GLASSWARE

by

Jane Russell Armstrong

Sonora, California
INTRODUCTION

The glassware recovered from the Golden Eagle site was analyzed from a functional perspective. Such an analysis can provide a basis for determining a site's dates of occupation and can provide further insight into the kinds of activities which occurred there. For example, a large proportion of the present collection consisted of condiment bottles, beer and ale bottles, and numerous fragments of heavy, standard (no crystal), hotel glassware—all items that might be expected in an early Sacramento hotel.

The bottles are divided into the following functional categories: condiment; medicine (including bitters); perfume/toiletries; whiskey/ spirits; wine/champagne; soda/mineral water; beer/ale; and miscellaneous, including tableware (see table 10.1). While all recovered glass artifacts are described, only those items from temporally controlled areas are included in the distribution table and in the feature discussions. Plates 10.1 to 10.4 show the glass collection, minus nondiagnostic body sherds, from each of the four features analyzed.

The bottles' original contents and dates were determined from embossed brand names (table 10.2), the shape and/or color of the bottle, and reference to old trade catalogues, comparative specimens, or early advertisements. The dates were further determined by mold types, lip finishes, and basal characteristics.

GLASSWARE DESCRIPTION

CONDIMENT

The best-represented functional category in the Golden Eagle glassware collection is that of condiment bottles, including containers of preserves, relishes, pickles, sauces, olive oil, and capers.

Brandied Fruit

The largest single type within the category is that of the large, brandied-fruit or preserve bottles (plate 10.5a), of which there are 173 examples. These aqua-colored bottles are of two- or three-piece molds. None of the bottles from the collection is complete; had they been so, they would have averaged 12 inches in height. These tall, cylindrical bottles had a volume of approximately 22-24 ounces. Body diameters range from 2-3/4 to 3 inches. The neck finishes are either an applied, rounded ring or a collar-type finish (plate 10.5b). The diameters of the neck openings range from 1-1/4 to 1-1/2 inches. The bases are concave, with a small nipple in the center. The bottles were originally stoppered with corks. These bottles are identical to those described in the Bertrand collection as "brandied cherries" (Switzer 1974:45-46).

Shipping manifests from the 1850s indicate that brandied fruit was imported to San Francisco from France (Praetzellis, unpublished data). During the Gold Rush, "Brandy Peaches," served either alone or with rice pudding, appear to have been a popular item in restaurants. At $2.00 a
<table>
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<tr>
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<th>6</th>
<th>15</th>
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<td></td>
<td></td>
<td></td>
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<tr>
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<td>3</td>
<td>116</td>
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<td>13</td>
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<td>3</td>
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<td>15</td>
<td>4</td>
<td>10</td>
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<td>3</td>
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<td><strong>Medicine</strong></td>
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*See Chapter 7, ceramics.
TABLE 10.1, continued

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<td>Location</td>
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<td>Type of Bottle</td>
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<td>------------------------</td>
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<td>I</td>
<td>1</td>
<td>Lea &amp; Perrins (A.C.B.)</td>
<td>England</td>
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<td>Sauce</td>
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<td></td>
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<td>Sauce</td>
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<td>U.S.A.</td>
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<td>C &amp; S</td>
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<td>Medicine</td>
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<td>Vermont</td>
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<td>Medicine</td>
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<td>Perry Davis</td>
<td>Massachusetts</td>
<td>c.1866</td>
<td>Medicine</td>
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<td>Jas. Delamater</td>
<td></td>
<td>c.1850-1860</td>
<td>Medicine</td>
</tr>
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<td>Dr. Hostetter's</td>
<td>Pennsylvania</td>
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<td>1867-1882</td>
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<td>Murray &amp; Lanman</td>
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<td>2</td>
<td>C.W. &amp; J.</td>
<td>England/Ireland</td>
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<td>Ale</td>
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serving, "Brandy Peaches" was the single most expensive dish on two early menus (Askin 1978).

Pickle Bottles

Of the approximately three "cathedral" or "gothic" shaped pickle bottles in the collection, only one was reconstructable (plate 10.5c). The height of this bottle is approximately 11 inches, and the basal measurement is 3-1/2 inches square. Many variations on the basic gothic shape were produced; all bore elaborate decoration in molded relief, with one side left blank for labeling. They contained pickled vegetables, or honey.

The bottles in this collection are colored aqua, from two-piece molds, with molded gothic designs on three sides. Their volume was approximately 20 ounces. The bases are concave. Due to patination and wear, it is difficult to determine if they were embossed. One base bears an embossed "C," which may match the "CR" on a pickle bottle from the Bertrand collection (Switzer 1974:51). The top of this particular bottle is missing, but finishes on similar bottles are usually of an applied ring type. Pickle bottles were stoppered with corks.

Olive Oil

Nineteen condiment bottles in the collection are olive oil containers, which were commonly imported from France. These bottles are asymmetrical and free-blown, with very deep push-ups (plate 10.5d). In contrast to the Bertrand bottles, some of these specimens bear pontil marks. The light-green bottles range from 10-1/2 to 11 inches in height; they are approximately 2-1/2 inches in diameter and contained 14 ounces. The finish was usually sheared with a crude, laid-on ring.

