TO-MORROW.

This world with all its power and pride,
Is but a vale of sorrow;
To-day, perhaps, in pomp we ride
Above ambition's seething tide,
Who knows aught of to-morrow?

A day can call forth many things,
And does from the future borrow,
To-day may show the power of kings,
But who will prune time's fleeting wings,
Or say what comes to-morrow?

To-day the victor flaunts the wreath,
And deems the earth too narrow,
Disease, perhaps, may stop the breath,
No hand can stay old time, and death,
Perhaps 'twill come to-morrow.

To-day is then the given day,
For death's unerring arrow
May turn the proudest into clay,
And who could for salvation pray,
If death should come to-morrow?

Then leave the worldly thoughts awhile,
'Tis better to possess than borrow,
To-day might free us from all guile,
And Heaven's reconciling smile
May give us joy to-morrow.

The Prairie Fire.

There had been one or two hard frosts, and the top of the grass was getting brown and shrunken. The leaves were growing dry and rustling, so that the clear, deep blue of the sky showed through their yellow and brown foliage. And day by day the grass grew dryer and the trees thinner. The bright blue lakes and sloughs, with their fringe of tall reeds and grasses, were occupied by the ducks that were flocking together before their migration. And in various directions the glow by night and smoke by day told that the prairies were burning. So one morning John yoked up Buck and Dick to plow some furrows for a fire-break round the homestead. His house was within a few rods of a little lake; so he commenced his furrows at the lake on one side of the house and run them to a slough that was near, and then to some breaking that he had, and then down to the lake again on the other side, so making a line all around the house and stable and stacks of hay that he had. First two furrows, then skipping about a rod, and then a couple of more; and he meant to burn the grass between them himself, and so make an impassable fire-break around his house, and, indeed pretty much all he possessed was within that circle of furrows. It was too late to burn the day of the plowing; and the next day there was no wind and the grass wouldn't burn; and the next day John had an errand to the nearest neighbor's three miles off, and, though there was some wind and some smoke in the air, yet there did not seem to be any fire near; and he thought at any rate the furrows would probably turn the flames, if they should come. And he would not be gone very long, so he went. His errand to the neighbor's took him longer than he expected, as is apt to be the case; and when he started back the wind was harder and the smoke thicker than when he started. So he looked somewhat anxiously toward home, and kept the horse going at a good pace, for he thought that Mary might be frightened, though he didn't feel as though such a thing could happen as the burning of their snug little home. But when he came within a mile of it, and came around a little hill, he started with almost a cry, for there was the dense rolling smoke-cloud, that half concealed the leaping flames below it, rushing straight on toward his home, and nearer to it than he was, too.

He struck the horse once; but there was no need of a second blow, for he knew the prairie fire too, and home had always meant shelter and safety to him. He would do his best to reach it now. So the horse ran, and John steadied himself with one hand on the high board and watched. The fire ran in lines—points of fire running ahead for some distance, with unburned spaces between. John watched it. In the long grass between the hills it crackled and roared and leaped ahead with fearful fury, while where the grass was thin or more sheltered from the wind it came much slower. Now it would run quickly up the side of some little knoll; while going down the slope it would almost stop, and sometimes go out and leave unburned patches. Half a mile from home, and a line of fire reached the trail. He drove around it and kept on. A little further and the trail crossed a cooley, where the grass was high. The fire got there just ahead of him; but the trail checked it an instant, so he turned short for a couple of rods and ran across ahead of it. A quarter of a mile more and the fire was up to the trail all along, and he had to abandon it. The fire however, had only crossed the trail in a few places yet, and he was getting nearly home. Then he ran through one line of fire, where the grass was light, hoping that beyond it he should find an open tract home. But a moment showed him that the slough between him and the house had caught, and that he was cut off from going on in that way. How should he turn? To the right, and he must run a line of fire, which perhaps he could do, to the ground that had been burned over. But then he could not get to the house till the fire had passed it, and Mary there alone. He could not do that. To the left. Could the horse beat the flames and run across ahead of them before they reached the lake, and so cut him off in that direction? He would try it. He turned short again. The horse was excited, but manageable. The smoke and heat were terrible; but he kept as near the line of leaping flames as possible. When he got opposite the end of the line he could just see through the smoke the trees on the lake shore, three or four rods off. If the fire was running ahead here in a narrow line, he could cross before it; if it was coming with a broad sweep, he couldn't. He could not see or tell. Another instant and he turned again. Right before the fire now, right into the smoke. And then Mary saw them come springing out on the other side. A half minute more would have been too late, for the fire had reached the lake. The house was standing yet, for the fire had been checked a little by the furrows and had burned around on each side, while it stopped in front. But the flames were crossing the break, had crossed it in several places, and were coming on. That was evident. Was there any chance of making a successful fight against them? On three sides was the fire coming on in front, eating in slowly at the sides and a strong wind to carry sparks and smoke and heat. But then the house was of logs with a sod roof, and would not easily catch; the grass around it was thin or worn entirely away; the stable was behind the house; and there was the lake as a last resort for their lives. Each took a gunny-bag and a pail of water, and then waited a little. Some stacks a few rods away had just caught; but it was no use to meet the fire till it came up nearly to the house. Then they fought it—first here, then there. While they worked at one point it crept up to the very sill at another, and where it seemed to be put out it would start up afresh. But in five minutes they stopped to take breath, and looking around, saw that the fire had all swept past, leaving the black burned prairie and poor scorched trees behind, and to them their house and stable and one small stack of hay.

