

OUT OF ARCADIA.

The country boy was in love, and young. He urged his cause with an eager tongue. But the maiden bade him work and wait; She wanted a man who was strong and great.

A COUPLE OF CAPTAINS.

"Timiny Christmas," groaned Tom, "how my arm aches!" "Don't think of your arm," said Gene, twisting in his blankets. "I'd take your wound for the prospect of promotion that hangs over your head."

The stars were burning like coals of fire in the blue above them, and all about the winds were breathing in the sage-brush. The two boys had been in battle that day—a hot fight with the Sioux—and Tom labored and lapped a wily warrior single-handed and alone under the very nose of the Colonel, and for that reason and not because he had received a slight, though painful, wound in his arm, his comrade Gene argued that promotion would come to Tom.

"Yes," assented his friend; "we'll have to get married or go to work sooner or later, I suppose." "I wish we could get into something together."

"Like enough if we did get in together, they'd put us in separate cells," said Gene. He had money—not much, perhaps, but money—and parents well-to-do, and could afford to joke. But it was a serious matter with Tom. He was as poor as a Greek and as proud as a Spaniard. One day he hailed Gene with a happy shout, and announced that he had a job for both, where they could work together by day and bunk together at night.

"So it's work, is it?" asked Gene, looking his friend over. "Well, yes. You were not expecting a job stopping balls in a tennis court, were you?" "Not exactly; but I thought we were going into some sort of business together."

"This is business—good business, and you wind it up with a brake-chain every time the whistle blows." "What is it?" "Braking on the Burlington." "What's that?" "Braking on the Burlington." Gene sniggered.

The Burlington had just been opened as far as Omaha, and Ottumwa was only a small settlement. Iowa was right on the raw edge of the wide, wild West. The Indians were wrecking stations and robbing freight cars, and a flagman three cars from the caboose couldn't call his skin his own.

to be ashamed to make me ask the third time for it."

"Well, you can keep right on, for I've got no ticket. I had barely time to throw myself aboard as the train pulled out." "Cause if you haven't, I know where you can borrow."

Gene smiled and gave up, and then the two ex-captains of cavalry sat and talked of the old days, when there were no railroads there.

"Well, Tom, you've made a great success of this railroad business, and I'm proud of you," said Gene, glancing at the bright blue uniform the Captain wore.

Tom smiled. "What are you driving at, Gene?" "Readin' law."

"Well," said Tom, "I guess that'll beat brak'ing on freight."

And so the two men talked on to the end of the run, the conductor dropped off, and the law student went on to Chicago.

In the jam and crowd about the gates of the Burlington station at Chicago men often bump up against old comrades unexpectedly, and so it fell out that as Gene was sweeping through a narrow gate he ran bang into a man.

"Hello, Gene," said the man, "wait a moment." Gene waited impatiently for five minutes, it seemed to him. He was glad enough to meet an old friend, but the diagram had gone to the sleeping-car conductor, and Gene wanted to secure a place. Finally, as the train was about to pull out on the wall—the waiting traveler was gladdened by the re-appearance of the busy man.

"What's the matter with you, Tom? Do you want me to get left?" Tom smiled. "My dear Gene, don't you know this train would not pull out without you?"

Eli Whitney and the Cotton Gin.

Eli Whitney was one of those bright, precocious Yankee boys who in early years revealed a great fondness for making things, and who showed ingenuity in doing what ever they turned their hands to. His father was a plain Massachusetts farmer, who tilled his acres near Westborough, in that State. Eli from the first disliked farming. He avoided farming whenever he could, and instead spent much of his time in his father's workshop. The good farmer was in the habit of repairing his own wheels and chairs and mending his own fences, so that he had a small collection of tools. These tools were Eli's delight. Whenever he had a chance he would slip away into the workshop and try to fashion some article which his already ingenious mind had designed.

On one occasion, when Eli was twelve years old, his father on a return from a journey, asked what his boys had been doing during his absence. The reply was that the other boys had been steadily at work in the fields, but that Eli had spent much of his time in the workshop.

"And what was he doing there?" "He has been making a fiddle."

"Ah," sighed the worthy farmer. "I fear Eli will have to take his portion in fiddles."

Nevertheless, the fiddle proved to be a very good one, and served its purpose very well at the country dances in the neighborhood.

