FARM AND GARDEN

APPLYING STABLE MANURE.

In regard to hauling manure on to snow or rolling land there is little danger of loss on that account—far less, indeed, than if allowed to lie in the barnyard under ordinary conditions, says C. L. Gabrielson in Farm Stock and Home. To test this matter on sloping ground a load was left in a heap on land having an inclination of 20 feet in 30 rods, or about eight inches per rod. As a result the increased growth of grass did not extend six feet from the pile. The soil lies open-mouthed, so to speak, to get elements of plant food, and quickly absorbs what comes in its way. Where stable manure must be piled outdoors the place should be exempt from flooding by surface water. Prepare a foundation for the manure pile by spreading a liberal quantity of straw, making the foundation broad so that the pile shall not be over high. A wheelbarrow and plank are needed for efficient work. This pile may receive all the waste of the farm that is not otherwise cared for. Under good management a gentle fermentation may be kept up, preventing freezing, so that before the hurrying days of spring there will be a quantity of fertilizing material which the earth will gladly receive and convert into golden grain and fragrant grass.

Many readers will recall the fact that in England, at Rothamstead, the estate of Sir John Lawes, this gentleman began a series of experiments way back in 1843 to test matters in connection with agriculture, one of which was to discover how long wheat could be grown on the same ground. I hope later to lay before my readers information on the wheat question, but just now will quote from the report.

"A similar limit to accumulation is observed with case of arable lands receiving each year a liberal dressing of farmyard manure. If such a soil is analyzed from time to time it will be found that the annual accumulation of nitrogen in the soil due to liberal manuring steadily decreases till at last a point is reached at which the percentage of nitrogen no longer increases, notwithstanding the large amount supplied each year in the manure. The farmyard manure plot in Broadbalk wheat field has received every year since 1843 at the rate of 14 tons per acre. This supplied annually about 20 pounds of nitrogen per acre. In 1865 and again in 1881 the soil was analyzed. The gain to the soil in nitrogen, during the first 21 years averaged about 55 pounds per annum; on the second period of 16 years the gain averaged about 11 pounds per annum. The rate of gain was of course much larger than 53 pounds at the commencement of the whole period and much smaller at the end of it. We have here a very striking lesson as to the wastefulness of large dressings of dung."

CATTLE-FEEDING FOR MARKET.

In the past few years many without experience have rushed into the cattle-feeding business on more or less of a large scale, and made failures of it. An old cattle feeder mentions what these mistakes were. These people rush into the market yards and buy many rough and indifferent bred cattle, have poor shelter in stormy weather, and give them irregular and indifferent attention. He says: The feeder in his rush to make all the gain possible in a given length of time, rushes them on to full feed in seven or eight days, which is a very serious mistake, as a rule. And then, some days they do not feed enough, and then the next day fill the feed boxes to overflowing. As the cattle did not have as much as they should have had on the previous day they gorge themselves, resulting in indigestion and perhaps, founder and several days' loss in producing flesh.

Then, there are those who are just embarking in the cattle feeding business, who have heretofore been raisers of grain for market. They are not accustomed to getting out in the cold, severe weather. Therefore, when they commence the fattening of stock for market they find it is mighty tough on the constitution to get out in all kinds of weather to give their stock the proper care and attention. So we find a great many times the cattle are sadly neglected at just the time when they should receive the best care possible for their comfort.

In his fattening lots you will find the successful feeder diligent and regular, for here is where the expensive feed is used. To make profit every precaution is taken to prevent loss of costly feed. He feeds economically, but is not stingy. He does not rush his catttle on full feed, but gives them plenty of time to get their stomachs accustomed to the strong diet that there may be no founder. After getting them on feed every steer must have all he wishes.

The morning feed must be all cleaned up in from one to two hours from the time of feeding, so that when the evening feed is put in the box clean and fresh the steers are ready for their supper, and devour it eagerly and with a relish.

By this method the stock have fresh feed twice a day, and are fed just what they will eat up clean, and no more. By feeding this way the steer eats more corn; consequently he makes a greater gain.

The successful feeder sees to it that his corn is kept as clean as possible allowing no muddy, dirty or ratty corn in the boxes, if he can prevent it.—Indiana Farmer.

BENEFITS OF POTASH.

