

**AN ESQUIMAUX SNOW HOUSE.**  
HOW IT IS BUILT—THE INTERNAL ARRANGEMENTS.

As probably many people know, an igloo is usually built of snow. The wood, however, makes houses, and as their houses consists of a single room it also means room. Sometimes at points that are regularly occupied during the winter months igloos are built of stone and moss piled up around and over them, so that when covered by the winter snows they make very comfortable dwellings. This is the case at Iglood, which means the place of light, and also near Tule Lake Point, on King William's Land, where the ruins of these underground houses were quite numerous. They had been built a great many years ago, and the Eskimos when they occupied the land before the Xethalik invasion. A long low passage way leads into each dwelling, so constructed as to catch the wind from the interior, thus insuring ventilation is prevented by leaving open the door. This, by the way, is an important feature. Even in the coldest weather the door is open except when the occupants are asleep, and they are only closed then to prevent the dogs from making a raid on the igloo. If the door faces the wind a shelter is erected outside the other end of the house so that the door need not be closed. The coldest day I ever saw, when the thermometer was 17 degrees below zero, the door of our igloo was open all the time we were there. A snow fire is made of snow blocks about three feet long by eighteen inches wide and five inches thick.

How to Engage the Robbers.—To save our money I tried the use of paper bands and gas tar, in various forms, on my peach trees, and, when carefully applied, it was effective in excluding borers. But for the past seven or eight years I have practiced a much more excellent way, and I know other fruit growers who have done the same, and would not think of going back to the former. It is simply using carbolic acid, which is the essence or spirit of gas tar, and is easily made by combining with water by adding soap, which the tar itself carries. The mixture is far less safe and cleanly in its application. My rule for preventing borers is to get a pint of crude carbolic acid, and twenty-five cents, and in sufficient for twenty gallons of the wash. Take a light barrel and put in four or five gallons of soft soap, with as much hot water to this; then stir in the pint of carbolic acid, and let stand over night or longer to combine. Now add twelve gallons of rain water and stir well; then apply to the base of the tree with a short broom or old paint brush, taking pains to get inside of all crevices. This will prevent both apple and peach borers. It should be applied the latter part of June in this climate, when the moths and larvae are just appearing. The odor is so pungent, and lasting that no eggs will be deposited where it has been applied, and the effects will continue until after the insects have been killed. If the crude acid cannot be obtained one-third of the pure will answer, but it is more expensive.—*Fruit Recorder.*

To Cleanse Scourged Hair.—When the hair gets scorched by trying dandruff, as it sometimes will, especially if the girls are doing it, it can be made nice again by slicing a raw potato into thin slices, and dropping it into the water, and frying until quite brown. They absorb all the bitter lard, and collect the dark specks on their surface, and make the hair fit for use again. Another way to cleanse hair in the following manner, but before you start, some better way, to pour in some boiling hot water, and let it stand and cool. When you wish to use it again, take a knife and run around the edge of the hair; let it from the kettle, and lay it bottom side up on a flat plate; scrape off all the brown coating for the soap grease; turn out the water and clean the hair with the water. Wash it in clean water, and let it drain off, and your hair is pure and sweet.