Another time the farmer going to church one Sabbath morning, chanced to leave his watch, a big old-fashioned silver "turnip," at home. As soon as his father discovered how his watch had been treated, he eagerly took it to pieces, bit by bit. When he saw what he had done he was horrified, for his father was a very strict man, and would be sure to punish him severely for spoiling his watch. So Eli set to work and by dint of his skill succeeded in putting the watch together again just as the farmer got back from church. So neatly did he do this that his father never discovered how his watch had been treated, until years after, Eli told him what he had done.

There are many other stories of Eli's youthful ingenuity, which there is not space to repeat here. He was always trying his hands at something, and he usually succeeded at whatever he attempted. His step-mother found him useful in a hundred ways in the household, repairing old utensils and making new ones. When the Revolutionary war broke out Eli began to make nails, which were greatly needed by the patriots. Then he turned his hands to make the long pins which the women of that day used for fastening their bonnets; and he also for a while drove a thriving trade in walking sticks, in which he invented many striking and graceful devices.

As Eli approached manhood he began to feel sorely the need of a better education than the country school afforded. He had studied much by himself in the intervals between his work, and he was more advanced in mathematics and mechanics than most boys of his age. But he was not satisfied with this. He wanted to go to College. His father was resolutely opposed to this, and refused to give him the means. So Eli set hard to work, and managed, by making various articles and teaching school, to save enough money to enter college. He went to Yale when he was twenty, and he was old, and graduated four years later. While in college young Whitney gave many proofs of his mechanical ingenuity. On one occasion he repaired the apparatus of one of the professors, who was about to send it to Europe for the purpose, as he supposed, of having it made in this country. He did it for him.

Eli Whitney at first intended to adopt teaching as his profession. His heart was wrapped up in mechanics, but he was poor and could see no way in which he could follow his natural bent. Not long after graduating, therefore, he accepted an engagement as a tutor in the family of a gentleman who lived in Georgia. It was a fortunate accident that, while on his way to the South, young Whitney made the acquaintance of the widow of the famous Revolutionary hero, General Nathaniel Greene. This lady, who lived near Savannah, at once took a liking to him, and on their arrival in Georgia invited him to stay for a while at her home. It was a most agreeable as Whitney found to his disappointment that the gentleman had selected another tutor. Mrs. Greene kindly cheered him, and told him to make her house his home.

A Tragedy of the Sea.

Thrilling Story of Survivors of the Wrecked Atlanta—Only Three of a Crew of 26 Men Escaped Death After a Fearful Battle With the Waves.

YACHTING, Ore., Nov. 20.—Additional particulars of the wreck of the British ship Atlanta, Capt. Chas. McBride, from Tacoma to Capetown, Thursday morning, five miles south of Alseaud, were brought here by a correspondent who went to the scene. Twenty-three lives were lost including all the officers, and only three sailors survived as follows: Francis McMahon, of Belfast, Ireland, aged 18; John Webber, Tarrytown, N. J.; John Fraser, Philadelphia.

The lost are: Capt. Chas. McBride; Hunter, first mate; N. C. Hudson, second mate; all of Greenock; Scotland; David Stewart, Liverpool; Aleck Beck, W. E. Croger, M. O. Pilkington, Joseph Cassa, Williamson, T. Lewis, Michael Gallagher, David Green, Jacobson, Pedro Gregory, John Marks, John Smith, seamen; Hamilton, sailmaker. The unknown are two cooks, carpenter, sailmaker, second mate and one sailor. The body of Jacobson was recovered and buried yesterday.

Wednesday night about 12 o'clock the ship was steering southeast by east and running under full sail, when suddenly the lookout sang out "breakers ahead." Almost at the same time the ship struck with a tremendous crash. She arose again on the heavy ground swell. Lurching forward, struck again, was carried further by the seas, struck a third time and commenced settling at once. The sea by this time was washing completely over the vessel. The crew had taken to the rigging, and most of them to the mizzenmast. Within half an hour after striking the hull broke in two, and the mizzenmast, the mizzenmast, in which nearly all the crew had taken refuge. At this moment George Fraser, a sailor, plunged overboard, preferring to take his chances by swimming. He succeeded in catching hold of the main hatch and held on for a few minutes, when he was told that the port life-boat was near him. Fraser swam to the boat after a desperate struggle and succeeded in climbing into it, his shipmates in the rigging giving him three cheers. After helping McMahon and Webber into the boat, they soon drifted on shore. Fraser, in telling the story of the wreck, said:

