MOTHER'S OLD KITCHEN.

How sweet to my sight was my mother's old
kitchen,
As prompted by hunger, I entered therein:
The kettles and sauce-pans they looked so be-
witching,
And a halo of glory surrounded the tin.
The bag of old Java—the coffee-mill by it,
The tea-urn and caddy on shelf just above;
The jar of nice pickles, and all the good vio-
tuals,
And the juicy mince-pies which so dearly I
love,
The tender-crust pies, the spicy mince-pies,
The sweet, juicy pies which so dearly I love.
My mother's old kitchen was always the haven
Where in childish distress I put in for relief;
And the tablets of memory will ever be graven
With the pastry confections that smothered
my grief.
How eager I'd tease, while mother was making
A squirrel-shaped pattie, or sometimes a
dove;
And with lips that were watering, I'd watch
while 'twas baking—
The juicy mince-pies which so dearly I love.
With my alphabet plate, and the pattie upon it,
I'd haste to the door-step that fronts to the
street;
Nor sweet-cake, nor pudding, could win my
heart from it.
Though luscious with spices and everything
sweet,
And though since my childhood I've been roving
around
O'er life's stormy billows, I return like the
dove,
To rest in the old kitchen till turmoil is o'er,
And partake yet again of the pies that I
love—
The tender-crust pies, the spicy mince-pies,
The sweet, juicy pies, I so dearly still love.

A Curious Wedding.

In the gardens of a restaurant at Berlin, a sun-burnt German and his Japanese wife make their appearance every evening. The wife has brought from Japan by her husband. It is an understood thing that future honors await this man, for he is chosen as secretary to the Lord of Richthofen, Prince Bismark possesses an only daughter, betrothed to Richthofen, who is to proceed as German Ambassador to the Court of Japan, and he must take a secretary who understands the Japanese language; selection there is none and only one man can be found to fill the situation. How Kippert became possessed of his Japanese treasure was related by himself when in a jovial frame of mind only a few days since. In 1870, Kippert was serving as steward's mate on board the Ariadne, a Prussian man-of-war. Suddenly, the news arrived that France had declared war against Germany. The French pronounced the Ariadne to be in blockade, and she was closely watched by her formidable enemies, who outnumbered her by three to one. At that time, Herr Von Brandt was the Prussian Ambassador at Jeddo, and his secretary was suddenly taken ill, so Brandt sent to ask the Captain of the Ariadne if he could spare him one from amongst his crew who was capable of acting as his secretary. The Captain selected the stewart's mate, Kippert, and he was solemnly installed as Secretary to the Embassy, "But my dear fellow," said Herr Von Brandt, "you must marry; we want a woman to act as housekeeper. Kippert inquired of the ambassador where he could find a wife. Herr Von Brandt called his Japanese servant who understood a little German, and said to him, "Jack, here are ten dollars; saddle two horses, and ride to the village with Kippert, and buy him a wife there." An hour later, Kippert and Jack trotted gally forth, and arriving shortly before sunset at the village which contained a number of huts. Before these huts were large tanks of water, in which the women and girls of the place paddled about, arrayed in the primitive dress of our mother Eve. Kippert proceeded along at a foot's pace; he looked through his glasses, taking ocular inspection as he passed. When he had made his choice he pointed out to Jack the lady of his selection. The servant rode up to the hut of the father of the young lady and begged him to come out of doors and talk to him. He stated the object of his visit, and the father demanded twenty dollars for his daughter, but subsequently accepted five. Jack turned his horse and trotted back to Kippert. The father made a sign to his daughter. She jumped joyfully out of the tank and ran forward to Kippert, a horse, which she pretured to follow with much alacrity and signs of great delight. Kippert got down from his horse to make a bow to the lady, and at the same time he slipped a sack that he had already over her head. He had previously cut three holes in the sack for the head and arms; thus aderned, in due deference to European customs, they proceeded on their journey. Jessa, as Herr Von Brandt called her, learnt with great ease to clean the rooms, to make the beds, and to wash up the cups and saucers. Her husband made her two dresses with his own clever fingers, in which she seemed most proud to walk about. When the time arrived that Kippert was able to return to Germany with Herr Von Brandt, he wished to send Jessa back to her father, but she flung herself at his feet, weeping violently, and entreating not to be left behind; so he decided on taking her with him. He had been legally married to Jessa, who has been christened, receiving the name of Mary; and the pretty Japanese now speaks German and moves in society as if she had been educated in a first-rate boarding school.

Magnificent Bulls.