But what they had lost did not seem much to them just then; they were so glad for what they had saved.

Joe's Heavy Catch.

The stream that Daniel Webster so well loved was famous for trout, and he was famous for catching them. Often he would sit for hours on a mosscovered stone in a retired nook—his line dangling in and above the water, but never a bite; and, if there had been, the fish was safe, for he was entirely unconscious of all around and about him. One warm and sultry morning in July, while thus absorbed, he was aroused by hearing over the stream:

"Hullo, there! hullo, I say! How are ye? Nice morning this? Got any fish? have any bites? How d'ye get over there? I've been fishing two hours; nary bite, I see you have long boots on; what'll you take to carry me over? Don't want to get my feet wet. I'll pay you well; what'll you take."

Here he paused long enough for Mr. Webster, who had all this time been surveying the speaker (a slight-built dandified youth), to ask:

"What will you give?"

"Well, a quarter; that's 'nough, ain't it?"

"Well, yes; I suppose it is."

So, quietly laying down his rod, he took his way to our Boston boy, Joe D., who, by the way; was as good a fellow as ever sold tape; he was now on a three days' furlough, and bound to crowd all the fishing, sea-bathing and sight-seeing seasons into the allotted three days time, and one was rapidly passing away. Mr. Webster seated himself on the bank; Joe mounted his shoulders, and, like Cæsar, whom Cassius from the raging Tiber bore, so Joe upon the god-like shoulders safely crossed the stream. The quarter quickly changed hands, Mr. Webster quietly settled into his accustomed seat, while Joe, on further pleasure bent, hastened up the stream. Tired and hungry, he returned rather late for dinner, and passed into the dining-hall, where the guests were engaged in the last act of the drama.

Our Bostonian, however, fell-to with an appetite sharpened by his morning exercise, and with a full determination to make up with speed what he had lost in time. So intent upon his own affairs was he that he took no notice of those around the table, until some one requested Mr. Webster to relate his morning adventures.

Joe looked up, and following with his own the direction of all other eyes, he beheld his morning Æneas. Turning to his nearest neighbor, he asked:

"Who is that?"

"That! why that's Daniel Webster."

He found no further use for his knife and fork, and was silently leaving the table, when Mr. Webster now recognized him; with a look or a nod (Joe could never tell which), he detained him and requested him to take wine.

Joe took the wine with a trembling hand, and, with a look of earnest entreaty, begged Mr. Webster not to relate the circumstance which occurred in the morning.

Mr. Webster replied:

"You should not be ashamed of the adventure, there is no young men in the country, however lofty his aspirations, that will be likely to attain the position you this morning occupied."

Joe left the table and the house, and on the first train left town, satisfied he had done enough for one season. In the evening Mr. Webster related the whole affair to the assembled guests, and this day Joe enjoys the soubriquet of "Dan."

Growth Without Light.

The presence of strong light in the early stages of growth seems to have a retarding influence upon some plants. I have known instances where the lily of the valley, when forced in pots—especially imported clumps—positively refused to grow under strong light in a warm house, yet when moved to a dark mushroom-house, or covered with moss or litter, to exclude light, the buds started directly. *Dielytra spectabilis*, lilacs and many other deciduous plants and shrubs will break more rapidly in the dark than when exposed to strong light. I once saw an experiment tried in a house containing young pot vines. They were exceedingly sluggish in starting and the produce was wanted early; and, after twisting the canes with a view of liberating the sap, till the tissues fairly cracked, without producing any effect, the house was covered with mats for a week, night and day, whilst at the same time the requisite temperature, with plenty of moisture, was kept up. The upshot was they broke strongly and regularly and carried a good crop. Of course, where anything is covered up in this way to expedite growth, when the buds are pushing and the sap fairly in circulation the covering must be removed (light admitted; forcing a dull day, if possible, for uncovering; as, although growth or elongation in all plants under natural or artificial conditions takes place mostly in the night, or, at least, during that period of the 24 hours when the sun is absent, still without its consolidating and maturing influence such growth or elongation would be useless for producing fruit, or in most cases flowers either; but as regards the latter, there may be a few exceptions, one illustration of which may be furnished by the plan now commonly adopted of forcing lilacs in the dark for the purpose of obtaining pure white flowers. Any one accustomed to note the changes that take place in Spring must often have been struck by the effect produced by two or three dull warm days, when accompanied, as they often are at that period, by comparatively warm nights. There is something almost magical in the rapid unfolding of the leaves, which is much more noticeable than in bright sunny weather, as such days are often followed by cold, frosty nights, which chill the sap and stop growth. In securing the rapid germination of seeds when sown in pots or pans under glass, it is a common practice to place a layer of moss over the surface of the soil after the seeds are sown, and this has been found materially to hasten their growth. In the same way covering radishes and other early crops in the open air with straw or mats to exclude light and secure an even state of moisture and temperature has an important influence in the early germination of the seeds. Some may say that the even state of moisture has as much to do with it as the exclusion of light; but, whilst that even state of moisture cannot easily be secured without excluding light, I believe, judging from my own observations and experiments, that its exclusion, as far as germination is concerned, is most important.—*Independent.*

Hard Times and their Remedy.

