

Science.

It has been proved that the aurora borealis occurs more frequently outside the Polar regions than is generally supposed.

Iron chess-boards and chessmen with concealed magnets to steady them are sold in Berlin for the convenience of travelers.

At Rouen the Municipal Council propose to use the current of the Seine to drive dynamo-electric machines for lighting the city.

The Chemiker Zeitung says that a solution of quinine hydrochloride acidulated with hydrochloric acid will quickly and entirely remove the odor of musk from any object.

It is estimated that from 450,000 to 500,000 tons of charcoal are annually made in the United States. No wonder the necessity for forestry culture becomes daily more apparent.

Inconceivable electric lighting with the Swan system has proved highly satisfactory in the Paris Opera House. The use of gas in the foyer destroyed almost entirely the fine decorations.

Experiments conducted between Munich and Miesbach have proved conclusively that electrical energy capable of being converted into motive power can be sent over an ordinary telegraph wire. It is said that plaster of Paris of hardness sufficient to be employed as a mold for metal may be made by using 10 per cent of alum in the water which is intended to be mixed up with the plaster.

Captain Webb seems to think that the use of porpoise oil rubbed all over the body and even the face, prevents the chilling action of cold water affecting the vital parts of swimmers who remain a long time in the water. All professionals, he says, now use oil.

An experiment is to be made in New Orleans to adapt mesquite wood, a native of Texas, very durable and nearly as hard as iron, for street-paving purposes. It is so abundant that the cost of buying, cutting, and transporting will be very slight.

Dr. Denker of St. Petersburg, treats diphtheria by first giving the patient a laxative, and when its operation has ceased he gives cold drinks, acidulated with hydrochloric acid, and then a gargle of lime-water and hot milk in equal parts every two hours. His method is very successful.

Eighty Frenchmen, engineers, guides foremen and navvies, with six hundred Morocco navvies, enlisted in Algeria; six hundred Senegal negroes and two hundred or three hundred krotmen, are about to commence the construction of the railway to connect Senegal with the Niger. Their operations will be protected by a column under Colonel Desbordes, which will victual the posts, plant the French flag on the Niger and erect two forts on that river. A second railway from St. Louis to Dakar, is also about to be commenced, and a cable will shortly be laid between France and Senegal.

The breakfast we take in winter will determine our efficiency for work in the day, and will so influence our whole being for that period of time that no aftermeal can correct it. The breakfast in winter must contain more nitrogenous food than in summer; it is absolutely needed. You must store heat to furnish material for absorption and for maintaining vitality; add to this nitrogenous food something that will disengage heat from the blood and keep up temperature, and you may defy the coldest day. Your face may feel it, your hands may feel it, but your body will be impervious to it, and go on disengaging that inward heat which can alone stand against the lowered temperature without. If this first meal has been properly attended to we may presume that vital action can be maintained in full force for five hours at least before it needs replenishing.

Unnecessary substitution: "Why didn't you deliver that message as I gave it to you?" asked an Austin gentleman of his stupid servant. "I did do best I could, boss." "You did the best you could, did you?" imitating his voice and look. "So you did the best you could. If I had known that I was sending a donkey I would have gone myself."

Two Germans met in San Francisco recently. "Fen you said you hef arrived?" "Yesterday." "You come dot horn around?" "No." "Oh, I see, you come dot land across?" "No." "Den you hef net arrived?" "Oh yes, I have arrived; I come dot Mexico through."

A prominent feature of Mr. George Sainsbury's edition of Corneille's play of "Horace" is the introduction, which consists of short essays on the life and writings of Corneille, French tragedy before Corneille, the tragedy of Corneille and Racine, French tragedy after Racine, and the stage in the time of Corneille.

We seldom stop to think. True enough, but they never fail to stop and talk.

OLD WINTER COMES!

The hoary hills are streaked with white, The fields are swept as bare. And, through the howling blast at night, Old Winter cries, "Beware!" He mocks us with his fiery stings, He strikes his hands together; And, like a hawk with flapping wings, Down swoops the stormy weather. He binds the running water fast In stony links of mail; He strikes us with the sounding blast, His mighty harvest-fall. Away! away! the forests reel, The forest bellows in the ear, Beneath the grinding of his heel, Beneath his savage laughter. He beats his clashing cymbals—hark! To arms! away! away! The forest bellows in the ear, And mutters in the ear. He drains the earth to meet his mood; He strikes his hands together, And, like a hawk upon a brood, Down swoops the stormy weather.

The Solid Side of Life.