Although rhetoricians hesitate a little to denominate the "bull" a figure of speech, yet the frequency with which it occurs, the danger which every one is under of perpetrating one, and the cousinship it sustains to hyperbole, all combine to give it a half assured position in the list of figures. Coleridge defines a "bull" thus: "It is a mental juxtaposition of incongruous ideas, with the sensation, but without the reality, of connection." Jerrold's tipsy servant, after long fumbling at the door with his key, finally declared that some scoundrel had stolen the key-hole, a drunken notion which approached the nature of a bull. The bull is not confined to the Irish. Many of the best come down from Greece and Rome. It was a Greek who heard that a goose lived 200 years, and bought one to see, who shut his eyes and looked in the glass to see what sort of a corpse he would make; and who, having a house for sale, carried round a brick as a specimen. But the Irish have acquired a reputation for "bulls," and must keep it. It is suggested that the Irishman speaks a foreign language, and so is not so accurate as an Englishman; but this does not account for the odd mistakes sometimes made by those Irishman who never knew a word of Celtic. Perhaps, after all, the best explanation is that offered by an Irishman: "Sure it must be in the climate. If an Englishman was born in Ireland, he would make just as many." This piece of unintentional richness was good, but not quite so racy as the conduct of a Dublin mob, who had a spite against a banker, and tried to ruin him by burning £20,000 of his bank's notes.

A rarer list is given, comprising, among others, the Irishman who stole chocolate, and he and "his ould 'oman made tay of it;" the waiter and the restaurant guest: "Tay or coffee, sir?" "Tay." "Got no tay;" he who played at cards, and, inspecting the pool, missed a shilling. "Here's a shilling short! Who put it in?" and the two prominent members of the Irish bar, one of whom knocked the other down, and told him he would make him behave like a gentleman; but the other, rising with Irish valor, "I defy you, sir? no, sir, you could not do it." Neither are the lovers forgotten. "I will never speak to you more," said he with extreme vexation. "Keep your spake to yourself, then," said she, "I am sure I can live without it, or your company." "I'm sure so can I, then," was the wrathful rejoinder. The poor fellow whose eyes "hadn't gone together the whole night for thinking of his darling," and he "could not sleep at night for dreaming of her," keeps company with him who desired an affectionate daughter to marry him, and see if he did not "beat her mother;" and with him who wanted a meeting contrived with his inamorata when neither of them "knew the other was present." The Hibernian paterfamilias is also displayed who wanted the children kept in the nursery while he was at home, although he "would not object to their noise if they would only keep quiet;" in company with the beggar woman, who was the mother of "six small children and a sick husband." This worthy lady was probably a near relative of her whose son Bill "just made two chairs and a fiddle out of his own head, and had plenty of wood left for another." Here are also the physician who, in a case of infanticide, could not determine "whether the child was alive at the time of its death or not;" and the woman who fell into a well and was thankful to "Providence and another woman" for assistance in getting out. The man who lamented the frightful mortality, since "there were people dying this year who never died before;" the man who, after an illness, "was sick for a long time after he got well," on account of the doctor's doses; he who would not fight a duel because of his unwillingness to "leave his aged mother an orphan;" together with the poor boy who complained that his parents treated him as if he were "their son by another father and mother;" all are here, and the list is very appropriately closed by the account of the Irishman who was riding a mule, when the hind foot of the latter became entangled in the stirrup, "Be dad, if you're going to get up, it's time for meself to get down."—*Macbeth's Might and Mirth of Literature.*

Sea Musings.

Old age finds no keener outdoor pleasure than to revisit the seashores familiar to it from childhood. Then memory and reflection summon the past to their silent sessions, as the man, cheered, it may be hoped, with all of love and deference which should accompany old age, watches at evening the fishing-boats hoist their sails to pass the harbor-bar ere the tide falls, and so, with their large brown spread of canvas, sweep majestically into the night. The grandchildren, it may be, play around; their father walks up and down, unfolding to his approving wife in the intervals of his cigar the plan of his great work *On Dimorphism*, which is to waft him on to fame. All things around him, the aged man ponders, are full of hope and innocent enjoyment, each looking on to some higher stage, some blessing to blossoth in the future. Has not this reflection a comfortable bearing on his own years, which are fast nearing their earthly term? And if the inestimable boon be further granted him of knowing that his life has not altogether been spent uselessly and selfishly, if he be conscious of a good fight not unfairly fought, if not a few memories of kindly deeds beset him, of efforts made not wholly in vain to carry out the law of love in his dealings with others, if peaceable thoughts and pure fancies and righteous deeds and helping words have been the diet on which he has fed his soul, who would not envy him this retrospect of life, mellowed by the sea's freshness, and with each hard outline softened by its gracious influences? Then, turning from the past to the present, the sea spread out before him, with its salls mysteriously sinking below the horizon to seek another world, must needs remind him of the numberless philosophers and poets who have loved to view in it "that immortal sea which brought us hither," as well as the sea which rounds our little life, the unknown waters on which, when our anchors are once weighed, we must darkling make our voyage. The sea is thus the latest, as it was our earliest, instructor. Its vastness, its brightness, its union of perpetual agitation with central peace—all these qualities are now but symbols of the future state, as they served in youth for the work of fancy, or of encouragement and solace in manhood. From this world's sea old age thus insensibly passes to the "sea of glass like unto crystal" before the throne of God. Finally, in order that it may strengthen the man about to suffer this "sea-change" in a higher sense than Shakespeare ever dreamt, the notion of trustfully waiting is also inherent in the sea. Lowell seldom wrote grander words than when he thus dwells on this aspect of the sea and the home beyond:

"The drooping sea-weed hears, in night abyssed,
Far and more far the wave's receding shocks,
Nor doubts, for all the darkness and the mist,
That the pale shepherdess will keep her tryst,
And shoreward lead again her foam-fleeced flocks,
And, though Thy healing waters far withdraw,
I, too, can wait and feed on hope of Thee
And of the dear recurrence of Thy law,
Sure that the parting grace that morning saw."

