

SCENES OF EARLY DAYS REVISITED.

A. ASHMUN KELLY.

Sing on, sweet bird, thy careless song,
My heavy heart 'twill cheer;
Do thou thine artless tale prolong,
Now none but I may hear.
The impious tread of mortal rude
Thy dwelling place invades,
Secure within this leafy woods,
Sing on till daylight fades.

I love to hear thy merry trill,
That waives the echoes round,
Till forest depth and sloping hill
Send back the startled sound;
For in thy notes, so sweetly clear,
A thousand memories dwell,
Of by-gone days, to me more dear
Than tongue or pen can tell.

I loved in childhood's careless hours
To list thy roundelay,
When roaming thro' these leafy bowers,
I plucked the posies gay;
When grieved I deep and cast a sigh
To think I could not be
A blithesome bird, to mount the sky
And sing sweet songs with thee.

Lone dweller of this desert place!
Thou age hath silvered o'er
This bowed head and left its trace,
I am a child once more;
I hear again thy warblings rare,
As when in childish mood
I wished thy happy lot to share,
Thy song and solitude.

New sweetly come those sounds to me,
Borne on the drowsy gale,
Till scarce my eyes for tears can see,
As memory lifts the veil;
Fair pictured scenes of early bliss
Swift pass before my mind;
I feel again my mother's kiss,
And hear her chidings kind.

She sleeps behind yon wooded hill,
Where soft the breezes play—
Close down beside the ruined mill—
I passed it on my way,
And had I but one wish to make,
I'd wish when day was through,
That God this weary life might take
And let me sleep there too.

I've traveled long life's pilgrimage—
And long life's not the best—
I've reached at last life's joyless stage,
I'm weary, wanting rest,
In vain for me the giddy throng
Their pleasures proudly display;
I've known their treachery, pride and
wrong,
Throughout a weary way.

And now I've come at last to view
These scenes of early years,
My mother's grave with flowers to strew
And water with my tears,
To gaze awhile upon that mound
Where all I loved doth lie;
While every whispering summer sound
Speaks of sweet days gone by.

Then sing, sweet bird, thy careless song,
My heavy heart 'twill cheer;
Do thou thine artless tale prolong,
Now none but I may hear.
The impious tread of mortal rude
Thy dwelling place invades,
Secure within this leafy woods,
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[From Bryn Mawr (Pa.) HOME NEWS.]

The Field of Science.

A species of spider has been found on the African coast whose web, long and firm, resembles yellow silk. An attempt will be made to introduce it into France.

Brohm's experiments seem to show that in the plant there are two operations taking place—making sugar from carbonic acid and the converse of the same sugar into starch.

At the Fisheries Exhibition in London may be seen a lobster, sent from this country, which weighs about twenty-eight pounds and is three feet long. One of its claws weighs eight pounds.

M. Herve Mangon calls attention to the case with which ice-plant can be cultivated on a large scale as a source of potash. According to him the fresh plant contains about half of 1 per cent. of potash.

A writer in the *Cosmos Les Mondes*, proposes to dissolve zinc in hydrochloric acid, to sell the hydrogen gas for filling balloons and to utilize the zinc chloride as a disinfectant. The article hardly appears to be a serious one.

Dr. A. Houzeau points out that the influence both of light and heat has a tendency to reduce the amount of ammonia present in rain water, and attributes this diminution not to volatilization but to absorption by the organic matter existing in the water.

Some paper used for covering small articles of elegance by shopkeepers on the Continent of Europe, and especially in the West End of London, closely resembles satin. Ordinary paper, covered with asbestos powder, dyed to any desirable shade and properly fixed on with weak gum gives the satin effect.

Dr. A. Mayer says sourness accelerated when milk is heated at 45°, but retarded, if heated for twenty-four hours at 55°. In the latter case, however, the milk assumes a burnt taste. For the preparation of condensed milk it is recommended to use partially creamed milk, as it decomposes less rapidly.

