SAMUEL L. WARD,  
CHAS. J. BIDDLE,  
H. G. LEISENRING,  
COMMITTEE.

# La Pierre House.

WARD & BROTHER, Proprietors.

## Dinner to Committee on Kane Obsequies,

PHILADELPHIA, MAY 29TH, 1857.

### BILL OF FARE.

Raw Oysters on the half shell.

#### SOUP.

Mock Turtle.

Chicken, a la Reine.

#### FISH.

Boiled Salmon, Lobster Sauce.

#### BOILED.

Legs of Lamb with Capers,  
Hams.

Capons with points of Asparagus.  
Tongues.

#### SIDE DISHES.

- 1.—*Ris de Veau glace, garni aux petits pois.*
- 2.—*Compote de Pigeons innocents, a la Financiere.*
- 3.—*Cotelettes d'Agneau, grillier, aux pointes d'Asperges.*
- 4.—*Petits Poulets de printemps braise, a la Jardiniere.*
- 5.—*Timbale de Macaroni, a la Neapolitaine.*
- 6.—*Supremes de Volaille, aux Truffes.*

#### ROAST.

Filets de Boeuf piques aux Champignons.  
Lamb with Mint Sauce.

Capons.  
Hams with Champagne Sauce.

#### COLD DISHES.

Mayonnaise de Volaille, a la Parisienne.  
Pate de foie gras, de Strasbourg.

Salade de Homards, a la Russe.

#### VEGETABLES.

Bermuda Potatoes. Sliced Tomatoes. Baked Potatoes. Mashed Potatoes. Onions. Asparagus. Lettuce. Green Peas. Hominy.

#### GAME.

Gray Plover. Red Breast Snipe. Diamond Back Terrapin. Fried Oysters.

#### PIECES MONTES.

Pyramid of Flowers. Fancy Pyramid.

#### PUDDINGS AND PASTRY.

Cabinet Puddings. Currant Pies. Lemon Pies. Washington Cake. Cranberry Pies. Madeira Wine Jelly. Rhubarb Pies. Charlotte Russe.

#### DESSERT.

Vanilla Ice Cream. Strawberries and Cream. Raisins. Orange Sherbet. English Walnuts. Almonds. Fancy Cake. Figs. Macaroons. Dried Ginger. Oranges.

#### COFFEE AND LIQUEURS.

# METROPOLITAN HOTEL

METROPOLITAN HOTEL  
NEW YORK



# SIMON LELAND & Co



## TABLE D'HOTE

AMERICA

NEW YORK, WEDNESDAY, JUNE 17, 1857.

### SOUPS.

Clam.

Vegetable.

### FISH.

Broiled Striped Bass, steward's sauce. Boiled Fresh Salmon, lobster sauce.

### BOILED.

Bacon, with spinach. Turkeys, oyster sauce. Corned Beef.  
Mutton, caper sauce. Smoked Tongue.

### ROAST.

Ribs of Beef. Chickens, English sauce. Loin of Veal.  
Ham, champagne sauce. Spring Lamb, mint sauce.

### COLD DISHES.

Chicken Salad. Geese Liver Patties. Spring Lamb. Pressed Corned Beef.  
Lobsters plain. Boned Turkey, with jelly. Lobster Salad.

Pork and Beans. Beef, à la mode.

### ENTREES.

Tenderloin of Beef, braisé, with green peas.  
Mutton Chops, sautés, with fried potatoes.  
Sweetbreads, sautés, with fine herbs.  
Pigeons, sautés, à la Chasseur, Port wine sauce.  
Stewed Lamb, with small vegetables.  
Spring Chickens, sautés, à la Marengo.  
Calf's Feet, en marinade, with fried parsley.  
Macaroni, à l'Italienne, with Gruyère cheese.  
Turkeys Wings, larded, à la jardinière.  
Beignets Soufflée, orange flavor.  
Fricandeau of Veal, larded, with spinach.  
Geese Livers, sautés, Madeira sauce.  
Small Oysters Patties, à la Bechamel.  
Lambs' Fries, breaded, tomato sauce.  
Soft Shell Crabs, fried in crumbs.

### RELISHES.

Pickled Oysters. Raw Oysters. French Mustard. Apple Sauce. Spanish Olives. Lettuce.  
Currant Jelly. Assorted Pickles. Horseradish. Watercresses. Radishes.

### VEGETABLES.

Mashed Potatoes. New Turnips. Boiled Rice. Green Peas.  
Bermuda Potatoes. Stewed Tomatoes. Minced Spinach.

### PASTRY.

Cabinet Pudding. Apple Pies.  
Mint Julep Jelly. Pumpkin Pies.  
Cream Tartalettes. Rose Papillotes.

### VANILLA ICE CREAM.

### DESSERT.

Almonds. Raisins. Prunes. Pecan Nuts. Strawberries.  
Raisins. Filberts. Madeira Nuts.

### COFFEE.





**TREMONT HOUSE,**

Tremont St. Boston.

PARAN STEVENSON, PROPRIETOR.



**TREMONT HOUSE,**

TREMONT ST. BOSTON.

PARAN STEVENSON, PROPRIETOR.

# TREMONT HOUSE.

PARAN STEVENS, PROPRIETOR.

Boston, Sunday, June 21st, 1857.

## BILL OF FARE.

### SOUP.

Mock Turtle.

### FISH.

Boiled Haddock, Parsley Sauce.

### BOILED.

Turkey, Oyster Sauce,  
Leg of Mutton, Caper Sauce,  
Chickens and Pork,

Corned Beef,  
Tongue,  
Ham.

### COLD DISHES.

Ham, Tongue, Lobster, Pressed Corned Beef, Boned Turkey, with Jelly.

### REMOVES.

Rice, in Form,  
Oyster Patties,  
Macaroni, au Gratin,  
Calf's Liver, a l'Italian,  
Fillet of Beef, Larded, with Olives,

Mutton Cutlets, Larded, Champagne Sauce.

Chicken, a la Tartar,  
Croquettes of Turkey,  
Baked Beans and Pork,  
Calf's Brains, Fried in Batter,  
Fried Haddock, English Style,

### ROAST.

Beef, Turkeys, Chickens,  
Leg of Mutton, Phipps' Ham, Champagne Sauce,  
Mongrel Goose, Spring Ducks.

### PUDDINGS AND PASTRY.

Baked Indian Pudding,  
Gooseberry Pies, Rhubarb Pies, Custard Pies.  
Calves' Foot Jelly, Rollard a la Confectionure, Confectionery.

### DESSERT.

Raisins, Strawberries and Cream, Apples, Oranges, Pineapple Ice Cream,  
Pineapples, Shellbarks, Almonds, Pecan Nuts, Filberts.

Gentlemen having friends to dine, will please give notice at the office. Meals sent to rooms will be charged extra. Dinners served from 1 to 5 o'clock.

Children occupying seats at the table will be charged full price. Dinner for children and nurses from 1 to 1 1-2.

Breakfast from 6 to 12 o'clock; Dinner, in Gentlemen's Ordinary, 2 1-2 to 3 o'clock; in Ladies' Ordinary, 2 1-2 to 3 o'clock; Tea, 6 1-2 to 9 o'clock; Supper, 9 to 12 o'clock.

SUNDAY.—Breakfast at 8; Dinner at 1 1-2; Tea at 5 1-2; Supper from 9 to 12.

# THE REAL LINCOLN

Intimate Recollections and Anecdotal Reminiscences.

## THE PICAYUNE BUTLER

The Truth of a Scandalous Lincoln Anecdote.

## A VISIT TO THE FERRY

Some Further Interest by Lincoln's Law Partner Intimate Personal



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at length into a tempest whose last echoes were not heard. The noble victim had yielded his life to an assassination only a trifle more distant. Lincoln was painted as the prime mover in a scene of fiendish levity more than the world had ever witnessed. Human nature was shamed and decried, the capers of Nero and Commodus, of course, to what is known as the "Picayune Butler" song-singing; and I propose to show the popular construction put upon that which was wholly destitute of truth.

Lincoln persistently declined to furnish comments of the newspaper press. Under his advice I as persistently refused to make any public statement concerning that ill-judged affair. He believed in Walter Scott, that if a cause is good it needs no vindication from the author's motives; if bad it can derive none. When I suggested to him that the ought to be refuted—that a word would silence his defamers—Mr. Lincoln replied with great earnestness, "No, there has already been too much said of his falsehood. Let the thing alone. We have not established character enough to lie to this charge, I can only say I am mistaken in my own estimate of the value of politics every man must skin for himself. These fellows are welcome to do as they please. Its body has already rotted with its unsavory odor."

to the newspapers and the stump-speech went on "stuffing the ears of men with reports" until the fall of 1864. I submitted to Mr. Lincoln a letter, of which the following is a copy. It is a fair specimen of hundreds of letters received by me at that time, the Antietam incident being discussed with increased virulence and new accessions of false coloring:

PHILADELPHIA, September 10, 1864.  
LAWSON—Dear Sir:

New York World, September 9, 1864.

ONE OF MR. LINCOLN'S JOKES.

cond verse of our campaign song published in this page was probably suggested by an incident which occurred on the battle field of Antietam a few days after the fight. While the President was driving over the field in an ambulance, accompanied by Marshal Lamon, General McClellan and another officer, heavy details of men were engaged in the task of burying the dead. The ambulance had just reached the neighborhood of the Bridge, where the dead were piled up, when Mr. Lincoln, suddenly snapping his fingers at Lamon on the knee, exclaimed, "Come, sing that song about Picayune Butler!" Lamon heard it. "Not now, if you please," said McClellan, with a shudder; "it is some other place and

is repeated in the New York World for the last three days. It would have been useful to you. By this article I have named three persons as his law partners, any other officer

and General McClellan. That it is a damaging story, if believed, cannot be disputed. That it is believed by some, or that they pretend to believe it, is evident by the accompanying verse from the doggerel, in which allusion is made to it:

Abe may crack his jolly jokes  
O'er bloody fields of stricken battle,  
While yet the ebbing life tide snatches  
From men that die like butchered cattle;  
He, ere yet the guns grow cold,  
To pimps and pets may crack his stories, etc.

I wish to ask you, sir, in behalf of others as well as myself, whether any such occurrence took place, or if it did not take place please to state who that "other officer" was, if there was any such, in the ambulance in which the President "was driving over the field (of Antietam) while details of men were engaged in the task of burying the dead." You will confer a great favor by an immediate reply. Most respectfully your obedient servant,  
A. J. PERKINS.

Along with the above I submitted to Mr. Lincoln my own draft of what I conceived to be a suitable reply. The brutal directness and falsity of the *World's* charge, and the still more brutal and insulting character of the doggerel with which it was garnished impelled me to season my reply to Mr. Perkins' letter with a large infusion of "vinegar and gall." After carefully reading both letters Mr. Lincoln shook his head. "No, Lamon," said he; "I would not publish this reply; it is too belligerent in tone for so grave a matter. There is a heap of 'cussedness' mixed up with your usual amiability, and you are at times too fond of a fight. If I were you I would simply state the facts as they were. I would give the statement as you have here, without the pepper and salt. Let me try my hand at it." He then took a pen and wrote the following, which I have copied by me and forwarded to Mr. Perkins as my refutation of the slander: "The President has known me intimately for twenty years and has often heard me sing little ditties. The battle of Antietam was fought on the 17th day of September, the 1st day of October, just two days after the battle, the President, with me, including myself, started from Washington to visit the army, reaching Harper's Ferry at noon of that day. In a little General McClellan came from his headquarters near the battle-ground, and the President and with him reviewed the troops at Bolivar Heights that afternoon. The President returned to his headquarters at Harper's Ferry. On the morning of the 2d the President, with Marshal Sumner, reviewed the troops respectively at Loudon Heights and Maryland Heights and at about noon started to General McClellan's headquarters, reaching there only in time to see very little before night. On the morning of the 3d all started on a review of the three corps and the cavalry in the vicinity of the Antietam battle-ground. After getting through with General Fitz John Porter's Corps, at the suggestion of General McClellan he and the President left the ambulance to be fed and went into an ambulance to go to General Fitz John Porter's Corps, which was two or three miles distant. I am not sure whether the ambulance and General McClellan were in the ambulance or in different ones, but I know that we were in the same with me. On the way, and on no part of the way, and on what suggestion I remember, the President asked me to sing a little sad song that follows, which I heard me sing and had always liked very much—I sang them whenever some one of the party—I do not remember as the President—asked me to sing else, and I sang two or three things, of which "Picayune Butler" was one. Porter's Corps was reached first; then the battle-ground was reached and the most noted parts examined in succession the cavalry and the infantry. The Corps were reviewed, and the President and party returned to General McClellan's headquarters at the end of a very hard, hot and dusty day's work. Next day, the 4th, the President and General McClellan visited such of the wounded as still remained in the vicinity, including the now lamented General Richardson, then proceeded to and examined the South Mountain battle-ground, at which point they parted, General McClellan returning to his camp and the President returning to Washington, seeing on the way General Hartsuff, who lay wounded at Frederick town. This is the whole story of the singing of the song in its surroundings. Neither General McClellan nor any one else made any allusion to the song while we were singing; and the President said; no allusion to the song at any time during the trip to Antietam."

nor even a grave that had not been raised on since it was made.

This perfectly truthful statement was written by Mr. Lincoln about the 12th of September, 1864, less than two years after the occurrence of the events therein described. It was done slowly and with great deliberation and care. The statement, however, was never made public. Mr. Lincoln said to me: "You know, Hill, that this is

the truth, and the whole truth, and nothing but the truth; but I dislike to appear as a plagiarist for an act of my own. I will do it right. Keep this paper, and we will about it." The momentous and alluring events of the war caused the episode to be forgotten by the Press a time; the statement was never in the press, but has remained in my mind until this day.

Mark how simple the explanation. Lincoln did not ask me to sing "Picayune Butler." No song was sung on the field. The singing occurred on the way from Burnside's Corps to Fitz John Porter's Corps a long distance from the bloody ground seventeen days after the battle. Mr. Lincoln had said to me: "Lamon, sing one of your little sad songs," and I sang a tale which is well worth telling as it illustrates a striking phase of Lincoln's character which has never been revealed.

I knew well what Mr. Lincoln meant by "the little sad songs." The President prompted him to call for such a story, and one of deep and solemn tone. One "little sad song" I had, entitled "Twenty Years Ago," which, above all others, his special fondness for simple ballads and common people sing, was of a pathetic kind; but it was his great heart's secret. "Twenty Years Ago," of our familiar life, and often a sad one, and I were alone. I was rendering a homely melody, which is the Hon. Lincoln Beckwith were the same ballad. Often men overcome by grief seemed to find in the simplicity of that simple song a power to affect the heart of any of the residents of the village, Tom; and I, too, were there, and I saw the house play ground, and you and me; and I left to greet me, Tom, and I know that I had with us upon the green for twenty years ago.

the spring, upon the elm, you know, but your name. Sweetheart's just beneath it, Tom, and I did mine the same; and the wretched has peeled the bark, and was dying sure but slow, she died whose name you cut, so it was twenty years ago.

is have long been dry, Tom, but I am not to my eyes; and I know of her I loved so well—the broken ties; and I know the old church yard, and I know how to strew flowers of those we love for twenty years ago.

Mr. Lincoln called me to him in the ambulance, and he was at the time of the singing. I knew it would be a sad one. I then did it many times before. I know it is a holy by-strictly snatch from the spell of the spell restored somewhat. It was not a popularity—simultaneous. I know it is a extreme for his sake. I know it is from a pit of melancholy, and I know it is prone to descend by a jest, and I know it is a provoking sally of a startled Mr. Lincoln always thanked me for my well-timed rudeness.

reminds me of one or two of the shots I often fired at him in my holy moods, and it was a kindness that he always keenly relished. One was a parody on "Life on the Wave," and it ran something like the following:

O, a life on the ocean wave,  
And a home on the rolling deck  
With rattles and rattle three times  
And a leaky old berth for to sleep  
Where the gray-beard cockroach  
On thoughts of kind intent,  
And the roving bedbug comes  
The road the cockroach went  
Mr. Lincoln would always laugh heartily when I sang this jingling note to him. It reminded him of the often witty ballads which had made in his boyhood days. He was fond of melodies and "The Blue Tail" was his favorite. He often called it "the weight of public opinion" and we were alone, and I was singing are saying all them:

Mr. Lincoln would always laugh heartily when I sang this jingling note to him. It reminded him of the often witty ballads which had made in his boyhood days. He was fond of melodies and "The Blue Tail" was his favorite. He often called it "the weight of public opinion" and we were alone, and I was singing are saying all them:

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# CLARENDON.



E. RICKCORDS, Proprietor.

Buffalo, N. Y.

## WINES.

### MADEIRA.

Table, from wood, - - - -	\$2 00
South Side, - - - -	2 00
Old London Particular, - -	2 00
Webster, very fine, - - - -	2 50
Leacock's Old East India, from private stock, imported by J. D. & M. Winan's, - - - -	4 00

### SHERRY.

Table, pale, from wood, - -	2 00
Gordon, D. G., brown, - - -	2 00
Yriarte, Vintage 1825, pale and delicate, - - - -	2 00
Old Pemartin Gold, choice, -	2 50
Amontillado, pale, dry and delicate, imported by H. Atkins & Co. - - - -	3 00
Imperial, - - - -	2 00

### PORT.

Table, good, - - - -	2 00
Hunt & Co., dry and sup'r. -	2 00
Old Black Seal, bottled in Oporto, by Hunt, Roop, Teage & Co. - - - -	3 00

### CHAMPAGNE.

Premium Champ. Cremant, -	2 00
Heidsick, Piper & Co. - - -	2 00
Mumm, - - - -	2 00
Longworth's Sparkling Catawba	2 00
Golden Cluster, - - - -	2 50
Lambray's Grape Leaf, - - -	2 00
Pints of the above, - - - -	1 25

## Bill of Fare.

Wednesday, Sept. 2, 1857.

### SOUP.

Bean.

### FISH.

Baked Trout, Madeira Sauce.

### ROAST.

Chicken : Lamb ; Mutton ;  
Beef ; Pork ; Veal.

### BOILED.

Leg Mutton—English style ; Corned  
Beef and Cabbage ; Ham ; Tongue ;  
Chicken with Pork.

### ENTREES.

Tenderloin of Beef, with fried Potatoes.  
Wild Pigeons, broiled on Toast.  
Ragout de Mutton.  
Mutton, Hashed.  
Baked Pork and Beans.  
Beef Kidneys, stewed in Port Wine.

### VEGETABLES OF THE SEASON.

### RELISHES.

Beets, Horse Radish, Pickles.

### PASTRY.

Sago Pudd'ng. Pound Cake.  
Pumpkin, Blackberry and Apple Pie.

### DESSERT.

Apples, Almonds, Filberts, Water Melons.  
Vanilla Ice Cream.

## WINES.

### HOCK.

Hockheimer, - - - -	\$2 00
Rudesheimer, - - - -	2 00
Marcobunnel, - - - -	2 50
Johannesberger, - - - -	3 00
Sauterne, - - - -	2 00
Niersteiner, - - - -	2 00
Diesheimer, - - - -	2 00
Longworth's Still Catawba, -	2 00
Sparkling Moselle, - - - -	2 50
Stein Wine, - - - -	2 00

### CLARETS.

St. Julien, Bordeaux, - - -	1 00
St. Estephe, - - - -	1 50
Chateau La Rose, - - - -	1 50
Chateau La Rose, pints, - -	1 00
Chateau Margaux, old and fine, - - - -	3 00

### SAUTERNE.

Sauterne, good, - - - -	2 00
Hout Sauterne, from Barton & Guestiers, Bordeaux, -	2 50

### BRANDIES, &c.

Pinet, pale, - - - -	2 00
Old Q. - - - -	2 50
Hennessey's Old London Dock, 1828, - - - -	2 50
Old Jamaica Rum, from London, - - - -	2 00
Pints and half pints of the above.	

### ALES, PORTER, &c.

Canada Ale, - - - -	25
Scotch Ale, pints, - - - -	38
London Porter, b. Stout, qts. -	75
London Porter, b. Stout, pts. -	38

Breakfast, 7 to 10. Dinner, at 1 1-2. Tea at 6.  
Sundays, Breakfast, 7 1-2 to 10. Dinner, at 1 1-2. Tea, at 6.

**GENTLEMEN INVITING GUESTS TO THE TABLE,**

Will please mention the same at the office before taking seats.

Meals sent to Rooms will be charged Extra.

Geo. Reese, Book and Job Printer, 5 West Seneca Street, Buffalo.

When I was young I used to w  
At massa's table an' hand de  
An' pass de bottle when he  
An' brush away de blue-talle.

Ole massa's dead; oh! let him res  
Dey say all things am for de best  
But I can't forget until I die  
Ole massa an' de blue-tailed fly.

A comic song in the theatre alwa  
stored Mr. Lincoln's cheerful good hu  
But while he had a great fondness for w  
and mirth-provoking ballads, our grand  
patriotic airs and songs of the tender  
sentimental kind afforded him the de  
pleasure. "Ben Bolt" was one of his fa  
ite ballads, so was "The Sword of B.  
Hill," and he was always deeply moved  
"The Lament of the Irish Emigran  
pecially the following touching lines:

I'm very lonely now, Mary,  
For the poor make no new friend;  
But, oh! they love the better still  
The few our Father sends!  
And you were all I had, Mary,  
My blessing and my pride;  
There's nothing left to care for now,  
Since my poor Mary died.

ave not space for further examples  
ive of this phase of Mr. Lincoln's  
r—the blending of the mirthful  
e melancholy as exhibited in his  
r love of music, but enough has been  
to show that he was as incapable of  
g the dead, in the manner credited  
the Antietam episode, as he was of  
ag mean and unmanly outrages  
o living.

ocritical and self-appointed judges  
disposed to award blame for any-  
t transpired on that occasion, let  
sure fall upon me and not upon the  
y of the illustrious dead, who was  
s of wrong and without the shadow  
e for the part he bore in that mis-  
fair. My own motive, in the light  
s here given, needs no apology.

WARD H. LAMON.

M. ALBERT LAINEL, PERSONAL CHEF TO H. M.  
THE KING OF ENGLAND, CHEF AT BUCKINGHAM PALACE, CHEF  
AT THE CARLTON HOTEL, LONDON, PUPIL AND PROTEGE OF  
THE GREAT ESCOFFIER, HAS BEEN APPOINTED CHEF AT THE  
HOTELS AMBASSADOR AND AMBASSADOR EAST.

THE SERVICES OF M. LAINEL WILL BE AVAILABLE  
TO GUESTS OF THE AMBASSADOR HOTELS WHO WISH TO HAVE  
SPECIAL MENUS PREPARED FOR THEM.



# The Haunted Melon Garden

A CHARACTERISTIC GHOST STORY OF THE CHINESE, BY T. G. SELBY.

[From Longman's Magazine.]

(The translator of the following story confesses a strong partiality for Chinese ghosts. They are pre-eminently sensible and have at a far higher level of thought and culture than their Anglo-Saxon congeners. To hear how they can maunder and twaddle at English American seances, adds a new terror to the habituation of death. Chinese ghosts always maintain the reputation of the race from which they sprang for strict mental sobriety, and make them the vehicles of excellent moral precepts. A ghost should always justify its intrusion into human affairs by sound speech that cannot be condemned.)

At the time of this incident Chan A Sz, a native of the Tsong prefecture, was in his twenty-second year. He was a merchant by trade and a bachelor by choice, and a sufferer by trade and a bachelor by choice, and a sufferer by trade and a bachelor by choice. One night he was watching in his melon garden. On the third or fourth day of the fifth month there was a faint shimmer of light in the crescent moon. The light brought out four or five shadowy forms that gathered under the trees by the hills. They looked together in subdued tones, and then one of them spoke within himself, "The look of the ghost is scarcely that of melon-stalks; it is a hedge stake in his hand, he is using the thick foliage to conceal his movements. I have just watched their movements, and now I have heard one man say: 'I will go into the melon garden and help you to pick the melon flowers and water them, as they are rounding into shape, and give the rest to the proposal?'"

A companion replied: "We must consider any consideration. Mischief will befall us if we meet Chan A Sz and he shall be sentenced to death, the adventure will be of no concern to all concerned." One of the ghosts laughed and said: "Have you not seen a man who has died and become a ghost? Do you not know that you might have to die over again? Your experience goes in its men who are afraid of ghosts. Who ever heard of a ghost being afraid of men? A chicken-skin is the kind of creature you are." One of the ghosts who had remonstrated against the saunterer replied, "If your courage is that you have no fear whatever of death, is it that you never venture upon the melon garden under the broad light of noon?"

One of the other, "It is petty and childish to contradict after this fashion. I may fear men in general, but I have no fear about this particular man Chan A Sz."

In reply to the other ghosts, who pressed upon him for the reason of his courage in this individual case, he said, "A day or two ago I went into the court in which the Guardian Spirit of the Ground presides, and happened to see my eye upon a despatch from the Spirit of Hades, giving a list of those whose names were shortly to be required of them. Chan A Sz's name was in the list, and he was to die within a couple of days. I thought I will be walking a companion in Tartarean shades. What have I done, if this is already decreed?" One of the ghosts interposed, "You only just begin to speak the speech and rudiments of a man. You know your A, but you do not know your B and your C. The man will be a while." One of the ghosts chuckled and said, "How do you seem to be so far ahead of us in your information? You will perhaps explain to us."

One of the ghosts claiming superior knowledge replied, "Well, I will tell you. As late as last year I also went into the court of the Spirit of the Ground, to see the Guardian Spirit of the Ground, to see the despatch had just arrived from the Spirit of Hades, saying that Chan A Sz's mother had recently performed a very high merit, and in recompense for it had been decreed that twelve years should be added to his life."

The other ghosts asked, "What was the nature of this particular act?" One of the ghosts replied, "Within a few doors from Chan A Sz's house there lives an old lady who recently missed two hundred dollars of cash, and suspected her slave girl of having stolen them. Day after day she beat the girl, promising that if she would only confess to the offence there should be nothing more said or done in the matter. However, she refused to confess, the mistress vowed she would not cease beating her until she had beaten her to death. The father of the slave girl heard of the affair, and was very angry with his daughter. He declared that if it should be proved she were the culprit she should be thrown into the river and forfeit her place amongst the living. The poor slave girl sobbed with little intermission day and night, and every way of escape seemed closed against her. Because of this incident Chan A Sz's mother was overwhelmed

There seemed to be no evidence to elicit or exculpate the girl, and it was certain that she would have to die. Chan A Sz pawned her clothes and trinkets for about two thousand cash. She took the cash to the rich old lady and said, 'Several days ago I called here, but I found no one at home. I happened to see a hundred or more strings of beads heaped up on the floor. All at once my covetousness sprang up within me, and I helped myself to two strings, thinking that out of so many you would scarcely miss them.' The loss arrested your attention, and suspicions fell on this slave girl. I could not be at peace, as you were beating her so cruelly. It is probably because I neglected improvement and cultivation of my character in some previous state of existence that I am condemned to poverty in the present. To the score of wrong-doing already done against me shall I add this sin, which need to be avenged in yet another life. Now restore the full tale of cash, and you will be magnanimous and I will atone for my misdemeanor.' The rich lady answered, 'Of course I did not know that it was you who had taken to me under these particular circumstances. I had been in straits, there was nothing to do but to vent you from coming to me for a small loan. Since you have returned the cash and all is now cleared up, I shall cherish no ill-will. You need not brood over the matter for a moment.'

"When the two had parted, the God of the Furnace (who fills the office of recording angel) reported the meritorious act in Heaven, and Yuk Wong reported it to the Protecting Spirit of the city. The Protecting Spirit of the city found, upon turning to his records, that for the neglect of moral culture in a former life Chan A Sz's mother was to have an only son, who would maintain her until she was old, and then die, leaving her desolate and solitary for the rest of her days. Bitter and intolerable as this fate was, it was decreed that Chan A Sz should be born in his twenty-fourth year, on the sixth day of the fifth month. But since the accomplishment of this meritorious act it had been decreed that the life of the son should be lengthened out twelve years, so that he might be able to minister to his mother to the end of her days. You, brother ghost, did not know the affair from beginning to end. No wonder your spirit rose so high when you anticipated the pleasure of Chan A Sz's company in the shades of Hades within a day or two."

Another ghost laughed and said: "Ah, I should have thought that the omens of the future would change so entirely within a few days? It is quite within the bounds of natural belief that Yama's edicts may be altered and revised, and that nothing that has been written down in the Book is entirely unalterable."

Chan A Sz overheard these words and unconsciously heaved a deep sigh, and the other ghosts suddenly vanished. Fear on his face and joy on the other took possession of the young man's mind. All night he thought of the incident, and came to the conclusion that good works could give life to which no medicines could span. Chan A Sz had been in a state of depression when he first saw his mother's strings of cash and gave

them to another, but upon hearing this conversation amongst the ghosts he came to see that the act was to save a fellow-creature, and all his indignation melted away. He also reflected within himself, if he had been originally predestined to a very short life, and a virtuous act done by his mother could avail to lengthen out his life for an additional term, what plan could be adopted that would serve him at the end of the twelve years. "My wisest course," he thought, "is to do some good act every day, and at the end of twelve years the sum of merit will be inconsiderable. The great God may gain add something to my life, and if I go on in right paths my virtues will grow with my growing years, and I shall come to a ripe old age and have many sons and daughters. My family is poor, and almsgiving is impossible. I call to mind that no virtue is equal to filial piety. The supreme merit is to be an obedient son."

Chan A Sz became his joy to minister to his mother in her declining life. She attained to an old age before she passed away. Chan A Sz set guard on his mother's

## SOMETHING OF A MAN

THE FRENCH CANADIAN WHO HAS TAKEN THE WORLD AT LIFTING.

The Montreal *Witness* has the following account of Louis Cyr, who has beaten the world in heavy-weight lifting, is to receive a cent championship belt at the Queen's Hotel to-night, presented by appreciative friends. Cyr is a French Canadian. He was born in St. Johns, Quebec, twenty-seven years ago. He is a large man, lacking but an inch and a half of six feet, and weighing 318 pounds. His last and biggest lift was 3,993 pounds. "My first lift," he told a reporter, "was this way: There was a load of bricks—about a ton, I guess—stuck in a hole in the road and the horse couldn't pull it out. I was seventeen, but was a big fellow, weighing 150 pounds, and I got underneath the cart and pushed it off the ground and got it out. Then I tried to see what I could do, and I never had any difficulty in lifting 200 pounds since then. My mother was a strong woman. She could always carry a barrel of flour up the stairs to the second flat. She weighed 150 pounds. My father weighed 220, but he could not lift more than other men. None of the others are stronger than other men. My father's principle? I abstained two years from liquor and tobacco; before that, used to drink them regularly. I am three times as strong as I was before. I gained in strength to lift 700 pounds more in these two years. Liquor is a bad habit anyway. To get so much of it, is bad. I am three times as strong off since I gave them both up. I eat five or six pounds of meat a day; eat as much as three woodchoppers. It would be a long time, perhaps, to see me at dinner. I charge me double beard; never shaved since. I am always gaining in strength. I guess I was born that way—and I can lift 4,500 before I get through with my lifting? Well, you know I can lift without a harness; that is, just as I am, and not with a strap slung over my shoulder. The record for lifting without a harness, is 3,000 pounds, made by W. B. Curtis, in 1862. You see that I can lift that, even without harness. I can lift 3,000 pounds with my forefinger, and 3,000 with my shoulder with one hand. My mother wears his hair long. It is curly. Asked whether he believed in the value of hair as the ancients believed, he replied: "No, but it's attractive. When not on show Mr. Cyr is usually, and with his hat over his eyes, like the ordinary innocent

# Monongahela House,



**JOHN M'DONALD CROSSAN,  
PITTSBURGH, PA.**

## HOURS FOR MEALS.

Breakfast, .....	5½ to 6½
Dinner, .....	1½
Supper, .....	6 to 11

Private Table prepared for Children and Servants.

Breakfast at 7.....Dinner at 1½.....Tea at 6.

PRINTED BY W. S. HAVEN,

Stationer, Book and Fancy Job Printer, corner of Market and Second Streets

1857.

# Monongahela House BILL OF FARE.

Saturday, October 24th.

### SOUP.

Vermicelli.

### FISH.

Boiled Pickerel.

### BOILED.

Ham.  
Tongue.  
Corned Beef.  
Chickens.  
Leg Mutton, Capre Sauce.

### ROAST.

Beef.  
Chickens.  
Lamb.  
Veal.

### SIDE DISHES.

Chicken Pies, Baked.  
Mutton Chops, Breaded.  
Maccaroni, with Cheese.  
Fricassee of Chicken with Rice.  
Beef Steak, with Onions.  
Pigs Feet, Capre Sauce.  
Sweet Bread, Madeira Sauce.

### RELISHES.

Celery, Cole Slaw, Horse Radish and Pickles.

### VEGETABLES.

Sweet Potatoes.  
Mashed Potatoes.  
Green Corn.  
Egg Plant.  
Turnips.

Baked Potatoes.  
Parsnips.  
Lima Beans.  
Cabbage.  
Onions.

### PASTRY AND DESSERT.

Rice Puddings.  
Apple Pies.  
Pumpkin Pies.  
Cranberry Tarts.  
Blanc Mange.  
Cream Puffs.

English Walnuts.  
Almonds.  
Raisins.  
Grapes.  
Pecan Nuts.

Private Servants not allowed in the Dining Room.

Children occupying seats at public table will be charged full price.

All Meals, Lunches, &c. sent to rooms, will be charged extra

Persons having friends to any of the Meals, will give notice at the Office.  
previous to being seated at table.

# Monongahela House,



JOHN M'DONALD CROSSAN,

PITTSBURGH, PA.

### HOURS FOR MEALS.

Breakfast, ..... 5½ to 11  
Dinner, ..... 1½  
Supper, ..... 6 to 11

Private Table prepared for Children and Servants.

Breakfast at 7..... Dinner at 1½..... Tea at 6.

PRINTED BY W. S. HAVEN,

Stationer, Book and Fancy Job Printer, corner of Market and Second Streets

1857.

# Monongahela House

## BILL OF FARE.

Monday, October 26th.

SOUP.		FISH.	
Maccaroni.		Boiled Pike.	
BOILED.		ROAST.	
Ham.		Beef.	
Tongue.		Chickens.	
Corned Beef.		Lamb.	
Chickens.		Veal.	
Leg Mutton, Capre Sauce.		Turkeys.	
SIDE DISHES.			
Chicken Pies, Baked.			
Mutton Chops, plain.			
Maccaroni, with Cheese.			
Fricassee of Chicken with Rice.			
Beef Steak, with Onions.			
Chicken, Celery Sauce.			
RELISHES.			
Celery, Cole Slaw, Horse Radish and Pickles.			
VEGETABLES.			
Sweet Potatoes.		Baked Potatoes.	
Mashed Potatoes.		Parsnips.	
Beets.		Cabbages.	
Turnips.		Onions.	
PASTRY AND DESSERT.			
Farina Puddings.		English Walnuts.	
Apple Pies.		Almonds.	
Pumpkin Pies.		Raisins.	
Cranberry Tarts.		Grapes.	
Boiled Custard.			
Cream Puffs.			

Private Servants not allowed in the Dining Room.  
 Children occupying seats at public table will be charged full price.  
 All Meals, Lunches, &c. sent to rooms, will be charged extra.  
 Persons having friends to any of the Meals, will give notice at the Office.  
 previous to being seated at table.

# MONONGAHELA HOUSE.



### MADEIRA.

Oliveira.	\$1 50
Blackburn's South Side.	2 00
Newton, Gordon & Murdock.	2 00
Old Reserve.	2 00
Bacchus, old and pure.	2 00
Metropolitan.	2 00
Grape Juice, March & Co's.	2 00
Holmes & Co. pure juice and delicate.	2 00
Nonpareil, private stock.	2 00
Stalker's East India.	2 00
Palmetto, highly flavored.	2 00
March & Benson's Dry South Side, very fine and delicate.	2 00
Scoll, Penfold & Co.	2 00
Howard, March & Co. Scotch Side.	2 50
Old Brazilian, South Side.	2 50
London Club, vintage 1827.	2 50
Constitution, Howard, March & Co.	3 00
Prince Albert, very fine.	3 00
Duke of Wellington.	3 00
Sercial, Brown Seal.	3 00
Grape Juice.	3 00
Tinta, delicate and full flavor.	4 00
Eclipse Madeira.	4 00
Wedding Wine.	5 00

### SHERRY.

Yriarto, Pale, delicate.	2 00
" Gold, "	2 00
Harmony, Pale.	2 50
Sayres' Amontillado.	2 50
Imperial, Pale.	2 50
Romano, Brown.	2 50
Light Mountain, exceedingly pale and delicate.	3 50
Cabinet Pale, No. 1.	3 00
Topaz, Cabinet Wine.	3 00

### PORT.

London Dock.	2 00
Particular.	2 00
Tower.	2 50
Brazil.	2 50

### LIQUORS.

Meschino de Zara.	2 00
Curacao.	2 00
Absy, the.	2 00

### CHAMPAGNE.

Heidsick, quarts.	\$2 25
" pints.	1 25
Charles Heidsick, quarts.	2 25
" " pints.	1 25
Bouche Fils and Drouet, imported ex- pressly or Monongahela House.	2 25
Bouche Fils and Drouet, pints.	1 25
Sillery Mosseaux.	2 00
Ligarde & Co. Quarts.	2 00
Do. Pints.	1 25
Fleur de Sillery.	2 25
" " pints.	1 25
Jules Mumm & Co. Quarts.	2 25
Do. Pints.	1 25

### CLARET.

St. Estephe.	1 00
Chateau Leoville, 1847.	2 50
Chateau Margaux, 1847.	3 00
Chateau Lafite, 1847.	3 00

### HOCK.

Rudesheimer.	2 50
Sparkling Hock.	2 50
Hockheimer.	2 50
Marcobrunner.	2 50
Johannesberger.	3 00

### SAUTERNE & MOSELLE.

Sparkling Moselle.	2 50
Sauterne, 1847, Washington Morton, Bordeaux.	2 00
Haut Sauterne, Bergeon, Bordeaux.	2 00
Barsse, Barton & Guistier.	2 00

### DOMESTIC.

Longworth's Sparkling Catawba.	2 00
" " " pints.	1 00
Buchanan's Hill Side.	1 25
Yeatman's Premium.	1 25

### MALT LIQUORS.

London Porter, pints.	75
Harvey's Sparkling Scotch Ale.	37
Youngers' Elinburg Strong Ale.	37
Allsopp's East India Pale Ale.	37
Hector Dove's Glasgow Ale.	37
Pittsburgh Porter.	25

Gettleman ordering Wine without designating the kind or price, will be furnished with Madeira at two dollars per bottle.



Philadelphia, Saturday, Jan. 31, 1891.

DIRECTOR WAGNER has a testimonial from South street merchants, which recites his "great courtesy," "kind consideration," &c. The South street merchants have good reason to be thankful for the treatment they received. Some testimonials are matters of course—this is not.

Philadelphia, Thursday, Jan. 29, 1891.

MR. DIRECTOR OF PUBLIC WORKS WAGNER does not get wiser (in highway matters at least) as he grows older. His letter refusing to give attention to a courteously worded complaint of Burnham, Williams & Co., of the Baldwin Locomotive Works, about the bad condition of a street fronting their property is indefensible and inexcusable. The Director's refusal is bottomed upon the fact that the owners of the locomotive works chose to send a complaint by the hands of Mr. T. B. Addis, the Agent of the Citizens' Municipal Association. The refusal on that ground (because Wagner like Addis is, as already said, sensible and inexcusable—and indeed, deserves sharp public censure).

The letter of Mr. Addis is entirely business-like and courteous, and, even had been faulty in this regard, the Director of Public Works has no right, legal or moral, to thrust his private and personal resentment into an official correspondence of this kind. His letter is a wanton insult to Burnham, Williams & Co., and an affront to the whole community, whose agent he is.



PHILADELPHIA, JANUARY 28, 1891.

**Wagner's Brutal Insolence**

The correspondence given in to-day's paper between Director WAGNER and Agent ADDIS and Chairman BAILY, of the Citizens' Municipal Association, is only one of many illustrations of the brutal insolence of Director WAGNER when respectfully addressed on a question relating to his duties on the courteous complaint of the largest manufacturing establishment in the city.

In no other city of the world would the persistent brutality of Director WAGNER be tolerated for a month; but his skill in flattery, the consuming egotism and inflaming the insane ambition of Mayor FITLER enables him to hold the most responsible department office in Philadelphia and to insult citizens with impunity.

In connection with this correspondence the people of Philadelphia will read with special interest the following extract from Mr. STUART's letter accepting the Republican nomination for Mayor:

Entirely without pledge or promise of any kind, character or description, I am free, and it is my intention to appoint as Directors of the various departments such men as in my opinion will not only be well qualified, but will have the confidence of the entire community.

It is understood that Director WAGNER is horribly offended at the foregoing declaration of STUART; but if STUART can only be generally believed that WAGNER is not him, STUART's majority would score up in the tens of thousands.

At the first Monday of April next Director WAGNER will perform the one act of his administration over which he will rejoice—that is his final retirement from public trust in the city of Philadelphia.

Gen. Wagoner has been shown a communication under date of 24th instant, in response to a complaint made to you by him on behalf of Messrs. Burnham, Williams & Co.

In your letter you say as follows, viz: "If Messrs. Burnham, Williams & Co. or any other citizen will make complaint to your department it will receive immediate attention, but not if it is sent through Mr. T. B. Addis." Signed, "Yours truly, Louis WAGNER, Director."

It becomes my duty to say to you that the communication of Mr. Addis was not personal to himself, but in his capacity as Agent of the Citizens' Municipal Association and under the authority of its executive committee, and was sent to you as "Director of Public Works" in this instance, as well as others, because the complaints of citizens whose appeals to your department are a mass of grievances, though oft repeated, need to be heeded.

An immediate example I quote from a letter received from a citizen in the sixth ward, complaining of the condition of Sears street. He writes and instant as follows:

"I wrote to the Highway Department calling attention to the State Street all of 1889, but my complaint was ignored. I again wrote last year, 1890. To-day one of my neighbors, No. 2132, has had to remove the cess of his wife, undoubtedly because of the insanitary condition of the street. A workman, has been engaged to rent a house in another locality, and is now idle."

I request Mr. Addis to forward you the letter in full, with a statement of the results of his investigation.

As citizens see fit to use our agency in redressing grievances, we shall be satisfied of the correctness of our complaints, continue, as heretofore, to do the same to the proper department, and do not fit to ignore such complaints as are made, the responsibility will be yours. I am, Sir, of the executive committee of the Citizens' Municipal Association.

JOEL J. BAILY, Chairman.

**WAGNER**

No Complaint Received of the Citizens' Association. The following correspondence is published for the information of the public:

Agent Addis to Director Wagner, PHILADELPHIA, January 22, 1891. Gen. LOUIS WAGNER, Director of Public Works.

DEAR SIR: Enclosed please find communication from Messrs. Burnham, Williams & Co. in reference to the crossing of the railway tracks at the intersection of Broad and Spring Garden streets (west side of Broad). Will you kindly give this matter your attention? Yours truly, T. B. M. ADDIS,

Burnham, Williams & Co. to Agent Addis, BALDWIN LOCOMOTIVE WORKS, PHILADELPHIA, January 22, 1891. Mr. T. B. M. ADDIS, Agent Citizens' Municipal Association, Thirteenth and Arch streets, Philadelphia.

DEAR SIR: We would like to call the attention of the proper authorities to the bad condition of the crossing on the west side of Broad and Spring Garden streets. The upper track of the Union Railway is low at this point, so that the crossing is flooded during every rainstorm.

The track should be raised so that the water will drain into an inlet provided on the south track, just east of this point. If you could look at the place some rainy day you would then see just how it stands.

Asking your attention to the matter, we are, very truly yours, BURNHAM, WILLIAMS & Co., Per GEO. BURNHAM, Jr.

Wagner's Insolent Reply. DEPARTMENT OF PUBLIC WORKS, PHILADELPHIA, January 24, 1891.

T. B. M. ADDIS, Esq., Agent, N. W. corner Thirteenth and Arch streets, Philadelphia. DEAR SIR: Yours of 24th instant with enclosure received. If Messrs. Burnham, Williams & Co., or any other citizen will make complaint to this department of any defect in the public service within the jurisdiction of this department, it will receive immediate attention, but not if it is sent through Mr. T. B. M. Addis. Yours truly, LOUIS WAGNER, Director.

WEDNESDAY, OCTOBER 28, 1857.

# Angier House.

Cleveland Ohio



## ROGERS & RICHARDS,

SOLE PROPRIETORS.

HERALD, PRINT.



**BILL OF FARE.**

WEDNESDAY, OCTOBER 28, 1857.

**SOUP.**

Lamb Broth.

**FISH.**

Broiled White Fish, Butter sauce.

**COLD DISHES.**

Roast Beef, Chicken, Duck, Ham, Tongue,  
Pressed Corned Beef.

**BOILED.**

Ham, Leg Mutton, Capers sauce, Tongue,  
Chicken and Pork, Parsley sauce, Corned Beef and Cabbage.

**ENTREES.**

Veal Cutlet, larded, Brown sauce, Breast Lamb, sauce Patonge,  
Pork Chop, Apple sauce, Turkey Wings, Spanish style,  
Tripe, fried in Batter, Mutton Rolls, Pork sauce,  
Duck, Olive sauce, Tenderloin Pork, larded,  
Blue Mountain Oysters, Giblet Marengo.

**ROAST.**

Sirloin Beef, Horse Radish, Sparerib Pork, Lamb, Mint sauce,  
Loin Veal, Mutton, Turkey, Chicken,  
Goose, Apple sauce, Blue Winged Teal Duck, Onion stuffing.

**VEGETABLES.**

Boiled, and Mashed Potatoes, Squash, Mashed Turnips,  
Spinach and Pork, Boiled Rice.

**RELISHES.**

Tomatoes, Assorted Pickles, Cucumbers.

**PASTRY.**

Boiled Fruit Pudding, Baked Tapioca Pudding,  
Cranberry Pie, Apple Pie, Mince Pie, Pumpkin Pie,  
Bavarian Cream, Queen's Flitters, Delicate Cake, Sponge Cake.

**DESSERT.**

Raisins, English Walnuts, Almonds, Filberts,  
Apples, Grapes.

**COFFEE.**

**HOURS FOR MEALS;**

Breakfast 7 to 9 o'clock. | Dinner 1 o'clock.  
Tea 6 " " | Supper 9 to 10 1/2 " "

**SUNDAYS.**

Breakfast, 7 1/2 to 9 1/2 | Tea, 6 to 7. | Dinner, 1 1/2 | Supper, 9 to 10 1/2

An extra charge will be made for all Meals, Lunches, Fruits, &c., sent or served in rooms.  
Guests having friends to dine with them, are respectfully requested to give notice at the office, as no extra seats are provided, unless so notified.  
A separate table is provided for nurses and children. Full price will be charged for children occupying seats at the public table.  
Permanent Boarders taking meals at other than the regular hours, will be charged extra.  
Guests ordering dishes not mentioned in the Bill of Fare will be charged extra.

**WINE LIST.**

**ANGIER HOUSE.**

**MADEIRA.**

Old South Side, 1840, - - - 2,50  
Blackburn's Old Madeira, very choice, - - - 2,00  
Monterios Old London Particular, 2,00  
Archibald Parks, rich and fruity, 2,00  
Oliviro's Reserve, L. P., dry Wine, 1,75  
Old London Particular, on draught, 1,50  
" " " pints, 1,00  
Old Blackburn, Britton & Webb imp. 2,00

**SHERRY.**

Fine Old Sherry, - - - \$2,50  
Choice Cabinet, pale, from the house of C. Cunningham & Co., London, - - - \$3,00  
Old Amontillado, pale, Offley's high est grades, very dry, - - - 3,00  
Yriate's Pale, 1836, - - - 2,00  
" Brown, - - - 2,00  
Harmony Golden, - - - 2,00  
Duff Gordon, pale, 1840, - - - 1,50  
" " " pints, 1,00  
Old Pale & Br'n Gordon, on draught, 1,50  
" " " " pints, 1,00  
Silver Leaf, - - - 1,00

**PORT.**

Choice Old Port, from the reserve stock of Cunningham & Co., Lond., 2,50  
Chamisso dry pale Port, 1834, - 2,00  
Hunt, Rouse & Co., old dry Port, black seal, imported in glass, by I. D. Richards & Sons, 2,00  
" " " pints, 1,25  
Old White Port, very rich, - 2,00  
Hunt & Cos., Oporto, - - - 2,00

**CLARET.**

St. Julien, - - - 1,50  
" superior, pts., - - - 1,25  
Cotes de Medoc, - - - 1,00  
Chateau Leoville, 1844, - - - 2,00  
Chateau La Rose, - - - 2,00  
Chateau Mouton, - - - 2,50  
St. Pierre, pts. - - - 1,50  
Haute Sauterne, (white Wine), 1,00

**HOCK**

Johanisberger choice Cabinet, - 3,00  
Rudenheimer, - - - 2,00  
Hockheimer, - - - 2,00  
Deidesheimer, - - - 1,50  
" pints, - - - 1,00  
Steinwine, in glass jugs, - 2,00  
Hiersteiner, - - - 1,50  
Marobrunner, - - - 2,50  
Geisenheim Rothenburg, - 2,50

**BURGUNDY.**

Beaune, Superieur, - - - 2,05  
Macon, - - - 2,00

**CHAMPAGNE.**

Royal Crown Creme De Bourzy, Britton & Webb, imp. - - - 2,50  
" " " pints, 1,50  
Heidsick A. Piper & Co., quarts, 2,00  
" " " pints, 1,25  
G. H. Mumm & Co., Cabinet "Verzenoy mousseux de 1846," - 2,50  
" " " pints, 1,50  
G. H. Mumm & Co., Imperial, qts., 3,00  
" " " pts., 1,50  
N. H. Schreider, Anchor Brand, 2,50  
" " " pints, 1,50  
Moet & Chandon's first quality Silery, - - - 2,00  
" " " " p'ts, 1,25  
Engine Cliquot, - - - 2,00  
" " " pints, 1,25  
Anchor Brand, superior quality, pints, - 1,25

**NATIVE WINES.**

Longworth's 1852, Sparkling Catawba, qts. - 2,00  
Do. 1852, " pts. 1,25  
Do. 1853, " qts. 2,00  
Do. do. " pts. 1,25  
Sparkling Isabella, pts. 1,00  
Ladies' Sweet Catawba, pts. 1,00  
Dry Catawba, M. Werk, qts. 1,00

**CORDIALS.**

Hulstkamp, Zoone & Moly's Fine Old Red Dutch Curacao, - 2,50  
Hulstkamp, Zoone & Moly's Fine Old Red Dutch Curacao, pints, 1,50  
Rosetti's Italian Maraschino, - 2,00  
Swiss Absynthe, - - - 2,00

**BRANDIES.**

Dark Otard, imported in 1848, pts., 1,00  
Pale " " " 1,00  
Old Q Brandy, - - - 2,50  
Duryee & Knapp, 1828, very fine, 3,50  
Old Cherry Brandy, - - - 1,00

**PORTER AND ALE.**

Byass London Porter, - - - 37  
" " " qts. 75  
Muir & Sons, - - - pints. 37  
" " " qts. 75  
Hughes' Old Stock Ale, on draft.

Each Waiter is provided with a Wine Card and Pencil.



# CLARENDON HOTEL.



E. RICKCORDS. Proprietor.

Buffalo, N. Y.

## WINES.

### MADEIRA.

Table, from wood, - - - -	\$2 00
South Side, - - - - -	2 00
Old London Particular, - -	2 00
Webster, very fine, - - - -	2 50
Leacock's Old East India, from private stock, imported by J. D. & M. Winan's, - - - -	4 00

### SHERRY.

Table, pale, from wood, - -	2 00
ordon, D. G., brown, - - - -	2 00
erte, Vintage 1825, pale and delicate, - - - - -	2 00
Old Pemartin Gold, choice, -	2 50
Amontillado, pale, dry and delicate, imported by H. Atkins & Co. - - - - -	3 00
Imperial, - - - - -	2 00

### PORT.

Table, good, - - - - -	2 00
Hunt & Co., dry and sup'r. -	- -
Old Black Seal, bottled in Oporto, by Hunt, Roop, Teage & Co. - - - - -	3 00

### CHAMPAGNE.

Premium Champ. Cremant, -	2 00
Heidsiek, Piper & Co. - - -	2 00
Mumm, - - - - -	00
Longworth's Sparkling Catawba	2 00
Golden Cluster, - - - - -	2 50
Lembray's Grape Leaf, - - -	2 00
Pints of the above, - - - -	1 25

## BILL OF FARE.

Thursday, Oct. 29, 1857.

### SOUP.

Oyster.

### FISH.

Boiled Trout, Parsley Sauce.

### ROAST.

Chicken ; Lamb ; Mutton ;  
Beef ; Pork ; Veal.

### BOILED.

Leg Mutton—English style ; Corned Beef and  
Cabbage ; Ham ; Tongue ; Chicken with Pork.

### ENTREES.

Macaroni, a la Cream.  
Breast of Lamb, broiled and stewed, Sauce.  
Tripe, stewed.  
Pork Tenderloin, breaded, Tomato Sauce.  
Pike, broiled.  
Chicken Pot Pie.

### VEGETABLES OF THE SEASON.

### RELISHES.

Beets, Horse Radish, Pickles.

### PASTRY.

Cabinet Pudding. Lady Finger. Charlotte Russe.  
Custard, Pumpkin, and Apple Pies.

### DESSERT.

Apples, Almonds, Raisins, Fiberts, Water  
Grapes, Lemon Ice Cream.

## WINES.

### HOCK.

Hockheimer, - - - - -	\$2 00
Rudesheimer, - - - - -	2 00
Marcobunnel, - - - - -	2 50
Johannesberger, - - - - -	3 00
Sauterne, - - - - -	2 00
Niersteiner, - - - - -	2 00
Diedesheimer, - - - - -	2 00
Longworth's Still Catawba, -	2 00
Sparkling Moselle, - - - - -	2 50
Stein Wine, - - - - -	2 00

### CLARETS.

St. Julien, Bordeaux, - - -	- 1 00
St. Estephe, - - - - -	1 50
Chateau La Rose, - - - - -	1 50
Chateau La Rose, pints, - -	1 00
Chateau Margaux, old and fine, - - - - -	3 00

### SAUTERNE.

Sauterne, good, - - - - -	2 00
Hout Sauterne, from Barton & Guestiers, Bordeaux, -	2 50

### BRANDIES, &c.

Pinet, pale, - - - - -	2 00
Old Q. - - - - -	2 50
Hennessey's Old London Dock, 1828, - - - - -	2 50
Old Jamaica Rum, from London, - - - - -	2 00
Pints and half pints of the above.	

### ALES, PORTER, &c.

Canada Ale, - - - - -	25
Scotch Ale, pints, - - - - -	38
London Porter, b. Stout, qts. -	75
London Porter, b. Stout, pts. -	38

BREAKFAST, 7 TO 10. DINNER, AT 11-2. TEA AT 6.

Sundays, Breakfast, 7 1-2 to 10. Dinner, at 1 1-2. Tea, at 6.

GENTLEMEN INVITING GUESTS TO THE TABLE,

Will please mention the same at the office before taking seats.

Meals, Lunches, &c., sent to Rooms will be charged Extra.

G. Reese, Printer, 5 West Seneca Street, Buffalo.

Milwaukee Wis



# NEWHALL HOUSE.

KEAN & RICE - - - Proprietors.

TABLE D' HOTEL.  
WEDNESDAY, NOVEMBER 4, 1857.

## WINE LIST.

- SPARKLING WINES.**
- Schroeder, J. D. & M. Williams, ..... \$2 00
  - Do Pints, ..... 1 25
  - Heidsieck, Piper & Co., Renauld & Francois, ..... 2 00
  - Do Pints, ..... 1 25
  - Chs. Heidsieck, Bayaud & Co., ..... 2 00
  - Do Pints, ..... 1 25
  - Heidsieck & Co ..... 2 00
  - Cliquot, ..... 2 00
  - Mumm's Verzenay, J. G. & J. Boker, ..... 2 00
  - Do Pints, ..... 1 25
  - Do Cabinet do, ..... 2 50
  - Do Imperial do, ..... 3 00
  - Sparkling Hock, ..... 2 50
  - Do Mozelle Muscatel, ..... 2 50
  - Werk's Sparkling Catawba, ..... 2 00
  - Longworth's do do ..... 2 00
  - Do Pints, ..... 1 00

- SHERRY,**  
*From the House of J. D. & M. Williams.*
- Yriarte Pale, Vintage '25, ..... 2 00
  - Padre, pale, very rich, ..... 2 00
  - Topaz simple, dry and light, ..... 2 00
  - Amontillado, very delicate and fine, ..... 2 00
  - Cabinet, dry and simple, ..... 2 50
  - Imperial very rich, ..... 2 50
  - Gift, Old and rich, ..... 3 00
  - Henry Clay, private stock 30 year-old, purchased by Mr. Kean at the Ashland Sale ..... 4 00

- MADEIRA,**  
*From the House of J. D. & M. Williams.*
- Don Pedro, very superior, ..... 2 00
  - Como de Lobos, (The bed of the Wolf,) Monteiros old, ..... 2 50
  - Leacock, O. L. particular, ..... 2 50
  - Blackburn, O. L. particular, very old, ..... 2 50
  - Victoria, simple and very old, ..... 2 50

## SOUP.

Chickens, with Rice. Beef Broth.

## FISH.

Baked Trout—Claret Wine Sauce.

## BOILED.

Corned Beef, with Vegetables.  
Leg of Mutton, German Sauce.  
Chickens, with Celery Sauce.  
Beef Tongue, Flemish Sauce.  
Fowl, with Parsley Sauce.  
Baked Ham, Sherry Wine Sauce.

## ROAST.

Sirloins of Beef.  
Turkey, Cranberry Sauce.  
Duck, Giblet Sauce.  
Chickens, Kidney Sauce.  
Mutton, Madeira Sauce.  
Pork, Apple Sauce.

## COLD DISHES.

Tenderloins of Pork. Breast of Turkey.  
Cincinnati Ham. Smoked Tongue.  
Sliced Corned Beef. Spring Lamb.

## GAME.

Teal Duck, Port Wine Sauce.

## RELISHES.

French Mustard. Worcestershire Sauce  
Beets. Pickles.  
John Bull Sauce. Harvey Sauce.  
Celery. Cranberry Sauce.

## Red Cabbage.

## ENTREES.

Fricassee of Young Chickens, a la Chevaliere.  
Breaded & Broiled Tenderloins of Beef a la Marchal.  
Young Duck Brazed, Garnished a la Toulouse.  
Spring Lamb Pot Pie, a l'Americaine.  
Mutton Cutlets. Broiled with Potatoes, a la Lyonnaise.  
Escaloped Fillets of Venison, with Madeira Wine.  
Baked Vol au Vent, Garnished with Stewed Veal  
Beef Kidney Sautee, with Champagne Wine Sauce.  
Small Perch Broiled, a la Maitre D'Hotel.  
Baked Macaroni, with Gruyere Cheese, French Style.  
Currie of Chickens' Giblets, and Form of Rice.  
Qu'en Fritters, Garnished, with Cream Sauce.

## VEGETABLES.

Mashed Potatoes. Rice. Squash.  
Onions with Cream. Mashed Turnip. Cabbage.  
Boiled Potatoes. Baked Potatoes. Fried & Stewed  
Steamed Sweet Potatoes. Parsnips.

## PASTRY.

Green Apple Pies. Pumpkin Pies.  
Almond Kisses. Relegesses.  
Lemon Jelly Tarts. Italian Cream.  
Cream Pudding, Wine Sauce.

## DESSERT.

Apples. Raisins. Almonds.  
Pears. Madeira Nuts.

## COFFEE.

Breakfast, 6 1-2 to 10 1-2 o'clock. Tea, - - - 6 to 8 o'clock  
Dinner, - - - 1 to 3 o'clock. Supper, - - - 9 to 11 o'clock  
Sunday Breakfast, 8 to 11 o'clock. Sunday Dinner, 1 1-2 to 3 o'clock  
MEALS WILL BE PROMPT AND NO GONG SOUNDED.

Gentlemen having extra Meals will please report to same at the Office. Meals sent to Rooms charged extra.

## WINE LIST.

- PORT.**
- Black Seal, excellent, ... 2 00
  - Victoria, very high London standard, ..... 2 50
  - Regina, very high, dry and pale, ..... 2 50
  - White, very superior, ... 2 00

## CLARET.

- St. Julien, ..... 1 25
- Do pints, ..... 75
- Chateau la Rose, ..... 1 50
- Pontent Canet, ..... 2 00
- Chateau Leoville, ..... 2 00
- Do do pints, .. 1 00
- Paul Maury ..... 1 00

## HOCK.

- Stein Wein, in Glass Jugs, ..... 2 50
- Hockheimer, ..... 2 00
- Stemburg, ..... 2 50
- Moselle, ..... 1 00
- Sparkling Moselle Muscatel, ..... 2 50

## SAUTERNE.

- Sauterne fine, ..... 1 00
- Haut sauterne, ..... 1 50
- Longworth's Still Catawba, ..... 1 00

## LIQUERES.

- Ginger Brandy, ..... 1 50
- Blackberry Brandy, .... 1 50
- Cherry Brandy, ..... 1 50
- Absynthe, ..... 2 00
- Curacao, ..... 2 00
- Annisette, ..... 2 00
- Maraschiano, .....

## BRANDIES.

- V. Barsalon.*
- Otard, Dupuy & Co., pale, ..... 2 00
  - Do do dark, ..... 2 00
  - De do V. O. P. ..... 3 00
  - Do do S. O. P. ..... 3 50
  - Catawba Brandy, 8 years old, very fine, ..... 2 00
  - Old Bourbon Whiskey, ... 1 50

## PORTER AND ALE.

- Barclay's Lon. Porter, ... 37 1/2
- Allsopp's E. India Ale, .. 37 1/2
- Younger's Aloa Ale, ... 3 1/2
- Muir's sparkling Ale, ... 3 1/2



# HYATT HOUSE.

Janesville, Nov. 5, 1857. *Wisconsin*

## DINNER BILL OF FARE.

### WINE LIST.

Maderia, - \$2.50.  
Sherry, - 2.50.  
Port, - 3.00

### LIQUORS.

Brandies.

### Mail Arrangements.

#### Departures.

For Chicago at 8,00 A. M. daily  
" Mil. " 7,00 A. M. "  
" Madison " 6,30 P. M. "  
" Milton " 7,00 A. M. "  
" Monroe " 12 noon tri-w  
" Johnst'n " 8,00 P. M. "  
" Union " 7,30 A. M. "  
" Dubuque " 8,00 A. M. "

#### Arrivals.

From Chicago at 3,00 P. M. daily  
" Mil. " 4,00 P. M. "  
" Madison " 2,00 P. M. "  
" Milton " 4,00 P. M. "  
" Monroe " 1,00 P. M. tri-w  
" Johnst'n " 7,00 P. M. "  
" Union " 6,00 P. M. "  
" Eubaque " 5,30 P. M. "  
Post Office hours during  
the week from 7½ A. M. to 8 P.  
M. On the Sabbath from 1 to 2  
P. M. D. C. BROWN, P. M.

### SOUP.

Macaroni.

### FISH.

### BOILED DISHES.

Corn Beef & Cabbage,  
Tongue.  
Leg Mutton, Caper Sauce.

### ENTREES.

Stewed Veal, Bordered with Rice,  
Stewed Calf's Heart, with Olives,  
Macaroni a la green.

### ROAST.

Loin Beef, Pork.  
Loin Mutton, Turkey, Giblet Sauce, Loin Lamb.

### VEGETABLES.

Boiled and Baked Potatoes, Squash, Onions,  
New Beets,  
Turnips,  
Mashed Potatoes, Hot Slaw.

### RELISHES.

Pickles, Beets,  
Kole Slaw.

### PASTRY.

Green Apple Pie, Mince Pie,  
Printers Pudding.

### DESSERT.

Apples, Nuts.

### WINE LIST.

Claret, - \$1.00  
Hockimar, - 2.00  
Champagne, - 3.00

### LIQUORS.

Scotch Ale and Porter.

### C, St. P. & F. du L. R. R.

#### Trains Leave Janesville.

For Chicago, at 8,40 P. M.,  
" " 6,10 P. M.,  
" " 12,15 A. M.

#### Trains Arrive at Janes.

From Chicago, at 2,30 P. M.  
" " 11,45 P. M.  
" " 2,40 A. M.

### Milwaukee & Mississippi R. R.

#### Trains Leave Janesville.

Going East at 7,30 A. M.  
" " 1,18 P. M.  
Going West at 2,30 P. M.  
" " 7,30 P. M.  
" " 12,00 Night.

#### Trains Arrive at Janes.

From Milwaukee at 2,15 P. M.  
" " 8,30 P. M.  
From Madison at 8,30 A. M.  
" " 12,00 Night.

Guests ordering dishes not on the Bill of Fare, or Meals and Lunches sent to Rooms will be charged extra.

Freeport Illinois

# BREWSTER HOUSE

LYON & BAKER, Proprietors

## BILL OF FARE.

*Friday Nov 10*

### SOUP.

*Palatoc*

### FISH.

*Truckee*

### BAKED.

### BOILED.

Leg of Mutton, Caper Sauce,      Corned Beef, with Cabbage, Tongue.

### ROAST.

Sirloin of Beef,      Lamb,      Turkey,  
Mutton,      Ducks,      Chicken,      Pork.

### SIDE DISHES.

*Rice Cake Simon flavor*  
*Apples with Rice*  
*Beef hash with fine herbs*

### RELISHES.

Pickled Beets,      Worcestershire Sauce,      Boston Pickles,

### VEGETABLES.

Mashed Potatoes,      Turnips,      Cabbage,  
Boiled Onions,      Boiled Potatoes,      Rice.

### PASTRY.

Apple Pie,      Custard Pie,      Cranberry Pie,      Pumpkin Pie.

*Corn Starch & Bread Pudding*

### DESSERT.

English Walnuts,      Raisins,      Filberts,      Apples,  
Pecan Nuts,      Almonds.

### HOURS FOR MEALS.

Breakfast from 6 to 9.      Dinner at 1.      Tea at 6 1/2.

N. B. All Lunches, Fruits, &c., sent to Rooms will be charged extra.

Each Waiter is supplied with Wine Cards and Pencil.

Printed at the Freeport Daily Journal Office.





**LOUISVILLE HOTEL.**  
**KEAN, STEDMAN & CO., - - - Proprietors.**

**TABLE D'HOTE.**

**HOURS FOR MEALS.**

Railroad Breakfast, - - 5 o'clock. | Dinner, - 1 to 3 o'clock.  
 Regular Breakfast, 6 to 10 o'clock. | Tea, - - - 6 1-2 to 8 o'clock.  
 Supper, - - - 9 to 12 o'clock.

**MEALS WILL BE PROMPT, AND NO GONG SOUNDED.**

**WINE LIST.**

*Each Waiter is provided with Card and Pencil.*

**MADEIRA.**

London Dock, ..... \$1 00  
 " " Pints, ..... 50  
 Webster, ..... 1 50  
 Grace, ..... 1 50  
 " Pints, ..... 75  
 How'd, March & Co.  
 Victoria, very fine, 2 00  
 Maravilla 1828, ..... 2 00  
 Lacock, 20 years old, 4 00  
 Henry Clay's private  
 stock, 25 years old, 3 00

**SHERRY.**

Gordon Brown, Im-  
 p'ted by J. K. Fish  
 er, 1848, ..... \$2 00  
 Amontilado, Pale, ... 1 50  
 " " Pints, ..... 75  
 Duff Gordon & Co.,  
 Pale, ..... 2 00  
 Yriarte, rich and deli-  
 cate, 1825, ..... 2 00  
 Yriarte, Amontilado,  
 full flavored, ..... 2 00  
 Gordon, full flav red,  
 brown, ..... 2 00  
 Henry Clay's private  
 stock, 25 years old, 3 00

**CHAMPAGNE.**

Imperial, ..... \$3 00  
 Cabinet, (J. G. & J.  
 Boker, ..... \$2 50  
 I. X L., ..... 2 50  
 Cab't, Lelegard & Co. 2 00  
 Tresorde Bowzy, 2 00  
 Nonp. (P. A. Mumm, 2 00  
 Mumm's Verzenay,  
 (J. G. & J. Boker, 2 00  
 Heidsick, (Renauld  
 & Francois), ..... 2 00  
 Heidsick & Co., ..... 2 00  
 chreider, (J. & M.  
 Williams, ..... 2 00  
 Pints of the above 1 25  
 Longworth's Spark-  
 ling Catawba, .... 2 00  
 Dry Catawba, .... 1 00

WEDNESDAY, NOVEMBER 18, 1857.

**SOUP.**

Macaroni. Veal Broth, with Barley.

**FISH.**

Broiled Lake White Fish, Butter sauce.

**BOILED.**

Ham' Corned Beef.  
 Tongue.  
 Lamb, with Celery sauce.  
 Chicken with Rice.  
 Pickled Pork, with Turnips.  
 Beef, Claret sauce.

**ROAST.**

Beef  
 Chicken.  
 Shoat, with Apple sauce.  
 Veal, Braised, with Carrots.  
 Lamb, with Jelly.  
 Ham, with Champagne sauce.

**COLD DISHES.**

Roast Lamb. Tongue.  
**RELISHES.**  
 French Mustard. Horse Radish. Cheese  
 Worcestershire sauce. Currant Jelly.  
 Pickled Onions. Olives. Pickles.  
 Beets Cold Slaughter

**ENTREES.**

Chicken Pot Pie.  
 Cuives Head, Brain sauce.  
 Lamb Chops, breaded and broiled, Parsley sauce.  
 Beef Kidney, au Gratin.  
 Pork Cutlets, breaded and broiled, sauce Robert.  
 Larded Fresh Tongue, with Puree of Celery.  
 Fillet of Veal, glazed, Zingara sauce.  
 Pig Feet, breaded, sauce a la Diable.  
 Polanaise of Mutton, with Poached Eggs.  
 Corned Beef Hash, a l'Americaine.  
 Delpette of Beef, a la Sardiniere.  
 Blanquette of Veal, with Carrots, on Potato Forms

**VEGETABLES.**

Rice Sweet Potatoes  
 Boiled Potatoes. Parsnips..  
 Baked Potatoes. Mashed Potatoes.  
 Stewed Carrots. Turnips.  
 Hominy. Stewed Saslify,

**PASTRY.**

Apple Pies. Pumpkin Pies.  
 Pound Padding, Peach Brandy sauce.  
 Blackberry Puffs. Lady Fingers.

**DESSERT.**

Apples. Cream Nuts.  
 Filberts. Chestnuts. English Walnuts.

**COFFEE.**

**WINE LIST.**

*Each Waiter is provided with Card and Pencil.*

**BURGUNDY.**

Volney, ..... \$2 00  
 Chamberlen, ..... 2 50

**CLARET.**

Table Claret, ..... \$0 50  
 St. Esthephe, ..... 1 00  
 St. Julien, superior, 1 25  
 Chateau Leoville, .. 1 25  
 Chateau Larose, .... 1 25  
 " " Pints, 0 75

**PORT.**

London Dock, .... \$1 00  
 J. D. & M. Williams,  
 fine, ..... 1 50  
 J. D. & M. Williams,  
 old and very fine, 2 00  
 Prescott, ..... 2 00

**HOCK.**

Hock, Cabinet, ..... \$2 00  
 Graffenberger, ..... 2 00  
 Sparkling Hock, ... 2 50  
 Steinwein, in flat bot-  
 tles, ..... 2 50  
 Steinwein, very fine,  
 in jug bottles, ... 2 50  
 Villanze, (Red Wine) 1 25  
 Grunzenger, (white  
 Hungarian Wine) 1 50

**SAUTERNE.**

Haut Sauterne, very  
 fine, ..... 1 00

**PORTER AND ALE.**

Guinness XXX Dub-  
 lin Stout, Pints, ... \$0 37  
 Barclay's L'don Por-  
 ter, Pints, ..... 0 25  
 Muir's Sparkling Ale,  
 Pints, ..... 0 35  
 Allsop's India, ..... 0 35  
 Scotch Ale, ..... 0 35  
 Superior Old Brandy for  
 Medicinal purposes, \$3 per  
 bottle.

Gentlemen having extra meals, will please report the same at the Office.  
 Children occupying seats at first table, will be charged full price.  
 Meals sent to rooms charged extra.



THE  
NEW WILLARD  
WASHINGTON



Bluepoints 40  
Crab Flake Cocktail 1.00  
Little Necks 35  
Fried Oysters 60

Seatags 45  
Lobster Cocktail 1.00  
Cherrystones 40  
Oysters Stewed in Milk 60; in Cream 80  
Cocktail Sauce 10

Lynnhavens 45  
Shrimp Cocktail 1.00  
Clam Fritters 60  
Steamed Oysters 60

### RELISHES

Chow Chow 25    Lyon Sausage 50    Dill Pickles 25    Pin Money Gherkins 30    Celery 50  
Spring Onions 25    Pickles (Mixed) 30    Olives 30    Ripe Olives 40    Olives, Stuffed 45  
Stuffed Celery 60    Canape of Caviar 85    Chutney 30    Fresh Beluga Caviar 2.50  
Caviar 1.75    Oscar's Sauce 10    Sardines 60    Cervelat 50    Salted Almonds 40  
Hors d'Oeuvres, New Willard 1.00    Stuffed Mangoes 25    Canape, New Willard 1.00

### SOUPS

Petite Marmite 50    Consomme 40    Chicken Broth 40    Tomato Puree 40  
Strained Okra 40    Julienne 40    Chicken Okra 40    Chicken Broth, Bellevue 50  
Vermicelli 40    Clam Broth 40    Beef Juice (Cup) 1.00  
Onion au Gratin 50    Clear Green Turtle 65    Puree of Split Peas 40

### FISH

Fried Scallops, Sauce Tartare 1.25    Filet of Sole 90    Potomac Bass, Meuniere 90  
Lobster Cutlet 90    Striped Bass 90    Fresh Shrimp, Newburg 1.50  
Lobster, Bouchee 1.00    Lobster, Stuffed 1.00    Lobster, Broiled 3.00  
Lobster a la Newburg 1.75    Lobster a l'Americaine 1.75    Crab Flake a la Dewey 1.50  
Stuffed Deviled Crab 1.00    Crab Flake au Gratin 1.50    Crab Flake en Coquille 1.00

### SPECIAL DISHES TO ORDER

Sweetbread, Eugenie 2.00    Diamond Back Terrapin 2.25    Squab Chicken, Maryland (1/2) 1.50  
Sweetbread, Broiled, with Virginia Ham 1.50    Sweetbread, Financiere or Perigourdine 1.50  
Minced Chicken a la King 1.50    Supreme of Chicken, Virginia Ham and Fresh Mushrooms 2.50  
Poussin en Cocotte, Bourgeoise 2.50    Capon Cutlet or Croquette 80  
Breast of Guinea Chicken, Veronique 2.00    Supreme of Long Island Duckling, Bigarade 2.50  
Welsh Rarebit 60    Golden Buck 70    Yorkshire Buck 70  
Long Island Rarebit 70    Scotch Woodcock 70

### STEAKS AND CHOPS

Small Steak 1.75    Sirloin Steak 3.50    Extra Sirloin 5.25    Steak Minute 1.50  
English Mutton Chop 1.10    Lamb Chop 70    Mutton Chop 90  
Tenderloin Steak 1.85    Filet Mignon 1.50    Spring Lamb Steak 1.50

### POULTRY

Broiled Spring Chicken (1/2) 1.50    Roast Chicken (1/2) 1.75    Broiled Squab Chicken (1/2) 1.00  
Royal Squab, Broiled 2.00    Boned Royal Squab 2.00    Half Broiled Guinea Chicken 1.75

### COLD

Crab Flake, Ravigotte 1.00    Lobster (1/2) 1.50    Salmon, Mayonnaise 90  
Roast Beef 1.00    Roast Lamb 1.25    Ham 90    Virginia Ham 1.25    Tongue 90  
Roast Chicken (1/2) 1.75    Sliced Chicken 1.50    Assorted Cold Cuts 1.25, with Chicken 1.50

### SANDWICHES

Roast Beef 75    Club 75    Chicken 60    Ham 40    Virginia Ham 60  
Tongue 40    Chicken Salad 60    Pate de Foie Gras 75    Caviar 85

A CHARGE OF 5c IS ADDED TO ABOVE PRICES UP TO 50c, AND 10c ON ITEMS OVER 50c  
FOR SERVICE IN ROOMS

BREAD AND BUTTER 15 CENTS



*THE NEW WILLARD,*  
*WASHINGTON.*

CAPITOL HOTEL COMPANY  
FRANK S. HIGHT, MANAGING DIRECTOR

March the twentieth,  
1 9 2 3.

Mr. J. O. Conway Hutchins,  
Hotel Ambassador,  
Chicago, Illinois.

My dear Mr. Hutchins :

I have before me yours of the seventeenth instant,  
and take pleasure in sending you herewith, a set of our Menus to  
add to your collection.

Very truly yours,

*Frank S. Hight.*

Managing Director.

FSH/MHL  
Enc.

*P.S. Present what?, the hotel or set of menus?*

*Kind regards.*

*F.S.H.*

## VEGETABLES

New Asparagus Hollandaise 1.50	Boiled White Onions 40	Beets 40
Tomato, Stuffed 50	Tomatoes, Stewed 40	Egg Plant 40
Carrots in Cream 40	New Spinach 45	Boiled Rice 35
Spaghetti, Italienne 75	Brussels Sprouts 60	New String Beans 65
New Peas 90	New Lima Beans 75	Fried Parsnips 40
POTATOES—Boiled 25	Hashed in Cream 35	Fresh Artichoke 60
Bermuda 35	Julienne 30	Souffle 65
Hollandaise, Sarah, Parisienne, Rissolle or Gaufrette 40	Au Gratin 40	Mashed 25
		Sweet Potatoes 40; Candied 50

## SALADS

Alberta 60	Cucumber and Tomato 50	Cold Slaw 35
Fruit 75	Chiffonade 65	Cucumber 50
Tomato 40	Fresh Vegetable 75	Waldorf 70
Chicory 40	Combination 65	Orange and Grapefruit 70
Alma 60	Heart of Palm 90	Escarole 40
Watercress 40	Asparagus Tip 60	Romaine 50
Chicken 1.50	French Endive 60	Alligator Pear 1.25
	Crab Flake 1.50	Celery 40
		New Willard 70
		Fresh Shrimp 1.50

## PASTRY AND DESSERTS

Mince Pie 30	Sponge Cake 30	Cup Custard 30
French Pastry 20	Pineapple, Lemon or Orange Ice 40	Pistache, Vanilla, Chocolate or Coffee Ice Cream 40
Strawberry, Coffee, Vanilla or Chocolate Parfait 50	Fresh Strawberry Ice Cream 50	Neapolitan Ice Cream 50
	Biscuit Tortoni 50	Tutti Frutti 50
	Whole Mince Pie (in box to take home) 1.15	

## PRESERVES

Spiced Peaches 40	Preserved Strawberries, Raspberries, Quinces, Ginger or Figs 40	
Bar le Duc 35	Peaches, Pears, Apricots or Cherries in Syrup 30	

## FRUITS

Hot House Grapes, Supreme 1.00	Hot House Grapes, Cluster 2.00	Malaga Grapes 50
Supreme of Grapefruit 75	Tangelo 30	Alligator Pear (1/2) 1.25
Florida or California Orange 30	Fruit Supreme 75	Grapefruit (1/2) 50
Tangerines 30	Pear 30	Florida Strawberries 80
Apple 25	Bananas 30	Sliced Pineapple 40
Stewed Fresh Rhubarb 35	Stewed Fresh Pears 40	Baked Apple 40

## CHEESE

Swiss 40	Roquefort 60	Leiderkranz 40
English Blue Stilton 60	American or Cream 35	Camembert 50
		Swiss Gruyere 50
		Port-du-Salut 50

## COFFEE, TEA, ETC.

"Three Mountain" Costa Rica Coffee, Per Cup 15	
Coffee, per Cup 15, Hot Milk 5c extra, Cream extra 10c	
Cocoa or Chocolate with Whipped Cream 30	Coffee, Turkish 35
Jersey Milk, Half Pint Bottle 10	Coffee, Demi Tasse 15
English Breakfast, Oolong or Ceylon Tea, Per Pot 25	Kaffee Hag 20
Horlick's Malted Milk 25	Buttermilk, Pint 15
	Extra Heavy Cream 20

THE NEW WILLARD BLEND COFFEE, PER POUND 60

LOUIS SHERRY AND TIFFIN CANDIES ON SALE IN THE COFFEE SHOP

THE WALDORF-ASTORIA, NEW YORK, AND THE BELLEVUE-STRATFORD, PHILADELPHIA  
UNDER SAME MANAGEMENT

# COMMERCIAL HOTEL!



D. COCKRELL, - - - PROPRIETOR.

## Dinner Bill of Fare.

GENTLEMEN

Not permitted at the Ladies' Table, unless accompanied by Ladies, and if this rule be violated, they will be charged extra.

ALL DISHES ORDERED

Not on the Bill,

WILL BE CHARGED EXTRA.

POSITIVELY NO BREAKFAST

AFTER NINE O'CLOCK.

MEMPHIS EAGLE & ENQUIRER PRINT.

# COMMERCIAL HOTEL.

Memphis, November 29th, 1857.

## TIME OF MEALS.

BREAKFAST, - - - 8 TO 9 O'CLOCK. | DINNER, - - - 1 TO 3 O'CLOCK.  
 " For Children, - 8 1-2 " | TEA, - - - 5 1-2 TO 7 1-2 "

### SOUP.

Maccaroni, Vegetable.

### FISH.

Baked Red Fish, Parsley sauce, Sheep Head, fine herb sauce.

### GAME.

Leg of Venison, Apple sauce, Wild Duck, plain sauce, Coon with Sweet Potatoes.

### ROAST.

Sirloin of Louisville Beef, Four Quarter of Mutton barbecued,  
 Ox Heart, Saddle of Mutton,  
 Chicken, Turkey, Ox Tongue.  
 Lamb, Roast Pig, Barbecued Pigs.

### BOILED.

Chicken, Egg sauce, Leg of Mutton, caper sauce,  
 Boiled Ham, Tongue, Corn Beef; Healt.

### VEGETABLES.

Boiled Onions, Irish Potatoes mashed,  
 Baked Sweet Potatoes, Lady Peas, Parsnip  
 Cabbage, Turnips.  
 Spiced Sweet Potatoes, Irish Potatoes Browned.

### COLD DISHES.

Cold Ham, Briscote of Beef, Cold Tongue, Dallante of Turkey.

### RELISHES.

Tomato Catsup, Worcestershire sauce, Walnut Catsup, Cucumber Pickle,  
 Walnut Pickle, Pepper sauce, Pickle Beets, Mushroom Sauce,  
 Pickled Olives, Raw Onions.

### ENTREES.

Calf Head, Port wine sauce, Green Tongue, sauce pecan, Ox Feet, Pickle sauce,  
 G'lets, form of potatoes, Smothered Chicken, Pigs Feet, olive sauce.

### PASTRY.

Pumpkin Pie, America style, Apple cream Tartis, Citron Custard,  
 Rice Plum Pudding, Coconut Custrd, Peff paste with oranges.  
 Green Currant Pie, Sweet Potatoe Pie, Preserve Apple Pu.  
 Steam Pound Pudding, Vanilla sauce.

### DESSERT.

Pine Apple with nutmeg and wine, Orange Jelly, Snow ball with sylabusi  
 Sponge Jelly Cake, whipt cream, Vanilla Jelly, Cup Cake, with oranges,  
 Coconut Maccaroons.

### FRUITS.

Almonds, Raisins, Apples.

# COMMERCIAL HOTEL.



## LIST OF WINES.

### CHAMPAGNE.

M. & C., vinyard Imperial, quarts, \$3 00 | " pints, \$1 50  
 Mumms Cabinet, quarts, 3 00 | Eugene Cliquot, quarts, 3 00  
 Sparkling Chateau, 3 00 | " pints, 1 50  
 " Hock, 3 00 | Tremont, 2 50  
 Oil de Peitrix, 3 00 | Associes Verrenay, quarts, 2 50  
 Wock's Superior Sparkling Catawba, 2 50 | " pints, 1 50  
 Piper's Heidsick, quarts, 2 50 | A Ay Fleur de Sille, quarts, 2 50  
 " pints, 1 50 | " pints, 1 50  
 Excelsior, quarts, 2 50 | Fleur de Sillery, quarts \$2 50, pints, 1 50

### CLARET.

Chateau Douzac, Lyoch Labarde, qts., \$2 00 | Mestrezat Pe e Felix & Co., 1 50  
 " " pints, 1 00 | Hunt Le'on P & G., 1 00  
 " Magaux, 1 50 | Gran Lavie, 1 50  
 Medon St. Emilion, 1 50 | Chat Renzao, 1 50  
 Chateau Ladite, 1 50 | Lafe Lavoude, 1 50  
 St. Julien, Sur Sum, 1 50 | Mo ad D., 1 50  
 " " 1 00 | St. Perre, El St. on, \$1., 2 00  
 St. Estephe, 1 00 | Branne Hortoo, \$3., 2 00

### SHERRY.

Duff, Gordon & Co., \$2 00 | Montillado Sherry, 2 00  
 M's Golden Sherry, (very superior), 2 00

### MADEIRA.

Old Reserve Madeira, veiv superior, \$2 00 | South Side Madeira, 2 00  
 Old Convent, 2 00

### PORT WINE.

London Dock Port, \$2 00 | Choice Old " 2 00  
 Old Feave, " 2 00

### BRANDY.

Old Cognac Brandy, \$2 50 | Grand Vin. Royal Heidsick, 2 50  
 Otard, Dupuy & Co., 2 50 | King & Co., a Reimse Extra Wine, 3 00  
 Leger Freres, 2 50 | White Wine, Old Hock, 2 00

### HOCK WINE.

Assmen-hauser, \$2 00 | Best Pittsburg Pale Ale.

# HARNEY HOUSE,

BATON ROUGE, LA.

Sunday Dec 6 1857

## WINE LIST.

### CLARET.

Medoc.....	50
St. Julian (1848).....	\$ 1 00
"    (1848) pts.....	50
Pape Clement (1846)....	1 50
"    (1846) pts.....	75
Chateau Leoville, Mor-	
ton.....	1 00
Montrose Grand Vin	
Nartique and Bi-	
jurdan.....	2 50
Grand Vin Chateau La-	
fitte. Cruse & Fils	
Freres.....	3 50

### WHITE WINES.

Table Wine.....	50
Haut Sauterne.....	\$ 1 00
Haut Preigrac.....	1 50
Morton's High Flavored	1 50
Chateau Yquen.....	2 50

### CHAMPAGNE.

Piper's Heidsiek.....	\$ 2 50
"    pints.....	1 25
Grape Leaf.....	2 50
"    pints.....	1 20
Sparkling Catawba....	2 50
Mumm & Co's No Plus	
Ultra Cabinet.....	3 00
"    "    pts.....	1 50
Bellecart Salmon's Cab-	
inet.....	3 00

### BURGUNDY.

Romanee.....	\$ 3 00
Chambertin.....	3 00

### HOCK.

Heckheimer, 1831.....	\$ 2 50
Still Catawba.....	\$ 1 50

### PORT.

London Dock.....	\$ 2 00
Victoria.....	2 50

### SHERRY.

Williams' Pale.....	\$ 1 50
Harmony.....	2 00
Trpuz.....	2 50
Cabinet.....	3 00

### MADEIRA.

Williams'.....	\$ 1 50
Blackburn.....	2 50
Choice O. L. P. from Ho-	
ward, March & Co.,	
Imported expressly	
for the Harney	
House.....	3 00

### BRANDY.

Choice Old Brandy.....	\$ 2 50
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### MALT LIQUORS

Scotch Ale.....	50c.
"    pints.....	30c.
London Porter.....	50c.
"    pints.....	30c.
Philadelphia Ale and Por-	
ter.....	30c.

NOTE.—Any dish ordered that is not on the Bill of Fare, will be charged extra. Also, Corkage on wines.

### Hours for Meals.

BREAKFAST.....	7 to 10
DINNER.....	2 to 3
TEA & SUPPER.....	6 to 9

## BILL OF FARE.

### Soup.

Vegetable

### Fish.

Barbecued Red Fish Riquante Sauce

### Boiled.

Corned Beef and Cabbage; Leg Mutton Caper Sauce; Smoked Beef Tongue; Sugar Cured Ham.

### Entrees.

Beef a la mode  
Stuffed Shoulder Mutton  
Rafont of Venison

### Vegetables.

Irish Potatoes = Sweet Potatoes  
Cabbage = Turnips  
Beets = Cold Slough

### Roast.

Beef; Turkey; Mutton; Pork;

### Pastry and Dessert.

Custard Puddings  
Green Apple Pies  
Cocoa Nut Pies  
Lemon Pies  
Coffee

WM. J. RHODUS, : : : : Proprietor.

Printed at the "Gazette and Comet" Book and Job Office.

# CITY HOTEL.

R. S. MORSE, Proprietor.



## TABLE D'HOTE.

GENTLEMEN'S ORDINARY.

New Orleans, Tuesday, December 8, 1857.

### SOUP.

Pea | Vermicelli

### FISH.

Redfish Stewed, Normandy Style

### BOILED.

Fulton Market Beef, | Leg of Mutton Caper Sauce,  
 Corned Beef and Cabbage, | Chicken and Pork,

Round of Beef Garnished with Macaroni  
 Squirrels Cooked, Huntsman's Style  
 Oysters Baked in the Shell  
 Roast Ham, Champagne Sauce

### COLD DISHES.

Fulton Market Corned Beef, | Cold Pressed Corned Beef  
 Roast Beef, | Saddle of Mutton,  
 Duffield Ham, | Beef Tongue,

### ENTREES.

Ox Tail Braizé, à la Hochepot  
 Pork Chops, Sauce Robert  
 Rice and Tomatoes, Valencienne Style  
 Filets of Venison, Citron Sauce  
 Emincé of Tenderloin Beef, à la Creole  
 Macaroni à l'Italienne  
 Apples Fritters Glacé, à la Royale

### VEGETABLES.

Potatoes Boiled, Baked, Fried, and Mashed,  
 New Potatoes, | Beets, | Cylings, | Rice, Carrots,  
 Sweet Potatoes, | Spinage, |

### ROAST.

Beef, | Veal, | Pork, | Chicken,  
 Mutton, | Turkey, |

### SECOND COURSE.

Broiled Black Ducks

### PASTRY.

Sago Pudding | Butter Cakes  
 Apple Pies | Biscuits Perlées  
 Pethevier Pies | Blanc Mange

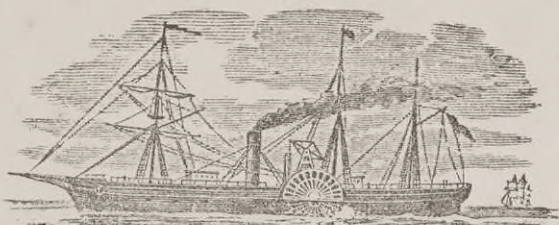
### DESSERT.

Almonds, | Prunes, | Oranges | Pecans  
 Apples | Raisins, |

Dinner in Gentlemen's Ordinary, at 2 and 3 o'clock; in Ladies' Ordinary,  
 at 2 and 4 o'clock. All Meals served in Rooms charged Extra.

NEW-YORK AND NEW ORLEANS

Steamer Cahawba.



Tuesday Feb 10th 1858

BILL OF FARE.

SOUP.

