THE TRUTH ABOUT COFFEE

MANY BASELESS BELIEFS.

Americans Consuming Half World's Supply Not Well Informed Concerning It.

Despite its common use, not as much is generally known of coffee, its history, geography and statistics, as might be supposed; even less of its good and evil properties—for it has both—and of the precautions and means to be employed toward the utilization of the beneficent, and the avoidance—or suppression—of the maleficent ones.

As might naturally be expected, this ignorance has given rise to many prejudices against coffee. These prejudices are as strong and as bitter as is the rankest of the many varieties of coffee; and the arguments in support of them are so specious, so apparently sound, and so generally disseminated by well meaning, but mistaken, theorists and their converts, that, but for the palatability of coffee as a beverage, its therapeutic values, its grateful fragrance and its gently stimulating and exhilarating influences, the "civilization of the West" would, ere this, have discarded it. Few things have had more, and worse, spoken and written diatribes directed against them.

The simple truth is that only the tannin, the astringent principle of coffee, is deleterious; that certain coffees contain larger percentages of it than others, and that it can only be readily released by boiling, which, in turn, simply means that one should first get good coffee—that having a relatively low percentage of tannic acid—and should so prepare it as to release only the caffeine and other beneficent principles. Caffeine, the chief of these good genii, is derived from both tea and coffee, but theine, though chemically identical with caffeine, is physiologically different, therefore it is recognized as an alkaloid, and caffeine is made from coffee. Dragendorff found, in some twenty-five varieties, the Santos of Brazil, the coffees of Central America, and those of the West Indies, to be among the six which contain the largest percentages of caffeine.

Perhaps, however, it would be well to define caffeine: It is a valuable remedy as a cerebral and cardiac stimulant, and as a diuretic; a stimulant in any form of heart failure, having prompt action, and no distinctive cumulative tendency; and valuable in treating cardiac dropsies, and chronic Bright's disease, when there is no irritation of the kidneys. Coffee and caffeine are, also, valuable in narcotic poisoning, stimulating the respiratory centres. Caffeine has influence on tissue changes, and consequent nitrogenous elimination. Three to five grains induce a state of peculiar wakefulness, stimulation of cerebrum, etc.; there is usually marked increase of mental activity, and of capability of sustaining mental work. (See United States Dispensary.)

Now, as to how and where to get good coffee: To show this necessitates giving a brief resumé of its history and geography, to be followed by more extended descriptions of the approved methods of cultivating and of handling, and of the approved manner of treating the bean in preparing it for the table.

The origin of coffee is lost in the mists of antiquity, but the plant is believed to be a native of Abyssinia, and to have been carried thence into Arabia early in the fifteenth century, whence the Meccan pilgrims soon carried it to all parts of the Mohammedan world. A Bureau of Commerce and Labor publication notes that Burton in his "Anatomy of Melancholy" (1621) makes this reference to it: "Turks have a drink called coffee, so named from a berry black as soot and as bitter, which they sip up hot, because they find, by experience, that that kind of drink, so used, helpeth digestion, and promoteth alacrity."

Although brought to Venice by a physician in 1591, it was only in 1652 that the first coffee house was established in London; and it only became fashionable in Paris in 1669, says the same authority. England gradually forsook coffee for tea; but the progress of the beverage, though slower, was steadier in France.

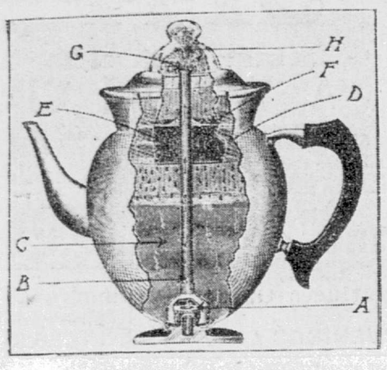
Until 1696, when the Dutch began to successfully grow coffee trees in Java, from the Malibar (India) bean, all coffee came from Arabia. The coffee culture of the West Indies, and Central and South America, had its beginnings, it is said, in a slip taken from a tree in the Botanic Gardens at Paris, which had obtained a vigorous growth from a cutting, said to have been stolen from the Botanic Gardens at Amsterdam. All the plantations of the old and new world are practically derived from the specimens taken from Arabia, first to India, thence to Java and elsewhere.