The urine of domestic animals contains ninety-five per cent. of the potash in the food they eat and about four-fifths of the total potash of their excrements. Therefore when the urine is allowed to waste the manure is poor in potash, and when manures are exposed to rains much of the potash, being soluble, is washed away. Nearly all the special fertilizers are rich in phosphoric acid and do not contain enough potash. When a farmer buys a fertilized he too often calls for a phosphate, whereas our soil seems to be quite generally in need of more liberal applications of potash. In the case of corn, the need of potash appears to be particularly prominent. For a good crop of corn the fertilizer used should supply 100 to 125 pounds of actual potash per acre; 200 to 250 pounds of muriate of potash or one ton (fifty bushels) of good wood ashes will do this. With ordinary stable manure it will generally pay to use some potash for corn; 125 to 150 pounds of muriate of potash has given profitable results. The liberal use of potash means more clover on the farm, more nitrogen taken from the air, more milk from the cow, a richer manure heap and big crops. It means also a sod which when turned will help every other crop. For the potato crop the sulphate seems to be much superior to the muriate of potash, promoting both yield and quality of much higher degree; 300 to 400 pounds of high grade sulphate of potash furnishes enough of this element. For oats, rye and grass, nitrate of soda applied just as the growth begins in the spring has proved very beneficial; 300 pounds per acre should be applied. Fodder crops, pasture grasses, corn stover and hay all remove large amounts of potash from the soil, and these crops occupy a large portion of our improved lands.—D. B. White in The Epitomist.

FEEDING HOGS.

(E. R. B. in Epitomist.)

A hog fed at fair profit until it reaches 200 pounds will give less profit with each additional pound, and a point can be reached at which further feeding can be done only at a loss. A reliable authority says that a certain amount of food being required to make a gain on a hog of 35 pounds, it will require four per cent. more food with a hog of 70 pounds to make the same gain, fourteen per cent. more with one of 125 pounds, twenty-two per cent more on hogs of 225 pounds and seventy per cent. more on those weighing 325 pounds. The tests upon which these figures are based were not official, but it is a well known fact that with increase of age more feed is required to effect a gain than at earlier age. But the light weights, those under 200 pounds, cannot be so well handled at packeries, and hence those who are feeding for market should bring them to that weight, smooth and well finished. At less weight or in bad condition, it will be found that the discrimination against them is strong, so that it will always be best economy to bring them to the most rigid requirements of the market.—E. R. B. in The Epitomist.

FOR FATTENING FOWLS.

In fattening poultry for market, be sure and produce, as nearly as is possible, the color of flesh desired. If the market demands fowls with white flesh, feed during the fattening period a mixture composed of two pounds of ground oats, two pounds of ground buckwheat and one pound of ground corn one pound of ground oats and make to the consistency of thin porridge. If a yellow flesh is wanted, feed rations of two pounds of ground cron, one pond of ground oats and one pound of ground buckwheat. In either ration a small quantity of salt should be added to give flavor.

In the absence of skim milk for mixing the ration, use water, but include with the ground food a little meat and a few finely chopped vegetables. No matter what the breed of fowl to be fattened, care should be used not to feed too much corn, for it will not be possible for the birds to relish it long, hence they will not eat greedily enough to fatten them quickly and profitably.

The Wedding Ring Finger.

The wedding ring was placed on the left hand, as nearest the heart, and on the fourth finger because that finger was supposed to have its own "private wire" (in the shape of a delicate nerve) to the heart. That finger, too, was called the medicine finger, and the belief was that by virtue of the little nerve it could detect a dangerous liquid. From that belief the idea that wedding rings—the rings worn on that finger—had special curative qualities, had its rise. To this day wedding rings are rubbed over an obstinate sty on an eyelid.—London Chronicle.

OF INTEREST TO WOMEN

FICHUS AND TUCKERS.

It is remarkable how decorous, feminine, and altogether delightful an effect a fichu imparts to a dress. No wonder so many women decided to vary the changes with fichus of lace and fichus of muslin, fichus of fur, and fichus of velvet, such as Marie Antoinette and her ladies liked, upon their toilettes this winter.

For we are playing the part of our great-grandmothers again, and it is surprising that such words as genteel, ladylike, elegant, and graceful are not often on our lips, seeing that it is of that vogue our manners and fashions are made. The very lowest walk may most honestly be described as mincing. The athletic stride is gone, and we glide along as if there were little wheels beneath our feet, with here and there a limp, suggestive, perhaps, of feeble knees, but only feeble enough to serve as a demonstration in total opposition to the strenuous movements that were deemed modish.