Bean

FISH.

Baked Cod & wine Sauce

BOILED.

Corned Beef,  
Ham (Sugar Cured)  
Tongue,

Mutton, Caper Sauce.  
~~Turkey~~  
Fowl.

ROAST.

Beef,  
~~Mutton,~~  
Turkey,  
Goose,

Big & cranberry Sauce  
Braised  
Apple Sauce.

Lamb,  
Chickens,  
Duck,

VEGETABLES, ASSORTED.

ENTREES.

Polvout ofysters  
Calves head turtle style  
Chicken pot pie  
Pork & Beans  
Irish Stew

PASTRY.

Puddings,  
Pies,  
Lollies,

Apples & cranberries

Blanc Mange,  
~~Creams,~~  
Small Dessert.

Cabinet Biddings & wine Sauce  
Macaroni do do  
Washington Cakes

FRUITS.

~~Oranges,~~  
Apples,  
Nuts, &c.

Prunes.  
Figs,

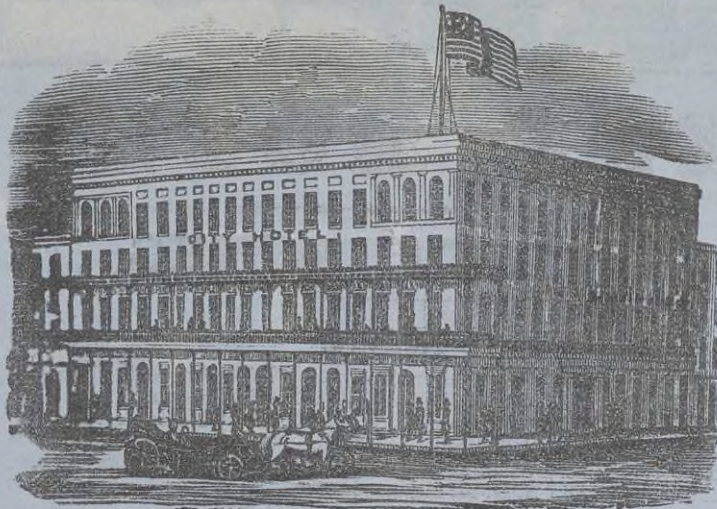
Almonds  
Raisins  
Beans

COFFEE.

Each Waiter is provided with Wine Card and Pencil.

# CITY HOTEL.

R. S. MORSE, Proprietor.



## TABLE D'HOTE.

### GENTLEMEN'S ORDINARY

New Orleans, SATURDAY, April 3d, 1858.

#### SOUP:

Mutton Broth | Barley

#### FISH:

Stewed Trout, Normandy Style

#### BOILED:

Fulton Market Beef,	Leg of Mutton Caper Sauce,
Corned Beef and Cabbage,	Chicken and Pork,
	Bacon and Greens.

Boiled Fresh Beef, Pickle Sauce  
Escalloped Oysters, à l'Anglaise  
Turkey Hash, with Eggs  
Stewed Crabs, à la Creole

#### COLD DISHES:

Fulton Market Corned Beef,	Cold Pressed Corned Beef
Roast Beef,	Saddle of Mutton,
Duffield Ham,	Beef Tongue,

#### ENTREES:

Veal Currie, Indian Style  
Pork Chops, Sauce Robert  
Calf's Feet Breaded, Tartar Sauce  
Pâté de Poutet, à la d'Orleans  
Turkey Wings Braizé, à la Peysanne  
Lamb Kidneys en Caisse  
Tenderloin of Beef, Tomato Sauce  
Macaroni Baked with Cheese

#### VEGETABLES:

Potatoes Baked, Boiled, Fried, and Mashed.		
New Potatoes,	Beets,	Carrots,
Sweet Potatoes,	Spinage,	Green Peas,
		Rice,

#### ROAST:

Beef,	Veal,	Pork,	Chicken,
Mutton,	Lamb, Mint Sauce,		Turkeys.

#### PASTRY:

Squash Pudding	Cherry Tarts
Mince Pies	Biscuits Bourdulaises
Custard Pies	Italian Cream

#### DESSERT:

Pecans,	Figs,	Bananas,	Oranges,
Filberts,	Raisins,	Eng. Walnuts	

Dinner in Gentlemen's Ordinary, at 2 and 3 o'clock; in Ladies' Ordinary, at 4 o'clock. All Meals served in Rooms charged Extra.



**BILL OF FARE**

OF THE

New Orleans and Vicksburg

U. S. MAIL

SATURDAY EVENING PACKET  
STEAMER

**NATCHEZ,**

T. P. LEATHERS, Commander.



PICAYUNE PR.

On board Steamer Hatches,  
Sunday, April 4<sup>th</sup> 1858,

**Soup.**

Mock Turtle

**Fish.**

Boiled *Broiled* *Roast* Fish with Oysters

**Boiled.**

Mutton, Caper Sauce, Chicken, Egg Sauce, Ham, Turkey, Corned Beef, Oyster Sauce, Tongue, Cabbage

**Entrees.**

Omelet *Veal a la Paris*  
*Or Truffles Braised Tomatoes Saute*  
*Sardines Capon a la Champagne*  
*Breast of Lamb Sautee Fried*  
*Mushroom With Cream*

*Chicken Pie*  
*Stuffed Crabs*  
*Oyster Pattie*  
*Roast Beef*

*Rolls of Chicken a la Royal*  
*Stuffed Leg Mutton Farcies Olives*

**Roast.**

Beef, Mutton, Turkey, Leg Veal, Duck, Pork, Chicken.

*Saddle Lamb Mince Sautee*

**Vegetables of the Season.**

**Game**

*No Game*

**Pastry and Dessert.**

Blanc Mange, Anisette Jelly, English Cream, Pound Cake, Jelly Cake, Brandy Jelly, Fruit Cake.

*Pastry* *Pastry* *Pastry*

*Cherry Pie*

*Whiffletory*

*Ransom*

*Cranberry*

*Mauschinn* *Jelly Puffs*

*Orange Charlotte*  
*Glennib Cakes*

**Fruit.**

Bananas, Figs, Raisins, Apples, Almonds, Prunes, Oranges, Pecans.

**Coffee.**

SUPERIOR WINES AND LIQUORS CAN BE HAD AT THE BAR.

Jackson, Mississippi

**BOWMAN HOUSE.**

H. HILZHEIM, PROPRIETOR.

**DINNER BILL OF FARE.**

Jackson April 6 1858.

**SOUPS.**

Vegetable

**ROASTS.**

Beef,

York Beef

Mutton,

Porte

fish

**BOILED.**

Mutton,

Side mutton  
Porte & Turneps

Ham,

Ham + brown  
Turneps

**ENTREES.**

Bacon and Cabbage,

" " Greens,

**VEGETABLES.**

Letuce  
Horsingy  
succous

Irish Potatoes  
Sauted do

**DESSERT.**

Black Berry Pie  
Green Apple do

**COFFEE.**

**MEMORANDUM FOR TRAVELERS.**

Cars leave for Vicksburg at.....	7.45 and 11.30 A. M.
" " " Brandon " .....	4.55 P. M.
" " " Canton " .....	4.45 P. M.

# BOWMAN HOUSE WINE LIST.

## CHAMPAGNE.

Piper Heidsick,.....	\$2 50
Chac. Heidsick,.....	2 50
Longworth's Catawba,.....	2 00

## SHERRY.

Tapaz,.....	3 00
Cabinet Brown,.....	2 50
Pale,.....	2 00

## WHITE WINES.

Haut Santorns,.....	2 00
Haut Barsac,.....	2 00

## MADEIRA.

London Particular,.....	2 50
Old Madeira,.....	3 00
Madeira,.....	2 00

## PORT.

Old London Dock,.....	3 00
Sander's Dry,.....	2 50

## CLARET.

Chat Margenau,.....	2 00
St. Julien,.....	1 50
Table Claret,.....	1 25

## PORTER AND ALE.

## HOURS FOR MEALS.

Breakfast from.....	7½ to 9 o'clock
Dinner from.....	11½ to 3 do
Supper at.....	7 do

For Louisville

# STEAMER BALTIC.

1858.

## STEAMER BALTIC.

### BREAKFAST BILL.

*April 9, 1858*

#### BROILED

- Beef Steaks, Plain
- Beef Steaks, with Fried Potatoes.
- Beef Steaks, with Fried Onions.
- Mutton Chops, Plain.
- Calves Livers.
- Ham,
- Ham, on Coals.
- Middling.

#### FRIED.

- Sausage.
- Tripe.
- Fish.
- Hominy.

#### STEWED.

- ~~Tripe.~~ Kidney.
- Potatoes.

#### EGGS.

- Broiled.
- Fried.
- Scrambled.
- Omelette.

#### BREADS.

- Brown Bread.
- Dry Toast.
- Dipped Toast.
- Buttered Toast.
- Water Crackers.
- French Rolls.
- Corn Bread.
- Cakes.
- ~~Waffles.~~
- Soda Crackers.

- Havana Coffee.
- Black Tea.

- Green Tea.

MEALS WILL NOT BE SENT TO STATE ROOMS.

#### HOURS OF MEALS

BREAKFAST,.....	7 to 9 o'clock.
DINNER,.....	2 o'clock.
TEA,.....	6 o'clock.
COLD SUPPER,.....	9 to 12 o'clock

LED.  
 a Pork.  
 e. *oyster*  
*all day*  
 ed Beef.  
*vegetables*  
*ative*

Cheese.  
 Jelly.  
 atoes.

*Die oven*  
*Rice*  
*Graham Rolls*  
*Chocolate*

*St Louis*  
*le Pils*  
*Cake*  
*Refers*

Apples.  
 ee.

For Louisville

# STEAMER BATTU.

CHAS. MEEKEN, - - Master.

Sunday, *Apr 11* 1858.

*Chicken* SOUPS. *Gumbo*

FISH.

### ROAST.

Beef. Mutton.  
Veal. Pig.  
Lamb. Turkey.  
Chicken.

### BOILED.

Leg of Mutton, sauce.  
Chicken, with Pork.  
Turkey, sauce.

*Baked Ham* *Chungayn Sauce* *oyster*  
*Lob Habbag*

### COLD DISHES.

Beef Tongue. Ham. Beef. Mutton. Corned Beef.

### SIDE DISHES.

*Roast of Beef Brasica with vegetables*  
*Maccaroni au gratin*  
*Chicken Pot Pie*

### RELISHES.

Cold Slaugh. Beets. Pickles. Cheese.  
Olives. Onions. Horse Radish. Jelly.

### VEGETABLES.

Baked Sweet Potatoes. Cauliflower  
Mashed Potatoes. Parsnips.  
Rice. Tomatoes  
Hot Slaugh. Baked Irish Potatoes.  
Hominy.  
Onions.  
Parsnips.

### PASTRY AND DESSERT.

*Poiled Plum Pudding* *Claut Sauce*  
*Cocoanut Pie* *Green Apple Pie*  
*Pomona Cake* - *Jelly Cake*  
*Amlette Soufflet* or *Fruit Kefers*

Apples. Raisins. Bananas. Pine Apples.  
Pecans. Almonds. ~~Oranges~~

COFFEE.

TEA.

Breakfast, 7 to 9; Dinner, 2; Tea, 6; Supper, 9 to 12.

Children occupying Seats at First Table will be charged Full Price.

# Monongahela House,



**JOHN M'DONALD CROSSAY,  
PITTSBURGH, P.A.**

## HOURS FOR MEALS.

Breakfast, .....	5½ to 10½
Dinner, .....	1½
Supper, .....	6 to 11

Private Table prepared for Children and Servants.

Breakfast at 7.....Dinner at 1½.....Tea at 6.

**PRINTED BY W. S. HAVEN,**

Stationer, Book and Fancy Job Printer, corner of Market and Second Streets

1858

# Monongahela House

## BILL OF FARE.

Monday, June 7th. 1858

### SOUP.

Maccaroni.

### FISH.

Boiled Salmon.

### BOILED.

Ham.  
Tongue.  
Corned Beef.  
Leg Mutton, Capre Sauce.  
Chickens.

### ROAST.

Beef.  
Lamb.  
Chickens.  
Veal.

### SIDE DISHES.

Chicken Pies, Baked.  
Mutton Chops, plain.  
Beef Steak, with Fried Potatoes.  
Maccaroni, with Cheese.  
Fried Chicken, Cream Sauce.  
Broiled Ham.

### RELISHES.

Currant Jelly, Worcestershire Sauce, Horse Radiah, Lettuce and Pickles.

### VEGETABLES.

Mashed Potatoes.	Baked Potatoes.
Hominy.	Rice.
Tomatoes.	Asparagus.

### PASTRY AND DESSERT.

Fago Puddings.	English Walnuts.
Rhubarb Pies.	Almonds.
Gooseberry Pies.	Raisins.
Peach Pies.	Pecan Nuts.
Sponge Cake.	
Ice Cream.	

Private Servants not allowed in the Dining Room.  
Children occupying seats at public table will be charged full price.  
All Meals, Lunches, &c. sent to rooms, will be charged extra.  
Persons having friends to any of the Meals, will give notice at the Office previous to being seated at table.

# MONONGAHELA HOUSE.



### MADEIRA.

Oliveira.....	\$1 50
Blackburn's South Side.....	2 00
Newton, Gordon & Murdock.....	2 00
Old Reserve.....	2 00
Bacchus, old and pure.....	2 00
Metropolitan.....	2 00
Grape Juice, March & Co's.....	2 00
Holmes & Co. pure juice and delicate.....	2 00
Nonpareil, private stock.....	2 00
Stalker's East India.....	2 00
Palmetto, highly flavored.....	2 00
March & Benson's Dry South Side, very fine and delicate.....	2 00
Scoll, Penfold & Co.....	2 00
Howard, March & Co. South Side.....	2 50
Old Brazilian, South Side.....	2 50
London Club, vintage 1827.....	2 50
Constitution, Howard, March & Co.....	3 00
Prince Albert, very fine.....	3 00
Duke of Wellington.....	3 00
Sercial, Brown Seal.....	3 00
Grape Juice.....	3 00
Tinta, delicate and full flavor.....	4 00
Eclipse Madeira.....	4 00
Wedding Wine.....	5 00

### SHERRY.

Yriarto, Pale, delicate.....	2 00
" Gold, ".....	2 00
Harmony, Pale.....	2 50
Sayres' Amontillado.....	2 50
Imperial, Pale.....	2 50
Romano, Brown.....	2 50
Light Mountain, exceedingly pale and delicate.....	3 50
Cabinet Pale, No. 1.....	3 00
Topaz, Cabinet Wine.....	3 00

### PORT.

London Dock.....	2 00
Particular.....	2 00
Tower.....	2 50
Brazil.....	4 50

### LIQUORS.

Meschino de Zara.....	2 00
Curacao.....	2 00
Absynthe.....	2 00



### CHAMPAGNE.

Heldsick, quarts.....	\$2 25
" pints.....	1 25
Charles Heldsick, quarts.....	2 25
" " pints.....	1 25
Bouche Fils and Drouet, imported ex- pressly or Monongahela House.....	2 25
Bouche Fils and Drouet, pints.....	1 25
Sillery Mosseaux.....	2 00
Ligarde & Co. Quarts.....	2 00
Do. Pints.....	1 25
Fleur de Sillery.....	2 25
" " pints.....	1 25
Jules Mumm & Co. Quarts.....	2 25
Do. Pints.....	1 25

### CLABET.

St. Estephe.....	1 00
Chateau Leoville, 1847.....	2 50
Chateau Margaux, 1847.....	3 00
Chateau Lafitte, 1847.....	3 00

### HOCK.

Rudesheimer.....	2 50
Sparkling Hock.....	2 50
Hockheimer.....	2 50
Marcobrunner.....	2 50
Johannesberger.....	3 00

### SAUTERNE & MOSELLE

Sparkling Moselle.....	2 50
Sauterne, 1847, Washington Morton, Bordeaux.....	2 00
Haut Sauterne, Bergeon, Bordeaux.....	2 00
Barsse, Barton & Guistier.....	2 00

### DOMESTIC.

Longworth's Sparkling Catawba.....	2 00
" " " pints.....	1 00
Buchanan's Hill Side.....	1 25
Yeatman's Premium.....	1 25

### MALT LIQUORS.

London Porter, pints.....	7c
Harvey's Sparkling Scotch Ale.....	37c
Youngers' Edinburg Strong Ale.....	37c
Allsopp's East India Pale Ale.....	37c
Hector Dove's Glasgow Ale.....	37c
Pittsburgh Porter.....	25

Gentlemen ordering Wine without designating the kind or price, will be fur-  
nished with Madeiras at two dollars per bottle.



**LOUISVILLE HOTEL.**  
**KEAN, STEDMAN & CO., - - - Proprietors**

**TABLE D'HOTE.**

**HOURS FOR MEALS**

Railroad Breakfast, - - 5 o'clock. | Dinner, - 1 to 3 o'clock.  
 Regular Breakfast, 6 to 10 o'clock. | Tea, - - - 6 1/2 to 8 o'clock.  
 Supper, - - - 9 to 11 o'clock.

**MEALS WILL BE PROMPT, AND NO GONG SOUNDED.**

**WINE LIST.**

*Each Waiter is provided with Card and Pencil.*

- MADEIRA.**  
 London Dock, ..... \$1 00  
 " " Pints, 50  
 Webster, ..... 1 50  
 Gracie, ..... 1 50  
 " Pints, ..... 75  
 How'd, March & Co.  
 Victoria, very fine, 2 00  
 Maravilla, 1828, ..... 2 00  
 Lacoek, 20 years old, 4 00  
 Henry Clay's private stock, 25 years old, 3 00
- SHERRY.**  
 Gordon Brown, Imported by J. K. Fisher, 1843, ..... \$2 00  
 Amontilado, Pale, ... 1 50  
 " " Pints, 75  
 Duff Gordon & Co., Pale, ..... 2 00  
 Yriarte, rich and delicate, 1825, ..... 2 00  
 Yriarte, Amontilado, full flavored, ..... 2 00  
 Gordon, full flav' red, brown, ..... 2 00  
 Henry Clay's private stock, 25 years old, 3 00
- CHAMPAGNE.**  
 Imperial, - - - \$3 00  
 Cabinet, (J. G. & J. Boker), ..... \$2 50  
 I. X L., 2 50  
 Cab't, Lelegard & Co. 2 00  
 Tresorde Bowzy, 2 00  
 Nonp. (P. A. Mumm), 2 00  
 Mumm's Verzenay, (J. G. & J. Boker), 2 00  
 Heidsick, (Renaud Francois & Co.), 2 00  
 Heidsick & Co., ..... 2 00  
 Schrider, (J. & M. Williams), ..... 2 00  
 Pints of the above 1 25  
 Longworth's Sparkling Catawba, ..... 2 00  
 Dry Catawba, - - - 1 00  
 Grape Leaf - - - 3 00

**WEDNESDAY, JUNE 9, 1858.**

**SOUP.**

Ox Tail, with Parley. Tapioca.

**FISH.**

Baked Lake White Fish, Port Wine sauce.

**BOILED.**

Ham. Tongue.  
 Corned Beef.  
 Leg of Mutton, with Caper sauce.  
 Chicken, with Pork  
 Middling, with Cabbage.  
 Beef, with Robert sauce.

**ROAST.**

Beef. Chicken.  
 Saddle of Mutton, with Jelly.  
 Veal, with Wine sauce.  
 Shoat, with Poivrade sauce.  
 Ham, with Champagne sauce.

**COLD DISHES.**

Ham Tongue.  
 Corned Beef. Spring Lamb.

**RELISHES**

Horse Radish. Cheese.  
 Worcestershire sauce. Currant Jelly.  
 Cranberry Jelly. Pickles.  
 John Bull sauce. Olives.  
 Lettuce. Pickled Walnuts.  
 Cucumbers.

**ENTREES.**

Broiled Spring Chicken, Butter sauce.  
 Cronesqui of Tongue, with Fried Parsley.  
 Calves Head, with Turtle sauce.  
 Larded Sweet Breads, glazed, Wine sauce.  
 Quenelle of Liver, German style.  
 Turnover of Minced Chicken.  
 Jenny Lind Pancakes, with Jelly.  
 Macaroni, with Cheese, a l'Italienne.  
 Beef Ro'l's, a la Hussar.  
 Lamb Chops Sautsee, Maitre D'Hotel sauce  
 Pig Feet, breaded and broiled, sauce a la Diable.  
 Fried Rice Cake, Brandy sauce.

**VEGETABLES**

Boiled New Potatoes. Turnips.  
 Baked New Potatoes. Spring Beets  
 New Potatoes, stewed. Cauliflower.  
 Mashed Potatoes. Green Peas.  
 Hominy. Rice.  
 Cabbage. Boiled Onions.

**PASTRY.**

Cherry Pies. Rhubarb Pies.  
 Lemon Pies. Sago Pudding.  
 Black Cake. Citron Drops.  
 Lady Fingers. Claret Sherbet.

**DESSERT.**

Filberts. Brazil Nuts.  
 English Walnuts. Almonds. Raisins.

**COFFEE.**

**WINE LIST.**

*Each Waiter is provided with Card and Pencil.*

**BURGUNDY.**

Volney, ..... \$2 00  
 Chamberlen, ..... 2 50

**CLARET.**

Table Claret, ..... \$0 50  
 St. Esthephe, ..... 1 00  
 St. Julien, superior, 1 25  
 Chateau Leoville, ... 1 25  
 Chateau Larose, ..... 1 25  
 " Pints, 0 75

**PORT.**

London Dock, .... \$1 00  
 J. D. & M. Williams, fine, ..... 1 50  
 J. D. & M. Williams, old and very fine, 2 00  
 Prescott, ..... 2 00

**HOCK.**

Hock. Cabinet, ..... \$2 00  
 Graffenberger, ..... 2 00  
 Sparkling Hock, ..... 2 50  
 Steinwein, in flat bottles, ..... 2 50  
 Steinwein, very fine, in jug bottles, ..... 2 50  
 Villanze, (Red Wine) 1 25  
 Grinzenger, (white Hungarian Wine) 1 50

**SAUTERNE.**

Haut Sauterne, very fine, ..... 1 00

**PORTER AND ALE.**

Guinness XXX Dublin Stout, Pints, ... \$0 37  
 Barclay's L'don Porter, Pints, ..... 0 25  
 Muir's Sparkling Ale, Pints, ..... 0 35  
 Allsop's India, ..... 0 35  
 Scotch Ale, ..... 0 35  
 Campbells Royal Ale, in Stone Jugs, ..... 35  
 Superior Old Brandy for Medicinal purposes, \$3 per bottle

Gentlemen having extra meals, will please report the same at the Office.  
 Children occupying seats at first table, will be charged full price.  
 Meals sent to rooms charged extra.

LOVE, PURITY

AND FIDELITY.



# Temperance Festival,

Under the Official Sanction of the Gr. Div. S. of C.,

TO BE HELD AT THE

## National Guards' Armory Hall,

ON THURSDAY, OCT. 28, 1858, AT 7 1/2 O'CLOCK, P. M.

### COMMITTEE OF ARRANGEMENTS.

William N. Ashman,  
Charles Howard,  
T. O. Lewis,  
Ebenezer Mustin,  
Joseph W. Martin,  
Leonard Jewell,  
Joseph R. Bolton,  
Thomas Stewart,  
W. W. Axe,

Daniel Yeakel,  
John E. Flynn,  
Arthur Thacher,  
W. C. Claghorn,  
T. C. Lott,  
Richard Twelves,  
B. F. Duane,  
William McGill,  
B. F. Dennisson.

Tickets can be obtained of any of the Committee of Arrangements.

**W. C. CLAGHORN, Chairman,**

OFFICE, No. 127 SOUTH FOURTH ST.

GENTLEMAN'S TICKET, - - - - \$1 00  
LADY'S TICKET, - - - - 50

CHICHESTER & SANFORD, PRINTERS, 241 DOCK ST.

# CARTE.

## COLD DISHES.

Burlington Hams,  
Ballentine de Veau,  
Beef Tongue.

Roast Beef,  
Hamburg Beef,

## RELISHES.

Cole-Slaw,  
Pickles,

Cheese.

Beets,  
Tomatoes,

## HOT DISHES.

Stewed Oysters,

Tea,

Mocha Coffee.

## ICE CREAMS.

Vanilla,  
Orange,

Lemon,  
Pine-Apple.

## WATER ICES.

Lemon,

Currant.

Orange,

## CALVES' FOOT JELLY.

## GATEAUX.

Lady Fingers,  
Almond Cake,  
Boston Cake,

Queen's Biscuit,  
Sponge Cake,  
Currant Cake.

PARKINSON, CATERER,

104 & 106 SOUTH EIGHTH ST.

MONONGAHELA HOUSE

# Monongahela House.



**JOHN M'DONALD GROSSAN.**

**PITTSBURGH, PA,**

### HOURS FOR MEALS.

Breakfast, .....	5½ to 10½
Dinner, .....	1½
Supper, .....	6 to 11

Private Table prepared for Children and Servants.

breakfast at 7.....Dinner at 1½.....Tea at 6.

W. S. Haven, Stationer, Book and Job Printer, corner of Market and Second Sts.

1859.

# MONONGAHELA HOUSE

## BILL OF FARE.

Wednesday, January 5th.

### SOUP.

Vegetable.

### FISH.

Boiled Salmon.

### BOILED.

Ham.  
Tongue.  
Corned Beef.  
Leg Mutton, Capre Sauce.  
Chickens.

### ROAST.

Beef.  
Lamb.  
Chickens.  
Ducks.  
Turkeys.  
Venison.

### SIDE DISHES.

Mutton Chops, plain.  
Chicken Pies Baked.  
Macaroni, with Cheese.  
Duck, Braized with Onions.  
Pigs Feet, Capre Sauce.  
Beef Steak, with Fried Potatoes.

### RELISHES.

Celery, Worcestershire Sauce, Horse Radish, Cole Slaw and Pickles.

### VEGETABLES.

Mashed Potatoes.  
Rice.  
Parsnips.  
Onions.

Baked Potatoes.  
Turnips.  
Cabbage.  
Hominy.

### PASTRY AND DESSERT.

Tapioca Puddings.  
Whortleberry Pies.  
Mince Pies.  
Cranberry Tarts.  
Jelly Cake.  
Ice Cream.

English Walnuts.  
Almonds.  
Raisins.  
Pecan Nuts.

Private Servants not allowed in the Dining Room.  
Children occupying seats at public table will be charged full price.  
All Meals, Lunches, &c., sent to rooms, will be charged extra.  
Persons having friends to any of the Meals, will give notice at the Office, previous to being seated at table.

# MONONGAHELA HOUSE

## WINE LIST.

### MADEIRA.

Oliveria .....\$1 50  
Blackburn's South Side.....2 00  
Newton, Gordon and Murdock.....2 00  
Old Reserve .....2 00  
Bacchus, old and pure.....2 00  
Metropolitan.....2 00  
Grape Juice, March & Co's.....2 00  
Holmes & Co. pure juice and delicate...2 00  
Nonpareil, private stock .....2 00  
Stilker's East India.....2 00  
Palmetto, highly flavored.....2 00  
March & Benson's Dry South Side,  
very fine and delicate .....2 00  
Scoll, Penfold and Co.....2 00  
H ward, March & Co. South Side.....2 50  
Old Brazilian, South Side.....2 50  
London Club, vintage 1827.....2 50  
Constitution, Howard, March & Co.....3 00  
Prince Albert, very fine.....3 00  
Duke of Wellington.....3 00  
Serrial, Brown Seal .....3 00  
Grape Juice.....3 00  
Tints, delicate and full flavor.....4 00  
Eclipse Maderia.....4 00  
Wedding Wine.....5 00

### SHERRY.

Yriarto, Pale, delicate.....2 60  
Gold, ".....2 00  
Harmony, Pale .....2 50  
Sayer's Amontillado.....2 50  
Imperial, Pale.....2 50  
Romano, Brown.....2 50  
Light Mountain, exceedingly pale and  
delicate.....3 50  
Cabinet Pale, No. 1.....4 00  
Topaz, Cabinet Wine.....3 00

### PORT.

London Dock.....2 00  
Particular.....2 00  
Tower.....2 50  
Brazil.....2 50

### LIQUORS.

Meschino de Zara .....2 00  
Curacoa.....2 00  
Absynthe.....2 00

### CHAMPAGNE.

Heidsick, quarts.....\$2 25  
pints.....1 25  
Charles Heidsick, quarts.....2 25  
" " pints.....1 25  
Bouche Fils and Drou, imported ex-  
pressly for Monongahela House.....2 25  
Bouche Fils and Drou, half pints.....62  
Sillery Mosseaux.....2 00  
Ligarde & Co., quarts.....2 00  
Do. pints.....1 25  
Fleur de Sillery .....2 25  
" " pints.....1 25  
Jules Mumm & Co., quarts.....2 25  
Do. pints.....1 25

### CLARET.

St. Estephe.....1 00  
Chateau Leoville, 1847.....2 50  
Chateau Margaux, 1847.....3 00  
Chateau Lafitte, 1847.....3 00

### HOCK.

Rudesheimer.....2 50  
Sparkling Hock.....2 50  
Hockheimer.....2 59  
Marcobrunner.....2 50  
Johannesberger.....3 00

### SAUTERNE & MOSELLE.

Sparkling Moselle.....2 50  
Sauterne, 1847, Washington Morton,  
Bordeaux.....2 00  
Haut Sauterne, Bergeon, Bordeaux.....2 00  
Barse, Barton & Guistier.....2 00

### DOMESTIC.

Longworth's Sparkling Catawba.....2 00  
" " pints, 1 00  
Buchanan's Hill Side.....1 25  
Yeatman's Premium.....1 25

### MALT LIQUORS.

London Porter, pints.....75  
Harvey's Sparkling Scotch Ale.....37½  
Younger's Edinburgh Strong Ale.....37½  
Allsopp's East India Pale Ale.....37½  
Hector Dove's Glasgow Ale.....37½  
Pittsburgh Porter.....25

Gentlemen ordering Wine, without designating the kind or price, will be furnished with Madeira at two dollars per bottle.



# BURNET HOUSE.

**A. B. COLEMAN, PROPRIETOR.**

PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES

**ALL MEALS, ETC., SENT TO ROOMS, WILL BE CHARGED EXTRA.**

## HOURS FOR MEALS,

Breakfast, - - - - -	7 to 10.	Dinner in Ladies' Ordinary Sundays, at 2
Dinner—Gent's Ordinary, - - -	1.	Supper, - - - - - 9 to 12.
“ “ Ladies' Ordinary, - - -	2½	Tea, - - - - - 6.

☞ Servants and Children Breakfast at 7, Dinner at 1, and Tea at 6.

# LADIES' ORDINARY.

Monday January 10, 1859.

## SOUPS.

Mutton Broth.

Vermacilla.

## FISH.

Boiled Pike, Caper Sauce

## BOILED.

Cold Ham.  
Corned Beef.  
Jole and Cabbage.  
Chickens, and Oysters.  
Leg of Mutton, Caper Sauce.  
Cold Tongue.

## ROAST.

Beef.  
Stuffed Chicken.  
Ham Champagne Sauce.  
Pork.  
Turkeys, Giblet Sauce.  
Veal.

Beef Steak Pies.  
Breast of Veal Stuffed.  
Cold Spiced Beef.

Calf's Head, Pickel Sauce.  
Broiled Fillets of Pork.

Cold Pressed Beef.

Russ Salads.

## SIDE DISHES.

Salmi of Prairie Chickens, with Olives.  
Roll of Lambs Stuffed, Tomato Sauce.  
Fillets of Mutton, Mashed Potatoes.  
Veal Cutlets Larded a-la-Lyonnaise.  
Blanquettes of Veal a-la-Bechamel.  
Rice Cakes, Flavored with Citron.  
Sheeps Tongues, Poniard Sauce.  
Escalope of Pork, Brown Sauce.  
Calf's Head, German Fashion.  
Lambs Brians, with Butter.  
Macaroni, Italian Style.

## RELISHES.

Celery.  
Cranberry Sauce.

Horseradish.

Pickled Beets.  
Cole Slaw.

## VEGETABLES.

Fried Parsnips.  
Beets.  
Cabbage.  
Onions.

Plain Boiled Macaroni.  
Baked Potatoes.  
Boiled Potatoes.  
Boiled White Beans.

Mashed Potatoes.  
Boiled Rice.  
Turnips.  
Oyster Plant.

## PASTRY

Gooseberry Pies.  
Kisses.

Bread Pudding.  
Sago Pies.

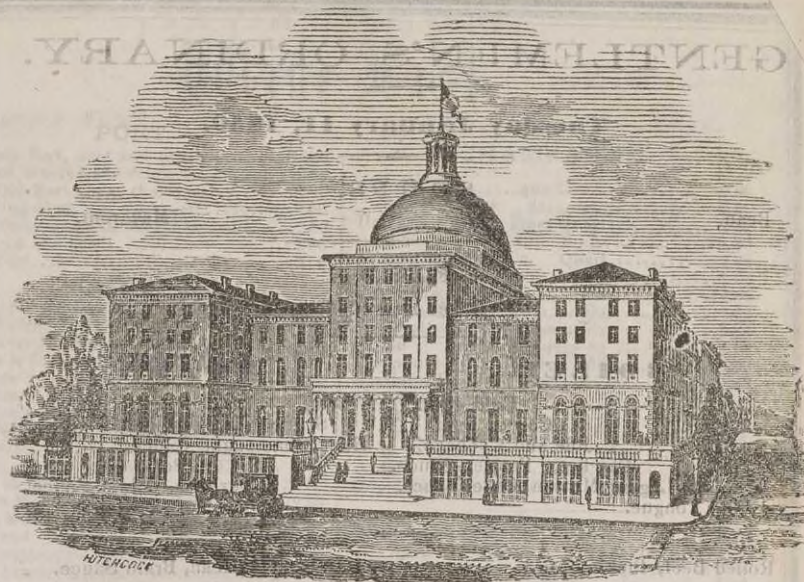
Cream Meringues.  
English Bread Cakes

## DESSERT.

Filberts  
Apples.

Raisins.  
Ice Cream.  
Hickory Nuts.

Almonds.  
Pecan Nuts.



# BURNET HOUSE.

A. B. COLEMAN, PROPRIETOR.

PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES.

ALL MEALS, ETC., SENT TO ROOMS, WILL BE CHARGED EXTRA.

## HOURS FOR MEALS,

Breakfast, - - - - -	7 to 10.	Dinner in Ladies' Ordinary, Sundays, at 2
Dinner-Gent's Ordinary, - - -	1.	Supper, - - - - - 9 to 12.
" " Ladies' Ordinary, - - -	2 1/2	Tea, - - - - - 6.

Servants and Children Breakfast at 7, Dinner at 1, and Tea at 6.

C. F. BRADLEY & Co., PRINTERS, 147 MAIN ST.

# GENTLEMEN'S ORDINARY.

Tuesday January 11, 1859.

## SOUPS.

Bean.

Macaroni.

## FISH.

Baked Bass Stuffed.

## BOILED.

## ROAST.

Cold Ham.	Beef.
Corned Beef.	Stuffed Chicken.
Jole and Cabbage.	Ham Champagne Sauce.
Chickens, Parsley Sauce.	Pork.
Leg of Mutton, Caper Sauce.	Turkeys, Giblet Sauce.
Cold Tongue.	Leg of Mutton.

Roiled Beef, Pickle Sauce.	Calf's Head, Brain Sauce.
Veal Steaks, Stewards Sauce.	Broiled Fillets of Mutton.
Cold Spiced Beef.	Cold Pressed Beef.
	Boned Turkey with Jelly

## SIDE DISHES.

Fillets of Pork Breaded, with Fine Herbs.  
 Croquettes of Rice, Flavored with Orange.  
 Mutton Chops Breaded, English Style.  
 Fricandeau of Veal, Tomato Sauce.  
 Calf's Liver Fried, Italian Style.  
 Sheeps Tongues, Piquant Sauce.  
 Turkey's Wings, a-la-Toulouse.  
 Ragout of Mutton, with Onions.  
 Calf's Head, Hollandies Style.  
 Lambs Brains, White Sauce.  
 Macaroni, a-la Neapolitan.

## RELISHES.

Celery.	Pickled Beets.
Cranberry Sauce.	Horseradish.
	Cole Slaw.

## VEGETABLES.

Fried Parsnips.	Plain Boiled Macaroni.	Mashed Potatoes.
Beets.	Baked Potatoes.	Boiled Rice.
Cabbage.	Boiled Potatoes.	Turpins.
Onions.	Boiled White Beans.	Oyster Plant.

## PASTRY.

Blackberry Pies.	Cabinet Pudding.	Cream Pies.
Lemon Ising Cakes	Cup Custards.	Almond Puffs.

## DESSERT.

Filberts	Raisins.	Almonds.
Apples.	Hickory Nuts.	Pecan Nuts.

# Wine List.

## PORT

Old Brazil Port, light and dry.....\$2 00  
 Koriz, old, crusted and delicate.....2 50  
 Oflley's Old Port, most choice.....2 00  
 Bee's Wing Port.....2 00  
 Hunt Co's very old, Bottled in Oporto.....2 00  
 Smith's old and good.....2 00  
 White Port.....2 00

## MADEIRA.

Symington's old London particular.....1 50  
 No Extra old Boal Madeira.....2 00  
 Extra choice London particular.....2 50  
 Monteiro & Son's Particular, old and good.....2 00  
 Symington's Reserve.....2 50  
 Pure Juice.....2 50  
 Symington's Verdelho.....2 50  
 Heacock's old East India, dry and excellent  
 imported in 1834.....50  
 Monteiro, old East India, sent to East In  
 dies in 1828.....3 00  
 Leacock's Madeira, old and good.....2 50  
 Howard, March & Benson's Southside, very  
 fine and delicate.....2 50  
 Harris Expreite, S. side, rich and delicate.....2 50  
 Francis Armory's private stock, bottled in  
 1798, and of superlative quality.....10 00  
 Ed Tuckerman's private stock, light and  
 dry, imported from Scott, Laughman,  
 Penfold & Co.'s, and bottled in 1820.....6 00  
 Newton, Gordon & Muddocks best Wine,  
 vintage of 1801, cost \$100 per pipe.....8 00  
 Janny Lind.....2 50  
 Howard, March & Benson's very choice old  
 London particular.....2 00

## CLARET

St. Julien Medoc.....1 00  
 Margeaux.....1 00  
 St. Estephe.....1 00  
 Mouton, 1844.....1 50  
 Chateau Margeaux.....3 00  
 Chateau Utern, 1844.....2 00  
 do.....2 00  
 Chateau Rutzan.....2 50  
 do.....2 00  
 Chateau Lahtle, choice, 1846.....3 50  
 do.....1848.....3 50  
 do Latour.....1846.....3 50  
 do.....1848.....3 50

## BURGUNDY.

Chambertin.....2 50  
 do 1846.....3 00  
 Classe de Vaugeot.....3 00  
 do do 1846.....3 50  
 Romani.....2 50  
 do 1846.....3 00  
 uday.....(red wines).....1 50  
 do 1846.....2 00  
 do 1834 Cream do.....2 50  
 Nessmely.....(white wines).....2 00  
 Nussberger.....do.....1 50

## LIQUEURS

Maraschino.....2 50  
 Curacao.....2 00  
 Do White.....2 50  
 Do do pints.....1 25  
 Abayutne.....2 00  
 Anisette.....2 00  
 Parisited Amour.....2 00  
 Cherry aice.....3 00  
 Cordeal.....2 50

## CHAMPAGNE

Cliquot,.....quart.....2 00  
 do gene do.....2 50  
 Heidsick's Chs or Piper Quarts.....2 00  
 do do Pint.....1 60  
 Anchor, Geisler & Co, Quart.....2 00  
 La Perle.....do.....2 00  
 Ducat Grape.....do.....2 00  
 Ruinat.....do.....2 00  
 Dorlodot's IXL best wines do.....3 00  
 do resor, De Bouzy do.....2 00  
 Lelegard & Co.....do.....2 00  
 Sparkling Hock (P. A. Munim) do.....2 50  
 Mumm's Imperial.....do.....3 00  
 do do Pint.....1 50  
 do Cabinet.....Quart.....2 50  
 do Verzenary.....do.....2 00  
 de do.....Pints.....1 25  
 Grand Vin, Fleur de silery Quart.....3 00

Longworth's Sparkling Catawba.....2 00  
 Do Do Pint.....1 00  
 Werk's Do Do Quart.....1 00  
 Do Do Pint.....1 00  
 Bogen's Do Do Quart.....2 00  
 Do Do Pint.....1 00  
 Park's Do Do Quart.....2 00  
 Do Do Pint.....1 00  
 Longworth's Do Isabella Quart.....2 00  
 Do Do Pint.....1 00  
 Werk's Do Do Quart.....2 00

## HOCK.

Rudesheimer, '346.....2 00  
 Marcbruner, 1846.....2 00  
 Niersteiner.....1 50  
 Rudesheimerberg.....3 00  
 Johannisberger.....3 50  
 Werk's dry Catawba.....1 00  
 Schuman's Sweet Catawba.....1 00  
 Longworths.....1 00

## SHERRY.

Cabinet Pale Sherry, curiously fine, light,  
 dry and delicate.....2 55  
 Reigbede e's Brown Sherry.....2 50  
 Harmony Pale.....2 50  
 Yriarte Superior Pale, vintage.....3 00  
 Yriarte Pale D, 1825, delicate.....3 00  
 Yriarte Brown, vintage 1825.....2 00  
 Gordon's Pale, old and good.....2 00  
 V. Old Good.....3 00  
 Romanos Brown, vintage 1798, very dry  
 and not strong.....3 00  
 Amontillado.....2 00  
 Amontillado X, very pale and delicate.....2 50  
 Jeffrey's Extra Pale, old and fine.....2 50  
 Rudolph, Old and Pale.....2 00  
 Imperial Superior Pale.....3 00  
 Aae.....2 00

## ALE AND PORTER.

Jeffrey's Scotch Ale, pints.....40  
 Jourgier's do do.....40  
 Dayton Ale.....do.....20  
 Muir & Son, Scotch Ale do.....40  
 Alsop's India Pale Ale do.....40  
 London Porter, Brown Stout, quart.....75  
 do do do (different kind) pints.....40  
 Wood's Brown Stout.....do.....20

Each Waiter has Wine Cards and Pencil.

COCKAGE ON CLARET 50 CENTS, OTHER LIQUORS 1 DOLLAR



# LOUISVILLE HOTEL.

KEAN, STEDMAN & CO., - - - Proprietors

## TABLE D'HOTE.

### HOURS FOR MEALS

Railroad Breakfast, - - 5 o'clock. | Dinner, - 1 to 3 o'clock.  
 Regular Breakfast, 6 to 10 o'clock. | Tea, - - 6 to 8 o'clock  
 Supper, - - - 9 to 11 o'clock.

MEALS WILL BE PROMPT, AND NO GONG SOUNDED

### WINE LIST.

Each Waiter is provided with a Card and Pencil.

#### MADEIRA.

London Deck, .... \$1 00  
 " " pints, ..... 50  
 Webster, ..... 1 50  
 Gracie, ..... 1 50  
 " pints, ..... 75  
 How'd, March & Co.  
 Victoria, very fine, 2 00  
 Maravilla, 1828, .... 2 00  
 Lacock, 20 years old, 4 00  
 Henry Clay's private stock, 25 years old, 3 00

#### SHERRY.

Gord. Brown, Imp'd by  
 by J K Fisher '48 \$2 00  
 Amontilado, Pale .... 1 50  
 " pints, 75  
 Duff, Gordon & Co.,  
 Pale, ..... 2 00  
 Yriarte, rich and delicate, 1825, ..... 2 00  
 Yriarte, Amontilado, full flavored ..... 2 00  
 Gordon, full flav red, brown, ..... 2 00  
 Henry Clay's private stock, 25 years old, 3 00

#### CHAMPAGNE.

Imperial, ..... \$3 00  
 Green Seal, (Moet & Chandon), ..... 3 00  
 Cabinet, ..... 2 50  
 Grape Leaf, ..... 3 00  
 Cab't, Lelegard & Co 2 00  
 Nonp (P. A. Mumm) 2 00  
 Mumm's Verzenay, 2 00  
 Heidsick, ..... 2 00  
 Heidsick & Co, ..... 2 00  
 Schrider, ..... 2 00  
 Pints of the above, 1 25  
 Sparkling Catawba, 2 00  
 Dry Catawba, ..... 1 50  
 Half Pint Cabinet, ... 0 75

THURSDAY, JANUARY 13 1859.

#### SOUP.

Mutton Broth, with Rice. Tapioca.

#### FISH.

Sea Salmon, boiled, Egg sauce.

#### BOILED.

Ham.  
 Tongue  
 Corned Beef.  
 Leg of Mutton, with Caper sauce.  
 Chicken, with Butter sauce.  
 Sour Krout, with Pork.  
 Beef, with India Soy.

#### ROAST.

Beef. Turkey.  
 Chicken.  
 Saddle of Mutton, with Jelly.  
 Shoat, with Apple sauce.  
 Veal, with Wine sauce.  
 Ham, with Champagne sauce.

#### COLD DISHES.

Ham. Tongue. Corned Beef.

#### RELISHES.

Horse Radish.  
 Worcestershire sauce  
 John Bull sauce.  
 Pickled Cucumbers  
 Pickled Onions.  
 Pickled Beets.  
 Cheese.  
 Olives.  
 Pickled Peppers.  
 Cranberry Jelly.

#### ENTREES.

Fricassee of Chicken, a la Hollandaise.  
 Lamb Chops Sautee, Butter sauce.  
 Turkey Wings, breaded, sauce Italienne.  
 Veal Fricandeau, a la Macedoine.  
 Harriet of Mutton, with Potatoes.  
 Mironton of Beef, with Onions, a la Bordelaise.  
 Duck, Stewed with Turnips.  
 Pork Cutlets, breaded, sauce Poivrade.  
 Escollops of Veal, Marshal style.  
 Cromesqui of Turkey, sauce Bigarade.  
 Croquette of Bice, with Jelly.  
 Liver, with Pickled Pork, fried, Yankee style.

#### VEGETABLES.

Baked Potatoes  
 Boiled Potatoes.  
 Mashed Potatoes.  
 Sweet Potatoes.  
 Hominy.  
 Boiled Onions.  
 Turnips.  
 Rice.  
 Carrots.  
 Cabbage.  
 Parsnips.  
 Salsify.

#### PASTRY.

Apple Pies  
 Cream Pies.  
 Prune Pies.  
 Baked Bread Pudding, Madeira Wine sauce.  
 Pound Cake.  
 Pear Meringues.  
 Peach Brandy Jelly.  
 Macaronies.

#### DESSERT.

English Walnuts.  
 Filberts.  
 Brazil Nuts.  
 Almonds

#### COFFEE

### WINE LIST.

Each Waiter is provided with a Card and Pencil.

#### BURGUNDY.

Volney.....\$2 00  
 Chambertan,..... 2 50

#### CLARKT.

Table Claret, .....\$0 50  
 St Esthephe,..... 1 00  
 St Julien, superior. 1 25  
 Chateau Leoville, ... 1 25  
 Chateau Larose,.... 1 25  
 " pints, 0 75

#### PORT.

London Dock,..... 1 00  
 J. D & M. Williams,  
 fine,..... 1 50  
 J. D & M. Williams,  
 old and very fine, 2 00  
 Prescott,..... 2 00

#### HOCK.

Hock, Cabinet,.....\$2 00  
 Graffenberger,..... 2 00  
 Sparkling Hock,.... 2 50  
 Steinwein, in flat bottles, ..... 2 50  
 Steinwein, very fine, in jug bottles,.... 2 50  
 Villanze, (Red Wine) 1 25  
 Grimzenger, (White Hungarian Wine. 1 50

#### SAUTERNE.

Haut Sauterne, very fine,..... \$1 00

#### PORTER AND ALE.

Guinness XXX Dublin Stout, pints, ... \$0 37  
 Barclay's London Porter, pints,..... 0 25  
 Mair's Sparkling Ale, pints, ..... 0 35  
 Allsop's India,..... 0 35  
 Scotch Ale,..... 0 35  
 Campbell's Royal Ale in stone jugs,.... 0 35  
 Superior Old Brandy medicinal purposes, \$3 per Bottle.

Gentlemen having extra meals, will please report the same at the office.

Children occupying seats at first table will be charged full price.

Dishes called for, not on the bill, will be charged extra.

Meals sent to rooms charged extra.

BILL OF FARE.

Barnum's Saint Louis Hotel.



CORNER SECOND AND WALNUT STREETS.

BARNUM & FOGG, PROPRIETORS.

REPUBLICAN PRINT.

# BILL OF FARE.

Monday - - - January 17, 1859.

## SOUP.

Gumbo.

## FISH

Fresh Cod Fish with drawn Butter

## BOILED.

Sugar Cured Ham. Corn Beef and Cabbage.  
Chicken and Pork, Celery Sauce. Mutton, Caper Sauce

## COLD DISHES.

Ham Boiled. Beef and Pork.  
Corned Beef. Mutton.

## ENTREES

Fricassee of Turkey Wings and Salt Pork.  
Breast of Lamb breaded, Demi glace.  
Stewed Kidneys, Part Wine sauce  
Croquettes of Rice flavored with Lemon.  
Polpets fried, Piquante sauce  
Ragout of Beef and Carrots  
Stewed Tripe a la Lyonnaise.  
Haricot of Mutton and Turnips.  
Zambalya a la Creole.  
Baked Pork and Beans.

## ROAST.

Saddle of Mutton, Shoat, Pork.  
Spare Ribs of Pork, Beef.  
Goose, Apple Sauce.

## RELISHES.

Worcestershire Sauce, Cheese, Apple Butter.  
Pickles, Horse Radish, Beets.

## VEGETABLES.

Mashed Potatoes, Onions, Carrots.  
Boiled Potatoes, Cabbage, Hominy.  
Rice, Ruta Baga.

## PASTRY AND PUDDING.

Mince Pie, Bread Pudding, Wine Sauce, Pumpkin Pie.  
Cranberry Pie

## DESSERT.

Frozen Custard, Peach Marengues.  
Boston Cream Cakes, Asorted Cakes.  
Apples, Raisins, Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from 6 1/2 to 9 o'clock.	Supper - - - - - 8 to 11 o'clock
Breakfast, Private Dining Room, 8 to 11.	Sunday Breakfast, - - - 7 o'clock
Dinner, Public Dining Room, 1 1/4 to 3 o'clock.	<b>Meals for Children &amp; Nurses.</b>
Dinner, Private Dining Room, - 3	Breakfast, - - - - - 6 1/2 o'clock
Tea, - - - - - - - - - -	Dinner, - - - - - 12 1/4 "
	Sunday, - - - - - 6 "
	Sunday Breakfast, - - - 7 "



## Madeira.

Old South Side Madeira ..... \$2 00  
" " " " imported by T. Barnum in 1849..... 3 00  
Crack No. 1 London Particular, imported by Phineas Janney, Esq., in 1838 ..... 3 00  
Hindustan, extra choice, superior old Madeira shipped to East Indies in 1837 returned to U. S. in 1839..... 3 00  
Pride of the Hill, imported by the late David Barnum Esq., from the house of Lewis & Co; it took the first premium at an Epicurian Dinner in 1825, when 137 Test Bottles were introduced..... 6 00  
Rich and dry sercial Madeira, purch'd by David Barnum in 1820 from the estate of the late William Pinkney, .. 6 00  
Choice Bual Madeira, called the Widow Wine, from the old house of Payne & Co., of Madeira..... 6 00  
Bumblebee Madeira, from a selection by Thomas Blandy, Esq., for David Barnum in 1832..... 5 00  
Blandy's Favorite, a very choice old wine, two voyages to the East Indies 5 00  
Star of the West, imported for the late Henry Clay, when Secretary of State, 5 00  
The Prince of Landlord's favorite, bottl. in 1825, ..... 5 00

## Sherry.

Imperial Harmony, imp by ourselves, .. 2 50  
" " " " pts 1 25  
Imperial Amontillado " " 2 50  
" " " " pts. 1 25  
Old Brown..... 2 50  
McKenzie's Royal Pale..... 2 50  
Amsinc's Harmony Pale..... 2 00

## Port.

London Dock..... 2 00  
Royal Oporto, imported by ourselves, .. 2 50  
" " " " pts. 1 25  
Prima Vera Red Port..... 2 50

## Hock Wine.

Ruppertsberger Traminer ..... 2 50  
Forster Traminer, 1848..... 2 00  
Haut Sauterne, qts ..... 1 25  
" " pts..... 75  
Hockheimer, ..... 1 50  
Steinberger Cabinet..... 2 00

## Champagne.

Cliquot..... 2 50  
Ruinart's Cabinet Imperial ..... 2 50  
Ruinart's Premium ..... 2 50  
Charles Heidsick ..... 2 50  
Heidsick & Co., qts ..... 2 50  
" " pts ..... 1 25  
Mumm's Cabinet Imperial, qts..... 3 00  
" " " pts ..... 1 50  
Heidsick & Co., Grand Vine de Cabinet 3 00  
" Sparkling Moet, Imperial, 3 00

## Claret.

Chateau Lafite..... 2 00  
Grand Vin. fn..... 2 00  
Chateau Hautbrion..... 2 50  
St. Julien qts..... 1 00  
" " pts..... 50  
St. Estephe ..... 1 00  
Vienna ... ..... 1 50  
Hungarian ..... 1 00  
Chateau Margaux..... 2 00  
Barton & Guestier's St. Julien of 1848. 1 50  
" " " " " pts 1 25

## Burgundy.

Clos Vougeot..... 3 50  
Chamberlin..... 3 00  
Volnay ..... 2 00  
Sparkling Vieux Cep..... 2 50

## Native Wines.

Missouri Spark'g Cabinet, qts..... 2 00  
" " " pts ..... 1 00  
Longworth's Sparkling Catawba ..... 2 00  
Werk's Still, ..... 1 50  
Missouri " ..... 1 25

## Brandy.

Thomas Hine & Co., Cognac, qts..... 2 50  
" " " pts..... 1 25  
Old Otard Dupuy & Co., qts ..... 2 50  
" " " " pts..... 1 25

Old Holland Gin, ..... 1 00  
Old Jamaica Rum, ..... 2 00

## Whisky.

Superior Old Rye, ..... 2 00  
" " Bourbon, ..... 1 50

## Malt Liquors.

Scotch Ale, pts..... 40  
London Porter, pts..... 40

## Crab Cider.

Crab Cider, qts..... 40  
" " pts..... 25

BILL OF FARE.

Barnum's Saint Louis Hotel.



CORNER SECOND AND WALNUT STREETS.

BARNUM & FOGG, PROPRIETORS.

REPUBLICAN PRINT.

# BILL OF FARE.

Saturday

January 15, 1859

## SOUP.

Malagatone.

## FISH

Baked Fresh Fish, Brown Sauce.

## BOILED.

Sugar Cured Ham.  
Chicken and Pork, Celery Sauce.

Corn Beef and Cabbaz  
Mutton, Caper Sauce

## COLD DISHES.

Ham Boiled.  
Corned Beef.

Beef and Pork  
Mutt &

## ENTREES

Fricassee of Turkey Wings and Turnips.  
Calves' brains a la Poulette.

Stewed Kidneys with Salt Pork.

Ragout of Lambs' hearts, Wine sauce  
Baked Sausages with Rice.

Stewed Calves' Liver, Madeira sauce.

Haricot of Mutton, Irish style

Lamb's Tongues saute, Butter sauce

Pork Steaks fried with Onions.

Baked Pork and Beans.

## ROAST.

Saddle of Mutton.  
Spare Ribs of Pork,

Shoat.

Fork  
Beef.

Chicken with dressing.

## RELISHES.

Worcestershire Sauce.  
Pickles

Cheese.  
Horse Radish.

Apple Butter.  
Beets.

## VEGETABLES.

Mashed Potatoes.  
Boiled Potatoes.  
Rice.

Onions.  
Cabbage.

Carrots.  
Hominy.  
Turnips.

## PASTRY AND PUDDING.

Mince Pie.

Indian Pudding.  
Cranberry Pie,

Plum Pie.

## DESSERT.

Queen Cake.  
Strawberry Ice.  
Apples.

Floating Island.

Cream a la Quince  
Mayland Puffs,  
Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from  
6 1/2 to 9 o'clock.

Breakfast, Private Dining Room, 8  
to 11.

Dinner, Public Dining Room, 1 1/2 to  
3 o'clock.

Dinner, Private Dining Room, - 3

Tea,

Supper - - - 8 to 11 o'clock  
Sunday Breakfast, - 7 o'clock

## Meals for Children & Nurses.

Breakfast, - - - 6 1/2 o'clock

Dinner, - - - 12 1/2 "

Sunday, - - - 6 "

Sunday Breakfast, - 7 "



## Madeira.

Old South Side Madeira ..... \$2 00  
" " " " imported by T.  
Barnum in 1849.....3 00  
Crack No. 1 London Particular, im-  
ported by Phineas Janney, Esq., in  
1839 .....3 00  
Hindustan, extra choice, superior old  
Madeira shipped to East Indies in  
1837 returned to U. S. in 1839.....3 00  
Pride of the Hill, imported by the late  
David Barnum Esq., from the house  
of Lewis & Co; it took the first pre-  
mium at an Epicurian Dinner in 1825,  
when 137 Test Bottles were intro-  
duced.....6 00  
Rich and dry serial Madeira, purch'd  
by David Barnum in 1820 from the  
estate of the late William Pinkney,..6 00  
Choice Bual Madeira, called the Widow  
Wine, from the old house of Payne &  
Co., of Madeira.....6 00  
Bumblebee Madeira, from a selection  
by Thomas Blandy, Esq., for David  
Barnum in 1832.....5 00  
Blandy's Favorite, a very choice old  
wine, two voyages to the East Indies 5 00  
Star of the West, imported for the late  
Henry Clay, when Secretary of State, 5 00  
The Prince of Landlord's favorite, bottl.  
in 1825, .....5 00

## Sherry.

Imperial Harmony, imp by ourse'ves,..2 50  
" " " " pts 1 25  
Imperial Amontillado " " 2 50  
" " " " pts. 1 25  
Old Brown.....2 50  
McKenzie's Royal Pale.....2 50  
Amsinck's Harmony Pale.....2 00

## Port.

London Dock.....2 00  
Royal Oporto, imported by ourselves,..2 50  
" " " " pts. 1 25  
Prima Vera Red Port.....2 50

## Rock Wine.

Ruppertsberger Traminer .....2 50  
Forster Traminer, 1848.....2 00  
Haut Sauterne, qts .....1 25  
" " pts.....75  
Hockheimer, .....1 50  
Steinberger Cabinet.....2 00

## Champagne.

Cliquot.....2 50  
Ruinart's Cabinet Imperial .....2 50  
Ruinart's Premium .....2 50  
Charles Heidsick .....2 50  
Heidsick & Co., qts .....2 50  
" " pts .....1 25  
Mumm's Cabinet Imperial, qts.....3 00  
" " " pts .....1 50  
Heidsick & Co., Grand Vine de Cabinet 3 00  
" " Sparkling Moet, Imperial, 3 00

## Claret.

Chateau Lafite.....2 00  
Grand Vin. fin.....2 00  
Chateau Hautbrion.....2 50  
St. Julien qts.....1 00  
" " pts.....50  
St. Estephe .....1 00  
Vienna ... .....1 50  
Hungarian .....1 00  
Chateau Margaux.....2 00  
Barton & Guestier's St. Julien of 1848. 1 50  
" " " " " pts 1 25

## Burgundy.

Clos Vougeot.....3 50  
Chambertin.....3 00  
Vohay .....2 00  
Sparkling Vieux Cep.....2 50

## Native Wines.

Missouri Spark'g Cabinet, qts.....2 00  
" " " " pts .....1 00  
Longworth's Sparkling Catawba .....2 00  
Werk's Still, .....1 50  
Missouri " .....1 25

## Brandy.

Thomas Hine & Co., Cognac, qts.....2 50  
" " " " pts.....1 25  
Old Otard Dupuy & Co., qts .....2 50  
" " " " pts .....1 25

Old Holland Gin, .....1 00  
Old Jamaica Rum.....2 00

## Whisky.

Superior Old Rye, .....2 00  
" " Bourbon, .....1 50

## Malt Liquors,

Scotch Ale, pts.....40  
London Porter, pts.....40

## Crab Cider.

Crab Cider, qts.....40  
" " pts.....25

# BRIGGS HOUSE.



FLOYD, FRENCH & AMES, Proprietors.

## BILL OF FARE.

MONDAY, NOVEMBER 2d. 1857.

### SOUP.

Barley.

### FISH.

Baked Trout Claret Sauce.

Broiled Trout, Shrimp Sauce

### BOILED.

Leg of Mutton, Caper Sauce.

Phipps Cincinnati Ham.

Beef Tongue.

Corned Beef & Cabbage.

Chicken and Pork.

### ROAST.

Sparerib of-Pork.

Phipps Cincinnati Ham.

Loin of Veal, Stuffed.

Chicken Stuffed.

Lag of Lamb.

Beef Mutton.

### COLD DISHES.

Corned Beef.

Tongue

### SIDE DISHES.

Croquetts of Rice.

Maccaroni au Gratin.

Partridge, with Olives.

Black Ducks, Jelly Sauce.

Mutton Kidneys, Champagne Sauce.

Lamb Cutlets Breaded, Madeira Sauce.

Currie of Veal.

Tripe Fried in Batter.

Frissee of Chicken, with Oysters.

Sirloin of Beef Braized, Sauce Piquante.

### CAME.

Wild Goose

Mallard Ducks.

Black Ducks

### VEGETABLES.

Oyster Plant Fried in Batter.

Potatoes Baked.

Potatoes Boiled.

Mashed Potatoes.

Cabbages.

Beets.

Carrots.

Rice.

Turnips.

### RELISHES.

Pickled Beets.

John Bull Sauce.

Celery.

Squash.

Parsnips.

Stewed Beans.

Onions.

### PASTRY.

Blanc Mange.

Squash Pies.

Apple Pies.

Tapioca Pudding.

Lemon Cake.

Jelly Rolls.

Grape Pies.

### ORANGE ICE CREAM.

### DESSERT.

Almonds.

English Walnuts.

Grapes.

Filberts

Layer Raisins

### AMUSEMENTS THIS EVENING.

Chicago Theatre.—Engagement of Mr. Mrs. J. W. Wallack.

### WINE.

#### MADERA.

Table, from wood,.....	\$1 50
Old London Paraculat,.....	2 00
Webster, very fine,.....	2 50
Olivero's Reserve, 1836,.....	2 50
Leacock's Old East India, from private stock, imported by J. D. & M. Williams,.....	4 20

#### CHAMPAGNE.

Cordon Rouge, Mumm & Co.....	\$4 00
Mumm's Imperial,.....	3 00
"    pints,.....	2 00
Mumm's Verzenay,.....	2 50
Mumm's Cabinet,.....	3 00
Mumm's Verzenay, pints,.....	1 50
Biljeart Salmons, Cabinet,.....	3 00
"    Verzenay,.....	2 50
"    pints,.....	1 50
Heidsieck, Piper & Co,.....	2 00
Heidsieck, Piper & Co, pints,.....	1 25
Heidsieck & Co,.....	2 00
"    pints,.....	1 25
Schreider,.....	2 00
Schreider, pints,.....	1 25
Chas. Heidsieck,.....	2 00
Chas. Heidsieck, pints,.....	1 25
I. X L.,.....	3 00
Tressor de Bouzy,.....	2 00
Anchor, Grosbas,.....	2 00
Anchor, pints,.....	1 25
Jacques, Georg & Co's, pints,.....	1 25
Longworth's Sparkling Catawba pints.....	2 00
Morselles Sparkling Catawba,.....	1 25
Longworth's Sparkling Isabella,.....	2 00
Longworth's Sull Catawba,.....	2 00
Laues' Sweet,.....	2 00

#### HOCK.

Sparkling Hock,.....	2 50
Diedesheimer,.....	2 00
Geisenheimer,.....	2 00
Hochheimer,.....	2 00
Rudesheimer,.....	2 00
Niersteimer,.....	2 00

#### CLARET.

Margaux Medoc,.....	\$1 50
St. Julien, Bordeaux,.....	1 00
St. Estephe,.....	1 00
Chateau La Rose,.....	1 50
Chateau La Rose pints,.....	1 00
St. Julien, 1848,.....	2 00
St. Julien, "    pints,.....	1 00
Chateau Margaux, old and fine,.....	3 00

Waiters are supplied with Wine Cards and Pencils.

### WINE.

#### SHERRY.

Table, pale, from wood,.....	1 50
Table, brown, from wood,.....	1 50
Gordon, D. G., brown,.....	2 00
Gordon, D. G., pale,.....	2 00
Yriarte, vintage 1825, pale and delicate,.....	2 00
Old Fennell Gold, choice,.....	2 50
Amonillado, pale, dry and delicate; imported by Henry Atkins & Co,.....	3 00

#### SAUTERNE.

Sauterne, good,.....	1 00
Haut Barsac,.....	1 00
Haut Sauterne, from Barton & Guestiers, Bordeaux,.....	2 50

#### BRANDIES, &C.

S. O. P., imported expressly for the Briggs House by M. S. & W. P. Molony,.....	4 00
Jas. Hennessy, pale and dark,.....	2 50
U. V. Proprietors, Dark & Pale,.....	2 00
Jules Robins,.....	2 00
J. & F. Martell, dark,.....	3 00
Champagne Brandy,.....	3 00
Hennessy's Old London Dook, 1825,.....	4 00
Old Bottled Fish Gin,.....	2 00
Catawba Brandy,.....	2 00
Old Scotch Whiskey,.....	2 00
Old Jamaica Rum,.....	2 00

#### PORT.

Table, good,.....	1 50
Hunt & Co's, dry and superior,.....	2 00
Port Juice,.....	2 00
Almatta, dry and old,.....	2 00
White Port,.....	2 00
Old Black Seal, bottled in Opor-to by Hunt, Roope, Teage & Co.,.....	3 00
Burgundy, (Chambertin).....	2 00

#### CORDIALS.

Annisette,.....	2 00
Maraschino,.....	2 50
Absynthe,.....	2 00
Curacao,.....	2 00

#### ALES, PORTER &C,

Bass' East India Pale Ale,.....	75
Aisopp's E. India Ale, Imported by G. Dartwell, Toronto, C. W., pints,.....	40
Byass' Brown Stout,.....	75
Byass' Brown Stout, pints,.....	40
Scotch Ale pints,.....	40
Younger's Ale, in stone,.....	50
Campbell's Strong Ale, in stone,.....	50

Guests having friends to dine will please give notice at the office, that seats may be reserved for them. All meals, lunches and dessert taken to rooms will be charged extra. Children occupying seats at the first table will be charged full price.

### ALL ARTICLES NOT ON THE BILL OF FARE CHARGED EXTRA.

Guests are respectfully requested to give an hour's notice at the office previous to their departure in order that their baggage may be properly marked for the different destinations.

Guests going out on the early morning trains are requested to give notice at the office the evening previous.

### HOURS FOR MEALS.

BREAKFAST, 6 1-2 to 10 1-2. DINNER, 11-2. TEA, 6 to 7. SUPPER, 9 to 11. SUNDAY, Breakfast, 7 1-2 to 10 1-2. Dinner 11-2. Tea, 6.

CARRIAGES of every description furnished upon application at the office.

# BRIGGS HOUSE,

CHICAGO.



WM. F. TUCKER & CO., PROPRIETORS.

—♦♦♦—  
**HOURS FOR MEALS,**

BREAKFAST, 7 to 10; DINNER 1½; TEA 6 to 7; SUPPER 9 to 11.

SUNDAY.—BREAKFAST, 7½ to 11½; DINNER, 1½; TEA, 6 to 7.

## BILL OF FARE:

Wednesday, January 19th, 1859.

### SOUP.

Mutton

### FISH.

Boiled Fresh Cod, Butter Sauce      Baked Trout, Wine Sauce.

### BOILED.

Chicken and Pork      Leg of Mutton, Caper Sauce  
Tongues      Lamb Tongues  
Corned Beef      Ham  
Turkey, Oyster Sauce

### ROAST.

Lamb      Ham  
Ribs of Beef      Loin of Veal  
Chicken Stuffed      Sirloins of Beef  
Saddle of Mutton      Spareribs of Pork  
Turkey, Cranberry Sauce

### COLD DISHES.

Ham      Roast-Beef      Lamb's Tongues      Corned Beef      Tongues.  
Roast Veal      Roast Mutton

### GAME.

Goose      Venison with Jelly

### ENTREES.

Turbans of Fish, Hollandaise Sauce  
Filletts of Beef Sautee, Tomato Sauce  
Baked Pork and Beans, New York Style  
Turkey Wings, with Fine Herbs  
Chicken Larded, Spanish Style  
Veal Kidneys Stewed, Madeira, Sauce  
Macaroni, a la Neapolitan  
Ericassee of Veal, a la St. Lambert  
Rice Drops, Vanilla Flavor  
Turkey Giblet Pie  
Salmi of Prairie Chicken.

### VEGETABLES.

Potatoes Boiled      Onions      Beets  
Potatoes Mashed      Rice      Stewed Beans  
Potatoes Baked      Hominy      Turnips  
Cabbage      Parsnips      Squash  
Carrots

### RELISHES.

Horse Radish      Worcestershire Sauce      Walnut Catsup.  
Boston Pickles      Apple Sauce      India Soy  
John Bull Sauce      Cole-Slaw      Tomato Catsup.  
Celery      Cranberry Sauce      Pickled Beets

### PASTRY.

Steamed Lemon Sponge Pudding, Wine Sauce      Baked Farina Pudding, Cold Sauce  
Apple Pies      Mince Pies      Squash Pies  
Wine Jelly      Rum Jelly      Brandy Jelly  
Jelly Rollards      Lemon Sponge Cake      Currant Pound Cake

### DESSERT.

Pecan Nuts      English Walnuts      Almonds  
Layer Raisins      Apples      Filberts

Amusements this Evening.

NORTH'S NATIONAL AMPHITHEATER.—On Monroe bet. Clark and Wells Sts.  
McVICKER'S THEATER.—On Madison bet. Dearborn and State Streets.

## BRIGGS HOUSE:

### WINES.

#### MADEIRA.

Table, from wood.....\$1 50  
Old London Particular..... 2 00  
Webster, very fine..... 2 50  
Olivero, Reserve, 1836..... 2 50  
Leacock's Old East India, from private  
stock, imported by J. D. & M. Williams, 4 00

#### CHAMPAGNE.

Mumm's Imperial.....\$3 00  
Mumm's Cabinet..... 2 00  
Billecart Salmons, Cabinet..... 3 00  
Billecart Salmons, Verzenay..... 2 00  
Heidsieck, Piper & Co..... 2 00  
Heidsieck & Co., pints..... 1 25  
Heidsieck & Co..... 2 00  
Schrieder, pints..... 1 25  
Schrieder..... 2 00  
Chas. Heidsieck..... 2 00  
Tressor de Bouzy..... 2 00  
Crems de Bouzy pints..... 1 25  
L X L..... 3 00

#### NATIVE WINES.

Longworth's Sparkling Catawba.....\$2 00  
Longworth's Sparkling Catawba, pints.....1 25  
Longworth's Still Catawba..... 2 00  
Ladies' Sweet Catawba..... 2 00

#### HOCK.

Sparkling Hock.....\$2 50  
Diedesheimer..... 2 00  
Geisenheimer..... 2 00  
Hockheimer..... 2 00  
Rudesheimer..... 2 00  
Niersteimer..... 2 00

#### CLARET.

Margeaux Medoc.....\$1 50  
St. Julien, Bordeaux..... 1 00  
St. Estephe..... 1 00  
Chateau La Rose..... 2 00  
Chateau La Rose, pints..... 1 00  
St. Julien, 1848..... 2 50  
Chateau Margeaux, old and fine..... 3 00

#### SAUTERNE.

Sauterne, good.....\$1 00  
Haut Barsac..... 1 00  
Haut Sauterne, from Barton & Guestiers,  
Bordeaux..... 2 50

#### SHERRY.

Table, pale, from wood.....\$1 50  
Table, brown, from wood..... 1 50  
Gordon, D. G., brown..... 2 00  
Gordon, D. G., pale..... 2 00  
Yriarte, vintage 1825, pale and delicate..... 2 00  
Old Pemartin's Gold, choice..... 2 00  
Amontillado, pale, dry and delicate, imported  
by Henry Atkins & Co..... 3 00

#### BRANDIES.

S O P., imported expressly for the Briggs  
House, by M. S. & W. P. Molony.....\$4 00  
Pony Brandy..... 3 00  
Jas. Hennessy, pale and dark..... 2 50  
U. V. Proprietors, dark and pale..... 2 00  
Jules Robine..... 2 00  
Champagne Brandy..... 2 00  
Hennessy's Old London Dock, 1823..... 4 00  
Catawba Brandy..... 2 00

#### LIQUORS.

Old Bourbon Whisky.....\$2 00  
Schiedam Schnapps..... 1 00  
Old Scotch Whisky..... 2 00  
Old Jamaica Rum..... 2 00

#### PORT.

Table, good.....\$1 50  
Hunt & Co's dry and superior..... 2 00  
Port Juice..... 2 00  
Almetta, dry and old..... 2 00  
White Port..... 2 00  
Old Black Seal, bottled in Oporto, by Hunt,  
Roope, Teage & Co..... 3 00

#### CORDIALS.

Annisette.....\$2 00  
Maraschino..... 2 50  
Ab ynth..... 2 00  
Curocoa, red and white..... 2 00

#### BURGUNDY.

Chambertin.....\$2 00  
Romane..... 2 00

#### ALES & PORTER.

Bass' East India Pale Ale.....\$ 75  
Alsopp's East India Ale, imported  
by G. Dorinell Toronto, O. W., pints..... 40  
Hibbards' Brown Stout..... 75  
Barclay & Perkins' London Porter, pints..... 40  
Scotch Ale, pints..... 40  
Younger's Ale, in stone..... 50  
Campbell's Strong Ale, in stone..... 50

Each Waiter is provided with a Wine Card and Penell.

Guests are respectfully requested to give an hour's notice at the office, previous to their departure, in order that their baggage may be properly marked for the different destinations.

Guests going out on the early morning trains are requested to give notice at the office the evening previous.

Carrriages of every description furnished upon application at the office.

Guests having friends to dine will please give notice at the office, that seats may be reserved for them. All meals, lunches and dessert taken to rooms, will be charged extra. Children occupying seats at the first table will be charged full price.

All Articles ordered not on the Bill of Fare Charged Extra.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, MARCH 2, 1859.

### Soup.

Green Turtle.

Desclinau.

### Fish.

Boiled Salmon Trout, Lobster Sauce.

### Boiled.

Corned Beef. Leg of Mutton, caper sauce. Chicken, oyster sauce. Beef, a la mode.  
Beef Tongue. Ham. Turkey, Parsley Sauce.

### Roast.

Beef. Pork, apple sauce. Turkeys. Geese. Domestic Ducks. Capons.  
Leg of Mutton. Chickens.

### Cold Roast.

Beef. Mutton. Pressed Corned Beef.

### Relishes.

Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets.  
Apple Sauce. Celery. Lettuce.

### Entrees.

Mutton Chops, a la Durelle.  
Green Turtle Steak Broiled.  
Small Oyster Patties.  
Macaroni, a l'Italienne.  
Venison Chops Broiled, Pepper Sauce.  
Creme Fritters, with Currant Jelly.  
Salmi of Grouse, with Olives.  
Civet of Hare, Hunter's Style.  
Escalope of Lobsters, a la Mariniere.  
Veal Fricandeau, a la Jardiniere.  
Geese Liver saute, en Caise.  
Sheep's Tongue Larded, Pickle Sauce.  
Chicken Fricasse, a la Financiere.

### Cold Dishes.

Terrine de Foies Gras de Strasbourg. Galantine de Chapon, a la Gelee.  
Lobster Salad.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Baked Potatoes. Beets. Mashed Turnips  
{ Cabbage. Boiled Rice. Boston Squash. Spinach.

### Pastry.

Apple Pies. Mince Pies. Pumpkin Pies. Vermicelli Puddings.  
Gelee au Maraschino. Biscuit Francaise.

### Dessert.

Raisins Figs. Almonds. Filberts. Apples. Coffee. Pecan Nuts.  
Madeira Nuts. Ice Cream. Prunes.

# ST. NICHOLAS HOTEL.

## Madeira.

FROM HUGH MONROE.

Scott, pale and delicate.....	\$2 00
Newton, Gordon & Murdock's old, full delicate and high flavored.....	2 50
Virgin, very old, pale, full and delicate..	3 50
Howard, March & Co.'s old, full and high flavored.....	3 50

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	3 00
Montero's, very old, pale, and delicate..	4 00
Bual Priest's, 1836.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA,  
BY TREADWELL, ACKER & CO.

Favorite Vintage, 1842.....	3 00
Old Reserve, do. 1815.....	4 00
Old Reserve Sercial, 1815.....	5 00

## Sherry.

Table, pale, from wood.....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale.....	2 00
Cabinet, pale and delicate.....	2 50
Imperial, pale.....	2 50
Vino de Pasto.....	2 50
Beickbeder Brown.....	2 50
Romano, pale.....	3 00
Amontillado, Pemarkin, pale and old.....	2 50
Peter Domecq's Royal pale, very old.....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate.....	2 00
Peter Domecq's Competition.....	3 00
Old Royal William Brown Sherry, 1820.....	3 00
Old Royal, very fine vint. 1798.....	5 00

## Champagne.

Moet & Chandon, Verzenay, A Oechs.....	\$2 00
do. do. do. pints.....	1 25
do. Sillery, do. do. do. pints.....	2 00
do. do. do. do. pints.....	1 25
do. Imperial, Green Seal, do. do. pints.....	3 00
do. do. do. do. pints.....	1 50
do. Grand Vin Anglaise, do. do. pints.....	3 00
do. do. do. do. pints.....	1 50
Verzenay, "G. H. Mumm & Co.," qrts.....	2 00
do. do. do. pints.....	1 25
Cabinet, do. do. qrts.....	3 00
do. do. do. pints.....	1 50
Imperial, do. do. qrts.....	3 00
do. do. do. pints.....	1 50
Royal Rose, do. do. qrts.....	3 00
Heidsieck, Renauld & Francois, do. do. pints.....	2 00
do. do. do. pints.....	1 25
Charles Heidsieck, T. W. Bayaud & Co., do. do. pints.....	2 00
do. do. do. pints.....	1 25
Associates Verzenay, H. D. Felter, do. do. pints.....	2 00
do. do. do. pints.....	1 25
De St. Marceaux & Co., C. & W., do. do. pints.....	2 00
Schneider, H. D. Felter, do. do. pints.....	2 50
do. do. do. pints.....	1 25
Verzenay, Jules Mumm & Co., do. do. pints.....	2 00
do. do. do. pints.....	1 25
Due de Montebello, do. do. pints.....	2 00
do. do. do. pints.....	1 25
Ch. Bouillot & Co., do. do. pints.....	2 00
Excelsior, Beers & Bogart, do. do. pints.....	2 00
do. do. do. pints.....	1 25
Prince Imperial, E. V. Houghwout, do. do. qts.....	2 00
do. do. do. pints.....	1 25
do. do. do. half pts.....	75
Lelegard & Co., J. C. Robillard, do. do. pints.....	2 00
do. do. Russian Eagle, do. do. pints.....	3 00
La Perle, Cramer Abegg & McCloskey, do. do. pints.....	2 00
do. do. do. pints.....	1 25
Rubis, do. do. pints.....	3 50
V. Clicquot Ponsardin, Schmidt & Co. qts.....	3 50
do. do. do. pints.....	1 75

## Burgundy.

Imported by ADOLPHUS OECHELS.

Nuits.....	\$2 50	Chambertin.....	3 00
do. pints.....	1 50	Romano Conte.....	3 00
Chablis, white, do. pints.....	2 50	Clos de Vougeot.....	3 50

## Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do. do. Old White Port.....	2 50
FROM J. & R. OSBORN.	
Old Port, superior.....	2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

## Native Wines.

Cincinnati Sparkling Catawba,.... q'ts.....	\$2 00
do. do. do. pints.....	1 25
do. Catawba Dry.....	1 50
Missouri Sparkling Cabinet,.... quarts.....	2 00
do. do. do. pints.....	1 25

## Hock.

Imported by ADOLPHUS OECHELS, from the house  
of Henkell & Co., in Mayence.

Deidesheimer.....	1 25
do. do. pints.....	0 75
Rudesheimer.....	2 00
do. Berg.....	2 50
Marcobrunner.....	2 50
Johannisberger.....	3 00
Steinberg Cabinet.....	3 50
Steinwine in Bocksbeutel.....	2 00
Moselle Muscatel.....	2 50
Sparkling Hockheimer.....	2 50
do. do. pints.....	1 25
do. Moselle Muscatel.....	2 50
do. do. pints.....	1 25
Marcobrunner, Ausb'ch, finest production.....	5 00

FROM GIL DAVIS.

Branneberg, 1846.....	3 00
Imperial Scharzberg, 1846.....	3 00
Liebfraumilch, 1846.....	3 00
Schloss Johannisberger, 1836.....	4 00
CASTLE JOHANNISBERG CABINET.	
Yellow Seal, 1846.....	3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842.....	10 00
Gold Seal, 1834.....	10 00
Sparkling Hock, Imperial, C. & W.....	2 50

## Claret.

Imp'ted by ADOLPHUS OECHELS, from the house  
of Focke & Brandenburg, in Bordeaux.

Saint Julien, pints, 50 cents; quarts.....	\$1 00
Margaux.....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do. do. pints.....	1 25
Chateau Mouton.....	2 00
Chateau Margaux, 1851.....	3 00
Chateau Lafitte, 1846.....	3 50

FROM E. CAZET.

Chateau Lafitte.....	3 50
do. Leoville.....	3 00
La Grange Duchatel.....	3 00

## White Wines.

Imported by ADOLPHUS OECHELS, from the house  
of Focke & Brandenburg, in Bordeaux.

Chateau Sauterne.....	\$1 50
do. do. pints.....	0 75
Latour Blanche.....	2 00
Chateau Yquem.....	2 50

## Brandies, &c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Planat & Co., 1832.....	3 00
J. & F. Martel, Cognac, 1803.....	4 00
Vine Growers Co., Cognac.....	4 00
Old Bourbon Whiskey.....	2 00
do. do. 1840.....	3 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine.....	3 00
FROM BEERS AND BOGART.	
Vintage of 1844, pale.....	2 50
Vintage of 1844, dark.....	2 50
Vintage of 1840.....	3 00
Vintage of 1828, very fine.....	3 00

## Ales and Porter.

Scotch Ale.....	pints, 0 37
India Pale Ale.....	do. 0 37
London Porter.....	do. 0 37

Each Waiter is provided with a Wine Card and Pencil.

# SCOVILLE HOUSE,

WATERBURY, CONN.,

BY

**C. P. BROWN.**

## Bill of Fare.

*Friday March 4<sup>th</sup> 1859*

### SOUP.

*Brown*

### FISH.

*Boiled Halibut Egg Sauce*

### ROAST.

### BOILED.

*Beef  
Veal  
Chicken Pie*

*Corned Beef  
& Cabbage*

### SIDE DISHES.

*Roasted Liver on Toast*

*Beef Steak & Onions*

*Cold Sliced Ham*

*Curry Tripe*

### RELISHES.

Pickled Beets, Pickles, Pickled Peppers, French Mustard,  
Tomato Ketchup, Horse Radish, Worcestershire Sauce.

### VEGETABLES.

Boiled Potatoes, Baked Potatoes, Browned Potatoes, Mashed Potatoes,  
Beets, Turnips, Onions, Boiled Rice.

### PUDDING AND PASTRY.

*Steamed Apple Fudding*

*Apple Pie & Lemon Pie*

*Pastry Cups Custard*

### FRUIT AND NUTS.

Breakfast from 7 to 8. Dinner 12.30. Tea, 6.

SUNDAY—Breakfast at 8. Dinner, 12.30. Tea, 5.30.

An extra charge for Meals and Lunches sent to Room.

Hartford Conn

# ALLEN HOUSE,

CHARLES DEVENS, Jr . . . . . PROPRIETOR.

## TABLE D'HOTE,

BILL OF FARE, SATURDAY, MAR. 5, 1859.

### SOUP.

Bread.

Farina.

### FISH.

Halibut, au gratin.

### BOILED.

Leg of Mutton, Caper Sauce,  
Ham,

Tongue.  
Corned Beef.

### COLD DISHES.

Ham,

Tongue,

Corned Beef.

### ROAST.

Lamb.  
Ribs of Beef,

Pork, Apple Sauce,

Turkey,  
Veal.

### ENTREES.

Beef Steak Saute with Onions.

Oyster Fritters.

Kidneys Saute, Port Wine Sauce.

Blanquets of Veal, German style.

Chicken Gib'le Pie, American style.

### RELISHES.

Horse Radish.

French Mustard.

Assorted Pickles.

Pickled Cabbage.

### VEGETABLES.

Potatoes,

Onions,

Turnips.

Mashed Potatoes.

White Beans,

### PASTRY.

French Pudding,

Prune Pie,

Mince Pies,

Apple Pies,

Custard Pies,

Meringues Parisienne.

### DESSERT.

Apples.

Coffee.  
Almonds.

Raisins.

Figs.  
English Walnuts.

Children occupying seats at the Table, will be charged full price for board. All meals  
fruits, or desserts, sent or carried to rooms, will be charged extra.

Breakfast from 7 until 10.

Dinner from 1 until 3.

Tea from 6 until 9.

Boston Mass

# REVERE HOUSE.

PARAN STEVENS, PROPRIETOR.

Boston, Sunday, March 6, 1859.

## BILL OF FARE.

### SOUP.

Mock Turtle.

### FISH.

Boiled Cod's Head, and Oysters.

### BOILED.

Leg of Mutton, Caper Sauce,  
Corned Beef and Cabbage,  
Chicken and Pork,

Turkey, Celery Sauce,  
Smoked Tongue,  
Boston Ham.

### COLD DISHES.

Boiled Ham, Pressed Corned Beef, Tongue, Lobster,  
Chicken Salad.

### SIDE DISHES.

Lamb Cutlets, Breaded,  
Fillet of Beef, with Mushrooms,  
Baked Beans and Pork,  
Oyster Patties,  
Macaroni, with Cheese,  
Fricassee of Chicken,

Lobster, Anchovy Sauce,  
Ducks, with Olives,  
Tripe, a la Maitre de Hotel,  
Rice in Form,  
Hominy.

### ROAST.

Beef, Turkey, Chicken, Leg of Mutton,  
Ham, Champagne Sauce.

### GAME.

Black Ducks, Widgeons.

### PUDDINGS AND PASTRY.

Baked Indian Pudding,

Apple Pies, Mince Pies, Squash Pies,  
Charlotte Russe, Apple Tarts, Confectionery.

### DESSERT.

Raisins, Apples, Shellbarks, Figs, Almonds, English Walnuts.  
Oranges, Vanilla Ice Cream.

Breakfast from 6 1-2 to 12; Dinner, Ladies' Ordinary, 1 to 5; Gentlemen's Ordinary, 2 1-2 to 5;  
Tea, 6 to 9; Supper, 9 to 12.

SUNDAY.—Breakfast at 8; Dinner, Ladies' Ordinary, 1 1-2; Gentlemen's Ordinary, 1 1-2 to 5;  
Tea, 5 1-2; Supper, 9 to 12.

Gentlemen having friends to dine will please give notice at the office. Meals sent to rooms,  
fruit, dessert, etc., ordered or carried from the table, will be charged EXTRA.

Persons wishing early dinners will give notice at the office.

Children occupying seats at the table will be charged full price. Dinner for children and  
nurses, from 1 to 1 1-2.

The Revere House, Bowdoin Square, Boston, is a grand and imposing structure, the largest and most magnificent hotel in the city. It is situated in the heart of the business district, and is surrounded by the most beautiful scenery. The hotel is built of the finest materials, and is finished with the most exquisite taste. It is a most desirable place for the accommodation of the public, and is well adapted for the reception of the most distinguished guests. The hotel is managed by the most experienced and efficient staff, and is well supplied with every convenience. The hotel is a most desirable place for the accommodation of the public, and is well adapted for the reception of the most distinguished guests.

REVERE HOUSE  
 BOWDOIN SQUARE BOSTON



REVERE HOUSE,  
 Bowdoin Square Boston.

W. H. RAYNES  
 ARCHT. ENGR.



# UNITED STATES HOTEL.

SOLOMON MYRICK, Proprietor.

*Portland, Me., Wednesday March 9th 1858.*

## BILL OF FARE.

### SOUP.

*Pea*

### FISH.

*Boiled Cod Heads & Oysters*

### BOILED.

*Leg Mutton      Corned Beef*  
*Rapier Sauce*

### SIDE DISHES.

*Fried Oysters      Baked Macaroni*  
*Fried Codfish      Fricassee Chicken*

### ROAST.

*Beef      Chickens*  
*Veal      Turkey*

### PUDDINGS AND PASTRY.

*Marlboro      Tapioca Pudding*  
*Squash & Raisin Pie      Custards*

### DESSERT.

*Apples      Mince      Raisins*

Breakfast at 7 1-2—Dinner at 1 1-4—Tea at 6. SUNDAYS, Breakfast at 8—Dinner at 1—Tea at 6.

Persons wishing an early dinner will please give notice at the Office.

### WINES.

#### SPARKLING WINE.

Mumm's Verzenay Champagne,	\$2,00
do do pints,	1,00
Heidsieck H. Piper & Co.,	- - 2,00
do do pints,	- - 1,00
do do 1/2 pints,	- 62
Juglar, pints,	- - - - 1,00
Delbeck & DeBerghes,	- - - 2,00

#### SHERRY.

Harmony's pale,	- - - - 1,50
Yriarte's pale,	- - - - 2,00
Ammontillado,	- - - - 2,00
Gordon's pale,	- - - - 2,00

#### MADEIRA.

Monterios,	- - - - 1,50
Olivero Reserve,	- - - - 2,00
Blackburn's old London Partic.	- 2,00
Old Hamilton, imported into	
Charleston 1830, bottled in	
Boston 1840,	- 2,00
Old Brazilian,	- - - - 3,50

### WINES.

#### PORT.

Roriz,	- - - - - \$1,00
Brazil,	- - - - - 2,00
Hunt & Co's, Superior,	- - - 2,00

#### CLARET.

Bordeaux Medce,	- - - - - 75
St. Julien,	- - - - - 1,00
Chateau La Rose,	- - - - 1,00
do do pints,	- - - 50
St. Emilion, 1848, pints,	- - - 75

#### HOCK.

Marcobruner,	- - - - - 2,00
Rudesheimer,	- - - - - 2,00

#### PORTER AND ALE.

London Porter, pints,	- - - 25
Scotch Ale, do	- - - 25

# PARKER HOUSE.

GEO. F. WING & Co., Proprietors.

New Bedford, *March 13, 1859*

## BILL OF FARE.

### SOUP.

*Clam Chowder*

### FISH.

### BOILED.

Leg of Mutton and Caper Sauce.

*Chickens and Poultry.*

Corncd Beef.

Tongue.

Ham.

### REMOVES.

*Beans & Pork*  
*Rice Croquette*  
*Stewed Clams*

### ROAST.

Beef.

Turkeys.

Lamb.

Pork.

Chickens.

Pork.

Game.

Veal.

