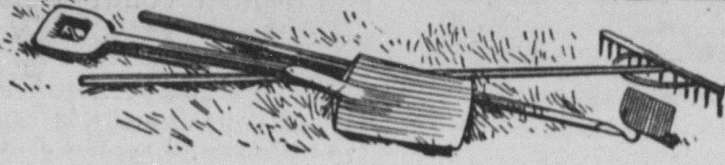


# FARM AND GARDEN



## DROUGHT IN SUMMER.

The lack of rain in summer is more severely felt than at any other period, as it is then that the seeds for the various crops are being planted. The rainfall cannot be anticipated. The farmer being in a state of uncertainty until the rain comes. It is useless to put seed in the ground, to be followed by a prolonged dry spell, as it may never germinate, while the delay in planting may throw the work over into July only to be met by another dry period, the season for growing the various crops being shortened in proportion to the days lost earlier. Fortunately the lack of rain exists only in certain sections, as some regions are more favored at times than others, but in this section there are localities upon which no rain had fallen until recently for several weeks, and the farmers are therefore greatly delayed with corn. Such a condition at this season is not unusual, but the danger is that the dry period may be extended. There is a limited period for growing corn, as it may be overtaken by frost in October, or even as early as September, and no farmer feels that his crop is safe from fall frosts until it is cut down in the fields and ready for storage. To plant corn in June is not too late, but there may be more dry weather and delay in growth, good rains being worth many dollars to the farmer. An early start is desirable, although corn will make rapid growth favored with warm nights during the summer, but there must be plenty of moisture or the yield will be short. The remedy is to take care of the moisture in the soil. There is such a thing as holding on to what is already in possession and preventing its escape, and it is important to apply all the labor necessary for the accomplishment of that object rather than use the crop, as it is better to incur a little more expense than sacrifice the labor already performed in the fields. If the land is ready it should be kept smooth and loose with the narrow or weeder until the seed is in the ground. Weeds will start, as some kinds seem to thrive in dry weather, and the harrowing will destroy them in advance of planting. No doubt the farmers have everything now ready for the seed, but if the ground is hard on the surface there will be a loss of moisture. One of the greatest sources of loss of moisture is through the weeds. Wherever they exist they take water and evaporate it. It is customary to wait until the corn is put in and destroy the weeds at the same time—after the first rain that falls—but the weeds are not so easily killed then as when the ground is dry, while every day that they remain means a loss of moisture and plant food. After the corn is planted it should be cultivated in a manner to have the surface always loose, not a weed to be allowed, and there should be no "laying by" of the crop as long as grass and weeds can be seen in the rows. It is better to give more room between the rows, so as to cultivate late in the season, than to be crowded out by having the rows too close and allow the horse hoe at a time when weeds and grass get ahead.

No farmer should depend on a particular crop. As soon as the opportunity is gone of securing a good field of the preferred crop take a later one. It is not difficult to secure a crop of millet or buckwheat after the season is late for corn, and it is never too late to grow a green crop for the land. Late potatoes and cabbage may be planted late, and as turnips need not be planted until July (even August), there are crops that can compensate for corn. One point in favor of corn, however, is that it is almost sure to produce fodder if not grain, as the fodder may be cut at any stage of growth, and if the crop should be short the fodder will be valuable. But there is too much dependence on corn. Some farmers omit other valuable crops, making corn their specialty, and if the corn crop fails they are compelled to reduce their stock. They should grow more root crops, and not omit other grains than corn. Hungarian grass and millet are quick growing crops, and will provide against loss should there be a shortage of grass. It may be that the summer will be very warm, and the rains frequent, and if so there will be an abundance; but the farmer will make no mistake by preventing the weeds from robbing him of soil moisture; any stirring of the ground while waiting for an opportunity to plant will be so much saved, and will also be of advantage, whether rains are frequent or the season dry.—Philadelphia Record.

## WHAT SOILS NEED.

Professor C. G. Hopkins, of the Illinois Experiment Station, in a bulletin just issued, emphasizes the importance of feeding the different soils the kind of fertilizer they require. He says: "Preserve good physical conditions and then put back upon the land all of the fertility that is taken off—not some of it, not most of it, but all of it—and not only that which is removed by cropping, but also that which is removed by blowing, washing and leaching of the soil."