Capers

Capers are the greenish flower buds or berries from any species (especially Capparis spinosa) of prickly shrubs found in the Mediterranean region. There are three capers bottles in the collection. Two of the bottles are identical: approximately 6-1/2 inches in height, 1-3/8 inches in diameter, and contained 4 fluid ounces. The bottles are aqua colored, of two-piece molds, with concave bases and flat finishes. There is a crown embossed on one side and the remnants of a foil seal around the neck (plate 10.5e).

The third capers bottle in the collection was from the unstratified group; it is described here because it does not appear in other Sacramento collections. It is paneled and beveled, with a flat finish. The bottle measures 8-1/2 by 1-1/2 inches, and had a volume of 4 ounces.

Lea & Perrins Worcestershire Sauce

Approximately seven Lea & Perrins bottles and one glass stopper were recovered. These bottles are aqua colored, of two-piece molds, and are of two sizes: approximately 8-5/8 by 2-1/2 inches (6 oz.) and
7 by 2 inches (11 oz.). The necks have a unique finish, which can be called a "Worcestershire" or "triple-ring" finish (plate 10.5f). The bottles are vertically embossed on the side with "Lea and Perrins," and, around the shoulder, with "Worcestershire Sauce." The bases are concave, with the initials of the company embossed in a circular pattern. Earlier bottles (before 1877) were imported from England and were made by A C B Co.; later ones were manufactured by John Duncan and Sons of New York and were embossed with the initials J D S and usually a mold number. Both types appear in the collection.

The glass stopper is embossed with "Lea and Perrins." The stem is tapered, not ground; according to Switzer (1974:59), stems were encased in cork.

Moutarde Diaphane, Louit Freres and Co.

The single, clear-glass, barrel-shaped French mustard jar was made in a two-piece mold. It measures 5 by 3-1/8 inches and contained approximately 9 fluid ounces (plate 10.6a). The bottle is embossed horizontally on the front with "Moutarde Diaphane, Louit Freres." The base has a crude pontil mark.

"R.J.C."

A paneled, pale aqua bottle of uncertain content is placed in the condiment section on the basis of its color and shape. The bottle is six-sided, from a two-piece, chilled-iron mold (plate 10.6b). The surface has a rippled appearance, which earlier bottle hunters attributed to its having been made in a wooden mold. It measures 6-1/4 by 2 inches and contained approximately 10 fluid ounces. The neck finish is a crude, applied collar, and the base is marked with a jagged pontil scar. One side of the bottle is embossed vertically with the initials "R.J.C."

"W. H. Bovee and Company, San Francisco"

There are two Bovee bottles in the collection; one is fragmentary and one whole. The bottles are aqua colored, of a two-piece mold, with "W. H. Bovee and Co., San Francisco" embossed on one side panel. They measure 6-3/4 by 2-1/4 inches and contained 6 ounces. The bottles are shaped like the peppersauce bottles described below. Each has an in-folded lip finish and a flat base with a pontil mark (plate 10.6c). According to Wilson and Wilson (1971), these bottles probably contained ground pepper or similar seasoning. The William H. Bovee Spice Company operated in San Francisco around 1860.

Chs. Bernard, San Francisco

One bottle, similar in shape to the Bovee bottles, has vertical embossing on the two side panels. The bottle is aqua colored, of a two-piece mold, with an applied flat finish and a flat base (plate 10.6d). Its dimensions are 6 by 2-3/8 inches, with a volume of 4 ounces. Like the Bovee bottles, it contained either ground seasoning (pepper or cinnamon) or peppersauce.
Relish or Sauce Bottles

Each of these four bottles has eight vertical ribs. The bottles are aqua colored, with three rings around the neck (plate 10.6e). The finish is broken on all specimens. They were made in a two-piece mold, and each base bears a crude pontil mark. They are approximately 8 by 2 inches and held 6 fluid ounces. They probably contained pepparsauce or spices.

"Peppersauce" Bottles

The 22 pepparsauce bottles are shaped like the Bovee and Bernard bottles but are not embossed, since they usually had a paper label on the front. These bottles are aqua, made from two-piece molds, and have infolded finishes. The bases are flat, and some have a rough pontil mark (plate 10.6f). They measure 6-7/8 to 7-1/4 inches in height, are 2-1/2 inches wide at the base, and contained approximately 6 fluid ounces. These bottles probably contained pepparsauce, ground pepper, cinnamon, or similar condiments.

Miscellaneous

Catsup. There is one fragment of an aqua-colored, fluted, catsup bottle made from a two-piece mold. The base and the finish are missing.

Cruet. This bottle is of clear glass, with a broken finish and concave base.

Canning Jar. There is one rim fragment of an aqua-colored canning jar, with a continuous thread finish.

There are also two unidentified condiment container fragments—possibly pickle jars. One has a crude pontil mark and both are aqua colored.

MEDICINES

Embossed Medicines

"Barry's Tricopherous for the Skin and Hair, New York." This aqua-colored, rectangular bottle, made from a two-piece mold, measures 6 by 2 inches and contained 4 fluid ounces. It has a flat base and a collar finish (plate 10.7a). This particular bottle was produced about 1859.

