

Our Young Folks.

Honesty Rewarded.

A young telegraph operator at Lachine, near Montreal, Canada, found a package floating in the river there the other day. On opening it he was surprised to find that it contained two hundred and seventy dollars in bank-bills. On making inquiry, it turned out that a clergyman had lost the package from a steamer, and had abandoned all hope of ever seeing it again. The clergyman handsomely rewarded the honest operator.

The four Green boys, of Atlanta, Ga., started a few years ago selling newspapers. They made ten cents a piece the first morning they went to work, and for two winters thereafter they went half-clad through the snow and sleet in the freezing dawn on their morning rounds. From the very first they saved a certain percentage of their earnings, which they invested in Atlanta real estate. The oldest of them is now eighteen years of age and the youngest twelve. They have supported an invalid father and their mother all the time, and now have property worth more than \$5,000, houses from which the rent is \$20 a month, and \$200 stock in a building and loan association. They have educated themselves the meanwhile, remaining from school this year in order to work the harder and build a home for their parents.

Old-Time New Year.

I am now seventy years old, and I want to tell *The Farmer* boys—and girls, too, if they like such things—how we sometimes celebrated the New Year, when this part of the Ohio was the frontier. I remember New Year's day, 1833. I was just twenty years old, for New Year's day was also my birthday. There was plenty of game in those days, deer, turkey, pheasants, wild cats, wolves, and even bears, out here in the woods.

There had fallen a light snow the day before, and about twenty of our neighbors, with their boys, determined to have a grand hunt. We met at our house New Year's eve and decided to start out early in the morning, in pairs, and in the evening we were to meet at our house again, and compare success. The two who shot the most game were to have five bushels of wheat for a prize. Money was scarce in those days, and wheat was currency. A bushel of wheat for a day's work was the common rule.

Tom Harrison, about my age, went with me. We knew the haunts of a bear that had been troublesome in another settlement west of us, and Tom and I had made up that we'd try to find him. We struck a fresh deer track soon after getting well on our way, and followed it up for half a mile, where we found him browsing in a dense piece of undergrowth. We were to the windward and got within good shooting distance before he discovered us, or we him. He bounded out all at once, we both fired and brought him down. He jumped up immediately, however, and made directly for us.

"Take to a tree!" I shouted, and speedily climbed one myself. Tom was a little ways in the rear, and before he could find a tree the buck was upon him. Tom dodged behind an oak, and then began a game of hide-and-seek. I was trying to get a shot without endangering Tom, but it was sometime before I succeeded. Finally, as the buck came round I let fly, and hit him in the neck. He made a few jumps, and fell. He was a fine, large fellow. We hung him up and started on, well satisfied with the start we had made.

We next shot a pheasant spiece, which we carried with us. Next we killed a turkey—a large gobbler, and before we arrived at the place where we thought the bear would be found, I shot a turkey hen. Our load by this time was getting heavy, and we carried the game to a settler's cabin and left it in his charge. It was now ten o'clock and we had ten miles to tramp yet, if we expected to get that bear. Tom thought he knew where his bruinship put up, in a sort of cave on the margin of a stream, a spot he had accidentally discovered on one of his hunting expeditions. We arrived there about noon, and sure enough, there were plenty of bear. We built a fire, ate some lunch, and then went to work to smoke out his bruinship, if he was at home. We filled the entrance to his den with leaves, dry twigs and branches, and soon had a dense smoke, which the wind, fortunately, carried directly into the hole, or den, and in less than ten minutes we heard him coming. We stood ready. Bruin came out with an angry roar, for the fire scorched him some as he passed. Before he could get the smoke out of his eyes two big bullets went through him. He dropped in his tracks and hardly kicked, for one of the bullets went through his heart. It was such an easy victory that we could hardly believe it. We expected to have a chase and a fight.

The bear was a big heavy fellow, and we skinned, dressed, and hung him up. Then, taking the hide with us, we

started for home. We had more than one chance to follow game on our return, but we had had enough, and kept straight on, taking up our turkeys and pheasants on the way.

We were the winners of the wheat and the heroes of the day. Next day we took a sled and hauled home the carcasses of the bear and deer, and for a few days everybody in the settlement feasted on bear meat and venison. Three of the other parties had also killed a deer each, and altogether, half a dozen turkeys were shot. I have taken part in a good many New Year's hunts, but this was the most successful one. Some time I will tell the boys of a panther that was shot, not over ten rods from our cabin door.—*Grandfather S. in Ohio Farmer.*

How Ocean Cables are Fished Up.