Then he lays down some definite propositions as to the needs of certain soils in the five paragraphs following:

- Rule 1. If the soil is acid sour, apply lime to it to make it sweet.
- Rule 2. If the soil is poor in nitrogen only, grow clover or some other legume which has the power to secure nitrogen from the air.
- Rule 3. If the soil is poor in phosphorus only, apply bone meal or some other form of phosphorus.
- Rule 4. If the soil is poor in potassium only, apply potassium chloride or some other form of potassium.
- Rule 5. Always save and use all the barnyard manure you have, and also all you can economically obtain from others, and make liberal use of green manure when necessary to maintain the supply of organic matter in the soil.

With a large appropriation from the Illinois Legislature for that purpose, very complete analyses of the various soils are being made, in order to enable the farmers to determine what each section of the State needs for its soils. This is a very important work, and it would be of immense benefit if the same kind of work could be done in Indiana.

## METHODS OF PRESERVING EGGS.

Having last year given a careful trial to both water glass and lime water as egg preservatives, the conclusion arrived at is undoubtedly in favor of the former; in fact, I am convinced it will, when generally known supersede all other methods of egg keeping. Apart from the fact that eggs preserved in a solution of water glass retains the flavor of a fresh egg (I do not say a new laid egg, by which I understand one not twenty-four hours old), there are two most important points to be considered. Firstly, the shells after months of immersion do not become thin, as those in the case of lime water, therefore, they can be packed for sale as easily as fresh eggs. Secondly, should one become cracked or broken in the jar it imparts no flavor to the surrounding eggs. In fact, the contents of the shell seem perfectly preserved from any taint whatsoever.

With those preserved in lime water on the contrary, every egg in the immediate neighborhood is rendered unfit for use, and hundreds are often wasted in this way. For cooking purposes I find yolks separate quite easily from the whites which is certainly not the case when the eggs are preserved by other methods. The eggs do not differ in appearance from fresh eggs. I doubt any person being able to distinguish a glass preserved egg from one, two or three days old when poached or boiled for breakfast. If boiled, it is well to prick the shell of the wide end before cooking to prevent the shell from cracking.

Last year I found some difficulty in procuring water glass of the right quality, but as the demand increases this will not be the case. Seventeen pounds weight to the gallon is, I believe, the right strength, and this is diluted with sixteen parts of boiled water, viz., sixteen gallons to one gallon of glass. The same proportion should be used in all quantities, the solution being used cold.—S. M. C. in American Cultivator.

## SMALL FARMS.

The man with only a small farm is often discouraged. He is inclined to think that there is no opportunity for him to accumulate. This is a great mistake. There are many men owning small farms who are comparatively rich, and there will be many more in the future, as people become better educated in all departments of agriculture. It matters not how much land a man may own, he has no more time to study and manage his complicated affairs than the man owning but a few acres; and there are few business enterprises that are successful unless the owner has time to study, manage and oversee details. The man with a small farm has time to devote to some specialty. His small farm is easy to keep and improve; taxes are light, and not much hired labor required; hence, he does not need so much money as the owner of a large farm, as his expenses are so much less. Quite often the net income of small farms is greater than that of larger ones. The work is much pleasanter and easier, as there is not so much on the mind, there is more leisure time and less confusion. Those who are not able to own large farms should not feel discouraged, but should study local surroundings to find special things to raise for quick money returns, and make the head and shoulders.—Cora Wright, in The Epitomist.

## Man's Fearful Mechanism.

Every time a man eats he has to masticate, insalivate, chymify, chylyfy and sanguify. No wonder his system is out of order so often.—St. Louis Post-Dispatch.

There is quite a difference between the man who knows an opportunity when he sees it and those who seize an opportunity when they know it.



## A BERRY BREAKFAST.

She is a clever Germantown girl, and this is the function she gave in honor of a friend:

She dubbed it a strawberry breakfast, though, as every one knows, the company breakfast is a luncheon under another name.

The invitations sent out were written upon pale crushed strawberry color note paper. The menus were on rough, heavy paper, with a red, tempting looking berry painted in water color on each. But if a girl can't paint, she can easily find enough berries in flower and fruit catalogues to supply her. Just cut them out carefully and apply neatly with paste.

The candle shades and other decorations were, of course, in the glowing strawberry color. But the centerpiece was an innovation. It was a number of the dainty strawberry plants artistically arranged with their rich, red fruit gleaming amid the green leaves.

The prettiest note of all were the little bouquets for each guest. The girl had coaxed a friend who lives among the mountains of New England to send her down a lot of the snowy, dainty blossoms. These she formed into loose bouquets, part bloom, part leaves, tied with white satin ribbon. They were brought in on a silver salver after the guests were seated, and maybe this pile of snowy bloom did not look pretty.