Alexander C. Barry was originally in the wigmaking trade. He moved to New York City in 1843 and, approximately five years later, began promotion of the "Tricopherous." At this time, he proclaimed himself to be a "professor," as did many other patent medicine promoters. He concocted other preparations, including Barry's Pain Relief and, later, a malaria antidote. The proprietorship was sold to George C. Barclay in 1871 (Wilson and Wilson 1971:106).
"Perry Davis' Pain Killer." Only a small fragment of the side panel of this bottle was recovered. It is aqua colored and has vertical embossing.

The product, which was advertised as a universal remedy, was developed in 1840 and registered in 1845. It apparently had no trouble surviving the restrictions of the Pure Food and Drug Acts of 1906: "More than 118 years after it had made a new man of Perry Davis himself, the painkiller was still to be had in all its pristine potency" (Holbrook 1959:149). In 1843 Davis moved to Providence, Rhode Island, and listed himself in the city directory as a physician (Holbrook 1959:151). When he died in 1862, the business was taken over by his son, Edmund, until his death in 1880. In the years after World War I, the painkiller was still popular, and by 1920 it was also used as a hangover remedy. As recently as 1958, it was still on sale in Canada and the United States, where it was labeled "Linament (Painkiller Brand)" and bore a picture of Dr. Davis (Holbrook 1959:151).

"Jas Delamater, Sole Proprietor . . . D's . . . by." This fragmentary, oval, aqua-colored bottle is embossed vertically on the side panels. It has a concave base and pontil scar. No information was found on this proprietor.

"B A Fahnstock's Vermifuge." This complete aqua-colored, cylindrical bottle is from a two-piece mold; it measures 4 by 7/8 inches and contained 1 fluid ounce (plate 10.7b). It has an infolded finish and a rough pontil scar.

Samuel Fahnstock was a Pittsburgh, Pennsylvania, dealer in paints, oils, and patent medicines in 1821. His son, B.A., who is said to have been trained in pharmacology, introduced the "vermifuge" during the early 1830s. The formula consisted of castor oil, oil of worm seed, turpentine, and tincture of myrrh. The business apparently lasted through the turn of the century (Wilson and Wilson 1971:114).

"C.J. Fell and Bro., Philadelphia." There is only one small, aqua-colored, paneled, basal fragment of this bottle in the collection. No information was found on this company.

"Lyon's Kathairon for the Hair, New York." This whole, rectangular, aqua-colored, paneled bottle measures 6 by 1-7/8 inches and contained 4 fluid ounces (plate 10.7c). It is embossed both vertically and horizontally on all sides. The bottle, made in a two-piece mold, has a double-ring neck finish and a concave base with a crude pontil scar. This particular bottle was made in about 1857.

According to Wilson and Wilson (1971:126), Emanuel Thomas Lyon was a graduate of Princeton and a professor of chemistry before going to New York in about 1850 to promote his products. His hair tonic was sold until 1859.

"Stephen Sweet's Infallible Linament." This rectangular, aqua-colored bottle is embossed on all sides. It measures 5 by 2-1/4 inches and contained 3 fluid ounces. The base is flat, and the neck has a collar finish (plate 10.7d).
Stephen Sweet was a country doctor who practiced near Lebanon, Connecticut. The sole proprietor of Sweet's medicine was Edmund B. Richardson, a Norwich, Vermont, druggist, who began marketing it around 1859 (Wilson and Wilson 1971:140).

G. Gunther Williams, New York. This small, clear jar, which has one flattened side, measures 1-5/8 by 1-5/8 inches and contained approximately 1 fluid ounce. It is possible, but by no means certain, that it was an eye cup.

"Mrs. Winslow's Soothing Syrup." Only a small, aqua-colored fragment of this bottle, which originally measured approximately 1 by 5 inches, was recovered (plate 10.7f).

Charlotte Wood-Newman Noyes married Joseph Winslow of Falmouth, Maine, in 1804. At this time, she developed a preparation for soothing the gums of teething children. The proprietorship was given over to her daughter, Lucy Wood Winslow, who married Jeremiah Curtis. In 1846 Curtis was established in the Bangor, Maine, drug trade with Benjamin Perkins, and, in 1848, they became partners in wholesale and retail business.

In 1852 Curtis and Perkins moved to New York City, where they distributed their medicines. In 1855 Curtis formed his own company, and his sons joined him in 1860. After 1880 the product was distributed through the Anglo-American Company, and, after 1883, also through the Curtis and Brown Manufacturing Company. The Anglo-American Company continued until 1933. The main ingredient of this preparation was morphine. The concoction resulted in the deaths of many infants and young children, even when the recommended dosage was given (Hales 1979:121-122).

Bottles bearing the following fragmentary embossings were found:

"... Wholesale Druggist, San Francisco ..." This is a clear, paneled fragment with a flat neck finish.

"... (dy)sentery syrup ... enberg co..." This fragmentary, aqua-colored bottle would have been approximately 5 by 1-5/8 inches. It is made from a two-piece mold, and its concave base has a pontil mark (plate 10.7g).

