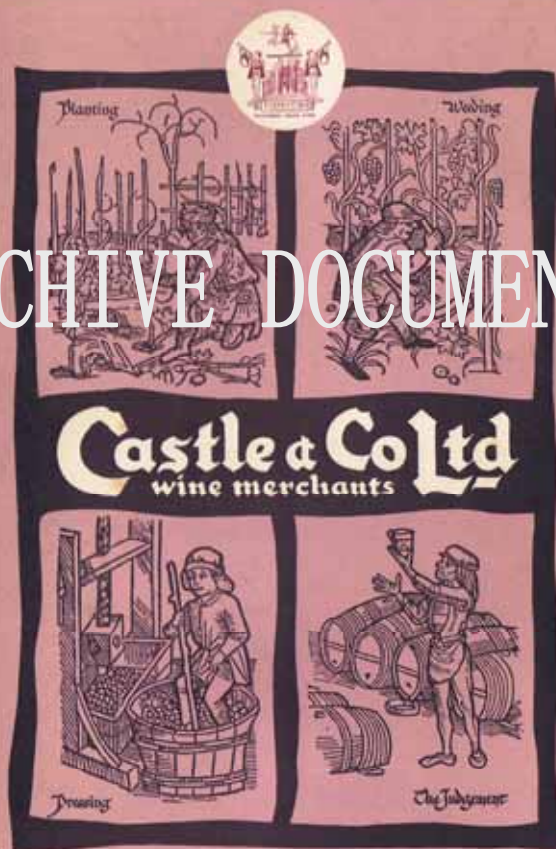


HERITAGE WALKS ARCHIVE DOCUMENT



Wine list 1960-61

21 GUILDFORD ROAD, WOKING, SURREY
WOKING 1729

HERITAGE WALKS ARCHIVE DOCUMENT



Castle & Co Ltd

WINTER
1960/1

The illustrations in this list are reproductions of woodcuts from Liber Ruralium Commodorum, by Petrus De Crescentis, first published 1471



The Adventure of Wine

WINE is the one drink that never ceases to be an adventure no matter how long you may live. From the delightful discovery that even the least expensive wine adds zest to food and conversation to the day when the palate can compare one vintage year with another, wine has always fresh adventures in taste to offer. Red or white, sweet or dry, sparkling or still, there is an endless variety which makes every fresh choice an exciting new experience.

Wine, too, is the friendliest of all drinks—soothing away the worries of a busy day, the most amiable inspirer of sociability when there are guests for dinner.

In choosing wines your own taste is the best guide. And what you like will be most likely to please your guests. Adventure through the wines listed in these pages. There are, apart from Ports and Sherries, two hundred and forty-three of them, varying from the inexpensive to the expensive. Wine is to be enjoyed, and one of the most enjoyable things about it is—there is a wine to suit every pocket.

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ITS INNATE QUALITIES and pre-eminent suitability to our climate have established Port wine as a firm favourite in Britain.

Time was, when Port was regarded as essentially an after-dinner wine for the particular delectation of men. That fallacy is, however, quite outmoded, and Port has long enjoyed universal appreciation for use on many occasions.

In France (and other Continental countries) where gastronomic excellence is a primary consideration, chilled Tawny Port is a popular aperitif, a fact which merits every consideration in this country.

As a restoration from that mid-morning "chore" weariness which assails so many women, there is nothing better than a ten-minute break with a glass of Port wine; and what better welcome for a morning caller?

We suggest moreover, that there can hardly be a more simple and effective way of catering for an intimate television audience, than to serve a generous glass of Port with either a slice of fruit cake, some cheese-straws, or biscuits with small pieces of cheese.

There are many styles of Port wine, one or other of which you may prefer. But any good Port wine bearing the name of a reputable shipper, will make a general appeal, be it Ruby, Tawny or White; not forgetting the incomparable Vintage Ports, the service of which on more formal occasions is a high compliment to your guests, which will hallmark either your Wedding Breakfast, Coming of Age or Dinner Party as a memorable occasion.

And in case of convalescence after an exhausting and debilitating illness there is ample medical support for the efficacy of Port wine as a restorer of strength and vigour.

	Per Bottle	Per 1-Bottle
Castle's—		
"Fine Old Tawny"	13/6	7/3
"Fine Old Rich Ruby"	13/6	7/3
"Fine Old Vintage Character"	18/-	—
SANDEMAN—		
"Three Star" (Tawny), Medium Dry Tawny	15/6	8/3
"Three Star" (Ruby), Medium Rich Ruby	15/6	8/3
"Picador," Soft Tawny	17/-	9/-
<i>A very fine delicate wine, light tawny in colour, of great age and distinction and particularly suitable for those who do not care for full-bodied wines.</i>		
"Partners," Rich Ruby	19/-	10/-
<i>As the name implies, is a brand which the Partners of the Sandeman firm have usually chosen for their own use. It is a Ruby Blend composed only of the finest wines, carefully selected from the best succeeded vintages, and cannot fail to appeal to all connoisseurs.</i>		
"Royal," Dry Tawny	20/-	—
<i>A very old light tawny wine of great age and character.</i>		
"Imperial," Very Tawny Dry	21/-	—
<i>The same style as "Royal" but considerably finer and of remarkable age and character.</i>		
Findlater's—		
"Old Theophilus," Delicate Old Tawny	15/-	—
Cockburn's—		
Fine Old Tawny	15/-	—
Dow's—		
No. 1 Tawny	15/6	—
Robertson's—		
"Game Bird," Ruby and Tawny	14/6	—

* A fine wine available 2/9. At 1/10. 3/10.

Gilbey's—	Per Bottle	Per 1-Bottle
Old "J", Finest Old Tawny	18/-	9/6

White Port

(A) (E) (A) —		
"Three Star," Pale Medium Rich	15/6	8/3
"Clipper," Dry Aperitif	17/-	9/-
"Royal," Pale Dry	19/-	—
"Imperial," Very Pale Dry	20/-	—

The finest Old White Port obtainable, this blend was originally made for the Russian Imperial Court.

Digging



VINTAGE PORT is the Wine of one particular year, which has been shipped and bottled two years after the vintage.

Unlike Port from the wood, Vintage Port matures in bottle; this continues for some years before the Wine can be considered ready for consumption. The period is generally governed by the body and characteristics of each particular Vintage but is seldom less than ten years.

Port matured in bottle forms a crust, and should therefore be most carefully decanted before being served.