The china was white, with red floral borders.

Strawberries with the hulls on served for the first course. The rolled French omelette was made with strawberry jam. There were strawberry shortcake—the real Southern article—berries and cream, and strawberry ice cream. The bonbons were berries dipped in fondant.

The souvenirs were the little strawberry emery bags, which suggested to some one that delightful bit of love-making in the "Kentucky Cardinal."

"Look at the shape of the berries," Georgianna, says Adam, meaning to suggest in them the shape of his heart offered to her.

"I have looked at them," says Georgianna, with pretended disdain. "They are exactly the shape of my red emery bag, that I clean my needles on."

It was an altogether fresh, piquant and delightful affair, and though the days are waning for strawberries, the idea could be adopted by other hostesses by calling some of the coming berries to their aid.—Philadelphia Telegraph.

## MONEY IN DOUGHNUTS.

"How did I get my start?" asked a successful business woman here in New York as a customer of hers lingered to chat with the breezy proprietress. She has two extensive establishments for the cleaning and dyeing of women's fine wearing apparel.

"Well," she continued, "I don't mind telling you. Doughnuts did it. "I had the gold fever on me bad about ten years ago, and I went to Alaska to make a million dollars, as I believed I could. Of course, I took my little savings along with me. But my gold prospecting served no purpose but to eat up my little capital. A few weeks after arrival on the ground found me stranded and on the look-out for some practical means of livelihood. I had learned from an aunt to make good doughnuts. She was a thorough New England housewife and set great store by cooking. I knew that the materials for doughnuts cost less than the materials for any other sort of cake. I heard that the people in Nome were crying out for something good to eat, and a friend lent me the money to go there and get the necessary tent, stove and other furnishings for starting business."

"At that time Nome consisted of miles of tents strung along the beach and extending back in rows as the houses in a city block are arranged. I planted my tent poles in a central place and from the first had all the custom I could attend to. Soon I had to get assistants to help serve and keep the cash, but the frying of doughnuts I trusted to no hands but my own. If the frying isn't done in lard actually at boiling heat a doughnut, however well made or of whatever good material, will be soggy and tough. And I wanted my standard kept up. At the end of the season I came away with my gains before I had time to be tempted in speculations. I expect to go back to Alaska? No, but only because I am tired of adventure and enjoy having a permanent home."

She brought more than \$10,000 in gold back to New York—all from doughnuts. They sold at 25 cents apiece, and most of that money was made during one summer season at Nome. She is now on Easy street—goes from one shop to the other in her own carriage, and has expert managers and foremen from whom she receives reports twice a day at each establishment. She puts in about five hours a day in the business, but insists that it is not such a get-rich-quick method.—New York Commercial.

## ELECTRICAL COOKERY.

The advantages of cooking by electricity as summed up by housekeepers who are using it are these: there is no smoke, flame or soot, and, of course, no ashes nor the dust arising from them. In fact, when in use there is nothing visible to indicate the presence of heat. The discs and rollers look exactly the same as when cold, but the cooking goes on just the same as it goes on over a gas flame or a bed of coals.

Not even a match is necessary, and when one reflects what a boon the invention of the match must have been to housekeepers, it seems strange that with electric lighting and heating, that useful little implement is likely to become practically obsolete in domestic use. There is no fuel and no large range, the apparatus being accommodated on any convenient table. There is no vitiation of the atmosphere and practically no emanation of heat into the room.

Of course, it would be idle to say that an oven heated to the roasting point radiates no heat, but probably there is no system of cooking where this is so little as by electricity. There is no labor in maintaining a uniform heat, and no danger of fire or explosion. It is quickly available and of high efficiency. If properly cared for the cost of service is no greater than for coal. For long operations like boiling a ham or baking beans, the heat can be turned to the low point, and the cooking will go on as rapidly as such vields require. In cooking cereals of a kind that may be done quickly, a cup of water in the outer vessel is often enough and may be brought to a boil in a fraction of time.—Good Housekeeping.

## SHE REPAIRS WATCHES.

There is no end apparently to the sources of small revenues capable of development at the hands and brains of enterprising young women. This has been demonstrated by a young woman of German parentage who lives in New York City. The girl's father is a clock and watch repairer for a jewelry firm, and in one way and another his daughter has acquired considerable knowledge of chronometrics. Last winter she advertised herself verbally when and where she could as an adept in cleaning, winding and regulating clocks and watches in private houses. After securing one or two patrons her business grew with reasonable rapidity. She had only afternoons to devote to her house to house rounds, but between October and May she had laid up enough clock winding money to pay all the expenses of a long summer vacation at the seaside.—New York Press.