Unembossed Medicines

Fluid Extracts. There were six fluid-extract bottles recovered from the site. All but one are complete. They are either aqua colored or clear, range in size from 4 to 6 inches in height and from 1-1/2 to 2-1/2 inches in diameter, and contained 2-1/2 to 8 ounces (plate 10.8a). They are from two-piece molds and have infolded or simple flared finishes. All have pontil marks.

The fluid extract was considered the most elegant form for administering medicinal agents, since it was concentrated and contained just enough alcohol to preserve the product.
Homeopathic Vials. The collection includes 10 clear, fragile, glass homeopathic remedy vials, all of which are whole. They are free-blown, with round bases and flared finishes (plate 10.7a). They measure 2-1/2 by 3/4 inches and contained approximately 1/2 ounce. Homeopathy is the theory or practice of medicine which claims that a disease is cured by remedies that produce, in a healthy person, similar effects to the patient's symptoms. These remedies, usually administered in minute doses, were an important part of any 19th-century physician's medical kit.

Syringa

One whole, glass syringe--complete with plunger--was recovered (plate 10.7h). It is approximately 1/2 by 4 inches and was probably free-blown.

Miscellaneous Medicine

There are a variety of medicine bottles--most of them fragments--of clear or aqua glass with indeterminate specific content. Thirteen of the bottles are complete. Most were mold blown; seven bottles, including one whole specimen, appear to have been free-blown. They are aqua colored, round shouldered, prescription-shaped bottles, measure 5-1/4 by 2-1/8 inches, and contained 9 fluid ounces. They have crude pontil marks and simple, flared finishes.

Bitters

"Dr. J. Hostetter's Stomach Bitters." Fragments of two of these bottles are in the collection. Both are dark olive-green, were made from a two-piece mold, and have concave bases with no manufacturer's marks (plate 10.8b). The necks have collar-type finishes.

Upon his retirement from practice in 1853, Dr. Jacob Hostetter gave his son, David, consent to manufacture and sell this remedy. He and George W. Smith, a civil engineer, became partners and began to produce the family bitters in Pittsburgh. By the Civil War period, a half million bottles were filled annually. The contents included small amounts of cinchona bark, gentian root, orange peel, anise, and a less than modest amount of alcohol--47 percent by volume (Holbrook 1959:166). During the late 19th century, Hostetter's bitters retailed for 75¢ to $1.00 a bottle (Schulz et al. 1980: 60).

"Dr. Renz's Herb Bitters." Only a single, small, dark, olive-green fragment of this bottle was recovered from the site.

John Renz, a German, moved to Sacramento in 1856. He began marketing his product in paper-labeled bottles in 1867. In 1868 Charles Langley, a wholesale San Francisco drug manufacturer, took on sole agency of the brand, which was apparently quite popular in the Sacramento area. After his death in 1895, Renz's business was briefly taken over by his sons (Wilson and Wilson 1971:134).
"... Simons ... ted ... Bitters." The full name of this product is not known. This fragment, which is shaped like a French square medicine bottle, is smokey amber in color and measures approximately 2-1/2 by 9-1/2 inches. It is paneled, from a two-piece mold, and has a flat base with a concave center.

"J. Walker's V. B." (Vinegar Bitters). This fragment is blue-green with a flat base. The product was marketed during the 1860s by R. H. McDonald and Company, which had offices in San Francisco and New York. This particular product was largely responsible for the success of the company (Wilson and Wilson 1971:111).

PERFUME AND TOILETRIES

There were only nine perfume or toiletry bottles recovered from the site.

"Lubin Parfumeur, A Paris"

There are three Lubin perfume bottles. The only whole example was found with its ground-glass stopper in place (plate 10.8c). The bottles are 3-1/8 by 1-1/2 inches and contained approximately 1-1/2 fluid ounces. They are of clear glass from a two-piece mold, with a concave base, flared neck finish, and horizontal embossing on the front.

Lubin perfumes and extracts, advertised in 1852, were usually floral fragrances.

"Murray & Lamman Florida Water"

Of the three aqua-colored Florida water bottles from the site, only one was whole (plate 10.8d). They were made in two-piece molds and have concave bases with a nipple in the center. The measurements are 9 by 2 inches; the embossing is vertical. The bottles were marketed in three sizes: the largest had a volume of 9 ounces and the smallest, 3 ounces. The product contained 75 percent alcohol and was advertised for both men and women as the "universal perfume" for handkerchief, toilet, and bath.

The druggist firm of Murray and Lamman was established about 1825. The partnership continued through 1849, at which time Lamman formed his own wholesale drug firm, with George Kemp as his partner. Florida water was sold through the turn of the century (Hales 1979:77).

Unembossed Perfumes

One whole, French, square bottle, with the remnant of a glass stopper in the neck, was recovered. The bottle is from a two-piece mold, measures 4-1/2 by 1-1/2 inches, and contained approximately 2 ounces. It has a bead or ring finish and a flat base with a concave center.

One small bottle, 2-1/8 by 7/8 inches, is of very heavy, clear, flint glass. It is from a two-piece mold, with a flat base and flared
finish, and contained approximately 1/2 ounce. The bottle is decorated with molded faceting around the bottom, tangential with the base (plate 10.8f).

