

SEBEWAING BREWING COMPANY

By Ellen Taschner

History 414

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The writer of this publication was a member of a class doing research work in Michigan history. Very early in the research it became apparent that local libraries lacked the materials in the field of local Michigan history. Therefore, a study of a local industry, the Sebewaing Brewing Company was chosen. The writer in making this choice, hoped to make a small contribution to local libraries while also fulfilling the requirements of this course.

The writer is indebted to Frank Taschner and A. E. Mast both of Sebewaing and former employees of the brewery and to Charles Taschner of Owendale, for interviews. Acknowledgement is also given to the Huron Daily Tribune and the Sebewaing Blade, local newspapers for information and pictures.

A majority of the early settlers of Sebewaing, Michigan were German people who came to settle the land as homesteaders and to make their livelihood as farmers. They were hardy and thrifty people as pioneers had to be if they were to survive the hardships that were entailed in settling a new land. Much hard work, sweat, and tears were always a large part of such an undertaking.

By 1800, Sebewaing was a thriving, bustling village in that part of Michigan which is known as the Saginaw Valley. In that year, E. O. Braendle, an enterprising young man, took upon himself the task of establishing a brewery in the village. He could foresee that a brewery in the area might do well because any beer which was brought into the village at that time had to be shipped in by train. Shipping beer by train was slow and costly because freight trains did not travel on a fixed time schedule, and there were no refrigerated box cars to keep the beer cold during transit. The beer had to be packed in ice for shipment. So there were expenses for both ice and freight for those breweries which shipped beer into the Sebewaing community.

By supplementing his own capital with borrowed money, Braendle was able to finance the building of the Sebewaing Brewery.¹ The three-story, red-brick building was erected on a large empty lot on East Main Street in Sebewaing. Braendle, the sole owner and operator of the establishment named it the Sebewaing Brewing Company.

Commented [ST1]: This was the second structure built after the first wooden structure burned on June 3, 1896.

After the brewery had been built and production was underway, the problems of finding markets and distribution of beer had to be met. The problems of finding markets was not too difficult since there were already a number of saloons operating in Sebewaing and in other nearby villages.

The brewery used the best ingredients to produce a fine quality of German style beer which was readily accepted by the people of the Sebewaing community. The beer was put into kegs of various sizes for distribution. Distribution was handled by beer wagons drawn by heavy draft horses.² The horses were usually bedecked with attractive ornaments on the harnesses; such as colored celluloid rings on the spreaders between the horses, extra-large brass buckles instead of iron buckles where straps were joined, special knob ornaments on the tops of the hames, brightly colored tassels of the bridles, and brass buttons on the reins and other straps. The horses were well groomed with tails and manes neatly trimmed, and heads held high by means of check reins giving them a proud look as if they had ranks of five-star generals in full-dress uniforms. These beer wagons were used in the early years of the brewery to distribute draft beer to all of the saloons in the village and to nearby towns. Beer was also delivered out in the country for such events as barn-raising where many men were needed to help with the work. (These barn-raising were cooperative projects between neighbors, and women also came to help cook and serve the enormous meals needed for such large groups of workmen).

At the same time distribution to other areas was handled by express cars which were cooled by ice. The Bay Port Fishing Industry, needing ice for keeping their fish cold, put up ice in large quantities each winter and stored it in sawdust in ice-houses for use throughout the year.³ Trains could pick up fish packed in ice at Bay Port, then take the fish to its destination, unload it, pick up a load of beer, and thus make use of the same ice for keeping the beer cold until it could be delivered to its destination.

At one time, there were eight saloons in Sebewaing, all served by the Sebewaing Brewery. All of the saloons were furnished with tables and chairs for customers who valued

comfort, but many preferred service at the bar. There were no bar stools in those days but there was a low ledge upon which a man could rest one foot while standing. Free light snacks were available at all times and customers could help themselves. Some of the saloons had pianos, but these were seldom used as piano players were scarce. There was not, however, any lack of musical entertainment. Somebody always had a little money for the old time nickelodeon, and if its music became too monotonous, there were usually a few customers, perhaps aspirants for membership in a "barbershop-quartet," who were quite willing to sing just for the sake of a little practice. They sang free of charge, too!