This country was never more prosperous really than now; the only need is a clear perception of its actual condition, and the adaptation of its forces to this condition.

The remedy I shall propose is a pleasant one, as this suffering country is not really ill, but remarkably well; and the very evils which seem so heavy are the best indication of its thrift, its prodigious vitality, according to my diagnosis of the case; and I think you will agree with me.

The condition of affairs is this:

Vast numbers of men are out of employment. They are consuming and not producing. They desire work, but there is no work for them. Every branch of industry is full, and overflowing. There is a glut of every product, waiting to be consumed. Excessive accumulation had been growing for years, until it culminated in the fall of 1873. Since then labor has been reduced to the gauge of necessity, over production no longer goes on, and many thousand men are now without work. Their work is not needed, but they need work, for they need wages to obtain the necessaries of life. Everything produced is produced in abundance by the workers now employed; and the accumulation of an immense over production continues on hand. What is the cause of this apparent evil? *Labor-saving inventions.*

Month after month, year after year, the great idleness continues. The army of the unemployed is increasing in numbers. The amount of work they would do, and wish to do, is not done; is lost for ever, a great stream of waste. No adequate measures are taken to utilize this labor, to prevent this needless suffering, to end this painful condition of unwilling idleness. Labor which would make an enormous showing, if performed, is not performed, and the whole nation feels the loss as well as the unemployed. Labor-saving inventions increase in number—as they should; laborers diminish in number, forced out into idleness, to avoid a still greater over production; and no new, great enterprises are engaged in, although to establish them is clearly the remedy for the condition of over production in the existing industries.—*The Galaxy.*

A Simple Little Flower.

In one of the early comic annuals there are some amusing lines of Hood's describing how a country nurseryman had made a large sum out of the sale of a simple little flower which he sold under the name of the "Rhodum Sidus." This charming name had proved quite an attraction to the ladies, and the flower had become the rage of the season. At length a pertinacious botanist, who found that the flower was not an uncommon weed, insisted on knowing where the nurseryman had got his name from. He elicited the following reply.

"I found this flower in the road beside us.
So I christened it the Rhodum Sidus."

AGRICULTURAL.

One Crop or Many.—We have again and again urged upon the farmers the necessity of a more diversified agriculture, says the San Francisco *Rural Press*. It seems hardly necessary to return to the subject, and most of our friends have doubtless, at one time or another, suffered from depending upon the returns of a single crop, which may have fallen short or failed altogether; yet the matter appears to need urging. It is not always convenient to practice a system of division. An orchardist or small fruit raiser cannot well attempt at the same time to raise wheat or to graze; and the situation which enables him to successfully cultivate fruit and market vegetables would hardly be suited to the more extended operations of grain growing. Our Oregon friends who cultivate cranberry marshes cannot also be general farmers, and those who are most successful in raising hops tobacco and grapes, are those who devote their energies exclusively to the one definite purpose. When it happens to be a good year for a particular crop, that is, a year of good yield and also also strong demand, the specialist profits largely; but as it more often happens something adverse turns up, and the general farmer has the best of it. In California farms are generally much larger, as yet, than the Eastern State, and each farmer is more dependent on his individual resources. So much the greater, then is the necessity for a division in culture. So far as practicable, every farmer should be perfectly independent of outside aid. For a farmer to buy fresh vegetables, fruits eggs, etc., which he could as well raise himself, simply argues a want of thrift. The advantages of a diversity of products have thus been summed up: The general system enables the farmer to more economically make use of his own or hired labor—work can be better distributed throughout the year. It is, as a rule, better adapted to retaining or increasing the fertility of the soil, and it secures the farmer from the evils following the fluctuations in price in all specialties. To go into detail would call for a much longer article than we have room for. But it is at least worth while to repeat that every farmer should have his own vegetable garden.

Dressed Weight of Hogs.—Farmers who have had but little experience in feeding animals for the market, are often disappointed because their beef and pork do not weigh as much as they thought it would. They are likely to overlook certain points, which ought to be taken into account when estimating the dressed weight of animals.

1. Age—An old animal will not dress as much in proportion to its looks as a young and growing one.

2. Fatness—A creature which is fat will weigh a great deal more than one equally as large, but which has not been well fattened.

3. Grain fed—An animal which has had twenty or thirty bushels of meal will dress much heavier than one which was in equally good order when the fattening was commenced, and which may look equally well when finished, but which has only been fed on half as much meal.