Coffee is essentially a tropical plant, and is limited to parallels of 25 degrees north and south latitudes. While it grows at all altitudes up to frost line, it thrives best at 1,500 to 3,600 feet above sea level, conditions of moisture, isolation, wind and soil affecting its quality—coffee grown in mountains is superior to others. The U. S. government experts describe as favorable the natural conditions in the entire northern half of South America, in Central America, in one-half of Africa, in one-half of Nearer and almost the whole of Farther India, New-Guinea, and in at least one-fourth of Australia.

It may be well to deal here only with those coffee growing countries from which Americans can, and do, get their supply. For, it must be explained only about 7 per cent of the actual supply of Java coffee is imported into the United States, and not one pound of Mocha. The latter, which is the product of the famous Yemen district, in Arabia, takes its name from that district's shipping port, a hundred miles distant, and situated a little to the north of the Strait of Bab-el-Mandeb. These experts are authority for the statement that Turkey and Egypt consume its entire crop, some 5,000 to 6,000 tons.

None of the coffees of the Western Hemisphere resemble the true Mocha, which is a bean "pungent, full, dark green to yellow, very small, irregular." The following will show, however, that there are American coffees that have most of the characteristics of the genuine Java: "Java" (E. I.), mild to mellow, greenish yellow, yellow to dark brown; large. "Maracaibo" (S. A.), mild or mellow, greenish yellow to yellow; large. "Mexican" (Mex.), mild or mellow, greenish, greenish gray; large; "Central American," mild or mellow, greenish, greenish gray; large. "Santos" (Brazil), mild, greenish to greenish yellow; medium to large.

Brazil furnishes two-thirds of the world's production and about 75 per cent of the coffee used in the United States. But not much of it is up to the standard of its Santos; its Rio, for instance, is described as "rank or strong, various shades of green; medium to large." "Maracaibo" and "Central American" coffees are quite largely used in substitution for Java, which, as shown, they closely resemble in size and appearance, being little, if anything, inferior in quality and flavor," says a reliable authority. Of the coffee districts of Central America, the Guatemalan is easily in first place, as is shown in U. S. government reports; they describe as the "highest grades" of Mexican and Central American coffees, the "Triunfo," the "Coban" and the "J. R. B."—the first named is, though Mexican as to State boundary lines, like the last two, a product of the Guatemalan district. In this district, by the way, the "scientific selection and culture" which experts predict "will perform for coffee what it has done for other plants, such as pears, apples, oranges, strawberries and tomatoes," have already been inaugurated. For example, the Triunfo and annexed plantations, managed by ex-officers of the German army, assisted by graduates of the German agricultural colleges, have made a notable advance in this direction.



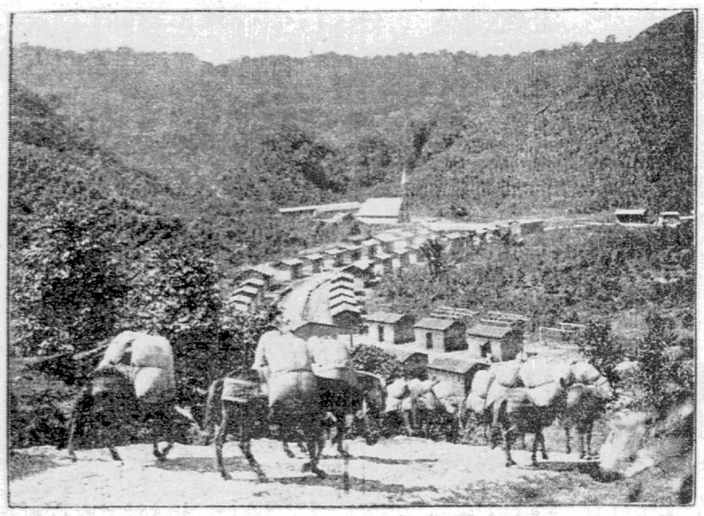
THE "UNIVERSAL" COFFEE PERCOLATOR.

A—Valve. E—Ground Coffee.
B—Pump Tube. F—Spreader.
C—Reservoir. G—Tube Nozzle.
D—Percolator. H—Glass Cover.