	Vintage	Per Bottle
Sandeman	1955	16/6
Cockburn	1955	20/-
Sandeman	1950	20/-
Cockburn	1950	21/-
Sandeman	1947	24/-
Taylor	1948	25/-
Graham, Bottled in Oporto	1945	25/-
Sandeman, Bottled in Oporto	1945	25/-
Graham, Bottled in Oporto	1942	26/-
Sandeman	1934	33/-
Graham	1935	35/-

VINTAGE PORT IN BOND

The following wine, lying in Bond at Dorchester, can be reserved for a small storage fee of 1/8d. per dozen, per year. Price quoted is free of duty, and the purchaser will be liable for the rate of duty prevailing at the date of withdrawal from Bond.

	For Laying Down	
Sandeman	1955	11/6
Sandeman	1950	12/6



SHERRY, that justly famous wine from the Jerez (pronounced Hereth) District of Spain, is probably the most versatile wine in the world. Sherry may be either a very light and dry aperitif, a dark rich dessert wine, or it may have the character of any one of many intermediate styles. This comes about because all Sherries are to a greater or lesser degree blended wines and, on this account, we have a range of types one or other of which is ideally suited to any particular occasion or palate.

To appreciate Sherry to the full, serve the dry pale wines cooled as appetizers and the richer dessert Sherries at room temperature, which is easily accomplished by standing the wine in the room in which it is to be used for a few hours before it is served.

This wine is deservedly fashionable because of its versatility. With a supply of dry, medium and sweet Sherry, you are in a position to meet the taste of any guest, a fact which has given rise to those increasingly popular and gay functions which have come to be known as Sherry Parties.

As an appetizer and an aid to fine cuisine, Spanish Sherry has no peer. And Spain is the home of all true Sherry, for it is only in that country that the requisite climatic and geological conditions for its production exist.

	Per Bottle	Per 1-Bottle
Castle's—		
"Manzanilla," Delicate Dry	14/-	7/6
"Pale Dry"	14/-	7/6
"Oloroso," Full Golden	14/-	7/6
"Brown," Rich	14/-	7/6
"Amontillado," Medium	14/-	7/6
(A) (D) (M) —		
"Three Star" (Dry Pale), Medium	15/-	8/-
"Three Star" (Brown), Rich East India Style	15/-	9/-
"Aptiv," Extra Dry Pale Fino	17/-	9/-
"Dry Don" Amontillado, Medium Dry	17/-	9/-
"Five Star," Medium Dry	19/-	10/-
"Brown Bang," Rich Oloroso	19/-	10/-
"Amontillado Fino," Dry Pale Amontillado	20/-	10/6
"Armada Cream," Fine Old Cream	20/-	10/6
"Royal Pemartin," Rich Pale Oloroso	21/-	11/-

* Miniatures available 2/9 Also in Magnums.

Pruning



	Per Bottle	Per 1-Bottle
La Riva—		
"M.Z.A.," Pale Dry	15/-	—
Domecq's—		
"Double Century," Oloroso	16/-	8/6
"Casino," Amontillado	16/-	8/6
Duff Gordon's—		
"El Cid," Amontillado	16/-	—
Findlater's—		
"Dry Fly," Pale Dry	16/-	8/6
Gilbey's—		
"Liston Pale," Dry Amontillado	16/-	8/6
Grant's—		
"Regency Dry," Medium Dry	16/-	8/6
" " " Cream," Full Rich	19/-	10/-
Wilson & Valdespino—		
"Marial," Amontillado	16/-	—
Williams & Humbert—		
"Walnut Brown"	19/6	—
"Dry Sack"	20/-	—
Moran's—		
"Bristol Milk," Soft Old Golden	20/-	—
Gonzalez's—		
"Tio Pepe," Very Dry	20/-	—
Avery's—		
"Bristol Milk," Fine Golden	20/6	10/9
Phillips—		
"Bristol Milk," Old Golden	20/6	10/9

Madeira



THIS WINE takes its name from the beautiful island upon which it is produced and we can thoroughly recommend its excellent quality and value. The habit of taking a biscuit with a glass of Madeira at eleven o'clock in the morning is rapidly regaining its former popularity among discriminating Wine drinkers.

	Per Bottle	Per 1-Bottle
SANDEMAN—		
Good, Medium Dry Bual	16/-	8/6
† Fine Malmsey, Rich	17/-	9/-
† London Particular, Medium Rich Verdelho	18/-	—
Select Reserve, Dry Sercial	18/6	—
Blandy's—		
Duke of Clarence, Malmsey	19/-	—
Barbeito—		
Crown Malmsey in Wickered Flagon		
(Bottled in Madeira)	21/-	—

† We strongly recommend these Wines.

Ploughing



The vine



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Claret

THE RED WINE from Bordeaux has suffered much in the competition to list cheap Wines, and in consequence an impression may have been formed that it is harsh and acid in character. This is a fallacy, as good Claret is soft, round, and clean to the palate, with a bouquet and elegance which is singularly attractive. Those Wines of carefully chosen vintages, bearing fully branded corks, capsules, and labels of the well-known Châteaux, classified as first growths, are particularly appealing to the connoisseur who looks for authenticity of origin.

	Vintage	Per Bottle	Per 1-Bottle
Bordeaux Red, Bin 30	—	7/-	4/-
(Also in large bottles @ 8/9)			
† Médoc, Bin 31	—	7/9	4/6
St. Emilion, Bin 32	—	8/6	4/9
St. Estéphe, Bin 33	—	8/6	4/9
† St. Julien, Bin 34	—	9/6	5/3
Château Bellevue, Blays	1955	10/-	5/6
Château Plince, Pomerol	1953	11/-	6/-
Château La Tour St. Joseph, Haut Médoc	1953	12/6	6/9
†* Château Montrose, St. Estéphe	1953	13/-	7/-
Mouton-Cadet, Rothschild Médoc	1953	13/6	7/3
†* Château Cos d'Estournel, St. Estéphe	1953	13/6	7/3
Château Pichon Longueville, Lalande St. Julien	1953	13/6	7/3
Château Malescot-Margaux	1955	14/-	7/6
Château Pichon Longueville Baron, Pauillac	1952	14/-	7/6
Château Beychevelle, St. Julien	1955	14/-	7/6
Château Leoville Lascases, St. Julien	1955	15/-	8/6
†* Château Pavie, St. Emilion	1955	15/6	8/3

* Corks branded with growth and vintage.
† We strongly recommend these Wines.