### PUDDINGS AND PASTRY.

*Indian*                      *Apple*  
*Custard*

### DESSERT.

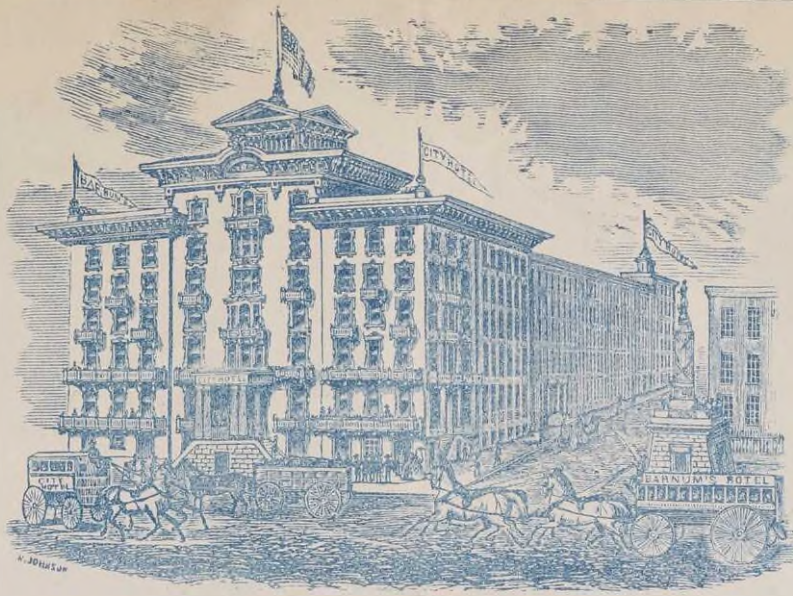
*Blanc mange*

### HOUR OF MEALS.

BREAKFAST 7 o'clock; DINNER 1 o'clock; TEA 6½ o'clock.

SUNDAY—BREAKFAST 8 o'clock; DINNER 1 o'clock; TEA 5 o'clock.

Notice.—Gentlemen having friends to dine will please give notice at the office. Meals, lunches or fruit sent to room or taken from the table will be charged extra.



**BARNUM'S CITY HOTEL, MONUMENT SQUARE, BALTIMORE.**

**WINE LIST.**

**MADEIRA.**

Diamond, Symington, .....	\$2 00
W. D. Wedding Wine, .....	2 50
A. Araujo, very choice, .....	2 50
J. A. Adams' choice, .....	2 50
C. L., very fine, Lewis & Co., .....	3 00
B. N., do. Blackburn, .....	3 00
O. W. B., .....	3 00
S. L., Sullivan, .....	3 00
R. Reserve, old Stock, Symington, .....	3 00
C. L. P., choice London Particular, .....	3 00
M. T. Monteiro, imported 1832, one voyage to East Indies, .....	3 00
Choice Tinto, very delicate, 1825, Lewis & Co., .....	3 00
R. B. Blackburn & Co., .....	3 00
"Victoria," very pale, dry and delicate Olivera, .....	3 00
J. D. L., very choice, Lewis & Co., 9 years in cellar, bottled in 1840, .....	3 50
J. Juice of Grape, .....	3 50
X. O. B., Symington, very delicate Wine, .....	3 50
B. L. S., Black Shark, Blackburn, very choice wine, vintage 1832, .....	3 50
Bual, exceeding delicate, .....	3 50
O. V., Old Virginia, consigned by Monteiro, to R. F. Anderson of Richmond .....	3 50
B. Blandy's Favorite, a very choice old wine, 9 years in wood, bottled in 1832, .....	3 50
C. Howard Mareh & Co., Constitution Wine, a much admired brand, and very old, .....	4 00
*Star of the West, Blackburn, .....	4 00
W. S. Sireal, very rich and dry, vintage of 1825, .....	4 00
T. Lacock, a very choice wine, .....	4 00
M. T., Original Monteiro, black seal, bottled in Madeira, long, long ago, .....	5 00
L., Pride of the Hill, Lewis & Co., a favorite old brand, dry and exceedingly delicate, .....	6 00
B. L., Original Shark, 1822, Blackburn .....	10 00

**SHERRY.**

W. S. Lobo, Pale, .....	2 00
W. Pale Sherry, Wager's old stock, .....	2 50
G. C., old Pale Sherry, much admired, .....	2 50
Angua Neuva, .....	2 50
Manzanilla, very pale and delicate, .....	2 50
P. Pomar, Pale, .....	2 50
G. G. S., Superior Gordon, old stock, .....	3 00
Old Boston Brown, .....	5 00
I. A. A., Amontillado, Sayer, Imperial vin. bottled in Saute Maria, .....	5 00
X. Romano, vintage 1798, .....	5 00

**PORT.**

Old Port, .....	2 50
" in Pints, .....	1 50
London Dock, Red Seal, .....	2 50
B. Wreck, Port, .....	2 50
O. O. Peabody Port, very choice, .....	3 00

**SAUTERN.**

Haut Sautern, .....	2 00
Chateau Sautern, quarts, .....	2 00
" " pints, .....	1 00

**Breakfast at 6 1/2 o'clock.**

**GENTLEMEN'S ORDINARY, 2 1/2 O'CLOCK.**

**WEDNESDAY, January 18, 1860.**

**SOUP.**

Potage, au Puree de Pois.

**FISH.**

Cod Fish, Egg Sauce.

**BOILED.**

Leg Mutton and Capers. Sugar Cured Hams.  
Corned Beef with Cabbage. Chickens, Oyster Sauce.

**SIDE DISHES.**

Chicken Salade, a la Jelly.  
Cotelette de Veau, a la Creme.  
Tame Ducks, Braise aux Choux.  
Poitrine d'Agneau, a la Bretonne.  
Salmi de Grouse, au Vin Rouge.  
Pigs' Feet, Sauce Robert.  
Laigne de Veau, a l'Italienne.  
Haddock Bouille, aux Pommes de Terre.  
Poulets Paelez, a la Creole.  
Fricadeals of Pork, aux Ongons.  
Calves Head, au Cornichon.  
Haricot de Mouton.

**ROAST.**

Beef. Veal. Pig. Lamb. Goose. Turkeys.

**VEGETABLES.**

Irish Potatoes. Rice. Hominy.  
Parsnips. Beets. Turnips.  
Cabbage. Celery. Beans.

**PASTRY.**

Apple Pudding  
Apple, Cranberry and Mince Pies.

**DESSERT.**

Almonds. Cheese. Nuts. Raisins.  
Charlotte de Pommes. Queen Cake  
Tapioca Pudding. Granges. Lady Cake.  
Wafer Jumbles. Apples. Madeira Jelly.

**Fruit and Dessert Sent to Rooms, will be Charged Extra.**

**Time of Arrival and Departure of R. R. Cars and Steamboats.**

Philadelphia—R. R. Cars leaves daily (except Sunday), at 8.30 & 10.15 A.M. & 5.25 P.M.	
" " arrives " " " at 3.30 A.M. & 1 M. & 3.40 P.M.	
" " leaves Sunday .....	5 25 P.M.
" " arrives " " " .....	3.30 A.M.
Washington—R. R. Cars leaves daily (ex. Sunday) at 4.20 & 8.00 A.M. & 3.15 & 4.20 P.M.	
" " arrives " " " .....	8.00 & 9.25 A.M. 4.50 & 7.00 P.M.
" " leaves Sunday at .....	4.20 A.M.
" " arrives " " " .....	4.50 P.M.
Western—R. R. Cars (B & O. R. R.) leaves daily (except Sunday) at 7.45 A.M. & 4.05 P.M.	
" " arrives " " " .....	6.45 A.M. & 4.50 P.M.
" " leaves Sunday at .....	4.05 P.M.
" " arrives " " " .....	5.05 A.M.
Ellicott's Mills—Accommodation, leaves at .....	6.20 A.M. & 4.45 P.M.
" " arrive at .....	8.40 A.M. & 7.45 P.M.
Frederick—Accommodation, leaves at .....	4.15 P.M.
" " arrives " " " .....	11.30 A.M.
Nor. Cen. R. R.—For the West—Mail Train, daily, (except Sunday,) at .....	8.30 A.M.
" " " " " Express " " " " " at .....	4.45 & 8.00 P.M.
" " " " " Sunday Train Express for the West only at .....	8.00 P.M.
" " " " " Trains Arrive at Calvert Station at 7.40 & 11.45 A.M., and 7.00 P.M.	
Norfolk—Boat leaves daily (except Sunday) at .....	4.30 P.M.
" " arrives " " " .....	16 A.M.
Fredericksburg, Richmond and Petersburg Boats—Steamers Virginia and William Seldon—leaves every Tuesday and Friday at 4 P. M.	

**WINE LIST.**

**CHAMPAGNE.**

Moet & Chandon, Fleur de Sillery, .....	\$2 00
" " " " pints, .....	1 25
Verzenay *Moet & Chandon, Epernay .....	2 00
Henkell & Co., Muscatel, .....	2 00
" " pints, .....	1 50
Iroy's Cabinet, .....	2 50
Chas. Heidsick, .....	2 00
" " pints, .....	1 25
Mumm's Cabinet, .....	2 50
Lelegard & Co., Cabinet, .....	2 50
Prince Imperial, De Venoge & Co., Epernay, .....	2 50
" " " " pints, .....	1 50
Crown Imperial de Massiac & Co., Sillery, .....	2 50
Moet & Chandon, Imperial Green Seal .....	3 00

**CLARET.**

St. Julien, .....	1 00
St. Pierre, .....	1 00
" " pints, .....	50
Leville, 1844, .....	2 00
La Rose, 1833, .....	2 00
Chateau Lafite, 1834, .....	2 50
Chateau Margeaux, .....	3 00
" " pints, .....	1 50

**HOCK.**

Neirsteiner, .....	1 50
Sparkling Neirsteiner, .....	1 50
Hockheimer, 1834, .....	1 50
Muscatel, .....	2 00
Payurette, .....	2 00
Rudsheimer, Berg, .....	2 00
Marcobruner, 1834, .....	2 00
Sparkling Hock, .....	2 00
" Leibframmlich, .....	2 00
" Bodenheimer, Berg, .....	2 00
Stein Wine, box bottles, .....	2 00
Sparkling Hock, Keeslerberg, .....	2 50
" Johannisberg, .....	2 50
" Mosell, .....	2 50
" Steinberg, .....	2 75
" Scharzberg, .....	3 00
Johannesberger, 1822, .....	3 00
Marcobruner, 1842, } Duke of Nas- { 3 50	
Steinberg, 1834, } sau's Cabinet, { 5 00	
Marcobruner, 1831, .....	3 50
" 1825, .....	4 00
" Cabinet, .....	5 00
Johannisberg, 1836, of Prince Metternich's Estate, .....	5 00

The above were imported by BARNUM & McLAUGHLIN, from Messrs. Feist Brothers, Coblenz.

Fluben, Leisten Wine, Austic, vintage of 1766, box bottles, .....

**NATIVE WINES.**

Missouri Sparkling, .....	2 00
" " pints, .....	1 25
From the Vineyard of Dr. Underhill, Croton Point, N. Y. (Union,) (Catawba and Isabella,) .....	2 00
Pure Catawba, .....	2 00

**BURGUNDY.**

Chambertin, R. Bruinghaus, .....	2 00
Nuits, .....	2 00
Romanie, " .....	2 50
Clos de Vougeot, " .....	3 00
BRANDY—Old Hennessy, per bottle, .....	2 50
" Old Otard, Pale, 1815, .....	3 50
RYE WHISKEY, .....	2 00
BOURBON WHISKEY, .....	2 00

**CORDIAL.**

Marischino, di Francisco Dirolli. Curacoa, Dubb Orange. Extrait d'Asinthe. London Porter, in Quarts and Pints. Scotch Ale, in Quarts and Pints. Saratoga and Mineral Water, in bottles. Cider, Ale and Beer, on draught, at the LOWER BAR.

**Tea at 6 1/2 o'clock.**

Charleston S.O

# MILLS HOUSE



## Gentlemen's Ordinary.

Sunday, Jan. 29, 1860.

### SOUP.

Green Turtle

### FISH.

Baked Shad, Madeira sauce

### BOILED.

Ham  
Tongue  
Corned Beef and Cabbage  
Round of Beef, a la mode

Leg of Mutton, caper sauce  
Chicken, celery sauce  
Corned Pork with spinage

### RELISHES.

Lettuce Pickles Radishes etc

### ENTREES.

Oyster Vol-au-Vont, sauce Poulette  
Puff Fritters, orange flavor  
Hashed Venison, en croustade  
Escolloped Shrimps, sauce Almand  
Boiled Macaroni, cream sauce  
Veal Cutlets, breaded, a la Maitre d'Hotel  
Compte of Pidgeons, with small onions  
Stewed Crabs, a la Creole

### ROAST.

Beef Mutton Chickens  
Pig, Giblet sauce Blackhead Ducks Turkey  
Baked Ham, Champagne sauce  
Loin of Veal  
Venison, with cranberry jelly

### VEGETABLES.

Baked and Mashed Irish Potatoes Boiled Onions Beets Mashed Turnips  
Rice Baked Sweet Potatoes Boiled Parsnips Spinage

### PASTRY.

Bread Pudding, cold sauce Mince, and Apple Pies Charlotte Russe  
Lafayette Cakes Vanilla Ice Cream Lady Cakes

### DESSERT.

Apples Oranges Nuts Raisins etc

MILLS HOUSE

WINES.

MADEIRA.

Leacock & Co.....	\$2 00
Oliver Davis' Old Bual, 1840.....	3 00
Do.....do.....Old Leal.....	3 00
Newton, Gordon & Co, 1835.....	2 50
Howard, March & Co's Old Reserve.....	2 00
Do.....do.....do.....Old Blandy.....	2 50
Old Symonton.....	2 00

SHERRY.

Duff, Gordon & Co, 1845.....	\$2 00
Pale Sherry, from Wood.....	2 00
Harmony Pale.....	2 00
Pemartin's Pale.....	2 00
Topaz.....	2 00
Yriarte, 1825.....	2 00
Amontillado.....	2 50
Cabinet, pale and delicate.....	2 50
Amontillado, very fine.....	3 00

CHAMPAGNE.

FROM L. E. AMSINCK.	
Heidsick & Co.....	pts \$1 25—qts \$2 00
Do.....Cabinet.....	pts \$1 62—qts 3 00
FROM CRAMER, ABEGG AND M'CLOSKEY.	
La Perle.....	pts \$1 25—qts \$2 00
Rubis.....	qts 3 00
La Fleur de Rose.....	qts 2 00
Max Sauturn.....	qts 3 00
Veaux Cepts.....	3 00

G. H. Mumm & Co.'s Champagne.

FROM F. DE BARRY.	
Gold Seal.....	pts \$1 62—qts \$3 00
Royal Rose.....	pts \$1 62
Cabinet.....	qts 3 00
Imperial.....	pts \$1 62—qts 3 00
Verzenay.....	pts \$1 25—qts 2 00

Jules Mumm & Co.'s Champagne.

FROM JAMES MEYER, JR.	
Verzenay Cabinet.....	\$2 00
Cabinet.....	3 00
Vin Imperial.....	3 00
La Fleur de Sillery.....	3 00

PORT.

Sandeman's Port.....	\$2 00
Woodhouse.....	2 00
London Dock.....	2 00
Harrison's.....	2 00

WHITE WINES.

Haute Sauterne.....	\$1 00
Vin De Graves.....	1 50
Haute Barsac.....	2 50
Sauturn.....	1 25

BRANDIES.

Poney.....	\$3 00
London Dock.....	3 00
Dark Brandy.....	3 00
Catawba Brandy.....	3 00
Old Falernian Cognac.....	5 00

HOCK WINES.

OF P. A. MUMM'S.	
Sparkling Moselle Muscatelle.....	\$2 50
Marcobrunner.....	2 00
Rudesheimer.....	2 50
Cabinet Steinberger.....	3 50
Marcobrunner, vintage 1846.....	2 50
Steinwein in Bocksbeutel.....	2 00
Niersteiner.....	2 00
Moselle Muscatelle.....	2 50

CINCINNATI WINES.

Longworth's Dry Catawba.....	qts \$1 50
Do.....Sparkling do.....	pts 1 25—qts 2 00
Loomis' Dry Catawba.....	qts 1 50

CLARETS.

Cruse & Fils Freres' Wines.	
FROM L. E. AMSINCK.	
St. Julien.....	pts \$0 75—qts \$1 00
Margeaux.....	1 50
St. Estephe.....	1 50

Leland, Duboise & Co.'s Wines.

FROM CRAMER, ABEGG AND M'CLOSKEY.	
Paullac.....	\$1 00
Trette Margeaux.....	1 50
Chateau Lagrange.....	2 00
Do Clos Destournelle.....	2 00
Do Leoville.....	2 50
Do Lafitte.....	3 00

Borton & Guestier's Wines.

FROM EVANS AND CARMAN.	
Margeaux.....	\$2 50
St. Julien.....	pts \$1 00—qts 1 50

J. Laussure's Wines.

FROM R. B. MILLIKEN, N. Y.	
Chateau La Rose.....	\$2 70
Do Leoville.....	2 50
Do Mouton.....	2 50

Brandenburgh & Frese's Wines.

St. Pierre.....	pts \$1 00—qts \$1 50
Chateau Lafitte.....	3 00
St. Julien, table.....	qts 75
Margeaux.....	1 50
Paullac.....	1 50

BURGUNDIES.

OF J. LAUSSURE, FROM R. B. MILLIKEN, N. Y.	
Pomard.....	\$2 50
Romane.....	3 00
Cote de Mousseaux, Sparkling.....	2 50
Richburgh.....	3 00

LIQUEURS.

Red Curacao.....	\$3 00
White Curacao.....	2 50
Maraschino.....	2 00
Absynthe.....	2 50
Aniseed.....	3 00

ALES, PORTER, &c.

Bass' Sparkling Edinburgh.....	pts \$0 37
Dublin Bottled Porter.....	0 37
Congress Water.....	0 37

Corkage will be charged on all Wines furnished by Guests.

PLANTERS' HOTEL, AUGUSTA, GA.



S. B. ROBBINS, PROPRIETOR.

TUESDAY, *BILL OF FARE*, JANUARY 31

SOUP.

Mutton Broth,

FISH.

Boiled Shad, Drawn Butter sauce

BOILED

Baltimore Ham,  
Corned Tongues,

Corned Beef and Cabbage,  
Calve's Head Brain sauce

Leg of Mutton, Caper sauce

SIDE DISHES.

Beef Steak with Onions,  
Turkeys' Giblets with Rice,  
Lamb Pot Pies,  
Pickled Tripe, Fried in Batter,  
Baked Macaroni with Cheese,  
Fried Liver with Pork.

ROAST.

Loan of Beef,  
Pig, stuffed

Turkeys,  
Stuffed Leg of Veal,

Side loin of Pork, with Apple sauce

VEGETABLES.

Boiled Potatoes. Mashed Potatoes. Baked Sweet Potatoes. Beets. Parsnips  
Lima Beans. Carrots. Turnips. Cabbage. Boiled Rice and Onions.

PUDDINGS AND PASTRY.

Mince, Rice Pudding,  
Apple, and Sweet Potato, Pies,

DESSERT.

Pecan Nuts. English Walnuts. Raisins Apples  
Charlott de Russ,



# WINE LIST.

## CHAMPAGNE.

Heidsick, (quarts,).....	\$2 50
“ (pints).....	1 25
Grape Leaf, (quarts,).....	2 00
“ “ (pints,).....	1 25
Longworth's Sparkling Catawba,.....	2 00
“ (pints,).....	1 25
Associates' Verszenay,.....	2 50
“ “ (pints,).....	1 25
G. H. Mumm's Imperia',.....	3 00

## SHERRY.

Pale O'd Cabinet, (A. Pisinger & Co.).....	3 00
Imperial Pale, (very fine,).....	2 50
Romano Pale,.....	2 00
Topaz, (very fine).....	2 00
Golden,.....	2 00
Brown,.....	2 00

## MADEIRA.

Fine Madeira, (South Side,).....	2 50
“ “ (Juno,).....	00
“ “ (Webster,).....	2 50

## PORT.

Imperial White.....	2 50
Old Offley Port,.....	2 00
Fine.....	2 00
Roriz's.....	2 00

## HOCK.

Rudesheimer.....	2 50
Sautern,.....	2 00
Chateau Dyonen.....	2 00

## CLARET.

St. Julien, (A. Beninger, & Co.,).....	1 50
St. Julien,.....	1 00
“ Etstephe.....	1 25

## MALT LIQUORS.

London Porter,.....	.....
Scotch Ale.....	.....



# PULASKI HOUSE.



**LADIES' ORDINARY.**  
 Breakfast, - - - 8½ o'clock.  
 Dinner, - - - 3 o'clock.  
 Tea, - - - 6¼ o'clock.  
 Supper, - - - 9 to 11 o'clock.  
 Dinner on Sunday at 2¼ o'clock.

## Wine List.

**MADEIRA.**  
 NEWTON, GORDON, MURDOCK & SCOTT  
 Old South Side, - - - 2 50  
 Mary Ann, - - - 2 50  
 Belvidere, - - - 2 50  
 Wacamaw, - - - 4 00  
 Alcyon, - - - 6 00

**LEAL & AUROZO.**  
 Belvidere, - - - 2 50  
 Joy, - - - 4 00

**HOWARD, MARCH & Co.**  
 Mary Ann, - - - 2 50  
 Do. Serchel, - - - 3 00  
 March do. 1825, - - - 6 00  
 Do. do. 1832, - - - 4 00  
 Do. Madeira, 1832, - - - 6 00  
 Brahmin, 1826, - - - 6 00  
 BLANDY—L. P. - - - 4 00  
 Do. Two voyages to India, 6 00  
 SHYLOCK, - - - 4 00

## PORT.

Old Regina, - - - 2 50  
 London Dock, - - - 2 50

## CLARET.

Imported by BARTON & GUESTIER,  
 Chateau Lafitte, "rare vintage  
 of 1848," - - - 3 00  
 Chateau Margeaux, 1851, 3 00  
 Do. Leoville, 1851, 2 50  
 Do. Mouton, 1851, 2 50  
 Do. Beycheville, 1851, 2 00  
 Batallay Larose, 1851, 2 00  
 Do. do. pints, 1851, 1 00  
 St. Julien, - - - 1 50  
 Do. pints, - - - 1 00  
 Pontet Canet, - - - 1 50  
 St Estephe, - - - 1 00  
 Medoc, - - - 1 00

Imported by A. ROQUE.

Pope Clement, - - - 2 00  
 Chateau Giscours, - - - 2 50

## SAUTERNES.

Chateau Yquem, - - - 2 50  
 Sauterne, - - - 1 50  
 Haut Sauterne, - - - 1 00

## Gentlemen's Ordinary.

*Savannah, February 1st, 1860.*

## SOUP.

Vegetable.

## FISH.

Boiled Shad. Butter Sauce

## ROAST.

New-York Beef.  
 Pig, Apple Sauce.  
 Mutton.  
 Turkey.

## BOILED.

Duffield Ham.  
 Chicken Pilau Rice.  
 Corned Beef and Cabbage.  
 Leg of Mutton, Caper Sauce.

Cold Round of New-York Corned Beef.

## SIDE DISHES.

Hashed Venison, with Poached Eggs,  
 Stewed Kidneys, Wine Sauce,  
 Baked Pork and Beans,  
 Harrioot of Lamb,  
 Baked Giblet Pie,  
 Apple Fritters,

Assorted Pickles, Pickled Beets, Horse Raddish,  
 Celery, Currant Jelly,

## VEGETABLES.

Baked Potatoes, Mashed Potatoes, Sweet Potatoes,  
 Irish Potatoes, Rice, Turnips,  
 Cabbage, Beets, Onions,  
 Spinnach.

## PASTRY.

Vermicelli Pudding, Half Moon Cakes,  
 Apple Pies, Floating Islands, Cream Pies,

## DESSERT.

Figs, Apples, Prunes,  
 Raisins, Almonds, Pecan Nuts, French Coffee, &c

## GENTLEMEN'S ORDINARY.

Breakfast, - - - 7½ o'clock  
 Dinner, - - - 2 o'clock  
 Tea, - - - 6 o'clock  
 Supper, - - - 9 to 11 o'clock  
 Dinner on Sunday at 1½ o'clock

## Wine List.

### SHERRY.

Pale Sherry, - - - \$2 00  
 Topaz, - - - 2 50  
 Duff Gordon Gold, - - - 3 00  
 Imperial, (pale), - - - 3 00  
 Ayarite, - - - 3 00

### CHAMPAGNE.

G. H. Miam's Cabinet, - 3 00  
 Do, Imperial, - 3 00  
 Do. do. pints, 1 50  
 Do. Royal Rose, 3 00  
 Do. do. pints, 1 50  
 Do. Gold Seal, 3 00  
 Do. do. pints, 1 50  
 Do. Verzenay, 2 00  
 Do. do. pints, 1 25

Vieux Ceps, - - - 3 00  
 V Clicquo Ponsardin, - 3 00  
 Geisler's Cabinet, - - 3 00  
 Do. do. pints, 1 50  
 Moet et Chandon, Vin Imp'l, 3 00  
 Do. do. do. pints, 1 50  
 Heidsieck, - - - 2 00  
 Do. pints, - - - 1 25  
 Sparkling Moselle, - - 2 50  
 Crescent, - - - 2 00  
 Prince Imperial, quarts - 2 00  
 Do do pints - 1 25  
 Do do half pints 0 63

### HOCK.

Rudescheimer, - - - 2 50  
 Marobrunner, - - - 2 00  
 Hockheimer, - - - 2 00  
 Sparkling Hock, - - - 2 50  
 Mum's Cab. Johannisberger, 4 00

### BURGUNDY.

Clos de Voqueout, - - - 3 00  
 Chambertin, - - - 2 50  
 Do. pints, - - - 1 25

### CORDIALS.

London Shrub, - - - 2 00  
 Maraschino, - - - 2 00  
 Curaco and Absynthe, each 2 00

Scotch Ale, pints, - 0 33  
 Brown Stout, pints, - 0 38

**MEALS WHEN SENT TO ROOMS WILL BE CHARGED EXTRA.**

**CORKAGE WILL BE CHARGED ON ALL WINES BROUGHT INTO THE HOUSE.**

*Gentlemen who order Wines, and do not designate the particular kind, will be served at \$2½ per bottle.*

**Each Waiter is provided with Card and Pencil.**

## DEPARTURE OF STEAMBOATS AND RAIL ROAD TRAINS.

NEW-YORK.—Steamships Augusta and Florida, Saturday, Alabama and Star of the South, Tuesday. Huntsville and Montgomery, Thursday

PHILADELPHIA.—Steamship State of Georgia, 5th, 15th and 25th of each month.

CHARLESTON.—Steamer Gordon, Tuesday and Saturday, 5 P. M. Everglade, Saturday, 4 P. M. Cecil, via Beaufort, Sunday, 5 P. M.

AUGUSTA AND LANDINGS ON THE RIVER.—Steamer Swan, Friday, 5 P. M. Steamer John A. Moore, Saturday, 9 A. M. Steamer Excel, Saturday 5 P. M.

FLORIDA.—Wednesday and Friday, at 9 1-2 A. M. MAON AND INTERMEDIATE PLACES.—Daily, at 12 M., and 10 1-2 P. M.

AUGUSTA.—Daily, at 12 M. and 10 1-2 P. M.

MILLEDGEVILLE AND EATONTON.—At 10 1-2 P. M.

SAVANNAH, ALBANY AND GULF RAIL ROAD.—Daily, Sunday excepted, at 10 1-2 A. M., connecting with Darien Stage on Tuesday, Thursday and Saturday.

G. N. NICHOLS, PRINTER,  
 Bay St., between Drayton & Abercorn  
 SAVANNAH, GEORGIA.



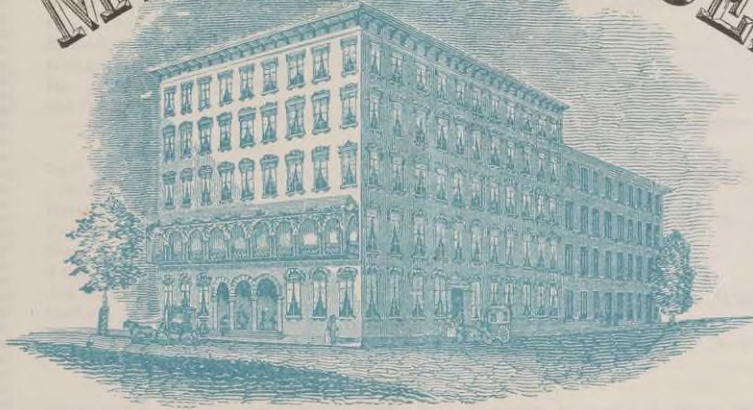
## MILLS HOUSE,

Built in 1853 & furnished equal to any in the UNITED STATES, Corner of Meeting and Queen Street

CHARLESTON, SC.

THOS S. NICKERSON,  
JOSEPH PURSELL, PROPRIETORS.

# MILLS HOUSE



## Gentlemen's Ordinary.

Friday, Feb. 3, 1860.

### SOUP.

Pea

### FISH.

Boiled Codfish, caper sauce

### BOILED:

Ham  
Tongue  
Corned Beef and Cabbage  
Round of Beef, a la mode

Leg of Mutton, caper sauce  
Chicken, parsley sauce  
Corned Pork with turnips

### RELISHES.

Lettuce Pickles Radishes etc

### ENTREES.

~~Chicken Croquettes, with ~~the~~ sauce~~  
~~Baked Lobster, with ~~the~~ sauce~~  
Veal Chops, breaded, a la Maitre d'Hotel  
~~Boiled Mutton, with ~~the~~ sauce~~  
~~Boiled Mutton, with ~~the~~ sauce~~  
Oyster Pattie, sauce Almand  
Boiled Macaroni, a la Milanaise  
Rice Cake, cream sauce  
Hashed Mutton, a la Polynaise

### ROAST

Beef  
Turkey, stuffed  
Loin of Veal

Chickens

~~Boiled Mutton~~  
Baked Ham, white wine sauce  
Loin of Pork, apple sauce

### VEGETABLES.

Baked and Mashed Irish Potatoes Boiled Onions Beets Mashed Turnips  
Rice Baked Sweet Potatoes Boiled Parsnips Spinage

### PASTRY.

Sago Pudding Mince, and Pumpkin Pies Bavarian Cheese Lemon Biscuit  
Fruit Cakes

### DESSERT.

Apples Oranges Nuts Baisins etc

# WINE S.

## MADEIRA.

Leacock & Co.....	\$2 00
Oliver Davis' Old Bual, 1840.....	3 00
Do.....do.....Old Leal.....	3 00
Newton, Gordon & Co, 1835.....	2 50
Howard, March & Co's Old Reserve.....	2 00
Do.....do.....do.....Old Blandy.....	2 50
Old Symonton,.....	2 00

## SHERRY.

Duff, Gordon & Co, 1845.....	\$2 00
Pale Sherry, from Wood.....	2 00
Harmony Pale.....	2 00
Pemartin's Pale.....	2 00
Topaz.....	2 00
Yriarte, 1825.....	2 00
Amontillado.....	2 50
Cabinet, pale and delicate.....	2 50
Amontillado, very fine.....	3 00

## CHAMPAGNE.

FROM L. E. AMSINCK.

Heidsick & Co.....	pts \$1 25—qts \$2 00
Do.....Cabinet.....	pts \$1 62—qts 3 00
FROM CRAMER, ABECC AND M'CLOSKEY.	
La Perle.....	pts \$1 25—qts \$2 00
Rubis.....	qts 3 00
La Fleur de Rose.....	qts 2 00
Max Sauturn.....	qts 3 00
Veaux Cepts.....	3 00

## G. H. Mumm & Co.'s Champagne.

FROM F. DE BARRY.

Gold Seal.....	pts \$1 62—qts \$3 00
Royal Rose.....	pts \$1 62
Cabinet.....	qts 3 00
Imperial.....	pts \$1 62—qts 3 00
Verzenay.....	pts \$1 25—qts 2 00

## Jules Mumm & Co.'s Champagne.

FROM JAMES MEYER, JR.

Verzenay Cabinet.....	\$2 00
Cabinet.....	3 00
Vin Imperial.....	3 00
La Fleur de Sillery.....	3 00

## PORT.

Sandeman's Port.....	\$2 00
Woodhouse.....	2 00
London Dock.....	2 00
Harrison's.....	2 00

## WHITE WINES.

Haute Sauterne.....	\$1 00
Vin De Graves.....	1 50
Haute Barsac.....	2 50
Sauturn.....	1 25

## BRANDIES.

Poney.....	\$3 00
London Dock.....	3 00
Dark Brandy.....	3 00
Catawba Brandy.....	3 00
Old Falernian Cognac.....	5 00

## HOCK WINES.

OF P. A. MUMM'S.

Sparkling Moselle Muscatelle.....	\$2 50
Marcobrunner.....	2 00
Rudesheimer.....	2 50
Cabinet Steinberger.....	3 50
Marcobrunner, vintage 1846.....	2 50
Steinwein in Bocksbeutel.....	2 00
Niersteiner.....	2 00
Moselle Muscatelle.....	2 50

## CINCINNATI WINES.

Longworth's Dry Catawba.....	qts \$1 50
Do.....Sparkling do.....	pts 1 25—qts 2 00
Loomis' Dry Catawba.....	qts 1 50

## CLARETS.

### Cruse & Fils Freres' Wines.

FROM L. E. AMSINCK.

St. Julien.....	pts \$0 75—qts \$1 00
Margeaux.....	1 50
St. Estephe.....	1 50

### Leland, Duboise & Co.'s Wines.

FROM CRAMER, ABECC AND M'CLOSKEY.

Paullac.....	\$1 00
Trete Margeaux.....	1 50
Chateau Lagrange.....	2 00
Do Clos Destournelle.....	2 00
Do Leoville.....	2 50
Do Lafitte.....	3 00

### Borton & Guestier's Wines.

FROM EVANS AND CARMAN.

Margeaux.....	\$2 50
St. Julien.....	pts \$1 00—qts 1 50

### J. Laussure's Wines.

FROM R. B. MILLIKEN, N. Y.

Chateau La Rose.....	\$2 50
Do Leoville.....	2 50
Do Mouton.....	2 50

### Brandenburgh & Frese's Wines.

St. Pierre.....	pts \$1 00—qts \$1 50
Chateau Lafitte.....	3 00
St. Julien, table.....	qts 75
Margeaux.....	1 50
Paullac.....	1 50

## BURGUNDIES.

OF J. LAUSSURE, FROM R. B. MILLIKEN, N. Y.	
Pomard.....	\$2 50
Romane.....	3 00
Cote de Mousseaux, Sparkling.....	2 50
Richburgh.....	3 00

## LIQUEURS.

Red Curacoa.....	\$3 00
White Curacoa.....	2 50
Maraschino.....	2 00
Absynthe.....	2 50
Aniseed.....	3 00

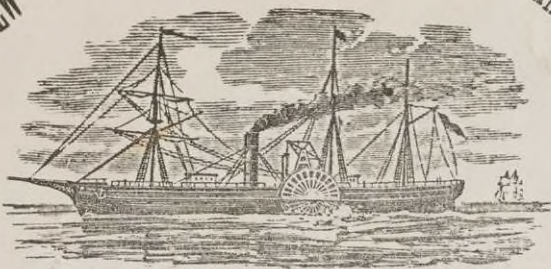
## ALES, PORTER, &c.

Bass' Sparkling Edinburgh.....	pts \$0 37
Dublin Bottled Porter.....	0 37
Congress Water.....	0 37

Corkage will be charged on all Wines furnished by Guests.

From Havana to New Orleans

NEW-YORK & NEW ORLEANS U.S. M. STEAMSHIP CATAWBA



DINNER BILL OF FARE,

Tuesday Feb 22<sup>nd</sup> 1860,

SOUP

Mock Turtle

FISH

BOILED

Ham,  
Tongue,  
Corned Beef,  
Mutton Capor Sauce,  
Turkey,  
Fowl,

ROAST

Beef, *Currant Relish Sauce*  
Lamb, *Cranberry "*  
Turkey,  
Chickens,  
Goose Apple Sauce,  
Ducks.

ENTREES

Stewed Ducks with Olives  
Macaroni au gratin  
Marrow of Mutton

Freucander of Seal Tomatoes

VEGETABLES

Mashed baked & boiled Potatoes  
Turnips, Onions, Peas  
Parsnip Rice

PUDDINGS AND PASTRY

Sauces  
Pudding wine sauce  
Pies  
& Small Pastry assorted

DESSERT

Oranges  
Nuts  
Prunes  
Figs  
Raisins

COFFEE

Each Waiter is provided with Wine Card and Pencil.

St. Charles Hotel N.O.



# St. Charles Hotel

D. M. HILDRETH & Co.

**TABLE D'HOTEL.**  
**GENTLEMEN'S ORDINARY.**

New Orleans, SATURDAY, February 25, 1860.

SOUP.

Pea. | Vermicelli.

FISH.

Boiled Red Snapper, Caper Sauce

BOILED.

Corned Beef and Cabbage.	Leg of Mutton, with Capers.
Chicken and Pork.	Fulton Market Beef.
Joles and Greens	

Cold Roast Beef.	Cold Fulton Mkt. Corned Beef.
Cold Beef Tongues.	Cold Boiled Washington Ham.

Round of Beef, à la Mode  
Crabs, Creole Style  
Stuffed Leg of Veal, with Gravy  
Stewed Venison, Madeira Sauce  
Roast Ham, Champagne Sauce  
Fried Liver with Pork

ENTREES

Poulets Grillés à la Crapodine  
Cervelle de Veau, à la Poulette  
Salmi de Gibier, aux Champignons  
Macaroni au Gratin  
Foie de Volaille, Sautés à l'Italienne  
Croquettes de Riz, au Citron  
Galantine de Dindon, à la Gelée  
Fricandeau aux Epinards

VEGETABLES.

Potatoes, Boiled, Fried and Mashed.

Sweet Potatoes.	Rice.	Beets.	Hominy.
Spinnage.	Carrots.	Parsnips.	Turnips.

ROAST.

Beef.	Saddle of Mutton.	Veal.
Pork.	Turkey.	Chicken

PASTRY.

Tapioca Pudding	Butter Cakes
Damson Pies	Nougat
Custard Pies	Madeira Jelly

DESERTS.

Filberts.	Madeira Nuts.	Raisins.	Almonds
Pecans.	Brazil Nuts.	Apples.	Bananas.
Prunes.	Oranges.	Figs.	

☞ DINNER ON SUNDAY—Gentlemen's Ordinary, at half past 2 o'clock. Ladies' Ordinary, at 4 o'clock.

All Meals and Fruit sent to Rooms will be charged Extra.

☞ No Gong will be sounded for Dinner.



D. M. HILDRETH & Co.

TABLE D'ORDRE.

GENTLEMEN'S ORDINARY.

New Orleans, SUNDAY, February 26, 1860.

SOUP.

Oyster Gombo | Brown.

FISH

Boiled Red Snapper, Lobster Sauce

BOILED.

Corned Beef and Cabbage.	Leg of Mutton, with Capers.
Chicken and Pork.	Fulton Market Beef.
Bacon and Greens	

Cold Roast Beef.	Cold Fulton Mkt. Corned Beef.
Cold Beef Tongues.	Cold Boiled Washington Ham

Tenderloin of Beef, Tomatoe Sauce  
 Pork and Beans  
 Oyster Pies  
 Chicken Salad, French Style  
 Rabbits Sautés, White Wine Sauce  
 Roast Ham, Champagne Sauce

ENTREES.

Petits Oiseaux, au Crustard  
 Ris de Veau, aux Epinards  
 Poulets, Poêle Sauce Celery  
 Macaroni au Gratin  
 Pieds de Veau, à la Vinaigrette  
 Beignets de Pommes  
 Côtelettes de Mouton, Panées, Grill's  
 Riz, à la Va'encienne

VEGETABLES.

Potatoes, Boiled, Fried and Mashed.			
Sweet Potatoe.	Rice.	Beets.	Hominy.
Spinnage.	Carrots.	Parsnips.	Turnips.

ROAST.

Beef.	Saddle of Mutton.	Veal.
Pig.	Turkey.	Chicken
	Venison.	

PASTRY.

Baked Apple Pudding	Lady Fingers
Rhubarb Pies	Gateaux au Macarons
Orange Pies	Fonden au Almond

DESSERTS.

Filberts.	Madeira Nuts.	Raisins.	Almonds
Pecans.	Brazil Nuts.	Apples.	Bananas.
Prunes.	Oranges.	Figs.	Vanilla Ice Cream

**DINNER ON SUNDAY**—Gentlemen's Ordinary, at half past 2 o'clock. Ladies' Ordinary, at 4 o'clock.  
 All Meals and Fruit sent to Rooms will be charged Extra.  
 No Gong will be sounded for Dinner.

# St. Charles Hotel

D. M. HILDRETH & Co.

## TABLE D'HOTE.

New Orleans, MONDAY, February 27, 1860.

### 2 O'CLOCK DINNER.

#### SOUP.

Chicken.

#### FISH.

Fresh Mackerel, Sauce à la Maitre d'Hotel

#### BOILED.

Leg Mutton Caper Sauce.	Chicken and Pork.
Corned Beef and Cabbage.	Joles and Greens
Cold Roast Beef.	Cold Fulton Mkt. Corned Beef
Cold Beef Tongue.	Cold Boiled Duffield Ham.

#### ENTREES

Pieds de Veau, à la Poulette  
Escalloped Oysters  
Ailerons de Dindons, aux Olives  
Macaroni à l'Italienne

#### VEGETABLES.

Potatoes, Boiled, Fried and Mashed.

Sweet Potatoes.	Rice.	Beets.	Hominy.
Parsnips.			

#### ROAST.

Beef.	Mutton.	Chicken.
	Turkey.	

#### PASTRY.

Indian Pudding	Raspberry Tarts
Currant Pies	Bon Bon au Lemon
Cream Pies	Prune Meringues

#### DESERTS.

Filberts.	Madeira Nuts.	Rasins.	Almonds.
Pecans.	Brazil Nuts.	Apples.	Bananas.
Prunes.	Oranges.		

**DINNER ON SUNDAY**—Gentlemen's Ordinary, at half past 2 o'clock. Ladies' Ordinary, at 4 o'clock.

All Meals and Fruit sent to Rooms will be charged Extra.

No Gong will be sounded for Dinner



# HARNEY HOUSE,

BATON ROUGE, LA.

1860.

## BILL OF FARE

OF THE  
NEW ORLEANS & VICKSBURG U. S. MAIL PACKET

# CHARMER,

— CAPT. W. C. WILSON. —

WEDNESDAY, FEBRUARY 29, 1860.

<b>SOUP</b>				
Oyster				Vermicelli
<b>FISH</b>				
Baked Redsnapper, Tomato sauce			Broiled Trout, Butter sauce	
			Boiled Sheephead, Oyster sauce	
<b>BOILED.</b>				
Leg of Mutton, caper sauce			Corned Beef	
Chicken, Egg sauce			Pickled Pork and Spinach	
<b>ROAST.</b>				
Beef	Mutton	Turkey	Chicken	Pig
<b>COLD DISHES.</b>				
Duffield Ham		Hogshead Cheese		Beef Tongue
<b>RELISHES.</b>				
Worcester-shire sauce		John Bull Sauce	Beets	Pickles
Red Currant Jelly		Radishes	Olives	
Cold Slough		Cheese		
<b>ENTREES.</b>				
Dobe Tongue, onion sauce			Oyster Patties	
Broiled Oysters			Turtle Steak, Wine sauce	
Fillets of Veal and Mushrooms			Macaroni, a la Italienne	
Beef a la Mode				
Braised Ducks with fine herb sauce				
<b>VEGETABLES.</b>				
Irish Potatoes, boiled plain		Rice	Hominy	Green Peas
Do mashed		Tomatoes		Green Corn
Sweet Potatoes	Onions			
<b>PUDDINGS.</b>				
Currant Pudding, Wine sauce			Baked Rice Pudding, wine sauce	
<b>PIES AND TARTS.</b>				
Green Apple-pie		Cranberry-pie		Mince-pie
Whortleberry-pie		Jelly Tarts		Gooseberry-pie
<b>CAKES.</b>				
Fruit Cake		Pound Cake		Lady Cake
Jelly Cake		Almond Cake		
<b>CREAMS AND JELLIES.</b>				
Lemon Jelly		Rum Jelly		Italian cream
<b>DESSERT</b>				
				Iceed Pudding a la Prince of Wales
<b>FRUIT.</b>				
Apples	Texas Pecans	Oranges	Filberts	Brazil Nuts
Almonds	Bananas	Raisins	Pineapples	Prunes

COLD SUPPER FROM 9 TO 12 O'CLOCK.

SUPERIOR WINES AND LIQUORS CAN BE HAD AT THE BAR

Hours for Meals:

BREAKFAST FROM 7½ TO 10; DINNER AT 2; TEA AT 7.

Leaves New Orleans Tuesday Evening, 5 o'clock,  
And Vicksburg on Friday, at 12 o'clock

J. P. Wilson's, Magic Press print., 59 Poydras St.

ed extra. ALSO, Corkage  
on Wines.

Hours for Meals.

BREAKFAST..... 7½ to 9  
DINNER..... 2 to —  
TEA & SUPPER... 7½ to 9

WM. J. RHODUS : : : : : Proprietor.

# HARNEY HOUSE,

BATON ROUGE, LA.



1860.

## LIST OF PRICES.

### BEVERAGES.

.....	50
.....	75
Wine, Mor-	1 00
..... Pints.	50
.....	1 50
.....	75
Port &	2 00
Bordeaux,	2 50
.....	1 50
.....	75
and Vin Nar-	2 50
.....	3 50

### WINE.

.....	50
.....	1 00
Nartique &	1 50

### BRANDY.

.....	2 50
.....	1 25
.....	2 50
.....	1 25
Genuine Ca-	3 00

### WHISKY.

.....	3 00
.....	3 00

### COGNAC.

.....	1 50
.....	2 50
.....	2 50
.....	3 00

### PORT.

.....	2 00
.....	2 50

### SHERRY.

.....	1 50
.....	2 00
.....	2 50
.....	3 00

### CHAMPAGNE.

.....	1 00
.....	2 50
from How-	3 00
..... & Co.,	expressly
.....	Harney House 3 00

### BRANDY.

.....	2 50
-------	------

### LIQUORS.

.....	50c.
.....	30c.
.....	50c.
.....	30c.
Ale and	30c.

Any dish or-  
s not on the  
will be charg-

Also, Corkage  
on Wines.

### Hours for Meals.

BREAKFAST.....	7 1/2 to 9
DINNER.....	2 to —
TEA & SUPPER,...	7 1/2 to 9

## BILL OF FARE.

### Soup.

### Fish.

### Boiled.

Corned Beef and Cabbage; Leg Mutton, Caper Sauce; Smoked  
Beef Tongue; Sugar Cured Ham.

### Entrees.

### Vegetables.

### Roast.

Beef; Turkey; Mutton; Pork;

### Pastry and Dessert.

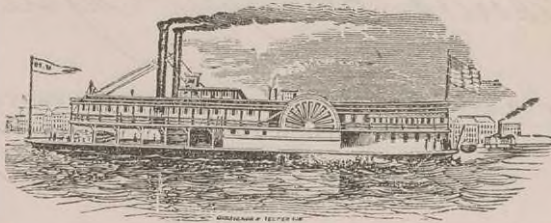
WM J. RHODUS : : : : : Proprietor.

# DINNER

ON BOARD THE

## Louisville and New Orleans

REGULAR PASSENGER STEAMER,



# PACIFIC,

WM. LAMB, Commander.

---

Children occupying seats at the First Table will be charged full Price.

Persons wishing to be Ticketed at the table will please apply at the office.

# Bill of Fare.

## DINNER

Friday ~~the~~ March 2<sup>nd</sup> 1860

### SOUP.

Split Pea

### FISH.

Boiled Grouper Oyster sauce

### BOILED.

Chicken ~~part~~ Leg of Mutton, Capers Sauce. Turkey.  
Tongue. ~~sauce~~ Fresh Corned Beef. Country Ham. Duffield

CORN PONES. Pork & Brou

### ENTREES.

Broiled Grouse with Currant Jelly  
Escalloped ~~Crab~~

Turkey wings braised with fine herbs  
Goose Smothered ~~applesauce~~

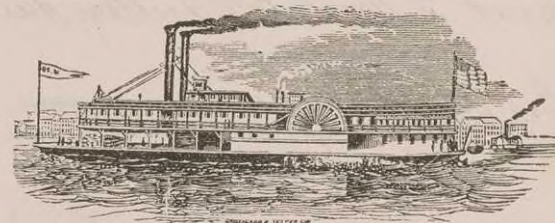
Macaroni au timbale  
Pigeon pie

# DINNER

ON BOARD THE

## Louisville and New Orleans

REGULAR PASSENGER STEAMER.



# PACIFIC,

WM. LAMB, Commander.

Children occupying seats at the First Table will be charged full Price.

Persons wishing to be Ticketed at the table will please apply at the office.

# Bill of Fare.

## DINNER

Saturday March 3<sup>rd</sup> 1860

### SOUP.

Pepper Pot

### FISH.

Trout Broiled Butter sauce

### BOILED.

Chicken Egg sauce, Leg of Mutton, Caper Sauce, Turkey, Tongue, Fresh Corned Beef, Cabbage, Country Ham, two head cheese

### CORN PONES.

### ENTREES.

A la mode Beef

Sheep tail Braised with fine herbs

French Ducks with Olives

Turtle Steak Broiled Madeira sauce

Oyster pie

### ROAST.

Beef. Loin of Lamb. Pork. Turkey. Chicken.  
Veal. Pig. Mutton.

### VEGETABLES.

Mashed Potatoes. Tomatoes. Cold Slaw  
Boiled Mechanoc. Onions. Beets.  
Sweet Potatoes. Parsnips. Turnips.  
Hominy. Carrots. Green Peas.  
Spinach.

### PASTRY AND DESSERT.

Pies.

Apple

Strawberry

Tarts.

Cherry

Puffs.

Damson

Jellies.

Calfs foot

### Miscellaneous.

Sponge puddling port wine sauce  
Charlotte Russe Raspberry cream & Coconut Candy  
Cake.

Savoy Jelly

### FRUIT.

Apples. Almonds.  
Oranges. Prunes. Pecans.  
Bananas. Raisins. Figs.

### COFFEE.

Superior Wines and Liquors can be had at the Bar.

Each waiter is furnished with a Card and Pencil.

ROAST.

Beef. Pork. Chicken.  
Veal. ~~Loin of Lamb.~~ Pie. Turkey. Mutton.

*Saddle of mutton with Bull Sauce*

VEGETABLES.

Mashed Potatoes. Tomatoes. Beets.  
Boiled Mechanoc. Onions. Turnips.  
Sweet Potatoes. Parsnips. Green Beans.  
Hominy. Carrots. Spinach. *Poached Eggs*

*Butter Beans*

PASTRY AND DESSERT.

Pies.

*Mince*

*Pumpkin*

Tarts.

*Gooseberry*

Puffs.

*Cherry*

Jellies.

*Madira wine*

Miscellaneous.

*Pound Pudding cream sauce*  
*Apple meringue & Pine apple cream candy*  
*Cake. Sponge cream*  
*Fruit cake & Ribbon Roll*

FRUIT.

~~Pine Apples.~~ Apples. Almonds.  
Oranges. Prunes. Pecans.  
Bananas. Raisins. Figs.

COFFEE.

Superior Wines and Liquors can be had at the Bar.

Each waiter is furnished with a Card and Pencil.

# GAYOSO HOUSE.

D. COCKRELL, PROPRIETOR.

## WINES.

### CHAMPAGNE.

Piper's Heidsieck, qts.,.....	2 50
Piper's Heidsieck, pts.,.....	1 50
Heidsieck & Co., qts.,.....	2 50
Heidsieck & Co., pts.,.....	1 50
Max Sutaime & Co., qts.,.....	3 00
Prince Imperial Cham'ne, qts.,.....	2 50
Prince Imperial Cham'ne, pts.,.....	1 50
V. Clicquot Ponsardin, qts.,.....	3 50
V. Clicquot Ponsardin, pts.,.....	2 50
Chas. Farre Imperial, qts.,.....	3 00
Chas. Farre Cabnet, qts.,.....	3 00
Chas. Farre, pt.,.....	1 50
Grand Vin Royal, "Green Seal,"	3 00

### CLARET.

Cabarus St. Julien,.....	2 00
St. Seurin Medoc,.....	2 00
St. Estephe,.....	1 50
St. Julien Medoc,.....	1 00
Margaux Medoc,.....	2 50
Grand Cours Pescatore's own true	
Vintage, pts.,.....	1 50

### BURGUNDY.

Romance,.....	3 00
Bechebourg,.....	2 50
Volnay,.....	3 00
Nuits,.....	2 50
Chambertin,.....	2 50

### HOCK.

Brunneberger,.....	2 50
Marcobrunner,.....	2 50
Rudesheimer,.....	2 00
Steinwein,.....	1 50

### HOURS FOR MEALS.

CHARLESTON RAILROAD BREAK-FAST,	6 o'clock.
LITTLE ROCK RAILROAD BREAK-FAST,	6½ o'clock.
REGULAR BREAKFAST, from	6½ to 10 o'clock.
BREAKFAST FOR CHILDREN,	8½ o'clock.
DINNER, from	1 to 4 o'clock.
DINNER FOR CHILDREN,	quarter to 2 o'clock.
SUPPER, from	6 to 9 o'clock.

Each Waiter is provided with a Wine Card and Pencil.

NO MEALS SENT OUT OF THE HOUSE.

## Dinner Bill of Fare.

MEMPHIS, SUNDAY, March 4, 1860.

### SOUP.

Mock Turtle Consomme

### FISH.

Boiled Fish, Capers Sauce.

### ROAST.

Barbacued Pig Saddle Mutton  
Bee. Turkey Chicken Veal  
Pork Mallard Ducks

### BOILED.

Kentucky Middling. Leg Mutton, Capers Sauce  
Duffield Ham. Tongue Corned Beef  
Chicken, with Pork. *Middling & Green*

### COLD DISHES.

Roast Beef. Ham. Smoked Tongue.  
Corn Beef

### LARGE DISHES.

Tenderloin of Beef, a la Gardenier  
Leg of Veal Stuffed, Tomato Sauce  
Duffield Ham, Roast, a la Richalieu  
Long Island Lobster Salad

### ENTREES.

Stewed Wild Duck, Hunter Style  
Lamb Cutlet with Green Peas  
Veal Fricandeau Larded with Carrots  
Young Chicken Larded a la Toulouse  
Small Patties Garnished with Salpicon  
Crocket of Salmon with Cream  
Stewed Kidney with White Wine Sauce  
Orange Cream Fried, English Style

### RELISHES.

Cheese. Horse Radish Assorted Pickles.  
Raw Onions. Pickle Beets.  
Capers, Worcestershire Sauce.

### VEGETABLES.

Boiled Potatoes. Carrots Cabbage.  
Hominy Beets.  
Rice. Sweet Potatoes Onions  
Mashed Potatoes. Turnips Parsnips

### PASTRY.

Stewed Pound Pudding, Vanilla Sauce  
Shells with Fresh Peaches Orange Custard  
Plain Rice Pudding Apple Pies  
Sponge Cake Damson Pie  
Plain Pound Cake Fruit Cake  
Lemon Ice Cream Rum Jelly  
Calf Feet Jelly

### DESERT.

Pecans Apples Raisins Almonds Filberts

Coffee.

Corn Cake.

## WINES.

### SHERRY.

Golden Sherry,.....	\$1 50
Amontillado X, old and fine, ...	2 00
Cabinet Pale Sherry, light and delicate,.....	2 00
Amontillado Sherry, pts.,.....	1 00
Yriarte, 1825,.....	2 00

### PORT.

London Dock, choice and dry,.....	2 50
Old Port, Extra,.....	2 00
London Particular,.....	2 00
London Particular, pts.,.....	1 00

### MADEIRA.

Old Madeira Extra,.....	2 00
South Side,.....	2 00
Monteiro, ..	2 00
South Side Madeira, pts.,.....	1 00
Stein Wine, 1846,.....	2 00

### BRANDIES.

Jas. Hennessy,.....	3 00
Otard, Dupuy & Co.,.....	2 50
P. H. Goddard & Co.,.....	2 00
Pinet, Castillon & Co.,.....	3 00
Pale Otard,.....	2 50
Superior Rye Whisky,.....	1 00
Dew Drop Whisky,.....	1 50
Superior Cognac, 1836, very fine,...	3 00
Bourbon Whisky, eight years old,...	2 00
London Cordial Gin,.....	1 50
Old Foggy Gin Cordial,.....	1 00

### PORTER.

London Porter, qts.,.....	50
London Porter, pts.,.....	30
Edinburg Pale Ale, qts.,.....	50
Edinburg Pale Ale, pts.,.....	30
Younger's Ale, in stone, qts.,.....	50
Younger's Ale, in stone, pts.,.....	30

### LIQUEURS.

Curacao de Hullande,.....	2 00
Maraschino,.....	2 00
Anisette,.....	2 00
Absinthe,.....	2 50

Children occupying seats at the first table will be charged full price invariably.

Private Servants not allowed in the dining room.

Persons ordering dishes not on the Bill of Fare, will be charged extra.

Fresh Genuine Congress Water, and Louisville Artesian Water can be had at the bar.

MEALS WILL BE PROMPT, AND NO GONG WILL BE SOUNDED

### NOTICE TO PERSONS LEAVING.

To avoid confusion, and to insure collection of Baggage Gentlemen are requested to give one hour's notice at the office.

# GAYOSO HOUSE.

D. COCKRELL, PROPRIETOR.

## WINES.

### CHAMPAGNE.

Piper's Heidsieck, qts.,.....	2 50
Piper's Heidsieck, pts.,.....	1 50
Heidsieck & Co., qts.,.....	2 50
Heidsieck & Co., pts.,.....	1 50
Max Sultane & Co., qts.,.....	3 00
Prince Imperial Cham'ne, qts.,.....	2 50
Prince Imperial Cham'ne, pts.,.....	1 50
V. Clicquot Ponsardin, qts.,.....	3 50
V. Clicquot Ponsardin, pts.,.....	2 50
Chas. Farre Imperial, qts.,.....	3 00
Chas. Farre Cabnet, qts.,.....	3 00
Chas. Farre, pt.,.....	1 50
Grand Vin Royal, "Green Seal,"	3 00

### CLARET.

Cabarus St. Julien.....	2 00
St. Seuriu Medoc.....	2 00
St. Estephe.....	1 50
St. Julien Medoc.....	1 00
Margaux Medoc.....	2 50
Giscoure Pescatore's own true	
Vintage, pts.,.....	1 50

### BURGUNDY.

Romance.....	3 00
Richebourg.....	2 50
Volvay.....	3 00
Nuits.....	2 50
Chambertin.....	2 50

### HOCK.

Brunneberger.....	2 50
Marcobrunner.....	2 50
Rudolheimer.....	2 00
Steinwein.....	1 50

### HOURS FOR MEALS.

CHARLESTON RAILROAD BREAK-FAST, 6 o'clock.  
 LITTLE ROCK RAILROAD BREAK-FAST, 6 1/2 o'clock.  
 REGULAR BREAKFAST, from 6 1/2 to 10 o'clock.  
 BREAKFAST FOR CHILDREN, 8 1/2 o'clock.  
 DINNER, from 1 to 4 o'clock.  
 DINNER FOR CHILDREN, quarter to 2 o'clock.  
 SUPPER, from 6 to 9 o'clock.

Each Waiter is provided with a Wine Card and Pencil.

NO MEALS SENT OUT OF THE HOUSE.

## Dinner Bill of Fare.

MEMPHIS, MONDAY, March 5, 1860.

### SOUP.

Oyster Barley

### FISH.

Baked Shad, Claret Wine Sauce.

### ROAST.

Barbacued Fig Beef, Pork Turkey Saddle Mutton Chicken Veal

### BOILED.

Kentucky Midding. Leg Mutton, Capers Sauce  
 Duffield Ham. Tongue Corned Beef  
 Chicken, with Pork. Corned Beef and Cab'age

### COLD DISHES.

Roast Beef. Ham. Smoked Tongue. Corn Beef

### LARGE DISHES.

Round of Beef, a la mode  
 Chicken Curry a la Indian  
 Fresh Beef Tongue, Madeira Sauce  
 Baked Pork, with Turnips

### ENTREES.

Breast of Lamb, breaded, Piquante Sauce  
 Calf's Head, Fried in Batter  
 Fillet of Fish, fried, Tomato Sauce  
 Stewed Veal, with young Carrots  
 Pig's Head, Italian Sauce  
 Chicken fried a la Tartar  
 Macaroni with Cheese  
 Rice Cake, Madeira Sauce

### RELISHES.

Cheese. Horse Radish Assorted Pickles.  
 Raw Onions. Pickle Beets.  
 Capers, Worcestershire Sauce.

### VEGETABLES.

Boiled Potatoes. Carrots Cabbage.  
 Hominy Sweet Potatoes Beets.  
 Rice. Turnips Onions  
 Mashed Potatoes. Parsnips

### PASTRY.

Apple Cobbler Fresh Peach Pie  
 English Plum Pudding, Sherry Sauce Banana Custard  
 Sago Pudding, Wine Sauce Currant Pie  
 Italian Cake, with Preserves Sponge Cake  
 Strawberry Cream, congealed Plain Pound Cake  
 Jelly with Preserves Peach Marengoes  
 Brandy Jelly

### DESERT.

Pecans Raisins Almonds Filberts

Coffee.

Corn Cake.

## WINES.

### SHERRY.

Golden Sherry.....	\$1 50
Amontillado X. old and fine, ...	2 00
Cabinet Pale Sherry light and deli- cate.....	2 00
Amontillado Sherry, pts.,.....	1 00
Yriarte, 1825.....	2 00

### FORT.

London Dock, choice and dry,.....	2 50
Old Port, Extra,.....	2 00
London Particular,.....	2 00
London Particular, pts.,.....	1 00

### MADEIRA.

Old Madeira Extra,.....	2 00
South Side,.....	2 00
Monteiro,.....	2 00
South Side Madeira, pts.,.....	1 00
Stein Wine, 1846.....	2 00

### BRANDIES.

Jas. Hennessy.....	3 00
Otard, Dupuy & Co.....	2 50
P. H. Goddard & Co.....	2 00
Pinet, Castillon & Co.....	3 00
Pale Otard.....	2 50
Superior Rye Whisky,.....	1 00
Dew Drop Whisky,.....	1 50
Superior Cognac, 1836, very fine,...	3 00
Bourbon Whisky, eight years old,...	2 00
London Cordial Gin,.....	1 50
Old Foggy Gin Cordial,.....	1 00

### PORTER.

London Porter, qts.,.....	50
London Porter, p's.,.....	30
Edinburg Pale Ale, qts.,.....	40
Edinburg Pale Ale, pts.,.....	30
Younger's Ale, in stone, qts.,.....	50
Younger's Ale, in stone, pts.,.....	30

### LIQUEURS.

Curacao de Hulland.....	2 00
Maraschino,.....	2 00
Anisette,.....	2 00
Absinthe,.....	2 50

Children occupying seats at the first table will be charged full price invariably.

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MEALS WILL BE PROMPT, AND NO GONG WILL BE SOUNDED

### NOTICE TO PERSONS LEAVING.

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BILL OF FARE.

Barnum's Saint Louis Hotel.



CORNER OF SECOND AND WALNUT STREETS,

BARNUM & FOGG, Proprietors.

WINGFIELD'S Droghda  
 (Republican Print.)  
 AS WYMAN'S evening

# BILL OF FARE.

St. Louis, Wednesday. : : March 7, 1860

## SOUP.

Sago

## FISH.

Boiled Lake Fish, Egg sauce

## BOILED.

Ham	Corned Beef and Cabbage
Chicken and Pork, Celery sauce	Mutton, Caper sauce

## COLD DISHES.

Ham	Beef
Corned Beef	Mutton
	Pork

## ENTREES.

Calves' Head, Brain sauce  
 Ragout of Mutton and Onions  
 Scollops of Veal a la Bor delaise  
 Baked Sausages with Rice  
 Lambs' Liver saute, Italienne style  
 Cervelles de Veau au Gratin  
 Stewed Kidneys with Salt Pork  
 Langues de Mouton a la Purre de Navets  
 Calves' Feet stewed, Butter sauce  
 Baked Pork and Beans

## ROAST.

Saddle of Mutton	Chicken with dressing	Veal
Beef	Pork	Spare Ribs of Pork

## RELISHES.

Dixies' Worcestershire sauce	Cold Slaw	Cheese
Beets		Pickles

## VEGETABLES.

Mashed Potatoes	Boiled Potatoes	Turnips
Rice	Cabbage	Hominy
Onions	Carrots	Fried Parsnips

## PASTRY AND PUDDING.

	Apple Sponge Pudding, Wine sauce.	
Custard Pie.	Mince Pie	Peach Puffs

## DESSERT.

Strawberry Cake	Lady Fingers
Pine Apple Ice	Charlotte de Pomme
Raisins.	Apples.
	Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from 6 1/4 to 9 o'clock... Breakfast, Private Room, from 8 to 11 o'clock... Dinner, Public Dining Room, from 1 to 3 o'clock. Dinner, Private Dining Room, 3 o'clock .. Tea, 6 o'clock. .. Supper, 8 to 11 o'clock... Sunday Breakfast, 7 o'clock

— Meals for Children and Nurses:—

Breakfast, 6 1/4 o'clock... Dinner, 12 1/4 o'clock... Supper, 6 o'clock... Sunday Breakfast, 6 o'clock.

**Go and See**  
**WINCHELL'S Drolleries**  
 At WYMAN'S HALL, this evening.

# BILL OF FARE.

*Barnum's Saint Louis Hotel.*



CORNER OF SECOND AND WALNUT STREETS,

**BARNUM & FOGG, Proprietors.**

**Go and See**  
**WINCHELL'S Drolleries**  
 At WYMAN'S HALL, this evening.

# BILL OF FARE.

St. Louis, Thursday : : March 8, 1860

## SOUP.

Malagatoni

## FISH.

Baked Clam Chowder.

## BOILED.

Ham

Chicken and Pork, Celery sauce

Corned Beef and Cabbage

Mutton, Caper sauce

## COLD DISHES.

Ham

Corned Beef

Pork

Beef

Mutton

## ENTREES.

Chicken Pie American style

Marinade de Tete de Veau

Veal Steaks breaded Gravy sauce

Rognons saute au Vin de Madeira

Haricot of Mutton and Turnips

Maccaroni au Gratin

Fried Salt Pork and Calves Liver

Currie of Veal London Style

Zambalya a l'Indienne

Baked Pork and Beans

## ROAST.

Saddle of Mutton

Beef

Pork

Veal

Spare Ribs of Pork

## RELISHES.

Dixies' Worcestershire sauce

Beets

Cold Slaw

Cheese

Pickles

## VEGETABLES.

Mashed Potatoes

Rice

Onions

Boiled Potatoes

Cabbage

Carrots

Fried Parsnips

Turnips

Hominy

## PASTRY AND PUDDING.

Muscovite Pudding, Brandy sauce.

Custard Pie.

Mince Pie

Apple Pie

## DESSERT.

Wine Sherbert.

Cream a la Victoria.

Raisins.

Apples.

Biscuit Glace.

Sponge Cake.

Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from 6 1/4 to 9 o'clock... Breakfast, Private Room, from 8 to 11 o'clock... Dinner, Public Dining Room, from 1 to 3 o'clock. Dinner, Private Dining Room, 3 o'clock... Tea, 6 o'clock... Supper, 8 to 11 o'clock... Sunday Breakfast, 7 o'clock

— Meals for Children and Nurses:—

Breakfast, 6 1/4 o'clock... Dinner, 12 1/4 o'clock... Supper, 6 o'clock... Sunday Breakfast, 6 o'clock.

Go and See

WINCHELL'S Drolleries

At WYMAN'S HALL, this evening.



## Madeira.

Old South Side Madeira .....\$2 00  
 " " " " imported by T.  
 Barnum in 1849.....3 00  
 Crack No. 1 London Particular, imported by Phineas Janney, Esq., in 1838 .....3 00  
 Hindostan, extra choice, superior old Madeira shipped to East Indies in 1837 returned to U. S. in 1839.....3 00  
 Pride of the Hill, imported by the late David Barnum, Esq., from the house of Lewis & Co.; it took the first premium at an Epicurean Dinner in 1825, when 137 Test Bottles were introduced.....6 00  
 Rich and dry sercial Madeira, purch'd by David Barnum in 1820 from the estate of the late William Pinkney...6 00  
 Choice Bual Madeira, called the Widow Wine, from the old house of Payne & Co., of Madeira.....6 00  
 Bumblebee Madeira, from a selection by Thomas Blandy, Esq., for David Barnum in 1832.....5 00  
 Blandy's Favorite, a very choice old wine, two voyages to the East Indies 5 00  
 Star of the West, imported for the late Henry Clay, when Secretary of State, 5 00  
 The Prince of Landlord's favorite, bottl. in 1825, .....5 00

## Sherry.

Imperial Harmony, imp. by ourselves...2 50  
 " " " " pts. 1 25  
 Imperial Amontillado " " 2 50  
 " " " " pts. 1 25  
 Old Brown.....2 50  
 Amsinck's Harmony Pale.....2 00

## Port.

London Dock.....2 00  
 Royal Oporto, imported by ourselves...2 50  
 " " " " pts. 1 25

## Rock Wine.

Niersteiner.....2 00  
 Hockheimer, qts.....2 00  
 " pts.....1 00  
 Deidesheimer, pts.....1 00  
 Schloss Johannisberger, qts.....3 00  
 Stein Wine, qts.....3 50  
 " " pts.....1 75  
 Steinberger Cabinet, qts.....4 00

## Champagne.

Moet & Chandon Vin Imperial, qts....\$3 00  
 " " " " pts....1 50  
 Cream Debouzy.....2 50  
 Rubis.....3 50  
 Laperle, qts.....2 50  
 " pts.....1 25  
 Madame de Cliquot.....3 00  
 Prince Imperial, qts.....2 00  
 " " pts.....1 00  
 Heidsick & Co., qts.....2 50  
 " " pts.....1 25  
 Mumm's Cabinet, qts.....3 00  
 " " pts.....1 50

## Claret.

Chateau Giscour.....3 00  
 Francois Clopper & Co.....1 50  
 Chateau Hautbrion, qts.....2 50  
 Chateau Margaux, qts.....2 00  
 " " pts.....1 00  
 St. Julien.....1 00  
 St. Estephe.....1 00  
 Margaux Medoc.....1 50  
 Montferand, qts.....1 25  
 " " pts.....62 1/2

## Burgundy.

Chambertin.....3 00  
 Volnay.....2 00

## Sauverne.

Haut Saucerne, qts.....1 00  
 " " pts.....50  
 " " La Superior, pts.....1 00

## Native Wines.

Missouri Spark'g Cabinet, qts.....2 00  
 " " " " pts.....1 00  
 Longworth's Sparkling Catawba .....2 00  
 Lenor .....1 50  
 Loomis' Still, .....1 50  
 Missouri Still, .....1 25

## Brandy.

Thomas Hine & Co., Cognac, qts.....2 50  
 " " " " pts.....1 25  
 Old Otard Dupuy & Co., qts.....2 50  
 " " " " pts.....1 25

Old Holland Gin.....1 00  
 Old Jamaica Rum.....2 00

## Whisky.

Superior Old Rye.....1 50  
 " " Bourbon.....1 50  
 " " Wheat.....1 50  
 " " " " pts.....75

## Malt Liquors.

Scotch Ale, pts.....40  
 London Porter, pts.....40

## Crab Cider.

Crab Cider, quarts.....40  
 " " pints.....25

CINCINNATI

# GIBSON HOUSE.



O. H. GEFROY & Co., Proprietors.

*Private Servants not allowed in the Ordinaries.*

All Meals, &c., sent to Rooms Charged Extra.

## HOURS FOR MEALS.

Breakfast,	- - 5 to 10 o'clock.	Tea,	- - 6 to 8 o'clock.
Dinner,	- - 1 to 3 do	Supper,	- - 8 to 10 do

All dishes Ordered not on Bill of Fare Charged Extra.

# TABLE D'HOÛTE.

SATURDAY, MARCH 10, 1860.

## SOUP.

Chicken with Rice.

## FISH.

Boiled Salmon. Caper sauce.

## BOILED.

Chicken with Fork, Leg of Mutton, Caper sauce, Jole with Cabbage, Beef Tongues,  
John Shay's Sugar-cured Hams, Pork, with Turnips, Corned Beef.

## ROAST.

Fresh Pork, Ribs Beef, Chickens, Turkeys,  
Spring Lamb, Mint sauce, Mutton,

## LARGE DISHES.

Calf's Head, Sauce Piquante, Green Tongue, Sauce Hachee,  
Beef a la Mode, Comport, Sauce Piquante, Fillet of Beef, larded, with Fried Potatoes,  
Young Turkey, larded, Gardner Sauce, Leg of Spring Lamb, Brazeo, with Spinach.

## COLD DISHES.

Roast Pork, Roast Lamb, Ham, Roast Mutton, Beef Tongues,  
Brisco Corned Beef.

## SIDE DISHES.

Lamb Chops, Broiled with Fried Potatoes.  
Chicken Liver, Saute, Port Wine Sauce,  
Calf's Brains, Caper Sauce,  
Macaroni, with Cheese and Plain,  
Croquette of Chicken, Sauce Madeira,  
Kidneys, Saute, Sauce Champagne,  
Fricandeau of Lamb, Larded, with Spinach,  
Pigs Feet, Sauce Vinegarrette,  
Pork Chops, Broiled, Sauce Piquante,  
Calf's Liver, Larded, with Fine Herbs.  
Tenderloin of Beef, Larded, with Spinach,  
Hachee of Ham, with Fried Eggs,  
Chicken Fritters, Sauce Madeira.

## RELISHES.

Pickles, Beets, Horse Radish, Cold Slaw,  
Worcestershire sauce, Lettuce, French Mustard.

## VEGETABLES.

Baked Potatoes, Boiled Potatoes, Hominy, Beets, Onions,  
Boiled Mashed Potatoes, Boiled Parsnips, Oyster Plants, Rice,  
White Beans, Mashed Turnips, Succotash, Cabbage, Squash,

## PASTRY.

Bread and Butter Pudding,  
French Cream Cake, Glace,  
Blackberry Tarts,  
Iced Puffs,  
Pound Cake,  
Lemon Iceing,  
Cherry Pies,  
Lemon Pies.

## DESSERT.

Almonds, Pecan Nuts, Apples, Filberts.

# GIBSON HOUSE.



O. H. GEFFROY & Co., Proprietors.

*Private Servants not allowed in the Ordinaries.*

*All Meals, &c., sent to Rooms Charged Extra.*

## HOURS FOR MEALS.

Breakfast, . . . 5 to 10 o'clock. Tea, . . . 6 to 8 o'clock.  
Dinner, . . . 1 to 3 do Supper, . . . 8 to 10 do

*All dishes Ordered not on Bill of Fare Charged Extra.*



# AMUSEMENTS.

PIKE'S OPERA HOUSE, - - 4th bet. Walnut & Vine  
 WOOD'S THEATRE, - - - - - Corner Vine & Sixth St  
 NATIONAL THEATRE, - - - Sycamore bet. Third & Fourth

## RAIL ROAD TIME TABLE

### LITTLE MIAMI RAILROAD.

DEPARTURE.		ARRIVAL.	
1st Day Express.....	10.00 A. M.	1st Train, Night Express.....	6
2nd Accommodation.....	4.40 P. M.	2nd " Columbus Accom.....	2
3d Night Express.....	11.30 P. M.	3d " Express.....	6

No Saturday night Express Train.

### CINCINNATI & MARIETTA RAILROAD.

1st Train, Express.....	9.40 A. M.	1st Train.....	11
2d " Hillsboro.....	3.40 P. M.	2d " ".....	6

### CINCINNATI, WILMINGTON & ZANESVILLE R. R.

1st Train.....	10.00 A. M.	1st Train.....	6
2d " ".....	4.40 P. M.	2d " ".....	6

### CINCINNATI, HAMILTON & DAYTON R. R.

1st Train, Rich. & Ind. Express.....	6.00 A. M.	1st Train, Cle. & Day. Exp.....	6
2d " Chic. San. & Tol. Mail.....	7.30 A. M.	2d " San. Chic. & Day. Exp.....	6
3d " Cleveland Express.....	10.00 A. M.	3d " Ind. & Richmond Exp.....	6
4th " Rich. & Ind. Exp.....	3.40 P. M.	4th " Cleveland Express.....	6
5th " Chic. Tol. & San. Exp.....	5.30 P. M.	5th " Tol. San. & Chic. Mail.....	6
6th " Cleveland Express.....	11.30 P. M.		

No Saturday Night Express Train.

### OHIO & MISSISSIPPI R. R.

1st Train, Mail.....	7.20 A. M.	1st Train, Mail.....	6
2d " Louisville.....	2.00 P. M.	2d " Louisville Express.....	6
3d " Express.....	7.30 " "	3d " Express.....	6

### INDIANAPOLIS & CINCINNATI R. R.

1st Train, Mail.....	6.50 A. M.	2d " Accomodation.....	6
2d " Accomodation.....	12.45 P. M.	3d " Mail Train.....	6
3d " Chicago Exp.....	7.15 " "	4th " Chicago Express.....	6

### KENTUCKY CENTRAL RAILROAD.

an, Lexington.....	6.50 A. M.	1st Train, Accommodation.....	1
" " ".....	2.10 P. M.	2d " Express.....	1

## WINE LIST.

### PORT.

6ock, choice, 1827.....	\$2.00
ld Port, most choice, 1834.....	2.00
rown oporto.....	2.00
" " ".....	2.00

### CLARET.

Chateau de Issan, very choice.....	\$2.00
" " " Pints.....	1.00
Promie Aine.....	1.00
Paul Maury.....	1.00
Belly Freres.....	1.00

### MADEIRA.

Side.....	\$2.00
6n.....	2.00
ase.....	2.00
1809, dry and excelent.....	2.50

### HOCK.

Radishimer, 1845.....	\$2.00
Niersteiner, 1846.....	1.50
Works Dry Catawba.....	1.00
Schumaws Sweet Catawba.....	1.00
Longworth's.....	1.00
Nath. Johnson & Sons Sautern.....	1.50

### HAMPAIGNE

3 Cabinet, 1/2 gal.....	\$4.00
" " Quarts.....	2.00
" " Pints.....	1.00
heidsick's Pints.....	2.00
Cabinet, 1/2 Pints.....	.60
Grape Leaf.....	2.00
" " Pints.....	1.00
" " ".....	2.00
" " Pints.....	1.00
heidsick.....	2.00
" " Pints.....	1.00

### SHERRY

Duff Gordon.....	\$1.50
Sierra Gold Sherry.....	2.00
Blackburn Brown.....	2.00

### BRANDIES, &c.

Marietta & Co., Brandy, vintage 1820.....	\$3.00
" " " " Pts.....	1.50
P. U. Godard & Co., O. S. P., 1830.....	2.50
Crown Champaign Brandy, 1840.....	2.00
Pint, Castillon & Co., Brandy, old.....	2.00
J. Dennis Mounic Brandy, choice.....	2.20
Old Bourbon Whiskey.....	2.00
" " " Pints.....	1.00
Old Jamacia Rum, choice.....	2.00

### LIQUEURS.

pe.....	\$2.00
" " ".....	2.00
S.....	2.50
Cherry.....	2.50

### KLING CATAWBA.

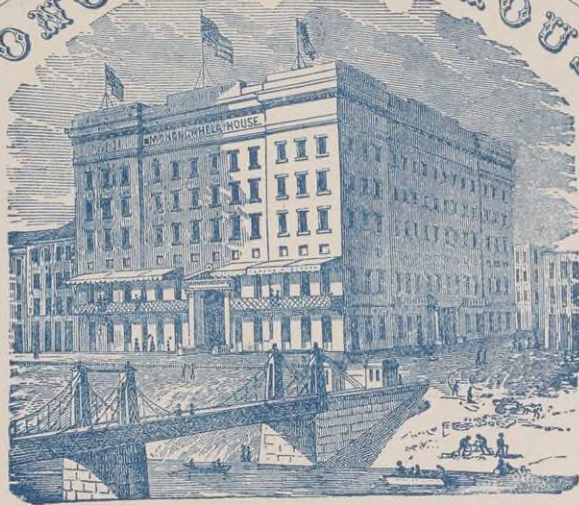
ogant.....	\$2.00
pts.....	1.00
pts.....	2.00
pts.....	1.00
pts.....	2.00
pts.....	1.00
pts.....	2.00
pts.....	1.00
pts.....	2.00
pts.....	1.00

### ALE AND PORTER.

Jeffrey's Scotch Ale, Pints.....	\$0.35
Alsops " " ".....	0.35
Byaps Brown Stout.....	0.35
Walkers, Gould & Harris Ale on draught.....	

Each Waiter has a Wine Card and Pencil.

# MONONGAHELA HOUSE,



JOHN M'DONALD CROSSAN, PROPRIETOR.

*Pittsburgh, Friday, March 16th, 1860.*

**SOUP.**  
Sago.

**FISH.**  
Boiled Halibut, with Butter Sauce.

**BOILED.**

**ROAST:**

Corned Beef and Cabbage.  
Leg Mutton, Caper Sauce.  
Tongue.

Beef.  
Mutton.

Ham.  
Chickens.

Veal.  
Chicken.  
Turkey.

**COLD DISHES.**

Corned Beef. Ham. Roast Beef. Lamb. Mutton.

**SIDE DISHES.**

Chicken Pies, Baked.  
Calf's Head, Turtle Fashion.  
Beef Steak, with Onions.  
Sheep's Tongue, with Pickle Sauce.  
Maccaroni, Baked with Cheese.  
Kidneys Stewed, with Wine Sauce.  
Lamb Chops, Broiled, with Jelly Sauce.  
Vol au Vent of Turkey.

**RELISHES.**

Worcestershire Sauce. Cole Slaw. Horse Radish. Lettuce. Pickles.

**VEGETABLES.**

Mashed Potatoes. Onions. Cabbage. Boiled Rice. Turnips. Baked Potatoes. Parsnips. Hominy.  
Sauer Kraut.

**PASTRY.**

Bread Puddings.  
Peach Pies.  
Apple Pies.  
Cream Cheese Pies.  
Pecan Nut Cake.  
Blanc Mange.

**DESSERT.**

English Walnuts.  
Almonds.  
Raisins.  
Pecan Nuts.  
Filberts.

Private Servants not allowed in the Dining Room.

Children occupying seats at Public Table will be charged full price.

ALL MEALS, LUNCHES, &c. SENT TO ROOMS, WILL BE CHARGED EXTRA.

Persons having friends to any of the Meals, will give notice at the Office previous to being seated at table.

Printed by W. S. Haven, corner of Market and Second and Wood and Third Sts.



# St. Nicholas.




## FIVE O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, MARCH 28, 1860.

### Soup.

Veal Broth.

Vermicelli.

### Fish.

Boiled Codfish, Oyster Sauce.

Broiled Black Bass, a la Maitre d'Hotel.

### Boiled.

Beef Tongue. Corned Beef. Leg of Mutton, and Capers. Chicken, Oyster Sauce  
Ham. Turkey, Parsley Sauce. Beef, a la Mode.

### Roast.

Saddle of Mutton. Beef. Pork. Ham. Veal. Goose. Turkey.  
Bucks Co. Chickens. Domestic Ducks.

### Cold Roast.

Mutton. Beef. Pork. Pressed Corned Beef. Veal.

### Relishes.

Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce.  
Lobsters. Apple Sauce. Picalilly. Cranberry Sauce.

### Entrees.

Riz de Veau Pique, en Panier, aux Petit Pois.  
Petits Oiseaux Braise, sur Croustade, aux Champignons.  
Pigeons en Compote, a la Jardiniere.  
Hache de Volaille, Garni d'Oeuf Poche.  
Coeur de Mouton, Farci, a la Printaniere.  
Cotelette d'Agneaux Panl, Sauce Piquante.  
Noix de Veau Pique, a la Mareschale.  
Lapreaux Saute, aux Petits Oignons.  
Fillet de Chevreuil, aux Confitures.  
Macaroni, a l'Italienne, au Parmesan.  
Roulade de Mouton Farci, aux Pomme de Terre.  
Rognons d'Agneaux, au Vin de Madeira.  
Matelotte d'Anguille, au Vin de Bordeaux.  
Escalope de Tendrons de Veau, aux Legumes  
Gibelotte de Volaille, a la Bordelaise.  
Ailerons de Dinde Braise, aux Pomme d'Amour.  
Petit Pate d'Huitres, aux Fines Herbes.

### Cold Dishes.

Galantine de Chapon Truffe, a la Gelee. Salade de Volaille, en Couronne.  
Pain de Foie Gras Truffe, a la Perigord.

### Game.

Broiled Quail, on Toast.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Mashed Turnips. Baked Potatoes. Spinach.  
Cabbage. Boiled Rice. Fried Parsnips. Green Corn.

### Pastry.

Apple Pies. Quince Pies. Blackberry Pies. Gelee au Maraschino.  
Indian Suet Pudding, Brandy Sauce. Baisees au Confiture.  
Charlotte de Russe, a la Vanilla. Des Oeufs, a la Neige, Cream Sauce.

### Dessert.

Raisins. Almonds. Filberts. Coffee. Pecan Nuts. Apples. Figs.  
Madeira Nuts. Ice Cream. Pop Corn. Oranges.

ST. NICHOLAS HOTEL

*(Faint, mirrored text from the reverse side of the page, likely bleed-through from a menu or list of items.)*

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, THURSDAY, MARCH 29, 1860.

### Soup.

Mock Turtle. Rice.

### Fish.

Boiled Halibut, Lobster Sauce.

### Boiled.

Beef Tongue. Corned Beef. Leg of Mutton, and Capers. Chicken, Oyster Sauce.  
Ham, Turkey, Parsley Sauce. Beef, a la Mode.

### Roast.

Beef. Pork. Ham. Veal. Goose. Turkeys.  
Bucks Co. Chickens. Domestic Ducks.

### Cold Roast.

Mutton. Beef. Pork. Pressed Corned Beef. Veal.

### Relishes.

Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce.  
Lobsters. Apple Sauce. Picalilly. Cranberry Sauce.

### Entrees.

Pigeons, en Compote a la Printaniere.  
Cotelette de Mouton Pani, aux Pomme d'Amour.  
Matelotte d'Anguille, au Vin de Porto.  
Rognons Saute, au Vin de St. Julien.  
Fricandeau de Veau-Pique, aux Epinards.  
Macaroni au Jus, Garni de Parmesan.  
Allerons de Dinde Braise, a l'Ecosaise.  
Escalope de Chevreuil, au Cidra.  
Balotine de Mouton Farci, au Celery.  
Ragout de Veau, aux Pomme de Terre.  
Mirouton de Volaille, a l'Americaine.  
Petit Pate d'Huitres, a la Bechamel.

### Cold Dishes.

Galantine de Canards Truffe, a la Gelee. Salade de Volaille, a la Dublin.  
Terrine de Strasbourg Truffe, a la Colmar.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Mashed Turnips. Baked Potatoes. Spinach.  
Cabbage. Boiled Rice. Fried Parsnips.

### Pastry.

Mince Pies. Rhubarb Pies. Apple Pies. Rice Puddings.  
Gelee a l'Orange. Macaroons.

### Dessert.

Raisins. Almonds. Filberts. Coffee. Pecan Nuts. Apples. Figs.  
Madeira Nuts. Ice Cream. Pop Corn. Oranges.

# W. & L. Van House

State St. Albany



500

# DEHAVAN HOUSE.

## DINNER BILL OF FARE.

FRIDAY, March 30, 1860.

### SOUP.

Clam.

### FISH.

Baked Shad, Port Wine Sauce.

Boiled Halibut, Egg Sauce.

### BOILED.

Corned Beef and Cabbage.

Leg of Mutton, Caper Sauce.

Westphalia Ham.

Smoked Tongue.

Chicken, Egg Sauce.

### ROAST.

Spare Rib of Pork.

Rib Beef.

Veal.

Lamb, Mint Sauce.

Turkey.

Saddle of South Down Mutton.

Chickens.

Mutton.

### COLD DISHES.

Pressed Corned Beef.

Smoked Tongue.

Westphalia Ham.

### ENTREES.

Calf's Head, Brain Sauce.

Turkey Hash, a la Polonoise.

Escalloped Oysters.

Shoulder of Lamb, au jus.

Baked Pork and Beans.

Chicken Salad.

Broiled Pigeons.

Queen Fritters, a la Vanilla.

Stewed Beef Kidneys.

Veal Pot Pie.

Macaroni, en gratin.

Chicken Livers, Madeira Sauce.

### RELISHES.

Pickles.

Horseradish.

Celery.

Beets.

Mangoes.

Currant Jelly.

Cranberries.

Apple Sauce.

### VEGETABLES.

Carolina Squash.

Sweet Potatoes.

Spinach.

Mashed Potatoes.

Turnips.

Carrots.

Tomatoes.

Boiled Potatoes.

Onions.

Rice.

Succotash.

### PASTRY.

Apple Pie.

Cherry Pie.

Peach Pie.

Squash Pie.

Tapioca Pudding.

Vermicelli Pudding.

Catawba Jelly.

Blanc Mange.

Bavarian Cream.

Cream Kisses.

Nelson Tarts.

Ribbon Cakes.

Lafayette Cakes.

Lemon Ice Cream.

### DESSERT.

Dates.

Pecan Nuts.

Prunes.

Walnuts.

Chestnuts.

Figs.

Peanuts.

Almonds.

Filberts.

Apples.

Oranges.

Pop Corn.

Coffee.

Breakfast,.....5½ to 11 o'clock. | Dinner,.....2 to 4 o'clock.

Tea,.....5 to 8 " | Supper,.....9 o'clock.