Beer was brought to the village saloons in kegs. Either the kegs were placed in tubs of crushed ice, or copper-coiled tubes were run from the kegs through tanks of crushed ice to the taps from which the beer was drawn. Beer was served in "schupers".⁴ These were twelve ounce glass mugs with handles and extra heavy bottoms to keep them upright. Schupers were widely used and popular because they could be quickly pushed toward a customer without the bartender moving from his position. Indeed, a bartender's efficiency was judged by his abilities to scoot a schuper the full length of the bar to a customer without spilling a drop of its contents. A schuper of beer sold for five cents. Sometimes a customer would bring a small pail, such as a syrup pail to take beer home with him. But if he wanted a larger amount, ponies (one-eighth barrel), quarters halves, or full barrels were available.

At some time while Braendle was sole proprietor of the Sebewaing Brewing Company, a fire occurred causing considerable damage to a portion of the building. But he was able to make repairs and continued in the business. Soon after the fire, Leonard Eberlein went into partnership with Braendle. These two partners were joined somewhat later by Fred Kroll as a

third member. At this time the name of the firm was changed to the Huron County Brewing Company. The reason for the change is not known, but it is assumed that the distribution area had enlarged considerably so that the latter name seemed more appropriate. These three men continued to operate the brewery until 1920, when the 18th Amendment became effective, prohibiting the manufacture and sale of alcoholic beverages anywhere in the United States.⁵ Long before the Sebewaing Brewing Company was established, a prohibition movement had been underway in the continental United States, and it was especially strong in the northern states. The first state-wide prohibition law was passed in Maine in 1846. Other states followed Maine in passing such laws, until eighteen states had state-wide prohibition. However, these occurrences were followed by a recession in the movement and 1906, only three states had state-wide prohibition.⁶ The leaders of the movement viewed the recession as an indication that they had been moving too fast. Their goal was a national prohibition amendment to the constitution, which they thought could be won in slower steps. The leaders decided to follow the line of least resistance, which lay in introducing the movement only in those localities where the majority of the people favored it. The plan was carried out through what was known as "local option." By local option, they prevailed upon villages, towns, cities, townships, and counties to pass prohibition ordinances. After enough townships, cities, and counties had "gone dry," it was an easier matter to get the whole state dry. Early in 1917, thirty-one states were dry or had voted for state-wide prohibition to become effective on definite dates.⁷ With all of this activity, proprietors of distilleries and breweries were beginning to see the possibility of the whole nation going dry and they foresaw the consequences to their business places in

Commented [ST2]: 1918 is when prohibition went into effect so Michigan would have been dry for the remainder of 1918 and 1919.

such an event. They would have no markets and would be forced to close down. Efforts to stop the movement were fruitless. The 18th Amendment was passed by Congress.

The writer believes that prohibition was caused by over-consumption of alcoholic beverages. For example, in the small town of Sebewaing in the days before prohibition, there were eight saloons and all of these were engaged in profitable business. The Women's Christian Temperance Union, the Anti-Saloon League, and similar organizations had good points in their fight for prohibition, but did the good points outweigh the evils that were brought on by prohibition? It was impossible for the organizations to foresee the hardships that prohibition might cause.

The 18th Amendment became effective on January 16, 1920. The ink was barely dry on this amendment, the breweries' last batches of beer were not yet aged, and the saloon doors had barely been locked for the last time when conditions became worse than they had been before prohibition. Racketeers, bootleggers, and rum runners went to work immediately. "Groggeries" and "speak-easies" sprang up everywhere. "Moonshining" and "bootlegging" became common practices. All of these were illegal pursuits, yet they were fulfilling the demands for beer and liquor. Meanwhile, distilleries and breweries which had been legal businesses before prohibition were now standing idle, their owners and employees suffering unemployment, and many families were enduring hardships while proprietors of unlawful businesses were making money. Was prohibition a good thing? The reader is entitled to his own opinion.

Shortly after the 18th Amendment took effect, the Sebewaing brewery building had been bought by Charles Beckman, a dealer in hides and furs who needed a storage place for his wares.⁸ The basement of the brewery was an ideal place for hides and furs, because a low, even temperature could easily be maintained. Beckman used the building until 1924 when a group of business men bought it from him and setup equipment for the manufacture of liquid malt, which they sold to people who wanted to make their own brew. The name of the company was now changed to Sebewaing Products Company.

