

Improving Hens. A gentleman experimented with pens in this way: He saved at the time of picking all the early, full pods as they ripened, and planted the seeds saved from these pods year after year, for three years, and the fourth year had pens of the same name that were more than two weeks earlier than the seed of the same name purchased in the store.

Cut Worms. Says the Rural New Yorker: It is a good plan to tie about tomato and cabbage plants pieces of cardboard to prevent the cut worm from severing the stems. The use of this easily done, and is better protection than manure of earth, which, it has been said, cut worms cannot climb up. This idea is a mistake. We last season placed twenty-five cut worms in a hole about eight inches deep, the sides of which were nearly perpendicular. We watched them at intervals during two hours, and found that, though many attempts to escape were ineffectual, some were successful.

Outside Trees in Orchards. Mr. William Saunders, the horticulturist in charge of the public grounds and grounds in Washington city, observes that outside rows of trees in an orchard always grow more thrifty than the interior rows. He attributes this to the cultivation of the soil in the fields along-side of the orchard, giving room for the ramification of the roots in cultivated soil. He thereupon suggests that trees be set in two rows, twenty-five to thirty feet apart, then a space of 300 feet or more, and two more rows of trees, and so on over the ground, the intervening 300 feet of ground to be cultivated in such crops as may be desired, and the space between the rows of trees to be put in grass as soon as they begin to bear. He thinks the cultivation of the ground would keep the trees healthy and condense to their bearing fruit. Mr. Saunders thinks double rows of trees would shelter the crops between, and be beneficial in that way.

High Feeding for Milk. Large yields of milk, says the Live Stock Journal, must necessarily be the result of a large quantity of food consumed, for the cow cannot create milk out of nothing. She is not a miracle worker. But does it follow that a large product of milk costs more in proportion to quantity than a medium yield? Now, the cow must be supported before she gives any milk. After this food of support all the food she consumes must go to the production of milk or flesh, and if the cow is a good milker it all goes to milk—in other words, after the food of support, the extra food all goes to profit—that is, either to milk or flesh. And it is equally clear that all the food consumed to support the system of the animal is lost until the point of production is reached. After the producing point is reached, the more the animal can eat, properly digest and assimilate above this, the greater the profit. So, if you desire to produce milk at the least cost, you must select cows with the capacity to turn the largest amount of food into milk—the larger the amount the more cheaply will the milk be produced. Of course the best cow is one that can digest and assimilate the most food and turn the extra food into milk, instead of laying on flesh and fat. It is the business of a skillful dairyman to select such cows, and then make full use of his machinery to secrete milk by full feeding.

A Village of Terrors. A Detroit merchant who had business in a village in Washtenaw county drove out there in a buggy, and of course went to the inn for his dinner. The landlord made no inquiries until after the meal was eaten and paid for and he then found opportunity to inquire: "Where you going out to 'Squire Brown's' place?" "No."

The Pen. This hardy and excellent vegetable may be planted successfully up to the first of July. They produce best on light, rich and well-tilled soil. The soil for the first crop should be prepared as early as possible in spring after the frost is out of the ground, and the peas put in as soon thereafter as possible. Other sowings may be made at intervals of two to three weeks, if a succession of crops is desired. Peas, when grown in small quantities for private use, may as well be sown in double rows six or eight inches apart, with a space between of about three feet in order to give room to bush the taller-growing varieties, and plenty of space to pass between the rows in gathering the crop.

Early Varieties. Philadelphia is the earliest of all, and close upon it comes Early Kent, Daniel O'Rourke, Laxton's Alpha, Carter's "First Crop," Kentish, and Tom Thumb. The last variety can be raised with least trouble, and may be also said to produce least, and as it grows but half a foot high.

Profitable—McLean's Advance, Laxton's Profit, Long Pole, and McLean's Little Gem are good early varieties.

Whist. —Champion of England, Laxton's Marvel, McLean's Premier and Engenie. Laxton's—British Queen, Black-Eyed Marrowfat, Tall Sugar and McLean's Best of All Champion of England for a main crop is still considered the best. This grows five feet high; the pods are large and well filled. For an early pea there is none better than McLean's Little Gem.

where only the "common hog" was before. In a few years the whole country round about has had its swine improved, and its pork interests greatly enhanced. Grow young pigs rapidly and market them as pigs rather than keep them until they are old hogs. Pig pork pays.