# DELAVAN HOUSE.

## WINE LIST.

### CLARETS.

*From the House of Barton & Guestier.*

St. Julien, quarts .....	\$1 00
"    pints .....	0 50
Chateau Batailley, quarts .....	1 50
"    Beycheaelle, quarts .....	2 00
"    Langon, quarts .....	2 00
"    Leoville, quarts .....	2 50
"    La Rose, quarts .....	2 50
"    Mouton, quarts .....	2 50
"    Margeaux, quarts .....	3 00
"    Lafitte, quarts .....	3 00
"    Latour, quarts .....	3 00

### HOCKS AND RHINE WINES.

*From Focke & Brandenburg, and Fred. Klepper & Co., Bordeaux.*

Deidesheimer .....	\$1 25
Rudesheimer .....	2 00
"    Berg .....	3 00
Marcobrunner .....	2 50
Johannisberger .....	3 00
Steinberg Cabinet .....	3 50
Steinwine in Bocksbeutel .....	2 00
Moselle Muscatel .....	2 50
Sparkling Hockheimer .....	2 50
"    "    pints .....	1 25
"    Moselle Muscatel .....	2 50
"    "    pints .....	1 25
Marcobrunner, Ausb'ch. finest produc- tion .....	5 00
Geisenheimer, quarts .....	2 00
Mal Frank Sparkling, quarts .....	2 00

### WHITE WINES.

*From the houses of Fred. Klepper & Co., and Focke & Brandenburg, Bordeaux.*

Chateau Sauterne, quarts .....	\$1 50
"    pints .....	0 75
Latour Blanche .....	2 00
Chateau Yquem .....	2 50
"    Yquem .....	5 00
Yquem Haut Sauterne .....	3 00

### CHAMPAGNES.

Moet & Chandon, Adolphus Oechs .....	\$2 00
"    "    pints .....	1 25
Heldsieck, Renaud & Francois .....	2 00
"    "    pints .....	1 25
Charles Heldsieck, T. W. Raynaud & Co. .....	2 00
"    "    pints .....	1 25
Schreider, H. D. Felter .....	2 50
"    "    pints .....	1 25
Mumm's Verzanay, G. & J. Boker .....	2 00
"    "    "    pints .....	1 25
"    Cabinet .....	3 00
Mumm's Verzanay, Dry .....	2 50
"    "    pints .....	1 25
Crene de Bousez, quarts .....	2 00
"    "    pints .....	1 00
Duc de Reichstadt, quarts .....	2 00
"    "    pints .....	1 25
Sparkling To Kayer, quarts .....	2 00
"    "    pints .....	1 25
Moet & Chandon, Imperial .....	3 00
"    "    Grand Vin Anglais .....	3 00
"    "    "    pints .....	1 50
Cab't Heldsieck & Co., Cramer & Aberg .....	3 00
G. H. Mumm & Co., Imperial, quarts .....	3 00
"    "    pints .....	1 50
St. Marceau .....	3 00
Renaudin, Bollinger & Co., quarts .....	2 00
"    "    pints .....	1 25

Ruinart, quarts .....	2 00
"    pints .....	1 00
Clinequoit, quarts .....	3 00

### PORT.

*From Gil. Davis.*

George Sandemans' fine o'd port .....	\$2 50
"    "    Old White Port .....	2 50

*From Hugh Monroe.*

Old Port, superior .....	2 00
London Dock, pale and mellow .....	2 00

### BURGUNDY.

*Imported by Adolphus Oechs.*

Chambertin .....	\$3 00
Baune .....	3 00
Clos de Vougeot .....	3 50

### HOCK,

Cincinnati Sparkling Catawba, quarts .....	\$2 50
"    "    pints .....	1 25
"    Catawba, Dry .....	1 50

### MADEIRA.

*From Hugh Monroe.*

Scott, pale and delicate .....	\$2 00
Vergin, very old, pale, full and delicate .....	3 50
Howard, March & Co.'s, old, full and high flavored .....	3 50

### SHERRY.

Table, pale, from wood .....	\$2 00
Table, brown, from wood .....	2 00

*From Gil. Davis.*

Harris, pale .....	2 00
Cabinet, pale and delicate .....	2 50
Imperial, pale .....	2 50

*From Hugh Monroe.*

Amonillado, very old .....	2 50
Old Brown, full, and high flavored .....	2 00
Cabinet, pale and full, vintage of 1823 .....	2 50
Competition .....	3 00

*From Private Stock.*

Old Royal William Brown Sherry, im- ported by Bement & Co., vintage 1820 .....	3 00
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### BRANDIES, &c.

Pale Hennessy, o'd .....	\$2 00
Park Hennessy, o'd .....	2 00
Maglory Cognac, Cognac, 1830 .....	2 50
Imperial Cognac, A. Binn'ger & Co. .....	4 00
J. & F. Martell, Cognac, 1803 .....	4 00
Old Jamaica Rum from London .....	2 00
Old Grenada Rum from London .....	2 00

### ALES AND PORTER.

Scotch Ale, pints .....	\$0 37
India Pale Ale, pints .....	0 37
London Porter, pints .....	0 37
Quarts of Ale and Porter .....	0 75
McKnight's Malt Wine, pints .....	0 25

# SYRACUSE HOUSE.

WILLIAM D. STEWART, Proprietor

## WINES.

### MADEIRA.

Rust's Old Reserve	... \$3 00
Blackburn, 1844	..... 3 00
Symington's Old London	
Particular	..... 3 00
L. L. DeFrater's Reserve	..... 3 00
Symington's Sup'r Old	
Reserve	..... 3 00

### SHERRY.

Brown	..... \$3 00
Rust's Imperial Pale, '89	..... 3 00
Imported Pale from	
E & C., 1844	..... 3 00
Pale, very delicate	..... 3 00

### HOCK.

Hockheimer	..... \$2 00
Marcobrunner	..... 2 00
Johannesberger	..... 3 00

### CLARET.

Saint Julian	..... 1 00
St. Emilion	..... 1 00
Sezk's Zard	..... 1 50
Chateau Margeaux	..... 2 00

### PORT.

No Plus Ultra	..... \$2 00
Old White	..... 2 00

### CORDIALS.

Absinthe, Curacao, Marchino	
Annis	

## Bill of Fare.

SYRACUSE.  
SATURDAY, MAR, 31, 1860.

### SOUP.

Bean.

### FISH.

Pickerel Boiled with Egg Sauce.

### BOILED.

Corned Beef, with Cabbage,  
Bacon with Spinach

### ROAST.

Pork Spare Rib. Wild Ducks,  
Turkey. Loin of Veal.  
Rib of Beef, Chicken,

### COLD DISHES.

Beef's Tongue, Corned Beef,  
Smoked Ham,

### SIDE DISHES.

Veal Cutlet with Pork,  
White fish Broiled.  
Veal Pot Pie,  
Liver Hash.

### VEGETABLES.

Turnips, Onions Boiled,  
Potatoes Baked, Cold-Stew.  
Potatoes Boiled,  
Parsneps Fried Potatoes Mashed.

### RELISHES.

Worcestershire Sauce, Mangoes,  
French Mustard. Pickles.  
Pickled Cucumbers,

### PASTRY.

Shilo Pudding with Brandy Sauce.  
Mince Pie. Apple Pie.  
Peach Pie. Lemon Custard.

### DESSERT.

Vanilla Ice Cream, Pecan Nuts,  
Apples, Brazil Nuts, Filberts,  
Walnuts, Almond Raisins,  
Wine Jelly

## WINES.

### CHAMPAIGNS.

Mumms & Co's Cabinet	\$2 20
Pints of above	..... 1 05
Mumms & Co's Verzen-	
nary	..... 2 00
Pints of above	..... 1 00
Moet & Chandon's	
Green Seal	..... 3 00
Pints of above	..... 1 50
Moet & Chandon's	
Fluer de Sillerxy	..... 2 50
Pints of above	..... 1 25
L. M. Cannau & Son's	
Cabinet	..... 2 50
Billecart's Salmon	
Cabinet	..... 2 50
Billecart's Salmon	
Verzennay	..... 2 00
Pints of above	..... 1 00
Piper Heidsick	..... 2 00
Pints of above	..... 1 00
Chas. Heidsick	..... 2 00
Pints of above	..... 1 00
Longworth's Sparkling	
Catawba	..... 2 00
Pints of above	..... 1 00
Longworth's Sparkling	
Isabella	..... 2 00
Longworth's Still	
Catawba	..... 2 00
A. Deltemple & Files	..... 2 00
Pints of above	..... 1 00
Jules Mumm & Co's	
Fleur de Sillerxy	..... 3 00
Jules Mumm & Co's	
Vin Imperial	..... 3 00

### BRANDIES.

Old Q Brandy	..... 8 00
Champaign	..... 3 00
Century, 1808	..... 3 00
Otard, Dupuy & Co.	..... 2 00
London Dock	..... 2 00

### PORTER.

Barkley & Perkin's, qts.	0 50
Pints of above	..... 0 25
Jones' Porter	..... 0 50
Blass' Brown Stout	..... 0 50

### ALE.

Jeffrey's Sparkling	..... 0 50
Pints above	..... 0 25
Muir & Son's	..... 0 50
Younger's	..... 0 50
Pints of above	..... 0 20

Breakfast, 6 to 9; Dinner, 1 1/2; Tea, 6. SUNDAYS: Breakfast, 8; Dinner 1, Tea, 5 1/2

MEALS SENT TO ROOMS CHARGED EXTRA.

Persons having Friends to Dine, will please leave word at the Office.

## DEPARTURE OF CARS.

### GOING EAST.

Cars leave SYRACUSE for the East  
and West as follows:

No. 1.	12.35 A. M., Express.
"	3.—8.00 " Accommoda'n
"	4.—2.45 P.M., Express.
"	5.—400 " " "

No 1 only goes East on Sundays.

### GOING WEST.

No. 1.	5.05 A. M., Express	N.R.
"	2.—6.15 " Accom'n,	O.R.
"	3.—7.15 " " "	N.R.
"	4.—2.00 P. M., " "	O.R.
"	5.—2.25 " Express,	N.R.
"	6.—6.15 " Express,	N.R.
"	7.—6.20 " Accom'n,	O.R.
"	8.—10.30 " " "	N.R.

No. 1 & 8 only go West on Sundays

### GOING SOUTH.

Cars leave Syracuse for Binghamton:

No. 1.	8.30 A. M., Way Train.
"	2.—6.25 P. M., " "

### GOING NORTH.

Cars leave Syracuse for Oswego:

No. 1.	7.15 A. M., Mail Train.
"	2.—2.30 M. Accommodation
"	3.—6.30 P. M., " "

H. P. WINSOR'S Book and Job Office, No. 7 East Genesee-St

# AMERICAN HOTEL.

ALVA CLUCK, - - - - - Proprietor.



Niagara Falls, April 1<sup>st</sup> 1860.

## WINE LIST.

### CHAMPAGNE.

Mumm ..... qts. 2 00  
 Do ..... pts. 1 25  
 Mumm's Verzenay, qts. 2 50  
 Imperial ..... qts. 2 00  
 Heidsieck ..... qts. 2 00  
 Do ..... pts. 1 25  
 Golden Cluster. qts. 2 00  
 Silly Moussex. qts. 2 00

### SHERRY.

London Dock ..... qts. 2 00  
 Do do ..... pts. 1 00  
 Pale ..... qts. 2 00  
 Do ..... pts. 1 00

### MADEIRA.

South Side ..... qts. 2 00  
 Do do ..... pts. 1 00  
 Reserve ..... qts. 2 00  
 Do ..... pts. 1 00

### PORT.

London Dock ..... qts. 2 00  
 Do do ..... pts. 1 00

### CLARET.

St. Julian ..... 1 00  
 Margaux Medock ..... 1 25

### REIN WINE.

Markgrafter ..... qts. 1 00  
 Do ..... pts. 60

White French Wine. 1 50  
 Haute Sauterne. .... 1 50

### ALES.

Falkirk ..... qts. 50  
 Do ..... pts. 25  
 Taylor's Amber. qts. 50  
 Do do ..... pts. 25

### PORTER.

London ..... qts. 50  
 Do ..... pts. 25

## BILL OF FARE.

### SOUP.

### FISH.

*Tomato Baked Potatoes*  
**BOILED.**

CORNED BEEF, CHICKEN, Egg Sauce. ~~TONGUE, HAM.~~  
 TURKEY, Oyster Sauce, ~~LEG OF MUTTON, Capes Sauce.~~

### ROAST.

BEEF, ~~LAMB,~~ CHICKEN,  
 PORK, VEAL, TURKEY,

### ENTREES.

*Veal Pie's*  
*Irish Stew*

### SAUCES.

WORCESTERSHIRE, JOHN BULL,  
~~ANCHOVY.~~ HARVEY.

### VEGETABLES OF THE SEASON.

### PASTRY.

**PUDDINGS.** **PIES.**  
~~VERMICELLI, SAGO, APPLE,~~  
~~EARINA, TAPIOCCA, MINCE,~~  
~~CORN STARCH. CUSTARD.~~

*Plum*

### DESSERT.

BLANCMANGE, JELLIES, ALMONDS,  
~~APPLES,~~ RAISINS.

### CARS for the EAST.

Leave at  
 4:45 A. M.  
 6:45 A. M.  
 2:00 P. M.  
 6:15 P. M.  
 5:00 P. M. on Sundays.

### Cars for Buffalo.

Leave at  
 9:00 A. M.  
 1:25 P. M.  
 7:00 P. M.

### Cars for the West.

(Via Great Western Road.)  
 Leave (Susp. Bridge) at  
 11:40 A. M.  
 3:25 P. M. (London Acc.)  
 11:40 P. M.

### Cars for Lewiston.

Leave at  
 10:10 A. M.

### Hours of Meals.

First Breakfast, ..... 6½  
 Second do ..... 8  
 Dinner at ..... 1  
 Tea at ..... 6  
 Tea on Sundays at ..... 5½

Guests having Friends to Dine, will please give notice at the Office before Dinner.

# CLARENDON HOTEL



E. RICKARDS, PROP'R, - BUFFALO, N. Y.

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CHILDREN OCCUPYING SEATS AT THE TABLE CHARGED FULL PRICE.

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Gentlemen inviting Guests to the Table will please mention the same at the Office before taking Seats.

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**MEALS, LUNCHES, FRUIT, & C. SENT TO ROOMS,  
CHARGED EXTRA.**

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**BREAKFAST, 7 to 10.      DINNER at 1 1-2.      TEA at 6.**

**SUNDAYS—BREAKFAST, 7 1-2 to 10.      DINNER at 1 1-2.      TEA at 6.**

PENFIELD, Printer, No. 15 Seneca Street, Corner of Pearl, American Express Buildings.

# BILL OF FARE,

Monday, April 2, 1860.

## SOUP.

Vegetable.

## FISH.

Boiled Pike Oyster sauce.

## ROAST.

Mutton, Ribs of Beef, Spring Lamb Butter sauce  
Pork, Apple sauce Chicken. Turkey

## BOILED.

Leg Mutton, Caper sauce, Corned Beef, Ham,  
Chicken Oyster sauce

## ENTREES.

Liver with Pork.  
Cutlets of Veal bread d.  
Calves Head en Kisoie.  
Mutton with Vegetables  
Giblets of Chicken Curry,

## VEGETABLES.

Cabbage Mashed Potatoes, Boiled Potatoes,  
Turnips; Boiled Rice,

## RELISHES.

Beets. Horse Radish. Pickles,

## PASTRY

Custard Green Apple, and Mince Pies.  
Bread and Butter Pudding, Pound Cake.

## DESSERT.

Apples, Almonds. Raisins, Filberts.  
Vanilla Ice Cream

# LIST OF WINES.

## MADEIRA.

Table, from wood,.....\$2 00  
South Side,..... 2 00  
Old London Particular,.... 2 00  
Webster, very fine,..... 2 50  
Leacock's Old East India,  
private stock, Imported by  
J. D. & M. Winans..... 4 00

## SHERRY.

Table, pale, from wood,.... 2 00  
Gordon, D. G., brown,.... 2 00  
Yriarte, Vintage 1825, pale  
and delicate,..... 2 00  
Old Pemartin Gold, choice, 2 50  
Amontillado, pale, dry and,  
delicate, Imported by H.  
Atkins & Co.,..... 3 00  
Imperial,..... 2 00

## PORT.

Table, good,..... 2 60  
Hunt & Co., dry and sup'r.,  
Old Black Seal, bottled in  
Oporto, by Hunt, Roop,  
Teage & Co.,..... 3 00  
London Dock,..... 2 00

## CHAMPAGNE.

Premium Champ. Cremant, 2 00  
Heidsick. Piper & Co.,.... 2 00  
Mumm,..... 2 0  
Longworth's Spark. Catawba 2 00  
Golden Cluster,..... 2 00  
Lambray's Grape Leaf,.... 2 00  
Pints of the above,..... 1 00  
Fine Imperial Green Seal,.... 2 50  
Mums Cabinet,..... 2 50  
Mum's Royal Room,..... 3 00  
Crown Blue Champagne,.... 2 00

## CHAMPAGNE CILLE.

Pints..... 55  
Quarts..... 50

## HOCK.

Hockheimer,..... 2 00  
Rudesheimer,..... 2 00  
Marcobunuel,..... 2 50  
Johannesberger,..... 3 00  
Sauterne,..... 2 00  
Niersteiner,..... 2 00  
Diedesheimer,..... 2 00  
Longworth's Still Catawba, 2 00  
sparkling Moselle,..... 2 50  
Stein Wine,..... 2 00

## CLARETS.

St. Julien, Bordeaux,.... 1 00  
St. Estephe,..... 1 50  
Chateau La Rose,..... 1 50  
Chateau La Rose, pints, ... 1 00  
Chateau Margeaux, old and  
fine,..... 3 00

## SAUTERNE

Sauterne, good,..... 2 00  
Hout Sauterne, from Barton  
& Guestiers, Bordeaux,.... 2 50

## BRANDIES, &c.

Pinet, Pale,..... 2 00  
Old Q,..... 2 50  
Hennessey's old London  
Dock, 1823 ..... 2 50  
Old Jamaica Rum, from  
London,..... 2 00  
Pints and half pints of the above.

## ALES, PORTER, &c

Canada Ale,..... 20  
London Porter, b, Stout pts. 30  
London Porter, b, Stout, qts. 75  
Scotch Ales, pints,..... 85

Friday, April 6th. 1880.

# BRIGGS HOUSE,

CHICAGO.



WM. F. TUCKER & CO., PROPRIETORS.

## HOURS FOR MEALS,

BREAKFAST, 7 to 10; DINNER 1½; TEA 6 to 7; SUPPER 9 to 11.

SUNDAY.—BREAKFAST, 7½ to 11½; DINNER, 1½; TEA, 6.

# BILL OF FARE.

Friday, April 6th, 1860.

## SOUP.

Fish Chowder.

## FISH.

Boiled Salt Cod, with Pork Scraps.  
Baked Trout, Wine Sauce. Boiled Pike, Anchovy Sauce.

## BOILED.

Chicken and Pork, Leg of Mutton, Caper Sauce.  
Tongues Ham  
Corned Beef Lamb Tongues  
Turkey, Egg Sauce.

## ROAST.

Lamb, Mint Sauce, Ham,  
Chicken, Stuffed, Sirloins of Beef,  
Kibs of Beef, Loin of Veal.  
Saddle of Mutton, Spareribs of Pork,  
Mallard Ducks, Turkey, Giblet Sauce.

## COLD DISHES.

Roast Beef Ham Roast Veal Lamb Tongues Roast Mutton Corned Beef  
Tongues

## ENTREES.

Fillets of Trout, Breaded, Hollandaise Sauce.  
Queen Fritters, London Style.  
Tenderloin of Beef, Larded, Tomato Sauce.  
Fricassee of Chicken, a la St. Lambert.  
Macaroni, with Fillets of Ham.  
Turkey Wings, Braized, with Vegetables.  
Noix of Veal, Larded, Demi Glacee.  
Farina Cakes, Vanilla Flavor.  
Ragout of Mutton, a la Milanaise.  
Hashed Corned Beef, with Poached Eggs.  
Pork Chops, Larded, a la Soubise.

## VEGETABLES.

Potatoes Boiled Carrots Stewed Beans  
Potatoes Mashed Rice Turnips  
Potatoes Baked Hominy Cabbage  
Onions Parsnips Spinach

## RELISHES.

Horse Radish Worcestershire Sauce Walnut Catsup  
John Bull Sauce Pickled Beets Tomato Catsup  
Lettuce Boston Pickles Indian Soy  
Radish

## PASTRY

Steamed Corn Meal Pudding, Brandy Sauce.  
Baked Rice Flour Pudding, Cold Sauce.  
Meat Pies, Apple Pies, Custard Pies,  
Brandy Jelly, Wine Jelly, Boiled Custard,  
Boston Cream Cakes, Sponge Cakes,  
Currant Pound Cake.

## DESSERT.

Pecan Nuts. Apples  
Raisins. Almonds  
English Walnuts Filberts.

## AMUSEMENTS THIS EVENING.

M'VICKER'S THEATRE, On Madison St.  
between Dearborn and State Sts.

# BRIGGS HOUSE.

## WINE'S.

### SHERRY.

Table, pale, from wood, \$1 50  
Table, brown, from wood, 1 50  
Gordon, D. G. brown, 2 00  
Gordon, D. G. pale, 2 00  
Yriarte, vintage 1825, pale & delicate, 2 00  
Old Pemartin's Gold, choice, 2 00  
Amonillado, pale, dry and delicate, im-  
ported by Henry Atkins & Co., 3 00

### BRANDIES.

S O P, imported expressly for the  
Briggs H., by M. S. & W. P. Molony, 4 00  
Pony Brandy, 3 00  
Jas Hennessy, pale and dark, 2 50  
Champagne Brandy, 2 00  
Hennessy's Old London Dock, 1823, 4 00  
Catawba Brandy, 2 00

### LIQUORS.

Old Bourbon Whisky, \$2 00  
Schiedam Schnapps, 1 00  
Old Scotch Whisky, 2 00  
Old Jamaica Rum, 2 00

### PORT.

Table, good, 1 50  
Hunt & Co's dry and superior, 2 00  
Port Juice, 2 00  
Almatta, dry and old, 2 00  
White Port, 2 00  
Old Black Seal, bottled in Oporto, by  
Hunt, Koop, Teage & Co., 3 00

### CORDIALS.

Annisette, \$2 00  
Maraschino, 2 50  
Abynth, 2 00  
Curocoa, red and white, 2 00

### BURGUNDY.

Chamberlain, \$2 00  
Romane, 2 00

### ALES & PORTER, &c.

Bass' East India Pale Ale, 75  
Alsopp's East India Ale, Imported by  
G. Dornell Toronto, C. W., pints, 40  
Hibbards Brown Stout, 75  
Barclay & Perkins' London Porter,  
pints, 40  
Scotch Ale, pints, 40  
Younger's Ale, in stone, 50  
Campbell's Strong Ale, in stone, 50  
Champagne Cider, 40

## WINE'S.

### MADEIRA.

Table, from wood, \$1 50  
Old London Particular, 2 00  
Webster, very fine, 2 50  
Oliveo, Reserve, 1836, 2 50  
Leacock's Old East India, from pri-  
vate stock, Imported by J. D. & M.  
Williams, 4 00

### CHAMPAGNE.

Mumm's Imperial, \$3 00  
Mumm's Imperial pints, 2 00  
Mumm's Cabinet, 3 00  
Mumm's Verzenay, 2 50  
Billecart Salmon, Cabinet, 3 00  
Heidsieck, Piper & Co., 2 00  
Heidsieck, Piper & Co, pints, 1 25  
Heidsieck & Co., 2 00  
Heidsieck & Co, pints, 1 25  
Schrieder, 2 00

Schrieder, pints, 1 25  
Chas. Heidsieck, 2 00  
Chas. Heidsieck, pints, 1 25  
L. X. L., pints, 2 00  
Tressor de Bouzy, 2 00  
Creme de Bouzy, 2 00  
Moet & Chandon, Green Seal, quarts, 3 00  
Prince Imperial, 2 00  
Prince Imperial, pints, 1 25

### NATIVE WINES.

Longworth's Sparkling Catawba, \$2 00  
Longworth's Sparkling Catawba, pints, 1 25  
Longworth's Still Catawba, 2 00

### HOCK.

Sparkling Hock, \$2 50  
Diedesheimer, 2 00  
Geisenheimer, 2 00  
Hockheimer, 2 00  
Rudesheimer, 2 00  
Niersteimer, 2 00

### CLARET.

Margeaux Medoc, \$1 50  
Margeaux Medoc, pints, 1 10  
St. Julien, Bordeaux, 1 00  
Chateau La Rose, 2 00  
Chateau La Rose, pints, 1 00  
Chateau Margeaux, old and fine, w. 3 00

### SAUTERNE.

Sauterne, good, \$1 00  
Haut Bersac, 1 00  
Haut Sauterne, from Barton &  
Guestiers, Bordeaux, \$2 50

Each Waiter is provided with a Wine Card and Penell.

Guests are respectfully requested to give an hour's notice at the office, previous to their departure, in order that their baggage may be properly marked for the different destinations.

Guests going out on the early morning trains are requested to give notice at the office the evening previous.

Carriages of every description furnished upon application at the office.

Guests having friends to dine will please give notice at the office, that seats may be reserved for them. All meals, lunches and dessert taken to rooms, will be charged extra. Children occupying seats at the first table will be charged full price. All articles ordered not on Bill of Fare charged extra.

**BILL OF FARE.**

**Barnum's Saint Louis Hotel**



**CORNER OF SECOND AND WALNUT STREETS,**

**BARNUM & FOGG, Proprietors.**

[Republican Print.]

# BILL OF FARE.

St. Louis, Saturday : : April 7, 1860

## SOUP.

Maccaroni

## FISH.

Baked White Fish, Claret sauce

## BOILED.

Ham	Corned Beef and Cabbage
Chicken and Pork, Celery sauce	Mutton, Caper sauce

## COLD DISHES.

Ham	Beef
Corned Beef	Mutton
Pork	

## ENTREES.

Breast of Veal braized, Gravy sauce  
 Calves' Feet stewed, Caper sauce  
 Baked Sausages with Rice  
 Coeurs d'Agneau saute, au Vin Blanc  
 Haricot of Mutton, Spanish style  
 Cervelles de Veau au Beurre Noir  
 Stewed Lambs Liver and Onions  
 Planquette of Veal with fine herbs  
 Stewed Tripe a la Poulette  
 Baked Pork and Beans

## ROAST.

Premium Saddle of Mutton	Pig with dressing	Veal
Beef	Pork	Spare Ribs of Pork

## RELISHES.

Dixies' Worcestershire sauce	Cold Slaw	Cheese
Beets	Lettuce	Pickles

## VEGETABLES

Mashed Potatoes	Boiled Potatoes	Turnips
Rice	Cabbage	Carrots
Onions	Stewed Parsnips	Hominy

## PASTRY AND PUDDING.

Indian Pudding

Rhubarb Pie	Mince Pie
-------------	-----------

## DESSERT.

Peaches and Cream	Custard Whips	Orange Ice
Currant Cake		Wafer Jumbles
Raisins		Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from 6 1/4 to 9 o'clock... Breakfast, Private Room, from 8 to 11 o'clock... Dinner, Public Dining Room, from 1 to 2 o'clock. Dinner, Private Dining Room, 3 o'clock. ..Tea, 6 o'clock. ..Supper, 8 to 11 o'clock... Sunday Breakfast, 7 o'clock.

— Meals for Children and Nurses:—

Breakfast 6 1/4 o'clock Dinner 12 1/4 o'clock Supper, 6 o'clock Sunday  
 Breakfast 7 o'clock.

# BILL OF FARE.

St. Louis, Sunday April 8, 1860

**Barnum's Saint Louis Hotel**

GOLD DISHERS

ENTREES



CORNER OF SECOND AND WALNUT STREETS,

**BARNUM & FOGG, Proprietors.**

[Republican Print.]

# BILL OF FARE.

St. Louis, Sunday : April 8, 1860

## SOUP.

Mock Turtle

## FISH.

Boiled Salt Codfish Egg sauce.

## BOILED.

Ham	Corned Beef and Cabbage
Chicken and Pork, Celery sauce	Mutton, Capers sauce

## COLD DISHES.

Ham	Pork	Beef
Corned Beef		Mutton

## ENTREES.

Turkey Wings stewed with Salt Pork  
 Fricandeau of Veal Larded Demi-glace  
 Baked Calves Head Wine sauce  
 Timbale de Macaroni a la Parisienne  
 Lamb's Tongues saute a l'Allemande  
 Stewed Kidneys Champaigne sauce  
 Epigramme of Lamb a la Soubisse  
 Filets of Mutton a la Jardiniere  
 Ragout de Veau a la Parisienne  
 Baked Pork and Beans

## ROAST.

Premium Saddle of Mutton	Turkey with dressing	
Beef	Pork	Spare Ribs of Pork

## RELISHES.

Dixie's Worcestershire sauce	Cold Slaw	Carrese
Beets	Lettuce	Pi Ales

## VEGETABLES

Mashed Potatoes	Boiled Potatoes	Turnips
Rice	Cabbage	Carrots
Onions	Stewed Parsnips	Hominy

## PASTRY AND PUDDING.

Custard Pudding.

Rhubarb Pie	Peach Puffs	Mince Pie
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## DESSERT.

Rum Jelly.	Strawberry Ice Cream.
Citron Cake.	Jelly Cake.
Almond Nuga.	Mint Lumps
Raisins.	Sliced Oranges
	Fontenac aux Fraises.
	Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from 6½ to 9 o'clock. Breakfast, Private Room, from 8 to 11 o'clock. Dinner, Public Dining Room, from 1 to 2 o'clock. Dinner, Private Dining Room, 3 o'clock. Tea, 6 o'clock. Supper, 8 to 11 o'clock. Sunday Breakfast, 7 o'clock.

— Meals for Children and Nurses:—

Breakfast 6½ o'clock Dinner 12½ o'clock Supper, 6 o'clock Sunday  
 Breakfast 7 o'clock

# BILL OF FARE.

*Barnum's Saint Louis Hotel.*



CORNER OF SECOND AND WALNUT STREETS,

**BARNUM & FOGG, Proprietors.**

[Republican Print.]

# BILL OF FARE.

St. Louis, Monday : : April 9, 1860

## SOUP.

Pescaline

## FISH.

Fresh Halibut boiled, Butter sauce

## BOILED.

Ham  
Chicken and Pork, Celery sauce

Corned Beef and Cabbage  
Mutton, Caper sauce

## COLD DISHES.

Ham  
Corned Beef

Beef  
Mutton

Pork

## ENTREES.

Rolls of Veal braized, Brown sauce  
Marinade a la Villeroy  
Ragout of Mutton and Potatoes  
Stewed Kidneys, Port Wine sauce  
Poirine d'Agneau panes, au jus  
Fried Salt Pork and Calves Liver  
Planquette de Veau a la Poulette  
Stewed Beef and Onions  
Currie of Veal, London style  
Baked Pork and Beans

## ROAST.

Premium Saddle of Mutton  
Beef

Pork

Spare Ribs of Pork

## RELISHES.

Dixies' Worcestershire sauce  
Beets

Cold Slaw  
Lettuce

Cucere  
Pickles

## VEGETABLES

Mashed Potatoes  
Rice  
Onions

Boiled Potatoes  
Cabbage

Carrots  
Stewed Parsnips

Turnips  
Hominy

## PASTRY AND PUDDING.

Bread Pudding, Lemon sauce

Rhubarb Pie

Mince Pie

## DESSERT.

Boston Cream Cakes  
Peach Marengues  
Raisins.

Seed Cake  
Frozen Custard  
Pecans.

## HOURS FOR MEALS.

Breakfast, Public Dining Room, from 6 1/4 to 9 o'clock. ..Breakfast, Private Room, from 8 to 11 o'clock. ..Dinner, Public Dining Room, from 1 to 2 o'clock. ..Dinner, Private Dining Room, 3 o'clock. ..Tea, 6 o'clock. ..Supper, 8 to 11 o'clock. ..Sunday Breakfast, 7 o'clock.

— Meals for Children and Nurses :—

Breakfast 6 1/4 o'clock Dineer 12 1/4 o'clock Supper, 6 o'clock Sunday  
Breakfast 7 o'clock.



## Madeira,

Old South Side Madeira .....\$2 00  
" " " " imported by T.  
Barnum in 1849.....3 00  
Crack No. 1 London Particular, imported by Phineas Janney, Esq., in 1838 .....3 00  
Hindostan, extra choice, superior old Madeira shipped to East Indies in 1837 returned to U. S. in 1839.....3 00  
Pride of the Hill, imported by the late David Barnum, Esq., from the house of Lewis & Co.; it took the first premium at an Epicurean Dinner in 1825, when 137 Test Bottles were introduced.....6 00  
Rich " dry sercial Madeira, purch'd by David Barnum in 1820 from the estate of the late William Pinkney, ..6 00  
Choice Bual Madeira, called the Widow Wine, from the old house of Payne & Co., of Madeira,.....6 00  
Bumblebee Madeira, from a selection by Thomas Blandy, Esq., for David Barnum in 1832.....5 00  
Blandy's Favorite, a very choice old wine, two voyages to the East Indies 5 00  
Star of the West, imported for the late Henry Clay, when Secretary of State, 5 00  
The Prince of Landlord's favorite, bottl. in 1825, .....5 00

## Sherry.

Imperial Harmony, imp. by ourselves, ..2 50  
" " " " pts. 1 25  
Imperial Amontillado " " 2 50  
" " " " pts. 1 25  
Old Brown,.....2 50  
Amsinck's Harmony Pale.....2 00

## Port.

London Dock.....2 00  
Royal Oporto, imported by ourselves, ..2 50  
" " " " pts. 1 25

## Hock Wine.

Niersteiner.....2 00  
Hockheimer qts.....2 00  
" " pts.....1 00  
Deidesheimer, pts.....1 00  
Schloss Johannisberger, qts.....3 00  
Stein Wine, qts.....3 50  
" " pts.....1 75  
Steinberger Cabinet, qts.....4 00

## Champagne.

Moet & Chandon Vin Imperial, qts....\$3 00  
" " " " pts....1 50  
Cream Debonzy.....2 50  
Rubis.....3 50  
Laperle, qts.....2 50  
" " pts.....1 25  
Madame de Cliquot.....3 00  
Prince Imperial, qts.....2 00  
" " pts.....1 00  
Heidsick & Co., qts.....2 50  
" " pts.....1 25  
Mumm's Cabinet, qts.....3 00  
" " pts.....1 50

## Claret.

Chateau Giscour,.....3 00  
Francois Clopper & Co.....1 50  
Chateau Hautbrion, qts.....2 50  
Chateau Margaux, qts.....2 00  
" " pts.....1 00  
St. Julien.....1 00  
St. Estephe.....1 00  
Margaux Medoc.....1 50  
Montferand, qts.....1 25  
" " pts.....62 1/2

## Burgundy.

Chambertin.....3 00  
Volnay.....2 00

## Sauterne.

Haut Sauterne, qts.....1 00  
" " " " pts.....50  
" " " " La Superior, pts.....1 00

## Native Wines.

Missouri Spark'g Cabinet, qts,.....2 00  
" " " " pts.....1 00  
Longworth's Sparkling Catawba.....2 00  
Lenoir Still,.....1 50  
Loemis' Still,.....1 50  
Missouri Still,.....1 25

## Brandy.

Thomas Hine & Co., Cognac, qts.....2 50  
" " " " pts.....1 25  
Old Otard Dupuy & Co., qts.....2 50  
" " " " pts.....1 25

Old Holland Gin,.....1 00  
Old Jamaica Rum,.....2 00

## Whisky.

Superior Old Rye.....1 50  
" " Bourbon.....1 50  
" " Wheat.....1 50  
" " " " pts.....75

## Malt Liquors.

Scotch Ale, pts.....40  
London Porter, pts.....40

## Crab Cider.

Crab Cider, quarts.....40  
" " pints.....25

# EUTAW HOUSE,

Corner Eutaw and Baltimore streets,

## BALTIMORE.

### BREAKFAST BILL OF FARE.

Broiled Beef Steak.

“ Mutton Chops.

“ Pork Chops.

“ Ham.

“ Perch.

“ Mackerel.

“ Smoked Beef.

Fried Liver.

“ Perch.

“ Bacon.

“ Cod Fish Cakes.

“ Eggs.

“ Potatoes.

“ Pigs' Feet.

“ Sausage.

“ Hominy.

Stewed Oysters.

Stewed Kidneys.

Stewed Potatoes.

Scrambled Eggs.

Boiled “

Hashed Meat.

Omelette Plain.

Poached Eggs.

Omelette au Jambon.

“ au Fromage.

“ aux Rognons.

“ au Confiture.

“ au Fines Herbes.

“ au Sucre.

### COLD MEATS.

Roast Beef.

“ Lamb.

“ Pork.

Corned Beef.

“ Ham.

Tongue.

### BREAD.

Hot Rolls.


Loaf Bread.

Water, Soda and Butter Crackers.

Dry Toast.

Dip Toast.

Buckwheat Cakes.

 Dishes ordered, not on this Bill, will be charged extra.

Breakfast from 7 until 11 o'clock, A.M.

Tea from 7 until 9 o'clock, P. M.

Supper from 9 until 12 o'clock, P. M.

Dinner at 2 and 3½ o'clock, P.M.

On Sunday, at 2 o'clock only.

All Meals, Lunch, Fruit, &c., served in Rooms, Extra.

Guest having friends to meals, will please give notice at Office, that seats may be reserved





## Complimentary Dinner

GIVEN TO

**E. V. HAUGHWOUT, ESQ.,**

By the Clerks in his employ,

ON THE OCCASION OF HIS DEPARTURE FOR EUROPE.

JONES HOUSE, MAY 30TH, 1860.

### POTAGES.

A la Reine.

A la Tartue.

### POISSONS.

Kennebeck Salmon, Lobster and Shrimp Sauce.

Baked King Fish, Sherry Sauce.

### RELEVES.

Filet de Boeuf Pique, a la Parisienne.  
Petit Poulet, Braise, aux Champignons.

Gigot d'Agneaux, a l'Anglaise.  
Jambon de Westphalia, a la St. James.

### ENTREES.

Corbielle Garni de Ritz de Veau, aux Truffes.  
Supreme de Volaille, a la Toulouse.

Cotelette de Pigeons, a la Marechale.  
Terrapin Saute, a la Maryland.

### LECUMES.

Petits Pois, a l'Anglaise.  
Haricots Verts, a la Lyonnaise.  
Choufleurs, a la Creme.

Pommes, a la Royale.  
Epinards, au Jus.  
Tomato Farcies.

### GIBIER.

English Snipes.

Grass Plover.

### FROID.

Mayonnaise, de Volaille Historie.

Salade d'Homards, au Lettue.

### ENTREMETS.

Plum Pudding, Glacee.  
Merengues, a la Creme.

Charlotte de Russe.  
Gelee, au Madeira.

### FROMAGE.

Gruyere,

Chester,

Stilton.

### FRUITS.

Framboises. Clacee, a la Vanilla. Oranges. Ananas. Coffee.

### VIN.

Prince Imperial—Champaigne  
Imperial Pale—Sherry.  
Chateau la Rose—Claret.

*Over*

P.S.

At his Dinner Mr L.  
was presented with a gold  
Chronometer watch & Chain  
&c by his Clerks

P.S.

# BEVERE HOUSE

Boston, Wednesday, ----- June 6, 1860.

## BILL OF FARE.

SOUP  
Gumbo.

FISH.  
Boiled Salmon, Plain Sauce.

BOILED.  
Leg of Mutton, Caper Sauce,      Smoked Tongue,  
Corned Beef,                              Capon and Pork,  
Phipps' Ham,                              Turkey and Oysters.

COLD DISHES.  
Boiled Ham,    Pressed Corned Beef,    Tongues,    Lobsters.

SIDE DISHES.  
Currie of Lobster,                      Macaroni au Gratin,  
Lamb Cutlets, Breaded,              Calf's Liver, a la Italian,  
Pork Cutlets, Pickle Sauce,        Poulet, a la Marengo,  
Beef, a la Mode,                        Escaloped Oysters,  
Fricandeau of Veal, Tomato Sauce,    Haricot of Mutton.

VEGETABLES.  
Boiled Potatoes,    Beets,    Boiled Parsnips,    Turnips,    Asparagus,  
Boiled Rice,    Mashed Potatoes,    Greens,    String Beans.

ROAST.  
Beef,    Turkey,    Chicken,    Leg of Veal, Stuffed,    Green Goose,  
Phipps' Ham,    Champagne Sauce.

PUDDINGS AND PASTRY.  
Tapioca Pudding,

Whortleberry Pies,    Coconut Pies,    Rhubarb Pies,  
Golden Cream,    Quince Tarts,    Confectionery.

DESSERT.  
English Walnuts,    Filberts,    Pecan Nuts,  
Strawberries and Cream,    Oranges,    Apples,    Raisins,    Raspberry Sherbet.

COFFEE.

Breakfast from 6 1-2 to 12; Dinner, Ladies' Ordinary, 1 and 2 1-2; Gentlemen's Ordinary, 2 1-2 to 5; Tea, 6 1-2 to 9; Supper, 9 to 12.

SUNDAY.—Breakfast at 8; Dinner, Ladies' Ordinary, 1 1-2 to 5; Gentlemen's Ordinary, 1 1-2 to 5; Tea, 5 1-2; Supper, 9 to 12.

Gentlemen having friends to dine will please give notice at the office. Meals sent to rooms, fruit, dessert, etc., ordered or carried from the table, will be charged EXTRA.

Persons wishing early dinners will give notice at the office.

Children occupying seats at the table will be charged full price. Dinner for children and nurses, from 1 to 1 1-2.

The Revere House, Boston, Mass., is a grand and imposing structure, the largest and most magnificent hotel in the city. It is situated on the corner of Bowdoin Square and State Street, and is a landmark of the city. The building is a fine example of classical architecture, with a portico supported by four columns. The interior is equally grand, with a large hall, a ball room, and a theatre. The hotel is managed by Messrs. Peabody and Stearns, and is a favorite resort for the wealthy and the aristocracy.

REVUE

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REVERE HOUSE,  
 Bowdoin Square, Boston.

No. 12, State Street, Boston.

PREBLE HOUSE.



PREBLE HOUSE, PORTLAND, ME.

CHAS. H. ADAMS, Proprietor.

Tucker, Printer, Portland

# PREBLE HOUSE.

---

## HOURS FOR MEALS.

Breakfast,.....from 6 to 9 o'clock

Dinner,....." 12 to 2 "

Tea,....." 6 to 9 "

## FOR CHILDREN AND SERVANTS.

Breakfast,.....at 7 o'clock.

Dinner,....." 1 "

Tea,....." 6 "

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*Notice at the Office is requested when extra seats at dinner are required.*

**Meals sent to rooms an extra charge.**



**PREBLE HOUSE, PORTLAND, ME.**

**CHAS. H. ADAMS, Proprietor.**

Tucker, Printer, Portland

# PREBLE HOUSE.

## HOURS FOR MEALS.

Breakfast, ..... from 6 to 9 o'clock.  
 Dinner, ..... " 12 to 2 "  
 Tea, ..... " 6 to 9 "

## FOR CHILDREN AND SERVANTS.

Breakfast, ..... at 7 o'clock.  
 Dinner, ..... " 1 "  
 Tea, ..... " 6 "

Notice at the Office is requested when extra seats at dinner are required.

Meals sent to rooms an extra charge.

# DINNER.

SATURDAY, JUNE 9th, 1860.

Ballion Soup.

Fish.

Fresh Salmon—Egg Sauce.

*Calf's Head* Boiled. *Brain Sauce*  
 Chickens and Pork—Oyster Sauce, Corned Beef,  
 Leg Mutton—Caper Sauce.

Cold Dishes.

Pressed Corned Beef, Ham, Tongue.

Entrees.

Fried Calf Liver, Plain Lobster, Harneo Mutton,  
 Escolloped Oysters.

Relishes.

Horse Radish, Mixed Pickles, Apple Sauce,  
 John Bull Sauce, Olives, Worcestershire Sauce.

Vegetables.

Boiled Potatoes, Spinnach, Mashed Potatoes,  
 Turnips, Stewed Tomatoes, Asparagus, Onions.

Roast.

Beef, Lamb, Turkey,  
 Veal.

Pastry.

Apple Pie, Goosberry Tarts, Cocomnut Pie,  
 Varmaceila Pudding, Cranberry Tarts.

Dessert.

Nuts, Apples, Raisins.

## Wine List.

### Champagne.

G. H. Mumm & Co's Verzenay .....	\$2 00
G. H. Mumm & Co's Gold Seal .....	3 00
Schrieder Anchor .....	2 00
Heidsieck H. Piper & Co .....	2 00
Charle Heidsieck .....	2 00
Cream de Bouzy, Garlor & Co .....	2 00
Moet & Chandon Imperial Green Seal .....	3 00
Sparkling Catawba .....	2 00

Pints of the above.

### Sherry.

Table, Pale, and Brown, <i>pints \$1 00, quarts</i> .....	\$1 50
Yriartes, delicate .....	2 00

### Madeira.

Monteio,— <i>pints \$1 00, quarts</i> .....	\$1 50
Symington's Old London Particular .....	2 00

### Claret.

St. Julien .....	\$1 00
Durand .....	1 00
Chateau Lafitce .....	2 00

### Ale and Porter.

Muir & Sons, Edinburgh .....	0 25
Alsopp's .....	0 25
London Porter .....	0 25
American Ale .....	0 10
Adams' Champagne Cider <i>quarts, 37 pints</i> .....	0 25

## DINNER.

MONDAY, JUNE 11th, 1860.

Brown Parmacilla Soup.

Fish.

Fresh Salmon—Egg Sauce.

Boiled.

Chickens and Pork—Oyster Sauce,                      Corned Beef,  
Leg Mutton—Caper Sauce.

Cold Dishes.

Pressed Corned Beef,                      Ham,                      Tongue.

Entrees.

Beef Steak Pie,                      Plain Lobster,                      Fried Cunnors,  
Oysters—Fancy Roast,                      Chicken Pudding.

Relishes.

Horse Radish,                      Mixed Pickles,                      Apple Sauce,  
John Bull Sauce,                      Olivés,                      Worcestershire Sauce.

Vegetables.

Boiled Potatoes,                      Spinnach,                      Mashed Potatoes,  
Turnips,                      Stewed Tomatoes,                      Asparagus,

Roast.

Beef,                      Lamb—Mint Sauce,                      Turkey.  
Veal.

Pastry.

Apple Pie,                      Meat Pie,                      Custard Pie,  
Cabinet Pudding—Wine Sauce,                      Ladies' Fingers.

Dessert.

Nuts,                      Apples,                      Raisins.                      Pine Apples.



# UNITED STATES HOTEL,

Portland, Maine.

SOLOMON MYRICK, PROPRIETOR.

## LIST OF WINES

SPARKLING WINE.		PORT.	
Mumm's Verzenay Champagne,	- \$2.00	Roriz,	- \$1.00
" " " pints,	1.00	Brazil,	- 2.00
Heldsick, H. Piper & Co.,	- 2.00	Hunt & Co.'s Superior,	- 2.00
" " " pints,	- 1.00		
" " " half pints,	- .62	CLARET	
DeVenoge & Co.'s Prince Imperial,	- 2.00	St Julien,	- 1.00
" " " " pints,	1.00	" " pints,	- .75
Shreider,	- 2.00	Chateau La Rose,	- 1.00
Irroy Cabinet,	- 2.00	" " pints,	- .75
		Chateau Margaux, quarts,	- 2.00
SHERRY.		HOCK.	
Harmony Pale,	- 1.50	Marcobruner	- 2.00
Yriarte's Pale,	- 2.00	Rudesheimer,	- 2.00
Amontillado,	- 2.00		
Gordon's Pale,	- .00	PORTER AND ALE.	
MADEIRA.		London Porter, pints,	- .25
Monterios,	- 1.50	Scotch Ale, pints,	- .25
Olivero Reserve,	- 2.00	Dow's XXX Montreal Ale on draught.	
Blackburn's Old London Particular,	- 2.00		
Newton, Gordon & Murdock	- 2.50		

# BILL OF FARE. --- DINNER.

TUESDAY, JUNE 12, 1860.

## Soup.

Barley.

## Fish.

Boiled Salmon, Shrimp Sauce.

## Boiled.

Corned Beef.

Leg Mutton, Caper Sauce.

Capon with Oyster Sauce.

Ham.

## Side Dishes.

Beef a la Mode, in Spanish Style,

Macaroni a la Creme.

Oyster Patties.

Lobster Plain.

Carbinates of Veal, with Tomatoes.

Pine Apple Fritters.

Escalloped Lobster in Shell.

Croquette des Pomteteres.

Lamb Chop, with Stewed Potatoes.

Omelette Francaise de Chapon.

Fricassee Chicken, with French Peas.

Broiled Salmon, a la Marinaise.

## Roast.

Beef.

Chickens.

Lamb, Mint Sauce.

Ham.

Veal.

## Vegetables.

Boiled Potatoes.

String Beans.

Mashed Potatoes.

Beets.

Green Peas.

Asparagus.

Parsnips.

Spinach.

## Puddings and Pastry.

Meat Pies.

Baked American Pudding.

Gooseberry Pies.

Italian Cream.

Rhubarb Pies.

Lemon Custard.

## Dessert.

Apples.

Almonds.

Raisins.

Pine Apples.

## HOURS FOR MEALS.

Breakfast at 7 ; Dinner at 1 1-4 ; Tea at 6 1-2. Sundays: Breakfast at 8  
Dinner at 1 ; Tea at 6.

Persons wishing an early dinner will please give notice at the Office.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, SATURDAY, JULY 7, 1860.

### Soup.

Pea

Barley.

### Fish.

Boiled Striped Bass, Anchovy Sauce.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton, and Capers.  
Chicken, Oyster Sauce. Ham. Beef, a la Mode.

### Roast.

Beef. Pork. Ham. Veal. Domestic Ducks. Green Goose.  
Bucks Co. Chickens. Spring Lamb, Mint Sauce.

### Cold Roast.

Lamb. Beef. Pork. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce.  
Lobsters. Apple Sauce. Picalilly. Cucumbers. Tomatoes.

### Entrees.

Cotelette de Mouton, aux Pomme d'Amour.  
Tripe Saute et Glace, a l'Espagnole.  
Pigeons en Compote, aux Pointes d'Asperges.  
Rognons d'Agneaux, au Vin de Madeira.  
Matelotte d'Anguille, Porto Wine Sauce.  
Balotine de Mouton, aux Haricot Vert.  
Ailerons de Chapon, a la Polonoise.  
Macaroni au Jus, with Parmesan Cheese.  
Gibelotte de Volaille, a l'Americaine.  
Noix de Veau, Pique, aux Epinards.  
Croquette of Rice, Essence of Vanilla.  
Petits Pate d'Huitres, a l'Allemande.

### Cold Dishes.

Galantine de Canards, a la Perigord. Salade d'Homards, a la Fonville.  
Terrine de Strasbourg, a la Gelee.

### Vegetables.

Boiled Potatoes. Squash. Mashed Potatoes. Beets. Baked Potatoes. Spinach.  
String Beans. Green Peas. Cabbage. Boiled Rice. Turnips.

### Pastry.

Green Apple Pies. Currant Pies. Whortleberry Pies. Tapioca Puddings.  
Gelee, a la Malaga. Gateaux de Jenny Lind.

### Dessert.

Raisins. Almonds. Filberts. Pecan Nuts. Madeira Nuts.  
Ice Cream. Coffee. Prunes. Raspberries and Cream.  
Cherries.



# St. Nicholas.

NEW YORK, SUNDAY, JULY 8th, 1860.

**Soup.**

Green Turtle. Vermicelli.

**Fish.**

Boiled Salmon, Anchovy Sauce. Fried Halibut, with Pork.

**Boiled.**

Beef Tongue, Corned Beef and Cabbage, Leg of Mutton, and Capers.  
Chicken, Oyster Sauce. Ham. Beef, a la Mode.

**Roast.**

Beef. Pork. Ham. Veal. Domestic Ducks. Green Goose.  
Bucks Co. Chickens. Spring Lamb, Mint Sauce.

**Cold Roast.**

Lamb. Beef. Pork. Pressed Corned Beef. Veal. Ham.

**Relishes.**

Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce.  
Lobsters. Apple Sauce. Picalilly. Cucumbers. Tomatoes.

**Entrees.**

Ris de Veau, Pique, aux Champignons. Foie de Dinde, en Brochette, aux Tomates.  
Pate de Petits Oiseaux, a la Parisienne. Macaroni, a la Creme, au Gratin.  
Croquette de Volaille, a la Reine. Paupiette de Veau, a la Macedoine.  
Fricassee de Volaille, a la Chevaliere. Gibelotte de Volaille, a la Creole.  
Compote de Pigeons, aux Haricot Vert. Fricandeau de Veau, a la Pure de Pomme.  
Cotelette de Mouton, Sauce Piquante. Ailerons de Chapon, a la Bordelaise.  
Roulade de Veau, aux Pointes d'Asperges. Rognons d'Agneaux, Sauce Champagne.  
Anguille Marine, Frite, Sauce Tartare. Petite Bouche d'Huitres, aux Fines Herbes.

**Cold Dishes.**

Galantine de Canards, a la Pompadour. Salade d'Homards, a la Dublin.  
Pain de Foie Gras, a la Strasbourgeoise.

**Vegetables.**

Boiled Potatoes. Squash. Mashed Potatoes. Beets. Baked Potatoes. Spinach.  
String Beans. Green Peas. Cabbage. Boiled Rice. Turnips.

**Pastry.**

Gooseberry Pies. Raspberry Pies. Green Apple Pies. Plum Puddings, English style.  
Gelee, au Champagne. Fondant, a la Fleur d'Orange.  
Vanilla Biscuit. Macarons. Petits Gateaux, a la Parisienne.  
Charlotte de Russe, Garni. Creme Chantilly, aux Merengecs.

**Pyramids.**

Pyramids des Petits Four Melce.

**Ornaments.**

Yachting Scene on the Hud-on. Memoires de Hindostan.  
Porte de Triomphe. The Highland Chief.  
Fontaine, a l'Orient. Vase des Fleurs.  
Trophie Militaire. Cathedral Gothique.  
Corbeille supporte des Cynes. Pavillion, a la Romaine.  
Washington at the Battle of Princeton. Courtier de Louis XIV.  
L'Amazon Francaise. Montre Antique.  
Le Zuave Blessé. Grotte d'Amour.  
Grand Temple de la Liberte. Obelisk d'Alexandria.

**Dessert.**

Raisins. Almonds. Filberts. Pecan Nuts. Madeira Nuts.  
Ice Cream. Coffee. Prunes. Raspberries and Cream.  
Cherries.

TROW'S

PRINT.



# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, MONDAY, JULY 9, 1860.

**Soup.**

English. Rice.

**Fish.**

Boiled Codfish, Oyster Sauce.

**Boiled.**

Beef Tongue, Corned Beef and Cabbage, Leg of Mutton, and Capers.  
Chicken, Oyster Sauce. Ham. Beef, a la Mode.

**Roast.**

Beef. Pork. Ham. Veal. Domestic Ducks. Green Goose.  
Bucks Co. Chickens. Spring Lamb, Mint Sauce.

**Cold Roast.**

Lamb. Beef. Pork. Pressed Corned Beef. Veal. Ham.

**Relishes.**

Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce.  
Lobsters. Apple Sauce. Picalilly. Cucumbers. Tomatoes.

**Entrees.**

Cotelette de Mouton, aux Haricot Vert.  
Pigeons en Compote, aux Pointes d'Asperges.  
Fricandeau de Veau, a la Printaniere.  
Rognons d'Agneaux, au Vin de Madeira.  
Matelotte d'Anguille, Porto Wine Sauce.  
Coeur de Mouton, Farci, a la Macedoine.  
Balotine de Mouton, aux Epinards.  
Escalope de Veau, aux Pomme de Terre.  
Tripes Sauté et Glace, a la Milanaise.  
Macaroni, au Jus, Garni de Parmesan.  
Gibelotte de Volaille, a la Provencale.  
Petits Pate d'Huitres, a l'Allemande.

**Cold Dishes.**

Galantine d'Oie, Truffe, a la Gelee. Salade d'Homards, en Couronne.  
Pain de Foie Gras, a la Perigord.

**Vegetables.**

Boiled Potatoes. Squash. Mashed Potatoes. Beets. Baked Potatoes.  
String Beans. Green Peas. Cabbage. Boiled Rice. Turnips.

**Pastry.**

Cherry Pies. Green Apple Pies. Raspberry Pies. Custard Puddings.  
Gelee, au Rum. Gateaux d'Amandes.

**Dessert.**

Raisins. Almonds. Filberts. Pecan Nuts. Madeira Nuts.  
Ice Cream. Coffee. Prunes. Raspberries and Cream.  
Water Melons.

# ST. NICHOLAS HOTEL.

## Madeira.

FROM HUGH MONROE.

Scott, pale and delicate .....	\$2 00
Newton, Gordon & Murdock's old, full delicate and high flavored.....	2 50
Sercial, very old, pale full and delicate.....	3 50
Howard, March & Co's, old, full and high flavored.....	3 50

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	3 00
Montero's, very old, pale, and delicate.....	4 00
Bual Priest's, 1836.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA, BY TREADWELL, ACKER & CO.

Favorite Vintage, 1812.....	3 00
Old Reserve do, 1815.....	4 00
Old Reserve Sercial, 1815.....	5 00

## Sherry.

Table, pale, from wood.....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale.....	2 00
Cabinet, pale and delicate.....	2 50
Imperial, pale.....	2 50
Vino de Pasto.....	2 50
Belekbeder Brown.....	2 50
Romano, pale.....	3 00
Amontillado, Pemartin, pale and old.....	2 50
Peter Domecq's Royal pale, very old.....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate.....	2 00
Peter Domecq's Competition.....	4 00
Old Royal William Brown Sherry, 1820.....	3 00

## Champagne.

Moet & Chandon, Verzenay, A. Oechs.....	\$2 00
do do do pints.....	1 00
do Sillery, do.....	2 00
do do do pints.....	1 00
do Imperial, Green Seal.....	3 00
do do.....	1 50
do Grand Vin Anglaise.....	3 00
do do pints.....	1 50
Verzenay, "G. H. Mumm & Co," qrs.....	2 00
do do do pints.....	1 00
Cabinet, do do qrs.....	3 00
do do do pints.....	1 50
Royal Rose, do do qrs.....	3 00
Verzenay, Jules Mumm & Co.....	2 00
do do pints.....	1 00
Imperial, do.....	3 00
Vin de Dames, do.....	3 00
Heidsieck, Renauld & Francois.....	2 00
do do pints.....	1 00
Charles Heidsieck, T. W. Bayard & Co.....	2 00
do do pints.....	1 00
Associates Verzenay, H. D. Felter.....	2 00
do do pints.....	1 00
Imperial Eagle, De Massiac & Co.....	2 00
do do do pints.....	1 00
Schneider, H. D. Felter.....	2 50
do do pints.....	1 25

Excelsior, Beers & Bogart.....	2 00
do do pints.....	1 00
do do half pints.....	0 63
Prince Imperial, E. V. Houghwout, qts.....	2 00
do do pints.....	1 00
do do half pts.....	0 63
Lelegard & Co., J. C. Robillard.....	2 00
V. Clicquot Ponsardin, Schmidt & Co., qts.....	3 50
do do pints.....	1 75

## Burgundy.

Imported by ADOLPHUS OECUS.

Nuits.....	\$2 50	Chambertin.....	3 00
do pints.....	1 50	Romano Conte.....	3 00
Chablis, white.....	2 50	Clos de Vougeot.....	3 50

## Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do do Old White Port.....	2 50

FROM J. & R. OSBORN.

Old Port, superior.....	2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

## Native Wines.

Cincinnati Sparkling Catawba.....	qts \$2 00
do do do pints.....	1 25
do do do.....	1 50
Missouri Sparkling Cabinet.....	quarts, 2 00

## Hock.

Imported by ADOLPHUS OECUS, from the house of Henckell & Co., in Mayence.

Deidesheimer.....	\$1 25
do.....	0 75
Rudesheimer.....	2 00
do Berg.....	2 50
Marcobrunner.....	2 50
Johannisberger.....	3 00
Steinberg Cabinet.....	3 50
Steinwine in Bocksbeutel.....	2 00
Moselle Muscatel.....	2 50
Sparkling Hockheimer.....	2 50
do do.....	1 25
do Moselle Muscatel.....	2 50
do do.....	1 25
Marcobrunner, Au-b'ch, finest production.....	5 00

FROM GIL DAVIS.

Branneberg, 1846.....	3 00
Imperial Schanzberg, 1846.....	3 00
Liedbraunlich, 1846.....	3 00
Schloss Johannisberger, 1836.....	4 00
CASTLE JOHANNISBERG CABINET.	
Yellow Seal, 1846.....	3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842.....	10 00
Gold Seal, 1894.....	10 00

## Claret.

Imported by ADOLPHUS OECUS, from the house of Focke & Brandenburg, in Bordeaux.

St. Estephe.....	pints, 38 cts.; quarts, 0 75
Saint Julien, pints 50 cts; quarts.....	\$1 00
Margaux.....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do do pints.....	1 00
Chateau Mouton.....	2 00
Chateau Margaux, 1851.....	3 00
Chateau Lafite, 1846.....	3 50
FROM E. CAZET.	
Chateau Lafite.....	3 50
do Leoville.....	3 00
La Grange Duchatel.....	3 00

## White Wines.

Imported by ADOLPHUS OECUS, from the house of Focke & Brandenburg, in Bordeaux.

Chateau Sauterne.....	\$1 50
do do pints.....	0 75
Latour Blanche.....	2 00
Chateau Yquem.....	2 50

## Brandies, &c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Pisnat & Co., 1832.....	3 00
J. & F. Martel, Cognac, 1803.....	4 00
Vine Growers Co., Cognac.....	4 00
Old Bourbon Whiskey.....	2 00
do do 1840.....	3 00
Old Grenada Rum.....	2 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine.....	3 00
FROM BEERS AND BOGART.	
Vintage of 1814, pale.....	2 50
Vintage of 1814, dark.....	2 50
Vintage of 1840.....	3 00

## Ales and Porter.

Scotch Ale.....	pints, 0 37
India Pale Ale.....	do, 0 37
London Porter.....	0 37

Each Waiter is provided with a Wine Card and Pencil.

# BARNUM'S CITY HOTEL,

MONUMENT SQUARE, BALTIMORE.

ZENUS BARNUM & A. McLAUGHLIN, Proprietors.

## GENTLEMEN'S ORDINARY, 2½ O'CLOCK.

WEDNESDAY, August 1, 1860.

### SOUP.

Potage au Puree, de Tomatè a la Creûle.

### FISH.

Rock Fish, Butter Sauce.

### BOILED.

Beef Tongues.

Corned Beef and Cabbage.

Chickens, Cream Sauce.

Leg Mutton and Capers.

Sugar Cured Hams.

### SIDE DISHES.

Tame Ducks Braise, aux Olives.

Giblotte en Ragout, au Fines Herbs.

Amourettes d'Agneau, or Lambs Fry.

Taylors, Stuffed and Baked.

June Poulets Frit, a la Creme.

Blanquette d'Agneau, aux Capers.

Calves Head, a la Tartare.

Pigeons Forcis, en Roti au Jus.

Tripe Fried, au Vin Rogue.

Hash d'Agneau, aux Oeufs Poches.

Saute de Veau, au Tomate.

Chicken Salade Decorie.

### ROAST.

Lamb.

Pig.

Veal.

Beef

### VEGETABLES.

Mashed Potatoes.

Rice.

Cucumbers.

Irish Potatoes.

Green Corn.

Squash.

Cabbage.

Tomatoes.

Egg Plant.

Beets.

### PASTRY.

Cocoanut Pudding.

Apple, Blackberry and Plum Pies.

### DESSERT.

Cup Custard.

Nelson Merangles.

Cantelopes

Wafer Jumbles.

Baked Pears.

Fine Jelly Cake.

Peaches.

Citron Cake.

Marietta Pudding.

Whortleberries and Cream.

Wartermen s.

Almonds.

Cheese.

Nuts.

Raisins.

### REGULATIONS.

Meals served in Rooms will be charged Extra.  
Guests taking Fruits and Desserts from the table to their rooms, will be charged Extra.  
Persons having friends to Meals with them, will please make it known at the Office.  
Children occupying Seats at the first table, will be charged full price.  
Gentlemen Boarders will be charged Extra for Meals in the Private Dining Room. For seats please apply to the Head Waiter.

# WINE LIST.

## MADEIRA.

Diamond, Symington, .....	\$2 01
W. D. Wedding Wine, .....	2 50
A. Araujo, very choice, .....	2 50
J. A. Adams' choice, .....	2 50
C. L., very fine, Lewis & Co., .....	3 00
B. N., do. Blackburn, .....	3 00
O. W. B., .....	3 00
S. L., Sullivan, .....	3 00
R. Reserve, old Stock, Symington, .....	3 00
C. L. P., choice London Particular, .....	3 00
M. T. Monteiro, imported 1832, one voyage to East Indies, .....	3 00
Choice Tinto, very delicate, 1825, Lewis & Co., .....	3 00
R. B. Blackburn & Co., .....	3 10
"Victoria" very pale, dry and delicate Olivera, J. D. L., very choice, Lewis & Co., 9 years in cellar, bottled in 1849, .....	3 50
J. Juice of Grapes, .....	3 50
X. O. B., Symington, very delicate Wine, .....	3 50
B. L. S., Black Shark, Blackburn, very choice wine, vintage 1832, .....	3 50
Bual, exceeding delicate, .....	3 50
O. V., Old Virginia, consigned by Monteiro, to R. F. Anderson of Richmond, .....	3 50
B. Blandy's Favorite, a very choice old wine 9 years in wood, bottled in 1832, .....	3 50
C. Howard March & Co., Constitution Wine, a much admired brand, and very old, .....	4 00
*Star of the West, Blackburn, .....	4 10
W. S. Sircial, very rich and dry, vintage of 1825, .....	4 00
T. Laccock, a very choice wine, .....	4 00
M. T., Original Monteiro, black seal, bottled in Madeira, long ago, .....	5 00
L., Pride of the Hill, Lewis & Co., a favorite old brand, dry and exceedingly delicate, .....	6 00
B. L., Original Shark, 1822, Blackburn, .....	10 00

## SHERRY.

W. S. Lobo, Pale, .....	2 00
W. Pale Sherry, Wager's old stock, .....	2 50
G. C., old Pale Sherry, much admired, .....	2 50
Auzua Neuva, .....	2 50
Manzanilla, very pale and delicate, .....	2 50
P. Pomar, Pale, .....	2 50
G. G. S., Superior Gordon, old stock, .....	3 00
Old Boston Brown, .....	5 00
I. A. A., Amontillado, Sayer, Imperial vin, bottled in Saut-Maria, .....	5 00
X. Romano, vintage 1798, .....	5 00

## PORT.

Old Port, .....	2 50
" in Pints, .....	1 50
London Dock, Red Seal, .....	2 50
B. Wreck, Port, .....	2 50
O. O. Peabody Port, very choice, .....	3 00

## SAUTERNS.

Haute Sautern, .....	2 00
Chateau Sautern, quarts, .....	2 00
" " pints, .....	1 00

## NATIVE WINES.

Missouri Sparkling, .....	2 00
" " pints, .....	1 25
From the Vineyard of Dr. Underhill, Croton Point, N.Y. (Union) (Catawba & Isabella) .....	2 00
Pure Catawba, .....	2 00

## BURGUNDY.

Chambertin, R. Bruinghaus, .....	2 00
Nuits, .....	2 00
Romanie, .....	2 50
Clos de Vougeot, .....	3 00

## CHAMPAGNE.

Moet & Chandon, Fleur de Sillery, .....	\$2 00
" " " " pints, .....	1 25
Verzenay *Moet & Chandon, Epernay, .....	2 00
Henkell & Co., Muscatel, .....	2 00
" " " " pints, .....	1 25
Crown Imperial de Massiac & Co., Sillery, .....	2 00
Charles Heidsieck, T. W. Bayaud & Co., .....	2 00
" " " " pints, .....	1 25
La Perle, Cramer Abegg & McCloskey, .....	2 00
" " " " pints, .....	1 25
Iroy's Cabinet, .....	2 50
" " pints, .....	1 25
Mumm's Cabinet, .....	2 50
" " pints, .....	1 25
Lelegard & Co., Cabinet, .....	2 50
Prince Imperial, De Venoge & Co., Epernay, .....	2 50
" " " " pints, .....	1 25
Moet & Chandon, Imperial Green Seal, .....	3 00
" " " " pints, .....	1 50
Rubi, "Pure Juice," Cramer Abegg & Mc- Closkey, .....	3 00

## CLARET.

St. Julien, quarts, .....	1 00
" " pints, .....	50
St. Pierre, quarts, .....	1 00
" " pints, .....	50
Leoville, 1844, quarts, .....	2 00
" " pints, .....	1 00
La Rose, quarts, .....	2 00
" " pints, .....	1 00
Chateau Lafite, quarts, .....	2 50
" " pints, .....	1 25
Chateau Margeaux, quarts, .....	3 00
" " pints, .....	1 50

## HOCK.

Neirsteiner, .....	1 50
Hockheimer, .....	1 50
Payrette, .....	2 00
Rudesheimer, Berg, .....	2 00
Marcobruner, .....	2 00
Sparkling Hock, .....	2 10
Leibfraumilch, .....	2 00
Bodeheimer, Berg, .....	2 00
Stein Wine, box bottles, .....	2 00
Sparkling Hock, Keepfersberg, .....	2 50
" Johannesberg, .....	2 50
" Mosell, .....	2 50
" Hockheimer, .....	2 50
" Steinberg, .....	2 75
" Scharzhof, .....	3 00
Johannesberg, 1822, .....	3 00
Marcobruner, 1842, } Duke of Nassau's { St-berg, 1834, } Cabinet, {	3 50
Marcobruner, 1825, .....	3 50
" Cabinet, .....	5 00
Johannesberg, 1836, of P. Mettraich's Estate	5 00

The above were imported by BARNUM & McLAUGHLIN, from Messrs. Feist Brothers, Coblenz.

Pflumen, <i>Leiten Wine</i> , Austic, vintage of 1765, box bottles, .....	6 00
BRANDY—Old Hennessy, per Bottle, .....	2 50
" Old Otard, Pale, 1815, .....	3 50
OLD RYE WHISKY, .....	2 00
VERY OLD RYE WHISKY, .....	2 50
BOURBON WHISKY, .....	2 00

## CORDIAL.

Marischino, di Francisco Driolt. Curacon, Dubb Orange. Ext au d'Asinthe. London Porter, in Quarts and Pints. Scotch Ale, in Quarts and Pints. Saratoga and Mineral Water, in bottles. CIDER and ALE, on Draught, at the LOWER BAR.
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# TIME of ARRIVAL and DEPARTURE

OF

## RAIL ROAD TRAINS & STEAMBOATS.

### PHILADELPHIA CARS.

Leaves Daily, (except Sunday,) at.....	8.30 and 10.15 A. M. and 5.25 P. M
Arrives Daily, (except Sunday, at.....	3.30 A. M. and 1 M. and 3.40 P. M
Leaves Sunday, at.....	5.25 P. M
Arrives Sunday, at.....	3.30 A. M

### WASHINGTON CARS.

Leaves Daily, (except Sunday,) at.....	4.25 and 8.15 A. M. and 3 15 and 4.20 P. M
Arrives Daily, (except Sunday,) at.....	8.00 and 9.13 A. M. and 4.53 and 7.15 P. M
Leaves Sunday, at.....	4.20 A. M
Arrives Sunday, at.....	4.53 P. M

### WESTERN (B. & O.) R. R. CARS.

Leaves Daily, (except Sunday,) at.....	8.30 A. M. and 4.00 and 9.30 P. M
Arrives Daily, (except Sunday,) at.....	8.10 A. M. and 4.45 P. M
Leaves Sunday, at.....	4.00 and 9.30 P. M
Arrives Sunday, at.....	8.10 A. M

### ELLCOTT'S MILLS ACCOMMODATION.

Leaves at.....	6.20 A. M. and 5.20 P. M
Arrives at.....	8.45 A. M. and 7.40 P. M

### FREDERICK ACCOMMODATION.

Leaves at.....	4.15 P. M
Arrives at.....	10.25 A. M

### NORTHERN CENTRAL R. R. CARS.

Leaves for Niagara Falls and West, Daily, (ex. Sunday,) at.....	8.30 A. M. and 5.30 P. M
Leaves for Harrisburg only, at.....	4.00 P. M
Leaves Sunday, for Niagara Fall and the West, at.....	5.30 P. M
Arrive Sunday, at.....	6.52 A. M
Trains Arrive at Calvert Station, at.....	6.52 A. M., 12.37 and 5.45 P. M

### NORFOLK BOAT.

Leaves Daily, (except Sunday,) at.....	4.30 P. M
Arrives Daily, except Monday, at.....	6.00 A. M

### FREDERICKSBURG, RICHMOND & PERTERSBURG BOATS.

Steamers Virginia and William Seldon leaves every Tuesday and Friday, at....	6 P. M
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Breakfast at 6½ o'clock. .... Tea at 7 o'clock.

# NATIONAL HOTEL.

## MAILS

Close..... 1½ and 11½ o'clock, P. M.  
Arrive..... 8½, A. M., and 8½, P. M.

## HOURS FOR MEALS

### LADIES' ORDINARY.

Breakfast..... 8 to 11  
Dinner..... 4  
Dinner—Sundays..... 2  
Tea..... 6½ to 9  
Supper..... 9 to 12

### GENTLEMEN'S ORDINARY.

Breakfast..... 7 to 11  
Dinner..... 2  
Dinner—Sundays..... 2  
Breakfast “..... 8  
Tea..... 6½ to 9  
Supper..... 9 to 12

Guests going in the 3 o'clock train, will dine at 2.

### HOURS FOR CHILDREN AND SERVANTS.

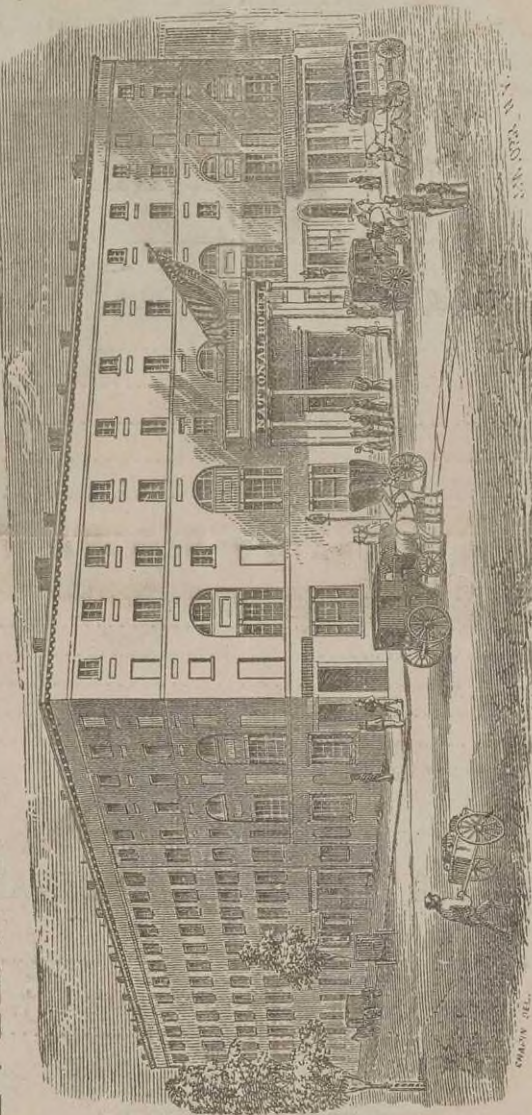
Breakfast..... 8  
Dinner..... 2  
Tea..... 6

## OMNIBUSES

Always in readiness to convey passengers to and from the Depot.

F. TENNEY & CO.,

NATIONAL HOTEL,



WASHINGTON CITY, D. C.

PROPRIETORS.

NATIONAL HOTEL

WASHINGTON, D. C.

F. TENNEY & Co.

BILL OF FARE.

THURSDAY, August 2, 1860.

— SOUP —

Barley

— FISH —

Boiled Rock, Parsley sauce. Baked Blake, Wine sauce.

— COLD DISHES —

Roast Beef. Ham. Corned Beef. Tongue. Boiled Mutton

— BOILED —

Leg of Mutton, Caper sauce.

Beef, a la mode. Cincinnati Ham, and Cabbage.

Beef Tongues, tomato sauce. Corned Beef, and Pork. Chicken, butter sauce

— SIDE DISHES —

Chicken, sautee a la Provencale.

Stewed Kidneys, a l'Espagnole.

Macaroni, a la Lyonnaise.

Pork and Beans, Yankee style.

Blanquette of Veal, a la flamande.

Ragout of Lamb, a la Bourgeoise.

Rice Croquette, Vanilla flavor.

Calf Head, stewed, Turtle style.

— ROAST —

Spring Chicken. Beef. Lamb, mint sauce. Loin Pork, apple sauce.

Loin Veal, stuffed. Leg Ham, Champagne sauce.

— VEGETABLES —

Potatoes. Beets. Mashed Potatoes. Carrots. Green Corn.

Boiled Rice. Hominy. Onions. Squash. Cabbage. String Beans

Fried Egg Plant. Stewed Tomatoes. Lima Beans.

— RELISHES —

Pickles. Worcester sauce. Pepper sauce. Sliced Tomatoes.

French Mustard. Cucumbers

— PASTRY AND PUDDINGS —

Green Apple Pie. Mince Pie. Whortleberry Pie.

Custard in glasses. Boiled Plum Pudding, wine sauce.

Blanc Mange.

— DESSERT —

Oranges. Raisins. Peaches. Watermelons

Filberts. Pecan Nuts. English Walnuts.

Lemon Ice Cream. Cantaloupes.

— COFFEE —

Notice—Gentlemen having friends to dine, will please give notice at the office. Meals, Lunches or Fruit sent to rooms or carried from the table by guests, will be charged extra.

HENRY POLKINHORN, Printer, D street, bet. 6th and 7th sts., Washington



**EXCHANGE HOTEL**  
AND  
**BALLARD HOUSE.**

RICHMOND, AUGUST 3, 1860.

**BILL OF FARE.**

**SOUP.**

Tomato.

**FISH.**

Boiled Halibut, Hollandaise Sauce.

**BOILED.**

Ham and Cabbage,	Corned Beef,
Leg of Mutton, Parsley Sauce,	Middling and Peas,
Boulier Beef, Piquant Sauce.	

**ROAST.**

Rib of Beef,	Saddle of Mutton,
Loin of Veal,	Pig, stuffed, Devilled Sauce,
Lamb, barbecued.	

**RELISHES.**

Assorted Pickles—Pineapple Cheese—Worcestershire Sauce—  
French Mustard—Olives.  
Chicken, fried in Batter.

**ENTREES.**

Beef Steak Pie, Old Virginia Style,  
Tomatoes, stuffed and baked a la Francaise,  
Pig's Head, dressed, a la Poulet,  
Ragout de Mutton, dressed with Dumplings,  
Fried Tomatoes, Sweedish Fashion,  
Apple Fritters, a la Victoria,  
Breast of Veal, a la Jardinary.

**VEGETABLES.**

Potatoes,	Beets,	Green Corn,
Onions,	Tomatoes,	Carrots,
Cymlins,	Cucumbers,	Boiled Rice.
Egg Plants,		

**PASTRY.**

Peach Pie,	Jelly Cake,
Whortleberry Shapes,	Lemon Ice Cream.

**DESSERT.**

Melons—Peaches—Raisins—Almonds—Walnuts—Filberts—Pecan Nuts.

**FRENCH COFFEE.**

**MEAL HOURS.**

Breakfast, from 5½ to 11 o'clock—Dinner, 2 o'clock—Tea, ½7 o'clock—Supper,  
from 8 to 10 o'clock—Sunday Breakfast, 8 o'clock.

Gentlemen having friends to take Meals with them will please give notice  
Meals served in Rooms, or sent out of the house, will be charged extra.

PRINTED AT THE WHIG BOOK AND JOB OFFICE.

175  
**NORVELL HOUSE,**  
 175  
**MAIN STREET,**  
**LYNCHBURG, VA.**

**WILLIAM H. KENNEDY, Proprietor.**

**Saturday, August 4, 1860.**

SOUP—Vegetable.

**BOILED.**

Ham and Cabbage.

Midling.

**ENTREES.**

Veal Pie.

Brunswick Stew.

Stewed Back Bone, Virginia Style.

Cold Rollof of Mutton, à la francais

Harricot of Mutton.

**ROAST.**

Beef.

Mutton.

Lamb.

Pig.

**RELISHES.**

Pickles.

**VEGETABLES.**

Cabbage.

Cucumbers.

Stewed Tomatoes.

Potatoes.

Rice.

Onions.

Boiled Corn.

Sliced Tomatoes.

**PASTRY.**

Whortleberries and Milk.

Apple Pies.

Fox Grape Pies.

**DESSERT.**

Almonds.

Filberts.

Pecan Nuts.

**HOURS OF MEALS.**

Breakfast, 6½ to 9 o'clock. Dinner, 1 to 3. Supper, 6½ to 8.

☞ Meals sent to rooms will be charged EXTRA in all cases ☞

From Johnson's Printing Establishment, Lynchburg, Va.

175  
**NORVELL HOUSE,**  
 175

**MAIN STREET,  
 LYNCHBURG, VA.**

**WILLIAM H. KENNEDY, Proprietor.**

**Sunday, August 5, 1860.**

**SOUP—Vegetable.**

**BOILED.**

Ham and Cabbage.

Midling.

**ENTREES.**

Pig's Head a la Italian.

Beef Steak with Onions.

French Hash.

Stewed Giblets, Port Wine Sauce.

Apple Fritters.

Corn Pudding

**ROAST.**

Beef.

Shote.

Mutton.

Lamb.

Chickens, Stuffed.

**RELISHES.**

Pickles.

**VEGETABLES.**

Cabbage.

Cucumbers.

Stewed Tomatoes.

Potatoes.

Rice.

Onions.

Sliced Tomatoes.

**PASTRY.**

Apple Dumplings, Wine Sauce.

Apple Pies.

Sponge Cake, Wine Sauce.

Plumb Pies.

**DESSERT.**

Almonds.

Filberts.

Pecan Nuts.

**HOURS OF MEALS.**

Breakfast, 6½ to 9 o'clock. Dinner, 1 to 3. Supper, 6½ to 8.

Meals sent to rooms will be charged EXTRA in all cases

From Johnson's Printing Establishment, Lynchburg, Va.

# NORVELL HOUSE.

WINES, LIQUORS, PORTERS, ALE, &c.

## CLARET.

Chateau Leoville.....	\$3 00
“ La Rose.....	2 50
“ Burgundy.....	2 00
“ Ranson.....	1 75
“ St. Estephe.....	1 50
Medoc.....	1 00

## CHAMPAGNE.

La Perle, qts.....	\$2 50
Do. pts.....	1 50
Moch&Chandon (Green S'l) qts	3 00
Do. do. do. pts.	1 75
Heidsiek, qts.....	2 50
Do. pts.....	1 50

## MADEIRA.

Lucas.....	\$3 00
Old Bloodgood.....	2 50
D'Orsey.....	2 00
Paulding.....	2 00

## HOCK.

Sparkling Hock.....	\$2 50
Johannesberger.....	2 50
Curacao.....	2 00

## PORT.

Burminster Supr.....	\$2 00
Roriz's Very Particular.....	2 00
Good Sound Port.....	1 50

## SHERRY.



Supr. Amontillado.....	\$2 50
Pale.....	2 00
Golden.....	2 00
Manzanilla.....	2 00
Mountain.....	1 50

## LIQUORS.

Maraschino.....	\$2 00
Curaco.....	2 00
Anisette.....	2 00
Absynthe.....	2 00

## PORTER AND ALE,

Of various brands, in pints and quarts; quarts 50 cts., pints 38 cts.

 EACH WAITER IS PROVIDED WITH WINE-CARDS AND PENCIL. 

Gentlemen furnishing their own Wine, will be charged  
**50 CENTS CORKAGE.**

175  
NORVELL HOUSE  
175  
MAIN STREET,  
KINGSBURG, VA.

WILLIAM H. KENNEDY, Proprietor.

Sunday, August 3, 1860.

SOUP—Vegetable

BOILED  
Lamb and Cabbage.

ENTREES  
Pigeon with Lemon  
Beef with Onion  
Fried Fish  
Steak with Potatoes  
Duck with Potatoes  
Game with Potatoes

ROAST  
Lamb, Chicken, Turkey.

RELISHES  
Pickles

VEGETABLES  
Cabbage, Potatoes, Green Beans, Shred Tomatoes, Rice, Onions.

PASTRY  
Apple Pie, Lemon Pie, Peach Pie, Strawberry Pie, Plum Pie.

DESSERT  
Fruit, Cream, Ice-cream.

HOURS OF MEALS.  
Breakfast, 6 to 9 o'clock. Dinner, 1 to 3. Supper, 6 to 8.

If Meals sent to rooms will be charged extra in all cases.

From Johnson's Printing Establishment, Washington, Va.

# NORVELL HOUSE.

WINES, LIQUORS, PORTERS, ALE, &c.

## CLARET.

Chateau Leoville.....	\$3 00
“ La Rose.....	2 50
“ Burgundy.....	2 00
“ Ranson.....	1 75
“ St. Estephe.....	1 50
Medoc.....	1 00

## CHAMPAGNE.

La Perle, qts.....	\$2 50
Do. pts.....	1 50
Moch&Chandon (Green S'l) qts	3 00
Do. do. do. pts.	1 75
Heidsick, qts.....	2 50
Do. pts.....	1 50

## HOCK.

Sparkling Hock.....	\$2 50
Johannesberger.....	2 50
Curacoe.....	2 00

## PORT.

Burminster Supr.....	\$2 00
Roriz's Very Particular.....	2 00
Good Sound Port.....	1 50

## MADEIRA.

Lucas.....	\$3 00
Old Bloodgood.....	2 50
Orsey.....	2 00
aulding.....	2 00

## SHERRY.

Apr. Amontillado.....	\$2 50
ale.....	2 00
olden.....	2 00
lanzanilla.....	2 00
ountain.....	1 50

## LIQUORS.

Maraschino.....	\$2 00
Curaco.....	2 00
Anisette.....	2 00
Absynthe.....	2 00

## PORTER AND ALE,

Of various brands, in pints and quarts; quarts 50 cts., pints 38 cts.

👉 EACH WAITER IS PROVIDED WITH WINE-CARDS AND PENCIL. 👈

Gentlemen furnishing their own Wine, will be charged  
**50 CENTS CORKAGE.**

# NORVELL HOUSE.

WINES, LIQUORS, PORTERS, ALE, &c.

## CHAMPAGNE.

La Perle, qts.....	\$2 50
Do. pts.....	1 50
Moch&Chandon (Green S'l) qts	3 00
Do. do. do. pts.	1 75
Heidsick, qts.....	2 50
Do. pts.....	1 50

## CLARET.

Chateau Leoville.....	\$3 00
“ La Rose.....	2 50
“ Burgundy.....	2 00
“ Ranson.....	1 75
“ St. Estephe.....	1 50
Medoc.....	1 00

## HOCK.

Sparkling Hock.....	\$2 50
Johannesberger.....	2 50
Curacoe.....	2 00

## MADEIRA.

Lucas.....	\$3 00
Old Bloodgood.....	2 50
Orsey.....	2 00
aulding.....	2 00

## PORT.

Burminster Supr.....	\$2 00
Roriz's Very Particular.....	2 00
Good Sound Port.....	1 50

## SHERRY.

Apr. Amontillado.....	\$2 50
ale.....	2 00
olden.....	2 00
lanzanilla.....	2 00
ountain.....	1 50

## LIQUORS.

Maraschino.....	\$2 00
Curaco.....	2 00
Anisette.....	2 00
Absynthe.....	2 00

## PORTER AND ALE,

Of various brands, in pints and quarts; quarts 50 cts., pints 38 cts.

👉 EACH WAITER IS PROVIDED WITH WINE-CARDS AND PENCIL. 👈

Gentlemen furnishing their own Wine, will be charged  
**50 CENTS CORKAGE.**

# EXCHANGE HOTEL

AND

## BALLARD HOUSE.

RICHMOND, AUGUST 6, 1860.

### BILL OF FARE.

#### SOUP.

Tomato.

#### FISH.

Boiled Halibut, Butter Sauce.

#### BOILED.

Ham and Cabbage,  
Leg of Mutton, Caper Sauce,

Corned Beef,  
Middling and Cabbage,

Boulrier Beef, Piquant Sauce.

#### ROAST.

Rib of Beef,  
Fillet of Veal, stuffed,

Saddle of Mutton,  
Pig, Devilled Sauce,

Lamb, barbecued.

#### RELISHES.

Assorted Pickles—Pineapple Cheese—Worcestershire Sauce—  
French Mustard—Olives.

Spring Chicken, stewed, American Fashion.

#### ENTREES.

Veal Cutlets, broiled, Tomato Sauce,

Entre Cote de Bueffe, grillier, a la Bourgeois,

Lamb's Tongue, dressed, Butter Sauce,

Fricassee of Lamb, bordered with Rice,

Calf's Head, dressed a la Polonoise,

Fried Tomatoes, Old Virginia Style,

Ragout de Mutton, a la Parisian,

Queen Fritters, a la Victoria.

#### VEGETABLES.

Potatoes,  
Onions,

Beets,  
Tomatoes,  
Cucumbers,

Green Corn,  
Carrots,  
Boiled Rice.

#### PASTRY.

Apple Pie,  
Peach Shapes,

Whortleberry Tart,  
Pound Cake,

Vanilla Ice Cream.

#### DESSERT.

Melons—Peaches—Raisins—Almonds—Walnuts—Filberts—Pecan Nuts.

#### FRENCH COFFEE.

#### MEAL HOURS.

Breakfast, from 5½ to 11 o'clock—Dinner, 2 o'clock—Tea, ½7 o'clock—Supper,  
from 8 to 10 o'clock—Sunday Breakfast, 8 o'clock.

☞ Gentlemen having friends to take Meals with them will please give notice.  
☞ Meals served in Rooms, or sent out of the house, will be charged extra.

PRINTED AT THE WHIG BOOK AND JOB OFFICE.

# EXCHANGE WINE LIST.

## SAUTERNE.

Haut Sauterne .....	\$2 00
Washington Morton.....	2 00

## HOCK.

Mosel Muscatel.....	1 50
Hockheimer.....	2 00
Liebfraumilch .....	3 00

## CLARET.

St. Julien .....	1 00
St. Estephe .....	1 50
St. Estephe, pints.....	75
Claret Wines from the celebrated house of Barton & Guestin, Bordeaux, of the vintage of 1851, including	
St. Julien.....	\$1 50
Chateau Beaumont.....	1 50
Chateau Batailly.....	2 00
Chateau Beacheville.....	2 00
Chateau Laugra .....	2 00
Chateau Leoville.....	2 50
Chateau La Rose.....	3 00
Chateau Margaux.....	3 00
Chateau La Fitte.....	3 00

## CHAMPAGNE.

Grape Leaf .....	2 00
Grape Leaf, pints.....	1 25
Old Anchor .....	2 00
Partridge Eye .....	2 00
Partridge Eye, Pints .....	1 25
Fleur de Bouzy.....	2 00
Fleur de Bouzy, pints.....	1 25
Heidsieck, Renauld & Francois...2 00	
Heidsieck, Renauld & Francois, pints.....	1 25
Associate's Verzenay.....	2 00
Associate's Verzenay, pints.....	1 25
Grape .....	3 00
Green Seal.....	3 00
Green Seal, pints.....	1 50
Vin Imperial, Bouche, Fils & D. ...3 00	
Vin Imperial, " pints.....	1 50
Sparkling Hock.....	2 50
Sparkling Mosel Muscatel.....	2 50
De St. Murceaux & Co.'s Imperial Red Lac.....	3 00
Carte Noir.....	2 00
Carte Blanche .....	3 00

## SHERRY.

Vino de Pasto .....	2 00
Pale Permartin.....	2 00
Brown Newton.....	2 00
Widow Shields.....	2 00
Golden Sherry.....	2 50
Superior Topaz.....	2 50
Superior Romano.....	3 00
Imperial.....	3 00
Amontillado.....	3 00

## BURGUNDY.

Lamartine Macon.....	2 00
Chambertin .....	3 00

## PORT.

Queens old Port Wine.....	2 00
Extra Port, (bottled in Oporto)...3 00	

## MADEIRA.

Lafayette .....	2 00
Symington, J. M. Superior.....	2 00
X. C., Extra London Particular...2 00	
Burmester .....	2 00
Newton, Gorden, Cossart & Co...2 50	
C. & S. Choice Old Sercial.....	3 00
Edwards' Choice Old Saravia Madeira, vintage 1825, (imported by John P. Ballard).....	4 00

## CORDIAL.

Curasoa .....	2 00
Maraschino .....	2 00

## PORTER AND ALE.

Dublin Stout and Scotch Ale.....	50
London Porter.....	50
Philadelphia Ale.....	50
Philadelphia Porter.....	50

Waiter is provided with Wine Card and Pencil.

PRINTED AT THE WHIG BOOK AND JOB OFFICE.

# EXCHANGE HOTEL AND BALLARD HOUSE.

RICHMOND, AUGUST 7, 1860.

## BILL OF FARE.

### SOUP.

Ox Tail.

### FISH.

Boiled Halibut, Parsley Sauce.