Manufacture and sale of beer was not permitted during prohibition, but there was no law against the manufacture and sale of liquid malt since it had no alcoholic content. The malt was put into five-gallon cans and sold for one dollar per can. But as demand for the malt increased, the price was raised to \$1.25 per can. Later the state levied a tax of \$1.25 per can on the malt and the company had to charge \$2.50 per can to compensate for the tax levy.⁹

The process of making home-brew was very simple. The liquid malt was poured into a large crock and yeast was added to start fermentation. Fermentation was allowed to continue for three to four days. When fermentation was complete, the beer was ready for bottling. The beer was left to stand in the bottles for about a week and was then considered ready for drinking.¹⁰ Anyone who wanted beer to drink during prohibition had to make his own, since no one could make beer to sell. Therefore, a considerable number of people were making home-brew and the Sebewaing Products Company continued to make malt for their use. But simple as the home-brewing process was, there were many who were dissatisfied. There were several reasons for dissatisfaction. Many felt they were too busy to make their own beer; others disliked the chore of washing bottles and crocks needed in the process. Some men perhaps

missed the social contacts which they were accustomed to having in the saloons. Still others may have been dissatisfied with the finished product, for not all batches of beer produced at home were of good quality. Therefore, many were hoping the day would come when the brewery could again legally produce beer to sell.

It is expected that a brewery should be able to produce a better quality of beer than that which is home-brewed, for the average home basement is not equipped for brewing beer. Neither does the average man as a rule possess any special skill as a brewer. It is desirable that the reader should know something about brewing in order to appreciate the difference in quality of beer produced in a brewery compared with beer produced in the home. Brewing actually consists of two very important steps "malting" and "brewing". These steps are followed by third step up only slightly less importance.¹¹ Malting is the preparation of the grain (usually wheat or barley) for brewing. The grain is soaked from forty-eight to seventy-six hours. The water is drained and replaced by freshwater at least once a day. When the grain has become soft by soaking it is taken out of the water and allowed to sprout or "germinate", making small root shoots. When the sprouts are about two thirds the length of the grain the germination is halted by placing grain in an oven called a "dry kiln." The grain or malt as brewers call it at this stage, is then baked at temperatures from one hundred 155° to two 220° Fahrenheit. The lower temperatures are used for making light beer and the higher temperatures for dark beer. "Brewing" begins after the dry malt is crushed between iron rollers and mixed with water to form a "mash". The mash is thinned by adding hot water and brought to a temperature of 140°. The mash is stirred constantly at this temperature. During this stage, the beer undergoes chemical changes which make the exact temperature very important. The heat is increased

slowly to about 160°. The liquid called “wort”, is then drained from the grain or “grist”. “Hops” made from the hops vine are then added to the wort and the mixture is boiled from 1 to 6 hours. 1 to 12 pounds of hops are used with every 100 gallons of wort. The hops keep the beverage from spoiling and adds a slightly bitter flavor to the product. The boiled wort is cooled and placed in fermenting tanks. About 5 pounds of yeast are added to each 100 gallons of wort. Most beer is made with bottom fermentation using a yeast that becomes active at temperatures from 60 to 80°F and works up to the surface of the water mixture. When fermenting as completed, it is filtered, carbonated, and bottled.¹²

The Sebewaing Products Company continued to make malt until 1932. In that year the platforms of the Republican and Democratic parties were working to have the question of repeal submitted to the people. Finally, in February 1933, Congress passed a resolution proposing the repeal of the 18th Amendment. Before December of that same year, the 21st Amendment had passed, repealing the prohibition amendment.¹³ The Sebewaing Products Company then ceased making liquid malt, and shortly thereafter, a new group bought the brewery building and equipped it for the manufacturing of beer. The company employed 15 people, with William Wreford as president and general manager. Under the new management, the company resumed the use of its original name, Sebewaing Brewing Company.¹⁴

After repeal of the 18th amendment, the Michigan State Liquor Control Commission set the regulations for the manufacture and sale of all intoxicating beverages. One of its demands was that the alcoholic content of beer should not exceed 3.2%. So the brewery had to stay within this limitation.

Taverns, which has replaced the old saloons, were controlled by the State Liquor Control Commission and also by local authorities. Local authorities could place more rigid restrictions on taverns within their jurisdiction, as long as they were in keeping with the state regulations.¹⁵ Among the requirements of the state liquor control commission were the following: that no one under 21 years of age be sold or served any intoxicating beverage; that all taverns should have stools at the bar and also tables and chairs for customer service; that restrooms should be provided for both men and women. The purpose of such regulations was to prevent modern taverns from becoming copies of old saloons in disorderliness and “rough-housing.”