4. How long fed grain—A creature which has been mealed for five or six months will weigh more than one which had about the same quantity of meal, but which has been fed only about half as long. In all cases liberal and long continued feeding is essential to the attainment of any great success in fattening animals of any kind.

The London *Gardeners' Chronicle* describes a method of raising tomatoes within doors which it says has been successful, and is worthy of general adoption. The seed is sown about Christmas, and by the first week in March the plants are set out against the wall of some of the lean-to-vineries, in a good compost, with ample root-room. Here they make a rapid and vigorous growth, and in the course of the season attain to a height of from ten to twelve feet, and produce successive crops of fruit with great profusion until past Christmas. In this manner early and late tomatoes are obtained from the same plants. As a matter of course, the plants can scarcely be kept too moist, and a good dressing of crushed bones is occasionally given. The border in which tomatoes are planted is only about fifteen inches in width. The plants must be well fed, but the wonderful crops they bear is the best testimony to the advantage of a liberal treatment. The weight of fruit obtained from one plant in a season is something remarkable, and many plants attain a great size.

Cherry Trees.—These should never be highly manured. Singular as it may seem, better results have been obtained by growing cherry trees in grass than by cultivating them as highly as pears. Experienced fruit-growers in Delaware who once began a system of manuring and treating of cherry trees, found, after an experience of a few years, that the bark would burst, gum would ooze out, and many portions of the trees show an unhealthy condition. The growers immediately discontinued high feeding, and seeded the land to grass. The trees recovered their health, and have born beautifully since the system of grass culture began. It is the only fruit tree of all varieties which we can safely recommend to be treated in this way. A Delaware friend says his row of cherry trees, growing in grass along the fences, are the picture of health and luxuriance; while in previous years, with orchard culture, he could never make them successful.

Flat Head Apple Tree Borer.—Prof. Riley, of Maryland, says that as a preventive against the insect's attacks there is nothing better than coating the trunks and larger limbs with soap, at least twice a year—once toward the end of May, and again in July or August. The soap is not only obnoxious to the beetle but tends to keep the bark clean and smooth, so as offer no attraction to the female; and it is, withal, beneficial to the tree. Mr. Henry Shaw, who has a good deal of trouble from the work of this borer on the young trees, in Tower Grove Park, in St. Louis, has finally painted them with a mixture of soap, lime and a small proportion of Paris green. The green might, perhaps, be dispensed with, but the lime gives consistency to the soap, and in many of the trees thus treated the larvæ have actually worked their way out, only to fall to the ground and perish.

Flies in Stables.—Mr. Mechi calls attention to the system of darkening cow stables by hanging old canvas over the openings, adopted by the late Mr. Hudson of Castle Acre, to keep out the flies. He says that on a visit there, he was "amused and instructed by seeing the well-fattened cattle get rid of their tormentors by passing between pendent canvas curtains, which admitted them and closed after them, rendering the shed dark and flyless. Another friend who had many cows in a long shed, having its ridge louvre-boarded throughout its whole length, and divided by a pendent board on Watson's principle, excluded light except from these opening in the roof; not a single cow's tail was in motion, for the flies would not descend into the darkness."

A Sheep's Teeth.—I often hear persons disputing the age of sheep, to my surprise, be it said. For them to tell the age of a sheep nothing is easier. A sheep's front teeth the first year are eight in number, appearing all of a size. Second year the two middle ones are shed out and replaced by two much longer than the others. Third year two very small ones appear—one on either side of the eight. At the end of the fourth there are six large teeth. Fifth year all the front teeth are large. Sixth year all begin to show wear—not till then.—*Cor. Exchange.*

The cause of slobbering in horses, like that of milk sickness, seems to be ascribed by many to eating clover; but to my mind, and that by practical test, it is quite different. If anyone will go when the dew is on the grass and gather a peculiar woven spider-web, and take a small quantity and swallow it, he will feel a prickly sensation on the glands of the throat, and for a time will slobber the same as a horse. The spider is small and red.—*Country Gentleman.*

To Make a Horse Relish his Hay.—Sprinkle the hay with water that has salt dissolved in it, because it is pleasing to the animal's taste and more easily digested. A teaspoonful of salt in a bucket of water is sufficient.

SCIENTIFIC.

The Practical Uses of Light.—A few days since, at the London Institution, Dr. Crookes read a paper on the radiation of light, in which he spoke of some practical applications that might be made of his discoveries. His scientific work is already well known, but these applications were for the first time laid before the public. He suggests that the torsion balance, which he has throughout used for testing the amount of action caused by the approach of light to it, should be employed as a test for the purity of our gas supply. First he would test the quality of the standard candles used, which it is known really vary very much when that variation is regarded from the standpoint of scientific accuracy. Then with the torsion balance, he would test the comparison between the gas and the standard candle, the slightest motion of the balance being capable of being recorded by the index scale on which the reflecting mirror shines. The other suggestion was the application of the rotating apparatus to meteorological purposes. He has arranged the windmill rotating wires with pith balls, so that they carry round a small magnet suspended beneath them. Their rate of rotation depends on the amount of light that falls on them.