Modeling.

Clay is the material most commonly approved and used for modeling. It is wet with pure water, carefully freed from all foreign substances, beaten and worked to a proper state of firmness, and is then ready to take the shape of the ideal formed in the artist's mind.

With the simplest tools or home manufacture, made of ivory or bone or boxwood or rubber or cedar, of with his bare fingers, the artist fashions the plastic material, and touches and retouches it a thousand times, until the image before him is the counterpart of that in his mind's eye. Sometimes he works all day on the corner of a mouth to get it just right, and then puts the model away dissatisfied, but takes it out again and continues his labor till, at last, some happy touch makes the whole complete. Very careful is he to keep the clay moist, and for this he sprinkles it through a fine hose with water, and covers it in intervals of labor with a rubber cloth, that its plasticity be in no wise diminished.

Whether the figure be finally draped or not, it is modeled naked, so that severity and truth of form, upon which the excellence of sculpture so much depends, may be made perfectly sure. The other day we stood beside the modeling stand of an artist whose inimitable groups are familiar to every cultivated eye in the land, and watched his skilful hand as it worked the veins into an oak leaf. "My talent is patience said he; "I never weary of working at my model till it suits me. The fault with novices in the art is that they expect fine results too soon; they do not keep their clay moist enough, and they are not patient."

Modelers in clay are we all. The tools with which we work are simple enough; they are the duties, the pleasures, the crosses, the burdens of life, made to our hand, waiting to be used. The ideal to be wrought out must be in each individual heart. By education, by discipline, by correction, faults must be removed from the character, which is the plastic material on which we work. The drapery is the body. If the shape beneath is perfect, the drapery will be easily adjusted to it, for as Spencer says, "Soul is form and doth the body make." Patience must preside from the beginning, middle, and end of the work. The clay must be kept overmore plastic with the love of truth and purity. Nothing will harden it so quickly as vice and prejudice. And we must work till our life's end on the corners of the mouth, on the lines about the eyes, on the curves of the brow, on the pose of the head, till the Master appear and pronounce the "Well done." That his eye may approve, the form beneath all the drapery must be modeled in the severe and naked simplicity of Truth and Virtue.

To many of us is given the modeling of characters other than our own. It is in our power by judicious training, by the power of love, by the inspiring influence of example, to work out natural defects in the clay, and to impress on it images of beauty; to fashion it in fair and graceful outlines, and make of it a vessel unto honor. "Like clay in the hands of the potter" are the hearts of our children in ours, and we are, whether we are conscious of it or not, molding their destinies. What skill, what wisdom, and above all, what patience we need!

Ready Money.

Keep ready money on hand if you can. No matter if it is only a little sum. If it is only sufficient for the current expenses, it is a great convenience to say the least. Any one who has tried and compared the credit with the cash system, will readily admit the correctness of the above remark. When you buy for cash you generally get things cheaper—get better weight and measure and all the favors the dealer can extend to his patrons. On the chronic credit system, the matter is usually reversed. If you try to avoid credit by borrowing, you improve matters very little, if any. Hence we give this advice, "Turn an honest penny" wherever you can, and always have sufficient money on hand to meet your small engagements.

AGRICULTURAL.

Young Stock for the Butcher.—It is now beginning to be well understood that stock of all kinds should be well kept during its early growth. The carcass can be made larger and heavier; there is no loss by keeping, as in the case where stock is held over to fatten at maturity; and heifers are brought to calf sooner with equal or superior strength, and increased capactiy for milk. It is also found that pigs littered in spring and turned to the butcher in autumn, yield the greatest profit. A lamb dropped early and well kept, will turn out a fleece equal and sometimes superior to a mature sheep, and will be a sheep in size. We saw it stated in the Indiana Farmer where five lambs sheared seventy-two pounds of wool, averaging over fourteen pounds per head, one ram lamb yielding twenty pounds of "clear wool." The breed was a cross of the Cotswold and Leicester.

At a recent sale of Short-Horns in England it was shown that young bullocks a year to a year and a half old can be fattened cheaper and with more profit than if held to a greater age, the animal to be fed for the shambles from birth. But the principle applies to other breeds and other stocks, notably swine; and as to sheep, where is there greater profit, if rightly managed, than in fitting lambs for the butcher? Dropped in the spring and sold in the fall, a time not embracing over five months, lambs can be made to yield more percentage of profit on their keep than is obtained from the wool and the increase of carcass of the mature sheep. Cash is obtained in the first case in less than half the time required in the last. There is no profit in keeping for the mere sake of keeping.