The collection also contains one small, square jar which may have contained cream or sachet. It measures 3/4 by 1-1/4 inches and was made from a two-piece mold. It has a sheared top (plate 10.8e). Since a bottle of this quality is not likely to have a crude, sharp top--it would at least have been ground or fire-polished--the finish had probably broken off. The area where the finish is applied to a bottle is usually a structurally weak point and is especially susceptible to fracture.

WHISKEY AND SPIRITS

Twelve bottles in the Golden Eagle collection were identified as whiskey or spirit containers.

"J. . . Club . . ."

This embossed mark is found on a green fragment of a schnapps or gin bottle. It is probable that it is a remnant of "J. T. Daly Clubhouse." John T. and William H. Daly were wholesale liquor dealers in New York who bottled several kinds of liquor beginning in the mid-1850s (Wilson and Wilson 1968:59). The J. T. Daly Clubhouse bottle dates from the 1850s to 1870s.

". . . Moore, Louisville"

One small, amber fragment is probably from a Jesse Moore bourbon whiskey bottle.

Schiedam Schnapps

Fragments of three olive-green Schiedam schnapps bottles were recovered. Schiedam is a city in southern Holland which was famous as the center of a large, gin-manufacturing area. As a result, the name "Schiedam" was often used as a synonym for gin in the 19th century. Other early names for gin were Genever and Hollands.

The beverage, gin, is a neutral spirit distilled with juniper berry extract. It was first developed by Francisco de la Boc (1614-1672), a professor of medicine at the University of Leyden, Holland. By the end of the 18th century, the Dutch were producing 14 million gallons annually.

Unembossed Whiskey or Other Liquor

Of the seven unembossed whiskey or liquor-bottle fragments, only one could be assigned to a particular form category. The other six are very small amber fragments which could only be identified as general liquor bottles.

The fragment was part of a "pumpkin-seed" or picnic flask. This specimen is made of clear glass, with a double-bead neck finish. These flat-sided bottles were oval or "pumpkin-seed" shaped when viewed from
the front and were quite common in the late 19th century. Primarily a whiskey container, they were also used for other liquor products.

MISCELLANEOUS

The items included in the miscellaneous category are a mucilage bottle, an insulator, some lamp chimney fragments, and many items of tableware.

Mucilage

Mucilage, or "Gum Arabic Paste," was used as an adhesive for paper labels. This typical example is conical, with a ring around the shoulder (plate 10.8g). It measures 3-1/4 by 2-1/4 inches and contained 2 fluid ounces. The bottle was from a two-piece mold, with a concave base and sheared neck finish.

"Tillotson and Co., 16 Broadway, New York"

This aqua-colored electrical insulator measures 3-1/2 by 2-5/8 inches. This item is not threaded and probably dates to the 1860s. The body was made in a two-piece mold and the top was applied (plate 10.8h).

Lamp Chimneys

Thirty-five fragments are present in the collection. Unfortunately, because of their small size, their form(s) could not be reconstructed. They are all of a very fragile, thin, clear glass; rim fragments are simple and smooth.

Tableware

Three main forms of glass tableware vessels are represented in the collection. These are bar tumblers, stemmed goblets, and compotes. All vessels are made of pressed rather than cut glass. Plates 10.1 to 10.4 give a clear indication of the forms, number, and condition of glass tableware vessels recovered.

WINE AND CHAMPAGNE

There are 106 wine and champagne bottles represented in the collection.

Champagne

Of the 48 champagne bottles which are represented, only 5 are whole. These olive-green bottles are of two sizes: 10 by 3 inches (14 oz.) and 11 by 3-1/2 inches (21 oz.). The bases have a very deep push up. The glass, when compared to the wine bottles, is very thick (plate 10.9b).

The bottles are mold blown. Although the mold seams are not visible, the bottles were probably made in a turn or paste mold. The finish is an applied "laid-on ring" or "champagne" finish. Each had been stoppered with a cork, which was held in place with wire. The style and shape of champagne
bottles has changed very little in the last 150 years. The only
difference between an early 19th-century bottle and its modern
counterpart is the deeper basal push on the older bottle. These
bottles, like their contents, were imported from France.

French Wine

There are 55 wine bottles represented; all but three of these
once contained French wine.

These bottles, of which only two are whole, are olive-green and
tall, measuring 11-1/2 by 2-3/4 inches and containing approximately
24 fluid ounces (plate 10.9a). They have sheared tops with crudely
applied "laid-on ring" finishes. The bases have deep push ups with
convex knobs. Since they do not have visible seams, it is probable
that they were free blown.

Rhine Wine

The three Rhine wine or "Hock" bottles are of deep ruby-amber
glass. Taller (approximately 14" in height) and more tapered than
their French counterparts, they have "laid-on ring" finishes and
shallower push ups. These bottles are all fragmentary. The glass of
Rhine wine bottles is extremely fragile, and they are very rarely
found whole in archaeological contexts.

SODA WATER

Eighteen soda-water bottles are included in the collection, only
six of which are whole or nearly whole. The remainder are small,
cobalt-blue or aqua glass fragments with blob tops.

"E. L. Billings, Sac City, Geyser Soda"

This aqua-colored bottle, made in a two-piece mold, has a blob
top and a flat base (plate 10.9c). It measures 7 by 2-1/2 inches and
contained 8 fluid ounces. This bottle was made between 1873 and 1884.

