HUMOROUS.

WANTED TO GO FASTER.—"I was reading in a paper yesterday," he said, as he halted a citizen in front of the Soldiers' Monument, "that a duck could fly ninety miles an hour. Do you believe it possible?"

"That is rather a strange question to ask me, sir!" replied the other, with considerable cold stuffage in his voice.

"Yes, I know, but I want to find out. There are occasions when I have to leave my house in a hurry, and if a duck can make this gait, and there is no patent on it, I'm going to catch on. Perhaps you never tried to outrun a flatiron, sir.

UNCLE RASTUS TWINS.—Twin boys having been born in Uncle Rastus house, the serious question rose what names should be given them. A counsel was called.

"Dar's one thing," said Aunt Lizzie, "dat's got ter be 'tended to. Dem boys mus' hab diffrunt 'nitials, lessen deir handkerchiefs gets mixed up."

"Dat's so," said Uncle Rastus, reflectively.

Then, after a pause, he added, "Well, I'll tell ye. We'll call them Edward an' 'Ugene."

SHE SUCCEEDED TOO WELL. "Nellie," said the mother to her four-year-old one, who was sitting quietly in a distant corner of the room, "what are you doing?"

"Drawing a picture on my slate," replied Nellie.

"A picture?" rejoined the mother, glancing over her shoulder- "Yes, and a pretty one. What is it?"

"It's my kitty," said Nelly."

"But it looks more like a tree."

"Yes, I made it so that my left hand wouldn't know what my right hand done. And I guess it don't, do you?"

A WISE COURTIER.—An Eastern potentate once asked a group of his courtiers whom they thought the greater man, himself or his father. At first he could elicit no reply to so dangerous a question. At last a wily old courtier said: "Your father, sire; for though you are equal to your father in all other respects, in this he is superior to you—that he had a greater son than any you have." He was promoted on the spot.

THE OPPORTUNITY CAME.—He stood in a doorway on Woodward Avenue the other rainy day with an umbrella in his hand, and he seemed to be waiting for an opportunity. One soon came tripping along. She had no umbrella and he stepped out, raised his own and began:

"Excuse me, but—"

"Oh, certainly," she laughingly exclaimed, "You are very, very kind. I shall always remember it. Good-by."

And she took the umbrella from his grasp and tripped away without ever looking back, and he turned to the shelter of the doorway to exclaim:

"There goes a $5 umbrella and here stands an idiot who has been sold for a cent."

HER CAREER.—"You have done splendidly with your elder daughters," said the plain-spoken visitor to the strong-minded mother: "Annie is likely to be head nurse at the hospital, Maude is certainly the brightest pupil at the normal school, and Eunice is certain to be a success on the stage. But I don't see what you are going to do with poor Millie here—she looks so thin and sickly, and suffers so dreadfully with her dyspepsia."

"Oh, there is a career ahead for Millie," returned the mother, as she passed her hand fondly through the thin, fair hair of her youngest daughter; "we think she is going to be a passionate poetess."

RECKLESS SHOOTING.—A funny thing that happened in Greenville for some time was the shooting of a negro the other night by a policeman. The cop blazed away at the man and shot him in the elbow, the ball glancing and striking the negro in the cheek. As he spit the ball out he said: "Look heah, white man, you quit dat shootin' at me; fus' thing yun knows yuh gwinter brake some spectable pusson's winder glass.

A CHICAGO QUARREL. — Lawyer Quibble—"You a doctor? Why, you couldn't cure a ham!"

Dr. Sawbones—"And you, sir; you couldn't try a case of lard."

The Poetry of the Table.

In the first place, a starched and smoothly-ironed table-cloth which, if neatly folded after each meal, will look well for several days. Then flowers and ferns in flat dishes, baskets or small vases, or else a tiny nosegay laid upon every napkin. The salt must be pure and smooth. The butter should be moulded into criss-crossed diamonds, shells or globes, with the paddles for this purpose. A few pretty dishes will make the plainest table glow; a small bright-colored platter for pickles, horse-radish or jelly; and butter plates representing green leaves are also attractive.

A few pennie's worth of parsley or cress mingled with small scraps of white paper daintily clipped, will cause a plain dish to assume the air of a French entree.