The flesh of young animals is being more and more preferred. Old porkers are discarded, and pigs are taking their place—this from the period that furnishes "crackling" (roast pig) to the time when maturity ripens and gives compactness to the tender textures. So with poultry, which is tender only in the young bird. In the young animal we have growth and the storage of fat, all tender and sweet, and newly made—not the old flesh and fat, becoming tough and rank by long confinement in the system, and subjected to agitation and other influences which pertain to the mature hog.

To Obtain Fruit from Barren Trees.—A correspondent of The American Agriculturist says: "I wish to describe to you a method of making fruit trees bear, that I blundered on to. Some fifteen years ago I had a small tree that leaned considerably. I drove a stake by it, tied a string to a limb, and fastened it to a stake. The next year that limb blossomed full, and not another blossom appeared on the tree, and, as Tim Bunker says, 'it sot me a-thinking' and I came to the conclusion that the string was so tight that it prevented the sap returning to the roots; consequently it formed fruit buds. Having a couple of pear trees that were large enough to bear, but that had never blossomed, I took a coarse twine and wound it several times around the tree, above the lower limbs, and tied it as tight as I could. The next spring all the top above the cords blossomed as white as a sheet, and there was not one blossom below where the cord was tied. A neighbor seeing my trees loaded with pears, used this method with the same result, I think it is a much better way than cutting off the roots. In early summer, say June or July, wind a strong twine several times around the tree, or a single limb, and tie it, the tighter the better, and you will be pleased with the result; the next winter or spring the cord may be taken off.

The Value of Mulch.—The value of mulching trees and plants has long been appreciated by those who are careful observers, and yet but comparatively few persons estimate these means at their full value. Its value as a summer protection is most strikingly shown in hot dry seasons. It is therefore of special benefit in the West, for, there are but few seasons there but have long spells during July and August, where many plants suffer.

Mulching is especially valuable to all newly set trees and hedges, for these having had their roots severely mutilated in digging, and of necessity making but superficial roots during the first and second seasons, are particularly liable to be injured by drouth, that would scarcely affect those that were standing where originally planted, or those which had been planted for years. Indeed, the second season after transplanting, when trees are not mulched, is often the most fatal; since, the first season they have partly subsisted upon the sap contained. If the season be dry they often succumb and die to the surprise of the planter.

Destroying Weeds.—Anybody who has taken the trouble to observe the tendency of weeds to spring up immediately after a shower, has also observed the fact that if the ground is loose after a rain no weeds will appear. This is due mainly to two causes. First, weedseeds, as a rule, are very small, consequently they will germinate only in ground somewhat packed. A rainfall will always produce a crust on the soil, and as the seeds are intimately mixed with the same, the rootlets get a chance to start. Secondly, the cultivation of the soil after a rain exposes a larger surface to the action of the air, consequently it dries rapidly, and the seeds obtain no start, or if started, dry out and perish. Acting on these established facts, it appears an easy matter to destroy noxious weeds by keeping the soil broken. Of course this applies only to soil and seasons not excessively wet, and only to crops susceptible of cultivation during growth.

Cabbage for Stock.—We would repeat the communication we have often made, of the value of cabbages as food for stock. Cabbages are rich in nitrogen, and for making milk or flesh are valuable. In gathering a patch of cabbages for market, there will always be more or less soft heads, which are unsaleable but will answer for stock-feeding, and where heads are cut off and sold instead of being pulled up by the roots, the leaves make a good feed. It is very hard work to induce farmers to change their practices, but we think if they would try the experiment of raising an acre or two of cabbages for stock breeding they would be so well pleased with the result as to make it a part of their system of farming. When cabbages are high, the larger, firmer heads could be sold, and the poorer, with the leaves, fed.

Potato Rot.—Mr. Francis Gerry Fairfield writes in the *Scientific American*, that a "bland solution of carbolic acid in common whale oil or kerosene is the scientific remedy for the rot. The best way to use it would, I think, be to dip the potato, just before planting, in the solution, which is very inexpensive and very easily obtained. I may add that my experiments convinced me that carbolic acid in this bland solution in no way impairs the germinal activity of the tuber; but, by way of certainty, let me recommend to your farmer readers to first try the experiment on a few hills next spring, and if successful, to adopt it as a remedy for the blight."

Three Good Rules for Farmers.—1. In gathering corn, take such ears only as are finest and from the most prolific stalks. 2. Never take from a stalk having but one ear, if thrifty stalks can be found with two or more good-sized ears. Generally but one of them is fit for seed, and that usually the second from the ground. But if the lowest is the best, take that. 3. Always take ears that are filled out to the end, and that beyond the husk, if such can be found. When you come to plant before shelling, break every ear, and see if the pith of the cob is dried up; for if it is not the corn is not ripe.