Ephraim L. Billings opened up the Union Soda Works in 1865 or
1866 at 49 Front Street, Sacramento. He began acting as an agent for
Geyser Soda in 1873 at his new location on K Street (Hales 1979:135).
By 1884 the firm had ceased business.

"Burgin & Sons, Philada Glassworks"

There are two aqua-colored bottles in the collection bearing
this embossed mark. They were made in two-piece molds and have applied
blob tops (plate 10.9d). One has a plain, concave base; the other has
a concave base with an improved pontil scar. The improved, or "bare
iron," pontil was a solid-iron pontil rod without a glass tip. The pontil
was heated red-hot and applied directly to the bottom of the bottle.
In heating, the iron oxidized, and some oxides adhered to the glass.
The characteristic mark of this type of pontil is a red, reddish black
or black deposit covering most of the base. This feature is usually found on soda-water or condiment bottles.

The embossing is horizontal. The bottle measures 7-1/2 by 2-1/2 inches and contained 8 fluid ounces.

Sometime between 1849 and 1853, the firm of Burgin and Sons, dealers of green glassware, was created in Kensington, Pennsylvania. By 1856 they were manufacturing both white and green glassware. The firm remained active until after the turn of the century; they went out of business, or moved, between 1910 and 1927 (Hales 1979:13).

"Phil Caduc, Napa Soda Natural Mineral Water"

Two Napa Soda bottles, both aqua colored and made in two-piece molds, are in the collection. Both have applied blob tops and concave bases, measure 7 by 2-5/8 inches, and contained 8 ounces (plate 10.9e).

On 29 June 1861, the first supply of Napa soda water became available in Sacramento. By 1867, Philip Caduc had become an agent for the Napa Soda Company (Hales 1979:143-44). In 1881 Louis Leloy took over Caduc's distribution of Napa sodas (Markota 1971:65).

"D. S. & Co., San Francisco"

This complete bottle is cobalt blue, was made in a two-piece mold, and has a blob top and concave base (plate 10.9f). It measures 7-1/8 by 2-1/2 inches and contained 7 ounces. The "D. S. & Co." was embossed with a slug plate.

In 1861, John Delahanty, Michael Skelly, and Co., operated the Empire Soda Works at 29 Third Street, San Francisco. They continued as joint proprietors until 1864, when Skelly apparently quit the partnership (Markota and Markota 1972:24).

BEER AND ALE

This category, which contains 117 beer, ale, or porter bottles, is subdivided into aqua, amber, and black glass. Black glass makes up the largest proportion of the collection, typical of the pre-1875 period.

Aqua

All of the eight, aqua-colored beer bottles are fragmentary. They are from two-piece molds with concave bases. The one finish fragment in the collection is a crown top.

Amber

There are 15 bottles, only four of which are complete or nearly complete, in this category. Six of these were marked. The bottles are all of the 14-ounce size and averaged 9-1/2 to 10 inches in height and 2-5/8 to 3-1/4 inches in diameter (plate 10.10a). The bottles, made
from two-piece molds, have concave bases and collar-with-ring neck finishes.

The following embossed manufacturer's marks were present:

"A B Co" (American Bottle Co.). This company manufactured beer, ale, and soda bottles. In 1916 the company was purchased by the Owens Bottle Machine Company (Toulouse 1971:30-32). The bottle in this collection dates from between 1905 to 1916.

"C & I". This mark probably represents the firm of Cunningham and Iheinsen of Pittsburgh, Pennsylvania. The bottle was made between 1865 and 1879 (Toulouse 1971:32-33).

"L G Co" (Louisville, Kentucky, Glass Works). This company was in business in Louisville from 1873 to 1886.

"MG Co." (Modes Glass Co). This company was in operation in Cicero, Indiana, from 1895 to 1904. The firm was renamed "Indiana Bottle and Glass Company" in 1904 (Toulouse 1971:360).

Black Glass

There are approximately 78 bottles in the black-glass category. All of these dark olive-green, or "black" glass, bottles are from three-piece molds (plates 10.10b, 10.10c, 10.10d and 10.10f). They average 8-1/2 to 9-1/2 inches in height; the diameters vary from 2-1/2 to 3-1/2 inches. They contained 14 to 20 fluid ounces. All have applied finishes—usually a "brandy" or "collar-with-ring" type. Most have a concave base or a conical push-up, which sometimes bears the remnant of a pontil mark. Some are embossed with their manufacturer's names or initials.

These specimens may have contained ale or porter, since black-glass bottles were the most common container, together with stoneware bottles, for non-lager beers. It is possible that some of these bottles contained wine, rather than ale, since the black-glass bottle was a general utilitarian container.

There are eight unusual black-glass bottles in the collection; in these specimens, the neck tapers into the shoulder. They, too, were made in three-piece molds, but they have a lower horizontal seam than the other black-glass bottles. The neck finish is a laid-on ring, instead of the usual brandy type. The bottles measure 9-1/2 by 2-3/4 inches and contained 14 fluid ounces.