A platter of hash may be ornamented with an edging of toasted or fried bread cut into points; and a dish of mutton chops is much more impressive with the bones stacked as soldiers stack their guns, forming a pyramid in the centre, each bone adorned with a frill of white paper. A few slices of lemon mingled with sprigs of parsley and slices of hard boiled eggs form a pretty garnish to many dishes and nothing could be more appetizing than beef, veal, mutton or lamb, made into mince-meat and pressed into form in a wine-glass, then fried in pork fat, with a sprig of green placed in the top of each little cone. The basket of fruit—peaches, pears, grapes or apples, oranges and grapes—should be tastefully arranged and trimmed with leaves and flowers. The bowl of salad should be ornamented with scarlet or orange flowers of the tropœolum, their piquant flavor adding zest to the lettuce, with which they can be eaten.

FARM NOTES.

MARVELOUS VALUE OF THE COTTON PLANT.—In his speech at the Dallas (Tex.) fair last October, Mr. W. H. Grady estimated the cotton crop of 1888 at eight millions of bales, which at $40 per bale of 500 pounds, or eight cents per pound, is worth the total sum of $320,000,000. But this sum does not cover the full value of our cotton crop, as Mr. Grady further demonstrated. He said: "Its seeds will yield $60,000,000 worth of oil, and $40,000,000 in food for soil or beast. * * And now, under the Tompkins patent, from the stalk newspaper is to be made at two cents per pound." So it seems that our great Southern staple is not only holding its own as a prime factor in the world's commerce, but is increasing in importance, or at least the present plant is. Mr. Grady quotes Edward Atkinson as saying: "If New England could grow the cotton plant without lint, it would make her richest crop. If she had monopoly of cotton lint and seed, she would control the commerce of the world." From the above, it appears that the royal title of "king" as applied to the cotton plant, is not inappropriate. Just think of the seed alone being worth one hundred millions of dollars to the South! I doubt not these figures could be doubled, if the entire seed crop of the Southern States should be properly utilized. The practice of burning cotton seed for fuel in steam furnaces in many portions of our prairie county is not yet abandoned. In localities where wood is scarce, steam gins are often run almost entirely by cotton seed fuel. Many thousands of bushels, too, are wasted by pure neglect, being allowed to scatter and rot about the gins, where they do no good. If all the seed thus wasted and burned for fuel were fed to cattle and the cattle's manure saved and applied to our fields, the monetary value of the cotton seed crop would be largely enhanced. In view of the great demand brought about by the jute bagging trust monopoly for a new and cheaper bagging, we have much reason to hope for a great development of the value of cotton stalk bark. The tensile strength of this fibre is well known to cotton raisers, and has at last attracted some attention as a suitable material for coarse bagging. Let us hope that ere long its manufacture into this article and for paper-making purposes may add another bright gem to the glittering, snowy crown of "King Cotton."

HOW TO BUILD A GREENHOUSE WALL.—As a matter of economy and permanency, all greenhouse walls should be built of locust posts to which are nailed first rough planking, then against which is tacked roofing or other paper used for lining; against that again are nailed the ordinary weather boards as a finish. A wall built in this way will last for twenty-five years except perhaps to renew the lower board, and in our experience we consider it a greater protection against frost than an eight-inch brick wall. If any of the Northern or Eastern States, where the thermometer remains for any length of time below zero, an eight-inch brick wall will not stand, if raised even four feet above ground, for greenhouse work. The moisture inside of the greenhouse, together with the temperature, begets a warfare with the zero weather outside, so that in a year or two the eight-inch greenhouse wall gets completely broken up, and has to be re-built.

ANTS IN THE APIARY.—Professor Cook tells of two ways of destroying ants in the apiary. One is to find their nest and make a hole in the centre of it with a crow-bar or other iron rod, then turn in a gill of bi-sulphide of carbon, and immediately fill the hole and cover it with a little clay, which should be trampled down. The liquid vaporizes and kills all the ants. Like gasoline it is very inflammable, so it must not be exposed, either the liquid or vapor, to the fire. Another way is to mix a little London purple with thin syrup, and inclose it in a box with wire gauze so that the ants can reach it, but not the bees.