"The first thing I knew the first mate called me and said the ship was on the beach. The other men came to the door and sang out 'All hands lay aft, we are going to wear ship.' The second mate shouted 'Clear away the boats, that's our only chance.' The second mate and myself jumped upon the boat skids to clear away the port bow. I shouted out for some one to give me a hand to the mizzen rigging. As soon as I reached the port, I was swept off my feet, but grasped a stanchion when the sea sent its force. When the sea cleared off the poop I ran for the mizzen rigging and climbed into it. I stayed all there, I suppose, 10 minutes, when the ship righted and listed over to starboard. I crawled across the mizzen rigging and got into the port rigging, when the ship broke in two. Shortly after that the main mast went by the board and it started the mizzen mast. I then took to the water and swam to the main hatch, which floated close by the ship. I stayed on the hatch about 15 minutes. The sea was throwing wreckage up, hitting me over the head until I drifted clear of the ship. Another fellow swam to the hatch, but I told him to get off the hatch and look for one of his own. He would not do it, so I got off myself, as it would not hold two up. There was another hatch nearby and I swam to it, but the breakers washed me off. The men in the rigging were watching me and told me the boat was coming. I swam to the boat and got one arm over the gunswale, the crew in the rigging cheering me all the time. I crawled into the boat, which was full of water, and, looking around, saw Webber on the other side. McMahon was among the wreckage and we needed him in the boat. We had no oars, but soon drifted clear of the wreck and the breakers started us ashore. I looked toward the wreck to see if I could see anybody, but only one man was visible on the port aft davit. We kept the boat's head to sea and were soon washed ashore.

McMahon said: "The only reason I can think for the disaster was that the captain had lost his reckoning on account of the weather for three days preceding, otherwise the accident is quite unaccountable. It was a pitiful sight to see the chief officers in the rigging crying and praying for help, and to see the cook escape of myself and two shipmates nothing short of miracle."

Appointed by Governor Hastings. Governor Hastings has appointed the delegates to the National Pure Food and Drug congress, to be held in Washington on Jan. 18th to 20. Leonard Rhone, Centre Hall; W. B. Powell, Shadeland; Hon. Jason Sexton, Springhouse; Louis Emanuel, Pittsburg; F. A. Boerke, Philadelphia; Francis B. Reeves, Philadelphia; Thomas Martindale, Philadelphia; Sylvester S. Martin, Pittsburg; William R. Warner, Philadelphia; Thomas J. Edge, Harrisburg; Professor John Hamilton, State college; Major Levi Wells, Harrisburg; Dr. G. C. Groff, Lewisburg, and Dr. Charles T. George, Harrisburg.

Mountain Peak 30,000 Feet High. The G. H. Eldredge geological survey party, which has just returned from the Cook's Inlet country, is said to have discovered the highest mountain in North America. The peak, which towers far above Mount St. Elias, is situated in Alaska to the right of the Sushitna River. It is more than 20,000 feet high. Its Indian name is thought to be Bullshae.

Jack—I don't see why you call her a queer girl just because she told you to see her papa when you proposed. Algy—Ya-as; but perhaps you don't know that her papa has been dead for five years.

Chicago's Big Duck Farm.

Where 20,000 Ducklings are Raised Yearly on Land Worth a Million Dollars.

Chicago has a duck farm, well in the heart of the city, and located on land that is worth \$1,000,000. Chatham Fields, as the farm is called, is located at the corner of Seventy-ninth street and Cottage Grove avenue. The cars go whizzing by all day long within quacking distance of 20,000 ducks, which enjoy all the advantages of city life. In the end, every one of the 20,000 will share the fate of the ordinary barnyard fowl, however, and find its way to the broiler and the spit. And these city-bred ducks run their reckless and fit de siccere careers in about half the number of weeks that it takes their country cousins to round off existence.

The duck farm on a big scale, located on a \$1,000,000 tract of land, is owned by L. G. Fisher, a capitalist and manufacturer. He holds the land as an investment, and while holding it he decided to indulge his taste for amateur farming. At first he invested in a few fancy chickens, ducks and geese. The chickens came more nearly eating their heads off than the ducks did, and were not so satisfactory. A year ago Chatham Fields was converted into a duck farm almost exclusively, with 400 or 500 chickens to make things more homelike.

These ducks are hatched in incubators and brought up by hand. Mother Nature is allowed to have as little to do with it as possible. The fowls are returned out by machinery, fed by machinery, and meet their death by guillotine at the tender age of 10 weeks.

