

1905

A Souvenir of the Treaty of Portsmouth New Hampshire


Frank Jones Brewing Co. Ltd.

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A Souvenir of 

The TREATY of
PORTSMOUTH
NEW HAMPSHIRE



Signing of the Russian-Japanese Peace Treaty
At Portsmouth, N. H., Sept. 5, 1905

An Event that Made Portsmouth World-Famous

Compliments of
The Frank Jones Brewing Co., Ltd.

A Prefatory Word



THE Russo-Japanese peace conference gave Portsmouth world-wide fame. Its name became known wherever newspapers are read and wherever the bloody war between the two great empires of the East and the West had claimed man's attention.

Before Portsmouth received the title of the Conference City it was known far and wide as the home of the Frank Jones Brewing Company. For fifty years the name of Frank Jones has been a household word, and the celebrated Frank Jones ales have found their way into very nearly every corner of the globe.

Like the Treaty of Portsmouth, the fame of Frank Jones ales has extended all over the world. They are drunk wherever purity of product is desired. So well are they known that the thought of them comes involuntarily to the mind whenever Portsmouth is mentioned.

The representatives of Japan and Russia came to a famous city; a city that has been the scene of some of the most dramatic events of American history; a city, too, which was the home of Hon. Frank Jones, a type of the American self-made man. The envoys have departed, to return no more, but the Frank Jones ales are still made in Portsmouth and will continue to be made here as long as Portsmouth exists.

This little booklet is a souvenir of a great event; it also celebrates the fame of a commercial product, than which there is none more celebrated.



MARKET SQUARE, PORTSMOUTH, N. H.



CHRIST CHURCH, PORTSMOUTH, N. H.

Where the Russian Envoys and Commissioners Held Their Thanksgiving Service After
the Signing of the Treaty, September 8, 1905.



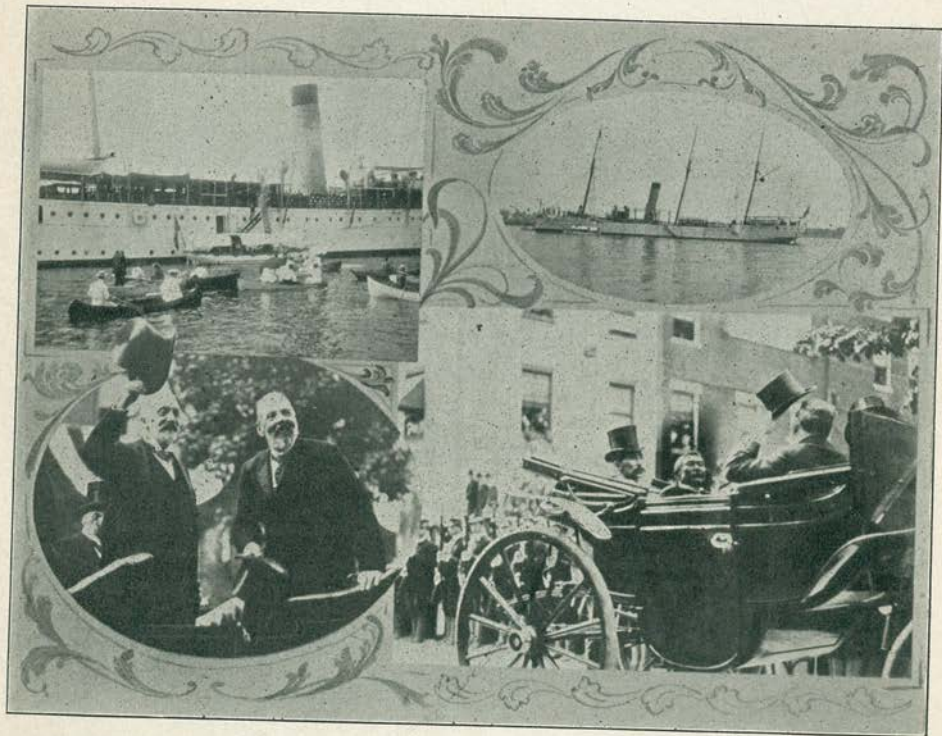
GENERAL STORE BUILDING, NAVY YARD, PORTSMOUTH, N. H.
Where the Peace Conference Was Held and "The Treaty of Portsmouth, N. H." Signed