Immediately after prohibition, the Sebewaing Brewery started its operations making two products, Sebewaing Beer with a “pheasant in-flight” label, and Old Style Stock Ale with a “duck in-flight” label.¹⁶ These two products were well received in the community and the brewery prospered.

In 1933, the brewery began using a fleet of three trucks to distribute their products.¹⁷ One truck was used for delivery in Sebewaing and nearby towns. The other two were used for delivery to distant distributors. The trucks were neatly painted with slogans and advertisements brewery products.

In 1940, a circus came to Sebewaing to put on its shows for the people. With the circus were a few cages of wild animals on display. Among them, one cage containing a female line with 3 cubs. The circus wanted to dispose of the cubs rather than to train them for the circus.¹⁶ J. E. Wurm, president and manager of the brewery at that time heard about the cubs and bought them from the circus. His purpose was to use the cubs as mascots for the brewery.

Commented [ST3]: Initially, the brewery made one label called Old Style Beer and it indeed had a duck or goose in flight. Sebewaing Stock Ale came out in October 1935. This label also had a duck or goose in flight.

Commented [ST4]: The circus came to town on Monday, July 3, 1939.

The cubs were put into a small house trailer equipped with bars to keep them confined. The trailer was pulled from one place to another by car to show the cubs. The trailer was attractively painted with slogans and advertisements to promote the sale of old Stock ale and Sebewaing Beer. The cubs were taken to Detroit, Grand Rapids, Flint, Saginaw, and other towns, also to fairs and other places where people usually gather in considerable numbers. To make the advertising campaign as effective as possible, the brewery put a label on their Old Stock Ale depicting the head of a large male lion with a beautiful flowing mane. With the lion's head appeared the slogan, "No lyin', it's good!" Well effective advertising promoted sales, there also expenses involved. Some items of expenses were the purchase and maintenance of the car and trailer, drivers wages, and rentals for parking space at fairs.

Commented [ST5]: Not Old Stock Ale, but rather Old Style Beer

Feeding the lions at first was not very costly because farming at the time was still in the transitional period in which farmers were changing from horse farming to tractor farming. Horses were becoming less useful to farmers and could be bought cheaply. So the brewery bought horses as they became available and kept them alive until needed, but always slaughtered enough for lion food. The surplus meat was stored in the Sebewaing Locker Plant, where frozen meats were kept.

The lions were kept and shown by the brewery until 1948. By this time, the famous "Jungle Troupe" had increased to five members. They were getting older and harder to handle. Feeding them was becoming more costly because the transition from horse to tractor farming was now almost complete, and horses were getting very scarce. The brewing company decided to dispose of the lions. They were all sold to zoos except one female lion called "Queenie." Frank Taschner, an employee of the company, had taken up taxidermy as a hobby. When the

Commented [ST6]: Seven was the number of lions in the final days.

Commented [ST7]: Unfortunately, the lions were all put down and one, Queenie was preserved by Frank Taschner.

company insisted that the lion must be killed, Frank asked for the body of the lion so that he could remove the hide and have a lion mounted.¹⁹ His wish was granted and he mounted the lion in a sitting position. He still has the lion and his home, looking just as she did 20 years ago.

After the lions were no longer shown, the brewery discontinued making the Old Stock Ale and the “lion’s head” label was no longer used.²⁰ A “pheasant in flight” was used on the label of Sebewaing Beer and a “standing-pheasant” was used on Sport Beer. Sport Beer was the replacement for Old Stock Ale.

In 1952, the Sebewaing Brewery began making Brewers’ Best, a premium beer which cost more to produce, and therefore sold at a slightly higher price.²¹ In 1960, still another style of beer was made. This was known as Pride of Michigan which was abbreviated P. O. M.

Peak employment at the Sebewaing plant was reached in 1952, when about 30 people were on the payroll.