A good cheap paint for barns and outhouses is made as follows: Put ½ bushel of good lime in a clean barrel, and add sufficient water to make a thin whitewash; stir it well with a flattened stick until every lump of lime is dissolved. Then add 50 lbs. mineral paint 50 lbs. whiting, 50 lbs. road dust, finely sifted. Mix to a thick paste with linseed oil and thin gradually to the proper consistence with sweet buttermilk, fresh from the churn. The covering quality is improved by the addition of 1 gallon soft soap.

DOMESTIC.

Buying on Credit.—The practice of buying on credit the necessary articles of the household is fatal to good economy. The housekeeper has always, to pay dearer when she does not pay cash. The tradesman must have interest for his money, for a man will never, in a business community, be willing, and is seldom able if he were willing, to forego it. To the ordinary cash prices of the article he therefore adds the interest which may accrue during the time that credit is allowed. This, however, is not all. There must be a premium exacted by the dealer for the risk he runs in trusting his goods to that class of more or less dangerous customers who never pay ready money. Even the most honestly disposed of these are often unsafe debtors, for they are generally such as are imprudent enough to anticipate their incomes, and to overrun them in expenditures. The credit system, moreover, is a temptation to unnecessary purchases. There is a sort of check in the sight and touch of the hard won money to the disposition to dispose of it lightly. On the other hand, there is something in the facility of crédit, removing as it does the disagreeable necessity of payment to a vague future, very seductive to the buyer, who can gratify his love of possession with a momentary sense, at any rate, that its gratification costs him nothing. There is no such cheap and cautious purchaser as cash.

To Dry Pumpkins.—Cut the pumpkins through laterally, clean the inside; then continue to cut, in the direction as before, rings about half an inch thick. Cut off the rind and hang the rings on a pole in the sun or warm room to dry. When dried it will keep a year. It is to be boiled in plenty of water until tender; then skimmed out and prepared for pies, the same as undried pumpkins.

Another way: Take the ripe pumpkins, pare, cut into small pieces, stew soft, mash and strain through a colander, as if for making pies. Spread this pulp on plates, in layers not quite an inch thick; dry it in the stove oven, which should be kept at so low a temperature as not to scorch it. In about a day it will become dry and crispy. The sheets thus made can be stowed in a dry place, and they are always ready for use for pies and sauces. The quick drying after cooking prevents any portion from slightly souring, as is nearly always the case when the uncooked pieces are dried, the flavor is much better preserved, and the after-cooking is saved. To use: Soak pieces over night in a little milk, and they will return to a nice pulp as delicious as the fresh pumpkin.

How to Avoid Colds.—An editorial in the *British Medical Journal* on catching cold concludes thus;—"The practical considerations which are the outcomes of this review of the pathology of colds are these: Never to wear wet clothes after active muscular exertion has ceased, but to change them at once; to meet the loss of the body heat by warm fluids and dry clothes; to avoid long-sustained loss of heat which is not met by increased production of heat; to increase the tonicity of the vessels of the skin by cold baths, etc., so educating them to contract readily on exposure, by a partial adoption, indeed, of the 'hardening' plan; to avoid too warm and debilitating rooms and temperature; to take especial care against too great loss of heat when the skin is glowing; and, finally, to use inspiration of cold air by the mouth by some protecting agent, as a respirator. We can readily understand how a respirator should be an effective protection against winter bronchitis in those so disposed."

Hearty Breakfasts.—In a large majority of cases, says the *Journal of Health*, it will be found that the best and healthiest meal of the day should be eaten in the morning. If the closing repast of the day has not been eaten too late, or has not been excessive in quantity or indigestible in quality, the stomach will be rested and active in the morning after the individual has enjoyed a cool bath. The stomach will then respond quickly with the necessary gastric juice for the solution of food, and, if a fair amount of exercise is taken during the day, a large mass of food will be assimilated and converted into blood and tissue. With a good, substantial breakfast no great amount of food will be required during the remainder of the day.

Symptoms of Catarrh.—Dull, heavy headache, obstruction of the nasal passages, discharges falling from the head into the throat, sometimes profuse, watery and acrid, at others, thick, tenacious, mucous, purulent, bloody and putrid; the eyes are weak, watery and inflamed; there is ringing in the ears, deafness, hacking or coughing to clear the throat, expectoration of offensive matter, together with scabs from ulcers; the voice is changed and has a nasal twang, the breath is offensive, smell and taste are impaired; there is a sensation of dizziness, mental depression, hacking cough and general debility. Only a few of the above-named symptoms are, however, likely to be present in any one case.

French Cream Cake.—Beat three eggs and one cup of sugar together thoroughly; add two tablespoonfuls of cold water; stir a teaspoonful of baking powder into a cup and a half of flour; sift the flour in stirring all the time in one direction. Bake in two thin cakes; split the cakes while hot, and fill in the cream prepared in the following manner: To a pint of new milk, add two tablespoonfuls of corn-starch, one beaten egg, one-half cup of sugar, stir while cooking, and when hot put in a piece of butter the size of an egg; flavor the cream slightly with lemon, vanilla, or pineapple.