The estimated value of the peanut crop of the country is \$3,000,000.

According to Eggertz, steel made from an iron containing so small a proportion as 0.5 per cent. of copper is found to be worthless.

Although Russia has vast beds of coal she imports nearly half of what she uses, chiefly through lack of internal communication.

A wonderful mineral is found only in Missouri. It is called Adams cobite, and it is so hard that it will cut steel without losing its edge.

Two tablespoonfuls of Epsom salts dissolved in a pint of lager beer, and applied with a brush will cause glass to appear frosted or ground.

It is found by the survey of the Great Lakes that there is a slight tide

in them, but not of sufficient extent to be noticeable without special care, the amount of rise and fall not exceeding two inches.

Mr. William H. Payne, of Western, N. Y., has patented a compound for removing rust spots or stains from fabrics or clothing, but more particularly from uncolored or light colored fabrics, by the use of oxalic acid, spirits of turpentine and water, of such proportions as to best accomplish the object.

Oil of white birch bark dissolved in alcohol when applied to fabrics renders them waterproof and preserves them from the attacks of insects without in any way seriously impairing the appearance or the pliability of the material.

Suppose we have a square tank and wish to make a round one to hold the same number of gallons, how shall we get the size? By this rule: Multiply one side of the square by 1.128, the product is the diameter of a circle of equal area.

Perack, in the Malay Peninsula, now produces about as much tin every year as Cornwall. Last year Perack exported not less than 700 tons of that valuable metal. In the mining works there are 40,000 Chinese employed at present.

The *Journal de Pharmacie* gives the following recipe for a mucilage which will unite wood, porcelain or glass: To eight and one-half ounces of a strong solution of gum arabic add twenty grains of a solution of sulphate of alumina dissolved in two-thirds of an ounce of water.

A method of coating the surface of wood so as to render it hard as stone has come into vogue in Germany. The composition is a mixture of forty parts of chalk, fifty of resin and four of linseed oil, melted together, then adding one part of copper, and finally one of sulphuric acid. It is applied hot with a brush.

An excellent stain for giving light-colored wood the appearance of black walnut may be made and applied as follows: Take Brunswick black, thin it down with turpentine until it is about the right tone and color, and then add about one-twentieth its bulk of varnish. This mixture, it is said, will dry hard and take varnish well.

Blasting paper has been made by J. Petry, of Vienna. It consists of unsized or ordinary blotting paper coated with a hot mixture of seventeen parts of yellow prussiate of potash, seventeen of charcoal, thirty-five of refined saltpetre, seventy of potassium chlorate, ten of wheat starch and 1500 of water. When it is dried it is cut into strips which are rolled into cartridges.

Professor Huxley maintains that in fishing districts an acre of sea was more profuse in food production than an acre of land. Salmon rivers require protection. But in the case of the great sea circumstances were entirely different. He believed that the cod, herring, pilchard, mackerel and similar fisheries were inexhaustible, and were entirely beyond the control of man either to diminish the number of fish or to increase them by cultivation.

In the English navy only lime juice is used with the gratifying result that scurvy is now practically unknown. In the merchant marine service, however, lemon juice is chiefly used, owing to its cheapness, and here cases of scurvy are frequently occurring, not Mr. Conroy thinks, that lemon juice is inferior to lime juice as an anti-scurvitic but simply that it soon becomes inert and useless by fermentation.

M. Pasteur is strongly inclined to believe that the plague which has caused so many deaths in Egypt is produced by some species of microzyme. As yet he bases his opinion upon theory, because no one has discovered the supposed germ of the disease. The probability is, however, that the theory will be confirmed before very long. Many very eminent men are and have been devoting their attention for some time to this subject of cholera origin, and good results may be expected.