The 150 acres of the farm are a rolling piece of ground, sloping away from a clump of trees. The main building is a big, flat, steam-heated brick barn, 600 by 180 feet in size. This is divided into two parts, the larger section being subdivided into pens which hold about 500 ducklings each. The other subdivision is covered with steam pipes raised slightly from the ground. A loose burlap curtain swings between the two. The little ducks are put into the pens, which are kept at an even and moderate temperature. If from any cause the ducklings become chilled or damp, they poke their knowing little necks under the burlap curtain, push through and huddle up under the steam pipes. The whole floor is of clean dirt, the top layer being changed often.

The entire philosophy of scientific duck-raising may be given in a sentence. "Keep the ducks dry and stuff them all the time." According to Manager Bellows, the ducks don't take to water. At Chatham Fields they would not be allowed to if they felt so inclined. On fine days the pens are opened and the thousands of ducklings are allowed for a while to get out of the big building and play in the sunshine. At the least sign of rain back they are all hustled indoors. They never swim and never enjoy a drop of water, except what they drink. This is provided at a water-tight trough constructed like a saucer, with a teacup inverted in it.

During the season about 1,000 ducks are set aside for breeding purposes. These are selected for their size, robustness, etc. "The season" on the duck farm reverses the ordinary poultry season as the farmer's wife knows it. At the farm eggs must be laid from December to April, and the ducks hatched and sold from April to August. The thousand fowls set aside for egg laying are allowed to run about freely in a big, grassy yard. They are given enough to eat to keep them in fair condition, and are expected to hustle for salads. This water is provided at a water-tight trough, with a teacup inverted in it. They are given enough to eat to keep them in fair condition, and are expected to hustle for salads. This water is provided at a water-tight trough, with a teacup inverted in it.

The expense of keeping these breeding fowls is small. About December the ducks begin to lay eggs. The eggs are put in the incubators, 300 to a machine, and are hatched in 21 days. The ducklings are put at once into the "brooder," where they live out their 10 or 12 weeks of life. This patent process of raising ducks the percentage of loss is considerably less than when the farmer's wife persuades a good natured hen to hatch out a setting of duck eggs. The experts at that farm never make the mistake of putting an egg into the incubator unless it is sure to hatch. They are all tested and must not be over a week old. So altogether the loss will not reach 25 per cent. from all causes. Baby ducks are fed every two or three hours, and yet they are hungry all the time. They simply live to eat, and have no other ambition in life. The food is made up of a variety of things, and is intended to make white, juicy meat and small, soft bones. The ideal soup for ducks is made on a basis of soup of boiled bones, scraps, etc. With this soup cracked oats, corn meal, "seconds," and various cereals are mixed. Nearly all the food is cooked. This material here in the city costs little. If meal is mixed in boiling, or a lot of rolled oats are used, the dealers are glad to sell it for a small amount. South Water street furnishes cheaply all the green stuff that ducks like so well. A few parcels of wilted celery, cabbage a little the worse for wear, and salad greens of all sorts can be bought at low figures by wholesale.

Ducks at Chatham Fields are expected to be lazy. They are prohibited from taking century runs, and discouraged altogether from flying. What with eating every two hours and never taking any exercise, they grow wonderfully fat, and the meat is light instead of dark. The breastbone of a young duck raised this way can be cut with one swipe of a carving knife, and nearly the whole duck can be sliced into white pieces.

The cost of raising these ducks and putting them on the market varies greatly with the season, but the average is about 25 cents apiece. "We aim to take advantage of a season and a market which is not over-crowded," says Mr. Bellows. "That's the secret of making a thing like this pay. Let into the market when nobody else is selling, and with something distinctive and curious if you can." Nearly all the ducks raised are sold for broilers. They stand on the same footing as chickens, and are said to be far superior to the ordinary roast duck. "Broiled tame duck is nothing new to the people in the East," said Mr. Bellows, "but until recently there was no market for 'em in Chicago. We have sold all of ours here to clubs, hotels and restaurants." A duck which costs 25 cents to raise sells for 75 cents. A young duck brings more than an old one by the pound. A 10-week old duck weighs from two to three pounds. The old ones weigh from four to eight pounds, and sell for from 14 to 16 cents a pound.—Chicago Inter-Ocean.

No Excuse for Being Ill.