In preparing lard for the market, it should first be cut into pieces about the size of a walnut, and these should be allowed to stand in water for half an hour. Then work the material with the hands in 5 or 6 successive portions of water. Next pour off the water, melt the lard in a water bath, and strain through fine linen. In the first straining, it will be impossible to get rid of all the water, so that after cooling and draining, it will be necessary to remelt the lard and finally to filter it through paper in a warm closet.

To Make Rye Bread.—Wet up rye flour with lukewarm milk (water will not make the bread so good). Put in the same preparation of yeast as for wheat bread. For four or five loaves of bread put in a couple of teaspoonfuls of salt. Two tablespoonfuls of melted butter makes the crust more tender. It should not be kneaded as stiff as wheat bread, or it will be hard when baked. When light put it into pans without moulding. Let it remain in them about 20 minutes before baking.

Bread Sauce.—Pour half a pint of boiling milk on a teacupful of fine bread crumbs, add a small onion stuck with three or four cloves, a small blade of mace, a few peppercorns and salt to taste. Let the sauce simmer five minutes, add a small pat of fresh butter, and at the time of serving remove the onion and mace.

Keeps Well.—An interesting experiment has been made in London. About one hundred pounds of condensed or solidified milk, which had been exposed to the action of the air for four years and three months, was tested. Its quality was found unimpaired, and by churning a few minutes it was resolved into fresh butter.

Lemon Pie with Raisins.—Take the juice and grated rind of one lemon, one egg well beaten, one cup of sugar, two tablespoonfuls corn starch dissolved in two-thirds of a cup of sweet milk, one cup of raisins carefully washed and butter, one half the size of an egg. Mix and bake with an under crust.

Light Rye Tea Cake.—One pint of sweet milk, two eggs, a tablespoonful of brown sugar and a large pinch of salt. Add enough rye flour to make it as stiff as common griddle cake batter. Bake half an hour in "gem pans." Serve hot or cold, as desired.

Brown Betty.—Pare and cut fine some ripe apples, put in a layer of apples, butter, sugar, and cinnamon, in a deep dish; then a layer of bread crumbs, and so on till the dish is full; bake half an hour. Can be eaten warm or cold with sugar and cream.

SCIENTIFIC.

Aniline Black by Electricity.—"If we take a strong solution of sulphate of aniline and submit it to the action of two Bunsen elements, employing platinum electrodes, we soon see the positive pole become coated with a violet blue covering, greenish in places, a fact remarked by Letheby. If the experiment is prolonged for 12 or 54 hours, we see fixed to the positive pole a black mass, easily detached. On treating this substance with ether and alcohol, and drying it, there remains an amorphous black body with some greenish reflections, insoluble in most solvents. If this body is treated with sulphuric acid, and spread out upon a porcelain saucer, it takes a greenish coloration, but on treatment with alkalies it resumes its jet black color. It is not affected by nascent hydrogen. To ascertain that the production of this black was due to nascent oxygen, and not to the platinum employed as electrode, I made use of electrodes of gas coke, and obtained in 12 to 24 hours identical results; a black adhesive mass was fixed to the carbon of the positive pole. Nitrate of aniline gave also a black deposit, which, on treatment with alkalies, took a velvet like appearance; but in presence of sulphuric acid a decomposition took place, and I obtained a brown maroon coloration. The composition of this black is, therefore, different from that obtained with aniline sulphate. Muriate of aniline gave, around the positive pole, a black coagulum, but it is probable that, in this case, the action is complex, and that there may be at the positive pole, besides nascent oxygen, nascent chlorine, which complicates the results.

With the organic salts I have obtained differences which require mention. Aniline acetate gave, at the positive pole, a black glutinous substance, partly soluble in the surrounding salt. Aniline tartarate gave no result, not even the least coloration of the positive pole. Hence it appears that aniline blacks may be obtained without the intervention of any metal, and that the salts of aniline behave in different manners with the nascent oxygen."—*J. J. Coquillon.*

Natural Gas Furnaces.—The constantly increasing utilization of natural gas for industrial purposes, throughout the oil region of Pennsylvania and its neighborhood, is attracting much favorable comment. The success of the puddling and heating furnaces at Erie, Leechburgh, and elsewhere in Pennsylvania, where the experiment has been thoroughly tried, seems to have attracted a widespread interest to the subject, and we now learn of schemes on foot to utilize the gas upon large scale. Near Beaver Falls, the gas issuing from a well 1,100 feet deep is employed in a file factory at that place. It is also reported that the product of the great gas well in Butler county, Pa., will be brought to certain iron works in Pittsburgh. The work of laying a pipe, six inches in diameter and seventeen miles long, is said to be contracted for, to be finished within a month. It is further reported that a project is being mooted to purchase all the gas wells in Butler county, and bring their product to the Pittsburgh manufactories. This last scheme, if successfully realized, would work quite an industrial revolution. But, whether feasible or not, the agitation of the subject is an indication that the question, of utilizing the enormous volumes of valuable heating gas which have, until the present, been allowed to go to waste, is at length receiving the attention it deserves.—*American Exchange and Review.*