Château Bottled Wines

	Vintage	Per Bottle	Per 1-Bottle
Château Le Pape, Graves	1943/5	16/6	—
Château Pichon Longueville Lalande, Pauillac	1952	19/6	—
Château Haut Brion, Pessac	1944	20/-	—
Château Rauzan Gassies, Margaux	1947	20/-	—
Château Cos d'Estournel, St. Estéphe	1953	21/-	—
Château Calon Segur, St. Estéphe	1949	—	11/6
Château Rauzan Gassies, Margaux	1949	22/6	—
Château Palmer, Margaux	1953	25/-	—
Château Cheval Blanc, St. Emilion	1950	27/6	—
Château Lafite, Rothschild Pauillac	1950	27/6	—
* Château Cheval Blanc, St. Emilion	1951	—	14/3
Château Mouton Rothschild, Pauillac	1948	28/-	—
Château Haut Brion, Pessac	1943	28/6	—
Château La Mission Haut Brion	1953	30/-	—
Château Margaux, Margaux	1952	30/-	—
Château Haut Brion, Pessac	1952	30/-	—
Château Latour, Pauillac	1952	32/-	—
Château Latour, Pauillac	1943	32/6	—
Château Mouton Rothschild, Pauillac	1953	33/6	—
Château Cheval Blanc, St. Emilion	1949	35/-	—
Château Lafite, Pauillac	1953	42/-	—

* Also available in Magnums 55/- each.

The Cooper



HERITAGE WALKS ARCHIVE DOCUMENT



Graves & Sauternes

THE DELIGHTFULLY MELLOW delicate White Wines of Bordeaux—Graves (Dry), Barsac (Medium Sweet), Sauternes (Sweet)—are undoubtedly the most popular of luncheon or dinner Wines (the two latter particularly with the ladies). The flavour and bouquet of these Wines is incomparable. The Sauternes bottled at the famous Château d'Yquem are considered by many to be the finest Still White Wines in the world. It is important that all these Wines should be served cool.

	Vintage	Per Bottle	Per 1-Bottle
Bordeaux Blanc			
Bin 40, Light Medium ..	—	7/-	4/-
(Also in large bottles @ 8/9)			
Entre-deux-Mers, Bin 47, Dry ..	—	7/6	4/3
†Graves, Bin 41, Medium Sweet ..	—	8/-	4/6
†Graves Superior, Bin 42, Dry ..	—	8/6	4/9
Barsac, Bin 43, Medium Rich ..	—	9/6	5/3
†Sauternes, Bin 44, Rich Fruity ..	—	9/6	5/3
Graves, Dry Royal, Straus ..	—	10/-	5/6
Royal Monastère, Graves Superior, Medium ..	—	10/-	5/6
Haut Barsac, Bin 45, Medium Rich ..	—	10/6	5/9
Haut Sauternes, Bin 46, Rich Fruity ..	—	10/6	5/9
Château Mazarin Loupiac ..	1952/5	11/6	—
Château Du Roi, Graves ..	—	11/6	6/3
Château Olivier, Fine Dry ..	1955	11/6	6/3
Clos Du Bayard, Grand cru Sauternes ..	1952/5	12/-	6/6

† We strongly recommend these Wines.

	Vintage	Per Bottle	Per 1-Bottle
Pavillon Blanc Du Château Margaux ..	—	13/-	7/-
Bordeaux Cream, St. Croix-du-Mont Calvet ..	—	14/-	7/6
Château Coutet ..	1957	14/-	7/6
*Château Filhot, Sauternes ..	1952	16/6	8/9

* Can be bottled with grapes on the vine.

Château Bottled Wines

	Vintage	Per Bottle	Per 1-Bottle
†Entre-deux-Mers, Entre-deux-Mers ..	—	13/-	—
Château Carbonneux, Graves ..	1952	15/-	—
Château Carbonneux, Graves ..	1948	18/-	9/6
Château Suduiraut, Sauternes ..	1945	21/-	—
Château La Ville, Haut Brion ..	1955	22/6	11/9
Château d'Yquem, Sauternes ..	1946/50	31/-	—
Château d'Yquem, Sauternes ..	1949	35/-	—
Château d'Yquem, Sauternes ..	1953	36/-	—

† We strongly recommend these Wines.



Cleaning a barrel



Burgundy

FROM THE CÔTE D'OR (Golden Hill District of Burgundy). A fragrant round generous Wine possessing valuable blood-making properties. Care should be taken that the Wine is moved from the cellar an hour or two before the cork is drawn, so that the Wine may take the temperature of the room.

	Vintage	Per Bottle	Per 1-Bottle
Beaujolais, Bin 51 ..	V.S.R.	7/9	4/3
Mâcon, Bin 50 ..	V.S.R.	8/-	4/6
†Beaujolais, Hospices de Beaujeu ..	1958	9/-	5/-
Mâcon, Supérieur, Bouchard Père ..	1955	9/6	5/3
Fleurie, Faiveley ..	1957	10/6	5/9
Moulin-à-Vent, Pierre Ponnelle ..	1955	12/-	6/6
Beaujolais Juliéna, Geisweiller ..	1957	12/-	6/6
†Nuits St. Georges, Faiveley ..	V.S.R.	12/-	6/6
†Beaune, Bin 52 ..	V.S.R.	12/6	6/9
Santenay, Pierre Ponnelle ..	1953	12/6	6/9
Fleurie, Geisweiller ..	1955	13/-	7/-
†Volnay, Bin 53 ..	V.S.R.	14/-	7/6
Volnay, Faiveley ..	1952/5	14/6	7/9
Beaune, Faiveley ..	1949/52	14/6	7/9

† We strongly recommend these Wines.

Racking



	Vintage	Per Bottle	Per 1-Bottle
Pommard, Bin 54 ..	V.S.R.	13/6	7/3
Beaune, Bouchard Aîné ..	1955	14/6	7/9
†Nuits, Clos de la Maréchale, Faiveley ..	1955	15/-	8/-
†Gevrey Chambertin, Faiveley ..	1952/5	15/-	8/-
Volnay, Calvet ..	1949	15/-	8/-
Nuits St. George, Pierre Ponnelle ..	1953	15/6	8/3
Aloxe Corton, Bouchard Aîné ..	1955	15/6	8/3
Vosne-Romanée, Bouchard Père ..	1955	15/6	8/3
Vosne-Romanée, Paul Deloux ..	1949	15/6	—
Beaune, Calvet ..	1949	15/6	8/3
Pommard, Faiveley ..	1952/5	16/-	8/6
Nuits St. George, Paul Deloux ..	1949	16/-	8/6
†Clos des Cortons, Faiveley ..	1952	16/6	8/9
Chambertin, Paul Deloux ..	1953	17/6	—
Musigny, Faiveley ..	1955	22/6	—

Bottled in France

Bourgogne Reserve du Cardinal, Calvet ..	1937	20/-	—
*Nuits Clos de la Maréchale ..	1955	22/6	—
*Nuits, "Les Porets-St. Georges" ..	1955	24/-	—
*Mazis-Chambertin ..	1955	26/-	—
*Musigny, J. Faiveley ..	1952	30/-	—

* The above are specially recommended by the "Confédération des Chevaliers du Tastevin"; bottled in France by Maison J. Faiveley.

