AND EXPERIENCES ENERAL INTEREST.

Could be Growing the Core

Torker began the advocacy and or ealture for corn; drill-be seed instead of planting in swating both ways, and surface or fertilizing. He raised at 143 bushels of shelled corn on that way, and has advocathed over since.

in that way, and has advocathad ever since.
had practiced one or more of
a of this method previous to
n'e big yield, and now there
advocates for his method enPrairie Farmer recently atthe preponderance of the testithe winter's meetings of the
armsers' institutes and clubs in
citaliow cultivation for corn,
the following explanation why: we the fellowing explanation why which growing plant quickly fills the file mass of roots. If the roots stimuly broken, the inevitable is that the plant is seriously weaks the effort to replace these mouths plant. It is undoubtedly true, as that level cultivation is better



ROOTS WITH DEEP AND SHALLOW

he principal objects in cultivation are till the weeds and to keep the soil in per tilth as to its surface. The prepa-on of the soil for the ramification of roots must necessarily precede plant.
The extension of roots is not by sing their way through the soil. The enter between the particles of soil, wever fine. Then, as the roots thick-there is side pressure, and this into promote growth, must be firm agh to preserve capillarity. One ob-tin cultivation is to keep the surface and friable. Thus the sun penebetter held, and in times of drought sture of the sub-soil rising contily is arrested as the point of surface ivation is reached, and so the roots epabled to conserve moisture that ald otherwise be lost. The science of on, therefore, is to keep the surmellow above the point where the a ramify, and roots will always be ad extending up to this point. Two three inches in depth is sufficient refore for the summer cultivation, agh when the crop is young and the growth correspondingly small, culquickly the roots fill the soil is

in the cut of growing corn, as de-ined by Professor Hayes on the ands of the lows Agricultural col-This shows on one side how deep ing shovels cut the roots. On the not only stir every portion of the but also at the same time root out

interference with the roots as practicawhile preserving a mellow surface. surface of a corn field may thus be

Applying Phosphates. H. Bowker answers the query hether to apply phosphates under-th or on top of the seed corn" as fol-"If the corn is planted on phosuld be sown broadcast and hard into the soil, and the balance ard possessing any strength at all it ald not be dropped in the hill, either ove or below the seed, as it is likely to are the young tender roots as they out to gather nourishment. The way is to strew it along the furrow n used in connection with stable ma-

Corn roots reach out in every di-, and before the corn plant is half n the ground is nearly full of roots. is a great surface feeder, and for reason the fertilizer should not be ed in deep, but applied near the sur-Early Harvest Blackberry.

rical form of the Early Harvest black-As the name suggests, this is one earliest blackberries in cultiva-It is a compact dwarf grower and



KARLY HARVEST sort, but that it carries well and a handsome appearance a handsome appearance in The fact that it is a prelific early fruit that ships well is of he to those who grow fruit for

grow best on a light, warm or is a standard New York and m variety, large, oval in form and celled in quality, and brings the set price in the market. It develops ount of foliage and is inclined out a good many running vines. white navy, medium, or pea bean, is ler, round oval in form and well to thin soils; productive under vation and a standard commert. Beans are planted in rows bree feet apart, either in hills or fter all danger of frost is over, ould nover be worked when wet or dew. They should be har-fore frost.

The Preservation of Ment. ment that it is customary one (France), both on farms

order to keep the meat beneath the surface of the milk, it is loaded with clean stones. Meat is preserved in this way for over a week, without the least change in its flavor. When it is needed for use, it is simply washed and dried. The milk is fed to swine.

Device for Mending Shafts, Etc. The very simple, but effective and convenient, tool represented in the cut is, says Southern Cultivator, valuable for mending broken shafts or handles. It is especially designed for wrapping wire tightly in joining the broken pieces. The tool is a hickory stick or handle twelve

one system of labeling answers all needs, the chief requirements are cheapness, durability and inconspicuousness. Zine is the most popular of all metals for this purpose and is also among the

best, being reasonably imperishable, cheap and easily pulled. Copper is also one of the most staple metals.



A PERMANENT LABEL.

The label illustrated in the annexed cut, which is a reprint from Country Gentleman, is made of a triangular strip of zinc. To make these labels, triangular strips of zinc or copper-one or half a dozen if required-are placed together and secured to a board by two tacks. (See Fig. 2.) Then with a long pointed pick punch perforate the name, and wind around a twig, as shown in Fig. 1. If desired, the name may first be marked with a pencil, going over this afterward with the punch.

These are superior in many respects to wooden labels, and where one has access to the waste scraps of a zine worker they may be made cheaply and easily.

Black Knot to Plum Culture.