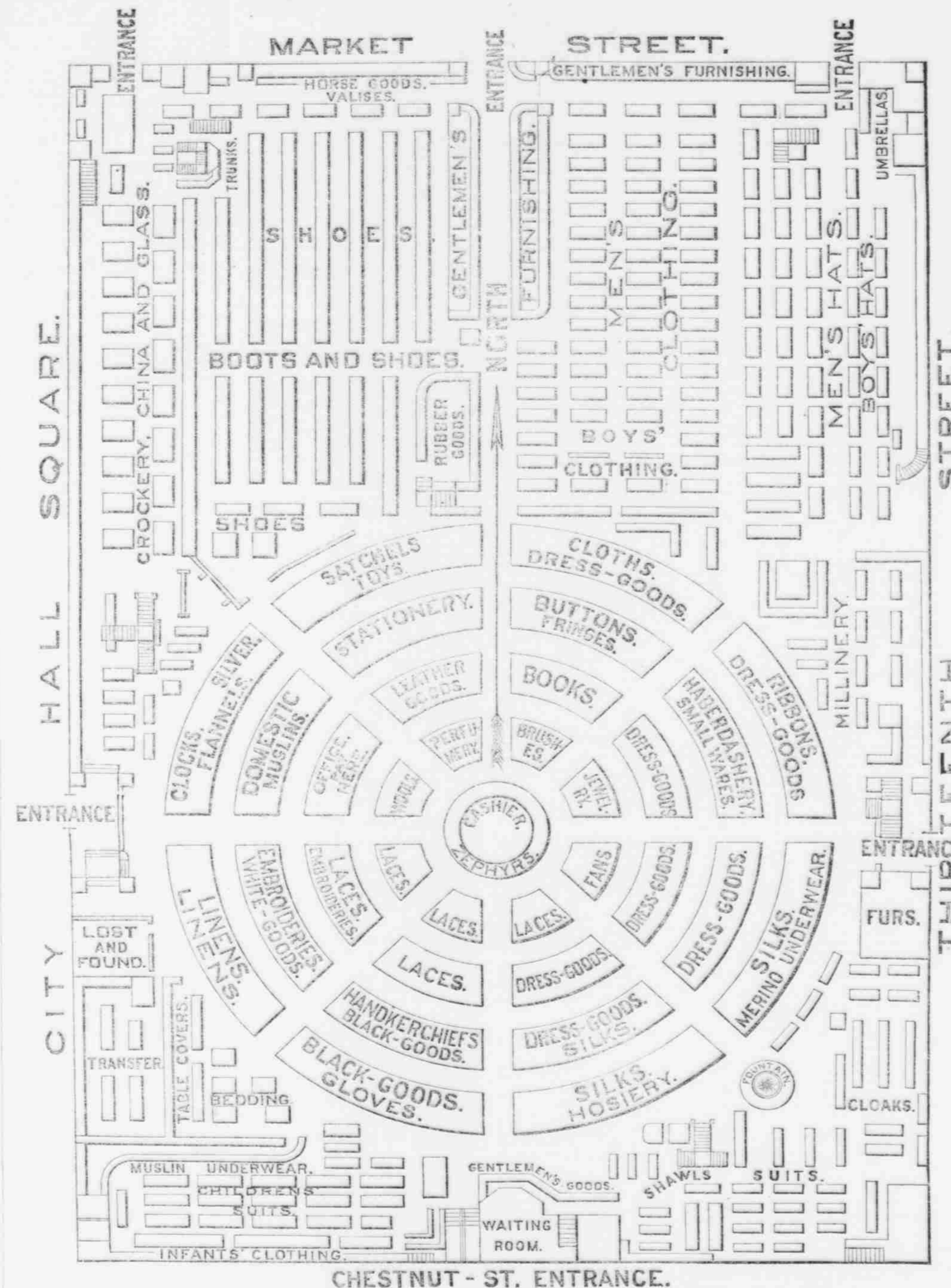
The builder selects wood of the proper consistency by sounding a drift with a cane made for the purpose, of reindeer horn, straightened by steaming, and worked down until about half an inch in diameter, with a female iron screw by means of soft snow which would cause the blocks to break. When the snow is selected he digs a pit to the depth of eighteen inches or two feet and about the length of the snow block. He then cuts out the blocks by first cutting down at the ends of the pit and then the bottom afterward, using as the channel about an inch or two deep, marking the thickness of the proposed block.

Now comes the part that requires attention to accomplish successfully. The expert will, with a few thrusts of his knife in just the right places, sit out the snow block and lift it carefully out to await removal to its position on the wall. The two will then be placed side by side, break the block into two or three pieces, utterly unfit for the use of the builder. When two men are building an igloo one cuts the blocks and the other erects the walls. Whenever blocks have been cut out to commence work with the builder marks with his eye, or perhaps draws a line with his knife, describing the circumference of the building. He usually a circle about 10 or 12 feet in diameter. The first row of blocks is then arranged, the blocks placed so as to fit inward and resting against each other at the ends, thus affording mutual support. When this row is completed the builder cuts away the first and second blocks, sinking them from the ground upward, so that the second tier resting on the edges of the first row can be continued on and around spirally, and by gradually increasing the inward slant a perfect dome is constructed of such strength that the builder can lie flat upon the outside while chinking the interstices between the blocks. The chinking is, however, usually done by the women and children in the building progress, and additional protection secured from the winds in very cold weather by banking up with a large wooden snow shovel, the snow at the base often being piled to a depth of three or four feet. This makes the igloo perfectly impervious to the wind in the most impetuous weather.

When the house is completed the builders are walled in. Then a small hole about two feet square is cut in the wall on the side away from where the entrance is to be located, and is used to put in the lamps and bedding. It is then walled up and the regular door cut about two feet high and niched at the top. It would bring out luck to carry the bedding into the igloo by the same door if it would be taken out. Before the door is opened the bed is constructed of snow blocks and made from one to three or four feet high and occupies about three-fourths of the entire space. The higher the bed and the lower the door the warmer the igloo will be.