Dr. Starke makes use of the following test to ascertain whether his patients have followed his directions when he prescribes iodine. It might also be made use of by a physician to learn whether a patient has taken iodine against his wish. He lets the patient spit on a piece of white paper, and then spreads some calomel over it, or he sprinkles calomel on any sores that the patient may have. The calomel turns bright yellow if there is any iodine in the system.—*Medical Record.*

It is reported that a firm in Paris has patented an invention for the instantaneous formation of steam, so that it can be used at once in the cylinder of the engine. A pump sends the required quantity of water between two plate surfaces, which are heated, and between which there is only capillary space. The liquid spreading into a thin layer evaporates instantly without going into the so-called spheroidal state, and the steam acts in the cylinder as fresh-formed steam. The speed of the pump is regulated by the engine.

Agricultural.

The Butter Record of a Famous Cow.

Eurotas, Bomba and Jersey Belle, of Seitate, have become famous for their butter records; the yields being so large as to cause many to suppose that the limit of butter production had been reached; but a new competitor has entered the field, and "Mary Anne of St. Lamberts," owned by Mr. V. E. Fuller, of Hamilton, Ontario, has surpassed all others in yield.

This wonderful cow, in a butter test made under the auspices of the Canadian Jersey Breeders' Association, gave twenty-four pounds and thirteen ounces of butter in seven days, and for three days of that time she gave thirteen pounds and four ounces. Being further tested, without resorting to the forcing system (the feed being five quarts of ground oats, with grass), the yield of butter was 209 pounds and two and a half ounces in sixty-two days, or at the rate of three pounds and six ounces daily. This yield is remarkable on account of the length of time in which she was tested, and as the tests of other cows have been for one week only, the test in this case was not entirely a competitive trial. The milk from this cow is so rich that four and a half quarts of it make a pound of butter, or, by weight, nine pounds of milk to every pound of butter. As a usual thing, over twenty pounds of milk from ordinary cows are required to make a pound of butter.

Such an animal has proved herself a first-class butter producer, and it is interesting to know what she is, from what strain, and through what channels have descended to her those qualities so excellent and remarkable. To state that she is a Jersey cow is not sufficient, as there are several families now prominent. It is best to classify her as a "Rioter" cow, since she traces in a direct line to the Jersey bull Rioter. Like all the celebrated Jersey cows, she is somewhat in-bred, tracing to Pedlar, through her sire, Stoke Pogis 3d, in several directions. Eurotas, another excellent butter cow, also traces back in her pedigree to Pedlar. The dam of Mary Anne of St. Lamberts, though from a good family and closely in-bred, did not possess the Alpha blood, as did Eurotas, the dam of Eurotas, but her sire, Eupper, sired a large number of noted cows, and her grandsire, Lord Langar, was equally as famous. These animals, though not familiar to many, are well known to all good breeders of Jersey cows.

There is something else to be observed in relation to this cow in addition to her famous records, and that is the importance of breeding for the best qualities of an animal, instead of for "points." It is true that the mark of the escutcheon, the soft velvety skin and the large milk veins are always present in the best cows, but the minor points of color were sacrificed in preference to breeding from the best butter cows, and the result has been that breeders now know that they can increase the butter yield by breeding only for that purpose, selecting the same family, even if it compels close in-breeding, the improvement being very rapid under such a system.

Although such cows are perhaps too high in price for the ordinary dairyman, yet a lesson is taught in the fact that if one is not familiar with points much can be done in the matter of improvement by judicious selections from our dairy cows. An advantage may be gained by starting with a good strain, but it is well for the dairyman to become familiar with all that pertains to the breeds, make judicious selections, observe closely, and although it may not be an easy matter to derive three pounds of butter daily from a single cow, yet the results of intelligent effort on his part will not only be satisfactory but profitable in the end. One of the most important objects in good breeding is to use thoroughbred bulls only, for the offspring of the best cows may be worthless when sired by an inferior animal.—*Phila. Record.*

The Seed Test.

Professor W. Caruthers, Consulting Botanist to the Royal Agricultural Society of England, gives in the *Mark Lane Express*, the following plan for determining the germinating power of seeds.