Black knot has become a formidable obstacle to successful plum culture. The cause of these warts or knots remains a mystery. In many cases trees affected are destroyed before they have even yielded one good crop. If left to themselves they become nearly covered with this unsightly and destructive fungus growth, and not only is the plum liable to injury, but some other trees are affeeted by it.

The best preventive appears to be keeping the trees in a thrifty and healthy condition. To do this the land must be made and kept rich. Even under the most favorable circumstances the knots will, after a time, appear. The trees should be frequently examined during the growing season, and as soon as the fungus growth makes its appearance it should be cut off and burned, says ex-President Hyde of the Massachusetts Horticultural society. Mr. Hyde advises, if the knot appears on a small limb or twig, sacrifice the limb, but if on a large branch cut off the wart, and cut deep enough to remove the whole of it. Heroic treatment is required if one would save his trees. Bad wounds must sometimes be made, but better so than to allow the warts to remain.

Growing Squashes. An Ohio horticulturist claims that the great error in cultivating the squash is to starve it; another is to give all the food necessary without allowing room for extra growth of the vine under high cultivation. The best results may be obtained by scattering the manure after plewing the ground. It should then be thoroughly incorporated with the soil. Commercial manures are preferable to stable manures for manuring in the hill, and will give the young plant a quick start, while the manure which has been worked into the soil about the plant will be held in reserve and be efficient in ma-

turing the eron. Hills should be from eight to twelve feet apart, according to the variety planted. Squash vines are susceptible to the slightest injury or disturbance, and, as a rule, it is better to allow weeds which spring up near the end of the season to remain than to disturb the vines in attempting to pull them up and cut them off. No person should be allowed to pass through or even set foot in the squash patch after the squashes have commenced

The Peach Yellows Question. Eli Minch contends, in Orchard and Garden, that the great value of potash and bone in peach culture is their hardening and perfecting the wood, making it more dense and capable of withstand ing severe winters-the contrary of which is one of the most fruitful causes of yellows. It will restore many trees that are affected by the so called yellows, but will not give life again to trees already nearly gone by rupture of the wood cells, caused by sudden and frequent winter freezing when distended with sap from a late, succulent fall growth, too deep culture, root breakage or by storms. In many cases it will partially restore them; but no one would, who has made the subject a study, say these mechanical injuries can be chemically removed by manures.

The Best Early Grape In answer to this question, Mr. Hub-bard says: "Can't tell." Mr. Queen mentions Moyer, which is a week or ten days earlier than Brighton or Worden. Wyoming Red, Green Mountain, Wimbell, etc., are also mentioned. Wyoming Red is early and salable, but not very good. Mr. Varney pronounces it earlier than Delaware and quite satisfactory for market. Mr. Goff says Green Mountain, a white grape, that ripened with Champion this year, is delicious in quality although small in bunch and berry.

Beets Are All Summer Crop. Beets, like onions, says American Ag riculturist, are an all summer crop, and it will pay to have them in plentiful suply for the market wagon every day until late autumn, and then to have a goodly store laid by for winter marketing. In the open ground they may be sowed quite thickly, and then by pulling for market as needed they will get sufficient thinning. Something may be gained in earliness by starting plants in a moderate hot bed and setting them out when about three inches high. The blood turnip beets are the only good table sorts, and of these the Eclipse and Egyptian are the earliest. In bunching beets for market strip off all dead or yellow leaves and wash the roots. Do not cut off the tap roots or make any incision that will cause them to bleed. Radishes also should be washed, but need no other preparation before tying in bunches.

Tap rooted trees and plants do not sucseed, as a rule, when transplanted. All trees having long, deeply seated roots are impatient of transplantation. The fibrous resited trees are most successfully FRUITS AND FLOWERS FOR SHIPMENT

The Best Packing Materials for Pruits and Cut Flowers of Living Plants. English gardeners and florists have al-sendy begun their protests against the use of cotton as a packing for fresh flow-ers and fruits. Many of our horticultur-ists have found from experience that as a packing material for cut flowers or liv-ing plants cuttings within the packing plants. ing plants, cuttings, scions, etc., cotton s the very worst if employed in imme diate contact with vegetable tissues. Flowers swathed in dry cotton wool arrive limp and more or less blackened,

If fruits are wrapped up each separately in tissue paper, the cotton may then be used with advantage as a soft padding, but if it comes into immediate contact with either flowers or fruit, they are always more or less damaged by it. The rule to observe in using cotton wool is to wrap everything in paper before using it. It is most useful in packing fruits if this rule be observed, but for flowers and living plants and cuttings of all kinds, fresh, clean wood moss is infinitely better in all ways.