## FOR THE LADIES.

White chip hats on the roll brim sailor shape, trimmed with dashing Alsatian bows of white tulle, are the smart wear with white linen morning suits. Stiff, many looped bows of velvet ribbon on each side are also a favored garniture for sailor hats. Chiffon veils, the edge worked in English embroidery effect, are one of the fads. Some bead chains look like blue and white china. Handkerchief frills finish elbow sleeves. Cluny in pongee color is lovely on pongee silk rigs. Valenciennes Van Dykes are as pretty in some cases as those of more expensive lace. One of the prettiest dresses seen recently was liberally sprinkled with French knots done in a pale shade. A pretty new petticoat in pale blue has the flounce made in sections; every other one is accordeoned, the intervening pieces being tucked on the bias. To be modish founces must be shaped, the more intricately the better. Some slender girls are exceedingly attractive in the shirred costumes. A touch of rich violet is considered very smart on a hat. A picture hat shows clusters of Wistaria tied with rich sky blue ribbons. The blue and the purple Wistaria are good. Tucked skirts, to be at their best, are in three sections, the top one fitting the hips, the second coming to the knees, the third very flaring one forms the flounce like foot fullness. The coat to the knees, box pleated and belted, and the short, fluffy pleated bolero are the two leading models at present for the coat and skirt suits. The loose canvas weaves in linen are being adopted in place of the tight, firm linens of the early season. A wreath of roses flat around the crown, or what answers to the crown on the flat hats, is one of the new fancies in millinery. Lingerie hats are being much worn by the smart set. They are very appropriate with the lingerie dresses so much liked.

The French, as well as the English and Germans, are awakening to a sense of the vast future possibilities of the cotton growing industry in Africa.

# HOUSEHOLD.

## A CANTALOUPE SALAD.

Those who like strange concoctions say that cantaloupe salad is good. Cut the edible portion of the melon into dice and serve in the rind, either in halves or with a piece cut from the top in cup form. French dressing is used.

## FOR CANNING CORN.

Have the corn as fresh as possible, and the grains well filled in the milk stage. Cut from the cob and pack in jars, or tin cans, as tightly as possible, mashing the corn down until the milk covers it. Success lies in getting it packed tight in the can. Put the rubber and top on, and fasten up tight. Put in a boiler, with water enough to cover it, and boil three hours; let a cool in the water before taking it out, then screw up tighter, if possible. Even if the corn looks dry, do not open the cans. Corn will keep better in tin cans than in glass, but if glass is used, wrap in brown wrapping paper and put in a cool, dry, dark cellar.

## TOMATO CUSTARD.

Tomato custard may be made with canned tomatoes, but the fresh vegetable is preferred. To each cupful of chopped raw tomatoes allow one egg. Simmer the tomatoes with an onion, a bay leaf, and a sprig of parsley for fifteen minutes. Press through a sieve. Add water if there is not enough liquid to fill two cups. Beat the eggs separately, and stir all the ingredients together, adding salt and pepper. Pour into custard cups and bake in a pan containing hot water just as other custards are treated. A shorter time is required than for milk custards. When they are firm turn out and pour over them green peas with white sauce.

## MOLASSES CANDY.

Put two cupfuls of New Orleans molasses, one cup of sugar, a table spoonful of vinegar and butter the size of a small egg, cover to boil in a large saucepan, so as to allow plenty of room for boiling. Cook hard for half an hour or until the drops retain their shape and are brittle if put in cold water. Do not boil a moment beyond that point. Have grease! shallow pans buttered and ready. Stir a half a teaspoonful of bicarbonate of soda into the candy and turn it over into pans to cool. In pulling the candy which should be done as soon as it is cool enough to handle, see that the hands are well oiled. Have a good strong hook over which you can throw the candy and pull towards you, taking care to make the candy pull and not on your hands. When white as desired, pull out into long pieces and cut with an old pair shears into any length required.