The following manufacturer's marks or names were embossed on the black-glass bottles:

"Bremen ... Hamburg". This is a basal fragment. No information regarding this company was obtained.
"C & S". There are two bottles with this unidentified mark. It is likely that they were British.

"C W & J". There are two bottles marked with these initials; the J is reversed. One of the bottles is whole, measuring 9-5/8 by 4-5/8 inches and had a volume of 25 fluid ounces. It is from a three-piece mold and has a collar finish. These bottles are probably of British manufacture.

"Portobello... Wood". The Wood Bottle Works of Portobello, Scotland, was in operation from 1868 to 1923. It was then acquired by the United Glass Ltd. Company (Toulouse 1971:514).

DISCUSSION OF GLASSWARE BY FEATURE

FEATURE 6

Comparison of the ceramic collection (plate 7.1) and the glass collection (plate 10.1) from Feature 6 indicates that most vessels of these two materials served the same primary function: as shipping containers for beer and ale. Although local breweries operated in the neighborhood and, by the 1870s, American lager beer competed successfully with English beer (Baron 1962:228), W. Cronin's Golden Eagle Oyster Saloon collection shows a marked preference for British porter and ale. Though some of the glass beer bottles from this feature are certainly American, several of the black-glass bottles still bear labels from the B. Byass Company in London. Paper labels from this same firm also occur on ceramic ale bottles from this feature. One of the ale bottles is from Germany, indicating the range of selection offered in the oyster saloon.

Most of the glassware from this feature is believed to relate to the oyster saloon phase of occupation. It clearly indicates the drinking orientation of the establishment; although wine was served, beer was the favored beverage (see table 10.1).

FEATURE 15

This feature yielded the greatest variety of glass types (plate 10.2). Artifacts abandoned by previous owners and discarded during renovations prior to the opening of the oyster saloon can be distinguished from artifacts associated with the saloon itself through differences in date and functional types. According to dates, all of the embossed medicine bottles were probably discarded prior to the opening of the Golden Eagle Oyster Saloon in 1874 (see table 10.2), and many of the medicine and cologne bottles probably relate to the barber shop that occupied the premises prior to 1868. The numerous kerosene lamp chimneys here and in Feature 6 were also probably discarded during renovations. The liquor and oil bottles and tumblers relate primarily to the saloon.

FEATURE 8

Feature 8 contained the greatest amount of glass found on the site. The restaurant origin of the vast majority of the glass is indicated by
Plate 10.1

Glass from Feature 6
Plate 10.2 Glass from Feature 15
Plate 10.3

Glass from Feature 8
PLATE 10.5

a) Brandied fruit bottle
b) Brandied fruit bottle neck
c) "Cathedral" or "Gothic" pickle bottle
d) Olive oil bottle
e) Capers bottle
f) "Lea & Perrins Worcestershire Sauce" bottle and stopper
PLATE 10.6

a) "Louit Freres" French mustard bottle  
b) "R.J.C." condiment bottle  
c) "W. H. Bovee" bottle  
d) "Chs. Bernard" bottle  
e) Relish or sauce bottle  
f) Peppersauce bottle
PLATE 10.7

a) "Barry's Tricopherous for the Skin and Hair"
b) "B A Fahnstock's Vermifuge"
c) "Lyon's Kathairon for the Hair"
d) "Sweet's Infallible Linament"
e) "G. Gunther Williams"
f) "Mrs. Winslow's Soothing Syrup"
g) "Dysentery syrup"
h) Syringe
i) Homeopathic vials
PLATE 10.8

a) Fluid extract bottle
b) Dr. J. Hostetter's Stomach Bitters"
c) "Lubin Parfumeur"
d) "Murray & Lanman Florida Water"
e) Cream or sachet jar
f) Perfume bottle
g) Mucilage bottle
h) "Tillotson & Co." insulator
PLATE 10.9

a) Wine bottle
b) Champagne bottle
c) "E.L. Billings, Sac City, Geyser Soda"
d) "Burgin & Sons, Philada Glassworks"
e) "Phil Caduc, Napa Soda"
f) "D.S. & Co." soda water
PLATE 10.10

a) Beer, ale, or porter bottle
b) Ale or porter bottle
c) Ale or porter bottle
d) Ale or porter bottle
e) Ale or porter bottle
f) Ale or porter bottle
the collection's repetitiveness (plate 10.3). The forms within this feature are very similar to those from Feature 20. The large number of "brandied-fruit" bottles, olive-oil bottles, and stemmed goblets indicate a restaurant as opposed to a drinking establishment.

FEATURE 20

Features 15 and 20 were of approximately the same dimensions and shared a common wall. They differed considerably in contents. Feature 15 contained a small amount of ceramic and a large amount of glass, while Feature 20 showed inverse ratios of these materials. Within Feature 20, the greater proportion of wine bottles, stemmed goblets, thinner-walled bar tumblers, and compotes indicates the different orientation of this establishment (plate 10.4). Feature 20 is associated with the Golden Eagle Hotel restaurant, while Feature 15 is associated with the Golden Eagle Oyster Saloon.