A florist who has had large experience in sending cut flowers by post and mail thinks that the main secret to success is to pack them firmly and yet have some elasticity in the packing. His mode of procedure we give in his own words:

"I first lay a slight substratum of moss, with a mere suspicion of dampness in it; then on the top of this a piece of waxed paper, on which the flowers are carefully placed and packed. The box being quite full, I place another piece of waxed paper, and over this (here is my secret) a place of the control of the c piece of the corrugated brown paper so much in use now for sending bottles. It is very elastic and very cheap, keeps everything snug, with the least possible pressure. I have found nothing to beat this, and I have the authority of one of our first nurserymen for saying it is the best packing he ever saw. In the case of such flowers as gladioli, narcissi and such like I find it is better to put neither moss, nor wool, nor any other packing, but I send them in shallow boxes, and lay them in layers at the bottom; take a strip of strong paper or ribbon, draw it tightly over the stalks and tack it to the bottom of the box; they are immovable, It may be said all this is troublesome and tedious, but if flowers are worth sending at all they are worth sending well,"

In a recent bulletin of the New Jersey Station, Entomologist Hulot writea:

We have found no remedies which we Arsenical poisons can, therefore, be of no avail for destroying them.

Mildew and Lice on Roses An Indiana correspondent writes as follows in Rural New Yorker: Here is my way of killing mildew and aphides, and my wife and I think we know some thing about roses, as we have over 200 hardy ones. We keep mildew down and kill it with soapsuds. I use the soapy water after the girl has washed the clothes, and at other times one tablespoon of soft soap to four gallons of water. Mildew is not bad with me; I never have any on grapes or goosberries. I have used it two years on roses, and so far have not had a failure except upon two-Her Majesty and Puritan. I think they are the only really worthless roses that I have ever seen. I have had them both since their introduction, and

s ready to use.

Items Worthy of Note. Among the white grapes, Moore's Dia-mond, Empire State and Niagara are

ind healthy in vine. Asparagus is a greedy feeder and will repay liberal manuring.

Thumbergia is an annual of rampant

growth and free bloom. Moore's Diamond grape has been commended by the Western New York Horticultural society for vigor of vine, pro-

ductiveness, good quality and earliness. Squashes mix in their seeds, but the effect does not become apparent until the seeds are planted and squashes are pro-

E. Williams says one good trellis for grape vines is made by running three wires at the top, nine inches apart, the center one for the arms of the vine and the side ones for the branches, which are

Pistillate Varieties of Strawberries There is really no reason for the prejudice that exists against pistillate varieties of strawberries beyond the fact that it is necessary to grow two varieties instead of but one. The pistillate flowered sorts, when properly fertilized, are the most productive of all and the matter of fertilization may be readily arranged by planting among them a few rows of some perfect flowered variety.

The Cottonwood Tree.

It was not many years ago that the cottonwood tree was considered useless for certain purposes, and large fortunes are being made all along the Mississippi

SOMETHING ABOUT THE MUSH-ROOM'S UNDERGROUND COUSIN.

A Member of the Fungi Family That Tickles the Palate of the Epicure-How They Grow and Are "Caught"-Attempts at Cultivation Unsuccessful.

Probably few of the thousands of peo-ple who have enjoyed these culinary dainties are aware of the manner in which they grow or the circumstances in which they are obtained. Others, again, who have perchance never encountered truffles or met with them in the bill of fare or upon the menu of the dinner table—for they are not sufficiently plentiful to be a popular article of diet-will have but a confused idea as to what denomination they belong, such confusion being heightened by reason of the term "catching" or "hunting" being used to denote the means by which they are obtained. It is, therefore, not unnecessary to explain that truffles are underground fungi, those which are the subject of commerce belonging to the genus "tuber," whilst others which bear the name are of related though different genera. In England they were formerly known as "trubbes," both names being doubtless derived from the Latin terræ tuber. They are somewhat oblong or globose, and vary in weight from a couple of ounces to several pounds, according to the species, locality and the circumstances in which they are grown. They vary somewhat in color; some are white, but generally they are of a black or dark brown color, and of a rough exterior, the skin being thickly covered with wart-like protuberances. When cut through with a knife, they present a different ap-pearance from that of any other fungus. Veins traverse the mass in all directions, giving a marbled character that is a distinctive feature of the truffle. When closely examined, minute sacs will be noticed in the veins. These contain spores, which are covered with spines. DOGS AS TRUFFLE HUNTERS. Not much is known of the early de

velopment of the truffle, owing principally to its peculiarity of growing under ground, where it is free from observation; but when found in the mature state, in which they are used for food, they are altogether free from attachment, either to the ground or to any other body. They are commonly, if not invariably, found in woods, the presence of oak or beech trees appearing to favor their growth. From this fact it has been inferred that they are of a parasitical nature, and that at some stage of their existence they derive their nutri ment from the roots of trees. Light calcareous soils are those which most frequently produce truffles, and in England they are chiefly obtained from the hill districts and chalky grounds of Hants and Wilts. Those, however, which chiefly supply the English mar-kets are brought from France or Algiers.