Near the magnet attached to them is suspended another magnet, which oscillates as the attached magnet presents alternately its north and south poles. This oscillation is arranged to make and break an electric circuit, which, by a wire that may be of any length, is connected with a recording Morse machine worked by clockwork. Each revolution of the rotating pith balls is thus recorded by a punch of the Morse on a strip of continuous paper, and so a self-recording account of the amount of light falling at any place may be kept.

In our present meteorological records, Dr. Crookes observes, we notice heat, rain, and pressure of atmosphere; but light, the most important influence, both as regards health and agriculture, is neglected, because not till now have means of measuring it been known.

Science.—Geraniums, as a rule, have a long, feathery tail to the carpel, which is believed to be for the purpose of distributing the seed. One of the order of Geraniaciæ (Erodium) twists this tail, screw fashion, according to the moisture in the atmosphere. It is hygrometric. The teleologists tell us this is for the purpose of screwing the seed into the sand where the plant generally grows. There would, of course, be considerable coiling and uncoiling as the dryer day and moister night succeeded one another; but it strikes us that this movement would call for a vertical position, to be very effective; but in falling it lies flat on the ground. The erodium is a low, herbaceous plant, seldom rising over a foot: so that in falling to the ground there is not much time to gather penetrating force by revolving motion, and it is rather difficult to understand how in the practical working of the theory the hygrometric character of the tail can assist in burying the seed. The tail would rather seem to be in the way. Even though a direction favorable to penetration of the seed by hygrometric motion could be secured on the sand, before it got to the gentle breeze would strike the tail, and thus draw the seed out and carry it further away, and the hygrometric labor would be lost. We mention the matter here, as some distinguished names seem to be endorsed on this teleological character of erodium.

New Application of the Spectrum.—Some new applications of the spectroscope in quantitative analysis have been made by M. Alleyne, that well-known chemist and metallurgist. With a modification of the Becquerel tube, and in an atmosphere which will not support combustion, he first observed the line given in the spectrum by a body containing a known quantity of phosphorus, and then substituted the body containing the unknown quantity of phosphorus to be determined. The phosphorus lines are just blotted out by introducing hydrogen into the tube, and restored by replacing a portion of the hydrogen by a measured quantity of carbonic acid. The quantity of phosphorus is, says Mr. Alleyne, inversely as the quantity of gas used, and he can investigate in three minutes quantities under 0.500 down to 0.020 per cent. or less, with accuracy; above 0.500 requires further investigation, owing to the great power of the phosphorus lines. It is asserted that for the determination of small qantities of phosphorus in iron or steel this newly-discovered method must prove of peculiar practical value, and may, in fact, be regarded as laying the foundation of quantitative spectrum analysis generally.

A Useful Invention for Weavers.—*Chambers' Journal* has a brief account of Barker's patent self-acting punching machine for repeating Jacquard cards. In the ordinary machine, a skilled workman must be employed during three weeks or a month to fit it up and get it in working order. The new machine, which can be packed in a small box, is always ready for working, and will prepare from 12,000 to 20,000 of the perforated cards in a day; while the old process will not produce more than 1,200. Another advantage consists in the rapidity with which changes of fashion may be followed. A manufacturer will bring out new designs for each season; and if any of them meet with success, he will frequently be able to take large orders, if he can execute them with dispatch. Added by the new machine, he can get cards for a large number of looms in a day or two, instead of being weeks over them as in the old system, and can thus start his looms quickly and send his goods into market in time for the season.

American Salmon in New Zealand.—Intelligence has been received of the safe arrival in Auckland, New Zealand, of 40,000 salmon eggs from Columbia River. These eggs were sent from San Francisco by steamer, consigned to the Napier Acclimatisation Society; but on arrival at Auckland they were found to be so far advanced that it was determined not to risk sending them all to Napier, but to distribute them immediately in suitable localities in the neighborhood. One half was thus treated, and the remaining 20,000 were sent on to their original destination, Napier. There is every probability that an actual colony of salmon has now been planted in New Zealand, for the fry were in a healthy condition, and great care was taken by Mr. Firth to protect those placed in the rivers from all enemies.

Lamps without Oil.—It will be an odd thing if we some day fill our lamps with iron filings instead of oil, and dispense with wicks. Yet an experimentalist in Berlin has shown that a brilliant, lasting light may be obtained by burning iron. He took a straight bar magnet of some power, and sprinkled iron filings on one of its poles. Applying to this the flame of burning gas or spirit, it took fire, and continued to burn for some time as freely as any ordinary combustible materials do. The filings arrange themselves in accordance with magnetic force, and, however closely they may appear to be placed, of course no two of the metallic filings are parallel, and consequently a certain amount of air is confined in a metallic sponge.