LENTIL SOUP.—Two quarts and a pint of water, one pint of lentils, a soup bone, a small bunch of soup vegetables, salt, and a little cayenne; boil gently three hours. When strained there should be one quart and one pint of soup. Press the lentils through the sieve with a spoon, stir well into the broth, return to the fire and simmer slowly for ten minutes. Serve hot with some slices of fried bread.

CREAM WALNUTS.—White of one egg, stir into it powdered sugar to make it stiff enough to handle, flavor with vanilla, dip the walnuts into a syrup made of two tablespoonfuls of sugar and one of water, boiled three or four minutes; the cream must be moulded with the fingers, and then placed between the two halves of a walnut. Dates and Malaga grapes may be used. To make chocolate cream walnuts stir two tablespoonfuls of dissolved chocolate into the cream.

LOAF CAKE.—One quart of dried and sifted flour, a pint of new milk warmed a few minutes before using it, one-half cup of butter, two cups of sugar, a large cup of home-brewed yeast or half as much brewer's yeast, three eggs and one pound of seedless raisins, a glass of wine and a part of a nutmeg; beat the butter and sugar to a cream, and then add the other spices, and let it rise over night. Flour the fruit and add in after the cake has risen; bake in a moderately heated oven.

FRENCH CURRY OF LOBSTER.—Boil one good-sized lobster; when cold, pick the meat from the shell, put it into a stew-pan with one pint of boiling water, two or three rounds of an onion, two slices of lemon, three or four bay leaves; mix together one spoonful of flour and two of curry powder, and a tablespoonful of butter. Boil all together five or ten minutes. Strain the gravy from the lobster, cut the lobster in small pieces, add to the gravy; season with a very little pepper and salt; add the juice of half a lemon, simmer a few minutes. Serve hot.

YORKSHIRE PUDDING.—This pudding is an especial accompaniment to roast beef, and is served as a vegetable would be. Take six large spoonfuls of prepared flour, three well-beaten eggs and two cups of milk; beat the flour, eggs and a part of the milk together; when quite smooth, add the remainder of the milk, beat all together, pour into a well-buttered pan and bake half an hour. When the beef is three-quarters roasted, take it from the baking-pan, place it on a pan without sides on the upper bars of the oven, then place the pudding in the pan underneath the beef to catch the stray drops; cut the pudding in slices. Serve hot.

ENGLISH PUDDING.—Grate four or five egg crackers; pour over them one pint and a half of boiling milk; cover closely until cold; then add the yolks of four well-beaten eggs two whites beaten to a froth, some nutmeg, the grated rind of a lemon, two large spoonfuls of powdered sugar, and one tablespoonful of prepared flour; mix all well together; pour into a pudding-boller and boil rapidly one hour and a half; the water must boil constantly, and the pudding be kept closely covered. Make sauce for the pudding with two tablespoonfuls of butter, one cup and a half of sugar; beat the butter and sugar to a cream. Stir a dessert spoonful of corn starch and a cup of milk together; add to it a spoonful of boiling water. Place on the fire and when it comes to a boil add it gradually to the beaten butter, return to the fire and stir constantly until it boils. Pour into a sauce bowl, add the two beaten whites of eggs that were not used for the pudding, and a wineglass of brandy.

Sanitary.

A HINT FOR THE TREATMENT OF CONSUMPTION.—Mr. H. Osborn Bayfield suggests (British Medical Journal) that the use of inhalations of volatilized palm oil may be useful in the treatment of phthisis. He bases his opinion upon the fact that workmen, engaged in tinning, where palm oil is used as a flux, inhale the volatilized oil and get fat. Those previously emaciated or weak rapidly improve. His idea is worth a trial.

TUBERCULOSIS.—Dr. Kammerer, Imperial Health Officer to the city of Vienna, has published an important address to the magistrates of that city on the dangers which threaten the health and life of the population, through animals affected with tuberculosis. The victims are insidiously struck down, says Dr. Kammerer, through two of the most important articles of daily diet—milk and meat. The milk of cows with tuberculosis acts as an unconscious inoculation upon adults and children who partake of it, and in the case of the latter, the seed of tuberculosis is being imperceptibly sown among thousands in the great towns. Dr. Kammerer regards infection by this channel as being quite as frightful a source of the disease among the young as hereditary taint, to which it is usually traced. He regards it as exceedingly doubtful whether boiling or roasting ever can effectually eradicate the germs of infection from the flesh of tuberculous animals.