Rosé Burgundy

Grand Rosé, Faiveley ..	—	7/9	4/3
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Burgundy (WHITE)

THIS EXCELLENT WINE is light and dry with a fascinating bouquet. Unlike Red Burgundy, it should be served cold.

Bourgogne Pinot Blanc, Bin 60 ..	V.S.R.	8/6	4/9
Mâcon Blanc, Lebigue ..	1957	10/6	5/9
†Pouilly-Fuissé, Bin 64 ..	V.S.R.	11/-	6/-
†Chablis, Bin 61 ..	V.S.R.	12/-	6/6
Pouilly-Fuissé, Pierre Ponnelle ..	N.V.	12/-	6/6
Dry Pouilly Reserve, Bouchard Aîné ..	—	13/-	7/-
Meursault, Bin 63 ..	V.S.R.	13/6	7/3
Pouilly-Fuissé, Geisweiller ..	1955	14/6	7/9
Chablis, Geisweiller ..	1953	14/6	7/9
Meursault Goutte d'Or, Lebigue ..	1957	15/6	—
Chassagne-Montrachet, Bouchard Père ..	1955	16/6	8/9
Meursault-Charmes, Geisweiller ..	1955	17/6	9/3
Bâtard Montrachet, Lebigue ..	1957	21/-	11/-

† We strongly recommend these Wines.

Rhône Wines

	Vintage	Per Bottle	Per 1/2-Bottle
Côtes du Rhône, Faiveley ..	V.S.R.	8/3	4/6
Tavel, Vin Rosé ..	1957	8/6	4/9
Rouge George, Patriarche ..	—	10/-	5/6
Châteauneuf-du-Pape, Bessac ..	1957	13/6	7/3

Wines from the Loire

HAVE MUCH FLAVOUR AND VINOSITY

Anjou Rosé, Hellmer's ..	—	8/6	—
Muscadet, Hellmer's ..	1955	9/-	—
Anjou Rosé, "Clos du Layon" ..	—	9/-	—
Vouvray, Jules de Lestre, Dry ..	—	10/-	—
Anjou, Jules de Lestre, Medium Dry ..	—	11/-	—

Alsatian

Flambeau, d'Alsace Hugel ..	1957	8/-	—
Sylvaner, Hugel ..	1957	9/3	—
Riesling, Trimbach, Estate Bottled ..	1955	13/6	7/3
Riesling, Hugel, Estate Bottled ..	1957	14/-	—
Traminer, Grande Reserve, Dopff ..	—	14/6	7/9

Malaga

A RICH GENEROUS WINE from Spain's Costa Del Sol (Coast of the Sun), Malaga is fast coming back into favour and we thoroughly recommend it to those who desire a genuine desert Wine at an exceptionally reasonable price.

† Malaga Cream—Rich Golden, Lagrima Oro ..	9/-	—	—
† Malaga Cream—Light Golden, Moscatel Paludo ..	9/-	—	—

Portuguese Table Wine

Sarano (Red) Burgundy Style ..	7/-	—	—
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Spanish Wines

Vino Rosado, Light Rosé ..	6/3	—	—
Tarragona, Full Rich ..	Ovals 9/6	6/6	—
Sarano—	—	—	—
Spanish (Red) Claret Style ..	6/9	—	—
Spanish (Dry) White Chablis Style ..	6/9	—	—
Spanish (Sweet White) Sauterne Style ..	7/-	—	—
Spanish (Red) Burgundy Style ..	7/-	—	—

† We strongly recommend these Wines.

Sacramental Wines

	Per Flask	Per 1-Flask	Per Bottle	Per 1/2-Bottle
Vino Sacro ..	—	—	10/-	—
Vinum Missale ..	—	—	10/-	—
Sanctuaire ..	—	—	11/-	—
Sacratinta ..	—	—	11/6	—

Italian Wines

Frascati, Abbocato Superior, White ..	—	7/-	—	—
Orvieto Secco, Bigi, White, Dry ..	11/10	6/5	—	—
Orvieto Abbocato, Bigi, Medium, White, Sweet ..	11/10	6/5	—	—
Soave, Bolla, White, Dry, 1953 ..	—	—	11/10	6/5
Valpolicella, Bolla, Red, 1953 ..	—	—	11/10	6/5
Chianti Bertolli, White, Dry ..	14/6	7/9	11/10	—
Lacrima Christi Scala, Medium Dry White ..	—	—	12/4	6/8
Chianti Bertolli, Red ..	14/6	7/9	—	—
Marsala, Woodhouse "Garibaldi" ..	—	—	12/6	—

Sparkling Wines

Moussec ..	Bonne Sante	3/10*	—	—
Moussec ..	Baby	2/-*	—	—
Moussec ..	—	—	16/-	8/6
Bouvet Ladubay, "Carte Blanche," Sparkling Anjou ..	—	—	16/-	8/9
Sparkling Moselle, Heymann ..	—	—	17/-	9/-
Dopff Extra, Sparkling Alsatian ..	—	—	17/6	—
Nebbiolo Spumante, Gancia, Pink Sparkling ..	—	—	17/9	—
Asti Spumante, Gancia, Sweet Sparkling ..	—	—	17/9	9/6
Sparkling Hock, Langenbach ..	—	—	18/-	9/6
Golden Guinea ..	—	—	19/-	10/6
Sparkling Moselle, Muscatel, Deinhard ..	—	—	19/6	10/3
Deinhard Cabinet, Sekt ..	—	—	20/-	10/6
Sparkling Red Velvet, Geisweiler ..	—	—	20/-	10/6
Deinhard's Senior, Extra Dry ..	—	—	21/6	11/3

Yugoslav Wines

TABLE WINES of good bouquet and flavour

	Vintage	Per Bottle	Per 1/2-Bottle
Jugoslav Riesling, Dry (Lutomer) ..	1953	7/6	4/3
Tiger Milk, Sweet ..	—	8/6	4/9
Lutomer Sylvaner, Demi-Sec ..	1953	9/6	—

Hungarian Wines

Tokay Szarmorodni, Sweetish ..	1938	16/6	—
Tokay Aszu (6 Puttonyos), Heavy Sweet ..	1936	20/6	—

* Plus Deposit 3d. on Bottle.



THIS MOST DELIGHTFUL of all sparkling Wines with its delicate flavour, colour, and bouquet, is justly a favourite on all festive occasions. The Wines shipped under the various well-known brands each have their different styles and characteristics, and each finds an appreciative customer, but it is important to remember that Champagne is prepared for export over the whole world, and whereas it is usually shipped to England as "Dry" or "Extra Dry", considerable shipments reach this country with an added sweetening, and although these can be quoted at a cheaper rate they are not generally suited to the English palate.