Let 200, or 100, or 50—as may be thought best, of the seeds be counted out and placed one deep on the surface of the plate. This plate should then be placed in a large plate or in a shallow pan containing about a quarter of an inch in depth of water, and over all there should be inverted another pan sufficiently large to entirely inclose the vessel containing the water. The depth of water should not be sufficient to allow of its overflowing into the plate containing the seeds. The whole arrangement should then be set in a moderately warm place, and thus the seeds will be subjected to all the conditions favorable to germination, namely, air, moisture, darkness and warmth. The air will circulate freely beneath the edges of the inverted pan; the atmosphere inside the pan will be quite

saturated with moisture, for evaporation will continually go on from the surface of the inclosed water; light will be excluded by the inverted pan, and the temperature of a regularly used kitchen will very well suffice to induce germination.

A little fresh water should be poured in now and then to replace that which evaporates, the cover pan being momentarily removed for this purpose. Even in one and the same sample some of the seeds will always germinate before others, but when the young shoots of the first germinate have attained a length of from half an inch to one inch, it may be fairly concluded that all the seeds capable of germinating have done so, and then it is only necessary to count the number of seeds which have not germinated, and to estimate the percentage of failures. An exact number of seeds need not necessarily be taken, and, indeed, it is perhaps fairer to take a spoonful haphazard out of the sample, count these, and place them all in the germinating apparatus. Suppose 143 seeds have thus been taken, and that 102 of these are found to germinate, then out of 143 there are forty-one failures, so that we should infer that about 28 per cent of the seeds in the sample would not germinate when sown. A more correct result is obtained by conducting two, or even three, distinct sets of experiments simultaneously, and striking a mean between the several results, which, by the way, should not show much variation.

The report states that in several samples of seeds of *Alopecurus pratensis*, the common and useful meadow foxtail grass, a very small percentage—sometimes only one or two—of the seeds were able to germinate. This is attributed to the fact that the seeds were gathered unripe, and in many cases the sample consisted only of empty glumes, so that it was like chaff without any grain; possibly, however, there are still some traders who adopt the pernicious practice of working off their old stock by mixing old seeds with new ones, just as grocers mix their old Barceola nuts with the new season's arrivals, and if the old seeds have lost their vitality the sample is of course seriously depreciated. If the practice of determining the germinating power of seeds before sowing were more generally followed we should probably hear less of the plowing up of land on which sown seeds had failed to "strike."

Feeding Turnips.

Feeding turnips to milking cows is objected to on account of the ill flavor communicated to the milk, and which spoils it for any good use. But it is not necessary that this ill flavor should be given to the milk. It is caused by the very volatile odor of the roots, which is absorbed by the stomach, and then by the blood, and lastly by the milk. A large part of it is carried off by the perspiration through the skin and a large part through the kidneys. The reason of the rapidity of this effect of feeding turnips is the large proportion of water which they contain, and that water is very quickly absorbed by the blood and dispersed through the system, and as quickly got rid of through the skin and kidneys. It is precisely the same with onions, garlic and other strong flavored weeds, and also impure water. But this very rapid transpiration of the water gives a clew to a ready means of avoiding the objectionable effect referred to. If turnips are fed immediately after milking, night and morning, the odor passes off and does not affect the next morning, unless it is done immediately before milking, unless it is done immediately before it, as water is absorbed from the stomach into the blood with great rapidity, and the odor would begin to reach the milk in a few minutes. The odor of garlic may be prevented—it is said—in somewhat the same manner, but we have not personally tried the effect for want of the garlic. But it is so reported by a dairyman who says he was troubled with the smell of garlic or wild onion in his milk. To obviate this he put the cows in the stable at about 3 o'clock each afternoon, and fed on hay and gave them grain as usual. The result was all he anticipated; a result of three hours allowed this scent to pass off in the other secretions, though previously it very strongly flavored both milk and butter. The same course, he suggests, would probably be an advantage when the milk tastes of other foul weeds in the pasture, and he is probably right.