TREATMENT OF OBSTINATE VOMITING.—In the course of an article on this subject, in the Boston Medical and Surgical Journal, Dr. S. G. Webster says: Often the best method of treating this complication is to give the stomach rest. Sometimes a large amount of food taken at one time excites vomiting; then it is sufficient to resort to frequent feeding, giving a very small quantity each time, a mouthful, or a spoonful every fifteen or thirty minutes; thus the stomach never contains a large mass of food requiring considerable muscular exertion to roll it about, and by its weight or bulk exciting the reflex irritability of the nerve centres. Many times, however, this is not enough; the stomach requires more complete rest, and the best treatment is to withhold all food and medicine; sometimes a few hours' rest is enough, again it requires two or three days; then it will be necessary to use nutrient enemata. Where there has been much vomiting thirst may be very annoying to the patient; small lumps of ice held in the mouth will relieve this, and generally do not cause vomiting. After the stomach has had sufficient rest it is best to commence feeding by the mouth, with caution, giving a little frequently. Milk and lime water, equal parts, a teaspoonful every half-hour, should be first tried; if well borne the amount can be increased gradually. It is a mistake to increase the quantity too rapidly.

Odds and Ends.

Muscantine, Iowa, has a cornet band composed of young ladies of social standing.

At three vegetarian restaurants in the city of London the dinners daily served average 1550.

Americans leave their goodness behind them when they go to Paris. So Mr. Moody said in his first sermon in that city. Their desire is to see all the sights, and these, he thinks Christians should avoid.

The veteran historian, Leopold von Ranke, is now engaged in preparing for the press the third volume of his "Weltgeschichte." It will comprise a history of the Roman Empire, and the beginnings of Christianity.

It seems as if tobacco were destined to universal empire. The latest sign of the times was furnished a fortnight ago in England when a Croydon evangelist invited the people to attend his services in their working clothes and smoke their pipes if they pleased. This example would probably have proved more contagious if the evangelist had not been cut short by the evangelist's arrest and sentence to pay a fine of forty shillings and costs for using abusive language to a woman.

As seen in his prison, Arabi is a man of singularly courteous manners, tall, burly, not uncomely, with a tendency to baldness and snowiness about the beard. He should be a man of fifty-five, but Orientals are inscrutable in the matter of age, some of them looking one hundred, while in reality they have just turned thirty. He is a fellow of the fellahen. The shape of his eyes and cast of his countenance show this. He has the ignorance of the fellah, his boundless trust and grotesquely selfish belief that Allah's time is occupied with specially watching him above all other creatures.

The method in which Japanese newspapers are conducted is often amusingly naive. A recent issue of the Nichi Nichi Shinbun—which, like all its native contemporaries, is printed not in columns, but in squares—came out with one square blank, the empty space being covered with a number of straight lines. The editor apologizes for the extraordinary appearance of the paper, informing his readers that at the last moment he found that what he had written was all wrong, and had to be taken out. He had no time to fill it up with anything else, and there was nothing to be done but to leave the space with nothing in it.

The trial of a suit in which two well-known lawyers of Des Moines, Iowa, are the opposing counsel, re-

minds The Iowa State Register of a good joke at their expense. Several years ago when they were on opposite sides of a case, one of them, Judge Nourse, in the course of his argument, repeated the lines:

"There is a tide in the affairs of men Which, taken at the flood, leads on to fortune."

referring to them as the very well-known words of Martin Van Buren. His opponent, Judge Cole, eager to make a good point, slyly responded that he would never have supposed Martin Van Buren guilty of plagiarizing Byron.

About the Ostrich.

There is some prospect of ostrich farming developing into quite an industry in the south-west, and it will some time be a cold day when the simple-minded rustic of that region will not have ostrich on toast if he wants it. Ostrich farming, however, will always have its drawbacks. The hen ostrich is not a good layer as a rule, only laying two eggs per annum, which, being about the size of a porcelain wash bowl, makes her so proud that she takes the balance of the year for the purpose of connoising.

The ostrich is chiefly valuable for the plumage which he wears, and which, when introduced into the world of commerce, make the husband almost wish he were dead. Probably the ostrich will not come into general use as an article of food, few people caring for it, as the meat is coarse and the gizzard full of old hardware and relics of wrecked trains, and old irons left where there has been a fire.

Carving the ostrich is not so difficult as carving quail, because the joints are larger and one can find them with less trouble. Still, the bird takes up a good deal of room at the table, and the best circles are not using them.

The ostrich does not set. She doesn't have time. She does not squat down over something and insist on hatching it out if it takes all summer, but she just lays a couple of porcelain cuspidors in the hot sand when she feels like it, and then goes away to the seaside to quiet her shattered nerves.

Tacks.