Photo by Conner



PEACE ENVOYS OF JAPAN AND RUSSIA AT PORTSMOUTH NAVY YARD

Plancon Nabokoff Witte Rosen Korostovetz Sato Takahira Komura
Otchiai Adatci



1. The Russian Envoys Leaving the President's Yacht Mayflower, in Portsmouth Harbor. 2. The U. S. S. Dolphin. 3. Russian Envoys Witte and Rosen. 4. Japanese Envoys Komura and Takahira.

Photo by Conner

Principal Events of War and Conference

For the convenience of readers who desire the essential facts relative to the Treaty of Portsmouth in convenient form for reference, the following table has been compiled, stating the most notable events of the war and the peace conference:

Primary causes of the war—Russia's refusal to evacuate Manchuria and her denial of Japan's claim to predominant influence in Korea.

Japan began the war on Feb. 8, 1904, when her torpedo boats attacked the Russian fleet off Port Arthur.

Japanese crossed the Yalu, May 1, 1904.

Port Arthur fell Jan. 2, 1905.

Russian sea power destroyed at Battle of Sea of Japan, May 27 and 28, 1905.

President Roosevelt invited the belligerents to meet in the United States to discuss terms of peace in June, 1905.

Announcement made of the selection of Portsmouth as the place of meeting on July 10, 1905.

Envoys arrived August 8th.

First meeting of the envoys in the navy yard general store building August 9th.

Other meetings held on August 10, 12, 14, 15, 16, 17, 18, 23, 26 and 29.^a

Baron Rosen summoned to Oyster Bay on August 19th.

President Roosevelt's messenger met Witte and Rosen in the conference building on August 22.

Terms of peace agreed upon on August 29th.

Drafting of treaty begun August 30th.

Drafting of treaty completed September 2d.

Treaty signed September 5th.

Baron Komura left Portsmouth September 5th.

M. Witte, Baron Rosen and Minister Takahira left Portsmouth September 6th.



THE LANDING OF THE JAPANESE ENVOYS AT THE PORTSMOUTH NAVY YARD.