BONES FOR GRAPE-VINES. — To cause grape-vines to grow most vigorously throw a few bones into the hole when planting out. Oyster-shells are also good for the same purpose, and may be mixed with the bones to advantage. Therefore don't waste any bones or shells, but utilize them in the manner suggested if you plant any vines. In case you have grape-vines growing bury the bones near them, or reduce the bones to ashes and apply the latter to the vines of the vegetable garden. It will pay good dividends—better than ordinary bank or railroad stock.

FEEDING VALUE OF ENSILAGE.—In a recent essay it is stated that ensilage, and especially good corn ensilage, when compared with dry corn fodder or with other feeding stuffs, produces results so satisfactory as to surprise the chemist, and which chemistry cannot explain. As the result of practical feeding tests, it is very generally agreed that three tons of corn ensilage will equal in its effects as food a ton of average hay. But it does not mean that a man can winter stock as well with ninety tons of ensilage and no dry forage as with thirty tons of hay and no ensilage.

PLANTING CELERY.—If planting celery this month, have in mind the fact that it is a plant which needs a great deal of moisture. Consequently choose a piece of low land which is naturally somewhat damp. If there are no appliances for watering, such as tanks, hose, etc., a good location may be found beside an open ditch, or small run from which water may be easily taken by means of a small dump. Very good ones, such as are sold for spraying tree, may be had for a few dollars, which, with a hundred feet of inch hose, will do duty over a considerable extent of ground.

GROUND oats, corn and barley, with middlings and bran mixed in say half and half, make splendid feed for flesh and egg production. Cabbage is the leading vegetable, but carrots, turnips and beets are excellent if cabbage is not at hand. Fowls may do well by feeding them grain and vegetables in a crude state, but a cooked and warm mess seasoned for the morning meal will be better relished and do them more good after a long night's fasting than if fed to them raw.

SCIENTIFIC.

The want of a material intermediate in strength between steel and cold-blast irons has long been felt by consumers, says the *Tradesman*. It occurs in cases of hydraulic cylinders, mill gearing, trammer blocks, etc., that the best iron fails to make articles of sufficient strength without increasing the dimensions to an unreasonable extent. On the other hand, the high price of steel castings and their liability to contain blow-holes offer serious objections to their adoption in such cases. A consideration of these facts led Williams, Arnold & Colley, Spanish Steel Works, Sheffield, to try and produce a metal which, though not quite equal to steel in strength, should nevertheless, be far stronger than the cold-blast irons made in this country, and also capable of producing an absolutely sound casting. After some years of experimenting, they have succeeded in making a material which they call "steel pig," possessing some very remarkable properties. As regards mechanical strength a bar 2x1 inches, bearings three feet apart, sustains a weight of about two tons. The strain supported by the "gray steel," when in tension is upward of fifteen tons per square inch, that of the best cold-blast iron being eleven tons. Castings made from the new material are soft, tough and quite free from blow-holes, and canbe made from the raw pigs in any cupola with a good blast pressure. The purity of the metal as regards phospherus and sulphur, together with its comparatively low carbon and silicon, to a great extent accounts for its remarkable strength. The process adopted to produce these results is to purify the best hematite iron obtainable by removing nearly half the carbon and almost two-thirds the silicon, thus leaving in the finished product only sufficient quantity of these metaloids to render the metal gray when cast.

H. Vilandt writes concerning the value of oil of turpentine in the treatment and prophylaxis of diphtheria and the exanthomatous diseases. He states that he has never seen any of these diseases spread from a sick child to other members of the family when this remedy was employed. In many of these cases no isolation could be attempted, as the mother was the only female in the family, and was obliged to care of both the sick and the well, continually passing back and forth from one to the other. His method was to pour from twenty to forty drops of a mixture of equal parts of turpentine and carbolic acid into a kettle of water, which was kept simmering over a slow fire, so that the air of the sick room was constantly impregnated with the odor of these two substances. He claims also that by this means a favorable influence is exerted upon the exudation of diphtheria, although it is by no means curative of the disease, and should never be relied upon to the exclusion of other remedies.

A newly patented tpye writer dispenses with the inked ribbon and is greatly simplified in other ways. With the exception of the roller or platen and the keys, the machine is entirely of metal, yet it weighs only sixteen and a half pounds. There are only nine springs used in its construction. Alignment is secured at the point of printing instead of depending upon the accurate adjustment or the type bars. The ink is in the form of a pad, making a ring around the type-bar basket at its top. Against this pad the face of the types rests at all times except when in the act of printing. The pad is said to contain ink enough for ten to twenty times as much writing as a ribbon. The type-carrier and the guide carry complimentary bevels, which serve to preserve the alignment of the type. The height of the face of the type from the beveled shoulders is not exactly the same in all cases, but is varied to secure uniform impression with a uniform touch on the keys. The types can be quickly removed or replaced, and the carriage with the platen roll can be readily removed, thus allowing of the use of two or more carriages.