PICKLED WHITE CABBAGE.—Cut the cabbage into thin slices, put it into an earthen pan, sprinkle with salt, and let it lay for two days; then drain and spread it before the fire for some hours; put it in a stone jar and add sufficient white vinegar to cover, with a little mustard and a few white pepper corns.

MINUTE PUDDING.—Boil one pint of sweet milk, and while boiling stir in two eggs and four tablespoonfuls of flour well beaten together. Serve with cream and sugar.

ICE CREAM CAKE.—Three eggs, one coffee cup of sugar, two teaspoonfuls of baking powder, two tablespoonfuls of water, one cup of flour; bake in jelly tins and let them cool. Take one pint of thick sweet cream and beat it until it looks like ice cream; sweeten and flavor with vanilla; put very thick between each layer of cake.

APPLE CREAM CAKE.—Rub one ounce of butter into three-quarters of a pound of flour, and take half a pint of sour cream; dissolve a teaspoonful of carbonate of soda in a teaspoon of boiling water, add it to the sour cream and stir it until it froths well. If the cream is very sour it may require a little more soda. Be careful that the soda is not too much, else the paste will not be light. Stir the frosting cream into the flour, enough to make a soft paste; line a greased plate with a thin layer of paste; have ready some stewed apples, sweetened and perfectly cold, gaid lemon peel mixed in before they are put into the cake, and as little juice from the apples as possible, or the crust will be scoldened. Spread the stewed apples over the paste, leaving a narrow margin for the top crust to adhere to the bottom, roll out the top crust an inch thick; pinch the edges well together to make it a little ornamented round the edge, and bake it in a quick oven. This quantity of paste should make two good sized cakes, the size of a dinner plate; a tin plate is best to bake them on; they are equally good cold or hot, and are eaten with sugar and cream.

INDIAN FRITTERS.—Three tablespoonfuls of flour, boiling water, the yolks of four eggs, the whites of two, hot lard or clarified dripping, jam. Put the flour into a basin and pour over it sufficient boiling water to make it into a stiff paste, taking care to stir and beat it well to prevent it getting lumpy. Leave it a little while to cool, and then break it into it (without beating them first) the eggs, and stir and beat all well together. Have ready some boiling lard or butter; drop a dessertspoonful of batter in at a time, and fry the fritters a light brown. They should rise so as to be almost like balls. Serve on a dish with a spoonful of jam or marmalade dropped in between each fritter. This is an excellent dish for a hasty addition for dinner, it is so easily and quickly made.

A Detroit merchant who had business in a village in Washtenaw county drove out there in a buggy, and of course went to the inn for his dinner. The landlord made no inquiries until after the meal was eaten and paid for and he then found opportunity to inquire: "Where you going out to 'Squire Brown's' place?" "No."

"I didn't know but you were a lightning-rod man, and I was going to say that the 'Squire had threatened to shoot the next one on sight. We don't go much on them fellows around here, and I'm glad you are somebody else. Maybe you are going over to Judge Laxton's to sell him some fruit trees for fall setting?" "No."

"Well, that's lucky. Only yesterday the judge was remarking to me that the next fruit-tree agent who entered his gate would want a coffin. Fact is, I myself have got to do some kicking up for being swindled on grape vines. You are not a patent-ringer, eh?" "No."

"Well, that's a narrow escape for you. We've been swindled here on hay forks, cultivators, gates, pumps, churns and a dozen other things, and I'm keeping sixteen dozen bad eggs for you when the next patent-ringer shows his face in this town. Perhaps you are a lecturer?" "No."

"Well, you haven't lost anything. We never turn out very strong here here. The last man who struck up lectured on "Our Currency," but didn't take in enough to pay me for his supper. You are not a book-cavasser?" "No."

FACTS AND COMMENTS.

The Europa of Brussels publishes some curious statistics of suicides attributed to unhappy marriages. According to this statement, in Sweden, out of every 1,000 suicides, those of 16 men and 24 women were said to have resulted from matrimonial misunderstandings or incompatibility of temper. In Norway the figures were 21 men and 18 women; in Prussia, 48 men and 51 women; in Saxony, 26 men and 29 women; in Italy, 75 men and 76 women; in France, 138 men and 164 women; it is remarked that the largest number of these suicides occur in France and Italy; where divorce does not exist.