Truffles emit a fragrant odor both during their growth and after they are gathered. It is this characteristic which favors their acquisition, as, being buried out of sight, some other faculty has to be employed to discover their presence. For this purpose the keen sense of smell in the dog is taken advantage of, and dogs are systematically trained for the purpose of "truffle hunting." This service is sometimes performed by pigs on the Continent, The dogs are trained by the device of hiding a truffle and rewarding the dog each time he discovers its place of concealment. By degrees the dog soon learns to search in the woods, attracted by the perfume, and scratches at the spot under which reposes the hidden fungus. He is then rewarded by a piece of bread, and the trufile is carefully exhumed. The "eatching" or "hunting" of trufiles is a and dogs in those districts in which the fungi exist in sufficient quantities to render the work remunerative.

The attempts at artificial reproduction or cultivation of the truffle have not been successful, as mycelium or spawn, from which other fungi (such as mushrooms) are readily produced, has not yet been obtained. Success has occasionally attended the sprinkling of suitable ground with water in which the fresh peel of truffles has been steeped.

The odor and flavor of truffles are most distinctive, and the delicacy of this flavor is highly esteemed by cooks, these fungi being generally employed for flavoring meats. The fresher truffies are used the better, as they lose their perfume by exposure to the air. Thus, English truffles which reach the market fresh gathered are preferable to those obtained from abroad; and those, again, which are deeper in the ground are superior to those found near the surface, possibly owing to the same reason-viz.: that they have been better protected from ac-

cess of nir. To cook truffles, they should first be well washed-if necessary scrubbed with a brush-in warm water, rinsed and then boiled (according to size) from two to three hours. They may be served, hidden in a napkin, as if they were chestuuts. They are eaten at the second course, dry, with cold butter. The game is eaten with them, and the crisp peel is not discarded. Some people boil truffles in champagne, under the impression that they acquire the flavor of the wine. This is a most extravagant and uscless cus tem, as, in the first place, the tough skin of the trufile is quite impervious, and secondly, the wine, directly it is heated to boiling point, loses all spirit and flavor. If it is desired to put truffles into a

salmi, boil them separately, then poel and cut them up when the dish is ready, then over all pour the gravy or sauce. They should also be cooked separately if intended for insertion into a boar's head or for combination with the stuffing for a turkey. In the latter case they should be peeled and introduced with the stuff--London Queen.

Don't Mention the Briers.

It is not only a wise and happy thing to make the best of life, and always look on the bright side, for one's own sake, but it is a blessing to others. Fancy a man forever telling his family how much they cost him! A little sermon on this subject was unconsciously preached by a child one day last fall:

A man met a little fellow on the read carrying a basket of blackberries, and said to him: "Sammy, where did you get such nice berries?" "Over there, sir, in the briers."

"Won't your mother be glad to see you come home with a basketful of such nice, ripe fruit?"

"Yes, sir," said Sammy, "she always seems mighty glad when I hold up the berries, and I don't tell her anything about the briers in my feet."

The man rode on, resolving that henceforth he would hold up the berries and say nothing about the briers.-Atlanta Constitution.

together, with a nearl in the center of each.

An oblong opal the full length of a knife edged bar, surrounded by dia-monds, is a brooch of a recherche char-Spriggins-Dreadful day, this. Three Neat little bracelets are formed of small circles of megget finish gold, linked

WHAT IS LIFE!

The Vital Question Discussed from Variou

One day, when the feathered songsters in the woods were tired of singing, there was a long pause. All was quiet and nature itself seemed lost in meditation.

Suddenly the philosophical bullfluch piped, "What is life?" to which a little songster among the leaves replied, "Life is a song."

"No a battle in the dark" said the

"No, a battle in the dark," said the ground mole, who just poked his head out of the ground in the vicinity of the tree among whose branches the little bird

was hopping around.
"To my mind it is an unfolding," declared the resebud, which was just ready to unfold its beautiful leaves, to the great delight of a magnificent butterfly, which did not hesitate to kiss the pretty flower, with these words: "Life is full of idle joy and pleasure."

