FARM, GARDEN AND HOUSEHOLD.

orsfor Horse Stables.

As long as we can remember, the question as to the best floors for horse stables has been discussed. We have tried clay and ordinary dirt, but they did not prove satisfactory. Holes w ould be dug almost daily by the forefeet' the urine would gather there, and unless great care was taken to fill them up and to smooth over the soil daily and wash the horses' feet, scratches would follow, and probably what is commonly called quarter-crack result, which is likely permanently to injure the animals. Sand and even sawdust have been recommended, but as they were clearly not desirable, we never tried either. We began with plank flooring, were dissuaded from using it, but have returned to it, and found it preferable to the others. We prefer hemlock, a double two-inch plank, with the front part kept well covered with straw at all times for the fore-feet, and at nights to be well-bedded with straight rye straw. We have found no disadvantages from the flooring; the feet have not suffered, so far as we can discover. Some object to the planks, first, because they are hard, and others that they become slippery, and the horse is liable to fall and strain himself in getting up; but, if we remember rightly, the plank roads were not objected to on account of their hardness or slipperyness; and as to slipping, if the flooring is a little inclined the water is carried back, whence a slight gutter, also inclining somewhat, either removes it from the stable on the outside, or it is allowed to pass under the floor through small holes in the gutter. But where these arrangements have not been made, a covering of sifted coal ashes over the floor will prevent the slipping. We have known floors in stalls to be made of boards or planks turned up on an edge, which is about as hard as anything can be; also, of flagstones, mortar, and even of asphaltum, all which we should suppose might prove injurious to the animal, but we have never heard that they were. Hemlock planks, laid as we have mentioned, will prove, take all the circumstances into consideration, about as satisfactory as anything that can be substituted, and far neater and not more expensive.—*Germantown Telegraph.*

Currants and Their Cultivation.

The first requisite is, not wetness, but abundant and continuous moisture. Soil naturally deficient in this, and which cannot be made drouth-resisting by deep plowing and cultivation, is not adapted to the currant. Because the currant is found wild in bogs it does not follow that it can be grown successfully in undrained swamps. It will do better in such places than on dry, gravelly knolls, or on thin, light soils, but our fine civilized varieties need civilized conditions. The well-drained swamp may become the very best of currant fields; and damp, heavy land that is capable of deep, thorough cultivation should be selected if possible. When such is not to be had, then by deep plowing, sub-soiling, by abundant mulch around the plants throughout the summer, and by occasional waterings in the garden, counteracting the effects of lightness and dryness of soil, skill can go far in making good nature's deficiencies.

Next to depth of soil and moisture the currant requires fertility. It is justly called one of the "gross feeders," and is not particular as to the quality of its food so that it is abundant. I would still suggest, however, that it be fed according to its nature with heavy composts in which muck, leaf-mold and the cleanings of the cow stable are largely present. Wood-ashes and bone-meal are also most excellent. If stable or other light manures must be used, I would suggest that they be scattered liberally on the surface in the fall or early spring, and gradually worked in by cultivation. Thus used, their light heating qualities will do no harm, and they will keep the surface mellow and therefore, moist.—*E. P. Roe.*

Grafting.

Every young man who aspires to the honor of owning a farm should acquire the skill necessary for doing his own grafting. Only a few tools are required, and a little practice under the instruction of a competent teacher will enable any one who has a reasonable amount of docility to put in grafts successfully. To do the business as it should be done requires good judgment, a knowledge of the laws of growth, and of the rules by which one should be guided in the interesting process of causing a tree to bear just the kind of fruit desired. In grafting a young tree care should be taken to form a well-shaped top. Too to fuma the limbs should not be cut off for grafting, and after the grafts have had a year's growth great care should be taken to cut away just enough and not any more of the remaining limbs. If they are all cut away the tree will suffer and will not have sufficient foliage to keep it in a growing and thrifty condition. If too little is removed the grafts will be shaded and cramped in their growth and the labor of grafting well nigh lost. When the trees are large, it is necessary to know what limbs to cut away for grafting, how many it is desirable to graft, and of what size. To make the scions grow, it is necessary to manipulate the process very skillfully, so that the ascending sap will enter the bark of the scion and start it into life. The wax must be made so as to protect the wounded limb, and remain till the scion is well started in its new growth. Grafting wax may be made by melting together four pounds of common rosin, two pounds of beeswax and one pound of tallow. If to be used in the orchard in cool weather, add a quarter of a pound more of tallow, or a little raw linseed oil. The only tools needed are a fine saw, a wedge-shaped instrument for splitting the stock, a small hammer, and a sharp knife for cutting the scions.—*Record and Farmer.*

Recipes.

