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Things Not Always What They Secm:.



## But when to his lips he prossed it, He muttered in accents wroth; <br> He mottered in accents wroth; The biamed thing is artificiol, And made out of eotoon loth."

 Gayly colored fans are the latest ad-
vertising venture. Good thing to
$\qquad$
$\qquad$
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$\qquad$
$\qquad$ man must be either anvi or hammer.
Longfellow was wrong, however. Lots
of men are neither the active hammer of men are neither the active harnmer
nor the sturdy anvil. They are noth-
$\qquad$
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$\qquad$
$\qquad$ mon throughout a portion of Mexico
for little children to kneel before
a stranger and pray that he may have a safe journey. And the fathers of
the children have a practice not so
beautiful, of "laying for" the stranger in the for
long.
$\qquad$
$\qquad$

$$
\begin{aligned}
& \text { thing funny in that,"scornfully snorted } \\
& \text { the parent. "Don"t, eh? You seem } \\
& \text { to forget that the Deacon stutters." } \\
& \text { "Ah," said the old man. Then they }
\end{aligned}
$$

| Indian Food in Arizona. <br> All the varieties of cacti bear fruit, food, says an Arizona letter. They also cook the fleshy leaves of the prickly pear when young, which are The Indians also use the head of the maguey, or century plant, for food. It is found every whre in the territory co. It contains a large amount of saccharine matter. The century hypothesis in regard to its blooming is a myth, however, long since exploded. to attain maturity and blossom, the making its first appearance. It then dies, its mission ended. The leaves, which are fleshy and stiff, with thin edges covered with thorns, branch from the root in long lances, growing to the height of three or four feet. The centre of the plant consists of a large head, spmething like a cabbage. From this springs a pole, eight to twelve feet high, which branches near the top, bearing a yellow flower. The Indians prepare the head for food by roasting in an oven made of stones sunk in the ground. We had an op- portunity to taste a piece of maguey so prepared, and found it delicious, sweet and nutritious, tasting very much like old-fashioned, homemade molasses candy. If that was a no sympathy on the score of their diet, as it was really a luxury. <br> The juice of the plant is also condrink, called tizwin by the Indians the Mexicans distil it, making also tested this liquor burnal. omelet, and found it as good for that purpose. In its natura unburnt, it has a strong, smoky resembling Scotch whisky. Man |
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