"Say, rather, a short summer day," hummed a jealous one day fly buzzing

"I mean that life changes ever with work and pleasure," mentioned the bee, and it disappeared in the leaves of the rosebud to gather honey.
"I do not see that it is anything else

than idle worry," complained the little ant, dragging a blade of straw, which in comparison to itself was unnaturally long.
"Yes, you are right," a little rabbit nodded from the hazel bush: "life, as

sure as I live, is a hard nut to crack." At this moment a soft rain murmured, 'Life consists of tears, all tears." "Life is an ever changing conscious

ness," said the thunder cloud floating toward the ocean. The ocean waves broke against the shore and sighed, "Life is a steady battle for freedom. "No, you are mistaken, it is freedom," jubilantly said the eagle, sailing through

the air with his powerful wings.
"Ah, it is poor earth," moaned the weed, working its way out of moor and

The high cedars bowed to each other to the earth saying: "Life is striving ever upwards." And a ripple sounded through the tops of the trees until the pasture cried sorrowfully: "Life is rather

given up to a higher power!" Night had broken in and the solemn dome prelate advised: "Let us rest, my friends. As there was no satisfactory answer given we will resume our debate to-

"For all I care you may do that," breathed the night. "But life is only a dream.

The still night ruled over the city and country and soon morning would draw The student, who was sitting in his out-of-the-way garret, lost in medita-tion, blew out his little lamp and mur-mured: "Life is only a school."

Footsteps were heard on the deserted streets. A tired citizen was going home to rest, after spending the night in going from pleasure to pleasure, in spite of which he complained: "Life is an unsatisfied longing and steady disappointment."

"It is a riddle," stammered the new born morning wind,

Suddenly a glimmering light rose upon the horizon. Higher and higher climbed the magic light over the top of the woods. The red morning light greeted the earth and like a mighty chord it sounded through the universe: "Life is only a beginning .- From the German."

Made Rich by Molasses Cakes

Maria Bivins, a well known colored woman residing near this town, is dead. She was 56 years old, and for more than thirty years she has been engaged in making and selling molasses cakes, from which she accumulated a comfortable little fortune. Both she and her busband. were born in slavery, as were several of their children. She had accumulated enough money before the war to pur chase the liberty of herself and husband, and during the war she made enough money out of the Federal soldiers quartered here to purchase her children. After the war she bought a farm near this town, on which she employed her husband, paying him seventy-five cents a day during the spring and summer months, and fifty cents during the winter. She used two barrels of flour every menth in the manufacture of cakes, always making 8,600 cakes out of each barrel. During the long period she was engaged in this business, it was estimated she had made nearly 4,000,000 of cakes. She was an honest, industrious woman, and enjoyed the respect of all who knew her. - Onancock (Va.) Special.

Capture and Recapture A veteran of the Thirty-sixth Illinois volunteers furnishes this: After we had flanked Johnston's army

from Dallas, it was, contrary to the usual custom, the fortune of the First brigade —Sheridan's old division—to be left behind the army a few days, as a guard for an ambulance train. One day two of our men-one of them Jack Tyrrell, commissary of our brigade-went to take a bath beyond and in sight of our picket line, in a small bayou, which temerity was observed by some of Ferguson's cav plry hovering in the vicinity, who de tached two men armed with sabers and carbines to bring them in. Being without arms they were surprised, and started off en deshabille, in the very face of the pickets, who dared not fire for fear of injuring the prisoners. Each rebel started in a different direction with his charge. After going short distance Tyrrell dodged to one side exposing his captor to our pickets, who gave him a volley, but missed, on which the Johnny, out of spite, returned the shot: when Tyrrell, taking advantage of his empty carbine, sprang and caught him by his abundant whiskers and dragged him from his horse. Here a short struggle ensued, in which the Confederate had to give way to northern muscle, although they were both good types of their countries, and Johnny, minus his gun and saber, was marched to the picket lines by his escort, who guided him by walking behind him with one hand in each side of his whiskers. It is useless to say that he was received by the pickets with considerable merriment. The other Confederate, on seeing his com-rade's fate, and hearing the whir of a few random shots, fled, and left his charge to come back at his will.

Few Divorces in Ireland. Whatever may be said for or against

the Irish people, there is certainly one respect in which they may challenge the admiration of the world, namely, in matrimonial fidelity. In the recently is sued tables giving statistics on the subest of divorce our own country leads in having granted nearly half a million divorces during the twenty years past, but there have been eleven divorces throughout the length and breadth of Erin during that period. Protestant or Catholic, in happiness or abuses, the Irish con tinue the partnership until it is dissolved by death. - Boston Traveler.

A Patriotle Day.

kinds of weather in as many hours. Wiggins-The most patriotic day of the season. A red sunrise, snow until noon, then blue skies until dusk brings out the stars .- Pittsburg Bulletin.

T ACK OF LIFE.