It is stated that 100,000 buffalo hides have been sent out of the Yellowstone country alone this season. Last year the output only reached 35,000, the usual average. Many of the present yield of skins were doubtless taken from the carcasses of animals frozen in the last terrible winter; but the slaughter of the herds has increased every year with the irruption of settlers into the valleys. They are shot down like sheep, out of pure wantonness, in most instances left to rot untouched where they fall, the dollar or two which the hide would bring not being worth the trouble or time of removing it.

Thomas Salter was carefully reared by his wealthy parents at Montreal, but had not sufficient pride to keep a place among respectable people, nor honor enough to be trusted among thieves. He went into a scheme with some burglars to rob a jewelry store, and then betrayed his accomplices to the justice. In getting away from the store, he was caught by the police, he lied so much that he was sent to prison for perjury. There he found himself a convict in the St. Vincent de Paul penitentiary with men who were his revengeful foes. One of these was Dan Everett, who deliberately resolved to throw away his life in order to kill the man who had stabbed Salter to death, and then, knowing that otherwise he would surely be hanged, he committed suicide on the spot.

General Henry A. Barnum suffers to this day from a gunshot wound not until that of President Garfield. He was nineteen years ago at the battle of Antietam. He was shot entirely through the right side of the body, and so desperate was his condition that he could not be removed from the field, the physician declaring that an attempt to remove him would be fatal. But he recovered after weeks treatment in a field hospital, and is today well and hearty. His great annoyance is that he is compelled to wear a sash to keep the wound open, and the careful washing of the wound is a part of his daily toilet. In his case, however, the liver was probably not lacerated. The late General Lovell H. Rossau, of Kentucky, was shot in 1864 by Dr. Standford, for some time President of the Louisville and Nashville railroad. The ball entered the abdomen just above the navel and lodged in the back. It was never removed. He was in a dangerous condition for several weeks after, but finally recovered, and lived until 1869, dying suddenly while apparently in the best of health, from what his physicians at New Orleans called "knotted bowels."

The different kinds of criminals in New Mexico and Arizona are given distinguishing names. "Bustlers" are thieves who steal cattle on the United States side of the line, run them into Mexico, sell them there, and then lead themselves and Mexican plunder for the return trip. "Cowboys" are those who earn an honest living by herding, and behave well enough when at work, although when in the towns for a holiday they commit all manner of outrages for fun. "Card jokers" are professional gamblers who cheat those with whom they play. "Dinglers" are stage robbers. "Notos" are men who want only take human life, and exist in the interior parts of Queensland and New South Wales. These animals are so numerous that they have often been destroyed and boiled down for the sake of their tallow and hides; and in some of the newly-settled districts they swarm in such numbers that the squatters have to protect themselves and their pastures against their incursions. Brumby-talking is a recognized pastime, the destruction of the wild horses being necessary as the destruction of kangaroos or rabbits. The sport of capturing and taming these animals, however, has attracted a good many adventurous spirits, who adopt tactics somewhat similar to those adopted by the inhabitants of Mexico and South America. The hardiness and size and strength of these brumbies are remarkable, and when trained they are of considerable value. Their progeny, when crossed with European horses, possess excellent qualities. It is recorded that in one year no less than seven thousand wild horses have been shot on a single station in New South Wales.

When about twelve years old, said Mr. G. of the Globe chop house, to our representative, I met with an accident with a horse, by which my skull was fractured, and ever since I have suffered with the most excruciating neuralgia. Of late I applied to St. Jacobs Oil, which has given me almost total relief.

Minnie Palmer, the actress, is under \$5,000 bonds to her manager not to marry for five years.

Malarial Fever. Malarial fever, consisting, in its early stages, of the liver and kidneys, general debility, nervousness and neuritic ailments, finally results in this great disease, which, if not treated, leads to the ravages of disease by converting the food into rich blood, and it gives new life and vigor to the aged and infirm always. See "Proverbs" in other column.