BUNS.—One and one-half cups of new milk, one cup of nice yeast, one-half cup of sugar; mix with flour enough to form a thin batter; let it rise from night till morning, then, if very light, add one teaspoonful of salaratus, one cup of sugar, one-half cup melted butter, the whites of two eggs, essence of lemon and some currants. Mix stiff and let it raise until quite light, then mold into small cakes and put them on a baking tin to rise once more, giving them space to spread enough to join each other. Do not let them get sour, but as soon as light wet the tops with the white of an egg, sprinkle with white sugar and bake in a quick oven.

GERMAN PANCAKES.—Sift three table spoonfuls of flour, add a saltspoonful of salt and a teaspoonful of pulverized sugar; mix dry; break four eggs and beat up whites and yolks, and pour flour, salt and sugar into them; stir thoroughly, then last add a quart of milk; take a clean thin frying-pan, and use only the best butter, about a tablespoonful will suffice; when the butter is hissing hot, but not brown, pour in the batter; they ought to cook through from the lower side; roll up before serving, and powder with pulverized sugar; serve as hot as possible, and eat with lemon juice. If you want to stripe them, heat a skewer, and, having added sugar outside, apply the hot iron in streaks.

FRICASSEE OF CALF'S TONGUE.—Boil the tongue one hour; pare and cut into thick slices; roll them in flour and fry in dripping five minutes; put the tongues into a saucepan; add sliced onion, thyme and parsley; cover with a cupful of your soup or other gravy; simmer half an hour, covered tightly; take up the tongues and keep them warm; strain the gravy, thicken, put in four or five thin slices of lemon from which the peel has been taken; boil one minute, and pour over the fricassee.

Dairy Notes.

In the manufacture of butter the custom has become general after churning to wash the butter with cold brine of greater or less strength, not only to wash it once, but twice, if the first washing does not remove every trace of buttermilk.

An exchange says that white-oak firkins soaked for two days in sour milk, when washed out and soaked one day in strong brine, and then rubbed thoroughly with salt make the best vessels for packing butter.

The secretary of the Royal Agricultural society, of England, advises to stop the churn when the butter is the size of a pin-head, draw off the buttermilk and water, and repeat this water-bath until no buttermilk remains. In this he differs from many dairymen, who churn until the butter reaches the size of wheat grains.

Butter must be packed while perfectly fresh. Immediately after the final working it should be put away in the packages.

Mr. X. A. Willard expresses the belief that "ropy" milk is due to weeds, bad water and bad treatment to cows, and Professor Englehart once said he knew it was a weed. Dr. Leffmann has known it to stop when cows were changed from good to bad water, and as for weeds the disease appears at all times.

A Canada correspondent recommends when butter will not "come" placing a small piece of fresh butter in the churn, which will cause the globules to gather. If that fails, the best way is to place the cream in a vessel and put that vessel in another containing hot water on the top of a stove. Bring the cream to a temperature of about eighty degrees, then churn.

Household Hints.

The best meat requires the simplest preparation.

Never mix or place on the same dish, meats or vegetables that are unlike in flavor.

To boil meat, when the meat is to be eaten, plunge it in boiling water, so as to sear the outside and retain the juices.

To make soup, when the object is to extract all the juices from the meat, cut up in small pieces and put on in cold water.

To roast meat properly, the air must have free access to it. This is the reason why meat roasted before an open fire is more palatable than that roasted (baked) in a close oven.

Cheap utensils, of whatever kind, get out of order easily and usually cumber the kitchen, and annoy everybody who has anything to do with them. In all things relating to cookery the best is the cheapest.

Neatness is the first virtue in the kitchen. The dishes of a careless cook all have a mixed flavor, as if cooked in one pot. The general rule is to cook long and slowly, with an even heat, so as to reach every part. Frying ought to be the last method for cooking meats. Broil, boil, roast, stew or bake in preference.

The Clock Trade.