When the pulse beats feebly; when the energy is gone; when the appelled is weak and sleep uncertains, then the body is in a condition of actual "low life." No matter what the causes may have been Nature has given way and unless her strength is restored disease is certain to take possession of the body. The first thing any doctor does in such a case is to assist Nature. Here are some instances:

Prof. Austin Flint, of Believne (New York) College, says: "The judicious use of alcoholie stimulants is one of the atriking characteristics of progress in the practice of medicine during the last half century."

The ecclebrated Dr. J. M. Carnwall says: "I sam most happy to say, after a very thorough test, that for persons suffering with nervous and general debility or any wasting disease, or for delicate persons or invalida, builty's Pure Mait Whiskey is the best tonic and purest stimulant with which I am acquainted."

There are no higher scientific anthorities than these and they speak volumes. Beware of all bottled whiskles which may be offered you, except Duffy's. It has stood the test of time and is absolutely pure.

A MENDMENT TO THE CONSTITUTION
TA proposed to the citizens of this Commonwealth by the General Assembly of the Commonwealth of Pennsylvania, for their approval or rejection at a special election to be held June 18, 1889. Published by order of the Secretary of the Commonwealth, in pursuancej of Article XVIII of the Constitution.

Joint resolution proposing an amendment to the Constitution of this Commonwealth:
SECTION I. Be it resolved by the Senate and House of Representatives of the Commonwealth of Pennsylvania in General Assembly met, That the following smendment is proposed to the Constitution of the Commonwealth of Pennsylvania, in accordance with the Eighteenth Article thereof:

AMENDMENT.

ARTICLE XIX.

The manufacture, sale or keeping for sale of intexteating liquor, to be used as a beverage, is hereby prohibited, and any violation of this prohibition shall be a misdemeanor, punishable as shall be provided by law.

The manufacture, sale, or keeping for sale of intexteating liquor for other purposes than as a beverage may be allowed in such manner only as may be prescribed by law. The General Assembly shall, at the first session succeeding the adoption of this article of the Constitution, enact laws with adequate penalties for its enforcement.

A true copy of the Joint Resolution.

CHARLES W. STONE.

Secretary of the Commonwealth.

MENDMENT TO THE CONSTITUTION proposed to the citizens of this Commonwealth by the General Assembly of the Commonwealth by the General Assembly of the Commonwealth of Pennsylvania for their approval or rejection at a special election to be held June 18, 1880. Published by order of the Secretary of the Commonwealth, in pursuance of Article XVIII of the Constitution.

Joint resolution proposing an amendment to the constitution of the commonwealth;

SECTION 1. Be it resolved by the Senate and House of Representatives of the Commonwealth of Pennsylvania in General Assembly met, That the following is proposed as an amendment to the constitution of the Commonwealth of Pennsylvania in accordance with the provisions of the eighteenth article thereof:

AMENDMENT, AMENDMENT.

ions of the eighteenth article thereof:

AMENDMENT,

Strike out from section one, of article eight, the foor qualifications for voters which reads as follows:

"If twenty-two years of age or upwards, he shall have paid, within two years, a state or county tax, which shall have been assessed at least two months, and paid at least one month before the election," so that the section which reads as follows:

"Every male citizen, twenty-one years of age, possessing the following qualifications, shall be entitled to vote at all elections:

First, He shall have been a citizen of the United States at least one month.

Second. He shall have resided in the state one year for if, having previously been a qualified elector or mative born citizen of the state, he shall have removed therefrom and returned, then six months) immediately preceding the election.

Third. He shall have resided in the election.

Fourth. If twenty-two years of age or upwards, he shall have paid, within two years a state or county tax, which shall have been assessed at least two months and paid at least one month before the election. "shall have been assessed at least two months and paid at least one month before the election." shall be amended, so as to read as follows:

Every male citizen twenty-one years of age, possessing the following qualifications, shall be resident and not elsewhere:

First, He shall have been a citizen of the

tion district of whiten he shall at the time be a resident and not elsewhere:
First. He shall have been a citizen of the United States at least thirty days.
Second. He shall have resided in the state one year for if, having previously been a qualified elector or native born citizen of the state, he shall have removed therefrom and returned then six months) immediately preceding the election.

for thirty days and an inhabitant of this state one year next preceding an election, except at municipal elections, and for the last thirty days a resident of the election district in which he may offer his vote, shall be entitled to vote at such election in the election district of which he shall at the time be a resident and not elsewhere for all officers that now are or hereafter may be elected by the people; Procided, That is time of war no elector in the actual military service of the State or of the United States, in the army or navy thereor, shall be deprived of his vote by reason of his absence from such election district, and the Legislature shall have power to provide the manner in which and the time and place at which such absent electors may vote, and for the return and canvass of their votes in the election district in which they respectively reside.