The machinery used for picking a cable in both deep and shallow water is of the most simple description. It consists of a rope about an inch and a quarter in diameter, made from twisted hemp, with interwoven wires of fine steel; the grapple at the end is merely a solid shaft of iron some feet long, weighing about 100 pounds, and prolonged in to six blunt hooks, which very much resemble the partly closed fingers of the human hand. In picking up the cable in deep water, the Minia, after reaching the waters near the break, lets out her rope and grapple, then takes a course at right angles to the cable and at some distance from the fracture, so that the broken end may not slip through the grapple, the dynamometer, which exactly measures the strain on the rope, and shows unerringly when the cable has been caught. If the grapple fouls a rock the strain rises very suddenly and to a high point; but the exact weight of the cable being known, the dynamometer signals by the steady rate or increase its hold on the cable, which is very far below. The ease and certainty with which the cables are picked up in these days is amazing. A while ago one of the lines of the Anglo-American Company was caught without trouble at a depth of two and a quarter miles, near the middle of the Atlantic. Captain Trott, of the Minia, who has won great fame for his skill and ingenuity in cable matters, but recently picked up the French cable 180 miles off St. Pierre, and in four hours from the time the cable was spliced and in good working condition.

The splicing is a work of great delicacy and skill, and when accomplished by trained fingers, the "spliced" part can scarcely be distinguished from the main cable. So rapid has been the improvement in perfecting the modern cable, that the resistance to the electric current has been reduced to one quarter of what it was twenty years ago, while the duplex system of sending and receiving messages double the capacity of every new cable laid. The working age of the modern cable is about thirteen years.

Punishment for Adulteration of Food in London in the Middle Ages.

In the "Memorials of London" we find that, in 1311, a baker was arrested for selling putrid bread, and in 1316 another baker was sentenced to be drawn on a hurdle through the principal streets of the city for selling "light bread, deficient in weight;" and in the same year the punishment of the pillory was inflicted upon a man and a woman for selling bread of "rotten materials" and deficient in weight. In 1319, a certain William Spelyng was adjudged to be put upon the pillory, and two putrid beef carcasses to be burnt under him for exposing the said carcasses for sale; and in 1320 we find two cases similar to the proceeding. In 1348 and 1353, the punishment of the pillory was inflicted for selling carrion—in one case the meat being burnt under the offender. In 1351, proclamations were issued as to the sale of fish. In 1364, a seller of unsound wine was punished by being made to drink it. In the following year the punishment of the pillory was inflicted upon a poulterer for selling putrid pigeons. In 1372, a woman was punished for selling putrid soles; the fish was ordered to be burnt, and the cause of her punishment proclaimed; and we find another case of punishment by the pillory in 1381, for exposing putrid pigeons for sale. In 1390, twelve barrels of eels were ordered to be taken out of the city, and buried in some place underground, lest the air might become infected through the stench arising therefrom. An important proclamation against the adulteration and mixing of wines was issued by Henry V. in 1419, and the punishment of the pillory was ordered for all who sold false wines. If a few examples similar to the above kind were made at the present day, they would be of infinite service to the community.

This is the difference between the much talked of adulteration in southerly and a game of whist: One is a corner in rubber, and the other is a rubber in a corner.

THE DAYS GONE BY.

Oh, the days gone by! Oh, the days gone by! The apples in the orchard and the pathway through the rye; The chirrup of the robin, and the whistle of the quail; As he piped across the meadows sweet as any nightingale; When the bloom was on the clover, and the blue was in the sky, And my happy heart brimmed over—in the days gone by!

In the days gone by, when my naked feet were tripped By the honeysuckle tangles where the water-lilies dipped, And the ripples of the river lipped the moss along the brink Where the placid-eyed and lazy-footed cattle came to drink, And the singing snipe stood, fearless of the trout's wayward cry, And the splashing of the swimmer, in the days gone by.

Oh, the days gone by! Oh, the days gone by! The music of the laughing lip, the luster of the eye; The children with in fancies, and Aladdin's magic ring— The simple, soul-reposing, glad belief in everything. For life was like a story, holding neither sob nor sigh. In the golden, olden glory of the days gone by.

Agricultural and Statistical.

Selection of a Farm.

There are many things to be considered in the selection of a farm. To the rich gentleman who wishes to retire from the noise and tumult of city life, a farm has a different meaning than to the poor man who must toil daily for maintenance of himself and family. The former will look through golden eye-glasses and seek for luxuries in the country, while the latter must obtain the necessities of life. The one will let individual taste rule in the choice, the other asks himself, "Is this the best place for me to do substantial farming?" No general rules can be given for the rich man who buys a farm for the purpose of spending money, while for the one who seeks to make a living from the land, there are some words of advice.