Veneered Diamonds.—The enterprising capitalists who are pecuniarily interested in the Keely motor will doubtless be glad to learn of another great discovery, which promises results certainly as astounding as those due to the "watery vapor." Abundant opportunities for investment are offered. The discoverer has worked twenty-eight years at the process, a little more than double Keely's time; and unlike the latter colossal genius, he doesn't keep the secret to himself, or lock it in the bosoms of a chosen few, but spreads it before an astonished world in this wise. Any body can try it for himself, and have a small Golconda in an incredibly short time. We extract from gigantic advertisements in the daily journals, the "Process of Producing the Parisian Diamonds"

"The body is of crystal, which is the hardest and best substance that could possibly be used for the purpose. Then, after the crystals are cut in proper shape, they are put into a galvanic battery, which coats them over with a liquid, that is made of diamonds which are too small to be cut and the chippings and cuttings that are taken off of diamonds during the process of shaping them. Thus all of the small particles of diamonds that have heretofore been comparatively worthless, can now, since this great discovery, be used to produce diamond liquid."

Soft and pliable woods, such as pine, willow, alder, etc., require the use of large saw teeth with acute points and considerable pitch; whereas hard woods or those of a tougher and denser consistence, such as oak, mahogany, rosewood, etc., necessitate the adoption of teeth of perpendicular pitch and diminished space. Yellow deal, pitch pine, larch, etc., are of so gummy and resinous a character that the teeth not only require more set, but the blades themselves have to be smeared with grease to keep them cool, and to decrease the friction arising from the adherence of resin during motion. Similar results are experienced in working soft woods; the teeth become choked by the damp consolidated sawdust, and obstinately refuse to perform their duty without extra force.

Illuminating Gas from Cork.—To the list of substances capable of furnishing illuminating gas of good quality, cork is now to be added. Recent experiments, made in Bordeaux, France, have given results both economical and satisfactory, and it has been definitely decided to use the material in the lighting of the city. Works for burning cork are now in process of construction. The fragments of cork, principally waste left after cutting bottle stoppers, are distilled in a close retort. The flame obtained is stated to be whiter and more brilliant than that of coal gas, while the blue zone is much smaller, and the density considerably greater.

Precautions Against Lead Poisoning.—As a precaution against lead poisoning, the interior surface of lead pipes may be treated with a solution of sulphur in caustic potash or soda; the solution is to be applied boiling hot, and left in the pipes for about a quarter of an hour. As sulphuret of lead is insoluble in rain or spring water, it forms a safe coating; a strong proof of this is that spring or well water percolating through mines of sulphuret of lead never contain traces of the latter metal. When water contains lead it may, according to Dr. Kirtsing, be removed by filtration, especially when the filter is of charcoal.

A Gigantic Ice-House.—There is a gigantic ice-house in Brussels, Belgium, whose roof covers an area of sixteen hundred square metres. The walls are double and filled in with moss and sawdust. There are nine separate ice-chambers, each of one thousand cubic metres capacity. The temperature never exceeds 36½ degrees Fahrenheit. There are galleries set apart for the storing of meat in hot weather, capable of hanging two thousand quarters, and having them perfectly isolated. A million tons of ice have been stored in the building at one time.

A Frenchman named Patrian, who styles himself "contractor for public lighting," has a factory and warehouse for the making and selling of oxygen, which is kept stored in metallic reservoirs under a heavy pressure, and delivered to customers for such purposes as the lighting of theatres and dining-halls, blow-pipe use, inhalation and ventilation, and air baths.

After filing a saw, place it on a level board and pass a whetstone over the side of the teeth until all the the wire edge is off them. This will make the saw cut true and smooth, and it will remain sharp longer. The saw must be set true with a saw set.

The horse power of waterfalls is found by multiplying the number of pounds of water which fall per minute by the length of the fall in feet, and dividing the product by 33,000.

Three times the weight in pounds per fathom equals the working load in hundred weights of good hempen rope.

HUMOROUS.

An Eccentric Moon.—Thomas Brown was employed at the theater a few years ago as a kind of utility man, and one night the manager put him behind the scene at the rear of the stage, to take care of the moon. Brown had a candle on the end of a long pole, and it was his duty to hold the light behind the moon, which was a round unpainted space in the curtalu, and to pull the curtain slowly up, to represent t ie rising of the moon. Brown seated himself on a piece of baronial castle, and, while waiting for the order to go to work, he fell asleep. Presently the tragedian on the stage said to the heroine: "Swear by you bright moon," etc., etc., and turned to point to it, but the orb of night was not there. The stage-manager flew around and gave Brown a kick, and in a frenzy ordered him to "h'ist that moon quick." Brown was bewildered, and, without waiting for further orders, he ran the curtain clear up with one jerk, when the cord broke, and down it came again. Another string was hurriedly rigged on the pulley, and the moon began to rise properly; but Brown's nerves were so unstrung by fright that he couldn't hold the candle steadily behind it, so that there were fifteen or twenty eclipses during the ascent, the light meanwhile wandering all over the curtain, to the infinite amusement of the audience. However, the luminary got safely up at last, and the tragedian again observed: "Swear by you bright moon;" but before the words were fairly out the cord snapped again, the curtain unrolled with velocity, and broke loose from the roller, revealing Brown, the lunar elevator, roaming around in his shirt sleeves with a candle on a stick. A moment later the manager was fumbling among his hair, and that very night Mr. Brown closed his theatrical career. The manager remarked to a confidential friend that while a man who was able of making the same moon rise three times in one night, and of getting any number of eclipses and other astronomical phenomena, might be valuable for some purposes, he was about as fit for a theater as a wall-eyed mule was for singing hymns.