	Per Bottle	Per 1/2-Bottle
(NON VINTAGE)		
Louis Nevaïrd, Extra Dry ..	21/-	11/3
L'Alglon, finest Extra Quality, Extra Dry ..	22/-	—
Louis Nevaïrd, Rosé ..	23/-	—
Taittinger, Extra Dry ..	23/-	12/6
Mercier, Extra Dry ..	23/-	12/3
Devaux, Extra Dry, Special Cuvée ..	23/9	13/-
Moët & Chandon, Première Cuvée ..	25/6	13/7
Pommery & Greno, Extra Dry ..	25/6	13/6
George Goulet, Extra Quality, Extra Dry ..	25/6	13/9
Pol Roger, Extra Dry, White Foil ..	25/6	13/7
Lanson, Black Label ..	26/-	13/10
Louis Roederer, Extra Quality, Extra Dry ..	26/-	14/-
Veve Clicquot, Dry England or Rich England ..	26/-	14/3
Heidsieck, "Dry Monopole" ..	26/6	14/6
Perrier-Jouët, Extra Quality, Extra Dry ..	27/-	14/6
Bollinger, Special Cuvée, Very Dry ..	28/-	—
Mumm, G. H., Cordon Rouge ..	28/-	15/-

Magnums, Double Magnums and 1/2 bottles of certain Shippers are available on request.

Champagne (VINTAGE)

	Vintage	Per Bottle	Per 1/2-Bottle
Louis Nevaïrd, Extra Dry ..	1949/53	23/6	12/9
Taittinger, Extra Dry ..	1953	29/-	15/6
Mercier, Extra Dry ..	1952	30/-	15/9
Perrier-Jouët, Extra Quality, Extra Dry ..	1947/9	30/6	16/-
Pommery & Greno, Extra Quality, Extra Dry ..	1949	30/6	16/-
George Goulet, Extra Dry ..	1947	30/6	16/-
Charles Heidsieck, Extra Quality, Extra Dry ..	1953	32/-	17/-
Veve Clicquot, Dry England ..	1953	33/-	17/6
Pol Roger, Cuvée de Réserve ..	1949/52	33/-	17/4
Louis Roederer, Extra Quality, Extra Dry ..	1953	33/-	17/6
Perrier-Jouët, Extra Dry ..	1953	33/-	17/6
Mumm, G. H., Cordon Rouge ..	1952/3	33/-	17/6
Pommery & Greno, Extra Sec ..	1953	33/-	17/6
Lanson, Extra Quality ..	1947/9	33/-	17/6
Moët & Chandon, "Dry Imperial" ..	1955	33/-	17/4
Bollinger, Extra Quality, Very Dry ..	1952/3	33/-	17/6
Heidsieck, "Dry Monopole" ..	1952	33/6	17/9
Taittinger, Grande Champagne Rosé ..	1953	34/-	18/-
Taittinger, Cuvée des Contes de Champagne "Blanc de Blanc" ..	1953	35/-	—

Magnums and Double Magnums of certain Shippers are available on request.



The first glass



Hock

THIS WINE, made from the grapes grown on the banks of the Rhine, has been famous for centuries for its delicate flavour and bouquet. The most northerly of all European vineyards, the vintage is naturally the latest, the grapes remaining on the vines till late October or early November so as to allow them to ripen.

	Vintage	Per Bottle	Per 12-Bottle
Oppenheimer, Heymann	1959	9/6	—
Liebfraumilch, Heymann	1959	11/6	6/3
Rüdesheimer, Rosengarten-Hallgarten	1955	12/-	—
Hochheimer, Langenbach	1959	12/-	6/6
Schloss Bockelheimer, G.W.Thoman	1955	12/6	6/9
Oppenheimer Goldberg, Langenbach	1959	13/6	7/3
Liebfraumilch, Rhine-Regal, Deinhard & Co.	1957/9	13/6	7/3
Niersteiner Domthal, Deinhard & Co.	1957	13/6	7/3
Nierstein, Kurfürst, Sichel Söhne	1957	13/6	7/3
Niersteiner Fritzenhölle, Heymann	1955	14/-	7/6
Rüdesheimer Kiesel Riesling, Langenbach	1958	14/6	7/9
Liebfraumilch, "Three Crowns"	1957	15/6	8/3
Liebfraumilch Rebengold, Deinhard & Co.	1957	16/-	8/6
Liebfraumilch (Blue Num Label), Sichel Söhne	1957	16/-	8/6
Liebfraumilch, "Blackfriars" Hallgarten	1955/7	16/6	8/9
Dürkheimer Spielberg Scheurebe, Sichel Söhne	1957	17/-	9/-
Hochheimer, Königin Viktoria Berg Riesling, Deinhard & Co.	1957	17/-	9/-
Liebfraumilch, "Crown of Crowns," Langenbach	1957/9	17/-	9/-
Liebfraumilch Goldkreuz, Heymann	1955/9	17/-	9/-
Johannisberger Erntebrieger Riesling Spätlese, Heymann	1955/9	17/6	9/3
Liebfraumilch Hans Christof Wein, Deinhard & Co.	1957	17/6	9/3
Rüdesheimer Hinterhäus, Deinhard & Co.	1955	18/-	9/6
Liebfraumilch, "Madonna," Vaickenberg	1955	19/-	10/-
Liebfraumilch Feinste Auslese, G. W. Thoman	1952/3	21/-	—
Liebfraumilch Auslese (Blue Num Label), Sichel Söhne	1953/5	22/6	11/9
Riesling Spätlese, Heymann	1955	24/-	—
Riesling Spätlese, Heymann	1959	24/-	—



Moselle

MOSELLE WINE is produced on the banks of the river from which it takes its name. Its distinctive bouquet and delicate flavour has a degree of fascination all its own. Moselle is free from sugar and low in alcohol, and for these reasons is much recommended by the medical faculty. Being a most wholesome light alcoholic beverage it is very suitable to serve with oysters and fish.