On February 9, 1956, six new steel storage tanks arrived in Sebewaing Brewery.²² But when the company tried to move the tanks into the storage cellar, they faced a problem. They found themselves trying to get tanks of a 10 foot diameter through a 3 foot door. After some consideration, it was suggested that a section of the roof could be cut away and have the tanks lowered through the roof. The Lewis Eastlick Trucking Company helped by using a dragline to lift the roof section away and set it down close by. Then the crane lifted the tanks and lowered them one by one into the cellar. Then the roof section was also lifted and replaced by the crane.

Commented [ST8]: Sebewaing Old Style Beer used the lion’s head and it is assumed that both this and Sebewaing Stock Ale were discontinued about the same time and replaced with Sebewaing Beer (blue label) and Sport.

Commented [ST9]: Brewers’ Best started on July 11, 1947.

Commented [ST10]: Pride of Michigan was first brewed in the summer of 1964.

The tanks were installed during the winter, because temperature in the cellar was maintained at a year around mark of 34°F;²³ summer temperatures would have raised the cellar temperature considerably. Addition of the new tanks made twelve in all will in the north cellar of the brewery. These tanks were lined with Lasti-glass and each had a capacity of 250 barrels. Addition of the new tanks increase the storage area of the brewery so that brewery operations could be better equalized throughout the year. Beer could be stored for the summer months of July and August when the demand for it reached its highest peak of the year. Dairy farmers who use spent grain for feeding their cows would benefit because they would be able to get the grain on more of a year-round basis.

On December 3, 1964, a new and completely automatic gas-fired steam package boiler was purchased to replace the old coal-fired boiler which had been in use since 1903. The new boiler had a 20 to 25% greater efficiency than the old boiler. The old boiler remained in the plant as a standby.

By 1960, the Sebewaing Brewing Company had all its modern equipment installed with the exception of the new boiler which arrived in 1964. The modern method of brewery was described in the Huron County Tribune as follows:²⁴ today, with its modern equipment, the Sebewaing brewing company makes a mild, light American beer sold in bottles, flat top cans and kegs.

Brewing begins at the malt and cereal bins and ends several months later in bottle, cans, or keg. Deep rock wells, 315 feet below the surface of the ground provide water for the beer. Water, yeast, and the beer formula determine quality and flavor. Sprouted barley and malt with

adjuncts of cornflakes, rice, or corn grits makes the light American beer. The formula is boiled in a cooker to form a cereal mash and more hot water and malt are added and mashing operations are completed at about 160°F. Steam heat is supplied by the boilers. The mixture is filtered through the lauter tub where the spent grains are removed. The liquid portion called the “wort”, passes into gleaming copper kettles where hops from the insulated storage room are added for flavor, and the wort is then boiled at 215°F. The hops are strained off and the hopped wort is pumped to a wort collecting tank near the top of the brewery. It flows by gravity over refrigerator coils to the fermenting tanks. Twelve new fermenting tanks were installed in 1960 and all tanks in the brewery are now glass lined. Yeast is added and fermentation begins. After two weeks it is pumped into the aging tanks. After the beer is aged, it is filtered, carbonated, and packed in bottles, kegs, and cans. The aging cellar at the Sebewaing Brewery has a 5,600 barrel capacity.

Cans to be filled come out of a washer and are filled out of a 15 spout filler. The lids are then put on and they are run through a pasteurizing machine. They are then weighed and if any cans are short, they are automatically knocked off the line. They are cased in twelve and twenty-four can containers and are ready to be delivered.

There was good news in Sebewaing on Monday, June 7, 1965. The sound of the brewery whistle at seven o'clock in the morning notified the community that brewing was about to begin for the first time since March 2, 1965. Beer which had been in storage from February and March were put on the market, with trucks delivering in Sebewaing on the previous Saturday and fanning out through the rest of the territory during the week beginning June 10.

Operations had been at a standstill since March when stockholders had been asked by the management to sell the brewing company's assets to a Toledo brewery. A proxy fight developed, with shareholders rallying to the plan to "save the brewery".²⁵ The sale was voted down decisively at a special meeting, and at the annual meeting on April 20, a new board of directors was elected. A series of court action followed, which made it possible for the company to raise the capital and prepare to resume operations. In the meantime, a complete cleaning and repainting of the brewery building took place, and the well-known "pheasant" brand beer returned to its place in grocery stores and taverns.