Perhaps no better lesson as to the manner in which good coffee may be produced can be given than in a description of the Triunfo enterprise, in which the coffee, from the seedling in the nursery to the time the roasted bean is marketed, is in the hands of a single concern.

SCIENTIFIC COFFEE CULTURE.

The plantations above referred to are situated in the Tumbala range of the Sierra Madre Mountains of Central America, at an altitude of from 3,000 to 4,000 feet, in the State of Chiapas, Mexico, and comprise some forty-three thousand acres, one half of which are suitable for coffee culture. A few thousands of these are already in coffee; perhaps as many more are producing other profitable crops. These plantations are described as having the very best possible modern equipment, in the way of farm buildings, stock and implements, and of coffee handling, storing and shipping plants. From the owners'—the German-American Coffee Company—big fireproof warehouse at La Cruzada, on the Tulija river, at the foot of the mountain trail down which it is brought in sacks, on muleback, the coffee is shipped, without breaking bulk, direct to New-York.



A COFFEE PLANTATION.

Some three thousand laborers reside on these plantations, and of these there are never less than eight hundred at work at any time.

Sufficient has been said, upon the highest authority, to acquaint the reader of the excellence of the Triunfo product, except that, it may be added, it is said to have brought the highest price of any coffee of the Western Hemisphere in the world's chief coffee markets, Hamburg and London; it only remains to describe how it is produced:

The carefully chosen seed is planted in the first nursery, where the young plants are allowed to attain six months' growth—a height of from eight to twelve inches; the selections from these are then taken to the second nursery, where they are set out, with ample space left between them, and where they remain for two and a half to three years, at which time the thriving ones are transplanted, with their roots and the soil enveloping these intact, to their permanent location, the ground having been carefully and scientifically prepared for their reception—for the future of the plant is made or marred by the start it gets, even more than by the care it afterward receives. The transplanting is done during the wet season, which lasts from June to December.

One crop of coffee is produced annually, the picking season beginning early in October and lasting until the end of April. The manner in which this picking is done is largely responsible for the character and quality of the product marketed. Growers too often, from motives of mistaken economy, use hasty and improvident methods of gathering the berries; they simply strip the plant, taking leaves, twigs, green berries, ripe berries, and overripe berries—such as are not shaken loose by the strong handling, and fallen to the ground, in which case they are gathered up with handfuls of dirt and stones and other foreign matter—in one indiscriminate mass, and shove the whole into a bag. The Triunfo crop is picked over from four to six times during the season, and at each picking, which is done by hand, only the ripe berries are taken. No shaking of trees, too tall to be reached standing on the ground, is permitted; step ladders get around that difficulty. Triunfo pickers have to deliver their bags direct to the coffee beneficio; if there is found in any bag brought in an appreciable number of green berries, the laborer gets nothing for his day's work. Thus, only perfect beans are gathered, and they only, which saves putting the coffee through "separators" and "stoners" at the factory to remove trash, and also the extra freight expense of latter. The company estimates that, by its mode of gathering, it gets 95 per cent of first grade coffee, as against the 50 per cent which the crude one yields.

It may be well to explain here that the berry, in which shape coffee comes to the beneficio from the fields, consists of six different parts; first, the outer skin, very similar to that of a cherry; second, a soft pulp adhering to the outer skin; third, a soft glutinous substance, strongly saccharine; fourth, the parchment, a rather tough yellowish-white covering, somewhat thicker than the husk of wheat; fifth, the silver skin, a thin, whitish film, closely adhering to the beans and entering their folds, and, sixth, two beans lying with their flat sides against each other.

BRANCH OF COFFEE BERRIES.
The berry is cranberry color.

Delivered at the beneficio the berry is subjected to this treatment to prepare the coffee for shipment: It is placed in a large tank, into which water is flushed, this water serving to carry it to the pulping machinery where all the outer coverings of the beans, save the silver skin and parchment, are removed; after which the beans are thoroughly cleaned by fermentation and washing and then conveyed, via sluiceways, to the patao, or cement drying ground, in favorable weather, and spread out to dry. From thence they are carried to centrifugal dryers to remove the last vestige of moisture, after which they are sacked and stored for shipment. Throughout these processes no hand touches the coffee.