### BOILED.

Ham and Cabbage,	Corned Beef,
Leg of Mutton, Soubise Sauce,	Middling and Peas,
Beef, a la Mode.	

### ROAST.

Rib of Beef,	Saddle of Mutton,
Loin of Veal,	Lamb, Mint Sauce,
	Shoat, Apple Sauce.

### RELISHES.

Assorted Pickles—Pineapple Cheese—Worcestershire Sauce—French Mustard—Olives.

Spring Chicken, broiled, a la Maitre de Hotel.

### ENTREES.

Breast of Lamb, garnished with Vegetables,  
Harriet of Mutton, dressed a la Francaise,  
Calf's Liver, broiled, with Middling,  
Tripe Marinade, fried in Batter,  
Pig's Head, brazed a la Tartar,  
Form of Rice, Portuguese Style,

### VEGETABLES.

Potatoes,	Beets,	Green Corn,
Onions,	Tomatoes,	Carrots,
Butter Beans,	Cucumbers,	Boiled Rice.
Egg Plants,		

### PASTRY.

Damson Pie,	Currant Cake,
Apple Shapes,	Peach Flavored Ice Cream.

### DESSERT.

Melons—Peaches—Raisins—Almonds—Walnuts—Filberts—Pecan Nuts.

### FRENCH COFFEE.

### MEAL HOURS.

Breakfast, from 5½ to 11 o'clock—Dinner, 2 o'clock—Tea, 4½ o'clock—Supper, from 8 to 10 o'clock—Sunday Breakfast, 8 o'clock.

Gentlemen having friends to take Meals with them will please give notice  
Meals served in Rooms, or sent out of the house, will be charged extra.

PRINTED AT THE WHIG BOOK AND JOB OFFICE.

# EXCHANGE WINE LIST.

## SAUTERNE.

Haut Sauterne.....	\$2 00
Washington Morton.....	2 00

## HOCK.

Mosel Muscatel.....	1 50
Hockheimer.....	2 00
Liebfraumilch.....	3 00

## CLARET.

St. Julien.....	1 00
St. Estephe.....	1 50
St. Estephe, pints.....	75
Claret Wines from the celebrated house of Barton & Guestin, Bordeaux, of the vintage of 1851, including	
St. Julien.....	\$1 50
Chateau Beaumont.....	1 50
Chateau Batailly.....	2 00
Chateau Beacheville.....	2 00
Chateau Laugra.....	2 00
Chateau Leoville.....	2 50
Chateau La Rose.....	3 00
Chateau Margaux.....	3 00
Chateau La Fitte.....	3 00

## CHAMPAGNE.

Grape Leaf.....	2 00
Grape Leaf, pints.....	1 25
Old Anchor.....	2 00
Partridge Eye.....	2 00
Partridge Eye, Pints.....	1 25
Fleur de Bouzy.....	2 00
Fleur de Bouzy, pints.....	1 25
Heidsieck, Renauld & Francois.....	2 00
Heidsieck, Renauld & Francois, pints.....	1 25
Associate's Verzenay.....	2 00
Associate's Verzenay, pints.....	1 25
Grape.....	3 00
Green Seal.....	3 00
Green Seal, pints.....	1 50
Vin Imperial, Bouche, Fils & D.....	3 00
Vin Imperial, " pints.....	1 50
Sparkling Hock.....	2 50
Sparkling Mosel Muscatel.....	2 50
De St. Murceaux & Co.'s	
Imperial Red Lac.....	3 00
Carte Noir.....	2 00
Carte Blanche.....	3 00

## SHERRY.

Vino de Pasto.....	2 00
Pale Permartin.....	2 00
Brown Newton.....	2 00
Widow Shields.....	2 00
Golden Sherry.....	2 50
Superior Topaz.....	2 50
Superior Romano.....	3 00
Imperial.....	3 00
Amontillado.....	3 00

## BURGUNDY.

Lamartine Macon.....	2 00
Chambertin.....	3 00

## PORT.

Queens old Port Wine.....	2 00
Extra Port, (bottled in Oporto).....	3 00

## MADEIRA.

Lafayette.....	2 00
Symington, J. M. Superior.....	2 00
X. C., Extra London Particular.....	2 00
Burmester.....	2 00
Newton, Gorden, Cossart & Co.....	2 50
C. & S. Choice Old Sercial.....	3 00
Edwards' Choice Old Saravia Madeira, vintage 1825, (imported by John P. Ballard).....	4 00

## CORDIAL.

Curasoa.....	2 00
Maraschino.....	2 00

## PORTER AND ALE.

Dublin Stout and Scotch Ale.....	.50
London Porter.....	.50
Philadelphia Ale.....	.50
Philadelphia Porter.....	.50

Waiter is provided with Wine Card and Pencil.

PRINTED AT THE WHIG BOOK AND JOB OFFICE.



## DEPARTURE OF CARS AND BOATS.

Northern Cars, via Fredericksburg, Acquia Creek and Potomac River, to Washington, &c., daily at 6.30 o'clock, A. M. and 7 o'clock, P. M.  
 Southern Cars, daily at 4.30 o'clock, A. M. and 2.55 o'clock, P. M.  
 Virginia Central Cars to Gordonsville, Charlottesville, Staunton, Virginia Springs, &c., daily, at 6.30 o'clock, A. M.  
 Orange and Alexandria Cars, via Central, to Gordonsville, Alexandria, Washington, &c., daily at 6.30 o'clock, A. M.  
 Danville Cars, daily, at 7 o'clock, A. M.  
 York River cars leave daily (Sundays excepted), at 7 o'clock, A. M. and 4.30 o'clock, P. M.  
 Richmond, Fredericksburg and Potomac Accommodation to Milford, daily (Sundays excepted), at 4 o'clock, P. M.  
 Southern Accommodation to Petersburg, Mondays, Wednesdays and Fridays, at 7 o'clock, A. M.  
 Norfolk and Petersburg cars, daily, at 2.55 o'clock, P. M.



The Steamer Glen Cove, for Norfolk, Mondays, Wednesdays and Fridays, at 5 o'clock, A. M.  
 The Steamer Curtis Peck, for Norfolk, Tuesday, Thursday and Saturday, at 4 o'clock, P. M.  
 The Packet Boats for Lynchburg, on Mondays, Wednesdays and Fridays, at 5 o'clock, P. M.  
 Steamer Shultz, Windsor Shades, Wednesday and Saturday, at 7 o'clock, A. M.



The Jamestown, for New York, via City Point and Norfolk, every Tuesday, at 4 o'clock, P. M.  
 The Roanoke, for New York, via City Point and Norfolk, every Friday, at 4 o'clock, P. M.  
 The Steam Ships for Philadelphia, leave alternately once a week.  
 The British Royal Mail Steam Ship leaves New York and Boston alternately, for Liverpool, every Wednesday.

## ARRIVAL OF CARS AND BOATS.

Northern Cars, daily at 3.35 o'clock, A. M. and 2.20 o'clock, P. M.  
 Southern Cars, daily at 6.45 o'clock, A. M. and 6.15 o'clock, P. M.  
 Virginia Central Cars, daily at 2.30 o'clock, P. M.  
 Orange and Alexandria Cars, daily at 2 o'clock, P. M.  
 Richmond and Danville Cars, daily at 1.05 o'clock, P. M. (Sundays excepted.)  
 York River cars arrive daily (Sundays excepted), at 10 o'clock, A. M. and at 8 o'clock, P. M.  
 Norfolk, daily, except Sundays, at 5.30 o'clock, P. M.  
 Packet Boats from Lynchburg, on Mondays, Wednesdays and Fridays, at 4.30 o'clock, A. M.  
 Steamer Jamestown, from New York, on Monday morning.  
 Steamer Roanoke, from New York, on Friday morning.  
 Philadelphia Steamers, weekly.

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# EXCHANGE

## SAUTERNE

Haut Sauterne.....  
Washington Morton.....

## HOCK.

Mosel Muscatel.....  
Hockheimer.....  
Liebfraumilch.....

## CLARET.

St. Julien.....  
St. Estephe.....  
St. Estephe, pints.....  
Claret Wines from the celebrated  
& Guestin, Bordeaux, of the vintage  
including  
St. Julien.....  
Chateau Beaumont.....  
Chateau Batailly.....  
Chateau Beacheville.....  
Chateau Langra.....  
Chateau Leoville.....  
Chateau La Rose.....  
Chateau Margaux.....  
Chateau La Fitte.....

## CHAMPAGNE

Grape Leaf.....  
Grape Leaf, pints.....  
Old Anchor.....  
Partridge Eye.....  
Partridge Eye, Pints.....  
Fleur de Bouzy.....  
Fleur de Bouzy, pints.....  
Heidsieck, Renauld & Francois.....  
Heidsieck, Renauld & Francois,  
pints.....  
Associate's Verzenay.....  
Associate's Verzenay, pints.....  
Grape.....  
Green Seal.....  
Green Seal, pints.....  
Vin Imperial, Bouché, Fils & Co.....  
Vin Imperial, " ".....  
Sparkling Hock.....  
Sparkling Mosel Muscatel.....  
De St. Murceaux & Co.'s.....  
Imperial Red Lac.....  
Carte Noir.....  
Carte Blanche.....

Waiter is provided

PRINTED AT



## DEPARTURE OF CARS AND BOATS.

Cars, via Fredericksburg, Acquia Creek and Potomac River, to Wash-  
, &c., daily at 6.30 o'clock, A. M. and 7 o'clock, P. M.  
Cars, daily at 4.30 o'clock, A. M. and 2.55 o'clock, P. M.  
Central Cars to Gordonsville, Charlottesville, Staunton, Virginia Springs,  
aily, at 6.30 o'clock, A. M.  
and Alexandria Cars, via Central, to Gordonsville, Alexandria, Wash-  
, &c., daily at 6.30 o'clock, A. M.  
Cars, daily, at 7 o'clock, A. M.  
ver cars leave daily (Sundays excepted), at 7 o'clock, A. M. and 4.30  
, P. M.  
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excepted), at 4 o'clock, P. M.  
Accommodation to Petersburg, Mondays, Wednesdays and Fridays, at  
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and Petersburg cars, daily, at 2.55 o'clock, P. M.



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amestown, from New York, on Monday morning.  
oanoke, from New York, on Friday morning.  
a Steamers, weekly.

PRINTED AT THE WHIG BOOK AND JOB OFFICE.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, FRIDAY, AUGUST 31, 1860.

Clam Soup. Macaroni.

**Fish.**  
Boiled Striped Bass, Anchovy Sauce.

**Boiled.**  
Beef Tongue. Corned Beef and Cabbage. Leg of Mutton, and Capers.  
Chicken, Oyster Sauce. Ham. Beef, a la Mode.

**Roast.**  
Beef. Pork. Ham. Veal. Domestic Ducks. Green Goose  
Bucks Co. Chickens. Spring Lamb, Mint Sauce.

**Cold Roast.**  
Lamb. Beef. Pork. Pressed Corned Beef. Veal. Ham.

**Relishes.**  
Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce.  
Lobsters. Apple Sauce. Picallilly. Cucumbers. Tomatoes.

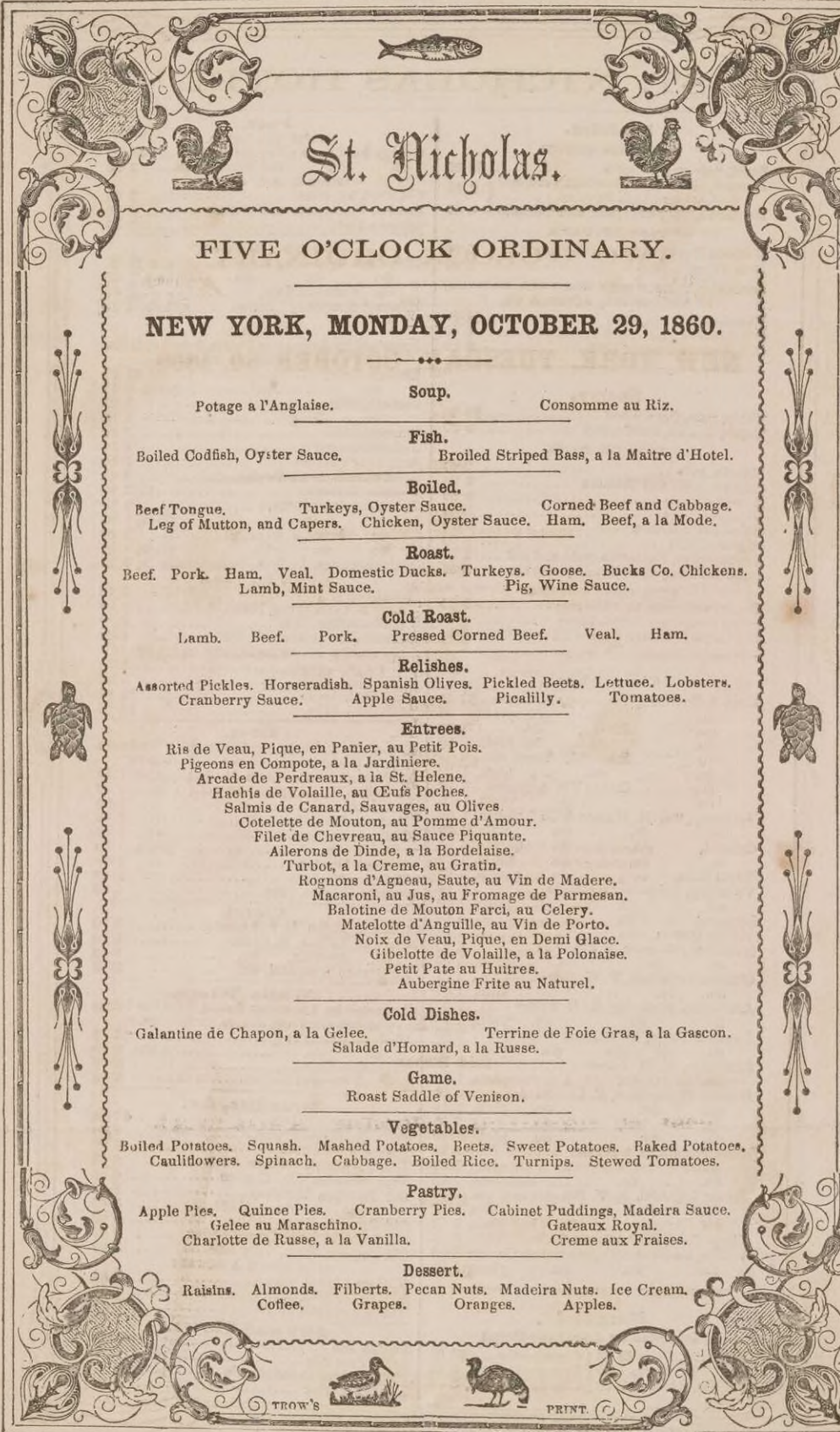
**Entrees.**  
Pigeons en Compote, au Haricot Blanc.  
Cotelette de Mouton, Sauce Tomate.  
Foie de Veau, Braisee, au Oignons.  
Rognons d'Agneau, au Vin de Bordeaux.  
Ailerons de Chapon, a la Bordelaise.  
Tripe Glacee, a l'Italienne.  
Matelotte d'Anguille, au Vin de Porto.  
Balotine de Tendrons, d'Agneau, a la Jardiniere.  
Coeur de Veau, Farci, a la Macedoine.  
Giblotte de Volaille, a la Marselaise.  
Macaroni, au Jus, au Fromage de Gruyere.  
Petit Pate au Huitres, a l'Allemande.  
Aubergine Frite, a la Sebastopol.

**Cold Dishes.**  
Galantine Doie Truffe, a la Flamande. Terrine de Foie Gras, a la Pompadour.  
Salade de Homard, a l'Abdelakir.

**Vegetables.**  
Boiled Potatoes. Squash. Mashed Potatoes. Beets. Sweet Potatoes. Baked Potatoes  
Lima Beans. Green Corn. Cabbage. Boiled Rice. Turnips. Stewed Tomatoes.

**Pastry.**  
Apple Pies. Green Gage Pies. Peach Pies. Apple Puddings, Brandy Sauce.  
Gelee au Vin du Bordeaux. Lady Fingers.

**Dessert.**  
Raisins. Almonds. Filberts. Pecan Nuts. Madeira Nuts. Ice Cream.  
Coffee. Peaches. Water Melons. Apples.



# St. Nicholas.

## FIVE O'CLOCK ORDINARY.

NEW YORK, MONDAY, OCTOBER 29, 1860.

Potage a l'Anglaise. **Soup.** Consomme au Riz.

Boiled Codfish, Oyster Sauce. **Fish.** Broiled Striped Bass, a la Maitre d'Hotel.

Beef Tongue. **Boiled.** Turkeys, Oyster Sauce. Corned Beef and Cabbage.  
Leg of Mutton, and Capers. Chicken, Oyster Sauce. Ham. Beef, a la Mode.

**Roast.**  
Beef. Pork. Ham. Veal. Domestic Ducks. Turkeys. Goose. Bucks Co. Chickens.  
Lamb, Mint Sauce. Pig, Wine Sauce.

**Cold Roast.**  
Lamb. Beef. Pork. Pressed Corned Beef. Veal. Ham.

**Relishes.**  
Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce. Lobsters.  
Cranberry Sauce. Apple Sauce. Picalilly. Tomatoes.

**Entrees.**  
Ris de Veau, Pique, en Panier, au Petit Pois.  
Pigeons en Compote, a la Jardiniere.  
Arcade de Perdreaux, a la St. Helene.  
Haehis de Volaille, au Cufs Poches.  
Salmis de Canard, Sauvages, au Olives.  
Cotelette de Mouton, au Pomme d'Amour.  
Filet de Chevreau, au Sauce Piquante.  
Ailerons de Dinde, a la Bordelaise.  
Turbot, a la Creme, au Gratin.  
Rognons d'Agneau, Saute, au Vin de Madere.  
Macaroni, au Jus, au Fromage de Parmesan.  
Balotine de Mouton Farci, au Celery.  
Matelotte d'Anguille, au Vin de Porto.  
Noix de Veau, Pique, en Demi Glace.  
Gibelotte de Volaille, a la Polonaise.  
Petit Pate au Huitres.  
Aubergine Frite au Naturel.

**Cold Dishes.**  
Galantine de Chapon, a la Gelee. Terrine de Foie Gras, a la Gascon.  
Salade d'Homard, a la Russe.

**Game.**  
Roast Saddle of Venison.

**Vegetables.**  
Boiled Potatoes. Squash. Mashed Potatoes. Beets. Sweet Potatoes. Baked Potatoes.  
Caulidowers. Spinach. Cabbage. Boiled Rice. Turnips. Stewed Tomatoes.

**Pastry.**  
Apple Pies. Quince Pies. Cranberry Pies. Cabinet Puddings. Madeira Sauce.  
Gelee au Maraschino. Gateaux Royal.  
Charlotte de Russe, a la Vanilla. Creme aux Fraises.

**Dessert.**  
Raisins. Almonds. Filberts. Pecan Nuts. Madeira Nuts. Ice Cream.  
Coffee. Grapes. Oranges. Apples.

TROW'S

PRINT.



# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, TUESDAY, OCTOBER 30, 1860.

Julienne. **Soup.** Consomme au Vermicelli.

**Fish.**  
Boiled Striped Bass, Anchovy Sauce.

**Boiled.**  
Beef Tongue. Turkeys, Oyster Sauce. Corned Beef and Cabbage.  
Leg of Mutton, and Capers. Chicken, Oyster Sauce. Ham. Beef, a la Mode.

**Roast.**  
Beef. Pork. Ham. Veal. Domestic Ducks. Turkeys. Goose.  
Bucks Co. Chickens. Lamb, Mint Sauce.

**Cold Roast.**  
Lamb. Beef. Pork. Pressed Corned Beef. Veal. Ham.

**Relishes.**  
Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce. Lobsters.  
Cranberry Sauce. Apple Sauce. Picalilly. Tomatoes. Celery.

**Entrees.**  
Fricandeau de Veau, Pique, au Choux Fleurs.  
Cotelette de Mouton, Pani, Sauce Piquante.  
Lapreau Saute, au Petit Oignons.  
Foie de Veau, Saute, a l'Espagnole.  
Tripe Glacee, a la Milanaise.  
Roulade de Tendrons, d'Agneau, a la Jardiniere.  
Rognons d'Agneau, a la Bordelaise.  
Ailerons de Dinde, Braisee, a la Polonaise.  
Animel d'Agneau, Pani, Frite, a l'Anglaise.  
Escaloppe de Chevreau, au Olives.  
Macaroni a l'Italienne, au Fromage de Parmesan.  
Matelotte d'Anguille, au Vin de St. Julien.  
Petit Pate au Huitres, a l'Allemande.

**Cold Dishes.**  
Galantine d'Oie, Truffe, a la Flamande. Pains de Foie Gras, a la Gelee.  
Salade d'Homard, a la Dublin.

**Vegetables.**  
Boiled Potatoes. Squash. Mashed Potatoes. Beets. Sweet Potatoes. Baked Potatoes.  
Caulidowers. Spinach. Cabbage. Boiled Rice. Turnips. Stewed Tomatoes.

**Pastry.**  
Apple Pies. Cocoa Nut Pie. Quince Pies. Farina Puddings.  
Gelee au Vin du Bordeaux. Boston Cream Cakes.

**Dessert.**  
Raisins. Almonds. Filberts. Pecan Nuts. Madeira Nuts.  
Ice Cream. Coffee. Grapes. Apples.

JOHN F. TROW, Printer, 50 Greene Street.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, OCTOBER 31, 1860.

Bean.	<b>Soup.</b>		Barley.
	Boiled Halibut, Egg Sauce.		
Beef Tongue.	<b>Boiled.</b>		Corned Beef and Cabbage
Leg of Mutton, and Capers.	Turkeys, Oyster Sauce.	Chicken, Oyster Sauce.	Ham, Beef, a la Mode.
Beef.	Pork.	Ham.	Veal.
	Bucks Co. Chickens.	Domestic Ducks.	Turkeys.
		Lamb, Mint Sauce.	Goose.
	<b>Cold Roast.</b>		
Lamb.	Beef.	Pork.	Pressed Corned Beef.
			Veal.
			Ham.
<b>Relishes.</b>			
Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce. Lobsters.			
Cranberry Sauce. Apple Sauce. Picalilly. Tomatoes. Celery.			
<b>Entrees.</b>			
Animel d'Agneau, Pani, Frite, a la Savoyard.			
Cotelette de Mouton, Pani, au Pomme d'Amour.			
Rognons d'Agneau, Saute, au Vin de Champagne.			
Escaloppe de Chevreau, Sauce Piquante.			
Ailerons de Dinde, a la Bordelaise.			
Gibelotte de Volaille, a la Creole.			
Mignons de Veau, Pique, au Champignons.			
Balotine de Mouton, au Celery.			
Macaroni au Jus, a l'Italienne, au Fromage de Gruyere.			
Matelotte d'Anguille, au Vin de Porto.			
Tripe Glacee Saute, a la Caporal.			
Petit Pate au Huitres, a la Bechamel.			
<b>Cold Dishes.</b>			
Galantine de Canard, Truffe, a la Gelee.			
Terrine de Foie Gras, de Strasbourg, a la Parisienne.			
Mayonnaise d'Homard, a Lecossaise.			
<b>Vegetables.</b>			
Boiled Potatoes. Squash. Mashed Potatoes. Beets. Sweet Potatoes. Baked Potatoes.			
Cauliflowers. Spinach. Cabbage. Boiled Rice. Turnips. Stewed Tomatoes.			
<b>Pastry.</b>			
Apple Pies.	Pumpkin Pies.	Quince Pies.	Sponge Puddings, Wine Sauce.
	Gelee a l'Orange.		Lady Fingers.
<b>Dessert.</b>			
Raisins.	Almonds.	Filberts.	Pecan Nuts.
	Ice Cream.	Coffee.	Grapes.
			Apples.

JOHN F. TROW, Printer, 50 Greene Street.

# St. Nicholas.

## FIVE O'CLOCK ORDINARY.

NEW YORK, MONDAY, NOVEMBER 26, 1860.

Potage a l'Anglaise.	<b>Soup.</b>	Consomme au Riz.
Boiled Codfish, Oyster Sauce.	<b>Fish.</b>	Baked Black Fish, Wine Sauce.
Beef Tongue.	<b>Boiled.</b>	
Leg of Mutton, and Capers.	Turkeys, Oyster Sauce.	Corned Beef and Cabbage.
	Chicken, Oyster Sauce.	Ham, Beef, a la Mode.
Beef.	Pork.	Ham.
	Bucks Co. Chickens.	Domestic Ducks.
		Turkeys.
		Lamb, Mint Sauce.
		Goose.
	<b>Cold Roast.</b>	
Lamb.	Beef.	Pork.
		Pressed Corned Beef.
		Veal.
		Ham.
<b>Relishes.</b>		
Assorted Pickles. Horseradish. Spanish Olives. Pickled Beets. Lettuce. Lobsters.		
Cranberry Sauce. Apple Sauce. Picalilly. Tomatoes. Celery. Currant Jelly.		
<b>Entrees.</b>		
Ris de Veau, Pique, en Corbeille, a la Marechale.		
Mirouton de Volaille, au Riz, a l'Espanole.		
Salmis de Canard, au Olives.		
Foie de Veau, Braisee, Sauce Piquante.		
Cotelette de Mouton, Pani, au Pomme d'Amour.		
Ailerons de Dinde, a la Bordelaise.		
Escaloppes de Chevreau, a la Confitures.		
Fricandeau de Veau, Pique, au Choux Fleurs.		
Balotine de Tendrons, d'Agneau, a la Jardiniere.		
Gibelotte de Volaille, a la Polonaise.		
Tripe Glacee, a la Belle Femme.		
Rognons d'Agneau, au Vin de Champagne.		
Haricot de Mouton, au Pomme de Terre.		
Matelotte d'Anguille, au Vin de Porto.		
Macaroni, a l'Italienne, au Fromage de Parnesan.		
Petit Pate au Huitres, a l'Allemande.		
<b>Cold Dishes.</b>		
Galantine de Dinde, Truffe, a la Gelee.		Terrine de Foie Gras, de Strasbourg.
Salade d'Homard, a la Dublin.		
<b>Game.</b>		
Roast Saddle of Venison.		
<b>Vegetables.</b>		
Boiled Potatoes. Squash. Mashed Potatoes. Beets. Sweet Potatoes. Baked Potatoes.		
Cauliflowers. Spinach. Cabbage. Boiled Rice. Turnips. Stewed Tomatoes.		
<b>Pastry.</b>		
Cranberry Pies.	Apple Pies.	Mince Pies.
	Gelee au Cognac.	Farina Puddings, Madeira Sauce.
	Charlotte de Russe, a la Vanilla.	Lady Fingers.
		Baked Custards in Cups.
<b>Dessert.</b>		
Raisins.	Almonds.	Filberts.
	Coffee.	Figs.
		Pecan Nuts.
		Oranges.
		Apples.
		Ice Cream.

TROW'S

PRINT.

# WILLARDS' HOTEL.



Washington, Feb. 20, 1861.

J. C. & H. A. WILLARD.

Geo. S. GIDEON, Printer, 511 Ninth St., Washington, D. C.

## WILLARDS' HOTEL,

Washington, D. C.

BILL OF FARE.—Wednesday, February 20, 1861.

### SOUP.

Puree of Fowl, a la Royal.

### FISH.

Boiled Rock, Caper sauce.

### BOILED.

Corned Beef, with Turnips.	Smoked Beef Tongue.	Turkey, Parsley sauce.
Chicken, Butter sauce.	Leg of Mutton, Egg sauce.	Ham and Cabbage.
	Roulade of Beef, braized with Vegetables.	

### COLD DISHES.

Pressed Brisket of Corned Beef, with Slaw.	Roast Mutton.	Roast Beef.
Turkey.	Chicken.	Hog's Head Cheese in form.

### SIDE DISHES.

Small Tender Young Chicken, broiled, with rashers of Pork, Parsley sauce.  
 Veal Sweetbreads, larded and braized, with Olives, a la Financiere.  
 Small Tenderloin of Beefsteak, broiled and glace, aux rich gravy.  
 Galetiene of Chicken's Leg, braized and glace, with Tomato sauce.  
 Lamb Cotelettes, broiled, with Croustons, a la Tartan.  
 Calf's Head and Feet, smothered aux Fine Herbs, Country style.  
 Ragout of Lamb, with Vegetables, German style.  
 Macaroni with English Cheese, a la Italian.  
 Baked Pork with Beans, Farmer's style.  
 Fricasse of Turkey Wings, Oyster sauce.

### ROAST.

Beef.	Turkey.	Chicken.	Pork, Apple sauce.
	Ham, Madeira sauce.		Goose, Cranberry sauce.

### VEGETABLES.

Mashed Potatoes.	Plain Potatoes.	Homony.	Rice.	Beets.
Onions.	Turnips.	Cabbage.	Oyster Plants.	Fried Parsnips.

### RELISHES.

Pickles.	Horse Radish.	Chow-chow.
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### PASTRY AND DESSERT.

Apple Pie.	Prune Pie.	Bread and Butter Pudding.	Frozen Custard.	Ribbon Cake.
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### FRUITS.

Apples.	Raisins.	Almonds, &c.
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**NOTICE.**—Gentlemen having friends to dine will please give notice at the office. Meals, Lunches, or Fruit, sent to room, or carried from the table by guests, will be charged extra. Waiters are furnished with wine cards and pencils.

**THE GONG will be rung for the early dinner only.**



# St. Nicholas.



## FIVE O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, MARCH 20, 1861.

### Soup.

Bean.

Consomme, a l'Orge.

### Fish.

Boiled Bass, Anchovy Sauce.

Broiled Shad, a la Maitre d'Hotel.

### Boiled.

Beef Tongue.

Turkeys, Oyster Sauce.

Corned Beef and Cabbage.

Leg of Mutton and Capers.

Chicken, Oyster Sauce.

Ham. Beef, a la Mode.

### Roast.

Beef.

Pork.

Ham.

Veal.

Domestic Ducks.

Turkeys.

Goose.

Bucks Co. Chickens.

Saddle of Mutton.

### Cold Roast.

Beef.

Pork.

Pressed Corned Beef.

Veal.

Ham.

### Relishes.

Assorted Pickles.

Horseradish.

Spanish Olives.

Pickled Beets.

Lobsters.

Cranberry Sauce.

Apple Sauce.

Picalilly.

Celery.

Currant Jelly.

### Entrees.

Pate de Petit Oiseaux, Truffe, a la Parisienne.

Canard Sauvages, Braisee, au Olives.

Pigeons en Compote, au Haricot Blanc.

Hachis de Volaille, au Œufs Poches.

Fricandeau de Veau, Pique, au Epinards.

Cotelette de Mouton, Pani, Sauce Piquante.

Lievre Sante, a l'Espagnole, au Vin de Madere.

Filet de Chevreau, au Confitures.

Rognons d'Agneau, Sante, au Vin de St. Julien.

Allerons de Dinde, au Pomme d'Amour.

Tripe Glacee, Sante, a la Militaire.

Gibelotte de Volaille, a la Bordelaise.

Macaroni, a l'Italienne, au Fromage de Gruyere.

Balotine de Tendrons d'Agneau, a la Jardiniere.

Turbot, a la Creme, au Gratin.

Petit Pate au Huitres, au Fines Herbes.

### Cold Dishes.

Galantine de Dinde, Truffe, a la Flamande.

Pains de Foie Gras, a la Gelee.

Mayonnaise d'Homard, a l'Ecosaise.

### Game.

Roast Grouse.

Roast Saddle of Venison.

### Vegetables.

Boiled Potatoes. Squash. Mashed Potatoes. Beets. Fried Parsnips. Baked Potatoes.

Green Corn. Boiled Onions. Cabbage. Boiled Rice. Turnips. Stewed Tomatoes.

### Pastry.

Cocoa Nut Pies.

Apple Pies.

Rhubarb Pies.

Tapioca Puddings.

Gelee, au Vin du Bordeaux.

Choux, a la Creme.

Charlotte de Russe, a la Vanilla.

Des Œufs, a la Neige, Cream Sauce.

### Dessert.

Raisins.

Almonds.

Filberts.

Pecan Nuts.

Madeira Nuts.

Ice Cream.

Coffee.

Pop Corn.

Oranges.

Apples.

TROW'S



PRINT.

From New York to Havana

NEW YORK AND NEW ORLEANS U. S. M. STEAMSHIP DE SOTO.

DINNER BILL OF FARE.

Monday, Feb 25<sup>th</sup> 1861

SOUP.

*Tomato*

FISH.

*Boiled Shrimp*

BOILED.

Ham,  
Tongue,  
Corned Beef,  
Mutton, Caper Sauce,  
Turkey,  
Fowl,

ROAST.

Beef,  
Lamb,  
Turkey,  
Chickens,  
Goose, Apple Sauce.  
Ducks.

*Soups*

ENTREES.

*Quince of tails with rice  
Lamb chops, bread crumbed  
Pigeons a la Sauteuse  
Rauis of mutton  
Boiled Chickens*

VEGETABLES

*Asparagus*

PUDDINGS AND PASTRY

*Sago pudding, mince  
Apples, Cherry & Blackberry  
pudding, Macaroon tart,  
Rice pudding,  
Whipped cream*

DESSERT

*Apples, Peaches  
Almonds, Raisins  
Milk tart, Figs  
Branched  
Ice*

COFFEE

Each Waiter is provided with Wine Card and Pencil.

NEW YORK AND NEW ORLEANS U. S. M. STEAMSHIP DE SOTO.

DINNER BILL OF FARE.

Tuesday, Nov. 26, 1861

SOUP.

Much better

FISH.

Boiled Corned Beef with oyster sauce

BOILED.

Ham,  
Tongue,  
Corned Beef,  
Mutton, Caper Sauce,  
Turkey,  
Fowl,

ROAST.

Beef,  
Lamb,  
Turkey,  
Chickens,  
Goose, Apple Sauce.  
Ducks.

ENTREES.

Wild ducks with cornucopia jelly  
Steak of beef with spinach  
Roasted quail or bust  
Galantine of Chicken  
Sardine sauce  
VEGETABLES

Asparagus

PUDDINGS AND PASTRY

Calves pudding with sauce  
Apple, Lemon, berry & Raspberry pie  
Macarons, Jelly roll, lady cake  
Spanish slices, jelly tarts  
Charlotte russe, Candy

DESSERT

Apples, Pecans  
Almonds, Raisins  
Walnuts, Apples  
Butter, Sugar  
Brazil nuts  
V.C.

COFFEE

Each Waiter is provided with Wine Card and Pencil.

From Havana to New Orleans

New York & New Orleans U. S. M. Steamship BIENVILLE

LE

DINNER BILL OF FARE.

Apr 7 1869

SOUP.

Pea

FISH.

Baked Stuffed Bay Lobster Sauce

BOILED.

Ham, Cold Cabbage  
Tongue, "  
Corned Beef,  
Mutton, Capers Sance,  
Turkey  
Fowl,

ROAST.

Beef,  
Lamb,  
Turkey,  
Chickens,  
Goose, Apple Sauce  
Duck

ENTREES.

Stewed Kidney Beans, Marsh Potatoes  
Mutton Chop, Bread & Tomatoes  
Curried Chicken with Rice  
Real Pot-Pie

VEGETABLES

Baked Marsh Potatoes Sweet  
Potatoes Stewed Tomatoes  
Rice & Beef

PUDDINGS AND PASTRY

Lafayette Pudding

Pie Assorted  
Strawberry Morange

DESSERT

Apple  
Pines  
Fig Raisins  
Cinnamon  
Orange

COFFEE

Each Waiter is provided with Wind Card and Pencil.

# New York & New Orleans U. S. M. Steamship BIENVILLE

## DINNER BILL OF FARE.

1861

### SOUP.

### FISH.

### BOILED.

### ROAST.

Ham,  
Tongue,  
Corned Beef,  
Mutton, Capers Sauce,  
Turkey,  
Fowl,

Beef,  
Lamb,  
Turkey,  
Chickens,  
Goose, Apple Sauce  
Ducks

### ENTREES.

### VEGETABLES

### PUDDINGS AND PASTRY

### DESSERT

### COFFEE

Each Waiter is provided with Wind Card and Pencil.

W. H. Arthur & Co., Stationers, 39 Nassau & 56 Liberty-st., N. Y.

CHICAGO

SHERRILL HOUSE

DINNER, 1 TO 2 O'CLOCK.

Thursday, June 1st, 1872.



Various small, faint text fragments and bleed-through from the reverse side of the page, including words like "Factory", "Chicago", and "New York".

# SHERMAN HOUSE.

DINNER, 1 TO 3½ O'CLOCK.

Tuesday, July 1st, 1862.

SOUP.

Vegetable,

FISH.

Boiled Trout, Anchovy Sauce.

COLD DISHES.

Salad of Salmon, Chicken, a la Mayonnaise.

BOILED.

Turkey, Parsley Sauce, Corned Beef and Cabbage, Tongue, Mutton, Caper Sauce.

ROAST.

Lamb, Mint Sauce, Beef, Chicken, Veal, Ham, Champaigne Sauce.

ENTREES.

Calf's Head, en Tortue,  
Baked Pork and Beans,  
Veal Cutlet, Breaded,  
Pancakes, Allemande,  
Fillet of Beef, Tomato Sauce,  
Curry of Chicken, a la Indienne,  
Hashed Lamb, with Poached Eggs,  
Tenderloin of Pork, Sauce Tomato.

RELISHES.

Horseradish, Currant Jelly, Fresh Tomatoes, Cucumbers, Lettuce, Olives.

VEGETABLES.

Baked Potato, Green Peas, New Potatoes, String Beans, Cauliflower, New Turnip, Mashed Potato, Asparagus, Hominy.

PASTRY.

Custard Pudding, Raspberry Pie, Currant Cake, Charlotte Russe, Assorted Cake, Cherry Pie, Almond Cake.

DESSERT.

Pecan Nuts, Almonds, Figs, Filberts, Lemon Ice Cream, Pop Corn, Coffee, Raisins, Hickory Nuts.

# SHERMAN HOUSE.

DINNER, 1 TO 3½ O'CLOCK.

Wednesday, July 2d, 1860.

SOUP.

Mulligatawny.

FISH.

Broiled White Fish, a la Maitre de Hotel.

COLD DISHES.

Chicken Salad, Pickerel, au Jelly.

BOILED.

A la Mode Beef, Ham, Tongue, Turkey, Egg Sauce.

ROAST.

Beef, Chicken, Veal, Mutton, Fig, Stuffed.

ENTREES.

Fricassee of Chicken,  
Croquettes of Fresh Salmon,  
Small Patties, au Salpignon,  
Lamb Kidnies, Wine Sauce,  
Rice Croquettes, Fruit Sauce,  
Calf's Feet, a la Wineagrette,  
Fricandeau of Veal, with Green Peas,  
Beef Steak Pie, Sauce Piquante.

RELISHES.

Horseradish, Currant Jelly, Fresh Tomatoes, Cucumbers, Lettuce, Olives.

VEGETABLES.

Baked Potato, Green Peas, New Beets, Boiled Rice, Cauliflower, New Turnip, Mashed Potato, Asparagus, Boiled Onions.

PASTRY.

Sago Pudding, Strawberry Pie, Assorted Cake, Champaigne Jelly, Chocolate Cake, Currant Pie, Lady Fingers.

DESSERT.

Pecan Nuts, Almonds, Figs, Filberts, Cherries, Pop Corn, Coffee, Vanilla Ice Cream, Raisins, Hickory Nuts.

SHERMAN HOUSE

DINNER 1 TO 3 O'CLOCK



Turkey

Lamb,

Calves

Hor

B

Assort

# SHERMAN HOUSE.

P. B. ROBERTS.

COFFEE.

TEA.

COCOA.

**COLD.**

Beef Tongue.

Ham.

Corned Beef.

**BROILED.**

Beef Steak,  
Mutton Chop.

Ham.

Smoked Salmon,  
Bacon.

**FRIED.**

Veal Outlet, breaded.  
Calves' Liver.

Mush,  
Potatoes.  
Sausage.

Hashed Corned Beef.  
Fresh Fish.

**BREAD.**

Baked Potatoes.

Stewed Cracked Wheat.

Stewed Potatoes.

Boiled.  
Poached.

Omelette, with Jelly.  
Omelette, plain.

Scrambled.  
Fried.

**BREAD.**

Hot Rolls.

Graham Rolls.

Milk Toast.

Corn Bread.

Boston Brown Bread. Wheat Cakes.  
Maple Syrup.

Buttered Toast.

**HOURS FOR MEALS.**

BREAKFAST..... 6 to 11 o'clock.  
DINNER..... 1 to 3 1/4 "  
TEA..... 6 to 9 "  
SUPPER..... 9 to 12 "

DINNER ON SUNDAY, 2 TO 4 O'CLOCK.

**Nurses' and Children's Table.**

BREAKFAST..... 6 to 9 o'clock.  
DINNER..... 1 "  
TEA..... 6 "

Guests will please give timely notice at the Office of their intended departure, so that their Bills and Baggage may be in readiness in due season.

# ST. CHARLES HOTEL.

D. M. HILDRETH & CO.

## TABLE D'HOTE.

### GENTLEMEN'S ORDINARY.

New Orleans, WEDNESDAY, April 10, 1861.

#### SOUP.

Julienne.

Rice.

#### FISH.

Baked Red Snapper, with Port Wine

#### BOILED.

Corned Beef and Cabbage.

Chicken and Pork.

Joles and Greens.

Leg of Mutton, with Capers.  
Fulton Market Beef.

Cold Roast Beef.

Beef Tongues.

Cold Fulton Market Corned Beef.  
Cold Washington Ham.

Roast Ham, Champagne sauce  
Stuffed Leg of Veal, Tomato sauce  
Stewed Lamb with Spring Vegetables  
Round of Beef with raisins  
Stewed Crabs, creole style  
Escalloped Oysters

#### ENTREES.

Ris de Veau, piqué, au jus  
Croquettes de poisson rouge  
Ailerons de dindons aux Olives  
Poulets poêle au celeri  
Poitrine de Veau au rare  
Ragout de Mouton aux legumes  
Macaroni au fromage de parmesan  
Beignets de pommes au rhum

#### VEGETABLES

	Potatoes boiled, fried, baked and mashed.	
Turnips.	Hominy.	Baked Sweet Potatoes.
	Spinaga.	Rice.
		Green Peas.
		Boiled Onions.
		Beets.

#### ROAST.

Beef.	Chicken.	Pork,	Saddle of Mutton.	Turkey.	Veal.
			Lamb, Mint sauce		

#### PASTRY.

Bird's-Nest Pudding  
Whortleberry Pies  
Coconut Pies

Meringues Glacé  
Sponge Cake  
Brandy Jelly

#### DESSERT.

Filberts.	Pecans.	Almonds.	Prunes	Raisins
Brazil Nuts.			Bananas	Oranges.
Madeira Nuts.	Figs	Strawberries.		Apples.

**DINNER ON SUNDAY**—Gentlemen's Ordinary, at 2 o'clock, Ladies' 3¼  
All Meals and Fruit sent to Rooms will be charged Extra  
No Gong will be sounded for Dinner.  
An Extra Charge will be made for all dishes ordered hot on the Bill of Fare.

CHICAGO

SHERMAN HOUSE

DINER, 1 TO 2 O'CLOCK.

Chicago, Ill., 1888



Chicago, Ill., 1888  
 Sherman House  
 100 North Dearborn Street  
 Chicago, Ill.  
 Telephone No. 100  
 Rooms 100  
 Rates 100  
 Dining Room 100  
 Bar 100  
 Billiard Room 100  
 Bathing 100  
 Laundry 100  
 Stable 100  
 Carriage House 100  
 Office 100  
 Reception 100  
 Waiting Room 100  
 Smoking Room 100  
 Reading Room 100  
 Music Room 100  
 Billiard Room 100  
 Bathing 100  
 Laundry 100  
 Stable 100  
 Carriage House 100  
 Office 100  
 Reception 100  
 Waiting Room 100  
 Smoking Room 100  
 Reading Room 100  
 Music Room 100

# St. Charles Hotel Wine List.

## CLARETS.

Margaux, - - - pints, 50
Pope Clement, - - - " 75
H. & G., - - - " 1 00
H. & H., - - - " 1 50
Chateau Du Tertre, - - - " 1 50
Vrai Boyer Canon, - - - " 1 50
Do. do. Grand Vin, 1854, " 2 00
Chateau Leoville—From Aug Mel- ler & Co., Bordeaux, 2 50
Do. Margaux, 1847—Cruse & fils freres, Bordeaux, 4 00
Do. Lafitte, do. do. 4 00
Do. Latour, do. do. 4 00
Do. Lafitte, 1847—from Lon- don Docks, - - - 5 00

The following Clarets are imported from Messrs. Barton & Guestier, of Bordeaux, by D. M. Hildreth & Co.

Floriac, - - - 75
St. Julien, 1857, - - - 1 00
Do. do. do. pints, - - - 50
Chateau St. Julien, - 1854, 1 50
Do. Beaumont, - - - 1 50
Do. Pontet Canet, - - - 1 50
Do. Batailly, - - - 1851, 2 00
Do. do. - - - 1854, 2 50
Do. Beycheville, - 1851, 2 50
Do. do. - - - 1854, 3 00
Do. do. Magnums, - 5 00
Do. Lafitte, - - - 3 00
Do. Latour, - - - 3 00
Do. Rauzan, - - - 1854, 3 50
Do. Lafitte, - - - 00
Do. Latour, - - - 4 00

## SPARKLING HOCKS.

Mappes' original black label, pts. 1 50
Vin de Rhine, - per bottle, 2 00
Mappes' original black label, per bottle, - - - 2 50
Moselle—P. A. Mumm, - 2 50
Hockheimer Henkel & Co., - 3 00
Prince Metternich's Non-Pareil, 3 50

## STILL HOCKS.

Foster, - - - per bottle, 1 50
Niersteiner, - - - " 1 50
Marobrunner, - - - " 3 00
Hockheimer, - - - " 2 00
Leibfraumilch, - - - " 2 00
Werk's Still Catawba, " 2 00
Steinwein, 1846, - - - " 2 50
Rudesheimer, - - - " 2 50
Johannisberger, - - - " 3 00
Cabinet Steinberger, Mappes, 1846, 3 00
Steinberger Cabinet—Mumm's, 3 50
Steinberg, 1852—very superior, 5 00
Cabinet Johannisberger from P. A. Mumm & Co. - - - 7 00
Steinberger Cabinet, 1846, from the vaults of H. H. the Duke of Nassau, - - - 11 00

## Prince Metternich's Hocks.

Schloss Johannisberger Yel. Seal, 4 00
Schloss Johannisberger Green Seal, 6 00
Do. Silver do. 10 00

## PORTS.

Smith & Co., - - - \$2 00
White—J. D. & M. W. - - - 2 50
Brazil, - - - - - 2 50
Regina, - - - - - 2 50
Sandeman's, - - - - - 2 50
Hunt & Co., bottled in Oporto, 3 00
'Jas. Magee,' Black Seal, - 2 50
Do. Red Seal, - - - 2 50

## CHAMPAGNES.

Mumm's Blush Rose, - \$2 00
Do. do. do. - pints, 1 25
Do. Royal Rose, - - - 2 50
Do. do. do. pints, 1 50
Do. Gold Seal, - - - 3 00
H. & H.—Ruinart ver et fils, 2 50
Lelegard & Co., Imperial, - 2 00
Piper Heidsieck, - - - 2 00
Do. do. - - - pints, 1 25
Schneider, - - - - - 2 00
Do. - - - - - pints, 1 25
La Perle, - - - - - 2 00
Jules Mumm's Dry Verzenay, 2 00
Do. do. do. pints, 1 25
Charles Heidsieck, - - - 2 00
Do. do. pints, - - - 1 25
Heidsieck & Co., - - - 2 00
Do. do. pints, - - - 1 25
Binet, Fils & Co., - - - 2 00
Werk's Sparkling Catawba, - 2 00
Sparkling Missouri Cabinet, pints, 1 25
Roederer's—Dry Sillery, pints, 1 50
Do. Cabinet, - - - 2 50
Do. Verzenay, - - - 2 50
Do. Imperial, pints, 1 50
Moet & Chandon Sillery, S. Wolff, 2 00
Do. do. do. pints, 1 25
Moet & Chandon's Green Seal, 3 00
Rubis, - - - - - 2 50
Sparkling Neckar—Pinchard, Steele & Co., - - - 2 50
Bouche Imperial, - - - 2 50
Ruinart pere et fils, - - - 3 00

## WHITE WINES.

Haut Sauterne - - per pint, 75
Count Saluces, Chat. de Malle, 1 00
Chablis, - - - per pint, 1 25
Table Wine, - - per bottle, 50
Haut Sauterne, - - " 1 50
White Hermitage, - - " 1 50
Count Saluces, Chat. de Malle, 2 00
Chablis, - - - per bottle, 2 00
Chat d'Yquem, Fr. Klepper & Co. 3 00
Chat. d'Yquem, 1852, Barton & Guestier, - - - 3 00
Latour Blanche, 1851, Do. do. 3 00
Chat. d'Yquem, 1847, Do. do. 5 00

## HUNGARIAN WINES, &c.

Szegzard, - - - per bottle, 1 00
Eger, - - - - - 1 50
Egry—superior red, - - - 2 00
Canary Malmsey, - - - 2 00
Szerednye—white, - - - 2 50
Tokay—exquisite, - - - 2 50
Buday Cream—superior red, - 2 50
Vino Falerni, - - - - - 2 50
Lagrima, - - - - - 2 00
Menes A. M. - - - - - 3 50

## BRANDIES.

Hennessy—dark, 1845, - - 3 00
Otard, Dupuy & Co. 1841, - 3 00
Gold Seal, - - - - - 3 50
Vassal, V. O. P. - - - - - 4 00
Vierge, 1827, - - - - - 4 00
X. O. H. - - - - - 5 00
Vassal, S. O. P. - - - - - 6 00
Blue Seal—defies competition, 6 00

## MALT LIQUORS.

London Porter, pints 25 quarts 50
Scotch Ales, pints 25 quarts 50
East India Pale Ale, pts. 25 qts. 50
Liqueures, - - - per bottle, \$3 00
Corkage on Wines not furnished by the house, \$1 00

Each waiter is provided with a Pencil and Wine Card.

## BURGUNDIES.

Red Hermitage, - per bottle, 2 50
Nuits, - - - - - 2 50
Romanee, - - - 1854 00
Clos de Vougeot, 1854 3 00
Chambertin, 1854 3 00
Clos de Beze Chambertin, 3 50
Romanee, - - - - - 3 50
Richbourg—J. Lousseure & Co 3 00
Clos de Vougeot, do. 4 00
Chambertin—Prize Medal, - 4 00

## SHERRIES.

Table Wine, - per bottle, \$1 50
Y. Pale, - - - - - 1850 2 00
Manzanilla—very light, - 2 00
Club—light and dry, - - - 2 00
Costello—very old, - - - 2 00
Padre—Nutty flavor, - - - 2 50
Topaz—delicate, - - - 2 50
Romano, - - - - - 2 50
Duff Gordon—brown, - - - 2 50
Yriarte's Amontillado, - 2 50
Cabinet do. - - - 3 00
Imperial do. - - - 3 00
Cabinet—pale, - - - 3 00
Imperial do. - - - 3 00
Competitor—old and delicate, - 3 50
Victoria—simple and dry, - 3 50
Penartin—C. Meletta's superior, 3 50
Hidalgo Brown, - - - 3 50
V. V. O. Gold, - - - 3 50
Prince Albert—old and natural, 4 00
Gift—old and full, - - - 4 00
Star and Garter—very old dry and natural, - - - 4 00
Nabob Brown, - - - 4 00
Nabob—Gold—very old and rich, 5 00
V. C. O. P. - - - - - 5 00

## MADEIRAS.

Navy, - - - per bottle, \$2 00
Webster, - - - - - 3 00
Welch's South Eide, - - - 3 00
E. J. Blandy, - - - - - 3 00
Blackburn, - - - - - 3 00
Monterio's, - - - - - 3 00
Leacock, - - - - - 3 00
Palhitinho, - - - - - 3 00
Regina, - - - - - 3 50
Carvalho, - - - - - 3 50
Georgia, - - - - - 3 50
Carolina, - - - - - 3 50
Dornellos Vasconcellos Sercial, 4 00
Old Reserve Camara de Lobos, 4 00
Weich's Sercial, - - - 4 00
Crown, - - - - - 4 50
Monterio's E. S. Meteor, - 5 00
West India White top—very old, 5 00
Col. T. H. Perkins' private stock P. B. - - - - - 6 00
Col. T. H. Perkins' private stock P. K. - - - - - 5 00
Williams' Selection, - - - 5 00
Col. Thorndike, private stock, 5 00
Dr. Spring, private stk. very old 10 00
Francis Amory do. O. O. 10 00
Col. T. H. Perkins' 1st grade P. K. 10 00
Do. do. do. Bottled in 1850 12 00

The day after Sumter was fired on

# Bill of Fare:

## SAINT CLOUD HOTEL.

S. J. CARTER, Proprietor,

COR. CHURCH AND SUMMER STS.

NASHVILLE, TENNESSEE.

### Arrival and Departure of Passenger Trains

#### DEPARTURE

*Nashville & Chattanooga*—3:30 A. M.,  
3:00 P. M.  
*Tennessee & Alabama*—5:15 A. M.,  
3:00 P. M.  
*Louisville & Nashville*—2:15 A. M.,  
2:15 P. M.  
*Louisville & Nashville*—Gallatin Ex-  
press 3:40 P. M.  
*Elizabethton & Kentucky*—6:30 A. M.,  
2:45 P. M.  
*Nashville and Decatur*—7:00 A. M.,  
6:30 P. M.

#### ARRIVAL.

*Nashville & Chattanooga*—8:00 A. M.,  
5:30 P. M.  
*Tennessee and Alabama*—10:00 A. M.,  
5:00 P. M.  
*Louisville and Nashville*—5:00 A. M.,  
5:00 P. M.  
*Louisville & Nashville*—Gallatin Ex-  
press 9:30 A. M.  
*Elizabethton & Kentucky*—12:15 A. M.  
*Nashville and Decatur*—1:20 A. M.,  
1:30 P. M.

UNION AND AMERICAN PRINT.

# SAINT CLOUD HOTEL,

S. J. CARTER, Proprietor.

## DINNER BILL OF FARE.

Sunday, April 14.

### SOUP.

Rice.

### FISH.

Broiled.

### BOILED

Ham.

Jole and Turnip Greens

### SIDE DISHES.

Squirrel Pie.

Stewed Chicken, with pastry.

Beef steak with potatoes.

Fried Kidneys.

Broiled Pork Chops.

Baked Macaroni, with Cheese.

Irish Potatoe Fritters.

Fillet of Lamb, stuffed with Onions.

### ROASTS.

Chicken.

Turkey.

Pig.

Duck.

Loin of Beef.

Mutton.

### VEGETABLES.

Potatoes, boiled.

Mashed Potatoes, baked.

Baked Sweet Potatoes.

Beans.

Hominy.

Radishes.

Lettuce.

### DESSERT.

Cream Puffs.

Jelly Cake.

Peach Pie.

Cranberry Pie.

Pie Plant, Pie.

Raisins.

### MEAL HOURS.

Breakfast.....7½ to 10 o'clock, A. M.

Dinner.....1 to 3 " P. M.

Tea.....6 to 8 " M.

☞ All meals after hours will be charged extra.

# ST. CLOUD HOTEL.

## LIST OF WINES.

### BORDEAUX.

WHITE.

Sauterne.....\$1.50

### BORDEAUX.

ROUGE.

Pontet Canet.....\$2.00

Johnston ..... 1.00

St. Julien ..... 1.50

Floriae.....pints..... 75

### CHAMPAGNES.

ssosiates Verzenay.....\$2.50

" " pints..... 1.25

Piper Heidsiek..... 2.50

" " pints..... 1.25

Imperial Cabinet..... 3.00

" " pints..... 1.50

Moet and Chandon..... 3.00

" " pints... 1.50

Veuve Clecquot Ponsardin 3.00

" " " pints 1.50

### MADEIRA WINES.

Old Madeira.....\$2.00

### GERMAN WINES.

Banneberger Moselle.....\$2 00

Marcebruner....."57" ..... 2.00

Johannasberger....."46" ..... 3.00

Sparkling Moselle..... 2.50

### SHERRY WINES.

Topaz Sherry.....\$2.00

Old " ..... 1.50

### PORT WINES.

Old Port.....\$2.00

London Dock..... 3.00

### BRANDY.

Old Cognac.....\$3.00

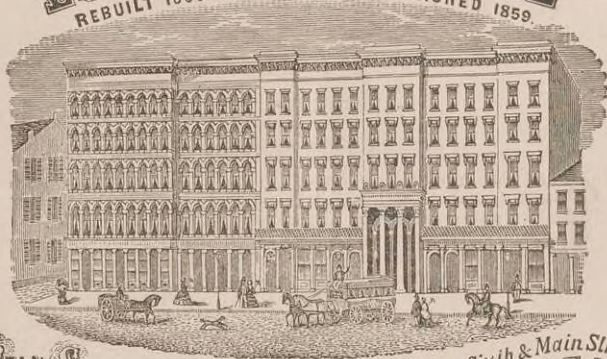
Castillon....."1831"..... 5.00

London Brown Stout.....50 cts.

Knox Ale..... 50 cts.

Jeffrey's Ale.....50 cts.

**LOUISVILLE HOTEL**  
 REBUILT 1856. ENLARGED & REFURNISHED 1859



**KEAN STEELE & JUDGE**  
 Proprietors.

Cor Sixth & Main Str.  
 LOUISVILLE KY.

**HOURS FOR MEALS.**

Railroad Breakfast..... 4 o'clock.	Breakfast, Sunday,..from 7½ to 11.
Regular Breakfast, 6½ to 10½ o'clock.	Dinner .....from 1½ to 3 o'clock.
Dinner from ..... 1 to 3 o'clock.	Tea .....from 6 to 8 o'clock.
Tea ..... 6 to 8 o'clock.	Supper .....from 9 to 11 o'clock.

**MEALS WILL BE PROMPT, AND NO GONG SOUNDED.**

☞ Gentlemen having extra meals, will please report the same at the Office.

☞ Dishes called for, not on the Bill, will be charged extra.

Meals, Fruit, or Lunches sent to Rooms will in all cases be charged Extra.

# DINNER.

MONDAY, APRIL 15, 1861.

## SOUP.

Shin of Beef with Barley. Vegetable.

## FISH.

Boiled Trout, Butter sauce.

## BOILED.

Round of Beef, Tomato sauce. Chicken, with Pork.  
Leg of Mutton, Caper sauce. Jole and Greens.  
Ham. Tongue.

## ROAST.

Stuffed Chicken, Kidney sauce. Spring Lamb, Mint sauce.  
Shoat, Apple sauce. Ham, Walnut Ketchup sauce. Ribs of Beef.

## COLD DISHES.

Ham. Corned Beef. Tongue.

## ENTREES.

Carbonade of Mutton with Carrots, a l'Almande.  
Veal Steak Breaded and Fried, Tomato sauce.  
Small Patties, Garnished with Fresh Clams.  
Stewed Lamb with Vegetables  
Italian Macaroni with Cheese, Plain  
Broiled Pork Chops with Fried Apples.  
Calves Head, a la Maitre d'Hotel.  
Stewed Spinach, Garnished with Fried Eggs.  
Fricassee Chicken with Olives  
Salpicon of Breast of Turkey.

## VEGETABLES.

Baked Potatoes. Stewed Carrots. Boiled Potatoes.  
Stewed Parsnips. Corn Cake. Onions. Beets. Boiled Rice.  
Hominy. Sweet Potatoes. Mashed Turnips. Mashed Potatoes.

## RELISHES.

Harvey sauce. Tomato Ketchup. Horseradish.  
Walnut Ketchup. French Mustard. Worcestershire sauce.  
Lettuce. Boston Pickles. Cranberry sauce.  
Pickled Beets. Oyster Ketchup. John Bull sauce.

## PASTRY.

Cranberry Pie. Ginger Pudding, Brandy sauce.  
Sweet Potato Pie. Pound Cake.  
Peach Brandy Jelly. Boston Cream Cake.

## FRUIT.

Almonds Raisins. Pecan Nuts. Filberts  
English Walnuts. Apples.

## CORN CAKES.

## COFFEE.

# WINES.

## CHAMPAGNE.

From Fred. de Barry, N. Y.

Gold Seal, .....\$3 50  
Royal Rose, .....3 00  
Mumm & Co., Imperial, .....3 00  
do Cabinet, .....2 50  
do Verzenay, .....2 00  
do do pints, .....1 25  
Sparkling Moselle, .....2 50

From A. Bininger & Co., N. Y.

Green Seal, (Moet & Chandon,) .....3 00  
Associates Verzenay, .....2 00  
do do pints, .....1 25

From Renauld & Francois, New York.

Heidsick, Piper & Co., .....2 00  
pints .....1 25

From L. E. Amsinck, New York.

Heidsick & Co., .....2 00  
do pints, .....1 25

Cramer, Abegg & McClosky.

Rubis Cabinet, .....3 00  
La Perle, .....2 00  
do pints, .....1 25

From J. D. & M. Williams, Boston.

Schreider, .....2 00  
do pints, .....1 25

From Clement Herdt, New York.

Lambry's Grape Leaf, .....2 50  
Ch. Farre, (Reims,) .....2 00

Eugene Clicquot, .....2 50  
Chas. Heidsick, .....2 00  
Pints of the above, .....1 25

Cabinet, half pint, .....70

## NATIVE WINES.

Longworth's Sparkling Catawba, ..\$2 00  
Pints of the above, .....1 00  
Werk's Sparkling Catawba, .....2 00  
Pints of the above, .....1 00

## MADEIRA.

From J. D. & M. Williams, Boston.

Blackburn, O. L. particular, .....\$2 50  
Don Pedro, .. .....2 00  
Victoria, very old, .....2 00  
Leonard, March & Co., .....2 00

## SHERRY.

From J. D. & M. Williams, Boston.

Gift, old and rich, .....\$3.00  
Imperial, very rich, .....2 50  
Yriate Pale, .....2 00  
Topaz, dry and light, .....2 00  
Amontilado, delicate and fine, .....2 00  
Gordon Brown, very old, .....2 00  
London Dock, .....1 00

## HOCK.

Sparkling Cabinet, .....\$2 50  
Johannesberger, .....3 00  
Steinwine, (in glass jugs,) .....2 50  
do (in bottles,) .....2 00  
Hockheimer, .....2 00  
Haut Sauterne, very fine, .....1 00

## BURGUNDY.

Volney, .....\$2 00  
Chamberten, .....2 50

## CLARET.

Table Claret, .....\$0 50  
St. Esthephe, .....1 00  
St. Julien, superior, .....1 25  
Chateau Leoville, .....1 25  
Chateau Larose, .....1 25  
do pints, .....75  
Grand Chateau Lafitte, .....1 50

## PORT.


Regina, high, dry, and pale, .....\$2 50  
Rouiz, excellent, .....2 00  
Black Seal, .....2 00  
London Dock, .....1 00

## BRANDIES.


Otard, Dupuy & Co., S. O. P., ....\$3 00  
Otard, Dupuy & Co., pale and old, ..2 00  
N. O. Poney Brandy, .....3 00  
Old Bourbon Whisky, .....1 50  
Pints of the above, half price.

## PORTER AND ALE.

Muir & Son's Sparkling Edinburg  
Ale, (in stone jugs,) .....\$0 35  
Tenant's XX Strong Ale, (in jugs,) ..35  
Wm. Younger's Edinburg Strong  
Ale, (in stone jugs,) .....35  
R. Younger's Sparkling Edinburg  
Ale, (pints champs,) .....35  
Alsop's East India Pale Ale, .....35  
Guinness' Dublin Extra Brown Stout, 35




**BURNET HOUSE.**




**CINCINNATI.**

**JOHNSON, SAUNDERS & CO.**

**PROPRIETORS.**



**BILL OF FARE.**



**Soups.**

Mutton with Barley.

Macaroni.

**Fish.**

Boiled Lake Salmon.

Baked Pike.

**Boiled.**

Chickens, with Pork,  
Corned Beef.  
Leg of Mutton, Caper Sauce.  
Cold Ham.  
Tongue.

**Roast.**

Beef.  
Ham, Champagne Sauce.  
Pork.  
Chickens.  
Lamb, Mint Sauce.

Roll of Beef, a' la Russe.

Cold Pressed Beef.

Chicken Salad.

**Side Dishes.**

Calfs Head, fried in Butter.  
Ragout of Mutton, with Onions.  
Macaroni, baked with Cheese.  
Cutlets of Veal, with fine herbs.  
Fricassee Chicken, with Salt Pork.  
Sheeps Tongues, Piquant Sauce.  
Calfs Liver, potted, a' la Bourgeoise.  
Broiled Fillets of Lamb, English Fashion.  
Escalope of Pork, Brown Sauce.

**Relishes.**

Pickled Beets.  
Cranberry Sauce.

Cucumbers.  
Horse Radish.

Pickles.  
Lettuce.

**Vegetables.**

Plain Boiled Macaroni.  
Boiled White Beans.  
Baked Potatoes.

Boiled Parsnips, with Pork.  
Boiled Potatoes.  
Spinach.

Mashed Potatoes.  
Beets.  
Boiled Rice.  
Onions.  
Turnips.  
Hominy.

**Pastry.**

Apple Pies.  
Prune Meringues.

Raspberry Pies.  
Currant Jelly Tarts.

Cream Pies.  
Ladies Cake.

Cabinet Puddings.

**Dessert.**

Raisins.  
Apples.

Pop Corn.  
Ice Cream.

Oranges.  
Filberts.

Almonds.  
Pecan Nuts.

Coffee.

PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES.

All Meals, etc., sent to Rooms, will be charged extra.

**HOURS FOR MEALS.**

Breakfast,	7 to 10	Ladies' Dinner on Sundays,	at 2
Dinner,	1 to 3	Tea,	6
Ladies' Dinner,	2	Supper,	9 to 12

Servants and Children, Breakfast at 7, Dinner at 1, and Tea at 6.  
Guests ordering dishes not on the Bill of Fare, will be charged extra.

Bradley & Webb, Stationers, Printers and Binders, 185 Main Street.

**Wine List.**

**BURGUNDY.**

Chambertin .....\$3 00  
do. 1846.....3 50  
Clos de Vougeot.....3 00  
do. do. 1846.....3 50  
Romance.....3 00  
do. 1846.....3 50

**PORT.**

Old Brazil Port, light and dry.....2 00  
Roriz, old, crusted and delicate.....3 00  
Offley's Old Port, most choice.....2 00  
Bee's Wing Port.....2 00  
Hunt Co's very old, Bottled in Oporto.....2 00  
Smith's old and good.....2 00  
White Port.....3 00

**MADEIRA.**

Symington's old London particular.....2 00  
Leacock's old East India dry and excellent,  
imported in 1834.....3 00  
Don. Agrella's private Stock, superior old,  
bottled in 1818.....7 00  
Howard, March & Co's very choice old Lou-  
don particular.....3 00  
Howard, March & Co's dry South side, very  
fine and delicate.....4 00  
Extra choice London particular.....2 50  
Monteiro & Son's Particular, old and good.....2 00  
Symington's Reserve.....2 50  
Pure Juice.....2 50  
Symington's Verdelho.....2 50  
Francis Armory's private stock, bottled in  
1798, and of superlative quality.....10 00  
Ed. Tuckerman's private Stock, light and dry,  
imported from Scott, Laughman, Pen-  
ford & Co's, and bottled in 1820.....6 00  
Newton, Gordon & Murdock's best Wine,  
vintage of 1813, cost \$100 per pipe.....8 00  
Jenny Lind.....2 50

**CLARET.**

St. Julien Medoc, pint.....50  
Margeaux do. do.....50  
St. Julien do. quart.....1 00  
St. Julien do. do.....1 50  
St. Emillion, 1849, F. Seigworet.....2 00  
Chateau La Rose 1851, Barton & Guestier.....2 00  
Do. Margeaux, 1851, do.....2 00  
Do. Leoville, 1851, do.....2 00  
Do. Margeaux, 1851, Grand vin. Branden-  
burg freres.....3 00  
Do. Lafitte, 1851, Grand vin. Branden-  
burg freres.....3 00  
Do. Margeaux, 1848, Barton & Guestier.....4 00  
Do. Lafitte, 1848, do.....4 00  
Do. Latour, 1848, do.....4 00  
Do. do. 1848, F. Klepper & Cie.....4 00  
Do. Ducru, 1844, do. do.....4 50

**HUNGARIAN.**

Bacator, 1811.....5 00  
Bouday, (red wine,).....3 00  
do. 1846, do.....3 50  
do. 1834, Cream do.....4 00  
Nessmely.....(white wines,).....3 00  
Nussberger.....do.....3 00  
Bouday, (red wine,).....5 00  
Nussberger (white wine,).....3 00

**BRANDY.**

Otard, Dupuy & Co. Cognac, Vintage 1834.....5 00  
J. & F. Martell, do. do. 1840.....4 00  
Otard, Dupuy & Co. do. do. 1846.....3 00  
Bourbon Whisky, 10 years old.....2 00  
Do. do. 7 do.....1 50

Pints half price.

Each Waiter has Wine Cards and Pencil.

**CORKAGE ON CLARET 50 CENTS, OTHER LIQUORS ONE DOLLAR.**

**LIQUEURS.**

Maraschino.....2 50  
Curacao.....2 00  
do. White.....2 50  
do. do. pints.....25  
Absynthe.....2 00  
Anisette.....2 00  
Parfait Amour.....2 00  
Cherry Juice.....3 00

**CHAMPAGNE.**

Imported by James Meyer, Jr. of New York.  
Jules Mumm's Imperial...Quarts.....3 00  
Vezenay Cabinet do.....2 00  
Sparkling Hock, Nonweiler & Zwick, Mainz.....2 50  
Charles Heidsieck do.....2 00  
Piper Heidsieck do.....2 00  
Fleur d' Ay.....2 00  
Red Cross.....2 00  
Widow Cliquot.....3 00

Pints of above, half price.

**OHIO WINES.**

Ohio Catawba, Vintage 1859, bottled by  
Johnson, Saunders & Co.....75  
Do. do. pints.....40  
Longworth's, Werk's and Bogen's dry  
Catawba.....75  
Do. do. pints.....40  
Longworth's, Werk's and Bogen's  
Sparkling Catawba.....1 50  
Do. do. pints.....75  
Longworth's do. Isabella.....2 00  
Werk's do. do.....2 00  
Fournier's Sparkling Catawba.....1 50

**HOCK.**

Liebfraumilch, 1857.....2 00  
Asmanhauser, 1857 (red wine,).....2 00  
Wachenheimer Traminer, 1857, (white).....2 00  
Currant Wine, quart.....1 50  
Do. pint.....2 75  
Laubenheimer.....2 00  
Niersteiner.....1 50  
Foster Riesling.....1 00

**SHERRY.**

Cabinet Pale Sherry, curiously fine, light,  
dry and delicate.....2 50  
Harmony Pale.....2 50  
Yriarte Superior Pale. Vintage 1825.....3 00  
Yriarte Pale D. delicate.....3 00  
Gordon's Pure, old and good.....2 00  
Romanos Brown, Vintage of 1798, very dry  
and not strong.....3 00  
Amontillado.....2 00  
Amontillado X. very pale and delicate.....2 50  
Rudolph, Old and Pale.....2 00  
Imperial Superior Pale.....3 00

**ALE AND PORTER.**

Jeffrey's Scotch Ale, pints.....35  
Younger's do. do.....35  
Muirs & Son's do. do.....35  
Harries' Pale Ale, quarts.....40  
Do do. pints.....20  
Barkley & Pirken's.....35  
Younger's.....35  
Falkirk's.....25  
Dick's.....25  
Hibbert's Porter.....35  
H. G. Lucas & Co's Cleveland Ale, pint.....20  
Do. do. Porter, do.....20

*Monongahela House.*



*John M'Donald Crossan.*

*Pittsburgh, Pa.*

# MONONGAHELA HOUSE,

*Corner of Smithfield and Water Streets.*

## HOURS FOR MEALS.

BREAKFAST, - - - - - from 5½ to 11 o'clock.  
 DINNER, - - - - - " 1 to 3 "  
 TEA AND SUPPER, - - - - - " 6 to 11 "

## SUNDAY.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

### For Children and Servants.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

Private Servants not allowed in the Dining Room.

All Meals, Lunches, &c. sent to Rooms will be charged extra.

Children occupying seats at the Public Table will be charged full price.

Persons having friends to any of the Meals, will please give notice at the Office previous to being seated at the table.

W. S. Haven, Fancy Job Printer, corner of Wood and Third Sts.

# Dinner.

Monday, July 15th, 1861.

## SOUP.

Vermicelli.

## FISH.

Boiled Salmon, with Egg Sauce.

## BOILED.

Ham.

Tongue.

Corned Beef and Cabbage.

Leg of Mutton, Caper Sauce.

Chicken, with Egg Sauce.

## COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

## SIDE DISHES.

Sheeps Tongue, Piquant Sauce.

Beef Steak, with Onions.

Kidneys, Saute with Wine Sauce.

Mutton Chops, Broiled.

Spring Ducks, with Olive Sauce.

Chicken Pies, Baked.

## RELISHES.

Worcestershire Sauce.

Cole Slaw.

Horse Radish.

Pickles.

Lettuce.

## VEGETABLES.

Mashed Potatoes.

Rice.

Boiled Potatoes.

Beets.

Baked Potatoes.

Onions.

New Potatoes.

Green Peas.

## ROAST.

Beef.

Saddle of Lamb, with Mint Sauce.

Loin of Lamb, Plain Sauce.

Veal.

Chicken.

## PASTRY.

Tapioca Puddings.

Raspberry Pies.

Cherry Pies.

Sponge Cake.

Gooseberry Pies.

Raspberries and Ice Cream.

## DESSERT.

English Walnuts.

Raisins.

Filberts.

Almonds.

Pecan Nuts.

# HOWARD HOTEL.

J. E. KINGSLEY, Proprietor.

NEW YORK, TUESDAY, AUGUST 13, 1861.

## SOUP.

Beef, English style.

## FISH.

Baked Halibut, claret sauce.

## BOILED.

Hams.  
Tongue.  
Corned Beef.  
Chicken, with Pork.  
Leg of Mutton, caper sauce.

## ROAST.

Beef.  
Lamb, mint sauce.  
Capon.  
Ham, Champagne sauce.

## COLD DISHES.

Cold Pressed Corned Beef.      Roast Lamb.      Corned Leg of Pork.

## SIDE DISHES.

Loin of Lamb, glacé, with small carrots.  
Fricasséed Spring Chicken, à l'Allemande.  
Calf's Liver, larded, tomato sauce.  
Small Butter Fish, fried, with Pork.  
Curried Lamb, à la Créole.  
Macaroni, à l'Italienne.  
Baked Pork and Beans.  
Rice Croquettes, au citron.

## VEGETABLES.

Boiled Potatoes.      Beets.      Green Corn.      Boiled Onions.  
Mashed Potatoes.      Stewed Tomatoes.      New Turnips.      Boiled Rice.

## PASTRY.

Farina Pudding.      Apple Pie.      Raspberry Pie.  
Whortleberry Pie.      Assorted Cakes.      Fruit Conserve.  
Madeira Jelly.      Lemon Ice Cream.

## DESSERT.

Almonds.      Filberts.      Pecan Nuts.

Breakfast, 7 o'clock ; Dinner, from 1 to 3 ; Tea, 6 ; Supper, from 9 to 11.  
SUNDAYS—Breakfast, 8 o'clock ; Dinner, 1 ; Tea, 6 ; Supper, from 9 to 11.

Guests inviting friends to dine with them, will please give notice at the office.

\* \* \* Meals, Fruit, and Luncheon sent to rooms, will in all cases be charged extra.

*Monongahela House.*



*John M'Donald Crossan.*

*Pittsburgh, Pa.*

# MONONGAHELA HOUSE,

Corner of Smithfield and Water Streets.

## HOURS FOR MEALS.

BREAKFAST, - - - - - from 5½ to 11 o'clock.  
 DINNER, - - - - - " 1 to 3 "  
 TEA AND SUPPER, - - - - - " 6 to 11 "

## SUNDAY.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

For Children and Servants.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

Private Servants not allowed in the Dining Room.

All Meals, Lunches, &c. sent to Rooms will be charged extra.

Children occupying seats at the Public Table will be charged full price.

Persons having friends to any of the Meals, will please give notice at the Office previous to being seated at the table.

W. S. Haven, Fancy Job Printer, corner of Wood and Third Sts.

# Dinner.

Friday, September 6th, 1861.

## SOUP.

Green Corn.

## FISH.

Boiled Salmon, with Parsley Sauce.

## BOILED.

Ham.

Tongue.

Corned Beef and Cabbage.

Leg of Mutton, Capers Sauce.

Chicken, with Egg Sauce.

## COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

## SIDE DISHES.

Fricassee of Veal.

Beef, Braised, with Wine Sauce.

Sheeps Tongue, Breaded.

Kidneys in Omelette.

Mutton Chops, Broiled.

Chicken Pies, Baked.

## RELISHES.

Worcestershire Sauce.

Cole Slaw.

Horse Radish.

Pickles.

Lettuce.

## VEGETABLES.

Mashed Potatoes.

Rice.

Boiled Potatoes.

Beets.

Tomatoes.

Onions.

Cabbage.

New Potatoes.

Succotash.

Squash.

Egg Plant.

## ROAST

Beef.

Saddle of Lamb, with Mint Sauce.

Loin of Lamb, Plain Sauce.

Veal.

Chicken.

Pig, with Apple Sauce.

## PASTRY.

Bread Puddings.

Apple Pies.

Pumpkin Pies.

Sponge Cake.

Peach Pies.

Blanc Mange.

## DESSERT.

English Walnuts.

Raisins.

Filberts.

Almonds.

Pecan Nuts.

Water Melons.

Citron Melon.

# WINE LIST.

## MADEIRA.

Oliveria.....	\$1 50
Blackburn's South Side.....	2 00
Newton, Gordon and Murdock.....	2 00
Old Reserve.....	2 00
Bacchus, old and pure.....	2 00
Metropolitan.....	2 00
Grape Juice, March & Co's.....	2 00
Holmes & Co. pure juice and delicate.....	2 00
Nonpareil, private stock.....	2 00
Stalker's East India.....	2 00
Palmetto, highly flavored.....	2 00
March & Benson's Dry South Side, very fine and delicate.....	2 00
Scoll, Penfold & Co.....	2 00
Howard, March & Co. South Side.....	2 50
Old Brazilian, South Side.....	2 50
London Club, vintage 1827.....	2 50
Constitution, Howard, March & Co.....	3 00
Prince Albert, very fine.....	3 00
Duke of Wellington.....	3 00
Sercial, Brown Seal.....	3 00
Grape Juice.....	3 00
Tinta, delicate and full flavor.....	4 00
Eclipse Madeira.....	4 00
Wedding Wine.....	5 00

## SHERRY.

Yriarto, Pale, delicate.....	2 50
“ Gold, “.....	2 00
Harmony, Pale.....	2 50
Sayer's Amontillado.....	2 50
Imperial, Pale.....	2 50
Romano, Brown.....	2 50
Light Mountain, exceedingly pale and delicate.....	3 50
Cabinet Pale, No. 1.....	4 00
Topaz, Cabinet Wine.....	3 00

## PORT.

London Dock.....	2 00
Particular.....	2 00
Tower.....	2 50
Brazil.....	2 50

## LIQUORS.

Meschino de Zara.....	2 00
Curacoa.....	2 00
Absynthe.....	2 00

## CHAMPAGNE.

Piper Heidsick, Renauld & Francois, quarts, \$2 25	
“ “ “ pints, 1 25	
Charles Heidsick, T. W. Bayaud & Co. quarts, 2 25	
“ “ “ pints, 1 25	
Verzenay, G. H. Mumm & Co. quarts, 2 25	
“ “ “ pints, 1 25	
Cabinet, “ quarts, 3 00	
“ “ “ pints, 1 50	
Gold Seal, “ quarts, 3 00	
“ “ “ pints, 1 50	
De Venog's Prince Imperial, quarts, 3 00	
“ “ “ pints, 1 50	
“ “ “ half-pints, 75	
Widow Cliquot, Genuine, quarts, 3 00	
“ “ “ pints, 1 50	

## CLARET.

St. Estephe.....	1 00
Chateau Leoville, 1847.....	2 50
Chateau Margaux, 1847.....	3 00
Chateau Lafitte, 1847.....	3 00

## HOCK.

Rudesheimer.....	2 50
Sparkling Hock.....	2 50
Hockheimer.....	2 50
Marcobrunner.....	2 50
Johannesberger.....	3 00

## SAUTERNE & MOSELLE.

Sparkling Moselle.....	2 50
Sauterne, 1847, Washington Morton, Bordeaux.....	2 00
Haut Sauterne, Bergeon, Bordeaux.....	2 00
Barsac, Barton & Guistier.....	2 00

## DOMESTIC.

Longworth's Sparkling Catawba.....	2 00
“ “ “ pints.....	1 00
Buchanan's Hill Side.....	1 25
Yeatman's Premium.....	1 25

## MALT LIQUORS.

London Porter.....	75
Harvey's Sparkling Scotch Ale.....	37 ½
Younger's Edinburgh Strong Ale.....	37 ½
Allsopp's East India Pale Ale.....	37 ½
Hector Dove's Glasgow Ale.....	37 ½
Pittsburgh Porter.....	25

Gentlemen ordering Wine, without designating the kind or price, will be furnished with Madeira at two dollars per bottle.

# Dinner.

Tuesday, September 24th, 1861.

## SOUP.

Vermicelli.

## FISH.

Boiled Salmon, with Egg Sauce.

## BOILED.

Ham.

Corned Beef and Cabbage.

Tongue.

Leg of Mutton, Capers Sauce.

Chicken, with Parsley Sauce.

## COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

## SIDE DISHES.

Fricandeau of Veal, with Tomato Sauce.

Sirloin Steak, with Fried Potatoes.

Mutton Chops, with Currant Jelly.

Ducks Stewed, with Onions.

Broiled Ham, Wine Sauce.

Chicken Pies, Baked.

## RELISHES.

Worcestershire Sauce.

Cole Slaw.

Horse Radish.

Pickles.

Lettuce.

## VEGETABLES.

Mashed Potatoes.

Beets.

Onions.

Lima Beans.

Rice.

Green Corn.

Cabbage.

Baked Sweet Potatoes.

Squash.

Boiled Potatoes.

Tomatoes.

New Potatoes.

Egg Plant.

## ROAST.

Beef.

Loin of Lamb, Plain Sauce.

Saddle of Lamb, with Mint Sauce.

Veal.

Chicken.

## PASTRY.

Rice Pudding.

Raspberry Pies.

Apple Pies.

Pumpkin Pies.

Almond Cake.

Madeira Jelly.

## DESSERT.

English Walnuts.

Raisins.

Filberts.

Almonds.

Pecan Nuts.

Water Melons.

Citron Melon.

# BARNUM'S CITY HOTEL, MONUMENT SQUARE, BALTIMORE.

ZENUS BARNUM & A. McLAUGHLIN, Proprietors.

SATURDAY, October 5, 1861 — 2½ o'clock.

## SOUP.

Potage, au Vermacilla.

## FISH.

Rock Fish, Parsley Sauce.

## BOILED.

Leg of Mutton, and Capers.    Beef, a la Flamande.

Hams.

Corned Beef and Cabbage.

Fowls, Cream Sauce.

## SIDE DISHES.

Bay Trout, Stuffed and Baked.

Beuf, a la Mode, au Legumes.

Tame Ducks, Braise, aux Choux.

Calves Head, Caper Sauce.

Pork Chops, Sauce Robert.

Cotelets de Veau, Breaded.

Kidneys Grille, au Vin.

Geblottes en Ragout.

Pigeons en Compote.

Ragout de Mouton.

Fricassee de Veau

Cerville de Veau.

## ROAST.

Beef

Veal.

Lamb.

Pig.

## VEGETABLES.

Mashed Potatoes.

Rice.

Irish Potatoes.

Egg Plant.

Cabbage

Corn.

Beets.

Sweet Potatoes

Tomatoes.

## PASTRY.

Lemon Pudding.

Damson, Apple and Grape Pies.

## DESSERT

Stewed Peaches.

Pacific Cake.

Grapes.

Tapioca Pudding.

Wine Cake.

Apples.

Lafayette Buns.

Baked Pears.

Peaches

Cheese.

Raisins.

Nuts.

## REGULATIONS.

Meals served in Rooms will be charged Extra.

Guests taking Fruits and Desserts from the table to their rooms, will be charged Extra.

Persons having friends to Meals with them, will please make it known at the Office.

Children occupying Seats at the first table, will be charged full price.

Gentlemen Boarders will be charged Extra for Meals in the Private Dining Room. For seats please apply to the Head Waiter.

# WINE LIST.

## MADEIRA

Diamond, Symington,.....	\$2 00
W. D. Wedding Wine,.....	2 50
A. Araujo, very choice,.....	2 50
J. A. Adams' choice,.....	2 50
C. L., very fine, Lewis & Co.,.....	3 00
B. N., do. Blackburn,.....	3 00
O. W. B.,.....	3 00
S. L., Sullivan,.....	3 00
R. Reserve, old Stock, Symington,.....	3 00
C. L. P., choice London Particular,.....	3 00
M. T. Monteiro, imported 1832, one voyage to East Indies,.....	3 00
Choice Tinto, very delicate, 1825, Lewis & Co.,.....	3 00
R. B. Blackburn & Co.,.....	3 00
"Victoria" very pale, dry and delicate Olivera,.....	3 00
J. D. L., very choice, Lewis & Co., 9 years in cellar, bottled in 1840,.....	3 50
J. Juice of Grape,.....	3 50
X. O. B., Symington, very delicate Wine,.....	3 50
B. L. S., Black Shark, Blackburn, very choice wine, vintage 1832,.....	3 50
Bual, exceeding delicate,.....	3 50
O. V., Old Virginia, consigned by Monteiro, to R. F. Anderson of Richmond,.....	3 50
B. Blandy's Favorite, a very choice old wine 9 years in wood, bottled in 1832,.....	3 50
C. Howard March & Co., Constitution Wine, a much admired brand, and very old,.....	4 00
*Star of the West, Blackburn,.....	4 00
W. S. Sircial, very rich and dry, vintage of 1825,.....	4 00
T. Lacock, a very choice wine,.....	4 00
M. T., Original Monteiro, black seal, bottled in Madeira, long, long ago,.....	5 00
L., Pride of the Hill, Lewis & Co., a favorite old brand, dry and exceedingly delicate,.....	6 00
B. L. Original Shark, 1822, Blackburn,.....	10 00

## SHERRY.

W. S. Lobo, Pale,.....	2 00
W., Pale Sherry, Wager's old stock,.....	2 50
G. C., old Pale Sherry, much admired,.....	2 50
Augua Neuva,.....	2 50
Manzanilla, very pale and delicate,.....	2 50
P. Pomar, Pale,.....	2 50
G. G. S., Superior Gordon, old stock,.....	3 00
Old Boston Brown,.....	5 00
I. A. A., Amontillado, Sayer, Imperial vin, bottled in Saute Maria,.....	5 00
X. Romano, vintage 1798,.....	5 00

## PORT.

Old Port,.....	2 50
" in Pints,.....	1 50
London Dock, Red Seal,.....	2 50
B. Wreck, Port,.....	2 50
O. O. Peabody Port, very choice,.....	3 00

## SAUTERNS.

Haute Sautern,.....	2 00
Chateau Sautern, quarts,.....	2 00
" " pints,.....	1 00

## NATIVE WINES.

Longworth's Sparkling,.....	2 00
" " pints,.....	1 25
From the Vineyard of Dr. Underhill, Croton Point, N.Y. (Union,) (Catawba & Isabella).....	2 00
Pure Catawba,.....	2 00

## BURGUNDY.

Chambertin, R. Bruinghaus,.....	2 00
Nuits,.....	2 00
Romanie,.....	2 50
Clos de Vougeot,.....	3 00

## CHAMPAGNE.

Moet & Chandon, Fleur de Sillery,.....	\$2 00
" " " " pints,.....	1 25
Verzenay *Moet & Chandon, Epernay,.....	2 00
" " " " pints,.....	1 25
Henkell & Co., Muscatel,.....	2 00
" " " " pints,.....	1 25
Crown Imperial de Massiac & Co., Sillery,.....	2 00
Charles Heidsick, T. W. Bayaud & Co.,.....	2 00
" " " " pints,.....	1 25
Piper Heidsick,.....	2 00
La Perle, Cramer Abegg & McCloskey,.....	2 00
" " " " pints,.....	1 25
Irrøy's Cabinet,.....	2 50
" " " " pints,.....	1 25
Mumm's Cabinet,.....	2 50
" " " " pints,.....	1 25
Lelegard & Co., Cabinet,.....	2 50
Prince Imperial, De Venoge & Co., Epernay,.....	2 00
" " " " pints,.....	1 25
Moet & Chandon, Imperial Green Seal,.....	3 00
" " " " pints,.....	1 50
Rubis, "Pure Juice," Cramer Abegg & McCloskey,.....	3 00

## CLARET.

St. Julien, quarts,.....	1 00
" " pints,.....	50
St. Pierre, quarts,.....	1 00
" " pints,.....	50
Margaux,.....	2 00
" " pints,.....	1 00
Leoville, 1844, quarts,.....	2 00
" " pints,.....	1 00
La Rose, quarts,.....	2 00
" " pints,.....	1 00
Chateau Lafite, quarts,.....	2 50
" " pints,.....	1 25
Chateau Margeaux, quarts,.....	3 00
" " pints,.....	1 50

## HOCK.

Neirsteiner,.....	1 50
Deidesheimer, pints,.....	75
Hockheimer,.....	1 50
" " pints,.....	1 00
Payurette,.....	2 00
Rudesheimer, Berg,.....	2 00
Marcobruner,.....	2 00
Sparkling Hock,.....	2 00
Leibfraumileh,.....	2 00
Bodenheimer, Berg,.....	2 00
Stein Wine, box bottles,.....	2 00
Sparkling Hock, Keepfersberg,.....	2 50
" " Johannesberg,.....	2 50
" " Mosell,.....	2 50
" " Hockheimer,.....	2 50
" " Steinberg,.....	2 75
" " Scharzberg,.....	3 00
Johannesberger, 1822,.....	3 00
Marcobruner, 1842, } Duke of Nassau's {	3 50
Steinberg, 1834, } Cabinet, {	5 00
Marcobruner, 1825,.....	3 50
" " Cabinet,.....	5 00
Johannisberg, 1836, of P. Metternich's Estate } boy were imported by BARNUM & McLAUGHLIN, from Messrs. Feist Brothers, Coblenz.	5 00
Pfluben, Leisten Wine, Austic, vintage of 1766, box bottles,.....	6 00
BRANDY—Old Hennessy, per Bottle,.....	2 50
" " Old Otard, Pale, 1815,.....	3 50
OLD RYE WHISKEY,.....	2 00
VERY OLD RYE WHISKEY,.....	2 50
BOURBON WHISKEY,.....	2 00

## CORDIAL.

Marischino, di Francisco Driolt,.....	
Curacao, Dubb Orange,.....	
Extrait d'Asinthe,.....	
London Porter, in Quarts and Pints,.....	
Scotch Ale, in Quarts and Pints,.....	
Saratoga and Mineral Water, in bottles,.....	
CIDER & ALE, on Draught, at the LOWER BAR	

## TIME of ARRIVAL and DEPARTURE

OF

## RAIL ROAD TRAINS & STEAMBOATS.

### PHILADELPHIA CARS.

Leave Daily, (except Sunday,) at.....	8.30 and 10.15 A. M. and 4.45 P. M.
Arrive Daily, (except Sunday, at.....	2.31 A. M. and 12.50 P. M. and 3.20 P. M.
Leave Sunday, at.....	4.45 P. M.
Arrive Sunday, at.....	3.30 A. M.

