

Mescal Making.

The Sahuaripa district of Sonora is noted far and wide for the excellence and quality of the mescal there produced, and the manufacture of the beverage is quite an industry among its people, every stream through the mountains being the site of one or more "vinaterias," as the distilleries are called; and in the distilling season, which begins in October and lasts about five months, there are to be encountered everywhere in the mountains of the district small parties of men with burros gathering the bulbous stocks of the mountain maguey plant, known as "maguey chiquito," in contradistinction of the "maguey grande," which grows so profusely in the vicinity of the City of Mexico, and from which "pulque" and "Tequila" are made. There is a third variety of the maguey called "lechugia," from which there is distilled a villainous variety of mescal, a drink or two of which would make a man steal and hide his own socks and handkerchiefs. The quality of the mescal made from the "maguey chiquito" is far superior to that made from "lechugia." Yet there is something in the "maguey chiquito" growing wild in the mountains of the Sahuaripa district, which makes the product therefrom superior to that grown elsewhere. It is probably a peculiar combination of the elements of the constituent elements of the soil and water of the region, the formations being mostly of limestone, the roots of the plants feeding thereon, and the waters of the streams partaking of the chemical nature of the rocks over which they flow, imparting thereto an elusive something which in the still adds a quality to the mescal made here, that is found nowhere else.

The maguey is uprooted from its native spot and the broad leaves trimmed with a hatchet close to the bulbous stock, which grows above the ground, from the roots, and packed upon the backs of burros to the vinateria. As trimmed the bulb is about twenty inches long and six or eight inches in diameter, the bases of the leaves sticking out all around reminding one of an exaggerated Jerusalem artichoke. At the vinateria the bulbs are roasted in round bowl pits, five or six feet in diameter and two or three feet deep, lined with stones. When properly roasted the bulbs are macerated in other pits of the same kind, and the pulp resulting from the maceration is transferred to rawhide vats. Each vat consists of an entire ox hide, the edges lashed to a frame about four feet square, set upon four uprights driven into the ground, and standing up about three feet. The hide is hung with the hairy side out, and the back thereof hangs closely to the ground, making a big receptacle which holds about a ton of the pulp, during the process of fermentation, some fifteen days, a layer of about three inches of earth being put upon the pulp to prevent evaporation. For a few days before putting on the layer, or until the process of fermentation begins the pulp is worked over in the vat. Fermentation completed the pulp goes to the still, the ordinary closed copper kettle and worm, the kettle set in a rude stone furnace and the worm in a wooden tank or tub through which is kept constantly running a stream of water, fed from a reservoir, filled with buckets or a pump from a well near at hand.

Of the finished liquor there are three qualities, determined by the number of distillations to which sub-

jected. The product of the first distillation is called "vino," and is the cheapest grade of mescal. The "vino" when subjected to a second distillation loses about thirty per cent in weight and is then known as "Bacanora." This is a much finer and more expensive liquor than the "vino." In the third distillation the "Bacanora" loses another thirty per cent, by weight, of the "vino," and the product, known as "pechuga," is a very fine and costly liquor, within reach of the purses of the wealthy only. It is a soft, smooth liquor, having all the strength of the "vino," contained within forty per cent of its weight, but losing none of its fiery qualities and pungent taste.

This product of the maguey, particularly in its finer distillations, is an excellent tonic and diuretic, and of great value for medicinal purposes. It is highly recommended by the medical profession.

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A piece of flannel dampened with Chamberlain's Pain Balm and bound to the affected parts is superior to any plaster. When troubled with lame back or pains in the side or chest, give it a trial and your certain to be more than pleased with the prompt relief which it affords. Pain Balm also cures rheumatism. One application gives relief. For sale by L. W. Mix & Co., druggists.

SUMMONS.

IN THE DISTRICT COURT OF THE FIRST JUDICIAL DISTRICT, Territory of Arizona, in and for Santa Cruz County.

R. B. Richardson, plaintiff, vs. The Empire Smelting Company; The Columbia Smelting Company; William R. Leach, individually and as receiver of the property of the Empire Smelting Company; J. Kimber Terry and Abraham D. Wallace, defendants.

Action brought in the District Court of the First Judicial District of the Territory of Arizona, in and for the County of Santa Cruz and the complaint filed in said County of Santa Cruz in the office of the Clerk of said District Court.

In the name of the Territory of Arizona, to The Empire Smelting Company; The Columbia Smelting Company; William R. Leach, individually and as receiver of the property of the Empire Smelting Company; J. Kimber Terry and Abraham D. Wallace, defendant greeting:

You are hereby summoned and required to appear in an action brought against you by the above named plaintiff in the District Court of the First Judicial District of the Territory of Arizona, in and for Santa Cruz County, and answer the Complaint therein filed with the Clerk of this said Court, at Nogales in said County, within ten days after the service upon you of this summons if served in this said county, or if served out of this said County and within this said Judicial District, then within twenty days thereafter, or in all other cases within thirty days thereafter, the times above mentioned being exclusive of the day of service, or judgment by default will be taken against you.

Given under my hand and the seal of the District Court of the First Judicial District, Territory of Arizona in and for the County of Santa Cruz this 7th day of December, A. D. 1900.

S. F. NOON,
Clerk of said District Court.
(Seal) Attest: T. F. BRODRICK,
Sheriff.
Date of first publication, Dec. 8th, 1900.

ERNESTO PELAEZ,
Attorney, Counsellor-at-Law
and Notary Public.
Member of the United States Law Association.

Translations made to and from English, French and Spanish and consultations given in these languages. English spoken.
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Hermosillo, Sonora, Mexico.

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