The silver skin and the parchment covering are suffered to remain on the beans as a protection, in transit, both against rough usage and to prevent their absorbing deleterious, or unpleasant, qualities from their surroundings, for coffee will take up any odors and contaminating influences it is brought in contact with. It costs from 10 to 20 per cent more in freight charges to ship coffee "in the parchment," but the results warrant the extra expense.

When the coffee arrives at the factory or roasting establishment, it is first hulled, to remove the silver skin and parchment, and then spread out on the floors to age—a few months' exposure to sun and air will give coffee, especially if constantly worked over, as much "age" as would two years in bags.

Coffee purchased for blending purposes is put through a "separator" and other cleansing processes, and, in varying percentages, is run through a "mixer" to make—and perfectly proportion—the desired blends.

It is then conveyed by bucket elevators to the roasters, after which a suction fan removes any remaining dirt and fibrous matter. Then it is automatically fed into large bins on the floor below, and thence through pipes—each of which conveys a different grade or brand—to the automatic weighing machine on the packing floor, where it is delivered into the cans or cartons. It is to be noted that, as the weighing is done before the coffee is packed, and as a down weight is always given, the purchaser gets net and full weight; that, as the water is eliminated in the processes at plantation and factory, and all packages are airtight, the coffee cannot deteriorate; and that, as no human hand touches it from the time it is picked until the package is opened by the consumer, as it is thoroughly protected by its natural coverings until these are removed at the factory, and as, above all, the latter is as scrupulously clean as the traditional Dutch kitchen, there's absolutely no chance for it to become in any way contaminated.

It may be added that the various brands are put up in pound cartons, in cans containing as much as fifty pounds, and in drums of several sizes, holding much greater quantities.

A word or two concerning the factory may not be out of place, since, though not the largest, it is thought by competent judges to be the most perfectly appointed and best equipped of its kind in this country. All of the machinery is of the latest and best in design and character, electricity furnishing the motive power, and, with the use of automatic devices and appliances, making for economy of time and space, and for cleanliness—for the first eliminates dust, dirt, grease and coal dust, and the latter reduces to a rather startling minimum the number of operatives required.

The building in which the company's offices and plant are installed is a commodious six story structure at Greenwich and Hubert sts., which has been remodelled to suit, and which in its arrangement and appointments fittingly houses the factory's up-to-date equipment. The company, in addition to carrying a large stock therein, has had the forethought to secure outside storage facilities, that its business may still go on should fire occur in the factory; and, to the same end, it keeps a very considerable reserve at the plantation.

TO MAKE COFFEE.

The best coffee may do quite as much harm as the worst, if improperly prepared as a beverage; for, as before said, tannin is to be found in all coffees. That this is injurious to the tender membraneous coating of the stomach is easily understood when it is remembered that its most common use is in the tanning of leather. That it is harmful to the delicate and sensitive nerves of the stomach is equally easy of comprehension; these nerves are naturally and sufficiently excited by healthful foods, agreeably so by certain mild acids, but all strong ones overexcite and derange them. An acid strong enough to remove all of the cowhide save its fibrous tissues can be depended upon to, in time, damage both coating and nerves almost beyond repair. Fortunately, it is a simple matter to get the caffeine and the other beneficial qualities of the bean without releasing the tannin. Water is the agency used to obtain both the good and the evil principles; but the manner in which it is employed determines the question as to whether one shall have both, or only the good, in making coffee.

Grinding the bean divides it into a greater or less number of cubes, according to the fineness or coarseness with which it is ground. Upon the six sides of each of these cubes are gathered the essential oils of the coffee, which can be extracted by passing water, even cold water, slowly through the ground coffee; and the same operation will release the caffeine. The tannin can only be released by boiling, unless the ground coffee is allowed to remain in water a very long time. Many of the healthful and curative properties of caffeine have been described, but there are other virtues ascribed to it by those who live in the enervating climates and in the malarial regions of the southern portion of the United States and of those parts of Latin America which lie near the equator. There it is relied upon to restore much of the energy of which people are robbed by the climate, and there also it is looked upon, to a certain extent, as a fever preventative and remedy. But no one boils, every one "drips," coffee in those regions. The methods, however, are more or less crude; it has remained for Yankee invention to furnish a mechanical—and certain—means of preparing an infusion in which all the beneficent qualities of the bean are found and from which the tannin is absent.