### WASHINGTON CARS.

Leave Daily, (except Sunday,) at.....	4.20 and 8.40 A. M. and 3.45 and 5.00 P. M.
Arrive Daily, (except Sunday,) at.....	8.10 and 9.35 A. M. and 4.20 and 7.30 P. M.
Leave Sunday, at.....	4.20 A. M.
Arrive Sunday, at.....	4.20 P. M.

### WESTERN (B. & O.) R. R. CARS.

Leave Daily, (except Sunday,) at.....	8.30 A. M. and 4.30 P. M.
Arrive Daily, (except Sunday,) at.....	9.30 A. M. and 5.00 P. M.

### ELLCOTT'S MILLS ACCOMMODATION.

Leave at.....	6.20 and 9.15 A. M. and 1.45 and 5.40 P. M.
Arrive at.....	8.40 A. M. and 12.00 M. and 5.50 and 8.00 P. M.

### FREDERICK ACCOMMODATION.

Leave at.....	4.30 P. M.
Arrive at.....	9.30 A. M.

### NORTHERN CENTRAL R. R. CARS.

Leave for Niagara Falls and the West, Daily, (Except Sunday,) at	8.15 A. M. and 4.30 and 8.15 P. M.
Leave Sunday, for Niagara Fall and the West, at.....	4.30 P. M.
Arrive Sunday, at.....	7.45 A. M.
Train Arrive at Calvert Station, at.....	7.45 A. M., and 2.43 and 6.12 P. M.

### OLD POINT AND FORT MONROE BOAT.

Leave Daily, at.....	4.30 P. M.
Arrive Daily, at.....	6.00 A. M.

Breakfast at 7 o'clock. . . . . Tea at 6½ o'clock.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, OCTOBER 9, 1861.

## Soup.

Green Turtle.

Consomme, a l'Orge.

## Fish.

Boiled Bass, Lobster Sauce.

## Boiled.

Beef Tongue.

Corned Beef and Cabbage.  
Chicken, Oyster Sauce.

Leg of Mutton and Capers.  
Beef, a la Mode.

## Roast.

Beef.

Ham.  
Mutton.

Veal.

Tame Ducks.  
Turkeys.

Green Goose.

Bucks Co. Chickens.  
Lamb.

## Cold Roast.

Lamb.

Beef.

Pressed Corned Beef.

Veal.

Ham.

## Relishes.

Assorted Pickles.

Horseradish.  
Apple Sauce.

Pickled Beets.  
Cucumbers.

Picalilly.  
Tomatoes.

Lettuce.

## Entrees.

Matelotte d'Anguille, a l'Espagnole, au Vin de Porto.

Pigeons en Compote, a la Jardiniere.

Salmis de Perdreaux, au Foie de Chapon.

Fricandeau de Veau, Pique, Sauce Tomate.

Cotelette de Mouton, Braisee, a la Bordelaise.

Reignons de Bœuf, Grillee, Sauce Piquante.

Tripe Saute, Glacee, a la Tambour Major.

Roulade de Tendrons d'Agneau, au Haricot Blanc.

Ailerons de Dinde, Braisee, a la Provencale.

Macaroni au Jus, au Fromage de Parmesan.

Mirouton de Volaille, a l'Americaine.

Gibelotte de Volaille, a la Creole.

Aubergine Frite, au Naturel.

Petit Pate, au Huitres, au Beurre.

## Cold Dishes.

Galantine de Canard, Truffe, a la Reine.

Terrine de Foie Gras, a la Dubarry.

Mayonnaise d'Homard, a la Savoyard.

## Vegetables.

Boiled Potatoes.  
Cauliflowers.

Mashed Potatoes.  
Lima Beans.

Sweet Potatoes.  
Stewed Tomatoes.

Beets.  
Cabbage.

Squash.  
Boiled Rice.

## Pastry.

Quince Pies.

Cocoa Nut Pies.  
Gelee, au Malaga.

Apple Pies.

Puddings, a la Reine, Madeira Sauce.  
Gateaux au Fromage.

## Dessert.

Raisins.

Almonds.  
Madeira Nuts.

Filberts.

Pecan Nuts.  
Ice Cream.

Grapes.  
Coffee.

Apples.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, THURSDAY, OCTOBER 10, 1861.

## Soup.

Bean. Consomme, au Vermicelli.

## Fish.

Boiled Salmon Trout, Anchovy Sauce.

## Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers.  
Chicken, Oyster Sauce. Ham. Beef, a la Mode.

## Roast.

Beef. Ham. Veal. Tame Ducks. Green Goose. Bucks Co. Chickens.  
Mutton. Turkeys. Lamb.

## Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

## Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picalilly. Lettuce.  
Apple Sauce. Cucumbers. Tomatoes.

## Entrees.

Macaroni, a la Napolitaine, au Fromage de Parmesan.  
Escallopes de Chevreau, a la Confitures.  
Salmis de Perdreaux, au Champignons.  
Cotelette de Mouton, Pane, au Pomme d'Amour.  
Ailerons de Dinde, a la Bordelaise.  
Tripe Saute, Glacee, a la Milanaise.  
Hachis de Volaille, au Oeufs Pochees.  
Matelotte d'Anguille, au Vin de St. Julien.  
Fricandeau de Veau, Pique, au Choux Fleurs.  
Roulade de Tendrons d'Agneau, a la Jardiniere.  
Rognons d'Agneau, Saute, au Champagne.  
Gibelotte de Volaille, a la Toulouse.  
Aubergine Frite, au Naturel.  
Petit Pate, au Huitres, au Beurre.

## Cold Dishes.

Galanfine de Dinde, Truffe, a la Gelee. Pains de Foie Gras de Strasbourg.  
Salade d'Homard, a la Russe.

## Vegetables.

Boiled Potatoes. Mashed Potatoes. Sweet Potatoes. Beets. Squash.  
Cauliflowers. Lima Beans. Stewed Tomatoes. Cabbage. Boiled Rice.

## Pastry.

Apple Pies. Cranberry Pies. Pumpkin Pies. Rice Puddings.  
Gelee, au Vin du Rhin. Macaroons, a l'Espagnole.

## Dessert.

Raisins. Almonds. Filberts. Pecan Nuts. Grapes. Apples.  
Madeira Nuts. Ice Cream. Coffee.

JOHN F. TROW, Printer, 50 Greene St.

# BARNUM'S CITY HOTEL,

MONUMENT SQUARE, BALTIMORE.

ZENUS BARNUM & A. McLAUGHLIN, Proprietors.

WEDNESDAY, October 30, 1861 — 2½ o'clock.

## SOUP.

Potage, au Vermacilla.

## FISH.

Rock Fish, Butter Sauce.

## BOILED.

Leg of Mutton, Caper Sauce. Beef, a la Flamande. Ham.  
Corned Beef and Cabbage. Chickens, Cream Sauce.

## SIDE DISHES.

Langue de Veau, a la Vinegret.

Salade de Volaille.

Calves Liver, Fried, with Bacon.

Tame Ducks, Braise, aux Olives.

Calves Head, en Tortue.

Pigs Feet, au Gratin.

Croquettes de Volaille.

Partridges, Broiled, en Toast.

Collettes de Veau.

Rognons d'Agneau.

Ragout de Mouton.

## ROAST.

Beef. Goose, Apple Sauce. Veal. Lamb. Pig, Stuffed.

## VEGETABLES.

Mashed Potatoes.

Lima Beans.

Irish Potatoes.

Sweet Potatoes.

Rice.

Hominy.

Tomatoes.

Turnips.

Beets.

Cabbage.

Parsnips.

## PASTRY.

Sweet Potatoe Pudding.

Pumpkin, Apple and Cranberry Pies.

## DESSERT.

Stewed Peaches. Philadelphia Cup Cake. Lady Cake.

Tapioca Pudding. Cream Merangues.

Madeira Jelly. Sponge Cake.

Cheese. Nuts. Apples. Raisins.

## REGULATIONS.

Meals served in Rooms will be charged Extra.  
Guests taking Fruits and Desserts from the table to their rooms, will be charged Extra.  
Persons having friends to Meals with them, will please make it known at the Office.  
Children occupying Seats at the first table, will be charged full price.  
Gentlemen-Boarders will be charged Extra for Meals in the Private Dining Room. For seats please apply to the Head Waiter.

# WINE LIST.

## MADEIRA

Diamond, Symington,.....	\$2 00
W. D. Wedding Wine,.....	2 50
A. Araujo, very choice,.....	2 50
J. A. Adams' choice,.....	2 50
C. L., very fine, Lewis & Co.,.....	3 00
B. N., do. Blackburn,.....	3 00
O. W. B.,.....	3 00
S. L., Sullivan,.....	3 00
R. Reserve, old Stock, Symington,.....	3 00
C. L. P., choice London Particular,.....	3 00
M. T. Monteiro, imported 1832, one voyage to East Indies,.....	3 60
Choice Tinto, very delicate, 1825, Lewis & Co.,.....	3 00
R. B. Blackburn & Co.,.....	3 00
"Victoria" very pale, dry and delicate Olivera,.....	3 00
J. D. L., very choice, Lewis & Co., 9 years in cellar, bottled in 1840,.....	3 50
J. Juice of Grape,.....	3 50
X. O. B., Symington, very delicate Wine,.....	3 50
B. L. S., Black Shark, Blackburn, very choice wine, vintage 1832,.....	3 50
Bual, exceeding delicate,.....	3 50
O. V., Old Virginia, consigned by Monteiro, to R. F. Anderson of Richmond,.....	3 50
B. Blandy's Favorite, a very choice old wine 9 years in wood, bottled in 1832,.....	3 50
C. Howard March & Co., Constitution Wine, a much admired brand, and very old,.....	4 00
*Star of the West, Blackburn,.....	4 00
W. S. Sercial, very rich and dry, vintage of 1825,.....	4 00
T. Lacock, a very choice wine,.....	4 00
M. T., Original Monteiro, black seal, bottled in Madeira, long, long ago,.....	5 00
L., Pride of the Hill, Lewis & Co., a favorite old brand, dry and exceedingly delicate,.....	6 00
B. L. Original Shark, 1822, Blackburn,.....	10 00

## SHERRY.

W. S. Lobo, Pale,.....	2 00
W. Pale Sherry, Wager's old stock,.....	2 50
G. C., old Pale Sherry, much admired,.....	2 50
Angua Neuva,.....	2 50
Manzanilla, very pale and delicate,.....	2 50
P. Pomar, Pale,.....	2 50
G. G. S., Superior Gordon, old stock,.....	3 00
Old Boston Brown,.....	5 00
I. A. A., Amontillado, Sayer, Imperial vin, bottled in Saute Maria,.....	5 00
X. Romano, vintage 1798,.....	5 00

## PORT.

Old Port,.....	2 50
" in Pints,.....	1 50
London Dock, Red Seal,.....	2 50
B. Wreck, Port,.....	2 50
O. O. Peabody Port, very choice,.....	3 00

## SAUTERNS.

Haute Sautern,.....	2 00
Chateau Sautern, quarts,.....	2 00
" " pints,.....	1 00

## NATIVE WINES.

Longworth's Sparkling,.....	2 90
" " pints,.....	1 25
From the Vineyard of Dr. Underhill, Croton Point, N.Y. (Union,) (Catawba & Isabella).....	2 00
Pure Catawba,.....	2 00

## BURGUNDY.

Chambertin, R. Brunninghaus,.....	2 00
Nuits,.....	2 00
Romanic,.....	2 50
Clos de Vougeot, ".....	3 00

## CHAMPAGNE.

Moet & Chandon, Fleur de Sillery,.....	\$2 00
" " " pints,.....	1 25
Verzenay *Moet & Chandon, Epernay,.....	2 00
" " " " pints,.....	1 25
Henkell & Co., Muscatel,.....	2 00
" " " " pints,.....	1 25
Crown Imperial de Massiac & Co., Sillery,.....	2 00
Charles Heidsick, T. W. Bayaud & Co.,.....	2 00
" " " " pints,.....	1 25
Piper Heidsick,.....	2 00
La Perle, Cramer Abegg & McCloskey,.....	2 00
" " " " pints,.....	1 25
Irroy's Cabinet,.....	2 50
" " " " pints,.....	1 25
Mumm's Cabinet,.....	2 50
" " " " pints,.....	1 25
Lelegard & Co., Cabinet,.....	2 50
Prince Imperial, De Venoge & Co., Epernay,.....	2 00
" " " " pints,.....	1 25
Moet & Chandon, Imperial Green Seal,.....	3 00
" " " " pints,.....	1 50
Rubis, "Pure Juice," Cramer Abegg & McCloskey,.....	3 00

## CLARET.

St. Julien, quarts,.....	1 00
" " pints,.....	50
St. Pier, quarts,.....	1 00
" " pints,.....	50
Margaux,.....	2 00
" " pints,.....	1 00
Leoville, 1844, quarts,.....	2 00
" " pints,.....	1 00
La Rose, quarts,.....	2 00
" " pints,.....	1 00
Chateau Lafite, quarts,.....	2 50
" " pints,.....	1 25
Chateau Margeaux, quarts,.....	3 00
" " pints,.....	1 50

## HOCK.

Neirsteiner,.....	1 50
Deidesheimer, pints,.....	75
Hockheimer,.....	1 50
" " pints,.....	1 00
Payurette,.....	2 00
Rudesheimer, Berg,.....	2 00
Marcobruner,.....	2 00
Sparkling Hock,.....	2 00
Leibfraumilch,.....	2 00
Bodenheimer, Berg,.....	2 00
Stein Wine, box bottles,.....	2 00
Sparkling Hock, Keepfersberg,.....	2 50
" " Johannesberg,.....	2 50
" " Mosell,.....	2 50
" " Hockheimer,.....	2 50
" " Steinberg,.....	2 75
" " Scharzberg,.....	3 00
Johannesberger, 1822,.....	3 00
Marcobruner, 1842, } Duke of Nassau's {	3 50
Stenberg, 1834, } Cabinet, {	5 00
Marcobruner, 1825,.....	3 50
" " Cabinet,.....	5 00
Johannisberg, 1836, of P. Metternich's Estate boy were imported by BARNUM & McLAUGHLIN, from Messrs. Feist Brothers, Coblenz.	5 00
Pfluben, Leisten Wine, Austic, vintage of 1766, box bottles,.....	6 00
BRANDY—Old Hennessy, per Bottle,.....	2 50
" " Old Otard, Pale, 1815,.....	3 50
OLD RYE WHISKEY,.....	2 00
VERY OLD RYE WHISKEY,.....	2 50
BOURBON WHISKEY,.....	2 90

## CORDIAL.

Marischino, di Francisco Driolt,.....	
Curaoca, Dubb Orange,.....	
Extrait d'Asinthe,.....	
London Porter, in Quarts and Pints,.....	
Scotch Ale, in Quarts and Pints,.....	
Saratoga and Mineral Water, in bottles,.....	
CIDER & ALE, on Draught, at the LOWER BAR	

# BARNUM'S CITY HOTEL,

MONUMENT SQUARE, BALTIMORE.

ZENUS BARNUM & A. McLAUGHLIN, Proprietors.

THURSDAY, October 31, 1861 — 2½ o'clock.

## SOUP.

Potage, au Riz, au Tomate.

## FISH.

Rock Fish, Egg Sauce.

## BOILED.

Leg of Mutton, and Capers.

Corned Beef and Cabbage.

Hams.

Chickens, Parsley Sauce.

## SIDE DISHES.

Sweet Bread, Pique, aux Epinards.

Fricandeau de Veau.

Blanquette d'Agneau.

Chicken Salade, Deeoric.

Black Fish, Stuffed and Baked.

Calves Head, Sauce Cornichon.

Cerville de Veau, Frit, Cream Sauce

Oysters Escaloped, in Shells.

Geblottes en Ragout

Tripe Fried, Sauce Espagnole.

Beuf a la Mode.

## ROAST.

Beef

Goose, Apple Sauce.

Veal.

Lamb.

Pig, Stuffed.

SECOND COURSE—Red Neck Ducks, Jelly Sauce.

## VEGETABLES.

Mashed Potatoes.

Lima Beans.

Irish Potatoes.

Sweet Potatoes

Rice.

Hominy.

Tomatoes.

Turnips.

Beets.

Cabbage.

## PASTRY.

Sweet Potatoe Pudding.

Pumpkin, Apple and Cranberry Pies.

## DESSERT.

Custard Tarts.

Sweet Meats.

Cheese.

Almond Cake.

Queen Cake.

Nuts.

Apples.

Ice Cream.

Bath Cake.

Raisins

## REGULATIONS.

Meals served in Rooms will be charged Extra.

Guests taking Fruits and Desserts from the table to their rooms, will be charged Extra.

Persons having friends to Meals with them, will please make it known at the Office.

Children occupying Seats at the first table, will be charged full price.

Gentlemen Boarders will be charged Extra for Meals in the Private Dining Room. For seats please apply to the Head Waiter.

Breakfast at 7 o'clock. . . . . Tea at 6½ o'clock.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, MONDAY, NOVEMBER 11, 1861.

### Soup.

Potage, a l'Anglaise.

Consomme, au Riz.

### Fish.

Boiled Cod Fish, Oyster Sauce.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Turkeys, Oyster Sauce. Ham.  
Leg of Mutton and Capers. Chicken, Oyster Sauce. Beef, a la Mode.

### Roast.

Beef. Ham. Veal. Tame Ducks. Goose. Bucks Co. Chickens.  
Mutton. Turkeys. Lamb.

### Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picalilly. Lettuce.  
Cranberry Sauce. Apple Sauce. Tomatoes.

### Entrees.

Cotelette de Monton, Pane, Sauce Tomato.  
Alerons de Dinde, a la Bordelaise.  
Lapreau, Sante, a l'Espagnole, au Petit Oignons.  
Escaloppes de Tripe, a la Bourgeoise.  
Macaroni, a l'Italienne, au Fromage de Parmesan.  
Rognons d'Agneau, Saute, au Vin de Champagne.  
Koulade de Tendrons d'Agneau, a la Macedoine.  
Matelotte d'Anguille, a la Genoise, au Madere.  
Gibelotte de Volaille, a la Creole.  
Fricandeau de Veau, Pique, en Demi Glace.  
Turbot, a la Creme, au Gratin.  
Petit Pate, au Huitres au Beurre.

### Cold Dishes.

Galantine de Chapon, Truffe, a la Rochelle. Terrine de Foie Gras, a la Gelce.  
Salade d'Homard, a la Dublin.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Sweet Potatoes. Beets. Squash.  
Spinach. Stewed Tomatoes. Cabbage. Boiled Kice.

### Pastry.

Quince Pies. Apple Pies. Pumpkin Pies. Semouille Puddings, Fruit Sauce.  
Gelee, a l'Orange. Gateaux, Rolleaux.

### Dessert.

Pop Corn. Raisins. Almonds. Filberts. Pecan Nuts. Apples.  
Oranges. Madeira Nuts. Ice Cream. Coffee.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, TUESDAY, NOVEMBER 12, 1861.

Julienne.		Soup.		Consomme, au Macaroni.	
<b>Fish.</b>					
Broiled Bass, a la Maitre d'Hotel.					
<b>Boiled.</b>					
Beef Tongue.	Corned Beef and Cabbage.	Turkeys, Oyster Sauce.	Ham.		
Leg of Mutton and Capers.	Chicken, Oyster Sauce.	Beef, a la Mode.			
<b>Roast.</b>					
Beef.	Ham.	Veal.	Tame Ducks.	Goose.	Bucks Co. Chickens
	Mutton.		Turkeys.		Lamb.
<b>Cold Roast.</b>					
Lamb.	Beef.	Pressed Corned Beef.	Veal.	Ham.	
<b>Relishes.</b>					
Assorted Pickles.	Horscradish.	Pickled Beets.	Picalilly.	Lettuce.	
Cranberry Sauce.	Apple Sauce.	Tomatoes.			
<b>Entrees.</b>					
Cotelette de Mouton, Pane, Sauce Piquante.					
Lapreau, Saute, a l'Espagnole, au Vin de Madere.					
Mirouton de Volaille, a la Gree.					
Rognons d'Agneau, Saute, a la Bordelaise.					
Ailerons de Dinde, Braisee, a la Sauce Tomate.					
Balotine de Tendrons d'Agneau, a la Jardiniere.					
Tripe Saute, Glacee, a la Militaire.					
Coeur de Veau, Farcie, au Celery.					
Gibelotte de Volaille, a la Polonaise.					
Macaroni au Jus, au Fromage de Parmesan.					
Fricandeau de Veau, Pique, au Epinards.					
Petit Pate, au Huitres, a l'Allemande.					
<b>Cold Dishes.</b>					
Galantine de Dinde, Truffe, a la Gelee.		Pains de Foie Gras, a la Perigord.			
Mayonnaise d'Homard, a la Russe.					
<b>Vegetables.</b>					
Boiled Potatoes	Mashed Potatoes.	Sweet Potatoes.	Beets.	Squash.	
Spinach.	Stewed Tomatoes.	Cabbage.	Boiled Rice.		
<b>Pastry.</b>					
Apple Pies.	Cranberry Pies.	Cocoa-Nut Pies.	Vermicelli Puddings.		
Gelee, au Maraschino.		Boston Cream Cakes.			
<b>Dessert.</b>					
Pop Corn.	Raisins.	Almonds.	Filberts.	Pecan Nuts.	Apples.
Oranges.	Madeira Nuts.	Ice Cream.	Coffee.		

JOHN F. TROW, Printer, 50 Greene St.

# St. Nicholas.

FIVE O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, NOVEMBER 13, 1861.

Veal Broth.		Soup.		Consomme, au Vermicelli.	
<b>Fish.</b>					
Baked Black Fish, Wine Sauce.					
<b>Boiled.</b>					
Beef Tongue.	Corned Beef and Cabbage.	Turkeys, Oyster Sauce.	Ham.		
Leg of Mutton and Capers.	Chicken, Oyster Sauce.	Beef, a la Mode.			
<b>Roast.</b>					
Beef.	Ham.	Veal.	Tame Ducks.	Goose.	Bucks Co. Chickens
		Mutton.	Turkeys.		Lamb.
<b>Cold Roast.</b>					
Lamb.	Beef.	Pressed Corned Beef.	Veal.	Ham.	
<b>Relishes.</b>					
Assorted Pickles.	Horscradish.	Pickled Beets.	Picalilly.	Lettuce.	
Cranberry Sauce.	Apple Sauce.	Tomatoes.			
<b>Entrees.</b>					
Petit Oiseaux, Braisee, en Corbeille, a la Marechale.					
Hachis de Volaille, au Enfs Poches.					
Cotelette de Mouton, Pane, a la Napolitaine.					
Lapreau, Saute, a l'Espagnole, au Petit Oignons.					
Rognons d'Agneau, Saute, a la Bordelaise.					
Currie d'Ailerons, de Dinde, en Bordure de Riz.					
Fricandeau de Veau Pique, au Tomate.					
Matelotte d'Anguille, au Vin de Porto.					
Escaloppes de Tripe, a la Buffle Jeune.					
Macaroni au Jus, au Fromage de Parmesan.					
Gibelotte de Volaille, a la Milanaise.					
Salmis de Canard, Sauvages, au Foie de Chapon.					
Roulade de Tendrons d'Agneau, a la Macedoine.					
Petit Pate, au Huitres, au Fine Herbes.					
<b>Cold Dishes.</b>					
Galantine de Chapon, Truffe, a la Rochelle.		Terrine de Foie Gras, a la Gelee.			
Salade d'Homard, a la Joinville.					
<b>Game.</b>					
Roast Partridges.					
<b>Vegetables.</b>					
Boiled Potatoes.	Mashed Potatoes.	Sweet Potatoes.	Beets.	Squash.	
Spinach.	Stewed Tomatoes.	Cabbage.	Boiled Rice.		
<b>Pastry.</b>					
Quince Pies.	Apple Pies.	Pumpkin Pies.	Apple Puddings, Brandy Sauce.		
Gelee, au Vin du Bordeaux.		Gateaux, au Chocolate.			
Charlotte de Russe, a la Vanilla.		Des Oufs, a la Neige, Cream Sauce.			
<b>Dessert.</b>					
Pop Corn.	Raisins.	Almonds.	Filberts.	Pecan Nuts.	Apples.
Oranges.	Madeira Nuts.	Ice Cream.	Coffee.		

TROW'S

PRINT.

# BARNUM'S CITY HOTEL, MONUMENT SQUARE, BALTIMORE.

ZENUS BARNUM & A. McLAUGHLIN, Proprietors.

THURSDAY, November 21, 1861 — 2½ o'clock.

## SOUP.

Potage, a la Paysanne.

## FISH.

Rock Fish, Egg Sauce.

## BOILED.

Pork with Turnips.

Beuf, a la Flamande. Hams.

Corned Beef with Cabbage.

Chickens, Parsley Sauce.

## SIDE DISHES.

Croquettes, des Poisson, a la Bechamel.

Pigs Feet, Breaded, Sauce Piquante.

Calves Head, Sauce au Cornichon.

Geblotte Pot Pie, Maryland Style

Beuf, a la Mode, au Legumes.

Black Fish, Stuffed and Baked.

Tame Ducks, aux Olives.

Cerville de Veau, Frit.

Sweet Bread, in Spinage.

Salade de Volaille.

Cotelets d'Agneau.

Ragout de Mouton

## ROAST.

Beef. Goose, Cranberry Sauce. Veal. Lamb. Opossum, Apple Sauce.

## VEGETABLES.

Mashed Potatoes.

Rice.

Turnips.

Hominy.

Parsnips.

Irish Potatoes.

Cabbage.

Sweet Potatoes

Beets.

## PASTRY.

Transparent Pudding.

Mince, Apple and Cranberry Pies.

## DESSERT

Custard Pudding.

Fine Jelly Cake.

Almond Cake.

Sweet Meats.

Buenavista Cake.

Ice Cream.

Cheese.

Apples.

Nuts.

Raisins.

## REGULATIONS.

Meals served in Rooms will be charged Extra.

Guests taking Fruits and Desserts from the table to their rooms, will be charged Extra.

Persons having friends to Meals with them, will please make it known at the Office.

Children occupying Seats at the first table, will be charged full price.

Gentlemen Boarders will be charged Extra for Meals in the Private Dining Room. For seats please apply to the Head Waiter.

# WINE LIST.

## MADEIRA

Diamond, Symington,.....	\$2 00
W. D. Wedding Wine,.....	2 50
A. Araujo, very choice,.....	2 50
J. A. Adams' choice,.....	2 50
C. L., very fine, Lewis & Co.....	3 00
B. N., do. Blackburn,.....	3 00
O. W. B.,.....	3 00
S. L., Sullivan,.....	3 00
R. Reserve, old Stock, Symington,.....	3 00
C. L. P., choice London Particular,.....	3 00
M. T. Monteiro, imported 1832, one voyage to East Indies,.....	3 00
Choice Tinto, very delicate, 1825, Lewis & Co.....	3 00
R. B. Blackburn & Co.....	3 00
"Victoria" very pale, dry and delicate Olivera, 3 00	
J. D. L., very choice, Lewis & Co., 9 years in cellar, bottled in 1840,.....	3 50
J. Juice of Grapes,.....	3 50
X. O. B., Symington, very delicate Wine,.....	3 50
B. L. S., Black Shark, Blackburn, very choice wine, vintage 1832,.....	3 50
Bual, exceeding delicate,.....	3 50
O. V., Old Virginia, consigned by Monteiro, to R. F. Anderson of Richmond,.....	3 50
B. Blandy's Favorite, a very choice old wine 9 years in wood, bottled in 1832,.....	3 50
C. Howard March & Co., Constitution Wine, a much admired brand, and very old,.....	4 00
*Star of the West, Blackburn,.....	4 00
W. S. Sercial, very rich and dry, vintage of 1825,.....	4 00
T. Lacock, a very choice wine,.....	4 00
M. T., Original Monteiro, black seal, bottled in Madeira, long, long ago,.....	5 00
L., Pride of the Hill, Lewis & Co., a favorite old brand, dry and exceedingly delicate,.....	6 00
B. L. Original Shark, 1822, Blackburn,.....	10 00

## SHERRY.

W. S. Lobo, Pale,.....	2 00
W., Pale Sherry, Wager's old stock,.....	2 50
G. C., old Pale Sherry, much admired,.....	2 50
Angua Neuva,.....	2 50
Manzanilla, very pale and delicate,.....	2 50
P. Pomar, Pale,.....	2 50
G. G. S., Superior Gordon, old stock,.....	3 00
Old Boston Brown,.....	5 00
I. A. A., Amontillado, Sayer, Imperial vin, bottled in Saute Maria,.....	5 00
X. Romano, vintage 1798,.....	5 00

## PORT.

Old Port,.....	2 50
" in Pints,.....	1 50
London Dock, Red Seal,.....	2 50
B. Wreck, Port,.....	2 50
O. O. Peabody Port, very choice,.....	3 00

## SAUTERNS.

Haute Sautern,.....	2 00
Chateau Sautern, quarts,.....	2 00
" " pints,.....	1 00

## NATIVE WINES.

Longworth's Sparkling,.....	2 00
" " pints,.....	1 25
From the Vineyard of Dr. Underhill, Croton Point, N.Y. (Union,) (Catawba & Isabella).....	2 00
Pure Catawba,.....	2 00

## BURGUNDY.

Chambertin, R. Bruinghaus,.....	2 00
Nuits,.....	2 00
Romanie,.....	2 50
Clos de Vougeot,.....	3 00

## CHAMPAGNE.

Moet & Chandon, Fleur de Sillery,.....	\$2 00
" " " pints,.....	1 25
Verzenay *Moet & Chandon, Epernay,.....	2 00
" " " pints,.....	1 25
Henkell & Co., Muscatel,.....	2 00
" " " pints,.....	1 25
Crown Imperial de Massiac & Co., Sillery,.....	2 00
Charles Heidsick, T. W. Bayaud & Co.,.....	2 00
" " " pints,.....	1 25
Piper Heidsick,.....	2 00
La Perle, Cramer Abegg & McCloskey,.....	2 00
" " " pints,.....	1 25
Irroy's Cabinet,.....	2 50
" " pints,.....	1 25
Mumm's Cabinet,.....	2 50
" " pints,.....	1 25
Lelegard & Co., Cabinet,.....	2 50
Prince Imperial, De Venoge & Co., Epernay,.....	2 00
" " " pints,.....	1 25
Moet & Chandon, Imperial Green Seal,.....	3 00
" " " pints,.....	1 50
Rubis, "Pure Juice," Cramer Abegg & Mc- Closkey,.....	3 00

## CLARET.

St. Julien, quarts,.....	1 00
" " pints,.....	50
St. Pierre, quarts,.....	1 00
" " pints,.....	50
Margaux,.....	2 00
" " pints,.....	1 00
Leoville, 1844, quarts,.....	2 00
" " pints,.....	1 00
La Rose, quarts,.....	2 00
" " pints,.....	1 00
Chateau Lafite, quarts,.....	2 50
" " pints,.....	1 25
Chateau Margeaux, quarts,.....	3 00
" " pints,.....	1 50

## HOCK.

Neirsteiner,.....	1 50
Deidesheimer, pints,.....	75
Hockheimer,.....	1 50
" " pints,.....	1 00
Payurette,.....	2 00
Rudesheimer, Berg,.....	2 00
Marcobruner,.....	2 00
Sparkling Hock,.....	2 00
Leibfraumilch,.....	2 00
Bodenheimer, Berg,.....	2 00
Stein Wine, box bottles,.....	2 00
Sparkling Hock, Keepfersberg,.....	2 50
" Johannesberg,.....	2 50
" Mosell,.....	2 50
" Hockheimer,.....	2 50
" Steinberg,.....	2 75
" Scharzberg,.....	3 00
Johannesberger, 1822,.....	3 00
Marcobruner, 1842, } Duke of Nassau's { Steinberg, 1834, } Cabinet, {	3 50
Marcobruner, 1825, } " Cabinet, }.....	5 00
Johannisberg, 1836, of P. Meiternich's Estate boy were imported by BARNUM & McLAUGH- LIN, from Messrs. Feist Brothers, Coblenz.	5 00
Pfluben, Leisten Wine, Austic, vintage of 1766, box bottles,.....	6 00
BRANDY—Old Hennessy, per Bottle,.....	2 50
" " Old Otard, Pale, 1815,.....	3 50
OLD RYE WHISKEY,.....	2 00
VERY OLD RYE WHISKEY,.....	2 50
BOURBON WHISKEY,.....	2 00

## CORDIAL.

Marischino, di Francisco Driolt. Curacao, Dubb Orange. Extrait d'Asinthe.	
London Porter, in Quarts and Pints. Scotch Ale, in Quarts and Pints. Saratoga and Mineral Water, in bottles.	
CIDER & ALE, on Draught, at the LOWER BAR	

## TIME of ARRIVAL and DEPARTURE

OF

## RAIL ROAD TRAINS & STEAMBOATS.

### PHILADELPHIA CARS.

Leave Daily, (except Sunday,) at.....	8.30 and 10.15 A. M. and 4.45 P. M
Arrive Daily, (except Sunday, at.....	3.24 A. M. and 12.50 P. M. and 3.20 P. M
Leave Sunday, at.....	4.45 P. M
Arrive Sunday, at.....	3.30 A. M

### WASHINGTON CARS.

Leave Daily, (except Sunday,) at.....	4.20 and 8.40 A. M. and 3.45 and 5.00 P. M
Arrive Daily, (except Sunday,) at.....	8.10 and 9.35 A. M. and 4.20 and 7.30 P. M
Leave Sunday, at.....	4.20 A. M
Arrive Sunday, at.....	4.20 P. M

### WESTERN (B. & O.) R. R. CARS.

Leave Daily, (except Sunday,) at.....	8.30 A. M. and 4.30 P. M
Arrive Daily, (except Sunday,) at.....	9.30 A. M. and 5.00 P. M

### ELLCOTT'S MILLS ACCOMMODATION.

Leave at.....	6.20 and 9.15 A. M. and 1.45 and 5.40 P. M
Arrive at.....	8.40 A. M. and 12.00 M. and 5.50 and 8.00 P. M

### FREDERICK ACCOMMODATION.

Leave at.....	4.30 P. M
Arrive at.....	9.30 A. M

### NORTHERN CENTRAL R. R. CARS.

Leave for Niagara Falls and the West, Daily, (Except Sunday,) at 8.15 A. M. and 4.30 and 8.15 P. M	
Leave Sunday, for Niagara Fall and the West, at.....	4.30 P. M
Arrive Sunday, at.....	7.45 A. M
Train Arrive at Calvert Station, at.....	7.45 A. M., and 2.43 and 6.12 P. M

### OLD POINT AND FORT MONROE BOAT.

Leave Daily, at.....	4.30 P. M
Arrive Daily, at.....	6.00 A. M

Breakfast at 7 o'clock..... Tea at 6½ o'clock.

New-York & Habana U. S. M. Steamship Columbia.

Columbia.

DINNER BILL OF FARE.

Wednesday May 7 1861

61

SOUP.

*Vermacilla*

FISH.

*Cod*

BOILED.

ROAST.

Ham,  
Tongue,  
Corned Beef,  
Mutton, Caper Sauce,  
Turkey,  
Fowl,

Beef,  
Lamb,  
Turkey,  
Chickens,  
Goose, ~~Apple~~ Sauce.  
Ducks,

*apple sauce*

uce.

*Pork*

ENTREES.

*Oyster Pie  
Giblet Stew  
Calfs Head*

VEGETABLES.

*Ass'd*

PUDDINGS AND PASTRY.

*Tapioca Pudding  
Pie Ass'd  
Pate - Wine jelly*

*is*

DESSERT.

*Apples  
Prunes - Raisins  
Maceria Nuts  
Almonds - Filberts*

COFFEE.

Each waiter is provided with Wine Card and Pencil.

WM. MINNS & Co., Stationers, 159 Pearl Street, New-York.

New-York & Havana U. S. M. Steamship Columbia.

DINNER BILL OF FARE.

Sunday Dec 1 1861

SOUP

Vegetable

FISH.

Boiled Cod

veal BOILED.

Ham,  
Tongue,  
~~Canned Beef,~~  
Mutton, Capers Sauce,  
Turkey, Oyster sauce  
Fowl,

ROAST.

Beef, Pig, apple sauce  
Lamb,  
Turkey,  
Chicken,  
Goose, Apple Sauce.  
Ducks,

ENTREES.

Lobster salad  
Calfs head with sauce  
Pidgeons on toast  
Baked maccaroni  
Steamed Tripe

VEGETABLES.

Assorted

PUDDINGS AND PASTRY.

Plum pudding  
Apple & Cranberry pies  
Poma Range  
Small pastry

DESSERT

Apples  
Raisins - Prunes  
Figs  
Almonds - Filberts  
Madeira nuts

COFFEE.

Each waiter is provided with Wine Card and Pencil.

WM. MINNS & Co., Stationers, 159 Pearl Street, New-York.

# ASTOR HOUSE.

## ORDINARY.

NEW YORK, THURSDAY, JANUARY 2, 1862.

### SOUP.

Mock Turtle. Potato.

### FISH.

Boiled Haddock, caper sauce.

### ROAST.

Beef.  
Ham, Champagne sauce.  
Chicken.  
Goose, apple sauce.  
Turkey, cranberry sauce.  
Saddle of Mutton.

### BOILED.

Beef Tongue.  
Ham.  
Corned Beef and cabbage.  
Fitch of Bacon.  
Chicken, with Pork.

Partridge Pie, with jelly.

### SIDE DISHES.

Calf's Head, sauce Toulouse.  
Rice Cakes, with currants.  
Pork Chops, with fried apples.  
Veal Tongues, sauce piquante.  
Fillet of Mutton, broiled, plain  
Macaroni, stewed in cream.

### GAME.

Larded Grouse, game sauce. Roast Mallard Ducks.

### VEGETABLES.

Potatoes. Cabbage. Turnips. Onions.  
Mashed Potatoes. Fried Parsnips. Squash. Boiled Rice. Beets  
Spinach.

### RELISHES.

Pickles. Celery. Horse Radish. Olives.

### PASTRY.

Bread Pudding, hard and wine sauce. Charlotte Russe.  
Cranberry Pie. Cream Pie. Burnt Almonds.

### DESSERT.

Raisins. Almonds. Filberts. Hickory Nuts.  
Apples. Fig Paste. English Walnuts. Oranges.

# ASTOR HOUSE WINES.

## SHERRY.

Sherry, - - - - -	\$1 50
J. S. Rutherford, Drury & Co very delicate	2 00
Yriarte, Pale, delicate, - - - - -	2 00
Yriarte, Gold G, - - - - -	2 00
Crowley, Sayres, Gold Brown, extra, - - - - -	2 00
Crowley, Sayres, Gold, - - - - -	2 50
Manzanilla Sherry, imported for C. & S., mild,	2 50
Crowley, Sayres, Gold Amontillado, - - - - -	3 00
Romano, imported in glass, very old, - - - - -	3 00
Romano, Pale, very old, - - - - -	3 00
Ne Plus Ultra, - - - - -	3 00
Cabinet Sherry, J. D. & M. Williams, delicate,	3 00
Bloodgood's, very delicate, - - - - -	3 00
Lobo, Brown, F. G., long bottled, - - - - -	3 50
Imperial Pale, - - - - -	4 00
Brown, imported in glass, - - - - -	4 00
Topaz, - - - - -	3 00
Topaz, Hugh Monroe, - - - - -	2 50

## MADEIRA.

Madeira Oliveiro, - - - - -	\$1 50
Symington's Reserve Madeira, fine and old, - - - - -	2 50

### BURDEN'S MADEIRA.

*These Wines are the best ever imported by C. & S.*

Howard, March & Co.'s Madeira, imported for the Astor House, F, - - - - -	2 00
Symington's Verdelho, very high flavored, - - - - -	2 50
Symington's Beal, fruity and high flavored, - - - - -	2 50
L. P. Madeira, - - - - -	2 50
Blackburn's South Side, - - - - -	2 50
Newton, Gordon & Murdock's G. M. - - - - -	2 50
E. I. Leacock, old, dry, - - - - -	2 50
Bymington's Tinta or Burgundy Madeira, rich, - - - - -	2 50
Blackburn's Reserve, South Side, - - - - -	2 50
Oliveiro's Reserve, 17 years old, - - - - -	2 50
Burden's South Side, - - - - -	3 00
Cruttenden's old Madeira, Eagle Tavern stock, Albany, - - - - -	3 00
Henry Clay, imported into Boston in 1825, - - - - -	3 00
Murdock, Yulle & Woodrops, M. Y. - - - - -	3 00
Brown Seal, original, N. G. M., delicate, - - - - -	3 00
D. V. Sercial, very delicate, - - - - -	3 00
Brazil, V. L., very old, a favorite wine, - - - - -	3 00
Red Seal, old bottled, East India, - - - - -	3 00
Burden's Johannisberg, splendid, - - - - -	3 50
South Side Madeira, delicious and delicate, - - - - -	3 50
Eclipse Madeira, - - - - -	4 00
Rapid, Imported 1818, - - - - -	4 00
Green Seal, Virginia, Madeira, very delicate - - - - -	4 00
White Top, very old and delicate - - - - -	4 00
Thorndike, very old and superior - - - - -	4 50
Edw'd Tuckerman, Esq., Scott Laughman, Penfold & Co.'s, imported 1820, P. M. - - - - -	5 00
Gratz, Yellow Seal, 1806 - - - - -	5 00
Gratz, Green Seal, 1806 - - - - -	5 00
Gratz, Black Seal, 1806 - - - - -	5 00
Gratz, Red Seal, bottled, 1808 - - - - -	5 00
Wanton, very delicate, 30 years in wood. W. - - - - -	5 00
John A. Gordon's Madeira, imported into Philadelphia, 1798 - - - - -	5 00
Caroline, an old Family Wine - - - - -	5 00
Gordon, Duff, Inglis & Co., imp'd by H. G. - - - - -	5 00
Otis and Ed. Tuckerman, Esqs., 1811, G. - - - - -	5 00
Hurd's Madeira, bottled 1822, Calcutta - - - - -	5 00
Stark's Madeira, bot'd in Calcutta, imp. 1825 - - - - -	6 00
Essex Jr., imported 1819 - - - - -	7 00
Smith & Huggins, Dyker's White Top, bottled in 1800, in St. Eustatia - - - - -	7 00
Tuckerman's B. 1810 - - - - -	8 00
Thorndike's A., 1809 - - - - -	8 00
Wedding Wine - - - - -	8 00
Gov. Phillips' Wine - - - - -	9 00
Gov. Kirby's original bottles, 00 - - - - -	12 00

## MOSELLE.

Speltzer's Water, per bottle - - - - -	\$0 75
Sparkling Moselle—qts. \$1 50—pts. - - - - -	1 00

## BRANDY.

S. O. P. - - - - -	3 50
Superb, (Williams, Boston) - - - - -	3 50

## PORT.

Particular - - - - -	\$2 00
Brazil - - - - -	2 00
Tower, - - - - -	2 00

## WHITE WINES.

Villany Muscatel, (Vintage 1846) - - - - -	\$1 50
Ko-Bauyai, do. 1846) - - - - -	0 75

## RED WINES.

Egry, (Vintage 1846) - - - - -	\$1 00
Szkekszardy (Vintage 1852) - - - - -	0 75
Do do. 1846) - - - - -	1 00
Buday, do. 1848) - - - - -	0 75
Carlovitzzy do. 1848) - - - - -	0 75

## SAUTERNE.

Pints, - - - - -	\$1 50
Quarts, - - - - -	2 00
Chablis—pts. 75 cts.—qts. - - - - -	2 00
Choice, - - - - -	50

## HOCK.

Sparkling Hock—pints, - - - - -	\$1 25
Native Hock, - - - - -	2 00
Rudesheimer, 1834. - - - - -	2 00
Marcobrunner, - - - - -	2 00
Sparkling Hock, Oechs, - - - - -	2 50
Rudesheimer, 1811, do. - - - - -	2 50
Hockheimer, 1834, do. - - - - -	2 50
Shazberger, - - - - -	2 50
Sharzofberger, - - - - -	3 00
Ausbruck Cabinet, Rethenberg, 1831, - - - - -	3 00
Ausbruck Cabinet, Graffenberg, 1831, - - - - -	3 00
Johannisbirger, 1834, - - - - -	3 00
Ausbruck Cabinet, Rothenberg, 1822, - - - - -	4 00
Cabinet Schloss, Johannisbirger, 1822, - - - - -	5 00
Prince Metternich Castle, Bottled, Yellow Seal, 1831, - - - - -	5 00
Metternich's Castle, Bottled, Red Seal, 1822, - - - - -	5 00
Prince Metternich's celebrat'd Castle bottle, Gold Seal, Johannisbirger, vintage 1822 } - - - - -	8 00

## CHAMPAGNE.

Widow Cliquot, - - - - -	\$2 50
English, - - - - -	2 00
Sparkling Catawaba, - - - - - pts. \$1 00, qts. 2 00	
The Dry do., pts. \$1 00, - - - - -	2 00
Cabinet, - - - - - G. H. Munn. - - - - -	3 00
Verzenay, pts. \$1 00, - - - - -	2 00
Moet et Chandon, - - - - -	2 00
Do. Imperial, - - - - -	3 00
Napoleon, Barsalou, Creme de Bouzy, very fine, - - - - - pts. 1 25—qts. 2 50	
Missouri Sparkling "Cabinet," R. Crooks' Son & Co., Agents, - - - - - pts. 1 00—qts. 2 00	
Charles Heidsieck, - - - - - pts. 1 00—qts. 2 00	

## CLARET.

Bordeaux, - - - - -	\$ 50
Claret, - - - - -	75
Table Claret, - - - - -	1 00
Leoville, do. - - - - -	2 00
D'Issan, do. - - - - - pts. 1 00—qts. 1 50	
St. Julien, do. - - - - -	1 25
Battaily, do. do. 1844, - - - - -	2 25
Chateau Beychevelle, do. 1844, - - - - -	2 50
Leoville, do. 1844, - - - - -	4 50
Pichon, do. 1844, - - - - -	4 50
La Rose, do. 1844, - - - - -	4 50
Mouton, do. 1844, - - - - -	4 50
Latour, do. 1844, - - - - -	4 50
Chateau Lafitte, do. 1844, - - - - -	4 50
Chateau Margeaux, do. 1844, - - - - -	4 50

## BURGUNDY.

Macon, - - - - -	1 50
Pouilly, - - - - -	1 50
Pouilly, Red, - - - - -	2 00
Pomard, - - - - -	3 00
Chambertin, - - - - -	3 50
Romanee, - - - - -	3 50
Vosne, - - - - -	3 50

## ALE AND PORTER.

Scotch Ale - - - - -	qts. 75
East India Ale - - - - -	pts. 0 37
" " " - - - - -	draught 0 25
" " " - - - - -	pts. 0 25
Porter - - - - -	pts. 0 25
American Ale - - - - -	0 10
Draught Ale - - - - -	0 10
Cider - - - - -	pts. 25c—qts. 0 50

# ASTOR HOUSE.



STETSON & CO. Proprietors.

WYNKOOP, HALLENBECK & THOMAS, Printers, 113 Fulton Street New York.

*Monongahela House.*



*John M'Donald Crossan.*

*Pittsburgh, Pa.*

# MONONGAHELA HOUSE,

Corner of Smithfield and Water Streets.

## HOURS FOR MEALS.

BREAKFAST, - - - - - from 5½ to 11 o'clock.  
 DINNER, - - - - - " 1 to 3 "  
 TEA AND SUPPER, - - - - - " 6 to 11 "

## SUNDAY.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

### For Children and Servants.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

Private Servants not allowed in the Dining Room.

All Meals, Lunches, &c. sent to Rooms will be charged extra.

Children occupying seats at the Public Table will be charged full price.

Persons having friends to any of the Meals, will please give notice at the Office previous to being seated at the table.

W. S. Haven, Fancy Job Printer, corner of Wood and Third Sts.

# Dinner.

Tuesday, February 4th, 1862.

## SOUP.

Julienne.

## FISH.

Baked Bass, Onion Sauce.

## BOILED.

Ham.

Corned Beef and Cabbage.

Tongue.

Leg of Mutton, Caper Sauce.

Chicken, with Fricassee Sauce.

## COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

## SIDE DISHES.

Ducks, Braised, with Apple Sauce.

Fricandeau of Veal, with Tomato Sauce.

Sirloin Steak, with Fried Potatoes.

Mutton Chops, with Currant Jelly.

Baked Pork and Beans.

Chicken Pies, Baked.

## RELISHES.

Worcestershire Sauce.

Cole Slaw.

Horse Radish.

Pickles.

## VEGETABLES.

Mashed Potatoes.

Rice.

Boiled Potatoes.

Beets.

Parsnips.

Turnips.

Onions.

Cabbage.

Baked Potatoes.

Squash.

Hominy.

## ROAST

Beef.

Saddle of Lamb, Plain.

Chicken.

Turkey, with Cranberry Sauce.

Veal.

Roast Ducks.

## PASTRY.

Rice Pudding.

Peach Pies.

Lemon Pies.

Apple Tarts.

Almond Cake.

Madeira Jelly.

## DESSERT.

English Walnuts.

Raisins.

Filberts.

Almonds.

Pecan Nuts.

# Burnet House.

T. P. SAUNDERS & Co., - - - - PROPRIETORS.

CINCINNATI, THURSDAY, FEBRUARY 6th, 1862.

## SOUPS.

Mutton Broth.

Pisque Soup.

## FISH.

Boiled Pike, with Anchovies sauce.

## BOILED.

Corned Beef.  
Leg of Mutton, Capers Sauce.  
Cold Ham.  
Tongue.  
Chicken, with Pork.

## ROAST.

Beef.  
Ham, Champagne Sauce.  
Pork.  
Stuffed Chicken  
Turkeys with Giblet sauce.

Potted Beef with Onions.

Cold Pressed Beef.

Broiled Pork Steaks.

Stuffed Breast of Veal with Piquant sauce.

Chicken Salad.

## SIDE DISHES.

Macaroni, aux Gratin.

Turkeys Wings, a'la Poulette.

Blanquet of Veal with Parsley sauce.

Stewed Rabbit with Claret Wine sauce.

Larded Fillets of Pork with Mashed Turnips.

Cakes of Vermicella flavored with Orange.

Ragout of Mutton with Lima Beans.

Cotelete of Veal sautie, a'la Jardinier.

## CAME.

Prairie Chickens.

## RELISHES.

Cranberry Sauce.

Horse Radish.

Celery.

Pickles.

## VEGETABLES.

Mashed Potatoes.

Fried Sweet Potatoes.

Onions.

Boiled White Beans.

Cabbage.

Hominy.

Plain Boiled Macaroni.

Baked Potatoes.

Beets.

Boiled Potatoes.

Fried Parsnips.

Mashed Turnips.

## PASTRY.

Apple Pies.

Rhubarb Pies.

Cream Pies.

Bread Puddings.

Custard Pies.

Ladies Cake.

Snowballs with Jelly.

## DESSERT.

Apples.

Raisins.

Hickory Nuts.

Almonds.

Filberts.

Ice Cream.

Pecan Nuts.

## COFFEE.

PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES.

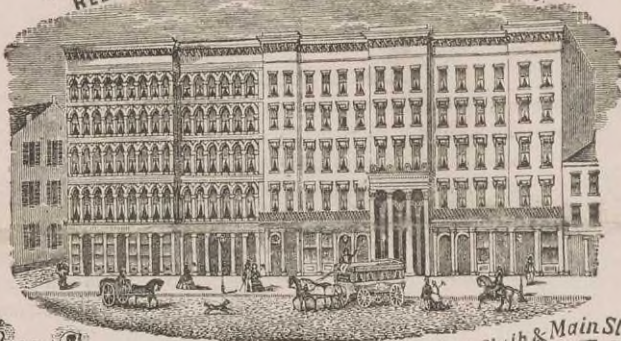
All Meals, etc., sent to Rooms, will be charged extra.

## HOURS FOR MEALS.

Breakfast,	7 to 10	Ladies' Dinner on Sundays,	at 2
Dinner,	1 to 3	Tea,	6
Ladies' Dinner,	2	Supper,	9 to 12

Servants and Children, Breakfast at 7, Dinner at 1, and Tea at 6.  
Guests ordering dishes not on the Bill of Fare, will be charged extra.

**LOUISVILLE HOTEL**  
 REBUILT 1856. ENLARGED & REFURNISHED 1859



**KEAN STEELE & JUDGE**  
 Proprietors.

Cor Sixth & Main Str.  
**LOUISVILLE KY.**

**HOURS FOR MEALS.**

Railroad Breakfast. .... 4 o'clock.	Breakfast, Sunday, ... from 7½ to 11.
Regular Breakfast, 6½ to 10½ o'clock.	Dinner ..... from 1½ to 3 o'clock.
Dinner from ..... 1 to 3 o'clock.	Tea ..... from 6 to 8 o'clock.
Tea ..... 6 to 8 o'clock.	Supper ..... from 9 to 11 o'clock.

**MEALS WILL BE PROMPT, AND NO GONG SOUNDED.**

☞ Gentlemen having extra meals, will please report the same at the Office.

☞ Dishes called for, not on the Bill, will be charged extra.

Meals, Fruit, or Lunches sent to Rooms will in all cases be charged Extra

# DINNER.

FRIDAY, FEBRUARY 7, 1862.

## SOUP.

English Pea, with Crust. Vermicelli.

## FISH.

Boiled Pike, Lobster Sauce.

## BOILED.

Round of Beef, Tomato Sauce. Jole, with Greens.  
Leg of Mutton, Caper Sauce. Chicken, with Rice.  
Ham. Tongue.

## ROAST.

Goose, Apple Sauce. Ham, Wine Sauce.  
Stuffed Turkey, Bread Sauce. Ribs of Beef.  
Saddle of Mutton, Cranberry Sauce.

## COLD DISHES.

Ham. Corned Beef. Tongue

## ENTREES.

Italian Macaroni, with Cheese, plain.  
Tenderloin braised with Stewed Cabbage.  
Escallopes of Fresh Clams, baked with Fine Herbs.  
Stewed Turnip Greens, garnished with Eggs  
Beef a la mode, with glazed Vegetables  
Currie of Turkey Wings, with Rice.  
Beef Steak Pie, baked with Crust.  
Broiled Mutton Cutlets, Tomato Sauce.

## VEGETABLES.

Stewed Carrots. Onions. Mashed Potatoes.  
Baked Sweet Potatoes. Turnips. Boiled Rice.  
Hominy. Oyster Plant. Boiled Potatoes.  
Potatoes. Stewed Parsneps.

## RELISHES.

Walnut Ketchup. French Mustard. Worcestershire Sauce.  
Tomato Ketchup. Boston Pickles. John Bull sauce.  
Celery. Pickled Beets. Harvey sauce.  
Cole-Slaw. Cranberry Sauce.

## PASTRY.

Jenny Lind Pancakes, with Golden Syrup. Plum Pie.  
Apple Pie. Fruit Cake. Macaronies.  
Catawba Wine Jelly.

## DESSERT.

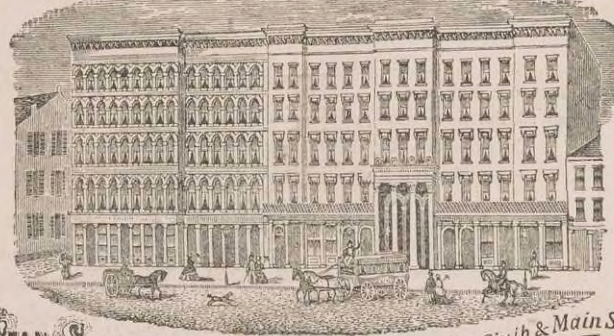
Almonds. Apples. Filberts.  
English Walnuts. Raisins. Pecan Nuts.

CORN CAKES.

COFFEE.

## LOUISVILLE HOTEL

REBUILT 1856. ENLARGED & REFURNISHED 1859



KEAN STEELE & JUDGE  
Proprietors.

Cor Sixth & Main Str.  
LOUISVILLE KY.

## HOURS FOR MEALS.

Railroad Breakfast..... 4 o'clock.	Breakfast, Sunday... from 7½ to 11.
Regular Breakfast, 6½ to 10½ o'clock.	Dinner ..... from 1½ to 3 o'clock.
Dinner from ..... 1 to 3 o'clock.	Tea ..... from 6 to 8 o'clock.
Tea ..... 6 to 8 o'clock.	Supper ..... from 9 to 11 o'clock.

MEALS WILL BE PROMPT, AND NO GONG SOUNDED.

Gentlemen having extra meals, will please report the same at the Office.

Dishes called for, not on the Bill, will be charged extra.

Meals, Fruit, or Lunches sent to Rooms will in all cases be charged Extra

# DINNER.

SATURDAY, FEBRUARY 8, 1862.

## SOUP.

Chicken, with Rice. Vegetable.

## BOILED.

Round of a la Beef, Jole, with Greens.  
Leg of Mutton, Caper Sauce. Chicken, with Rice.  
Ham. Tongue.

## ROAST.

Shoat Apple Sauce. Ham, Ketchup Sauce.  
Stuffed Turkey, Bread Sauce. Ribs of Beef.  
Saddle of Mutton, Cranberry Sauce.

## COLD DISHES.

Ham. Corned Beef. Tongue

## ENTREES.

Italian Macaroni, baked with Cheese.  
Stewed Turnip Greens, garnished with Eggs  
Currie of Turkey Wings, with Rice.  
Broiled Pork Chops, Ketchup Sauce.  
Tenderloin of Beef, Tomato Sauce.  
Lamb Kidney Sautee, with Onions.  
Broiled Mutton Cutlets, Butter Sauce.  
Calf's Feet, Tomato Sauce.

## VEGETABLES.

Stewed Carrots. Onions. Mashed Potatoes.  
Baked Sweet Potatoes. Turnips. Boiled Rice.  
Hominy. Oyster Plant. Boiled Potatoes.  
Potatoes. Spinach. Stewed Parsneps.

## RELISHES.

Walnut Ketchup. French Mustard. Worcestershire Sauce.  
Tomato Ketchup. Boston Pickles. John Bull sauce.  
Celery. Pickled Beets. Harvey sauce.  
Cole-Slaw. Cranberry Sauce.

## PASTRY.

Apple Pudding, Brandy Sauce. Peach Pie. Blackberry Pie.  
Ribbon Cake. Lady Fingers. English Cream.

## DESSERT.

Almonds. Apples. Filberts.  
English Walnuts. Raisins. Pecan Nuts

CORN CAKES.

COFFEE.

# WINES.

## CHAMPAGNE.

*From Fred. de Barry, N. Y.*  
Gold Seal, .....\$3 50  
Royal Rose, ..... 3 00  
Mumm & Co., Imperial, ..... 3 00  
do Cabinet, ..... 2 50  
do Verzenay, ..... 2 00  
do do pints, ..... 1 25  
Sparkling Moselle, ..... 2 50

*From A. Bininger & Co., N. Y.*

Green Seal, (Moet & Chandon) ..... 3 00  
Associates Verzenay, ..... 2 00  
do do pints, ..... 1 25

*From Renault & Francois, New York.*

Heidsick, Piper & Co., ..... 2 00  
pints ..... 1 25

*From L. E. Amsinck, New York.*

Heidsick & Co., ..... 2 00  
do pints, ..... 1 25

*Cramer, Abegg & McClosky.*

Rubis Cabinet, ..... 3 00  
La Perle, ..... 2 00  
do pints, ..... 1 25

*From J. D. & M. Williams, Boston.*

Schreider, ..... 2 00  
do pints, ..... 1 25

*From Clement Herdt, New York.*

Lambry's Grape Leaf, ..... 2 50  
Ch. Farre, (Reims), ..... 2 00  
Eugene Clicquot, ..... 2 50  
Chas. Heidsick, ..... 2 00  
Pints of the above, ..... 1 25  
Cabinet, half pint, ..... 70

## NATIVE WINES.

Longworth's Sparkling Catawba, ..... \$2 00  
Pints of the above, ..... 1 00  
Werk's Sparkling Catawba, ..... 2 00  
Pints of the above, ..... 1 00

## MADEIRA.

*From J. D. & M. Williams, Boston.*

Blackburn, O. L. particular ..... \$2 50  
Don Pedro, .. ..... 2 00  
Victoria, very old, ..... 2 00  
Leonard, March & Co, ..... 2 00

## SHERRY.

*From J. D. & M. Williams, Boston.*  
Gift, old and rich, ..... \$3 00  
Imperial, very rich, ..... 2 50  
Yriate Pale, ..... 2 00  
Topaz, dry and light, ..... 2 00  
Amontillado, delicate and fine, ..... 2 00  
Gordon Brown, very old, ..... 2 00  
London Dock, ..... 1 00

## HOCK.

Sparkling Cabinet, ..... \$2 50  
Johannesberger, ..... 3 00  
Steinwine, (in glass jugs,) ..... 2 50  
do (in bottles,) ..... 2 00  
Hockheimer, ..... 2 00  
Haut Sauterne, very fine, ..... 1 00

## BURGUNDY.

Volney, ..... \$2 00  
Chamberten, ..... 2 50

## CLARET.

Table Claret, ..... \$0 50  
St. Esthephe, ..... 1 00  
St. Julien, superior, ..... 1 25  
Chateau Leoville, ..... 1 25  
Chateau Larose, ..... 1 25  
do pints, ..... 75  
Grand Chateau Lafitte, ..... 1 50

## PORT.

Regina, high, dry, and pale, ..... \$2 50  
Rouiz, excellent, ..... 2 00  
Black Seal, ..... 2 00  
London Dock, ..... 1 00

## BRANDIES.

Otard, Dupuy & Co., S. O. P., ..... \$1 00  
Otard, Dupuy & Co., pale and old, ..... 2 00  
N. O. Poney Brandy, ..... 3 00  
Old Bourbon Whisky, ..... 1 50  
Pints of the above, half price.

## PORTER AND ALE.

Muir & Son's Sparkling Edinburg  
Ale, (in stone jugs,) ..... \$0 35  
Tenant's XX Strong Ale, (in jugs,) ..... 35  
Wm. Younger's Edinburg Strong  
Ale, (in stone jugs,) ..... 35  
R. Younger's Sparkling Edinburg  
Ale, (pints champs,) ..... 35  
Alsop's East India Pale Ale, ..... 35  
Guinness' Dublin Extra Brown Stout, ..... 35

John P. Morton & Co., Printers, 425 Main Street.

# GIBSON HOUSE.



## O. H. GEFROY & CO., PROPRIETORS.

*Private Servants not allowed in the Ordinary.*

**All Meals, &c., sent to Rooms, Charged Extra.**

### HOURS FOR MEALS.

Breakfast, - 6 to 10 o'clock.	Tea, - - 6 to 8 o'clock.
Dinner, - - 1 to 3 " "	Supper, - 8 to 10 " "

All Dishes ordered, not on Bill Fare, charged extra.

# TABLE D'HOTE.

SUNDAY, FEBRUARY 9, 1862.

## SOUP.

Mock Turtle.

## FISH.

Broiled White Fish, Stewart sauce.

## BOILED.

Chicken, with Pork, Leg of Mutton, Capers sauce, Beef Tongues,  
John Shays' sugar cured Hams, Jole, with Cabbage, Corned Beef.

## ROAST.

Chickens, Poland Ducks, Lamb, Pigs, Ribs Beef,  
Spareribs of Pork, Turkeys, Cranberry sauce, Mutton, Fresh Pork.

## LARGE DISHES.

Boiled Turkey, Oyster sauce, Sweet Breads, larded, Tomato sauce,  
Small Oyster Pies, Tame Duck, au compot, sauce Olive,  
Fillet of Beef, Oyster sauce, Green Beef Tongue, sauce Hachee,  
Calf's Head, Tomato sauce, Round of Beef, au compot, Crumb sauce.

## COLD DISHES.

Beef Tongue, Roast Mutton, Roast Lamb,  
Roast Pork, Ham, Chicken Salad, Brisco Corned Beef.

## GAME.

Roast Saddle Venison, with Currant Jelly, Roast Prairie Chicken, sauce Madeira,  
Leg of Rabbits, larded, sauce Champagne,

## SIDE DISHES.

Chickens, larded, Gardner sauce, Fricandeau of Pork, larded, Tomato sauce  
Rabbits, saute, with fine herbs, Queen Ritters, Orange flavor,  
Vol au Vent, garnished, with Oysters, Croquette of Rice with Sugar,  
Pheasant, larded, sauce Olive, Venison Chops, saute, sauce Demiglace,  
Omelette, with Cranberry sauce, Salme of Duck, with fine herbs,  
Tenderloin of Beef, larded, Oyster sauce, Lamb Chops, broiled, with fried Potatoes,  
Macaroni, baked, Italian style, Calf's Brains, fricassee, Parsley sauce,  
Croquette of Rice, with Sugar, Veal Kidneys, saute, a la Portelaise,  
Turkey Wings, larded, Tomato sauce.

## RELISHES.

Worcestershire sauce, French Mustard, Lettuce,  
Horse Radish, Cold Slaw, Pickles,

## VEGETABLES.

Baked Potatoes, Boiled Parsnips, Oyster Plants,  
Boiled Mashed Potatoes, Succotash, Cabbage,  
Boiled Potatoes, Onions, Hominy, Squash,  
Baked Sweet Potatoes, Mashed Turnips, Celery, Stewed Tomatoes.

## PASTRY

Lemon Ice Cream, Claret Wine Jelly, Cocoanut Cakes,  
Snow Balls, Macaroons, Jelly Cake,  
Fruit Cake, Rice Pudding, Quince Marengues,  
Gooseberry Tarts, Pumpkin Pies, Mince Pies.

## DESSERT.

Pecans, Apples, Filberts.

# GIBSON HOUSE.



## O. H. GEFFROY & CO.,

PROPRIETORS.

*Private Servants not allowed in the Ordinary.*

All Meals, &c., sent to Rooms, Charged Extra.

## HOURS FOR MEALS.

Breakfast, - 6 to 10 o'clock. | Tea, - 6 to 8 o'clock.  
Dinner, - 1 to 3 " | Supper, - 8 to 10 "

All Dishes ordered, not on Bill Fare, charged extra.

Wrightson & Co., Printers, 307 Walnut Street, Cincinnati, O.



MONONGAHELA HOUSE

# Monongahela House.



John M'Donald Crossan.

Pittsburgh, Pa.

# MONONGAHELA HOUSE,

Corner of Smithfield and Water Streets.

## HOURS FOR MEALS.

BREAKFAST, - - - - - from 5½ to 11 o'clock.  
 DINNER, - - - - - " 1 to 3 "  
 TEA AND SUPPER, - - - - - " 6 to 11 "

## SUNDAY.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

## For Children and Servants.

BREAKFAST, 7½.      DINNER, 1½.      TEA, 6.

Private Servants not allowed in the Dining Room.

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W. S. Haven, Fancy Job Printer, corner of Wood and Third Sts.

# Dinner.

Wednesday, February 12th, 1862.

## SOUP.

Calf's Head.

## FISH.

Boiled Haddock, with Anchovie Sauce.

## BOILED.

Ham.

Corned Beef and Cabbage.

Tongue.

Leg of Mutton, Capers Sauce.

Chicken, with Fricassee Sauce.

## COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

## SIDE DISHES.

Sweet Breads, Celery Sauce.

Maccaroni, au Gratin.

Ducks, Braised, with Apple Sauce.

Chicken Pies, Baked.

Beef Steak, with Onions.

Mutton Chops, Plain.

Lamb Kidneys, Broiled.

## RELISHES.

Worcestershire Sauce.

Cole Slaw.

Horse Radish.

Pickles.

## VEGETABLES.

Mashed Potatoes.

Beets.

Onions.

Squash.

Rice.

Parsnips.

Cabbage.

Stewed Beans.

Boiled Potatoes.

Turnips.

Baked Potatoes.

Hominy.

## ROAST

Beef.

Saddle of Lamb, Plain.

Chicken.

Turkey, with Cranberry Sauce.

Veal.

## PASTRY.

Farina Pudding.

Mince Pies.

Apple Pies.

Raspberry Tarts.

Lady Cake.

Almond Ice Cream.

## DESSERT.

English Walnuts.

Raisins.

Filberts.

Almonds.

Pecan Nuts.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, MONDAY, MARCH 17, 1862.

### Soup.

Potage, a l'Anglaise.

Consomme, au Riz.

### Fish.

Fried Halibut, with Pork.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham  
Turkey, Celery Sauce. Chicken and Pork. Beef, a la Mode.

### Roast.

Beef. Ham. Veal. Tame Ducks. Goose. Bucks Co. Chickens.  
Mutton. Turkeys. Pork.

### Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Pickled Beets.  
Cranberry Sauce. Apple Sauce. Piccalilly.

### Entrees.

Cotelette de Mouton, Pane, Sauce Piquante.  
Ailerons de Dinde, Braisee, a la Bordelaise.  
Fricandeau de Veau Pique, Sauce Tomatoe.  
Mirouton de Volaille, au Riz, a l'Espagnole.  
Tripe Saute, Glace, a la Milanaise.  
Lievre Saute, a la Genoise, au Vin de Madere.  
Balotine de Tendrons d'Agneau, a la Jardiniere.  
Matelotte d'Anguille, au Vin de Bordeaux.  
Rognons d'Agneau, Saute, au Vin de Champagne.  
Gibelotte de Volaille, a la Toulouse.  
Macaroni a l'Italienne, au Fromage de Parmesan.  
Petit Pate, au Huitres au Beurre.

### Cold Dishes.

Galantine de Dinde, Truffe, a la Gelee. Terrine de Foie Gras, a la Russe.  
Salade d'Homard, a la Dublin.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Boiled Onions. Spinach.  
Baked Potatoes. Cabbage. Boiled Rice. Celery. Fried Parsnips, Turnips. Lettuce.

### Pastry.

Apple Pies. Cranberry Pies. Cherry Pies. Bread Puddings, Wine Sauce.  
Gelee, a l'Orange. Lady-Fingers.

### Dessert.

Pop Corn. Raisins. Almonds. Filberts. Pecan Nuts. Apples.  
Oranges. Madeira Nuts. Ice Cream. Coffee.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, TUESDAY, MARCH 18, 1862.

## Soup.

Julienne. Consomme, au Macaroni.

## Fish.

Broiled Bass, a la Maitre d'Hotel.

## Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Turkey, Celery Sauce. Chicken and Pork. Beef, a la Mode.

## Roast.

Beef. Ham. Veal. Tame Ducks. Goose. Bucks Co. Chickens.  
Mutton. Turkeys. Pork.

## Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

## Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picalilly.  
Cranberry Sauce. Apple Sauce.

## Entrees.

Salmis de Canard Sauvages, au Olives.  
Cotelette de Mouton, Pane, Sauce Tomato.  
Ailerons de Dinde, Braisee, a l'Espagnole.  
Lapreau Saute, a la Napolitaine.  
Escaloppes de Tripe, a la Bordelaise.  
Rognons d'Agneau, Saute, a la Genoise, au Vin de Madere.  
Noie de Veau, Pique, en Demi Glace.  
Balotine de Tendrons d'Agneau, au Celery.  
Gibelotte de Volaille, a la Polonoise.  
Matelotte d'Anguille, au Vin de Porto.  
Macaroni au Jus, au Fromage de Parmesan.  
Petit Pate, au Huitres, au Fines Herbes.

## Cold Dishes.

Galantine d'Oie, Truffe, a la Scala. Pains de Foie Gras, a la Gelee.  
Mayonnaise d'Homard, a l'Imperatrice.

## Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Boiled Onions. Spinach.  
Baked Potatoes. Cabbage. Boiled Rice. Celery. Fried Parsnips, Turnips. Lettuce.

## Pastry.

Apple Pies. Peach Pies. Mince Pies. Tapioca Puddings.  
Gelee, au Rum. Gateaux, Glace.

## Dessert.

Pop Corn. Raisins. Almonds. Filberts. Pecan Nuts. Apples.  
Oranges. Madeira Nuts. Ice Cream Coffee.

JOHN F. TROW, Printer, 50 Greene St.

# DEHAVAN HOUSE.

## DINNER BILL OF FARE.

WEDNESDAY, March 19, 1862.

### SOUP.

Sago.

### FISH.

Boiled Halibut, Lobster Sauce.

Fried Smelts, Breaded, a l'Anglaise.

### BOILED.

Corned Beef and Savoy Cabbage.

Leg of Mutton Caper Sauce.

Westphalia Ham.

Smoked Tongue.

Turkey, Oyster Sauce.

### ROAST.

Mutton. Turkey.

Spare Rib of Pork.

Rib Beef.

Saddle of Mutton.

Side of Lamb, Mint Sauce.

Chickens.

### COLD DISHES.

Smoked Tongue.

Westphalia Ham.

Lobsters.

Pressed Corned Beef.

### GAME.

Roast Saddle Venison.

### ENTREES.

Macaroni, en Gratin.

Baked Pork and Beans.

Calf's Brains, a l'Italian.

Queen Fritters, Vanilla Flavor.

Calf's Tongue, Sauce Piquant.

Broiled Venison Chops, with Currant Jelly.

Lamb Kidney, Saute, au Madeira.

Escalope of Veal, Breaded, Sauce Tomato.

### RELISHES.

Horse Radish.

Cold Slaw.

Cranberries.

Apple Sauce.

Pickles.

Mangoes.

Celery.

Beets.

Lettuce.

Peppers.

### VEGETABLES.

Stewed Tomatoes.

Parsnips.

Boiled Potatoes.

Carrots.

Green Corn.

Turnips.

Beets.

Mashed Potatoes.

### PASTRY.

Apple Pie.

Mince Pie.

Farina Pie.

Gateaux Noir.

Sago Pudding.

Chocolate Cream.

Strawberry Kisses.

Sherry Wine Jelly.

Biscuit Anglaise, a la Cream.

Vanilla Ice Cream.

### DESSERT.

Filberts.

Apples.

Figs.

Coffee.

Dates.

Pecan Nuts.

Tea.

Walnuts.

Almonds.

Breakfast.....5½ to 11 o'clock. | Dinner.....2 to 4 o'clock.

Tea.....5 to 9 " | Supper.....9 o'clock.

# DE LAVAN HOUSE.

## WINE LIST.

### CHAMPAGNES.

Moet & Chandon, Adolphus Oechs. ....	\$2 00
“ “ “ pints .....	1 25
“ “ Green Seal .....	3 00
“ “ “ pints .....	1 50
“ “ Imperial .....	3 00
Mumm's Verzenay, .....	2 00
“ “ pints .....	1 25
“ “ Dry .....	2 50
“ “ “ pints .....	1 25
“ Cabinet .....	3 00
“ “ pints .....	1 50
“ Imperial .....	3 00
“ “ pints .....	1 50
“ Private stock .....	3 00
Roderer's Cabinet .....	3 00
Heidsieck, Renault & Francois .....	2 00
“ “ pints .....	1 25
Cabinet Heidsieck, Cramer, Abegg & McCloskey .....	3 00
La Perle, Cramer, Abegg & McCloskey .....	2 00
“ “ pints .....	1 25
Rubis, Cramer, Abegg & McCloskey .....	3 00
“ “ pints .....	1 50
Charles Heidsieck, T.W. Raynaud & Co. .....	2 00
“ “ pints .....	1 25
Crene de Bousez, .....	2 00
“ “ pints .....	1 25
Clicquoit .....	3 00
“ “ pints .....	1 50
Duc de Reichstadt .....	2 00
“ “ pints .....	1 25
St. Marceau .....	3 00
Renaudin, Bollinger & Co. .....	2 00
“ “ pints .....	1 25
Sparkling To Kayer .....	2 00
“ “ pints .....	1 25

### CLARETS.

*From the House of Barton & Guestier.*

St. Julien, quarts .....	\$1 00
“ “ pints .....	0 50
Chateau Batailley, quarts .....	1 50
“ “ pints .....	2 00
“ Beycheville, quarts .....	2 00
“ Langoa, quarts .....	2 00
“ Leoville, quarts .....	2 50
“ La Rose, quarts .....	2 50
“ Mouton, quarts .....	2 50
“ Margeaux, quarts .....	3 00
“ Lafite, quarts .....	3 00
“ Latour, quarts .....	3 00

### BURGUNDY.

*Imported by Adolphus Oechs.*

Chambertin .....	\$3 00
Baune .....	3 00
Clos de Vougeot .....	3 50

### PORT.

*From Gil. Davis.*

George Sandemans' fine old port .....	\$2 50
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*From Hugh Monroe.*

London Dock, pale and mellow .....	2 00
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### SHERRY.

Table, pale, from wood .....	\$2 00
Table, brown, from wood .....	2 00

*From Gil. Davis.*

Haurie, pale .....	2 00
Cabinet, pale and delicate .....	2 50
Imperial, pale .....	2 50

*From Hugh Monroe.*

Amontillado, very old .....	\$2 50
Old Brown, full, and high flavored .....	2 00
Cabinet, pale and full, vintage of 1828 .....	2 50
Competition .....	3 00

### MADEIRA.

*From Hugh Monroe and Hubbard & Burgoyne.*

N. G. M. Madeira, fine and old .....	\$2 50
B. & S. Madeira, old and delicate .....	3 00
Victoria, very choice .....	4 00
Estioto .....	5 00
Dennie .....	5 00
Hubbard .....	5 00
Hugh A. Gordon .....	6 00

### HOCKS AND RHINE WINES.

*From Focks & Brandenburg, and Fred. Klepper & Co., Bordeaux.*

Liebframulch .....	\$2 00
Hockheimer .....	2 00
Steinwine in Bocksbeutel .....	2 00
Geisenheimer .....	2 00
Steinberger Cabinet .....	3 50
Barsac .....	2 50
Castle Johannisberger Cabinet, Prince Metternich, yellow seal .....	5 00
Sparkling Hockheimer .....	2 50
“ “ pints .....	1 25
“ Moselle Muscatel .....	2 50
“ “ pints .....	1 25

### WHITE WINES.

*From the houses of Fred. Klepper & Co., and Focks & Brandenburg, Bordeaux.*

Latour Blanche .....	\$2 00
“ “ pints .....	1 00
Chateau Yquem .....	2 50
Yquem Haut Sauterne .....	3 00
“ “ pints .....	1 50
Lacrima Christi .....	2 00
Chablis .....	2 50

### BRANDIES, &c.

Otard, Dupuy & Co. .....	\$2 00
Dark Hennessy .....	2 00
Imperial Cognac, A. Binninger & Co. .....	4 00
Hennessy, from Private stock, 1840 .....	5 00

### ALES AND PORTER.

Younger's Edinburgh Ale .....	\$0 88
Jeffrey's Edingburgh Ale .....	0 88
Muir's Edinburgh Ale .....	0 88
Bass' India Pale Ale .....	0 88
Barkly & Perkins' London Porter .....	0 88
Guinness' Dublin Stout .....	0 88

Selters Waters, quarts and pints.  
Kirchwasser and all Liqueurs.

*Guests Furnishing their own Wines and Liquors, Corkage will be Charged.*



# St. Nicholas.

## FIVE O'CLOCK ORDINARY.

NEW YORK, FRIDAY, MARCH 21, 1862.

### Soup.

Clam. Consomme, au Riz.

### Fish.

Boiled Halibut, Egg Sauce.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham  
Turkey, Celery Sauce. Chicken and Pork. Beef, a la Mode.

### Roast.

Beef. Ham. Veal. Tame Ducks. Goose. Bucks Co. Chickens.  
Mutton. Turkeys. Pork. Saddle of South Down Mutton.

### Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picailly.  
Cranberry Sauce. Apple Sauce.

### Entrees.

Petit Oiseaux, Braisee, Sur Croustades, au Champignons.  
Croquette de Riz, a l'Essence de Vanilla.  
Fricandeau de Veau Pique, Sauce Tomate.  
Mironton de Volaille, a la Milanaise.  
Ailerons de Dinde, au Legumes, a l'Espagnole.  
Rognons d'Agneau, Saute, a la Genoise, au Madere.  
Cotelette de Mouton, Pane, Sauce Piquante.  
Escaloppes de Tripe, a la Belle Femme.  
Gibolotte de Volaille, a la Bordelaise.  
Matelotte d'Anguille, au Vin de St. Julienne.  
Balotine de Tendrons d'Agneau, a la Jardiniere.  
Macaroni au Jus, au Fromage de Parmesan.  
Cœur de Veau, Farcie, au Celery.  
Ragout de Veau, au Pomme de Terre.

### Cold Dishes.

Galantine de Dinde, Truffe, a la Flamande. Terrine de Foie Gras, a la Gelee.  
Mayonnaise d'Homard, a l'Imperatrice.

### Game.

Roast Red Head Ducks.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Boiled Onions. Spinach  
Baked Potatoes. Cabbage. Boiled Rice. Celery. Fried Parsnips. Turnips. Lettuce.

### Pastry.

Apple Pies. Cranberry Pies. Peach Pies. Cabinet Puddings, Raspberry Sauce.  
Gelee, au Vin du Bordeaux. Boston Cream Cakes.  
Charlotte de Russe, a la Vanilla. Swiss Cream Merengues.

### Dessert.

Pop Corn. Raisins. Almonds. Filberts. Pecan Nuts. Apples.  
Madeira Nuts. Ice Cream. Coffee.

TROW'S

PRINT.

*Monongahela House.*



*John M'Donald Crossan.*

*Pittsburgh, Pa.*

# JONES HOUSE.

WELLS COVERLY, Proprietor.

Harrisburg, Sunday, April 6, 1862.

## SOUP.

Ham.

Ham Omelet.

## FISH.

Corned Beef.

## BOILED.

Tongues.

Chicken, Egg Sauce.

## ENTREES.

Croquettes of Rice.

Veal Cutlets.

Fricassee Chicken.

## ROASTS.

Veal.

Chickens.

Ham, Champagne Sauce.

Beef.

## RELISHES.

Stewed Apples.

Pickles.

Mangoes.

Tomato Catsup

Walnut Catsup.

Cold Slaugh.

Horse Radish.

Celery.

Cheese.

## VEGETABLES.

Mashed Potatoes

Roast Potatoes.

Cabbage.

Rice.

Parsnips.

Turnips.

Beans.

Onions

Beets.

## PASTRY & DESSERT.

Floating Island.

Lemon Custard.

Grape Pie.

Apple Pie.

Tomato Tart.

Crab Apple Tart.

Plum Tart.

BREAKFAST, 8 o'clock. DINNER, 1 $\frac{1}{2}$  o'clock. SUPPER, 6 o'clock.

Meals or Dessert taken or sent to rooms will be charged extra.

Each Waiter is supplied with a Card and Pencil.

[Over.]

# JONES HOUSE.

WELLS COVERLY, Proprietor.

Wholesale and Retail Dealers in

WINE, BEER, AND LIQUORS.

## WINE.

Superior Quality of

WINE, BEER, AND LIQUORS.

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# WINE LIST.



## MADEIRA.

Monteiro's Old Regina, . . .	\$2 00
" " Reserve, . . .	2 00
Blackburn Madeira, . . .	2 00
March & Benson, So. Side, very fine, 2 50	
Duke of Northumberland, do. . .	2 00
London Particular, . . .	2 00

## SHERRY

Topaz, very delicate, . . .	2 00
Isabella, extra pale, delicate flavor, 2 00	
Harmony Pale, . . .	2 00
Imperial do. . . . .	3 00
Lobo, . . . . .	1 50
Amontillado, . . . . .	2 00

## BRANDY.

Martel, very old and fine, . . .	2 50
Cognac, . . . . .	2 00
London Dock, . . . . .	2 00
Old Maglory, . . . . .	2 50

## WHISKEY.

Chestnut Grove, . . . . .	1 00
Old Wheat Whiskey, . . . . .	1 50
Napoleon, . . . . .	2 00
Carr & Co., Monongahela. . . . .	1 25

## CHAMPAGNE.

Madame Ve Cliquot Champagne, Imported by Jauretche & Carstairs, . . . . .	\$3 00
C. Lallemand Champagne, . . . . .	2 00
De Coucy & Co., Epernay, do. . . . .	2 00
" " " Pints, . . . . .	1 25
Rubis Cabinet Champagne, . . . . .	2 50
Do. Pints, . . . . .	1 25
Heidsieck & Co., a Reims, . . . . .	2 00
Geisler, . . . . .	2 00
Pints, . . . . .	1 25
Cabinet Champagne in half pints, 75	
Mumm & Co.'s Verzenay, . . . . .	2 00

## CLARET.

Medoc, Marguax, . . . . .	1 00
St. Estephe, . . . . .	1 50
Ludon, " . . . . .	1 50
St Julian, . . . . .	1 25

## PORT.

Beaulcerc, . . . . .	1 50
Hunt & Co.'s, very old, . . . . .	2 00
Purple Port, . . . . .	1 50
Sandeman's, delicate flavor, . . . . .	2 00

## MALT LIQUORS.

Tennants Scotch Ale, . . . . .	30
London Brown Stout, . . . . .	30
Draught Ale, . . . . .	12



# St. Nicholas.

## FIVE O'CLOCK ORDINARY.

NEW YORK, TUESDAY, MAY 13, 1862.

### Soup.

Julienne.

Consomme, a l'Orga.

### Fish.

Boiled Bass, Egg Sauce.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Turkey, Parsley Sauce. Chicken and Pork. Beef, a la Mode.

### Roast.

Beef. Ham. Veal. Tame Ducks. Goose. Bucks Co. Chickens.  
Mutton. Turkey. South Down Mutton. Lamb, Mint Sauce.

### Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Piccalilly. Apple Sauce.

### Entrees.

Currie d'Ailerons, de Dinde, de Riz.  
Croquette de Riz, a l'Essence de Vanilla.  
Noie de Veau, Pique, au Tomato.  
Compote de Pigeons, au Haricot Blanc.  
Rognons d'Agneau, Saute, a la Genoise, au Madere.  
Mirouton de Volaille, a l'Americaine.  
Tripe Saute, Glacee, a l'Espagnole.  
Blanquette de Veau, au Navet.  
Roulade de Tendrons d'Agneau, a la Jardiniere.  
Macaroni, au Beurre, au Fromage de Parmesan.  
Cœur de Veau, Farcie, a la Printanniere.  
Matelotte d'Anguille, au Vin de St. Julienne.  
Cotelette de Mouton, Pane, Sauce Piquante.  
Gibelotte de Volaille, a la Bordelaise.

### Cold Dishes.

Galantine de Dinde, Truffe, a la Perigord. Pains de Foie Gras, a la Gelee.  
Salade d'Homard, a la St. Nicholas.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Spinach. Baked Potatoes. Asparagus.  
Cabbage. Boiled Rice. Fried Parsnips. Turnips. Lettuce.

### Pastry.

Apple Pies. Custard Pies. Cherry Pies. Tapioca Puddings.  
Charlotte de Russe, a la Vanilla. Gelee, au Curacao. Boston Cream Cakes.  
Swiss Cream Merengues.

### Dessert.

Pop Corn. Raisins. Almonds. Filberts. Pecan Nuts. Apples.  
Oranges. Madeira Nuts. Ice Cream. Coffee.



## ST. NICHOLAS HOTEL.

### Madeira.

FROM HUGH MONROE.

Scott, pale and delicate.....	\$2 00
Newton, Gordon & Murdock's old, full } delicate and high flavored.....	2 50
Montero's, very old, pale, and delicate..	4 00

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	3 00
Bual Priest's, 1836.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA,  
BY TREADWELL, ACKER & CO.

Favorite Vintage, 1842.....	\$3 00
Old Reserve do. 1815.....	4 00
Old Reserve Sercial, 1815.....	5 00

### Sherry.

Table, pale, from wood.....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale.....	2 00
Cabinet, pale and delicate.....	2 50
Imperial, pale.....	2 50
Vino de Pasto.....	2 50
Beickbader Brown.....	2 50
Romano, pale.....	3 00
Amontillado, Pearnartin, pale and old....	2 50
Peter Domecq's Royal pale, very old....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate.....	2 00
Peter Domecq's Competition.....	4 00
Old Royal William Brown Sherry, 1820..	3 00

### Champagne.

Moet & Chandon, Verzenay, A. Oechs. \$2 00	
do. do. do. pints, 1 00	
do. Sillery, do. 2 00	
do. do. do. pints, 1 00	
do. Imperial, Green Seal, 3 00	
do. do. do. pints, 1 50	
do. Grand Vin Anglaise. 3 00	
do. do. do. pints, 1 50	
Verzenay, "G. H. Mumm & Co." quarts, 2 00	
do. do. do. pints, 1 00	
Cabinet, do. do. quarts, 3 00	
do. do. do. pints, 1 50	
Royal Rose, do. do. quarts, 3 00	
Verzenay, Jules Mumm & Co. 2 00	
do. do. do. pints, 1 00	
Imperial, do. do. 3 00	
Private Stock, do. do. 3 50	
Heidsieck, Renauld & Francois. 2 00	
do. do. do. pints, 1 00	
Charles Heidsieck, T. W. Bayaud & Co., 2 00	
do. do. do. pints, 1 00	
De St. Marceaux & Co., H. Batjer. 2 00	
do. do. do. pints, 1 00	
do. Red Lac, do. 2 50	
do. do. do. pints, 1 25	
Associates Verzenay, H. D. Felter. 2 00	
do. do. do. pints, 1 00	

Neckar White Seal, E. Laiblin & Co., 2 00	
do. do. do. pints, 1 00	
do. Rose Seal, do. 2 00	
do. do. do. pints, 1 00	
Excelsior, Beers & Bogart. 2 00	
do. do. do. pints, 1 00	
do. do. do. half pints, 0 63	
Prince Imperial, E. V. Haughwout, qts. 2 00	
do. do. do. pints, 1 00	
do. do. do. half pints, 0 63	
V. Clicquot Ponsardin, Schmidt & Co., qts 3 50	
do. do. do. pints, 1 75	

### Burgundy.

FROM R. BRUNINGHAUS, NUIITS.  
Imported by ADOLPHUS OECHS.

Nuits.....	\$2 50	Chambertin.....	\$3 00
do. pints, 1 50		Romano Conte..	3 00
Chablis, white..	\$2 50	Clos de Vougeot,	3 50

Each Waiter is provided with a Wine Card and Pencil.

### Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do. do. Old White Port.....	2 50

FROM J. & R. OSBORN.

Old Port, superior.....	\$2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

### Hock.

Imported by ADOLPHUS OECHS, from the house  
of Henkell & Co., in Mayence.

Deidesheimer.....	\$1 25
do. do. pints, 0 75	
Rudesheimer.....	2 00
do. Berg.....	2 50
Marcobrunner.....	2 50
Johannisberger.....	3 00
Steinberg Cabinet.....	3 50
Steinwine in Bocksbeutel.....	2 00
Moselle Muscatel.....	2 50
Sparkling Hockheimer.....	2 50
do. do. pints, 1 25	
do. Moselle Muscatel.....	2 50
do. do. do. pints, 1 25	
Marcobrunner, Ausb'ch, finest product'n,	5 00

FROM GIL DAVIS.

Branneberg, 1846.....	3 00
Imperial Scharzberg, 1846.....	3 00
Liebframlich, 1846.....	3 00
Schloss Johannisberger, 1836.....	4 00

CASTLE JOHANNISBERGER CABINET.

Yellow Seal, 1846.....	3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842.....	10 00
Gold Seal, 1834.....	10 00

### Claret.

Imported by ADOLPHUS OECHS, from the house  
of Brandenburg Freres, in Bordeaux.