The house being built passes into the care of the women, who arrange the beds and put up the lamps for lighting, warming and cooking. The woman's place in the igloo is on either side of the bed and next to the lamp. In front of her she arranges her lamp, which is a long, shallow basin of soapstone, the front edge straight and the back describing an arc, with a hole for the lamp to enter into the snow beneath it. If there be two women they occupy both ends of the bed, each with her lamp in front of her. Over each lamp is constructed a frame upon which to dry stockings that have become moistened by perspiration during the day's exercise, and from which depends the kettle for melting snow or for tea to make water to cook. The distinctive Esquimaux kettle—or squeak—is made of soapstone and is flat-bottomed. It is made long and narrow, so as to fit the frame of the lamp and to give all the benefit possible therefrom. It has the advantage over the iron and copper kettles that have come into use through trade with other articles. Squeaks get up long before any one else is awakened and looks carefully over all the clothing to see what mending is required. Her position when not asleep is with her bare feet under her in Turkish fashion, and there she sits all day long.

**GROUND PLAN OF JOHN WANAMAKER'S STORE.**



THE STORE AND THE TRADE.

A study of this ground plan, incomplete as it is, will give you a better idea of the store, and of what is in it, than description can do. The store covers 2 1/2 acres; a basement is under, and galleries are over, a part. The whole affords somewhere about 5 acres of room.

This particular business is 4 years old; it began in 1876 with clothing; in 1877 it became a general store with such goods as you see in the plan, with carpets, upholstery, furniture, and kitchen-furnishing up-stairs. Since that time gallery after gallery has been added; and there is not an inch of room to spare anywhere. To the surprise of many, it has flourished while trade was languishing almost everywhere else.

To us there is no mystery about it:

nothing surprising even; unless it be surprising that so conspicuous a business should ever be misunderstood. We do nothing more than simply to provide facilities for your getting what you want. We don't mean to say that other facilities are not provided for distributing goods; but that's a different thing. We provide so that you get what you want, exactly what you want! In the first place we've got it. In the second place we send it. And if we send you the wrong thing, or if you think the charge is too much, you handle it back to us.

We tell of these things in the newspapers, because there are thousands of you who don't know what we are doing; thousands of you don't know the character of the stock that fills these 5 acres; thousands of you who, therefore, buy where you pay more money.

We are every merchant's fair and open competitor. We do not expect to gather millions of trade from all over the country without meeting opposition and misrepresentation. Some will believe whatever is said against us. The only answer we make is: Send back whatever you don't want at the price.

We want your trade. You want our goods; or would want them, if you knew. No matter how far away you may be; you will do well to send to us for some things. We ask you to write to us about something you have present occasion for.

When we get in communication with you, we shall have one means of winning your trade, viz., by pleasing you. When we have won it, we shall have one means of keeping it, viz., by dealing with you as we deal with everybody: giving you large return for your money, and supplying your wants so intelligently that you will write us for what you want as naturally as you say "good morning" to your next-door neighbor.

JOHN WANAMAKER.

**GEIS, FOSTER & QUINN,**  
—CASH DEALER IN ALL KIND OF—  
**HEATING and COOKING STOVES**  
—AND MANUFACTURER OF—  
**TIN and SHEET-IRON WARE,**  
1102 Eleventh Ave., Altoona, Pa.  
—THE CHEAPEST PLACE IN THE CITY. Roofing, Spouting and Repairing of all kind promptly and satisfactorily attended to.  
—KIDNEY DISEASES, CONSTIPATION AND PILES.

**GEO. W. YEAGER,**  
—CASH DEALER IN ALL KIND OF—  
**HEATING and COOKING STOVES**  
—AND MANUFACTURER OF—  
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**MRS. LYDIA E. PINKHAM,**  
OF LYNN, MASS.

The time for slaughtering beef and pork for home consumption is almost at hand, and it is a busy time for housekeepers, and if the truth be told, it is not a very pleasant task to contemplate. But as the comfort and happiness of a family depend very much on the manner in which these meats are prepared, it is an essential item in every farm house that it should be done in a judicious and proper manner.