Of the innumerable attempts which have been made to accomplish this, one of comparatively recent date seems to have resulted most satisfactorily, and that because the principles employed are scientifically correct; this is the machine offered to the public, under the name of the "Universal Coffee Percolator," by Messrs. Landers, Frary & Clark, of New-Britain, Conn., its manufacturers. In this common practices are reversed, for the water is placed cold in the reservoir, and below the ground coffee in the cup, or biggin, instead of being poured boiling hot into the hopper above it, as is done to make "drip coffee," or of boiling the water in the pot, with the biggin, or bag, immersed, to make "boiled coffee."

But perhaps a more particular description of this percolator is desirable. By referring to the cut of the percolator, and the accompanying key, in which its several parts are alphabetically identified, the reader will be enabled to better follow the description: The drop of water in the small valve (A), when the reservoir is placed over the jet of a heater, soon becomes steam, which, expanding, causes the cold water in the tube (B) to rise and flow, as from a fountain, through the tube nozzle (G) and to distribute itself in the form of spray upon the ground coffee (E), into which it slowly soaks; thence it percolates through the slits (D) and so finds its way back into the reservoir. This operation being continuous, by the time—12 minutes—the infusion is sufficiently heated for drinking purposes, not boiled, all of the beneficent principles will have been obtained from the ground coffee; and from the latter—it not having been submitted to a boiling process—the tannin will not have been released. The fragrance and palatability of the infusion are greatly enhanced by the retention, during the process, of the volatile essences of the coffee, for they have no way of escape open to them, the vessel being practically sealed. This could not be the case were the water boiling, since, thus, steam would be generated in sufficient volume to force its way out, carrying with it these grateful essences. It should be noted that the slits of the percolator (D) are purposely placed at an angle to hold back the fine particles of coffee, which would otherwise escape into the reservoir. The placing of slits on the sides, instead of holes in the bottom, of the cup which contains the ground coffee makes of the machine a "percolator," instead of a mere "strainer." The bottom of the percolator cup being slightly convexed, the water is forced to flow through the coffee outward, and against the slits.

It is claimed for this machine that it so thoroughly gets all that is desired of the bean that it takes one-third less of coffee to produce with it the same strength in the infusion obtained in the old decoction, and that it is, therefore, a great economizer, and will pay for itself in comparatively short time. Its manufacturers are enthusiastic believers in it and intend that it shall come to be considered indispensable. To fit it to grace any board they are prepared to produce it, on order, in any metal—even silver or gold—and ornamented to suit the most fastidious tastes.

The "Universal Pecolator" has evidently commended itself to the public generally, for the manufacturers report that, although they are employing a large force, night and day, they are unable to keep up with the demands.

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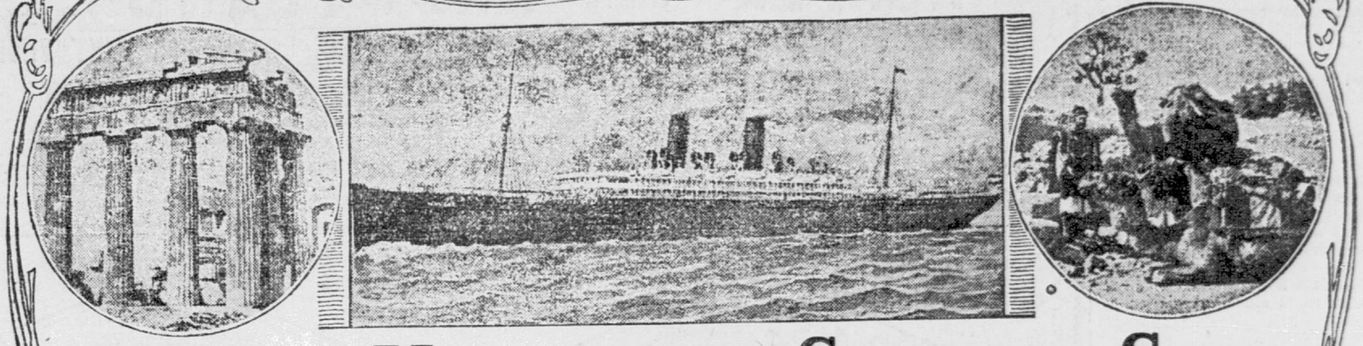

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Class and private tuition. Children, adults. Circulars.