A fichu worn by a bride the other day was over a robe of ivory white supple satin, set in quite full at the waist and flounced with lace, which, to be correct, was Brussels, a lace that every bride who can will wear now, owing to its smartness and to the further fact that it, too, breathes memories of that same distant day when Brussels was the only wear.

Above this rich yet simple skirt a corsage a pointe was seen, made with a full chemisette, drawn into a collarless band edged with lace and a fichu modestly draped about the shoulders and in front tucked inside the corsage beneath a knot of orange blossoms, myrtle, and white heather. The sleeves were of elbow length and flowered with lace, but it was the fichu that gave the frock its signmanual.

The fichus of the hour have no ends; they are Puritanical in their sweet simplicity and effective.

A tucker is another adjunct of the evening toilette that is charmingly prim and pretty, but not quite new even as a revival, for early in the year we discovered its advantages, and entered it as a noticeably desirable item of our full-dress frocks. Made of net or lace, it borders the decolletage, and has a draw-string of ribbon run through it which is tied in front. There are many deviations of the tucker. One is applied to the day gown and is a Toby frill in miniature made of lace pleated in the center, so that one edge stands up round the throat, and the other lies down; and another is a quilling of point d'esprit or lace.—Washington Times.

HANDSOME BLOUSE EFFECTS.

One of the salient feature of the season's fashionable blouses is the heaviness of the material employed for their construction. Women have fought long and hard against the heavy fabrics being utilized for separate waists, but the inevitable has happened. Velvet is among the heavy waist materials which are demanding a great deal of attention. Very handsome models are turned out of the modiste shops of it. Velvet will always hold an important position in the fashionable world and although many cheaper editions have come to light within the past few seasons, the expensive quality will hold its own. Heavy waists are, as a rule, not becoming, and the beauty lies entirely in the fit of the garment. The lines, so to speak, must be perfect, and one who does not possess an extremely shapely figure will not look exactly smart in one. Of course, the long shoulder effect must be tolerated, but any bagginess around the arm-hole is unpardonable. There are only a few styles in which a waist of heavy material might be made. The most becoming one is the perfectly plain affair, with a pocket on either side to break the severeness. The velvet models are sometimes trimmed, but the greatest skill is necessary to make them look at all presentable. One pretty affair, which was, by the way, extremely becoming to the wearer, was of black velvet. The entire front was beautifully embroidered in white roses. There were no frills or puffs to make it look clumsy and a prettier waist could not be wished for. Another striking one was made of gunmetal colored velvet. It had five deep plaits in front, each an inch and a half wide and finished severely with stiching. The sleeves had very wide cuffs, stitched to match the front.—Newark Advertiser.

SILK WOVEN TO IMITATE RIBBON.

Silk a yard and a half wide, woven to imitate pompadour ribbon, is another newcomer at the counters devoted to evening fabrics. This is especially effective for stately robes in combination with velvet. Brocades grow in favor and many of them are woven in dress patterns, each gore of the skirt a study in itself.

An imported gown on these lines is composed of rich ivory brocade showing an exquisite design in large rose sprays. The pattern is picked out in finest gold thread with crystal drops sprinkled on the flowers for all the world as though they were freshly plucked from the dewey beds. The pattern is outlined by tiny icicles done in crystal and silver beads. The skirt is slashed up on either side and in the front over a petticoat of chiffon and lace, the lacing being accomplished by very soft ribbon. The tight-fitting, pointed bodice has a softly folded ribbon which, brought across and around the arms, forms the little sleeves with an additional fall of lace. From both sleeves and bertha depend longer icicles built of the crystal and silver beads.—New Haven Register.

ABOUT SASHES.

One woman has adopted a charming way of wearing her ribbon sashes. After the ribbon has been formed into a boned and well-fitted girdle slightly pointed on the lower side, both back and front, a flat twist of the ribbon hides the back fastening, with the top finish that in no way disturbs the back, so desirable. From the girdle point in the back, on either side of it, the ribbon is plaited into a strap perhaps ten inches long. A loop of 12 or 14 inches is added to each strap, with an end of ribbon left hanging some three inches below the loop. A tight twist of ribbon at the head of each loop suggests a natural knot at that point. A long sash end, falling within a few inches of the bottom of the skirt, is added to each of the two loops, but that should be done by attaching it under the loops at the top before the heading or twist is made, so as to have it hang well, besides insuring a perfect finish underneath.