The size of a farm should be suited to the capacity of the pocket-book. Many young farmers make the mistake of buying a large farm with little money to pay for it. There is nothing that so binds a man as a heavy mortgage. It eats the very heart out of the farmer, and hangs like a leaden weight upon every aspiration of his wife and children. It is better to buy a small farm and have enough capital to work it well. As the surplus increases, it may be invested in more acres, or in a better culture of those that have already proved profitable. There is a size below which many of the economies of the farm can not be practiced to the best advantage, and on the other hand there is danger of going beyond that acreage where the most profitable farming may be carried on. It requires considerable executive ability to manage a large farm, and therefore many men are excluded from such by a lack which they may not fully appreciate until the trial has been made and the failure recorded. Farming is not like the taking of a citadel, and cannot be done successfully with a rush and a noise.

It is a thoughtful and steady working out from well-laid plans—a conquest for crops, and the head must be clear that wins where the seat of a campaign for a lifetime covers townships or even square miles. The soil is the foundation of farming, and it should be fitted to the kinds of crops that it is desired to raise. The differences in the nature and capacities of sand and clay should be understood, and a favorable mixture of the two obtained if there is an opportunity for choosing. A rich soil with proper management, means good crops at once, but it may be as profitable to invest much less in an equal area of overcropped land, and bring it up to a high state of cultivation by green manuring and other methods of restoration. The farm house is to be the home of the family, and therefore the locality for the farm should be healthful. The richest land for the price may be on the border of a malaria-breeding swamp, but the profits of the investment may be more than balanced by the doctor's bills and loss of time, not to mention the discomfort of fevers in the household. It is important that there be an abundant water supply on all farms, both for the family and the live-stock. There are social considerations that no farmer should overlook in making a choice of a farm. He lives not to himself alone; the children need the privileges of good schools, etc.; in short, the community should be one in which sympathy, goodness and intelligence prevail.

With a good farm of proper size, healthfully located, abundantly supplied with water, good neighbors, and a handy market, a man is so well situated that he ought to make himself and those around him happy. Choose well, and hold on to the choice.—*American Agriculturist.*

Nearly one-third of all the sugar sold on the English market is beet sugar.

Mr. C. F. Cobb, of Leeds, Me., raised the past season, from about one acre, 628 pounds of hops, which sold for \$410.

It is said that Australia has more meat-producing animals in proportion to its population than any other country on the globe.

There has been an increase in the importation of butter and butterine into the United Kingdom, and a decrease in the importations of cheese.

Across the water the *Shorthorn* editor of the *Field* insinuates that *Shorthorn* blood was the element that increased the size of the polled cattle.

Statistics place the shortage of wheat in Great Britain at 136,068,000 bushels. The shortage of the oats crop of this country is placed at 1,000,000.

Mr. W. H. Francis, of Frankfort, Mich., realized \$145 for the first three crops from *ten Hale's Early* peach trees, which are still in thrifty condition.

In the last ten years Lancaster county, Pa., has produced 142,000,000 pounds of tobacco. The annual profits on tobacco alone in that county is estimated at \$3,000,000.

It has been ascertained that the Granby (Conn.) creamery that it takes ten quarts of milk to make an inch of cream, and an inch of cream makes a pound of butter.

An order was recently given to a Boston dealer for fifty cans of skim milk to be used in the manufacture of a wash for the extermination of insects on the orange trees in Florida.

A Montreal dealer brings tomatoes to England, where they bring good prices. The taste for tomatoes has been acquired, but the English climate will always be too cold for them to ripen.

The *Journal of Agriculture* says that "refrigerator meat in the Eastern markets is not only causing the railroad people to sweat under the collar, but the canned beef crowd is also joining in the kick."

London purple is better adapted to fighting the canker worm on apple trees than is Paris green. It dissolves in water, which is not the case with Paris green, and the former is, therefore, more evenly distributed.

It is a severe calamity to any agricultural country not to be the producer of its own wool. All the varieties producible in the world are equally producible in the United States. Saxony or Silesia can produce no finer.

To cure warts on cows says Mr. H. G. Abbott, of Maine, recommends to saturate them three times a week with kerosene oil, and in a short time they will all be gone, leaving the skin smooth and free from soreness.

If a cow's hind feet are tied together she cannot kick. It will make the cow some trouble for a time, but the mind of the milker will be secure and undisturbed. After a few weeks a slight cord on each leg will be enough.

A Fort Smith (Ark.) oil mill furnishes bagging and ties and gins cotton, taking the seed alone as compensation. A few very years since cotton seed came very near being considered worthless, except for manure for the next crop of cotton.