Photo by Conner

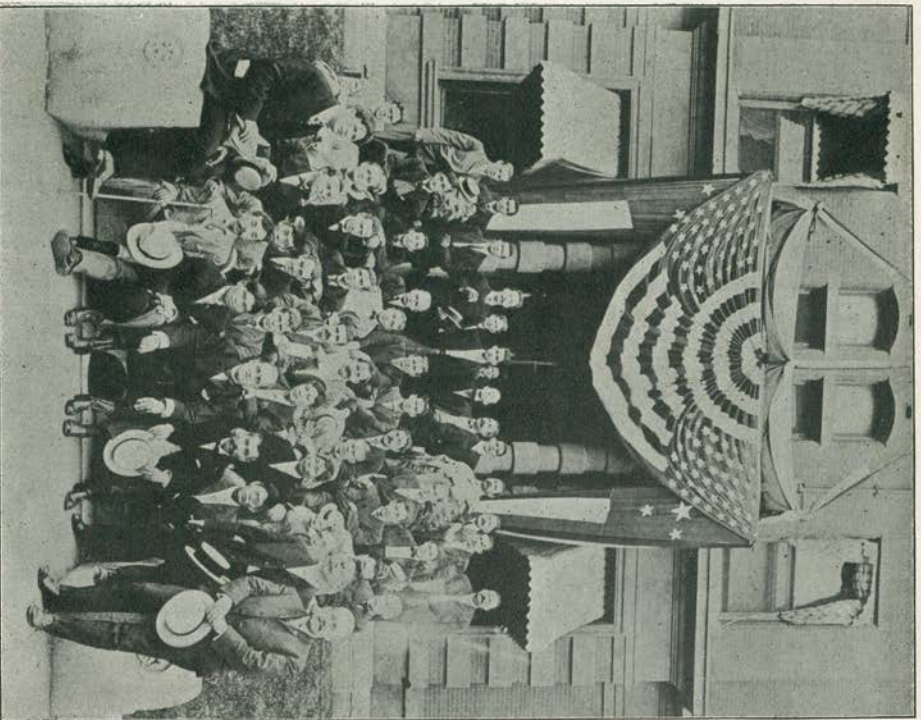


RUSSIANS LEAVING THEIR LAUNCH AT THE NAVY YARD, AUG. 8, 1905

Photo by Conner



1. Bird's-Eye View of Portsmouth Navy Yard. 2. Russian Envoys Leaving Court House. 3. Parade Passing Through Line Before the Reception at Court House. 4. Witte and Rosen Leaving Christ Church



A Group of Visiting Newspaper Men in Front of The Rockingham

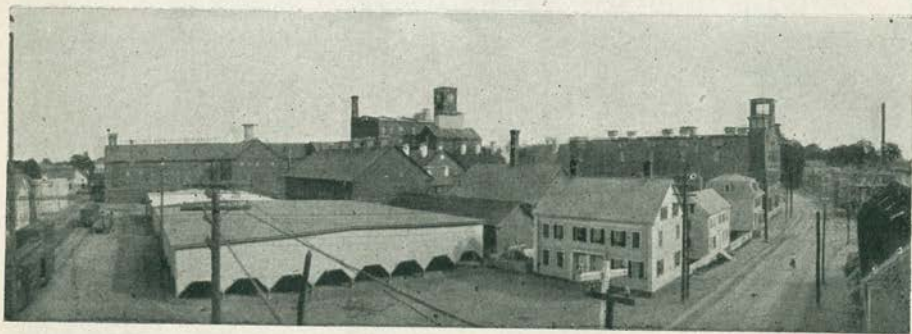


Governor McLane's Reception to the Envoys—The Russian and Japanese Commissioners and Suites, and Governor McLane and Party



1. Launch Landing Envoys at Navy Yard. 2. Japanese Envoys with Admiral Meade Leaving Boat Landing.
3. Envoys Leaving Peace Conference Building. 4. Entrance to Peace Conference Building, Navy Yard.

Photo by Conner



THE IMMENSE PLANT OF THE FRANK JONES BREWING CO., LTD.
AS VIEWED FROM ISLINGTON STREET

Photo by Conner

Members of both the Russian and Japanese Commissions pronounced the product of the Frank Jones Brewing Company the most palatable beverage they had tasted in the United States, and so it was that the name of the Frank Jones Brewing Company became so closely identified with the Treaty of Portsmouth, N. H.

A Visit to the Jones Malthouse

The new malthouse of the Frank Jones Brewing Company, which has risen Phoenix-like from the ashes of the building destroyed by fire in November, 1904, is the finest structure of its kind in the East.

The main building is 160 feet long and forty-five feet wide. On the ground floor are the barley stores, with a storage capacity of 100,000 bushels. There are seven germinating floors, paved with granolithic and having an aggregate floor space of 7,000 square feet. In the top of the building is the loft, from which comes all power transmission.

The erection of the new malthouse has resulted in a fifty per cent increase in capacity.

With the facilities afforded by this building, the company is able to unload grain at the rate of 4,000 bushels an hour from its private tracks. A storage capacity for barley and malt of nearly or quite half a million bushels is provided and an annual output of 300,000 bushels of finished malt is made possible. The barley used is the choicest that the state of Wisconsin produces. The grain handling machinery has in every instance been increased three times in efficiency and capacity.

The barley is first taken into the storage rooms, passing over cleaning machinery, which removes oat seeds, corn seeds and all other foreign matter. This machinery will easily care for 1,000 bushels of barley an hour. The cleaned barley, as it is needed, passes into the steeping room, where it is steeped in large conical bottomed, self emptying tanks. There are five of these tanks in all, every one of which will hold 1,000 bushels.