The trade in clocks has been excellent, and from September to January dealers experienced very great difficulty in obtaining goods ordered from manufacturers. A great change has come over the clock industry, and where there were only half a dozen standard patterns there are now a hundred. Novelties are constantly appearing. There are swinging clocks, with and without mirrors; clocks with inkstands, with boudoir perfumery, ornaments and alarms. Nickel goods predominate. Of one make alone one dealer in Boston has sold, in two years, 15,000. American manufacturers now make an imitation French clock, which can be sold to retail for $6.50, while the French clock would cost $20 to $25. American makers also make imitation marble goods after French patterns, and copying French movements. More French clocks are being sold than formerly, but fully two-thirds of those purchased are for presents. Wooden clocks are still used, and at the West walnut frames are much sold. *Boston Journal.*

Brought Back to Life.

A most extraordinary case of resuscitation is reported to have taken place at Raab, about sixty miles from Pesth, in Hungary. A young convict named Takacs, who had murdered two women, was hanged. He was about twenty-three years of age. After the body was cut down and examined by the physicians life was pronounced extinct. As a scientific experiment the body was subjected to an electro-galvanic current, and after a few hours signs of life were perceptible.

The resuscitated convict completely recovered the use of his senses, and his first actions were of violence toward the prison officials by whom he was surrounded. He soon began to suffer from congestion of the brain and became delirious during the night. He made repeated attacks upon the keepers and complained of violent pains, asking from time to time for milk and water. Death released him finally from his sufferings.

A pretty anecdote is told of a little girl to whom the unseen world is very real. "Where does God live, mamma?" she asked one evening after saying her prayers. "He lives in heaven, my dear, in the celestial city, whose streets are paved with gold." "Oh, yes, I know that, mamma," she said with great solemnity, "but what's his number?"—*Harper's Young People.*

The "Arizona Diamonds."

A writer in the San Francisco *Call* revives the recollection of the famous and fabulous story of the Arizona diamond fields, and gives its origin in this wise:

Several years ago the always large floating Bohemian population of San Francisco included Thomas Seymour, who will be remembered by many of the profession, and who was a kind of paragraphic tramp, having successfully done "local itemizing" on every paper of every town west of the Rocky mountains. Seymour's knowledge of the topography of this slope was a most detailed one, and had been painfully acquired by always going afoot, but always of necessity and never of choice, from the place where his usefulness had just been exhausted to where he hoped to have it renewed. In San Francisco Seymour made his usually precarious living by writing specials for the Sunday edition of such papers as would buy them. By virtue of the common guild of vagabondage Seymour had made the acquaintance in this city of one who was, when his energies set in any direction whatever, a mining prospector. "How do you newspaper fellows live?" once asked the prospector curiously of Seymour. "Come with me and I will show you," said Seymour, and he led the other to his meagerly furnished room. "Now, see. Here's a good two columns. I'll probably get $12 for this. Listen," and Seymour subjected his friend to the fearful punishment of listening to an author reading his own manuscript. "Were you ever there, at that place described?" asked the miner, who had listened without an interruption to the full reading.

"Well, I was never exactly there, but I've been near where that place is supposed to be, and it's a tough country."

"What put it into your head to spin such a yarn as that? There's no truth in it."

"Anything is true that you can't prove to be false. How can one prove that it ain't true?"

The miner dropped his head in his hands, thought long and intently without moving, notwithstanding Seymour's growing impatience to get back to the beer cellar from which they had issued. Finally, the prospector asked abruptly:

"What's the most a paper'll give for that roorback?"

"Oh, $12 or $18 at the outside."

"Does anybody else know about that yarn?"

"Not a person."

"Say, Seymour," said the miner, after another pause, "I know something about that country, too There ain't no stones there, that's a fact; but that whopper you have there is a pearl itself, if you only knew it. I'll give you $25 for it, and if you keep your mouth mum on it I will make that story pay you better than all the yarns you ever spun in your life." Seymour gladly made the sale, and soon lost sight of his friend and in succeeding literary inventions that which he had sold, not for publication, had long been forgotten, when, individually, he was astounded at the announcement of the discovery of the great Arizona diamond fields, in almost the identical spot where he had located in a newspaper fiction a field of precious stones. That announcement was one that startled the whole civilized world. Seymour followed the successively-announced facts with the intense interest of one who believed that his own genius had been prophetic.