The cow population of the United States is 12,611,148, or about one cow to every four people. This only includes milk cows, and their value is estimated at \$340,500,500, an average of \$27 per head, based upon their prices in different States.

Dear as corn has been it well pays to feed it moderately to cows giving milk. Butter is proportionally as dear as corn, and a feed of the latter affects the butter product, both in quantity and quality, even more than it does the flow of milk.

Dr. Hoskins, of Vermont, writes to the *Rural New Yorker* that he has fruited and compared the three supposed distinct varieties of Russian apples known Grand Sultan, Yellow Transparent and Charlottenhaier, and finds them identical.

The advantages of breeding from polled rams, says a Missouri shepherd, is, an exchange, are that the animals fight less, are never fly-blown around the horns, are more conveniently sheared, and what is of greater importance, keep easier and grow larger.

The branding of cattle as now practiced in the West is pronounced by the *Shoe and Leather Reporter* to be a crime. That there is much unnecessary cruelty and much wanton destruction of hides in the way this work is generally done is beyond question.

An Iowa correspondent of the *German-town Telegraph* makes his granary distasteful to rats by "daubing all the angles on the outside of the building with hot pine-tar for the width of three or four inches, and also any seam or crack where a rat or mouse can stand to gnaw."

The following are the measurements of three intestinal tubes of sheep which were lately examined: Lamb, Southdown, 6 months old, 74 feet 9 inches; old ewe, Southdown, 100 feet 8 inches; old Leicester ram, 117 feet.

8 inches, when the intestines are pulled out from the mesentery.

On a cranberry farm at Hyannis, Mass., \$40,000 worth of cranberries have been sold this season, and \$7000 paid to pickers at the rate of from one to two cents per quart. Picking affords busy work during the time so occupied, and, after the crop is gathered the gleaners often secure large quantities of the fruit.

A new white potato, called the Duke of Albany, is becoming very popular in England. It is a sprout of the Beauty of Hebron. Most of our American potatoes do well if taken to England; but the rule does not work both ways, as American farmers who have planted imported seed have found to their cost.

The *Boston Cultivator* says that the flowers of raspberries, where this fruit is largely grown, are ruining the honey product of the neighborhood. The bees like this food, but no human being has been discovered who appreciates the product. The honey from raspberries is a dirty yellow in appearance, with a very disagreeable odor.

A writer in the *Fruit Recorder* makes the statement that one of the neighbors planted some cabbage plants among his corn where the corn missed, and the butterflies did not find them. He has therefore come to the conclusion that if the cabbage patch were in the middle of the corn-field the butterflies would not find them, as they fly low and like plain sailing.

When pigs do not thrive and try to eat gravel or earth it is a symptom of indigestion. They are probably overfed. Reduce their food one-half. Give two pigs half a pint of sweet oil or linseed oil in the food daily for two or three days, and as they recover gradually give them a little dry corn in addition to their other food. Some charcoal would be of service, and may be given frequently.

The valuation of sheep made in the highlands of Scotland has reached a point which even old flockmasters have not seen surpassed. Sellers are often astonished at the prices they receive, while buyers are paying prices at which they would have been appalled a year ago. This is especially true of desirable breeding stock, while the boom extends through all grades of decent mutton sheep.

In doing up wool the fleece should be put up so as to be comparatively loose, light and easy to inspect and handle. Lay the fleece on the table, turn in the head, tail and flanks, and roll it up, commencing at the tail end. Tie with two strings to keep the roll in place, and then one about the ends. The strings can be laid in grooves sawed into the folding platform, so that the fleece can be tied quickly.

The greater part of the soil of England has been under cultivation for a thousand years, and yet the land is richer and the crops more prolific than they were a thousand years ago. Why, then, should so many thousand of acres in many sections of this country have become so greatly deteriorated in productivity in a comparatively few years? Careless and unskilled culture must necessarily be the answer.

It is a well-known fact that trees along highways, trees in towns and cities, trees in groves amidst agricultural regions, render the atmosphere purer. They, by their foliage, absorb harmful gases, which would otherwise be breathed by the inhabitants of the densely populated cities, thereby modifying diseases, lessening the dangers of epidemics, and in all ways improving the healthfulness of communities.

A variety of tobacco has lately come into use which is called "hybrid" tobacco. It is a cross between seed-leaf and Havana, and produces leaves of smallish size but of excellent quality. The plants are set out nearer together in the field than is usual with seed-leaf varieties, and in that way the yield of the hybrid falls little if any below that of the seed-leaf. The usual distance for setting the plants is about 16 inches in the row, and the rows 3 feet apart.