St. Julien.....	pints, 50 cts.; quarts, \$1 00
Margaux.....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do. do. pints, 1 00	
Chateau Mouton.....	2 00
Chateau Margaux.....	3 00
Chateau Lafitte, 1846.....	3 50

### Claret.

Chateau Milon, H. S. Lansing.....	\$3 00
Chateau Lafitte, E. Cazet.....	3 50
do. Leoville, do. ....	3 00
La Grange Duchatel, do. ....	3 00

### White Wines.

Imported by ADOLPHUS OECHS, from the house  
of Brandenburg Freres, in Bordeaux.

Chateau Sauterne.....	\$1 50
do. do. pints, 0 75	
Latour Blanche.....	2 00
Chateau Yquem.....	2 50

### Brandies, &c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Planat & Co., 1832.....	3 00
J. & F. Martel, Cognac, 1803.....	4 00
Vine Growers' Co., Cognac.....	4 00
Monongahela Rye Whiskey.....	2 00
Old Bourbon Whiskey.....	2 00
do. do. 1840.....	3 00
Old Grenada Rum.....	2 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine.....	3 00

FROM BEERS & BOGART.

Vintage of 1844, pale.....	2 50
Vintage of 1844, dark.....	2 50
Vintage of 1840.....	3 00

### Ales and Porter.

Scotch Ale.....	pints, \$0 33
India Pale Ale.....	pints, 0 33
Ellis's Royal Canadian Ale.....	pints, 0 33
London Porter.....	0 33

## ST. NICHOLAS HOTEL.

### Madeira.

FROM HUGH MONROE.

Scott, pale and delicate.....	\$2 00
Newton, Gordon & Murdock's old, full } delicate and high flavored.....	2 50
Montero's, very old, pale, and delicate..	4 00

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	3 00
Bual Priest's, 1836.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA,  
BY TREADWELL, ACKER & CO.

Favorite Vintage, 1842.....	\$3 00
Old Reserve do. 1815.....	4 00
Old Reserve Sercial, 1815.....	5 00

### Sherry.

Table, pale, from wood.....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale.....	2 00
Cabinet, pale and delicate.....	2 50
Imperial, pale.....	2 50
Vino de Pasto.....	2 50
Beickbader Brown.....	2 50
Romano, pale.....	3 00
Amontillado, Pearnartin, pale and old....	2 50
Peter Domecq's Royal pale, very old....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate.....	2 00
Peter Domecq's Competition.....	4 00
Old Royal William Brown Sherry, 1820..	3 00

### Champagne.

Moet & Chandon, Verzenay, A. Oechs. \$2 00	
do. do. do. pints, 1 00	
do. Sillery, do. 2 00	
do. do. do. pints, 1 00	
do. Imperial, Green Seal, 3 00	
do. do. do. pints, 1 50	
do. Grand Vin Anglaise. 3 00	
do. do. do. pints, 1 50	
Verzenay, "G. H. Mumm & Co." quarts, 2 00	
do. do. do. pints, 1 00	
Cabinet, do. do. quarts, 3 00	
do. do. do. pints, 1 50	
Royal Rose, do. do. quarts, 3 00	
Verzenay, Jules Mumm & Co. 2 00	
do. do. do. pints, 1 00	
Imperial, do. do. 3 00	
Private Stock, do. do. 3 50	
Heidsieck, Renauld & Francois. 2 00	
do. do. do. pints, 1 00	
Charles Heidsieck, T. W. Bayaud & Co., 2 00	
do. do. do. pints, 1 00	
De St. Marceaux & Co., H. Batjer. 2 00	
do. do. do. pints, 1 00	
do. Red Lac, do. 2 50	
do. do. do. pints, 1 25	
Associates Verzenay, H. D. Felter. 2 00	
do. do. do. pints, 1 00	

Neckar White Seal, E. Laiblin & Co., 2 00	
do. do. do. pints, 1 00	
do. Rose Seal, do. 2 00	
do. do. do. pints, 1 00	
Excelsior, Beers & Bogart. 2 00	
do. do. do. pints, 1 00	
do. do. do. half pints, 0 63	
Prince Imperial, E. V. Haughwout, qts. 2 00	
do. do. do. pints, 1 00	
do. do. do. half pints, 0 63	
V. Clicquot Ponsardin, Schmidt & Co., qts 3 50	
do. do. do. pints, 1 75	

### Burgundy.

FROM R. BRUNINGHAUS, NUIITS.  
Imported by ADOLPHUS OECHS.

Nuits.....	\$2 50	Chambertin.....	\$3 00
do. pints, 1 50		Romano Conte..	3 00
Chablis, white..	\$2 50	Clos de Vougeot,	3 50

Each Waiter is provided with a Wine Card and Pencil.

### Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do. do. Old White Port.....	2 50

FROM J. & R. OSBORN.

Old Port, superior.....	\$2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

### Hock.

Imported by ADOLPHUS OECHS, from the house  
of Henkell & Co., in Mayence.

Deidesheimer.....	\$1 25
do. do. pints, 0 75	
Rudesheimer.....	2 00
do. Berg.....	2 50
Marcobrunner.....	2 50
Johannisberger.....	3 00
Steinberg Cabinet.....	3 50
Steinwine in Bocksbeutel.....	2 00
Moselle Muscatel.....	2 50
Sparkling Hockheimer.....	2 50
do. do. pints, 1 25	
do. Moselle Muscatel.....	2 50
do. do. do. pints, 1 25	
Marcobrunner, Ausb'ch, finest product'n,	5 00

FROM GIL DAVIS.

Branneberg, 1846.....	3 00
Imperial Scharzberg, 1846.....	3 00
Liebframlich, 1846.....	3 00
Schloss Johannisberger, 1836.....	4 00

CASTLE JOHANNISBERGER CABINET.

Yellow Seal, 1846.....	3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842.....	10 00
Gold Seal, 1834.....	10 00

### Claret.

Imported by ADOLPHUS OECHS, from the house  
of Brandenburg Freres, in Bordeaux.

St. Julien.....	pints, 50 cts.; quarts, \$1 00
Margaux.....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do. do. pints, 1 00	
Chateau Mouton.....	2 00
Chateau Margaux.....	3 00
Chateau Lafitte, 1846.....	3 50

### Claret.

Chateau Milon, H. S. Lansing.....	\$3 00
Chateau Lafitte, E. Cazet.....	3 50
do. Leoville, do. ....	3 00
La Grange Duchatel, do. ....	3 00

### White Wines.

Imported by ADOLPHUS OECHS, from the house  
of Brandenburg Freres, in Bordeaux.

Chateau Sauterne.....	\$1 50
do. do. pints, 0 75	
Latour Blanche.....	2 00
Chateau Yquem.....	2 50

### Brandies, &c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Planat & Co., 1832.....	3 00
J. & F. Martel, Cognac, 1803.....	4 00
Vine Growers' Co., Cognac.....	4 00
Monongahela Rye Whiskey.....	2 00
Old Bourbon Whiskey.....	2 00
do. do. 1840.....	3 00
Old Grenada Rum.....	2 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine.....	3 00

FROM BEERS & BOGART.

Vintage of 1844, pale.....	2 50
Vintage of 1844, dark.....	2 50
Vintage of 1840.....	3 00

### Ales and Porter.

Scotch Ale.....	pints, \$0 33
India Pale Ale.....	pints, 0 33
Ellis's Royal Canadian Ale.....	pints, 0 33
London Porter.....	0 33

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, MAY 14, 1862.

### Soup.

Mutton Broth. Consomme, au Vermicelli.

### Fish.

Boiled Halibut, Lobster Sauce.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Turkey, Parsley Sauce. Chicken and Pork. Beef, a la Mode.

### Roast.

Beef. Ham. Veal. Tame Ducks. Goose. Bucks Co. Chickens.  
Mutton. Turkey. South Down Mutton.

### Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picailly. Apple Sauce.

### Entrees.

Hachis de Volaille, au Oeufs Pochees.  
Pigeons en Compote, a la Jardiniere.  
Ailerons de Dinde, a la Bordelaise.  
Fricandeau de Veau, Pique, au Epinards.  
Rognons d'Agneau, Saute, au Madere.  
Tripe Saute, Glacee, a la Belle Femme.  
Matelotte d'Anguille, au Vin de Bordeaux.  
Macaroni, a la Napolitaine, au Fromage de Gruyere.  
Cotelette de Mouton, Pane, au Tomato.  
Gibelotte de Volaille, a la Montagnard.  
Balotine de Tendrons d'Agneau, au Haricot Blanc.  
Petit Pate, au Huitres, a l'Allemande.

### Cold Dishes.

Galantine de Chapon, Truffe, a la Russe. Terrine de Foie Gras, de Strasbourg.  
Mayonnaise d'Homard, a la Gelee.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Spinach. Baked Potatoes. Asparagus.  
Cabbage. Boiled Rice. Lettuce.

### Pastry.

Apple Pies. Rhubarb Pies. Pumpkin Pies. Rice Puddings, Madeira Sauce.  
Gelee, au Champagne. Gateaux, au Ponche.

### Dessert.

Pop Corn. Raisins. Almonds. Filberts. Pecan Nuts. Apples.  
Madeira Nuts. Ice Cream. Coffee.

JOHN F. TROW, Printer, 50 Greene St.



# St. Nicholas.

## FIVE O'CLOCK ORDINARY.

NEW YORK, TUESDAY, JUNE 17, 1862.

### Soup.

Julienne.

Consomme, au Macaroni.

### Fish.

Boiled Salmon, Anchovy Sauce.

### Boiled.

Beef Tongue.

Corned Beef and Cabbage.

Leg of Mutton and Capers.

Ham.

Turkey, Parsley Sauce.

Chicken and Pork.

Beef, a la Mode.

### Roast.

Beef.

Ham.

Veal.

Goose.

Bucks Co. Chickens.

Mutton.

Turkey.

Lamb, Mint Sauce.

### Cold Roast.

Lamb.

Beef.

Pressed Corned Beef.

Veal.

Ham.

### Relishes.

Assorted Pickles.

Horseradish.

Pickled Beets.

Piccailly.

Apple Sauce.

### Entrees.

Poulet Jeune, Grillee, au Fines Herbes.

Croquette de Riz, a l'Essence de Vanilla.

Compote de Pigeons, au Pointe d'Asperge.

Noie de Veau, Pique, au Petit Pois.

Cotelette de Mouton, Pane, Sauce Tomate.

Rognons d'Agneau Saute, au Vin de Porto.

Salmis de Canard, au Olives.

Turbot, a la Creme, au Gratin.

Macaroni, au Jus, au Fromage de Gruyere.

Tripe Saute Glace, a la Tambour Major.

Matelotte d'Anguille, au Vin de Madere.

Gibelotte de Volaille, a la Creole.

Roulade de Tendrons d'Agneau, a la Jardiniere.

Hachis de Volaille, au Oeufs Poches.

### Cold Dishes.

Galantine de Chapon, Truffe, a la St. Cloud.

Terrine de Foie Gras, a la Royal.

Mayonnaise d'Homard, a la Garibaldi.

### Vegetables.

Boiled Potatoes.

Mashed Potatoes.

Beets.

Spinach.

Asparagus.

Cabbage Sprouts.

Boiled Rice.

Lettuce.

Green Peas.

### Pastry.

Apple Pies.

Strawberry Pies.

Rhubarb Pies.

Rice Puddings.

Gelee, au Vin du Bordeaux.

Choux, a la Creme.

Charlotte de Russe, a la Vanilla.

Swiss Cream Merengues.

### Dessert.

Raisins.

Almonds.

Filberts.

Pecan Nuts.

Coffee.

Ice Cream.

Madeira Nuts.

Strawberries and Cream.

TROW'S



PRINT

# ST. NICHOLAS HOTEL.

## Madeira.

FROM HUGH MONROE.

Scott, pale and delicate.....	\$2 00
Newton, Gordon & Murdock's old, full & delicate and high flavored.....	2 50
Montero's, very old, pale, and delicate..	4 00

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	3 00
Bual Priest's, 1836.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA, BY TREADWELL, ACKER & CO.

Favorite Vintage, 1842.....	\$3 00
Old Reserve do. 1815.....	4 00
Old Reserve Sercial, 1815.....	5 00

## Sherry.

Table, pale, from wood.....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale.....	2 00
Cabinet, pale and delicate.....	2 50
Imperial, pale.....	2 50
Vino de Pasto.....	2 50
Beickbeder Brown.....	2 50
Romano, pale.....	3 00
Amonillado, Pernartin, pale and old.....	2 50
Peter Domecq's Royal pale, very old.....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate.....	2 00
Peter Domecq's Competition.....	4 00
Old Royal William Brown Sherry, 1820.	3 00

## Champagne.

Moet & Chandon, Verzenay, A. Oechs.....	\$2 00
do. do. do. pints, 1 00	
do. do. do. pints, 2 00	
do. do. do. pints, 1 00	
do. do. do. pints, 3 00	
do. do. do. pints, 1 50	
do. do. do. pints, 3 00	
do. do. do. pints, 1 50	
Verzenay, "G. H. Mumm & Co." quarts, 2 00	
do. do. do. pints, 1 00	
Cabinet, do. do. quarts, 3 00	
do. do. do. pints, 1 50	
Royal Rose, do. do. quarts, 3 00	
Verzenay, Jules Mumm & Co.....	2 00
do. do. do. pints, 1 00	
Imperial, do. do. pints, 3 00	
Private Stock, do. do. pints, 3 50	
Heidsieck, Renauld & Francois.....	2 00
do. do. do. pints, 1 00	
Charles Heidsieck, T. W. Bayaud & Co., 2 00	
do. do. do. pints, 1 00	
De St. Marceaux & Co., H. Batjer.....	2 00
do. do. do. pints, 1 00	
do. do. do. pints, 2 50	
do. do. do. pints, 1 25	
Associates Verzenay, H. D. Felter.....	2 00
do. do. do. pints, 1 00	

Neckar White Seal, E. Laiblin & Co....	2 00
do. do. do. pints, 1 00	
do. Rose Seal, do. do. pints, 2 00	
do. do. do. pints, 1 00	
Excelsior, Beers & Bogart.....	2 00
do. do. do. pints, 1 00	
do. do. do. half pints, 0 63	
Prince Imperial, E. V. Haughwout, qts. 2 00	
do. do. do. pints, 1 00	
do. do. do. pints, 0 63	
V. Clicquot Ponsardin, Schmidt & Co., qts 3 50	
do. do. do. pints, 1 75	

## Burgundy.

FROM R. BRUNINGHAUS, NUTTS.

Imported by ADOLPHUS OECHS.

Nutts.....	\$2 50	Chambertin.....	\$3 00
do. do. pints, 1 50		Romano Conte.....	3 00
Chablis, white.....	\$2 50	Clos de Vougeot.....	3 50

## Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do. do. Old White Port.....	2 50

FROM J. & R. OSBORN.

Old Port, superior.....	\$2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

## Hock.

Imported by ADOLPHUS OECHS, from the house of Henkell & Co., in Mayence.

Deidesheimer.....	\$1 25
do. do. pints, 0 75	
Rudesheimer.....	2 00
do. do. Berg.....	2 50
Marcobrunner.....	2 50
Johannisberger.....	3 00
Steinberg Cabinet.....	3 50
Steinwine in Bocksbeutel.....	2 00
Moselle Muscatel.....	2 50
Sparkling Hockheimer.....	2 50
do. do. pints, 1 25	
do. do. Moselle Muscatel.....	2 50
do. do. do. pints, 1 25	
Marcobrunner, Ausb'ch, finest product'n, 5 00	

FROM GIL DAVIS.

Branneberg, 1846.....	3 00
Imperial Scharzberg, 1846.....	3 00
Liebfraumllich, 1846.....	3 00
Schloss Johannisberger, 1836.....	4 00
CASTLE JOHANNISBERGER CABINET.	
Yellow Seal, 1846.....	3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842.....	10 00
Gold Seal, 1834.....	10 00

## Claret.

Imported by ADOLPHUS OECHS, from the house of Brandenburg Freres, in Bordeaux.

St. Julien.....	pints, 50 cts.; quarts, \$1 00
Margaux.....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do. do. pints, 1 00	
Chateau Mouton.....	2 00
Chateau Margaux.....	3 00
Chateau Lafitte, 1846.....	3 50

## Claret.

Chateau Milon, H. S. Lansing.....	\$3 00
Chateau Lafitte, E. Cazet.....	3 50
do. Leoville, do.....	3 00
La Grange Duchatel, do.....	3 00

## White Wines.

Imported by ADOLPHUS OECHS, from the house of Brandenburg Freres, in Bordeaux.

Chateau Sauterne.....	\$1 50
do. do. pints, 0 75	
Latour Blanche.....	2 00
Chateau Yquem.....	2 50

## Brandies, &c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Planat & Co., 1832.....	3 00
J. & F. Martel, Cognac, 1803.....	4 00
Vine Growers' Co., Cognac.....	4 00
Monongahela Rye Whiskey.....	2 00
Old Bourbon Whiskey.....	2 00
do. do. 1840.....	3 00
Old Grenada Rum.....	2 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine.....	3 00
FROM BEERS & BOGART.	
Vintage of 1844, pale.....	2 50
Vintage of 1844, dark.....	2 50
Vintage of 1840.....	3 00

## Ales and Porter.

Scotch Ale.....	pints, \$0 83
India Pale Ale.....	pints, 0 83
Ellis's Royal Canadian Ale.....	pints, 0 83
London Porter.....	0 83

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, JUNE 18, 1862.

## Soup.

Mutton Broth.	Consomme, au Vermicelli.
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## Fish.

Boiled Bass, Egg Lobster Sauce.
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## Boiled.

Beef Tongue.	Corned Beef and Cabbage.	Leg of Mutton and Capers.	Ham.
Turkey,	Parsley Sauce.	Chicken and Pork.	Beef, a la Mode.

## Roast.

Beef.	Ham.	Veal.	Goose.	Bucks Co. Chickens.
Mutton.	Turkey.	Lamb.	Lamb, Mint Sauce.	

## Cold Roast.

Lamb.	Beef.	Pressed Corned Beef.	Veal.	Ham.
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## Relishes.

Assorted Pickles.	Horseradish.	Pickled Beets.	Ptcaillly.	Apple Sauce.
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## Entrees.

Pigeons en Compote, au Petit Pois.
Fricandeau de Veau, Pique, au Epinards.
Koignons d'Agneau, Saute, a la Bordelaise.
Cotelette de Mouton, Pane, Sauce Piquante.
Croquette de Riz, a l'Essence de Vanille.
Tripe Saute, Glace, a la Militaire.
Mirouton de Volaille, a la Creole.
Fried Soft Shell Crabs.
Macaroni, Glace, au Gratin.
Matelotte d'Anguille, au Vin de Porto.
Balotine de Tendrons d'Agneau, au Pointe d'Asperge.
Gibelotte de Volaille, a la Polonaise.

## Cold Dishes.

Galantine de Dinde, Truffe, a la Gelee.	Pains de Foie Gras, a la Flamande.
Salade d'Homard, a la Russe.	

## Vegetables.

Boiled Potatoes.	Mashed Potatoes.	Beets.	Spinach.	Asparagus.
Cabbage Sprouts.	Boiled Rice.	Lettuce.	Green Peas.	

## Pastry.

Apple Pies.	Rhubarb Pies.	Cherry Pies.	Farina Puddings, Fruit Sauce.
Gelee, au Champagne.		Gateaux Francaise.	

## Dessert.

Paisins.	Almonds.	Filberts.	Pecan Nuts.	Coffee.	Ice Cream.
	Madeira Nuts.	Strawberries and Cream.			

JOHN F. TROW, Printer, 50 Greene St.

Each Waiter is provided with a Wine Card and Pencil.

Royal

Hotel.

J. C. TAYLOR,

Proprietor.



BILL OF FARE.

HAMILTON, FRIDAY, JUNE 20, 1862.

LIST OF WINES.

**Madeira.**  
Very fine bottled, 1852....\$2 50

**Sherry.**  
Pemartin's Superior .... 2 50  
Fine Amontillado..... 2 00  
Fine Brown..... 2 00  
Fine Pale Table..... 1 50  
Pints in proportion.

**Port.**  
Very old London Dock.... 2 50  
Geo. Sandeman & Co..... 2 00  
Fine Table..... 1 50

**Champagne.**  
Moet & Chandon's Green Seal..... 2 50  
" " Verzenay.... 2 50  
Mumm's Cabinet ..... 2 50  
Heidseick ..... 2 50  
Sillery Mousseaux ..... 2 50  
Also in Pints.

**Burgundy.**  
Clos de Vogeot.....

**Claret.**  
St. Julian ..... 1 50

**Ale and Porter.**  
Bass' India Pale,..... qts 50  
" " ..... pts 25  
London Porter..... qts 50  
" " ..... pts 25

NOTICE TO PARTIES LEAVING.

Parties intending to leave by the early morning trains, will please to give notice at the office the night previous.

Hours of Meals.

BREAKFAST.....from 7.30 till 10  
DINNER.....at 1.30  
TEA.....from 6 till 6.

SOUP  
Vermicelli.

**FISH.**  
Boiled Trout, Parsley Sauce.

**BOILED.**  
Corned Beef—Leg Mutton, Caper Sauce.  
Tongue—Chickens, Egg Sauce.

**ROAST.**  
Rib of Beef—Chickens.  
Loin of Mutton—Loin Veal.  
Spring Lamb, Mint Sauce.  
Young Pigs.

**ENTREES.**  
Calf's Hearts, Saute Madeira Sauce.  
Pigs Pittiestoes, with Minced Liver.  
Filletts of Pork, Onion Sauce.  
Macaroni & Cheese a la Italian.  
Tenderloin Steak Pies.

**SAUCES &c,**  
Worcestershire—Wellington—Harvey—  
Reading—Chetna—Mushroom—  
Shrimp—Anchovy—  
Pickles.

**VEGETABLES.**  
Parsnips—Boiled Potatoes.  
Carrots—Mashed Potatoes.  
Spinach—Asparagus.

PASTRY & PUDDINGS

Bread and Butter Pudding.  
Tapioca Pudding.  
Gooseberry Pie—Custard Pie.  
Vanilla Ice Cream.

CHEESE & LETTUCE.

DESSERT

Figs. Raisins. Almonds.

Each Waiter is provided with a Wine Card and Pencil.

Departure of Trains.

EAST.

10.00 A M  
3.20 P M  
7.10 P M  
2.25 A M

WEST.

9.00 A M  
12.25 P M  
6.10 P M  
12.30 A M

TORONTO.

5.40 A M  
9.50 A M  
2.55 P M  
7.05 "

OMNIBUS

Leaves the Hotel for Trains:

Going West,.....at 12.05 A M  
" to Toronto...at 5.29 "  
" East .....at 2.00 "  
" West .....at 8.20 "  
" to Toronto...at 9.30 "  
" East .....at 9.30 "  
" West .....at 11.45 "  
" to Toronto...at 2.40 P M  
" East .....at 2.40 "  
" West .....at 5.45 P M  
" East .....at 6.45 "  
" to Toronto...at 6.45 "

SPECIAL NOTICES.

Guests having friends to dine will please make it known at the office.

Guests using their own Wines and Liquors will be charged Corkage.

An Extra Charge for Meals sent to Rooms.

The Guests are particularly requested to report at the Office any neglect or want of attention on the part of the Servants of the Hotel.

The Proprietor of this Hotel will not be responsible for any loss of money, Jewels, or Ornaments, sustained by any Guest, by theft or otherwise, if not deposited in the Vault provided for that purpose.

DINING ROOM  
SUNDAY, JUNE 25, 1888

# INTERNATIONAL HOTEL

NIAGARA FALLS, N. Y.

COLEMAN,.....Proprietor.

## HOURS FOR MEALS.

Breakfast from - - - 7 to 10 o'clock.    Tea, - - - - 6 1-2 to 9 o'clock.  
Dinner from - - - 1 to 3 o'clock.    Supper, - - - - 9 to 12 o'clock.  
Sunday morning, Breakfast from 7 1-2 to 10.

## FOR CHILDREN AND SERVANTS.

Breakfast at - - - 7 o'clock.    Dinner at - - - - 1 o'clock.  
Tea at - - - - - 6 1-2 o'clock.

EARLY MENTION, AT THE OFFICE, IS REQUESTED WHEN EXTRA SEATS AT DINNER ARE REQUIRED.

Meals sent to Rooms are Charged Extra.

☞ Children occupying Seats at the Public Table will be Charged Full Price ☛

## DEPARTURE OF CARS.

TRAINS LEAVE FOR THE EAST—Express, 4:30 A. M.; Steamboat Express, 7:00 A. M.;  
Mail, 2:00 P. M.; Express, 5:30 P. M.  
FOR BUFFALO—8:00 A. M., 1:10 P. M., 6:30 P. M.  
FOR LEWISTON—8:50 A. M.—Connecting with Steamer Zimmerman for Toronto.  
FOR THE WEST, Via the Great Western (Canada) Railway— 8:50 A. M. 3:35 P. M.

# DINNER.

SUNDAY, JUNE 22, 1862.

## SOUP.

Mock Turtle.

## FISH.

Fresh Water Salmon, Boiled, Lobster Sauce,  
White Fish, Baked, Port Wine Sauce,

## BOILED.

Phips Ham,  
Beef Tongue,

Chicken with Salt Pork,  
Bacon and Greens,

Corned Beef,  
Leg of Mutton, Capers Sauce.

## ROAST.

Ribs of Beef,  
Lamb, Mint Sauce,

Pork,  
Chicken,

Veal,  
Tame Duck,  
Turkey,

## COLD DISHES.

Corned Beef,

Beef Tongues,

Ham,

Roast Beef,

## ENTREES.

Frog Fried, with Salt Pork,

Macaroni au Fromage, au Gratin,

Fillet of Beef, Larded, Mushroom Sauce,

Cotelettes de Mouton, a'la Jardiniere,

Lobster Salad,

Croquettes de Ris, a'la Vanilla.

## VEGETABLES.

Green Peas,

Spinach,

Succotash,

Hulled Corn,

Beets,

Potatoes, Boiled and Mashed,

Rice.

## SAUCES.

WORCESTERSHIRE,

FRENCH MUSTARD,

PICKLED CUCUMBERS,

FRENCH OLIVES,

SULTANA,

JOHN BULL,

PICKLED BEETS,

CUCUMBERS,

TOMATO,

ANCHOVY,

SPANISH OLIVES,

RADISHES,

HARVEY,

READING,

CAULIFLOWER,

LETTUCE,

CHEESE, CRACKERS,

## RELISHES.

## PASTRY.

Apple Pies,

Boiled Rice Pudding, Brandy Sauce,

Cocoanut Pies,

Rose Candy,

Gooseberry Pies,

Macaroni, a'la Holandaise,

Rhubarb Pies,

Vanilla Ice Cream.

## DESSERT.

English Walnuts,

Pecan Nuts,

Filberts,

Almonds,

Jar Prunes,

Strawberries,

Raisins,

Coffee.

# WINE LIST.

## MADEIRA.

Old South Side,.....	\$2.00
Victoria,.....	3 00
Howard, March & Co	
Old, Fulland High Flavored,.....	3 50
Old Reserve, 1835, M. & B. ....	4 00

## SHERRY.

Topaz,.....	2 00
Vino de Pasto,.....	2 50
Oloroso Harmony,.....	2 50
Cortez, very old,.....	3 00
Old Brown.....	2 50

## CHAMPAGNE.

Heidseick, Piper & Co.,.....	2 00
do. Pints,.....	1 00
Moet & Chandon, Imperial Green Seal,....	2 50
do. do. Pints,.....	1 50
C. H. Mumm & Co., Verzenay,.....	2 00
do. do. Pints.....	1 00
V. Cliquot, Ponsardin, Schmidt & Co., Quart	3 50
do do do Pint.....	1 75
Cabinet, Blue Seal, T. T. Bloodgood, quarts	2 50
do do do pints	1 50

## PORT.

Saundersman's fine old.....	2 50
London Dock, very mellow,.....	2 00
Queen's Port, delicate,.....	2 50

## BURGUNDY.

Chambertin.....	2 50
Clos de Vougeot,.....	3 00

## CLARET.

St. Julien,.....	1 00
do. Pints,.....	50
Chateau Larivaux, } Washington Morton }.....	1 50
Chateau La Rose,.....	2 00
do. Margeaux, 1851,.....	3 00

## HOCK.

Deidesheimer,.....	1 50
do. Pints,.....	75
Marcobrunner,.....	2 50
Johannisberger, 1836,.....	4 00
Sparkling Moselle, Muscatel,.....	3 00
erstceiner,.....	1 50

## WHITE WINES.

Chateau Sauterne,.....	1 50
LatourBlanche.....	2 00

## NATIVE WINES.

Longworth's Sparkling Catawba,.....	2 00
do. do. do. Pints,.....	1 00
do. Dry Catawba,.....	1 50

## BRANDIES, &c

Old Otard, 1814, Macy & Jenkins,.....	3 00
London Dock,.....	2 50
Pale Otard,.....	2 00
Nectar Whiskey, Macy & Jenkins,.....	1 50
Old Bourbon, 1840,.....	1 50
Old Jamaica Rum, very fine,.....	2 00
Old St Croix, very fine,.....	1 00

## ALE AND PORTER.

London Brown Stout, Pints,.....	25
Campbells Ale Jugs,.....	38
Muir & Sons,.....	38

## LIQUEURS, &c.

Maraschino.....	
Amisette,.....	
Abysynthe.....	
Sherry Bounce &c.....	

EACH WAITER IS PROVIDED WITH A CARD AND PENCIL.

# AMERICAN HOTEL



EDWARD L. HODGES, Proprietor.

## WINES.

### CHAMPAGNE.

Mumm's Dido, .....	\$3 00
Mumm's Verzenay, .....	2 00
Mumm's Cabinet, .....	3 00
Moet & Chandon, Green Seal	3 00
The Associates' Verzenay, ..	2 00
Golden Cluster, Imp'd by	
Muren & Bonner, .....	2 00
Heidsick, .....	2 00
Pints of the above .....	1 25

### CLARET.

St. Julien Medoc, .....	1 00
St. Julien, 1851, .....	1 00
Grand Vin De Margeaux, ..	2 00
Larevien, .....	2 00
Chateau d'Isaac Medoc, ..	2 00
Chateau Margeaux, .....	3 00

### BURGUNDY.

Volney, .....	2 00
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### BRANDY.

Golden Seal, in box bottles.	
Imp'd by F. S. Cozzens, ..	3 00
Gautier Freres Cognac, ..	2 00

### ALE & PORTER.

Scotch Ale, pints, .....	25
Knox & Sons, " .....	25
Canada Ale, " .....	25
Canada Ale, quarts, .....	50
Porter, pints, .....	25
Porter, quarts, .....	50

1862

## BILL OF FARE

Monday, June, 23.

### SOUP.

Vermacille.

### FISH.

*Baked white fish*  
BOILED.

Ham, Chicken, Corned Beef,  
Tongue, Mutton Caper Sauce.

### ROAST.

Beef Veal Chicken, Rib of Pork,  
Mutton, Lamb, Pig.

### SIDE DISHES

Tenderloin of Pork Wine Sauce  
Broiled Kidney Parsely Sauce  
Stewed Veal with Green Pease  
Beef Steak and Fried Onions  
Forced Meat Balls

### VEGETABLES

Mashed and Boiled Potatoes,  
Boiled Rice, Beets, Turnips  
Spinage, and Asparagus.

### PASTRY.

Cabinet Pudding

Rhubarb, Gooseberry, and Custard Pies

### Confectionery.

Queen Cakes, Vanilla Ice Cream.

### DESSERT.

Almonds and Raisins  
French Coffee.

## WINES.

### MADEIRA.

Wardrop, .....	\$4 00
Tinta, .....	3 00
Old Boal, 1823, .....	3 00
Paulding, 1813, .....	3 00
Bloodgood, .....	2 50
Malmsey, .....	2 00
Symington Verdelho, .....	2 00
South side, .....	2 00
Palhetinho, .....	3 00

### SHERRY.

Imperial Pale, .....	2 00
Offley's Superior, .....	2 00
Amontilla, .....	2 00
Dun's Goraon, Pale, .....	2 00

### PORT.

Offley's Superior, .....	2 00
Bloodgood's, .....	2 00
Peter Harmony, .....	2 00
Victoria, imported by Jas.	
Symington, .....	2 00

### HOCK.

Native Catawba, .....	2 00
Sparkling Catawba, .....	2 00
Rudesheimer, 1811, .....	2 00
Sparkling Hock, .....	2 00
Bockheimer, .....	2 00
Niersteiner, .....	2 00

## THEATRE!

This Evening MR. & MRS. J. H. ALLEN,  
IN THE GREAT SENSATIONAL PLY,

**The MACARTHY or PEEP O'DAY**

AS PLAYED AT LAURA KEANS' THEATRE N. Y. OVER 200 NIGHTS.

BREAKFAST FROM 7 TO 10. DINNER FROM 2 TO 3½. TEA AT 6

BOARD \$2.50 PER DAY.



J. SAGE & SONS

Lithographers, Engravers, Printers, Stationers & Rail Road Map Publishers.  
ARCADE BUILDING,  
Opposite American Hotel, Buffalo, N. Y.

# NEWHALL HOUSE,



MILWAUKEE, WIS.

RICE & ANDREWS, \* PROPRIETORS.

Breakfast, 7 to 10 o'clock ; Dinner 1 to 3 o'clock ; Tea, 6 to 8 o'clock, Sunday  
Breakfast, 8 to 11 o'clock ; Sunday Dinner, 1½ to 3 o'clock ; Sunday Tea, 6 o'clock  
Supper, 9 to 10 o'clock.

Meals taken to rooms will be charged extra

MEALS PROMPT AND NO GONG SOUNDED.

# DINNER.

Thursday, June 26, 1862.

SOUP	
Ox Tail	Sago
Fish	
Baked Trout, a la Mariniere	
Boiled.	Roast.
Breast of Pork and Beans Fowl with Parsley Sauce Leg Mutton, Caper Sauce Corned Beef Plain	Surloins Beef Spring Lamb, Mint Sauce Ham Champagne Sauce Ribs Pork Sharp S'ce
Entrees.	
Young Chicken Saute Madeira Wine Sauce Breaded Frogs and Fried, Cream Sauce Broiled Tenderloins Beef, Plain. Brazed Calf Tongue, Tomato Sauce Fritters of Calf Head, Pickle Sauce Brazed Pork Cutlets, a la Provençal Casserole of Rice, a la Milannaise Haricot of Spring Lamb with Young Carrots	
Cold Dishes.	
Milwaukee Ham Sliced Chicken	Beef Tongue Lobster Salad
	Round Corned Beef Sliced Veal
Relishes.	
Worcester Sauce Harvey Sauce Worcestershire Sauce	Pickled Onions French Mustard Horse Radish Lettuce
Cranberry Sauce John Bull Sauce Cucumbers	Pickled Beets John Bull Sauce Mixed Pickles
Vegetables.	
Mashed Potatoes Boiled Potatoes	Split Peas Maccaroni
	Asparagus
	Boiled Rice Fried Parsnips
Pastry.	
Green Currant Pies Custard Pies Black Pudding, Cold Sauce	French Kisses Butter Sponge Cake Whipped Cream
Fruit	
Almonds Raisins	Filberts English Walnuts New Apples
	Pecans
COFFEE.	
R. R. BREAKFAST, 6:30 A. M.	

# NEWHALL HOUSE

MILWAUKIE, WIS.



## RICE & ANDREWS, Proprietors. Breakfast.

### BROILED

Beefsteaks, plain. Mutton Chops, plain. Calf's Liver. Pork Chops, Pickle s'ce. Rashers of Bacon.	Beefsteaks, with Onions. Mutton Chops, breaded. Mackerel. Pork Chops, plain. Ham.
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### FRIED

Calf's Liver. Tripe	Baked Beans. Sausage.	Fish Balls. Salt Pork.	Fresh Fish
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### EGGS.

Fried	Scrambled	Boiled
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### OMELETTES

Plain.	With Ham. With Cheese.	With Kidneys.	With Sugar. With Parsley	With Herbs
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### MISCELLANEOUS.

Minced Meat, Stewed Mutton, with Potatoes.	Minced Fish Stewed Kidneys.	Stewed Lamb. Stewed Tripe
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### COLD DISHES

Roast Beef.	Mutton.	Ham.	Corned Beef
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### POTATOES.

Baked Potatoes.	Stewed Potatoes.	Fried Potatoes.
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### BREAD, ETC.

Hot Rolls. Corn Bread. Graham Rolls. Buttered Toast	Boston Brown Bread. Boston Crackers. Soda Biscuit. Buckwheat Cakes	Plain Bread Dry Toast. Dipped Toast. Brown Bread Toast.
Black and Green Tea. Coffee and Chocolate.		

### HOURS FOR MEALS.

Breakfast from 7 to 10 Dinner from 1 to 3 Tea from 6 to 8	Breakfast Sundays, 8 to 11 Dinner, 11-2 to 3 Tea, 6
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### Supper from 9 to 11

ALL MEALS, LUNCHES, FRUITS, ETC., SENT TO  
ROOMS ARE CHARGED EXTRA.  
R. R. DINNER 12.30 P. M.

June 28 1862

# BURTIS HOUSE.

*Waverly Street*

## BREAKFAST BILL OF FARE.

### BROILED.

Beef Steak, plain.  
Beef Steak, Steward Sauce.  
Pork Chops, plain.  
Pork Chops, breaded.  
Fresh Fish, Steward Sauce.  
Calf's Liver, plain.  
Mackerel.

Beef Steak with Onions.  
Mutton Chops, plain.  
Mutton Chops, breaded.  
Tripe, plain.  
Kidneys, plain.  
Rasher of Bacon.  
Ham and Eggs.  
Veal Outlets.

### FRIED.

Fresh Fish.  
Calf's Liver with Pork.  
Codfish Balls.  
Hashed Corned Beef.  
Potatoes, plain.  
Rasher of Bacon with Eggs.  
Sausage Balls.

Tripe, in Batter.  
Kidneys.  
Indian Pudding.  
Veal Outlets with Pork.  
Ham and Eggs.  
Potatoes, a la Rouenaise.

### EGGS.

Boiled Eggs,  
Poached Eggs,  
Fried Eggs,  
Scrambled Eggs,  
Sheered Eggs,

Scrambled Eggs with Ham,  
Omelette, plain,  
Omelette with Onions,  
Omelette with fine herbs.

### MISCELLANEOUS.

Stewed Potatoes,  
Hashed Corned Beef,  
Hominy,  
Stewed Chicken,

Boiled Potatoes,  
Stewed Kidneys,  
Minced Codfish,  
Rice.

### COLD DISHES.

Roast Beef,  
Tongue,

Ham,  
Pressed Corned Beef.

### BREAD, ETC.

Corn Bread,  
Dry Toast,  
Buttered Toast,  
Graham Bread,  
Buckwheat Cakes,

White Rolls,  
Soda and Butter Crackers,  
Dipped Toast,  
Indian Cakes,  
White Bread.

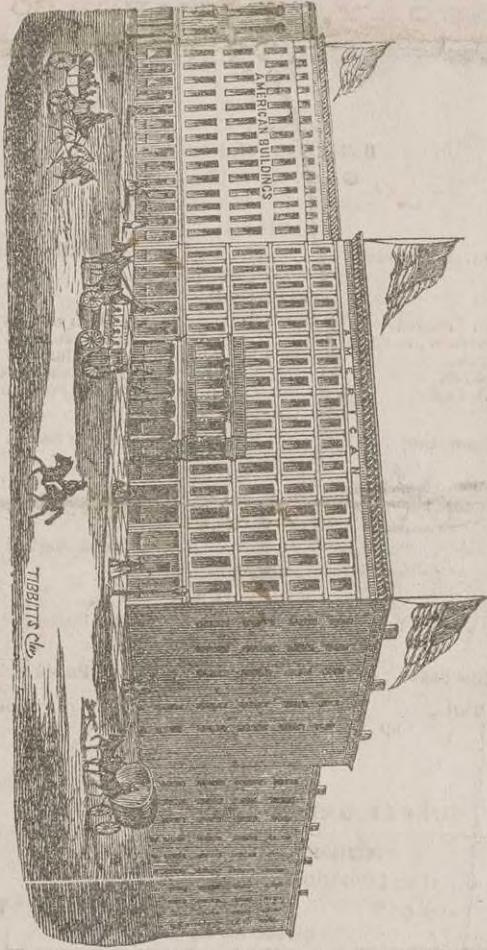
Green Tea.

Coffee.

Black Tea.

Breakfast from 6 until 10; Dinner, 1 to 3; Tea, 5½ until 8; Supper from 8 to 10

# AMERICAN HOUSE



T. B. BROCKWAY, - - PROPRIETOR.

Superior Street, CLEVELAND, OHIO.

# AMERICAN HOUSE

## BILL OF FARE.

WEDNESDAY, DECEMBER 30, 1863.

<b>SOUP</b>		
Rice.		
<b>FISH</b>		
Boiled Cod.	Egg Sauce.	
<b>COLD DISHES</b>		
Ham,	Pressed Corn Beef, Tongue.	
<b>BOILED.</b>		
Ham	Chicken, Egg Sauce.	
	Southdown Leg of Mutton Caper Sauce.	
	Corned Beef and Cabbage.	
<b>ENTREES</b>		
Tenderloin of Pork, Breaded.	Pinion of Fowl, Egg Sauce.	
Rice Fritters Madeira Wine Sauce.	Fricassee of Chicken.	
Lamb Pie a la Yankee.	Veal Curry.	
Mutton Chops Breaded.	Lamb Cutlets.	
Stewed Tripe, Sour sauce.	Baked Pork and Beans.	
<b>CAME.</b>		
Saddle of Venison Hunter Sauce.	Wild Goose, Apple Sauce.	
<b>ROAST.</b>		
Chicken Giblet Sauce.	Veal, Brown Sauce.	
Ribs of Beef,	Saddle of Mutton. Sparerib of Pork, Apple Sauce.	
<b>VEGETABLES</b>		
Carrots,	Turnips,	Boiled and Mashed Potatoes
Hominy.	Young Beets.	Boiled Onions, Parsnips,
<b>RELISHES.</b>		
Assorted Pickles.	Worcestershire Sauce,	Lillie Pickle, Celery.
<b>PASTRY.</b>		
Fruit Pudding, Wine Sauce.	Rice Pudding, Brandy Sauce.	
Blackberry Tarts,	Cranberry Pie.	Mince Pie.
	Cup Cake.	Pound Cake.
	English Cream.	
<b>DESSERT.</b>		
Raisins,	Filberts.	English Walnuts.

COFFEE, GREEN AND BLACK TEA.

HOURS FOR MEALS.

Breakfast, - - - 6 to 10 o'clock.	Dinner, - - - 1 o'clock
Tea, - - - 6 to 7	Supper, - - - 7 to 10

SUNDAYS.

Breakfast, 8 to 10.	Dinner, 1.	Tea 6.
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An extra charge will be made for all Meals, Lunches, Fruits, &c., sent or served in rooms. Guests having friends to dine with them, are respectfully requested to give notice at the office, as no extra seats are provided, unless so notified. A separate table is provided for nurses and children. Full price will be charged for children occupying seats at the public table. Permanent Boarders asking meals at other than regular hours will be charged extra. Guests ordering dishes not mentioned in this Bill of Fare, will be charged extra.

# AMERICAN HOUSE.

## WINE LIST.

<b>MADEIRA.</b>		Old White Port, very rich.... 2 00	Imperial Cabinet Champagne	
Old South Side, 1840.....\$2 50	Blackburn's O.I. Madeira, very choice..... 2 00	Hunt & Co.'s Oporto..... 2 00	Moussex..... 2 50	
<b>CLARET.</b>		St. Julien..... 50	L. E. Amsinck Grand Vine Cabinet, quarts..... 2 50	
Monterio's Old London Particular..... 2 00	Archibald Parks', rich and fruity..... 2 00	Cotes de Medoc, 1844..... 2 00	Eugene Cliquot..... 2 50	
Oliviro's Reserve, L. P., Dry Wine..... 1 75	Old London Particular, on draught..... 1 50	Chateau La Rose..... 2 00	Anchor Br'nd, superior qual. 2 50	
Old London Particular, on draught, pints..... 1 00	Old London Particular, on draught, pints..... 1 00	Chateau Mouton..... 2 50	Green Seal qts..... 3 00	
Old Blackburn, Britton and Webb, Imported..... 2 00	<b>HOCK.</b>		Prince Imperial qts..... 3 00	
<b>SHERBY.</b>		Johanisberger choice Cabin't 3 00	NATIVE WINES.	
Fine Old Sherry..... 2 50	Choice Cabinet, pale, from the house of C. Cunningham & Co., London..... 3 00	Rudenheimer..... 2 00	Mathivet's Dry Catawba..... 1 50	
Old Amontinado, pale, Orney's highest grades, very dry..... 3 00	Crute's Pale, 1836..... 2 00	Hockheimer..... 2 00	Longworth's Sparkling Catawba, 1852, quarts..... 2 00	
Crute's Brown, 1836..... 2 00	Harmony Golden..... 2 00	Deidesheimer..... 1 50	" " 1853, quarts..... 2 00	
Duff Gordon, pale, 1840..... 1 50	Old Pale and Brown Gordon, on draught..... 1 50	Steinwine, in glass jugs..... 2 00	" " pints..... 1 25	
Old Pale and Brown Gordon, on draught, pints..... 1 00	Silver Leaf..... 1 25	Beau..... 50	Sparkling Isabella, pints..... 1 00	
<b>PORT.</b>		Mac..... 00	Ladies' Sweet Catawba, pints 1 00	
Choice Old Port, from the reserve stock of Cunningham & Co., London..... 2 50	Chamisso Dry Pale Port, '34. 2 50	Royal Crown..... 50	Dry Catawba, M. Werk, " 1 00	
Hunt, Roupe & Co., Old Dry Port, black seal, import'd in glass, by L. D. Richards & Sons..... 2 00	" " pints..... 1 25	Heidsick &..... 3 00	<b>BRANDIES.</b>	
		Golden Cl..... 2 00	Dark Otard, imp. in '48, pints 1 00	
		Heidsick &..... 3 00	Pale " " 1 00	
		Heidsick &..... 3 00	Old Q Brandy..... 2 50	
		Heidsick &..... 3 00	Duryee & Knapp, 1828, very fine..... 3 50	
		Heidsick &..... 3 00	Old Cherry Brandy..... 3 00	
		Heidsick &..... 3 00	<b>PORTER AND ALE.</b>	
		Heidsick &..... 3 00	Byass' London Porter..... 3	
		Heidsick &..... 3 00	" " quarts..... 5	
		Heidsick &..... 3 00	Muir & Sons' " pints..... 3	
		Heidsick &..... 3 00	" " quarts..... 5	
		Heidsick &..... 3 00	Tennent's Ale..... 5	
		Heidsick &..... 3 00	Hughes' Old Stock Ale..... 42	
		Heidsick &..... 3 00	" " Champagne 1 00	
		Heidsick &..... 3 00	Porter and Ale..... 60	
		Heidsick &..... 3 00	Scotch Ale, pts..... 27	
		Heidsick &..... 3 00	Stone's Ale on Draught..... 12 1/2	

EACH WAITER IS PROVIDED WITH A WINE CARD AND PENCIL

## TRAVELERS' REGISTER.

DEPARTURES.				ARRIVALS.			
	A. M.	P. M.	EVE.		A. M.	P. M.	EVE.
Columbus & Cincinnati.....	7:40	2:10	7:10	Columbus & Cincinnati.....	9:30	2:50	9:00
Toledo & Chicago.....	7:40	2:50	7:20	Toledo & Chicago.....	9:35	2:45	8:55
Lake Shore, (East).....	9:50	3:15	9:10	Lake Shore, (East).....	7:00	1:40	6:25
Pitts. & Wheeling.....	8:30	1:40		Pitts. & Wheeling.....	9:25	8:40	
Warren & Youngstown.....	8:00	3:45		Warren & Youngstown.....	10:20	5:30	
Sandusky.....		4:30		Sandusky.....	9:25		
Conneaut & Erie.....		8:55		Conneaut & Erie.....	10:15		
Detroit Boat.....		8:00		Detroit Boat.....	5:00		

Omnibus will leave the Hotel 30 minutes before the departure of any Train or Boat.

General Railroad & Steamboat Ticket Office, 147 Superior St., opposite American House.  
C. C. COBB, Agent.

BILL OF FARE.

BARNUM'S



St. Louis Hotel,

CORNER OF SECOND & WALNUT STS.

*Barnum & Togg*

PROPRIETORS.

WM. E. FOOTE, PRINTER, THIRD STREET, OPPOSITE POST OFFICE.

# BILL OF FARE.

## BARNUM'S



# St. Louis Hotel,

CORNER OF SECOND & WALNUT STS.

*Barnum & Togg*

PROPRIETORS.

WM. E. FOOTE, PRINTER, THIRD STREET, OPPOSITE POST OFFICE.

# WINE LIST.



### Madeira.

Old South Side Madeira, imported by ourselves in 1851.....	\$2 50
Old South Side Madeira, imported by T. Barnum in 1849.....	3 00
Crack No. 1 London Particular, imported by Phineas Jauey, Esq., in 1838.....	3 00
Hindustan, extra choice, superior old Madeira, shipped to East Indies in 1836, returned to U. S. in 1839.....	3 00
Pride of the Hill, imported by the late David Barnum, Esq., from the house of Lewis & Co.; it took the first premium at an Epicurean Dinner in 1825, when 137 Test Bottles were introduced.....	10 00
Rich and dry serial Madeira, purchased by David Barnum in 1820, from the estate of the late William Pinkney.....	8 00
Choice Bual Madeira, called the Widow Wine, from the old house of Payne & Co., of Madeira.....	8 00
Bumblebee Madeira, from a selection by Thomas Blandy, Esq., for David Barnum, in 1832.....	8 00
Blandy's Favorite, a very choice old wine, two voyages to the East Indies.....	10 00
Star of the West, imported for the late Henry Clay, when Secretary of State.....	6 00
The Prince of Landlord's favorite, Bottled in 1825.....	10 00

### Sherry.

Imperial Harmony, imp. by ourselves.....	2 50
.....pts.....	1 25
Imperial Amontillado.....	2 50
.....pts.....	1 25
Old Brown.....	2 50
Amstuck's Harmony Pale.....	2 00

### Port.

London Dock.....	2 00
Royal Oporto, imp. by ourselves.....	2 50
.....pts.....	1 25

### Hock Wine.

Hockheimer.....	2 00
Deidshelmer.....	2 00
Niersteiner.....	2 00

### Native Wines.

Missouri Sparkling, qts.....	2 00
.....pts.....	1 00
Werk's Sparkling, qts.....	2 00
.....pts.....	1 00
Fournier's Sparkling Catawba, qts.....	2 00
.....pts.....	1 00
Missouri Still Catawba, qts.....	1 50



### Champagne.

Heldsleck & Co., qts.....	2 50
.....pts.....	1 25
Prince Imperial, pts.....	2 50
.....pts.....	1 25
Laperle, qts.....	3 00
.....pts.....	1 50
Rubis, qts.....	3 50
Chapot, qts.....	3 00
Mumm's Cabinet, qts.....	3 00
.....Verzenay, pts.....	3 00

### Claret.

Chateau Margaux, qts.....	3 00
.....Lafite, qts.....	2 00
.....Margaux, qts.....	2 00
.....Leoville, qts.....	1 50
.....Loujac, qts.....	1 50
.....pts.....	75
Saint-Julien, qts.....	1 00
.....pts.....	50
Table Claret, qts.....	50
.....pts.....	25

### Burgundy.

Chambertin, qts.....	3 00
.....pts.....	1 50
Volnay, qts.....	2 00

### Sauterne.

Haut Sauterne, qts.....	1 00
.....pts.....	50

### Brandy.

Old Hennessy, qts.....	2 50
.....pts.....	1 25

### Whisky.

Old Bourbon, qts.....	1 50
.....pts.....	75
Very Old Rye, qts.....	2 00
Holland Gin.....	1 50
Old Jamaica Rum, qts.....	2 00
.....pts.....	1 00

### Malt Liquors.

Scotch Ale, pts.....	40
London Porter, pts.....	40

### Crab Cider.

Crab Cider, qts.....	50
.....pts.....	25

GRAND HOTEL



LOUISVILLE, KY.

SILAS F. MILLER & CO.,

Proprietors.

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**NOTICE TO DAY-BOARDERS.**

No deduction will be allowed on Bills for absence. Those wishing their Bill to stop must pay at departure. All Day-Boarders will be charged at the rate of \$1.50 per day for any time less than a week, or \$1.00 per day for less than a month or more than a week.

## HOURS FOR MEALS.

Railroad Breakfast.....	5 o'clock.
Regular Breakfast.....	7 to 10 o'clock.
Dinner,.....	1 to 3½ o'clock
Tea,.....	6½ to 7 o'clock.
Supper,.....	9 to 11 o'clock.

### WHITE SERVANTS AND CHILDREN.

Breakfast, 7 o'clock;.....Dinner, 1 o'clock;.....Supper, 6½ o'clock.

### COLORED SERVANTS.

Breakfast, 7 o'clock;.....Dinner, 2 o'clock;..... Supper, 7 o'clock.

☞ Children occupying seats in this Ordinary charged full price. ☞

☞ All Meals, Lunches, &c., sent to Rooms, charged Extra. ☞

☞ All dishes ordered, not on the Bill, charged Extra. ☞

Early notice at the office is requested when extra seats are required.

## RAILROAD DEPARTURES.

### Omnibuses Leave Galt House, for

#### JEFFERSONVILLE RAILROAD.

Eastern Express & Chicago, (Sundays excepted,).....	2:	P. M.
“ “ “ (Daily,).....	9:	P. M.

#### LOUISVILLE, NEW ALBANY, AND CHICAGO RAILROAD.

St. Louis and Chicago Express, (Daily,).....	6:30	A. M.
“ “ “ “ “.....	6:30	P. M.

#### LOUISVILLE AND NASHVILLE R. R.,

Nashville and Bowling-Green, (Daily).....	7:	A. M.
Bardstown (daily, Sundays excepted,).....	2:10	P. M.

#### LOUISVILLE AND LEXINGTON RAILROAD.

Morning Express, (Sundays excepted,).....	5:30	A. M.
Accommodation.....	3:30	P. M.

## DEPARTURES OF STAGES.

### SHELBYVILLE LINES.

Shelbyville Mail, (Daily,).....	5:45	A. M.
Shelbyville, (accommodation,) Tues. Thurs. & Satur. ....	1:15	P. M.

### TAYLORSVILLE AND BLOOMFIELD LINES.

Tuesday, Thursday, and Saturday,.....	8:30	A. M.
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### SHAWNEETOWN LINE.

Monday, Wednesday, and Friday.....	5:00	A. M.
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GALT HOUSE



LOUISVILLE, KY.

SILAS F. MILLER & CO.,

Proprietors.

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### HOURS FOR MEALS.

Railroad Breakfast, .....	5 o'clock.
Regular Breakfast.....	7 to 10 o'clock.
Dinner, .....	1 to 3½ o'clock.
Tea, .....	6½ to 7 o'clock.
Supper, .....	9 to 11 o'clock.

#### WHITE SERVANTS AND CHILDREN.

Breakfast, 7 o'clock ; ..... Dinner, 1 o'clock ; ..... Supper, 6½ o'clock.

#### COLORED SERVANTS.

Breakfast, 7 o'clock ; ..... Dinner, 2 o'clock ; ..... Supper, 7 o'clock.

☞ Children occupying seats in this Ordinary charged full price. ☞

☞ All Meals, Lunches, &c., sent to Rooms, charged Extra. ☞

☞ All dishes ordered, not on the Bill, charged Extra. ☞

Early notice at the office is requested when extra seats are required.

### RAILROAD DEPARTURES.

#### Omnibuses Leave Galt House, for

##### JEFFERSONVILLE RAILROAD.

Eastern Express & Chicago, (Sundays excepted,) .....	2: P. M.
" " " (Daily), .....	9: P. M.

##### LOUISVILLE, NEW ALBANY, AND CHICAGO RAILROAD.

St. Louis and Chicago Express, (Daily,) .....	6:30 A. M.
" " " " " .....	6:30 P. M.

##### LOUISVILLE AND NASHVILLE R. R.,

Nashville and Bowling-Green, (Daily).....	7: A. M.
Bardstown (daily, Sundays excepted,).....	2:10 P. M.

##### LOUISVILLE AND LEXINGTON RAILROAD.

Morning Express, (Sundays excepted,).....	5:30 A. M.
Accommodation.....	3:30 P. M.

### DEPARTURES OF STAGES.

#### SHELBYVILLE LINES.

Shelbyville Mail, (Daily,).....	5:45 A. M.
Shelbyville, (accommodation,) Tues. Thurs. & Satur. ....	1:15 P. M.

#### TAYLORSVILLE AND BLOOMFIELD LINES.

Tuesday, Thursday, and Saturday, .....	8:30 A. M.
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#### SHAWNEETOWN LINE.

Monday Wednesday, and Friday.....	5:00 A. M.
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## DINNER BILL OF FARE.

SUNDAY, JULY 6, 1862.

### SOUP.

Chicken with Barley.

Beef.

### FISH.

Baked Perch, Wine Sauce.

### BOILED.

Chicken, Egg Sauce.

Ham.

Leg of Mutton, Caper Sauce.

Corned Beef.

Beef Tongues.

Middling with Cabbage.

### ROAST.

Ribs Beef.

Lamb, plain.

Lamb, Mint sauce.

Baked Ham, Champagne Sauce.

Chickens.

Saddle of Mutton.

A-la-mode Beef.

### COLD DISHES.

Ham.

Roast Mutton.

Roast Lamb.

### ENTREES.

Chicken Pie

Veal Fricandeau, Tomato Sauce.

Macaroni Baked with Cheese.

Potato Salad.

Lambs' Tongues on Forms of Potatoes.

Mutton Cutlets, garnished with Green Peas.

Escallopes of Beef with Young Onions.

Rice Croquettes.

### RELISHES.

Lettuce.

French Mustard.

Pickles.

Assorted Jellies

Radishes

Lexington Mustard.

Horseradish.

Spanish Olives.

Pickled Onions

Young Onions.

Sliced Tomatoes.

Cucumbers.

### VEGETABLES.

Boiled Potatoes.

Onions.

Hominy.

Snap Beans.

Cole Slaw.

Rice.

Fresh Green Peas.

New Beets.

White Beans.

Boiled Mashed Potatoes,

Cymlblings.

Stewed New Potatoes.

### PASTRY.

Pound Pudding, Claret Sauce.

Green Apple Pie.

Lemon Pie.

Gooseberry Tarts.

Pound Cake.

Queen's Cake.

Vanilla Ice Cream.

Brandy Jelly.

Egg Kisses.

### DESSERT

Raisins.

Filberts.

Pecan Nuts.

Almonds.

English Walnuts

Blackberries.

Cherries.

COFFEE.

BUTTERMILK.

HOT CAKE.

# WINE LIST.

## CHAMPAGNE.

Veuve Clicquot, C. F. & H. G. Schmidt, Sole Agents.....		\$3 00
Pints of same.....		1 75
Ruinart Delmonico.....		3 00
Charles Farre.....		2 50
G. H. Mumm & Co's Gold Seal.....		3 00
" " " " pints.....		1 75
Verzenay Delbeck.....		2 50
" " " " pints.....		1 25
Associate Verzenay.....		2 00
" " " " pints.....		1 00
Old Piper Heidsieck, Reynal & Francois.....		2 50
" " " " pints.....		1 50
Rouge Mousseux (Red Champagne).....		2 50
Giesler, A. Bining & Co., Sole Agents.....		2 50
" " " " " pts.....		1 50
Rubis, imp'd by Cramer, Abegg & M'Closky.....		3 00
La Perle, " " " " qts.....		2 00
" " " " " pts.....		1 25

## CLARET.

Imported expressly for Galt House,  
from Fincke & Co., Bordeaux.

Chateau Monton.....		3 00
" " pints.....		1 50
Chateau Leoville.....		2 50
" " pints.....		1 50
Chateau Margaux.....		1 50
" " pints.....		75
Chateau La Rose.....		2 00
" " pints.....		1 00
Chateau Lafitte.....		1 50
" " pints.....		75
Pontet Canet.....		1 50
" " pints.....		75
Cos Destournel.....		1 00
" " pints.....		50
Calon Segur.....		1 50
" " pints.....		75
St. Julien.....		50
Chateau Rauza.....		1 00

## BURGUNDY.

Nuits, St. Georges.....		2 50
Richebourg.....		2 50
Chambertin.....		2 50
Clos de Vougeot.....		3 00

## RHENISH WINES.

Hockheimer.....		1.5
Leibfrauenmilch.....		2.00
Jahannesberger.....		3.00

## SAUTERNE.

Chateau Sauternes.....		\$1 50
Haut Barsac.....		1 00
Sauterne.....		50

## MADEIRA.

South Side.....		2 50
London Particular.....		3 00
Bual.....		3 00
Pure Juice.....		3 00
West India.....		3 00
Cavalhal.....		5 00

## SHERRY.

Table Sherry.....		1 00
Y Pale D'Yriartes, delicate.....		2 00
Yriartes, gold, 1825.....		2 00
Padre Pale.....		2 00
Star & Garter, dry and delicate, from Xeres.....		5 00
Gift, very rich.....		4 00
Hidalgo, brown.....		3 00
" gold.....		3 00
Royal Sherry, Victoria.....		4 00
" " competition.....		4 00
Imperial Amontillado.....		2 00

## PORT.

Smith & Co.....		1 50
Williams.....		2 00
Black Seal.....		2 00
White Port.....		2 00
Imperial.....		3 00

## AMERICAN WINES.

Werk's Sparkling Catawba, quarts.....		2 00
" " " pints.....		1 50
" " " dry.....		1 50
N. Craig's Sparkling Catawba, quarts.....		2 00

## PORTER and ALE.

Bass's Ale.....		pints
Brown Stout.....		pints
Alsop's Ale, pints.....		
Younger's Strong Ale, pints.....		
Younger's Pale Ale.....		

## BRANDY.

Williams X. O. H.....		5 00
Pinet Castilla, 1832.....		4 00
Reynal & Alussi, 1836.....		3 00

## Liqueurs and Cordials.

Curacoa, Maraschino, Anisette, Kirschwasser.....		
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# DINNER BILL OF FARE.

MONDAY, JULY 7, 1862.

## SOUP.

Chicken with Tomato. Vegetable.

## FISH.

Baked Perch, Ketchup Sauce.

## BOILED.

Chicken with Pork. Ham.  
Leg of Mutton, Capers Sauce. Corned Beef.  
Beef Tongues. Middling with Cabbage.

## ROAST.

Ribs Beef. Lamb, plain. Lamb, Mint sauce.  
Chickens. Saddle of Mutton.

Loin of Beef with Vegetables.

## COLD DISHES.

Ham. Roast Mutton. Roast Lamb.

## ENTREES.

Currie of Chicken.  
Veal Cutlets, Parsley Sauce.  
Kidneys stewed in Wine.  
Harricot of Mutton, Vegetable Sauce.  
Calf's Liver, Fried with Onions.  
Brains, En Val-au-Vent.  
Broiled Pork Chops, Plain Gravy.  
Fricassee of Lamb.

## RELISHES.

Lettuce. French Mustard. Pickles.  
Assorted Jellies. Radishes. Lexington Mustard.  
Horseradish. Spanish Olives. Pickled Onions.  
Young Onions. Sliced Tomatoes. Cucumbers.

## VEGETABLES.

Boiled Potatoes. Onions. Hominy.  
Snap Beans. Cole Slaw. Rice.  
Fresh Green Peas. New Beets. White Beans.  
Boiled Mashed Potatoes, Cymblings. Stewed New Potatoes.

## PASTRY.

Fruit Pudding, Cream Sauce. Blackberry Pie. Cherry Pie.  
Pound Cake. Jelly Roll. Jelly Puffs.  
Lemon Sherbet. Almond Cream. Cupid Kisses.

## DESSERT

Raisins. Filberts. Pecan Nuts.  
Almonds. English Walnuts.  
Blackberries. Raspberries.  
COFFEE. BUTTERMILK. HOT CAKE.

Corkage, \$1 per Bottle.

Each Waiter is provided with Wine Cards and Pencil.

Guests will please observe, that to insure a warm Breakfast, a little extra time is required for COOKING, after the ORDER is given; and thus, this notice as an apology for SEEMING delay.

# BURNET HOUSE,

SILAS F. MILLER, Proprietor.

## BREAKFAST.

### Coffee, Green and Black Tea and Chocolate.

White Rolls,	Graham Rolls,	Plain Bread.
Homony,	Corn Bread,	Boston Brown Bread,
Dipped Toast,	Dry Toast,	Wheaten Grits,
Waffles.	Buttered Toast.	

### BROILED.

Beefsteaks, Plain,	Beefsteaks with Onions,	Mutton Chops, Plain,
Mutton Chops, Breaded,	Calf's Liver,	Ham,
Kidneys,	Pork Chops,	Breakfast Bacon,
Beefsteaks, Steward's Sauce,		Mackerel.

### FRIED.

Ham and Eggs,	Calf's Liver,
Scrambled Eggs,	Plain Omelet,
Codfish Balls,	Fried Eggs,
Omelet with Tomato Sauce,	Potatoes,
Omelet with Fine Herbs,	Kidneys,
Homony,	Sausage,
Ham,	Tripe,
Mush,	
Fresh Fish,	

### MISCELLANEOUS.

Cold Boiled Ham,	Boiled Rice,	Stewed Potatoes
Corned Beef Hash,	Boiled Eggs,	Stewed Kidneys,
Hashed Codfish,	Boiled New Potatoes,	Boiled Homony.
Sherred Eggs,	Fricassed Tripe,	

### HOURS FOR MEALS.

Breakfast.....	7 to 10	Tea.....	.6 to
Dinner.....	" 1 to 3½	Supper.....	.9 to 12
Railroad Breakfast.....	.5	Dinner, Sundays.....	1½

All Meals sent or carried to Rooms are charged Extra.

Mallory, Power & Co., Printers, 135 Main St. Cin.

# Barnet House.

T. P. SAUNDERS & Co., - - - - - PROPRIETORS.

CINCINNATI, TUESDAY, JULY 8th, 1862.

## SOUPS.

Pea,

Bourgeoise.

## FISH.

Baked Salmon, a'l' Italiene.

## BOILED.

Corned Beef with Cabbage.  
Leg of Mutton, Caper Sauce.  
Cold Ham.  
Tongue.  
Chicken, with Pork.

## ROAST.

Beef.  
Ham Champagne Sauce.  
Stuffed Chicken.  
Roast Loin of Pork.  
Spring Lamb, Mint Sauce.

Risole of Lamb's Brains, a'la Cardinal. Cold Roast Lamb. Cold Pressed Beef.  
Broiled Veal Steaks Plain. Roll of Beef, a'la Russe. Cold Roast Veal.

## SIDE DISHES.

Chicken Liver Sautie with Port Wine Sauce.  
Fricasee of Chicken Giblet, aux Crouton.  
Ragout of Lamb with New Vegetables.  
Cramoukis of Mutton with Fine Herbs.  
Calf's Head Baked, English Fashion.  
Larded Breast of Veal, a'la Jardinier.  
Sheep's Tongues with Poivard Sauce.  
Croquette of Salmon, a'l' Italiene.  
Stewed Veal, a'la Clermont.  
Macaroni, a'la Neapolitan.

## RELISHES.

Horse Radish. Cucumbers. Tomatoes. Lettuce. Pickles.

## VEGETABLES.

Mashed Potatoes. String Beans. Baked Mashed Potatoes.  
Boiled White Beans. New Onions. Hominy.  
Plain Boiled Macaroni. New Beets. Boiled Potatoes.  
New Cabbage. New Potatoes. Boiled Rice.  
Green Corn. Squash.

## PASTRY.

Apple Pies. Farina Pies. Strawberry Tarts. Whortleberry Pies.  
Omelet Soufle'. Almond Pound Cake.

## DESSERT.

Filberts. Raisins. Ice Cream. Almonds.  
Blackberries. Pecan Nuts.

BUTTER MILK.

COFFEE.

PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES.

All Meals, etc., sent to Rooms, will be charged extra.

## HOURS FOR MEALS.

Breakfast,	7 to 10	Ladies' Dinner on Sundays,	at 2
Dinner,	1 to 3	Tea,	6
Ladies' Dinner,	2	Supper,	9 to 12

☞ Servants and Children, Breakfast at 7, Dinner at 1, and Tea at 6. ☞  
Guests ordering dishes not on the Bill of Fare, will be charged extra.

# Wine List.

## BURGUNDY.

Chambertin.....	\$3 00
do. 1846.....	3 50
Clos de Vougeot.....	3 00
do. do. 1846.....	3 50
Romnace.....	3 00
do. 1846.....	3 50

## PORT.

Old Brazil Port, light and dry.....	2 00
Roriz, old, crus ed and delicate.....	3 00
Offley's Old Port, most choice.....	2 00
Bee's Wing Port.....	2 00
Hunt Co's very old, Bottled in Oporto.....	2 00
Smith's old and good.....	2 00
White Port.....	3 00

## MADEIRA.

Symington's old London particular.....	2 00
Leacock's old East India dry and excellent, in ported in 1834.....	3 00
Don. Agrella's private Stock, superior old, bottled in 1818.....	7 00
Howard, March & Co's very choice old Lon- don particular.....	3 00
Howard, March & Co's dry South side, very fine and delicate.....	4 00
Extra choice London particular.....	2 50
Monteiro & Son's Particular, old and good.....	2 00
Symington's Reserve.....	2 50
Pure Juice.....	2 50
Symington's Verdelho.....	2 50
Francis Armory's private Stock, bottled in 1798, and of superlative quality.....	10 00
Ed. Tuckerman's private Stock, light and dry, imported from Scott, Laughman, Pen- ford & Co's, and bottled in 1820.....	6 00
Newton, Gordon & Murdock's best Wine, vintage of 1813, cost \$100 per pipe.....	8 00
Jenny Lind.....	2 50

## CLARET.

St. Julien Medoc, pint.....	50
St. Julien do. quart.....	1 00
Chateau Margeaux, 1851, Pints.....	1 00
Do Leoville, 1851, ".....	1 00
Do La Rose, 1851, ".....	1 00
Chateau La Rose 1851, Barton & Guestier.....	2 00
Do. Margeaux, 1851, do.....	2 00
Do. Leoville, 1851, do.....	2 00
Do. Margeaux, 1848, Barton & Guestier.....	4 00
Do. Lafite, 1848, do.....	4 00
Do. Latour, 1848, do.....	4 00
Do. Ducru, 1844, do.....	4 50

## HOCK.

Imported by T. P. Saunders & Co.	
Forster Riesling, vintage, 1857.....	1 00
Durkheimer Fenerberger, 1857.....	2 00
Hochheimer, 1857.....	2 00
Rulander, 1858.....	2 00
Steinberger Cabinet, 1858.....	2 00
Asmanshauser, 1857, (red wine).....	2 00
Laubenheimer.....	2 00
Niersteiner.....	1 50
Hochheimer Dom-Dechaney, 1857.....	2 00
Marcobrunner, 1857.....	2 50
Pints, half price.	

## BRANDY.

Otard, Dupuy & Cie. Cognac, Vintage 1834.....	5 00
J. & F. Martell, do. do. 1840.....	4 00
Otard, Dupuy & Cie. do. do. 1846.....	3 00
Bourbon Whisky, 10 years old.....	2 00
Do. do. 7 do.....	1 50
Pints half price.	

Each Waiter has Wine Cards and Pencil.

Corkage on Claret 50 Cents, other Liquors One Dollar.

## LIQUEURS.

Maraschino.....	2 50
Curacao.....	2 00
do. White.....	2 50
do. do. pints.....	1 25
Absynthe.....	2 00
Anisette.....	2 00
Parfait Amour.....	2 00
Cherry Juice.....	3 00

## CHAMPAGNE.

Jules Mumm's Imperial.....	3 00
Verzenay Cabinet.....	2 00
Sparkling Hock, Nonweiler & Zwick, Mainz.....	2 00
Charles Heidsieck.....	2 00
Piper Heidsieck.....	2 00
Heidsieck & Co.....	2 00
Fleur d'Ay.....	2 00
Widow Clicquot.....	3 00
Pearl of the Rhine.....	3 00
Pints of above, half price.	

## OHIO WINES.

Ohio Catawba, Vintage 1859, bottled by Johnson, Saunders & Co. 75	
Do do bottled by T. P. Saunders & Co. 75	
Do do T. P. Saunders' Private stock 1 00	
Dry Catawba.....	75
Sweet Catawba.....	1 00
Sparkling Catawba.....	1 50
do. Isabella.....	2 00
Pints of above, half price.	
Virginia Seedling, still.....	1 50

## HUNGARIAN.

Bacator, 1811.....	5 00
Bouday, (red wine).....	3 00
do. 1846 do.....	3 50
do. 1834, Cream do.....	4 00
Nessmely..... (white wines).....	3 00
Nussberger..... do.....	3 00
Bouday, (red wine).....	3 00
Nussberger (white wine).....	3 00

## SHERRY.

Cabinet Pale Sherry, curiously fine, light, dry and delicate.....	2 50
Harmony Pale.....	2 50
Yriarte Superior Pale, Vintage 1825.....	3 00
Yriarte Pale D. delicate.....	3 00
Gordon's Pure, old and good.....	2 00
Romanos Brown, Vintage of 1798, very dry and not strong.....	3 00
Amontillado.....	2 00
Amontillado X. very pale and delicate.....	2 50
Rudolph, Old and Pale.....	2 00
Imperial Superior Pale.....	3 00

## ALE AND PORTER.

Jeffrey's Scotch Ale, pints.....	35
Younger's do. do.....	35
Muir's & Son's do. do.....	35
Falkirk's do. do.....	35
Harries' Pale Ale, quarts.....	40
Do. do. pints.....	20
Barkley & Pirken's.....	35
Younger's.....	35
Hibbert's Porter.....	35

# Burnet House.

T. P. SAUNDERS & Co., - - - - - PROPRIETORS.

CINCINNATI, WENESDAY, JULY 9th, 1862.

## SOUPS.

Chicken Broth. Vermicelli.

## FISH.

Boiled Pike with Anchovie Sauce.

## BOILED.

Corned Beef with Cabbage.  
Leg of Mutton, Caper Sauce.  
Cold Ham.  
Tongue.  
Chicken, with Egg Sauce.

## ROAST.

Beef.  
Ham Champagne Sauce.  
Stuffed Chicken.  
Roast Veal Stuffed.  
Spring Lamb, Mint Sauce.

Broiled Fillets of Pork, English Fashion. Cold Pressed Beef. Cold Roast Lamb.  
Baked Pork and Beans. Cold Roast Pork. Chicken Salad.

## SIDE DISHES.

Stuffed Shoulder of Mutton with Tomato Sauce.  
Cotelette of Pork Sautie with Sauce Robert.  
Calf's Head Fried in Butter.  
Larded Grenadins of Veal, a'la Printanier.  
Macaroni, a'la Nivernaise.  
Ragout of Mutton with Onions.  
Calf's Liver Fried, German Style.  
Rice Croquette flavored with Citron.  
Stewed Beef with Piquant Sauce.  
Chicken Liver Fried, a'la Tartarian Style.

## RELISHES.

Horse Radish. Cucumbers. Tomatoes. Lettuce. Pickles.

## VEGETABLES.

Mashed Potatoes. String Beans.  
Boiled White Beans. New Onions. Hominy.  
Plain Boiled Macaroni. New Beets. Boiled Potatoes.  
New Cabbage. New Potatoes. Boiled Rice.  
Green Corn. Squash.

## PASTRY.

Apple Pies. Custard Pies. Ladies Cake. Jelly Russe.  
Gooseberry Pies. Farina Puddings. Souffe', d' Amante.

## DESSERT.

Filberts. Raspberries. Raisins. Ice Cream. Almonds.  
Pecan Nuts.

## BUTTER MILK.

## COFFEE.

PRIVATE SERVANTS NOT ALLOWED IN THE ORDINARIES.

All Meals, etc., sent to Rooms, will be charged extra.

## HOURS FOR MEALS.

Breakfast, . . . . .	7 to 10	Ladies' Dinner on Sundays, . . . . .	at 2
Dinner, . . . . .	1 to 3	Tea, . . . . .	6
Ladies' Dinner, . . . . .	2	Supper, . . . . .	9 to 12

\* Servants and Children, Breakfast at 7, Dinner at 1, and Tea at 6.  
Guests ordering dishes not on the Bill of Fare, will be charged extra.

Bradley & Webb, Stationers, Printers and Binders, 135 Main Street.

# Wine List.

## BURGUNDY.

Chambertin .....	\$3 00
do. 1846.....	3 50
Closé de Vougeot.....	3 00
do. 1846.....	3 50
Romance.....	3 00
do. 1846.....	3 50

## PORT.

Old Brazil Port, light and dry.....	2 00
Roriz, old, crus ed and delicate.....	3 00
Offley's Old Port, most choice.....	2 00
Bee's Wing Port.....	2 00
Hunt Co's very old, Bottled in Oporto.....	2 00
Smith's old and good.....	2 00
White Port.....	3 00

## MADEIRA.

Symington's old London particular.....	2 00
Leacock's old East India dry and excellent, in ported in 1834.....	3 00
Don. Agrolla's private Stock, superior old, bottled in 1818.....	7 00
Howard, March & Co's very choice old Lon- don particular.....	3 00
Howard, March & Co's dry South side, very fine and delicate.....	4 00
Extra choice London particular.....	2 50
Monteiro & Son's Particular, old and good.....	2 00
Symington's Reserve.....	2 50
Pure Juice.....	2 50
Symington's Verdelho.....	2 50
Francis Armory's private Stock, bottled in 1798, and of superlative quality.....	10 00
Ed. Tuckerman's private Stock, light and dry, imported from Scott, Laughman, Pen- ford & Co's, and bottled in 1820.....	6 00
Newton, Gordon & Mardock's best Wine, viatage of 1813, cost \$100 per pipe.....	8 00
Jenny Lind.....	2 50

## CLARET.

St. Julien Medoc, pint.....	50
St. Julien do. quart.....	1 00
Chateau Margeaux, 1851, Pints.....	1 00
Do Leoville, 1851, ".....	1 00
Do La Rose, 1851, ".....	1 00
Chateau La Rose 1851, Barton & Guestier.....	2 00
Do. Margeaux, 1851, do.....	2 00
Do. Leoville, 1851, do.....	2 00
Do. Margeaux, 1848, Barton & Guestier.....	4 00
Do. Lafitte, 1848, do.....	4 00
Do. Latour, 1848, do.....	4 00
Do. Ducru, 1844, do. do.....	4 50

## HOCK.

Imported by T. P. Saunders & Co.

Forster Riesling, vintage, 1857.....	1 00
Durkheimer Feuerberger, 1857.....	2 00
Hochheimer, 1857.....	2 00
Rulander, 1858.....	2 00
Steinberger Cabinet, 1858.....	2 00
Asmanshauser, 1857, (red wine).....	2 00
Laubenheimer.....	2 00
Niersteiner.....	1 50
Hochheimer Dom-Dechaney, 1857.....	2 00
Marcobrunner, 1857.....	2 50

Pints, half price.

## BRANDY.

Otard, Dupuy & Cie. Cognac, Vintage 1834.....	5 00
J. & F. Martell, do. do. 1840.....	4 00
Otard, Dupuy & Cie. do. do. 1846.....	3 00
Bourbon Whisky, 10 years old.....	2 00
Do. do. 7 do.....	1 50

Pints half price.

## LIQUEURS.

Maraschino.....	2 50
Curacoa.....	2 00
do. White.....	2 50
do. do. pints.....	1 25
Absynthe.....	2 00
Anisette.....	2 00
Parfait Amour.....	2 00
Cherry Juice.....	3 00

## CHAMPAGNE.

Jules Mumm's Imperial.....	3 00
Verzenay Cabinet.....	2 00
Sparkling Hock, Nonweiler & Zwick, Mainz.....	2 00
Charles Heidsieck.....	2 00
Piper Heidsieck.....	2 00
Heidsieck & Co.....	2 00
Fleur d'AY.....	2 00
Widow Cliquot.....	3 00
Pearl of the Rhine.....	3 00

Pints of above, half price.

## OHIO WINES.

Ohio Catawba, Vintage 1859, bottled by Johnson, Saunders & Co. 75	75
Do do bottled by T. P. Saunders & Co. 75	75
Do do T. P. Saunders' Private stock 1 00	1 00
Dry Catawba.....	75
Sweet Catawba.....	1 00
Sparkling Catawba.....	1 50
do. Isabella.....	2 00

Pints of above, half price.

Virginia Seedling, still.....	1 50
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## HUNGARIAN.

Bacator, 1811.....	5 00
Bonday, (red wine,).....	3 00
do. 1846 do.....	3 50
do. 1834, Cream do.....	4 00
Nessmely.....(white wines,).....	3 00
Nussberger..... do.....	3 00
Bonday, (red wine,).....	3 00
Nussberger (white wine,).....	3 00

## SHERRY.

Cabinet Pale Sherry, curiously fine, light, dry and delicate.....	2 50
Harmony Pale.....	2 50
Yriarte Superior Pale, Vintage 1825.....	3 00
Yriarte Pale D. delicate.....	3 00
Gordon's Pure, old and good.....	2 00
Romanos Brown, Vintage of 1798, very dry and not strong.....	3 00
Amontillado.....	2 00
Amontillado X. very pale and delicate.....	2 50
Rudolph, Old and Pale.....	2 00
Imperial Superior Pale.....	3 00

## ALE AND PORTER.

Jeffrey's Scotch Ale, pints.....	35
Younger's do. do.....	35
Muir's do. do.....	35
Falkirk's do. do.....	35
Harries' Pale Ale, quarts.....	40
Do. do. pints.....	20
Barkley & Pirken.....	35
Younger's.....	35
Hibbert's Porter.....	35

Each Waiter has Wine Cards and Pencil.

Corkage on Claret 50 Cents, other Liquors One Dollar.

# MONONGAHELA HOUSE

## BILL OF FARE.

JOHN M'DONALD CROSSAN, Proprietor.

*Friday, July 11th, 1862.*

### SOUP.

Vermicelli.

### FISH.

Mackinaw Trout, Egg Sauce.

### BOILED.

Ham.

Corned Beef.

Tongue.

Leg of Mutton, Caper Sauce.

Chicken.

### ROAST.

Beef.

Veal.

Chicken.

Lamb, with Mint Sauce.

Saddle of Lamb, with Currant Jelly.

### COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

### SIDE DISHES.

Lamb Cutlets, with Puree of Green Peas.

Fricassee of Chicken, with Rice.

Maccaroni, with Cream and Parmesan Cheese.

Chicken Pie, Baked.

Broiled Ham, Wine Sauce.

Sirloin Steak, with Fried Potatoes.

Kidneys, Stewed, Madeira Sauce.

Mutton Chops, Breaded.

### RELISHES.

Worcestershire Sauce.

Lettuce.

Radishes.

Pickles.

Currant Jelly.

### VEGETABLES.

Beans.

Young Beets.

New Potatoes, with Cream.

Onions.

Rice.

Cabbage.

Green Peas.

Boiled Potatoes, Plain.

### PASTRY.

Rice Pudding.

Cherry Pie.

Lady Cake.

Raspberry Pie.

Gooseberry Pie.

Pound Cake.

### DESSERT.

English Walnuts.

Raisins.

Almonds.

Raspberries and Cream.

Filberts.

ALL MEALS SENT TO ROOMS WILL BE CHARGED EXTRA.

W. S. Haven, Print.

# MONONGAHELA WINE LIST.

## CHAMPAGNE.

Fleur De Bouzy, Moet & Chandon, quarts,	\$2 00
" " " " " pints,	1 00
Bouzy Cabinet, " " quarts,	2 50
" " " " " pints,	1 50
Imperial Green Seal,.....quarts,	3 00
" " " " " pints,	2 00
V. Cliquot, Ponsardin,.....quarts,	3 00
" " " " " pints,	2 00
Heidseick, Piper, Renault & Francois, qts.,	2 25
" " " " " pints,	1 25
Chas. Heidseick, T. W. Bayaud & Co., qts.,	2 25
" " " " " pints,	1 25
Verzenay, G. H. Mumm & Co.,.....quarts,	2 25
" " " " " pints,	1 25
Cabinet, " " .....quarts,	2 25
" " " " " pints,	1 25
Gold Seal, " " .....quarts,	3 00
" " " " " pints,	2 00
Longworth's Sparkling Catawba,.....quarts,	2 00
" " " " " pints,	1 00

## MADEIRA WINES.

Madeira, on draft for table,.....pints,\$1.00,....	\$1 50
Blackburn's, South Side,.....	2 00
Old Reserve,.....	2 00
London Particular, old and pure,.....	2 00
Palmetto, highly flavored,.....	2 00
Howard, March & Co.,.....	2 50
Sercial, Brown Seal, very dry,.....	2 50
March & Benson's Victoria,.....	2 50
Newton, Gordon & Scott,.....	3 00
London Club,.....	3 00
Old Brazilian, South Side,.....	3 00
Virginia, imported from Montiero,.....	4 00

## CLARET WINES.

Table Claret,.....	\$ 75
St. Julien,.....quarts,	1 00
" " " " " pints,	50
Chateau Leoville,.....	2 50
Contenae,.....	2 50
Lafette,.....	3 00

Gentlemen ordering Wine, without designating the kind or price, will be furnished with Madeira at two dollars per bottle.

## HOURS FOR MEALS.

BREAKFAST,	- - - - -	from 5½ to 11 o'clock.
DINNER,	- - - - -	" 1 to 3 "
TEA AND SUPPER,	- - - - -	" 6 to 11 "
DINNER ON SUNDAY,	- - - - -	" 1½ to 3 "

PRIVATE TABLE, for Children and Servants.

## SHERRY WINE

Pale Sherry, on draft for table,.....	\$1 00
Fine Old Pale Sherry,.....	2 00
Amontillado Pale Sherry (Sayers'),.....	2 50
Romano Brown Sherry,.....	2 50
Light Mountain, very delicate,.....	2 50
Harmony, Pale,.....	2 00
Morela,.....	2 00
Topaz, Cabinet Wine, Pale,.....	2 50
Imperial, Pale, private stock,.....	3 00

## PORT WINES.

London Dock, on draft,.....pints,\$1.00,....	\$1 50
Brazil,.....	1 50
Osborn & Spencer,.....	2 00
Tower,.....	2 00
Pure Juice,.....	2 50
Sandeman's Old Port,.....	3 00
Old Regina,.....	3 00
Purmaster's Port, old and dry,.....	3 50

## HOCK AND MOSELLE WINES.

Liebframmlch, 1857,.....	\$1 50
Hockheimer Dom Dechaney,.....	1 50
Steinberger, Cabinet Auslese,.....	2 00
Scharzhofberger,.....	2 50
Sparkling Hock,.....quarts,	2 00
Sparkling Moselle,.....quarts,	
" " " " " pints,	

## LIQUEURS.

Maraschino de Zara,.....	\$2 50
Curacao,.....	2 00
Absynthe,.....	2 00

## MALT LIQUORS.

Barclay, Perkins & Co., London Stout,.....	\$ 40
Muir & Sons' Edinburgh Sparkling Ale,....	40
Allsopp's East India Pale Ale,.....	40
Pittsburgh Kennett Ale and Porter,.....	25

# MONONGAHELA HOUSE

## BILL OF FARE.

JOHN M'DONALD CROSSAN, Proprietor.

Saturday, July 12th, 1862.

### SOUP.

Barley.

### FISH.

Boiled Salmon, Caper Sauce.

### BOILED.

Ham.	Corned Beef and Cabbage.	Tongue.
Leg of Mutton, Caper Sauce.		Chicken, Egg Sauce.

### ROAST.

Beef.	Veal.	Chicken.
Lamb, with Mint Sauce.	Saddle of Lamb, with Currant Jelly.	

### COLD DISHES.

Corned Beef.	Ham.	Roast Beef.	Lamb.	Mutton.
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### SIDE DISHES.

Sweet Breads, with Asparagus Sauce.
Fried Chicken, Cream Sauce.
Maccaroni, au Gratin.
Beef, Braised, with Onions.
Chicken Pie, Baked.
Mutton Chops, Plain.
Broiled Ham.
Calf's Liver, Madeira Sauce.

### RELISHES.

Worcestershire Sauce.	Lettuce.	Horse Radish.	Pickles.	Currant Jelly.
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### VEGETABLES.

Beans.	Young Beets.	
New Potatoes, with Cream.	Onions.	
Rice.	Cabbage.	
Green Peas.	Turnips.	Boiled Potatoes, Plain.

### PASTRY.

Custard Pudding.	Cherry Pie.	Sponge Cake.
Raspberry Pie.	Currant Pie.	Pound Cake.

### DESSERT.

English Walnuts.	Raisins.	
Almonds.	Raspberries and Cream.	Filberts.

ALL MEALS SENT TO ROOMS WILL BE CHARGED EXTRA.

W. S. Haven. Print.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, WEDNESDAY, JULY 23, 1862.

## Soup.

Mutton Broth.

Consomme, au Riz.

## Fish.

Boiled Salmon, Anchovy Sauce.

## Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Chicken and Pork. Beef, a la Mode.

## Roast.

Beef. Ham. Veal. Green Goose. Ducks. Bucks Co. Chickens.  
Lamb, Mint Sauce.

## Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

## Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picalilly. Apple Sauce.  
Cucumbers. Tomatoes.

## Entrees.

Compote de Pigeons, au Petit Pois.  
Cotelette de Mouton, Pane, Sauce Piquante.  
Hachis de Volaille, au Œufs Poches.  
Fricandeau de Veau, Pique, au Haricot Vert.  
Ailerons de Chapon, au Pomme d'Amour.  
Tripe Saute, Glace, a la Militaire.  
Roulade de Tendrons d'Agneau, a la Macedoine.  
Rognons d'Agneau, Saute, au Champagne.  
Macaroni, au Jus, au Gratin.  
Matelotte d'Anguille, au Vin de St. Julienne.  
Gibelotte de Volaille, a la Creole.  
Fried Soft Shell Crabs.

## Cold Dishes.

Galantine de Chapon, Truffe, a la Gelee. Pains de Foie Gras, a la Parisienne.  
Homard, au Naturel.

## Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Cabbage. Squash. Turnips. Stewed Tomatoes.  
Boiled Rice. Lettuce. String Beans. Green Peas. Green Corn.

## Pastry.

Green Apple Pies. Gooseberry Pies. Whortleberry Pies. Pudding a la Reine, Fruit Sauce.  
Gelee au Vin du Bordeaux. Gateaux Fandronette.

## Dessert.

Ruisins. Almonds. Filberts. Pecan Nuts. Coffee. Ice Cream.  
Madeira Nuts. Raspberries and Cream.

JOHN F. TROW, Printer, 50 Greene St.

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, THURSDAY, JULY 24, 1862.

### Soup.

Mock Turtle. Consomme, a l'Orge.

### Fish.

Boiled Sheephead, Lobster Sauce.

### Boiled.

Beef Tongue. Corned Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Chicken and Pork. Beef, a la Mode.

### Roast.

Beef. Ham. Veal. Green Goose. Ducks. Bucks Co. Chickens.  
Lamb, Mint Sauce.

### Cold Roast.

Lamb. Beef. Pressed Corned Beef. Veal. Ham.

### Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Picailly. Apple Sauce.  
Cucumbers. Tomatoes.