A Walking Engine.—Experiments continue to be made in France to test the efficiency of an engine having no wheels, but provided instead with what may be called legs. It does not roll; it walks, runs, or gallops. It is like an ordinary engine, with straight rods terminating in broad circular cylinders, instead of turning wheels, to raise the feet. The invention, it is claimed, is particularly adapted for carrying great weights up an incline, as a convenient substitute for the means now employed. One of these, which is at present at work on a French railway, weighs ten tons, and goes four to five miles every hour, but can accomplish, if desired, eleven or twelve miles.

A very good impression of any article of metal having a flat ornamented surface may be taken by wetting some note paper with the tongue and smoking it over a gas flame. The article is then pressed upon the smoked part, when, if the operation be carefully conducted, a clear impression will appear. This can be made permanent by drawing the paper through milk and afterwards drying it.

A German firm has recently introduced an alloy of 62 parts copper, 18 parts lead, 10 parts tin, and 10 parts zinc. It is called dysiot, and is a kind of whitish brass, readily fusible.

DOMESTIC.

Care of Family Stores.—Flour should be kept in a barrel, with a flour scoop to dip it, a sieve to sift it, and a pan to hold the sifted flour either in the barrel or close at hand. The barrel should have a tight cover to keep out mice and vermin.—Unbolted flour should be stored in kegs or covered tubs, and always be kept on hand as regularly as fine flour. Indian meal should be purchased in small quantities, say fifteen or twenty pounds at a time, and be kept in a covered tub or keg. It is always improved by scalding. It must be kept very cool and dry, and if occasionally stirred is preserved more surely from growing sour or musty.—Fresh ground is best. Buckwheat, rice, hominy and ground rice must be purchased in small quantities, and kept in covered kegs or tubs. Several of these articles are infested with small black insects, and examination must occasionally be made for them. Arrowroot tapioca, sago, pearl barley, preal wheat, cracked wheat, American isinglass, maccaroni, vermicelli and oat meal are all articles which help to make an agreeable variety, and it is just as cheap to buy a small quantity of each as it is to buy a large quantity of two or three articles. Eight or ten pounds of each of these articles of food can be stored in covered jars or covered wood boxes, and then they are always on hand to help make a variety. All of them are very healthful food, and help to form many delightful desserts. Some of the most healthful puddings are those made of rice, tapioca, sago and maccaroni, while isinglass or American gelatine forms elegant articles of dessert, and is also excellent for the sick. Sugars should not be bought by the barrel, as the brown is apt to turn to molasses, and run out on the floor. Refined loaf for tea, crushed sugar for the nicest preserves and to use with fruit, nice brown sugar for coffee, and common brown for more common use. The loaf can be stored in the paper on a shelf. The others should be kept in close covered kegs, or covered wooden articles made for the purpose. Butter must be kept in the dryest and coolest place you can find, in vessels of either stone, earthen or wood, and never in tin.—Lard and drippings must be kept in a dry, cool place, and should not be salted. Usually the cellar is the best place for them. Earthen or stone jars are the best to store them. Salt must be kept in the dryest place that can be found. Rock salt is the best for table salt.—It should be washed, dried, pounded, sifted, snd stored in a glass jar and covered close.—It is common to find it growing damp in the salt stands for the table. It should then be set by the fire to dry, and afterwards be reduced to fine powder again. Few things are more disagreeable than coarse or damp salt on a table.

Apple Charlotte.—Butter a brown earthen dish, and place around the sides slices of bread which have been cut about an inch thick, soaked in cold water, and buttered; fill the dish with sliced apples, and grate over them one nutmeg; strew on one cup of sugar, and then pour on one cup of water; this will carry the sugar through the apple. Cover the apple with slices of soaked and buttered bread, then cover the whole with a large plate, and bake in a very moderate oven four hours. Remove from the oven half an hour before time to dish, and set where it will be cooling. When ready to dish, loosen gently round the edges with a knife, lay the dish in which you intend serving it on the one in which it was baked, turn the dishes over, and lift the pudding-dish off. This is a very handsome dish. Serve with sugar and cream or plain.

Washing Flannels and Linens.—To whiten flannel, made yellow by age, dissolve 1½ lbs. of white soap in 50 lbs., soft water, and also ⅔ oz. spirits of ammonia. Immerse the flannel, stir well around for a short time, and wash in pure water. When black or navy blue linens are washed, soap should not be used. Take instead two potatoes grated into tepid soft water (after having them washed and peeled), into which a teaspoonful of ammonia has been put. Wash the linens with this, and rinse them in cold blue water. They will need no starch, and should be dried and ironed on the wrong side. An infusion of hay will keep the natural color in buff linens, and an infusion of bran will do the same for brown linens and prints.

Bouilli Beef.—Take six pounds of lean beef and rub into it two spoonfuls of salt, one-half of pepper, one cup of flour; then lay in a small kettle, which you can cover tight. Cut into this one carrot, one small turnip, one onion, two parsnips, and cover with cold water. When it comes to a boil, skim, then set back where it will simmer three hours; at the end of this time, thicken with three spoonfuls of flour, and cut in three potatoes; cover and simmer again one hour. If not seasoned enough, add more salt and pepper.