A tack is a simple, unpretentious sort of a young nail, noted for its keen repartee when pressed for a reply, and possessing the peculiar power, when standing on its head, of causing the cold shivers to run down the back of a man in mere anticipation of what might be. Tacks are in season all the year round, but the early spring is usually the time selected by them for a grand combined effort, and then they flourish everywhere for at least a month. Since the inauguration of the time-honored ceremonies of house-cleaning, every thorough housekeeper, with long experience in the line of duty, so takes up the carpet as to retain all the tacks in their original places, thus preventing its slipping from the shaker's hands, unless the tack breaks or his fingers give out. But the triumph of the tack is not complete at this early stage; it patiently abides its time, and on the relaying of the carpet issues forth with double force. After searching the entire house for a paper of tacks, without success, the unfortunate man falls on his hands and knees to begin, and immediately discovers four tacks at least, and as he rolls over and sits down to extract these finds the rest of the paper directly under him, and then, unless he is accustomed to put up stoves and join stovepipes, the chances of laying the carpet on that evening are slight. In selecting tacks from a saucer, he always inspects the points with his forefinger, as the tack instantly loses its head when they come to blows. In argument the tack is sharp and pointed, but the display of either or both depends largely on the amount of pressure employed by its opponent. In direct contrast to a good joke, the amusement generally begins before you see the point, and this fact is easily demonstrated by walking the floor in your stocking feet, a well-kept room on such an occasion averaging two tacks to the square foot. The future of the tack gives great promise of more extended usefulness and unlimited possibilities, as several of our most eminent college professors, having carefully studied the effect of a sharp tack of reasonable length placed properly in a chair or under a cot, are about to introduce tacks and do away with spring-boards in our college gymnasiums.—Detroit Free Press.

Frogs for the Feast.

How the Savory Batrachian is Caught, Cooked and Eaten. Frogs are most plentiful about the months of June and July. Then, as the colder weather comes, they bury themselves in the mud and lie dormant through the winter. The largest supply in early summer comes from League Island, in the Delaware river, near Philadelphia. After July the frogs are caught and shipped from Canada. The town of Perth, Ontario, has the most important trade and derives quite a handsome revenue from the shipment of the frogs to New York and Chicago. There is no distinguishable difference between the Pennsylvania and Canadian breeds, the frogs of both being nearly of the same size and appearance. The Southern catch is considered the most profitable, because it reaches the market at the opening of the season and furnishes a new delicacy. In the course of the season New York receives from 1000 to 1500 pound per day. The price averages 50 cents a pound, but as the supply diminishes it reaches the retail prices of 60 and 78 cents. In the summer of this year Canadian frogs sold for 25 cents. It is noticeable that the frogs are becoming scarcer every year. The consumption of them as an edible is rapidly increasing, and I have no doubt that in a few years they will not be purchasable. A number of persons have tried to cultivate them, but as yet no one has found food for the young fry. If a number are placed together in a tank they will inevitably starve, and we can do nothing to save them.

Miss Mary L. Wately gives a glimpse behind the curtain in her little volume, "Scenes from Life in Cairo," which is published by Seeley, Jackson & Halliday, London. It is a book for the day, and will be read with special interest in connection with the present state Egyptian affairs.

Christopher Dresser, Ph. D., has written a new book on "Japan" with a special aim, which is to set forth what the Japanese have accomplished in architecture, art and art manufactures. Dr. Dresser visited Japan as the guest of the nation, and had unexpected opportunities for studying all forms of its art industry; and his work, which is brought out by the Longmans, London, is the most accurate and complete account of Japanese industries that has yet appeared. The volume is adequately illustrated.

The Dry Goods Clerk's Guardian Angel.

"Editor in?" "Yes," replied the horse reporter to the person asking the question—a young man with a table-spoon hat and a you-may-kiss-me-but-don't-you-tell-papa moustache, who stood in the doorway—"the editor is in, and the chances are that he prefers staying in rather than run any risk of falling against you."

"Well, of course, you know," said the man, "very likely it wouldn't be absolutely necessary for me to see the really and truly editor about this matter that I wanted to have settled. It's a question to be answered you know."

"I should surmise," said the horse reporter, "that an average deck hand could successfully wrestle with any problem you could evolve." "Well I don't know," continued the young man. "This is a real hard question, you know, and a good many of our set over on the West Side have tried awfully to settle it but we can't. I never saw such a provoking thing in all my life, and last night I was talking with my roommate about it, and we got real angry, and it looked once as if we should strike each other, I wouldn't have had a row with Cholly for anything, you know, because we have been in the same store nearly three years now, and when he was promoted to the ribbon counter he always spoke to me just the same as when we were both in the threads."

"In what?" asked the horse reporter. "In the threads—the thread department, you know—and I always said nothing could ever make me go back on Cholly. You know how anything like that makes two fellows awful chums."