Six or seven yards of ribbon will be required to follow out this sash model, but when complete it produces the prettiest ribbon trimming that one can imagine for a gown.—Boston Traveler.

THE HANGING OF PICTURES.

In hanging pictures the guiding principle as to height is the level of the eye, but combined with that are equally important considerations of size, shape and color, in relation both to wall spaces and to each other. The inclination seems to be to hang pictures too high, giving an impression of being skied.

Too high, too far apart, poorly balanced and forming steps or gables are pitfalls to be avoided. When one's pictures are large and can be hung one in a place, with a thought only for the proper height and lighting, the problem is a comparatively simple one. The eye must rest directly upon it; it must not give the impression of weighing heavily upon the piece of furniture beneath, nor must it float off into space above. The shapes must harmonize with the shape of the piece of furniture beneath, as well as with the space. That the dark places must be lighted up with the light pictures and the dark photographs hang in the high lights can easily be seen.—Harper's Bazar.

DIFFERENT WAYS OF RESTING.

"I hold, in theory, that every woman should lie down every afternoon and relax, taking an hour's interval of entire repose, not even thinking of anything that taxes her, and thus repairing the waste places of her life after a busy morning. This is my theory, firmly held and warmly recommended to you. Let me whisper, in strict confidence, that this is not a thing I ever do myself. To take a nap in the daytime would be for me one of the impossibilities, and the mere suggestion is enough to keep me wide awake. My preferences," says Margaret E. Sangster in the Woman's Home Companion, "are a rocking chair and footstool and a bright story in the half hour after the mid-day meal. A neighbor of mine has always a white shawl on hand and knits when she wants to relax. I could not tell you how many white shawls this lady has made and given away, but she is so proficient in their manufacture that she knits like an automaton. This pastime is her sedative, and she would not forego it on any account."

FASHION HINTS.

Wrist bags are made in three shapes. There is the bag which is perfectly square and which opens its full width. Then there is the oblong bag. And there is the bag that is very deep, but not very wide. The most popular is the oblong bag, about nine inches long and about five inches deep.

The woman who wishes to appear fashionable this season must insist upon three small but essential points when choosing her winter costume. She must demand width across the shoulders, a slender waist and nicely rounded hips. Nor is it necessary to contract the waist to give it the proper slim effect. The smallness of the waist, and a good modiste can accomplish both with little inconvenience to her customer.

Zibeline and fancy mixtures are fighting hard for a place on the fashion register, and some of the best-dressed women are wearing plaids. In dark blues and greens is a smart walking suit made with a plaited skirt, devoid of any other trimming, save rows of heavy stitching.

The Italian Minister of Public Instruction made use of 67,000 visiting cards during his thirty-two months of office.

HOUSEHOLD TALKS

SWEET POTATO PATES.

Boil the desired number of potatoes, then drain, season and mash. Make a sauce of one-half cupful of milk, two tablespoonfuls of butter, one-half teaspoonful of salt and a dash of pepper. Cook until perfectly smooth; then mix with the sweet potato. Fill shells with the mixture and serve.

DATE BISCUITS.

Make a milk sponge and set to rise. Add two tablespoonfuls of sugar and two of molasses, three cups of sliced dates and enough entire wheat flour to make a rather stiff dough. Set to rise again, then turn into pans and bake for three-quarters of an hour. Set the biscuits aside for twelve hours after they are baked before cutting.

BAKED EGGS.

Drop six eggs into a shallow cake pan, taking care not to break them. Give each a thick sprinkling of grated cheese and cover the entire dish, including the eggs, with bread and cracker crumbs. The pan should be well buttered before the eggs are placed in it. Bake ten minutes in a very hot oven.

CREAM OF ENGLISH NUTS.

Blanch one pint of English walnuts meats and cook until tender in boiling salted water; drain and press through a sieve into a cooking pot. Simmer three pints of clear brown stock for half an hour, with the addition of a pinch of paprika, six cloves, a saltspoonful of grated nutmeg and a tiny piece of vanilla bean. Strain into the pot containing the nut pulp, season with a teaspoonful and a half of salt, reheat and serve in shallow plates with a tablespoonful of whipped cream on top and accompanied by crisp wafers.

CHOCOLATE CREAM CAKE.