How digestion is affected by such condiments as salt and vinegar has been carefully studied by M. C. Hasson, and the results presented in a paper read before the Academy of Sciences, Paris. Taken in moderation these condiments are useful. They promote the formation of the gastric juice. But if they are indulged to excess they irritate the coats of the stomach and render the food more indigestible. The proportion of salt should not exceed five to ten grains to 0.5 kilograms of meat, and of acid one to four per 1000.

The Married Flirt.

No class of the women of the beau-monde do more harm than do those married women who amuse themselves by carrying on a "harmless flirtation"—a designation which is a misnomer,

for no flirtation can be harmless where one of the parties to it is a married woman. There may be nothing essentially wrong in the affair—no harm may accrue either to her or to the man upon whom she exercises her powers of attraction; but her husband is made unhappy and she becomes the subject of unpleasant comment. It is frequently said that pretty young married women are much more attractive to gentlemen than it is possible for young ladies to be. The reason assigned for this is that men can talk to them with less restraint, can adopt toward them a free-and-easy tone, which renders them agreeable companions. The truth of the matter is that men may with impunity lavish upon married women attentions which, if offered to a single woman, would be decidedly committal; and as society men are not often burdened with money, and are not prepared to set up establishments of their own they avoid the society of young girls, join the train of some gay young matron, and are contented with such crumbs of comfort as she sees fit to bestow upon him. It is almost incomprehensible that any man of sense should be willing to become one of this retinue, who are permitted to carry my lady's shawl or hold her fan in return for assiduous devotion; but they are flattered by such distinction—it makes them fashionable. No unmarried man should be blamed for carrying on a flirtation with a married woman, when she takes the initiative; but a woman should be censured who, having voluntarily exchanged the freedom of girlhood for the responsibilities of a wife, disregards her husband's claims upon her time and attention and fritters them away in a silly flirtation with some man who while professing ardent adoration, secretly condemns her, and perhaps ridicules her at his club. If a woman feels that she is unwilling to relinquish the attention which as a girl was hers by right, that the devotion of one man cannot compensate her for that which she gives up in marrying him, she should remain unmarried; but being married, let her content herself with the admiration of her husband and cease to desire that of other men. I do not mean to imply that because a woman is married she should be isolated and in society be relegated to the companionship of her husband. There is a certain kind of attention to which married women are entitled to and which they may receive without provoking comment. Talented, attractive women may draw around them men of intellect, welcome them to their homes and make themselves the centre of a cultivated circle; may show that they take pleasure in their society, and may accept their chivalrous attentions in a pleasant, frank manner, without being at all flirtatious. But when married women permit men to pay them fulsome compliments, to make love-like speeches to them, to show them marked attention, they depart from that matronly dignity which is one of their greatest charms. It is alleged by those who seek to excuse the flirtations of married women that it is very hard for a woman who had once been a belle to do without admiration; and another excuse, that perhaps the husband is lacking in admiration, is uninteresting, and so she seeks the companionship of men who are interesting. Although a gradual diminution of affectionate attention on the part of a husband is a great grief to a wife, it does not warrant her in engaging in a flirtation as a cure for ennui.

There are other more efficacious methods of dealing with real estranged husbands and while a loving wife who is neglected always elicits sympathy, sympathy gives place to censure if she becomes a flirt in order to avenge her wrongs. No woman whose love for her husband is true and deep will care for the attention of other men; she may like to look well, and endeavor to be bright and attractive in society, but neither by word nor look will she encourage any approach to a flirtation. Women who do encourage such advances have much to answer for; they not only wreck their own happiness but they exert a pernicious influence over those with whom they come in contact, and lower all women in the opinion of men. If a young man sees that his friend's wife prefers his society to that of her husband he reflects that, were he to become a "Benedict" in his turn, very probably his wife would prefer other men to him, and he concludes that he is much happier as a bachelor, spending his evening in the society of the wives of his friends, since he is so cordially welcomed. Married women who are flirts are often unscrupulous, and instead of being the advisers and coadjutors of young girls in society, they become their most dangerous enemies if they think that their preserves are being trespassed upon. Married women should be a power in society, they should take precedence of young girls by reason of their knowledge of the world, their *savoir faire*, their superior wisdom; but when they ex-

change the title of "Mademoiselle" for that of "Madame," they should make their tutelary divinity Pallas-Athena instead of Aphrodite.—*San Francisco Argonaut.*

Anecdote of Beethoven.