It is in the power of the meaneast to triumph over fallen greatness.

whippings. Since then only one such offense has been committed, and that by a youth whose clearly proved weak intellect saved him from stripes. Oxford, who shot at the queen early in her career, got off on a plea of insanity, though the genuineness of the plea was very much, and with good reasons, questioned at the table, and finally relegated to Bedlam, and died there in his disgust, kept there for life. This probably exercised a deterrent effect on many others of that miserable order of beings who will do anything for notoriety.

Spare the Carpets. As it is hard work to sweep a carpet even with a sweeper, save them from an insect-pest by care, about scattering fine pipe cleaner, cool cloth, paper or foil. Eating should be done in rooms easily cleaned, with carpets of oil-cloth, or similar material, or with bare floors, or with a linen crumb-cloth, spread upon the carpet underneath the table. Children should not be allowed to run about the house with pieces of food in their hands. If their food is not all taken at the table, they should be obliged to eat still somewhere else, leaving his crumbs upon a napkin, bib, or apron, instead of dropping them upon the floor. Taught habits of neatness, order soon become second nature, and they do not make themselves obnoxious to orderly people. If they wish to whitewash or to cut paper or dolly things in their rooms, you need not necessarily refuse them. Spread a newspaper down to catch the chips or clippings, and see that it is safely emptied as soon as the child's work is done. Grown up people are sometimes very trying, because of their lack of this kind of training. They pull flowers to pieces in your garden, scatter fruit peelings and silver staves about your yard, scribble on the covers of your magazines and margins of newspapers, and scratch matches on the wall of the house, or leave disagreeable marks of some kind in every possible place. Had they been well trained in youth, these offenses would be impossible to them.

A London paper, treating on artificial light to the toilet, says: "We are told how womanhood is nowadays a delusion and a snare; and the poet who wrote a note to an eyebrow would only be laughed at by the young of today. Apropos of this eyebrow subject it is a curious fact that nature always makes the eyebrow in proportionate length to the rest of the features. Thicken an eyebrow if you like, but never lengthen it. It always gives a look as if there was a cast in the eye.

Emerson says: "It is our manners that associate us." It will inevitably follow in the reconstruction of society that the intelligent will be attracted to the intelligent, the refined to the refined, the cultured to the cultured. Wealth has lost its prestige as a social divider, and now there is opportunity for all, especially for the young, to secure their place in recognition in the good society of the future.

As late as the Reformation eating flesh in Lent was rewarded with the pillory.

The Mustang of Australia. The mustang of the American continent has its counterpart in the "brumby" of Australia, a large horse of which exist in the interior parts of Queensland and New South Wales. These animals are so numerous that they have often been destroyed and boiled down for the sake of their tallow and hides; and in some of the newly-settled districts they swarm in such numbers that the squatters have to protect themselves and their pastures against their incursions. Brumby-talking is a recognized pastime, the destruction of the wild horses being necessary as the destruction of kangaroos or rabbits. The sport of capturing and taming these animals, however, has attracted a good many adventurous spirits, who adopt tactics somewhat similar to those adopted by the inhabitants of Mexico and South America. The hardiness and size and strength of these brumbies are remarkable, and when trained they are of considerable value. Their progeny, when crossed with European horses, possess excellent qualities. It is recorded that in one year no less than seven thousand wild horses have been shot on a single station in New South Wales.

When about twelve years old, said Mr. G. of the Globe chop house, to our representative, I met with an accident with a horse, by which my skull was fractured, and ever since I have suffered with the most excruciating neuralgia. Of late I applied to St. Jacobs Oil, which has given me almost total relief.

Minnie Palmer, the actress, is under \$5,000 bonds to her manager not to marry for five years.

Malarial Fever. Malarial fever, consisting, in its early stages, of the liver and kidneys, general debility, nervousness and neuritic ailments, finally results in this great disease, which, if not treated, leads to the ravages of disease by converting the food into rich blood, and it gives new life and vigor to the aged and infirm always. See "Proverbs" in other column.

Hostetter's Stomach Bitters, while it is not a cathartic, achieves a host of good effects, and is used in a variety of cases. By invigorating the organs of digestion it overcomes dyspepsia and its many and complex symptoms, imparts vitality to the physique, promotes appetite and sleep, and overcomes the torpidity which is a mental, as well as a pathetic accompaniment of dyspepsia. It is an admirable remedy for disorder of the liver, promoting that organ when dormant, and promoting the secretion and flow of healthy bile into the proper channel. It relaxes without weakening, by controlling the bowels, and checks their irregularity. It arrests a growing tendency to rheumatism, depriving the blood and increasing the activity of the kidneys, and it is the best remedy in existence for chills and fever, and bilious remittent, as well as a tried preventive of those maladies.