Fifth, For the purpose of voting, no person shall be deemed to have gained or lost a residence by reason of his presence or absence while employed in the service of the United States or the State, nor, while engaged in the navigation of the waters of the State or of the high seas, nor while a student or any college or seminary of learning, nor while kept at any almshouse or public institution, except the himses of any home for disabled and Indigent solders and sailors, who, for the purpose of voting, shall be deemed to reside in the election district where said home is located. Laws shall be made for assertaining, by proper proofs, the citizens who shall be entitled to the right of antirage hereby established.

A frue copy of the joint resolution.

CHARLES W. STONE,
Secretary of the Commonwealth.

PHILADELPHIA, February 21, 1889.

HUNGARIAN CONSULATE.

According to the instructions of the Royal Hungarian Ministry for Agriculture, Industry and Commerce in Buda-Pest to this Imperial and Royal consulate it is hereby attested to that the Royal Hungarian Government wine cellars at Buda-Pest were established by the Hungarian Government, February 1, 1882, and that the establishment is since under control of said ministry.

ply the world's markets with the best wines produced in Hungary, free from any adulteration.

Mr. H. E. Slaymaker, agent of Lancaster, Pa., has by the Government's general agents of North America been appointed agent for Laneaster for the sale of these wines, which are bottled in Buda-Pest, ander the supervision of th Hungarian Government, and bear the original protective label of the Royal Hungarian Ministry for Agriculture on

LOUIS WESTERGAARD,

Imperial and Royal Consul of Austria-Hungary.

T. & R. HUNG, CONSULATE, AT PHIL'A., PA.

NOTICE TO TRESPASSERS AND GUN-NERS.—All persons are hereby forbidden to trespass on any of the lands of the Cornwall and Speedwell esta's in Lebanon or Lancaster counties, whether inclosed or uninclosed, either

WM. COLEMAN FREEMAN, R. PERCY ALDEN, EDW. C. FREEMAN, Attorneys for R. W. Culeman's Heirs.

illages, to preserve meat in sum-slacing it in large earthen pans illed with curdled milk, or even mored milk, which soon the same to the cassel in the calles. In

DEVICE FOR MENDING SHAFTS. or fourteen inches long. At A A are slanting holes a little larger than the wire. There is a notch for guiding the ing too deep, drive a nail just under it. The figure shows how the tool looks and how it is used.

Things Told by Others. Professor Goff says: Whole potatoes are the best to plant, as they give more gain in the crop than the extra amount of seed required. The strongest eyes are on the seed end. Never use sprouted seed. No particular difference where you put the fertilizer. Potash is the best fertilizer, and the best soil a gravel loam with clo-

ver sod. Oats are one of the best egg producing foods known, says Southern Fancier. Oats would be more extensively used were it not for the rough hull. Now that a hulless oats can be raised the problem of cheap egg producing food has been uld constitute three fourths of the diet of the large breeds, whose inactivity causes them to take on more fat than is desirable.

A complete change of the soil in flower pots is sometimes necessary, and will en-able a plant to secure more food and grow Feather eating hens are best broken of

this habit by plenty of exercise and a variety of food, including raw meat or other animal food.

If cows were forced to cat salt by it being put into their food it might do them harm, but it is extremely doubtful if cows will eat too much salt if they are allowed free access to it and free choice to take it or not. Salt, being an apparent need for the system, will help to keep the animal healthy. This will increase the flow of milk and improve the quality. It is believed that salt will do this directly, and that its use will improve the churning quality of the milk. But ralt should be given regularly. If not there will be suffering—at one time from lack of it, and at another time from excassof it. Provide rock salt, and have a place for it where the cows can always go to it. Put a trough in the yard, or a box in the side of a building (with a

"Working" Butter. The Dairy World says: The term "work" in the manufacture of butter ought to be considered obsolete. It is

roof), or a box under the cattle shed.

now tolerable only in the sense of pressing the butter into a solid mass. Butter is no longer "worked" by intelligent butter makers to get the butter milk out of it, for it is washed out while the butter is in a granular condition; and it is no 'worked" to incorporate the salt with it, for the salt is readily stirred in while the butter is in the granular con-

A Wheelbarrow for the Farm The ordinary railroad wheelbarrow much used by farmers because it is cheap, is too small for most farm work. Prairie Farmer suggests that it often pays a man to make some of his own tools and includes among these the large wheelbarrow shown in the cut. This barrow can be made at a cost of about \$1.50; the lumber and nails can be purchased for about 75 cents, and if a second hand whee! cannot be found a new iron wheel can be bought for about 75 cents.

