

VESTIGES of Lands End

Belfast Ginger Ale Co.
Ale Co.
 D. STEIMKE & CO., Proprietors

Soda Water Keg Cider Sarsaparilla
 Queen Charlotte  Sarsaparilla and Iron
 Cuban Punch Cream Soda Belfast Brew

OUR SPECIALTIES:
 GINGER ALE and CHAMPAGNE CIDER

Cor. Union and Octavia Sts., San Francisco
 TELEPHONE FRANKLIN 350

Brown Sauce.
 MATERIALS:—Two tablespoonfuls of butter, two tablespoonfuls of flour, one pint boiling stock or water, salt and pepper to taste.




Lea & Perrins' Sauce
 THE ORIGINAL WORCESTERSHIRE

Seasoning:—Before sending to the table stir in two tablespoonfuls of Lea & Perrins' Sauce. This will add a flavor which the epicure is sure to pronounce perfect.

APRIL 1915



You must meet "Welch Junior"

"Welch Junior" is the youngest of the four sizes in which you can secure Welch's. "Welch Junior" (4-oz. size) is the little bottle which holds just plenty enough for one. "Welch Junior" is the convenient size to order at the fountain, or in the hotel, club, cafe or diner. The Welch label is your guaranty of purity, quality and satisfaction.

Welch's
 "The National Drink"

Welch quality begins with the grapes—the choice, select Concord for which we pay the necessary bonus to insure the best grown. The unusual care and cleanliness of every step in the Welch process maintain the prime quality and delicious flavor for you.

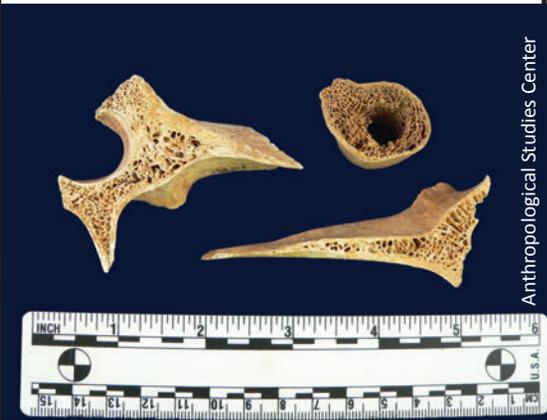
Do more than ask for "Grape Juice"—say *Welch's* and get it!

If unable to get Welch's of your dealer, we will ship a trial dozen gratis for 14 days, express prepaid east of Chicago.

"Welch Junior" (4-oz. size) bottle makes for 14 meals.

Watch for new booklet giving more than one hundred practical ways for using Welch's.

—James Hill—
 The Welch Grape Juice Co.
 Westfield, New York



Left, Top Center, and Right: Advertisements in historic newspapers from the 1890s-1910s promoting several of the products found during Merrie Way excavations; Bottom Center: Butchered food bones also found during excavations in 2008.

Food and Drink at Merrie Way

Archaeologists working at the site of the Merrie Way stands from 2008-2012 uncovered a wealth of food related artifacts. These reveal the eating habits and brand preferences of residents and visitors of Merrie Way between 1895 and about 1905. Oyster and shrimp cocktails were popular, as evidenced by Bohemian Cocktail and Supply Company bottles. It is said that the oyster cocktail was invented in San Francisco in the 1860s when a hungry miner decided to mix a bowl of oysters with an improvised concoction of whatever seasonings were at hand.

Condiments were widely used in the 19th and early 20th centuries in order to flavor bland food and tenderize tough cuts of meat. Remnants of condiments that were used with oysters and steaks were found by archaeologists near the oyster and chop house at Merrie Way. These include familiar Worcestershire and Tabasco sauce bottles.

A great variety of soda water bottles were found, representing several San Francisco companies: Bay City Soda Water Co., Majestic Bottling Co., Belfast Ginger Ale Co., Breig & Schafer, and the Pioneer Soda Water Co. Welch's and Welch's Junior grape juice bottles were also found in abundance. Developed by a dentist and communion steward as a substitute for communion wine, Welch's grape juice became a national favorite after thousands of people were introduced to it at the 1893 Chicago World's Fair.