Then came the even more startling exposition of the even more wonderful fact that the diamond field was the crudest, most barefaced and most enormous "plant" that had ever been made in Pacific coast mining. The prospector, whom Seymour never saw again, was not one to forget his promises, for Seymour received an unsigned letter, presumably from him, and inclosing a certified check for $1,800, and which reads as follows: "Do you think I have improved on your story? I think so. It has made a great deal more than two columns, and as it was very interesting, I inclose what I hope you will think fair pay for it. When you invent another equally good diamond field or a gold mine, or anything of that sort, please hunt me up, as I will give the story point, and it will be for the interest of both of us." Seymour was so startled that it was long after the diamond plant had lost its interest that it was generally known that it was founded on the invention of a Bohemian and that it was only accidental that its interest was not the ephemeral one of the publication of a surprising story in a newspaper.

Words of Wisdom.

Vice has more martyrs than virtue.

The wise and active conquer difficulties by daring to attempt them.

He is not only idle who does nothing, but he is idle who might be better employed.

No books are so legible as the lives of men; no characters so plain as their moral conduct.

No degree of knowledge attainable by man is able to set him above the want of hourly assistance.

If a man have love in his heart, he may talk in broken language, but it will be eloquence to those who listen.

The generality of men expend the early part of their lives in contributing to render the latter part miserable.

If a man have love in his heart, he may talk in broken language, but it will be eloquence to those who listen.

A sin without its punishment is as impossible, as complete a contradiction in terms, as a cause without an effect.

If a man is determined to do the best he can, whether he drives a cart, conducts a business of a million dollars, or preaches the gospel, he cannot fail.

Frivolity, under whatever form it appears, takes from attention its strength, from thought its originality, from feeling its earnestness.

If a man does not make new acquaintances as he advances through life, he will soon find himself alone. A man should keep his friendships in constant repair.

Look not mournfully into the past, it comes not back again; wisely improve the present, it is thine; go forth to meet the shadowy future without fear, and with a manly heart.

Some one has beautifully said that sincerity is speaking as we think, believing as we pretend, acting as we profess, performing as we promise, and being as we appear.

Poverty is the load of some, and wealth is the load of others, perhaps the greater load of the two. It may weigh them down to perdition. Bear the load of thy neighbor's poverty and let him bear with thee the load of thy wealth. Thou lightenest thy load by lightening his.

How Spectacles are Made.

The white lens in use in the ordinary spectacle of commerce is made of the common window-pane glass rolled in sheets; sometimes it is made into balls. From these are cut pieces of about one and a quarter to one and a half inches in size; they are then taken into the grinding-room and each piece cemented separately upon what is called a lap, of a semi-circular shape. These are made to fit into a corresponding curve or saucer, into which fine emery powder is introduced, and subjected to a swift rotary motion. The gradual curve in the lap gives to the glass as it is ground a corresponding shape, until the desired center is reached. The lap is then taken and subjected to warmth, which melts the cement sufficiently to permit the glass being removed and turned upon the opposite side, when the same process is renewed. This being completed, the lenses are detached again from the lap and taken to another department, where they are shaped to fit the frames. This is accomplished by a machine of extreme delicacy. Each piece of glass is put separately upon a rest, when a diamond is brought to bear upon it, moving in the form of an oval, thus cutting the desired size; bu the edges, of course, are rough and sharp and must be beveled. For this purpose they are turned over intona - other set of hands, mostly girls, who have charge of the grindstones, which are about six inches in thickness. Each operator is provided with a gauge; the glass is taken between the forefinger and thumb, and held sufficiently sideways to produce the desired bevel; when this is attained it is again turned and the other side of the bevel completed. During this process it is constantly gauged in order to ascertain that the frame will close upon it without too much pressure, which would break the lens.

The next process to which the lens is subjected is that of "focusing," and requires extreme care. The person having this department to attend to is placed in a small room alone; across the entrance is hung a curtain, which is only drawn aside sufficiently to admit the required amount of light from a window several feet away, upon one of the top panes of which is placed a piece of heavy cardboard with a small hole cut in the center representing the bull's-eye of a target. Through this the rays of light shine upon the lens in the hands of a workman, and are reflected through it to a dark background. The lens is then moved back and forth upon an inch measure until the proper focus is attained. Say, for instance the extreme end of the measure is sixty-two inches, the lens is placed at that, but does not focus; it is gradually moved along, inch by inch, until, perhaps, it is brought to thirty-six inches. At this the proper height of center or focus is attained, and it is then numbered thirty-six. The same operation is of course necessary with every lens. This accounts for the numbers which are upon spectacles or glasses of any kind when purchased.

Where Oranges Come From.