## HOW TO COOK GREENS.

A great many people are very fond of greens, but still a greater number dislike them. I sometimes think it is because they are not cooked and seasoned properly. We never cared much for them until this spring a lady neighbor gave us her method of cooking them, and since we think they are a splendid dish. About a half peck of greens, such as dandelion, burdock, horseradish, etc., are enough for a family of two or three. Use mostly dandelion with just a small portion of burdock and horseradish. Examine them carefully before putting water on them, they wash them through several waters until they are free from sand. Then put into a pan of water and let stand over night. When ready to cook the greens, put them in a large pot with enough boiling water to cover them, add salt, and let them cook about an hour or until very tender. Have ready on the stove a skillet with a cupful of meat fryings in it; when this becomes hot, lift the greens from out the salt water into the hot grease, and when scalded well they are ready for the table, where a little vinegar may be added, if liked.

Another way is to boil them in salt water until tender, then cook a short time in broth in which meat has been boiled.—M. D. H., in Indiana Farmer.

## HINTS FOR THE HOUSEWIFE.

Discolored enamelled saucepans are easily made bright and clean by the use of powdered pumice stone.

In putting down Turkish rugs always spread with the warp toward the light, in order to get the full effect of the sheen.

If the bread knife is heated, new bread can be cut as easily as old but the knife will eventually be ruined with the heat.

Do not keep vinegar in a stone jug, for the acid may effect the glazing and be rendered unwholesome. A glass bottle is the best vinegar receptacle.

Bamboo furniture, as well as willow and rattan, should be cleaned by scrubbing with salt and water. Use a small brush for the purpose.

Wall paper comes now with cotton hangings to match, and bedrooms are charmingly fitted with the two. The hint curtains and bedspreads are finished simply with old fashioned white ball fringe.

All green vegetables keep their color better if boiled rapidly and left uncovered.

Eating freely of watercress for several consecutive days will remove tarar of long standing from the teeth.

To prevent the fringe of towels and toilettes from breaking and wearing off map the article when the fringe is lamp

# COMMERCIAL REVIEW.

## General Trade Conditions.

Bradstreet's says: "Stock market liquidation at the expense of industrial effects sentiment and ignores, but does not conceal, improvement in the corn and cotton crops, a change for the better in industrial conditions at New York and other disturbed centers, and continued cheerful feeling in Western and Southwestern trade circles. The markets for the cereals also reflect selling, but here the moving feature is the good crop advices at home and abroad and the pressure of the excellent quality of the new wheat arrivals. The iron and steel markets and those of other metals feel the reflex of depression in securities, and buying is closely restricted, even with drooping values, while the bulls in cotton have given near-by months and spot cotton another twist on which record prices have been recorded, thus rendering the position of manufacturers still more unsatisfactory."