Sycophant, a tale-bearer, comes from sycos, the Greek word for fig. There was once a law forbidding the transporting of figs from Attica, and such a law was made in the law-breakers were given this name.

Charles XII. having captured a town of Savoy, the duke intimated that there must have been some treachery in the case; upon which Charles offered to restore the town, replace the garrison and then take the place by storm.

Adelia Patti has finally decided to visit America with her own manager, having received the co-operation of Messrs. D'Ory Caré, Ginn and Abbey, who offered her £50,000 for fifty concerts.

25 Cents Will Buy A Treatise upon the Horse and his Diseases. Book No. 109. Valuable to every owner of horses. Sent postpaid by NEW YORK PAPER UNION, 130 West Street, New York.

VEGETINE is now prescribed in cases of Scrofula, and other diseases of the blood, by many of the best physicians, and to the great success in curing all diseases of the nature.

THE MARKETS. Beef—Cattle—Med. Nat. Live wt. 11 1/2 @ 11 5/8. Calf—For to Prime Veals. 5 1/2 @ 6. Sheep—Wool—Washed. 6 1/2 @ 6 5/8. Dressed, city. 6 1/2 @ 6 5/8. Flour—No. 2, State, good to fancy 5 00 @ 5 50. Western, good to fancy 5 25 @ 5 75. Wheat—No. 2, White. 1 2 1/2 @ 1 2 3/4. No. 1, White. 1 1 1/2 @ 1 1 3/4. No. 1, Red. 1 1 1/2 @ 1 1 3/4. No. 2, Red. 1 1 1/2 @ 1 1 3/4. No. 3, Red. 1 1 1/2 @ 1 1 3/4. No. 4, Red. 1 1 1/2 @ 1 1 3/4. No. 5, Red. 1 1 1/2 @ 1 1 3/4. No. 6, Red. 1 1 1/2 @ 1 1 3/4. No. 7, Red. 1 1 1/2 @ 1 1 3/4. No. 8, Red. 1 1 1/2 @ 1 1 3/4. No. 9, Red. 1 1 1/2 @ 1 1 3/4. No. 10, Red. 1 1 1/2 @ 1 1 3/4. No. 11, Red. 1 1 1/2 @ 1 1 3/4. No. 12, Red. 1 1 1/2 @ 1 1 3/4. No. 13, Red. 1 1 1/2 @ 1 1 3/4. No. 14, Red. 1 1 1/2 @ 1 1 3/4. No. 15, Red. 1 1 1/2 @ 1 1 3/4. No. 16, Red. 1 1 1/2 @ 1 1 3/4. No. 17, Red. 1 1 1/2 @ 1 1 3/4. No. 18, Red. 1 1 1/2 @ 1 1 3/4. No. 19, Red. 1 1 1/2 @ 1 1 3/4. No. 20, Red. 1 1 1/2 @ 1 1 3/4. No. 21, Red. 1 1 1/2 @ 1 1 3/4. No. 22, Red. 1 1 1/2 @ 1 1 3/4. No. 23, Red. 1 1 1/2 @ 1 1 3/4. No. 24, Red. 1 1 1/2 @ 1 1 3/4. No. 25, Red. 1 1 1/2 @ 1 1 3/4. No. 26, Red. 1 