The domestic product of the United States has greatly increased within a few years, and is likely to increase very much more. The orange is believed by many to be a native of America, in the region of the gulf of Mexico, though it is probable that it was originally introduced there and naturalized. Botanists generally think the sweet-bitter bergamot and other varieties of orange all of one species. The fruit is usually cultivated, and even then shows a marked tendency to degenerate. It is raised wherever the climate is warm enough, but flourishes best in subtropical districts. The old Greeks and Romans seem not to have known it; for it was, in all likelihood, taken to Europe by the Moors, and is believed to have been introduced into Italy as late as the fourteenth century nearly 1,000 years later than the lemon or citron. Of the sweet orange, the principal varieties are the Portugal or Lisbon orange, the China orange, said to have been brought from China by the Portuguese, are now widely cultivated in southern Europe, the Maltese, or blood orange, the Majorca, or seedless orange. The bitter orange was extensively raised by the Moors in Spain, probably for medicinal purposes, and is still used for flavoring and for marmalade. The orange is more readily packed and preserved, along with its congeners, lemons, citrons and limes, than any other fruit. It is a very valuable crop in Italy, Portugal, Spain, Malta, the Azores and in Florida. Many people hold that American oranges are superior to any of those raised in Europe, and their quality is steadily improving.

Bound to Get Married.

A young couple recently presented themselves at the principal church in a suburb of Odessa, and requested the priest to marry them. When they reached the altar rails and were there awaiting the fulfillment of their dearest hopes, the priest, detecting a certain unsteadiness of gait in the bridegroom, which appeared incompatible with the solemnity of the occasion, declined to perform his sacerdotal office upon a person whom he described as a boozing swine. Indignant at the untimely inebriety, the father of the drunkard seized him by the collar, dragged him out of the church and belabored him soundly with a stout cudgel in the vain hope of restoring him to such self-possession as might qualify him to undergo the marriage ceremony with ordinary steadfastness. The bride's father took a more practical view of the situation. Addressing the congregation from the altar steps, he declared his daughter freed from her matrimonal engagement, and further stated that any eligible candidate for her hand, presenting himself then and there, might wed her on the spot without incurring any expense, and count upon a fond parent's tender blessing to boot. Two aspirants came forward. After inspection by the bride and brief interrogation as to their respective worldly means and position, one was politely dismissed and the other took the boozing swain's place at the altar where, a few minutes later, he was made a happy husband.

The poetical language of the Orient differs vastly from the plain, common-sense brusqueness of our own land. For instance, when the Persian meets a friend he says: 'Thy visits are as rare as fine days." But when an American woman sees a caller coming up the front walk she remarks: "There! if there ain't that everlasting Smith woman again!" It is a big difference in form, at least.—*Buckland Courier.*

FOR THE FAIR SEX.

"Bazar" Fashion Facts.

Very light small-figured foulard silks are among the other fresh and pretty dresses prepared for midsummer. Thus white ground with tiny pale blue spots is made up with a great deal of plain blue Surah, which forms the collar and bosom drapery, and is cut into many narrow bias gathered ruffles for trimming the skirt. These dresses are commended for their lightness, as they weigh less than grenadines, which require heavier silk linings. Sometimes the most dressy foulards in Watteau colors are lined throughout with pale blue silk, and the blue does not appear elsewhere in the dress.

Lovely dresses of batiste, of the sheerest qualities, are of pale faded tints, either pink, blue, cream, or lavender, and are ornamented with artistic embroidery done in crewel-work of the gayest colors, in vivid contrast to that of the dress. Thus a pink batiste in open lace-like patterns has the basque and the drapery of the over-skirt edged with lace frills, above which are set clusters of crewel-work as large as a lady's hand, representing bouquets of roses, carnations, blue-bells, and green foliage. Japanese blue, olive green, and dark red colors prevail in this quaint needle-work, which is cut out and appliqued on the dress goods.

Cashmere is always in favor with Parisiennes, and is sent out by Worth in light qualities for spring dresses in the new dull salmon red and heliotrope shades combined (in order to make them still lighter) with figured foulards. A suit of heliotrope cashmere has a skirted basque with bunched drapery behind, while the flat front opens over gay foulard laid in small plaits the whole length of the skirt. Pink, gray and white cashmeres are imported with polka dots embroidered with silk, to be made up with plain Surah silks.