	Vintage	Per Bottle	Per 12-Bottle
Moselblümchen, Deinhard & Co.	—	10/6	5/9
Graacher Riesling, G. W. Thoman	1955	11/6	6/-
Berncasteler Lay Riesling, Heymann	1959	12/6	6/9
Brauneberger, Langenbach	1958	13/-	7/-
Berncastel (Heart Label), Sichel Söhne	1957/9	13/6	7/3
Zeltinger Superior, Deinhard & Co.	1957/9	13/6	7/3
Piesporter Goldtröpfchen, G. W. Thoman	1955	14/-	7/6
Piesporter Weg, Deinhard & Co.	1957/9	14/-	7/6
Berncasteler (Green Label), Deinhard & Co.	1957	15/-	8/-
Waldracher Marienberg, Langenbach	1958	15/-	8/-
Piesporter Lay, Deinhard & Co.	1957	17/-	9/-
Berncasteler Lilac Seal, Deinhard & Co.	1957	21/-	11/-
Piesporter Goldtröpfchen, Spätlese	1958	21/6	11/3



Empire Wines

THE WINES OF THE EMPIRE are already well known and appreciated. The sweet, rich Australian Wines have greatly improved during recent years and in consequence the demand has increased enormously. We have exercised the greatest care in selecting the Wines (Ruby and White) for our own brand, "CASTELLA," which we can confidently recommend.

Australian

	Per Bottle	Per 12-Bottle
Seagavin, Tawny	9/6	5/6
CASTELLA, Rich Ruby	9/6	5/3
CASTELLA, Rich White	9/6	5/3
Opalia, White Rich	10/6	5/9
Emu, 333, 444, 999	12/6	6/6
Emu, Sir John's Sherry Sack	12/6	6/6
Emu, Cellarer's Brown	12/6	6/6
Rubicon	11/6	5/9
Harvest Burgundy	12/6	6/3
Emu Burgundy	12/6	6/6
Tintara	9/-	13/6

South African

Sherry

	Per Bottle	Per 12-Bottle
SELTSAC, "Golden Medium Sweet"	10/6	5/9
SELTSAC, "Medium Dry"	10/6	5/9
Amberley Club	11/-	—
Landdrost, Dry	11/6	6/3
"Curfew," Moran's Medium Sweet or Dry	12/-	—
Beaufoy's, Nos. 1, 2, 3, 4, 5 and 6 All at	12/-	6/6
Bertram's, Golden or Medium Dry	12/-	—
Rawlings R.S.L., Nos. 43, 44, 45, 46, 47 ..	12/-	—
Mymering, Pale Extra Dry	12/6	—
Onzerust, Pale Medium Dry	12/6	—
Renasans, Pale Selected Dry	12/6	—

Dinner Wines

Veldt Burgundy	7/-	4/-
Nederburg Riesling	7/6	4/3
White Dry Constantia (Bertram's)	7/9	—
Vlaakenberg, Red, Dry (Bertram's)	7/9	—
Paarl Amber Hock	8/-	4/6

Tonic Wines

Gilbey Invalid Tonic	8/6	4/9
Sanatogen	8/9	4/9
Phosferine Tonic	11/6	6/3
Vibrona	13/9	7/6
Buckfast (Made by Benedictine Monks at Buckfast Abbey, Devonshire)	15/-	8/-
Wincarnis, Gold Label	15/-	8/-

Cocktails

	Minatures	Per Bottle	Per 1/2-Bottle
Seager's Pretty Polly (Lemon), My Love (Orange)	—	9/6	5/3
Gilbey's "Odds on"	—	15/-	8/-
Maldano's Egg Flip	2/6	15/6	8/3
Seager's Egg Flip	—	15/9	8/6
Green Goddess	—	16/9	8/9
Maldano's Damsun Cream, Whoopee, Late Night Final, Cherry Time	2/6	16/9	8/9
Gordon's "Piccadilly," "Fifty," "Fifty," "Dry Martini," "Perfect," "Martini," "Bronx"	—	21/-	11/3
Pimm's No. 1 Cup	5/6	35/9	18/8
Pimm's No. 2 Cup, No. 3 Cup, No. 4 Cup	—	38/9	—

Vermouth

	Per Large Bottle	Per 1/2-Bottle
Votrix Sweet	10/-	5/6
Maresl, Sweet	10/6	5/9
Votrix Dry	11/6	6/-
Bonnet, French	12/3	6/9
Clauzel, French Dry	13/6	6/-
Gancia Red, Sweet	15/9	8/5
Brega & Rossi	15/9	13/3
Gancia Sweet White	16/-	8/6
Cinzano, Red or Bianco	16/-	8/6
Gancia Dry	16/9	8/11
Martini & Rossi, Sweet	16/9	8/10
Nolly Prat	17/6	9/3
Martini & Rossi, Dry	17/6	9/3
Gancia Amaro (Bottled in Italy)	18/-	—
Richard Chambery (Bottled in France)	18/-	—

Natural Mineral Waters

	Per Large Bottle	Per Small Bottle
Schweppes Still Malvern Water	1/-*	—
Perrier, The Champagne of Table Waters	2/9	1/10
San Pellegrino	3/4	2/3
Contrexéville-Pavillon	3/6	—
Evian-Cachet	3/6	2/7
Vichy-Célestins	3/6	2/7
Vittel	3/6	2/7

* Bottle Deposit 3d.

Squashes etc.

	Per Bottle	Per 1/2-Bottle
Idris Lemon or Orange (+ Bottle Deposit 3d.)	2/6	—
Kia-Ora Lemon, Orange, Lime Juice	2/6	—
Clayton's Double Orange	3/-	—
Cantrell & Cochrane Club Orange	3/-	—
Clayton's Lime Juice	3/3	—
Robinson's Lemon Barley Water	3/3	—
Rose's Lemon, Orange, Grape Fruit	3/3	—
Schweppes Lemon, Orange, Lime Juice	3/3	—
Solo Lime Juice	3/3	—
Rose's Lime Juice	3/6	—
Solo Orange, Lemon, Grape Fruit	3/6	—
Clayton's Blackcurrant	4/-	—

	Per Doz. 10-oz.	Per Doz. 20-oz.
Shloer Liquid Apples (Pure Unfermented Juice of Selected English Apples)	18/-*	26/-*
Pellegrino Aranciato (Bottled in Italy) Pure Orange Juice and San Pellegrino Water	—	18/-

* Bottle Deposit 2/- per doz.

British Wines

	Per Bottle	Per 1/2-Bottle
Whiteway's Ruby, White, Brown Sherry Type	6/3	3/3
CASTLE'S "Ginger Wine"	6/3	—
Edward's Cherry or Orange Wine	6/6	—
V.P. Point Brands, Ruby, White, Sherry Type	6/6	3/6
Schweppes "Ginger Wine"	7/-	—
Whiteway's "Ginger Wine"	7/6	—
Whiteway's Sherry Type, Pale, Golden Cream	7/6	—
V.P. "Three Star" Wines, Red, White, Amber Point	8/-	4/6
Stone's "Green Ginger," Orange, Raisin, Elderberry	8/6	—
Crabbie's "Green Ginger"	9/-	—

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Hints on the Storing & Serving of Wine

Cups

CHAMPAGNE CUP. Pour into a large jug, a bottle of Champagne and two bottles of Soda Water. Add a liqueur glass of Brandy and a similar quantity of Curaçao; also a few slices of lemon and cucumber, a tablespoonful of sugar and some ice. Mix well together.