1 1/2 @ 1 1 3/4. No. 27, Red. 1 1 1/2 @ 1 1 3/4. No. 28, Red. 1 1 1/2 @ 1 1 3/4. No. 29, Red. 1 1 1/2 @ 1 1 3/4. No. 30, Red. 1 1 1/2 @ 1 1 3/4. No. 31, Red. 1 1 1/2 @ 1 1 3/4. No. 32, Red. 1 1 1/2 @ 1 1 3/4. No. 33, Red. 1 1 1/2 @ 1 1 3/4. No. 34, Red. 1 1 1/2 @ 1 1 3/4. No. 35, Red. 1 1 1/2 @ 1 1 3/4. No. 36, Red. 1 1 1/2 @ 1 1 3/4. No. 37, Red. 1 1 1/2 @ 1 1 3/4. No. 38, Red. 1 1 1/2 @ 1 1 3/4. No. 39, Red. 1 1 1/2 @ 1 1 3/4. No. 40, Red. 1 1 1/2 @ 1 1 3/4. No. 41, Red. 1 1 1/2 @ 1 1 3/4. No. 42, Red. 1 1 1/2 @ 1 1 3/4. No. 43, Red. 1 1 1/2 @ 1 1 3/4. No. 44, Red. 1 1 1/2 @ 1 1 3/4. No. 45, Red. 1 1 1/2 @ 1 1 3/4. No. 46, Red. 1 1 1/2 @ 1 1 3/4. No. 47, Red. 1 1 1/2 @ 1 1 3/4. No. 48, Red. 1 1 1/2 @ 1 1 3/4. No. 49, Red. 1 1 1/2 @ 1 1 3/4. No. 50, Red. 1 1 1/2 @ 1 1 3/4. No. 51, Red. 1 1 1/2 @ 1 1 3/4. No. 52, Red. 1 1 1/2 @ 1 1 3/4. No. 53, Red. 1 1 1/2 @ 1 1 3/4. No. 54, Red. 1 1 1/2 @ 1 1 3/4. No. 55, Red. 1 1 1/2 @ 1 1 3/4. No. 56, Red. 1 1 1/2 @ 1 1 3/4. No. 57, Red. 1 1 1/2 @ 1 1 3/4. No. 58, Red. 1 1 1/2 @ 1 1 3/4. No. 59, Red. 1 1 1/2 @ 1 1 3/4. No. 60, Red. 1 1 1/2 @ 1 1 3/4. No. 61, Red. 1 1 1/2 @ 1 1 3/4. No. 62, Red. 1 1 1/2 @ 1 1 3/4. No. 63, Red. 1 1 1/2 @ 1 1 3/4. No. 64, Red. 1 1 1/2 @ 1 1 3/4. No. 65, Red. 1 1 1/2 @ 1 1 3/4. No. 66, Red. 1 1 1/2 @ 1 1 3/4. No. 67, Red. 1 1 1/2 @ 1 1 3/4. No. 68, Red. 1 1 1/2 @ 1 1 3/4. No. 69, Red. 1 1 1/2 @ 1 1 3/4. No. 70, Red. 1 1 1/2 @ 1 1 3/4. No. 71, Red. 1 1 1/2 @ 1 1 3/4. No. 72, Red. 1 1 1/2 @ 1 1 3/4. No. 73, Red. 1 1 1/2 @ 1 1 3/4. No. 74, Red. 1 1 1/2 @ 1 1 3/4. No. 75, Red. 1 1 1/2 @ 1 1 3/4. No. 76, Red. 1 1 1/2 @ 1 1 3/4. No. 77, Red. 1 1 1/2 @ 1 1 3/4. No. 78, Red. 1 1 1/2 @ 1 1 3/4. No. 79, Red. 1 1 1/2 @ 1 1 3/4. No. 80, Red. 1 1 1/2 @ 1 1 3/4. No. 81, Red. 1 1 1/2 @ 1 1 3/4. No. 82, Red. 1 1 1/2 @ 1 1 3/4. No. 83, Red. 1 1 1/2 @ 1 1 3/4. No. 84, Red. 1 1 1/2 @ 1 1 3/4. No. 85, Red. 1 1 1/2 @ 1 1 3/4. No. 86, Red. 1 1 1/2 @ 1 1 3/4. No. 87, Red. 1 1 1/2 @ 1 1 3/4. No. 88, Red. 1 1 1/2 @ 1 1 3/4. No. 89, Red. 1 1 1/2 @ 1 1 3/4. No. 90, Red. 1 1 1/2 @ 1 1 3/4. No. 91, Red. 1 1 1/2 @ 1 1 