The imported gingham suits are the prettiest of all wash dresses. A gay fancy is that of trimming light blue and white checked gingham with bands and pointed tongues of dark claret-colored gingham. Such a dress is further decorated by a cluster of hand-painted flowers in the point of the neckerchief, which is tied sailor fashion. Something unique in the color and in the combinations is aimed at in these pretty cottons. Thus one of heliotrope purple has pale cream-colored facings, while another of claret red has plaitings of chintz figures on a white ground, very much like the favorite patterns of foulard.

The novelty in lingerie with which to brighten up a dark toilette, or to give character to a light one, is a directoire collar made of dark velvet, either black garnet or blue, and edged with a white frill of creamy white Languedoc lace. The velvet collar is about a finger deep, and, extending across the back, slopes away just in front of the turn of the shoulders; across this front edge a scarf of Surah silk of light blue, pink or garnet is sewed on each side in slight gathers, then drawn together on the bust, knotted there, and the ends hang to the waist, and are finished with lace. two inches, the lens is placed at that, but does not focus; it is gradually moved along, inch by inch, until, perhaps, it is brought to thirty-six inches. At this the proper height of center or focus is attained, and it is then numbered thirty-six. The same operation is of course necessary with every lens. This accounts for the numbers which are upon spectacles or glasses of any ind when purchased.

Fashion Notes.

Stockings are now made in all the colors and combinations of color that enter into other fabrics.

The gold and silver laces follow closely the patterns of the Mechlin and torchon laces, and are neither pretty nor becoming.

Many marazin collars are still worn, both of white and black lace. Two plaited pieces of "dantelle de Pau" make a very pretty collar.

French thread hose are open-worked in fanciful designs on the instep, as are the fine silk hose intended to be worn with the low cut shoes and fancy slippers.

Silk kerchiefs bordered with lace inserting, a band of silk jardine embroidery, another band of lace inserting and a border of lace are the latest fancy for the neck.

Among the many colors in silks are changeable "gorge de pigeon," with blue heliotrope and blue, fire color and water green and mauve with gray; these silks combine admirably with satin.

Beaded fichus of nearly the same shape as those old-time crotcheted shoulder afghans worn by ladies in the house and under their wraps, are among the imported Parisian novelties for street costumes.

Straws lined in various colors in shirred silks or satins are fashionable, and the outside may be trimmed with ribbons the same shade of the linings, but richly brocaded in all kinds of flowers in rich hues, while clusters of blossoms to match those of the brocade are placed in front or at the side of the crown, or perchance under the upturned brim.

House slippers are cut very low in front, and have a right and left bow; that is, the loops and cut steel ornaments are different for each side of the slipper, while the bow in the middle may be of a third arrangement still. The loops may be of black velveteen or of any shade of ribbon matching either the hose or some portion of the toilet.

News and Notes for Women.

Twelve States have now extended the right of suffrage to women so far as to vote for all school officials.

An American woman writes to the English queen that an American farmer's wife works ten or twenty times as hard as an English farmer's wife.

Some time ago Miss Hester Parker, of Bangor, Me., pressed a number of very pretty autumn leaves and sent them to the Queen of Spain at Madrid. Recently, Miss Parker got an autograph letter from the queen, acknowledging the receipt of the leaves.

A lady passenger on the ship Rotterdam, which arrived at New York recently, was detected by a customs inspector with forty yards of broadcloth wrapped around her body. She was in charge of two physicians, who were escorting her to the hospital, "seriously ill."

An American lady in Paris, anxious to inaugurate a novel entertainment, hit upon the idea of a "soap-bubble party." The guests found tables furnished with soap and warm water, and clay pipes gayly bedecked with ribbons, and they vied with each other in the agreeable pastime of blowing bubbles. The more serious business of eating and dancing followed.

A Female Hat Block.

Her face is her fortune, as many another's has been. The best pictured woman in America, writes the New York correspondent of the Boston *Herald*, not even excepting Maude Branscombe and Mary Anderson, is a pretty girl at the cashier's desk of a fashionable millinery establishment in the metropolis. She poses as a hat block before the camera several times every week of her life. The fashions shown in the plates used by half the milliners in the United States, as well as in the millinery pictures in three of the leading fashion weeklies, are all provided by this concern. They are obtained by photographing the hats that are regarded as best illustrating the new styles. This girl, as you see, has what may be called a negative face. Her features are small, regular and without any strong characteristics, making a face that is both pretty and commonplace. With such a face, any possible style of hat or bonnet is becoming, and she is recognizable in all the pictures. Her face is her fortune—or, at least, it is good for about $10 a week.