The vapor of tobacco juice has been tested with success as an insect destroyer in hot houses. The tobacco is soaked or boiled, and placed in an open dish over a fire or flame of a lamp in the conservatory. Delicate plants are not injured as by tobacco smoke; the atmosphere is inoffensive; thrips, scales and slugs are effectually disposed of. One quart of tobacco juice, evaporated into a house containing 350 cubic feet, suffices.

A new variety of sulphur has been obtained by M. Gernez in the form of very long prisms of a pearly texture by rubbing the sides of a test-tube containing the suffused sulphur with the end of a platinum wire or glass rod. When these crystals are introduced into suffused sulphur they give rise to a growth of similar crystals throughout the mass, and the formation is much more rapid than that of either of the previously known forms.

Card telegrams are much in use in Paris. There are two kinds of them—one like the ordinary postal card in form and color, and the other blue and capable of being so closed as to conceal the writing. They are each large enough to contain a message of fully sixty words. When a card is dropped into the card telegram box of the nearest telegram office the official in charge picks it up and has it transmitted through one of the pneumatic tubes which extend all over the city, thus insuring its delivery at that place to which it is addressed in less than half an hour from the time it was "posted."

Two cases have been reported to an English medical society in which the electro-magnet has been successfully used for removing pieces of iron from the eye. Without the magnet it is thought that the sight of the injured eye must have been lost in each case.

Built-up wood, like that employed for a good many years back in bottoming chairs, already competes with canvas for the purposes of the artist and with binders' board for book covers. Its lightness, almost entire absence of cleavage lines, and non-liability to split are among its commendable features.

HOUSEHOLD

RHUBARB JAM.—Wash, peel and cut the rhubarb into two-inch lengths, and, having weighed, put it into the preserving kettle and boil it for a quarter of an hour. Then put in three-quarters of a pound of lump sugar to each pound of fruit, and boil the jam until it will set firm. The jam can be flavored with almonds; to each pound allow four bitter almonds blanched and split; put them in with the sugar. For lemon or Seville orange flavor, shred the peel very finely of one large one to two pounds of fruit, tie it loosely but securely in muslin, and put it in with the fruit before the sugar. Let it continue to boil in the jam for a quarter of an hour after the sugar is added, then take out and throw it away. It is not right, as some recipes say, to put shred orange or lemon peel with the fruit and boil it as for marmalade, because it thus becomes very hard, and instead of being a good addition spoils the jam.

CHICKEN BAKED IN RICE.—Cut a chicken into neat joints after which season each piece with salt, pepper and a little pounded mace. Put some slices of good bacon at the bottom of your baking dish, place the chicken upon it, strewing over it a finely minced, medium sized onion. Now, pour a cupful of veal stock over it and entirely cover all with boiled rice. Put a cover on the dish, put in a moderate oven and bake for one hour.

COMPOTE OF CHERRIES.—Take a quart of early red cherries; boil three-quarters of a pound of sugar until it candies; drop the cherries into the syrup; let stand five minutes, then return to the fire; let boil gently until clear; take out the cherries with a skimmer; lay them in a dish; add a small teacup of red currant juice to the syrup; boil until very thick; pour over the cherries when nearly cold.

COMPOTE OF RASPBERRIES.—Take half a pint of raspberries, a half pint of currants, five ounces of granulated sugar, one gill of water. Boil the sugar and water together for ten minutes, put in the fruit (carefully picked over), and let simmer for five or six minutes. Now lift the raspberries out carefully with a skimmer and put them on a glass dish. Allow the rest to simmer a minute more and then take off the fire and let stand till cold. Then pour over the raspberries. Serve with rice or other simple pudding.

HOW TO take coal oil out of a carpet. —Saturate the carpet with benzine and then rub dry with a clean white cloth. If the first application does not take it out go through the same process until it is out. As benzine is very explosive be careful and not have a light in the room nor a hot stove.