It is to be hoped that the good man of the family is both competent and willing to cut up the meat when cool without the assistance of his wife, and also to care for and to put in the barrels in the cellar. If he does so, how happy would it be for his wife to be able to take a few lessons of an experienced teacher, for it is a job that many women ever ought to see to. She, of course, would see that the pork barrel was perfectly sweet and clean before it was used. The brine, if kept nicely, will answer for your other year so well, and salting and smoking and letting stand till cold before turning it over the pork. Pork must be cold before it is packed—all the animal heat will be out of it—then, when packed, it should be covered with good coarse salt must be freely spread over every layer of the pork, then allow it to stand two or three days before turning on the brine. Place a heavy tin plate on the top of the barrel, so that the meat will be kept solid in its place. It is best to keep the stone on the meat the year round, so that none of the pieces float on the surface as they are and to do unless kept in place by heavy weight. Have the brine cover the entire mass of pork, so as to exclude air. There is an much meat in the house as should be salted with the solid pork. A pickle should be made expressly for your curing, as they can be made so much more than when you are curing. The brine can be frozen, too, and it is one of the most delicious parts of the whole, either broiled and buttered or sliced and broiled. It is best to clean it, and soaked in a weak brine till the blood is all out. Some like it boiled and others prefer it made into head-cheese and kept for cold meats. The best way to cure it is to salt it, and boil it till tender, and prepared as usual, or eaten hot, with tart sauce for a relish. The trimmings of the pork are nice made into sausage, and they keep all through the winter, to use at pleasure. The best of course needs care immediately, but it is much better to let it rest in a cool place, and then to turn it out. Always keep the neighborhood in cold water, as it is liable to have a strong taste if kept till summer. The tongue and heart make good meat for the winter, and the best is polished and wholesome, either boiled or fried. Beef that is fresh for winter use ought to be frozen as soon as possible, and then packed in tight barrels and put in a cool place, where the change of atmosphere will not reach it. Some bury the barrel in an oat bin, while others cover it with snow or put it in a lay now—the main object being to keep it from thawing out. Beef must be cured in a nice pickle for some six or eight weeks, and then taken out and drained, and then packed in tight barrels and put in a cool place, where the change of atmosphere will not reach it. Some bury the barrel in an oat bin, while others cover it with snow or put it in a lay now—the main object being to keep it from thawing out. Beef must be cured in a nice pickle for some six or eight weeks, and then taken out and drained, and then packed in tight barrels and put in a cool place, where the change of atmosphere will not reach it. Some bury the barrel in an oat bin, while others cover it with snow or put it in a lay now—the main object being to keep it from thawing out.



**Lydia E. Pinkham's Vegetable Compound**  
For all Female Complaints.  
This medicine is the most powerful and reliable remedy for all female ailments, including irregular menstruation, white discharge, and general weakness. It is made from pure vegetable ingredients and is perfectly safe for all ages.

**Cathartic Pills**  
Combine the strongest cathartic principle in medicine, in proportion as an accurate and reliable remedy for all ailments of the bowels, and a uniformity of effect. They are made of pure vegetable ingredients and are perfectly safe for all ages.

**How to Tell a Good Milk Cow.**  
The signs of a good milk cow are many, and we should rely not upon one or two of them, but upon the large combination we can find in any one animal. The first we should regard would be a large, well-developed udder, or bag, as farmers call it. This is the gland in which the milk is secreted, and must be large and well-developed to sustain a large amount of milk. Many persons are deceived as to the size of the udder by seeing it hang low. We like to see an udder broad and moderately deep in the rear, and extending forward the belly, with the teats well spread, of good size, and with the ends about a level. With the hind teats extending two-thirds the distance to the forward ones, we do not expect a good milk cow, though the udder may look large from behind; but with a bag hung long and broad, and with the teats set as above described, we have never known a cow fail of filling a milk-pail. To make a correct judgment of the udder, a tank as well as rear view must be taken, and after this the preference to one that extends far forward and has large milk-veins. Next to the udder, which indicates the quantity rather than the quality of milk, should examine the skin, hair, and color of the hind legs, which are short and the skin soft, flexible and yellow, the milk will probably be rich. This may be further determined by looking into the udder, if there are transverse and of the color of box-wood, it is a sign of good, creamy milk, and the waxy appearance of the horns, also indicates the same thing. The Jerseys uniformly possess soft hair, the skin shiny of a yellow tinge, which is especially manifest in their ears. Thin skin is so supple and yellow that they appear to have been soaked in cream.

**DEERED POTATOES IN CALIFORNIA.**  
A California inventor has made a machine for pressing and drying potatoes so that they will keep for years, yet preserve their natural flavor. No chemicals are used in the operation of curing, everything being done by a simple machine. The curing process consists of drying the potatoes in two or three hours, then they are put into coarse meal resembling cracked rice. The first shipment of these preserved potatoes to Liverpool last year, brought a large profit. The average price of potatoes in San Francisco is about twenty-five cents a bushel. Dried, they brought in England for the year, brought a double weight, or at the rate of a bushel and a half a bushel for green potatoes. This year preparation has been made for drying and shipping large quantities. It is said that there are three hundred thousand acres of unutilized land on the western slope of the Coast Range, near San Francisco, especially adapted to potato growing. The fog and mists from the ocean keep the soil moist and the soil yields bountifully. The only problem heretofore has been where to market the product.—*Scientific American.*

**DR. JONES' TARAXACUM TONIC**  
This medicine is the most powerful and reliable remedy for all ailments of the bowels, and a uniformity of effect. They are made of pure vegetable ingredients and are perfectly safe for all ages.