## LATEST MARKET QUOTATIONS.

Flour—Spring clear, \$3.55@3.70; best Patent \$4.00; choice Family \$4.15.  
Wheat—New York No. 2, 85c; Philadelphia No. 2, 79@80c; Baltimore No. 2, 79c.  
Corn—New York No. 2, 57c; Philadelphia No. 2 55 1/2@56c; Baltimore No. 2, 56 1/2c.  
Oats—New York No. 2, 41c; Philadelphia No. 2, 45c; Baltimore No. 2 42@43c.  
Hay—We quote: No. 1 timothy, large bales, \$20.00@20.50; No. 2 timothy \$18.50@19.50; No. 3 timothy \$15.00@17.00.  
Green Fruits and Vegetables.—Apples—Maryland and Virginia, per bushel, \$1.25@1.50; do, fair to good, \$1.00@1.25; do, best native per bunch, 1@1 1/2c. Blackberries—Eastern Shore, per quart, cultivated 50@60; do wild, 3@4. Cabbage—native, per 100, Wakefield, \$1.25@2.00; do, Flat Dutch, \$3.00@4.00. Cantaloupes—Florida, per crate \$1.00@2.00; do, native, per basket 75c@1.00. Carrots—Native, per bunch 1 1/2@1 3/4c. Corn—Native, per dozen, 2@10c; do, Virginia, per bushel \$1.25@1.50. Cucumbers—Norfolk, per basket 15@20c; do, per full barrel 75c@1.00; do, Anne Arundel, per basket 20@25c. Eggplants—South Carolina, per box \$1.00@1.50; do, native, per basket 80@85c. Huckleberries—Eastern Shore, Georgia, per 100 \$15.00@22.00. Maryland and Virginia, per quart 6@7c. Lettuce—Native, per bushel box 30@35c. Onions—Rappahannock, per half-barrel basket 55@60c; do, per bushel \$1.00@1.50; do, Maryland and Pennsylvania, yellow, per bushel 60@65c. Peaches—Florida, per carrier \$1.00@1.50; do, Georgia, per carrier \$1.00@2.00; do, Virginia, per basket 50@65c; do, Eastern Shore Maryland, per basket 50@75c. Pears—Manning Elizabeth, per basket 60@80c. Pineapples—Florida, per crate, as to size, \$1.75@2.75. Raspberries—Eastern Shore, red, per pint, 3@4c; do, per quart 6@8c. Rhubarb—Native, per bunch, 16@18c. String beans—Norfolk, round, green, 35@40c; do, Anne Arundel, per bushel, green, 65@70c; do, wax, 50@60c. Tomatoes—Potomac, per 2-basket carrier 40@75c; do, Anne Arundel, per basket 40@50c; do, Eastern Shore, Maryland, per basket 15@25c. Watermelons—Georgia, per 100 \$15.00@22.00. Hides—Heavy steers, association and salters, late kill, 60 lbs and up, close selections, 9 1/2@10 1/2c; cows and light steers, 8 1/2@9c.  
Provisions and Hog Products.—Bulk clear rib sides, 9 1/2c; bulk clear sides, 10 1/2c; bulk shoulders, 9 1/2c; bulk backs, 18 lbs and under, 8 1/2c; bulk bellies, 11c; sugar-cured shoulders, narrow, 9 1/2c; sugar-cured shoulders, extra back, 11c; sugar-cured California hams, 9 1/2c; hams canvased and uncansvased, 15 lbs and over, 13 1/2c; skinned 14c; refined lard, second-hand tubs, 9 1/2c; refined lard, half-barrels and new tubs, 9 1/2c; tierces, lard, 9c.  
Live Poultry.—Chickens, hens, per lb, 13@13 1/2c; do, old roosters, each, 25@30c; do, spring, large, 17@18c; do, small, 15@16c. Ducks, puddle, per lb, 9@10c; do, muscovy and mongrel, per lb, 9@10c; do, drakes, each, per lb, 30@40c; do, white Pekings, per lb, 10@11c. Spring ducks, 3 lbs and over, 11@12c. Geese, Western and Southern, each, 30@40c; do, Maryland and Virginia, per lb, @-; do, Kent Island, per lb, @-; Pigeons, young, per pair, 20@25c; do, old, per pair, @-25c. Guinea fowl, each @-25c.  
Eggs—Choice, nearby, loss off, per doz, @-15c; do, West Virginia, per lb, 9@10c; do, @-15c; do, Southern loss off, per doz, @-15c. Guinea, per doz, 7@8c. Jobbing prices 1/2 to 1c higher.  
Butter—Separator 22@23c; Gathered Cream 20@21c; Imitations @-19c.  
Cheese—Large, 60-lbs, 11@11 1/2c; do, 36-lbs, 11 1/2@11 3/4c; 20-lbs, 11 1/2@11 3/4c.  
Live Stock.  
Chicago.—Cattle—Market active and steady; good to prime steers \$2.25@2.50; poor to medium \$1.45@2.25; stockers and feeders \$2.50@4.40; cows and heifers \$1.60@4.85; canners \$1.60@1.90; bulls \$2.50@4.40; calves \$3.00@6.60; Texas steers \$3.50@5.00; Western steers \$3.50@4.00. Hogs—Receipts 15,000 head; mostly 5c higher; mixed and butchers \$5.45@5.85; good to choice, heavy, \$5.70@5.80; rough heavy, \$5.30@5.65; light \$5.50@5.90; bulk of sales \$5.60@5.80. Sheep—Receipts 10,000 head. Sheep steady; lambs steady to 15c higher; good to choice wethers \$4.75@4.00; fair to choice mixed \$3.00@3.60.  
East Liberty.—Cattle steady; choice \$2.25@3.00; native \$2.00@3.00; good \$2.50@4.85. Hogs active; prime heavy \$5.85@5.90; mediums \$5.25@6.30; heavy Yorkers \$5.30@6.35; light Yorkers \$6.40; pigs \$5.45@6.50; roughs \$4.00@5.25. Sheep steady; best wethers \$4.50@4.75; culls and common \$1.50@2.25; yearlings \$3.00@3.50; veal calves \$7.00@7.50.  
Things Worth Knowing.  
A phonograph for birds is in use. Canada produces \$1,250,000 worth of asbestos a year.  
To an electrician one horsepower is 746 watts.  
The St. Louis Fair will have no man's department.  
The forest of all panthers is black panthers.  
The population of the state of France is 56,000,000.  
The supply of lumber in Ford. never equal to the demand.