Chicken Pot-Pie.—Take three cups of good buttermilk, one large teaspoon of saleratus, a little salt; add flour enough to make a hard dough, about like bread dough, knead it into a nice loaf, then cut it into slices about an inch thick, and dip or roll each piece in some flour. Have the fowl nearly cooked with sufficient broth to cover it. Then lay in the crust; let it boil twenty to thirty minutes, keeping well covered to prevent the escape of the steam. Thicken the gravy in the usual way. This will make enough for a family of six persons. It is a very nice way to cook chicken, and we like it better than a chicken pie baked.

Tanned Anyhow.—Going up street, one of the recent cool days, a man saw a boy about eleven years of age seated on the sidewalk, bareheaded, in the full blaze of the sun.

"Bub, you ought not to sit there," said the man.

"Why?"

"Because you'll get all tanned up."

"Makes no difference to me whether I sit in the sun or shade," sadly answered the boy; "mother tans me up three or four times a day, anyhow."

An old Highlander, rather fond of his toddy, was ordered by his physician, during a temporary illness, not to exceed one ounce of spirits daily. The old gentleman was dubious about the amount, and asked his son, a school boy, how much an ounce was. "Sixteen drachms, was the reply. "Sixteen drams! An excellent doctor!" replied the delighted Highlander. "Run and tell Donald McTavish and big John to come down the nicht."

A well-known alderman gave a display of his great literary ability at the Mansion House banquet. He was asked by a lady the meaning of the initials S. P. Q. R. on the standards borne by the soldiers In one of the pictures on the wall. His answer: "I believe they stand for Small Profits and Quick Returns." What would the "Senatus Populusque Romanus" have thought of such barbaric intelligence! — *London Hornet.*

John Henry had a guest at dinner the other day, and during a pause in the conversation the *enfant terrible* spoke up: "I wish I was you." "Do you, my little boy, and why do you wish you were me?" "Cos you don't get your ear pinched when you eat vittles with your knife." How touching is a boy's dream of manly independence. — *Cincinnati Times.*

If was a Graceful compliment that Haydn, the musician, paid to a great female vocalist. Reynolds had painted her as Cecilia listening to celestial music. Looking at it, Haydn said, "It is like her, but there is a strange mistake." "What is it?" asked Reynolds. "Why, you have painted her listening to the angels, when you ought to have represented the angels listening to her."

Not Explicit.—Prof. X., in Rochester University, insists strongly on pronouncing final us in Latin in English oose. Student in recitation, not appreciating the point, comes upon the word "*profugus.*" "Professor, would you, on your principles, pronounce the word *prof-you-*goose or prof-*you-*goose?" Professor, in a rage, "Leave the room instantly, sir."

Mrs. Milliss was asked the other day how she managed to get along so nicely with Mr. Milliss, and frankly replied: "Oh, I feed him well. When a woman marries, her happiness for a little while depends upon the state of her husband's heart; after that it's pretty much according to the state of his stomach."

A colored preacher down South took for his text the words, "Though after my skin worms destroy this body, yet in my flesh I shall see God," which he divided into three parts, as follows: "First, skin worms; second, what they done; third, what the man seen after he was eat up."

An old woman in Bridgeport, who has pasted nearly 5,000 medical recipes in a book during the past forty years, has never been sick a day in her life, and she is growing discouraged. Some people are born to ill luck, she says.

Teacher (to a little boy): "Well, my boy, do you know your tables?" Pupil: "Yes, ma'am; breakfast table, dinner table and supper table." The boy goes to the head of the class.

He was bound to be accurate, and he described the woman's costume thus: "She wore an elegant suit of something or other, cut bias and trimmed endwise."

Brigham Young has been dubbed Brig. Gen. from having been called "Briggy dear," so often by his numerous wives.

Why should the cable dispatches be so dry when they come all the way through water?

How the free lunch fiend solves the problem of existence—By the Buy-no-meal theory.

A Nevada paper speaks of an urchin that had been playing with a mule's tail, as "a spoiled child."

The man who wears an eye-glass on one eye must needs part his hair in the middle to balance his head.

Why have *compositors* more reason to grumble than anybody else? Because their business is always *at a stand.*

Why is a colt getting broke like a young lady getting married. Because he is going through the *bridle* ceremony.

Weston is the man who has two soles and a single thought.

A Malady peculiar to milkmen—water on the brain.

"He handled his gun carelessly, and put on an angel