3/4. No. 92, Red. 1 1 1/2 @ 1 1 3/4. No. 93, Red. 1 1 1/2 @ 1 1 3/4. No. 94, Red. 1 1 1/2 @ 1 1 3/4. No. 95, Red. 1 1 1/2 @ 1 1 3/4. No. 96, Red. 1 1 1/2 @ 1 1 3/4. No. 97, Red. 1 1 1/2 @ 1 1 3/4. No. 98, Red. 1 1 1/2 @ 1 1 3/4. No. 99, Red. 1 1 1/2 @ 1 1 3/4. No. 100, Red. 1 1 1/2 @ 1 1 3/4. No. 101, Red. 1 1 1/2 @ 1 1 3/4. No. 102, Red. 1 1 1/2 @ 1 1 3/4. No. 103, Red. 1 1 1/2 @ 1 1 3/4. No. 104, Red. 1 1 1/2 @ 1 1 3/4. No. 105, Red. 1 1 1/2 @ 1 1 3/4. No. 106, Red. 1 1 1/2 @ 1 1 3/4. No. 107, Red. 1 1 1/2 @ 1 1 3/4. No. 108, Red. 1 1 1/2 @ 1 1 3/4. No. 109, Red. 1 1 1/2 @ 1 1 3/4. No. 110, Red. 1 1 1/2 @ 1 1 3/4. No. 111, Red. 1 1 1/2 @ 1 1 3/4. No. 112, Red. 1 1 1/2 @ 1 1 3/4. No. 113, Red. 1 1 1/2 @ 1 1 3/4. No. 114, Red. 1 1 1/2 @ 1 1 3/4. No. 115, Red. 1 1 1/2 @ 1 1 3/4. No. 116, Red. 1 1 1/2 @ 1 1 3/4. No. 117, Red. 1 1 1/2 @ 1 1 3/4. No. 118, Red. 1 1 1/2 @ 1 1 3/4. No. 119, Red. 1 1 1/2 @ 1 1 3/4. No. 120, Red. 1 1 1/2 @ 1 1 3/4. No. 121, Red. 1 1 1/2 @ 1 1 3/4. No. 122, Red. 1 1 1/2 @ 1 1 3/4. No. 123, Red. 1 1 1/2 @ 1 1 3/4. No. 124, Red. 1 1 1/2 @ 1 1 3/4. No. 125, Red. 1 1 1/2 @ 1 1 3/4. No. 126, Red. 1 1 1/2 @ 1 1 3/4. No. 127, Red. 1 1 1/2 @ 1 1 3/4. No. 128, Red. 1 1 1/2 @ 1 1 3/4. No. 129, Red. 1 1 1/2 @ 1 1 3/4. No. 130, Red. 1 1 1/2 @ 1 1 3/4. No. 131, Red. 1 1 1/2 @ 1 1 3/4. No. 132, Red. 1 1 1/2 @ 1 1 3/4. No. 133, Red. 1 1 1/2 @ 1 1 3/4. No. 134, Red. 1 1 1/2 @ 1 1 3/4. No. 135, Red. 1 1 1/2 @ 1 1 3/4. No. 136, Red. 1 1 1/2 @ 1 1 3/4. No. 137, Red. 1 1 1/2 @ 1 1 3/4. No. 138, Red. 1 1 1/2 @ 1 1 3/4. No. 139, Red. 1 1 1/2 @ 1 1 3/4. No. 140, Red. 1 1 1/2 @ 1 1 3/4. No. 141, Red. 1 1 1/2 @ 1 1 3/4. No. 142, Red. 1 1 1/2 @ 1 1 3/4. No. 143, Red. 1 1 1/2 @ 1 1 3/4. No. 144, Red. 1 1 1/2 @ 1 1 3/4. No. 145, Red. 1 1 1/2 @ 1 1 3/4. No. 146, Red. 1 1 1/2 @ 1 1 3/4. No. 147, Red. 1 1 1/2 @ 1 1 3/4. No. 148, Red. 1 1 1/2 @ 1 1 3/4. No. 149, Red. 1 1 1/2 @ 1 1 3/4. No. 150, Red. 1 1 1/2 @ 1 1 3/4. No. 151, Red. 1 1 1/2 @ 1 1 3/4. No. 152, Red. 1 1 1/2 @ 1 1 3/4. No. 153, Red. 1 1 1/2 @ 1 1 3/4. No. 154, Red. 1 1 1/2 @ 1 1 3/4. No. 155, Red. 1 1 