Mrs. Rorer Discusses a Diet for the Sick and tells How to Keep Well By Eating Proper Food.

"Nobody need be sick if properly fed," says Mrs. Rorer. "But people get sick at the things which keep them in the best condition. Every pound of fat more than necessary means one pound of disease. And there is no more excuse for thin, nervous people than there is for excessive fat."

Mrs. Rorer calls attention particularly to the albuminous or the muscle making foods, such as lean meats, eggs, milk and cheese and grains. Man, needs, she says, both meats and grains to furnish him proper sustenance. Vegetarianism finds no support in Mrs. Rorer. She argues that a human being has both meat teeth and grain teeth, and that nature never makes a mistake; we were meant to use both kinds.

Milk, as one of the important diets for a sick person, comes in as a large share of her consideration. To those who complain that milk makes them bilious, Mrs. Rorer announces that pure milk cannot do this. It is the over amount of nitrogenous foods which are taken at the same time. For milk should not be treated as a beverage—not at all. Milk is a food.

It is made most easily digestible for sick people when the cheese is removed from it and a little sugar of milk and white of egg added. The acid may be removed by adding dissolved pepsin tablets, or by adding wine and making wine whey. Kommy is a very good form of milk and may be made by adding "Kiefer" to milk and bottling the product. Yeast and a little sugar will give the same result as the "Kiefer" does.

But milk should never be taken iced, and it is better warm than boiled or sterilized. Beef, whose tendon is one of the most difficult to digest, was made into appetizing and safe balls and served upon tiny squares of toast on the invalid's tray. Mrs. Rorer scraped the meat for this preparation, but advised chopping it for a person who had simply a weak stomach.

Albumenized Whey.—Heat one quart of milk to blood heat (98 degrees); add two junket tablets, dissolved. Allow the milk to stand until chilled; then stir in the curd and strain it, saving the whey. When the whey is perfectly cold add the whites of two eggs. The better way is to put a portion of this into a shaker or sifter, and mix in the white of egg and shake until the whole is thoroughly mixed. Now, you may add to this a teaspoonful of brandy or whisky or whatever stimulant is ordered, and it may be given in feedings of about two ounces.

Another Method of Making.—Heat a quart to a little more than blood heat, then add four ounces of wine, sherry or Madeira; stir for a moment; strain; add the curd to the whey thus made; add again the whites of two eggs. Frozen Junket.—Make a plain junket, using a half pound of sugar to each quart of milk, and adding a half cup of cream. When the junket is congealed turn into a freezer and freeze quickly.

Chicken Panada.—Chop fine sufficiently cooked chicken to make a pint; put it over the fire; add a pint of water; when boiling add a tablespoonful of cornstarch; moisten in a little cold milk, and just before serving season it and add a tablespoonful of butter. Beef Paste.—Scrape uncooked beef. After you have sufficient quantity of paste make it into tiny pats; put each pat on a square of bread; toast quickly; serve with a little salt and butter.

Lumber in Wisconsin. Facts About the Timber Districts in That State. Lumberman in this vicinity will be interested in following facts about the timber districts in Wisconsin: According to a report written by Filbert Roth, a special agent of the United States department of agriculture, the state of Wisconsin, with a population of about 2,000,000, and taxable property to the amount of \$6,000,000, has a home consumption of over 600,000,000 feet of lumber annually, besides enormous quantities of other wood materials, which, if imported into the state, would cost the state over \$25,000,000. Of its northern half, a land surface of over 18,000,000 acres, only 7 per cent. is cultivated, the rest forming one continuous body of forests and waste land. From this area there have been cut during the last sixty years more than 5,000,000,000 feet of pine lumber alone, and the annual output of the past ten years has exceeded 3,000,000,000 feet every year.

All He Craved.

The proprietor of the restaurant had just issued a new advertisement, intended to call attention to a reduction in rates. After quoting the prices of various articles to conclusively demonstrate the fact that everything was cheap, he added at the bottom of the advertisement: "Bread, butter, and potatoes, etc."

He knows better now. If he had to do it over again he would word it a little differently, and all because a solemn-looking man came in one day, and after looking his place at a table, pointed to the advertisement and asked:

"Is that on the square?" "Certainly," replied the waiter.

"Then give me some bread, butter, and potatoes," said the man.

"Yes, sir. What else?" asked the waiter.

"Nothing else," replied the man. "That's all that's free, isn't it?"

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