"Yes," said the reporter, "but what is your question?" "Well, you see, some people are playing croquet and a rover is driven close to the home stake. Now another man he is dead on the ball, but having stroke he forces the rover against the stake. Now I say the rover is dead, but the other fellows say isn't, and we had an awful time about it over on the West Side, and—"

"Yes, you told me that before. Our croquet editor is on his vacation. He spends it in the Asylum for Feeble Minded People, but like enough I can fix this thing up for you." "Oh, that's awful jolly. Have a cigarette?"

"No, thank you, I am over nine years old. But about this croquet. You say the rover is close to the stake?"

"Yes." "And the next player knocks it against the stake?"

"Yes." "And then the player after him claims that the rover is dead?"

"Yes, that's it; and they can't agree."

"Well," said the horse reporter, "I should say that the man who got the first knock down ought to win." "But they don't knock each other down. They don't quarrel at all."

"You said this was a croquet game, didn't you?" "Why, certainly." "And they didn't quarrel?" "Why, of course not."

"Then the fairies are indeed kind to the dry goods clerks. We can give them no advice."—Chicago Tribune.

Sex of Eggs.

Science and experience have sufficiently demonstrated that everything that bears must possess both the male and the female qualifications; but perhaps it is not generally known that such is the case with eggs. I have found by experience that it is, and by the following rule: I raise as many pullets among my chickens as I wish to, while some of my neighbors complain that their chickens are nearly all roosters, and they cannot see why there should be a difference. I will tell you here what I told them, and for the benefit of those who do not know that the small, round eggs are female ones, and the long, slender ones are males. This rule holds good among all birds. So you wish to raise pullets, set the small, round eggs; if you wish to raise roosters, set the long, slender ones. In this way you will be able to raise whichever sex you wish to.

A new Lincoln story was told at grand army headquarters in the Windsor. A gentleman who formerly practiced law in the same courts in Illinois where Lincoln did, says that on one occasion Ward Lamson came into court, in the summer time, in his shirt sleeves, and there was a huge rent in the seat of his pants. For a joke some of the lawyers got up a subscription to buy Lamson a pair of breeches, and going to Lincoln with the paper he objected to signing it, saying: "I have nothing to contribute to the end in view."

Major-General Sir C. M. MacGregor has published through W. H. Allen & Co., London, his "Wanderings in Beloochistan," a work that contributes considerable fresh information about a country of which very little is known in the West.

Rules for Keepers of Sheep.

- 1. Keep sheep dry under foot with litter. This is even more necessary than roofing them. Never let them stand or lie in mud or water.
2. Take up lamb bucks early in summer, and keep them until December following; when they may be turned out.
3. Count every day.
4. Begin graining with the greatest care, and use small quantities at first.
5. If a ewe loses her lamb, milk her daily for a few days, and mix a little alum with her milk.
6. Let no hogs eat with the sheep in the spring, by any means.
7. Give the lambs a little mill-feed in time of weaning.
8. Never frighten sheep if possible to avoid it.
9. Sow rye for weak ones in cold weather, if you can.
10. Separate all weak, thin or sick from those strong, in the fall, and give them special care.
11. If any sheep is hurt, catch it at once, and wash the wound, and if it is fly-time, apply spirits of turpentine daily, and always wash with something healing. If a limb is broken, bind it with splinters tightly, loosening as the limb swells.
12. Keep a number of good bells on the sheep.
13. Never let the sheep spoil wool with chaff or burrs.
14. Cut tag-locks in early spring.
15. For scours give pulverized alum in wheat bran; prevent by taking great care in changing dry for green food.
16. If one is lame, examine the foot, clean out between the hoofs, pare the hoof if unsound, and apply tobacco with blue vitrol boiled in a little water.
17. Shear at once any sheep commencing to shed its wool, unless the weather is too severe, and shave carefully the pelt of any that die.
18. Have at least one good work by you to refer to. This will be money in your pocket.

Eclipses for 1883.

During the year 1883 there will be four eclipses—two of the sun and two of the moon—as follows:
A slight partial eclipse of the moon, April 23d, invisible to the larger portion of North America; visible to the Pacific coast, Eastern Asia, Australia and Pacific ocean.
A total eclipse of the sun, May 6th, visible chiefly on the South Pacific ocean.
A partial eclipse of the moon, October 15th and 16th, visible in North and South America, and extreme western portions of Europe and Africa.
An annular eclipse of the sun, October 30th, visible in part on the Pacific coast; also on the extreme eastern edge of Asia and in the North Pacific ocean; beginning at San Francisco at 3h. 47m. P. M.; the sun setting at moment of greatest partial eclipse.

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