Regarding the Crescent strawberry, Mr. E. Engle, of Beaver county, Pa., says he finds it larger and handsomer than the Wilson, and escapes the spring frosts better than any other variety. One reason why some growers condemn it is because they allow the plants to run freely and cover the bed with a dense growth of leaves. When subject to hill culture it becomes a different fruit, varying from pistillate to staminate in blossom, according to soil and culture.

"It takes close observation and constant study to make a practical and intelligent bee-keeper." Good advice as far as it goes. One needs to be fortified with a good stock of resoluteness and that kind of pluck which doesn't easily succumb to adverse circumstances even if quite often repeated. Bee-keeping has been reduced to a science; and after all, the asperities of winter and other things which often try the bee-keeper's tact render the business a somewhat precarious one.

In England a ram is often rented for more than the price obtained at sales for others. For the services of the ram Little Lord over \$250 was paid in 1872, and the next season \$420 was realized. For the services of the Shropshire ram Hero \$630 was paid, and many others obtained nearly as high sums. While these prices are seemingly high for one season's services, it may be stated that the lambs born to these sires sell for very high prices, making the investments very profitable to the renters.

Science and Invention.

Facts About Mother of Pearl.

This beautiful metal, which is so much used in many kinds of artistic productions, is chiefly obtained from the pearl oysters (*Melagrina margaritifera*) which are found in the Gulf of California, at Panama and Colagua, at Ceylon and Madagascar, at the Swan river, in Manila, and at the Society Islands. The black lipped muscles from Manila bring the best prices. The Society Islands produce the silver-lipped muscles, and Panama the so-called "Bullacks." The peculiar and varied tints and colors exhibited by mother-of-pearl are due to the structure of the surface, which is covered by innumerable fine plates—often several thousands to the inch—which break up the rays of light falling on it, and reflect it in all different tints.

The square or angular pieces are sawed out with a small saw, the piece being held in the hand or clamped in a vise. Buttons and similar round pieces are cut with a crown saw attached to a spindle. All the tools employed in working mother-of-pearl must be kept continually moist to prevent their sticking fast. The pieces are generally shaped on a polishing stone, the rim of which must be ribbed to avoid daubing and smearing. The stone, of course, must be kept wet while in use; a weak soap solution better than water alone. When the pieces have been brought to the proper shape on the stone, they are then polished with pumice and water. In many cases it is well to shape the piece of pumice so as to fit the form of the article to be polished, and then the latter can be fastened to a handle and rotated in a lathe.

It is afterward polished with finely powdered pumice on a cork or wet rag, while the final polishing is done with English tripoli, moistened with dilute sulphuric acid. The acid brings out the structure of the pearl very beautifully. In many articles it is necessary to use emery before the tripoli is applied, and then employ oil instead of acid. Knife and razor handles have the holes bored in them after they are cut in the proper shape, and are then lightly riveted together, polished on the stone, and finished as before described.

In many workshops the polishing is performed on wheels covered with a wet cloth which holds the polishing material. For common work some pulverized chalk or Spanish white is substituted for the English tripoli.

Mother-of-pearl is frequently etched like copper. The design is put on with asphalt varnish, which protects the parts that are to be etched, and the piece is then put in nitric acid. When the exposed portions have been sufficiently corroded by the acid the article is rinsed with water and the varnish dissolved off with turpentine or benzole. Thin pieces of pearl which are to have the same shape are glued together and all cut and bored at once like a single piece, and afterward separated by putting them in hot water. In ordinary inlaid work of mother-of-pearl, scales or very thin pieces of pearl are fastened on iron or some foundation, usually made of papier mache, with Japanese varnish. The plate is first cleansed and dried, then coated with varnish; when the latter is nearly dry cut pieces of mother-of-pearl are pressed into the varnish by the artist so as to adhere to it. The plate is then baked in an oven until the varnish hardens, when a second coating is put over the entire article, which is then polished again.

Wigs Coming into Fashion Use.

A wig-maker talked me into a secret the other day. It was becoming fashionable, he said, for women to wear wigs. Wigs are not worn to cover baldness or because even the hair is thin, but to save trouble and as a precaution against accident. A woman who has straight hair is just now out of fashion as far as head goes. She must crimp her hair and paste it into little waves and puffs around her forehead and down the sides of her head. This requires great care and becomes burdensome after a time. Besides, hair that is not inclined to curl at all is apt to defy crimping pins and pomade and straighten out at an inopportune moment. The wig-maker, therefore, has come to the rescue of women so unfortunate as to have rebellious hair. He makes wigs that may be worn on the front of the head, between the line of the forehead and the crown. The false hair is crimped and never straightens out.