CLARET CUP. As above, but use a bottle of Claret instead of the Champagne.

MOSELLE or HOCK CUP. One bottle of still Moselle or Hock, one bottle of Soda or Seltzer Water, a few slices of peach, pineapple and thinly-cut rind of lemon and, if desired, a little sugar. Put the vessel in ice and serve cold.

PIMM'S No. 1 CUP. Pimm's bottles are graduated to make one pint of cup per measure. Pour out one measure from the bottle and add ice and slices of lemon and cucumber. Add effervescing lemonade to make a pint in all. Do not add fruit, bitters or any other beverage.

Punch

PUNCH was first introduced into this country from India. It is so called from the Hindu word punch, which means five—this being the number of ingredients used in making it. These five ingredients are: spirits, lemon juice, sugar, nutmeg and water.

HOT PUNCH. The juice and thin slices of the rind of one lemon, a quarter of a pound of sugar, half a teaspoonful of ground nutmeg, one pint of boiling water. Stir well and add one pint of Rum, Brandy or Whisky (whichever is preferred). Mix the whole thoroughly and serve hot.

TEMPERATURE

All White Wines, still and sparkling, should be served cold, i.e., colder than the temperature of the average cellar. Whenever necessary, place White Wines, still or sparkling, in the ice pail before serving, but do not leave them there too long, and never put the ice into the Wine. No Red Wine should be warmed, but no Red Wine should be served cold. Many a good bottle of Red Wine has been ruined by the "chill" being taken off. Consumers should be induced to realise that it is far better for them to have Red Wine at the temperature of the cellar than to have it warmed. The only alternative is for orders to be given the day before, or at least a few hours before the dinner, so that the Wine may be decanted in time and left in the dining-room long enough to "take" the temperature of the room. On no account should a decanter of Wine be placed in hot water. This method destroys the life of the Wine together with its bouquet.

DECANTING

Before opening the Wine, remove the whole of the metal capsule, all wax, dirt, and dust, on or near the cork.

Place the point of the corkscrew exactly in the centre of the cork and drive it slowly into the cork, sufficiently through to take a good grip. Always use a napkin to hold the bottle when drawing the cork, for fear of a split neck. Draw the cork without jerking and without moving the bottle more than you can possibly help.

Wipe the lip of the bottle carefully after the cork has been drawn. Pour a few drops of Wine into a spare glass from every freshly opened bottle and smell the Wine carefully to make sure it is not corky or otherwise defective. Decant Wine with neither haste nor hesitation. Place a lighted candle or an electric bulb behind the shoulder of the bottle and watch the Wine as it passes through the neck of the bottle. As soon as you notice any sediment moving towards the neck of the bottle, cease decanting. Decant old Vintage Ports some three or four hours before serving, and old Clarets or Burgundies about one hour; other Wines at times of serving. (The cork of an old bottle of fine Wine should be ready to be handed to the host for his inspection, if requested.)



Wine with Food

The choice of what wine you drink with a particular food is a matter of personal preference. Experience shows that the combinations below go very well together.

Soups, Hors-d'Oeuvres	<i>A dry or medium dry Sherry. Dry Madeira is good too.</i>
Shellfish, Oysters, Fish, Cold Chicken, Salads, Cold Meats, Hot Roast, Chicken, Game, Goose or Duck most Meat Dishes	<i>A dry white wine, such as Hock, Moselle, White Burgundy, Graves, Alsace or White Ghianti.</i>
Sweets, Ices	<i>A red wine, usually a light one like a Claret or Red Chianti with white meats, and a heavier wine, like a Burgundy, with the stronger flavours.</i>
Cheese and Dessert	<i>A sweet white wine, for example, a Sauterne or Barsac.</i>
Nuts, Coffee	<i>Port, Madeira, or Brown or Oloroso Sherries.</i>
Cold Buffet Cake, etc. (Elevenes)	<i>A dessert wine: Vintage Port, or the less expensive Ruby Port. Dry or Medium dry White Wine. Rich Sherry or Tawny Port, alternatively Madeira.</i>

Champagne can be drunk at any time.

Note.—The above suggestions are purely a general guide, and normally one Wine will be drunk throughout the meal, but it is as well to avoid serving Red Wines with Fish or Oysters or any dish containing vinegar, or sweet wines with the early courses of a meal.

Weddings, Hunt Balls, at Homes etc.

When you have a Wedding Reception, Christening Party, or any other celebration to cater for, glasses can be a problem. Our free loan service will solve this problem. When you order your requirements of drinks, we can supply on loan, quite free of charge, all the glassware you require. Only breakages will be charged.

All Wines, Spirits, etc., are charged at normal retail prices, and unopened bottles credited in full.

Where quantities are required for large functions, we are glad to submit specially keen quotations on receipt of details.

In most areas we can provide expert Stewards and Waiters—we welcome your further inquiries.

Terms etc.

ALL PRICES QUOTED are for net cash. Subject to satisfactory bankers' references, we are pleased to open accounts, but in consequence of the heavy duties which we have to meet we are compelled to limit credit amounts to one month.

ALL GOODS are offered subject to stocks remaining unsold. Owing to market fluctuations or other causes, prices are liable to alteration without notice.

LICENSING ACT 1921. Alcoholic liquors can only be taken away from any Branch during the licensing hours of the district. Orders may be given and payment made at any time, the goods being delivered during or after the next licensed opening hour.

CLAIMS for breakages or short delivery must be notified within three days of receipt. On receipt of goods, carman's or railway sheets must be signed "CONTENT'S UNEXAMINED" unless goods are unpacked in carman's presence, when any loss or breakage should be notified on his sheet and advice sent to us and the carriers.