Beethoven passed one evening by a small house in Vienna, and heard some one play a passage from his sonata in F.

He stood still and listened, and heard a soft voice say: "What would I not give to hear this piece played by some one who could do it justice!" The great composer opened the door and entered a small room, next to a shoemaker's store.

"Pardon me," said Beethoven, afraid to come near, "but I heard some one play and was tempted to enter. I am a musician myself." The young girl who stood before him blushed, and the young man who stood by her looked rather severely at the intruder.

"I also heard some words you said," continued Beethoven; "you wished to hear—that is, you wanted—well, let me play to you."

"Thank you," said the young shoemaker; "but the piano is bad, and, besides we have no notes."

"No notes?" replied Beethoven, "but how does the young lady play?" He stopped and reddened, for the young girl had turned her face to him, and her sad, darkened eyes told him that she was blind.

"I ask a thousand pardons," he stammered, "but I did not see directly—then you played from memory?"

"Certainly."

"And where have you heard this music?"

"In our street. They play the piano near here, and when the windows are open."

She said no more, and Beethoven sat down to the piano and began to play.

He may but seldom have played with so much feeling as he did on that evening, on the old piano, for the blind girl and her brother. At last the shoemaker got up, approached the composer, and asked him softly:

"Wonderful man, who are you?" Beethoven raised his head as if he had not understood. The composer smiled, as he alone could smile—with his wonted serious, melancholy smile.

"Listen," he said, instead of answering, and began the sonata in F, which the girl had played before. Brother and sister sprang up and screamed with delight. They had recognized the player; they called out "Beethoven!"

He had ended and wanted to go, but they detained him, and begged—"Play it only once more."

He was led back to the piano; at that moment the rays of the moon came through the uncurtained window and fell upon the gentle face of the blind girl, beautified by inner excitement. Beethoven's pitying glance met that of the brother, who called out, "My poor sister!"

"I will play the 'Moonshine' for her," the master said, solemnly; his fingers were already on the keys, and he began that sad but sweet melody, whose tones filled the room like the soft rays of the moon—that heavenly melody which the world later admired as the "Moonlight Sonata."—*Exchange.*

No Secrets From Mother.

This should be every girl's motto. It is not healthful for any girl to have secrets in her possession and the fewer that lie in the hearts of women of any age, or of men either, the better for them. But the moment a boy or girl has a secret that mother must not know, or a friend that mother must not hear about, there is danger. A small amount of secretiveness has led to a great amount of trouble in many persons' lives. Men, however, can better afford to be reticent than can a woman; and a girl who will frankly tell her mother where she has been, whom she has met, and what was said and done, may always be sure she will have her mother's sympathy, and receive the best advice as to her companions. The mother knows from her long experience of human nature what is the proper course for her daughter and with whom she should associate; and it is only when girls are known to conceal their doings from their mothers that they become targets for scandal's shafts. Innocent faults are quickly condoned by kind mothers, who know that they were prone to make mistakes when they were young, and a girl will never do anything very culpable if she is sure to have no secrets from her mother.

Many a woman now looks back upon her past life, and sees if she had been compelled to tell her mother of all that occurred to her, she would have escaped grievous sin and sorrow. It is said that young girls talk too much about themselves, but it is far better to do that than to tell too little, and to harbor secrets which may lead to deplorable consequences. It is the little rift in the lute which spoils the music; and it is these little defects of character which lead to some of the greatest evils of life.