TO RENOVATE BLACK LACE.—If lace is narrow wind it tight around a bottle and pin it on. Wet it thoroughly with alcohol, and let it remain until perfectly dry. It will be like new. If the lace is wide, take the wooden roller from a window shade to roll it on.

CONSERVE OF STRAWBERRIES.—Prepare the fruit as for preserving, allowing half a pound of loaf sugar to one pound of fruit. Sprinkle the sugar over the fruit at night. In the morning put on the fire in the kettle and boil until the berries are clear. Spread on dishes and put in the sun until dry, after which roll in sugar and pack in jars.

MOLASSES COOKIES.—Two cups of molasses, one cup each of sugar and shortening, eight tablespoonfuls of hot water, one tablespoonful each of vinegar, soda and ginger, flour enough to roll. Bake in a quick oven.

POPOVERS.—Two teacups of sweet milk, two teacups of sifted flour, butter size of a walnut, two eggs, one tablespoonful of sugar, a little salt; beat the whites to a stiff froth; bake in hot gem pans twenty minutes.

PIE CRUST.—One cup of lard, one quart of flour, a pinch of salt, two teaspoonfuls of baking powder. Mix all together, handling as little as possible; lay on ice in a cold place for several hours before using.

CURRANT WATER ICE.—Make a syrup by boiling one pound and a half of sugar with a quart of water till it is quite clear, add this to a pint of red currant juice to which has been added a few raspberries. Strain all through a hair sieve and freeze.

TOMATO SOUP.—One small beef bone, two quarts of water, salt to season, boil about two hours, then add one can of tomatoes, boil fifteen minutes, add pepper and strain.

Climate for Consumptives.

The several climates of Florida, Colorado and California have each been much prescribed for sufferers from lung disease, yet thousands of the natives in those states die of this fatal malady. A far more reliable remedy is to be had in every drug store in the land, and one that can be used at home; a remedy which is sold, by druggists, under the manufacturers' *positive guarantee* that, if taken in time and given a fair trial, it will effect a cure, or money paid for it will be promptly returned. We refer to that world-famed remedy for consumption (or lung-scrofula) known as Dr. Pierce's Golden Medical Discovery. It is the only remedy for this terrible disease possessed of such superior curative properties as to warrant its manufacturers in selling it under a guarantee.

Don't hawk, and blow, and spit, but us Dr. Sage's Catarrh Remedy. Of druggists.

CITY MAN—"I should think you would find life very dreary."

Villager—"Here? I tell you this is a pretty lively place for its size."

"I should not suppose, from the looks of things, that anything ever happened here."

"That's where you are mistaken. Why, it ain't two weeks since we had an eclipse of the moon."

Careful summaries of the crop outlook make by the San Francisco *Chronicle* show that, unless the north wind blows at the critical time, this will be a bonanza year for grain and fruit in California.

Plissed toilets are a pretty novelty, and are very simple and easily made. Only fine; thin stuffs lend themselves to this arrangement, however

"WHAT if I were one of those husbands, my dear, who got up cross in the morning, and bang things about, and scold like anything just because the coffee is cold?"

"John," responded the wife, "I would make it hot for you."

John is still wondering whether she meant him or the coffee.

POET—"Have you read my verses?"

Editor—"Yes, Mr. Lilacs, and I like them very much."

"How much are they worth?"

"About twenty-five dollars."

"Well, here's a check for the amount and I hope you will publish them soon.'

"WILLIE is like a piece of flannel," said Tommy, as he watched his small brother cuddled up in the bath tub.

"Why do you say that, Tommy?"

"Because he shrinks when he is washed."

The lustre of morocco is restored by varnishing it with the white of an egg. Apply with a sponge.

A good furniture varnish is made of two ounces white wax, one gill of oil of turpentine.

Marble should always be washed with ammonia and water rather than with soap and water.

When peeling onions keep your mouth closed and you won't have to cry.

Sand paper applied to the yellow keys of the piano will restore the color.

Salt pork sprinkled with red pepper is excellent for sore throat.

Miraculous powers are supposed to be possessed by the seventh daughter, but, as usual in the case of women, it has an occult power.

In the Faroe Islands there is a superstition that seals cast off their skins every ninth month and assume the human shape.

Industry needs not wish, and he that lives upon hope will die fasting.