### Entrees.

Pigeons en Compote, au Haricot Vert.  
Cotelette de Mouton, Braisee, au Pomme d'Amour.  
Mirouton de Volaille, au Riz, a la Milanaise.  
Escallopes de Tripe, a la Belle Femme.  
Currie d'Ailerons, de Chapon, a l'Indienne.  
Balotine de Tendrons d'Agneau, a la Jardiniere.  
Anguille Marinee, Frite, a l'Anglaise.  
Macaroni, au Jus, a l'Americaine.  
Gibelotte de Volaille, a la Provencale.  
Nois de Veau, Pique, en Demi Glace.  
Rognons d'Agneau, Saute, a la Genoise, au Madere.

### Cold Dishes.

Galantine de Canard, Truffe, a la Flamande. Pains de Foie Gras, a la Gelee.  
Homard, au Naturel.

### Vegetables.

Boiled Potatoes. Mashed Potatoes. Beets. Cabbage. Squash. Turnips. Stewed Tomatoes.  
Boiled Rice. Lettuce. String Beans. Green Peas. Green Corn.

### Pastry.

Green Apple Pies. Gooseberry Pies. Raspberry Pies. Custard Puddings.  
Gelee au Champagne. Macaroons, a l'Espanole.

### Dessert.

Raisins. Almonds. Filberts. Pecan Nuts. Coffee. Ice Cream.  
Madeira Nuts. Raspberries and Cream.

# ST. NICHOLAS HOTEL.

## Madeira.

FROM HUGH MONROE.

Scott, pale and delicate.....	\$2 00
Newton, Gordon & Murdock's old, full delicate and high flavored.....	2 50
Montero's, very old, pale, and delicate..	4 00

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	\$3 00
Bual Priest's, 1886.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA,  
BY TREADWELL, ACKER & CO.

Favorite Vintage, 1842.....	\$3 00
Old Reserve do. 1815.....	4 00
Old Reserve Sercial, 1815.....	5 00

## Sherry.

Table, pale, from wood.....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale.....	\$2 00
Cabinet, pale and delicate.....	2 50
Imperial, pale.....	2 50
Vino de Pasto.....	2 50
Beickbeder Brown.....	2 50
Romano, pale.....	3 00
Amontillado, Pemartin, pale and old....	2 50
Peter Domecq's Royal pale, very old....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate.....	\$2 00
Peter Domecq's Competition.....	4 00
Old Royal William Brown Sherry, 1820..	3 00

## Champagne.

Moet & Chandon, Verzenay, A. Oechs..	\$2 50
do. do. do. pints, 1 25	
do. Sillery, do. ....	2 50
do. do. do. pints, 1 25	
do. Imperial, Green Seal, 3 00	
do. do. .... pints, 1 50	
do. Grand Vin Anglaise..	3 00
do. do. .... pints, 1 50	
Verzenay, "G. H. Mumm & Co." quarts,	2 50
do. do. .... pints, 1 25	
Cabinet, do. do. .... quarts, 3 00	
do. do. do. .... pints, 1 50	
Royal Rose, do. do. .... quarts, 3 50	
do. do. do. .... pints, 1 75	
Verzenay, Jules Mumm & Co.....	2 50
do. do. .... pints, 1 25	
Private Stock, do. ....	3 50
Heidsieck, Renauld & Francois.....	2 50
do. do. .... pints, 1 25	
Charles Heidsieck, T. W. Bayand & Co.,	2 50
do. do. .... pints, 1 25	
De St Marceaux & Co., Red Lac.....	3 00
do. do. .... pints, 1 50	
Neckar White Seal, E. Laiblin & Co....	2 00
do. do. .... pints, 1 25	
do. Rose Seal, do. ....	2 00
do. do. .... pints, 1 25	
Excelsior, Beers & Bogart.....	2 50
do. do. .... pints, 1 25	
do. do. .... half pints, 0 75	
Prince Imperial, E. V. Haughwout, qts.	2 50
do. do. .... pints, 1 25	
V. Cliquet Ponsardin, Schmidt & Co., qts	3 50
do. do. .... pints, 2 00	

## Burgundy.

FROM E. BRUNINGHAUS, Nuits.

Imported by ADOLPHUS OECHE.

Nuits.....	\$2 50	Chambertin.....	\$3 00
do. .... pints, 1 50		Romane Conte..	3 50
Cnablis, v. white..	3 00	Clos de Vougeot,	4 00

## Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do. do. Old White Port....	2 50
FROM J. & R. OSBORN.	
Old Port, superior.....	\$2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

## Hock.

Imported by ADOLPHUS OECHE, from the house  
of Henckell & Co., in Mayence.

Deidesheimer.....	\$1 50
do. .... pints, 1 00	
Rudesheimer.....	2 00
do. Berg.....	2 50
Marcobrunner.....	2 50
Johannisberger.....	3 00
Steinberg Cabinet.....	3 50
Steinwine in Bocksbeutel.....	2 00
Sparkling Hockheimer.....	3 00
do. do. .... pints, 1 50	
do. Moselle Muscatel.....	2 50
do. do. .... pints, 1 25	
Marcobrunner, Ausb'ch, finest product'n,	5 00

FROM GIL DAVIS.

Branneberg, 1846.....	\$3 00
Imperial Scharzberg, 1846.....	3 00
Liebfraumlich, 1846.....	3 00
Schloss Johannisberger, 1836.....	4 00
CASTLE JOHANNISBERGER CABINET.	
Yellow Seal, 1846.....	\$3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842.....	10 00
Gold Seal, 1834.....	10 00

## Claret.

Imported by ADOLPHUS OECHE, from the house  
of Brandenburg Freres, in Bordeaux.

St. Julien..... pints, 50 cts.; quarts,	\$1 00
Margaux.....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do. do. .... pints, 1 25	
Chateau Mouton.....	2 50
Chateau Margaux.....	3 50
Chateau Lafitte, 1846.....	4 00

## Claret.

Chateau Milon, H. S. Lansing.....	\$3 00
Chateau Lafitte, E. Cazet.....	3 50
do. Leoville, do. ....	3 00
La Grange Duchatel, do. ....	3 00

## White Wines.

Imported by ADOLPHUS OECHE, from the house  
of Brandenburg Freres, in Bordeaux.

Chateau Sauterne.....	\$1 75
do. do. .... pints, 1 00	
Latour Blanche.....	2 00
Chateau Yquem.....	3 00

## Brandies, & c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Planat & Co., 1832.....	3 00
Dark Otard Dupny & Co., 1849.....	3 00
Vine Growers' Co., Cognac.....	4 00
Monongahela Rye Whiskey.....	2 00
Old Bourbon Whiskey.....	2 00
do do. 1840.....	3 00
Old Grenada Rum.....	2 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine.....	3 00
FROM BEERS & BOGART.	
Vintage of 1844, pale.....	\$2 50
Vintage of 1844, dark.....	2 50
Vintage of 1840.....	3 00

## Ales and Porter.

Scotch Ale.....	pints, \$0 83
India Pale Ale.....	pints, 0 83
London Porter.....	0 83

Each Waiter is provided with a Wine Card and Pencil.

*M. B. Smith*  
*Wm. B. Smith*  
*Wm. B. Smith*

*9/4 7/10*  
*10/10 7/10*  
*10/10 7/10*  
*10/10 7/10*

## ST. NICHOLAS HOTEL.

### Madeira.

FROM HUGH MONROE.

Scott, pale and delicate .....	\$2 00
Newton, Gordon & Murdock's old, full } delicate and high flavored .....	2 50
Montero's, very old, pale, and delicate..	4 00

FROM GIL DAVIS.

Victoria Royal, pale and delicate.....	\$3 00
Bual Priest's, 1836.....	5 00

IMPORTED FROM WELSH BROTHERS, MADEIRA,  
BY TREADWELL, ACKER & CO.

Favorite Vintage, 1842 .....	\$3 00
Old Reserve do. 1815 .....	4 00
Old Reserve Sercial, 1815 .....	5 00

### Sherry.

Table, pale, from wood .....	\$2 00
Table, brown, from wood.....	2 00

FROM GIL DAVIS.

Haurie, pale .....	\$2 00
Cabinet, pale and delicate .....	2 50
Imperial, pale .....	2 50
Vino de Pasto .....	2 50
Beickbeder Brown .....	2 50
Romano, pale .....	3 00
Amontillado, Pemartin, pale and old....	2 50
Peter Domecq's Royal pale, very old....	3 50

FROM HUGH MONROE.

Topaz, very pale and delicate .....	\$2 00
Peter Domecq's Competition .....	4 00
Old Royal William Brown Sherry, 1820.	3 00

### Champagne.

Moet & Chandon, Verzenay, A. Oechs. .	\$2 50
do. do. do. pints, 1 25	
do. Sillery, do. do. 2 50	
do. do. do. pints, 1 25	
do. Imperial, Green Seal, 3 00	
do. do. do. pints, 1 50	
do. Grand Vin Anglaise 3 00	
do. do. do. pints, 1 50	
Verzenay, "G. H. Mumm & Co." quarts, 2 50	
do. do. do. pints, 1 25	
Cabinet, do. do. quarts, 3 00	
do. do. do. pints, 1 50	
Royal Rose, do. do. quarts, 3 30	
do. do. do. pints, 1 75	
Verzenay, Jules Mumm & Co. ....	2 50
do. do. do. pints, 1 25	
Private Stock, do. ....	3 50
Heidsieck, Renauld & Francois .....	2 50
do. do. do. pints, 1 25	
Charles Heidsieck, T. W. Bayaud & Co., 2 50	
do. do. do. pints, 1 25	
De St. Marceaux & Co., Red Lac. ....	3 00
do. do. do. pints, 1 50	
Neckar White Seal, E. Laiblin & Co. ....	2 00
do. do. do. pints, 1 25	
do. Rose Seal, do. ....	2 00
do. do. do. pints, 1 25	
Excelsior, Beers & Bogart .....	2 50
do. do. do. pints, 1 25	
do. do. do. half pints, 0 75	
Prince Imperial, E. V. Haughwout, qts. 2 50	
do. do. do. pints, 1 25	
V. Clicquot Ponsardin, Schmidt & Co. qts 3 50	
do. do. do. pints, 2 00	

### Burgundy.

FROM R. BRUNINGHAUS, Nuits.  
Imported by ADOLPHUS OECHS.

Nuits .....	\$2 50	Chambertin ..	\$3 00
do. pints, 1 50		Romano Conte..	3 50
Cnabils, v. hite..	3 00	Clos de Vougeot,	4 00

### Port.

FROM GIL DAVIS.

George Sandeman's fine old Port.....	\$2 50
do. do. Old White Port....	2 50

FROM J. & R. OSBORN.

Old Port, superior .....	\$2 00
London Dock, pale and mellow.....	2 00
Queen's Port.....	2 50

### Hock.

Imported by ADOLPHUS OECHS, from the house  
of Henkell & Co., in Mayence.

Deidesheimer .....	\$1 50
do. do. pints, 1 00	
Rudesheimer .....	2 00
do. Berg .....	2 50
Marcobrunner .....	2 50
Johannisberger .....	3 00
Steinberg Cabinet .....	3 50
Steinwine in Bocksbeutel.....	2 00
Sparkling Hockheimer .....	3 00
do. do. pints, 1 50	
do. Moselle Muscatel.....	2 50
do. do. do. pints, 1 25	
Marcobrunner, Ausb'ch, finest product'n,	5 00

FROM GIL DAVIS.

Branneberg, 1846.....	\$3 00
Imperial Scharzberg, 1846.....	3 00
Liebraumlich, 1846 .....	3 00
Schloss Johannisberger, 1836.....	4 00

CASTLE JOHANNISBERGER CABINET.

Yellow Seal, 1846 .....	\$3 50
Green Seal, 1846.....	5 00
Gold Seal, 1842 .....	10 00
Gold Seal, 1834.....	10 00

### Claret.

Imported by ADOLPHUS OECHS, from the house  
of Brandenburg Freres, in Bordeaux.

St. Julien.....	pints, 50 cts.; quarts, \$1 00
Margaux .....	1 50
Chateau Leoville.....	2 00
Chateau La Rose.....	2 00
do. do. pints, 1 25	
Chateau Mouton .....	2 50
Chateau Margaux.....	3 50
Chateau Lafitte, 1846.....	4 00

### Claret.

Chateau Milon, H. S. Lansing.....	\$3 00
Chateau Lafitte, E. Cazet.....	3 50
do. Leoville, do. ....	3 00
La Grange Duchatel, do. ....	3 00

### White Wines.

Imported by ADOLPHUS OECHS, from the house  
of Brandenburg Freres, in Bordeaux.

Chateau Sauterne .....	\$1 75
do. do. pints, 1 00	
Latour Blanche.....	2 00
Chateau Yquem .....	3 00

### Brandies, &c.

Pale Hennessy, old.....	\$2 00
Dark Hennessy, old.....	2 50
Planat & Co., 1832 .....	3 00
Dark Otard Dupuy & Co., 1849.....	3 00
Vine Growers' Co., Cognac .....	4 00
Monongahela Rye Whiskey.....	2 00
Old Bourbon Whiskey .....	2 00
do do. 1840.....	3 00
Old Grenada Rum .....	2 00
Old Jamaica Rum from London.....	2 00
Old Jamaica Rum, very fine .....	3 00

### FROM BEERS & BOGART.

Vintage of 1844, pale .....	\$2 50
Vintage of 1844, dark .....	2 50
Vintage of 1840.....	3 00

### Ales and Porter.

Scotch Ale .....	pints, \$0 38
India Pale Ale .....	pints, 0 38
London Porter .....	0 38

Each Waiter is provided with a Wine Card and Pencil.

# MONONGAHELA HOUSE

## BILL OF FARE.

JOHN M'DONALD CROSSAN, Proprietor.

*Saturday, August 9th, 1862.*

**SOUP.**

Vermicelli.

**FISH.**

Boiled Salmon, Caper Sauce.

**BOILED.**

Ham.

Leg of Mutton, Caper Sauce.

Tongue.

Corned Beef.

Chickens.

**ROAST.**

Beef.

Veal.

Chicken.

Pig.

Lamb, Mint Sauce.

**COLD DISHES.**

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

**SIDE DISHES.**

Sweet Breads, Tomato Sauce.

Lambs' Fry, Breaded,

Maccaroni, au Gratin.

Fricassee of Chicken, with Rice.

Mutton Chops, with Currant Jelly.

Beefsteak, with English Sauce.

Broiled Ham.

Chicken Pie, Baked.

**RELISHES.**

Worcestershire Sauce.

Horse Radish.

Pickles.

Cole Slaw.

Currant Jelly.

**VEGETABLES.**

Mashed Potatoes.

Beans.

New Potatoes, with Cream.

Baked Tomatoes.

Cymbelines.

Onions.

Stewed Tomatoes.

Beets.

Green Corn.

Cabbage.

Rice.

Boiled Potatoes, Plain.

**PASTRY.**

Custard Pudding.

Blackberry Pie.

Pound Cake.

Apple Pie.

Whortleberry Pie.

Sponge Cake.

Plum Tarts.

**DESSERT.**

English Walnuts.

Pears.

Raisins.

Almonds.

Whortleberries and Cream.

Filberts.

ALL MEALS SENT TO ROOMS WILL BE CHARGED EXTRA.

W. S. Haven, Print.

# MONONGAHELA WINE LIST.

## CHAMPAGNE.

Fleur De Bouzy, Moet & Chandon, quarts,	\$2 00
" " " " " pints,	1 00
Bouzy Cabinet, " " quarts,	2 50
" " " " " pints,	1 50
Imperial Green Seal,.....quarts,	3 00
" " " " " pints,	2 00
V. Cliquet, Ponsardin,.....quarts,	3 00
" " " " " pints,	2 00
Heidsieck, Piper, Renauld & Francois, qts.,	2 25
" " " " " pints,	1 25
Chas. Heidsieck, T. W. Bayaud & Co., qts.,	2 25
" " " " " pints,	1 25
Verzenay, G. U. Mumm & Co.,.....quarts,	2 25
" " " " " pints,	1 25
Cabinet, " " " " " quarts,	2 25
" " " " " pints,	1 25
Gold Seal, " " " " " quarts,	3 00
" " " " " pints,	2 00
Longworth's Sparkling Catawba,.....quarts,	2 00
" " " " " pints,	1 00

## MADEIRA WINES.

Madeira, on draft for table,.....pints,\$1.00,....	\$1 50
Blackburn's, South Side,.....	2 00
Old Reserve,.....	2 00
London Particular, old and pure,.....	2 00
Palmetto, highly flavored,.....	2 00
Howard, March & Co.,.....	2 50
Sercial, Brown Seal, very dry,.....	2 50
March & Benson's Victoria,.....	2 50
Newton, Gordon & Scott,.....	3 00
London Club,.....	3 00
Old Brazilian, South Side,.....	3 00
Virginia, imported from Montiero,.....	4 00

## CLARET WINES.

Table Claret,.....	\$ 75
St. Julien,.....quarts,	1 00
" " " " " pints,	50
Chateau Leoville,.....	2 50
Contenae,.....	2 50
Lafette,.....	3 00

## SHERRY WINE

Pale Sherry, on draft for table,.....	\$1 00
Fine Old Pale Sherry,.....	2 00
Amontillado Pale Sherry (Sayers'),.....	2 50
Romano Brown Sherry,.....	2 50
Light Mountain, very delicate,.....	2 50
Harmony, Pale,.....	2 00
Morela,.....	2 00
Topaz, Cabinet Wine, Pale,.....	2 50
Imperial, Pale, private stock,.....	3 00

## PORT WINES.

London Dock, on draft,.... pints,\$1.00,....	\$1 50
Brazil,.....	1 50
Osborn & Spencer,.....	2 00
Tower,.....	2 00
Pure Juice,.....	2 50
Sandeman's Old Port,.....	3 00
Old Regina,.....	3 00
Purmaster's Port, old and dry,.....	3 50

## HOCK AND MOSELLE WINES.

Liebfraumilch, 1857,.....	\$1 50
Hockheimer Dom Dechaney,.....	1 50
Steinberger, Cabinet Anseuse,.....	2 00
Scharzhofberger,.....	2 50
Sparkling Hock,.....quarts,	2 00
Sparkling Moselle,.....quarts,	
" " " " " pints,	

## LIQUEURS.

Maraschino de Zara,.....	\$2 50
Curacoa,.....	2 00
Absynthe,.....	2 00

## MALT LIQUORS.

Barclay, Perkins & Co., London Stout,.....	\$ 40
Muir & Sons' Edinburgh Sparkling Ale,....	40
Allsopp's East India Pale Ale,.....	40
Pittsburgh Kennett Ale and Porter,.....	25

Gentlemen ordering Wine, without designating the kind or price, will be furnished with Madeira at two dollars per bottle.

## HOURS FOR MEALS.

BREAKFAST, - - - - -	from 5½ to 11 o'clock.
DINNER, - - - - -	" 1 to 3 "
TEA AND SUPPER, - - - - -	" 6 to 11 "
DINNER ON SUNDAY, - - - - -	" 1½ to 3 "

PRIVATE TABLE, for Children and Servants.

# MONONGAHELA HOUSE

## BILL OF FARE.

JOHN M'DONALD CROSSAN, Proprietor.

Monday, August 11th, 1862.

## SOUP.

Vegetable.

## FISH.

Boiled Salmon, English Sauce.

## BOILED.

Ham.	Leg of Mutton, Caper Sauce.	Tongue.
Corned Beef.		Chickens.

## ROAST.

Beef.	Veal.	Chicken.
Lamb, with Currant Jelly.	Lamb, Mint Sauce.	

## COLD DISHES.

Corned Beef.	Ham.	Roast Beef.	Lamb.	Mutton.
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## SIDE DISHES.

Fillet of Veal, Tomato Sauce.	
Fried Chicken, Cream Sauce.	
Beefsteak, with Onions.	
Maccaroni, au Gratin.	
Broiled Chickens, a la Creole.	
Mutton Chops, Breaded.	
Chicken Pie, Baked.	

## RELISHES.

Worcestershire Sauce.	Sliced Tomatoes.	Pickles.	Cole Slaw.	Currant Jelly.
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## VEGETABLES.

Mashed Potatoes.		New Potatoes, with Cream.
Baked Tomatoes.	Cymbelines.	Onions.
Stewed Tomatoes.	Beets.	Green Corn.
Boiled Potatoes, Plain.	Cabbage.	Rice.

## PASTRY.

Farina Pudding.	Whortleberry Pie.	Pound Cake.
Green Apple Pie.	Plum Tarts.	Sponge Cake.

## DESSERT.

English Walnuts.	Whortleberries and Cream.	Raisins.
Almonds.	Canteloupes.	Filberts.

ALL MEALS SENT TO ROOMS WILL BE CHARGED EXTRA.

W. S. Haven, Print.

# M E N U



**BURNET HOUSE**  
CINCINNATI, OHIO

# A la Carte.

SERVED FROM 6 TO 11 A. M.

Service For One Person.

## Fruits and Preserves

Grape Fruit .....	15	Baked Apple .....	15
Orange Juice .....	20	Sliced Orange .....	15
Sliced Orange and Banana .....	20	Canned Peaches with Cream .....	15
Bananas with Cream .....	15	Honey, Comb or Strained .....	20
Apple 1) .....	10	Orange Marmalade .....	20
Sliced Pineapple .....	15	Strawberry or Raspberry Preserves .....	20

## Dairy Dishes

French Toast .....	40	French Pancakes .....	40
Buttered Toast .....	15	Wheat or Buckwheat Cakes .....	15
Dry Toast .....	10	Corn Cakes .....	15
Milk Toast .....	20	Grape Nuts .....	10
Oatmeal with Cream .....	15	Maple Flakes .....	15
Rice with Cream .....	15	Cream of Wheat .....	15
Shredded Wheat Biscuits (1) .....	10	Puffed Rice .....	10

## Eggs and Omelettes

Boiled or Fried Eggs .....	25	Omelette, Plain .....	30
Shirred Eggs .....	25	Omelette, with Parsley or Cheese .....	35
Scrambled Eggs 2 .....	25	Omelette, Jelly .....	35
Poached Eggs on Toast .....	35	Omelette, Spanish .....	40
Scrambled Eggs with Minced Ham .....	40	Omelette with Minced Ham .....	45
Scrambled Eggs with Kippered Herring .....	50	Omelette with Bacon .....	45
Garnish Bacon .....	20		

## Fish

Whitefish, Broiled .....	55	Salt Mackerel, Boiled Potato .....	45
Halibut Steak, Broiled .....	45	Grilled Sardines .....	50
Kippered Herring .....	40	Codfish Cakes, Cream Sauce .....	50
Fried Filet of Sole .....	35		

## Miscellaneous

Lamb Chops (2) .....	50	Sirloin Steak .....	75
Broiled Lamb Kidneys .....	40	Tenderloin Steak .....	75
Kentucky Ham Steak .....	60	Small Steak .....	50
Fried Ham, Cream Gravy .....	45	Ham or Bacon and Eggs .....	45
Chipped Beef in Cream .....	45	Roast Beef Hash with Poached Egg .....	45
Broiled or Fried Ham or Bacon .....	40	Pork Chops .....	40
Calf's Liver and Bacon .....	40	Pork Sausage .....	40

## Potatoes

Boiled .....	10	Hashed Brown .....	15
French Fried .....	15	Hashed in Cream .....	20
Home Fried .....	15	O'Brien .....	20

## Coffee, Tea, Etc.

Coffee, per pot .....	15	Half and Half .....	20
Tea, per pot .....	15	Milk, half pint .....	10
Chocolale .....	15	Horlick's Malted Milk, Pot. ....	20
Postum, Pot .....	15	Buttermilk, Glass .....	10

Bread or Rolls and Butter 10c

# Club Breakfast

Service For One Person Only

No. 1

## Twenty-Five Cents

Fruit or Cereal  
Coffee, Tea, Milk or Cocoa  
Rolls or Toast

No. 2

## Forty Cents

Fruit or Cereal                      Rolls or Toast  
Eggs, Boiled, Fried or Scrambled,  
or Wheat Cakes and Bacon or Pork Sausage  
Coffee, Tea, Milk or Cocoa

No. 3

## Fifty Cents

Fruit or Cereal                      Rolls or Toast  
Coffee, Tea, Milk or Cocoa  
And Choice of one of the Following:  
Fried Calf's Liver and Bacon                      Chipped Beef in Cream  
Boiled Salt Mackerel                      Fried Filet of Sole  
Roast Beef Hash                      Pork Sausage  
Broiled Ham or Bacon                      Poached Eggs on Toast

No. 4

## Sixty-Five Cents

Fruit or Cereal                      Rolls or Toast  
Home, French Fried or Creamed Potatoes  
Coffee, Tea, Milk or Cocoa  
And Choice of one of the Following:  
Broiled Lake Erie Whitefish  
Pork Chop (1)                      Mutton Chop (1)                      Lamb Chops (2)  
Ham or Bacon and Eggs                      Pork Sausage  
Breaded Veal Cutlet, Tomato Sauce                      Jelly Omelette

No Changes on Club Breakfasts.  
Club Breakfast Not Served in Rooms

# St. Nicholas.

## TWO O'CLOCK ORDINARY.

NEW YORK, SATURDAY, OCTOBER 4, 1862.

### Soup.

Pea.

Consomme au Macaroni.

### Fish.

Boiled Halibut, Egg Sauce.

### Boiled.

Beef Tongue.

Corned Beef and Cabbage.  
Chicken and Pork.

Leg of Mutton and Capers.  
Beef, a la Mode.

Ham.

### Roast.

Beef.

Ham.

Pork.

Goose.  
Lamb, Mint Sauce.

Ducks.

Bucks Co. Chickens.

### Cold Roast.

Lamb.

Beef.

Pressed Corned Beef.

Pork.

Ham.

### Relishes.

Assorted Pickles.

Horseradish.

Pickled Beets.  
Tomatoes.

Apple Sauce.

Cucumbers.

### Entrees.

Fricandeau de Veau, Pique, au Tomate.

Allerons de Chapon, Braisee, a l'Espagnole.

Cotelette de Mouton, Pane, Sauce Piquante.

Ragout de Veau, au Pomme de Terre.

Rognons d'Agneau, Saute, a la Genoise, au Vin de Madere.

Matelotte d'Anguille, au Vin de Porto.

Animel d'Agneau, Pane, Frite, a l'Anglaise.

Balotine de Tendrons d'Agneau, au Haricot Blanc.

Tete de Veau, a l'Americaine.

Macaroni au Jus, au Fromage de Parmesan.

Gibelotte de Volaille, a la Bordelaise.

Aubergine Frite, au Naturel.

### Cold Dishes.

Galantine de Dinde, Truffe, a la Gelee.

Homard, au Naturel.

Pains de Foie Gras, a la Russe.

### Vegetables.

Boiled Potatoes.

Mashed Potatoes.

Beets.

Cabbage.

Stewed Tomatoes.

Succotash.

Boiled Rice.

Lettuce.

Squash.

Green Corn.

Sweet Potatoes.

### Pastry.

Apple Pies.

Squash Pies.

Peach Pies.

Custard Puddings.

Gelee, a l'Orange.

Biscuit Francaises.

### Dessert.

Raisins.

Almonds.

Filberts.

Pecan Nuts.

Coffee.

Lemon Ice Cream.

Madeira Nuts.

Apples.

Grapes.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, FRIDAY, JANUARY 16, 1863.

## Soup.

Clam.

Macaroni.

## Fish.

Fried Smelts, with Pork.

## Boiled.

Beef Tongue. Corn Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Turkey, Oyster Sauce. Chicken and Pork. Beef, a la Mode. Turkey, Celery Sauce.

## Roast.

Beef. Ham. Pork, Leg of Mutton. Turkey. Ducks, Lamb, Mutton. Bucks Co. Chickens.

## Cold Roast.

Lamb. Beef. Pressed Corned Beef. Pork. Ham.

## Relishes.

Assorted Pickles. Horseradish. Pickled Beets. Apple Sauce.  
Celery. Cranberries.

## Entrees.

\* Pied de Pork, a l'Espagnole, au Oignons.  
Cotelette de Mouton, Pane, a la Savoyard.  
Currie d'Ailerons, de Dinde, a l'Indienne.  
Blanquette de Veau, au Legumes.  
Escaloppes de Tripe, a la Militaire.  
Noie de Veau, Pique, au Tomate.  
Rognons d'Agneau, Saute, au Vin de Champagne.  
Lapreau, Saute, a la Napolitaine, au Olives.  
Salmis de Canard, Sauvages, au Foie de Chapon.  
Matelotte d'Anguille, au Vin de Porto.  
Macaroni, au Jus, au Fromage de Gruyere.  
Gibelotte de Volaille, a la Polonoise.

## Cold Dishes.

Galantine de Dinde, Truffe, a la Gelee. Pains de Foie Gras, a la Scala.  
Homard, au Naturel.

## Vegetables.

Boiled Potatoes. Mashed Potatoes. Baked Mashed Potatoes. Cabbage.  
Beets. Turnips. Boiled Rice. Spinach. Onions. Parsnips.

## Pastry.

Apple Pies. Squash Pies. Rhubarb Pies. Puddings a la Reine, Madeira Sauce.  
Gelee au Bordeaux. Gateaux, Glace.

## Dessert.

Raisins. Almonds. Filberts. Pecan Nuts. Coffee.  
Ice Cream. Madeira Nuts. Apples.

JOHN F. TROW, Printer, 50 Greene St.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, SATURDAY, JANUARY 17, 1863.

•••

**Soup.**

Pea.

Riz.

**Fish.**

Boiled Halibut, Egg Sauce.

**Boiled.**

Beef Tongue. Corn Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Turkey, Oyster Sauce. Chicken and Pork. Beef, a la Mode. Turkey, Celery Sauce.

**Roast.**

Beef. Ham. Pork. Goose. Ducks. Bucks Co. Chickens.  
Leg of Mutton. Turkey. Lamb. Mutton.

**Cold Roast.**

Lamb. Beef. Pressed Corned Beef. Pork. Ham.

**Relishes.**

Assorted Pickles. Horseradish. Pickled Beets. Apple Sauce.  
Celery. Cranberries.

**Entrees.**

Salmis de Canard, Sauvages, au Olives.  
Lapreau Saute, a l'Espagnole, au Oignons.  
Pied de Pork, a la Provencale.  
Cotelette de Mouton, Pane, Sauce Piquante.  
Ailerons de Dinde, a la Bordelaise.  
Tripe, Saute, Glacee, a la Marsillaise.  
Fricandeau de Veau, Pique, au Tomate.  
Rognons d'Agneau, Saute, a la Genoise, au Madere.  
Haricot de Tendrons d'Agneau, au Pomme de Terre.  
Matelotte d'Anguille, au Vin de St. Julienne.  
Gibelotte de Volaille, a la Creole.  
Balotine de Tendrons d'Agneau, a la Jardinere.

**Cold Dishes.**

Galantine de Chapon, Truffe, a la Pompadour. Terrine de Fote Gras, a la Gelee.  
Homard, au Naturel.

**Vegetables.**

Boiled Potatoes. Mashed Potatoes. Baked Mashed Potatoes. Cabbage.  
Beets. Turnips. Boiled Rice. Spinach. Onions. Parsnips.

**Pastry.**

Apple Pies. Mince Pies. Pumpkin Pies. Semouille Puddings.  
Gelee, a l'Orange. Gateaux, Francaise.

**Dessert.**

Raisins. Almonds. Filberts. Pecan Nuts. Coffee.  
Ice Cream. Madeira Nuts. Apples.

# St. Nicholas.

TWO O'CLOCK ORDINARY.

NEW YORK, FRIDAY, JANUARY 23, 1863.

Oyster. Soup. Barley.

Fish.  
Boiled Codfish, Egg Sauce.

Boiled.  
Beef Tongue. Corn Beef and Cabbage. Leg of Mutton and Capers. Ham.  
Turkey, Oyster Sauce. Chicken and Pork. Beef, a la Mode. Turkey, Celery Sauce.

Roast.  
Beef. Ham. Pork, Leg of Mutton. Young Turkey. Ducks, Lamb. Bucks Co. Chickens, Mutton.

Cold Roast.  
Lamb. Beef. Pressed Corned Beef. Pork. Ham.

Relishes.  
Assorted Pickles. Horseradish. Pickled Beets. Apple Sauce.  
Celery. Cranberries.

Entrees.  
Lievre, Saute, a l'Espanole, au Maderé.  
Fricandeau de Veau, Pique, Puree, au Pomme de Terre.  
Cotelette de Mouton, Pane, Sauce Piquante.  
Currie d'Ailerons, de Dinde, a l'Indienne.  
Escallopes de Tripe, a la Bourgeoise.  
Rognons d'Agneau, Saute, au Vin de Bordeaux.  
Gibelotte de Volaille, a la Creole.  
Balotine de Tendrons d'Agneau, a la Printanniere.  
Macaroni au Jus, au Fromage de Parmesan.  
Ragout de Veau, au Pomme de Terre.  
Matelotte d'Anguille, au Vin de St. Julienne.  
Haricot de Mouton, a la Montagnard.

Cold Dishes.  
Galantine de Canard, Truffe, a la Regence. Terrine de Foie Gras, a la Gelee.  
Homard, au Naturel.

Vegetables.  
Boiled Potatoes. Mashed Potatoes. Baked Mashed Potatoes. Cabbage.  
Beets. Turnips. Boiled Rice. Spinach. Onions. Parsnips.

Pastry.  
Apple Pies. Quince Pies. Custard Pies. Rice Puddings, Madeira Sauce.  
Gelee, au Vin du Rhin. Lady-Fingers.

Dessert.  
Raisins. Almonds. Filberts. Pecan Nuts. Coffee.  
Ice Cream. Madeira Nuts. Apples.

JOHN F. TROW, Printer, 50 Greene St.

Delmonico's  
New York April 1. 1863

Mered.

## CARTE DU JOUR.

~~Fiiter~~  
POTAGES, EXTRA.

Quene de Boeuf: Gombo  
Bisque: Béchamelle

### POISSONS.

Saumons hollandais  
Fruits de mer  
Bass aux huîtres  
Sole normande  
Alose grillée  
Clams et homards

### ENTRÉES.

Pigeon de d'agneau  
Bœuf de la pinte  
Filet en chevreuil  
Croquettes volaille  
Ris de veau trois  
Poulet chasseur  
Côtelette milanais

### RÔTIS.

Canard sauté  
Caille  
Grouse  
Faisans  
Bécasses  
Pigeons  
Figuons

### ENTREMETS.

Pouding de semoule  
Pâtis sauté  
Gelée au fruit

Delmonico's  
New York April 1. 1863

# Menn.

LE 14 AVRIL 1863.

## Huitres.

### Potage.

À la reine.

Variés.

## Hors d'oeuvres.

Bouchées de gibier.

Variés.

## Belevés.

Traites sauce portugaise:

Selle d'agneau à la jardinière.

Alose à la maître d'hôtel:

## Entrees.

Châpons à la Toulouse:

Foie gras en caisses.

## Sorbet.

À la romaine.

## Bots.

Becassines:

Pigeons.

## Entremets.

Petits pois:

Haricots verts:

Flageolets:

Asperges.

## Entremets Sucres.

Pouding diplomate:  
Savarin Chantilly:

Chateaubriand.

Charlotte Doria:

Napolitaine.

## Fruits et Dessert.

Delmonico.

# MERCHANTS' HOTEL,

No. 41 Cortlandt St.

CLARKE & SCHENCK, Proprietors.

NEW YORK, WEDNESDAY, MAY 13, 18 63

## SOUP.

Pea

## FISH.

Shad butter sauce

## BOILED.

Ham  
Tongue  
Corned Beef and Cabbage  
Leg of Mutton, caper sauce  
Chicken, oyster sauce  
Turkey, oyster sauce

## ROAST.

Beef            Veal  
Pork  
Mutton  
Turkey, apple sauce  
Chicken  
Lamb  
Spring Lamb mint sauce

*New Madeira Sauce*

## COLD DISHES.

Ham

Tongue.

Pork.

## ENTREES.

Escalloped Oyster  
Veal Feet pickle sauce  
Fricassee Chicken  
Macaroni Italian  
Pork Chop caper sauce  
Queen Fritters

## GAME.

Roast Pigeon      Wild Duck

## VEGETABLES.

Boiled Potatoes    Lettuce    Cabbage    Mashed Potatoes    Turnips    Beets  
Onions            Spinach            Stewed Tomatoes            Asparagus

## PASTRY AND PUDDINGS.

Indian Pudding            Rhubarb Pie            Custard Pie  
Rice Pudding            Cherry Pie

## DESSERT.

Raisins                    English Walnuts                    Almond

Breakfast, 7 o'clock. Dinner, 1 o'clock. Tea, 6 o'clock.

SUNDAYS—Breakfast, 8 o'clock. Dinner, 1 o'clock. Tea, 6 o'clock.

Guests inviting friends to dine with them, will please give notice at the office.

Meals, Fruit and Luncheon sent to rooms, will in all cases be charged extra.

THOS. C. BARTOW, Plain and Fancy Job Printer, 12 Ann St.

Great Central Fair Restaurant

PHILADELPHIA.



IN AID OF THE

U. S. Sanitary Commission

J. A. WOOD, Sup't.

# Meals a la Carte.

PLEASE CHECK THE ARTICLES WANTED.

## SOUPS.

Green Turtle, 50 | Oyster, . . . 25 | Julien, . . . 25 | Mock Turtle, 25

## OYSTERS.

Raw, . . . 15 | Stewed, . . . 25 | Fried, . . . 40 | Pickled, . . . 40  
Escaloped, . . . 30

## COLD DISHES.

Lobster Salad, . . . . . 30	Roast Beef, . . . . . 35
Chicken Salad, . . . . . 50	Ham, . . . . . 30
Boned Turkey, . . . . . 50	Corned Beef, . . . . . 25
Boned Chicken, . . . . . 50	Beef Tongue, . . . . . 40
Roast Chicken, . . . . . 50	Sandwiches, . . . . . 10

## HOT DISHES.

Roast Chicken, . . . 50 | Roast Lamb, . . . 35 | Roast Beef, . . . 50

## DISHES COOKED TO ORDER.

Green Turtle Steak, . . . . . 75	Stewed Terrapin, . . . . . 75
Porter House Steak, . . . . . 60	Mutton Chops, . . . . . 35
Rump Steak, . . . . . 40	Veal Cutlets, . . . . . 35
Filet de Bœuf, . . . . . 50	Pork Chops, . . . . . 35
Chicken Croquettes, . . . . . 40	Lobster Croquettes, . . . . . 30
Rice Croquettes, . . . . . 25	Broiled Ham, . . . . . 25

## TRIMMINGS.

Tomato sauce, . . . 15 | Mushrooms, . . . 25 | In Crums, . . . 15

## EGGS.

Boiled, . . . . . 15 | Ham and Eggs, . . . . . 40  
Omelette, . . . . . 25 | Scrambled, . . . . . 25

## VEGETABLES.

Boiled Potatoes, . . . . . 10	Green Peas, . . . . . 10
Fried Potatoes, . . . . . 10	Asparagus, . . . . . 15
Stewed Potatoes, . . . . . 10	Tomatoes, . . . . . 15
Mashed Potatoes, . . . . . 10	Spinach, . . . . . 15

## PASTRY AND CAKES.

Charlotte Russe, . . . 25	Frosted Cakes, . . . 10	Jelly Tarts, . . . . . 10
Blanc Mange, . . . 25	Sponge Cakes, . . . 10	Strawberry Tarts, . . . 10
Wine Jelly, . . . 25	Strawberry Cakes, . . 10	Boston Cream Puffs, . . 10
Swiss Meringues, . . 25	Engl'h Plum Pudding, 25	Apple Pie, . . . . . 10
Cup Custard, . . . 10	Cabinet Pudding, . . 25	Pumpkin Pie, . . . . . 10
Jelly Cakes, . . . 10	Cream Pudding, . . . 25	Rhubarb Pie, . . . . . 10
French Cream Cakes, 10		Gooseberry Pie, . . . 10

*Bread and Butter, . . . 10*

## ICE CREAMS.

Vanilla, . . . . . 15 | Strawberry, . . . . . 15 | Roman Punch, . . . 15  
Lemon, . . . . . 15 | Chocolate, . . . . . 15 | Orange Sherbet, . . . 15

## FRUIT.

Strawberries & Cream, 25	Apples, . . . . . 10	Almonds, . . . . . 10
Oranges, . . . . . 15	Walnuts, . . . . . 10	Raisins, . . . . . 10
Coffee, . . . . . 15	Chocolate, . . . . . 15	Tea, . . . . . 10

*Servants not allowed to collect money.*

Guests will please not occupy the Tables longer than necessary.

# Wine List.

## CHAMPAGNES.

Heidseick, . . . . .	(Donated by L. E. Amsinck & Co.)	-	\$4.00
Petiot, . . . . .	" Walden, Kochn & Co.	-	3.00
Star, . . . . .	" " "	-	2.50
Imperial Cabinet, . . . . .		pts. \$1.75	3.00
Mumm's Verzenay, . . . . .		pts. 2.50	4.00
Sparkling Scharzberger, . . . . .		pts. 2.50	4.00

## CLARETS.

St. Julien, . . . . .		pts. 1.50
St. Emelin, . . . . .		2.00
St. Pierre, St. Julien, . . . . .		2.50
Pomperil, . . . . .		3.00

## MADEIRA.

Old London Particular, . . . . . (Donated by Riggart,) . . . . . 8.00

## HUNGARIAN WINES.

Egri, No. 1, . . . . .	(Donated by Francis Rasko,)	-	1.50
Egri, No. 2, . . . . .	" "	-	1.00
Pesti, . . . . .	" "	-	1.00

## SHERRY AND PORT.

Pale Sherry, . . . . .	(Donated by Thos. H. Jacobs & Co.)	-	3.00
Old Port, . . . . .	" "	-	3.00

## HOCK.

Hockheimer, . . . . .	(Donated by Francis H. Rasko,)	-	2.50
Deidesheimer, . . . . .	" "	-	2.00
Sparkling Moselle, . . . . .		-	3.50

## BRANDIES AND WHISKEY.

Fine Old Cognac, . . . . .	(Donated by Wm. H. Yeaton & Co.)	-	10.00
Cognac, . . . . .	" " "	-	3.50
Old Monongahela Whiskey, . . . . .	" " "	-	2.50
Old Rye Whiskey, . . . . .	Thos. H. Jacobs & Co.	-	2.50
Fine Old Bourbon Whiskey, . . . . .	J. W. Kline, . . . . .	-	2.00

## ALE AND PORTER.

Muir's Ale, . . . . .		-	50
Philadelphia Ale, . . . . .		-	25
" Porter, . . . . .		-	25

## AMERICAN WINES.

Strawberry, . . . . .	(Donated by Dr. Wright,)	-	75
Blackberry, . . . . .	" "	-	75
Grape, . . . . .	" "	-	75
Currant, . . . . .	" "	-	75

July 10. 1863

BARNUM'S HOTEL.

BREAKFAST BILL OF FARE.

TEA.

COFFEE.

CHOCOLATE.

COLD.

TONGUE.  
MUTTON.

HAM.

CORNED BEEF.  
ROAST BEEF.

LAMB.

BROILED.

PIG'S FEET.  
VEAL CHOPS.  
VEAL CUTLETS.  
BACON.

SAUSAGES.  
SALT MACKEREL.  
HAM.

MUTTON CHOPS.  
PORK CHOPS.  
SMOKED SALMON.  
KIDNEYS.

BEEF STEAKS.  
TRIPE.  
SMOK'D HERRINGS.

FRIED.

HAM & EGGS.  
FRESH FISH.  
POTATOES.

FISH BALLS.  
TRIPE.

SAUSAGE.  
CALF'S LIVER with PORK.

STEWED.

TRIPE.

KIDNEYS.

POTATOES.

CORNED BEEF HASH.

MINCED CODFISH.

EGGS.

BOILED.

FRIED.

SCRAMBLED.

POACHED.

OMELETTES with HAM.

OMELETTES with ONIONS.

"

" FINE HERBS.

"

PLAIN.

BREAD.

HOT ROLLS. BROWN BREAD. STALE BREAD. PLAIN BREAD.  
CORN BREAD. GRAHAM ROLLS. CRACKERS. DRY TOAST. DIP TOAST

BREAKFAST WINES.

St. Julien Charet,.....	quarts....	\$1 00	Chateau Lafitte,.....	quarts....	\$2 50
" "	" pints....	50	" "	" pints....	1 25
St. Pierre,.....	quarts....	1 00	Leoville,.....	" pints....	1 50
" "	" pints....	50	Chateau Sauterne,.....	quarts....	2 00
La Rose,.....	quarts....	2 00	" "	" pints....	1 00
" "	" pints....	1 00	Haut Barsac, 1846,.....	" pints....	2 00
Chateau Margaux,.....	quarts....	3 00	Haut Sauterne,.....	quarts....	1 50
" "	" pints....	50	" "	" pints....	75

# MERCHANTS' HOTEL

No. 41 Cortlandt St.  
CLARKE & SCHENCK, Proprietors.

NEW YORK, THURSDAY, NOVEMBER 12, 1863.

## SOUP.

## FISH.

Pike

## BOILED.

Ham  
Tongue  
Corned Beef and Cabbage  
Leg of Mutton, Parsley sauce  
Chicken, oyster sauce  
Turkey, oyster sauce

## ROAST.

Beef      Veal  
Pork  
Mutton      Turkey  
Chicken  
Lamb  
Duck  
Spring Lamb

## COLD DISHES.

Ham      Tongue.      Pork.

## ENTREES

Stewed Oysters  
Veal Chops Breaded tomato sauce  
Veal Pie  
Pork Chop pickle sauce  
Ballotine Lamb to nip sauce  
Egg Plant

## GAME.

Wild Ducks      Pheasants

## VEGETABLES.

New Boiled Potatoes      Onions      Mashed Potatoes      Turnips      Beets  
Cabbage      Stewed Tomatoes      String Beans      Colliflower      Parsnips with Pork

## PASTRY AND PUDDINGS.

Pain Pudding      Apple Pie      Peach Pie  
Rice Pudding      Pumpkin Pie

## DESSERT.

Raisins      Apples      Grapes      Almonds

Breakfast, 7 o'clock. Dinner, 1 o'clock. Tea, 6 o'clock.

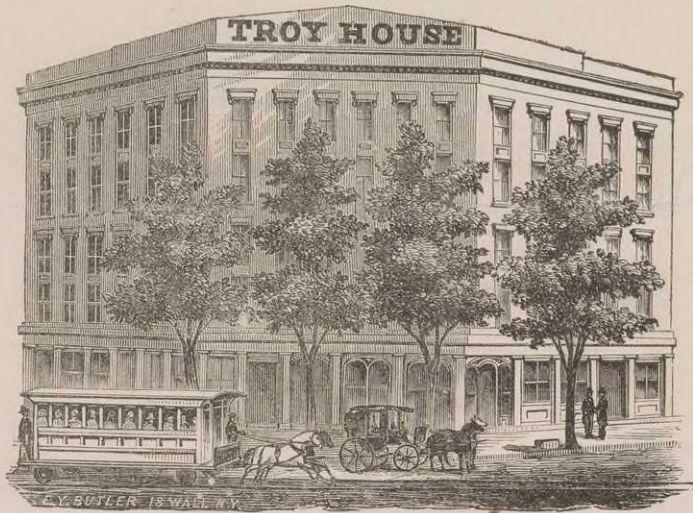
SUNDAYS—Breakfast, 8 o'clock. Dinner, 1 o'clock. Tea, 6 o'clock.

Guests inviting friends to dine with them, will please give notice at the office.

Meals, Fruit and Luncheon sent to rooms, will in all cases be charged extra.

BOARD, TWO DOLLARS PER DAY

THOS. E. BARTOW, Plain and Fancy Job Printer, 12 Ann St.



#### Hours for Closing the Mails.

GOING EAST, .....	1 A. M., and 2.00 P. M.
" WEST, .....	5 A. M., and 4.30 P. M.
" NORTH, .....	5 A. M., and 4.00 P. M.
" SOUTH, .....	1 and 2.00 A. M., and 8.30 P. M.

#### Departure of Trains.

<i>Going North</i> —SARATOGA & WHITEHALL—	7.30 A. M., and 5.15 P. M.
" " RUTLAND & BURLINGTON—	8.30 A. M., 12.15 M., and 4.30 P. M.
" <i>West</i> —N. Y. CENTRAL—	7.10 A. M., 12.20 M., and 5 P. M.
" <i>South</i> —HUDSON RIVER—	6.00 and 9.00 A. M.; and 4.00 and 9.30 P. M.
" " HARLEM—	8.40 A. M. and 3.00 P. M.
" <i>East</i> —SPRINGFIELD & BOSTON—	8.40 A. M., and 3.00 P. M.
<i>Local</i> —To ALBANY—	8.40 and 10.45 . M.; and 3 00 P. M.

#### NOTICE .

The Proprietor of the TROY HOUSE respectfully announces to his Guests that he will not be responsible for Money, Jewels, or any Valuable Effects unless they are deposited in the Office of the Hotel.

R. V. WILSON, PRINTER, 208 RIVER STREET.

# Crop House.

CHARLES H. JONES, Proprietor.

## HOURS FOR MEALS.

BREAKFAST,	.....	.....	.....	FROM 6 TO 10
DINNER,	.....	.....	.....	AT 1.
DINNER,	.....	.....	.....	FROM 2 TO 4.
TEA,	.....	.....	.....	" 6 TO 9.
SUPPER,	.....	.....	.....	" 9 TO 11.

## FOR CHILDREN & SERVANTS.

BREAKFAST,	.....	.....	.....	.....	AT 7.
DINNER,	.....	.....	.....	.....	" 1.
TEA,	.....	.....	.....	.....	" 6.

Children occupying seats at the Public Table will be charged full price.

All Meals, Fruits or Luncheons, sent or taken to rooms, will be charged extra.



ON THURSDAY.....DECEMBER 3d, 1863.

### Soup.

Mock Turtle.

### Fish.

Baked White Fish, wine sauce.

### Boiled.

Leg of Mutton, caper sauce.  
Beef Tongue.

Corned Beef and Cabbage.  
Ham.

### Cold Dishes.

Westphalia Ham.  
Sparerib of Pork.

Roast Beef.

Corned Beef.  
Roast Lamb.

### Entrees.

Fricassee of Chicken, with Pork.

Veal Pot-Pie, American style.

Stewed Giblets, Madeira sauce.

Escalloped Oysters.

Clam Pies, plain.

Lobsters, plain.

### Roast.

Ribs of Beef.

Mutton.

Loin of Pork.

Lamb.

Chickens.

Turkey, Cranberry sauce. Ham, Champagne sauce.

Tame Ducks, Game sauce.

Young Goose, apple sauce.

### Relishes.

Pickles.

Worcestershire Sauce.

Kohl Slaw.

Mangoes.

Celery.

### Vegetables.

Mashed Potatoes.

Boiled Rice.

Turnips.

Squash.

Onions.

Boiled Potatoes.

Beets.

Parsnips.

### Pastry.

Baked Indian Puddings.

Farina Puddings.

Apple Pies.

Mince Pies.

Squash Pies.

Small Charlotte de Ruse, a la Vanilla.

### Dessert.

Raisins.  
Pecan Nuts.

English Walnuts.

Apples.

Almonds.

Filberts.

Pop Corn.

### Lemon Ice Cream.

Gentlemen having friends to dine, will please give notice at the Office that seats may be reserved at the Table. Gentlemen furnishing their own Wine at Table will be charged Corkage.

# MERCHANTS' HOTEL.

GARNER ROSBORO, Proprietor.

## BILL OF FARE.

Albany, Dec 4 1863.

SOUP.

*Beef*

Corned Beef and Cabbage.  
Tongue. Ham.

FISH.

*Baked Pike*

Corned Pork and Greens.  
Mutton, Caper Sauce.

BOILED DISHES.

COLD DISHES.

Ham

Tongue.

Lobster.

ENTREES.

*Oyster Patties French Style  
Lamb's Chop Celery Sauce  
Baked Ham Cold & Beans  
Vegetable Stew Plain*

ROAST DISHES.

Beef.

Pork.

Chickens.

Mutton.

Lamb.

*Only*

*Duck*

GAME.

*Goose Prime Hen*

VEGETABLES.

*Stewed Tomatoes Celery Parsnips  
Fresh Potatoes Turnips Celery*

PASTRY.

*Crumby Pie  
Apple Pie*

*Bread  
Pudding*

DESSERT.

*Almonds Fruit Cakes Apples  
Raisins Walnuts Pot Corn*

Breakfast for Cars and Boats,.....6 to 9 A. M. | Dinner from.....1 to 4 P. M.  
Regular Breakfast at.....8 A. M. | Supper.....5½ to 9½ P. M.  
Extra Charge for Meals and Lunches sent to Rooms.

DEPARTURE OF CARS AND STEAM BOATS FROM ALBANY.

Cars for BUFFALO.....	7.30, 9 A. M., 12.20, 6, and 10.45 P. M.
" NEW YORK (via H. R. R.R.).....	5.15, 8.50 A. M., 3.15, 4.15, 9.45 P. M.
" NEW YORK (via Harlem R. R.).....	.....10.30 A. M.
" BOSTON.....	.....5.10, 9.10 A. M., 3.15 P. M.
" SARATOGA, RUTLAND, MONTREAL, &c.....	.....7.15, 9.00 A. M. and 5 P. M.
" TROY, COHOES, WATERFORD, &c, leave.....	.....every hour.
STEAMBOATS.....	.....8 P. M.

Dinner on Sunday at 1 P. M.

UTICA, N.Y.

BAGG'S HOTEL

DINNER BILL OF FARE,

A. CHURCHILL, Proprietor.

Breakfast from 7 1-2 to 9 o'clock.

Dinner at - - - 1 "

Tea - - - - 6 "

☞ Parties wishing extra seats at Dinner will please give early notice at the office.

☞ Meals or Lunches sent to Rooms are charged extra.

## WINE LIST



### MADEIRA.

Howard, Marsh & Co.,	\$2 50
Howard, Benson & Co.,	3 00
Buloid Madeira,	2 50
Edwards' Madeira,	3 00
Old Madeira, per ship R. Gracie,	2 50
Henry Clay Madeira,	5 00
Bombay Madeira,	5 00
Brahmin Madeira,	6 00
Do do pints,	3 00
Madeira, L. M & K vintage, 1806,	12 00
Madeira, extra choice, No. 1, 1802,	12 00
Madeira, No 2,	10 00
Madeira, No. 4,	6 00
Madeira, Wanderer,	10 00

:0:

### SHERRY.

Pale Sherry, Integridad,	\$3 00
Pale Sherry, old,	3 00
Brown Sherry,	3 00
Brown Sherry,	5 50
Brown Sherry, very choice old,	10 00

:0:

### CHAMPAGNE.

Heidsiek,	\$3 50
Do pints,	2 00
Prince Imperial,	2 50
Do. pints,	1 50

### PORT.

Binninger's,	\$2 00
Binninger's,	3 00

:0:

### BURGUNDY.

Burgundy,	\$4 00
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:0:

### CLARET.

St. Julien Medoc, Canon Fils,	\$2 00
La Rose,	2 00
Chateau Lariveaux,	2 00
Palmer Margoux,	3 00
Mouton,	3 00
Washington Morton,	3 00

:0:

### ALE & PORTER.

Scotch Ale, Jeffries, Quart,	.75c
Do do Pint,	.38
Brown Stout, B. B. Byass, Quart,	.75
Do do Pint,	.38

## DINNER.

*Sunday Dec 6 1863.*

### SOUP.

*Oyster*

### FISH.

*White Fish Poiled  
Butter Sauce*

### BOILED.

Leg Mutton, ~~Capet Sauce.~~ Corned Beef. Ham. Beef Tongue.

*Lobster*

### ENTREES.

*Venison Steak  
Wm Sauce*

### ROAST.

Beef. Pork. Loin of Mutton. Turkey. Chicken.

*Colaspe Out of Port*

*Same Ducks with apple sauce*

### VEGETABLES.

Boiled Potatoes. Turnips. Onions. ~~Celery.~~  
Mashed do. Beets. Cabbage. Squashes.

### PASTRY and DESSERT.

<i>Indean</i> Pudding.	Apple Pie.	Almonds.
Blanc Mange.	Cocoanut Pie.	Apples.
Rum Jelly.	Pumpkin do.	
Boiled Custard.	Custard do.	
Baked do.	Mince do.	

R. Tapscott

# Clarendon Hotel.

Howard C. Chapin, Prop'r,

Leadville, Sunday, July 9, 1882

## Menu.

### SOUP.

Crepe D'Huitress, a l'Reine

Consomme, with Poached Eggs

### FISH.

Lake Huron Trout, au Gratin, Sauce Italienne

DRESSED LETTUCE

SLICED CUCUMBERS

### BOILED.

Sugar Cured Ham

Calf's Heart a l'Poulette

Southdown Mutton, with Capers

### ENTREES.

Cutlets of Spring Lamb, Breaded, au Sauce Tomato

Tenderloin of Beef, Pique, a l'Jardiniere

Sweetbread Patties, au Champignons

Souffle of Rice, a' Celestine

### ROAST.

Short Ribs of Beef

Stuffed Chicken

Baron of Beef, au Jus

Spring Lamb, Mint Sauce

### Cold Dishes and Salads

Spiced Salmon

Pressed Corned Beef

Shrimp Salad

Baked Beans

Potato Salad

Beef Tongue

Cold Slaw

Plain Lobster

### RELISHES.

Horse Radish

Mixed Pickles

Tomato Catsup

Queen Olives

Cranberry Sauce

Currant Jelly

### VEGETABLES.

Mashed Potatoes

Green Peas

Brown Potatoes

Boiled Rice

Baked Cauliflower

Succotash

### DESSERT.

Lemon Cream Pie

Strawberry Pie

Naples Bisquit

German Plum Pudding, Rum Sauce

VANILLA ICE CREAM

Lady Fingers

Catawba Wine Jelly

Jelly Roll

Boston Cream Puffs

Oranges

Fancy Cocoanut Candy

Peaches

Nuts

Almonds

Raisins

CAFE NOIR.



# SYRACUSE HOUSE.

WILLIAM D. STEWART, Proprietor.

## WINE S.

### MADEIRA

Winst's Old Reserve ... \$4 00  
Blackburn, 1844 ... 4 00  
Symington's Old London  
Particular ... 4 00  
L. I. DeFrater's Reserve, 4 00  
Symington's Sup'r Old  
Reserve ... 4 00

### SHERRY

Brown ... \$4 00  
Winst's Imperial Pale, 39, 4 00  
Imported Pale from  
R & C., 1844, ... 4 00  
Pale, very delicate, ... 4 00

### ROCK

Hock helmer, ... \$3 00  
Margrobrunner, ... 2 00  
Johannesberger, ... 2 00

### CLARET.

Saint Julian, ... 1 00  
St. Emilion, ... 1 00  
Chateau Margaux, ... 2 00

### PORT.

Two Plus Ultra, ... \$2 00  
Old White, ... 2 00

### CORDIALS

Absinthe, Curacao, Maracha,  
Anise.

## Bill of Fare.

### SYRACUSE.

TUESDAY, DEC. 8, 1863.

#### SOUP.

Brown.

#### FISH.

White Fish Boiled with Egg Sauce.

#### ROILED.

Leg of Mutton with Caper Sauce.  
Corned Beef and Cabbage.

#### ROAST.

Pork Spare Rib. Chicken.  
Turkey with Apple Sauce.  
Rib of Beef, Turne Ducks.

#### COLD DISHES.

Beef's Tongue,  
Corned Beef.

#### SIDE DISHES

Pork Tenderloin.  
Mutton Cutlet Broiled.  
Chicken Pot Pie.  
Liver Hash.

#### VEGETABLES.

Potatoes Mashed. Turnips.  
Potatoes Boiled. Hot Slaw.  
Onions Boiled. Parsneps Fried.

#### RELISHES.

Pickled Cucumbers, Horse Radish.  
Worcestershire & London Sauce.  
Sawfire. Beets, & Beans, Pickled  
Gherky.

#### PASTRY.

Farina Pudding Hard Sauce.  
Prune Pie, Mince Pie.  
Green Apple Pie.  
Cold Corn Starch with Cream.

#### DESSERT.

Vanilla Ice-Cream, Pecan Nuts,  
Brazil Nuts, Walnuts, Apples.  
Almonds, Raisins.

## WINE S.

### CHAMPAIGNS

Mumms & Co's Oa ... \$8 50  
Pints of above ... 1 50  
Diamond Quarts ... 1 50  
do, Pints ... 1 50  
Mumms & Co's Verzen-  
nary, ... 8 0  
Pints of above, ... 1 50  
Moet & Chandon's ... 8 5  
Green Seal, ... 1 7  
Pints of above, ... 1 7  
Moet & Chandon's /  
Fleur de Sillery ... 8 0  
Pints of above, ... 1 5  
L. M. Cannaud & Son's /  
Cabinet, ... 3 0  
Billecart's Salmon /  
Cabinet, ... 3 0  
Billecart's Salmon /  
Verzennay, ... 8 0  
Pints of above, ... 1 20  
Piper Heidsieck ... 8 0  
Pints of above, ... 1 5  
Chas Heidsieck ... 8 0  
Pints of above, ... 1 20  
Longworth's Sparkling /  
Catawba, ... 2 5  
Pints of above, ... 1 20  
Longworth's Sparkling /  
Isabella, ... 2 5  
Longworth's Still /  
Catawba, ... 2 00  
A. Deltemple & Fils, ... 2 50  
Pints of above, ... 1 20  
Jules Mumm & Co's /  
Fleur de Sillery, ... 8 00  
Jules Mumm & Co's /  
Vin Imperial, ... 8 5  
Sparkling Mosel, Qts 3 00  
do Pints, ... 1 50

### BRANDIES.

Old Q Brandy, ... 3 00  
Champaighn, ... 3 00  
Century, 1808, ... 8 00  
Otard, Dupuy & Co., ... 2 00  
London Dock, ... 2 00

### PORER

Barkley & Perkin's, qts., 0 6  
Pints of above, ... 0 31  
Jones' Porter, ... 0 6  
Bass' Brown Stout, ... 6

### ALE.

Je Frey's Sparkling ... 0 8  
Pints above, ... 0 3  
Fair & Son's ... 0 3  
Blond's India Pale ... 0 3

Breakfast, 6 to 9; Dinner, 12 1/2 to 6. UNLAW: Breakfast, 6; Dinner, 1 to 5.

## MEALS SENT TO ROOMS CHARGED EXTRA.

Persons having Friends to Dine, will please leave word at the office.

### DEPARTURE OF CARS.

#### GOING EAST.

Cars leave SYRACUSE for the East  
and West as follows:

No. 1. - 12 P. M. Erie Express  
" 2. - 6:30 A. M. Mail.  
" 3. - 7:30 " Express.  
" 4. - 10 25 A. M. Express.  
" 5. - 1:00 P. M. Steamboat Ex.  
" 6. - 2:00 " Express  
" 7. - 4:00 "  
No. 1 & 2 goes East on Sunday

#### GOING WEST.

No. 1. - 4:40 A. M. ... N. R.  
" 2. - 5:45 " ... N. R.  
" 3. - 7:00 " ... O. R.  
" 4. - 1:40 P. M. ... N. R.  
" 5. - 2:00 " ... O. R.  
" 6. - 6:10 " ... N. R.  
" 7. - 6:15 " ... K.  
" 8. - 6:15 " ...  
" 9. - 11:50 " ... N. R.  
" 10. - 5:00 A. M. runs S. M. only  
Nos 1 & 10 goes West on Sunday.

#### GOING SOUTH.

Cars leave Syracuse for Birmingham,  
No. 1. - 8:10 A. M. Way Train  
" 2. - 6:20 P. M.

#### GOING NORTH.

Cars leave Syracuse for Oswego  
1. - 7:50 A. M. Way Train  
2. - 2:30 P. M.  
3. - 6:30 P. M.

H. I. WINSON'S Book & Job Office, No. 7 East Green St.

# DINNER

11.30 A. M. to 8.00 p. m. Closing Fridays at Sunset  
 SUNDAY DINNER A SPECIALTY  
 RESTAURANT CLOSED SATURDAY

## SOUP

Cream of Rice <sup>10</sup> Corn and Tomato <sup>5</sup>

## RELISHES

Ripe Olives <sup>10</sup> Sliced Tomatoes <sup>10</sup>  
 Nut and Fruit Salad <sup>10</sup>

## ENTREES

Protose Relish Tomato Sauce <sup>15</sup>  
 Savory Nut Loaf <sup>10</sup> Spaghetti Italian Style <sup>19</sup>

## VEGETABLES

Browned New Potatoes <sup>10</sup> Wax Beans <sup>5</sup>  
 Corn on cob <sup>10</sup> Creamed Onions <sup>5</sup>  
 Baked Potatoes <sup>5</sup> Mashed Turnips <sup>5</sup>

## DESSERTS

Apple Pie <sup>5</sup> Custard Pie <sup>5</sup> Blackberry Pie <sup>5</sup>  
 Rice Pudding <sup>5</sup> Peach Tapioca <sup>5</sup>

## CEREALS

Hulled Wheat Bananas <sup>5</sup> Boiled Rice <sup>6</sup>

FIVE CENT SOUP AND BREAD AND BUTTER WITH 25c ORDER

## FRUITS

Cantaloupe <sup>5</sup> Water Melon <sup>5</sup>  
 Sliced Peaches <sup>10</sup> Stewed Blackberries <sup>5</sup>  
 Stewed Prunes, 5c Steamed Figs <sup>5</sup> Fresh Apple Sauce, 5c  
 Sliced Bananas, 5c Stewed Raisins Oranges, 5c

## MEAT SUBSTITUTES

Nut Bromose, 5c Nut and Fig Bromose, 5c  
 Almond Butter, 5c Nuttolene with Lemon, 5c  
 Protose with Lemon, 5c Malted Nuts, dry, 10c  
 Nuttolene with Jelly, 10c Protose with Jelly, 10c

## BEVERAGES

Caramel-Cereal Coffee, 5c Health Cocoa, 5c  
 Hot Malted Nuts, 10c Egg Nogg, 10c  
 Best Unfermented Grape Juice, 10c  
 Glass Pure Milk, 5c Glass Half Milk and Half Cream, 10c  
 Glass Pure Cream, 15c Buttermilk, 5c

## NUTS

English Walnuts, 5c Brazil Nuts, 5c Mixed Nuts, 5c  
 Almonds, 5c Pecans, 5c  
 Mixed Nuts and Raisins, 10c

# MENU

July 28

TRY OUR

SPECIAL

30c

DINNER

For Guests  
 Desiring Good Food  
 Combinations  
 We Have Selected  
 The Following:

No Changes

Corn and Tomato Soup

Savory Nut Loaf

New Potatoes

Wax Beans

Peach Tapioca

BREAD

BUTTER

COFFEE

Concord Grape Juice ..... 10c  
 Fruit Nectar ..... 10c  
 Sanitarium Apple Juice ..... 5c  
 Panpeptogen ..... 10c

# BREAKFAST

6.00 to 11.30 A. M.

NOT RESPONSIBLE FOR ARTICLES LEFT IN THE RESTAURANT

## CEREALS

Granose Flakes <sup>5</sup> Corn Flakes <sup>10</sup>

Granola <sup>10</sup> Granite <sup>10</sup>

Oatmeal <sup>5</sup> Gluten Mush <sup>5</sup>

## VEGETABLES

Baked Potatoes <sup>5</sup> Stewed Beans <sup>5</sup>

Creamed Peas <sup>5</sup> Stewed Corn <sup>5</sup>

## ENTREES

Jelly Omelet <sup>20</sup> Protose Steak <sup>10</sup>

Poached Eggs <sup>10</sup> Nuttolene Steak <sup>5</sup>

## TOASTS

Cream Toast <sup>10</sup> Milk Toast <sup>5</sup>

Apple Toast <sup>5</sup> Grape Toast <sup>5</sup>

## SPECIALS

Granola Hot cakes <sup>10</sup> Currant Gems <sup>5</sup>

Cantaloupe <sup>5</sup> Health Cocoa <sup>5</sup>

NO SERVICE LESS THAN 15c OUR KITCHEN IS OPEN TO INSPECTION

## BREADS

Whole Wheat, 5c Graham, 5c White, 5c  
 Zweibach, 5c Breakfast Toast, 5c  
 (Above includes Dairy or Nut Butter.)  
 Granose Biscuit, 5c Rice Biscuit, 5c  
 Fruit Crackers, 5c Whole Wheat Wafers, 5c Oatmeal Wafers, 5c  
 Graham Crackers, 5c

## EGGS

Poached, 15c Shirred, 15c Boiled, 15c Scrambled, 15c  
 Poached on Granose or Toast, 20c  
 Plain Omelet, 20c Protose Omelet, 25c Granose Omelet, 20c  
 Omelet Soufle, 25c Jelly Omelet, 20c

## LIQUID FOODS

Gluten Gruel, 5c Malted Nut Gruel, 10c  
 Olive Oil, 5c Maple Syrup, 5c Maltose, 5c  
 Comb Honey, 5c Extracted Honey, 5c

## SANDWICHES

Egg Sandwich, 10c Protose Sandwich, 10c  
 Nut Butter Sandwich, 10c  
 Date Sandwich, 10c Nut and Jelly Sandwich, 10c

## DIETETIC SUGGESTIONS.

Good digestion is best assured by simplicity in diet.

The health should be as sacredly guarded as the character.

Persons with weak digestion should pay special attention to food combinations.

GOOD COMBINATIONS	{	Grains and Fruit. Grains and Nut Foods. Grains and Eggs.	Grains and Milk. Grains and Vegetables.
POOR COMBINATIONS	{	Fruits and Vegetables. (Fermentation.) Milk and Acid Fruits. (Hard Curds.) Sugar and Milk. (Fermentation.) Legumes with Nut Foods or Eggs.	Use Melteose instead. Excess of Nitrogen.
DIGESTION IS FAVORED BY	{	A simple diet. Dry foods and thorough mastication. A cheerful, hopeful condition of mind. Regular daily useful exercise.	
DIGESTION IS RETARDED BY	{	Overeating. Great variety at meals. Rich and complicated mixtures. Monotonous or impoverished diet. Soft foods and hasty eating. Irregular times for eating. Severe physical or mental exertion near meal times. Care, perplexity, anger, and unpleasant thoughts. Studying symptoms and worrying over your digestion.	

## DIRECTORY OF VEGETARIAN CAFES

- The Vegetarian Cafe, 814 Pine St., St. Louis, Mo.
- The Vegetarian Cafe, 54 Farrar St., Detroit, Mich.
- The Vegetarian Cafe, 755 Market St., San Francisco, Cal.
- The Vegetarian, Cor. Broadway and Hill St., Los Angeles, Cal.
- Pure Food Cafe, 614 Locust St., Des Moines, Iowa.
- Hygienic Dining Rooms, 58th St. and Drexel Ave., Chicago, Ill.
- Hygienic Cafe, 426 State St., Madison, Wis.
- The Good Health Cafe, 145 South 13th St., Lincoln, Neb.
- Good Health Restaurant, 616 Third Ave., Seattle, Wash.
- Vegetarian Cafe, 322½ Tejon St., Colorado Springs, Colo.
- Restaurant, 1929 14th St., N. W., Washington, D. C.
- Restaurant, 170 Fulton St., Brooklyn, N. Y.
- Vegetarian Restaurant, Cor. Church and Vine St., Nashville, Tenn.
- Hygienic Cafe, 164 Wisconsin St., Milwaukee, Wis.
- Pure Food Cafe, 403 E. 11th St., Kansas City, Mo.
- Vegetarian Cafe, 44-46 San Pablo Ave., Oakland, Cal.
- Vegetarian, 221 Lake St., Petoskey, Mich.
- Vegetarian Restaurant, 283 Pitt St., Sydney, N. S. W., A.
- Vegetarian Restaurant, Strand Arcade, Auckland, N. Z.
- The White Rose, 30 W. 18th St., New York City.
- Vegetarian Restaurant, 414 Ferry St., La Fayette, Ind.

CONGRESS

H. A. H. H.



H. D. SCRANTON, PROPRIETOR.

Rochester, N. Y.,

Dec 9 1863.

DINNER.

SOUP.

Parley  
FISH  
Pickled Salmon Trout

BOILED.

Corned Beef, Leg of Mutton, Capon Sauce, Ham,  
Tongue, Turkey, Oysters, Chicken.

ROAST.

Beef, Pork, Chicken,  
Lamb, Mint Sauce, Turkey, Spau Rib, Veal.

ENTREES.

Trumps  
Pigeon, Pot & Capon

VEGETABLES.

Mashed Potatoes, Boiled Potatoes, Baked Potatoes,  
Green Corn, Parsnips, Pickled Beets, Celery, Squash.

PASTRY.

Lays Pudding, Mince a Apple  
Cold Sauce, Pumpkin Pie

DESSERT.

Apples, Oranges, Ice Cream,  
Nuts, Charlotte a Russe, Raisins, &c.

FOR WINE LIST, SEE INSIDE.

Printed by BENTON & ANDREWS, 29 Buffalo Street.



Main Office and Lobby,  
Hotel St. Regis, NEW YORK CITY.

Main Restaurant, Hotel St. Regis,  
NEW YORK CITY.



# AMERICAN HOTEL



BUFFALO

HODGES, Proprietor.

## WINES.

### CHAMPAGNE.

Reidick,.....	\$3 00
" Pints,.....	1 50
Mumm's Verzenay,.....	3 00
" Pints,.....	1 50
Moet & Chandon,.....	3 00
" Pints,.....	1 50
Champion Green Seal,.....	3 00
Moet & Chandon, Green Seal	3 50
Mumm's Cabinet,.....	3 50
Pints of the above,.....	1 75

### CLARET.

St. Julien Medoc,.....	1 00
St. Julien, 1851,.....	1 00
Grand Vin De Margeaux,.....	2 00
Larevein,.....	2 00
Chateau d'Isaac Medoc,.....	2 00
Chateau Margeaux,.....	3 00

### BURGUNDY.

Volney,.....	2 00
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### BRANDY.

Cautler Freres Cognac,.....	2 00
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### ALE & PORTER.

Younger's Scotch Ale, pints	0 33
Canada Ale, pints,.....	33
Canada Ale, quarts,.....	75
Porter, pints,.....	33
Porter, quarts,.....	75

## 1863 BILL OF FARE.

Friday, Dec. 11.

### SOUP

Oyster

### FISH

Boiled Trout, Egg Sauce

### BOILED

Ham, Chicken, Corned Beef,  
Tongue, Mutton, Caper Sauce

### ROAST

Beef, Chicken, Rib of Pork,  
Goose, Turkey, Mutton, Lamb

### SIDE DISHES

Chicken Liver, Fried in Butter  
Timbale of Rice, a la Vanilla  
Pork Chops, Breaded  
Salt Codfish, Egg Sauce  
Ducks with Onions

### VEGETABLES

Mashed and Boiled Potatoes,  
Boiled Rice, Beets, Turnips

### PASTRY

Indian Pudding  
Apple and Mince Pies

### Confectionery.

Cream Cakes, Vanilla Ice Cream

### DESSERT.

Almonds and Raisins  
French Coffee.

## WINES.

### MADEIRA.

Wardrop,.....	\$4 00
Tinta,.....	3 00
Old Boal, 1828,.....	3 00
Paulding, 1818,.....	3 00
Bloodgood,.....	2 50
Malmsey,.....	2 00
Symington Verdelho,.....	2 00
South side,.....	2 00
Palmetto,.....	3 00

### SHERRY.

Imperial Pale,.....	2 00
Veno De Pasto,.....	2 00
Amontillado,.....	2 00
Duff Gordon, Pale,.....	2 00

### PORT.

Offey's Superior,.....	2 00
Bloodgood's,.....	2 00
Peter Harmony,.....	2 00
Victoria, imported by Jas. Symington,.....	2 00

### HOCK.

Native Catawba,.....	2 00
Sparkling Catawba,.....	2 00
Rudesheimer, 1811,.....	2 00
Sparkling Hock,.....	2 00
Hockheimer,.....	2 00
Niersteiner,.....	2 00

EACH WAITER HAS A WINE CARD AND PENCIL.

GENTLEMEN HAVING EXTRA MEALS WILL MAKE IT KNOWN AT THE OFFICE.

Meals sent to Rooms will be Charged Extra.

BREAKFAST FROM 7 TO 10. DINNER FROM 2 TO 3. TEA AT 6

BOARD \$2.50 PER DAY.



# MONONGAHELA HOUSE

## BILL OF FARE.

JOHN M'DONALD CROSSAN, Proprietor.

*Thursday, December 17th, 1863.*

### SOUP.

Vegetable.

### FISH.

Fresh Cod, Anchovie Sauce

### BOILED.

Ham.

Leg of Mutton, Caper Sauce.

Tongue.

Corned Beef and Cabbage.

Chicken, Parsley Sauce.

### ROAST.

Turkey.

Chicken.

Ducks.

Beef.

Lamb.

### COLD DISHES.

Corned Beef.

Ham.

Roast Beef.

Lamb.

Mutton.

### SIDE DISHES.

Hashed Turkey, with Oysters.

Venison Steak, with Jelly Sauce.

Calf's Head, Brain Sauce.

Ragout of Wild Duck.

Chicken Pie, Baked.

Broiled Ham.

Duck, Braised with Onions.

Mutton Chops, Plain.

Maccaroni, au Gratin.

### RELISHES.

Cabinet Sauce.

Cranberry Sauce.

Pickles.

Worcestershire Sauce.

Celery.

Cole Slau.

### VEGETABLES.

Onions.

Winter Squash.

Cabbage.

Fried Parsnips.

Turnips.

Mashed Potatoes.

Boiled Potatoes, Plain.

Rice.

Hominy.

### PASTRY.

Rice Puddings.

Apple Pies.

Whortleberry Pies.

Mince Pies.

Pound Cake.

Cranberry Tarts.

Boiled Custard.

Lady Cake

Sponge Cake.

### DESSERT.

English Walnuts.

Apples.

Almonds.

Raisins.

Filberts.

### COFFEE.

ALL MEALS SENT TO ROOMS WILL BE CHARGED EXTRA.

W. S. Haven, print.

# NETT HOUSE.

Columbus O

W. FAILING, PROPRIETOR.

## DINNER BILL.

Tuesday, December 22<sup>nd</sup>, 1863.

### SOUP.

Split Pea.

### FISH.

Boiled fresh Cod, Egg Sauce.

### BOILED.

Corned Beef and Cabbage,  
Leg of Mutton, Capre Sauce,

Turkey, Oyster Sauce,

Chicken, Egg Sauce,  
New Ham.

### ROAST.

Loin of Beef,  
Loin of Pork,  
Chickens,

Turkey, stuffed with Oysters.

Ducks, stuffed, with Onions.

Veal,  
Lamb,  
Ribs of Beef.

### SIDE DISHES.

Veal Pot Pie, Boston style,

Spring Chicken, fricasseed, a la Royal,

Jenny Lind Pancakes, with Jelly,

Maccaroni, boiled, Italian fashion,

Calf's Liver, smothered, with Onions.

Oysters, escaloped.

### RELISHES.

Worcestershire sauce,  
Pickled Cucumber,

Mustard,  
Celery,

Gooseberry Catsup  
Cold Slaw.

### VEGETABLES.

Mashed Potatoes,  
Boiled Rice,  
White Beans,  
Hot Slaw, Hominy,

Turnips,  
Onions,  
Parsnips,  
Carrots,

Potatoes, boiled,  
Beets,  
Sweet Potatoes,  
Oyster Plants.

### PASTRY.

Sago Pudding,  
Wine Sauce,  
Indian Pudding,  
Apple Pie,

Cranberry Pie,  
Custard,  
Sponge Cake,  
Pound Cake.

Lady Cake,  
Fruit Cake,  
Sugar Cake,

Jelly Roll,  
Egg Kisses,  
Lemon Jelly,  
Jelly Mangle.

### DESSERT.

Filberts.

Almonds.

Raisins.

Cream Nuts,

Pecans.

Meals will be prompt and no Gong will be sounded.

MEALS, LUNCHEES, &c., SENT TO ROOMS, CHARGED EXTRA.

Guests calling for any thing not on the Bill, will be charged extra.

Breakfast, from 6½ to 10. Dinner, 1 to 3. Tea, 6 to 9. Rail Road Supper from 9 to 11 P. M.

Guests inviting friends to dine, will please give notice at the office.

ALL BILLS PAYABLE WEEKLY.



GIBSON HOUSE, WALNUT STREET, CINCINNATI.

SINKS, CORRE & CO., Proprietors.

# GIBSON HOUSE.

WEDNESDAY, DECEMBER 23, 1868.



## GIBSON & HENRIE,

PROPRIETORS.

Private Servants not allowed in the Ordinary.

All Meals, &c., sent to Rooms, Charged Extra.

### HOURS FOR MEALS.

Breakfast, - 6 to 10 o'clock.	Tea, - - 6 to 8 o'clock.
Dinner, - - 1 to 3 " "	Supper, - 8 to 10 " "

All Dishes ordered, not on Bill Fare, charged extra.

Wrightson & Co., Printers, 167 Walnut Street, Cincinnati, O.

# TABLE D'HOTE.

WEDNESDAY, DECEMBER 23, 1863.

<b>SOUP.</b>		
Dumpling.		
<b>FISH.</b>		
Boiled Fresh Cod Fish, Egg sauce.		
<b>BOILED.</b>		
Chicken with Pork, Pork, with Turnips,	Leg of Mutton, Capers sauce, Corned Beef,	Beef Tongues, John W. Shays' Sugar Cured Hams.
<b>ROAST.</b>		
Turkeys, Mutton,	Chickens, Lamb, Mint sauce, Ribs Beef,	Spareribs of Pork, Fresh Pork.
<b>LARGE DISHES</b>		
Beef a la mode, Baked Pork and Beans,	Calf's Head, Poulet sauce, Lamb brazee,	Irish Stew.
<b>COLD DISHES.</b>		
Beef Tongue, Ham,	Roast Mutton, Brisco Corned Beef.	Roast Lamb, Roast Pork.
<b>SIDE DISHES.</b>		
Mutton Chops, breaded and broiled, Croquette of Chicken, Calf's Brains, Salme of Ducks, with Olives, Fried Chickens, Squirrels, Hunting sauce, Fillet of Fish, Venison style, Small Cabbage, glace, a la Celestine, Fillet of Venison, broiled, Turkey Wings, glace, Macaroni Wine Cup.		
<b>RELISHES.</b>		
Pickles, Beets,	Worcestershire sauce, Cold Slaw,	French Mustard, Celery,
<b>VEGETABLES.</b>		
Baked Potatoes, Boiled Potatoes, Boiled Mashed Potatoes	Hominy, Mashed Turnips, Rice, Beets,	Onions, Squash, Cabbage, Oyster Plants, Baked Parsnips
White Beans,		
<b>PASTRY.</b>		
Rice Pudding, Vanilla Cakes, Almond Puffs,	Madeira Wine Jelly, Iced Jelly Cakes, Pumpkin Pies,	Claret Wine Jelly, Patriot Puffs, Pumpkin Pies,
<b>DESSERT.</b>		
Madeira Nuts,	Filberts,	Apples.

Christmas Day 1863

# Louisville Hotel.

## BREAKFAST BILL.

### BROILED.

Sirloin Beef Steaks. Beef Steaks, with Fried Onions. Beef Steaks, with Fried Potatoes. Calf's Liver. Spareribs.	Mackerel. Ham. Mutton Chops. Middling.
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### FRIED.

Sausage Balls. Ham and Eggs. Potatoes. Tripe.	Bacon. Mush. Liver, with Onions. Hominy.
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### STEWED.

Potatoes. Hashed Meat. Mutton.	Chicken. Kidney. Tripe.
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### EGGS.

Omelette, with Ham. Omelette, with Onions. Omelette, with Kidneys. Omelette, Plain.	Sherd Eggs. Boiled Eggs. Fried Eggs. Scrambled Eggs.
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### COLD MEATS.

Beef. Ham.	Corned Beef. Mutton.
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### BREAD, &c.

Corn Bread. Brown Bread. Buc wheat Cakes Stuart's Syrup. Water Crackers.	French Roll. Dry Toast. Buttered Toast Milk Toast. Dipped Toast.
--	--

Green Tea.      Black Tea.      Coffee.      Chocolate

REGULAR BREAKFAST, .....7 to 10 o'clock.

RAILROAD BREAKFAST.....5 to 6 o'clock.

JOHN P. MORTON & CO., PRINTERS, LOUISVILLE, KY.

## AMUSEMENTS.

PIKE'S OPERA HOUSE, - - Fourth bet. Walnut & Vine Sts.  
 WOOD'S THEATRE, - - - - Corner Vine & Sixth Streets.  
 NATIONAL THEATRE, - Sycamore bet. Third & Fourth Sts.

### RAIL ROAD TIME TABLE.

#### CINCINNATI, HAMILTON & DAYTON R. R.

Arrivals.	Departures.
1st Columbus Express ..... 7.25 A. M.	Chicago and Toledo Mail ..... 7.00 P. M.
2d Hamilton Accommodation ..... 8.50 A. M.	Dayton Accommodation ..... 9.20 P. M.
3d Hamilton Accommodation ..... 8.12 A. M.	Toledo Express ..... 5.00 P. M.
Chl. Tol. Rich Day. & Belle'n Ex. 11.00 A. M.	Chicago Night Express ..... 7.00 P. M.
Dayton & Sandusky Mail ..... 5.45 P. M.	Columbus Express ..... 10.00 P. M.
Detroit Toledo & Chicago Ex. .... 9.35 P. M.	

#### LITTLE MIAMI RAILROAD.

1st Mail Accommodation ..... 3.50 A. M.	1st Express ..... 6.00 A. M.
2d Morrow Accommodation ..... 8.00 A. M.	2d Mail Accommodation ..... 9.30 P. M.
3d Columbus Accommodation ..... 10.55 A. M.	3d Columbus Accommodation ..... 3.50 P. M.
4th Express ..... 6.35 P. M.	4th Morrow Accommodation ..... 6.00 P. M.

#### CINCINNATI & MARIETTA RAILROAD.

1st Accommodation ..... 10.00 A. M.	1st Mail ..... 8.10 A. M.
2nd Mail ..... 5.45 P. M.	2nd Accommodation ..... 3.30 P. M.

#### CINCINNATI, WILMINGTON & ZANESVILLE R. R.

1st Accommodation ..... 8.00 A. M.	1st Express ..... 6.00 A. M.
2nd Express ..... 6.35 P. M.	2nd Accommodation ..... 6.00 P. M.

#### OHIO & MISSISSIPPI R. R.

1st St. Louis Express ..... 5.00 A. M.	1st St. Louis Mail ..... 6.40 A. M.
2d Louisville and St. Louis Exp. .... 8.25 P. M.	2d Louisville and St. Louis Exp. .... 4.05 P. M.
3d St. Louis Mail ..... 10.05 A. M.	St. Louis Express ..... 7.00 P. M.

#### INDIANAPOLIS & CINCINNATI R. R.

1st Accommodation ..... 12.30 A. M.	1st Accommodation ..... 7.15 P. M.
2d Mail Train ..... 9.15 A. M.	2d Express ..... 2.00 A. M.
3d Night Express ..... 4.30 P. M.	3d Mail Train ..... 4.50 P. M.

#### KENTUCKY CENTRAL RAILROAD.

1st Accommodation Train ..... 10.45 A. M.	1st Express Train ..... 6.30 A. M.
2nd Express Train ..... 7.00 P. M.	2nd Accommodation ..... 2.05 P. M.

#### CINCINNATI & CHICAGO AIR LINE RAILROAD.

1st Night Express ..... 10.10 A. M.	1st Mail ..... 7.15 A. M.
2nd Day Express ..... 10.05 P. M.	2d Night Express ..... 7.00 P. M.

# GIBSON HOUSE.



## GIBSON & HENRIE,

PROPRIETORS.

*Private Servants not allowed in the Ordinary.*

**All Meals, &c., sent to Rooms, Charged Extra.**

### HOURS FOR MEALS.

Breakfast, - - 6 to 10 o'clock.	Tea, - - 6 to 8 o'clock.
Dinner, - - 1 to 3 "	Supper, - 8 to 10 "

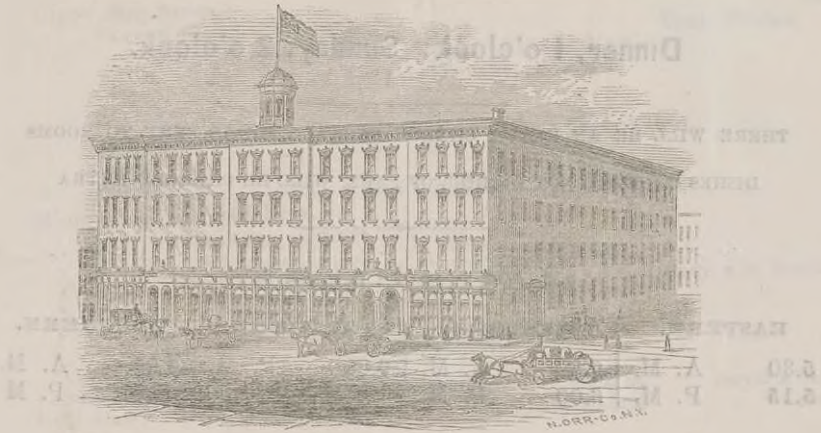
**All Dishes ordered, not on Bill Fare, charged extra.**

Wrightson & Co., Printers, 167 Walnut Street, Cincinnati, O.



DINNER.

# RIDDLE HOUSE.



J. & A. B. TABER, Proprietors,

DETROIT, MICH.

**Dinner, 1 o'clock: Sunday, 2 o'clock.**

THERE WILL BE AN EXTRA CHARGE FOR ALL MEALS SENT TO ROOMS  
 DISHES ORDERED NOT ON BILL OF FARE, WILL BE CHARGED EXTRA.

**MAILS CLOSE.**

EASTERN.		WESTERN.		NORTHERN.		SOUTHERN.	
5.30	A. M.	6.30	A. M.	6.00	P. M.	6.00	A. M.
5.15	P. M.	6.00	P. M.			6.00	P. M.

**DINNER.**

*Detroit, Monday, December 28, 1863.*

**SOUP.**

Barley.

**FISH.**

Baked Whitefish, Parsley Sauce.

**BOILED.**

Capon, Egg Sauce.  
 Corned Beef and Cabbage.  
 Corned Leg of Pork.  
 Beef Tongue.

**ROAST.**

Beef,  
 Veal, Stuffed.  
 Loin of Mutton.  
 Turkey, Stuffed.

Cold Beef's Tongue.

Cold Corned Beef.

**ENTREES**

Minced Beef, Poached Eggs.  
 Grouse, en Saute.  
 Currie of Veal.  
 Kidney, a la Brochee.

**RELISHES.**

French Mustard.  
 Cold Slaw.  
 Worcestershire Sauce.  
 Apple Sauce.  
 Pickles.  
 Cranberry Sauce.  
 Soyer's Sauce  
 Celery.

**GAME.**

Roast Saddle of Venison.

**VEGETABLES.**

Boiled Potato.  
 Turnips.  
 Beets.  
 Mashed Potato.  
 Onions.  
 Spinach.  
 Rice.  
 Stewed Parsnep.  
 Sweet Corn.

**PASTRY.**

Rice Pudding.  
 Blanc Mange.  
 Rhubarb Pie.  
 Whortleberry Pie.  
 Lemon Cake.  
 Ring Meringue.

**DESSERT.**

Raisins.  
 Filberts  
 Apples.  
 Pecans.  
 Almonds.  
 Coffee.

Missisquoi Springs Hotel,

Franklin County, Vermont.



MISSISQUOI SPRINGS HOTEL.

H. G. HARRISON, ARCHITECT, N. Y.

# THE OCEANIC,



**STAR ISLAND,**  
*ISLES OF SHOALS, N. H.*