GENERAL DISCUSSION

As historical research into glass containers advances, it is predicted that glassware will become increasingly valuable to the interpretation of historic-period archaeological sites. Glass containers are more reliable dating devices than ceramics, because they proceed more rapidly through the contexts of manufacture, distribution, use, and discard. They also can aid in reconstructing the eating and drinking habits of a site's occupants. Care must be taken, however, in interpreting the absence of glass containers of a particular variety. The data in table 10.1, for example, cannot be interpreted as signalling a preference for wine over liquor without supportive documentary or archaeological evidence, such as the absence of bar tumblers. Liquor bottles are absent because Callahan bought his whiskey and brandy not in bottles, but in barrels (Edith Pitti personal communication 1980). Cronin, Callahan's former bartender, appears to have done likewise.

The use of alcohol or drugs by the occupants of a site can be seen in part through the glass remains. During the 19th century, many people relied upon popular patent medicines in lieu of a physician's care. The high content of alcohol and other addictive substances in these preparations caused some individuals to become dependent upon them. As the private consumption of alcohol and patent medicines was a personal affair, it is not known to what degree the "average" 19th-century adult partook of these concoctions or the social characteristics of the imbibers. Comparisons of glass containers from many archaeological features could lead to a better understanding of the range of behavior involved in this activity. Without a basis for comparison, the large number of medicine bottles in Feature 15 could indicate any one of three possibilities: heavy use of medications by one or more occupants (bootmakers, barbers, or their customers); the steady, "average" accumulation of discarded medicine bottles; or the barbers' continuation of a traditional role as " healers," dispensing medications to their customers.

The large number of porter/ale and champagne bottles indicate the high status of the clientele frequenting both the oyster saloon and

10-29
the restaurant. English porter and ale were consistently higher priced than locally brewed lagers; a bottle of porter or ale was priced from 75 cents to $1.00, while a glass of lager cost 5 cents. In fact, very few contemporary menus display both beverages (Askin 1978), perhaps indicating the social status of their respective preferred clientele. However, a possible bias in the Golden Eagle sample must be acknowledged, as American lager may have been sold in unmarked, reusable bottles or by the keg, neither of which would have been detected archaeologically.

There can be little doubt as to the social status connected with champagne. According to Schulz et al., "the champagne of France has traditional connotations of ceremony, refined manners, and comfortable economic position, as well as luxurious taste. In the nineteenth century, even more than in the twentieth, the bubbles in the glass symbolized social status, along with pleasure," (1980:101). Champagne is consistently the highest priced alcoholic beverage, as well as the single highest priced item, on contemporary menus (Askin 1978), selling from $2.50 to $5.00 a bottle.

None of the wine or champagne bottles possessed foil seals, shoulder seals, or glass stoppers to indicate their contents or origin. The banquet menus contained in appendix 3.1, however, suggest the quality of wines served from special occasions. The bill of fare for the Central Pacific Railroad Banquet lists the very best wines of the period, which are described in the following brief summary (Betty Rivers personal communication 1980). The meal began with sauterne, which should indicate a good or fine quality white wine, as the name was used technically at this time to refer to wines of the Sauternes district. "Amontilla la Sherry" is a misspelling of Amontillado sherry, which was a fine and popular sherry. Château Rersessac, also misspelled, can be identified as Château Rieussec, a very high-status wine. Château Rieussec was classified in 1855 as one of the ten finest Sauternes wines, a premier cru (Aussel 1865:304); in 1886 it still ranked as a premier cru (Cocks and Feret 1886:317). Château Lafitte, the next wine served at the banquet, was the absolute top wine of Bordeaux at this time (Aussel 1865:93). It maintained the highest wholesale price of any wine in the Gironde from 1864 through 1875 (Penning-Rossell 1970:306). These two great wines were followed by two wines of lesser quality, but still of good to superior class. The names of these wines are also misspelled; St. Christaly for St. Chrystoly, while Chateau de Frands probably indicates Château de France.

The meal ended with champagne: Piper Heidsick [sic] and Verzeney. Due to an energetic sales campaign, Piper Heidsieck was the best-selling champagne on the American market for a 30-year period in the second half of the 19th-century. For many people, Heidsieck became synonymous with champagne. By 1851 Piper Heidsieck was distributed through San Francisco (Schulz et al. 1980:101-103). Verzeney, which was served with the Heidsieck, was probably a champagne as well, perhaps of a higher quality than the former. Of this type, Vizetelly writes, "Verzenenay [sic] ranks as a premier cru, and for three years in succession--1872, 1873, and 1874--its wines fetched a higher price than either those of Ay or Bouzy" (1882:134).
Certainly this banquet was a high point in the history of the Golden Eagle Hotel. Over 200 persons attended, including Leland Stanford, Charles Crocker, Admiral Farragut, and Generals Redington and J.B. Frisbie (Sacramento Bee 29 September 1869). The wines served at the Sacramento Union Banquet six years later are not of the same great quality, but would still be classified as superior wines at the time.

The discussion of social status based on wine lists indicates the possibilities of analysis based on glass artifacts, when combined with menus, cookbooks, and documentary records indicating the cost and availability of consumer goods for the period. Much work remains to be done in this area.

ACKNOWLEDGMENTS

Betty Rivers researched the wines listed in the banquet menus. Mary Praetzelis wrote the discussion sections in this chapter.
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