A HOME MADE WHEELBARROW. The illustration will enable any one to cut out the lumber and put it together The sides, including handle, are about 5 feet 3 inches long; top of box 3 feet 3 inches; width, 2 feet 8 inches; depth, 16 inches. The wheel box should be about

2 inches from the wheel.

Horse Notes. Professor Wallace does not pretend to say whether it is the case that the darker colored horses are hardier than those of lighter shade, or the preference for dark varieties is merely a matter of taste or fashion. But one thing he does know, and that is in looking through a modern show yard the fact is most apparent that white feet and legs are greatly on the increase among the best Clydesdales within recent years. It is well known that white hoofs are not so hard and durable as black hoofs. In farm work the difference would not be perceptible, but unquestionably for constant road

work on stone pavements the difference Judicious feeding, puro air and regular work are all that are necessary to keep horses in "condition," and there is no occasion to dose them with medicine to keep them in health. It only becomes necessary on a departure from health. Many horses that are rightly managed

go through life and neither require nor receive any medicine. A horse to be used for plowing, reaping, mowing, or in any heavy hauling, is generally valuable in exact proportion to his weight, if a well balanced animal, and we provide farming implements corresponding with his greater weight.

J. T. Lorett calls attention to the small growing, ornamental "feather" grass. He says there is no reason why it should not be grown by any one, as it is easily propagated from seed and is hardy. The Golden Prolific gooseberry, a new

variety, is receiving a good deal of meritorious comment. The most successful market gardeners crop their soil without intermission throughout the whole season. Spinach, radishes or lettuce, beets, etc., or tomato plants and cucumbers follow each other in quick succession in their cold frames, and a similar rotation is practiced in

the open ground. Eckford's new aweet peasare probably the finest strains of this interesting

Oneida is evidently a long keeper. It is of good shope, and all that appears against it is the color, which is purple.

ORCHARD AND GARDEN. SUBJECTS PERTAINING TO HORTI-CULTURE CONSIDERED.

Labels That Insure Stability and Which Are Least Conspicuous—A Permanent Label Which Time Cannot Obliterate. To keep plants well labeled in a large garden is a difficult task, and while no

while peaches have their beauty and freshness destroyed by this substance.

Cabbage Plant Lice.

regard as thoroughly effective. The insects generally live on the under side of the leaves, and the secretion covering their bodies causes liquids to pass over them without wetting. Pyrethrum pow-der, dusted with a hand bellows, has been found efficacious, as it reaches a far greater number than the sprinkled insecticides. Hot water, pyrethrum water and the kerosene emulsion have all done fairly well. We think if any of these were freely used as the plant lice begin to be common, it would so thin their numbers that any great evil would be averted. The plant lice do not eat the leaves, but live by drawing the sap of the plant through the proboscis. This is thrust through the skin of the plant,

therefore know that they are failures. Of the emulsion I use to kill lice, one needs only a small quantity. It is more easily and quickly made than any other, and I imagine it hurts the foliage less. I know that it will kill the pests on roses, cabbages, plums and cattle: Take eight eggs (whites and yolks) beaten thoroughly, then add a small pint of kerosene. Stir with a stick for a minute (or less) or until the stuff is well mixed; then add four gallons of water. Pump with a force pump for a moment and it

generally classed as hardy, productive

Popular Gardening advises, for a solid garden walk, one part of cement and two

duced the following season.

trained over them.

for the purposes of lumber. Today it is crowding white pine out of the market river cut of this wood, which was once lespised as much in that field as a garfish always has been among fishermen. In New Orleans white pine is worth \$35 a thousand, while yellow cottonwood brings \$65. For the ceiling of grain barges it is invaluable, as grain cannot sweat in it. Every cracker box in use in this city today is made of cottonwood. and it cannot be excelled for fruit barrels. I do not know why this is so, but it is a fact, new pilicless. Cottonwood will hold nails and can be used for building, and it is also capable of a fine polish after certain treatment, and it is much prized for interior decorations. There are now men rich because they own tracts covered with cottonwood, who five years ago would have traded an acre of it for a yellow dog .-- St. Louis GlobeWHAT ARE TRUFFLES?

Amenbments

AMENDMENT.
There shall be an additional article to said constitution to be designated as Article XIX as allows.

ARTICLE XIX.

then six months) immediately preceding the election.
Third. He shall have resided in the election district where he shall offer to vote at least thirty days immediately preceding the election. The Legislature, at the session thereof next after the adoption of this section, shall, and from time to time thereafter may enact laws to properly enforce this provision.

Fourth. Every male citizen of the age of twenty-one years, who shall have been a citizen for thirty days and an inhabitant of this state one year next preceding an election, except at musicipal elections, and for the last thirty days

IMPERIAL AND ROYAL AUSTRO-

The aim of these wine cellars is to sup-