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Sundries

COCKTAIL BISCUITS	
Cocktail Assortment (Romay) (9 Fl.)	1/11 per packet
Roka Biscuits	4/6 per tin
COCKTAIL CHERRIES	5/9 per tin
Noel's 2½-oz. bottles	1/6 each
5-oz. "	2/- "
or 8-oz. "	3/3 "
Opie's 14½-oz. "	5/6 "
COCKTAIL STICKS	
Plastic, coloured, washable	1/3 per packet
Anodised metal, Arrow design	2/- "
FRUIT JUICE, COCKTAILS, etc.	
Britvic (All varieties)	1/3 per nip*
Schweppes (All varieties)	1/3 "
Lea & Perrin Tomato Cocktail	1/3 "
Ribena concentrated Black Currant Juice	3/9 per bottle*
LIQUEUR CHOCOLATES	
"Coppelia"	6/6 per box
"Droste (Bols)" 4-oz.	6/9 "
VINEGAR	
Criadera Spanish Vinegar	4/- per bottle
French White Wine Vinegar	6/- "
MINERALS	
Coca-Cola, Pepsi-Cola	9/- per doz. bottles*
OTHER SUNDRIES	
"Sunkist" Californian Pure Lemon Juice	11d. per 6-oz. tin
Gherkins, 7-oz., Noel's	3/- per bottle
Olive Oil	5/6 per tin (1/4th gall.)
Olives, Green, 7-oz., Noel's, in brine	2/- per bottle
Olives, Pitted Manzanilla and stuffed with Pimientos, 7-oz.	3/- "
Onions (Cocktail), 7-oz.	2/9 "
Pea Nuts, "Planters" (Roasted Salted)	2/9 per 7½-oz. tin
Pea Nuts, "Sun Pat" (Roasted, Salted)	4/- per tin
Salted Roasted Cashew Nuts	
"Sun Pat," 8-oz.	4/9 "
1-lb. tins	9/- "
Sugar Spice Pickles (American Style)	
Cocktail Onions (Barbecue Brand) 10-oz.	3/9 per bottle
Cocktail Sausages, Plum Rose	2/9 per 4-oz. tin
"Shrimps (peeled)	3/3 "
Corkscrews	4/- each
Viking Goblets	2/9 "
P.L.J.	4/6 2/9*
Bamboo Nuts (Salted Cashews)	4/6 per 8-oz. tin

* Includes 3d. per bottle deposit, returnable

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OUR BRANCHES IN SOUTHERN ENGLAND

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A deposit will be charged for all Beer, Cyder and Mineral bottles and credited on return at the following rates:-

Bottle deposits: 1/2-bottles & Bottles	3d. each
Flagons	6d. ..
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We specialise in Receptions and Parties and shall be happy to supply all your requirements including Wine and Cocktail Glasses loaned Free

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WATNEY'S		1/2	1	2
Pale Ale & Brown		10d.	1/5	2/9
Dairymaid Sweet Stout		11d.	1/6	2/11
Hammerton's Oatmeal Stout		1/3	2/1	4/1
Stingo Nips 1/5 1/2 d.				
Red Barrel		1/3		
IND COOPE'S				
Double Diamond		1/3	2/3	
FREMLIN'S				
Light Ale & XXX		10d.	1/5	2/9
MANN CROSSMAN'S				
Pale Ale		10d.	1/5	2/9
Mann's Brown		11d.	1/6	2/11
Cream Label Stout & Rustic Ale		1/1	1/11	
Barley Wine		2/3 1/2		
TOLLEMACHE'S				
Light Bitter		10d.	1/5	2/9
TRUMAN'S				
Eagle Ale & Trubrown		10d.	1/5	2/9
Ben Truman		1/3	2/5	
WHITBREAD'S				
Pale Ale		1/0 1/2	1/9	3/5
Forest Brown		10 1/2 d.	1/7	3/1
Mackeson's Stout		1/3	2/3	4/5
BASS & WORTHINGTON				
All Labels		1/2 1/2	2/4	
BASS No.1 Barley Wine Nips 1/8				
GUINNESS.				
Extra Stout Nips 10 1/2 d.		1/1 1/2 d.	2/2	4/2
LAGERS				
CARLSBERG & TUBORG	} Danish	1/4		
" " de luxe		1/7		
HOLSTEN (German)		1/7		
SKOL		1/2		

COFFEES		1	2	3
BULMER'S				
Woodpecker, Medium Sweet or Dry		1/-	1/10	
Extra Sweet			1/10	
Perry			1/10	
Extra Quality		8d.		
COATE'S				
Somerset, Sparkling			1/10	
Farmhouse, Sweet or Dry			1/10	
WHITEWAY'S				
Flagon, Sweet or Dry		1/-	1/10	
Cydrax & Peordrax			1/8	
MERRYDOWN & CHURCH FARM				
Extra Strong, Sweet or Dry Still Cyder		3/6	6/3	
BULMER'S POMAGNE				
Champagne Cyder de luxe, Sweet or Dry		4/-	7/-	
MINERAL WATERS				
		Syphons	Bottle	Splins
SCHWEPPE'S				
Soda Water		1/6		
(All Varieties)			7d.	6d.
RAWLING'S Soda Water		1/1		5d.
Canada Dry Ginger Ale			7d.	
Coca Cola			6d.	
Seven Up			7d.	
Idris Minerals All Varieties			9d.	
GOULD'S Flagons, Ginger Beer & Lemonade			1/3	
FRUIT JUICES				
Britvic, Schweppes & Clayton's				1/-
Babycham Sweet or Dry				1/3
Cherry B				1/3

All prices are for contents only, deposits are shown on reverse side.

ALL BRANDS OF CASK BEER AND CYDER SUPPLIED TO ORDER

CANNED BEERS			
WHITBREAD'S			
Pale Ale	10 ozs.	1/3	
Forest Brown	10 "	1/2	
Mackeson's Stout	"	1/6	
BASS & WORTHINGTON	10 ozs.	1/6	
GUINNESS			
Extra Stout	10 ozs.	1/6	
"	16 ozs.	2/2 1/2	
WATNEY'S			
Pale & Brown Ale	10 ozs.	1/2	
Red Barrel	"	1/6	
IND COOPE'S			
Long Life	10 ozs.	1/4	
"	16 ozs.	2/0 1/2	
LAGERS			
Carlsberg & Tuborg	10 ozs.	1/5	
(de luxe)	12 "	1/11	
CYDER	Whitway's Export	1/5	

ANY OTHER BRAND OF BOTTLED BEER OR CYDER CAN BE SUPPLIED AT SHORT NOTICE

GRAPILLON

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liquid grapes
from Switzerland

GRAPILLON FOR THE FAMILY

All the family will love its smooth flavour and exciting tang. Taste the sparkling freshness of Grapillon — it's non-alcoholic and made from pure natural grape juice. Children love it, let them have their own bottle of Grapillon when the grown-ups are celebrating. Try some this Christmas.



GRAPILLON FOR HEALTH

Grapillon is a valuable energy food too and is specially suitable for delicate digestions. It contains pure grape sugar which is absorbed directly into the blood stream. Grape juice is rich in the mineral salts your body must have. You will get extra health and vitality from delicious Grapillon.



GRAPILLON — FROM BLACK OR WHITE GRAPES

Red Grapillon has a light, fruity taste. White Grapillon is a richer drink for the sweeter palate. Try some of each and see which you prefer. Both taste even better slightly chilled.

3/6 a bottle, 5/9 a double-sized bottle.



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