Chinese Mode of Making Tea.—A Chinese doctor says the Americans boil tea and thereby lose the flavor, while the Chinese make it by infusion. They place a small quantity of tea leaves in a bowl, pour boiling water upon it and then cover the bowl. The strength of the tea depends upon the time the tea is allowed to draw. "And," said the speaker, "when making an infusion do not boil the water hastily at first. Milk or sugar should never be used with tea."

The cause of streaked butter is the imperfect working of the butter after it is salted. Salt in butter sets the color, or deepens and brightens it; so that if the salt is worked into the butter and not so fully worked as to salt every part, then the fresh butter retains the color it had when it came from the churn, and salt butter grows so much darker that it is decidedly streaked. The remedy is to work the streaked butter more thoroughly.

Maryland Biscuit.—Take three pints of flour, in which put a teaspoonful of salt and a teaspoonful of lard, and mix it thoroughly; then moisten it gradually with half a pint of water, then work it for half an hour, until the dough becomes perfectly smooth, then mold it in balls the size of a walnut, flatten them with the rolling pin, pick with a fork, and bake in a quick oven about twenty minutes.

Paradise Pudding.—Three eggs, quarter pound of bread-crumbs, three apples, currants, the juice of half a lemon, nutmeg, salt. Mince the apples. Beat the eggs and stir them into the bread-crumbs and other ingredients. Rub the currants in a small quantity of flour before they are put into the mixture. Boil for one and a half hours. To be eaten hot with sauce.

Purple or Red Cabbages.—Take off all the tough or outside leaves, slice them thinly and evenly, put them in layers, sprinkle salt freely over each layer, and let them remain twenty-four hours. Drain the cabbage well. Boil up some vinegar, add alum and spice to your taste, and pour over it, hot. Repeat this process for three or four days.

Hot Toast.—Mix with one tablespoonful of finely-chopped or grated ham, the beaten up yolk of an egg, and a little cream and pepper; heat over the fire, and then spread the mixture either on hot buttered toast, or on slices of bread fried quite crisp in butter; serve very hot.

Meat Loaf.—Chop fine whatever cold meat you may have, fat and lean together; add pepper, salt and a finely chopped onion, two slices of bread which have been soaked in milk, and one egg; mix well together and bake in a form. This makes an admirable tea or break fast dish.

Lemon Pie.—Take the juice and grated rind of one lemon, one cup of sugar, yolks of two eggs, three tablespoonfuls of flour, one pint of milk; after baking cover with a soft frosting made from the whites of the two eggs and four tablespoonfuls of sugar, and brown slightly.

Grilled Slices of Mutton.—Cut some rather thick slices of underdone cold mutton, score them well, and rub in plentifully some common mustard, salt, and cayenne pepper; then broil them over a clear fire, and serve with the above sauce.

HUMOROUS.

Religious Exercise.—She was a lady named Magruder, and somewhat strict in reference to family morals. Indeed, while Mr. Magruder was a good man, and endeavored to discharge his duties as a parent with propriety, yet his views as to what really was proper often ran counter to the views entertained on the same subject by his wife, and she had a very moderate share of her hours. Remove from the oven half an hour before time to dish, and set where it will be cooling. When ready to dish, loosen gently round the edges with a knife, lay the dish in which you intend serving it on the one in which it was baked, turn the dishes over, and lift the pudding-dish off. This is a very handsome dish. Serve with sugar and cream or plain.

Nearly all the Boston juvenile magazines have died out—probably owing to the fact that they could secure no circulation in their own city. Boston children cry for the *North American Review* and Emerson's works, and for light reading persue Darwin's arguments.

Willie was saying his usual prayer at his mother's knee at bed time, and having got as far as "If I should die before I wake," hesitated. "Well, what next?" asked his mother. "Why, mamma, I suppose the next thing would be a funeral."

Why the English should be continually singing "God save the queen" is more than a reasonable man can conjecture. It is always advisable to save the jack, but the queen only counts two for a game, and is always a good card to throw away.

Lovely Experience.—Augustus—"Oh, Adele, Adele, why cast my love away for sordid wealth? Why, he's in his second childhood." Adele—"But Augustus, childhood is so sweet, and think what experience in childhood he has already had."

An Irishman, writing from Ohio, says it is the most illigant home in the world. "The first three weeks," he says, "you are boarded gratis, and after that you are charged nothing at all. Come along and bring the childer."

Two men were conversing about the ill-humor of their wives.

"Ah," said one, with a sorrowful expression, "mine is a Tarter."

"Well, replied the other, "mine is worse than that—mine is the cream of Tarter."

A boy who had a stepfather and afterward a stepmother, has become confused in his ideas of relationship. He says his youngest brother, just arrived, is certainly his brother, although by another mother and a different father.

Gas Company President—"Ah, we must accommodate ourselves to the times. Announce a reduction of ten cents a thousand feet in the price of gas—and add a couple of thousand feet on each gas bill."