Hamburg-American Line.

Plymouth—Cherbourg—Hamburg.

¶AMERIKA	DEC. 9, 8 P. M.		
†PATRICIA	DEC. 16, 8 A. M.		
†Pretoria	Dec. 23	†Pennsylvania	Jan. 13
*Blucher	Dec. 30	¶Amerika	Jan. 20
†Waldersee	Jan. 6	†Pretoria	Feb. 10

S. S. AMERIKA, MOST LUXURIOUS AND MODERN OF LEVIATHANS.
*Grill Room. ¶Gymnasium. ¶Elevator & a La Carte Restaurant. †Calling at Dover for London & Paris.

Mediterranean Service.
TO GIBRALTAR, NAPLES & GENOA.

*F. Bismarck			Dec. 5, Noon
Prinz Adalbert	Dec. 19, 11 A. M.	Feb. 8, Mar. 23	
*Hamburg	Jan. 6, 2:30 P. M.	Feb. 17, Mar. 31	
Prinz Oskar	Jan. 13, 11 A. M.	Mar. 7, Apr. 19	
†Deutschland	Feb. 6, 2:30 P. M.		
*Cretic (Chartered from White Star Line)			Feb. 27

Rates 1st Class, $70, $85, $118.00 upward, according to steamer selected.
*Call at Gibraltar. †Grill Room.
S. S. Moltke to Madeira, Cadiz, Gibraltar, Malaga, Algiers and Genoa Jan. 30, 1906.

S. S. Deutschland to Italy.
IN LESS THAN 8 DAYS.
S. S. HAMBURG & FUERST BISMARCK ARE NEW VESSELS OF THE MOST MODERN TYPE AND OF ABOUT 10,000 TONS.
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NORTH GERMAN LLOYD.

Fast Express Service.
PLYMOUTH—CHERBOURG—BREMEN.

K. Wm. II.	Dec. 12, 6 A.M.	K. Wm. II.	Feb. 20, 1 P.M.
Kaiser	Jan. 4, 10 A.M.	Kaiser	March 6, 10 A.M.
K. Wm. II.	Jan. 23, 2 P.M.	K. Wm. II.	Mar. 27, 7 A.M.
Kaiser	Feb. 6, 10 A.M.	Kronprinz	Apr. 10, 7 A.M.

Twin-Screw Passenger Service.
PLYMOUTH—CHERBOURG—BREMEN.

*Rhein	Nov. 30, 10 A.M.	*Rhein	Jan. 4, 2 P.M.
Friedrich	Dec. 5, 10 A.M.	*Brandenb'g	Jan. 11, 10 A.M.
*Main	Dec. 19, 10 A.M.	*Neckar	Jan. 25, 10 A.M.
Bremen	Dec. 28, 10 A.M.	*Rhein	Feb. 8, 10 A.M.

*Sails for Bremen direct.

Mediterranean Service.
GIBRALTAR—NAPLES—GENOA.

P. Irene	Dec. 4, 11 A.M.	K. Albert	Feb. 17, 11 A.M.
Albert	Jan. 13, 11 A.M.	Barbarossa	Feb. 24, 11 A.M.
P. Irene	Jan. 27, 11 A.M.	P. Irene	Mar. 8, 11 A.M.
K. Luise	Feb. 3, 11 A.M.	K. Luise	Mar. 10, 11 A.M.

From Bremen Piers, 3d and 4th Sts., Hoboken.
OELRICHS & CO., No. 5 Broadway, New York.
Louis H. Meyer, 45 South Third St., Philadelphia.

AMERICAN LINE.
PLYMOUTH—CHERBOURG—SOUTHAMPTON.
Sailing Saturdays, 9:30 A. M., Pier 15, N. R.

St. Louis	Dec. 9	St. Paul	Dec. 23
Philadelphia	Dec. 16	New York	Dec. 30

RED STAR LINE.
ANTWERP—DOVER—LONDON—PARIS.
Sailing Saturdays, 10:30 A. M., Pier 14, N. R.