The steeping process requires a period of from two to five days and it is carried on under the most careful supervision. When the "steep," as it is called by those in charge, reaches the desired point, the water is drawn off and the barley falls upon the granolithic germinating floors. It is needless to say that these floors are kept scrupulously clean.

Here again, the greatest care is needed to insure perfection in the resulting malt. Each "steep," or, as it is technically called on the floors, each "piece," is thoroughly examined many times a day by experienced maltsters. The flooring process usually extends

over a period of from ten to twelve days. At the end of that time, if the germination is complete, the malt is elevated from the floors to the kilns or drying rooms.

The kilning process is divided into two distinct operations. The first, drying the green malt, takes about sixty hours. The second, curing the dried malt, requires forty hours or more.

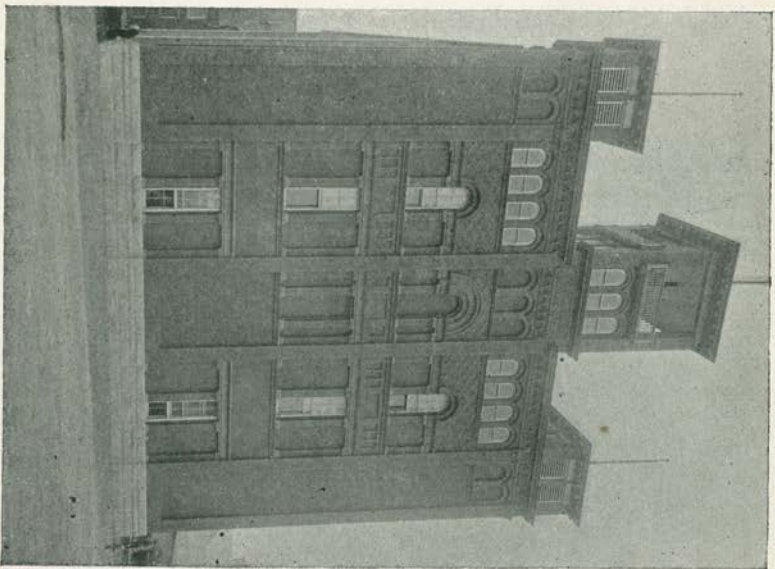
The kilns comprise over 10,000 square feet of perforated steel floors. They are fitted with recording thermometers, which show the temperature in the kiln rooms at every hour of the day or night. These kiln rooms are operated by a crew of specially drilled men.

After the kilning process is complete, the malt is elevated from the kilns to the malt storage rooms, passing on its way through automatic weighing machines, which record every bushel of malt taken out.

The malt is allowed to mature for a period varying from three to six months, before it is eventually turned over to the brewery proper, to be used in the making of the famous Frank Jones ales.

All power in the new malthouse is transmitted by a rope drive system of the latest pattern. Ten thousand feet of one and one-quarter inch Manila rope are used and the machinery is capable of developing, in all, about 200 horse power.

As is generally known, the Frank Jones Brewing Company is the only company in New England which owns its own malthouses and makes its own malt. Figured out in dollars and cents, on paper, it will appear that this company is incurring a needless expense of about ten cents on every bushel of malt used, when the cost of its own product is compared with the prices of first class commercial malt. It has, however, been the company's experience that it is impossible to produce ales of the standard of quality demanded when the malt obtained in the open market is used. Therefore, when the old malthouse was burned, the company at once made arrangements to replace it with a thoroughly modern building, equipped with the very latest machinery and with every device for the curing of malt. The company now has two splendid malthouses numbered among the best in the United States.



FRONT VIEW OF COLD STORAGE BUILDING
FRANK JONES BREWING CO., LTD.



BIRD'S-EYE VIEW OF THE MAMMOTH PLANT OF THE FRANK JONES BREWING CO., LTD.

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