But it seemed that the brewery was not destined to make a complete recovery from whatever ailed it in that March of 1965, although operation of the plant had resumed in June of that year. In 1958, a prosperous Sebewaing Brewing Company had installed new tanks in its north cellar. To take the tanks into the cellar, a section of the roof was cut out and the tanks were lowered into the cellar with a large crane. In September 1966, the same process was repeated in reverse. The roof section was lifted off and the tanks were taken out having been sold by bankruptcy court order. One tank went to Chicago, about a dozen went to Midland, and some to Harbor Beach.

Since its founding in 1880, the Sebewaing Brewing Company had weathered many storms. It had gone through three wars, a fire, two depressions, and prohibition. At the present time, it stands empty and idle. At its final closing in bankruptcy, it was Sebewaing's oldest active industry and one of the community's best known businesses.

Commented [ST11]: 1956

Notes

1. A. E. Mast, interview, Oct. 26, 1968
2. Ibid.
3. Ibid
4. Ibid
5. Ibid
6. "Prohibition", Encyclopedia Americana 1965 Vol. XXII
7. Ibid
8. A. E. Mast, interview, Oct. 26, 1968
9. Ibid
10. C. F. Taschner, interview, Nov. 16, 1968
11. "Brewing", World Book Encyclopedia, 1947. Vol. 2
12. A. E. Mast, interview, Oct. 26, 1968
13. "Repeal of Prohibition", World Book Encyclopedia, Vol. 13 p. 6600
14. A. E. Mast, interview, Oct. 26, 1968
15. C. F. Taschner, interview, Nov. 16, 1968
16. Ibid
17. Ibid
18. Frank Taschner, interview, Oct. 19, 1968
19. Ibid
20. C. F. Taschner, interview, Nov. 16, 1968
21. Ibid

22. Sebewaing Blade, Feb. 9, 1956 p. 6

23. Sebewaing Blade, Dec. 3, 1964 p. 4

24. Huron County Tribune, May 24, 1960 p. 5

25. Sebewaing Blade, June 10, 1965 p. 4

26. Sebewaing Blade, Sept. 29, 1966 p. 5

Biographies of Interviewed Persons

Arthur E. Mast was born on a farm near Sebewaing, Michigan in 1895. He spent his boyhood on the farm. While he was a young man, he bought a home in Sebewaing. From 1925 until 1947, he was a photographer in Sebewaing and became well known in the community for his work. In 1948, he began working for the Sebewaing Brewing Company as President and General Manager, and remained in that position until 1962, when he retired. He and his wife still live in Sebewaing.

Charles F. Taschner, the writer's husband, was born on a farm near Sebewaing, Michigan, and spent his boyhood on the farm. He attended the Ridge Rural School and is a graduate of Sebewaing High School. He was employed for several years by Fisher Body in Pontiac. He worked for the Pioneer Sugar Company at Sebewaing for some time and since 1946, has operated a farm near Owendale, Michigan. Because he had spent his early life at Sebewaing, he was able to give the writer much of the information used in this writing.

Frank Taschner, a brother-in-law of the writer, was born on a farm near Sebewaing, Michigan. He received his elementary education at a rural school near his home. For several years, he was employed by a farmer and thresher who did custom work on farms in the Sebewaing Community. He took up taxidermy as a hobby and is also a skilled carpenter. He was employed by the Sebewaing Brewing Company for twenty-two years and was still working there at the time of the company's closing. Thus he had valuable information available for the writer.

Bibliography

Frank Taschner, interviewed Oct. 19, 1968 at his home, Sebewaing, Michigan

A. E. Mast, interviewed Oct.. 26, 1968 at his home, Sebewaing, Michigan

Charles Taschner, interviewed Nov. 16, 1968 at his home, Owendale, Michigan

Sebewaing Blade, Feb. 9, 1956 p. 6, "New Storage Tanks Arrive"

Huron County Tribune, May 24, 1960 p. 5 "Know Your Merchant" No. 13 of a series – Modern Brewing

Sebewaing Blade, Dec. 3, 1964 p. 4, "Brewery Changes Boilers"

Sebewaing Blade, June 10, 1965 p. 4, "Return to Work After 3 Mos. Shutdown - Stockholders"

Sebewaing Blade, Sept, 29, 1966 p. 6, "Tanks Removed – Bankruptcy Sale Ordered"

Encyclopedia Americana, 1965 Vol. XXII "Prohibition" p. 638-39

World Book Encyclopedia, 1947 Vol. XIII "Prohibition" p. 6600