Kroonland	Dec. 9	Finland	Dec. 23
Vaderland	Dec. 16	Zeeland	Dec. 30

WHITE STAR LINE.
NEW YORK—QUEENSTOWN—LIVERPOOL.
Sailing Wednesdays, Pier 45, N. R.

Cedric	Dec. 6, 1:30 P. M.	Oceanic	Dec. 27, 6:30 A. M.
Baltic	Dec. 13, 6 A. M.	Cedric	Jan. 10, 5 A. M.
Majestic	Dec. 20, 10 A. M.	Baltic	Jan. 17, 10:30 A. M.

TO THE MEDITERRANEAN VIA AZORES
FROM NEW YORK.

CRETIC	Dec. 7, Noon	Apr. 8, May 19	
CELTIC (20,904 tons)	Jan. 6, 2:30 P. M.	Feb. 17	
REPUBLIC	Jan. 28, 8 P. M.	March 9, Apr. 21	

FROM BOSTON.

ROMANIC	Feb. 8, 5:30 A. M.	Mar. 17, Apr. 28	
CANOPIC	Jan. 18, Noon	Feb. 24, Apr. 7	

PASSENGER OFFICE, 9 BROADWAY.
Freight Office, Whitehall Bldg., Battery Place.

RED "D" LINE.
For La Guayra, Puerto Cabello, Curacao and Maracaibo, via Curacao, calling at San Juan, P. R.

S. S. CARACAS	Saturday, December 9, noon
S. S. PHILADELPHIA	Saturday, December 23, noon

From Pier 13, adjoining Wall St. Ferry, Brooklyn.
For La Guayra, Curacao and Maracaibo.

S. S. ZULIA	Saturday, December 16, noon
S. S. MARACAIBO	Saturday, December 30, noon

These steamers have superior accommodations for passengers.
BOULTON, BLISS & DALLETT,
General Managers, 82 Wall St.

A.— CUNARD LINE.
From Piers 51-52, North River.
To LIVERPOOL, via QUEENSTOWN.

Umbria	Dec. 9, 1 P. M.	Campania	Jan. 6, noon
Carmania	Dec. 16, 8:30 A.M.	Carmania	Jan. 13, 7 A. M.
Etruria	Dec. 23, 1 P. M.	Lucania	Jan. 20, noon

GIBRALTAR—GENOA—NAPLES—ADRIATIC.
CARONIA—Fastest and Most Luxurious of Leviathans—Jan. 9th, Feb. 27th.
Supplements the new Modern Twin Screw Steamers.

SLAVONIA	Dec. 5, Noon	Feb. 13, Apr. 3	
PANNONIA	Dec. 19, Noon	Feb. 20, Apr. 10	
CARPATHIA	Jan. 16, 10 A. M.	Mar. 6, Apr. 24	

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CLARK'S CRUISE TO THE ORIENT

and Mediterranean, including Spain, by specially chartered S. S. Arabic, 15,000 tons, starts Feb. 8th. A cruise of 70 days, spending 19 days in Palestine and Egypt, costing only $400 and up, including shore excursions, hotels, drives, fees and all necessary expenses.
THIRTY TOURS TO EUROPE.
Send for Illustrated Descriptive Booklet.
FRANK C. CLARK, 98 Broadway, New York.

For Porto Rico.

Steamships of the RED "D" LINE will sail for San Juan direct, as follows:

S. S. CARACAS	Saturday, December 9, noon
S. S. PHILADELPHIA	Saturday, December 23, noon

For freight or passage apply to
BOULTON, BLISS & DALLETT,
General Managers, 82 Wall St.

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TICKETS, ALL CLASSES, TO TEXAS, COLORADO, MEXICO, CALIFORNIA, GEORGIA, FLORIDA, ALABAMA (Cities—Galveston, Key West, Mobile, Jacksonville, &c.)
LOW CALIFORNIA TICKETS NOW ON SALE.
Booklet "Pocket Guide" FREE.
C. H. MALLORY & CO., 129 Front St., N. Y.

"LA VELOCE"—Fast Italian Line.
Sailing from Pier 64, North River, ft. of 34th st., for Naples and Genoa.
Nord America.....Dec. 9 | Brasile (New).....Jan. 30
Cabin, $55 up. Dining Saloon on Promenade Deck.
BOLOGNESI, HARTFIELD & CO., 29 Wall St.