Two eggs, a cup of granulated sugar and two tablespoonfuls of butter must be thoroughly creamed; then add a cup of milk in which has been dissolved a spoonful of soda and a cup and a half of flour into which has been sifted two teaspoonfuls of cream of tartar. The soda and cream of tartar are here preferable to baking powder. Stir the mixture until as light as possible, add a teaspoonful of vanilla and bake in a long cake pan. When done, spread a layer of white icing of broiled frosting about a quarter of an inch thick, and when cold cover this with a thick coating of dissolve chocolate. Cut in squares.

HINTS TO THE HOUSEKEEPER.

In sweeping carpets use wet newspapers wrung nearly dry and torn in pieces, or fresh cut grass. These collect the dust and do not soil the carpet.

To brighten the carpet you can sprinkle with salt or go over once a week with a broom that has been dipped in hot water to which a little spirits of turpentine has been added.

Wring a cloth in the hot water and wipe under pieces of furniture too heavy to be moved. This is a precaution against moths.

Use a few drops of carbolic acid on the damp cloth with which you wipe off the mouthpiece of the telephone. The reason is obvious in this "germ age."

Washing the window curtains in cold weather can be easily accomplished by rubbing them in dry corn meal, and then allowing them to hang a little while in a brisk wind.

Have a little bag hung on the inside of the sewing machine frame at the left hand to receive clippings that so quickly accumulate when working at the machine.

Space in a crowded closet can be saved by using the patent hangers made for men's trousers, the little metal strip holding a dress skirt smoothly across the front breadth.

Keep a bottle of linseed oil and limewater, together with a roll of absorbent cotton and pieces of strips of old linen for bandages, all in a convenient place to use in case of burns.

Take an old piece of carpet or a new piece of burlap 45 by 27 inches. Bind or hem the cut ends. Sew on strong leather handles. Use to bring kindlings and small wood in.

A cluster of galyx leaves makes a pretty decoration for the dining table. They can be bought at a florists, and will keep their fresh, brilliant reds, greens and yellows all winter, if kept in fresh water.

Gather up all the small broken bits of white soap in the bathroom and kitchen, pound to make fine, melt together, and pour into a small mould or old teacup, that has been wet with cold water.

Use a silver knife to peel apples, and the hands will not be blackened as when a steel knife is used. The acid of the fruit (acetic acid) acts on the iron in the latter case, but does affect the silver.

Losing his new hat out of a window of a Swiss express, an American passenger pulled the alarm cord and the train was stopped. He recovered the hat and cheerfully paid a $10 fine.

A scientist of Switzerland has tested the mountain air of that country, and found that not a mircrobe infests the air above an altitude of two thousand feet.

Real lace is enjoying a new reign of popularity.

COMMERCIAL REVIEW.

R. G. Dun & Co's Weekly Review of Trade says:

Progress is more rapid in manufacture than in distribution, but this is largely due to the effect of unseasonable weather at some points and the unsettled feeling in the South, where the collapse of cotton prices has retarded collections and caused many cancellations. That production is maintained by mills and furnaces may be taken as evidence of confidence in the future.

Iron and steel plants lead in activity, with woolens the feature in textile fabrics. Settlement of the protracted labor struggle at Fall River is encouraging but the industrial atmosphere is disturbed elsewhere, although on the whole there is less than the customary idleness for this season. Prices of newly-opened lines of woolens are higher, as was to be expected in view of the position of the raw material, but consumption is not curtailed.

Similar strength in footwear has restricted business, buyers in the Boston market placing few contracts. Railway earnings for January thus far show a gain of 2.3 per cent. Foreign commerce is also better than a year ago.

Scarcely any alteration in quotations of iron and steel is the best possible guarantee of continued actvity.

Failures this week numbered 335 in the United States, against 358 last year, and 24 in Canada, compared with 33 a year ago.

Bradstreet's says: Wheat, including flour, exports for the week ending January 19 are 1,138,975 bushels, against 700,950 last week, 3,558,192 this week last year, 3,538,757 in 1902 and 3,639,579 in 1901. Corn exports for the week are 3,186,529 bushels, against 2,932,014 last week, 1,150,202 a year ago, 2,376,683 in 1902 and 179,520 in 1901.

WHOLESALE MARKETS.

Baltimore.—FLOUR—Quiet and unchanged; receipts, 4,751 barrels; exports, 312 barrels.