Mrs. Partington attended an auction sale of household goods, but forgot her pocket-book. She remarked to Ike on her return home that when she saw things she needed put up for sale "the unbidding tear would start."

"Ann," observed a housekeeper to a hired girl the other morning, "as we have entered upon the dawn of another century of our nation's history, I guess you had better get a tooth-brush of your own."

Before his marriage, Broughne praised the artistic manner in which his wife "banged" her hair. Now he complains of the cruel manner in which she bangs his head.

"I have not," says Billings, "got as much munny as some folks, but I have got as much impudence as enny ov them—and that is the next thing tew munny."

"I tell you Susan, that I will commit suicide if you wont have me."

"Well, Thomas, as soon as you have given me that proof of your affection, I will believe that you love me."

"Hints to housewives:" To make a centennial dog, color your poodle red, white and blue, beginning at the bark end of the dog. Very neat and striking.

Two hundred words a minute is Moody's linguistic pace, but we know a woman who could distance him in fifteen minutes and show no sign of distress.

Cook come after a situation)—"By-the-by, ma'am, is there a rink in your neighborhood? for I shouldn't like to give up my skating!"—*Punch.*

"What is the interior of Africa principally used for?" asked a teacher of a pupil. "For purposes of exploration," was the reply.

Scotch saying:—A doar plaat wi' a mon's naam on 's a vaary goad thing, but a dinner plaat wi' a mon's dinner on 's a better.

The little New York beggar boy overshot the mark when he wiped a tear away and said he had three mothers to support.

"John, if you're going to be out till two o'clock to-night you'll have to stay at home and let youself in, for I won't."

"The rich," said a Dutchman, "eat venison because it ish deer. I eat mutton because it ish sheep."

The man who works with a will—the probate judge.

An Irish Witness.

The late James T. Brady used to say that they were like a chestnut burr, full of sharp points and dangerous to handle. He used to relate an amusing scene that occured in Court where Gerard was for the plaintiff and he for the defendant. After the former counsel had finished the direct examination of an Irish witness by the name of Carthey, he handed him over to Brady for cross-examination, and as he had given very damaging testimony against his client, it was considered important to break down his testimony, so Brady addressed him abruptly by saying: "Well, 'O'Carthey', where were you born, and how came you to be born there?" "Mr. O'Brady," repliee Carthey with great nonchalance and unconcern, "I have left the O' off from my name." "So have I," quickly replied Brady. The witness instantly rejoined with: "What a pity you had not changed your manners instead of the name." The laugh was very general in the court, and participated in by the judge and jury so much against Brady that he lost the opportunity of a reply. After order was restored, Brady said "that will do," meaning that it was a good one. Carthey was pleased to construe the remark as meaning that the counsel was done with him. So he cooly stepped from the witness stand, and retired, amid a loud and boisterous laugh and general applause. Brady said that he was done with the witness, and refused to call him back.

A New Industry.

Near Cape May, in New-Jersey, are a number of swamps of dark, miry loam, in which are buried immense white cedar trees, the *cypressus thyoides*. The trees are lodged at a depth varying from 3 to 10 feet, and seem to be the product of successive forests. Many of these trees afford valuable timber, and searching for them forms a regular business. The tree-miners become very expert at discovering both the location and the value of the buried trunks. An iron rod is thrust into the soft mud, and as soon as a tree is struck, the workman ascertains, by several soundings, how it lies, which is its root-end, and how thick it is. He then manages to get a chip of the tree, and by its smell determines at once whether it be a *windfall* or a *breakdown*. If the latter, he knows that it fell because it decayed while standing, and is worthless; if the former, it was blown down while sound, and has been preserved by the antiseptic nature of the peat which surrounds it. The soft earth is then removed, if the tree be sound, and the trunk is sawed into convenient lengths. Trees are sometimes obtained in this way which yield 10,000 shingles, worth $20 per thousand.

Curious Customs.

In Wendish, Prussia, there are villages where certain old customs are still observed on the death of the male parent. If the man should happen to have been a bee-keeper, one of the family goes to the hive and striking the comb, exclaims, "Bees arise, your Master is dead." A similar custom prevailed and, possibly still prevails, in parts of England, and furnishes the idea for an interesting poem by Tennyson, entitled "Telling the Bees." The English custom was based on the supposition that unless the bees were told of any death occurring in the family they would quit the premises, and the manner in which the information was conveyed was by a black cloth over the hive. In the Prussian villages already alluded to, it is the custom on the morning of a funeral of a farmer for the man to proceed to the cattle sheds, and after causing the cattle to get upon their feet, to place cheese before them, and solemnly announce to them that the body is about to be taken away.

Physical Powers Equal.

In the rural districts of Portugal, the women work in the fields from early childhood, sharing to the full the toil and fare of the men. Yet a more healthy comely and contented race of women is not met with the wild world over. No pale, thin, careworn, matrons or maids are found among them, but almost without exceptions, they are vigorous in frame, strong and lithe in step, and cheerful and winning in countenance. Something of this is to be ascribed to the feeling of security and independence that comes from a sure tenure of their homes, which, though