1/2 @ 1 1 3/4. No. 156, Red. 1 1 1/2 @ 1 1 3/4. No. 157, Red. 1 1 1/2 @ 1 1 3/4. No. 158, Red. 1 1 1/2 @ 1 1 3/4. No. 159, Red. 1 1 1/2 @ 1 1 3/4. No. 160, Red. 1 1 1/2 @ 1 1 3/4. No. 161, Red. 1 1 1/2 @ 1 1 3/4. No. 162, Red. 1 1 1/2 @ 1 1 3/4. No. 163, Red. 1 1 1/2 @ 1 1 3/4. No. 164, Red. 1 1 1/2 @ 1 1 3/4. No. 165, Red. 1 1 1/2 @ 1 1 3/4. No. 166, Red. 1 1 1/2 @ 1 1 3/4. No. 167, Red. 1 1 1/2 @ 1 1 3/4. No. 168, Red. 1 1 1/2 @ 1 1 3/4. No. 169, Red. 1 1 1/2 @ 1 1 3/4. No. 170, Red. 1 1 1/2 @ 1 1 3/4. No. 171, Red. 1 1 1/2 @ 1 1 3/4. No. 172, Red. 1 1 1/2 @ 1 1 3/4. No. 173, Red. 1 1 1/2 @ 1 1 3/4. No. 174, Red. 1 1 1/2 @ 1 1 3/4. No. 175, Red. 1 1 1/2 @ 1 1 3/4. No. 176, Red. 1 1 1/2 @ 1 1 3/4. No. 177, Red. 1 1 1/2 @ 1 1 3/4. No. 178, Red. 1 1 1/2 @ 1 1 3/4. No. 179, Red. 1 1 1/2 @ 1 1 3/4. No. 180, Red. 1 1 1/2 @ 1 1 3/4. No. 181, Red. 1 1 1/2 @ 1 1 3/4. No. 182, Red. 1 1 1/2 @ 1 1 3/4. No. 183, Red. 1 1 1/2 @ 1 1 3/4. No. 184, Red. 1 1 1/2 @ 1 1 3/4. No. 185, Red. 1 1 1/2 @ 1 1 3/4. No. 186, Red. 1 1 1/2 @ 1 1 3/4. No. 187, Red. 1 1 1/2 @ 1 1 3/4. No. 188, Red. 1 1 1/2 @ 1 1 3/4. No. 189, Red. 1 1 1/2 @ 1 1 3/4. No. 190, Red. 1 1 1/2 @ 1 1 3/4. No. 191, Red. 1 1 1/2 @ 1 1 3/4. No. 192, Red. 1 1 1/2 @ 1 1 3/4. No. 193, Red. 1 1 1/2 @ 1 1 3/4. No. 194, Red. 1 1 1/2 @ 1 1 3/4. No. 195, Red. 1 1 1/2 @ 1 1 3/4. No. 196, Red. 1 1 1/2 @ 1 1 3/4. No. 197, Red. 1 1 1/2 @ 1 1 3/4. No. 198, Red. 1 1 1/2 @ 1 1 3/4. No. 199, Red. 1 1 1/2 @ 1 1 3/4. No. 200, Red. 1 1 1/2 @ 1 1 3/4. No. 201, Red. 1 1 1/2 @ 1 1 3/4. No. 202, Red. 1 1 1/2 @ 1 1 3/4. No. 203, Red. 1 1 1/2 @ 1 1 3/4. No. 204, Red. 1 1 1/2 @ 1 1 3/4. No. 205, Red. 1 1 1/2 @ 1 1 3/4. No. 206, Red. 1 1 1/2 @ 1 1 3/4. No. 207, Red. 1 1 1/2 @ 1 1 3/4. No. 208, Red. 1 1 1/2 @ 1 1 3/4. No. 209, Red. 1 1 1/2 @ 1 1 3/4. No. 210, Red. 1 1 1/2 @ 1 1 3/4. No. 211, Red. 1 1 1/2 @ 1 1 3/4. No. 212, Red. 1 1 1/2 @ 1 1 3/4. No. 213, Red. 1 1 1/2 @ 1 1 3/4. No. 214, Red. 1 1 1/2 @ 1 1 3/4. No. 215, Red. 1 1 1/2 @ 1 1 3/4. No. 216, Red. 1 1 1/2 @ 1 1 3/4. No. 217, Red. 1 1 1/2 @ 1 1 3/4. No. 218, Red. 1 1 1/2 @ 1 1 3/4. No