A Curious Capillary Contest.

An odd competition was recently witnessed by an American who has just returned from Europe. It was between two artists in capillary cultivation, a Frenchman and a Swiss. Six ladies, with abundant hair, submitted themselves to the contestants to be used as illustrations of the rise and progress of hairdressing. The Gaul began with the mode obtaining in the Scriptural age, drawing his authorities from Holy Writ and other records. The Swiss began with the simple modes of ancient Greece, then showed how a Roman maid and matron of the later empire built up and dusted with gold, and how the Middle Ages plastered down their hair in Europe and frizzed themselves in Asia. The rolled forehead of the Stuarts, the tower style of Pompadour, the ringlets of Anne, the eccentric Georgian styles, all received a rapid and interesting illustration during two hours, at the end of which the Frenchman was announced to be the victor.

Burmah and Its People.

The following is an interesting account of Burmah, the country ruled by King Theebau, who brutally murdered several hundred of his relatives last year: Burmah, a kingdom of the Indo-Chinese peninsula, has, as it now exists, three well marked divisions, Northern Burmah, Burmah proper and the Eastern Shan, tributary states. The inhabitants belong to the branch of the Mongolidæ distinguished by a monosyllabic language; they are short-headed, broad-skulled, flat-faced, have black hair, and dark brown skin, and resemble the Mongols more than the Hindus. Both sexes wear a white linen jacket, called in-gie; the men wrapping round the lower part of the body the put-so, several yards long, and the women wearing the te-mine, a scant silk or cotton garment, to which are added on occasion silks, muslins and gold ornaments. The men and women alike smoke cigars and chew betel-nuts to excess. The former are, for the most part, robust and well-made, and excel in boxing, rowing, wrestling and other athletic exercises, and have considerable mechanical skill. The houses are a framework of bamboo, thatched with the water palm, and are built on posts several feet from the ground. The women, more industrious than the men, buy, sell, weave and attend to domestic duties. Both sexes are very fond of feasting, sight-seeing, buffoonery, theatricals and buffalo fighting. The natives are attached to their home, though they are far from patriotic. Without individual cruelty, they are indifferent to the shedding of blood by their rulers, and, while temperate and hardy, are hostile to discipline and continued labor of any sort. When in authority they are often arrogant, tyrannical and corrupt. Besides the genuine Burmans a variety of races inhabits the kingdom. The Moans, or Telaings, descended from the ancient Peguans, are largely amalgamated with the regular natives, and the Shans, or Tai, the most numerous perhaps of the Indo-Chinese peoples, are distributed over the peninsula from Munnipore to Bangkok. Some of the Eastern Shan states are tributary to Burmah, others to Siam, those west of the Irawaddy being entirely under Burman rule. Buddhism, the prevailing religion, has been preserved in great purity; its shrines, temples and monuments are numberless, and its festivals rigidly observed. The government is hereditary and despotic, the sovereign being assisted by a council of the nobility, over whose members he exercises a kind of feudal jurisdiction.

After Many Days.

The Watertown (N. Y.) *Despatch* relates the following singular story of a long lost letter: In the spring of 1862 a citizen of Watertown embarked for Alexandria, Va., to become the publisher of a daily newspaper of that city. Leaving a young wife and little daughter aged two years, he took his departure for the Sunny South, sending back on his journey missives of affection, from day to day, giving his better half information regarding his progress and success. A few days after his departure, the wife wrote him a long letter, such a one as the young and ardent heart in its loneliness away from friends and home, delights to receive, and on a separate slip the little daughter impressed her remembrance in pencil marks, which were to pass as little kisses for papa. But the letter did not reach its destination, and for eighteen years the one for whom it was intended remained oblivious to the fact that such a letter had been sent. To his surprise and utter astonishment, on Saturday last, he took from the postoffice in this city (Watertown), a letter bearing postmark 1862; a penny stamp covering the three-cent stamp put on at the time of mailing, and the envelope giving evidence that it had been received at Washington, D. C., eighteen years ago. A new superscription—the word "city," freshly written—was all the clue afforded to the history of this missive of affection long deferred. The presumption, however, is that some member of the army from Watertown was entrusted at Washington with the delivery of the letter, and, for some reason, he neglected so to do, and while looking over his old papers, discovered it and delivered it to the Watertown postoffice.

A vigilance committee flogged a thief at Sullivan, Ind., and the latter recovered $500 damages in a civil suit.