WHEAT—Unsettled; spot, contract, 1.14@1.14¼; spot, No. 2 red Western, 1.15@1.15¼; January, 1.14@1.14¼; February, 1.14¼@1.14½; March, 1.15¼@1.15¾; May, 117 asked; steamer No. 2 red, 1.06¼@1.06¾; receipts, 12,089 bushels; Southern by sample, 1.00@1.15; Southern on grade, 1.03@1.15.

CORN—Easier; spot, January, February and March, 50¼@50⅜; May, 50@50⅜; steamer mixed, 48½@48¾; receipts, 43,503 bushels; Southern white and yellow corn, 44¼@49¾.

OATS—Steady; No. 2 white, 37¼@37½; No. 2 mixed, 36½@37; receipts, 6,912 bushels.

RYE—Steady; No. 2 Western uptown, 86@87.

BUTTER—Firm and unchanged; fancy imitation, 22@23; fancy creamery, 30@31; fancy ladle, 19@20; store packed, 15@18.

EGGS—Easy, 23c.

CHEESE—Firm and unchanged; large, 12¼@12½; medium, 12¼@12½; small, 12¼@13.

SUGAR—Strong and unchanged; coarse granulated and fine, 6.25.

New York.—BUTTER—Easy; receipts, 2,967; street price, extra creamery, 29@29½; official prices, creamery, common to extra, 19@29; State dairy, thirds to firsts, 21@26; renovated, common to extra, 15@23.

CHEESE—Firm, unchanged; receipts, 323.

EGGS—Weak; receipts, 6,021; State, Pennsylvania and nearby, fancy selected white, extra, 30@32; do., choice, 28@29; do., mixed, fancy, 27; Western, selected, choice, 26; do., average best, 25; Southerns, 19@25; refrigerators, 17@22.

POULTRY—Alive firm; Western chickens, 12; fowls, 14½; turkeys, 13@14;; dressed firm; Western chickens, 13@14; fowls, 13@13½; turkeys, 15@20.

FLOUR—Receipts, 30,649 barrels; exports, 4,579 barrels; dull and lower; winter patents, 5.30@5.85; winter straights, 5.25@5.40; Minnesota patent, 5.80@6.20.

BUCKWHEAT FLOUR—Dull; per 100 pounds, 2.00@2.10.

HIDES—Firm; California, 21 to 25 pounds, 19.

PORK—Barely steady; short clear, 13.00@15.50.

COTTONSEED OIL—Firm; prime yellow, 23¾@24½.

POTATOES—Dull; Long Island, 1.75@2.00; State and Western, 1.25@1.50; Jersey sweets, 2.00@3.75.

PEANUTS—Steady; fancy hand picked, 5¼@5½; other domestic, 3¼@5½.

CABBAGES—Easy; flat Dutch, per 100, 2.00@3.00.

Live Stock.

New York.—BEEVES—Steers slow and lower; some sales of good cattle 20c to 25c lower. Steers, 3.70 to 5.60; bulls, 2.75 to 3.80; cows, 1.50 to 3.65. Cables quoted live cattle and sheep steady; refrigerator beef selling at 10¾c to 10¼c per pound. Exports tomorrow, 550 beeves, and 5,416 quarters of beef.

CALVES—Veals about steady, quality considered; Western and barnyard calves lower. Veals, 5.00 to 9.25; no prime veals here; Westerns, 3.00; barnyard calves, 3.25. Dressed calves steady.

SHEEP AND LAMBS—Sheep nominally steady; lambs slow and easier. Medium to good lambs, 7.25 to 7.70. No sales of sheep.

Chicago.—CATTLE—Market strong. Good to prime steers, 5.70@6.25; poor to medium, 3.75@5.60; stockers and feeders, 2.25@4.25; cows, 1.25@4.40; heifers, 2.00@5.10; canners, 1.25@2.45; bulls, 2.10@4.00; calves, 3.90@7.00.

HOGS—Market strong. Mixed and butchers, 4.45@4.65; good to choice heavy, 4.62½@4.70; rough heavy, 4.45@4.55; light, 4.40@4.57½; bulk of sales, 4.50@4.60.

MUCH IN LITTLE.

There are 64 shops in Berlin in which nothing but horseflesh is sold.

Barrie, at last accounts, has received more than $250,000 from his plays.

A total of $52,000,000,000 passed through the London Clearing-house last year.

The number of students at the University of Germany this winter is within 284 of 40,000.

It is predicted that by the year 2000 from 200 to 300 new foods will be at man's service.